

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 Real-Time PCR Assay
for *Salmonella* detection in a broad range of food (excluding milk powder), pet food and production environmental samples (excluding primary production samples)

Qualitative method

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This report consists of 167 pages, including 10 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 carried out according to EN ISO 16140-2:2016 and AFNOR technical rules (PR Revision 7).

Validation protocols	<ul style="list-style-type: none"> ▪ EN ISO 16140-1 (June 2016) : Microbiology of the food chain - Method validation - <i>Part 1: Vocabulary</i> ▪ EN ISO 16140-2 (June 2016) : Microbiology of the food chain - Method validation - <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> ▪ AFNOR Technical Rules (PR Revision n° 7)
Reference method[♦]	<ul style="list-style-type: none"> ▪ ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> -Part 1: Detection of <i>Salmonella</i> spp. <i>Annex D was not carried out during the validation study.</i> ▪ ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR/V and SC
Alternative method	BAX[®] System Real-Time PCR Assay for <i>Salmonella</i>
Scope	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Broad range of food <i>excluding milk powders</i>) (25 g test portion) <input checked="" type="checkbox"/> Pet food (25 g test portion) <input checked="" type="checkbox"/> Production environmental samples (25 g test portion or sample device)
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

[♦] Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The **BAX® System Real-Time PCR Assay for *Salmonella*** was validated in March 2015 according to EN ISO 16140 (2003) standard (certificate number QUA 18/08 – 03/15) for meat products, egg products, seafood and vegetables and pet food.

March 2015	<ul style="list-style-type: none"> Initial validation
May 2018	<ul style="list-style-type: none"> Extension study for a modification of the BAX® System software version (3.1 to 3.6) Extension of the scope to all human food (excluding milk powder) and production environmental samples as well as an update to be in agreement with ISO 16140-2:2016 and AFNOR technical rules.
January 2019	<ul style="list-style-type: none"> Renewal study
June 2022	<ul style="list-style-type: none"> Extension for the use of a new version of the BAX® System software V4.0. A comparison of the data obtained with the version 3.6 (last version validated in 2018) were reanalyzed using version 4.0 and no impact on the data provided in this summary report was noticed.
February 2023	<ul style="list-style-type: none"> Renewal study

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The BAX® System uses real-time PCR technology using internal Scorpions™ probes.

2.1.2 Protocol

- Enrichment:

Six enrichment protocols are available depending on the categories; they are listed in Table 1.

Table 1 - Enrichment protocols

	Tested products	Protocol	Study design	
Initial validation study 2015	General protocol (Meat, Seafood, Vegetables, Pet food, Production environmental samples)	Protocol A	25 g of sample to 225 ml of pre-warmed BPW . Incubate at 37°C for 16-24 hours with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI Broth and incubate 3-4 hours at 37°C).	Unpaired
	Egg products	Protocol B	25 g of sample to 225 ml of pre-warmed BPW . Incubate at 37°C for 18-24 hours with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI Broth and incubate 3-4 hours at 37°C)	Unpaired
	Raw beef (specific short protocol)	Protocol C	25 g of sample to 225 ml of pre-warmed BPW . Incubate at 41.5°C for 10-24 hours .	Unpaired
	Raw meats and raw seafood	Protocol D	25 g of sample to 225 ml of pre-warmed BPW . Incubate at 37C for 16-20 hours .	Unpaired
Extension study 2018	Dairy products (except powdered Milk)	Protocol E	25 g of sample to 225 ml of pre-warmed BPW + Novobiocin 20mg/L . Incubate at 41.5°C for 20-24 hours .	Unpaired
	Chocolates	Protocol F	25 g + 225 ml of pre-warmed NFDM (reconstituted non-fat dry milk or UHT milk) let stand 55 - 65 min Add 450 µl of 1 % Brilliant Green. Incubate for 22 - 26 hours at 37°C with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI and incubate for 3 - 4 hours at 37°C)	Unpaired

- DNA extraction:

- * Addition of 5 µl enrichment broth to 200 µl lysis reagent (150 µl protease + 12 ml lysis buffer)
- * 20 min at 37°C
- * 10 min at 95°C
- * Cool in a cooling block (2-8°C) for at least 5 min

- *Amplification:*
 - * Transfer 30 µl of the lysate in a PCR tube in a cooling block (2 - 8 °C for 5 min)
 - * Hold 10 to 30 min, after hydration of tablet and before loading on instrument
 - * Run the PCR in the automate

- *Detection using the BAX® Q7 PCR instrument:*

The fluorescence is measured directly by the BAX® System Software system, which provides positive or negative results.

- *Confirmation of positive results:*
 - * Direct streaking of 10 µl of enrichment broth (BPW for protocols C , D and E or BHI for protocols A, B and F) onto *Brilliance* Salmonella Agar and XLD (24 H ± 2 H at 37°C ± 1°C).
 - * If direct streaking does not allow to confirm the positive PCR results Subculture in RVS broth (0.1 ml + 10 ml) incubated for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto XLD and *Brilliance*TM Salmonella (24 h ± 2 h at 37°C ± 1°C).
 - * Typical colonies are confirmed by latex agglutination test (OXOID).

It is possible to store the BPW and NFDN enrichment broths for 72 h at 5°C ± 3°C before applying the alternative method protocol.

2.1.3 Restrictions

There is no restriction.

2.2 Reference method♦

The initial and extension studies were run using the ISO 6579 (2002).

The extension study (2018) was run using the ISO 6579-1 (February 2017) - Microbiology of food and animal feeding stuffs - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp..

The reference method used for the renewal study corresponds to:

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

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

2.3 Study design

For the initial validation study, even if pre-warmed BPW was used for the alternative method, the same enrichment was applied for the reference method. This concerns the Protocols A and B (paired study design).

For the Protocol C, this was an unpaired study design as a different enrichment step was applied.

For the extension study, all the protocols were run as an unpaired study design.

For the interpretation, all the protocols were considered as unpaired study design.

3 INITIAL VALIDATION AND EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method comparison study

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

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

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

3.1.1 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

For the initial validation study run in 2015, 318 samples were analyzed providing 154 positive and 164 negative samples.

Note that 6 samples were removed due to high inoculation level in order to be in agreement with the AFNOR technical rules.

For the extension study run in 2017-2018, 283 additional samples were tested providing 142 positive and 141 negative results.

Taking into account all the studies, 290 or 291 positive samples and 305 or 304 negative samples were tested, depending on the incubation time applied for the raw beef meat category, for a total of 595 samples.

The distribution per tested category and type is given in Table 2.

Table 2 – Distribution per tested category and type

Category		Type	Protocol	Positive samples	Negative samples	Total
1	Meat products	a Raw, non processed	A	10	20	30
		b RTC		7	21	28
		c RTRH, RTE		13	7	20
		<i>Total</i>		30	48	78
2	Raw beef meat 10 h	a Fresh beef meat products	C	11	9	20
		b Frozen beef meats products		10	12	22
		c Fresh or frozen beef meat preparations		10	10	20
		<i>Total</i>		31	31	62
	Raw beef meat 24 h	a Fresh beef meat products	C	11	9	20
		b Frozen beef meats products		11	11	22
		c Fresh or frozen beef meat preparations		10	10	20
		<i>Total</i>		32	30	62
3	Milk and dairy products	a Pasteurized products (milk, cheeses, dairy desserts))	E	12	11	23
		b Raw milk		12	8	20
		c Raw milk cheeses		10	12	22
		<i>Total</i>		34	31	65
4	Egg products	a Egg powders	B	12	12	24
		b liquid egg products		11	10	21
		c Egg based products		9	11	20
		<i>Total</i>		32	33	65
5	Seafood & Vegetables	a Fresh, raw, frozen products	A	10	11	21
		b RTRH		9	11	20
		c RTE		13	10	23
		<i>Total</i>		32	32	64
6	Pet food	a Raw meat and raw materials	A	9	11	20
		b High moisture products		8	12	20
		c Low moisture products		14	12	26
		<i>Total</i>		31	35	66
7	Environmental samples	a Process and cleaning waters	A	11	14	25
		b Dusts and residues		13	7	20
		c Surfaces		9	11	20
		<i>Total</i>		33	32	65
8	Raw meat and raw seafood	a Raw meat (beef, lamb, pork)	D	13	11	24
		b Raw poultry meat		10	11	21
		c Raw seafood		13	11	24
		<i>Total</i>		36	33	69
9	Chocolates	a Cocoa powders	F	10	10	20
		b Chocolates		10	10	20
		c Raw material (beans, cocoa butter, mass)		11	10	21
		<i>Total</i>		31	30	61
All categories with 10 h incubation for raw beef meat (Prot. C)				290	305	595
All categories with 24 h incubation for raw beef meat (Prot. C)				291	304	595
Total protocol A				126	147	273
Total protocol B				32	33	65
Total protocol C 10h				31	31	62
Total protocol C 24h				32	30	62
Total protocol D				36	33	69
Total protocol E				34	31	65
Total protocol F				31	30	61

3.1.1.2 Artificial contamination of samples

Artificial contaminations were done by seeding or spiking protocol. For the spiking protocol, the injury efficiency was evaluated by comparing enumeration (TSAYE) onto a selective media (XLD plate) and a non-selective media. The artificial contaminations are presented in **Appendix 3**.

262 samples were artificially contaminated; 245 gave positive results.

The repartition of the positive samples per contamination protocol and inoculation level is given in Table 3.

Table 3 - Repartition of the positive samples per contamination protocol and inoculation level

		Naturally contaminated	Artificially contaminated						Total
			Seeding protocol			Spiking protocol			
			≤3	3<x≤10	>10	≤5	5< x<10	>10	
All categories with 10 h incubation for raw beef meat (Prot. C)	Positive samples	46	111	0	0	68	59	6	290
	%	15,9	38,3	0,0	0,0	23,4	20,3	2,1	100,0
All categories with 24 h incubation for raw beef meat (Prot. C)	Positive samples	46	111	0	0	69	59	6	291
	%	15,8	38,1	0,0	0,0	23,7	20,3	2,1	100,0

Taking into account all the studies, 15.9 % (with raw beef meats - 10 h) and 15.8 % (with raw beef meats - 24 h) of the samples were naturally contaminated.

3.1.1.3 Protocols applied during the validation study

> Enrichment step

The minimum incubation time was applied for all the protocols:

- Protocol A: BPW for 16 h + regrowth for 3 h
- Protocol B: BPW for 18 h + regrowth for 3 h
- Protocol C: BPW for 10 h and 24 h
- Protocol D: BPW for 16 h
- Protocol E: BPW + Novobiocin (20 mg/l) for 20 h
- Protocol F: NFDM¹ for 22 h + regrowth for 3 h

¹ NFDM: Non-Fat Dried Milk + Brilliant Green

> Confirmation

The following confirmations were tested during the validation studies:

- During the initial validation study:
 - Protocol A: streaking onto 2 selective agar plates from BHI subcultures. The typical colonies were then confirmed by the tests described in the ISO method and by latex agglutination test (Oxoid). A streaking onto 2 selective agar plates from BHI/RVS was carried out when necessary.
 - Protocol B: streaking onto 2 selective agar plates from BHI subcultures. The typical colonies were then confirmed by the tests described in the ISO method and by latex agglutination test (Oxoid).
 - Protocol C: streaking onto 2 selective agar plates from BPW/RVS. The typical colonies were then confirmed by the tests described in the ISO method and by latex agglutination test (Oxoid).

- During the extension study:
 - Protocols A, B and F: streaking onto 2 selective agar plates from BHI and BHI/RVS. The typical colonies were then confirmed by the tests described in the ISO method and by latex agglutination test (Oxoid).
 - Protocol D: 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 and by latex agglutination test (Oxoid).
 - Protocol E: streaking onto 2 selective agar plates from BPW + Novobiocin and BPW/Novobiocin/RVS. The typical colonies were then confirmed by the tests described in the ISO method and by latex agglutination test (Oxoid).

> Enrichment broth storage

BPW and NFDMS broths from positive samples were stored for 72 h at 5°C ± 3°C. PCR tests and confirmatory tests were run again after storage.

3.1.1.4 Test results

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

Table 4 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results)

Category	Protocol	PA	NA*	PD	ND**	PPND	PPNA
1 Meat products	A	29	48	0	1	0	0
2 Raw beef meat 10h Raw beef meat 24h	C	26	31	4	1	0	0
	C	27	30	5	0	0	0
3 Milk and dairy products	E	21	30	7	6	0	1
4 Egg products	B	27	33	1	4	0	0
5 Seafood & Vegetables	A	32	32	0	0	0	0
6 Pet food	A	31	35	0	0	0	0
7 Environmental samples	A	24	32	6	3	0	0
8 Raw meat and raw seafood	D	20	33	10	6	0	0
9 Chocolates	F	27	30	4	0	0	0
All categories with 10 h incubation for raw beef meat (Prot. C)		237	304	32	21	0	1
All categories with 24 h incubation for raw beef meat (Prot. C)		238	303	33	20	0	1
Total protocol A		116	147	6	4	0	0
Total protocol B		27	33	1	4	0	0
Total protocol C 10h		26	31	4	1	0	0
Total protocol C 24h		27	30	5	0	0	0
Total protocol D		20	33	10	6	0	0
Total protocol E		21	30	7	6	0	1
Total protocol F		27	30	4	0	0	0

* PPNA not included

** PPND not included

3.1.1.5 Calculation of relative trueness (RT), sensitivity (SE) and 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 _{alt} %	SE _{ref} %	RT %	FPR %	
1	Meat products	a	Raw , non processed	A	10	20	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTC		6	21	0	1	0	0	85,7	100,0	96,4	0,0
		c	RTRH, RTE		13	7	0	0	0	0	100,0	100,0	100,0	0,0
		Total			29	48	0	1	0	0	96,7	100,0	98,7	0,0
2	Raw beef meat 10 h	a	Fresh beef meat products	C	9	9	2	0	0	0	100,0	81,8	90,0	0,0
		b	Frozen beef meats products		8	12	2	0	0	0	100,0	80,0	90,9	0,0
		c	Fresh or frozen beef meat preparations		9	10	0	1	0	0	90,0	100,0	95,0	0,0
		Total			26	31	4	1	0	0	96,8	87,1	91,9	0,0
	Raw beef meat 24 h	a	Fresh beef meat products	C	9	9	2	0	0	0	100,0	81,8	90,0	0,0
		b	Frozen beef meats products		8	11	3	0	0	0	100,0	72,7	86,4	0,0
		c	Fresh or frozen beef meat preparations		10	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total			27	30	5	0	0	0	100,0	84,4	91,9	0,0
3	Milk and dairy products	a	Pasteurized products (milk, cheeses, dairy desserts)	E	6	10	4	2	0	1	83,3	66,7	73,9	10,0
		b	Raw milk		9	8	2	1	0	0	91,7	83,3	85,0	0,0
		c	Raw milk cheeses		6	12	1	3	0	0	70,0	90,0	81,8	0,0
		Total			21	30	7	6	0	1	82,4	79,4	80,0	3,2
4	Egg products	a	Egg powders	B	9	12	1	2	0	0	83,3	91,7	87,5	0,0
		b	liquid egg products		9	10	0	2	0	0	81,8	100,0	90,5	0,0
		c	Egg based products		9	11	0	0	0	0	100,0	100,0	100,0	0,0
		Total			27	33	1	4	0	0	87,5	96,9	92,3	0,0
5	Seafood & Vegetables	a	Fresh, raw, frozen products	A	10	11	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTRH		9	11	0	0	0	0	100,0	100,0	100,0	0,0
		c	RTE		13	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total			32	32	0	0	0	0	100,0	100,0	100,0	0,0
6	Pet food	a	Raw meat and raw materials	A	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		b	High moisture products		8	12	0	0	0	0	100,0	100,0	100,0	0,0
		c	Low moisture products		14	12	0	0	0	0	100,0	100,0	100,0	0,0
		Total			31	35	0	0	0	0	100,0	100,0	100,0	0,0

Category		Type	Protocol	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
7	Environmental samples	a	Process and cleaning waters	A	9	14	1	1	0	0	90,9	90,9	92,0	0,0
		b	Dusts and residues		8	7	3	2	0	0	84,6	76,9	75,0	0,0
		c	Surfaces		7	11	2	0	0	0	100,0	77,8	90,0	0,0
		Total			24	32	6	3	0	0	90,9	81,8	86,2	0,0
8	Raw meat and raw seafood	a	Raw meat (beef, lamb, pork)	D	6	11	6	1	0	0	92,3	53,8	70,8	0,0
		b	Raw poultry meat		6	11	2	2	0	0	80,0	80,0	81,0	0,0
		c	Raw seafood		8	11	2	3	0	0	76,9	84,6	79,2	0,0
		Total			20	33	10	6	0	0	83,3	72,2	76,8	0,0
9	Chocolates	a	Cocoa powders	F	8	10	2	0	0	0	100,0	80,0	90,0	0,0
		b	Chocolates		9	10	1	0	0	0	100,0	90,0	95,0	0,0
		c	Raw material (Beans, cocoa butter, mass)		10	10	1	0	0	0	100,0	90,9	95,2	0,0
		Total			27	30	4	0	0	0	100,0	87,1	93,4	0,0
All categories with 10 h incubation for raw beef meat (Prot. C)				237	304	32	21	0	1	92,8	89,0	91,1	0,3	
All categories with 24 h incubation for raw beef meat (Prot. C)				238	303	33	20	0	1	93,1	88,7	91,1	0,3	
Total protocol A				116	147	6	4	0	0	96,8	95,2	96,3	0,0	
Total protocol B				27	33	1	4	0	0	87,5	96,9	92,3	0,0	
Total protocol C 10 h				26	31	4	1	0	0	96,8	87,1	91,9	0,0	
Total protocol C 24 h				27	30	5	0	0	0	100,0	84,4	91,9	0,0	
Total protocol D				20	33	10	6	0	0	83,3	72,2	76,8	0,0	
Total protocol E				21	30	7	6	0	1	82,4	79,4	80,0	3,2	
Total protocol F				27	30	4	0	0	0	100,0	87,1	93,4	0,0	

* PPNA not included

** PPND not included

A summary of the results is given in Table 6.

Table 6 - Summary of results

		All products with 10 h incubation time for raw beef	All products with 24 h incubation time for raw beef
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	92.8 %	93.1 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	89.0 %	88.7 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	91.1 %	91.1 %
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

21 negative deviations and 32 positive deviations were observed (Protocol C - 10 h) and 20 negative deviations and 33 positive deviations (Protocol C - 24 h).

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

Table 7 - Negative deviations

Year of analysis	N° Sample	Product	Artificial contaminations		BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection			Protocol	Category	Type
			Strain	Inoculation level/sample	PCR result (Ct)	Confirmation	Agreement			
2015	749	Fermented ground pork	/	/	-/-+(39,7)	+ (after subculture)	ND	A	1	b
2015	1515	Frozen seasoned ground beef	S. Infantis 128	5,8	-/(44,4)/(45,0) (10h)/(46,3) (24 h)	+ (10 and 24 h)	ND (10 h) / PA (24 h)	C	2	c
2017	9247	Dairy dessert	S. Tennessee Ad1171	1,8	-	-	ND	E	3	a
2018	123	Pasteurized cheese	S. Typhimurium 4	1,2	-	-	ND	E	3	a
2018	137	Raw milk	S. Agona Ad1483	2,4	-	-	ND	E	3	b
2018	138	Raw milk cheese	S. Mikawasima Ad1811	2,0	-	-	ND	E	3	c
2018	141	Raw milk cheese	S. Duisburg Ad1812	1,2	-	-	ND	E	3	c
2018	147	Raw milk cheese	S. Cerro Ad2152	1,4	-	-	ND	E	3	c
2015	170	Egg white powder	S. Havana Ad1728	3,8	-	-	ND	B	4	a
2015	172	Egg powder	S. Enteritidis Ad638	2,2	-	-	ND	B	4	a
2015	818	Pasteurized white liquid egg product	S. Typhimurium 13	6,8	-/-/(46,2)	-	ND	B	4	b
2015	819	Pasteurized white liquid egg product	S. Infantis 14	10,0	-/(42,9)/(45,3)	+	ND	B	4	b
2017	9596	Rinse water (meat industry)	S. Typhimurium ST719	1,8	-	-	ND	A	7	a
2018	494	Residue (apple)	S. Kedougou Ad929	1,2	-	-	ND	A	7	b
2018	495	Residue (poultry industry)	/	/	-	-	ND	A	7	b
2017	8359	Raw pork meat	/	/	-	-	ND	D	8	a
2017	8390	Poultry meat	S. SaintPaul 631	2,6	-	-	ND	D	8	b
2017	8391	Poultry meat	S. Virchow 647	2,6	-/-/-	+	ND	D	8	b
2017	8887	Raw fish filet	S. Indiana 2	3,0	-/(38,2)/(37,9)	+	ND	D	8	c
2017	8894	Raw shrimp	S. Derby F81	2,4	-	-	ND	D	8	c
2017	8895	Raw fish filet	S. Hadar F106	2,0	-	-	ND	D	8	c

Table 8 - Positive deviations

Year of analysis	N° Sample	Product	Artificial contaminations		BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection			Protocol	Category	Type
			Strain	Inoculation level/sample	PCR result (Ct)	Confirmation	Agreement			
2015	2371	Ground beef	S. Dublin Ad529	8,0	+ (42,8) 10 h + (40,9) 24 h	+	PD	C	2	a
2015	2488	Beef trim	/	/	+ (39,3) 10 h + (34,6) 24 h	+	PD	C	2	a
2015	2082	Frozen ground beef	S. Dublin Ad530	7,0	+ (43,1) 10 h + (38,0) 24 h	+	PD	C	2	b
2015	2084	Frozen ground beef	S. Dublin Ad530	7,0	+ (43,7) 10 h + (43,8) 24 h	+	PD	C	2	b
2015	2085	Frozen ground beef	S. Newport 586	3,8	- 10 h + (44,4) 24 h	+ (10 and 24 h)	NA (10 h) PD (24 h)	C	2	b
2017	9246	Dairy dessert	S. Tennessee Ad1171	1,8	+27,4	+	PD	E	3	a
2017	9253	Pasteurized cheese	S. Norwich Ad1172	1,4	+28,5	+	PD	E	3	a
2018	121	Pasteurized cheese	S. Typhimurium 4	1,2	+26,4	+	PD	E	3	a
2018	122	Pasteurized cheese	S. Anatum 26	2,8	+28,0	+	PD	E	3	a
2017	9263	Raw milk	/	/	+41,8	+ (after subculture)	PD	E	3	b
2018	135	Raw milk	S. Livingstone Ad1169	2,4	+39,2	+	PD	E	3	b
2018	142	Raw milk cheese	S. Mikawasima Ad1811	2,0	+38,8	+	PD	E	3	c
2015	168	Yellow egg powder	S. Typhimurium Ad1484	4,1	+45,2	+	PD	B	4	a
2017	9599	Process water (meat industry)	S. Typhimurium ST719	1,8	+25,3	+	PD	A	7	a
2017	9484	Poultry residue	/	/	+42,1	+	PD	A	7	b
2017	9485	Pork residue	/	/	+39,3	+	PD	A	7	b
2017	9487	Pork residue	/	/	+35,8	+	PD	A	7	b
2017	9603	Wipe (Poultry industry)	S. Infantis Ad1646	2,0	+24,1	+	PD	A	7	c
2017	9607	Wipe (Vegetable sausage production)	S. Rissen Ad2510	0,8	+29,2	+	PD	A	7	c
2017	8361	Raw pork meat	/	/	+39,9	+	PD	D	8	a
2017	8363	Raw pork meat	/	/	+43,0	+	PD	D	8	a

Year of analysis	N° Sample	Product	Artificial contaminations		BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection			Protocol	Category	Type
			Strain	Inoculation level/sample	PCR result (Ct)	Confirmation	Agreement			
2017	8386	Raw beef meat	S. Napoli Ad928	1,6	+32,9	+	PD	D	8	a
2017	8387	Raw beef meat	S. Kedougou Ad929	3,0	+34,2	+	PD	D	8	a
2017	8401	Raw pork meat	S. Bredeney 243	2,8	+32,2	+	PD	D	8	a
2017	8470	Raw veal meat	S. Typhimurium 22	0,8	+34,6	+	PD	D	8	a
2017	8389	Poultry meat	S. SaintPaul 631	2,6	+37,2	+	PD	D	8	b
2017	8474	Poultry meat	S. Infantis 37	2,2	+35,4	+	PD	D	8	b
2017	8896	Seafood cocktail	S. Hadar F106	2,0	+27,7	+	PD	D	8	c
2017	9241	Raw fish filet	/	/	+25,9	+	PD	D	8	c
2017	9274	Cocoa powder	S. Typhimurium Ad1682	2,8	+24,8	+	PD	F	9	a
2017	9277	Cocoa powder	S. Bareilly Ad1687	2	+28,5	+	PD	F	9	a
2017	9279	Chocolate product (65%)	S. Virchow Ad1721	2,9	+25,6	+	PD	F	9	b
2017	297	Cocoa liquor	S. Typhimurium 633	4,2	+27,5	+	PD	F	9	c

> **Negative deviations**

18 samples in negative deviations were artificially contaminated and 3 naturally contaminated.

