

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

**Summary report**

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

**BAX® System PCR Assay for *Salmonella* 2**

(Certificate number: QUA 18/03 – 11/02)

for the detection of *Salmonella* spp. in food and feed products  
and production environmental samples  
(excluding primary production samples)

**Qualitative method**

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This report consists of 110 pages, including xxx appendices.

Only copies including the totality of this report are authorised.

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

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

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

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

♦ Analyses performed according to the COFRAC accreditation

## 1 INTRODUCTION

**BAX® System PCR Assay for *Salmonella* 2** performances were assessed on November 28, 2002 (certificate number QUA 18/03 – 11/02) for all food products. The overall extension and renewal studies can be summarized as follows:

<i>March 2004</i>	Extension for two specific protocols dedicated to raw meat and dairy products (milk powders excluded) – <i>Study done by IPL</i>
<i>May 2006</i>	Extension for a second automate (BAX® Q7) and for environmental samples– <i>Study performed by IPL</i>
<i>October 2006</i>	Renewal according to the ISO 16140 standard – <i>Study done by IPL</i>
<i>June 2008</i>	Extension for a new protocol dedicated to raw meat (seasoned or not, using MP broth) – <i>Study performed by ADRIA Développement</i>
<i>November 2008</i>	Extension for a new protocol for raw beef meat with a short incubation time (9 h at 42°C) – <i>Study performed by ADRIA Développement</i>
<i>May 2009</i>	Extension for a new software version
<i>September 2010</i>	Renewal study and extension for a new version of the kit
<i>March 2011</i>	Extension to BAX® software version 2.8
<i>March 2012</i>	Extension to BAX® software version 2.9
<i>November 2014</i>	Renewal according to the ISO 16140 standard <i>Study performed by ADRIA Développement</i>
<i>January 2016</i>	Extension study for using the BAX® System X5 instrument (HYGIENA) with the BAX® System X5 PCR Assay for <i>Salmonella</i> (Hygiena internal data)
<i>January 2018</i>	Extension study for a modification of the software as well as an update to be in agreement with ISO 16140-2:2016 and AFNOR technical rules (Revision 6) The data generated during this study were interpreted with both software versions (2.9 and 3.6) and no result interpretation difference was observed. <i>Study performed by ADRIA Développement</i>
<i>October 2018</i>	Renewal study
<i>October 2022</i>	Renewal study

## 2 METHOD PROTOCOLS

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### 2.1 Alternative method

The flow diagrams are given in **Appendix 1**.

#### 2.1.1 Principle

The BAX<sup>®</sup> System PCR Assay for *Salmonella* 2 and the BAX<sup>®</sup> System X5 PCR Assay for *Salmonella* are based on the gene amplification of a *Salmonella* spp. specific nucleic sequence by PCR technology.

The reagents necessary for the PCR reaction and for the internal control are included in the same PCR tube.

The BAX<sup>®</sup> System Q7 and the BAX<sup>®</sup> System X5 PCR instruments are composed of a thermocycler and an optical module measuring the fluorescence. The software program analyses the level of fluorescence and provides result interpretations, *i.e.* positive or negative.

#### 2.1.2 Protocol

Different enrichment protocols are available for BAX<sup>®</sup> System PCR Assay for *Salmonella* 2 and BAX System X5 PCR Assay for *Salmonella* detection, depending on the categories tested. They are listed in Table 1.

**Table 1 - Protocols available for the enrichment step**

Category		Type		Protocol				
				Enrichment broth	Incubation time	Incubation temperature	Subculture	Study design
1	Composite	a	RTE	BPW (d1/10)	16-20h	37°C	3 h – 4 h in BHI (10 µl BPW/500 µl BHI)	Paired
		b	RTRH					
		c	Marinated, smoked					
2	Meat products	a	Raw meat products	Pre-warmed BPW (d1/10)	16-20h	37°C	/	Unpaired
		b	Poultry meat					
		c	Raw delicatessen					
3	Dairy products	a	Raw milk cheeses	BPW supplemented with Novobiocin (20 mg/l) (d 1/10)	20-24h	42°C	/	Unpaired
		b	Pasteurized milk cheeses and dairy desserts					
		c	Milk					
		d	Milk powders	BPW (d1/10)	16-20h	37°C	3 h – 4 h in BHI (10 µl BPW/500 µl BHI)	Paired
4	Vegetables and seafood	a	Raw seafood	BPW (d1/10)	16-20h	37°C	3 h – 4 h in BHI (10 µl BPW/500 µl BHI)	Paired
		b	Non processed vegetables					
		c	Processed vegetables					
5	Egg products and ingredients	a	Liquid egg products	BPW (d1/10)	16-20h	37°C	3 h – 4 h in BHI (10 µl BPW/500 µl BHI)	Paired
		b	Egg based products, pastries					
		c	Ingredients					
6	Feed products	a	Cakes	BPW (d1/10)	16-20h	37°C	3 h – 4 h in BHI (10 µl BPW/500 µl BHI)	Paired
		b	Low moisture products					
		c	High moisture products					
7	Environmental samples	a	Process water	BPW (d1/10)	16-20h	37°C	3 h – 4 h in BHI (10 µl BPW/500 µl BHI)	Paired
		b	Surfaces					
		c	Dusts and residues					
8	Raw meat (MP broth) 24h	a	Poultry meat	MP Broth (d1/10)	24h	42°C	/	Unpaired
		b	Beef					
		c	Others					
9	Raw beef (MP broth) 9h	a	Fresh	Prewarmed MP Broth (d1/10)	9-24h	42°C	/	Unpaired
		b	Frozen					
		c	Seasoned					
	Raw beef (MP broth) 24h	a	Fresh	Prewarmed MP Broth (d1/10)	9-24h	42°C	/	Unpaired
		b	Frozen					
		c	Seasoned					

- DNA extraction:
  - \* Addition of 150 µl protease to one 12 ml bottle of lysis buffer
  - \* Addition of 5 ml enriched sample to 200 ml prepared lysis reagent
  - \* Heat treatment for 20 min at 37°C ± 2°C and 10 min at 95°C ± 3°C
  - \* Cooling for 5 minutes in a cooling block at 2 - 8°C
  
- Amplification:
  - \* Transfer 50 µl of the lysate in a PCR tube in a cooling block
  - \* Run the PCR in the automate
  
- Detection

The fluorescence is measured directly by the BAX® system (BAX® System Q7 or the BAX® System X5 PCR instruments), which provides positive or negative results. During the extension study performed in 2018, both software versions, 2.9 & 3.6, were used for result interpretation.
  
- Confirmation of positive results
  - \* By following the conventional testing methods described in the reference method, including a purification step.
  - \* By streaking the last enriched media on a selective agar plate and by applying the tests described in the reference method on typical colonies.
  - \* For raw meats enriched in the BAX® System MP media, transfer MP media into RVS (incubation for 24 h ± 3 h at 41.5°C), followed by isolation on *Brilliance*™ Salmonella agar plate and confirmation of typical colonies by a latex test (Ref. DR1108A Latex *Salmonella* Oxoid Thermo Fisher Scientific).

### 2.1.3 Restrictions

There is no restriction.

## 2.2 Reference methods♦

The initial and extension studies before 2017 were run using EN ISO 6579 (December 2002): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Salmonella* spp.

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The extension study (2017) was done using ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.

For the renewal study, the reference method will be:

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

The flow diagrams are given in **Appendix 2**.

## 2.3 Study design

Two study designs were used for this study:

- A **paired study design** for the General protocol,
- An **unpaired study design** for meat products, dairy products (except milk powders), raw meat (seasoned or not) and raw beef meat (seasoned or not) using MP Broth for enrichment step.



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

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### 3.1 Method comparison study

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

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

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

#### 3.1.1 Sensitivity study

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

##### 3.1.1.1 Number and nature of samples

In 2002, 2004 and 2006, the studies were done by IPL. Since 2008 (June and November), the studies had been performed by ADRIA Développement.

For the 2017 extension study, and in agreement with the AFNOR Technical Committee, 25 samples were removed from the initial and extension studies due to high inoculation level.

In 2017, 210 additional samples were tested by ADRIA as part of the extension study.

Combining the different studies (2002, 2004, 2006, 2008 and 2017), 306 (with Raw beef MP 9 h protocol) and 307 (with Raw beef MP 24 h protocol) positive samples and 354 (with Raw beef MP 9 h protocol) and 353 (with Raw beef MP 24 h protocol) negative samples were obtained for a total of 660 samples. The repartition of samples per category and type are summarized in **Table 2**.

Table 2 - Repartition per category and type

Category		Type	Positive samples	Negative samples	Total
1	Composite	a RTE	9	14	23
		b RTRH	18	15	33
		c Marinated, smoked	10	11	21
		Total	37	40	77
2	Meat products	a Raw meat products (raw, frozen, seasoned)	13	11	24
		b Poultry meat	10	11	21
		c Raw delicatessen	12	11	23
		Total	35	33	68
3	Dairy products	a Raw milk cheeses (BPW novo)	7	17	24
		b Pasteurized milk cheeses and dairy desserts (BPW novo)	9	11	20
		c Milk (BPW novo)	12	8	20
		d Milk powders (BPW)	7	5	12
		Total BPW novo	28	36	64
		Total	35	41	76
4	Vegetables and seafood	a Raw seafood	11	11	22
		b Non processed vegetables	8	16	24
		c Processed vegetables	11	9	20
		Total	30	36	66
5	Egg products and ingredients	a Liquid egg products	12	11	23
		b Egg based products, pastries	11	10	21
		c Ingredients	7	29	36
		Total	30	50	80
6	Feed products	a Cakes	8	15	23
		b Low moisture products	8	13	21
		c High moisture products	14	8	22
		Total	30	36	66
7	Environmental samples	a Process water	13	10	23
		b Surfaces	8	13	21
		c Dusts and residues	10	17	27
		Total	31	40	71
8	Raw meat (MP broth) 24h	a Poultry meat	11	12	23
		b Beef	12	8	20
		c Others	10	13	23
		Total	33	33	66
9	Raw beef (MP broth) 9h	a Fresh	22	23	45
		b Frozen	9	12	21
		c Seasoned	14	10	24
		Total	45	45	90
9	Raw beef (MP broth) 24h	a Fresh	23	22	45
		b Frozen	9	12	21
		c Seasoned	14	10	24
		Total	46	44	90
<b>All categories with 9 h incubation for Raw beef (MP broth)</b>			<b>306</b>	<b>354</b>	<b>660</b>
<b>All categories with 24 h incubation for Raw beef (MP broth)</b>			<b>307</b>	<b>353</b>	<b>660</b>

### 3.1.1.2 Artificial contamination of samples

Artificial contaminations were carried out using spiking or seeding protocol.

For the spiking protocol, the injury efficiency was evaluated by comparing enumeration done onto the selective media (XLD plate) and a non-selective media.

The artificial contaminations are presented in **Appendix 3**.

The repartition of the positive samples per contamination level is given in **Table 3**.

**Table 3 - Repartition of the positive samples per contamination level**

Method		Naturally contaminated	Artificially contaminated						Total
			Seeding protocol			Spiking protocol			
			≤3	3 ≤ x ≤ 10	>10	≤5	5 < x ≤ 10	>10	
All categories with 9 h incubation for Raw beef (MP broth)	Number of samples	72	90	7	0	74	54	9	306
	%	23.5%	29.4%	2.3%	0.0%	24.2%	17.6%	2.9%	100.0%
All categories with 24 h incubation for Raw beef (MP broth)	Number of samples	72	90	7	0	75	54	9	307
	%	23.5%	29.3%	2.3%	0.0%	24.4%	17.6%	2.9%	100.0%

**Considering all the studies, 23.5% of the samples were naturally contaminated.**

### 3.1.1.3 Protocols applied during the validation study

#### **Incubation time**

The minimum incubation times were applied during the validation studies:

- BPW: 16 h
- Subculture in BHI: 3 h
- BPW + Novobiocin: 20 h
- MP: 9 h and/or 24 h.

#### **Confirmations**

The following confirmations were tested during the validation studies:

- General protocol: streaking onto 2 selective agar plates from BHI and/or BHI/RVS. The typical colonies were then confirmed by the tests described in the ISO method.

- Protocol dedicated to the meat products category: streaking onto 2 selective agar plates from BPW and BPW/RVS. The typical colonies were then confirmed by the tests described in the ISO method.
- Protocol dedicated to dairy products (except milk powders): streaking onto 2 selective agar plates from BPW + Novobiocin and/or BPW + Novobiocin / RVS. The typical colonies were then confirmed by the tests described in the ISO method.
- Protocol dedicated to raw meats and raw beef meats: streaking onto *Brilliance* Salmonella agar plates from MP broth/RVS. The typical colonies were confirmed by the tests described in the reference method or by a latex agglutination test.

### 3.1.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in **Table 4**.

**Table 4 – Summary of results obtained with the reference and the alternative methods**

Category		PA	NA*	PD	ND**	PPND	PPNA
1	Composite	36	40	0	1	0	0
2	Meat products	21	33	9	5	0	0
3	Dairy products	27	41	7	1	0	0
4	Vegetables and seafood	28	35	0	2	0	1
5	Egg products and ingredients	29	50	0	1	0	0
6	Feed products	29	36	0	1	0	0
7	Environmental samples	30	40	0	1	0	0
8	Raw meat MP 24h	21	33	5	7	0	0
9	Raw beef MP 9h	33	45	6	6	0	0
	Raw beef MP 24h	37	44	7	2	0	0
<b>All categories with 9 h incubation for Raw beef (MP broth)</b>		<b>254</b>	<b>353</b>	<b>27</b>	<b>25</b>	<b>0</b>	<b>1</b>
<b>All categories with 24 h incubation for Raw beef MP (MP broth)</b>		<b>258</b>	<b>352</b>	<b>28</b>	<b>21</b>	<b>0</b>	<b>1</b>

PA = positive agreement (R+/A+)

PD = positive deviation (R-/A+)

PP = positive presumptive non-confirmed samples

\* PPNA not included

NA = negative agreement (A-/R-)

ND = negative deviation (A-/R+)

\*\* PPND not included

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

The calculations are presented in **Table 5**.

Table 5 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Category		Type	Protocol	PA	NA*	PD	ND**	PPND	PPNA	SE <sub>alt</sub> %	SE <sub>ref</sub> %	RT %	FPR %	
1	Composite	a	RTE	BPW + BHI	9	14	0	0	0	0	100.0	100.0	100.0	0.0
		b	RTRH	BPW + BHI	17	15	0	1	0	0	94.4	100.0	97.0	0.0
		c	Marinated, smoked	BPW + BHI	10	11	0	0	0	0	100.0	100.0	100.0	0.0
		Total			36	40	0	1	0	0	97.3	100.0	98.7	0.0
2	Meat products	a	Raw meat products (raw, frozen, seasoned)	Preheated BPW	6	11	6	1	0	0	92.3	53.8	70.8	0.0
		b	Poultry meat	Preheated BPW	7	11	2	1	0	0	90.0	80.0	85.7	0.0
		c	Raw delicatessen	Preheated BPW	8	11	1	3	0	0	75.0	91.7	82.6	0.0
		Total			21	33	9	5	0	0	85.7	74.3	79.4	0.0
3	Dairy products	a	Raw milk cheeses	BPW + Novo	6	17	1	0	0	0	100.0	85.7	95.8	0.0
		b	Pasteurized milk cheeses and dairy desserts	BPW + Novo	9	11	0	0	0	0	100.0	100.0	100.0	0.0
		c	Milk	BPW + Novo	5	8	6	1	0	0	91.7	50.0	65.0	0.0
		d	Milk powders	BPW + BHI	7	5	0	0	0	0	100.0	100.0	100.0	0.0
		Total BPW novo			20	36	7	1	0	0	96.4	75.0	87.5	0.0
		Total			27	41	7	1	0	0	97.1	80.0	89.5	0.0
4	Vegetables and seafood	a	Raw seafood	BPW + BHI	9	11	0	2	0	0	81.8	100.0	90.9	0.0
		b	Non processed vegetables	BPW + BHI	8	15	0	0	0	1	100.0	100.0	100.0	6.7
		c	Processed vegetables	BPW + BHI	11	9	0	0	0	0	100.0	100.0	100.0	0.0
		Total			28	35	0	2	0	1	93.3	100.0	97.0	2.8
5	Egg products and ingredients	a	Liquid egg products	BPW + BHI	12	11	0	0	0	0	100.0	100.0	100.0	0.0
		b	Egg based products, pastries	BPW + BHI	11	10	0	0	0	0	100.0	100.0	100.0	0.0
		c	Ingredients	BPW + BHI	6	29	0	1	0	0	85.7	100.0	97.2	0.0
		Total			29	50	0	1	0	0	96.7	100.0	98.8	0.0
6	Feed products	a	Cakes	BPW + BHI	7	15	0	1	0	0	87.5	100.0	95.7	0.0
		b	Low moisture products	BPW + BHI	8	13	0	0	0	0	100.0	100.0	100.0	0.0
		c	High moisture products	BPW + BHI	14	8	0	0	0	0	100.0	100.0	100.0	0.0
		Total			29	36	0	1	0	0	96.7	100.0	98.5	0.0

Category		Type	Protocol	PA	NA*	PD	ND**	PPND	PPNA	SE <sub>alt</sub> %	SE <sub>ref</sub> %	RT %	FPR %	
7	Environmental samples	a	Process water	BPW + BHI	12	10	0	1	0	0	92.3	100.0	95.7	0.0
		b	Surfaces	BPW + BHI	8	13	0	0	0	0	100.0	100.0	100.0	0.0
		c	Dusts and residues	BPW + BHI	10	17	0	0	0	0	100.0	100.0	100.0	0.0
		Total				30	40	0	1	0	0	96.8	100.0	98.6
8	Raw meat MP broth 24h	a	Poultry meat	MP 24h	8	12	0	3	0	0	72.7	100.0	87.0	0.0
		b	Beef	MP 24h	6	8	5	1	0	0	91.7	58.3	70.0	0.0
		c	Others	MP 24h	7	13	0	3	0	0	70.0	100.0	87.0	0.0
		Total				21	33	5	7	0	0	78.8	84.8	81.8
9	Raw beef MP broth 9h	a	Fresh	MP 9h	16	23	4	2	0	0	90.9	81.8	86.7	0.0
		b	Frozen	MP 9h	7	12	1	1	0	0	88.9	88.9	90.5	0.0
		c	Seasoned	MP 9h	10	10	1	3	0	0	78.6	92.9	83.3	0.0
		Total				33	45	6	6	0	0	86.7	86.7	86.7
	Raw beef MP broth 24h	a	Fresh	MP 24h	17	22	5	1	0	0	95.7	78.3	86.7	0.0
		b	Frozen	MP 24h	8	12	1	0	0	0	100.0	88.9	95.2	0.0
		c	Seasoned	MP 24h	12	10	1	1	0	0	92.9	92.9	91.7	0.0
		Total				37	44	7	2	0	0	95.7	84.8	90.0
<b>All categories with 9 h incubation for Raw beef (MP broth)</b>					<b>254</b>	<b>353</b>	<b>27</b>	<b>25</b>	<b>0</b>	<b>1</b>	<b>91.8</b>	<b>91.2</b>	<b>92.1</b>	<b>0.3</b>
<b>All categories with 24 h incubation for Raw beef (MP broth)</b>					<b>258</b>	<b>352</b>	<b>28</b>	<b>21</b>	<b>0</b>	<b>1</b>	<b>93.2</b>	<b>90.9</b>	<b>92.6</b>	<b>0.3</b>

\* PPNA not included

\*\* PPND not included

The results obtained for all the categories are the following (See **Table 6**).

**Table 6 - Summary of results**

		All categories with 9 h incubation for Raw beef (MP broth)	All categories with 24 h incubation for Raw beef (MP broth)
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	91.8%	93.2%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	91.2%	90.9%
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	92.1%	92.6%
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	0.3%	0.3%

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

### 3.1.1.6 Analysis of discordant results

25 negative deviations and 27 positive deviations were observed when combining all the categories with the MP broth protocol (9 h incubation time) for Raw beef category and 21 negative deviations and 28 positive deviations for 24 h incubation time (MP broth).

The negative deviations are presented in **Table 7** and the positive deviations in **Table 8**.

Table 7 - Negative deviations

	Data from ADRIA (2008+2017)
	Data from IPL

Sample N°	Product	Inoculated strain	Inoculation level (CFU/sample)	PCR result	Confirmation	Agreement	Category	Type	Study design
M7	RTRH Food	/	/	-	-	ND	1	b	Paired
8359	Pork meat	/	/	-	-	ND	2	a	Unpaired
8390	Poultry meat	S. SaintPaul 631	1-6-1-4-1 (2,6)	-	-	ND	2	b	Unpaired
8375	Raw delicatessen	/	/	-	-	ND	2	c	Unpaired
8392	Raw delicatessen	S. Typhimurium 193	2-3-2-2-6 (3,0)	-	-	ND	2	c	Unpaired
8479	Raw delicatessen	/	/	-	-	ND	2	c	Unpaired
6148	Raw milk	S. Anatum Ad298	(1,1)	-	-	ND	3	c	Paired
D6	Fish filet	S. Senftenberg	5,8	-	-	ND	4	a	Paired
5649	Fish filet	S. SaintPaul F31	0-2-3-4-2 (2,2)	-/-/	+	ND	4	a	Paired
5976	Cocoa powder	S. Panama Ad1733	2-3-2-4-2 (2,6)	-/-/	-	ND	5	c	Paired
K6	Feed product	S. Agona	3,8	- (+ after reincubation BHI for 24h)	+	ND	6	a	Paired
N5	Process water	S. Infantis	5,6	-	-	ND	7	a	Paired
258	Poultry meat	/	/	-	-	ND	8	a	Unpaired
346	Poultry meat	/	/	-	-	ND	8	a	Unpaired
351	Poultry meat	/	/	-	+	ND	8	a	Unpaired
297	Raw beef meat	S. Infantis 128	2,6	-	-	ND	8	b	Unpaired
274	Veal meat	/	/	-	-	ND	8	c	Unpaired
342	Veal meat	/	/	-	-	ND	8	c	Unpaired
343	Veal meat	/	/	-	+	ND	8	c	Unpaired
290	Raw beef meat	S. Newport 586	<1	- (9h) / + (24h)	+	ND (9h)	9	a	Unpaired
297	Raw beef meat	S. Infantis 128	2,6	-	-	ND	9	a	Unpaired
6461	Raw beef meat	S. Ohio Ad2224	2-1-1-4-1 (1,8)	-/- (9h) / + (24h)	+	ND (9h)	9	b	Unpaired
543	Raw beef meat	S. Bredeney 396	15-15-15-13-8 (13,2)	- (9h) / + (24h)	+	ND (9h)	9	c	Unpaired
545	Seasoned beef meat	S. Bredeney 396	8-2-6-3-2 (4,2)	- (9h) / + (24h)	+	ND (9h)	9	c	Unpaired
6474	Seasoned beef meat	S. Give 436	2-1-2-3-2 (2,0)	-	-	ND	9	c	Unpaired



Table 8 - Positive deviations

Sample N°	Product	Inoculated strain	Inoculation level (CFU/sample)	PCR result	Confirmation	Agreement	Category	Type	Study design
8361	Pork meat	/	/	+	+	PD	2	a	Unpaired
8363	Pork meat	/	/	+	+	PD	2	a	Unpaired
8386	Seasoned beef meat	S. Napoli Ad928	1-1-3-3-0 (1,6)	+	+	PD	2	a	Unpaired
8387	Seasoned beef meat	S. Kedougou Ad929	1-2-5-3-4 (3,0)	+	+	PD	2	a	Unpaired
8401	Seasoned pork meat	S. Bredeney 243	0-0-4-6-4 (2,8)	+	+	PD	2	a	Unpaired
8470	Veal meat	S. Typhimurium 22	0-1-1-2-0 (0,8)	+	+	PD	2	a	Unpaired
8389	Poultry meat	S. Saint Paul 631	1-6-1-4-1 (2,6)	+	+	PD	2	b	Unpaired
8474	Poultry meat	S. Infantis 37	1-3-2-3-2 (2,2)	+	+	PD	2	b	Unpaired
8481	Raw delicatessen	/	/	+	+	PD	2	c	Unpaired
D10	Raw milk cheese	S. Indiana	5	+	+	PD	3	a	Paired
6146	Raw milk	S. Anatum Ad298	(1,1)	+	+	PD	3	c	Paired
6147	Raw milk	S. Ohio Ad1482	(1,2)	+	+	PD	3	c	Paired
6150	Raw milk	S. Anatum Ad298	(1,1)	+	+	PD	3	c	Paired
6153	Raw milk	S. Mbandaka Ad1722	(2,5)	+	+	PD	3	c	Paired
6154	Raw milk	S. Ohio Ad1482	(1,2)	+	+	PD	3	c	Paired
6155	Raw milk	S. Mbandaka Ad1722	(2,5)	+	+	PD	3	c	Paired
291	Raw ground beef meat	S. Newport 586	<1	+	+	PD	8	b	Unpaired
292	Beef meat	S. Infantis 128	2,6	+	+	PD	8	b	Unpaired
293	Raw ground beef meat	S. Infantis 128	2,6	+	+	PD	8	b	Unpaired
298	Beef meat	S. Infantis 128	2,6	+	+	PD	8	b	Unpaired
546	Raw ground beef meat	S. Newport 586	3-1-0-7-1 (2,4)	+	+	PD	8	b	Unpaired
291	Raw ground beef meat	S. Newport 586	<1	+	+	PD	9	a	Unpaired
292	Beef meat	S. Infantis 128	2,6	+	+	PD	9	a	Unpaired
293	Raw ground beef meat	S. Infantis 128	2,6	+	+	PD	9	a	Unpaired
298	Beef meat	S. Infantis 128	2,6	+	+	PD	9	a	Unpaired
546	Raw ground beef meat	S. Newport 586	3-1-0-7-1 (2,4)	-(9h) / +(24h)	+	PD (24h)	9	a	Unpaired
6459	Beef meat	S. Newport Ad2730	2-0-1-1-1 (1,0)	+	+	PD	9	b	Unpaired
6469	Seasoned beef meat	S. Give 436	2-1-2-3-2 (2,0)	+	+	PD	9	c	Unpaired

15 negative deviations were observed on artificially contaminated samples and 10 on naturally contaminated samples.

For 8 samples in negative deviation, the detection level of the alternative method was probably not reached as the confirmatory tests concluded to the presence of *Salmonella* spp. in the enrichment broth.

25 positive deviations concern artificially contaminated samples and 3 naturally contaminated samples.

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See **Table 9**):

Table 9 - Analyses of discordant results

Category	Type	ND+PPND	PD	Paired study				Unpaired study		Paired and Unpaired			
				(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	N+	(ND+PPND)-PD	AL	
1	Composite	a RTE	0	0	0		0				9	0	
		b RTRH	1	0	1		1				18	1	
		c Marinated, smoked	0	0	0		0				10	0	
		Total	1	0	1	3	1	6			37	1	3
2	Meat products	a Raw meat products (raw, frozen, seasoned)	1	6					-5		13	-5	
		b Poultry meat	1	2					-1		10	-1	
		c Raw delicatessen	3	1					2		12	2	
		Total	5	9					-4	3	35	-4	3
3	Dairy products	a Raw milk cheeses (BPW novo)	0	1					-1		7	-1	
		b Pasteurized milk cheeses and dairy desserts (BPW novo)	0	0					0		9	0	
		c Milk (BPW novo)	1	6					-5		12	-5	
		d Milk powders (BPW)	0	0	0		0				7	0	
		Total BPW novo	1	7					-6		28	-6	
		Total	1	7	0	3	0	6	-6	3	35	-6	3
4	Vegetables and seafood	a Raw seafood	2	0	2		2				11	2	
		b Non processed vegetables	0	0	0		0				8	0	
		c Processed vegetables	0	0	0		0				11	0	
		Total	2	0	2	3	2	6			30	2	3
5	Egg products and ingredients	a Liquid egg products	0	0	0		0				12	0	
		b Egg based products, pastries	0	0	0		0				11	0	
		c Ingredients	1	0	1		1				7	1	
		Total	1	0	1	3	1	6			30	1	3
6	Feed products	a Cakes	1	0	1		1				8	1	
		b Low moisture products	0	0	0		0				8	0	
		c High moisture products	0	0	0		0				14	0	
		Total	1	0	1	3	1	6			30	1	3

Category	Type	ND+PPND	PD	Paired study				Unpaired study		Paired and Unpaired			
				(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	N+	(ND+PPND)-PD	AL	
7	Environmental samples	a Process water	1	0	1		1				13	1	
		b Surfaces	0	0	0		0				8	0	
		c Dusts and residues	0	0	0		0				10	0	
	Total	1	0	1	3	1	6			31	1	3	
8	Raw meat MP broth 24h	a Poultry meat	3	0					3		11	3	
		b Beef	1	5					-4		12	-4	
		c Others	3	0					3		10	3	
	Total	7	5					2	3	33	2	3	
9	Raw beef MP broth 9h	a Fresh	2	4					-2		22	-2	
		b Frozen	1	1					0		9	0	
		c Seasoned	3	1					2		14	2	
	Total	6	6					0	3	45	0	3	
	Raw beef MP broth 24h	a Fresh	1	5					-4		23	-4	
		b Frozen	0	1					-1		9	-1	
c Seasoned		1	1					0		14	0		
Total	2	7					-5	3	46	-5	3		
<b>All categories with 9 h incubation for Raw beef (MP broth)</b>		<b>25</b>	<b>27</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>16</b>	<b>-8</b>	<b>5</b>	<b>306</b>	<b>-2</b>	<b>7</b>	
<b>All categories with 24 h incubation for Raw beef (MP broth)</b>		<b>21</b>	<b>28</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>16</b>	<b>-13</b>	<b>5</b>	<b>307</b>	<b>-7</b>	<b>7</b>	

The observed values for (ND+PPND)-PD and (ND+PPND)+PD for the individual categories and for all categories meet the Acceptability limits (observed values  $\leq$  AL).

### 3.1.1.7 Confirmations

The positive BAX<sup>®</sup> System PCR Assay for *Salmonella* 2 results were confirmed as described in the **Table 10**.

**Table 10 – Confirmation protocols**

		Protocol	Confirmation	
General protocol: all products, excluding raw meat and raw poultry	Paired study design	Pre-enrichment: 16 h - 20 h at 37°C in BPW (d 1/10)	<i>Streak BPW onto selective agar plate</i>	Tests described in the reference method
		Subculture: 3 h – 4 h in BHI (10 µl BPW/500 µl BHI)	<i>Streak BHI onto selective agar plate</i>	
Meat products	Unpaired study design	Pre-enrichment: 16 h - 20 h at 37°C in prewarmed BPW (d 1/10)	<i>Streak BPW onto selective agar plate and subculture in RVS</i>	
Dairy products (except milk powders)	Unpaired study design	Pre-enrichment: 20 h - 24 h at 42°C in BPW supplemented with Novobiocin (20 mg/l) (d 1/10)	<i>Streak BPW onto selective agar plate and subculture in RVS for the negative samples</i>	
Raw meat (seasoned or not)	Unpaired study design	Pre-enrichment: 24 h at 42°C in MP broth	<i>Subculture in RVS and streak onto selective agar plate</i>	
Raw beef meat (seasoned or not)	Unpaired study design	Pre-enrichment: 9 h – 24 h at 42°C in prewarmed MP broth	<i>Subculture in RVS and streak onto selective agar plate</i>	Latex and tests described in the reference method after purification step

For 23 samples, no typical colony was observed onto XLD plate whereas typical colonies were observed on Brilliance *Salmonella* plate.