For 5 samples, the confirmatory tests concluded to the presence of *Salmonella* spp. in the enrichment broth. Note that in one case (sample n° 749), a subculture in RVS was necessary to confirm the presence of *Salmonella*. The detection level of the alternative method was probably not reached in these cases.

For 16 samples, the presence of *Salmonella* spp. was not confirmed; this was probably due to the unpaired study design.

Additionally, for 2 samples in negative agreement (2085, frozen ground beef with the short time protocol; 143, raw milk cheese), the presence of *Salmonella* spp. was confirmed in the enrichment broth.

> **Positive deviations**

25 positive deviations concern artificially contaminated samples and 8 naturally contaminated samples.

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

Table 9 - Analyses of discordant results

										Unpaired study	
Category	Type	Protocol	Study design (P: paired, U: unpaired)	N+	ND	PPND	PD	(ND+PPND)-PD	AL		
1	Meat products	a	Raw , non processed	A	U	10	0	0	0	0	
		b	RTC		U	7	1	0	0	1	
		c	RTRH, RTE		U	13	0	0	0	0	
		Total				30	1	0	0	1	
2	Raw beef meat 10h	a	Fresh beef meat products	C	U	11	0	0	2	-2	
		b	Frozen beef meats products		U	10	0	0	2	-2	
		c	Fresh or frozen beef meat preparations		U	10	1	0	0	1	
		Total				31	1	0	4	-3	
2	Raw beef meat 24h	a	Fresh beef meat products	C	U	11	0	0	2	-2	
		b	Frozen beef meats products		U	11	0	0	3	-3	
		c	Fresh or frozen beef meat preparations		U	10	0	0	0	0	
		Total				32	0	0	5	-5	
3	Milk and dairy products	a	Pasteurized products (milk, cheeses, dairy desserts))	E	U	12	2	0	4	-2	
		b	Raw milk		U	12	1	0	2	-1	
		c	Raw milk cheeses		U	10	3	0	1	2	
		Total				34	6	0	7	-1	
4	Egg products	a	Egg powders	B	U	12	2	0	1	1	
		b	liquid egg products		U	11	2	0	0	2	
		c	Egg based products		U	9	0	0	0	0	
		Total				32	4	0	1	3	
5	Seafood & Vegetables	a	Fresh, raw, frozen products	A	U	10	0	0	0	0	
		b	RTRH		U	9	0	0	0	0	
		c	RTE		U	13	0	0	0	0	
		Total				32	0	0	0	0	
6	Pet food	a	Raw meat and raw materials	A	U	9	0	0	0	0	
		b	High moisture products		U	8	0	0	0	0	
		c	Low moisture products		U	14	0	0	0	0	
		Total				31	0	0	0	0	

										Unpaired study	
Category	Type	Protocol	Study design (P: paired, U: unpaired)	N+	ND	PPND	PD	(ND+PPND)-PD	AL		
7	Environmental samples	a	Process and cleaning waters	A	U	11	1	0	1	0	
		b	Dusts and residues		U	13	2	0	3	-1	
		c	Surfaces		U	9	0	0	2	-2	
	Total					33	3	0	6	-3	3
8	Raw meat and raw seafood	a	Raw meat (beef, lamb, pork)	D	U	13	1	0	6	-5	
		b	Raw poultry meat		U	10	2	0	2	0	
		c	Raw seafood		U	13	3	0	2	1	
	Total					36	6	0	10	-4	3
9	Chocolates	a	Cocoa powders	F	U	10	0	0	2	-2	
		b	Chocolates		U	10	0	0	1	-1	
		c	Raw material (beans, cocoa butter, mass)		U	11	0	0	1	-1	
	Total					31	0	0	4	-4	3
All categories with 10 h incubation for raw beef mea (Prot. C)					U	290	21	0	32	-11	8
All categories with 24 h incubation for raw beef meat (Prot. C)					U	291	20	0	33	-13	8
Total protocol A					U	126	4	0	6	-2	5
Total protocol B					U	32	4	0	1	3	3
Total protocol C 10 h					U	31	1	0	4	-3	3
Total protocol C 24 h					U	32	0	0	5	-5	3
Total protocol D					U	36	6	0	10	-4	3
Total protocol E					U	34	6	0	7	-1	3
Total protocol F					U	31	0	0	4	-4	3

The observed values for ((ND + PPND) - PD) for the individual categories and for all the categories meet the Acceptability Limits (observed values ≤ AL).

3.1.1.7 Confirmations

The positive BAX® System Real-Time PCR Assay for *Salmonella* results were confirmed as described in the Table 10.

Table 10 - Confirmation protocols

Categories	Protocol	Confirmations	
		Initial validation study	Extension study
General protocol (including meat with spices/herbs)	Protocol A 25 g of sample to 225 ml of pre-warmed BPW . Incubate at 37°C for 16-24 hours with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI Broth and incubate 3-4 hours at 37°C).	<ul style="list-style-type: none"> - Direct streaking on XLD and ASAP from BHI re-growth - Streaking on XLD and ASAP after a subculture in RVS if necessary ↳ Tests described in the Reference method ↳ Latex agglutination test 	<ul style="list-style-type: none"> - Direct streaking on XLD and ASAP from BHI re-growth - And streaking on XLD and ASAP after a subculture of BHI in RVS ↳ Tests described in the Reference method ↳ Latex agglutination test
Egg products	Protocol B 25 g of sample to 225 ml of pre-warmed BPW . Incubate at 37°C for 18-24 hours with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI Broth and incubate 3-4 hours at 37°C)	<ul style="list-style-type: none"> - Direct streaking on XLD and ASAP from BHI re-growth ↳ Tests described in the Reference method ↳ Latex agglutination test 	<ul style="list-style-type: none"> - Direct streaking on XLD and ASAP from BHI re-growth - And streaking on XLD and ASAP after a subculture of BHI in RVS ↳ Tests described in the Reference method ↳ Latex agglutination test
Raw beef (specific short protocol)	Protocol C 25 g of sample to 225 ml of pre-warmed BPW . Incubate at 41.5°C for 10-24 hours .	<ul style="list-style-type: none"> - Streaking on XLD and ASAP after a subculture of BPW in RVS ↳ Tests described in the Reference method ↳ Latex agglutination test 	No additional test run for the extension study
Raw meats and raw seafood	Protocol D 25 g of sample to 225 ml of pre-warmed BPW . Incubate at 37C for 16-20 hours .	/	<ul style="list-style-type: none"> - Direct streaking on XLD and ASAP from BPW - And streaking on XLD and ASAP after a subculture of BPW in RVS ↳ Tests described in the Reference method ↳ Latex agglutination test

Categories	Protocol		Confirmations	
			Initial validation study	Extension study
Dairy products (except powdered Milk)	Protocol E	25 g of sample to 225 ml of pre-warmed BPW + Novobiocin 20 mg/L . Incubate at 41.5°C for 20-24 hours.	/	<ul style="list-style-type: none"> - Direct streaking on XLD and ASAP from BPW + Novobiocin - And streaking on XLD and ASAP after a subculture of BPW + Novobiocin in RVS ↳ Tests described in the Reference method ↳ Latex agglutination test
Chocolates	Protocol F	25 g + 225 ml of pre-warmed NFDM (reconstituted) let stand 55 - 65 min	/	<ul style="list-style-type: none"> - Direct streaking on XLD and ASAP from BHI re-growth - And streaking on XLD and ASAP after a subculture of BHI in RVS ↳ Tests described in the Reference method ↳ Latex agglutination test
		Add 450 µl of 1 % Brilliant Green. Incubate for 22 - 26 h at 37°C with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI and incubate for 3 - 4 h at 37°C)		

For 35 samples, no typical colony was observed on XLD plates whereas typical colonies were observed on *Brilliance*TM Salmonella plates.

Note that for several samples with high background microflora (meat products, raw milk cheeses), a new streaking was necessary to obtain isolated colonies.

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

The following changes were observed (See Table 11).

Table 11 - Enrichment broth storage

Sample No	Product	Protocol	Result before storage	Result after storage
9484	Poultry residue	A	PD	NA
2085	Frozen ground beef	C 10 h	NA	PD
1514	Frozen seasoned ground beef	C 10 h	PA	ND
2084	Frozen ground beef	C 10 h	PD	NA

The analyses of discordant become (See Table 12).

Table 12 - Analysis of discordant after storage 72 h at 5 ± 3°C

									Unpaired study		
Category	Type	Protocol	Study design (P: paired, U: unpaired)	N+	ND	PPND	PD	(ND+PPND)-PD	AL		
1	Meat products	a	Raw, non-processed	A	U	10	0	0	0	0	
		b	RTC		U	7	1	0	0	1	
		c	RTRH, RTE		U	13	0	0	0	0	
	Total					30	1	0	0	1	3
2	Raw beef meat 10h	a	Fresh beef meat products	C	U	11	0	0	2	-2	
		b	Frozen beef meats products		U	10	0	0	2	-2	
		c	Fresh or frozen beef meat preparations		U	10	2	0	0	2	
		Total					31	2	0	4	-2
	Raw beef meat 24h	a	Fresh beef meat products	C	U	11	0	0	2	-2	
		b	Frozen beef meats products		U	11	0	0	3	-3	
		c	Fresh or frozen beef meat preparations		U	10	0	0	0	0	
		Total					32	0	0	5	-5
3	Milk and dairy products	a	Pasteurized products (milk, cheeses, dairy desserts))	E	U	12	2	0	4	-2	
		b	Raw milk		U	12	1	0	2	-1	
		c	Raw milk cheeses		U	10	3	0	1	2	
	Total					34	6	0	7	-1	3
4	Egg products	a	Egg powders	B	U	12	2	0	1	1	
		b	Liquid egg products		U	11	2	0	0	2	
		c	Egg based products		U	9	0	0	0	0	
	Total					32	4	0	1	3	3
5	Seafood & Vegetables	a	Fresh, raw, frozen products	A	U	10	0	0	0	0	
		b	RTRH		U	9	0	0	0	0	
		c	RTE		U	13	0	0	0	0	
	Total					32	0	0	0	0	3
6	Pet food	a	Raw meat and raw materials	A	U	9	0	0	0	0	
		b	High moisture products		U	8	0	0	0	0	
		c	Low moisture products		U	14	0	0	0	0	
	Total					31	0	0	0	0	3

								Unpaired study			
Category		Type	Protocol	Study design (P: paired, U: unpaired)	N+	ND	PPND	PD	(ND+PPND)-PD	AL	
7	Environmental samples	a	Process and cleaning waters	A	U	11	1	0	1	0	
		b	Dusts and residues		U	12	2	0	2	0	
		c	Surfaces		U	9	0	0	2	-2	
		Total					32	3	0	5	-2
8	Raw meat and raw seafood	a	Raw meat (beef, lamb, pork)	D	U	13	1	0	6	-5	
		b	Raw poultry meat		U	10	2	0	2	0	
		c	Raw seafood		U	13	3	0	2	1	
		Total					36	6	0	10	-4
9	Chocolates	a	Cocoa powders	F	U	10	0	0	2	-2	
		b	Chocolates		U	10	0	0	1	-1	
		c	Raw material (Beans, cocoa butter, mass)		U	11	0	0	1	-1	
		Total					31	0	0	4	-4
All categories with 10 h incubation for Raw beef meat (Prot. C)				U	289	22	0	31	-9	8	
All categories with 24 h incubation for Raw beef meat (Prot. C)				U	290	20	0	32	-12	8	
Total protocol A						125	4	0	5	-1	5
Total protocol B						32	4	0	1	3	3
Total protocol C 10h						31	2	0	4	-2	3
Total protocol C 24h						32	0	0	5	-5	3
Total protocol D						36	6	0	10	-4	3
Total protocol E						34	6	0	7	-1	3
Total protocol F						31	0	0	4	-4	3

The observed values for ND - PD are below the acceptability limit for each individual category and for all the combined categories.

3.1.1.9 PCR inhibition

A total of 1033 PCR tests were run. No inhibition was observed.

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

Nine (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 13).

For the initial validation study, contaminations and enumerations were performed 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 results;
- Level 3: level necessary to obtain 50 to 75 % positive results;
- Level 4: level necessary to obtain 100 % positive results

For the extension study (2017 - 2018), four 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.

Table 13 - Defined (matrix/strain) pairs for the RLOD determination

Category		Matrix	Strain inoculated	Origin	Storage conditions before analysis	Protocol	Study design	
Initial validation study	1	Meat products	Poultry meat	<i>Salmonella</i> Infantis 937	Poultry meat	/	A	Unpaired
	2	Raw beef meats	Raw beef meat	<i>Salmonella</i> Typhimurium A00C060	Ground beef	/	C	Unpaired
	4	Egg products	Whole egg product	<i>Salmonella</i> Enteritidis 657	Liquid egg product	/	B	Unpaired
	5	Seafood & Vegetables	Raw fish	<i>Salmonella</i> Anatum Ad1451	Fish fillet	/	A	Unpaired
	6	Pet food	Pellets	S. Cerro Ad689	Pet food	/	A	Unpaired
Extension study	3	Milk and Dairy products	Raw milk	<i>Salmonella</i> Ohio Ad1482	Raw milk	Seeding 48 h 5°C ± 3°C	E	Unpaired
	7	Environmental samples	Process water	<i>Salmonella</i> Livingstone AOOE058	Dust from dairy industry	Seeding 48 h 5°C ± 3°C	A	Unpaired
	8	Raw meat and raw seafood	Raw fish fillet	<i>Salmonella</i> Senftenberg Ad355	Seafood	Seeding 48 h 5°C ± 3°C	D	Unpaired
	9	Chocolate	Milk chocolates	<i>Salmonella</i> Braenderup Ad1661	Chocolate industry	Seeding 2 weeks at ambient temperature	F	Unpaired

3.1.2.2 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 5**.

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 14.

Table 14 – Presentation of RLOD before and after confirmation of the alternative method results

	Name	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value	AL
Initial validation study	Poultry meat / S.Infantis 937	1,329	0,343	5,148	0,285	0,677	0,420	0,674	2,5
	Ground beef / S.Typhimurium A00C060 (10 & 24 h)	0,924	0,456	1,872	-0,079	0,353	0,223	1,177	2,5
	Liquid egg product / S.Enteritidis 657	1,000	0,435	2,298	0,000	0,416	0,000	1,000	2,5
	Raw fish / S. Anatum Ad1451	1,000	0,455	2,198	0,000	0,394	0,000	1,000	2,5
	Pellets / S.Cerro Ad689	1,000	0,456	2,195	0,000	0,393	0,000	1,000	2,5
Extension study	Raw milk / S. Ohio Ad1482	1,140	0,449	2,898	0,131	0,466	0,282	0,778	2,5
	Process water / S. Livingstone A00E058	0,894	0,439	1,818	-0,112	0,355	0,316	1,248	2,5
	Raw fish filet / S. Senftenberg Ad355	2,238	0,740	6,769	0,806	0,553	1,456	0,145	2,5
	Milk chocolate / S. Braenderup Ad1661	0,731	0,331	1,613	-0,314	0,396	0,792	1,572	2,5
	Combined	1,039	0,801	1,346	0,038	0,130	0,292	0,770	2,5

The RLOD meet the Acceptability Limit for each individual matrix/strain pair and for all the combined categories (observed values \leq AL).

The LOD_{50%} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 15.

Table 15 - LOD₅₀ results

	(Strain / matrix) pair	Level of detection at 50% (CFU / test portion) according to Wilrich & Wilrich ²	
		Reference method	Alternative method
Initial validation study	Poultry meat / S. Infantis 937	0,6 [0,4-1,2]	0,7 [0,4-1,3]
	Ground beef / S. Typhimurium A00C060 (10 & 24h)	0,9 [0,5-1,5]	0,8 [0,5-1,4]
	Raw fish / S. Anatum Ad1451	1,0 [0,6-1,7]	1,0 [0,6-1,7]
	Liquid egg product / S. Enteritidis 657	0,5 [0,3-0,9]	0,5 [0,3-0,9]
	Pellets / S. Cerro Ad689	0,4 [0,2-0,8]	0,4 [0,2-0,8]
Extension study (2017)	Raw milk / S. Ohio Ad1482	0,9 [0,4-1,6]	0,9 [0,5-1,9]
	Process water / S. Livingstone A00E058	0,2 [0,1-0,4]	0,2 [0,1-0,3]
	Milk chocolate / S. Braenderup Ad1661	0,4 [0,2-0,7]	0,3 [0,2-0,5]
	Raw fish filet / S. Senftenberg Ad355	0,7 [0,4-1,4]	1,6 [0,7-4,0]
	Combined	06 [0,5-0,7]	0,6 [0,5-0,8]

The LOD₅₀ varies from 0,2 to 1,0 CFU/test portion for the reference method and from 0,2 to 1,6 CFU/test portion for the alternative method.

² 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.

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 analyzing 100 positive strains and 30 negative strains.

53 positive and 30 negative strains were tested for the initial validation study. 50 additional positive strains were tested in 2017 for the extension study.

> Inclusivity

For the initial validation and the extension studies, the short protocol dedicated to raw beef (Protocol C) was tested: the strains were inoculated at 10 - 100 cells/225 ml in pre-warmed BPW and incubated for 10 h at 41.5°C ± 1°C. The protocol of the alternative method was then run.

> Exclusivity

The negative strains were grown in a non-selective broth and diluted in order to inoculate around 10⁵ cells/ml BPW. The BPW broth was incubated for 24 h at 37°C ± 1°C. The protocol of the alternative method was then run.

3.1.3.2 Results

Raw data are given in **Appendix 6**.

> Inclusivity

For the initial validation study among the 53 tested *Salmonella* strains, 51 gave positive PCR results after 10 h incubation time.

Two strains (*Salmonella* Gallinarum Ad300 and *Salmonella* Urbana Ad501) were not detected. *S. Gallinarum* gave a positive PCR result after 24 h incubation time at the lowest inoculation level, but this result was not repeated when higher levels were

tested. Two other strains from the same serotype gave a positive PCR result after 10 h incubation time.

For *S. Urbana*, negative PCR tests were observed whatever the inoculation levels tested, while positive results were observed with the reference method at the higher inoculation level. A positive PCR result was observed when culture was performed in BHI broth. Another *Salmonella* from N group was tested (*Salmonella* Wayne Ad502) and gave a positive PCR result.

For the extension study, 50 strains were tested in order to be in agreement with the AFNOR technical rules; they all gave positive PCR results.

> **Exclusivity**

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

3.1.4 Practicability

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

Storage conditions, shelf-life and modalities of utilization after first use	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			
Time to result	Steps	Reference method	Alternative method	
			Protocols A, B and C (24 h)	Protocol C (10 h)
	Negative samples			
	Sampling / Pre-enrichment	Day 0	Day 0	Day 0
	Subculture (RVS, MKTTn, BHI)	Day 1	Day 1	/
	Extraction and PCR	/	Day 1	Day 0
	Streaking onto selective agar plates	Day 2	/	/
	Reading plates	Day 3	/	/
	Steps	Reference method	Alternative method	
			Protocols A, B and C (24 h)	Protocol C (10 h)
	Presumptive positive or positive results			
	Subculture in RVS	/	Day 0 *	Day 0
	Streaking onto selective agar plates	/	Day 1 / Day 2 *	Day 1
	Reading plates	/	Day 2 / Day 2*	Day 2
	Latex tests	/	Day 2 / Day 2 *	Day 2
Confirmatory tests	Day 4 to Day 5	/	/	
* <i>When a subculture in RVS is required.</i>				
Common step with the reference method	No common step			

3.1.5 Method comparison study conclusion

The method comparison study conclusions are:

- The BAX® System Real-Time PCR Assay for *Salmonella* shows satisfying sensitivity;
- The RLOD meet the Acceptability Limit for each individual matrix/strain pair and for all the combined categories (observed values < AL);
- The alternative method is specific and selective.

3.2 Inter-laboratory study

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

3.2.1 Study organization

> Collaborators number

Samples were sent to 13 laboratories.

> Matrix and strain used

The study was done with ground beef samples contaminated by the *Salmonella* Typhimurium A00C060 strain.

> Samples

Samples were inoculated and sent on Monday 12th January 2015, as described below:

- 24 blind coded samples (25 g) for *Salmonella* detection by the BAX[®] System Real-Time PCR Assay for *Salmonella* method (red label)
- 24 blind coded samples (25 g) for *Salmonella* detection by the ISO 6579 (2002) reference method (blue label),
- 1 ground beef sample (labeled “Sample for Total Count enumeration”) for aerobic mesophilic flora enumeration by ISO 4833-1 method,
- 1 water flask labeled “Temperature Control” with a temperature probe for temperature measurement at reception, during sample storage and enrichment incubation.

The analyses were started on Tuesday 13th or Wednesday 14th January 2015.

> Inoculation

The inoculation levels were the following:

- 0 CFU/25 ml,
- 1 – 10 CFU/25 ml,
- 5 – 50 CFU/25 ml.

> Labeling and shipping

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

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

Samples were shipped in 24 h to 72 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8.4°C during transport, and between 0°C – 8.4°C in the labs.

> Analyses

Collaborators and ADRIA Développement carried out the analyses with the alternative and reference methods.

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 100 CFU/g and 1 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 $5 \pm 3^\circ\text{C}$. *Triplicates* were analyzed. The aerobic mesophilic flora was also enumerated; the results are given in Table 16.

Table 16 - Sample stability

Day	Reference method (detection)			CFU/g (XLD)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	127	164	118	930
Day 1	+	+	+	145	109	164	3000
Day 2	+	+	+	109	118	145	1100

No evolution was observed during storage at $5^\circ\text{C} \pm 3^\circ\text{C}$.

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 17).

Table 17 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	3 – 5 – 9 – 11 – 15 – 18 – 20 – 21	/	/	/	/
Low level	1 – 6 – 7 – 10 – 13 – 16 – 22 – 24	2	2.1	1.7	2.5
High level	2 – 4 – 8 12 – 14 – 17 – 19 – 23	10	10.8	8.8	13.2

3.2.3 Logistic conditions

Temperature conditions are given in Table 18.

Table 18 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time
A	1.5	3.5	13/01/2015 12H30
B	1.5	5.4	13/01/2015 12H00
C	1.5	4.0	13/01/2015 12H15
D	3.0	4.4	13/01/2015 14H30
E	2.0	6.5	13/01/2015 11H15
F	2.0	4.7	13/01/2015 06H30
G	1.5	6.0	13/01/2015 12H49
H	3.0	4.8	13/01/2015 11H30
I	2.0	4.0	13/01/2015 14H30
J	3.5	7.4	13/01/2015 14H10
K	2.5	6.7	13/01/2015 11H31
L	2.5	4.4	13/01/2015 11H20
M	3.0	6.4	13/01/2015 09H50

All the labs received their samples in good conditions at Day 1.

3.2.4 Results analysis

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

3.2.4.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 19.

Table 19 – 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

3.2.4.2 Results observed by the collaborative laboratories

> **Aerobic mesophilic flora enumeration**

Depending on the Lab results, the enumeration levels varied from 730 to 23 000 CFU/g.

> **Salmonella spp. detection**

13 collaborators participated to the study. The results obtained are provided in Table 20 (reference method) and Table 21 (alternative method).

Table 20 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	L0	L1	L2
A	0	7	8
B	8	8	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
G	4	8	8
H	0	7	8
I	0	8	8
J	0	8	8
K	0	7	8
L	0	7	8
M	0	8	8
Total	P₀= 12	P₁= 100	P₂= 104

Table 21 - Positive results (before and after confirmation) by the alternative methods (ALL the collaborators)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	0	0	0	8	8	8	8	8	8
B	2	3	1	7	7	7	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	7	7	7	8	8	8
F	0	0	0	6	6	6	8	8	8
G	5	3	3	8	8	8	8	8	8
H	0	0	0	5	5	5	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	7	7	7	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
Total	P₀= 7	C₀= 6	CP₀=4	P₁= 95	C₁= 95	CP₁=95	P₂= 104	C₂= 104	CP₂= 104

Two collaborators (B & G) may have possible cross contaminations:

- Lab B found 8 non-contaminated samples positive with the reference method; two of them gave positive PCR results, just one was confirmed. Two other samples were negative with the PCR test but confirmed.

- Lab G found 4 non-contaminated samples positive with the reference method; five of them gave positive PCR results and three were confirmed.

These two Labs used micropipettes for RVS inoculation; the positive results were probably due to cross contaminations during the transfer to RVS enrichment. It was decided to not include their results for interpretation.

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was applied and the results from Labs B and G were not kept for interpretation.

3.2.4.3 Results of the collaborators retained for interpretation

The results obtained with the 11 labs kept for interpretation are presented in Table 22 (reference method) and Table 23 (alternative method).

Table 22 - Positive results by the reference method (Without Labs B and G)

Collaborators	Contamination level		
	L0	L1	L2
A	0	7	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
H	0	7	8
I	0	8	8
J	0	8	8
K	0	7	8
L	0	7	8
M	0	8	8
TOTAL	P₀ = 0	P₁ = 84	P₂ = 88

**Table 23 - Positive results (before and after confirmation)
by the alternative methods (**Without Labs B and G**)**

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	0	0	0	8	8	8	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	7	7	7	8	8	8
F	0	0	0	6	6	6	8	8	8
H	0	0	0	5	5	5	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	7	7	7	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
Total	P₀= 0	C₀= 0	CP₀=0	P₁= 80	C₁= 80	CP₁=80	P₂= 88	C₂= 88	CP₂= 88

3.2.5 Calculation and interpretation

3.2.5.1 Calculation of the specificity percentage (SP)

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

Table 24 - Percentage specificity

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

N: number of all L0 tests

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

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

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

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

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

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

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) PA = 76	Positive deviation (R-/A+) PD = 4
Alternative method negative (A-)	Negative deviation (A-/R+) ND = 8	Negative agreement (A-/R-) NA = 0

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

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

Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	90.9 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	95.5 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	86.4 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	/

3.2.5.3 Interpretation of data

The negative deviations are listed in Table 27 and the positive deviations in Table 28 for Level 1.

Table 27 - Negative deviations for Level 1

Collaborator	Sample No	PCR	Confirmation
C	C22	-	-
E	E1	-	-
F	F1	-	-
	F24	-	-
H	H1	-	-
	H10	-	-
	H24	-	-
J	J10	-	-

8 negative deviations were observed; the presence of *Salmonella* spp. was not confirmed in the enrichment broths for these samples. These negative deviations were probably due to the unpaired study design.

Table 28 - Positive deviations for Level 1

Collaborator	Sample No
A	A6
H	H22
K	K1
L	L16

For an **unpaired study design**, the difference between (ND – PD) is calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (ND – PD) shall not be higher than the AL. The AL is defined as $[(ND - PD)_{\max}]$ and calculated per level where fractional recovery is obtained as described below using the following three parameters:

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

where

P_x = number of samples with a positive result obtained with the reference method at level L_1 for all the collaborators

N_x = number of samples tested at level L_1 with the reference method by all the collaborators

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

where

CP_x = number of samples with a confirmed positive result obtained with the alternative method at level L_1 for all the collaborators;

N_x = number of samples tested at level L_1 with the alternative method by all the collaborators.

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

where

N_x = number of samples tested for level L_1 with the reference method by all the collaborators.

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results. Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method when the AL is not met shall be stated in the study report.

In this study, fractional recovery was observed at Level 1. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 29).

Table 29 - Calculations

N_x	88
$(\rho^+)_{ref}$	1.0
$(\rho^+)_{alt}$	0.9
AL = (ND - PD) max	5.82
ND - PD	4
Conclusion	ND - PD < AL

The observed values for ND - PD meet the Acceptability Limit (observed values < AL).

3.2.5.4 Evaluation of the LOD_{50%}, LOD_{95%} and RLOD between laboratories

The RLOD, LOD50% and LOD 95% were calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD (interlab study – 16140-2 Annex F – version 1 28.06.2017 – 1). The results are used only for information.

The relative limit of detection (RLOD) of the alternative method, as compared to the reference method, is 1,29 with 90 % confidence interval 0,91 – 1,83.

Number of collaborators	Method	LOD 50%	LOD 95%	RLOD
11	Reference	0.47	2.04	1.29 [0.91-1.83]
	Alternative	0.61	2.62	

3.2.6 Inter-laboratory study conclusion

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

3.3 Conclusion

The **method comparison study conclusions** are:

- ☒ In the sensitivity study, 9 categories were tested: 7 food categories, the environmental samples and the pet food. The protocol of the alternative method shows 21 negative deviations (ND) and 32 positive deviations (PD) with the raw beef meat - 10 h incubation time and 20 negative deviations (ND) and 33 positive deviations (PD) with the raw beef meat - 24 h incubation time. The observed values for ((ND + PPND) - PD) for the 9 individual categories and for all the categories meet the Acceptability Limits (observed values \leq AL).
- ☒ The RLOD meet the Acceptability Limit for each individual matrix/strain pair and for all the combined categories (observed values $<$ AL).
- ☒ The inclusivity and exclusivity testing gave the expected results for 101 target strains and 30 non-target strains.

Two strains (*Salmonella* Gallinarum Ad360 and *Salmonella* Urbana Ad501) were not detected. *S. Gallinarum* gave a positive PCR result after 24 h incubation time at the lowest inoculation level, but this result was not repeated when higher levels were tested. Two other strains from the same serotype gave a positive PCR result. For *S. Urbana*, a positive PCR result was obtained only when culture was performed in BHI broth.

- ☒ It is possible to store the primary enrichment broth for 72 h at $5 \pm 3^\circ\text{C}$.
- ☒ Negative results are obtained in one day with the short time protocol and two days with all other protocols.
- ☒ The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules (revision 6).

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

- ☒ The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The BAX[®] System Real-Time PCR Assay for *Salmonella* is considered equivalent to the ISO standard.**

4 EXTENSION FOR A NEW SOFTWARE VERSION (2022)

4.1 Scope

The modifications of the different software versions since the last validation are listed in Table 30.

Table 30

Software version	Modifications
3.6 (last renewal study, 2019)	Algorithm improvements
3.7 (2021)	Algorithm improvements (the algorithm change in v3.7 was only made to RT <i>Salmonella</i>) Inclusion of Windows 10 platform Addition of new assay (not NF Certified) Underlying software enhancement
4.0 (2021)	Underlying software enhancements to MATLAB and SDS driver Additional use interface enhancements No algorithm changes

Even if the changes made in version 4.0 do not concern the algorithm, the fact that the algorithm has been modified for version 3.7, it is necessary to verify the impact on the data acquired since the initial validation.

4.2 Experimental design

As an algorithm improvement was applied for version 3.7., it was proposed to use the data available from the previous validation studies for re-evaluation with Software 4.0. An overview of data available for re-evaluation is given Table 31.

Table 31 - Overview of data available for re-evaluation with Software 4.0

Study parts	Number of data sets available
Sensitivity	592 after incubation time 304 after enrichment broth storage
RLOD	247
Inclusivity	103

The categories tested for sensitivity and the matrices used for RLOD are listed respectively in Tables 32 and 33.

Table 32 - Categories and types tested for the sensitivity study

Category		Type		Protocol	Number of samples tested with software version V3.1 or V3.6			
					Positive	Negative	Total	
1	Meat products	a	Raw , non-processed	A	10	20	30	
		b	RTC		7	21	28	
		c	RTRH, RTE		13	7	20	
		Total				30	48	78
2	Raw beef meat	10 h	a	Fresh beef meat products	C	11	9	20
			b	Frozen beef meats products		10	12	22
			c	Fresh or frozen beef meat preparations		10	10	20
		Total				31	31	62
		24 h	a	Fresh beef meat products	C	11	9	20
			b	Frozen beef meats products		11	11	22
c	Fresh or frozen beef meat preparations		10	10		20		
Total				32	30	62		
3	Milk and dairy products	a	Pasteurized products (milk, cheeses, dairy desserts)	E	12	11	23	
		b	Raw milk		12	8	20	
		c	Raw milk cheeses		10	12	22	
		Total				34	31	65
4	Egg products	a	Egg powders	B	12	12	24	
		b	liquid egg products		11	10	21	
		c	Egg based products		9	11	20	
		Total				32	33	65
5	Seafood & Vegetables	a	Fresh, raw, frozen products	A	10	11	21	
		b	RTRH		9	11	20	
		c	RTE		13	10	23	
		Total				32	32	64
7	Pet food	a	Raw meat and raw materials	A	9	11	20	
		b	High moisture products		8	12	20	
		c	Low moisture products		14	12	26	
		Total				31	35	66
8	Environmental samples	a	Process and cleaning waters	A	11	14	25	
		b	Dusts and residues		13	7	20	
		c	Surfaces		9	11	20	
		Total				33	32	65
9	Raw meat and raw seafood	a	Raw meat (beef, lamb, pork)	D	13	11	24	
		b	Raw poultry meat		10	11	21	
		c	Raw seafood		13	11	24	
		Total				36	33	69
10	Chocolates	a	Cocoa powders	F	10	10	20	
		b	Chocolates		10	10	20	
		c	Raw material (Beans, cocoa butter, mass)		11	10	21	
		Total				31	30	61
All categories with protocol "Raw beef meat 10 h"					290	305	595	
All categories with protocol "Raw beef meat 24 h"					291	304	595	
Total protocol A					126	147	273	
Total protocol B					32	33	65	
Total protocol C 10h					31	31	62	
Total protocol C 24h					32	30	62	
Total protocol D					36	33	69	
Total protocol E					34	31	65	
Total protocol F					31	30	61	

Table 33 - Matrix/strain pairs tested for the validation study

	Matrix/strain pair
Initial validation study	Poultry meat / S. Infantis 937
	Ground beef / S. Typhimurium A00C060 (10 & 24 h)
	Liquid egg product / S. Enteritidis 657
	Raw fish / S. Anatum Ad1451
	Pellets / S. Cerro Ad689
Extension study (2017)	Raw milk / S. Ohio Ad1482
	Process water / S. Livingstone A00E058
	Raw fish filet / S. Senftenberg Ad355
	Milk chocolate / S. Braenderup Ad1661

4.3 Results

4.3.1 Re-evaluation of original results from the sensitivity study

Data from the original validation (2014) and extension study (2018) generated by ADRIA Développement were re-analyzed with the software 4.0. This included data from samples which were tested after enrichment and after 72 h of storage at 5°C ± 3°C. Table 34 provides an overview of the data sets which were re-evaluated. The raw data are provided in **Appendix 8**.

Table 34 - Overview of data re-evaluated with software version 4.0

Category	Protocol	Number of data sets re-evaluated (%)	
		After incubation	After storage
Meat products	A	78 (100 %)	34 (100%)
Raw beef meat	C 10 h 24 h	62 (100.0 %)	32 (100%)
		62 (100.0 %)	32 (0%)
Milk and dairy products	E	65 (100.0 %)	38 (100%)
Egg products	B	65 (100.0 %)	32 (100%)
Seafood products and vegetables	A	64 (100.0 %)	32 (100%)
Pet food	A	66 (100.0 %)	34 (100%)
Environmental samples	A	65 (100.0 %)	35 (100%)
Raw meat and raw seafood	D	66 (86.9 %) 3 negative samples missing: 8357, 8358, 8373)	36 (100%)
Chocolates	F	61 (100.0 %)	31 (100%)
Total		592 (99.5 %)	304 (90.5%)

A summary of the discordant results obtained between the different versions of the software is given in Tables 35 and 36.

Table 35 - Summary of the discordant results obtained between the different versions of the software (Sensitivity study-After incubation time)

Date of analysis	Sample ID	Product	Category	Protocol	Data in the summary report Version 3.1 (initial validation 2014) or Version 3.6 (extension 2018)	Version 3.6 Extension 2018	Version 4.0 Extension 2022	Confirmation	Comment	Final result		Conclusion
										Data in the report Version 3.1 (2014) or 3.6 (2017-2018)	Version 4.21.57.3438	
2014	704	Turkey meat	Meat products	A	-	Positive for <i>Salmonella</i>	Indeterminate	-	Impossible to interpret with V4	- (NA)	- (NA)	No impact on the interpretation
2014	744	Sausage	Meat products	A	+(42,1)	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>	+	In agreement with the data in the report (V3.1)	+ (PA)	+ (PA)	No impact on the interpretation
2014	749	Sausage meat	Meat products	A	- / + (39,7)	Positive for IPC and <i>Salmonella</i>	Negative (positive for IPC)	+	In agreement with the data in the report (V3.1)	- (ND)	- (ND)	No impact on the interpretation
2014	1069	Zucchini	Seafood products and vegetables	A	+(31,5)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2014	1881	Dry kibbles for cat	Pet food	A	+(32,5)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2017	8889	Fish fillet	Raw meat and raw seafood	D	+(35,6)	Positive for <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2017	9273	Cocoa powder	Chocolates	F	+(34,3)	Positive for <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2018	129	Panna cotta	Milk and dairy products	E	+(25,4)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2018	143	Raw milk cheese	Milk and dairy products	E	- / + (42,3) / + (42,1)	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>	+	In agreement with the data in the report (V3.1)	+ (NA)	+ (PA)	Improvement of the result No impact on the interpretation

Table 36 - Summary of the discordant results obtained between the different versions of the software (Sensitivity study-After 72 h storage)

Date of analysis	Sample ID	Product	Category	Protocol	Data in the summary report Version 3.1 (initial validation 2014) or 3.6 (extension 2018)	Version 3.6 Extension 2018	Version 4.0 Extension 2022	Confirmation	Comment	Final result		Conclusion
										Data in the report Version 3.1 (2014) or 3.6 (2017-2018)	Version 4.0	
2014	717 bhi	Turkey meat	Meat products	A	-	Positive for IPC and <i>Salmonella</i>	Negative (positive for IPC)	-	In agreement with the data in the report (V3.1)	- (NA)	- (NA)	No impact on the interpretation
2014	823	Whole egg product	Egg products	B	+(31,6)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2014	1065	Ready to cook	Seafood and vegetables	A	+(32,8)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2014	1066	Ready to cook	Seafood and vegetables	A	+(32,6)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2014	1069	Ready to cook	Seafood and vegetables	A	+(33,0)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2014	1070	Ready to cook	Seafood and vegetables	A	+(32,4)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2014	1075	Greens beans	Seafood and vegetables	A	+(33,3)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation
2014	2088 a10	Frozen seasoned ground beef	Raw beef meat	C	+(45,2)	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>	+	In agreement with the data in the report (V3.1)	+ (PA)	+ (PA)	No impact on the interpretation
2017	9484	Poultry wastes	Environment	A	-	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>	-	In agreement with the data in the report (V3.1)	- (NA)	- (NA)	No impact on the interpretation
2017	9268	Cocoa powder	Chocolate	F	+(24,4)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	+	No change as positive for <i>Salmonella</i>	+ (PA)	+ (PA)	No impact on the interpretation

Note that the data provided in the last summary report were generated using version 3.1 (initial validation study in 2014) and version 3.6 (extension study in 2017 - 2018).

> **Data obtained after incubation time**

If we compare the results obtained with the version 4.0 to the data provided in the report, there is no impact on the final result as they are exactly the same except for sample 143. This sample was tested three times in 2018 and gave a negative PCR result for the first test, it was then considered negative. With the software V4.0 the PCR result is interpreted as positive but as this is finally an improvement of the data there is no impact on the interpretation.

If we compare the data obtained with V4.0 to V3.6 (extension study 2018), there are 4 PCR changes which concern samples 704 (positive → indeterminate), 744 (negative → positive), 749 (positive → negative) and 143 (negative → positive). For samples 1069, 1881, 8889, 9273 and 129, the modifications between V3.6 and V4.0 concern only the IPC but as the PCR is positive for *Salmonella*, this has no impact on the PCR result.

> **Data obtained after enrichment broth storage for 72 h at 5°C ±3°C**

If we compare the results obtained with the version 4.0 to the data provided in the report, there is no impact on the final result as they are exactly the same. Note that sample 9484 gave a negative PCR with version V3.6 and positive with version 4.0 but as the confirmatory tests were negative, the final result is still negative.

For samples 823, 1065, 1066, 1069, 1070, 1075 and 9268, the modifications between V3.6 and V4.0 concern only the IPC but as the PCR is positive for *Salmonella*, this has no impact on the PCR result.

Conclusion: for the sensitivity study, the data obtained with the version 4.0 are satisfactory and has no impact on the results.

4.3.2 Re-evaluation of original results for the RLOD study

The original data (initial validation 2014 - V3.1, or extension study 2018: V3.6) were re-evaluated using the software V4.0. Table 37 provides details of the data available for re-evaluation.

Table 37 - Details of available data sets for re-evaluation with software V4.0

Study	Matrix	Protocol	Software version used for the validation	Number of available data
Initial 2014	Chicken meat	A	V3.1	30
	Ground beef	C	V3.1	30 (10 h)
	Liquid egg product	B	V3.1	30
	Raw fish	A	V3.1	42
	Pellets	A	V3.1	30
Extension 2018	Raw milk	E	V3.6	30
	Process water	A	V3.6	25
	Raw fish fillet	D	V3.6	0
	Milk chocolate	F	V3.6	30

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

A summary of the discordant results obtained between the different versions of the software is given in Table 38.

Table 38 - Summary of the discordant results obtained between the different versions of the software (RLOD)

Date of analysis	Sample N°	Matrix	Data in the report Version 3.1 (2014) Version 3.6 (2017-2018)	Extension 2018 Version 3.6	Extension 2022 Version 4.0	Comment	Conclusion
2014	1609	Whole liquid egg product	+(32.7)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	No change as positive for <i>Salmonella</i>	No impact on the interpretation
2014	2016	Pellets for dog	+ (38.2)	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>	In agreement with data in the report (V3.1)	No impact on the interpretation
2017	9503	Raw milk	+(34,0)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	No change as positive for <i>Salmonella</i>	No impact on the interpretation
2018	463	Process water	+(25,0)	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>	No change as positive for <i>Salmonella</i>	No impact on the interpretation

Three modifications (samples 1609, 9503 and 463) concern the internal control and have no impact on the final result as the PCR result is positive for *Salmonella*.

For sample 2016, there is a modification between V3.6 and V4.0 (negative → positive) but the results provided and interpreted in the summary report are those obtained with V3.1; this has once again no impact on the RLOD determination.

4.3.3 Re-evaluation of the data obtained for inclusivity

The data from studies performed in 2014 and 2018 have been re-evaluated. The raw data are provided in **Appendix 10**. There is one difference between V3.6 and V4.0 for *Salmonella* Paratyphi A ATCC 9150 which initially gave a positive result with V3.1, negative with V3.6 and positive again with V4.0 This means that the data provided in the summary report remain unchanged (see Table 39).

Table 39 - Summary of the discordant results obtained between the different versions of the software (Inclusivity)

Date of analysis	Sample N°	Strain	Data in the report Version 3.1 (2014) Version 3.6 (2017-2018)	Extension 2018 Version 3.6	Extension 2022 Version 4.0	Comment	Conclusion
2014	36+	<i>Salmonella</i> Paratyphi A ATCC 9150	+(55.0)	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>	No change as positive for <i>Salmonella</i> in the report	No impact on the interpretation

4.4 Conclusion

The re-evaluation of the data obtained with the previous validated versions of the BAX® System Software with the version 4.0 have no impact on the data provided in the summary report for :

- The sensitivity study,
- The RLOD determination,
- Inclusivity.