Note that for several samples with high background microflora (raw milks and raw meats), the direct streaking (without subculture on RVS) did not show isolated colonies and a new streaking after RVS subculture was necessary.

### 3.1.2 Relative level of detection

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

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

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

#### 3.1.2.1 Experimental design

Eight (matrix/strain) pairs were analyzed by the reference and the alternative methods (See **Table 11**).

**Table 11 - Defined (matrix/strain) pairs for the RLOD determination**

	Category	Matrix	Inoculated strain	Origin	Study design
1	Composite foods	Deli salad	<i>Salmonella</i> Mbandaka Ad914	Mayonnaise	Paired
2	Meat products	Ground pork	<i>Salmonella</i> Agona Ad2281	Pork meat	Paired
3	Dairy products	Raw milk	<i>Salmonella</i> Typhimurium	Raw milk cheese	Unpaired
4	Seafood and vegetables	Cod fillet	<i>Salmonella</i> Virchow	Shellfish	Paired
5	Egg products and ingredients	Whole egg product	<i>Salmonella</i> Enteritidis	Whole egg product	Paired
6	Feed products	Pâté for dog	<i>Salmonella</i> Senftenberg	Feed	Paired
7	Environmental samples	Process water	<i>Salmonella</i> Infantis	Water	Paired
8 and 9	Raw beef meats	Ground beef	<i>Salmonella</i> Infantis 128	Ground beef	Unpaired

As the same protocol is used for both categories, 8 and 9, (24h incubation time) only one RLOD was run for the extension study performed in 2017.

Contaminations and enumerations were carried out according to the AFNOR technical rules (protocol for low level inoculation). The contamination levels were:

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

For the extension study (2017), two matrix strain pairs were tested for both categories composite food and meat products.

- Deli salad inoculated with *Salmonella* Mbandaka Ad914

- Raw pork meat inoculated with *Salmonella* Agona Ad2281

These matrix/ strain pairs were tested using the protocol described in the EN ISO 16140-2:2016:

- 5 negative samples
- 20 samples inoculated at a level providing fractional positive results
- 5 samples inoculated at a higher level

The matrix was stored for 48 h at  $5 \pm 3^\circ\text{C}$  after inoculation and before analysis.

### 3.1.2.2 Calculation and interpretation of the RLOD

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are reported in **Table 12**.

Raw data are given in **Appendix 5**.

**Table 12 – Presentation of RLOD before and after confirmation of the alternative method results**

	Category	Matrix/ Strain	Study design	AL	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value
Initial validation	3	Raw milk/S. Typhimurium	Unpaired	2.5	1.126	0.496	2.553	0.118	0.409	0.289	0.773
	4	Cod fillet/S. Virchow	Paired	1.5	1.000	0.388	2.575	0.000	0.473	0.000	1.000
	5	Whole egg product/S. Enteritidis	Paired	1.5	1.000	0.388	2.575	0.000	0.473	0.000	1.000
	6	Pâté for dog/S. Senftenberg	Paired	1.5	1.000	0.344	2.903	0.000	0.533	0.000	1.000
	7	Process water/ S. Infantis	Paired	1.5	1.000	0.422	2.371	0.000	0.432	0.000	1.000
200	9	Ground beef/S. Infantis 9h	Unpaired	2.5	0.661	0.203	2.148	-0.414	0.590	0.703	1.518
	8 & 9	Ground beef/S. Infantis 24h	Unpaired	2.5	0.469	0.152	1.449	-0.756	0.563	1.342	1.820
2017	1	Deli-salad/S. Mbandaka Ad914	paired	1.5	1.000	0.403	2.480	0.000	0.454	0.000	1.000
	2	Raw pork meat/ S.Agona Ad2281	paired	1.5	1.000	0.414	2.416	0.000	0.441	0.000	1.000
		<b>Combined (MP broth 9h)</b>	/	/	<b>0.983</b>	<b>0.710</b>	<b>1.362</b>	<b>-0.017</b>	<b>0.163</b>	<b>0.104</b>	<b>1.083</b>
		<b>Combined 24h (MP broth 9h)</b>	/	/	<b>0.951</b>	<b>0.687</b>	<b>1.315</b>	<b>-0.051</b>	<b>0.162</b>	<b>0.312</b>	<b>1.245</b>

**The RLOD meet the Acceptability Limit for all the tested matrix/strain pairs.**

The LOD<sub>50%</sub> calculations according to Wilrich & Wilrich POD-LOD calculation program - version 10, 2021-05-04 test are given in Table 13.

**Table 13 - LOD<sub>50</sub> results**

Name (strain / matrix pair)	Level of detection at 50% (CFU / samples size) according to Wilrich & Wilrich) <sup>1</sup>	
	Reference method	Alternative method
Raw milk / S. Typhimurium	0.4 [0.2-0.7]	0.6 [0.3-1.0]
Whole egg product / S. Enteritidis	0.4 [0.2-0.7]	0.4 [0.2-0.7]
Cod fillet / S. Virchow	0.2 [0.1-0.4]	0.2 [0.1-0.4]
Pâté for dog / S. Senftenberg	0.4 [0.2-0.7]	0.4 [0.2-0.7]
Process water / S. Infantis	0.5 [0.3-1.0]	0.5 [0.3-1.0]
Ground beef / S. Infantis (MP broth 9h)	0.8 [0.4-1.5]	0.8 [0.4-1.5]
Ground beef / S. Infantis (MP broth 24h)	0.8 [0.4-1.5]	0.8 [0.4-1.5]
Deli-salad/S. Mbandaka Ad914	0.7 [0.4-1.2]	0.7 [0.4-1.2]
Ground poultry / S. Hadar	0.8 [0.4-1.6]	0.8 [0.4-1.6]
<b>Combined (MP broth 9h)</b>	<b>0.5 [0.4-0.6]</b>	<b>0.5 [0.4-0.7]</b>
<b>Combined (MP broth 24h)</b>	<b>0.5 [0.4-0.6]</b>	<b>0.5 [0.4-0.6]</b>

**The LOD<sub>50</sub> varies from 0.2 to 0.7 CFU/sample size for the reference and the alternative methods.**

### 3.1.3 Inclusivity / exclusivity

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

#### 3.1.3.1 Test protocols

The inclusivity and the exclusivity of the method are defined by analysing, 50 positive strains and 30 negative strains, respectively.

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



> **Inclusivity**

- Study performed in 2002: the strains were grown in BHI broth and the BAX® *Salmonella* test applied.
- Studies performed in 2003 and 2005: the strains were grown in BHI for 24 h at 35°C; the BAX® *Salmonella* tests were then applied on 1/10 diluted cultures (2003) or pure culture (2005).
- Study performed in 2008: the strains were grown in BHI and diluted in order to inoculate, between 10 and 100 cells/225 ml MP broth, and then incubated for 9 h and 24 h at 42°C. The alternative method protocol was then applied.
- In order to be in agreement with the AFNOR technical rules, 5 additional strains were tested for the renewal study in 2014: they all gave positive PCR results.
- Study performed in 2016 (extension for BAX® X5): 100 strains were tested using the AOAC protocol. This study was run by HYGIENA.
- Study performed in 2017: 13 strains were tested in order to be in agreement with the AFNOR Technical Rules; they all gave positive PCR results – *Salmonella* Abortusequi Ad 2321 and *Salmonella* Abortusovis Ad 2320 gave positive results after 24 h incubation time only. They gave a positive PCR result when tested at a higher inoculation level respectively 84 and 92 CFU.

> **Exclusivity**

The studies were performed in 2002, 2003 and 2005 and 2016 with the protocols described for the exclusivity studies.

### 3.1.3.2 Results

The raw data (in French) are given in **Appendix 6**.

The results observed for the different studies are summarized in **Table 14**.

**Table 14 – Inclusivity and exclusivity study results**

Year of realisation	Inclusivity			Exclusivity	
	Number of strains tested	Number of positive results obtained	Number of negative results obtained	Number of strains tested	Number of positive results obtained
2002 (BHI)	55	55	0	47	0
2003 (BHI 24 h at 35°C)	194	194	0	35	0
2005 (BHI)	49	49	0	20	0
2008 9 h (MP broth)	57	55	2 <sup>(2)</sup>	0	/
24 h (MP broth)	57	57	0	0	/
2014 (MP broth)	5	5	0	/	/
2016 (AOAC)	100	100		48	0
2017 (MP broth 9 h)	13	13	0	/	/
<b>TOTAL</b>	<b>473</b>	<b>471 / 473</b>	<b>2 / 0</b>	<b>150</b>	<b>0</b>

<sup>(2)</sup> *Salmonella Gallinarum* Ad 300  
*Salmonella salamae* Ad 593

### 3.1.4 Practicability

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

<b>Storage conditions, shelf-life and modalities of utilisation after first use</b>	The storage temperature is between 2 to 8°C. Expiration date is shown on the kit package on the different reagent vials. Lysis reagent + protease, once reconstituted, should be stored 15 days at 2-8°C			
<b>Time to result</b>	<b>Negative samples</b>			
	<b>Step</b>	<b>ISO 6579-1</b>	<b>BAX® method</b>	
			General protocol (19 – 24 h)	Short protocol (9 h)
	Sampling, enrichment step	Day 0	Day 0	Day 0
	Subcultures (RVS/MKTTn, BHI)	Day 1	Day 1	/
	BAX® PCR test	/	Day 1	Day 0
	Streaking onto selective agar plates	Day 2	/	/
	Plates reading	Day 3	/	/
	<b>Negative results obtention</b>	<b>Day 3</b>	<b>Day 1</b>	<b>Day 0</b>
	<b>Presumptive samples or and positive samples</b>			
	<b>Step</b>	<b>ISO 6579-1</b>	<b>BAX® method</b>	
			General protocol (19 – 24 h)	Short protocol (9 h)
	Sampling, enrichment step	Day 0	Day 0	Day 0
	Subcultures (RVS/MKTTn, BHI)	Day 1	Day 1	/
	BAX® PCR test	/	Day 1	Day 0
	Streaking onto selective agar plates	Day 2	Day 1 (a)/Day 2 (b)	Day 0
	Plates reading	Day 3	Day 2 (a)/Day 3 (b)	Day 1
Confirmatory tests	Day 5	Day 2 (a)/Day 3 (b)	Day 1	
<b>Positive results obtention</b>	<b>Day 5</b>	<b>Day 2 (a)/Day 3 (b)</b>	<b>Day 1</b>	
<b>Common step with reference method</b>	Pre-enrichment step (16 – 20 h at 37°C in BPW)			

(a): for the direct streaking procedure

(b): for the subculture in RVS prior to the streaking step

Negative results are obtained the day of initiating the analysis when using the short protocol and in one day for the other protocols. Positive results are obtained in one, two or three days depending on the confirmation procedure applied.

### 3.1.5 Method comparison study conclusion

The method comparison study conclusions are:

- The BAX® System PCR Assay for *Salmonella* 2 shows satisfying sensitivity.
- The RLOD meet the Acceptability Limit for all the tested matrix/strain pairs.
- The alternative method is specific and selective.

## 3.2 Inter-laboratory study: organization and results

### 3.2.1 Study organisation

Samples were sent to 12 laboratories. A delicatessen (pâté) was inoculated with *Salmonella* Typhimurium isolated from pork liver. 24 samples were prepared per laboratory with 8 samples per inoculation level.

### 3.2.2 Experimental parameters controls

#### 3.2.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 3 CFU/g and 30 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at  $5 \pm 3^\circ\text{C}$ . The results are given in **Table 15**.

**Table 15 - Sample stability**

Day	Reference method	Alternative method	CFU/g
Day 0	/	/	32
Day 1	4 + / 6	4 + / 9	2
Day 2	1 + / 6	1 + / 6	< 1

An evolution (decrease of alive cells) was observed during storage at  $5^\circ\text{C} \pm 3^\circ\text{C}$  for 48 h.

#### 3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see **Table 16**).

**Table 16 - Contamination levels**

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0 (L0)	8-9-15-16- 17-22-23-24	0	0	/	/
Low level (L1)	1-2-3-6 7-13-14-18	3	5.1	1.7	11.9
High level (L2)	4-5-10-11 12-19-20-21	30	51	38	67

### 3.2.2.3 Logistic conditions

Temperature conditions are given in **Table 17**.

**Table 17 - Sample temperatures at receipt**

Laboratory	Temperature measured at receipt	Temperature measured by the probe	Comment
A	7.1°C	4.9°C	/
B	9.5°C	3.9°C	/
C	8.6°C	-0.1°C	/
D	10.0°C	5.9°C	/
E	7.5°C	6.9°C	/
F	10.7°C	3.4°C	/
G	3.3°C	3.4°C	/
H	7.8°C	0.0°C	/
I	7.0°C	3.9°C	/
J	1.3°C	4.0°C	/
K	4.0°C	Not received	Delivery at Day 2
L	8.0°C	5.4°C	/

Among the 12 laboratories, one received the samples at Day 2 (Lab K) and did not perform the analyses.

Labs B, C, D and F measured temperature at receipt above 8.5°C but the recorded curves show clearly that the temperatures were correct.

Due to the delivery conditions, the results of 11 laboratories were kept for interpretations.

### 3.2.3 Results analysis

#### 3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in **Table 18**.

**Table 18 – Results obtained by the expert Lab.**

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

### 3.2.3.2 Results observed by the collaborative laboratories

#### > *Aerobic mesophilic flora enumeration*

According to the Lab results, the enumeration levels varied from 40 to  $1.8 \times 10^8$  CFU/g.

#### > *Salmonella spp. detection*

11 collaborators participated to the study. The results obtained for each of the methods are provided in **Table 19** (reference method) and **Table 20** (alternative method).

**Table 19 - Positive results by the reference method**

Collaborator	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
C	0	8	8
D	0	8	8
E	1	8	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	8	8
J	1	8	8
L	0	8	8
<b>TOTAL</b>	<b>P<sub>0</sub> = 2</b>	<b>P<sub>1</sub> = 88</b>	<b>P<sub>2</sub> = 88</b>

**Table 20 - Positive results (before and after confirmation)  
by the alternative method**

Collaborators	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	8	8	8	8
B	1	0	8	8	8	8
C	0	0	8	8	8	8
D	0	0	8	8	8	8
E	0	0	8	8	8	8
F	0	0	8	8	8	8
G	0	0	8	8	8	8
H	0	0	8	8	8	8
I	0	0	8	8	8	8
J	0	0	8	8	8	8
L	0	0	8	8	8	8
<b>TOTAL</b>	<b>P<sub>0</sub> = 1</b>	<b>CP<sub>0</sub> = 0</b>	<b>P<sub>1</sub> = 88</b>	<b>CP<sub>1</sub> = 88</b>	<b>P<sub>2</sub> = 88</b>	<b>CP<sub>2</sub> = 88</b>

One positive result was observed for two collaborators with unspiked samples (Labs E and J) and one PCR positive result was also observed with unspiked sample for Lab B. The presence of *Salmonella* spp. was not confirmed in the enrichment broth for this sample.

The results of all the collaborators were kept for interpretation.

### 3.2.4 Calculation and interpretation

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

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See **Table 21**).

**Table 21 - Percentage specificity**

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	97.7 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	100.0 %

N: number of all L0 tests

P<sub>0</sub> = total number of false-positive results obtained with the blank samples before confirmation

CP<sub>0</sub> = total number of false-positive results obtained with the blank samples

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

Fractional positive results were not obtained for this study. The calculations were done with the results obtained for Level 1. A summary of the results obtained by the collaborators with the reference and the alternative methods is provided in **Table 22**.

**Table 22 - Summary of the obtained results with the reference method and the alternative method for Level 1**

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) <b>PA = 88</b>	Positive deviation (R-/A+) <b>PD = 0</b>
Alternative method negative (A-)	Negative deviation (A-/R+) <b>ND = 0 (PPND = 0)</b>	Negative agreement (A-/R-) <b>NA = 0 (PPNA = 0)</b>

Based on the data summarized in **Table 22**, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking into account the confirmations, are the following (See **Table 23**).

**Table 23 - Sensitivity, relative trueness and false positive ratio percentages**

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

### 3.2.4.3 Interpretation of data

For a **paired study design**, the difference between (ND – PD) and the addition (ND + PD) are calculated for the level(s) where fractional recovery is obtained (so  $L_1$  and possibly  $L_2$ ). The observed value found for (ND – PD) and (ND + PD) shall not be higher than the AL.

For 11 collaborators, the limits are the following:



	Calculated values	AL	Conclusion
ND - PD	0	4	ND - PD < AL
ND + PD	0	4	ND + PD < AL

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

There is indeed no difference between the sensitivity of both methods, and the alternative method complies in the reproducibility conditions.

#### 3.2.4.4 Evaluation of the $LOD_{50\%}$ , $LOD_{95\%}$ and RLOD between laboratories

The EN ISO 16140-2:2016 Excel spreadsheet available at [https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD\\_inter-lab-study\\_16140-2\\_AnnexF\\_ver1\\_28-06-2017.xls](https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls) was used to calculate the ROLD but the calculation was not possible because every inoculated sample was positive.

#### 3.2.4.5 Inter-laboratory study conclusion

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

### 3.3 General conclusion

The **method comparison study conclusions** are:

- The BAX<sup>®</sup> System PCR Assay for *Salmonella* 2 shows satisfying sensitivity.
- The RLOD are lower than the Acceptability Limit for all the tested matrix/strain pairs.
- The alternative method is specific and selective.

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

- The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The BAX<sup>®</sup> System PCR Assay for *Salmonella* 2 is considered equivalent to the ISO standard.**

Quimper, 08 November 2022

Maryse RANNOU

Project Manager

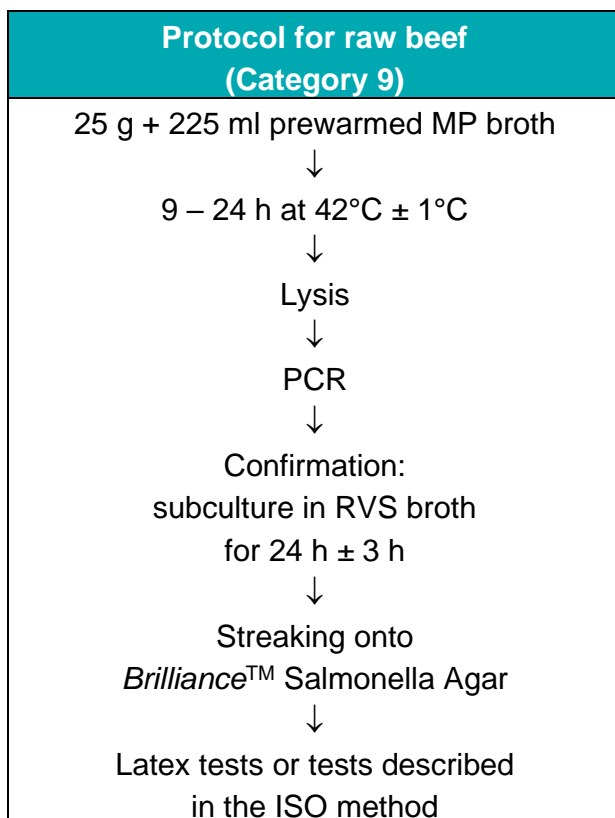
Validation of Alternative methods



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

**Appendix 1 – Flow diagram of the alternative method:  
BAX® System PCR Assay for *Salmonella* 2  
and the BAX System X5 PCR Assay for *Salmonella***

General protocol (Categories 1, 3 (d), 4, 5, 6, 7)	Protocol for Meat products (Category 2)
<p align="center">25 g + 225 ml BPW ↓ 16 – 20 h at 37°C ± 1°C ↓ Transfer 10 µl into 500 µl BHI ↓ Incubation for 3 h at 37°C ± 1°C ↓ Lysis ↓ PCR ↓ Confirmation: Streaking onto selective agar plates ↓ Tests described in the ISO method</p>	<p align="center">25 g + 225 ml preheated BPW ↓ 16 – 20 h at 37°C ± 1°C ↓ Lysis ↓ PCR ↓ Confirmation: Streaking onto selective agar plate ↓ Tests described in the ISO method</p>
Protocol for dairy products (Category 3 (a, b, c))	Protocol for raw meats (Category 8)
<p align="center">25 g + 225 ml BPW + 20 mg/l novobiocin ↓ 20 - 24 h at 42°C ± 1°C ↓ Lysis ↓ PCR ↓ Confirmation: subculture in RVS broth for 24 h ± 3 h at 41.5°C ± 1°C ↓ 24 h ± 2 h at 41.5°C ↓ Streaking onto selective agar plate ↓ Tests described in the ISO method</p>	<p align="center">25 g + 225 ml MP broth ↓ 24 h at 42°C ± 1°C ↓ Lysis ↓ PCR ↓ Confirmation: subculture in RVS broth for 24 h ± 3 h at 41.5°C ± 1°C ↓ Streaking onto <i>Brilliance</i><sup>TM</sup> Salmonella Agar ↓ Latex tests or tests described in the ISO method</p>

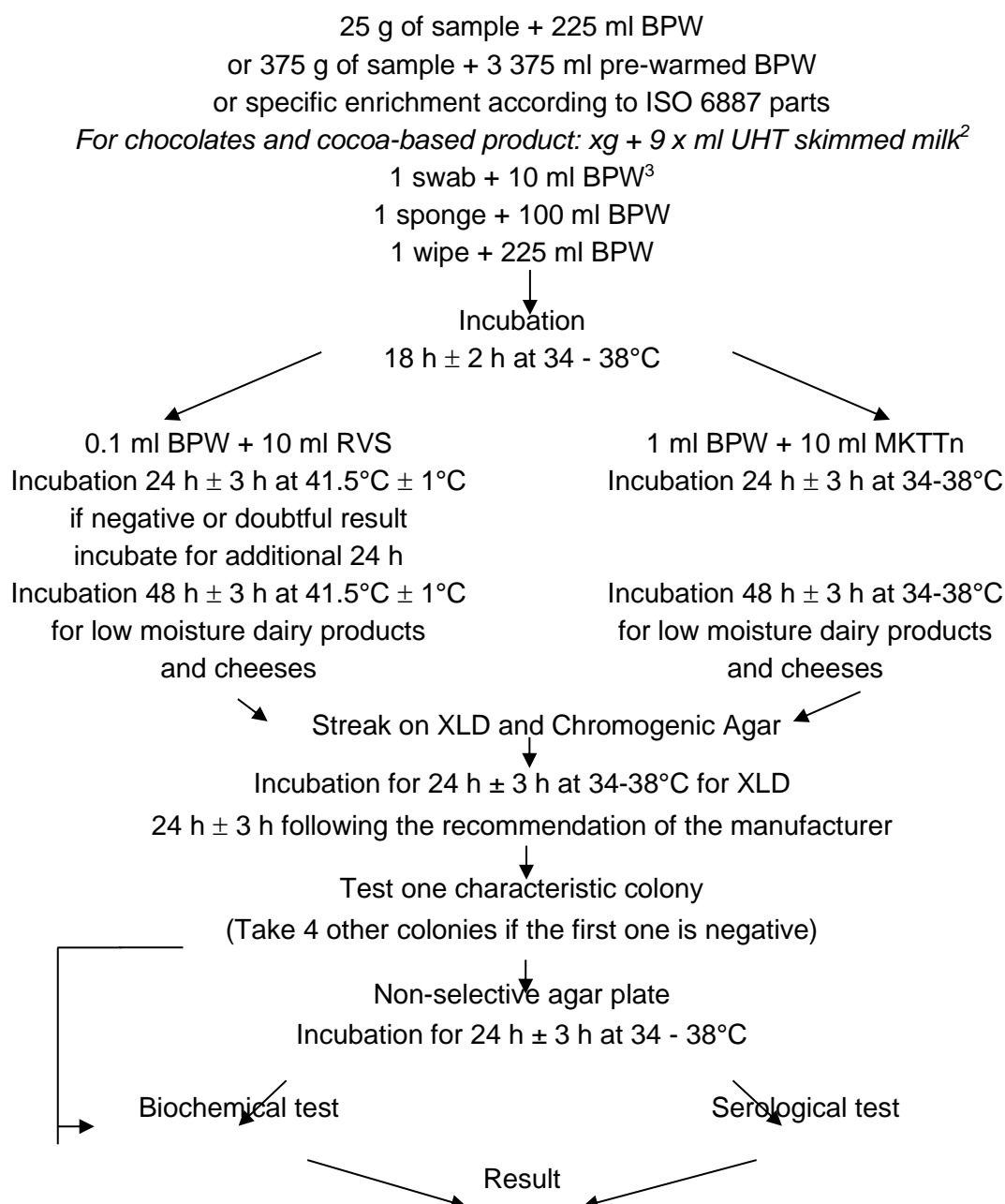


BAX System Q7	BAX System X5
150 µl protease + 12 ml lysis buffer	150 µl protease+ 12 ml lysis buffer
↓	↓
Transfer 200 µl in a Cluster tube + 5 µl enriched sample	Transfer 200 µl in a Cluster tube + 5 µl enriched sample
↓	↓
37°C for 20 min 95°C for 10 min	37°C for 20 min 95°C for 10 min
Cool at 2 - 8°C for 5 min	Cool at 2 - 8°C for 5 min
↓	↓
PCR on <b>50 µl</b> lysate	PCR on <b>50 µl</b> lysate

## Appendix 2 – Flow diagram of the reference

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

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



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

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

## Appendix 3 – Artificial contamination of samples

	Data from ADRIA (2017)
	Data from IPL

ALL PRODUCTS (IPL & ADRIA Développement, 2017)											
Sample n°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)				
5676	Sandwich jambon emmental	Sandwich	S. Braenderup 111	Pork meat	Seeding 48h 2-8°C	/	5-3-0-2-2 (2,4)	+	BPW + BHI	1	a
5677	Sandwich mini viennois jambon emmental	Sandwich	S. Braenderup 111	Pork meat	Seeding 48h 2-8°C	/	5-3-0-2-2 (2,4)	-	BPW + BHI	1	a
5678	Sandwich jambon beurre	Sandwich	S. Braenderup 111	Pork meat	Seeding 48h 2-8°C	/	5-3-0-2-2 (2,4)	+	BPW + BHI	1	a
5679	Sandwich Jambon beurre pain de mie	Sandwich	S. Braenderup 111	Pork meat	Seeding 48h 2-8°C	/	5-3-0-2-2 (2,4)	+	BPW + BHI	1	a
7028	Sandwich poulet rôti	RTE Food	S. Newport Ad2223	Poultry meat	Seeding 48h 2-8°C	/	2-1-2-4-2 (2,2)	+	BPW + BHI	1	a
7029	Salade César poulet parmesan croutons	RTE Food	S. Newport Ad2223	Poultry meat	Seeding 48h 2-8°C	/	2-1-2-4-2 (2,2)	+	BPW + BHI	1	a
7030	Salade poulet emmental	RTE Food	S. Newport Ad2223	Poultry meat	Seeding 48h 2-8°C	/	2-1-2-4-2 (2,2)	+	BPW + BHI	1	a
B20	Aubergine niçoise	RTE food	S. Blockley	Basil	48h at +4°C	0,54	7,7	+	BPW + BHI	1	a
B23	Macédoine	RTE food	S. Blockley	Basil	48h at +4°C	0,54	8,8	+	BPW + BHI	1	a
A15	Velouté de poireaux	RTRH Food	S. Amsterdam	Vegetables	35min à 55°C, 35 min at -80°C, 5 min at 46°C	1,33	0,3	-	BPW + BHI	1	b
A24	Poisson pané	RTRH Food	S. Virchow	Seafood	35min à 55°C, 35 min at -80°C, 5 min at 46°C	1,79	0,2	-	BPW + BHI	1	b
B10	Moussaka	RTRH Food	<i>S. arizonae</i> IIIb61:-:-	Turkey meat	48h at +4°C	0,59	1,0	+	BPW + BHI	1	b
B11	Croque fromage	RTRH Food	<i>S. arizonae</i> IIIb 61 :-:-	Turkey meat	48h at +4°C	0,80	1,3	+	BPW + BHI	1	b
B12	Coquille st jacques	RTRH Food	<i>S. arizonae</i> IIIb 61 :-:-	Turkey meat	48h at +4°C	0,80	1,3	+	BPW + BHI	1	b
B13	Couscous	RTRH Food	<i>S. arizonae</i> IIIb 61 :-:-	Turkey meat	48h at +4°C	0,80	1,5	+	BPW + BHI	1	b

ALL PRODUCTS (IPL & ADRIA Développement, 2017)											
Sample n°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)				
B14	Sauté de porc	RTRH Food	<i>S. arizonae</i> IIIb 61 :-	Turkey meat	48h at +4°C	0,80	1,5	+	BPW + BHI	1	b
B15	Crêpe jambon fromage	RTRH Food	<i>S. arizonae</i> IIIb 61 :-	Turkey meat	48h at +4°C	0,80	1,8	+	BPW + BHI	1	b
B21	Pâtes	RTRH Food	<i>S. Blockley</i>	Basil	48h at +4°C	0,54	7,7	+	BPW + BHI	1	b
B22	Potage d'endive	RTRH Food	<i>S. Blockley</i>	Basil	48h at +4°C	0,54	8,8	+	BPW + BHI	1	b
B6	Pizza	RTRH Food	<i>S. arizonae</i> IIIb61:-:-	Turkey meat	48h at +4°C	0,59	7,8	+	BPW + BHI	1	b
B7	Paupiette de veau à la tomate	RTRH Food	<i>S. arizonae</i> IIIb61:-:-	Turkey meat	48h at +4°C	0,59	7,8	+	BPW + BHI	1	b
B8	Poisson blanc	RTRH Food	<i>S. arizonae</i> IIIb61:-:-	Turkey meat	48h at +4°C	0,59	9,1	+	BPW + BHI	1	b
B9	Saumon cuit	RTRH Food	<i>S. arizonae</i> IIIb61:-:-	Turkey meat	48h at +4°C	0,59	9,1	+	BPW + BHI	1	b
5985	Haddock fumé au bois de hêtre	Smoked fish	<i>S. Indiana</i> Ad1409	Fish product	Seeding 48h 2-8°C	/	2-2-2-1-4 (2,2)	+	BPW + BHI	1	c
5986	Haddock fumé au bois de hêtre	Smoked fish	<i>S. Anatum</i> Ad1451	Fish product	Seeding 48h 2-8°C	/	5-3-1-1-5 (3,0)	+	BPW + BHI	1	c
5987	Filet de harengs fumés	Smoked fish	<i>S. Indiana</i> Ad1409	Fish product	Seeding 48h 2-8°C	/	2-2-2-1-4 (2,2)	+	BPW + BHI	1	c
5988	Filet de harengs fumés	Smoked fish	<i>S. Anatum</i> Ad1451	Fish product	Seeding 48h 2-8°C	/	5-3-1-1-5 (3,0)	+	BPW + BHI	1	c
5989	Mini tranches de truite fumée	Smoked trout	<i>S. Indiana</i> Ad1409	Fish product	Seeding 48h 2-8°C	/	2-2-2-1-4 (2,2)	+	BPW + BHI	1	c
5990	Mini tranches de truite fumée	Smoked trout	<i>S. Anatum</i> Ad1451	Fish product	Seeding 48h 2-8°C	/	5-3-1-1-5 (3,0)	+	BPW + BHI	1	c
5991	Saumon fumé l'écosse	Smoked salmon	<i>S. Indiana</i> Ad1409	Fish product	Seeding 48h 2-8°C	/	2-2-2-1-4 (2,2)	+	BPW + BHI	1	c
5992	Saumon fumé l'écosse	Smoked salmon	<i>S. Anatum</i> Ad1451	Fish product	Seeding 48h 2-8°C	/	5-3-1-1-5 (3,0)	+	BPW + BHI	1	c
5993	Filet mignon fumé nature	Smoked meat	<i>S. Heidelberg</i> F33	Meat product	Seeding 48h 2-8°C	/	6-3-4-2-1 (3,2)	+	BPW + BHI	1	c
5994	Magret de canard Sud Ouest tranché	Smoked meat	<i>S. Heidelberg</i> F33	Meat product	Seeding 48h 2-8°C	/	6-3-4-2-1 (3,2)	+	BPW + BHI	1	c
D10	Reblochon	Raw milk cheese	<i>S. Indiana</i>	Cheese	30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,63	5,0	+	BPW + Novo	3	a
D9	Tomme de savoie	Raw milk cheese	<i>S. Indiana</i>	Cheese	30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,63	5,0	+	BPW + Novo	3	a

ALL PRODUCTS (IPL & ADRIA Développement, 2017)											
Sample n°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)				
L1	Livarot	Raw milk cheese	S. Indiana	Cheese	55 min at 55°C, 15 min at -80°C	0,53	0,8	-	BPW + Novo	3	a
L2	Coulommier	Raw milk cheese	S. Indiana	Cheese	55 min at 55°C, 15 min at -80°C	0,53	0,8	+	BPW + Novo	3	a
L4	Epoisses	Raw milk cheese	S. Indiana	Cheese	55 min at 55°C, 15 min at -80°C	0,53	0,4	+	BPW + Novo	3	a
L5	Crottin de chèvre	Raw milk cheese	S. Indiana	Cheese	55 min at 55°C, 15 min at -80°C	0,53	0,4	-	BPW + Novo	3	a
M4	Camembert	Raw milk cheese	S. Indiana	Cheese	48 H 4°C, 30 min at 55°C, 30 min at -80°C	0,56	30,0	+	BPW + Novo	3	a
O10	Epoisses	Raw milk cheese	S. Kottbus	Caseine	90 min at 50°C	0,63	18,0	+	BPW + Novo	3	a
O12	Chèvre	Raw milk cheese	S. Kottbus	Caseine	90 min at 50°C	0,63	9,0	+	BPW + Novo	3	a
D11	Pointe de brie	Pasteurized milk cheese	S. Indiana	Cheese	30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,63	5,8	+	BPW + Novo	3	b
D12	Emmental	Pasteurized milk cheese	S. Indiana	Cheese	30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,63	5,8	+	BPW + Novo	3	b
D13	Lou Perac	Pasteurized milk cheese	S. Indiana	Cheese	30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,63	6,6	+	BPW + Novo	3	b
D14	Emmental	Pasteurized milk cheese	S. Indiana	Cheese	30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,63	6,6	+	BPW + Novo	3	b
L3	Reblochon	Pasteurized milk cheese	S. Indiana	Cheese	55min at 55°C, 15 min at -80°C	0,53	0,8	-	BPW + Novo	3	b
O11	Carré	Pasteurized milk cheese	S. Kottbus	Caseine	90 min at 50°C	0,63	9,0	+	BPW + Novo	3	b
O4	Glace vanille/ chocolat	Dairy dessert	S. Typhimurium	Half skimmed milk	90 min at 50°C	0,65	6,4	+	BPW + Novo	3	b
O5	Glace vanille/fraise	Dairy dessert	S. Typhimurium	Half skimmed milk	90 min at 50°C	0,65	6,4	+	BPW + Novo	3	b
O6	Glace vanille noix de macadamia	Dairy dessert	S. Typhimurium	Half skimmed milk	90 min at 50°C	0,65	9,6	+	BPW + Novo	3	b
O8	Vienetta biscuit caramel	Dairy dessert	S. Typhimurium	Half skimmed milk	90 min at 50°C	0,65	9,6	+	BPW + Novo	3	b
<b>6146</b>	<b>Lait cru</b>	<b>Raw milk</b>	S. Anatum Ad298	Milk product	Seeding 48h 2-8°C	/	(1,1)	+	BPW + Novo	3	c
<b>6147</b>	<b>Lait cru</b>	<b>Raw milk</b>	S. Ohio Ad1482	Milk product	Seeding 48h 2-8°C	/	(1,2)	+	BPW + Novo	3	c
<b>6148</b>	<b>Lait cru</b>	<b>Raw milk</b>	S. Anatum Ad298	Milk product	Seeding 48h 2-8°C	/	(1,1)	+	BPW + Novo	3	c
<b>6149</b>	<b>Lait cru</b>	<b>Raw milk</b>	S. Ohio Ad1482	Milk product	Seeding 48h 2-8°C	/	(1,2)	+	BPW + Novo	3	c
<b>6150</b>	<b>Lait cru fermier</b>	<b>Raw milk</b>	S. Anatum Ad298	Milk product	Seeding 48h 2-8°C	/	(1,1)	+	BPW + Novo	3	c



ALL PRODUCTS (IPL & ADRIA Développement, 2017)											
Sample n°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)				
6151	Lait cru fermier	Raw milk	S. Mbandaka Ad1722	Milk product	Seeding 48h 2-8°C	/	(2,5)	-	BPW + Novo	3	c
6152	Lait cru fermier	Raw milk	S. Ohio Ad1482	Milk product	Seeding 48h 2-8°C	/	(1,2)	+	BPW + Novo	3	c
6153	Lait cru fermier	Raw milk	S. Mbandaka Ad1722	Milk product	Seeding 48h 2-8°C	/	(2,5)	+	BPW + Novo	3	c
6154	Lait cru fermier	Raw milk	S. Ohio Ad1482	Milk product	Seeding 48h 2-8°C	/	(1,2)	+	BPW + Novo	3	c
6155	Lait cru fermier	Raw milk	S. Mbandaka Ad1722	Milk product	Seeding 48h 2-8°C	/	(2,5)	+	BPW + Novo	3	c
J1	Lait cru	Raw milk	S. Typhimurium	Milk	48h at +4°C, 30 min at 55°C, 30 min at -80°C	0,52	7,8	+	BPW + Novo	3	c
J2	Lait cru	Raw milk	S. Typhimurium	Milk	48h at +4°C, 30 min at 55°C, 30 min at -80°C	0,52	7,8	+	BPW + Novo	3	c
J3	Lait cru	Raw milk	S. Kottbus	Caseine	48h at +4°C, 30 min at 55°C, 30 min at -80°C	0,57	8,3	+	BPW + Novo	3	c
J4	Poudre de lait	Milk powder	S. Kottbus	Caseine	48h at +4°C, 30 min at 55°C, 30 min at -80°C	0,57	8,3	+	BPW + BHI	3	d
J5	Poudre de lait	Milk powder	S. Kottbus	Caseine	48h at +4°C, 30 min at 55°C, 30 min at -80°C	0,57	6,2	+	BPW + BHI	3	d
J6	Poudre de lait	Milk powder	S. Kottbus	Caseine	48h at +4°C, 30 min at 55°C, 30 min at -80°C	0,57	6,2	+	BPW + BHI	3	d
J7	Poudre de lait	Milk powder	S. Typhimurium	Milk	48h at +4°C, 30 min at 55°C, 30 min at -80°C	0,52	5,8	+	BPW + BHI	3	d
J8	Poudre de lait	Milk powder	S. Typhimurium	Milk	48h at +4°C, 30 min at 55°C, 30 min at -80°C	0,52	5,8	+	BPW + BHI	3	d
5649	Filet de carrelet	Fish filet	S. SaintPaul F31	Fish filet	Seeding 48h 2-8°C	/	0-2-3-4-2 (2,2)	+	BPW + BHI	4	a
5651	Filet de maquereau	Fish filet	S. SaintPaul F31	Fish filet	Seeding 48h 2-8°C	/	0-2-3-4-2 (2,2)	+	BPW + BHI	4	a
5652	Filet de sardine double	Fish filet	S. SaintPaul F31	Fish filet	Seeding 48h 2-8°C	/	0-2-3-4-2 (2,2)	+	BPW + BHI	4	a
D1	Queues d'écrevisses	Seafood	S. Virchow	Seafood	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,86	1,0	+	BPW + BHI	4	a
D2	Bulots	Seafood	S. Virchow	Seafood	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,86	1,3	+	BPW + BHI	4	a
D3	Bulots	Seafood	S. Virchow	Seafood	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,86	1,5	+	BPW + BHI	4	a

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Sample n°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)				
D4	Filet de perche	Fish filet	S. Virchow	Seafood	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,86	1,0	+	BPW + BHI	4	a
D5	Pavé de saumon	Fish filet	S. Senftenberg	Fish filet	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,48	4,8	+	BPW + BHI	4	a
D6	Filet de perche	Fish filet	S. Senftenberg	Fish filet	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,48	5,8	+	BPW + BHI	4	a
D7	Pavé de cabillaud	Fish filet	S. Senftenberg	Fish filet	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,48	5,8	+	BPW + BHI	4	a
D8	Filet de merlan	Fish filet	S. Senftenberg	Fish filet	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,48	6,7	+	BPW + BHI	4	a
5653	Poireau	Leek	S. Livingstone Ad2566	Vegetables	Seeding 48h 2-8°C	/	2-4-1-3-0 (2,0)	+	BPW + BHI	4	b
5654	Poivron vert	Green pepper	S. Livingstone Ad2566	Vegetables	Seeding 48h 2-8°C	/	2-4-1-3-0 (2,0)	+	BPW + BHI	4	b
5655	Courgette	Zucchini	S. Livingstone Ad2566	Vegetables	Seeding 48h 2-8°C	/	2-4-1-3-0 (2,0)	+	BPW + BHI	4	b
5656	Concombre	Cucumber	S. Livingstone Ad2566	Vegetables	Seeding 48h 2-8°C	/	2-4-1-3-0 (2,0)	+	BPW + BHI	4	b
5657	Aubergine niçoise	Eggplant	S. Livingstone Ad2566	Vegetables	Seeding 48h 2-8°C	/	2-4-1-3-0 (2,0)	-	BPW + BHI	4	b
5658	Brocolis	Broccoli	S. Virchow Ad2569	Vegetables	Seeding 48h 2-8°C	/	2-2-3-0-1 (1,6)	-	BPW + BHI	4	b
5659	Champignon	Mushroom	S. Virchow Ad2569	Vegetables	Seeding 48h 2-8°C	/	2-2-3-0-1 (1,6)	-	BPW + BHI	4	b
5660	Tomate	Tomato	S. Virchow Ad2569	Vegetables	Seeding 48h 2-8°C	/	2-2-3-0-1 (1,6)	+	BPW + BHI	4	b
5661	Salade	Salad	S. Virchow Ad2569	Vegetables	Seeding 48h 2-8°C	/	2-2-3-0-1 (1,6)	+	BPW + BHI	4	b
5662	Epinard	Spinach	S. Virchow Ad2569	Vegetables	Seeding 48h 2-8°C	/	2-2-3-0-1 (1,6)	-	BPW + BHI	4	b
B24	Haricots verts	Vegetable	S. Blockley	Basil	48h at +4°C	0,54	7,2	+	BPW + BHI	4	b
B25	Epinard	Spinach	S. Blockley	Basil	48h at +4°C	0,54	7,2	+	BPW + BHI	4	b
5663	Haricots verts	Green beans	S. Oranienburg Ad1724	Vegetables	Seeding 48h 2-8°C	/	2-5-0-2-1 (2,0)	+	BPW + BHI	4	c
5664	Pommes rissolées	Cooked apples	S. Oranienburg Ad1724	Vegetables	Seeding 48h 2-8°C	/	2-5-0-2-1 (2,0)	+	BPW + BHI	4	c
5665	Poireaux émincés	Cooked leeks	S. Oranienburg Ad1724	Vegetables	Seeding 48h 2-8°C	/	2-5-0-2-1 (2,0)	+	BPW + BHI	4	c
5666	Poêlée printanière	Vegetables mix	S. Oranienburg Ad1724	Vegetables	Seeding 48h 2-8°C	/	2-5-0-2-1 (2,0)	-	BPW + BHI	4	c

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Sample n°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)				
5667	Duo de carottes	Carotts	S. Agona Ad1725	Vegetables	Seeding 48h 2-8°C	/	3-2-2-6-5 (3,6)	+	BPW + BHI	4	c
5668	Poêlée 7 légumes	Végétales mix	S. Agona Ad1725	Vegetables	Seeding 48h 2-8°C	/	3-2-2-6-5 (3,6)	+	BPW + BHI	4	c
5669	Julienne de légumes	Végétales mix	S. Agona Ad1725	Vegetables	Seeding 48h 2-8°C	/	3-2-2-6-5 (3,6)	+	BPW + BHI	4	c
5670	Poêlée champêtre	Végétales mix	S. Agona Ad1725	Vegetables	Seeding 48h 2-8°C	/	3-2-2-6-5 (3,6)	+	BPW + BHI	4	c
5671	Trio de poivrons	Peppers	S. Agona Ad1725	Vegetables	Seeding 48h 2-8°C	/	3-2-2-6-5 (3,6)	+	BPW + BHI	4	c
B16	Jardinière de légumes	Végétales mix	S. Blockley	Basil	48h at +4°C	0,54	5,5	+	BPW + BHI	4	c
B18	Pomme de terre	Processed potato	S. Blockley	Basil	48h at +4°C	0,54	6,6	+	BPW + BHI	4	c
B19	Maïs cuit	Processed corn	S. Blockley	Basil	48h at +4°C	0,54	6,6	+	BPW + BHI	4	c
B1	Gland	Pastry	S. Indiana	Cheese	48h at +4°C	0,60	6,0	+	BPW + BHI	5	b
B17	Gâteau basque	Pastry	S. Blockley	Basil	48h at +4°C	0,54	5,5	+	BPW + BHI	5	b
B2	Versaillais	Pastry	S. Indiana	Cheese	48h at +4°C	0,60	7,0	+	BPW + BHI	5	b
B3	Flan chocolat	Pastry	S. Indiana	Cheese	48h at +4°C	0,60	7,0	+	BPW + BHI	5	b
B4	Eclair au chocolat	Pastry	S. Indiana	Cheese	48h at +4°C	0,60	8,0	+	BPW + BHI	5	b
B5	Eclair au café	Pastry	S. Indiana	Cheese	48h at +4°C	0,60	8,0	+	BPW + BHI	5	b
5975	Chocolat en poudre	Cocoa powder	S. Virchow F276	Vegetables	Spiking HT 56°C 8 min	0,9	3-1-4-3-3 (2,8)	-	BPW + BHI	5	c
5976	Chocolat en poudre	Cocoa powder	S. Panama Ad1733	Vegetables	Spiking HT 56°C 8 min	1,6	2-3-2-4-2 (2,6)	+	BPW + BHI	5	c
5977	Piment fort moulu	Spice	S. Virchow F276	Vegetables	Spiking HT 56°C 8 min	0,9	3-1-4-3-3 (2,8)	-	BPW + BHI	5	c
5978	Piment fort moulu	Spice	S. Panama Ad1733	Vegetables	Spiking HT 56°C 8 min	1,6	2-3-2-4-2 (2,6)	-	BPW + BHI	5	c
5979	Curcuma moulu	Spice	S. Virchow F276	Vegetables	Spiking HT 56°C 8 min	0,9	3-1-4-3-3 (2,8)	+	BPW + BHI	5	c
5980	Curcuma moulu	Spice	S. Panama Ad1733	Vegetables	Spiking HT 56°C 8 min	1,6	2-3-2-4-2 (2,6)	+	BPW + BHI	5	c
5981	Cannelle moulue	Spice	S. Virchow F276	Vegetables	Spiking HT 56°C 8 min	0,9	3-1-4-3-3 (2,8)	-	BPW + BHI	5	c
5982	Cannelle moulue	Spice	S. Panama Ad1733	Vegetables	Spiking HT 56°C 8 min	1,6	2-3-2-4-2 (2,6)	-	BPW + BHI	5	c
5983	Coriandre moulue	Spice	S. Virchow F276	Vegetables	Spiking HT 56°C 8 min	0,9	3-1-4-3-3 (2,8)	+	BPW + BHI	5	c
5984	Coriandre moulue	Spice	S. Panama Ad1733	Vegetables	Spiking HT 56°C 8 min	1,6	2-3-2-4-2 (2,6)	+	BPW + BHI	5	c
6705	Poivre noir moulu	Spice	S. Caracas Ad2322	Spices	Spiking HT 56°C 8 min	1,1	2-1-2-1-6 (2,4)	-	BPW + BHI	5	c
6706	Epices Tajine	Spice	S. Caracas Ad2322	Spices	Spiking HT 56°C 8 min	1,1	2-1-2-1-6 (2,4)	+	BPW + BHI	5	c
6707	Levure chimique	Baking powder	S. Infantis Ad1685	Pastry	Spiking HT 56°C 8 min	1,2	3-2-3-2-0 (2,0)	-	BPW + BHI	5	c
6708	Levure chimique	Baking powder	S. Infantis Ad1685	Pastry	Spiking HT 56°C 8 min	1,2	3-2-3-2-0 (2,0)	-	BPW + BHI	5	c
7031	Fine pâte noisette	Ingredient	S. Typhimurium Ad1682	Chocolate	Seeding 48h 2-8°C	/	1-1-2-1-1 (1,2)	-	BPW + BHI	5	c
7032	Nappage figeant chocolat	Ingredient	S. Typhimurium Ad1682	Chocolate	Seeding 48h 2-8°C	/	1-1-2-1-1 (1,2)	-	BPW + BHI	5	c

ALL PRODUCTS (IPL & ADRIA Développement, 2017)											
Sample n°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)				
7033	Fine pâte noisette	Ingredient	S. Oranienburg Ad1724	Cereals	Seeding 48h 2-8°C	/	3-2-3-3-2 (2,6)	+	BPW + BHI	5	c
7034	Nappage figeant chocolat	Ingredient	S. Oranienburg Ad1724	Cereals	Seeding 48h 2-8°C	/	3-2-3-3-2 (2,6)	-	BPW + BHI	5	c
E1	Tourteaux	Olicake	S. Senftenberg	Soja cake	30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,96	0,2	-	BPW + BHI	6	a
E2	Tourteaux	Olicake	S. Senftenberg	Soja cake	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,96	0,2	-	BPW + BHI	6	a
E4	Tourteaux	Olicake	S. Senftenberg	Soja cake	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,96	0,2	+	BPW + BHI	6	a
E5	Tourteaux	Olicake	S. Senftenberg	Soja cake	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,96	0,2	-	BPW + BHI	6	a
E6	Tourteaux	Olicake	S. Senftenberg	Soja cake	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,96	0,2	-	BPW + BHI	6	a
K1	Tourteau de soja	Olicake	S. Oranienburg	Feed product	30 min at 55°C, 60 min at -80°C	1,82	3,2	+	BPW + BHI	6	a
K2	Tourteau de soja	Olicake	S. Oranienburg	Feed product	30 min at 55°C, 60 min at -80°C	1,82	3,2	+	BPW + BHI	6	a
K3	Tourteau de soja	Olicake	S. Oranienburg	Feed product	30 min at 55°C, 60 min at -80°C	1,82	2,4	-	BPW + BHI	6	a
K4	Tourteau de soja	Olicake	S. Oranienburg	Feed product	30 min at 55°C, 60 min at -80°C	1,82	2,4	-	BPW + BHI	6	a
K5	Tourteau de soja	Olicake	S. Agona	Feed product	30 min at 55°C, 60 min at -80°C	1,32	3,8	+	BPW + BHI	6	a
K6	Tourteau de soja	Olicake	S. Agona	Feed product	30 min at 55°C, 60 min at -80°C	1,32	3,8	+	BPW + BHI	6	a
K7	Tourteau de soja	Olicake	S. Agona	Feed product	30 min at 55°C, 60 min at -80°C	1,32	3,4	+	BPW + BHI	6	a
K8	Tourteau de soja	Olicake	S. Agona	Feed product	30 min at 55°C, 60 min at -80°C	1,32	2,8	+	BPW + BHI	6	a
K9	Tourteau de soja	Olicake	S. Agona	Feed product	30 min at 55°C, 60 min at -80°C	1,32	2,8	+	BPW + BHI	6	a
E7	Croquettes pour chat	Pet food	S. Kedougou	Feed product	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,86	0,2	+	BPW + BHI	6	b

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E8	Croquettes pour chat	Pet food	S. Kedougou	Feed product	30 min at 55°C, 30 min at -80°C, 5 min at 46°C	0,86	0,2	+	BPW + BHI	6	b
O1	Croquettes pour chat	Pet food	S. Llandoff	Feed product	90 min at 50°C	0,00	0,5	+	BPW + BHI	6	b
O2	Croquettes pour chien	Pet food	S. Llandoff	Feed product	90 min at 50°C	0,00	0,6	+	BPW + BHI	6	b
O3	Croquettes pour chien	Pet food	S. Llandoff	Feed product	90 min at 50°C	0,00	1,2	+	BPW + BHI	6	b
5672	Viande bovine pour animaux	Meat for pet	S. Livingstone F105	Feed product	Seeding 48h 2-8°C	/	3-1-5-2-4 (3,0)	+	BPW + BHI	6	c
5673	Viande bovine pour animaux	Meat for pet	S. Livingstone F105	Feed product	Seeding 48h 2-8°C	/	3-1-5-2-4 (3,0)	-	BPW + BHI	6	c
5674	Viande bovine pour animaux	Meat for pet	S. Livingstone F105	Feed product	Seeding 48h 2-8°C	/	3-1-5-2-4 (3,0)	+	BPW + BHI	6	c
5675	Viande bovine pour animaux	Meat for pet	S. Livingstone F105	Feed product	Seeding 48h 2-8°C	/	3-1-5-2-4 (3,0)	+	BPW + BHI	6	c
C1	Viande pour animaux	Meat for pet	S. Oranienburg	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,50	6,6	+	BPW + BHI	6	c
C12	Viande pour animaux	Meat for pet	S. Llandoff	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,46	9,6	+	BPW + BHI	6	c
C13	Pâté pour chien(agneau)	Pâté for dog	S. Llandoff	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,46	9,6	+	BPW + BHI	6	c
C14	Pâté pour chien(agneau)	Pâté for dog	S. Llandoff	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,46	12,0	+	BPW + BHI	6	c
C17	Pâté pour chien(dinde)	Pâté for dog	S. Oranienburg	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,50	9,9	+	BPW + BHI	6	c
C2	Viande pour animaux	Meat for pet	S. Oranienburg	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,50	6,6	+	BPW + BHI	6	c

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C3	Viande pour animaux	Meat for pet	S. Oranienburg	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,50	8,8	+	BPW + BHI	6	c
C6	Viande pour animaux	Meat for pet	S. Agona	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,51	9,2	+	BPW + BHI	6	c
C7	Viande pour animaux	Meat for pet	S. Agona	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,51	9,2	+	BPW + BHI	6	c
C9	Viande pour animaux	Meat for pet	S. Agona	Feed product	48h at +4°C, 30min at 55°C, 30 min at -80°C, 5 min at 46°C	0,51	10,3	+	BPW + BHI	6	c
6709	Eau de rinçage production risotto	Rinsing water	S. Infantis Ad1646	Environmental sample	Seeding 48h 2-8°C	/	0-1-3-2-0 (1,2)	-	BPW + BHI	7	a
6710	Eau de rinçage production risotto	Rinsing water	S. Infantis Ad1646	Environmental sample	Seeding 48h 2-8°C	/	0-1-3-2-0 (1,2)	+	BPW + BHI	7	a
6711	Eau de rinçage production risotto	Rinsing water	S. Ovakam Ad1647	Environmental sample	Seeding 48h 2-8°C	/	1-0-0-3-2 (1,2)	+	BPW + BHI	7	a
6712	Eau de rinçage production risotto	Rinsing water	S. Ovakam Ad1647	Environmental sample	Seeding 48h 2-8°C	/	1-0-0-3-2 (1,2)	+	BPW + BHI	7	a
6713	Eau rinçage production knacki	Rinsing water	S. Typhimurium Ad1070	Environmental sample	Seeding 48h 2-8°C	/	0-0-1-2-3 (1,5)	+	BPW + BHI	7	a
6714	Eau de rinçage cutter	Rinsing water	S. Typhimurium Ad1070	Environmental sample	Seeding 48h 2-8°C	/	0-0-1-2-3 (1,5)	+	BPW + BHI	7	a
6715	Eau process douchage avant flambeur (industrie de viande)	Process water	S. Typhimurium Ad1070	Environmental sample	Seeding 48h 2-8°C	/	0-0-1-2-3 (1,5)	+	BPW + BHI	7	a
6716	Eau de process echaudage (industrie de viande)	Process water	S. Typhimurium Ad1070	Environmental sample	Seeding 48h 2-8°C	/	0-0-1-2-3 (1,5)	-	BPW + BHI	7	a

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7035	Eau de rinçage compote pommes bananes marmite cuisson	Rinsing water	S. Livingstone Ad2702	Environmental sample	Seeding 48h 2-8°C	/	3-2-1-2-1 (1,8)	-	BPW + BHI	7	a
7036	Eau de rinçage compote pommes rhubarbe cuisson	Rinsing water	S. Livingstone Ad2702	Environmental sample	Seeding 48h 2-8°C	/	3-2-1-2-1 (1,8)	+	BPW + BHI	7	a
7037	Eau de rinçage soupe poireaux épinard	Rinsing water	S. Livingstone Ad2702	Environmental sample	Seeding 48h 2-8°C	/	3-2-1-2-1 (1,8)	+	BPW + BHI	7	a
M12	Eau du sol	Rinsing water	S. Umbilo	Water	48 H 4°C, 30min at 55°C, 30min at -80°C	0,46	22,4	-	BPW + BHI	7	a
M16	Eau sol zone humide	Rinsing water	S. Newport	Water	48 H 4°C, 30min at 55°C, 30min at -80°C	0,52	15,0	-	BPW + BHI	7	a
N1	Eau flaque	Rinsing water	S. Infantis	Water	90 min at 50°C	0,70	4,5	+	BPW + BHI	7	a
N2	Eau récupération	Rinsing water	S. Infantis	Water	90 min at 50°C	0,70	4,5	+	BPW + BHI	7	a
N3	Eau récupération	Rinsing water	S. Infantis	Water	90 min at 50°C	0,70	3,4	+	BPW + BHI	7	a
N4	Eau siphon laverie	Rinsing water	S. Infantis	Water	90 min at 50°C	0,70	3,4	+	BPW + BHI	7	a
N5	Eau siphon	Rinsing water	S. Infantis	Water	90 min at 50°C	0,70	5,6	+	BPW + BHI	7	a
N13	Surface étagère chambre froide	Surface sample	S. Newport	Water	90 min at 50°C	0,61	8,0	+	BPW + BHI	7	b
N7	surface évier	Surface sample	S. Newport	Water	90 min at 50°C	0,61	12,8	+	BPW + BHI	7	b
N9	Joint chambre froide	Surface sample	S. Newport	Water	90 min at 50°C	0,61	9,6	+	BPW + BHI	7	b
6719	Déchets de poissons (industrie de poissons)	Residues (fish industry)	S. Anatum A00E007	Environmental sample	Seeding 48h 2-8°C	/	0-1-2-1-1 (1,0)	-	BPW + BHI	7	c
6720	Déchets de poissons (industrie de poissons)	Residues (fish industry)	S. Tennessee A00E006	Environmental sample	Seeding 48h 2-8°C	/	1-0-3-2-1 (1,4)	+	BPW + BHI	7	c

ALL PRODUCTS (IPL & ADRIA Développement, 2017)											
Sample n°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)				
6721	Déchets saucisses végétales (production de saucisses végétales)	Vegetable sausage residues	S. Anatum A00E007	Environmental sample	Seeding 48h 2-8°C	/	0-1-2-1-1 (1,0)	-	BPW + BHI	7	c
6722	Déchets saucisses végétales (production de saucisses végétales)	Vegetable sausage residues	S. Tennessee A00E006	Environmental sample	Seeding 48h 2-8°C	/	1-0-3-2-1 (1,4)	+	BPW + BHI	7	c
6723	Déchets saucisson (production saucisson)	Sausages residues	S. Anatum A00E007	Environmental sample	Seeding 48h 2-8°C	/	0-1-2-1-1 (1,0)	-	BPW + BHI	7	c
6724	Déchets saucisson (production saucisson)	Sausages residues	S. Tennessee A00E006	Environmental sample	Seeding 48h 2-8°C	/	1-0-3-2-1 (1,4)	-	BPW + BHI	7	c
6725	Déchets soupe courgette (production de soupes de légumes)	Vegetable soup residues	S. Anatum A00E007	Environmental sample	Seeding 48h 2-8°C	/	0-1-2-1-1 (1,0)	-	BPW + BHI	7	c
6726	Déchets soupe courgette (production de soupes de légumes)	Vegetable soup residues	S. Tennessee A00E006	Environmental sample	Seeding 48h 2-8°C	/	1-0-3-2-1 (1,4)	+	BPW + BHI	7	c
M17	Poussières sol plateforme mélange à sec	Dust	S. Newport	Water	48 H 4°C, 30min at 55°C, 30min at -80°C	0,52	17,5	+	BPW + BHI	7	c
N10	Résidus égoût	Residues	S. Newport	Water	90 min at 50°C	0,61	9,6	+	BPW + BHI	7	c
N6	Résidus Table découpe stand poisson	Residues	S. Infantis	Water	90 min at 50°C	0,70	5,6	+	BPW + BHI	7	c