The data obtained with the software version 4.0 are satisfying and comply with the ISO 16140-2

Quimper, 23 March 2023

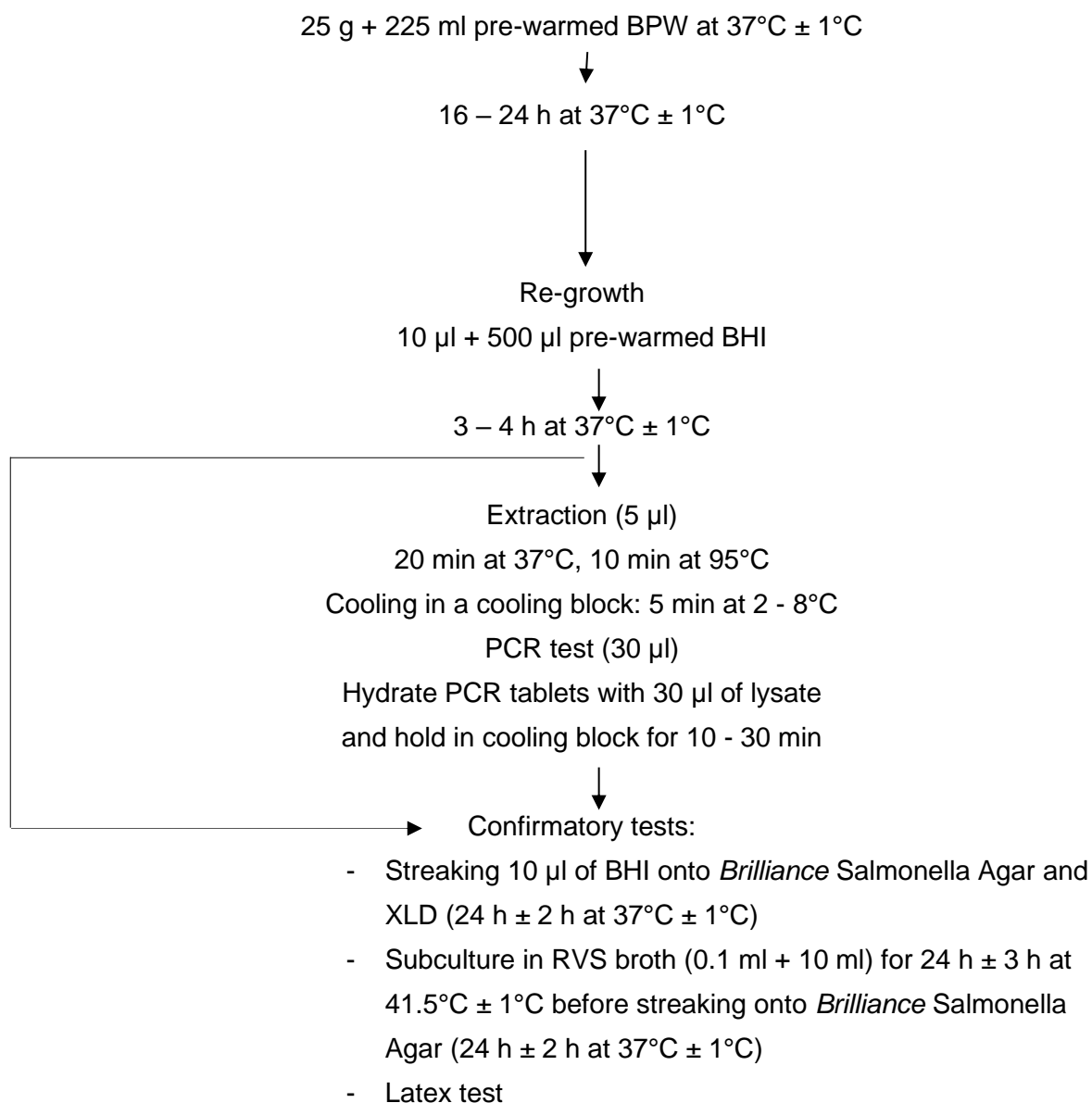
Maryse RANNOU
Project Manager
Validation of Alternative methods

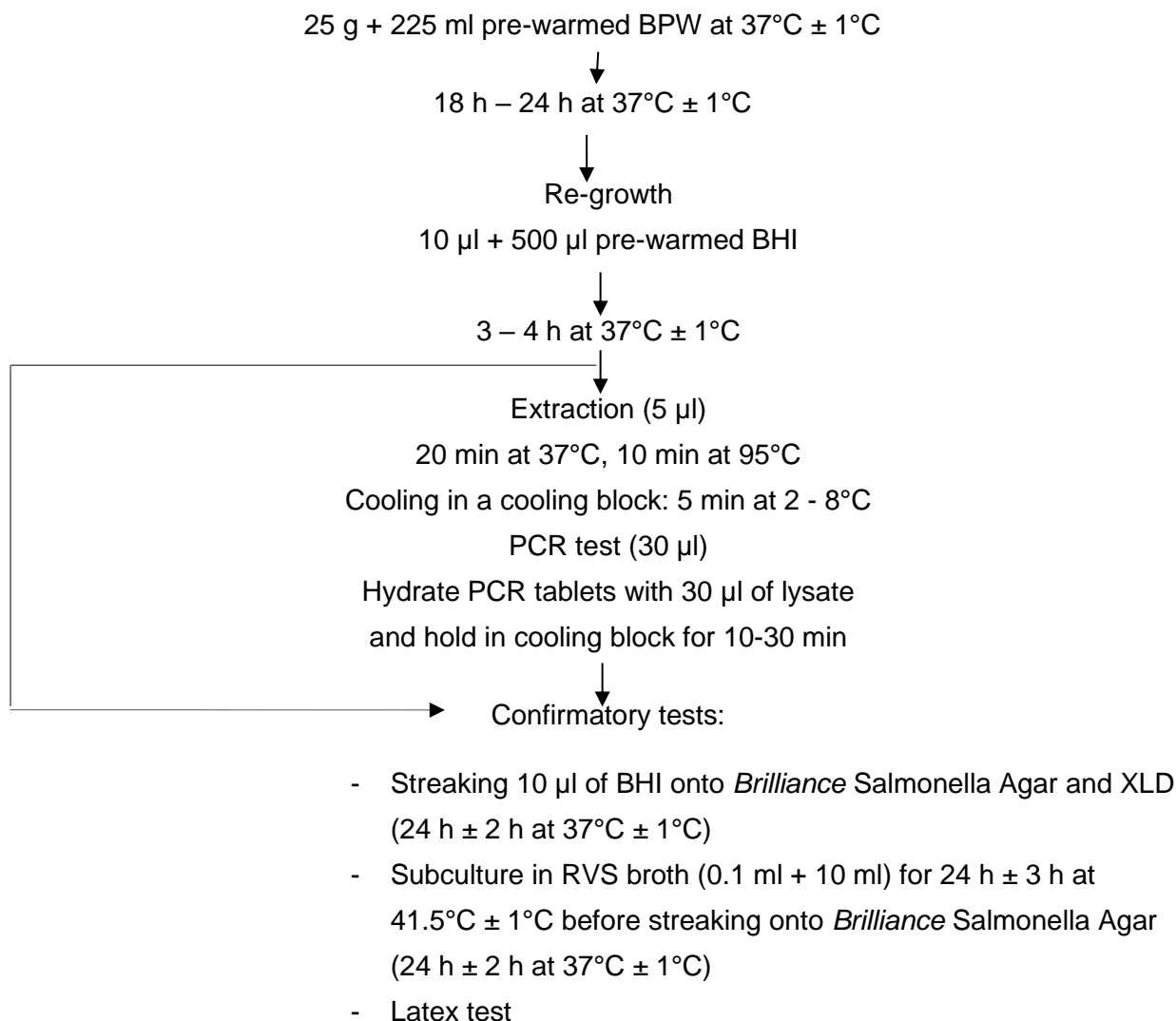


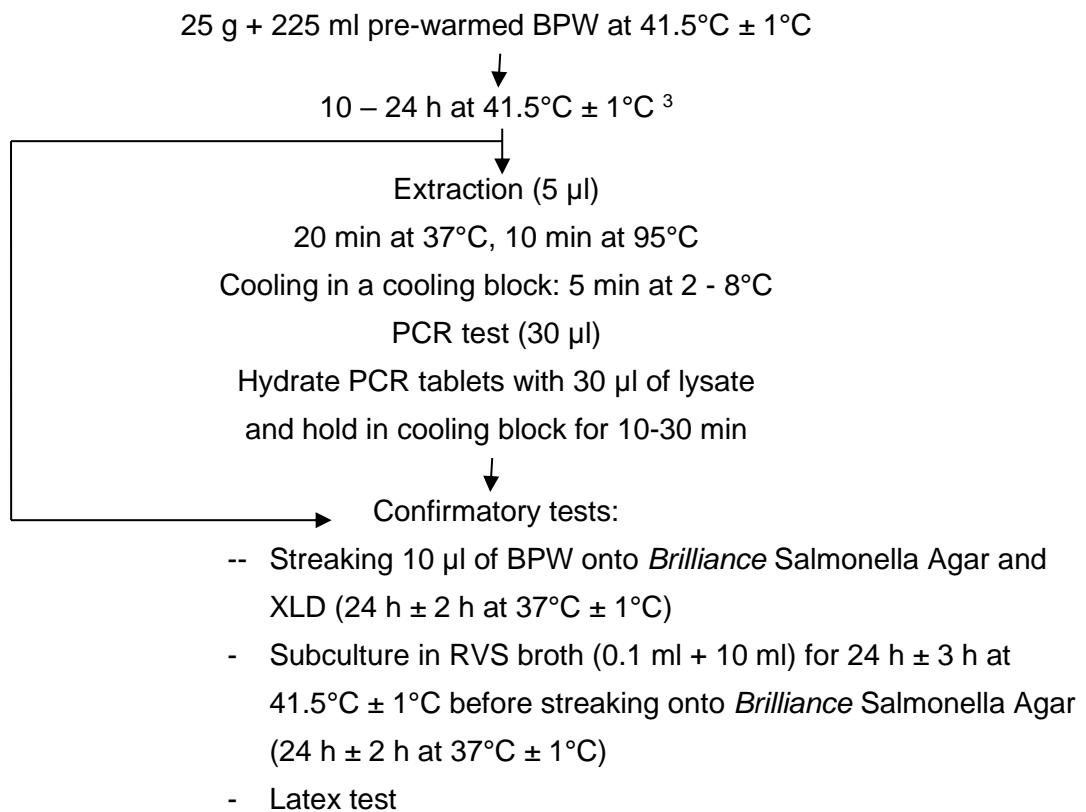
I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

**Appendix 1 – Flow diagram of the alternative method:
BAX® System Real-Time PCR Assay for *Salmonella***

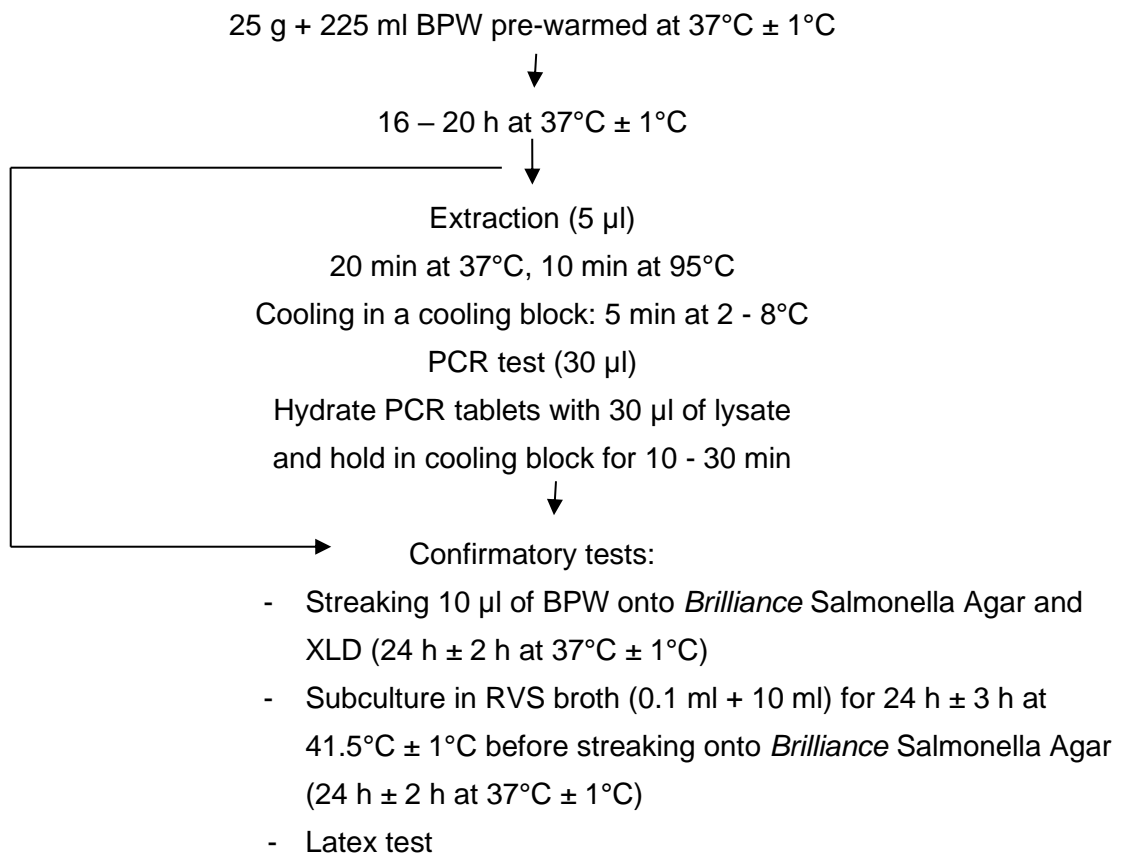
**Protocol A – General protocol
(Meat - Seafood - Vegetables - Pet food - Production environmental samples)**

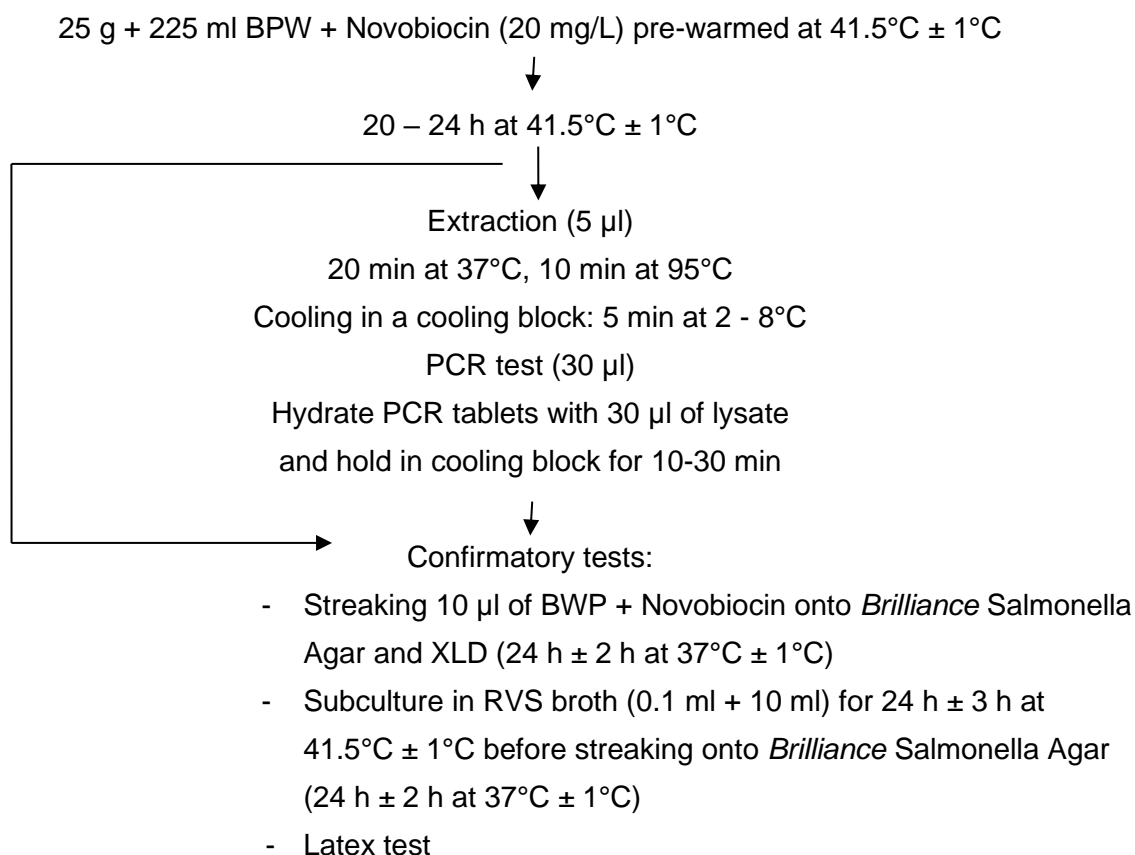


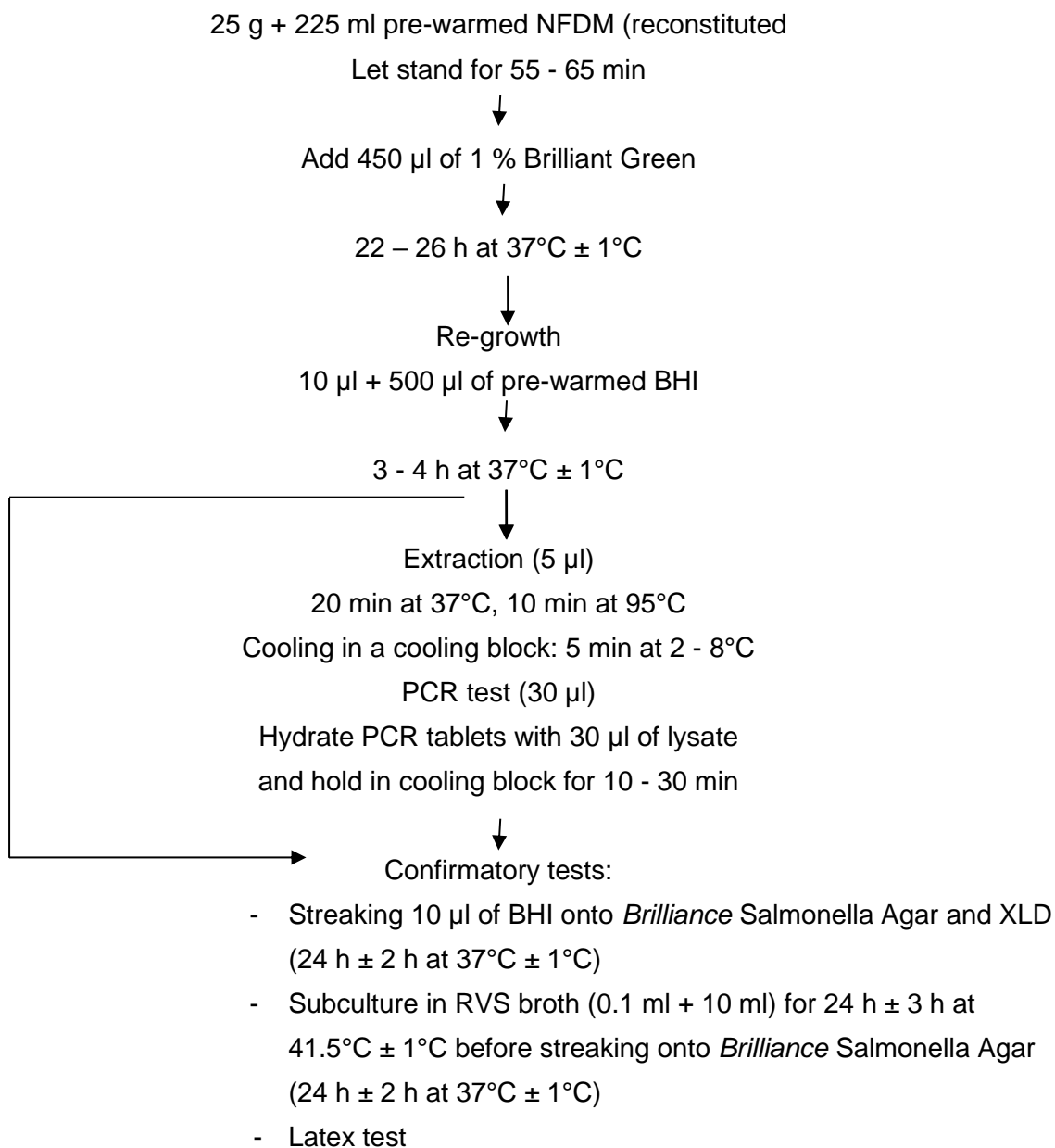
Protocol B – Egg products

Protocol C – Raw beef

³ The two incubation times were tested during the method comparison study

Protocol D – Raw meat and raw seafood

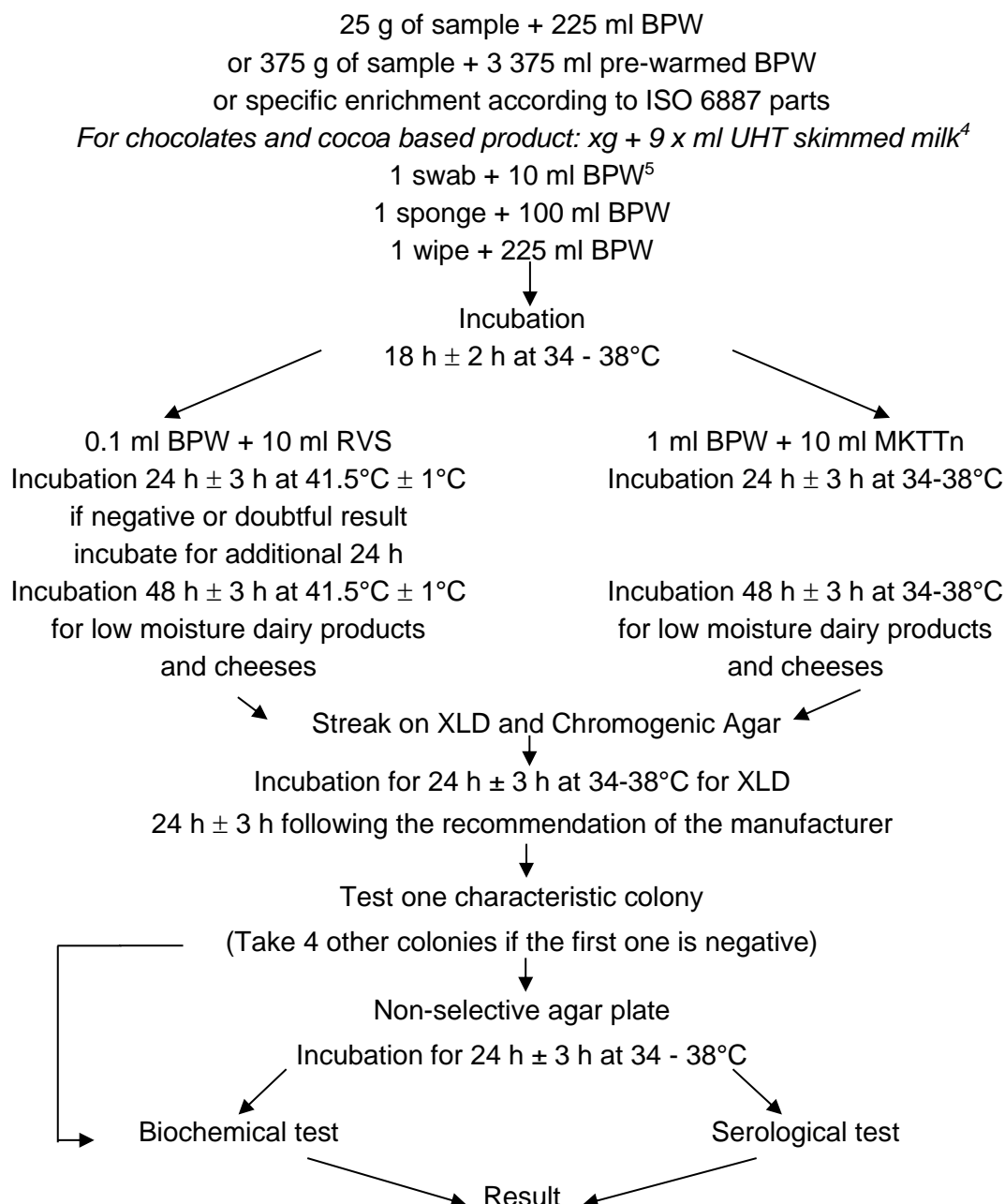
Protocol E – Milk and dairy products (excluding milk powders)

Protocol F – Chocolate

Appendix 2 – Flow diagram of the reference method:

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

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



⁴ 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)