RAW MEAT (ADRIA Développement, 2008)										
Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)			
289	Steak haché frais	Beef meat	S. Newport 586	Beef carcass	-20°C	2,19	<1	+	8	b
290	Bavette	Beef meat	S. Newport 586	Beef carcass	-20°C	2,19	<1	+	8	b
291	Steak haché frais	Beef meat	S. Newport 586	Beef carcass	-20°C	2,19	<1	+	8	b
292	Tranche à bifteck	Beef meat	S. Infantis 128	Ground beef	-20°C	>2,13	2,6	+	8	b
293	Viande hachée	Beef meat	S. Infantis 128	Ground beef	-20°C	>2,13	2,6	+	8	b
297	Rumsteak en tournedos	Beef meat	S. Infantis 128	Ground beef	-20°C	>2,13	2,6	+	8	b
298	Tranche à bifteck	Beef meat	S. Infantis 128	Ground beef	-20°C	>2,13	2,6	+	8	b
439	Steak haché	Beef meat	Cross contamination with carcass wipe					-	8	b
440	Steak haché	Beef meat	Cross contamination with carcass wipe					-	8	b
441	Steak haché	Beef meat	Cross contamination with carcass wipe					-	8	b
442	Steak haché	Beef meat	Cross contamination with carcass wipe					-	8	b
443	Steak haché	Beef meat	Cross contamination with carcass wipe					-	8	b
444	Steak haché	Beef meat	Cross contamination with carcass wipe					-	8	b
445	Steak haché	Beef meat	Cross contamination with carcass wipe					-	8	b
543	Boulettes au bœuf	Beef meat	S. Bredeney 396	Beef	2 days at 4°C / 2 days at -20°C	0,73	15-15-15-13-8 (13,2)	+	8	b
544	Steak haché	Beef meat	S. Typhimurium AOOCO60	Beef	2 days at 4°C / 2 days at -20°C	0,62	1-1-2-3-52 (1,8)	+	8	b
545	Steak grill oignons	Beef meat	S. Bredeney 396	Beef	-20°C	0,79	8-2-6-3-2 (4,2)	+	8	b
546	Steak haché pur bœuf	Beef meat	S. Newport 586	Beef	-20°C	1,12	3-1-0-7-1 (2,4)	+	8	b
547	Viande bovine à bourguignon	Beef meat	S. Dublin Ad 529	Beef	-20°C	0,63	5-3-2-5-2 (4)	+	8	b
294	Jarret de mouton avec os	Mutton	S. Typhimurium ST391	Environmental sample	-20°C	0,51	1,2	+	8	c
295	Côte d'agneau	Lamb meat	S. Typhimurium ST391	Environmental sample	-20°C	0,51	1,2	+	8	c
296	Poitrine d'agneau	Lamb meat	S. Typhimurium ST391	Environmental sample	-20°C	0,51	1,2	+	8	c

RAW BEEF MEAT (ADRIA Développement, 2008 + 2017)											
Sample N°	Product (French name)	Product	Artificial contaminations					Global result		Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)	9h	24h		
289	Steak haché frais	Fresh beef meat	S. Newport 586	Beef carcass	-20°C	2,19	<1	+	+	9	a
290	Bavette	Fresh beef meat	S. Newport 586	Beef carcass	-20°C	2,19	<1	+	+	9	a
291	Steak haché frais	Fresh beef meat	S. Newport 586	Beef carcass	-20°C	2,19	<1	+	+	9	a
292	Tranche à bifteck	Fresh beef meat	S. Infantis 128	Ground beef	-20°C	>2,13	2,6	+	+	9	a
293	Viande hachée	Fresh beef meat	S. Infantis 128	Ground beef	-20°C	>2,13	2,6	+	+	9	a
297	Rumsteak en tournedos	Fresh beef meat	S. Infantis 128	Ground beef	-20°C	>2,13	2,6	+	+	9	a
298	Tranche à bifteck	Fresh beef meat	S. Infantis 128	Ground beef	-20°C	>2,13	2,6	+	+	9	a
439	Steak haché	Fresh beef meat	Cross contamination with carcass wipe					-	-	9	a
440	Steak haché	Fresh beef meat	Cross contamination with carcass wipe					-	-	9	a
441	Steak haché	Fresh beef meat	Cross contamination with carcass wipe					-	-	9	a
442	Steak haché	Fresh beef meat	Cross contamination with carcass wipe					-	-	9	a
443	Steak haché	Fresh beef meat	Cross contamination with carcass wipe					-	-	9	a
444	Steak haché	Fresh beef meat	Cross contamination with carcass wipe					-	-	9	a
445	Steak haché	Fresh beef meat	Cross contamination with carcass wipe					-	-	9	a
544	Steak haché	Fresh beef meat	S. Typhimurium AOOCO60	Beef	2 days at 4°C / 2 days at -20°C	0,62	1-1-2-3-52 (1,8)	+	+	9	a
546	Steak haché pur bœuf	Fresh beef meat	S. Newport 586	Beef	-20°C	1,12	3-1-0-7-1 (2,4)	-	+	9	a
547	Viande bovine à bourguignon	Fresh beef meat	S. Dublin Ad 529	Beef	-20°C	0,63	5-3-2-5-2 (4)	+	+	9	a
1287	Macreuse à braiser	Fresh beef meat	S. Panama 195	Ground beef	-20°C	0,42	6-6-7-2-5(5,2)	+	+	9	a
1292	Viande bovine bourguignon collier poitrine	Fresh beef meat	S. Panama 195	Ground beef	1 month at 4°C	0,49	1-1-0-0-3(1)	+	+	9	a

RAW BEEF MEAT (ADRIA Développement, 2008 + 2017)											
Sample N°	Product (French name)	Product	Artificial contaminations					Global result		Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)	9h	24h		
1293	Viande bovine rumsteak à griller	Fresh beef meat	S. Panama 195	Ground beef	1 month at 4°C	0,49	1-1-0-0-3(1)	+	+	9	a
1294	Gîte de noix à bifteak	Fresh beef meat	S. Panama 195	Ground beef	1 month at 4°C	0,49	1-1-0-0-3(1)	+	+	9	a
1295	Viande bovine bavette d'aloyau	Fresh beef meat	S. Newport 586	Beef carcass	1 month at 4°C	0,57	1-0-0-1-2(1)	+	+	9	a
1296	Steak hachée frais 5% MG	Fresh beef meat	S. Newport 586	Beef carcass	1 month at 4°C	0,57	1-0-0-1-2(1)	+	+	9	a
1297	Steak hachée frais 15% MG	Fresh beef meat	S. Newport 586	Beef carcass	1 month at 4°C	0,57	1-0-0-1-2(1)	+	+	9	a
1298	Viande bovine tranche à fondue	Fresh beef meat	S. Panama 195	Ground beef	1 month at 4°C	0,49	1-1-0-0-3(1)	+	+	9	a
1299	Viande bovine à bourguignon	Fresh beef meat	S. Newport 586	Beef carcass	1 month at 4°C	0,57	1-0-0-1-2(1)	+	+	9	a
1312	Gîte de noix à bifteak	Fresh beef meat	S. Panama 8	Ground beef	-20°C	0,57	6-4-2-4-5(4,2)	+	+	9	a
1313	Viande bovine rumsteak à griller	Fresh beef meat	S. Panama 8	Ground beef	-20°C	0,57	6-4-2-4-5(4,2)	+	+	9	a
1285	Viande hachée pur bœuf surgelé	Frozen beef meat	S. Panama 195	Ground beef	-20°C	0,42	6-6-7-2-5(5,2)	+	+	9	b
1286	Tranche de tournedos surgelé	Frozen beef meat	S. Panama 195	Ground beef	-20°C	0,42	6-6-7-2-5(5,2)	+	+	9	b
1314	Viande hachée de bœuf surgelée	Frozen beef meat	S. Typhimurium AOOCO60	Ground beef	-20°C	0,90	2-6-6-3-8(5)	+	+	9	b
1320	Haché pur bœuf surgelé	Frozen beef meat	S. Infantis 128	Ground beef	-20°C	>1,70	7-7-8-8-9(7,8)	+	+	9	b

RAW BEEF MEAT (ADRIA Développement, 2008 + 2017)											
Sample N°	Product (French name)	Product	Artificial contaminations					Global result		Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)	9h	24h		
1322	Steak haché extra moelleux surgelé	Frozen beef meat	S. Infantis 128	Ground beef	-20°C	>1,70	7-7-8-8-9(7,8)	+	+	9	b
1324	Carpaccio de bœuf surgelé	Frozen beef meat	S. Infantis 128	Ground beef	-20°C	>1,70	7-7-8-8-9(7,8)	+	+	9	b
6459	Entrecôte à griller viande bovine congelée	Frozen beef meat	S. Newport Ad2730	Beef	Seeding 48 2-8°C	/	2-0-1-1-1 (1,0)	+	+	9	b
6461	Tendre de bœuf congelé	Frozen beef meat	S. Ohio Ad2224	Beef	Seeding 48 2-8°C	/	2-1-1-4-1 (1,8)	+	+	9	b
6462	Steak haché pur boeuf 5%MG congelé	Frozen beef meat	S. Ohio Ad2224	Beef	Seeding 48 2-8°C	/	2-1-1-4-1 (1,8)	+	+	9	b
543	Boulettes au bœuf	Seasoned beef meat	S. Bredeney 396	Beef	2 days at 4°C / 2 days at -20°C	0,73	15-15-15-13-8 (13,2)	+	+	9	c
545	Steak grill oignons surgelé	Seasoned beef meat	S. Bredeney 396	Beef	-20°C	0,79	8-2-6-3-2 (4,2)	+	+	9	c
1284	Carpaccio de bœuf surgelé	Seasoned beef meat	S. Panama 195	Ground beef	-20°C	0,42	6-6-7-2-5(5,2)	+	+	9	c
1315	Boulettes au bœuf surgelé	Seasoned beef meat	S. Typhimurium AOOC060	Ground beef	-20°C	0,90	2-6-6-3-8(5)	+	+	9	c
6468	Pavé rumsteak à l'échalotte	Seasoned beef meat	S. Bredeney 975	Beef	Seeding 48 2-8°C	/	3-3-1-0-1 (1,6)	+	+	9	c
6469	Pavé rumsteak à l'échalotte	Seasoned beef meat	S. Give 436	Beef	Seeding 48 2-8°C	/	2-1-2-3-2 (2,0)	+	+	9	c
6471	Pavé rumsteak trois poivres	Seasoned beef meat	S. Bredeney 975	Beef	Seeding 48 2-8°C	/	3-3-1-0-1 (1,6)	+	+	9	c
6472	Pavé rumsteak trois poivres	Seasoned beef meat	S. Give 436	Beef	Seeding 48 2-8°C	/	2-1-2-3-2 (2,0)	+	+	9	c

RAW BEEF MEAT (ADRIA Développement, 2008 + 2017)											
Sample N°	Product (French name)	Product	Artificial contaminations					Global result		Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Contamination level (CFU/sample)	9h	24h		
6474	Carpaccio pur bœuf huile olive citron Basilic	Seasoned beef meat	S. Give 436	Beef	Seeding 48 2-8°C	/	2-1-2-3-2 (2,0)	+	+	9	c
6475	Carpaccio pur bœuf huile olive citron Basilic	Seasoned beef meat	S. Panama 4255	Beef	Seeding 48 2-8°C	/	1-1-1-4-2 (1,8)	+	+	9	c
6477	Carpaccio pistou basilic huile olive	Seasoned beef meat	S. Bredeney 975	Beef	Seeding 48 2-8°C	/	3-3-1-0-1 (1,6)	+	+	9	c
6478	Carpaccio pistou basilic huile olive	Seasoned beef meat	S. Panama 4255	Beef	Seeding 48 2-8°C	/	1-1-1-4-2 (1,8)	+	+	9	c
6480	Carpaccio citron vert & menthe	Seasoned beef meat	S. Panama 4255	Beef	Seeding 48 2-8°C	/	1-1-1-4-2 (1,8)	+	+	9	c

## Appendix 4 – Sensitivity study: raw data

### 2017 Extension study (ADRIA Développement)

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

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

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

### Initial validation study (IPL)

#### **Level of microflora**

Ø : no growth  
 L = low  
 M = medium  
 H = high

#### **Repartition of microflora**

A = pure culture of target analyte  
 B = majority of target analyte  
 C = minority of target analyte  
 D = few colonies of target analyte  
 E = no typical colony  
 (x) : number of typical colonies if  $x \leq 5$

C : *Citrobacter*  
 Ec : *Escherichia coli*  
 En : *Enterobacter*  
 Ha : *Hafnia alvei*  
 Ps : *Pseudomonas*  
 Pm : *Proteus mirabilis*

Data from IPL
Data from ADRIA 2017 - ♦ Analyses performed according to the COFRAC accreditation

COMPOSITE FOODS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2											Agreement (BHI or BPW if not BHI)	Protocol	Category	Type		
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)								Identification	Result
			BHI		BHI / RVS					BPW or BPW +Novo)		BPW or BPW + Novo/RVS													
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)												
2003	Filet de porc cuit	RTE pork meat	-	-(C)	-(C)	-(C)	/	-	-						-						NA	BPW + BHI	1	a	
5676	Sandwich jambon emmental	Sandwich	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	1	a
5677	Sandwich mini viennois jambon emmental	Sandwich	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	1	a
5678	Sandwich jambon beurre	Sandwich	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	1	a
5679	Sandwich Jambon beurre pain de mie	Sandwich	+1/2	+M	+M	+M	<i>Salmonella</i> spp	+	+	+m	-	/	/	<i>Salmonella</i> spp.	+	+mni/+	+m	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	1	a
7028	Sandwich poulet roti	RTE Food	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	1	a
7029	Salade cesar poulet parmesan croutons	RTE Food	+M	+M	+M	+p	<i>Salmonella</i> spp	+	+	+m	+m	/	/	<i>Salmonella</i> spp.	+	+1/2	+1/2	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	1	a
7030	Salade poulet emmental	RTE Food	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+m	+m	/	/	<i>Salmonella</i> spp.	+	+p	+m	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	1	a
2002	Pâté	RTE food	-	-	-	-	/	-	-						-						NA	BPW + BHI	1	a	
2002	Tête roulée	RTE food	+	-	+	+	<i>Salmonella</i> spp	+	+	/	/	+	+	<i>Salmonella</i> spp	+							PA	BPW + BHI	1	a
2002	Chou râpé	RTE food	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	a
2002	Concombre à la crème	RTE food	-(C)	-	-(C)	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	a
2002	Crêpes en dés	RTE food	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	a
B20	Aubergine niçoise	RTE food	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	+	+HA	+HA	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	1	a
B23	Macédoine	RTE food	+HB	+HB	+HA	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	1	a
F1	Ballourieh	RTE food	-ME	-ME	-HE	-HE	/	-	-	-ME	-ME	/	/	/	-							NA	BPW + BHI	1	a
F5	Ballourieh	RTE food	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	a
F6	Ballourieh	RTE food	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	a
F7	Ballourieh	RTE food	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	a
F8	Ballourieh	RTE food	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	a
G1	Œuf poché	RTE food	∅	∅	∅	∅	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	a

COMPOSITE FOODS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for Salmonella 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)												
G10	Ballourieh	RTE food	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	1	a	
G2	Œuf poché	RTE food	-LE	∅	∅	∅	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	1	a	
A15	Velouté de poireaux	RTRH Food	∅	∅	∅	∅	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	1	b	
A24	Poisson pané	RTRH Food	∅	∅	-HE	-ME	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	1	b	
B10	Moussaka	RTRH Food	+HA	+HA	+HA	+HA	Salmonella spp	+	+	+HA	+HA	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B11	Croque fromage	RTRH Food	+MB	+MA	+HB	+HB	Salmonella spp	+	+	+MB	+HA	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B12	Coquille st jacques	RTRH Food	+HB	+HA	+HB	+HA	Salmonella spp	+	+	+HB	+HA	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B13	Couscous	RTRH Food	+HB	+HA	+HA	+HA	Salmonella spp	+	+	+HB	+HA	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B14	Sauté de porc	RTRH Food	+MB	+HA	+HA	+HA	Salmonella spp	+	+	+MB	+HA	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B15	Crêpe jambon fromage	RTRH Food	+HB	+HA	+HA	+HA	Salmonella spp	+	+	+HB	+HA	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B21	Pâtes	RTRH Food	+HA	+HA	+HA	+HA	Salmonella spp	+	+	+HA	+HA	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B22	Potage d'endive	RTRH Food	+HA	+HA	+HA	+HA	Salmonella spp	+	+	+HA	+HA	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B6	Pizza	RTRH Food	+MB	+MB	+HB	+HB	Salmonella spp	+	+	+HB	+HB	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B7	Paupiette de veau à la tomate	RTRH Food	+MB	+HB	+HB	+HB	Salmonella spp	+	+	+MB	+HB	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B8	Poisson blanc	RTRH Food	+HB	+HB	+HB	+HB	Salmonella spp	+	+	+HB	+HB	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
B9	Saumon cuit	RTRH Food	+MA	+HA	+HA	+HA	Salmonella spp	+	+	+HB	+HA	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
L10	Pâton cru N33	RTRH Food	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	1	b	
L11	Pâton cru N34	RTRH Food	+HB	+HD	+HB	+HD	Salmonella spp	+	+	+MC	+LD	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
L12	Pâte à pain crue S1	RTRH Food	+MB	+HB	+HB	+HB	Salmonella spp	+	+	+MD	+LD	/	/	Salmonella spp	+						PA	BPW + BHI	1	b	
L13	Pâte à pain crue S2	RTRH Food	+MB	+HB	+HB	+HC	Salmonella spp	+	+	-HE	-HE	+MC	+HC	Salmonella spp	+						PA	BPW + BHI	1	b	
L14	Pâte à pain crue U1	RTRH Food	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	1	b	
L15	Pâte à pain crue L1	RTRH Food	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	1	b	
L6	Pâte à pain crue U1	RTRH Food	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	1	b	
L7	Pâte à pain crue U1	RTRH Food	-ME	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	1	b	



COMPOSITE FOODS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2											Agreement (BHI or BPW if not BHI)	Protocol	Category	Type		
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)								Identification	Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)												
L8	Pâte à pizza crue U2	RTRH Food	+MB	+MB	+MB	+MB	<i>Salmonella spp</i>	+	+	-ME	+LD	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	1	b	
L9	Pâte à pizza crue U2	RTRH Food	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	b
M10	Pâte à pizza crue surgelée	RTRH Food	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	b
M6	Pâte à pain crue C2U1	RTRH Food	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	b
M7	Pâte à pain crue C2U1	RTRH Food	+MB	+HC	+HB	+HB	<i>Salmonella spp</i>	+	-	-LE	-ME	-HE	-LE	/	-						ND	BPW + BHI	1	b	
M8	Pâte à pain crue surgelée	RTRH Food	+MB	+MC	+HB	+HC	<i>Salmonella spp</i>	+	+	-ME	-LE	+MB	+MB	<i>Salmonella spp</i>	+							PA	BPW + BHI	1	b
M9	Pâte à pain crue surgelée	RTRH Food	-ME	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	b
N14	Filet de hoki aux légumes	RTRH Food	Ø	Ø	Ø	Ø	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	b
N15	Filet de julienne	RTRH Food	-ME	-LE	-HE	-ME	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	b
N16	Cervelas obernois	RTRH Food	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	b
N17	Tomate farcie	RTRH Food	-ME	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	b
5985	Haddock fumé au bois de hêtre	Smoked fish	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+	+p	+p	/	/	<i>Salmonella spp.</i>	+	+p	+p	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5986	Haddock fumé au bois de hêtre	Smoked fish	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+	+p	+p	/	/	<i>Salmonella spp.</i>	+	+p	+p	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5987	Filet de harengs fumés	Smoked fish	+m	+p	+M	+p	<i>Salmonella spp</i>	+	+	+m	+p	/	/	<i>Salmonella spp.</i>	+	+m	+p	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5988	Filet de harengs fumés	Smoked fish	+M	+p	+M	+p	<i>Salmonella spp</i>	+	+	+1/2	+p	/	/	<i>Salmonella spp.</i>	+	+1/2	+M	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5989	Mini tranches de truite fumée	Smoked trout	+M	+p	+M	+p	<i>Salmonella spp</i>	+	+	+M	+p	/	/	<i>Salmonella spp.</i>	+	+M	+p	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5990	Mini tranches de truite fumée	Smoked trout	+M	+p	+M	+M	<i>Salmonella spp</i>	+	+	+M	+M	/	/	<i>Salmonella spp.</i>	+	+M	+M	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5991	Saumon fumé l'écosse	Smoked salmon	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+	+p	+M	/	/	<i>Salmonella spp.</i>	+	+p	+M	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5992	Saumon fumé l'écosse	Smoked salmon	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+	+M	+M	/	/	<i>Salmonella spp.</i>	+	+M	+M	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5993	Filet mignon fumé nature	Smoked meat	+p (H2S-)	+p	+(H2S-)	+p	<i>Salmonella spp</i>	+	+	+(H2S-)	+p	/	/	<i>Salmonella spp.</i>	+	+(H2S-)	+p	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5994	Magret de canard Sud Ouest tranché	Smoked meat	+M (H2S-)	+p	+(H2S-)	+p	<i>Salmonella spp</i>	+	+	+(H2S-)	+p	/	/	<i>Salmonella spp.</i>	+	+(H2S-)	+M	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	1	c
5995	Filet mignon fumé aux herbes de Provence	Smoked meat	st	st	st	st	/	-	-/-	+p (5x+p)	+p (10) (5x+p)	/	/	<i>Salmonella spp.</i>	-	st	st	/	/	/	-	NA	BPW + BHI	1	c
5996	Bacon de dinde fumé	Smoked meat	-	-	-	st	/	-	-/-	-	+m (5x+m)	/	/	<i>Salmonella spp.</i>	-	-	-	/	/	/	-	NA	BPW + BHI	1	c
5997	Magret de canard Sud Ouest tranché	Smoked meat	st	st	st	st	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	1	c

COMPOSITE FOODS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for Salmonella 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)											
5998	Filet mignon fumé nature	Smoked meat	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	1	c
5999	Saumon fumé l'écosse	Smoked salmon	st	st	st	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	1	c
6701	Saumon fumé Norvége	Smoked salmon	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	1	c
6702	Magret de canard fumé au bois de hetre	Smoked meat	st	st	st	st	/	-	-	st	st	/	/	/	-	-	st	/	/	/	-	NA	BPW + BHI	1	c
6703	Magret canard fumé séché poivré	Smoked meat	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	1	c
6704	Hareng fumé naturel	Smoked fish	st	st	st	st	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	1	c
2002	Saumon fumé	Smoked fish	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	c
2002	Filet de flétan fumé	Smoked fish	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	1	c

MEAT PRODUCTS																				
Year of analysis	Sample n°	Product (French name)	Product	Reference method NF EN ISO 6579-1						BAX® System PCR Assay for <i>Salmonella</i> 2								Agreement (BPW)	Category	Type
				RVS		MKTTn		Identification	Result	Test result	Confirmation						Result			
				XLD	Brilliance <i>Salmonella</i>	XLD	Brilliance <i>Salmonella</i>				Preheated BPW 16h at 37°C			BPW/RVS						
								XLD	Brilliance <i>Salmonella</i>	Identification	XLD	Brilliance <i>Salmonella</i>	Identification							
2017	8357	Viande de porc épaule	Raw pork meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	a
2017	8358	Onglet de cochon	Raw beef meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	a
2017	8359	Hampe de porc	Raw pork meat	+1/2	+M	+M	+M	<i>Salmonella spp</i>	+	-	-	-	/	-	-	/	-	ND	2	a
2017	8360	Filet mignon	Raw pork meat	+M	+M	+M	+M	<i>Salmonella spp</i>	+	+	+1/2	+M	+	+1/2	+m	+	+	PA	2	a
2017	8361	Minerai de porc	Raw pork meat	-	-	-	-	/	-	+	-	+m	+	+m	+m	+	+	PD	2	a
2017	8362	Paupiette crépinée	Raw pork meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	a
2017	8363	Noix de joue de porc	Raw pork meat	-	-	-	-	/	-	+	-	+dni/+	+	+(6)	+m	+	+	PD	2	a
2017	8365	Travers de porc	Raw pork meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	a
2017	8370	VSM de porc	Raw pork meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	a
2017	8372	Porc	Raw pork meat	+m	+M	+m	+1/2	<i>Salmonella spp</i>	+	+	-	+m	+	+m	+M	+	+	PA	2	a
2017	8373	Steak haché	Raw beef meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	a
2017	8384	Viande hachée à la bolognaise	Raw beef meat	+m	+M	+p	+p	<i>Salmonella spp</i>	+	+	+m	+M	+	+m	+M	+	+	PA	2	a
2017	8385	Viande hachée à la bolognaise	Raw beef meat	+d	+Md	+p	+p	<i>Salmonella spp</i>	+	+	-	+m	+	+m	+M	+	+	PA	2	a
2017	8386	Pavé de rumsteak assaisonné	Raw beef meat	-	-	-	-	/	-	+	+m	+m	+	+M	+M	+	+	PD	2	a
2017	8387	Pavé de rumsteak assaisonné	Raw beef meat	-	-	-	-	/	-	+	+mni/+	+m	+	+m	+M	+	+	PD	2	a
2017	8400	Palet de porc	Raw pork meat	+m	+M	+M	+M	<i>Salmonella spp</i>	+	+	+m	+mni/+	+	+m	+M	+	+	PA	2	a
2017	8401	Palet de porc	Raw pork meat	-	-	-	-	/	-	+	+m	+m	+	+M	+1/2	+	+	PD	2	a
2017	8465	Haché moelleux	Raw beef meat	-	-	-	-	/	-	-	-	-	/	st	-	/	-	NA	2	a
2017	8466	Gigot d'agneau en tranches	Raw lamb meat	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+	+m	+p	+	+p	+m	+	+	PA	2	a
2017	8467	Gigot d'agneau en tranches	Raw lamb meat	st	st	st	st	/	-	-	st	st	/	st	st	/	-	NA	2	a
2017	8468	Collier d'agneau	Raw lamb meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	a
2017	8469	Collier d'agneau	Raw lamb meat	st	st	st	st	/	-	-	-	-	/	-	-	/	-	NA	2	a
2017	8470	Jarret de veau	Raw veal meat	st	st	st	-	/	-	+	-	+1/2	+	+M	+p	+	+	PD	2	a
2017	8471	Jarret de veau	Raw veal meat	st	-	st	st	/	-	-	-	-	/	-	-	/	-	NA	2	a
2017	8364	Viande blanche de poulet	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8366	Cou de poulet	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8367	Filet de poulet	Poultry meat	-	+1/2d	+mni/+	+m	<i>Salmonella spp</i>	+	+	+mni/+	+m	+	+(1)	+m	+	+	PA	2	b
2017	8368	Filet de poulet	Poultry meat	+mni/+	+M	+M	+M	<i>Salmonella spp</i>	+	+	+mni/+	+1/2	+	+(7)	+M	+	+	PA	2	b
2017	8369	Ailes de poulet	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8371	Viande blanche de poulet	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8374	VSM rouge de dinde	Poultry meat	+mni/+	+mni/+	+1/2	+M	<i>Salmonella spp</i>	+	+	-	+m	+	-	+mni/+d	+	+	PA	2	b
2017	8376	Viande d'ailes de poulet	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8388	Haut de cuisse de poulet	Poultry meat	+m	+M	+(1)	+M	<i>Salmonella spp</i>	+	+	-	+mni/+	+	-	+M	+	+	PA	2	b
2017	8389	Escalope de poulet	Poultry meat	-	-	-	-	/	-	+	-	+1/2	+	-	+M	+	+	PD	2	b
2017	8390	Escalope de dinde	Poultry meat	-	+md	-	+md	<i>Salmonella spp</i>	+	-	-	-	/	-	-	/	-	ND	2	b
2017	8391	Escalope de dinde	Poultry meat	+m	+m	+M	+M	<i>Salmonella spp</i>	+	+	-	+mni/+	+	+md	+M	+	+	PA	2	b
2017	8402	Escalope de poulet	Poultry meat	+m	+m	+M	+M	<i>Salmonella spp</i>	+	+	-	+M	+	+m	+M	+	+	PA	2	b
2017	8472	Escalope de dinde	Poultry meat	+m	+1/2	+M	+M	<i>Salmonella spp</i>	+	+	-	+mni/+	+	+m	+M	+	+	PA	2	b
2017	8473	Escalope de dinde	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8474	Escalope de poulet	Poultry meat	-	-	-	-	/	-	+	-	+1/2	+	+m	+p	+	+	PD	2	b
2017	8475	Escalope de poulet	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8476	Lapin à poêler	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8478	Poulet blanc	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8759	Escalope de dinde	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8760	Escalope de dinde	Poultry meat	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	b
2017	8356	Saucisse de Toulouse	Raw delicatessen	+m	+1/2	+M	+M	<i>Salmonella spp</i>	+	+	+dni/+dni/-	+dni/+	+	+m	+m	+	+	PA	2	c
2017	8375	Chipolatas aux herbes	Raw delicatessen	+M	+p	+p	+p	<i>Salmonella spp</i>	+	-	-	-	/	-	-	/	-	ND	2	c
2017	8392	Saucisse de Toulouse	Raw delicatessen	+m	+M	+m	+m	<i>Salmonella spp</i>	+	-	-	-	/	-	-	/	-	ND	2	c
2017	8393	Saucisse de Toulouse	Raw delicatessen	-	+m	+m	+m	<i>Salmonella spp</i>	+	+	-	+mdni/-	/	+m	+M	+	+	PA	2	c
2017	8394	Merguez	Raw delicatessen	+m	+M	+m	+M	<i>Salmonella spp</i>	+	+	+1	+m	+	+m	+M	+	+	PA	2	c
2017	8395	Merguez	Raw delicatessen	+m	+M	+M	+M	<i>Salmonella spp</i>	+	+	+m	+m	+	+m	+p	+	+	PA	2	c
2017	8396	Chipolatas supérieures	Raw delicatessen	+m	+M	+m	+M	<i>Salmonella spp</i>	+	+	+m	+m	+	+1/2	+M	+	+	PA	2	c

MEAT PRODUCTS																				
Year of analysis	Sample n°	Product (French name)	Product	Reference method NF EN ISO 6579-1						BAX® System PCR Assay for <i>Salmonella</i> 2								Agreement (BPW)	Category	Type
				RVS		MKTTn		Identification	Result	Test result	Confirmation						Result			
				XLD	Brilliance <i>Salmonella</i>	XLD	Brilliance <i>Salmonella</i>				Preheated BPW 16h at 37°C			BPW/RVS						
								XLD	Brilliance <i>Salmonella</i>	Identification	XLD	Brilliance <i>Salmonella</i>	Identification							
2017	8397	Chipolatas supérieures	Raw delicatessen	+1/2	+M	+M	+m	<i>Salmonella spp</i>	+	+	+m	+m	+	+1/2	+M	+	+	PA	2	c
2017	8398	Chipolatas aux herbes	Raw delicatessen	+m	+M	+p	+M	<i>Salmonella spp</i>	+	+	+mni/+	+m	+	+M	+p	+	+	PA	2	c
2017	8399	Chipolatas aux herbes	Raw delicatessen	+M	+M	+M	+M	<i>Salmonella spp</i>	+	+	+(1)	+m	+	+M	+p	+	+	PA	2	c
2017	8479	Farce à tomate	Raw delicatessen	+m	+M	+M	+M	<i>Salmonella spp</i>	+	-	-	-	/	-	-	/	-	ND	2	c
2017	8480	Merguez	Raw delicatessen	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	c
2017	8481	Saucisse de Toulouse	Raw delicatessen	-	-	-	-	/	-	+	+dni/+	+dni/+1/2	+	+m	+1/2	+	+	PD	2	c
2017	8482	Chipolatas supérieures	Raw delicatessen	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	c
2017	8483	Jambon cru	Raw delicatessen	st	st	st	st	/	-	-	st	st	/	st	st	/	-	NA	2	c
2017	8484	Jambon cru	Raw delicatessen	-	st	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	c
2017	8761	Chair à saucisse	Raw delicatessen	st	st	st	st	/	-	-	st	st	/	st	st	/	-	NA	2	c
2017	8762	Chair porc à légumes	Raw delicatessen	st	st	st	st	/	-	-	st	st	/	st	st	/	-	NA	2	c
2017	8763	Merguez	Raw delicatessen	st	st	st	st	/	-	-	st	st	/	st	st	/	-	NA	2	c
2017	8764	Saucisse	Raw delicatessen	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	c
2017	8765	Jambon cru supérieur	Raw delicatessen	-	st	-	st	/	-	-	-	-	/	-	-	/	-	NA	2	c
2017	8766	Merguez	Raw delicatessen	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	c
2017	8767	Chipolatas	Raw delicatessen	-	-	-	-	/	-	-	-	-	/	-	-	/	-	NA	2	c

DAIRY PRODUCTS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
			BHI		BHI / RVS					BPW or BPW +Novo)		BPW or BPW + Novo/RVS													
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)												
2003	Fromage de brebis	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Epoisses	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Brie au lait cru	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Epoisses	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Reblochon fermier	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Fromage de chèvre lait cru	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Camembert au lait cru	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Fromage moulé à la main	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Munster fermier	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Neufchâtel artisanal	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Maroilles	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Epoisses	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	St Marcellin	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Fromage frais au lait cru	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
2003	Picodon au lait cru	Raw milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	a	
D10	Reblochon	Raw milk cheese	-HE	-HE	-HE	-HE	/	-	+	+HB	+HD	/	/	<i>Salmonella spp</i>	+	-HE	-HE	+HC	+HC	<i>Salmonella spp</i>	+	PD	BPW + Novo	3	a

DAIRY PRODUCTS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for Salmonella 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)	XLD (2017)	Brilliance Salmonella (2017)											
D9	Tomme de savoie	Raw milk cheese	+HB	+HB	+MB	+HB	Salmonella spp	+	+	+HB	+HC	/	/	Salmonella spp	+	+HD	+HD			Salmonella spp	+	PA	BPW + Novo	3	a
L1	Livarot	Raw milk cheese	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-	/	/	/	/	/	-	NA	BPW + Novo	3	a
L2	Coulommier	Raw milk cheese	+HB	+HB	+HB	+HB	Salmonella spp	+	+	-HE	+LA	/	/	Salmonella spp	+	-HE	+LA	/	/	Salmonella spp	+	PA	BPW + Novo	3	a
L4	Epoisses	Raw milk cheese	+HB	+HB	+HB	+HB	Salmonella spp	+	+	+MB	+LB	/	/	Salmonella spp	+	+MB	+LB	/	/	Salmonella spp	+	PA	BPW + Novo	3	a
L5	Crottin de chèvre	Raw milk cheese	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-	/	/	/	/	/	-	NA	BPW + Novo	3	a
M4	Camembert	Raw milk cheese	+MB	+MB	+HB	+HB	Salmonella spp	+	+	+HB	+LB	/	/	Salmonella spp	+	+HB	+HB	/	/	Salmonella spp	+	PA	BPW + Novo	3	a
O10	Epoisses	Raw milk cheese	+HB	+HB	+HB	+HB	Salmonella spp	+	+	+HB	+HB	/	/	Salmonella spp	+	+HB	+HB	/	/	Salmonella spp	+	PA	BPW + Novo	3	a
O12	Chèvre	Raw milk cheese	+HB	+HB	+HB	+HB	Salmonella spp	+	+	+HB	+HB	/	/	Salmonella spp	+	+HB	+HB	/	/	Salmonella spp	+	PA	BPW + Novo	3	a
2003	Dés de mimolette	Pasteurized milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + Novo	3	b
2003	Fromage tartiflette	Pasteurized milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + Novo	3	b
2003	Pont l'Evêque	Pasteurized milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + Novo	3	b
2003	St Nectaire	Pasteurized milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + Novo	3	b
2003	St Nectaire	Pasteurized milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + Novo	3	b
2003	Fromage frais	Pasteurized milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + Novo	3	b
6144	Fromage au lait pasteurisé	Pasteurized milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-	-	-	-	-	/	-	NA	BPW + Novo	3	b
6145	Camembert au lait pasteurisé	Pasteurized milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-	-	-	-	-	/	-	NA	BPW + Novo	3	b

DAIRY PRODUCTS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)											
2002	Glace chocolat	Dairy dessert	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	b	
2003	Reblochon de Savoie	Pasteurized milk cheese	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	b	
D11	Pointe de brie	Pasteurized milk cheese	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	-HE	-HE	+HB	+HB	<i>Salmonella spp</i>	+	PA	BPW + Novo	3	b
D12	Emmental	Pasteurized milk cheese	+HA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	PA	BPW + Novo	3	b
D13	Lou Perac	Pasteurized milk cheese	+MA	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	+HC	+HC	/	/	<i>Salmonella spp</i>	+	PA	BPW + Novo	3	b
D14	Emmental	Pasteurized milk cheese	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	PA	BPW + Novo	3	b
L3	Reblochon	Pasteurized milk cheese	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-	/	/	/	/	/	-	NA	BPW + Novo	3	b
O11	Carré	Pasteurized milk cheese	+HB	+HD	+HB	+HC	<i>Salmonella spp</i>	+	+	+HB	+HC	/	/	<i>Salmonella spp</i>	+	+HB	+HD	/	/	<i>Salmonella spp</i>	+	PA	BPW + Novo	3	b
O4	Glace vanille/chocolat	Dairy dessert	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+MA	/	/	<i>Salmonella spp</i>	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	PA	BPW + Novo	3	b
O5	Glace vanille/fraise	Dairy dessert	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	PA	BPW + Novo	3	b
O6	Glace vanille noix de macadamia	Dairy dessert	+HA	+HA	+MA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	PA	BPW + Novo	3	b
O8	Vienetta biscuit caramel	Dairy dessert	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	PA	BPW + Novo	3	b
2003	Lait cru	Raw milk	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	c	
2003	Lait pasteurisé	Raw milk	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	c	
2003	Lait cru	Raw milk	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	c	
2003	Lait cru	Raw milk	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	c	

DAIRY PRODUCTS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)											
2003	Lait cru	Raw milk	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + Novo	3	c	
6146	Lait cru	Raw milk	-	-	-	-	/	-	+	/	/	/	/	/	-	+mni/+	/	/	<i>Salmonella</i> spp.	+	PD	BPW + Novo	3	c	
6147	Lait cru	Raw milk	-	-	-	-	/	-	+	/	/	/	/	/	+mdni/-	+mni/+	/	/	<i>Salmonella</i> spp.	+	PD	BPW + Novo	3	c	
6148	Lait cru	Raw milk	+1/2	+M	+M	+M	<i>Salmonella</i> spp	+	-	/	/	/	/	/	-	-	-	-	/	-	ND	BPW + Novo	3	c	
6149	Lait cru	Raw milk	+m	+m	+m	+m	<i>Salmonella</i> spp	+	+	/	/	/	/	/	-	+mni/+mni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + Novo	3	c	
6150	Lait cru fermier	Raw milk	-	-	-	-	/	-	+	/	/	/	/	/	-	+M	/	/	<i>Salmonella</i> spp.	+	PD	BPW + Novo	3	c	
6151	Lait cru fermier	Raw milk	-	-	-	-	/	-	-	/	/	/	/	/	-	-	-	-	/	-	NA	BPW + Novo	3	c	
6152	Lait cru fermier	Raw milk	-	+M	+m	+M	<i>Salmonella</i> spp	+	+	/	/	/	/	/	-	+Mni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + Novo	3	c	
6153	Lait cru fermier	Raw milk	-	-	-	-	/	-	+	/	/	/	/	/	-	+Mni/+	/	/	<i>Salmonella</i> spp.	+	PD	BPW + Novo	3	c	
6154	Lait cru fermier	Raw milk	-	-	-	-	/	-	+	/	/	/	/	/	-	+mni/+	/	/	<i>Salmonella</i> spp.	+	PD	BPW + Novo	3	c	
6155	Lait cru fermier	Raw milk	-	-	-	-	/	-	+	/	/	/	/	/	-	-	-	+m	<i>Salmonella</i> spp.	+	PD	BPW + Novo	3	c	
6156	Lait cru	Raw milk	-	-	-	-	/	-	-	/	/	/	/	/	-	-	-	-	/	-	NA	BPW + Novo	3	c	
6157	Lait cru fermier	Raw milk	-	-	-	-	/	-	-	/	/	/	/	/	-	-	-	-	/	-	NA	BPW + Novo	3	c	
J1	Lait cru	Raw milk	+MB	+HA	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HA	/	/	<i>Salmonella</i> spp	+	+HB	+HB	/	/	<i>Salmonella</i> spp	+	PA	BPW + Novo	3	c
J2	Lait cru	Raw milk	+MB	+MA	+HB	+HA	<i>Salmonella</i> spp	+	+	+HB	+HA	/	/	<i>Salmonella</i> spp	+	+HB	+HB	/	/	<i>Salmonella</i> spp	+	PA	BPW + Novo	3	c
J3	Lait cru	Raw milk	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	+	+HB	+HA	/	/	<i>Salmonella</i> spp	+	+HB	+HB	/	/	<i>Salmonella</i> spp	+	PA	BPW + Novo	3	c
6003	Poudre de lait écrémé	Milk powder	st	st	st	sst	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	3	d



DAIRY PRODUCTS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2													Agreement (BHI or BPW if not BHI)	Protocol	Category	Type
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification	Result				
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)											
6004	Poudre de lait écrémé	Milk powder	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	3	d
6005	Poudre de lait écrémé	Milk powder	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	3	d
2002	Lait poudre 2ème âge	Milk powder	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	3	d
2002	Lait poudre entier	Milk powder	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	3	d
2002	Poudre de lait	Milk powder	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+							PA	BPW + BHI	3	d
2002	Poudre de lait	Milk powder	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+							PA	BPW + BHI	3	d
J4	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	-	-	-	-	-	-	PA	BPW + BHI	3	d
J5	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	-	-	-	-	-	-	PA	BPW + BHI	3	d
J6	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+	-	-	-	-	-	-	PA	BPW + BHI	3	d
J7	Poudre de lait	Milk powder	+LA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+MA	/	/	<i>Salmonella spp</i>	+	-	-	-	-	-	-	PA	BPW + BHI	3	d
J8	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+MA	/	/	<i>Salmonella spp</i>	+	-	-	-	-	-	-	PA	BPW + BHI	3	d

VEGETABLE AND SEAFOOD																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)											
5649	Filet de carrelet	Fish filet	+M	+p	+M	+M	<i>Salmonella</i> spp	+	-/-	+(1)	-	/	/	<i>Salmonella</i> spp.	-	-	-	/	/	/	-	ND	BPW + BHI	4	a
5651	Filet de maquereau	Fish filet	+M	+p	+M	+M	<i>Salmonella</i> spp	+	+	+mni/+	+mni/+	/	/	<i>Salmonella</i> spp.	+	+mni/+	+m	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	a
5652	Filet de sardine double	Fish filet	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+	+m	+m	/	/	<i>Salmonella</i> spp.	+	+mni/+	+mni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	a
2002	Filet de cabillaud	Fish filet	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
2002	Rôti saumon / St Jacques	Fish filet	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
2002	Filet de merlan	Fish filet	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
2002	Filet de cabillaud	Fish filet	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
2002	Moules	Seafood	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
2002	Moules	Seafood	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
2002	Filet de sole tropicale	Fish filet	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
2002	Huîtres	Seafood	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
D1	Queues d'écrevisses	Seafood	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	a
D2	Bulots	Seafood	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MB	+MB	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	a
D3	Bulots	Seafood	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	a
D4	Filet de perche	Fish filet	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HC	-LE	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	a
D5	Pavé de saumon	Fish filet	+MA	+MA	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+MB	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	a
D6	Filet de perche	Fish filet	-ME	-LE	+HB	+HB	<i>Salmonella</i> spp	+	-	-HE	-HE	Ø	Ø	/	-							ND	BPW + BHI	4	a
D7	Pavé de cabillaud	Fish filet	+MA	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+MB	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	a
D8	Filet de merlan	Fish filet	+MA	+MA	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+MB	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	a
F10	Filet de tilapia	Fish filet	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
F3	Filet de tilapia	Fish filet	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
F4	Filet de tilapia	Fish filet	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	a
5653	Poireau	Leek	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	b
5654	Poivron vert	Green pepper	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+M	/	/	<i>Salmonella</i> spp.	+	+p	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	b

VEGETABLE AND SEAFOOD																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)											
5655	Courgette	Zucchini	+M	+M	+M	+1/2	<i>Salmonella</i> spp	+	+	+mni/+	+mdni/+	/	/	<i>Salmonella</i> spp.	+	+mni/+	-	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	b
5656	Concombre	Cucumber	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+M	+p	/	/	<i>Salmonella</i> spp.	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	b
5657	Aubergine niçoise	Eggplant	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	b
5658	Brocolis	Broccoli	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	b
5659	Champignon	Mushroom	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	b
5660	Tomate	Tomato	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	b
5661	Salade	Salad	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+mni/+	+mni/+	/	/	<i>Salmonella</i> spp.	+	+mni/+	+mni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	b
5662	Epinaud	Spinach	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	b
2002	Salade frisée	Salad	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Salade mée	Salad	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Chou blanc	Vegetable	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Chou rouge	Vegetable	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Concombres	Vegetable	-	-	-	-	/	-	+	/	/	- MK	- MK	/	-							PPNA	BPW + BHI	4	b
2002	Salade de mèche	Salad	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Tomates tranchées	Tomato	-	-	-	-(Ps)	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Salade de mèche	Salad	-	-	-	-(Ps)	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Salade mée	Salad	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Chou rouge	Vegetable	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Betteraves	Vegetable	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
2002	Oseille	Vegetable	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	b
B24	Haricots verts	Vegetable	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	+	+HA	+HA	/	/	<i>Salmonella</i> spp.	+							PA	BPW + BHI	4	b
B25	Epinaud	Spinach	+MA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	+	+HA	+HA	/	/	<i>Salmonella</i> spp.	+							PA	BPW + BHI	4	b
5663	Haricots verts	Green beans	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	c
5664	Pommes rissolées	Cooked apples	+m	+m	+M	+M	<i>Salmonella</i> spp	+	+	+mni/+	+mni/+	/	/	<i>Salmonella</i> spp.	+	+mdni/+	+mni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	c

VEGETABLE AND SEAFOOD																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)											
5665	Poireaux émincés	Cooked leeks	+M	+p	+p	+p	<i>Salmonella</i> spp	+	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	c
5666	Poêlée printanière	Vegetables mix	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	c
5667	Duo de carottes	Carotts	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	c
5668	Poêlée 7 légumes	Vegetables mix	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	c
5669	Julienne de légumes	Vegetables mix	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+M	+m	/	/	<i>Salmonella</i> spp.	+	+1/2	+m	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	c
5670	Poêlée champêtre	Vegetables mix	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	+1/2	+1/2	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	c
5671	Trio de poivrons	Peppers	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+1/2	+1/2	/	/	<i>Salmonella</i> spp.	+	+mni/+	+mni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	4	c
6138	Trio de poivrons	Peppers	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	c
6139	Poireaux émincés	Cooked leeks	-	-	st	st	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	c
6140	Duo de carottes	Carotts	st	st	st	st	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	c
6141	Legumes pour potages	Vegetables mix	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	c
6142	Printanière de légumes	Vegetables mix	-	-	st	st	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	c
6143	Julienne de légumes	Vegetables mix	-	-	st	st	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	4	c
2002	Macédoine	Vegetables mix	-(C)	-	-(C)	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	c
2002	Poudre tomates	Tomato powder	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	4	c
B16	Jardinière de légumes	Vegetables mix	+HA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	c
B18	Pomme de terre	Processed potato	+MA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	+	+HA	+HA	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	c
B19	Maïs cuit	Processed corn	+MB	+HB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HC	-HE	/	/	<i>Salmonella</i> spp	+							PA	BPW + BHI	4	C

EGG PRODUCTS AND INGREDIENTS																										
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2											Agreement (BHI or BPW if not BHI)	Protocol	Category	Type			
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)								Identification	Result	
			BHI		BHI / RVS					BPW or BPW +Novo)		BPW or BPW + Novo/RVS														
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)							
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)													
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	a	
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Blanc d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
2002	Coule d'œuf	Liquid egg product	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
11	Coule d'œuf	Liquid egg product	+MB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+HB	+HC	/	/	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
12	Coule d'œuf	Liquid egg product	+MB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MC	+MD	/	/	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
13	Coule d'œuf	Liquid egg product	+MB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MB	+HB	/	/	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
14	Coule d'œuf	Liquid egg product	+MB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MB	+MB	/	/	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
15	Coule d'œuf	Liquid egg product	+MB	+HB	-HE	-HE	<i>Salmonella spp</i>	+	+	+HB	+MB	/	/	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
16	Coule d'œuf	Liquid egg product	+MB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+HB	+HB	/	/	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
O13	Coule d'œuf	Liquid egg product	+HB	+HB	+HB	-HE	<i>Salmonella spp</i>	+	+	+HB	-HE	/	/	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
O14	Coule d'œuf	Liquid egg product	+HB	+HC	+HB	-HE	<i>Salmonella spp</i>	+	+	+HB	-HE	/	/	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
O15	Coule d'œuf	Liquid egg product	+HB	+HB	+HB	-HE	<i>Salmonella spp</i>	+	+	+HB	-HE	/	/	<i>Salmonella spp</i>	+								PA	BPW + BHI	5	a
2002	Versaillais	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	5	b

EGG PRODUCTS AND INGREDIENTS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)														
2002	Noiselia (gâteau chocolat)	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	b	
2002	Noiselia (gâteau chocolat)	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	b	
2002	Bûchettes chocolat	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	b	
2002	Bûchettes chocolat	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	b	
2002	Bûche crème au beurre	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	b	
2002	Bûchettes café	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	b	
2002	Religieuse au chocolat	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	b	
2002	Versaillais	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	b	
2002	Eclair chocolat	Pastry	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	b	
2002	Pâtisserie	Pastry	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
2002	Pâtisserie	Pastry	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
2002	Pâtisserie	Pastry	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
2002	Pâtisserie	Pastry	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
2002	Pâtisserie	Pastry	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
B1	Gland	Pastry	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
B17	Gâteau basque	Pastry	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
B2	Versaillais	Pastry	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
B3	Fian chocolat	Pastry	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
B4	Eclair au chocolat	Pastry	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
B5	Eclair au café	Pastry	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	+	+MA	+MA	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	5	b	
5975	Chocolat en poudre	Cocoa powder	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	NA	BPW + BHI	5	c	
5976	Chocolat en poudre	Cocoa powder	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-/-	st	st	st	st	/	-	+p	+	(2)	/	/	<i>Salmonella spp.</i>	ND	BPW + BHI	5	c
5977	Piment fort moulu	Spice	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	NA	BPW + BHI	5	c	
5978	Piment fort moulu	Spice	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	NA	BPW + BHI	5	c	

EGG PRODUCTS AND INGREDIENTS																									
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			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification	Result				
			BHI		BHI / RVS					BPW or BPW +Novo)		BPW or BPW + Novo/RVS													
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)									
5979	Curcuma moulu	Spice	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+M	+p	/	/	<i>Salmonella</i> spp.	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	5	c
5980	Curcuma moulu	Spice	+M	+p	+p	+p	<i>Salmonella</i> spp	+	+	-	+M	/	/	<i>Salmonella</i> spp.	+	-	+1/2ni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	5	c
5981	Cannelle moulue	Spice	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	5	c
5982	Cannelle moulue	Spice	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	5	c
5983	Coriandre moulue	Spice	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+mni/+	+mni/+	/	/	<i>Salmonella</i> spp.	+	+d (1)/+	+mdni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	5	c
5984	Coriandre moulue	Spice	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+	+mni/+	+mni/-	/	/	<i>Salmonella</i> spp.	+	+mni/+	+mni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	5	c
6705	Poivre noir moulu	Spice	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	5	c
6706	Epices Tajine	Spice	+(2)	+md	+m	+m	<i>Salmonella</i> spp	+	+/+	-	-	-	-	/	-	-	-	+(2)	+md	<i>Salmonella</i> spp	+	PA	BPW + BHI	5	c
6707	Levure chimique	Baking powder	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	5	c
6708	Levure chimique	Baking powder	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	5	c
7031	Fine pâte noisette	Ingredient	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	5	c
7032	Nappage figeant chocolat	Ingredient	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	5	c
7033	Fine pâte noisette	Ingredient	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+	+m	+p	/	/	<i>Salmonella</i> spp.	+	+m	+p	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	5	c
7034	Nappage figeant chocolat	Ingredient	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	5	c
2002	Mélange d'épices	Spice	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c
2002	Mélange d'épices	Spice	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c
2002	Mélange d'épices	Spice	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c
2002	Mélange d'épices	Spice	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c
2002	Curry	Spice	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c
2002	Poudre de cacao	Cocoa powder	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c
2002	Chocolat 72%	Cocoa powder	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c
2002	Pépites de chocolat	Chocolate chips	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c
2002	Pâte de chocolat	Chocolate ingredient	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c
2002	Pâte à tartiner chocolat	Chocolate ingredient	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	5	c

EGG PRODUCTS AND INGREDIENTS																									
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			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)								Identification	Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)														
2002	Farine de blé	Flours	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	c	
2002	Améliorant	Ingredient	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	c	
2002	Farine	Flours	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	c	
2002	Mix Campaillou	Ingredient	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	c	
2002	Protéine de maïs	Ingredient	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	c	
2002	Levure	Ingredient	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	c	
F2	Pistaches	Ingredient	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	c	
F9	Pistaches	Ingredient	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	5	c	



FEED PRODUCTS																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
			XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)											
2002	Tourteau	Olicake	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
2002	Tourteau	Olicake	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
2002	Tourteau	Olicake	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
2002	Tourteau	Olicake	-	-	-	-	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
E1	Tourteaux	Olicake	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
E2	Tourteaux	Olicake	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
E4	Tourteaux	Olicake	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+MA	+MA	/	/	<i>Salmonella spp</i>	+							PA	BPW + BHI	6	a
E5	Tourteaux	Olicake	∅	∅	∅	∅	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
E6	Tourteaux	Olicake	∅	∅	∅	∅	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
K1	Tourteau de soja	Olicake	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+LB	+MB	/	/	<i>Salmonella spp</i>	+							PA	BPW + BHI	6	a
K10	Tourteau de soja	Olicake	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
K11	Tourteau de soja	Olicake	-HE	-HE	-HE	-LE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
K12	Tourteau de soja	Olicake	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
K13	Tourteau de soja	Olicake	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
K14	Tourteau de soja	Olicake	-ME	-HE	-HE	-ME	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	6	a
K2	Tourteau de soja	Olicake	+HB	+HC	+HB	+HB	<i>Salmonella spp</i>	+	+	-LE	+LB	/	/	<i>Salmonella spp</i>	+							PA	BPW + BHI	6	a
K3	Tourteau de soja	Olicake	-HE	-HE	-HE	-HE	/	-	-	-ME	-HE	/	/	/	-							NA	BPW + BHI	6	a
K4	Tourteau de soja	Olicake	-HE	-HE	-HE	-HE	/	-	-	-ME	-HE	/	/	/	-							NA	BPW + BHI	6	a
K5	Tourteau de soja	Olicake	+MB	+HC	+HB	+HB	<i>Salmonella spp</i>	+	+	+MB	+MB	/	/	<i>Salmonella spp</i>	+							PA	BPW + BHI	6	a
K6	Tourteau de soja	Olicake	+MB	+HB	+HC	+HC	<i>Salmonella spp</i>	+	- (+ after reincubation BHI for 24h)	-ME	+LC	/	/	<i>Salmonella spp</i>	-							ND	BPW + BHI	6	a
K7	Tourteau de soja	Olicake	+HB	+HD	+HB	+HB	<i>Salmonella spp</i>	+	+	-ME	+MC	/	/	<i>Salmonella spp</i>	+							PA	BPW + BHI	6	a
K8	Tourteau de soja	Olicake	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	-ME	+MC	/	/	<i>Salmonella spp</i>	+							PA	BPW + BHI	6	a
K9	Tourteau de soja	Olicake	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MD	+MC	/	/	<i>Salmonella spp</i>	+							PA	BPW + BHI	6	a
2002	Farine de poisson	Fishmeal	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+							PA	BPW + BHI	6	b



FEED PRODUCTS																									
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			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)								Identification	Result
			BHI		BHI / RVS					BPW or BPW +Novo)		BPW or BPW + Novo/RVS													
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)												
2002	Viande pour animaux	Meat for pet	+	+	+	+	<i>Salmonella spp</i>	+	+	/	/	+	+	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
2002	Hachis pour animaux	Meat for pet	-	-	-	-	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	6	c	
C1	Viande pour animaux	Meat for pet	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
C11	Viande pour animaux	Meat for pet	-ME	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	6	c	
C12	Viande pour animaux	Meat for pet	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+HB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
C13	Pâté pour chien(agneau)	Pâté for dog	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
C14	Pâté pour chien(agneau)	Pâté for dog	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+MA	+HA	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
C15	Pâté pour chien(agneau)	Pâté for dog	Ø	Ø	Ø	Ø	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	6	c	
C16	Pâté pour chien(agneau)	Pâté for dog	Ø	Ø	Ø	Ø	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	6	c	
C17	Pâté pour chien(dinde)	Pâté for dog	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+HA	+HA	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
C2	Viande pour animaux	Meat for pet	+MB	+MA	+HB	+HA	<i>Salmonella spp</i>	+	+	+HB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
C3	Viande pour animaux	Meat for pet	+MA	+LA	+HB	+HA	<i>Salmonella spp</i>	+	+	+HB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
C4	Viande pour animaux	Meat for pet	-ME	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	6	c	
C5	Viande pour animaux	Meat for pet	-LE	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	6	c	
C6	Viande pour animaux	Meat for pet	+LA	+MA	+HB	+HB	<i>Salmonella spp</i>	+	+	+HB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
C7	Viande pour animaux	Meat for pet	+MA	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	
C8	Viande pour animaux	Meat for pet	-ME	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	6	c	
C9	Viande pour animaux	Meat for pet	+MA	+MA	+HB	+HB	<i>Salmonella spp</i>	+	+	+HB	+HB	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	6	c	

ENVIRONMENTAL SAMPLES																										
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2													Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification	Result					
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS								
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)							XLD (IPL)
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)													
6709	Eau de rinçage production risotto	Rinsing water	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	7	a	
6710	Eau de rinçage production risotto	Rinsing water	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+M	/	/	<i>Salmonella</i> spp.	+	+M	+Mni/+	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	7	a	
6711	Eau de rinçage production risotto	Rinsing water	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	7	a	
6712	Eau de rinçage production risotto	Rinsing water	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+1/2	/	/	<i>Salmonella</i> spp.	+	+p	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	7	a	
6713	Eau rinçage production knacki	Rinsing water	+M	+p	+p	+p	<i>Salmonella</i> spp	+	+	+1/2	+1/2	/	/	<i>Salmonella</i> spp.	+	+M	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	7	a	
6714	Eau de rinçage cutter	Rinsing water	+M	+p	+p	+p	<i>Salmonella</i> spp	+	+	+1/2	+1/2	/	/	<i>Salmonella</i> spp.	+	+M	+m	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	7	a	
6715	Eau process douchage avant flambeur (industrie de viande)	Process water	+m	+p	+M	+p	<i>Salmonella</i> spp	+	+	+(1)	+p	/	/	<i>Salmonella</i> spp.	+	-	+M	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	7	a	
6716	Eau de process echaudage (industrie de viande)	Process water	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	7	a	
6717	Eau process douchage avant flambeur (industrie de viande)	Process water	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	7	a	
6718	Eau de process echaudage (industrie de viande)	Process water	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	7	a	
7035	Eau de rinçage compote pommes bananes marmite cuisson	Rinsing water	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	7	a	
7036	Eau de rinçage compote pommes rhubarbe cuisson	Rinsing water	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	7	a	
7037	Eau de rinçage soupe poireaux épinard	Rinsing water	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	+p	+p	/	/	<i>Salmonella</i> spp.	+	PA	BPW + BHI	7	a	
H8	Eau saigneuse	Rinsing water	+MB	+MB	-HE	-HE	<i>Proteus mirabilis</i>	-	-	/	/	/	/	/	-								NA	BPW + BHI	7	a
L16	Eau résiduelle	Rinsing water	-LE	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	7	a
L17	Eau résiduelle	Rinsing water	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	7	a
M12	Eau du sol	Rinsing water	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	7	a
M16	Eau sol zone humide	Rinsing water	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-								NA	BPW + BHI	7	a
N1	Eau flaque	Rinsing water	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MD	-HE	/	/	<i>Salmonella</i> spp	+								PA	BPW + BHI	7	a

ENVIRONMENTAL SAMPLES																											
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type			
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result		
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS									
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)								
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)																
N2	Eau récupération	Rinsing water	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MC	-ME	/	/	<i>Salmonella spp</i>	+									PA	BPW + BHI	7	a
N3	Eau récupération	Rinsing water	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MB	-ME	/	/	<i>Salmonella spp</i>	+									PA	BPW + BHI	7	a
N4	Eau siphon laverie	Rinsing water	+MB	+MB	+HC	+HB	<i>Salmonella spp</i>	+	+	+MB	-ME	/	/	<i>Salmonella spp</i>	+									PA	BPW + BHI	7	a
N5	Eau siphon	Rinsing water	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	-	-ME	-ME	-LE	-ME	/	-									ND	BPW + BHI	7	a
C22	Planche découpe viande	Surface sampling	-LE	-LE	-HE	-ME	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
C23	Couteau découpe viande	Surface sampling	-HE	-ME	-HE	-LE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
C24	Planche découpe viande	Surface sampling	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+HC	+HB	/	/	<i>Salmonella spp</i>	+									PA	BPW + BHI	7	b
C25	Couteau découpe viande	Surface sampling	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+HC	+HB	/	/	<i>Salmonella spp</i>	+									PA	BPW + BHI	7	b
G3	Planche découpe viande	Surface sampling	-LE	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
G4	Couteau viande	Surface sampling	-ME	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
G7	Surface fond bac	Surface sampling	-ME	-LE	Ø	Ø	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
G9	Surface fond bac	Surface sampling	-ME	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
H1	Tapis salle éviscération	Surface sampling	+MB	+MD	+HC	-HE	<i>Salmonella spp</i>	+	+	+HC	+HD	/	/	<i>Salmonella spp</i>	+									PA	BPW + BHI	7	b
I11	Surface sol salle accrochage	Surface sampling	+MB	+HB	+HC	+HD	<i>Salmonella spp</i>	+	+	+LD	-LE	/	/		+									PA	BPW + BHI	7	b
I8	Tapis salle découpe volaille	Surface sampling	+MB	+HB	-HE	-HE	<i>Salmonella spp</i>	+	+	-ME	+LD	/	/	<i>Salmonella spp</i>	+									PA	BPW + BHI	7	b
L17	Surface sol	Surface sampling	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
L19	Surface mur salle S1	Surface sampling	-ME	-ME	-LE	-ME	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
L20	Boîtier commande pompe à lécithine	Surface sampling	-LE	-ME	-ME	-HE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
L21	Sol zone humide	Surface sampling	-ME	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
L22	Sol plateforme mélange à sec	Surface sampling	-LE	-ME	-ME	-HE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
L24	Surface sol	Surface sampling	-ME	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
L25	Surface sol	Surface sampling	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-									NA	BPW + BHI	7	b
N13	Surface étagère chambre froide	Surface sampling	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+HB	+HB	/	/	<i>Salmonella spp</i>	+									PA	BPW + BHI	7	b
N7	Surface évier	Surface sampling	+MA	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MA	+MA	/	/	<i>Salmonella spp</i>	+									PA	BPW + BHI	7	b