⁵ 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

	Initial validation study
	Extension study

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2015	2277	Emincé de poulet grillé et duo de purée	Ready to reheat meal	S. London 326	Ham	HT 8min 56°C	1,0	5-2-3-3-1 (2,8)	+	A	1	c
2015	2278	Poêlée à la méridionale poulet rôti, tomates, courgettes	Ready to reheat meal	S. Enteritidis 2532	Ham	HT 8min 56°C	1,1	3-2-1-1-7 (2,8)	+	A	1	c
2015	2279	Couscous au poulet et merguez	Ready to reheat meal	S. Infantis 12	Ready to eat meal	HT 8min 56°C	1,0	6-6-3-7-4 (5,0)	+	A	1	c
2015	2280	Paupiette de veau jardinière de légumes	Ready to reheat meal	S. Typhimurium Ad1334	Ready to eat meal	HT 8min 56°C	0,5	3-4-2-2-6 (3,4)	+	A	1	c
2015	2281	Aiguillette de poulet sauce normande et son riz	Ready to reheat meal	S. Typhimurium 4874	Ready to eat meal	HT 8min 56°C	0,6	4-2-4-6-1 (3,4)	+	A	1	c
2015	2282	Poulet et risotto aux cèpes	Ready to reheat meal	S. London 326	Ham	HT 8min 56°C	1,0	5-2-3-3-1 (2,8)	+	A	1	c
2015	2283	Poulet à la moutarde et riz	Ready to reheat meal	S. Enteritidis 2532	Ham	HT 8min 56°C	1,1	3-2-1-1-7 (2,8)	+	A	1	c
2015	2284	Parmentier de canard confit	Ready to reheat meal	S. Infantis 12	Ready to eat meal	HT 8min 56°C	1,0	6-6-3-7-4 (5,0)	+	A	1	c
2015	2285	Saucisse de Toulouse grillée purée au beurre	Ready to reheat meal	S. Typhimurium Ad1334	Ready to eat meal	HT 8min 56°C	0,5	3-4-2-2-6 (3,4)	+	A	1	c
2015	2286	Gratin d'endives au jambon	Ready to reheat meal	S. Typhimurium 4874	Ready to eat meal	HT 8min 56°C	0,6	4-2-4-6-1 (3,4)	+	A	1	c
2015	2287	Poulet tomates et purée de courgettes	Ready to reheat meal	S. London 326	Ham	HT 8min 56°C	1,0	5-2-3-3-1 (2,8)	+	A	1	c
2015	2557	Saucisson sec	Fermented delicatessen	S. Typhimurium 702	Salami	4°C 7 days	0,6	6-6-3-7-4 (5,0)	+	A	1	c
2015	2368	Palette bœuf	Beef trim	S. Panama 195	Ground beef	13 days 4°C	1,0	4-3-5-6-7 (5,0)	+	C	2	a

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2015	2369	Cœur de rumsteak	Beef trim	S. Bredeney 396	Ground beef	13 days 4°C	0,6	4-7-5-5-6 (5,4)	+	C	2	a
2015	2370	Bourguignon jarret/nerveux/collier	Beef trim	S. Give 436	Ground beef	13 days 4°C	0,5	3-8-4-5-4 (4,8)	+	C	2	a
2015	2371	Steak haché	Ground beef	S. Dublin Ad529	Beef trim	13 days 4°C	0,6	9-6-7-9-9 (8,0)	+	C	2	a
2015	2372	Faux filet	Beef trim	S. Panama 195	Ground beef	13 days 4°C	1,0	4-3-5-6-7 (5,0)	+	C	2	a
2015	2373	Entrecôte	Beef trim	S. Bredeney 396	Ground beef	13 days 4°C	0,6	4-7-5-5-6 (5,4)	+	C	2	a
2015	2374	Steak haché	Ground beef	S. Bredeney 396	Ground beef	13 days 4°C	0,6	4-7-5-5-6 (5,4)	+	C	2	a
2015	2375	Faux filet	Beef trim	S. Give 436	Ground beef	13 days 4°C	0,5	3-8-4-5-4 (4,8)	+	C	2	a
2015	2376	Entrecôte	Beef trim	S. Dublin Ad529	Beef trim	13 days 4°C	0,6	9-6-7-9-9 (8,0)	+	C	2	a
2015	1510	Steak haché surgelé	Frozen ground beef	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8,0)	+	C	2	b
2015	1511	Steak haché bio surgelé	Frozen ground beef	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8,0)	+	C	2	b
2015	1512	Steak haché façon bouchère surgelé	Frozen ground beef	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8,0)	+	C	2	b
2015	1513	Steak haché charolais surgelé	Frozen ground beef	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8,0)	+	C	2	b
2015	1519	Viande hachée surgelée	Frozen ground beef	S. Infantis 128	Ground beef	15 days -20°C	1,1	4-7-6-5-7 (5,8)	+	C	2	b
2015	1520	Viande hachée surgelée	Frozen ground beef	S. Infantis 128	Ground beef	15 days -20°C	1,1	4-7-6-5-7 (5,8)	+	C	2	b
2015	2082	Steak haché au bœuf	Frozen ground beef	S. Dublin Ad530	Ground beef	7 days -20°C	1,1	8-8-4-11-4 (7,0)	+	C	2	b
2015	2083	Steak haché au bœuf	Frozen ground beef	S. Dublin Ad530	Ground beef	7 days -20°C	1,1	8-8-4-11-4 (7,0)	+	C	2	b
2015	2084	Steak haché charolais	Frozen ground beef	S. Dublin Ad530	Ground beef	7 days -20°C	1,1	8-8-4-11-4 (7,0)	+	C	2	b
2015	2085	Steak haché façon bouchère	Frozen ground beef	S. Newport 586	Beef trim	7 days -20°C	1,3	7-1-3-3-5 (3,8)	-(10h) / + 24h	C	2	b
2015	2086	Steak haché au bœuf	Frozen ground beef	S. Newport 586	Beef trim	7 days -20°C	1,3	7-1-3-3-5 (3,8)	+	C	2	b
2015	1514	Steak haché tomates surgelé	Frozen seasoned ground beef	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8,0)	+	C	2	c

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2015	1515	Steak haché oignons surgelé	Frozen seasoned ground beef	S. Infantis 128	Ground beef	15 days -20°C	1,1	4-7-6-5-7 (5,8)	+	C	2	c
2015	2087	Boulettes au bœuf /tomates/parmesan	Frozen seasoned beef balls	S. Dublin Ad530	Ground beef	7 days -20°C	1,1	8-8-4-11-4 (7,0)	+	C	2	c
2015	2088	Steak haché à l'oignon	Frozen seasoned ground beef	S. Newport 586	Beef trim	7 days -20°C	1,3	7-1-3-3-5 (3,8)	+	C	2	c
2015	2089	Tartare facon brasserie	Beef tartare	S.Give 436	Ground beef	7 days 4°C	0,5	2-5-5-8-7 (5,4)	+	C	2	c
2015	2090	Tartare de bœuf	Beef tartare	S.Give 436	Ground beef	7 days 4°C	0,5	2-5-5-8-7 (5,4)	+	C	2	c
2015	2091	Haché à la bolognaise	Seasoned ground beef	S.Give 436	Ground beef	7 days 4°C	0,5	2-5-5-8-7 (5,4)	+	C	2	c
2015	2092	Carpaccio parmesan	Beef Carpaccio	S. Panama 195	Ground beef	7 days 4°C	0,5	9-7-9-11-10 (9,2)	+	C	2	c
2015	2093	Carpaccio basilic	Beef Carpaccio	S. Panama 195	Ground beef	7 days 4°C	0,5	9-7-9-11-10 (9,2)	+	C	2	c
2015	2094	Carpaccio huile olive basilic	Beef Carpaccio	S. Panama 195	Ground beef	7 days 4°C	0,5	9-7-9-11-10 (9,2)	+	C	2	c
2017	9246	Panna cotta coulis mure cassis	Dairy dessert	S. Tennessee Ad1171	Dairy product	Seeding 48 h 2-8°C	/	4-0-1-0-3 (1,8)	+	E	3	a
2017	9247	Riz au lait vanille	Dairy dessert	S. Tennessee Ad1171	Dairy product	Seeding 48 h 2-8°C	/	4-0-1-0-3 (1,8)	+	E	3	a
2017	9248	Panna cotta caramel	Dairy dessert	S. Norwich Ad1172	Dairy product	Seeding 48 h 2-8°C	/	1-2-1-3-0 (1,4)	-	E	3	a
2017	9249	Semoule au lait	Dairy dessert	S. Norwich Ad1172	Dairy product	Seeding 48 h 2-8°C	/	1-2-1-3-0 (1,4)	+	E	3	a
2017	9251	Camembert pasteurisé	Pasteurized cheese	S. Tennessee d1171	Dairy product	Seeding 48 h 2-8°C	/	4-0-1-0-3 (1,8)	-	E	3	a
2017	9252	Rustique pasteurisé	Pasteurized cheese	S. Norwich Ad1172	Dairy product	Seeding 48 h 2-8°C	/	1-2-1-3-0 (1,4)	-	E	3	a
2017	9253	Fromage de chèvre sainte maure	Pasteurized cheese	S. Norwich Ad1172	Dairy product	Seeding 48 h 2-8°C	/	1-2-1-3-0 (1,4)	+	E	3	a
2018	121	Fromage de chèvre	Pasteurized cheese	S. Typhimurium 4	Dairy product	Seeding 48 h 2-8°C	/	1-0-0-3-2 (1,2)	+	E	3	a
2018	122	Fromage de chèvre	Pasteurized cheese	S. Anatum 26	Dairy product	Seeding 48 h 2-8°C	/	2-4-1-4-3 (2,8)	+	E	3	a

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2018	123	Fourme d'ambert	Pasteurized cheese	S. Typhimurium 4	Dairy product	Seeding 48 h 2-8°C	/	1-0-0-3-2 (1,2)	+	E	3	a
2018	124	Fourme d'ambert	Pasteurized cheese	S. Anatum 26	Dairy product	Seeding 48 h 2-8°C	/	2-4-1-4-3 (2,8)	+	E	3	a
2018	125	Camembert pasteurisé	Pasteurized cheese	S. Typhimurium 4	Dairy product	Seeding 48 h 2-8°C	/	1-0-0-3-2 (1,2)	+	E	3	a
2018	126	Camembert pasteurisé	Pasteurized cheese	S. Anatum 26	Dairy product	Seeding 48 h 2-8°C	/	2-4-1-4-3 (2,8)	+	E	3	a
2018	128	Semoule au lait	Dairy dessert	S. Anatum 26	Dairy product	Seeding 48 h 2-8°C	/	2-4-1-4-3 (2,8)	+	E	3	a
2018	129	Panna cotta caramel	Dairy dessert	S. Typhimurium 4	Dairy product	Seeding 48 h 2-8°C	/	1-0-0-3-2 (1,2)	+	E	3	a
2018	130	Lait cru fermier	Raw milk	S. Livingstone Ad1169	Dairy product	Seeding 48 h 2-8°C	/	3-3-3-3-0 (2,4)	-	E	3	b
2018	131	Lait cru fermier	Raw milk	S. Livingstone Ad1169	Dairy product	Seeding 48 h 2-8°C	/	3-3-3-3-0 (2,4)	+	E	3	b
2018	132	Lait cru fermier	Raw milk	S. Agona Ad1483	Dairy product	Seeding 48 h 2-8°C	/	1-3-3-2-3 (2,4)	+	E	3	b
2018	133	Lait cru	Raw milk	S. Livingstone Ad1169	Dairy product	Seeding 48 h 2-8°C	/	3-3-3-3-0 (2,4)	+	E	3	b
2018	134	Lait cru	Raw milk	S. Agona Ad1483	Dairy product	Seeding 48 h 2-8°C	/	1-3-3-2-3 (2,4)	+	E	3	b
2018	135	Lait cru fermier	Raw milk	S. Livingstone Ad1169	Dairy product	Seeding 48 h 2-8°C	/	3-3-3-3-0 (2,4)	+	E	3	b
2018	136	Lait cru fermier	Raw milk	S. Agona Ad1483	Dairy product	Seeding 48 h 2-8°C	/	1-3-3-2-3 (2,4)	+	E	3	b
2018	137	Lait cru fermier	Raw milk	S. Agona Ad1483	Dairy product	Seeding 48 h 2-8°C	/	1-3-3-2-3 (2,4)	+	E	3	b
2018	138	Picodon lait cru	Raw milk cheese	S. Mikawasima Ad1811	Dairy product	Seeding 48 h 2-8°C	/	3-2-1-1-3 (2,0)	+	E	3	c
2018	139	Picodon lait cru	Raw milk cheese	S. Duisburg Ad1812	Dairy product	Seeding 48 h 2-8°C	/	1-2-3-0-0 (1,2)	+	E	3	c
2018	141	Roquefort lait cru	Raw milk cheese	S. Duisburg Ad1812	Dairy product	Seeding 48 h 2-8°C	/	1-2-3-0-0 (1,2)	+	E	3	c
2018	142	Camembert lait cru	Raw milk cheese	S. Mikawasima Ad1811	Dairy product	Seeding 48 h 2-8°C	/	3-2-1-1-3 (2,0)	+	E	3	c
2018	143	Camembert lait cru	Raw milk cheese	S. Cerro Ad2152	Dairy product	Seeding 48 h 2-8°C	/	3-1-0-1-2 (1,4)	-	E	3	c
2018	144	Comté AOP Lait cru	Raw milk cheese	S. Duisburg Ad1812	Dairy product	Seeding 48 h 2-8°C	/	1-2-3-0-0 (1,2)	+	E	3	c
2018	145	Comté AOP Lait cru	Raw milk cheese	S. Cerro Ad2152	Dairy product	Seeding 48 h 2-8°C	/	3-1-0-1-2 (1,4)	+	E	3	c
2018	146	Bethmale Lait cru	Raw milk cheese	S. Mikawasima Ad1811	Dairy product	Seeding 48 h 2-8°C	/	3-2-1-1-3 (2,0)	+	E	3	c

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2018	147	Bethmale Lait cru	Raw milk cheese	S. Cerro Ad2152	Dairy product	Seeding 48 h 2-8°C	/	3-1-0-1-2 (1,4)	+	E	3	c
2018	148	Gruyère Lait cru	Raw milk cheese	S. Duisburg Ad1812	Dairy product	Seeding 48 h 2-8°C	/	1-2-3-0-0 (1,2)	+	E	3	c
2018	149	Gruyère Lait cru	Raw milk cheese	S. Cerro Ad2152	Dairy product	Seeding 48 h 2-8°C	/	3-1-0-1-2 (1,4)	+	E	3	c
2015	828	Poudre jaune d'œuf	Egg yolk powder	S. arizonae 50:z4,z23:-CIP5526	Egg powder	HT 8 min 56°C	2,5	5-3-4-2-4 (3,6)	+	B	4	a
2015	829	Poudre d'œuf entier	Whole egg powder	S. Livingstone E1	White egg powder	HT 8 min 56°C	1,2	11-10-10-11-13 (11,0)	+	B	4	a
2015	830	Poudre d'œuf entier	Whole egg powder	S. Enteritidis 10	White egg powder	HT 8 min 56°C	1,3	9-5-5-10-8 (7,4)	+	B	4	a
2015	831	Poudre blanc d'œuf	White egg powder	S. Livingstone E1	White egg powder	HT 8 min 56°C	1,2	11-10-10-11-13 (11,0)	+	B	4	a
2015	833	Poudre blanc d'œuf	White egg powder	S. Enteritidis 10	White egg powder	HT 8 min 56°C	1,3	9-5-5-10-8 (7,4)	+	B	4	a
2015	834	Poudre jaune d'œuf	Egg yolk powder	S. arizonae 50:z4,z23:-CIP5526	Egg powder	HT 8 min 56°C	2,5	5-3-4-2-4 (3,6)	+	B	4	a
2015	835	Poudre jaune d'œuf	Egg yolk powder	S. arizonae 50:z4,z23:-CIP5526	Egg powder	HT 8 min 56°C	2,5	5-3-4-2-4 (3,6)	+	B	4	a
2015	837	Poudre d'œuf entier	Whole egg powder	S. Enteritidis 10	White egg powder	HT 8 min 56°C	1,3	9-5-5-10-8 (7,4)	+	B	4	a
2017	167	Jaune d'œuf poudre	Yellow egg powder	S. Havana Ad1728	Egg product	Seeding lyophilized room temperature 14 days	/	3,8	-	B	4	a
2017	168	Jaune d'œuf poudre	Yellow egg powder	S. Typhimurium Ad1484	Egg product	Seeding lyophilized room temperature 14 days	/	4,1	+	B	4	a
2017	169	Blanc d'œuf poudre	Egg white powder	S. Enteritidis Ad638	Egg product	Seeding lyophilized room temperature 14 days	/	2,2	-	B	4	a
2017	170	Blanc d'œuf poudre	Egg white powder	S. Havana Ad1728	Egg product	Seeding lyophilized room temperature 14 days	/	3,8	+	B	4	a

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2017	171	Œuf entier poudre	Egg powder	S. Typhimurium Ad1484	Egg product	Seeding lyophilized room temperature 14 days	/	4,1	+	B	4	a
2017	172	Œuf entier poudre	Egg powder	S. Enteritidis Ad638	Egg product	Seeding lyophilized room temperature 14 days	/	2,2	+	B	4	a
2015	818	Coule de blanc pasteurisée	Pasteurized white liquid egg product	S. Typhimurium 13	Pasteurized liquid egg product	HT 8 min 56°C	0,5	8-4-4-9-9 (6,8)	+	B	4	b
2015	819	Coule de blanc pasteurisée	Pasteurized white liquid egg product	S. Infantis 14	Pasteurized liquid egg product	HT 8 min 56°C	0,7	7-10-8-15-10 (10,0)	+	B	4	b
2015	820	Coule de blanc crue	Raw white liquid egg product	S. Enteritidis 465	Liquid egg product	4°C 33 days	0,5	11-5-10-11-7 (8,8)	+	B	4	b
2015	821	Coule de blanc sucrée	Sweet white liquid egg product	S. Enteritidis 465	Liquid egg product	4°C 33 days	0,5	11-5-10-11-7 (8,8)	-	B	4	b
2015	823	Coule entier pasteurisée	Pasteurized whole liquid egg product	S. Typhimurium 13	Pasteurized liquid egg product	HT 8 min 56°C	0,5	8-4-4-9-9 (6,8)	+	B	4	b
2015	824	Coule entier pasteurisée	Pasteurized whole liquid egg product	S. Infantis 14	Pasteurized liquid egg product	HT 8 min 56°C	0,7	7-10-8-15-10 (10,0)	+	B	4	b
2015	825	Coule jaune pasteurisée	Pasteurized yolk liquid egg product	S. Typhimurium 13	Pasteurized liquid egg product	HT 8 min 56°C	0,5	8-4-4-9-9 (6,8)	+	B	4	b
2015	826	Coule jaune pasteurisée	Pasteurized yolk liquid egg product	S. Infantis 14	Pasteurized liquid egg product	HT 8 min 56°C	0,7	7-10-8-15-10 (10,0)	+	B	4	b
2015	827	Coule jaune pasteurisée sucrée	Sweet pasteurized yolk liquid egg product	S. Infantis 14	Pasteurized liquid egg product	HT 8 min 56°C	0,7	7-10-8-15-10 (10,0)	+	B	4	b

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2015	1436	Coule blanc d'œuf sucré	Sweet pasteurised white liquid egg product	S. Mbandaka 81	Liquid egg product	7 days 4°C	0,6	6-4-9-6-7 (6,4)	+	B	4	b
2015	1438	Coule jaune pasteurisée	Pasteurized yolk liquid egg product	S. Mbandaka 81	Liquid egg product	7 days 4°C	0,6	6-4-9-6-7 (6,4)	+	B	4	b
2015	1439	Coule entier pasteurisée	Pasteurized whole liquid egg product	S. Mbandaka 81	Liquid egg product	7 days 4°C	0,6	6-4-9-6-7 (6,4)	+	B	4	b
2015	838	Riz au lait (aux œufs frais)	Rice pudding (with fresh eggs)	S. Enteritidis Ad638	Mayonnaise	HT 8 min 56°C	0,5	11-7-16-14-10 (11,6)	+	B	4	c
2015	1440	Tarte citron meringuée	Meringue pie	S. Infantis Ad1684	Egg product	7 days 4°C	0,5	7-9-8-4-5 (6,6)	+	B	4	c
2015	1441	Eclairs vanille	Puff pastry	S. Typhimurium 475	Yolk egg product	7 days 4°C	0,5	7-6-3-4-4 (4,8)	+	B	4	c
2015	1442	Flan pâtissier	Baked custard	S. Typhimurium 475	Yolk egg product	7 days 4°C	0,5	7-6-3-4-4 (4,8)	+	B	4	c
2015	1443	Île flottante	Ile flottante	S. Typhimurium 475	Yolk egg product	7 days 4°C	0,5	7-6-3-4-4 (4,8)	+	B	4	c
2015	1444	Crème anglaise	English cream	S. Infantis Ad1684	Egg product	7 days 4°C	0,5	7-9-8-4-5 (6,6)	+	B	4	c
2015	1445	Flans aux œufs	Baked custard	S. Infantis Ad1684	Egg product	7 days 4°C	0,5	7-9-8-4-5 (6,6)	+	B	4	c
2015	1446	Mayonnaise fine	Mayonnaise	S. Mbandaka Ad914	Mayonnaise	7 days 4°C	0,7	7-9-3-7-7 (6,6)	+	B	4	c
2015	1447	Mayonnaise à l'ancienne	Mayonnaise	S. Mbandaka Ad914	Mayonnaise	7 days 4°C	0,7	7-9-3-7-7 (6,6)	+	B	4	c
2015	1066	Fleurette brocoli carottes fèves	Ready to cook	S. Typhimurium Ad1603	Ready to eat	HT 8 min 56°C	2,6	2-3-3-5-3(3,2)	+	A	5	a
2015	1071	Merlu blanc	Raw fish	S. Derby Ad1093	Fish	7 days -20°C	0,7	5-6-7-6-5(5,8)	+	A	5	a
2015	1072	Colin d'Alaska	Raw fish	S. Derby Ad1093	Fish	7 days -20°C	0,7	5-6-7-6-5(5,8)	+	A	5	a
2015	1073	Saumon	Raw fish	S. Derby Ad1093	Fish	7 days -20°C	0,7	5-6-7-6-5(5,8)	+	A	5	a
2015	1074	Petits pois	Raw peas	S. salamae Ad593	Cereal	7 days -20°C	0,6	6-6-6-12-9(7,8)	+	A	5	a
2015	1075	Haricots verts	Raw beans	S. salamae Ad593	Cereal	7 days -20°C	0,6	6-6-6-12-9(7,8)	+	A	5	a
2015	1381	Filet merlan	Raw fish	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5,0)	+	A	5	a
2015	1382	Pavé de saumon	Raw fish	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5,0)	+	A	5	a
2015	1383	Filet eglefin	Raw fish fillet	S. Seftenberg Ad1355	Seafood product	7 days 4°C	1,2	9-18-10-9-10 (11,2)	+	A	5	a
2015	1384	Filet lieu jaune	Raw fish fillet	S. Senftenberg Ad1355	Seafood product	7 days 4°C	1,2	9-18-10-9-10 (11,2)	+	A	5	a

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2015	1061	Noix de Saint Jacques riz et légumes	Ready to cook	S. Saint Paul F31	Fish	HT 8 min 56°C	2,6	2-0-1-2-1(1,2)	+	A	5	b
2015	1062	Petites gambas sauce tomate	Ready to cook	S. Saint Paul F31	Fish	HT 8 min 56°C	2,6	2-0-1-2-1(1,2)	+	A	5	b
2015	1063	Saint Jacques riz et légumes	Ready to cook	S. Saint Paul F31	Fish	HT 8 min 56°C	2,6	2-0-1-2-1(1,2)	+	A	5	b
2015	1064	Cabillaud tomate riz et légumes	Ready to cook	S. Typhimurium Ad1603	Ready to eat	HT 8 min 56°C	2,6	2-3-3-5-3(3,2)	+	A	5	b
2015	1065	Nouilles crevettes légumes	Ready to cook	S. Typhimurium Ad1603	Ready to eat	HT 8 min 56°C	2,6	2-3-3-5-3(3,2)	+	A	5	b
2015	1067	Tomates farcies aux petits légumes	Ready to cook	S. Typhimurium 305	Paella	HT 8 min 56°C	2,3	6-4-4-6-3(4,6)	+	A	5	b
2015	1068	Couscous oriental	Ready to cook	S. Typhimurium 305	Paella	HT 8 min 56°C	2,3	6-4-4-6-3(4,6)	+	A	5	b
2015	1069	Courgettes farcies	Ready to cook	S. Typhimurium 305	Paella	HT 8 min 56°C	2,3	6-4-4-6-3(4,6)	+	A	5	b
2015	1070	Gratin de choux fleurs	Ready to cook	S. Typhimurium 305	Paella	HT 8 min 56°C	2,3	6-4-4-6-3(4,6)	+	A	5	b
2015	1380	Carotte rapées crues	Raw grated carrots	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9,4)	+	A	5	c
2015	1385	Salade céréales, carottes, fruits secs	Deli salad	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9,4)	+	A	5	c
2015	1386	Trio carotte, céleri, maïs	Deli salad	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9,4)	+	A	5	c
2015	1387	Salade de carottes citron	Deli salad	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9,4)	+	A	5	c
2015	1388	Salade coleslaw	Deli salad	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9,4)	+	A	5	c
2015	1389	Salade saumon lentilles légumes	Deli salad	S. Senftenberg Ad1355	Seafood product	7 days 4°C	1,2	9-18-10-9-10 (11,2)	+	A	5	c
2015	1391	Salade au thon	Deli salad	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5,0)	+	A	5	c
2015	1392	Wrap saumon courgette citron	Sandwich	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5,0)	+	A	5	c
2015	1393	Sandwich thon œuf	Sandwich	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5,0)	+	A	5	c
2018	381	Tortis saumon concombre	RTE Seafood	S. Urbana Ad2334	Seafood product	Seeding 48 h 2-8°C	/	1-5-2-2-3 (2,6)	+	A	5	c
2018	382	Salade au thon crudités	RTE Seafood	S. Anatum Ad2727	Seafood product	Seeding 48 h 2-8°C	/	2-2-3-0-3 (2,0)	+	A	5	c

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2018	384	Sandwich saumon cuit fumé	RTE Seafood	S. Urbana Ad2334	Seafood product	Seeding 48 h 2-8°C	/	1-5-2-2-3 (2,6)	+	A	5	c
2018	385	Sandwich thon crudités	RTE Seafood	S. Anatum Ad2727	Seafood product	Seeding 48 h 2-8°C	/	2-2-3-0-3 (2,0)	+	A	5	c
2015	2114	Foie d'agneau pour animaux	Raw meat for pet	S. Braenderup F286	Feeding stuff	7 days 4°C	0,7	8-6-6-5-6 (6,2)	+	A	6	a
2015	2115	Foie de veau pour animaux	Raw meat for pet	S. Kedougou Ad1502	Feeding stuff	7 days 4°C	0,8	3-4-5-4-4 (4,0)	+	A	6	a
2015	2116	Rognon de veau pour animaux	Raw meat for pet	S. Braenderup F286	Feeding stuff	7 days 4°C	0,7	8-6-6-5-6 (6,2)	+	A	6	a
2015	2117	Rognon de bœuf pour animaux	Raw meat for pet	S. Kedougou Ad1502	Feeding stuff	7 days 4°C	0,8	3-4-5-4-4 (4,0)	+	A	6	a
2015	2118	Tripes de bœuf pour animaux	Raw meat for pet	S. Agona AOOV038	Feeding stuff	7 days 4°C	0,5	8-5-9-7-8 (7,4)	+	A	6	a
2015	2119	Langue de porc pour animaux	Raw meat for pet	S. Agona AOOV038	Feeding stuff	7 days 4°C	0,5	8-5-9-7-8 (7,4)	+	A	6	a
2015	2120	Saucisson pour chien	High moisture product	S. Agona AOOV038	Feeding stuff	7 days 4°C	0,5	8-5-9-7-8 (7,4)	+	A	6	b
2015	2121	Saucisson pour chien	High moisture product	S. Derby Ad1878	Feeding stuff	7 days 4°C	0,6	7-6-3-8-5 (5,8)	+	A	6	b
2015	2122	Saucisson pour chien	High moisture product	S. Braenderup F286	Feeding stuff	7 days 4°C	0,7	8-6-6-5-6 (6,2)	+	A	6	b
2015	2703	Terrine pour chien au lapin et aux légumes	High moisture product	S. Derby 630	Feeding stuff	HT 56°C 8 min	1,3	0-0-2-0-0 (0,4)	+	A	6	b
2015	2704	Terrine pour chien au canard et aux légumes	High moisture product	S. Derby 630	Feeding stuff	HT 56°C 8 min	1,3	0-0-2-0-0 (0,4)	+	A	6	b
2015	2705	Pâté pour chat au blanc de poulet	High moisture product	S. Derby 630	Feeding stuff	HT 56°C 8 min	1,3	0-0-2-0-0 (0,4)	+	A	6	b
2015	2706	Pâté pour chat au poulet et au veau	High moisture product	S. Montevideo Ad1503	Feeding stuff	HT 56°C 8 min	1,1	3-1-0-2-1 (1,4)	+	A	6	b
2015	2707	Pâté pour chat aux filets de thon	High moisture product	S. Montevideo Ad1503	Feeding stuff	HT 56°C 8 min	1,1	3-1-0-2-1 (1,4)	+	A	6	b

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2015	1874	Croquettes céréales/bœuf/légumes	Pellets for dogs(beef, cereals)	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1,0)	+	A	6	c
2015	1875	Croq mix	Pellets for dogs	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1,0)	+	A	6	c
2015	1876	Croq mix	Pellets for dogs	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2,0)	+	A	6	c
2015	1877	Croquettes céréales/bœuf/volaille	Pellets for dogs (poultry, cereals, beef)	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1,0)	+	A	6	c
2015	1878	Croquettes junior pour chien	Pellets for dogs	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1,0)	+	A	6	c
2015	1879	Croquettes volaille/légumes/céréales	Pellets for dogs(poultry, cereals, vegetables)	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1,0)	+	A	6	c
2015	1880	Croquettes	Pellets for dogs	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2,0)	+	A	6	c
2015	1881	Croquettes chats stérilisés	Pellets for cats	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2,0)	+	A	6	c
2015	1882	Croquettes chats stérilisés	Pellets for cats	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2,0)	+	A	6	c
2015	1883	Croquettes chat poulet	Pellets for cats (poultry)	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2,0)	+	A	6	c
2015	1884	Croquettes chat junior	Pellets for cats	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2,4)	+	A	6	c
2015	1885	Croquettes chat	Pellets for cats	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2,4)	-	A	6	c
2015	1886	Croquettes chat	Pellets for cats	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2,4)	+	A	6	c
2015	1887	Croquettes chaton	Pellets for kitty	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2,4)	+	A	6	c
2015	1888	Croquettes chat	Pellets for cats	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2,4)	+	A	6	c
2017	9596	Eau de lavage sciage viande poulet (meat industry)	Rinse water (meat industry)	S. Typhimurium ST719	Environmental samples	Seeding 48 h 2-8°C	/	0-4-1-4-0 (1,8)	+	A	7	a
2017	9597	Eau de lavage sciage viande poulet (meat industry)	Rinse water (meat industry)	S. Typhimurium ST719	Environmental samples	Seeding 48 h 2-8°C	/	0-4-1-4-0 (1,8)	+	A	7	a

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2017	9598	Eau de rinçage knacki pousoir (meat industry)	Rinse water (meat industry)	S. Typhimurium ST719	Environmental samples	Seeding 48 h 2-8°C	/	0-4-1-4-0 (1,8)	+	A	7	a
2017	9599	Eau de process saucisse végétale (meat industry)	Process water (meat industry)	S. Typhimurium ST719	Environmental samples	Seeding 48 h 2-8°C	/	0-4-1-4-0 (1,8)	+	A	7	a
2018	483	Eau de process fabrication chippolatas	Process water (sausage production)	S. Cubana Ad2323	Environmental samples	Seeding 48 h 2-8°C	/	2-1-1-1-0 (1,0)	-	A	7	a
2018	484	Eau de process fabrication chippolatas	Process water (sausage production)	S. Kottbus 3	Environmental samples	Seeding 48 h 2-8°C	/	3-2-0-5-4 (2,8)	+	A	7	a
2018	485	Eau rinçage pousoir production poisson	Rinse water (fish production)	S. Cubana Ad2323	Environmental samples	Seeding 48 h 2-8°C	/	2-1-1-1-0 (1,0)	+	A	7	a
2018	486	Eau rinçage pousoir production poisson	Rinse water (fish production)	S. Kottbus 3	Environmental samples	Seeding 48 h 2-8°C	/	3-2-0-5-4 (2,8)	+	A	7	a
2018	487	Eau de rinçage production riz au lait	Rinse water (dairy dessert production)	S. Cubana Ad2323	Environmental samples	Seeding 48 h 2-8°C	/	2-1-1-1-0 (1,0)	+	A	7	a
2018	488	Eau de rinçage production riz au lait	Rinse water (dairy dessert production)	S. Kottbus 3	Environmental samples	Seeding 48 h 2-8°C	/	3-2-0-5-4 (2,8)	+	A	7	a
2018	489	Eau rinçage marmite cuisson soupe légumes	Rinse water (Soup production)	S. Cubana Ad2323	Environmental samples	Seeding 48 h 2-8°C	/	2-1-1-1-0 (1,0)	+	A	7	a
2018	490	Eau rinçage marmite cuisson soupe légumes	Rinse water (Soup production)	S. Kottbus 3	Environmental samples	Seeding 48 h 2-8°C	/	3-2-0-5-4 (2,8)	+	A	7	a
2017	9600	Déchets saucisse végétale (meat industry)	Vegetable sausage residue	S. Infantis Ad1646	Environmental samples	Seeding 48 h 2-8°C	/	1-5-1-0-3 (2,0)	+	A	7	b

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2017	9601	Déchets knack porc (meat industry)	Vegetable sausage residue	S. Infantis Ad1646	Environmental samples	Seeding 48 h 2-8°C	/	1-5-1-0-3 (2,0)	+	A	7	b
2017	9602	Déchets knack porc (meat industry)	Vegetable sausage residue	S. Infantis Ad1646	Environmental samples	Seeding 48 h 2-8°C	/	1-5-1-0-3 (2,0)	+	A	7	b
2018	491	Déchets production viande	Residue (Meat production)	S. Typhimurium Ad1070	Environmental samples	Seeding 48 h 2-8°C	/	2-0-0-1-3 (1,2)	+	A	7	b
2018	492	Déchet de sol P1	Residue (poultry industry)	S. Kedougou Ad929	Environmental samples	Seeding 48 h 2-8°C	/	2-0-0-1-3 (1,2)	+	A	7	b
2018	493	Déchets pomme	Residue (apple)	S. Typhimurium Ad1070	Environmental samples	Seeding 48 h 2-8°C	/	2-0-0-1-3 (1,2)	+	A	7	b
2018	494	Déchets pomme	Residue (apple)	S. Kedougou Ad929	Environmental samples	Seeding 48 h 2-8°C	/	2-0-0-1-3 (1,2)	+	A	7	b
2017	9603	Chiffonnette salage multi aiguille (poultry industry)	Wipe (Poultry industry)	S. Infantis Ad1646	Environmental samples	Seeding 48 h 2-8°C	/	1-5-1-0-3 (2,0)	+	A	7	c
2017	9604	Chiffonnette plumeuse après nettoyage (poultry industry)	Wipe (Poultry industry)	S. Rissen Ad2510	Environmental samples	Seeding 48 h 2-8°C	/	0-2-0-1-1 (0,8)	+	A	7	c
2017	9605	Chiffonnette plumeuse après nettoyage (poultry industry)	Wipe (Poultry industry)	S. Kottbus 1	Environmental samples	Seeding 48 h 2-8°C	/	0-0-2-0-1 (0,6)	+	A	7	c
2017	9606	Chiffonnette saucisses végétales	Wipe (Vegetable sausage production)	S. Rissen Ad2510	Environmental samples	Seeding 48 h 2-8°C	/	0-2-0-1-1 (0,8)	-	A	7	c
2017	9607	Chiffonnette saucisses végétales cutter vertical	Wipe (Vegetable sausage production)	S. Rissen Ad2510	Environmental samples	Seeding 48 h 2-8°C	/	0-2-0-1-1 (0,8)	+	A	7	c

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2017	9608	Chiffonette saucisses végétales microcutter	Wipe (Vegetable sausage production)	S. Kottbus 1	Environmental samples	Seeding 48 h 2-8°C	/	0-0-2-0-1 (0,6)	+	A	7	c
2017	9609	Chiffonette table	Wipe (Vegetable sausage production)	S. Kottbus 1	Environmental samples	Seeding 48 h 2-8°C	/	0-0-2-0-1 (0,6)	+	A	7	c
2017	8384	Viande hachée à la bolognaise	Raw beef meat	S. Napoli Ad928	Bovine	Seeding 48 h 2-8°C	/	1-1-3-3-0 (1,6)	+	D	8	a
2017	8385	Viande hachée à la bolognaise	Raw beef meat	S. Kedougou Ad929	Bovine	Seeding 48 h 2-8°C	/	1-2-5-3-4 (3,0)	+	D	8	a
2017	8386	Pavé de rumsteak assaisonné	Raw beef meat	S. Napoli Ad928	Bovine	Seeding 48 h 2-8°C	/	1-1-3-3-0 (1,6)	+	D	8	a
2017	8387	Pavé de rumsteak assaisonné	Raw beef meat	S. Kedougou Ad929	Bovine	Seeding 48 h 2-8°C	/	1-2-5-3-4 (3,0)	+	D	8	a
2017	8400	Palet de porc	Raw pork meat	S. Typhimurium 193	Meat products	Seeding 48 h 2-8°C	/	2-3-2-2-6 (3,0)	+	D	8	a
2017	8401	Palet de porc	Raw pork meat	S. Bredeney 243	Meat products	Seeding 48 h 2-8°C	/	0-0-4-6-4 (2,8)	+	D	8	a
2017	8466	Gigot d'agneau en tranches	Raw lamb meat	S. Typhimurium 22	Meat products	Seeding 48 h 2-8°C	/	0-1-1-2-0 (0,8)	+	D	8	a
2017	8468	Collier d'agneau	Raw lamb meat	S. Typhimurium 22	Meat products	Seeding 48 h 2-8°C	/	0-1-1-2-0 (0,8)	-	D	8	a
2017	8470	Jarret de veau	Raw veal meat	S. Typhimurium 22	Meat products	Seeding 48 h 2-8°C	/	0-1-1-2-0 (0,8)	+	D	8	a
2017	8388	Haut de cuisse de poulet	Poultry meat	S. SaintPaul 631	Meat products	Seeding 48 h 2-8°C	/	1-6-1-4-1 (2,6)	+	D	8	b
2017	8389	Escalope de poulet	Poultry meat	S. SaintPaul 631	Meat products	Seeding 48 h 2-8°C	/	1-6-1-4-1 (2,6)	+	D	8	b
2017	8390	Escalope de dinde	Poultry meat	S. SaintPaul 631	Meat products	Seeding 48 h 2-8°C	/	1-6-1-4-1 (2,6)	+	D	8	b
2017	8391	Escalope de dinde	Poultry meat	S. Virchow 647	Meat products	Seeding 48 h 2-8°C	/	3-2-1-3-3 (2,4)	+	D	8	b
2017	8402	Escalope de poulet	Poultry meat	S. Virchow 647	Meat products	Seeding 48 h 2-8°C	/	3-2-1-3-3 (2,4)	+	D	8	b
2017	8472	Escalope de dinde	Poultry meat	S. Infantis 37	Poultry meat	Seeding 48 h 2-8°C	/	1-3-2-3-2 (2,2)	+	D	8	b
2017	8474	Escalope de poulet	Poultry meat	S. Infantis 37	Poultry meat	Seeding 48 h 2-8°C	/	1-3-2-3-2 (2,2)	+	D	8	b
2017	8887	Pavé de truite	Raw fish filet	S. Indiana 2	Fish filet	Seeding 48 h 2-8°C	/	1-4-1-5-4 (3,0)	+	D	8	c
2017	8888	Filet de julienne	Raw fish filet	S. Indiana 2	Fish filet	Seeding 48 h 2-8°C	/	1-4-1-5-4 (3,0)	+	D	8	c
2017	8889	Filet de merlan	Raw fish filet	S. Indiana 2	Fish filet	Seeding 48 h 2-8°C	/	1-4-1-5-4 (3,0)	+	D	8	c

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2017	8890	Crevettes crues décortiquées	Raw shrimp	S. Indiana 2	Fish filet	Seeding 48 h 2-8°C	/	1-4-1-5-4 (3,0)	+	D	8	c
2017	8891	Pavé de saumon	Raw fish filet	S. Derby F81	Seafood	Seeding 48 h 2-8°C	/	3-3-0-1-5 (2,4)	+	D	8	c
2017	8892	Filet de julienne	Raw fish filet	S. Derby F81	Seafood	Seeding 48 h 2-8°C	/	3-3-0-1-5 (2,4)	+	D	8	c
2017	8893	Filet de Merlan	Raw fish filet	S. Derby F81	Seafood	Seeding 48 h 2-8°C	/	3-3-0-1-5 (2,4)	+	D	8	c
2017	8894	Crevettes géantes crues	Raw shrimp	S. Derby F81	Seafood	Seeding 48 h 2-8°C	/	3-3-0-1-5 (2,4)	+	D	8	c
2017	8895	Pavé de truite	Raw fish filet	S. Hadar F106	Seafood	Seeding 48 h 2-8°C	/	0-5-2-3-0 (2,0)	+	D	8	c
2017	8896	Cocktail fruits de mer	Seafood cocktail	S. Hadar F106	Seafood	Seeding 48 h 2-8°C	/	0-5-2-3-0 (2,0)	+	D	8	c
2017	8897	Noix de saint Jacques	Raw seafood	S. Hadar F106	Seafood	Seeding 48 h 2-8°C	/	0-5-2-3-0 (2,0)	+	D	8	c
2017	8898	Crevettes crues décortiquées	Raw shrimp	S. Hadar F106	Seafood	Seeding 48 h 2-8°C	/	0-5-2-3-0 (2,0)	+	D	8	c
2017	9268	Poudre de cacao	Cocoa powder	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2,8	+	F	9	a
2017	9269	Poudre de cacao	Cocoa powder	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	9	a
2017	9270	Poudre de cacao 32%	32% Cocoa powder	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2,8	+	F	9	a
2017	9271	Poudre de cacao 32%	32% Cocoa powder	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	9	a
2017	9272	Poudre de cacao 100%	100% Cocoa powder	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2,8	+	F	9	a
2017	9273	Poudre de cacao 100%	100% Cocoa powder	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	9	a
2017	9274	Poudre de cacao	Cocoa powder	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2,8	+	F	9	a

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2017	9275	Poudre de cacao	Cocoa powder	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	9	a
2017	9276	Poudre de cacao	Cocoa powder	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2,8	+	F	9	a
2017	9277	Poudre de cacao	Cocoa powder	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	9	a
2017	9278	Chocolat pur 65%	Chocolate product (65%)	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1,5	+	F	9	b
2017	9279	Chocolat pur 65%	Chocolate product (65%)	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2,9	+	F	9	b
2017	9280	Chocolat pur lait 41%	Milk chocolate product (41%)	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1,5	+	F	9	b
2017	9281	Chocolat pur lait 41%	Milk chocolate product (41%)	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2,9	+	F	9	b
2017	9282	Chcocolat de couverture noir 75%	Chocolate product (75%)	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1,5	+	F	9	b
2017	9283	Chcocolat de couverture noir 75%	Chocolate product (75%)	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2,9	+	F	9	b
2017	9284	Chocolat force noire 50%	Chocolate product (50%)	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1,5	+	F	9	b
2017	9285	Chocolat force noire 50%	Chocolate product (50%)	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2,9	+	F	9	b

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2017	9286	Chocolat résistant cuisson 44%	Chocolate product (44%)	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1,5	+	F	9	b
2017	9287	Chocolat résistant cuisson 44%	Chocolate product (44%)	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2,9	+	F	9	b
2017	9288	Coques cacao	Cocoa shells	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	-	F	9	c
2017	9289	Coques cacao	Cocoa shells	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	-	F	9	c
2017	9290	Beurre de cacao	Cocoa butter	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	+	F	9	c
2017	9291	Beurre de cacao	Cocoa butter	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	+	F	9	c
2017	9292	Masse de cacao	Cocoa mass	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	+	F	9	c
2017	9293	Masse de cacao	Cocoa mass	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	+	F	9	c
2017	9294	Masse de cacao	Cocoa mass	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	+	F	9	c
2017	9295	Masse de cacao	Cocoa mass	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	+	F	9	c
2017	9296	Beurre de cacao	Cocoa butter	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	-	F	9	c

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2017	9297	Beurre de cacao	Cocoa butter	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	+	F	9	c
2017	294	Masse de cacao	Cocoa mass	S. Panama Ad1733	Cereals	Spiking HT 56°C 8 min	1,0	6-5-4-4-4 (4,6)	+	F	9	c
2017	295	Masse de cacao	Cocoa mass	S. Typhimurium 633	Bakery	Spiking HT 56°C 8 min	0,5	3-7-6-2-3 (4,2)	-	F	9	c
2017	296	Liqueur de cacao	Cocoa liquor	S. Panama Ad1733	Cereals	Spiking HT 56°C 8 min	1,0	6-5-4-4-4 (4,6)	+	F	9	c
2017	297	Liqueur de cacao	Cocoa liquor	S. Typhimurium 633	Bakery	Spiking HT 56°C 8 min	0,5	3-7-6-2-3 (4,2)	+	F	9	c
2017	298	Liqueur de cacao	Cocoa liquor	S. Panama Ad1733	Cereals	Spiking HT 56°C 8 min	1,0	6-5-4-4-4 (4,6)	+	F	9	c

Appendix 4 – Sensitivity study: raw data

Bold typing : artificially inoculated samples

Salmonella detection results:

m:	minoritary level of target analyte
M :	majoritary level of target analyte
P:	pure culture level of target analyte
1/2 :	50% level of target analyte
-:	no typical colonies but presence of background microflora
st:	plate without any colony
i:	PCR inhibition
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 on nutrient agar
d:	doubtful colony
+w:	weak reaction for Latex test
ni :	not isolated colony
y:	yes
n:	no