ENVIRONMENTAL SAMPLES																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2												Agreement (BHI or BPW if not BHI)	Protocol	Category	Type	
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)				Identification					Result
			BHI		BHI / RVS					BPW or BPW +Novo)		BPW or BPW + Novo/RVS													
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)												
N9	Joint chambre froide	Surface sampling	+MB	+MA	+HA	+HA	<i>Salmonella spp</i>	+	+	+MB	+HB	/	/	<i>Salmonella spp</i>	+							PA	BPW + BHI	7	b
6719	Déchets de poissons (industrie de poissons)	Residues (fish industry)	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	7	c
6720	Déchets de poissons (industrie de poissons)	Residues (fish industry)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+	+p	+p	/	/	<i>Salmonella spp.</i>	+	+p	+p	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	7	c
6721	Déchets saucisses végétales (production de saucisses végétales)	Vegetable sausage residues	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	7	c
6722	Déchets saucisses végétales (production de saucisses végétales)	Vegetable sausage residues	+M	+p	+M	+p	<i>Salmonella spp</i>	+	+	+m	+mni/+	/	/	<i>Salmonella spp.</i>	+	+m	+m	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	7	c
6723	Déchets saucisson (production saucisson)	Sausages residues	-	st	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	7	c
6724	Déchets saucisson (production saucisson)	Sausages residues	-	-	-	-	/	-	-	-	-	/	/	/	-	-	-	/	/	/	-	NA	BPW + BHI	7	c
6725	Déchets soupe courgette (production de soupes de légumes)	Vegetable soup residues	st	st	st	st	/	-	-	st	st	/	/	/	-	st	st	/	/	/	-	NA	BPW + BHI	7	c
6726	Déchets soupe courgette (production de soupes de légumes)	Vegetable soup residues	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+	+p	+p	/	/	<i>Salmonella spp.</i>	+	+p	+p	/	/	<i>Salmonella spp.</i>	+	PA	BPW + BHI	7	c
C20	Résidus fond de bac viande	Residues	-LE	Ø	-HE	-ME	/	-	-	-HE	Ø	-LE	Ø	/	-							NA	BPW + BHI	7	c
C21	Résidus fond de bac viande	Residues	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+HC	+HC	/	/	<i>Salmonella spp</i>	+							PA	BPW + BHI	7	c
G11	Fiantes d'oies	Residues	-ME	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	7	c
G5	Résidus stand viande	Residues	-ME	-LE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	7	c
G6	Résidus stand viande	Residues	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	7	c
G8	Résidus découpe viande	Residues	-ME	-LE	Ø	Ø	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	7	c
H2	Résidus viscères	Residues	+HB	-ME	-HE	-HE	<i>Proteus mirabilis</i>	-	-	/	/	/	/	/	-							NA	BPW + BHI	7	c
H3	Résidus viscères	Residues	-HE	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	7	c
H4	Fientes salle accrochage	Residues	-HE	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-							NA	BPW + BHI	7	c

ENVIRONMENTAL SAMPLES																									
Sample n°	Product (French name)	Product	Reference method: NF EN ISO 6579-1						Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2											Agreement (BHI or BPW if not BHI)	Protocol	Category	Type		
			RVS		MKTTn		Identification	Result	Test result	Confirmation				Identification	Result	Confirmation (General or Dairy or raw meat protocol)								Identification	Result
										BHI		BHI / RVS				BPW or BPW +Novo)		BPW or BPW + Novo/RVS							
			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)				XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)			XLD (IPL)	Edel (IPL)	XLD (IPL)	Edel (IPL)						
XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)	XLD (2017)	Brilliance <i>Salmonella</i> (2017)														
H5	Résidus salle découpe volaille	Residues	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	7	c	
H6	Résidus gésiers	Residues	-LE	-LE	-HE	-LE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	7	c	
H7	Résidus salle éviscération	Residues	-ME	-ME	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	7	c	
I10	Résidus viscères	Residues	+MB	+HB	-HE	-HE	<i>Salmonella spp</i>	+	+	+MC	+HD	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	7	c	
I7	Résidus volaille au sol	Residues	+MB	+HB	+HC	-HE	<i>Salmonella spp</i>	+	+	-ME	+LC	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	7	c	
I9	Résidus planche découpe volaille	Residues	+MB	+HC	+HD	-HE	<i>Salmonella spp</i>	+	+	-ME	+MD	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	7	c	
L23	Poussières sol mélange à sec	Dusts	-ME	-HE	-HE	-HE	/	-	-	/	/	/	/	/	-						NA	BPW + BHI	7	c	
M17	Poussières sol plateforme mélange à sec	Dusts	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	+	+MA	+HA	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	7	c	
N10	Résidus égoût	Residues	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+LB	+MD	/	/	<i>Salmonella spp</i>	+						PA	BPW + BHI	7	c	
N6	Résidus Table découpe stand poisson	Residues	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	+	+MB	+HB	/	/	<i>Salmonella spp.</i>	+						PA	BPW + BHI	7	c	

RAW MEAT (MP broth 24 h)															
Sample N°	Product (French name)	Product	Reference method ISO 6579-1*					BAX® System PCR Assay for <i>Salmonella</i> 2					Category	Type	
			RVS		MKTTn		Result	PCR	MP Broth, incubation time 24h at 42°C			Result			Agreement
			XLD	Hektoen	XLD	Hektoen			Confirmation (MP/RVS)						
							Brilliance Salmonella Agar	Latex	Reference tests						
258	Cuisse de poule	Poultry meat	+	+	+	+	+	-	-	/	/	-	ND	8	a
260	Filet de poule	Poultry meat	+d ( <i>Citrobacter youngae</i> )	-	-	-	-	-	/	/	/	-	NA	8	a
261	Poule	Poultry meat	+	+	+	+ni	+	+	+	+	+	+	PA	8	a
262	VSM volaille	Poultry meat	+	+	+	+	+	+	+	+	+	+	PA	8	a
263	Poule	Poultry meat	-	+	+ni	+ ( <i>Citrobacter freundii</i> )	+	+	+	+	+	+	PA	8	a
265	Poule	Poultry meat	+	+	+	+?ni	+	+	+	+	+	+	PA	8	a
268	Cuisse de poule	Poultry meat	-	-	-	-	-	-	/	/	/	-	NA	8	a
269	Morceaux de poule avec peau	Poultry meat	+	+	+	+	+	+	+	+	+	+	PA	8	a
271	Cuisse de poule	Poultry meat	+	+	+	+	+	+	+	+	+	+	PA	8	a
272	Cuisse de poule	Poultry meat	+	+	+	+	+	+	+	+	+	+	PA	8	a
275	Viande blanche	Poultry meat	-	-	+d	-	-	-	/	/	/	-	NA	8	a
276	Lapin au paprika	Poultry meat	-	-	-	-	-	-	/	/	/	-	NA	8	a
345	Blanc de poule sans peau	Poultry meat	-	-	-	-	-	-	/	/	/	-	NA	8	a
346	Blanc de poule sans peau	Poultry meat	+	+	+	+	+	-	-	/	/	-	ND	8	a
347	Blanc de poule sans peau	Poultry meat	-	+	-	-	-	-	/	/	/	-	NA	8	a
348	Viande blanche	Poultry meat	-	-	-	-	-	-	/	/	/	-	NA	8	a
350	Morceaux de poule avec peau	Poultry meat	-	-	-	-	-	-	/	/	/	-	NA	8	a
351	Morceaux de poule avec peau	Poultry meat	+	+	+	+	+	-	+	+	+	-	ND	8	a
352	Poule	Poultry meat	+	+	+	+	+	+	+	+	+	+	PA	8	a
579	VSM volaille	Poultry meat	-	-	-	-	-	-	/	/	/	-	NA	8	a
580	VSM volaille	Poultry meat	-	-	-	-	-	-	/	/	/	-	NA	8	a
581	Peau de poule	Poultry meat	-	-	-	-	-	-	/	/	/	-	NA	8	a
582	Cuisse de poule	Poultry meat	-	-	-	-	-	-	/	/	/	-	NA	8	a
289	Steak haché frais	Beef meat	+	+ni	+	+	+	+	+	+	+	+	PA	8	b
290	Bavette	Beef meat	+	+	+	+	+	+	+	+	+	+	PA	8	b
291	Steak haché frais	Beef meat	-	-	-	-	-	+	+	+	+	+	PD	8	b
292	Tranche à bifteck	Beef meat	-	-	-	-	-	+	+	+	+	+	PD	8	b
293	Viande hachée	Beef meat	-	-	-	-	-	+	+	+	+	+	PD	8	b
297	Rumsteak en tournedos	Beef meat	+	+ni	+	+	+	-	-	/	/	-	ND	8	b
298	Tranche à bifteck	Beef meat	-	-	-	-	-	+	+	+	+	+	PD	8	b
439	Steak haché	Beef meat	-	+(NC)	-	-	-	-	/	/	/	-	NA	8	b
440	Steak haché	Beef meat	-	+(NC)	-	-	-	-	/	/	/	-	NA	8	b
441	Steak haché	Beef meat	-	+(NC)	-	-	-	-	/	/	/	-	NA	8	b
442	Steak haché	Beef meat	+(NC)	-	-	+(NC)	-	-	/	/	/	-	NA	8	b
443	Steak haché	Beef meat	+(NC)	+(NC)	-	-	-	-	/	/	/	-	NA	8	b
444	Steak haché	Beef meat	-	+(NC)	-	-	-	-	/	/	/	-	NA	8	b
445	Steak haché	Beef meat	-	-	-	-	-	-	/	/	/	-	NA	8	b
543	Boulettes au bœuf	Beef meat	+	+	+	+	+	+	+	+	+	+	PA	8	b
544	Steak haché	Beef meat	+	+	+	+	+	+	+	+	+	+	PA	8	b
545	Steak grill oignons	Beef meat	-	+	+	+	+	+	+	+	+	+	PA	8	b
546	Steak haché pur bœuf	Beef meat	-	-	-	-	-	+	+	+	+	+	PD	8	b
547	Viande bovine à bourguignon	Beef meat	-	-	+	+	+	+	+	+	+	+	PA	8	b

\* Analyses performed according to the COFRAC accreditation



RAW MEAT (MP broth 24 h)															
Sample N°	Product (French name)	Product	Reference method ISO 6579-1*					BAX® System PCR Assay for <i>Salmonella</i> 2					Category	Type	
			RVS		MKTTn		Result	MP Broth, incubation time 24h at 42°C							
			XLD	Hektoen	XLD	Hektoen		PCR	Confirmation (MP/RVS)			Result			Agreement
						Brilliance Salmonella Agar	Latex	Reference tests							
6158	Viande bovine steak à griller	Beef meat	-	-	-	-	-	-	/	/	-	NA	8	b	
257	Paupiette de veau	Veal meat	-	-	-	+ni( <i>Citrobacter freundii</i> )	-	/	/	/	-	NA	8	c	
259	Pieds arrière de porc	Pork meat	-	-	-	+d( <i>Providencia</i> )	-	/	/	/	-	NA	8	c	
264	Jambon frais	Pork meat	+	+dni	+d	+d	-	-	/	/	-	NA	8	c	
266	Viande de porc hachée	Pork meat	-	-	-	-	-	/	/	/	-	NA	8	c	
267	Jambon frais	Pork meat	-	-	-	-	-	/	/	/	-	NA	8	c	
270	Paupiette de veau	Veal meat	+	+ni	+ni	+ni	+	+	+	+	+	PA	8	c	
273	Paupiette de veau	Veal meat	+ni( <i>Citrobacter freundii</i> )	-	-	-	-	/	/	/	-	NA	8	c	
274	Paupiette de veau	Veal meat	+ni	+	+ni	+ni	+	-	-	/	/	-	ND	8	c
294	Jarret de mouton avec os	mutton	+	+	+	+	+	+	+	+	+	PA	8	c	
295	Côte d'agneau	Lamb meat	+	+	+	+	+	+	+	+	+	PA	8	c	
296	Poitrine d'agneau	Lamb meat	+	+	+	+	+	+	+	+	+	PA	8	c	
342	Paupiette de veau	Veal meat	+	+	+	+	+	-	-	/	/	-	ND	8	c
343	Paupiette de veau	Veal meat	+	+	+	+	+	-	+	+	+	-	ND	8	c
344	Jambon frais	Pork meat	-	-	-	-	-	/	/	/	-	NA	8	c	
349	Mêlée de porc	Pork meat	+	+	+	+	+	+	+	+	+	PA	8	c	
431	Crêpinettes	Pork meat	-	-	-	-	-	/	/	/	-	NA	8	c	
432	Crêpinettes	Pork meat	+	+	+	+	+	+	+	+	+	PA	8	c	
433	Poitrine de porc	Pork meat	-	-	-	-	-	/	/	/	-	NA	8	c	
434	Poitrine de porc	Pork meat	-	-	-	-	-	/	/	/	-	NA	8	c	
435	Poitrine de porc	Pork meat	-	-	-	+d(NC)	-	/	/	/	-	NA	8	c	
436	Langue de porc	Pork meat	-	-	-	-	-	/	/	/	-	NA	8	c	
437	Langue de porc	Pork meat	-	-	-	+( <i>Citrobacter koseri</i> )	-	/	/	/	-	NA	8	c	
438	Langue de porc	Pork meat	+	+	+	+	+	+	+	+	+	PA	8	c	

## RAW BEEF MEATS (MP broth 9 h &amp; 24 h)

Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2														Category	Type
			RVS		MKTTn		Result	MP broth, Incubation 9h at 42°C						MP broth, Incubation 24h at 42°C									
			XLD	Hektoen	XLD	Hektoen		PCR	Confirmation: MP/RVS			Result	Agreement	PCR	Confirmation: MP/RVS			Result	Agreement				
									Brilliance Salmonella Agar	Latex	Reference tests				Brilliance Salmonella Agar	Latex	Reference tests						
289	Steak haché frais	Fresh beef meat	+	+ni	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
290	Bavette	Fresh beef meat	+	+	+	+	+	-	+	+	+	-	ND	+	+	+	+	+	+	PA	9	a	
291	Steak haché frais	Fresh beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	9	a	
292	Tranche à bifteck	Fresh beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	9	a	
293	Viande hachée	Fresh beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	9	a	
297	Rumsteak en tournedos	Fresh beef meat	+	+ni	+	+	+	-	-	/	/	-	ND	-	-	/	/	-	-	ND	9	a	
298	Tranche à bifteck	Fresh beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	9	a	
439	Steak haché	Fresh beef meat	-	+(NC)	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	-	NA	9	a	
440	Steak haché	Fresh beef meat	-	+(NC)	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	-	NA	9	a	
441	Steak haché	Fresh beef meat	-	+(NC)	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	-	NA	9	a	
442	Steak haché	Fresh beef meat	+(NC)	-	-	+(NC)	-	-	-	/	/	-	NA	-	-	/	/	-	-	NA	9	a	
443	Steak haché	Fresh beef meat	+(NC)	+(NC)	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	-	NA	9	a	
444	Steak haché	Fresh beef meat	-	+(NC)	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	-	NA	9	a	
445	Steak haché	Fresh beef meat	-	-	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	-	NA	9	a	
544	Steak haché	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
546	Steak haché pur bœuf	Fresh beef meat	-	-	-	-	-	-	-	+	+	+	NA	+	+	+	+	+	+	PD	9	a	
547	Viande bovine à bourguignon	Fresh beef meat	-	-	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1282	Hampe (1)	Fresh beef meat	+ 1 col	+ 2 col	+ 2 col	+ 2 col	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1283	Hampe (2)	Fresh beef meat	-	+ 2 col	+/-	+ NC	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1287	Macreuse à braiser	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1289	Rumsteak à griller	Fresh beef meat	-	-	-	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1290	Viande bovine Aiguillette	Fresh beef meat	-	-	+?3 col <i>Hafnia alvei</i>	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1292	Viande bovine bourguignon collier poitrine	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1293	Viande bovine rumsteak à griller	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1294	Gîte de noix à bifteck	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1295	Viande bovine bavette d'ailoyau	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1296	Steak hachée frais 5% MG	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1297	Steak hachée frais 15% MG	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1298	Viande bovine tranche à fondue	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1299	Viande bovine à bourguignon	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1300	Viande bovine tranche à fondue	Fresh beef meat	-	-	+/- <i>Hafnia alvei</i>	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1303	Steak hachée frais pur bœuf 5%MG	Fresh beef meat	+NC	-	+ <i>Citrobacter youngae</i>	+ <i>Citrobacter youngae</i>	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1304	Gîte de noix à bifteck	Fresh beef meat	-	-	-	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1306	Gîte de noix à bifteck	Fresh beef meat	-	-	-	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1307	Viande bovine bavette d'ailoyau	Fresh beef meat	-	-	-	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1308	Viande bovine basse côte à griller	Fresh beef meat	-	-	-	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1309	Viande bovine tranche à fondue	Fresh beef meat	-	-	-	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1310	Viande bovine tranche en tournedos	Fresh beef meat	-	-	-	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1311	Plat de côte avec os pour pot-au-feu	Fresh beef meat	-	-	-	-	-	-	-	/	/	/	NA	-	/	/	/	-	-	NA	9	a	
1312	Gîte de noix à bifteck	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	
1313	Viande bovine rumsteak à griller	Fresh beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	9	a	

\* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® *Salmonella* (QUA 18/03 - 11/02)

82/110

08 November 2022

## RAW BEEF MEATS (MP broth 9 h &amp; 24 h)

Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2													Category	Type
			RVS		MKTTn		Result	MP broth, Incubation 9h at 42°C						MP broth, Incubation 24h at 42°C								
			XLD	Hektoen	XLD	Hektoen		PCR	Confirmation: MP/RVS			Result	Agreement	PCR	Confirmation: MP/RVS			Result	Agreement			
									Brilliance Salmonella Agar	Latex	Reference tests				Brilliance Salmonella Agar	Latex	Reference tests					
1316	Viande bovine à bourguignon	Fresh beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	a	
1317	Viande bovine tranche à fondue	Fresh beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	a	
1325	Plat de côte avec os pour pot-au-feu	Fresh beef meat	-	+/-	-	+/-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	a	
1494	Gîte de noix à bifteck	Fresh beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	a	
1285	Viande hachée pur bœuf surgelé	Frozen beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	PA	9	b	
1286	Tranche de tournedos surgelé	Frozen beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	PA	9	b	
1288	Viande hachée de bœuf surgelée	Frozen beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	b	
1291	Viande bovine bavette surgelé	Frozen beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	b	
1301	Macreuse à braiser surgelé	Frozen beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	b	
1302	Viande hachée pur bœuf surgelé	Frozen beef meat	-	-	+/- <i>Providencia stuartii</i>	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	b	
1314	Viande hachée de bœuf surgelée	Frozen beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	PA	9	b	
1318	Steak haché 5%MG surgelé	Frozen beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	b	
1319	Steak haché 15%MG surgelé	Frozen beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	b	
1320	Haché pur bœuf surgelé	Frozen beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	PA	9	b	
1321	Steak haché surgelé 100% Charolais	Frozen beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	b	
1322	Steak haché extra moelleux surgelé	Frozen beef meat	-	-	+/-	+	+	+	+	+	+	+	PA	+	+	+	+	+	PA	9	b	
1324	Carpaccio de bœuf surgelé	Frozen beef meat	-	-	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	PA	9	b	
6459	Entrecôte à griller viande bovine congelée	Frozen beef meat	-	-	-	-	-	+	+p	+	+	+	PD	+	+p	+	+	+	PD	9	b	
6461	Tendre de bœuf congelé	Frozen beef meat	+d	+M	+1/2	+M	+	-/-	+p	+	+	-	ND	+	+M	+	+	+	PA	9	b	
6462	Steak haché pur boeuf 5%MG congelé	Frozen beef meat	-	+M	-	+d	+	+	+m	+	+	+	PA	+	+p	+	+	+	PA	9	b	
6463	Steak haché pur bœuf façon bouchère congelé	Frozen beef meat	-	-	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	NA	9	b	
6464	Entrecôte à griller viande bovine congelée	Frozen beef meat	-	-	-	-	-	-	st	/	/	-	NA	-	st	/	/	-	NA	9	b	
6465	Tournedos viande bovine congelé	Frozen beef meat	-	-	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	NA	9	b	
6466	Tendre de bœuf congelé	Frozen beef meat	st	st	-	-	-	-	st	/	/	-	NA	-	-	/	/	-	NA	9	b	
6467	Steak haché pur boeuf 5%MG congelé	Frozen beef meat	-	-	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	NA	9	b	
543	Boulettes au bœuf	Seasoned beef meat	+	+	+	+	+	-	+	+	+	-	ND	+	+	+	+	+	PA	9	c	
545	Steak grill oignons surgelé	Seasoned beef meat	-	+	+	+	+	-	+	+	+	-	ND	+	+	+	+	+	PA	9	c	
1281	Steak de bœuf mariné	Seasoned beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	PA	9	c	
1284	Carpaccio de bœuf surgelé	Seasoned beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	PA	9	c	
1315	Boulettes au bœuf surgelé	Seasoned beef meat	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	PA	9	c	
1323	Préparation à 50% de viande hachée de bœuf	Seasoned beef meat	-	-	-	-	-	-	/	/	/	-	NA	-	/	/	/	-	NA	9	c	
6468	Pavé rumsteak à l'échalote	Seasoned beef meat	+M	+m	+M	+M	+	+	+M	+	+	+	PA	+	+p	+	+	+	PA	9	c	
6469	Pavé rumsteak à l'échalote	Seasoned beef meat	-	-	-	-	-	+	+M	+	+	+	PD	+	+p	+	+	+	PD	9	c	
6470	Pavé rumsteak à l'échalote	Seasoned beef meat	-	-	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	NA	9	c	
6471	Pavé rumsteak trois poivres	Seasoned beef meat	+d	+M	+M	+M	+	+	+p	+	+	+	PA	+	+p	+	+	+	PA	9	c	
6472	Pavé rumsteak trois poivres	Seasoned beef meat	-	+M	+mni	+d	+	+	+p	+	+	+	PA	+	+p	+	+	+	PA	9	c	
6473	Pavé rumsteak trois poivres	Seasoned beef meat	-	-	-	-	-	-	-	/	/	-	NA	-	-	/	/	-	NA	9	c	
6474	Carpaccio pur bœuf huile olive citron basilic	Seasoned beef meat	+M	+M	+p	+p	+	-	st	/	/	-	ND	-	st	/	/	-	ND	9	c	
6475	Carpaccio pur bœuf huile olive citron basilic	Seasoned beef meat	+p	+p	+p	+p	+	+	+p	+	+	+	PA	+	+p	+	+	+	PA	9	c	

## RAW BEEF MEATS (MP broth 9 h &amp; 24 h)

Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: BAX® System PCR Assay for <i>Salmonella</i> 2													Category	Type
			RVS		MKTTn		Result	MP broth, Incubation 9h at 42°C						MP broth, Incubation 24h at 42°C								
			XLD	Hektoen	XLD	Hektoen		PCR	Confirmation: MP/RVS			Result	Agreement	PCR	Confirmation: MP/RVS			Result	Agreement			
									Brilliance Salmonella Agar	Latex	Reference tests				Brilliance Salmonella Agar	Latex	Reference tests					
6476	Carpaccio pur bœuf huile olive citron basilic	Seasoned beef meat	-	-	-	-	-	-	st	/	/	-	NA	-	st	/	/	-	NA	9	c	
6477	<b>Carpaccio pistou basilic huile olive</b>	<b>Seasoned beef meat</b>	+p	+p	+M	+M	+	+	+p	+	+	+	PA	+	+p	+	+	+	PA	9	c	
6478	<b>Carpaccio pistou basilic huile olive</b>	<b>Seasoned beef meat</b>	+p	+p	+M	+M	+	+	+p	+	+	+	PA	+	+p	+	+	+	PA	9	c	
6479	Carpaccio pistou basilic huile olive	Seasoned beef meat	-	-	-	-	-	-	-	/	/	-	NA	-	st	/	/	-	NA	9	c	
6480	<b>Carpaccio citron vert &amp; menthe</b>	<b>Seasoned beef meat</b>	+M	+M	+M	+M	+	+	+p	+	+	+	PA	+	+p	+	+	+	PA	9	c	
6481	Carpaccio citron vert & menthe	Seasoned beef meat	-	-	-	-	-	-	st	/	/	-	NA	-	-	/	/	-	NA	9	c	
6912	Carpaccio huile olive basilic	Seasoned beef meat	-	-	-	-	-	-	st	/	/	-	NA	-	st	/	/	-	NA	9	c	
6913	Carpaccio citron vert menthe	Seasoned beef meat	-	-	-	-	-	-	st	/	/	-	NA	-	st	/	/	-	NA	9	c	
6914	Carpaccio basilic	Seasoned beef meat	-	-	-	-	-	-	st	/	/	-	NA	-	st	/	/	-	NA	9	c	
6915	Carpaccio parmesan	Seasoned beef meat	-	-	-	-	-	-	st	/	/	-	NA	-	st	/	/	-	NA	9	c	

Appendix 5 - Relative level of detection: raw results

Study carried out by IPL (in French)

Lait cru (EPTn)

CONTAMINE AVEC Salmonella Typhimurium  
 dénombrement : 2 400 000 UFC/ml et \*50 000 600 UFC/ml

Niveau de contamination	Niveau obtenu	Méthode de référence						Méthode alternative (à partir EPTn)				
		RVS		MKTTn		Résultat	Conclusion	Résultat du test BAX	Confirmations		Résultat	Conclusion
		XLD	BGA	XLD	BGA				XLD	BGA		
1	0,00	-ME	-LE	-HE	-LE	-	0/6	-	/	/	-	0/6
		-ME	-LE	-ME	Ø	-		-	/	/	-	
		-ME	-LE	-HE	-LE	-		-	/	/	-	
		-HE	-LE	-HE	Ø	-		-	/	/	-	
		-ME	-LE	-ME	Ø	-		-	/	/	-	
		-HE	-LE	-HE	Ø	-		-	/	/	-	
2	0,50	+HE	-HE	-HE	-HE	-	2/6	+	+HB	+MB	+	2/6
		-ME	-ME	-HE	-HE	-		-	/	/	-	
		+MB	+HB	+HB	+HB	+		-	/	/	-	
		-HE	-ME	-HE	-HE	-		-	/	/	-	
		-HE	-ME	-HE	-HE	-		-	/	/	-	
		+MB	+HB	+HB	+HB	+		+	+HB	-LE	+	
3	0,96	+HB	+HB	+HB	+HB	+	5/6	-	-HE	-HE	-	5/6
		+HB	+HB	+HB	+HB	+		+	+HB	+HB	+	
		+MB	+MB	+HB	+HB	+		+	+HB	+HB	+	
		+HB	+HB	+HB	+HB	+		+	+HB	+HB	+	
		-ME	Ø	-HE	-LE	-		+	+HB	+HB	+	
		+HB	+HB	+HB	+HB	+		+	+HB	+HB	+	
4	2,00	+MB	+HB	+HB	+HB	+	6/6	+	+HB	+MB	+	5/6
		+MB	+MB	+HB	+HB	+		-	/	/	-	
		+HB	+MB	+HB	+HB	+		+	+HB	+LB	+	
		+MB	+MB	+HB	+HB	+		+	+HB	+MB	+	
		+MB	+MB	+HB	+HB	+		+	+HB	+LB	+	
		+MB	+HB	+HB	+HB	+		+	+HB	+MB	+	
5*	2,64	+HB	+MB	+HB	+HB	+	6/6	+	+HB	+HB	+	6/6
		+HB	+HB	+HB	+HB	+		+	+HC	+HB	+	
		+MB	+HB	+HB	+HB	+		+	+HB	+MB	+	
		+HB	+HB	+M	+HB	+		+	+HB	+HB	+	
		+HB	+MB	+HB	+HB	+		+	+HB	+MB	+	
		+HB	+HB	+HB	+HB	+		+	+HB	+HB	+	

Charge bactérienne  
 L = légère  
 M = moyenne  
 H = élevée

Répartition de la flore  
 A = culture pure de colonies suspectes  
 B = mélange avec une majorité de colonies suspectes  
 C = mélange avec une minorité de colonies suspectes  
 D = mélange avec de rares colonies suspectes  
 E = absence de colonies suspectes

Coule d'oeufsCONTAMINEE AVEC *Salmonella* Enteritidis

dénombrement : 600 UFC/g et \*1 200 UFC/g

Niveau de contamination	Niveau obtenu	Méthode de référence						Méthode alternative				Comparaison	
		RVS		MKTTn		Résultat	Conclusion	Résultat du test BAX	Confirmations		Résultat		Conclusion
		XLD	BGA	XLD	BGA				XLD	BGA			
1	0	-ME	Ø	-LE	Ø	-	0/6	+/-	-LE	Ø	-	0/6	=
		-ME	Ø	-LE	-LE	-		-	/	/	-		=
		-HE	Ø	-LE	-LE	-		+/-	-LE	Ø	-		=
		Ø	Ø	-LE	Ø	-		-	/	/	-		=
		Ø	Ø	-LE	Ø	-		-	/	/	-		=
		-ME	Ø	Ø	-LE	-		-	/	/	-		=
2*	0,42	Ø	Ø	Ø	Ø	-	3/6	-	/	/	-	3/6	=
		+HA	+HA	+HA	+HA	+		+	+MA	+MA	+		=
		Ø	Ø	Ø	Ø	-		-	/	/	-		=
		+HA	+MA	+MA	+HA	+		+	+MA	+MA	+		=
		Ø	Ø	Ø	Ø	-		-	/	/	-		=
		+MA	+HA	+MA	+HA	+		+	+MA	+HA	+		=
3	0,80	Ø	-LE	-ME	-LE	-	4/6	+/-	Ø	Ø	-	4/6	=
		+MA	+HA	+MA	+HA	+		+	+HA	+HA	+		=
		+MA	+HA	+HA	+HA	+		+	+MA	+HA	+		=
		+MA	+HA	+HA	+HA	+		+	+HA	+HA	+		=
		+MA	+HA	+HA	+HA	+		+	+HA	+HA	+		=
		-LE	Ø	-LE	Ø	-		-	/	/	-		=
4	1,40	+MA	+HA	+HA	+HA	+	6/6	+	+HA	+HA	+	6/6	=
		+HA	+HA	+HA	+HA	+		+	+HA	+HA	+		=
		+HA	+HA	+MA	+HA	+		+	+MA	+MA	+		=
		+MA	+HA	+HA	+HA	+		+	+HA	+HA	+		=
		+HA	+HA	+HA	+HA	+		+	+HA	+HA	+		=
		+MA	+HA	+HA	+HA	+		+	+MA	+MA	+		=