MEAT PRODUCTS																												
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method : BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection - PROTOCOL A (General protocol)																Category	Type		
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Sub-culture in RVS (Y/N)	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)						Storage 72 h at 5°C ± 3°C										
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Confirmatory tests: direct streaking				Confirmatory tests: after subculture RVS			Final result	Agreement with regrowth	PCR result (Ct)	Confirmatory tests	Final result	Agreement 72 h with regrowth								
								Brilliance Salmonella				XLD		Brilliance salmonella							XLD							
Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex																			
2015	703	Filet mignon	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	706	Onglet de coche	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	707	Viande broyée volaille	Raw poultry meat	+m	+1/2	+M	+M	+	+(38,5)	Y	/	/	/	/	/	+1/2	+	+	+m	+	+	PA	+(38,2)	+	+	PA	1	a
2015	708	Epaule porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	709	Epaule porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	712	Araignée de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	713	Viande de cochon	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	714	Onglet de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	716	Filet mignon	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	717	Viande broyée de poulet	Raw poultry meat	+md (NC)	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA	-	-	-	NA	1	a
2015	719	Escalope volaille	Raw poultry meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	720	Escalope dinde	Raw poultry meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	721	Onglet de porc	Raw pork meat	+m	+1/2	+1/2	+M	+	+(35,5)	Y	/	/	/	/	/	+1/2	+	+	+1/2	+	+	PA	+(38,2)	+	+	PA	1	a
2015	722	VSM poulet	Raw poultry meat	+m	+M	+M	+M	+	+(34,5)	Y	/	/	/	/	/	+1/2	+	+	+m	+	+	PA	+(37,7)	+	+	PA	1	a
2015	723	VSM porc	Raw pork meat	+m	+m	+m	+M	+	+(35,7)	Y	/	/	/	/	/	+m	+	+	+m	+	+	PA	+(41,1)	+	+	PA	1	a
2015	724	Cuisse de poulet	Raw poultry meat	+m	+M	+m	+M	+	+(39,6)	Y	/	/	/	/	/	+M	+	+	+m	+	+	PA	+(37,3)	+	+	PA	1	a
2015	725	Maigre de porc	Raw pork meat	+1/2	+1/2	+1/2	+M	+	+(35,6)	Y	/	/	/	/	/	+M	+	+	+1/2	+	+	PA	+(37,5)	+	+	PA	1	a
2015	737	Pierrade de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	738	Jambon	Ham	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA					1	a
2015	755	Crépinette de porc	Pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	1372	Epaule de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	1374	Crépine	Raw pork meat	+m d (<i>E. coli</i>)	-	-	-	-	-	Y	/	/	/	/	/	-	/	- (<i>E. coli</i>)	+m	-	-	NA	-				1	a
2015	1375	Peau de cou	Poultry neck skin	-	-	+md (<i>E. coli</i>)	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA	-				1	a
2015	1376	Crépine	Raw pork meat	+m	+m	+m	+m	+	+(38,2)	Y	/	/	/	/	/	+m	+	+	+m	+	+	PA	+(37,7)	+	+	PA	1	a
2015	2551	Maigre de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	2552	Foie de porc	Raw pork meat	+1/2	+1/2	+m	+1/2	+	+(38,2)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(38,1)	+	+	PA	1	a
2015	2553	Onglet de coche	Raw pork meat	+1/2	+1/2	+1/2	+M	+	+(38,3)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(35,2)	+	+	PA	1	a
2015	2554	Filet mignon	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	a
2015	2555	Onglet de porc	Raw pork meat	+M	+M	+M	+M	+	+(38,6)	Y	/	/	/	/	/	+P	+	+	+M	+	+	PA	+(35,2)	+	+	PA	1	a
2015	2556	Roti de jambon	Ham	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					1	a
2015	704	Brochette viande	Raw pork meat	1+d (NC)	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	b
2015	705	Steak de porc pomme curry	Seasoned pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA					1	b

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

MEAT PRODUCTS																												
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method : BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL A (General protocol)															Category	Type			
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Sub-culture in RVS (Y/N)	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)						Storage 72 h at 5°C ± 3°C										
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Confirmatory tests: direct streaking				Confirmatory tests: after subculture RVS					Final result	Agreement with regrowth	PCR result (Ct)	Confirmatory tests	Final result	Agreement 72 h with regrowth						
								Brilliance Salmonella				XLD		Brilliance salmonella		XLD												
								Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex											
2015	710	Brochette pintade	Raw poultry meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	715	Poitrine de porc demi sel fumée	Smoked pork meat	st	st	st	st	-	-	Y	/	/	/	/	/	st	/	/	st	/	-	NA				1	b	
2015	718	Pavé de porc mariné à la provençale	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	739	Poitrine de porc 1/2 sel fumée	Smoked pork meat (delicatessen)	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	740	Palette 1/2 sel	Seasoned pork meat	st	st	st	st	-	-	Y	/	/	/	/	/	st	/	/	st	/	-	NA				1	b	
2015	741	Chipolatas	Sausages	+m	+M	+M	+M	+	+(38,8)	Y	/	/	/	/	/	+M	+	+	+1/2	+	+	PA	+(40,9)	+	+	PA	1	b
2015	742	Saucisses aux herbes	Seasoned sausages	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA	-	-	-	NA	1	b
2015	743	Chou farci cru	Raw pork meat with vegetables	-	st	-	-	-	-	Y	/	/	/	/	/	st	/	/	st	/	-	NA				1	b	
2015	744	Chipolatas	Sausages	+md	+M	+M	+M	+	+(42,1)	Y	/	/	/	/	/	+M	+	+	+1/2	+	+	PA	+(41,3)	+	+	PA	1	b
2015	745	Chipolatas	Sausages	-	-	-	-	-	-	Y	/	/	/	/	/	st	/	/	-	/	-	NA				1	b	
2015	746	Saucisses Toulouse	Sausages	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	747	Poitrine de porc marinée paysanne	Marinated pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	748	Farce	Fermented ground pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	749	Chair à saucisse	Fermented ground pork	-	+md	+md	+md	+	-/- +(39,7)	Y	/	/	/	/	/	+md ni/+	+	+	-	/	-	ND	-/-	-	-	ND	1	b
2015	750	Chipolatas	Sausages	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	751	Farce légumes	Fermented ground pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	752	Saucisse Toulouse	Sausages	+M	+M	+1/2	+M	+	+(41,5)	Y	/	/	/	/	/	+1/2	+	+	+1/2	+	+	PA	+(36,1)	+	+	PA	1	b
2015	753	Farce à friand	Fermented ground pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	754	Farce	Fermented ground pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	756	Saucisse Toulouse	Sausages	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	757	Farce tomates	Fermented ground pork	+M	+M	+m	+M	+	+(38,4)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(39,7)	+	+	PA	1	b
2015	758	Saucisses porc à l'indienne	Sausages	st	st	st	st	-	-	Y	/	/	/	/	/	st	/	/	st	/	-	NA				1	b	
2015	1377	Escalope viennoise de dinde cuite congelée	Frozen cooked turkey meat	+M	+P	+M	+P	+	+(36,7)	N	+M	+	+	+md	+	/	/	/	/	/	+	PA	+(36,7)	+	+	PA	1	b
2015	1378	Escalope viennoise de dinde cuite congelée	Frozen cooked turkey meat	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				1	b	
2015	1531	Viande de bœuf hachée	Ground beef	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	b	
2015	1532	Viande de bœuf hachée	Ground beef	+M	+M	+M	+M	+	+(34,6)	Y	/	/	/	/	/	+M	+	+	+m	+	+	PA	+(34,4)	+	+	PA	1	b
2015	711	Emincés de kebab	Seasoned pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				1	c	
2015	759	Saucisson sec	Fermented delicatessen	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				1	c	
2015	1379	Maigre tête de porc purée	Raw pork meat	+1/2	+1/2	+M	+M	+	+(40,3)	Y	/	/	/	/	/	+1/2	+	+	+m	+	+	PA	+(37,5)	+	+	PA	1	c
2015	2277	Emincé de poulet grillé et duo de purée	Ready to reheat meal	+p	+p	+p	+p	+	+(33,3)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(31,1)	+	+	PA	1	c

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				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Brilliance Salmonella			XLD			Brilliance salmonella			XLD										
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex										
Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)																							Storage 72 h at 5°C ± 3°C							
2015	2278	Poêlée à la méridionale poulet rôti, tomates, courgettes	Ready to reheat meal	+p	+p	+p	+p	+	+(31,6)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(35,3)	+	+	PA	1	c		
2015	2279	Couscous au poulet et merguez	Ready to reheat meal	+p	+p	+p	+p	+	+(36,8)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(34,9)	+	+	PA	1	c		
2015	2280	Paupiette de veau jardinière de légumes	Ready to reheat meal	+p	+p	+p	+p	+	+(31,9)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(30,1)	+	+	PA	1	c		
2015	2281	Aiguillette de poulet sauce normande et son riz	Ready to reheat meal	+p	+p	+p	+p	+	+(31,7)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(31,3)	+	+	PA	1	c		
2015	2282	Poulet et risotto aux cèpes	Ready to reheat meal	+p	+p	+p	+p	+	+(33,5)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(34,6)	+	+	PA	1	c		
2015	2283	Poulet à la moutarde et riz	Ready to reheat meal	+p	+p	+p	+p	+	+(31,4)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(31,6)	+	+	PA	1	c		
2015	2284	Parmentier de canard confit	Ready to reheat meal	+p	+p	+p	+p	+	+(29,8)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(30,0)	+	+	PA	1	c		
2015	2285	Saucisse de Toulouse grillée purée au beurre	Ready to reheat meal	+p	+p	+p	+p	+	+(32,0)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(30,7)	+	+	PA	1	c		
2015	2286	Gratin d'endives au jambon	Ready to reheat meal	+p	+p	+p	+p	+	+(32,9)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(31,3)	+	+	PA	1	c		
2015	2287	Poulet tomates et purée de courgettes	Ready to reheat meal	+p	+p	+p	+p	+	+(32,4)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(31,6)	+	+	PA	1	c		
2015	2557	Saucisson sec	Fermented delicatessen	+P	+P	+P	+P	+	+(30,9)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,7)	+	+	PA	1	c		
2017	8768	Mortadelle	Delicatessen	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA				1	c			
2017	8769	Jambon supérieur	Ham	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA				1	c			
2017	8770	Rosette	Delicatessen	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA				1	c			
2017	8771	Saucisson à l'ail	Delicatessen	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA				1	c			
2017	8772	Saucisson à l'ail	Delicatessen	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA				1	c			

SEAFOOD AND VEGETABLES																														
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				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Brilliance Salmonella			XLD			Brilliance salmonella			XLD										
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex										
Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)																								Storage 72 h at 5°C ± 3°C						
2015	1066	Fleurette broccoli carottes fèves	Ready to cook	+p	+M	+p	+M	+	+(33,7)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,6)	+	+	PA	5	a		
2015	1071	Merlu blanc	Raw fish	+m	+p	+M	+p	+	+(32,8)	N	+M	+	+	+M	+	/	/	/	/	/	+	PA	+(34,8)	+	+	PA	5	a		
2015	1072	Colin d'Alaska	Raw fish	+p	+p	+p	+p	+	+(31,0)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,3)	+	+	PA	5	a		
2015	1073	Saumon	Raw fish	+m	+M	+M	+M	+	+(32,3)	N	+M	+	+	+M	+	/	/	/	/	/	+	PA	+(32,2)	+	+	PA	5	a		
2015	1074	Petits pois	Raw peas	+M	+M	+M	+M	+	+(32,7)	N	+M	+	+	+M	+	/	/	/	/	/	+	PA	+(34,9)	+	+	PA	5	a		
2015	1075	Haricots verts	Raw beans	+M	+M	+M	+M	+	+(31,1)	N	+M	+	+	+M	+	/	/	/	/	/	+	PA	+(33,3)	+	+	PA	5	a		
2015	1381	Filet merlan	Raw fish	+P	+P	+P	+P	+	+(37,3)	N	+M	+	+	+M	+	/	/	/	/	/	+	PA	+(33,4)	+	+	PA	5	a		
2015	1382	Pavé de saumon	Raw fish	+P	+P	+P	+P	+	+(35,2)	N	+M	+	+	+M	+	/	/	/	/	/	+	PA	+(33,1)	+	+	PA	5	a		
2015	1383	Filet eglefin	Raw fish fillet	+P	+P	+P	+P	+	+(39,7)	N	+M	+	+	+M	+	/	/	/	/	/	+	PA	+(35,4)	+	+	PA	5	a		
2015	1384	Filet lieu jaune	Raw fish fillet	+P	+P	+1/2	+P	+	+(35,0)	N	+1/2	+	+	+m	+	/	/	/	/	/	+	PA	+(37,5)	+	+	PA	5	a		
2015	1406	Loup de mer	Raw fish	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA					5	a		
2015	1407	Merlu blanc	Raw fish	-	-	-	-	-	-	N	-	/	-(H. alvei)	+md ni/+d	+d	/	/	/	/	/	-	NA					5	a		
2015	1408	Filet morue salée crue	Raw fish fillet	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					5	a		
2015	1409	Filet de cabillaud	Raw fish fillet	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA					5	a		
2015	1410	Dos de cabillaud	Raw fish	st	st	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA					5	a		
2015	1412	Petits pois	Raw peas	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA					5	a		
2015	1413	Haricots verts	Raw beans	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA					5	a		
2015	1414	Choux fleur	Raw cauliflower	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA					5	a		
2015	1415	Baby carottes	Raw carrots	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA					5	a		
2015	1424	Fleurette de broccolis	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					5	a		
2015	1426	Betterave rouge	Deli salad	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					5	a		
2015	1061	Noix de Saint Jacques riz et légumes	Ready to cook	+p	+p	+p	+p	+	+(32,9)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(38,8)	+	+	PA	5	b		
2015	1062	Petites gambas sauce tomate	Ready to cook	+p	+p	+p	+p	+	+(35,2)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(37,0)	+	+	PA	5	b		
2015	1063	Saint Jacques riz et légumes	Ready to cook	+p	+p	+p	+p	+	+(32,9)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,1)	+	+	PA	5	b		
2015	1064	Cabillaud tomate riz et légumes	Ready to cook	+p	+M	+p	+M	+	+(36,1)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(35,3)	+	+	PA	5	b		
2015	1065	Nouilles crevettes légumes	Ready to cook	+p	+M	+p	+M	+	+(34,5)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,8)	+	+	PA	5	b		
2015	1067	Tomates farcies aux petits légumes	Ready to cook	+p	+p	+p	+p	+	+(37,7)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(37,6)	+	+	PA	5	b		
2015	1068	Couscous oriental	Ready to cook	+p	+p	+p	+p	+	+(34,5)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(36,2)	+	+	PA	5	b		
2015	1069	Courgettes farcies	Ready to cook	+p	+p	+p	+p	+	+(231,5)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(33,0)	+	+	PA	5	b		
2015	1070	Gratin de choux fleurs	Ready to cook	+p	+p	+p	+p	+	+(31,0)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,4)	+	+	PA	5	b		
2015	1411	Carottes rondelles	Raw carrots	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					5	b		
2015	1417	Nem au crabe	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					5	b		
2015	1418	Poisson à l'Andalouse	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					5	b		
2015	1419	Saumon purée brocolis	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					5	b		
2015	1420	Colin d'Alaska petits légumes	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					5	b		

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											Brilliance Salmonella		XLD		Brilliance salmonella								XLD						
Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex																				
2015	1421	Torsade saumon légumes	Ready to cook	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				5	b		
2015	1422	Quiche brocolis saumon	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				5	b		
2015	1423	Lasagne chèvre épinards	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				5	b		
2015	1425	Couscous oriental	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				5	b		
2017	9639	Lotte à l'américaine	RTRH fish filet	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	NA				5	b		
2017	9640	Encornet farci	RTRH fish filet	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	NA				5	b		
2015	1380	Carotte râpées crues	Raw grated carrots	+1/2	+M	+M	+P	+	+35,6	N	+M	+	+	+M	+	/	/	/	/	/	+	PA	+33,6	+	+	PA	5	c	
2015	1385	Salade céréales, carottes, fruits secs	Deli salad	+P	+P	+P	+P	+	+37,5	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+36,1	+	+	PA	5	c	
2015	1386	Trio carotte, céleri, maïs	Deli salad	+P	+P	+P	+P	+	+34,6	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+34,3	+	+	PA	5	c	
2015	1387	Salade de carottes citron	Deli salad	+P	+P	+P	+P	+	+32,9	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+32,5	+	+	PA	5	c	
2015	1388	Salade coleslaw	Deli salad	+P	+P	+P	+P	+	+40,3	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+38,7	+	+	PA	5	c	
2015	1389	Salade saumon lentilles légumes	Deli salad	+M	+M	+m	+1/2	+	+39,1	N	+md	+w	+	-	/	/	/	/	/	/	+	PA	+39,4	+	(MSRV)	+	PA	5	c
2015	1391	Salade au thon	Deli salad	+M	+M	+M	+M	+	+33,9	N	+1/2	+	+	+M	+	/	/	/	/	/	+	PA	+34,9	+	+	PA	5	c	
2015	1392	Wrap saumon courgette citron	Sandwich	+P	+P	+P	+P	+	+37,4	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+33,4	+	+	PA	5	c	
2015	1393	Sandwich thon œuf	Sandwich	+1/2	+P	+P	+P	+	+35,8	N	+P	+	+	+M	+	/	/	/	/	/	+	PA	+34,9	+	+	PA	5	c	
2015	1416	Rouleaux de printemps au crabe	Ready to cook	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				5	c		
2015	1427	Coleslaw	Deli salad	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				5	c		
2015	1428	Trio carottes céleri maïs	Deli salad	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				5	c		
2015	1429	Salade céréales carottes fruits secs	Deli salad	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				5	c		
2015	1430	Salade pâte carotte tomate poulet	Deli salad	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				5	c		
2015	1431	Salade au thon tomate olives	Deli salad	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				5	c		
2015	1432	Sandwich saumon courgettes	Sandwich	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				5	c		
2015	1433	Sandwich saumon fumé aneth	Sandwich	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				5	c		
2015	1434	Sandwich surimi crudités	Sandwich	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				5	c		
2015	1435	Sandwich thon crudités	Sandwich	-	-	-	-	-	-	N	-	/	/	+md ni/-	/	/	/	/	/	/	-	NA				5	c		
2018	381	Tortis saumon concombre	RTE Seafood	+M	+M	+M	+M	+	+27,6		+m	+	+	+M	+	+M	+	+	+M	+	+	PA	+27,4	+	+	PA	5	c	
2018	382	Salade au thon crudités	RTE Seafood	+p	+p	+p	+p	+	+39,9		+mni/+	+	+	+mni/+	+	+M	+	+	+M	+	+	PA	+35,8	+	+	PA	5	c	
2018	384	Sandwich saumon cuit fumé	RTE Seafood	+M	+1/2	+M	+M	+	+39,9		+mni/+	+	+	+m	+	+M	+	+	+M	+	+	PA	+39,7	+	+	PA	5	c	
2018	385	Sandwich thon crudités	RTE Seafood	+M	+M	+M	+p	+	+31,5		+1/2	+	+	+m	+	+M	+	+	+M	+	+	PA	+30,5	+	+	PA	5	c	

PET FOOD																												
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method : BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection - PROTOCOL A (General protocol)															Category	Type			
				RVS broth		MKTTn broth		Result	PCR result (Ct)	Sub-culture in RVS (Y/N)	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)						Storage 72 h at 5°C ± 3°C											
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Confirmatory tests: direct streaking			Confirmatory tests: after subculture RVS			Final result	Agreement with regrowth	PCR result (Ct)	Confirmatory tests	Final result	Agreement 72 h with regrowth						
											Brilliance Salmonella		XLD		Brilliance salmonella								XLD					
Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex																			
2015	1969	Tripes de bœuf crues pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				6	a	
2015	1970	Rognons de bœuf pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				6	a	
2015	1971	Rognons de veau pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				6	a	
2015	1972	Foie de veau pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				6	a	
2015	1973	Langue de porc pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA	-	-	-	NA	6	a
2015	1974	Cervelle de porc pour animaux	Raw meat for pet	+M	+M	+m	+M	+	+(35,1)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(37,4)	+	+	PA	6	a
2015	1975	Foie d'agneau pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA	-	-	-	NA	6	a
2015	2056	Farine d'agneau	Lamb flour	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				6	a	
2015	2057	Farine de volaille	Poultry flour	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				6	a	
2015	2058	Creton	Flour for feed stuff	+M	+M	+M	+M	+	+(34,9)	N	+m	+	+	+m	+	/	/	/	/	/	+	PA	+(35,2)	+	+	PA	6	a
2015	2059	Creton	Flour for feed stuff	+M	+M	+M	+M	+	+(34,1)	N	+m	+	+	+m	+	/	/	/	/	/	+	PD	+(36,5)	+	+	PD	6	a
2015	2060	Digest	Flour for feed stuff	st	st	st	st	-	-	N	st	/	/	-	/	/	/	/	/	/	-	NA				6	a	
2015	2114	Foie d'agneau pour animaux	Raw meat for pet	+M	+p	+M	+M	+	+(36,9)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(35,8)	+	+	PA	6	a
2015	2115	Foie de veau pour animaux	Raw meat for pet	+M	+p	+M	+M	+	+(38,0)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(37,6)	+	+	PA	6	a
2015	2116	Rognon de veau pour animaux	Raw meat for pet	+M	+M	+M	+M	+	+(38,5)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(37,6)	+	+	PA	6	a
2015	2117	Rognon de bœuf pour animaux	Raw meat for pet	+M	+M	+M	+M	+	+(36,4)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(37,5)	+	+	PA	6	a
2015	2118	Tripes de bœuf pour animaux	Raw meat for pet	+M	+p	+M	+M	+	+(41,2)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(37,1)	+	+	PA	6	a
2015	2119	Langue de porc pour animaux	Raw meat for pet	+M	+M	+M	+M	+	+(38,2)	Y	/	/	/	/	/	+M	+	+	+M	+	+	PA	+(36,3)	+	+	PA	6	a
2015	2708	Viande crue pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	NA				6	a	
2015	2709	Viande crue pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	st	/	/	-	/	-	NA				6	a	
2015	1976	Aliment complet pour chiens	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				6	b	
2015	1977	Aliment complet pour chiens	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				6	b	
2015	1978	Aliment complet pour chiens	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				6	b	
2015	1979	Terrine volaille/foie/légumes pour chiens	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				6	b	
2015	1980	Aliment complet au bœuf pour chat	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				6	b	
2015	1981	Aliment complet au saumon pour chat	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				6	b	

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

PET FOOD																												
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method : BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection - PROTOCOL A (General protocol)																Category	Type		
				RVS broth		MKTTn broth		Result	PCR result (Ct)	Sub-culture in RVS (Y/N)	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)						Storage 72 h at 5°C ± 3°C											
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Confirmatory tests: direct streaking			Confirmatory tests: after subculture RVS			Final result	Agreement with regrowth	PCR result (Ct)	Confirmatory tests	Final result	Agreement 72 h with regrowth						
											Brilliance Salmonella		XLD		Brilliance salmonella								XLD					
Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex																			
2015	1982	Aliment complet à la truite pour chat	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA				6	b	
2015	2120	Saucisson pour chien	High moisture product	+p	+p	+p	+p	+	+(31,3)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(30,9)	+	+	PA	6	b
2015	2121	Saucisson pour chien	High moisture product	+p	+p	+p	+p	+	+(33,1)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(30,6)	+	+	PA	6	b
2015	2122	saucisson pour chien	High moisture product	+p	+p	+p	+p	+	+(34,2)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(29,3)	+	+	PA	6	b
2015	2703	Terrine pour chien au lapin et aux légumes	High moisture product	+P	+P	+P	+P	+	+(31,9)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(34,0)	+	+	PA	6	b
2015	2704	Terrine pour chien au canard et aux légumes	High moisture product	+P	+P	+P	+P	+	+(30,2)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,2)	+	+	PA	6	b
2015	2705	Pâté pour chat au blanc de poulet	High moisture product	+P	+P	+P	+P	+	+(33,1)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,4)	+	+	PA	6	b
2015	2706	Pâté pour chat au poulet et au veau	High moisture product	+P	+P	+P	+P	+	+(33,3)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(33,8)	+	+	PA	6	b
2015	2707	Pâté pour chat aux filets de thon	High moisture product	+P	+P	+P	+P	+	+(30,2)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(34,4)	+	+	PA	6	b
2017	8773	Pâté pour chien boulettes en sauce	Pâté for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	NA				6	b	
2017	8774	Terrine pour chien à la volaille	Pâté for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	NA				6	b	
2017	8775	Terrine pour chien agneau légumes	Pâté for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	NA				6	b	
2017	8776	Terrine pour chien bœuf légumes	Pâté for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	NA				6	b	
2017	8777	Saucisson pour chien	Food for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	NA				6	b	
2015	1373	Protéine	Raw meat for pet	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	NA				6	c	
2015	1874	Croquettes céréales/bœuf/légumes	Pellets for dogs(beef, cereals)	+P	+P	+P	+P	+	+(35,9)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(33,5)	+	+	PA	6	c
2015	1875	Croq mix	Pellets for dogs	+P	+P	+P	+P	+	+(33,1)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,3)	+	+	PA	6	c
2015	1876	Croq mix	Pellets for dogs	+P	+P	+P	+P	+	+(38,5)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(38,5)	+	+	PA	6	c
2015	1877	Croquettes céréales/bœuf/volaille	Pellets for dogs (poultry, cereals, beef)	+P	+P	+P	+P	+	+(31,6)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(32,1)	+	+	PA	6	c
2015	1878	Croquettes junior pour chien	Pellets for dogs	+P	+P	+P	+P	+	+(38,1)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(39,3)	+	+	PA	6	c
2015	1879	Croquettes volaille/légumes/céréales	Pellets for dogs (poultry, cereals, vegetables)	+P	+P	+P	+P	+	+(43,1)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(40,6)	+	+	PA	6	c
2015	1880	Croquettes	Pellets for dogs	+P	+P	+P	+P	+	+(36,6)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(44,5)	+	+	PA	6	c
2015	1881	Croquettes chats stérilisés	Pellets for cats	+P	+P	+P	+P	+	+(32,5)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(34,6)	+	+	PA	6	c
2015	1882	Croquettes chats stérilisés	Pellets for cats	+P	+P	+P	+P	+	+(36,8)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(42,2)	+	+	PA	6	c
2015	1883	Croquettes chat poulet	Pellets for cats (poultry)	+P	+P	+P	+P	+	+(41,8)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(40,0)	+	+	PA	6	c
2015	1884	Croquettes chat junior	Pellets for cats	+P	+P	+P	+P	+	+(36,1)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(34,9)	+	+	PA	6	c
2015	1885	Croquettes chat	Pellets for cats	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA	-	-	-	NA	6	c
2015	1886	Croquettes chat	Pellets for cats	+P	+P	+P	+P	+	+(42,3)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(42,7)	+	+	PA	6	c