Charge bactérienne

L = légère

M = moyenne

H = élevée

Répartition de la flore

A = culture pure de colonies suspectes

B = mélange avec une majorité de colonies suspectes

C = mélange avec une minorité de colonies suspectes

D = mélange avec de rares colonies suspectes

E = absence de colonies suspectes

**FILET DE CABILLAUD**  
**CONTAMINE AVEC *Salmonella* Virchow**  
 dénombrement : 380 000 UFC/g et \*\*280 000 UFC/g

Niveau de contamination	Niveau obtenu	Méthode de référence						Méthode alternative				Comparaison	
		RVS		MKTTn		Résultat	Conclusion	Résultat du test BAX	Confirmations		Résultat		Conclusion
		XLD	BGA	XLD	BGA				XLD	BGA			
1	0	-HE	Ø	-ME	-ME	-	0/6	-	/	/	-	0/6	=
		-LE	-LE	-ME	-ME	-		-	/	/	-		=
		-ME	-ME	-ME	-HE	-		-	/	/	-		=
		-ME	-LE	-HE	-HE	-		-	/	/	-		=
		-LE	-LE	-ME	-ME	-		-	/	/	-		=
		-ME	Ø	-ME	-LE	-		-	/	/	-		=
2**	0,29	-ME	-ME	-HE	-HE	-	2/6	-	/	/	-	2/6	=
		+HB	+HB	+MB	+HB	+		+	+MA	-HE	+		=
		-ME	-ME	-ME	-HE	-		-	/	/	-		=
		+HB	+HB	+MB	+HB	+		+	+MA	-HE	+		=
		-HE	-ME	-ME	-HE	-		-	/	/	-		=
		-ME	-ME	-ME	-HE	-		-	/	/	-		=
3	0,40	+MA	+MB	+MA	+HB	+	5/6	+	+MB	+LB	+	5/6	=
		+MA	+MA	+MA	+HB	+		+	+LC	+LB	+		=
		+MA	+MB	+HB	+HB	+		+	+LB	+LC	+		=
		+MA	+MB	+MA	+HB	+		+	+LB	+LB	+		=
		+MA	+MB	+MA	+HB	+		+	+LB	+LB	+		=
		-ME	-LE	-ME	-ME	-		-	/	/	-		=
4	0,70	+MA	+MB	+MA	+HB	+	6/6	+	+MB	+LB	+	6/6	=
		+MA	+MA	+MA	+HB	+		+	+LB	+LB	+		=
		+MA	+MB	+MA	+MB	+		+	+MB	+LB	+		=
		+MA	+MB	+MA	+HB	+		+	+LB	+MB	+		=
		+MA	+MB	+MA	+MA	+		+	+MB	+LB	+		=
		+MA	+MA	+HB	+HB	+		+	+MB	+LB	+		=

Charge bactérienne  
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**Aliment pour animaux**

**CONTAMINE AVEC *Salmonella Senftenberg***

dénombrement : 1 100 000 UFC/g et \*21 000 UFC/g

Niveau de contamination	Niveau obtenu	Méthode de référence						Méthode alternative						Comparaison
		RVS		MKTTn		Résultat	Conclusion	Résultat du test BAX	Confirmations		Résultat	Conclusion		
		XLD	BGA	XLD	BGA				XLD	BGA				
1	0	Ø	Ø	Ø	Ø	-	0/6	-	/	/	-	0/6	=	
		Ø	Ø	Ø	Ø	-		-	/	/	-			
		Ø	Ø	Ø	Ø	-		-	/	/	-			
		Ø	Ø	Ø	Ø	-		-	/	/	-			
		Ø	Ø	Ø	Ø	-		-	/	/	-			
2	0,36	Ø	Ø	Ø	Ø	-	2/6	-	/	/	-	2/6	=	
		+MA	+MA	+MA	+MA	+		+	+HA	+HA	+			
		Ø	Ø	Ø	Ø	-		-	/	/	-			
		Ø	Ø	Ø	Ø	-		-	/	/	-			
		+MA	+HA	+HA	+HA	+		+	+HA	+HA	+			
3*	0,57	Ø	Ø	Ø	Ø	-	3/6	-	/	/	-	3/6	=	
		+MA	+MA	+HA	+HA	+		+	+MA	+MA	+			
		+HA	+MA	+HA	+HA	+		+	+HA	+HA	+			
		Ø	Ø	Ø	Ø	-		-	/	/	-			
		+HA	+HA	+HA	+HA	+		+	+HA	+HA	+			
4	0,96	Ø	Ø	Ø	Ø	-	6/6	-	/	/	-	6/6	=	
		+MA	+MA	+HA	+HA	+		+	+HA	+HA	+			
		+MA	+MA	+HA	+HA	+		+	+HA	+HA	+			
		+HA	+HA	+HA	+HA	+		+	+HA	+HA	+			
		+MA	+MA	+HA	+HA	+		+	+HA	+HA	+			

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**Eau de process**

**EAU DE PROCESS**  
**CONTAMINEE AVEC *Salmonella infantis***  
 820/g

Niveau de contamination	Niveau obtenu	Méthode de référence						Méthode alternative				Comparaison	
		RVS		MKTn		Résultat	Conclusion	Résultat du test BAX	Confirmations		Résultat		Conclusion
		XLD	BGA	XLD	BGA				XLD	BGA			
1	0	Ø	Ø	Ø	Ø	-	0/6	-	/	/	-	0/6	=
		Ø	Ø	Ø	Ø	-		-	/	/	-		=
		Ø	Ø	Ø	Ø	-		-	/	/	-		=
		Ø	Ø	Ø	Ø	-		-	/	/	-		=
		Ø	Ø	Ø	Ø	-		-	/	/	-		=
		Ø	Ø	Ø	Ø	-		-	/	/	-		=
2	0,34	-HE	-HE	-HE	-HE	-	3/6	-	/	/	-	3/6	=
		-HE	-HE	-HE	-HE	-		-	/	/	-		=
		-HE	-HE	-HE	-HE	+		-	/	/	-		=
		+MB	+HB	+HB	+HB	+		+	+MB	+MB	+		=
		+MB	+HB	+HB	+HB	+		+	+MB	+MB	+		=
		+HB	+HB	+HB	+HB	+		+	+MB	+MB	+		=
3	0,60	-HE	-ME	-HE	-HE	-	2/6	-	/	/	-	2/6	=
		+HB	+HB	+HB	+HB	+		+	+MB	+MB	+		=
		-ME	-HE	-HE	-HE	-		-	/	/	-		=
		+MB	+HB	+HB	+HB	+		+	+MB	+MB	+		=
		-ME	-HE	-HE	-HE	-		-	/	/	-		=
		-ME	-ME	-HE	-HE	-		-	/	/	-		=
4	0,85	-ME	-HE	-HE	-HE	-	4/6	-	/	/	-	4/6	=
		+MB	+HB	+HB	+HB	+		+	+MB	+MB	+		=
		+MB	+HB	+HB	+HB	+		+	+MB	+MB	+		=
		+HB	+HB	+HB	+HB	+		+	+MB	+MB	+		=
		+MB	+MB	+HB	+HB	+		+	+MB	+MB	+		=
		-ME	-ME	-HE	-HE	-		-	/	/	-		=
5*	2,94	+MB	+MB	+HB	+MB	+	6/6	+	+HC	+HD	+	6/6	=
		+MB	+MB	+HB	+HB	+		+	+HD	-HE	+		=
		+MB	+HB	+HB	+HB	+		+	+HC	+HD	+		=
		+MB	+MB	+HB	+HB	+		+	+HC	+HC	+		=
		+MB	+HB	+HB	+HB	+		+	-HE	+HD	+		=
		+MB	+MB	+HB	+HB	+		+	-HE	+HD	+		=

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## Studied carried out by ADRIA (2008)

## Ground beef

Salmonella Infantis 128

Sample	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579*					Alternative method: BAX® Salmonella in MP media											
			RVS		MKTTn		Result	Positive/ Total	Incubation 9h-42°C				Positive/ Total	Incubation 24h-42°C				Positive/ Total	
			XLD	Hektoen	XLD	Hektoen			PCR	Confirmation		Result		PCR	Confirmation		Results		
							Characteristic colonies on OSCMII	Latex	Classic tests			Characteristic colonies on OSCMII	Latex	Classic tests					
477	0	0	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-		
478			-	-	-	-	-	-	/	/	/	-	-	/	/	/	-		
479			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
480			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
481			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
482			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
483	1	0,09	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-		
484			-	-	-	-	-	-	/	/	/	-	-	/	/	/	-		
485			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
486			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
487			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
488			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
489	2	0,18	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-		
490			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
491			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
492			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
493			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
494			-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-	
495	3	0,36	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-		
496			+?	-	+	+	+	-	-	/	/	/	-	-	+	+	+	+	
497			-	-	-	-	-	-	-	+	+	+	+	+	+	+	+	+	
498			-	-	+	+	+	+	-	-	/	/	/	-	-	/	/	/	-
499			-	-	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-
500			-	-	-	-	-	-	-	+	+	+	+	+	+	+	+	+	
501	4	0,9	-	-	-	-	-	-	/	/	/	-	-	/	/	/	-		
502			-	-	-	-	-	-	-	/	/	/	-	-	+	+	+	+	
503			-	-	-	-	-	-	-	+	+	+	+	+	+	+	+	+	
504			-	-	+	+	+	+	-	+	+	+	+	+	+	+	+	+	
505			-	-	+	+	+	+	-	+	+	+	+	+	+	+	+	+	
506			-	-	+	+	+	+	-	+	+	+	+	+	+	+	+	+	
548	5	2,63	-	+	-	+	+	+	+	+	+	+	+	+	+	+	+		
549			-	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	
550			+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	
551			-	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	
552			+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	
553			-	-	-	-	-	-	-	-	-	/	/	-	-	-	/	/	-

\* Analyses performed according to the COFRAC accreditation

RTE: Mayonnaise based deli-salad (Piémontaise)

**Salmonella Mbandaka Ad914**

General protocol

Total viable count: 1,4.10<sup>3</sup>CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579♦					Alternative method: BAX® System PCR Assay for Salmonella 2										
			RVS broth		MKTTn broth		Result	Positive Results/Total	Direct Confirmation			PCR result	Confirmation after subculture in BHI			Final result	Positive Results/Total	
			XLD	ASAP	XLD	ASAP			XLD	Brilliance	Identification		XLD	Brilliance	Identification			
6064	0	0	st	st	st	st	-	0/5	st	st	/	-	st	st	/	-	0/5	
6065			st	st	-	-	-		-	-	/	-	-	/	-			
6066			st	st	st	st	-		-	st	st	/	-	st	st	/		-
6067			st	st	st	st	-		-	st	st	/	-	st	st	/		-
6068			st	st	st	st	-		-	st	st	/	-	st	st	/		-
6398	Low	0,7	-	-	-	-	-	8/20	+dni/-	-	/	-	-	-	/	-	8/20	
6399			+1/2	+1/2	+m	+m	+		+dni/-	+dni/+	+	+	+mni/+	+dni/+	+	+		
6400			+m	+1/2	+1/2	+1/2	+		+dni/-	+dni/+	+	+	+mni/+	+dni/+	+	+		
6401			-	-	-	-	-		+dni/-	-	/	-	-	-	/	-		
6402			-	-	-	-	-		+dni/-	-	/	-	-	-	/	-		
6403			-	-	-	-	-		+dni/-	-	/	-	-	-	/	-		
6404			+m	+m	+m	+1/2	+		+dni/+	+dni/+	+	+	+mni/+	+dni/+	+	+		
6405			+m	+M	+m	+m	+		-	-	/	+	-	+dni/+	+	+		
6406			-	-	-	-	-		+dni/-	-	/	-	-	-	/	-		
6407			+1/2	+m	+m	+m	+		+dni/+	+dni/+	+	+	+dni/-	+dni/+	+	+		
6408			-	-	-	-	-		-	-	/	-	-	-	/	-		
6409			+1/2	+1/2	+m	+m	+		-	-	/	+	+dni/+	-	+	+		
6410			+m	+m	+Mni	+mni	+		+dni/-	-	/	+	+dni/+	-	+	+		
6411			-	-	+md	-	-		-	-	/	-	-	-	/	-		
6412			-	-	+md	-	-		+dni/-	-	- (Citrobacter youngae)	-	+mni/-	-	- (Citrobacter youngae)	-		
6413	-	-	+md	-	-	-	-	/	-	-	-	/	-					
6414	-	-	-	-	-	-	-	/	-	-	-	/	-					
6415	+1/2	+1/2	+m	+m	+	+dni/-	+dni/+	+	+	+mni/+	+mni/+	+	+					
6416	-	-	-	-	-	-	-	/	-	+dni/-	-	- (Citrobacter youngae)	-					
6417	st	st	st	st	-	st	st	/	-	st	st	/	-					
6089	High	1,0	+p	+p	+p	+p	+	5/5	+p	+p	+	+	+p	+p	+	+	5/5	
6090			+p	+p	+p	+p	+		+p	+p	+	+	+p	+p	+	+		
6091			+p	+p	+p	+p	+		+p	+p	+	+	+p	+p	+	+		
6092			+p	+p	+p	+p	+		+M	+p	+	+	+M	+M	+	+		
6093			+p	+p	+p	+p	+		+p	+p	+	+	+p	+p	+	+		

♦ Analyses performed according to the COFRAC accreditation

Raw meat : Ground pork

Salmonella Agona Ad2281

Raw meat protocol

Total viable count: 5,6.10<sup>5</sup>CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579*					Alternative method: BAX® System PCR Assay for Salmonella 2									
			RVS broth		MKTTn broth		Result	Positive Results/Total	PCR result	Direct Confirmation			Confirmation after subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP				XLD	Brilliance	Identification	XLD	Brilliance	Identification		
6168	0	0	-	-	-	-	-	0/5	-	-	-	/	-	-	/	-	0/5
6169			-	-	-	-	-		-	-	-	/	-	-	/	-	
6170			-	-	-	-	-		-	-	-	/	-	-	/	-	
6171			-	-	-	-	-		-	-	-	/	-	-	/	-	
6172			-	-	-	-	-		-	-	-	/	-	-	/	-	
6378	Low	0,4	-	-	-	-	-	7/20	-	-	-	/	-	-	/	-	7/20
6379			-	-	-	-	-		-	-	-	/	-	-	/	-	
6380			-	-	-	-	-		-	-	-	/	-	-	/	-	
6381			+1/2	+M	+M	+M	+		+	+mni/+	+mni/+	+	+M	+1/2	+	+	
6382			-	-	-	-	-		-	-	-	/	-	-	/	-	
6383			-	-	-	-	-		-	-	-	/	-	-	/	-	
6384			-	-	-	-	-		-	-	-	/	-	-	/	-	
6385			-	-	-	-	-		-	-	-	/	-	-	/	-	
6386			-	-	-	-	-		-	-	-	/	-	-	/	-	
6387			-d	-d	-	-d	-		-	-	+d (latex-) - ( <i>Citrobacter koseri</i> )	+d (latex-) +dni/- - ( <i>Citrobacter koseri</i> )	-	-	-	-	
6388			+1/2	+M	+mni	+M	+		+	+mni/+	+mni/+	+	+M	+1/2	+	+	
6389			-	-	-	-	-		-	-	-	/	-	-	/	-	
6390			+mni	+M	+M	+M	+		+	+m	+1/2	+	+M	+mni/+	+	+	
6391			-	-	-	-	-		-	-	-	/	-	-	/	-	
6392			-	-	-	-	-		-	-	-	/	-	-	/	-	
6393			+1/2	+M	+1/2	+1/2	+		+	+mni/-	+mni	+	+M	+1/2	+	+	
6394			+1/2	+M	+m	+1/2	+		+	-	+dni/+	+	+M	+1/2	+	+	
6395	+m	+M	+1/2	+1/2	+	+	+mni/-	+1/2	+	+M	+m	+	+				
6396	-	-	-	-	-	-	-	+d	-	-	-	/	-				
6397	+m	+M	+1/2	+1/2	+	+	-	+dni/+	+	+M	+m	+	+				
6193	High	2,9	+m	+M	+M	+M	+	4/5	+	+mni	+1/2	+	+M	+m	+	+	4/5
6194			+1/2	+M	+M	+M	+		+	+Mni	+M	+	+M	+1/2	+	+	
6195			+1/2	+M	+M	+M	+		+	+mni	+M	+	+M	+1/2	+	+	
6196			+m	+M	+M	+M	+		+	+mni	+M	+	+M	+m	+	+	
6197			-	-	-	-	-		-	-	-	/	-	-	/	-	

\* Analyses performed according to the COFRAC accreditation

## Appendix 6 – Inclusivity and exclusivity study: raw data

INCLUSIVITY (Study realized by IPL in 2002)				
Strain			Origin (in French)	BAX® results
1	<i>Salmonella</i>	Agona	Levure instantanée	+
2	<i>Salmonella</i>	Amsterdam	Végétaux	+
3	<i>Salmonella</i>	Anatum	Chocolat	+
4	<i>Salmonella</i>	arizonae IIIa 48:z4 z23	Elevage d'oie	+
5	<i>Salmonella</i>	arizonae IIIb 38:r:z	Elevage de dinde	+
6	<i>Salmonella</i>	arizonae IIIb 6:i:-	Viande de volaille	+
7	<i>Salmonella</i>	arizonae IIIb 61 imm	Viande de volaille	+
8	<i>Salmonella</i>	arizonae IIIb 61 imm	Viande de volaille	+
9	<i>Salmonella</i>	arizonae IIIb 61:1:1 z53	Viande de volaille	+
10	<i>Salmonella</i>	arizonae IIIb 61:k 1,5,7	Agneau (cerveau)	+
11	<i>Salmonella</i>	arizonae IIIb z:1,5	Agneau (langue)	+
12	<i>Salmonella</i>	Blockley	Basilic séché	+
13	<i>Salmonella</i>	Brandenburg	Terrine de campagne	+
14	<i>Salmonella</i>	Brandenburg	Foie de génisse	+
15	<i>Salmonella</i>	Brandenburg	Viande de kangourou	+
16	<i>Salmonella</i>	Bredeney	Abat de porc	+
17	<i>Salmonella</i>	Derby	Viande de cheval	+
18	<i>Salmonella</i>	Derby	Foie de porc	+
19	<i>Salmonella</i>	Derby	Chair à saucisse	+
20	<i>Salmonella</i>	Derby	Chipolatas pur porc	+
21	<i>Salmonella</i>	Enteritidis	Noiselia (pâtisserie)	+
22	<i>Salmonella</i>	Enteritidis	Ovoproduits	+
23	<i>Salmonella</i>	Hadar	Viande de volaille	+
24	<i>Salmonella</i>	Hadar	Sauté de dinde	+
25	<i>Salmonella</i>	Havana	Volaille	+
26	<i>Salmonella</i>	Heidelberg	Volaille	+
27	<i>Salmonella</i>	Indiana	Brie de Meaux	+
28	<i>Salmonella</i>	Infantis	Langue porc	+
29	<i>Salmonella</i>	Kedougou	Gélatine	+
30	<i>Salmonella</i>	Kedougou	Poisson	+
31	<i>Salmonella</i>	Kedougou	Aliments pour animaux	+
32	<i>Salmonella</i>	Kottbus	Paupiette de dindonneau	+
33	<i>Salmonella</i>	Llandoff	Aliments pour animaux	+
34	<i>Salmonella</i>	Mbandaka	Cœur de veau	+
35	<i>Salmonella</i>	Michigan	Viande de cheval	+
36	<i>Salmonella</i>	Montevideo	Viande de volaille	+
37	<i>Salmonella</i>	Newport	Viande de volaille	+
38	<i>Salmonella</i>	Paratyphi A	Collection	+
39	<i>Salmonella</i>	Paratyphi B	Collection	+
40	<i>Salmonella</i>	Paratyphi C	Collection	+
41	<i>Salmonella</i>	San Diego	Herbes séchées	+
42	<i>Salmonella</i>	Senftenberg *	Poissons	+
43	<i>Salmonella</i>	Senftenberg	Poulet	+

INCLUSIVITY (Study realized by IPL in 2002)				
Strain			Origin (in French)	BAX® results
44	<i>Salmonella</i>	Senftenberg	Produit laitier	+
45	<i>Salmonella</i>	Typhi	Collection	+
46	<i>Salmonella</i>	Typhimurium	Foie de porc	+
47	<i>Salmonella</i>	Typhimurium	Rognons de porc	+
48	<i>Salmonella</i>	Typhimurium	Sanglier	+
49	<i>Salmonella</i>	Typhimurium	Lardons fumés	+
50	<i>Salmonella</i>	Typhimurium	Ovoproduits	+
51	<i>Salmonella</i>	Typhimurium	Saucisse aromatisée	+
52	<i>Salmonella</i>	Typhimurium	Langue de porc	+
53	<i>Salmonella</i>	Virchow	Coques	+
54	<i>Salmonella</i>		Aliments pour animaux	+
55	<i>Salmonella</i>	immobile	Produit carné	+

\* Atypical colonies

INCLUSIVITY (AOAC RI Study)				
	Strain		Origin	BAX® results
1	<i>Salmonella</i>	Paratyphi A	Unknown	+
2	<i>Salmonella</i>	Abony	Unknown	+
3	<i>Salmonella</i>	Agona	Chicken	+
4	<i>Salmonella</i>	Agona	Chicken	+
5	<i>Salmonella</i>	Altendorf	Unknown	+
6	<i>Salmonella</i>	Ball	Unknown	+
7	<i>Salmonella</i>	Brandenburg	Milk	+
8	<i>Salmonella</i>	Brandenburg	Unknown	+
9	<i>Salmonella</i>	Bredeney	Raw chicken	+
10	<i>Salmonella</i>	Bredeney	Pork	+
11	<i>Salmonella</i>	Heidelberg	Chicken	+
12	<i>Salmonella</i>	Heidelberg	Unknown	+
13	<i>Salmonella</i>	Reading	Unknown	+
14	<i>Salmonella</i>	Saint Paul	Bean sprouts	+
15	<i>Salmonella</i>	Saint Paul	Milk powder	+
16	<i>Salmonella</i>	Saint Paul	Unknown	+
17	<i>Salmonella</i>	Typhimurium	Raw egg	+
18	<i>Salmonella</i>	Typhimurium	Unknown	+
19	<i>Salmonella</i>	Africana	Unknown	+
20	<i>Salmonella</i>	Agona	Environmental	+
21	<i>Salmonella</i>	Brandenburg	Unknown	+
22	<i>Salmonella</i>	Bredeney	Coconut	+
23	<i>Salmonella</i>	Heidelberg	Egg yolk	+
24	<i>Salmonella</i>	Heidelberg	Poultry feed	+
25	<i>Salmonella</i>	Heidelberg	Chicken	+
26	<i>Salmonella</i>	Heidelberg	Chicken	+
27	<i>Salmonella</i>	Indiana	Poultry feed	+
28	<i>Salmonella</i>	Neumuenster	Poultry feed	+
29	<i>Salmonella</i>	Reading	Turkey intestine	+
30	<i>Salmonella</i>	Swarzengrund	Chicken	+
31	<i>Salmonella</i>	Swarzengrund	Chicken	+
32	<i>Salmonella</i>	Swarzengrund	Llama	+
33	<i>Salmonella</i>	Typhimurium	Unknown	+
34	<i>Salmonella</i>	Typhimurium	Poultry feed	+
35	<i>Salmonella</i>	Typhimurium	Environmental	+
36	<i>Salmonella</i>	Typhimurium	Unknown	+
37	<i>Salmonella</i>	Austin	Unknown	+
38	<i>Salmonella</i>	Bareilly	Unknown	+
39	<i>Salmonella</i>	Bareilly	Unknown	+
40	<i>Salmonella</i>	Branderup	Dried egg	+
41	<i>Salmonella</i>	Colorado	Unknown	+
42	<i>Salmonella</i>	Infantis	Avian meal	+
43	<i>Salmonella</i>	Montevideo	Egg	+
44	<i>Salmonella</i>	Montevideo	Animal feed	+
45	<i>Salmonella</i>	Montevideo	Chicken	+

INCLUSIVITY (AOAC RI Study)				
	Strain		Origin	BAX® results
46	<i>Salmonella</i>	Montevideo	Animal feed	+
47	<i>Salmonella</i>	Montevideo	Unknown	+
48	<i>Salmonella</i>	Oranienburg	Unknown	+
49	<i>Salmonella</i>	Thompson	Chicken	+
50	<i>Salmonella</i>	Braenderup	Egg albumin	+
51	<i>Salmonella</i>	Choleraesuis	Unknown	+
52	<i>Salmonella</i>	Choleraesuis	Gallbladder	+
53	<i>Salmonella</i>	Choleraesuis	Unknown	+
54	<i>Salmonella</i>	Choleraesuis	Unknown	+
55	<i>Salmonella</i>	Choleraesuis	Unknown	+
56	<i>Salmonella</i>	Infantis	Poultry feed	+
57	<i>Salmonella</i>	Infantis	Poultry feed	+
58	<i>Salmonella</i>	Infantis	Liquid egg	+
59	<i>Salmonella</i>	Lille	Pancake	+
60	<i>Salmonella</i>	Lille	Environmental	+
61	<i>Salmonella</i>	Livingstone	Chicken	+
62	<i>Salmonella</i>	Mbandaka	Poultry feed	+
63	<i>Salmonella</i>	Mbandaka	Poultry feed	+
64	<i>Salmonella</i>	Mbandaka	Chicken giblets	+
65	<i>Salmonella</i>	Montevideo	Unknown	+
66	<i>Salmonella</i>	Montevideo	Chicken	+
67	<i>Salmonella</i>	Ohio	Poultry feed	+
68	<i>Salmonella</i>	Othmarschen	Environmental	+
69	<i>Salmonella</i>	Othmarschen	Poultry feed	+
70	<i>Salmonella</i>	Tennessee	Unknown	+
71	<i>Salmonella</i>	Tennessee	Sesame seeds	+
72	<i>Salmonella</i>	Thompson	Environmental	+
73	<i>Salmonella</i>	Virchow	Unknown	+
74	<i>Salmonella</i>	Virchow	Turkey	+
75	<i>Salmonella</i>	Aequatoria	Unknown	+
76	<i>Salmonella</i>	Amersfoort	Unknown	+
77	<i>Salmonella</i>	Blockley	Environment	+
78	<i>Salmonella</i>	Blockley	Chicken	+
79	<i>Salmonella</i>	Manchester	Yeast	+
80	<i>Salmonella</i>	Manhattan	Unknown	+
81	<i>Salmonella</i>	Newport	Duck	+
82	<i>Salmonella</i>	Newport	Cotton seed	+
83	<i>Salmonella</i>	Newport	Raw burger	+
84	<i>Salmonella</i>	Hadar	Chicken	+
85	<i>Salmonella</i>	Hadar	Chicken	+
86	<i>Salmonella</i>	Hadar	Chicken	+
87	<i>Salmonella</i>	Manhatan	Avian	+
88	<i>Salmonella</i>	Newport	Chicken	+
89	<i>Salmonella</i>	Newport	Chicken giblets	+
90	<i>Salmonella</i>	Hadar	Turkey	+
91	<i>Salmonella</i>	Corvalis	Environmental	+
92	<i>Salmonella</i>	Haardt	Chicken	+



INCLUSIVITY (AOAC RI Study)				
	Strain		Origin	BAX® results
93	<i>Salmonella</i>	Haardt	Environmental	+
94	<i>Salmonella</i>	Kentucky	Unknown	+
95	<i>Salmonella</i>	Santiago	Dried onion	+
96	<i>Salmonella</i>	Santiago	Dried onion	+
97	<i>Salmonella</i>	Theilalle	Unknown	+
98	<i>Salmonella</i>	Berta	Sausage	+
99	<i>Salmonella</i>	Durban	Faeces	+
100	<i>Salmonella</i>	Enteritidis	Duck	+
101	<i>Salmonella</i>	Gallinarum	Unknown	+
102	<i>Salmonella</i>	Inverness	Faeces	+
103	<i>Salmonella</i>	Miami	Unknown	+
104	<i>Salmonella</i>	Napoli	Unknown	+
105	<i>Salmonella</i>	Napoli	Unknown	+
106	<i>Salmonella</i>	Pullorum	Chicken liver	+
107	<i>Salmonella</i>	Pullorum	Unknown	+
108	<i>Salmonella</i>	Dublin	Unknown	+
109	<i>Salmonella</i>	Enteritidis	Chicken	+
110	<i>Salmonella</i>	Enteritidis	Chicken	+
111	<i>Salmonella</i>	Enteritidis	Chicken	+
112	<i>Salmonella</i>	Enteritidis	Chicken	+
113	<i>Salmonella</i>	Enteritidis	Mayonnaise	+
114	<i>Salmonella</i>	Pullorum	Unknown	+
115	<i>Salmonella</i>	Canastel	Feed	+
116	<i>Salmonella</i>	Alabama	Unknown	+
117	<i>Salmonella</i>	Amager	Unknown	+
118	<i>Salmonella</i>	Lexington	Unknown	+
119	<i>Salmonella</i>	London	Unknown	+
120	<i>Salmonella</i>	Muenster	Unknown	+
121	<i>Salmonella</i>	Anatum	Chicken	+
122	<i>Salmonella</i>	Anatum	Poultry feed	+
123	<i>Salmonella</i>	Anatum	Chicken	+
124	<i>Salmonella</i>	Anatum	Environmental	+
125	<i>Salmonella</i>	Anatum	Chicken	+
126	<i>Salmonella</i>	Give	Unknown	+
127	<i>Salmonella</i>	Kristianstad	Unknown	+
128	<i>Salmonella</i>	Lexington	Poultry feed	+
129	<i>Salmonella</i>	Orion	Chicken feed	+
130	<i>Salmonella</i>	Orion	Chicken	+
131	<i>Salmonella</i>	Wetvreden	Prawns	+
132	<i>Salmonella</i>	Anatum	Unknown	+
133	<i>Salmonella</i>	Anatum	Shrimp	+
134	<i>Salmonella</i>	Anatum	Paprika	+
135	<i>Salmonella</i>	Anatum	Chicken	+
136	<i>Salmonella</i>	Binza	Dried spices	+
137	<i>Salmonella</i>	Newbrunswick	Unknown	+
138	<i>Salmonella</i>	Binza	Poultry feed	+
139	<i>Salmonella</i>	Drypool	Unknown	+

INCLUSIVITY (AOAC RI Study)				
	Strain		Origin	BAX® results
140	<i>Salmonella</i>	Newbrunswick	Cereal	+
141	<i>Salmonella</i>	Arkansas	Chicken giblets	+
142	<i>Salmonella</i>	Thomasville	Turkey intestine	+
143	<i>Salmonella</i>	Thomasville	Poultry feed	+
144	<i>Salmonella</i>	Senftenberg	Unknown	+
145	<i>Salmonella</i>	Broughton	Poultry feed	+
146	<i>Salmonella</i>	Chandans	Unknown	+
147	<i>Salmonella</i>	Pretoria	Pig	+
148	<i>Salmonella</i>	Senftenberg	Unknown	+
149	<i>Salmonella</i>	Senftenberg	Coconut	+
150	<i>Salmonella</i>	Montgomery	Unknown	+
151	<i>Salmonella</i>	Poona	Clinical isolate	+
152	<i>Salmonella</i>	Cubana	Chicken	+
153	<i>Salmonella</i>	Kedougou	Turkey	+
154	<i>Salmonella</i>	Mississippi	Faeces	+
155	<i>Salmonella</i>	Havana	Pancake	+
156	<i>Salmonella</i>	Havana	Pet food	+
157	<i>Salmonella</i>	Havana	Poultry feed	+
158	<i>Salmonella</i>	Kedougou	Chicken	+
159	<i>Salmonella</i>	Bovismorbidificans	Unknown	+
160	<i>Salmonella</i>	Carrau	Unknown	+
161	<i>Salmonella</i>	Fayed	Unknown	+
162	<i>Salmonella</i>	Carmel	Unknown	+
163	<i>Salmonella</i>	Cerro	Unknown	+
164	<i>Salmonella</i>	Cerro	Whole egg	+
165	<i>Salmonella</i>	Cerro	Whole egg	+
166	<i>Salmonella</i>	Cerro	Poultry feed	+
167	<i>Salmonella</i>	Chicago	Unknown	+
168	<i>Salmonella</i>	Cotham	Unknown	+
169	<i>Salmonella</i>	Ealing	Dried milk	+
170	<i>Salmonella</i>	Adelaide	Unknown	+
171	<i>Salmonella</i>	Adelaide	Poultry feed	+
172	<i>Salmonella</i>	Adelaide	Poultry feed	+
173	<i>Salmonella</i>	Emmastad	Unknown	+
174	<i>Salmonella</i>	Anfo	Box meat	+
175	<i>Salmonella</i>	Champaign	Chicken liver	+
176	<i>Salmonella</i>	Wandsworth	Unknown	+
177	<i>Salmonella</i>	Johannesburg	Unknown	+
178	<i>Salmonella</i>	Seminole	Snake faeces	+
179	<i>Salmonella</i>	Vietnam	Unknown	+
180	<i>Salmonella</i>	Berkeley	Diseased turkey	+
181	<i>Salmonella</i>	Dugbe	Unknown	+
182	<i>Salmonella</i>	sp.	Unknown	+
183	<i>Salmonella</i>	<i>arizonae</i>	Unknown	+
184	<i>Salmonella</i>	Betioky	Unknown	+
185	<i>Salmonella</i>	Branalia	Unknown	+
186	<i>Salmonella</i>	Brookfield	Frog	+

INCLUSIVITY (AOAC RI Study)				
Strain			Origin	BAX® results
187	<i>Salmonella</i>	sp.	Unknown	+
188	<i>Salmonella</i>	Houten	Bird faeces	+
189	<i>Salmonella</i>	sp.	Rattlesnake skin	+
190	<i>Salmonella</i>	Sculcoates	Unknown	+
191	<i>Salmonella</i>	sp.	Unknown	+
192	<i>Salmonella</i>	sp.	Unknown	+
193	<i>Salmonella</i>	sp.	Unknown	+
194	<i>Salmonella</i>	sp.	Unknown	+

INCLUSIVITY (AOAC RI Study)				
	Strain		Origin	BAX® results
1	<i>Salmonella</i>	Typhimurium	Chicken hearts and livers	+
2	<i>Salmonella</i>	Enteritidis	Human clinical	+
3	<i>Salmonella</i>	Newport	Fatal case of food poisoning	+
4	<i>Salmonella</i>	<i>arizonae</i>	NCTC	+
5	<i>Salmonella</i>	Choleraesuis	NCTC	+
6	<i>Salmonella</i>	Typhimurium	Unknown	+
7	<i>Salmonella</i>	Newport	Duck	+
8	<i>Salmonella</i>	Branderup	Dried egg	+
9	<i>Salmonella</i>	Saint Paul	Bean sprouts	+
10	<i>Salmonella</i>	Berta	Sausages	+
11	<i>Salmonella</i>	Anatum	Shrimp	+
12	<i>Salmonella</i>	Agona	Chicken	+
13	<i>Salmonella</i>	Thompson	Chicken	+
14	<i>Salmonella</i>	Brandenburg	Milk	+
15	<i>Salmonella</i>	Blockley	Environment	+
16	<i>Salmonella</i>	Blockley	Chicken	+
17	<i>Salmonella</i>	Bredeney	Pork	+
18	<i>Salmonella</i>	Agona	Chicken	+
19	<i>Salmonella</i>	Anatum	Paprika	+
20	<i>Salmonella</i>	Anatum	Chicken	+
21	<i>Salmonella</i>	Saintpaul	Milk powder	+
22	<i>Salmonella</i>	Manchester	Yeast	+
23	<i>Salmonella</i>	Anfo	Box meat	+
24	<i>Salmonella</i>	Brandenburg	Unknown	+
25	<i>Salmonella</i>	Hadar	Unknown	+
26	<i>Salmonella</i>	Montevideo	Unknown	+
27	<i>Salmonella</i>	Tranoroa	Unknown	+
28	<i>Salmonella</i>	Pomona	Turkey intestine	+
29	<i>Salmonella</i>	Brookfield	Unknown	+
30	<i>Salmonella</i>	<i>salamae</i>	ATCC	+
31	<i>Salmonella</i>	Bareilly	Unknown	+
32	<i>Salmonella</i>	Anatum	ATCC	+
33	<i>Salmonella</i>	Othmarschen	Unknown	+
34	<i>Salmonella</i>	Barry	Unknown	+
35	<i>Salmonella</i>	Sya	Unknown	+
36	<i>Salmonella</i>	Kentucky	ATCC	+
37	<i>Salmonella</i>	Binza	Chicken	+
38	<i>Salmonella</i>	Cerro	Chicken	+
39	<i>Salmonella</i>	Lille	Unknown	+
40	<i>Salmonella</i>	Dublin	Unknown	+
41	<i>Salmonella</i>	Dublin	Unknown	+
42	<i>Salmonella</i>	Tennessee	Unknown	+
43	<i>Salmonella</i>	Choleraesuis	Gall bladder	+
44	<i>Salmonella</i>	Choleraesuis	ATCC	+
45	<i>Salmonella</i>	Enteritidis	Mayonnaise	+
46	<i>Salmonella</i>	species	Nuts	+
47	<i>Salmonella</i>	Infantis	Thyme	+
48	<i>Salmonella</i>	Dublin	CMCC	+
49	<i>Salmonella</i>	species	Raw chicken	+
50	<i>Salmonella</i>	Cubana	Oats	+

Inclusivity Extension X5			
DuPont Strain ID	Salmonella Serotype and Serogroup	Strain Source	Result
584	Typhi	Unknown	+
585	Typhi	Unknown	+
586	Typhimurium	Animal Tissue	+
707	Newport	Fatal Case of Food Poisoning	+
739	Stanley	Unknown	+
741	Gallinarum	Unknown	+
919	Paratyphi	Unknown	+
966	Napoli	Unknown	+
1085	Binza	Dried Spice	+
1248	Panama	Pork Sausages	+
1251	Kedougou	Turkey	+
1329	Braenderup	Dried Egg	+
1332	Anatum	Shrimp	+
1336	Thompson	Chicken	+
1352	Agona	Cotton Seeds	+
1356	Bredeney	Pork	+
1429	Anfo	African Box Meat (1967)	+
1435	Brandenburg	Unknown	+
1469	Ealing	Dried Baby Milk	+
1482	Pullorum	Chicks Livers	+
1509	Bovismorbificans	Unknown	+
1510	Abaetetuba	Unknown	+
1521	Bareilly	Unknown	+
1523	Berkeley	Diseased Turkey	+
1525	Betioky	Unknown	+
1526	Austin	Unknown	+
1530	Altendorf	Unknown	+
1535	Brookfield	Frog	+
1543	Adelaide	Unknown	+
1547	Aberdeen	Unknown	+
1548	Abony	Unknown	+
1552	Alabama	Unknown	+
1553	Ball	Unknown	+
1557	Chicago	Unknown	+
1568	arizonae	Turkey Egg	+
1585	arizonae	Turtle Soil	+
1590	Salmonella IIIb	Snake Regurgitate	+
1597	Salmonella IIIb	Gila Monster Feces	+
1608	Seminole	Snake Feces	+
1609	Wassenaar	Iguana Swab	+
1614	Kralendyk	Iguana Bladder	+
1616	houtenae IV	Imported Bird Feces	+
1620	Carmel	Unknown	+
1621	Carrau	Unknown	+
1705	Muenster	Unknown	+
1712	Pretoria	Pig	+

Inclusivity Extension X5			
DuPont Strain ID	Salmonella Serotype and Serogroup	Strain Source	Result
2189	Give	Unknown	+
2263	Lille	Pancake	+
2283	Newbrunswick	Malted Barley Flour	+
2289	Rubislaw	Barley Malt Berries	+
2290	Hartford	Cheesecake	+
2313	Wandsworth	Unknown	+
2343	Bockenheim	Unknown	+
2349	Drypool	Unknown	+
2353	Kristianstad	Unknown	+
2376	Sculcoates	Unknown	+
2637	Schwarzengrund	Chicken	+
2639	Thomasville	Turkey Intestine	+
2735	Ohio	Protein Supplement for Feed	+
2813	Cerro	Chicken Chilled Water Tank	+
2867	Sya	Cocoa Bean Environment	+
2870	Corvallis	Cocoa Bean Environment	+
3019	Dublin	Unknown	+
3156	Muenchen	Cocoa Bean Environment	+
3217	Cotham	Cocoa Bean Environment	+
3218	Agama	Cocoa Bean Environment	+
3699	Hvittingfoss	Herbs or Spices	+
3852	Indiana	Poultry Feed	+
3863	Oranienburg	Poultry Hatchery	+
3882	Broughton	Poultry Feed	+
3898	Thompson	Poultry Feed	+
3915	Haardt	Broiler Breeders	+
3984	Java	Gallbladder	+
4022	Enteritidis	Mayonnaise	+
4036	Livingstone	Chicken	+
4102	Saint Paul	Nuts	+
5533	Infantis	Thyme	+
6177	Arkansas	Chicken Giblets	+
6250	Santiago	Dried Onion	+
6735	Albany	Sesame Seeds	+
7111	Infantis	Unknown	+
12907	Heidelberg	Poultry	+
12914	Kentucky	Poultry	+
12960	Senftenberg	Poultry	+
12968	Blockley	Unknown	+
13005	Typhimurium	Poultry	+
13035	Choleraesuis	ATCC 10708	+
13056	Senftenberg	Soy Manufacturing	+
1623	Champaign	Liver of Hen	+
1638	Derby	Unknown	+
1652	London	Unknown	+
1653	Yovokome	Unknown	+

Inclusivity Extension X5			
DuPont Strain ID	<i>Salmonella</i> Serotype and Serogroup	Strain Source	Result
1657	Reading	Unknown	+
1668	California	Unknown	+
1680	Dugbe	Unknown	+
1684	Emmastad	Unknown	+
1686	Fayed	Unknown	+
1687	Ferlac	Ceylonese Desiccated Coconut	+
1698	Madelia	Liver of Hen	+
1703	Mississippi	Faeces in 1942	+
13064	Tennessee	Soy Manufacturing	+
13066	Tennessee	Soy Manufacturing	+
13067	Havana	Soy Manufacturing	+
13068	Lexington	Soy Manufacturing	+
13069	Mbandaka	Soy Manufacturing	+
13071	Montevideo	Soy Manufacturing	+
13075	Cubana	Celery Seed	+
13079	Newport	Basil	+
13081	Virchow	Basil	+
13344	Berta	Unknown	+
13630	Hadar	Unknown	+
SAFE73	<i>Salmonella</i> 14,[5],12:i:-	Unknown	+

INCLUSIVITY (ADRIA Développement – 2008)								
N°	Strain		Reference	Origin	Inoculation level cfu/225ml	PCR BAX®	Brilliance™ Salmonella	Latex
1.	<i>Salmonella</i>	Anatum	Ad 298	Dairy product	12	+	+	+
2.	<i>Salmonella</i>	<i>diarizonae</i> 47:lv:z53	Ad 478	Seafood	37	+	+	+
3.	<i>Salmonella</i>	<i>bongori</i>	Ad 599	Environmental sample	46	+	+ pale colonies	+ (weak)
4.	<i>Salmonella</i>	Bovismorficans	132	Meat product	22	+	+	+
5.	<i>Salmonella</i>	Braenderup	111	Meat product	26	+	+	+
6.	<i>Salmonella</i>	Brando	596	Meat product	16	+	+	+
7.	<i>Salmonella</i>	Bredeney	396	/	20	+	+	+
8.	<i>Salmonella</i>	Cerro	Ad 689	Pet food	17	+	+	+
9.	<i>Salmonella</i>	Derby	18	Meat product	25	+	+	+
10.	<i>Salmonella</i>	<i>diarizonae</i>	Ad 594	Meat product	27	+	+	+
11.	<i>Salmonella</i>	<i>diarizonae</i>	Ad 595	Dairy product	13	+	+	+ (weak)
12.	<i>Salmonella</i>	Dublin	Ad 529	Meat product	50	+	+	+
13.	<i>Salmonella</i>	Enteritidis	657	Egg product	23	+	+	+
14.	<i>Salmonella</i>	Gallinarum	Ad 300	Environmental sample	14	- (9h)/ +(24h)	+ microscopic colonies	+
15.	<i>Salmonella</i>	Hadar	24871	Meat product	10	+	+	+
16.	<i>Salmonella</i>	Heidelberg	A00E005	Environmental sample	39	+	+	+
17.	<i>Salmonella</i>	<i>houtenae</i>	Ad 596	Dairy product	35	+	+ microscopic colonies	-
18.	<i>Salmonella</i>	Indiana	2	Seafood	47	+	+	+
19.	<i>Salmonella</i>	<i>indica</i>	Ad 600	Environmental sample	30	+	+	+
20.	<i>Salmonella</i>	Infantis	F401B	Dairy product	28	+	+	+
21.	<i>Salmonella</i>	Kottbus	1	Environmental sample	62	+	+	+
22.	<i>Salmonella</i>	Lagos	173	Meat product	38	+	+	+
23.	<i>Salmonella</i>	Lille	37	/	9	+	+	+
24.	<i>Salmonella</i>	Livingstone	F104	Pet food	20	+	+	+
25.	<i>Salmonella</i>	London	326	Meat product	32	+	+	+
26.	<i>Salmonella</i>	Manhattan	900	Environmental sample	26	+	+	+
27.	<i>Salmonella</i>	Mbandaka	81	Egg product	35	+	+	+ fin
28.	<i>Salmonella</i>	Montevideo	Ad 912	Dairy product	20	+	+	+
29.	<i>Salmonella</i>	Newbrunswick	436	Meat product	22	+	+	+
30.	<i>Salmonella</i>	Newport	586	Meat product	37	+	+	+
31.	<i>Salmonella</i>	Panama	195	Meat product	42	+	+	+
32.	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	26	+	+ microscopic colonies	+ fin
33.	<i>Salmonella</i>	Paratyphi B	Ad 301	Clinical sample	61	+	+	+
34.	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	46	+	+	+
35.	<i>Salmonella</i>	Regent	328	Meat product	23	+	+	+
36.	<i>Salmonella</i>	Rissen	39	/	50	+	+	+
37.	<i>Salmonella</i>	Saintpaul	F31	Seafood	20	+	+	+
38.	<i>Salmonella</i>	<i>salamae</i> 42:r:-	105	/	8	+	+	+
39.	<i>Salmonella</i>	<i>salamae</i> 1,13,23:gmt:enx	Ad 450	Dairy product	29	+	+	+ (weak)
40.	<i>Salmonella</i>	<i>salamae</i> 42:b:enxz15	Ad 593	Vegetables	3	- (9h)/+(24h)	+	+ (weak)
41.	<i>Salmonella</i>	Senftenberg	Ad 355	Seafood	35	+	+	+
42.	<i>Salmonella</i>	Sternhauze	Ad 500	/	24	+	+	+



INCLUSIVITY (ADRIA Développement – 2008)								
N°	Strain		Reference	Origin	Inoculation level cfu/225ml	PCR BAX®	Brilliance™ Salmonella	Latex
43.	<i>Salmonella</i>	Tennessee	A00E006	Environmental sample	15	+	+	+
44.	<i>Salmonella</i>	Thompson	AER301	Meat product	27	+	+	+
45.	<i>Salmonella</i>	Typhi	Ad 302	Clinical sample	100	+	+	+
46.	<i>Salmonella</i>	Typhimurium	A00C060	Meat product	74	+	+	+
47.	<i>Salmonella</i>	Veneziana	233	/	57	+	+	+
48.	<i>Salmonella</i>	Virchow	F276	Vegetables	25	+	+	+
49.	<i>Salmonella</i>	Wayne	Ad 502	/	10	+	+ microscopic colonies	+/- (weak)
50.	<i>Salmonella</i>	Worthington	3506	Ready to eat meal	46	+	+	+

INCLUSIVITY (ADRIA Développement – 2014)										
	Strain	Reference	Origin	cfu/225ml	BAX® <i>Salmonella</i> method MP broth pre-warmed for 9 h at 41.5°C					
					PCR		Confirmatory tests	Latex		
					Result	Ct			Brilliance Salmonella	
1	<i>Salmonella</i>	<i>arizonae</i> SIIIa 51:z4,z23:-	CIP 5523	Turkey	2	+	43.5	+	+	(weak)
2	<i>Salmonella</i>	<i>diarizonae</i> SIIIb 38:IV:z53	Ad451	Raw milk cheese	8	+	35.4	+	+	(weak)
3	<i>Salmonella</i>	Typhimurium SI 1,4,[5],12:- (variant immobile)	Ad 1233	Tiramisu	17	+	32.7	+	+	
4	<i>Salmonella</i>	Typhimurium SI 1,4,[5],12:i:- (variant monophasique)	Ad 1334	Ready-to-eat meal (meat)	9	+	34.5	+	+	
5	<i>Salmonella</i>	Typhimurium SI 1,4,[5],12:-:1,2 (variant monophasique)	Ad 1335	Environmental sample	7	+	42.8	+	+	

Inclusivity (ADRIA-Développement 2017)									
Strain			Reference	Origin	Inoculation level (CFU/225mL)	BAX® System PCR assay for <i>Salmonella</i> 2 detection			
						Pre warmed MP Broth 9 and 24h at 42°C±1°C			
						PCR Result 9h	Confirmatory tests 9h		
							RVS		
						XLD	Brilliance	Latex	
3	<i>Salmonella</i>	Abortusequi	Ad2321	/	15	- / + (24h)	st / + (H2S-)	st / + (small colonies)	+
					84	+			
4	<i>Salmonella</i>	Abortusovis	Ad2320	Ovine fetus	16	- / + (24h)	+ (H2S-) /+ (H2S-)	st /+	+
					92	+			
18	<i>Salmonella</i>	Caracas	Ad2322	Spice	37	+	+	+	+
20	<i>Salmonella</i>	Chester	CIP 103543	/	40	+	+	+	+
24	<i>Salmonella</i>	<i>diarizonae</i> 61:k:1,57	Ad 1300	Raw ewe milk	28	+	+	+	+
29	<i>Salmonella</i>	Gaminara	Ad2324	Boar meat	30	+	+	+	+
39	<i>Salmonella</i>	<i>indica</i> 11:b:e,n,x	Ad2337	Chicken breeding environment	27	+	+	+	+
41	<i>Salmonella</i>	Javiana	Ad2326	Turkey meat	37	+	+	+	+
54	<i>Salmonella</i>	Meleagridis	505	Raw milk	35	+	+	+	+
57	<i>Salmonella</i>	Minnesota	Ad2328	Feed	44	+	+	+	+
74	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	48	+	+	+	+
77	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	18	+	+	+	+
93	<i>Salmonella</i>	Urbana	Ad2334	Shrimps	34	+	+	+	+

EXCLUSIVITY (Study realized by IPL in 2002)				
Strain		Origin (in French)	BAX® results	
1	<i>Citrobacter</i>	<i>diversus</i>	Aliments pour animaux	-
2	<i>Citrobacter</i>	<i>freundii</i>	Produit carné	-
3	<i>Citrobacter</i>	<i>freundii</i>	Viande de cheval	-
4	<i>Citrobacter</i>	<i>freundii</i>	Végétaux	-
5	<i>Citrobacter</i>	<i>freundii</i>	Produit carné	-
6	<i>Citrobacter</i>	<i>freundii</i>	Produit de la pêche	-
7	<i>Citrobacter</i>	<i>freundii</i>	Produit laitier	-
8	<i>Citrobacter</i>	<i>freundii</i>	Fromage	-
9	<i>Enterobacter</i>	<i>agglomerans</i>	Produit carné	-
10	<i>Enterobacter</i>	<i>cloacae</i>	Produit laitier	-
11	<i>Enterobacter</i>	<i>cloacae</i>	Végétaux	-
12	<i>Enterobacter</i>	<i>cloacae</i>	Environnement laitier	-
13	<i>Enterobacter</i>	<i>cloacae</i>	Produit laitier	-
14	<i>Enterobacter</i>	<i>cloacae</i>	Aliments pour animaux	-
15	<i>Enterobacter</i>	<i>sakazakii</i>	Pâtisserie	-
16	<i>Escherichia</i>	<i>coli</i>	Produit carné	-
17	<i>Escherichia</i>	<i>coli</i>	Végétaux	-
18	<i>Escherichia</i>	<i>coli</i>	Pâtisserie	-
19	<i>Escherichia</i>	<i>coli</i>	Fromage	-
20	<i>Escherichia</i>	<i>coli</i>	Fromage	-
21	<i>Escherichia</i>	<i>coli</i> O157:H7	Collection	-
22	<i>Erwinia</i>		Collection	-
23	<i>Hafnia</i>	<i>alvei</i>	Produit carné	-
24	<i>Hafnia</i>	<i>alvei</i>	Produit laitier	-
25	<i>Hafnia</i>	<i>alvei</i>	Produit carné	-
26	<i>Klebsiella</i>	<i>oxytoca</i>	Végétaux	-
27	<i>Klebsiella</i>	<i>oxytoca</i>	Fromage	-
28	<i>Klebsiella</i>	<i>pneumoniae</i>	Végétaux	-
29	<i>Klebsiella</i>	<i>pneumoniae</i>	Produit carné	-
30	<i>Proteus</i>	<i>mirabilis</i>	Produit de volaille	-
31	<i>Proteus</i>	<i>mirabilis</i>	Foie de volaille	-
32	<i>Providencia</i>	<i>alcalifacians</i>	Collection	-
33	<i>Providencia</i>	<i>rettgeri</i>	Collection	-
34	<i>Pseudomonas</i>	<i>aeruginosa</i>	Produit carné	-
35	<i>Pseudomonas</i>	<i>fluorescens</i>	Produit carné	-
36	<i>Pseudomonas</i>	<i>fluorescens</i>	Herbes séchées	-
37	<i>Serratia</i>	<i>marcescens</i>	Produit laitier	-
38	<i>Shigella</i>	<i>sonnei</i>	Produit carné	-
39	<i>Bacillus</i>	<i>cereus</i>	Ovoproduit	-
40	<i>Bacillus</i>	<i>licheniformis</i>	Produit laitier	-
41	<i>Staphylococcus</i>	<i>aureus</i>	Produit laitier	-
42	<i>Staphylococcus</i>	<i>epidermidis</i>	Produit laitier	-
43	<i>Staphylococcus</i>	<i>saprophyticus</i>	Produit carné	-
44	<i>Yersinia</i>	<i>enterocolitica</i>	Ovoproduit	-
45	<i>Candida</i>	<i>albicans</i>	Collection	-
46	<i>Rhodotorula</i>	<i>rubra</i>	Pâtisserie	-
47	<i>Saccharomyces</i>	<i>cerevisiae</i>	Jus de fruits	-

EXCLUSIVITY (AOAC RI Study )				
	Strain		Origin	BAX® results
1	<i>Bacillus</i>	<i>cereus</i>	Unknown	-
2	<i>Citrobacter</i>	<i>freundii</i>	Vegetables	-
3	<i>Citrobacter</i>	<i>freundii</i>	Soil	-
4	<i>Citrobacter</i>	<i>freundii</i>	Throat	-
5	<i>Citrobacter</i>	<i>freundii</i>	Cake mix	-
6	<i>Enterobacter</i>	<i>cloacae</i>	Skim milk powder	-
7	<i>Enterobacter</i>	<i>cloacae</i>	Cereal	-
8	<i>Enterobacter</i>	<i>cloacae</i>	Unknown	-
9	<i>Escherichia</i>	<i>coli</i>	Human bloody diarrhea	-
10	<i>Escherichia</i>	<i>coli</i>	Unknown	-
11	<i>Escherichia</i>	<i>coli</i>	Unknown	-
12	<i>Escherichia</i>	<i>coli</i>	Unknown	-
13	<i>Escherichia</i>	<i>coli</i>	Meninges baby	-
14	<i>Escherichia</i>	<i>coli</i>	Unknown	-
15	<i>Escherichia</i>	<i>coli</i>	Unknown	-
16	<i>Escherichia</i>	<i>hermannii</i>	Sesame seeds	-
17	<i>Hafnia</i>	<i>alvei</i>	Raw vegetables	-
18	<i>Hafnia</i>	<i>alvei</i>	Vegetables	-
19	<i>Klebsiella</i>	<i>spp.</i>	Avian	-
20	<i>Lactococcus</i>	<i>lactis</i>	Unknown	-
21	<i>Proteus</i>	<i>mirabilis</i>	Avian	-
22	<i>Proteus</i>	<i>mirabilis</i>	Poultry	-
23	<i>Proteus</i>	<i>mirabilis</i>	Chicken entrails	-
24	<i>Providencia</i>	<i>alcalifaciens</i>	Prawns	-
25	<i>Pseudomonas</i>	<i>aeruginosa</i>	Unknown	-
26	<i>Pseudomonas</i>	<i>aeruginosa</i>	Soil	-
27	<i>Pseudomonas</i>	<i>fluorescens</i>	Pre-filter tank	-
28	<i>Serratia</i>	<i>marcescens</i>	Unknown	-
29	<i>Shigella</i>	<i>sonnei</i>	Unknown	-
30	<i>Shigella</i>	<i>sonnei</i>	Sandwich	-
31	<i>Shigella</i>	<i>sonnei</i>	Unknown	-
32	<i>Staphylococcus</i>	<i>aureus</i>	Margarine	-
33	<i>Staphylococcus</i>	<i>warneri</i>	Chicken	-
34	<i>Stomatococcus</i>	<i>mucilaginosus</i>	Pharynx	-
35	<i>Yersinia</i>	<i>enterocolitica</i>	Unknown	-

EXCLUSIVITY (Q7 Study )				
Strain		Origin	BAX® results	
1	<i>Pseudomonas</i>	<i>aeruginosa</i>	Unknown	-
2	<i>Pseudomonas</i>	<i>fluorescens</i>	Pre-filter tank	-
3	<i>Bacillus</i>	<i>cereus</i>	Unknown	-
4	<i>Staphylococcus</i>	<i>warneri</i>	Chicken	-
5	<i>Escherichia</i>	<i>blattae</i>	Insect	-
6	<i>Providencia</i>	<i>alcalifaciens</i>	Prawns	-
7	<i>Enterobacter</i>	<i>cloacae</i>	Skim milk powder	-
8	<i>Staphylococcus</i>	<i>aureus</i>	Margarine	-
9	<i>Proteus</i>	<i>mirabilis</i>	Poultry	-
10	<i>Escherichia</i>	<i>coli</i> O157:H19	PSU Reference Lab	-
11	<i>Citrobacter</i>	<i>diversus</i>	Throat	-
12	<i>Citrobacter</i>	<i>freundii</i>	Cake mix	-
13	<i>Escherichia</i>	<i>coli</i>	Unknown	-
14	<i>Stomatococcus</i>	<i>mucilaginosus</i>	Pharynx	-
15	<i>Proteus</i>	<i>mirabilis</i>	Avian	-
16	<i>Hafnia</i>	<i>alvei</i>	Raw vegetables	-
17	<i>Escherichia</i>	<i>hermanii</i>	Sesame seed	-
18	<i>Shigella</i>	<i>sonnei</i>	Unknown	-
19	<i>Serratia</i>	<i>marcescens</i>	Unknown	-
20	<i>Yersinia</i>	<i>enterocolitica</i>	Unknown	-

Exclusivity Extension X5		
DuPont Strain ID	Genus and Species	Result
373	<i>Klebsiella pneumoniae</i>	-
375	<i>Enterobacter cloacae</i>	-
383	<i>Citrobacter freundii</i>	-
569	<i>Pseudomonas fluorescens</i>	-
572	<i>Aeromonas hydrophila</i>	-
576	<i>Pseudomonas mendocina</i>	-
577	<i>Pseudomonas stutzeri</i>	-
592	<i>Yersinia enterocolitica</i>	-
610	<i>Staphylococcus aureus</i>	-
657	<i>Klebsiella ozaenae</i>	-
659	<i>Lactococcus lactis</i>	-
700	<i>Shigella sonnei</i>	-
715	<i>Bacillus cereus</i>	-
1081	<i>Shigella boydii</i>	-
1082	<i>Shigella dysenteriae</i>	-
1450	<i>Escherichia coli</i>	-
1458	<i>Escherichia coli</i>	-
2357	<i>Proteus mirabilis</i>	-
2389	<i>Hafnia alvei</i>	-
2399	<i>Yersinia aldovae</i>	-
2435	<i>Escherichia coli</i>	-
2443	<i>Escherichia coli</i>	-
2514	<i>Escherichia coli</i>	-
2552	<i>Enterococcus faecium</i>	-
2554	<i>Enterococcus faecalis</i>	-
2558	<i>Citrobacter freundii</i>	-
2559	<i>Citrobacter amalonaticus</i>	-
2560	<i>Citrobacter koseri</i>	-
2584	<i>Enterobacter hormaechei</i>	-
2586	<i>Klebsiella planticola</i>	-
2604	<i>Enterobacter amnigenus</i>	-
2631	<i>Vibrio fluvialis</i>	-
2632	<i>Vibrio vulnificus</i>	-
3097	<i>Citrobacter freundii</i>	-
3785	<i>Escherichia coli</i>	-
3982	<i>Pseudomonas aeruginosa</i>	-
5588	<i>Hafnia alvei</i>	-
6121	<i>Prot. Mirabilis</i>	-
6523	<i>Klebsiella oxytoca</i>	-
6719	<i>Escherichia hermanni</i>	-
6832	<i>Shigella sonnei</i>	-
7083	<i>Serratia marcescens</i>	-
8877	<i>Xanthomonas maltophilia</i>	-
10006	<i>Enterobacter sakazakii</i>	-
11232	<i>Vibrio mimicus</i>	-
12720	<i>Enterobacter sakazakii</i>	-
12760	<i>Enterobacter cloacae</i>	-
13041	<i>Escherichia coli</i>	-