PET FOOD																															
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				RVS broth		MKTTn broth			Result	PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking						Confirmatory tests: after subculture RVS						Final result			Agreement with regrowth	PCR result (Ct)	Confirmatory tests	Final result	Agreement 72 h with regrowth
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Brilliance Salmonella				XLD			Brilliance salmonella			XLD													
								Typical colonies				Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex											
Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)																Storage 72 h at 5°C ± 3°C															
2015	1887	Croquettes chaton	Pellets for kitty	+P	+P	+P	+P	+	+(32,3)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(31,8)	+	+	PA	6	c			
2015	1888	Croquettes chat	Pellets for cats	+P	+P	+P	+P	+	+(34,5)	N	+P	+	+	+P	+	/	/	/	/	/	+	PA	+(35,1)	+	+	PA	6	c			
2015	2061	Croquettes pour chatons	Pellets for kitten	st	st	st	st	-	-	N	-	/	/	st	/	/	/	/	/	/	-	NA					6	c			
2015	2062	Croquettes pour chat thon/saumon	Pellets for cats (tuna, salmon)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	ND					6	c			
2015	2063	Croquettes pour chat bœuf/poulet/foie	Pellets for cats (beef, chicken, liver)	st	st	st	st	-	-	N	-	/	/	st	/	/	/	/	/	/	-	ND					6	c			
2015	2064	Croquettes pour chat au saumon	Pellets for cats (salmon)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	NA					6	c			
2015	2065	Croquettes pour chat saumon/thon/légumes	Pellets for cats (salmon, tuna, vegetables)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	ND					6	c			
2015	2066	Croquettes pour chien bœuf/céréales	Pellets for dogs (beef, cereals)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	ND					6	c			
2015	2067	Croquettes pour chien bœuf/céréales	Pellets for dogs (beef, cereals)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	ND					6	c			
2015	2068	Croquettes pour chien volaille/céréales	Pellets for dogs (poultry, cereals)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	ND					6	c			
2015	2069	Croquettes pour chien bœuf/céréales	Pellets for dogs (beef, cereals)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	ND					6	c			
2015	2070	Croquettes pour chiots	Pellets for puppy	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	ND					6	c			

ENVIRONMENTAL SAMPLES																												
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method : BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection - PROTOCOL A (General protocol)															Category	Type			
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Sub-culture in RVS (Y/N)	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)						Storage 72 h at 5°C ± 3°C										
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Confirmatory tests: direct streaking				Confirmatory tests: after subculture RVS			Final result	Agreement with regrowth	PCR result (Ct)	Confirmatory tests	Final result	Agreement 72 h with regrowth								
								Brilliance Salmonella				XLD		Brilliance salmonella							XLD							
Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Final result	Agreement with regrowth	PCR result (Ct)	Confirmatory tests	Final result	Agreement 72 h with regrowth													
2017	8778	Eau lavage sciage (Industrie de volailles)	Rinse water (Poultry industry)	st	st	st	st	-	-	-	st	/	/	st	/	st	/	/	st	/	-	NA				7	a	
2017	8779	Eau sortie échaudage (Industrie de volailles)	Process water (Poultry industry)	-	-	-	-	-	-	-	-	/	/	-	/	st	/	/	-	/	-	NA				7	a	
2017	8780	Eau plumeuse (Industrie de volailles)	Process water (Poultry industry)	-	-	-	-	-	-	-	-	/	/	-	/	st	/	/	-	/	-	NA				7	a	
2017	8781	Eau de process (Industrie de volailles)	Process water (Poultry industry)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	a	
2017	8782	Eau fin de process (Industrie de volailles)	Process water (Poultry industry)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	a	
2017	8939	Eau de rinçage cutter découpe	Rinse water	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	a	
2017	8940	Eau rinçage stérilisateur	Rinse water	st	st	st	st	-	-	-	-	/	/	st	/	st	/	/	st	/	-	NA				7	a	
2017	9596	Eau de lavage sciage viande poulet (meat industry)	Rinse water (meat industry)	+p	+p	+p	+p	+	-	-	-	/	/	st	/	-	/	/	st	/	-	ND	-	-	-	ND	7	a
2017	9597	Eau de lavage sciage viande poulet (meat industry)	Rinse water (meat industry)	+p	+p	+p	+p	+	+25,2	-	+p	+	+	+p	+	+p	+	+	+p	+	+	PA	+26,9	+	+	PA	7	a
2017	9598	Eau de rinçage knacki pousoir (meat industry)	Rinse water (meat industry)	+p	+p	+p	+p	+	+31,5	-	+p	+	+	+p	+	+p	+	+	+p	+	+	PA	+25,3	+	+	PA	7	a
2017	9599	Eau de process saucisse végétale (meat industry)	Process water (meat industry)	-	-	-	-	-	+25,3	-	+p	+	+	+p	+	+p	+	+	+p	+	+	PD	+27,4	+	+	PD	7	a
2017	9636	Eau de process Bac échaudage (Slaughterhouse and meat industry)	Process water (Slaughterhouse and meat industry)	st	st	st	st	-	-	-	st	/	/	st	/	st	/	/	st	/	-	NA				7	a	
2017	9637	Eau de process Tapis (Slaughterhouse and meat industry)	Process water (Slaughterhouse and meat industry)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	a	
2017	9638	Eau de process Bac (Slaughterhouse and meat industry)	Process water (Slaughterhouse and meat industry)	st	st	st	st	-	-	-	st	/	/	st	/	st	/	/	st	/	-	NA				7	a	
2018	29	Eau de process (Industrie de viande)	Process water (meat industry)	-	-	-	-	-	-	-	st	/	/	st	/	st	/	/	st	/	-	NA				7	a	
2018	30	Eau de process (Industrie de viande)	Process water (meat industry)	-	-	-	-	-	-	-	st	/	/	-	/	-	/	/	-	/	-	NA				7	a	
2018	31	Eau de process (Industrie de viande)	Process water (meat industry)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	a	
2018	483	Eau de process fabrication chippolatas	Process water (sausage production)	st	st	st	st	-	-	-	st	/	/	st	/	st	/	/	st	/	-	NA				7	a	
2018	484	Eau de process fabrication chippolatas	Process water (sausage production)	+p	+p	+p	+p	+	+24,7	-	+p	+	+	+p	+	+p	+	+	+p	+	+	PA	+30,8	+	+	PA	7	a
2018	485	Eau rinçage pousoir production poisson	Rinse water (fish production)	+p	+p	+p	+p	+	+28,3	-	+M	+	+	+M	+	+p	+	+	+p	+	+	PA	+32,9	+	+	PA	7	a
2018	486	Eau rinçage pousoir production poisson	Rinse water (fish production)	+p	+p	+p	+p	+	+24,6	-	+p	+	+	+p	+	+p	+	+	+p	+	+	PA	+24,6	+	+	PA	7	a
2018	487	Eau de rinçage production riz au lait	Rinse water (dairy dessert production)	+p	+p	+p	+p	+	+30,6	-	+M	+	+	+M	+	+p	+	+	+p	+	+	PA	+26,2	+	+	PA	7	a

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

ENVIRONMENTAL SAMPLES																														
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method : BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection - PROTOCOL A (General protocol)																	Category	Type			
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking						Confirmatory tests: after subculture RVS					Final result	Agreement with regrowth	PCR result (Ct)			Confirmatory tests	Final result	Agreement 72 h with regrowth
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Brilliance Salmonella				XLD			Brilliance salmonella			XLD												
								Typical colonies				Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex										
Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)																							Storage 72 h at 5°C ± 3°C							
2018	488	Eau de rinçage production riz au lait	Rinse water (dairy dessert production)	+p	+p	+p	+p	+	+24,6		+p	+	+	+p	+	+p	+	+	+p	+	+	PA	+24,0	+	+	PA	7	a		
2018	489	Eau rinçage marmite cuisson soupe légumes	Rinse water (Soup production)	+p	+p	+p	+p	+	+33,5		+M	+	+	+M	+	+p	+	+	+p	+	+	PA	+33,2	+	+	PA	7	a		
2018	490	Eau rinçage marmite cuisson soupe légumes	Rinse water (Soup production)	+p	+p	+p	+p	+	+25,5		+p	+	+	+p	+	+p	+	+	+p	+	+	PA	+25,0	+	+	PA	7	a		
2017	8783	Déchet pate de poulet (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	st	/	/	-	/	-	NA					7	b		
2017	8784	Déchet bassin de poulet (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA					7	b		
2017	8785	Déchet peau de plumeuse (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA					7	b		
2017	8786	Déchet de poulet (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA					7	b		
2017	8787	Déchet abat (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA					7	b		
2017	9483	Déchet volaille	Poultry residue	-	-	+md (NC)	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA	-	-	-	NA	7	b		
2017	9484	Déchet volaille	Poultry residue	-	-	-	-	-	+42,1		+1dni/+	+	+	-	/	+m	+	+	-	/	+	PD	-	-	-	NA	7	b		
2017	9485	Déchets porc	Pork residue	-	-	-	-	-	+39,3		+mni/+	+	+	-	/	+p	+	+	+m	+	+	PD	+38,4	+	+	PD	7	b		
2017	9486	Déchets porc	Pork residue	+m	+m	+1/2	+M	+	+37,9		+mni/+	+	+	-	/	+p	+	+	+m	+	+	PA	+38,1	+	+	PA	7	b		
2017	9487	Déchets porc	Pork residue	-	-	-	-	-	+35,8		+mni/+	+	+	+mni/+	+	+p	+	+	+m	+	+	PD	+34,8	+	+	PD	7	b		
2017	9600	Déchats saucisse végétale (meat industry)	Vegetable sausage residue	+p	+p	+p	+p	+	+25,8		+m	+	+	+M	+	+p	+	+	+p	+	+	PA	+28,4	+	+	PA	7	b		
2017	9601	Déchets knack porc (meat industry)	Vegetable sausage residue	+M	+M	+M	+M	+	+31,8		+m	+	+	+m	+	+M	+	+	+p	+	+	PA	+29,3	+	+	PA	7	b		
2017	9602	Déchets knack porc (meat industry)	Vegetable sausage residue	+M	+M	+M	+M	+	+30,1		+p	+	+	+p	+	+p	+	+	+p	+	+	PA	+30,9	+	+	PA	7	b		
2018	27	Déchet viande (Industrie de viande)	Residue (Meat industry)	+m	+1/2	+m	+M	+	+40,3		+(1)	+	+	+(1)	+	+M	+	+	+m	+	+	PA	+40,3	+	+	PA	7	b		
2018	28	Déchet farine sang (Industrie de viande)	Residue (Meat industry)	-	-	+md	+d	-	-		-	/	/	-	/	-	/	/	-	/	-	NA	-	-	-	NA	7	b		
2018	491	Déchets production viande	Residue (Meat production)	+mdni/+	+M	+1/2	+p	+	+31,8		+1/2	+	+	+mni/+	+	+M	+	+	+m	+	+	PA	+30,9	+	+	PA	7	b		
2018	492	Déchet de sol P1	Residue (poultry industry)	+p	+p	+M	+m	+	+29,2		+1/2	+	+	+1/2	+	+p	+	+	+p	+	+	PA	+29,4	+	+	PA	7	b		
2018	493	Déchets pomme	Residue (apple)	+p	+p	+p	+p	+	+26,9		+p	+	+	+p	+	+p	+	+	+p	+	+	PA	+27,4	+	+	PA	7	b		
2018	494	Déchets pomme	Residue (apple)	+p	+p	+p	+p	+	-		st	/	/	st	/	st	/	/	st	/	-	ND	-	-	-	ND	7	b		
2018	495	Déchets de sol P1	Residue (poultry industry)	+m	-	+1/2	-	+	-		-	/	/	-	/	-	/	/	st	/	-	ND	-	-	-	ND	7	b		
2017	8788	Chiffonette bac échaudoir (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA					7	c		
2017	8789	Chiffonette table fin de ligne (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA					7	c		
2017	8790	Chiffonette billot (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	NA					7	c		

ENVIRONMENTAL SAMPLES																												
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method : BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection - PROTOCOL A (General protocol)																Category	Type		
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Sub-culture in RVS (Y/N)	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)						Storage 72 h at 5°C ± 3°C										
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Confirmatory tests: direct streaking				Confirmatory tests: after subculture RVS			Final result	Agreement with regrowth	PCR result (Ct)	Confirmatory tests	Final result	Agreement 72 h with regrowth								
								Brilliance Salmonella				XLD		Brilliance salmonella							XLD							
Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Final result	Agreement with regrowth	PCR result (Ct)	Confirmatory tests	Final result	Agreement 72 h with regrowth													
2017	8791	Chiffonnette crochet après nettoyage (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	c	
2017	8792	Chiffonnette échaudoir après nettoyage (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	c	
2017	9603	Chiffonnette salage multi aiguille (poultry industry)	Wipe (Poultry industry)	st	st	st	st	-	+24,1	-	+p	+	+	+p	+	+p	+	+	+p	+	+	PD	+25,7	+	+	PD	7	c
2017	9604	Chiffonnette plumeuse après nettoyage (poultry industry)	Wipe (Poultry industry)	+M	+M	+p	+p	+	+34,3	-	+M	+	+	+m	+	+p	+	+	+p	+	+	PA	+28,3	+	+	PA	7	c
2017	9605	Chiffonnette plumeuse après nettoyage (poultry industry)	Wipe (Poultry industry)	+M	+M	+p	+M	+	+36,7	-	+md/+	+	+	-	/	+M	+	+	+m	+	+	PA	+36,4	+	+	PA	7	c
2017	9606	Chiffonnette saucisses végétales	Wipe (Vegetable sausage production)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	c	
2017	9607	Chiffonnette saucisses végétales cutter vertical	Wipe (Vegetable sausage production)	-	-	-	-	-	+29,2	-	+m	+	+	+m	+	+M	+	+	+m	+	+	PD	+30,6	+	+	PD	7	c
2017	9608	Chiffonnette saucisses végétales microcutter	Wipe (Vegetable sausage production)	+M	+M	+M	+M	+	+36,2	-	-	/	/	-	/	+M	+	+	+m	+	+	PA	+35,2	+	+	PA	7	c
2017	9609	Chiffonnette table	Wipe (Vegetable sausage production)	+M	+M	+p	+p	+	+32,3	-	+m	+	+	+m	+	+M	+	+	+M	+	+	PA	+32,7	+	+	PA	7	c
2018	21	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	c	
2018	22	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	+1/2	+M	+M	+M	+	+40,3	-	-	/	/	-	/	+dni/+	+	+	-	/	+	PA	+38,6	+	+	PA	7	c
2018	23	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	+mni/+	+1/2	+M	+M	+	+40,8	-	+nid	+	+	-	/	+1/2	+	+	+(1)	+	+	PA	+42,8	+	+	PA	7	c
2018	24	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	+m	+1/2	+M	+M	+	+40,9	-	+m	+	+	-	/	+dbi/+	+	+	-	/	+	PA	+39,9	+	+	PA	7	c
2018	25	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	c	
2018	26	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	-	/	-	NA				7	c	
2018	496	Lingette mélangeur saucisse végétale après nettoyage	Wipe (Vegetable sausage production)	-	-	-	-	-	-	-	-	/	/	-	/	-	/	/	st	/	-	NA			0	7	c	
2018	497	Lingette plat pesée saucisse végétale	Wipe (Vegetable sausage production)	st	st	st	st	-	-	-	-	/	/	-	/	-	/	/	st	/	-	NA			0	7	c	

EGG PRODUCTS																						
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*				Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection - PROTOCOL B												Category	Type	
				RVS broth		MKTn broth		Result	Pre-warmed BPW for 18 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)						BPW storage for 72 h at 5°C +- 3°C							
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella		PCR result (Ct)	Confirmatory tests: direct streaking					Final result	Agreement 18h	PCR result (Ct)	Confirmatory tests	Final result			Agreement 72 h
										Brilliance salmonella		XLD										
						Typical colonies	Latex	Reference method tests	Typical colonies	Latex												
2015	828	Poudre jaune d'œuf	Egg yolk powder	+M	-	+M	-	+	+(39,6)	-		+(XLD)	+M	+w	+	PA	+(37,3)	+	+	PA	4	a
2015	829	Poudre d'œuf entier	Whole egg powder	+M	+M	+M	+P	+	+(32,4)	+P	+	+	+M	+	+	PA	+(30,8)	+	+	PA	4	a
2015	830	Poudre d'œuf entier	Whole egg powder	+M	+P	+P	+P	+	+(34,3)	+P	+	+	+M	+	+	PA	+(32,6)	+	+	PA	4	a
2015	831	Poudre blanc d'œuf	White egg powder	+P	+P	+P	+P	+	+(32,3)	+P	+	+	+M	+	+	PA	+(31,4)	+	+	PA	4	a
2015	833	Poudre blanc d'œuf	White egg powder	+P	+P	+P	+P	+	+(38,1)	+P	+	+	+P	+	+	PA	+(35,0)	+	+	PA	4	a
2015	834	Poudre jaune d'œuf	Egg yolk powder	+P	-	+M	-	+	+(42,3)	-		+(XLD)	+P	+w	+	PA	+(37,9)	+	+	PA	4	a
2015	835	Poudre jaune d'œuf	Egg yolk powder	+P	-	+M	-	+	+(39,3)	-		+(XLD)	+M	+w	+	PA	+(36,4)	+	+	PA	4	a
2015	837	Poudre d'œuf entier	Whole egg powder	+P	+P	+M	+P	+	+(35,6)	+P	+	+	+M	+	+	PA	+(35,0)	+	+	PA	4	a
2015	849	Poudre blanc	White egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2015	850	Poudre entier	Whole egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2015	851	Poudre jaune	Yolk egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2015	852	Poudre jaune	Yolk egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2015	853	Poudre entier	Whole egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2015	854	Poudre blanc	White egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2015	855	Poudre blanc	White egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2015	856	Poudre blanc	White egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2015	857	Poudre entier	Whole egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2015	858	Poudre jaune	Yolk egg powder	st	st	st	st	-	-	st			st		-	NA				4	a	
2017	167	Jaune d'œuf poudre	Yellow egg powder	st	st	st	st	-	-	st	/	/	st	/	-	NA				4	a	
2017	168	Jaune d'œuf poudre	Yellow egg powder	st	st	st	st	-	+45,2	+p	+	+	+p	+	+	PD	+42,2	+	+	PD	4	a
2017	169	Blanc d'œuf poudre	Egg white powder	st	st	st	st	-	-	st	/	/	st	/	-	NA				4	a	
2017	170	Blanc d'œuf poudre	Egg white powder	+p	+p	+p	+p	+	-	st	/	/	st	/	-	ND	-	-	-	ND	4	a
2017	171	Œuf entier poudre	Egg powder	+p	+p	+p	+p	+	+29,5	+p	+	+	+p	+	+	PA	+27,4	+	+	PA	4	a
2017	172	Œuf entier poudre	Egg powder	+p	+p	+p	+p	+	-	st	/	/	st	/	-	ND	-	-	-	ND	4	a
2015	818	Coule de blanc pasteurisée	Pasteurized white liquid egg product	st	st	+M	+P	+	-/-(46,2)	st			st		-	ND	-/-	-	-	ND	4	b
2015	819	Coule de blanc pasteurisée	Pasteurized white liquid egg product	st	st	+M	+P	+	-/-(42,9)/+(45,3)	1+	+	+	1+	+	-	ND	-/-	-	-	ND	4	b
2015	820	Coule de blanc crue	Raw white liquid egg product	+m	+M	+m	+M	+	+(38,1)	+m	+	+	+md	+	+	PA	+(39,5)	+	+	PA	4	b
2015	821	Coule de blanc sucrée	Sweet white liquid egg product	st	st	st	st	-	-	st			st		-	NA				4	b	
2015	823	Coule entier pasteurisée	Pasteurized whole liquid egg product	+M	+M	+M	+P	+	+(31,5)	+M	+	+	+M	+	+	PA	+(31,6)	+	+	PA	4	b
2015	824	Coule entier pasteurisée	Pasteurized whole liquid egg product	+M	+M	+M	+P	+	+(31,3)	+P	+	+	+M	+	+	PA	+(29,7)	+	+	PA	4	b
2015	825	Coule jaune pasteurisée	Pasteurized yolk liquid egg product	+M	+M	+M	+M	+	+(33,3)	+M	+	+	+m	+	+	PA	+(32,6)	+	+	PA	4	b
2015	826	Coule jaune pasteurisée	Pasteurized yolk liquid egg product	+M	+P	+M	+P	+	+(34,8)	+M	+	+	+md	+	+	PA	+(33,4)	+	+	PA	4	b
2015	827	Coule jaune pasteurisée sucrée	Sweet pasteurized yolk liquid egg product	+M	+P	+M	+P	+	+(39,6)	+M	+	+	-		+	PA	+(43,2)	+	+	PA	4	b

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

EGG PRODUCTS																						
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection - PROTOCOL B											Category	Type	
				RVS broth		MKTn broth		Result	Pre-warmed BPW for 18 h at 37°C + regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)							BPW storage for 72 h at 5°C +- 3°C						
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella		PCR result (Ct)	Confirmatory tests: direct streaking					Final result	Agreement 18h	PCR result (Ct)	Confirmatory tests	Final result			Agreement 72 h
										Brilliance salmonella		XLD		Reference method tests								
					Typical colonies	Latex		Typical colonies	Latex													
2015	843	Coule de blanc crue	Raw white liquid egg product	-	-	-	-	-	-	-	-	-	-	-	-	NA				4	b	
2015	844	Coule jaune pasteurisée	Pasteurized yolk liquid egg product	-	-	-	-	-	-	-	-	-	-	-	-	NA				4	b	
2015	845	Coule entier pasteurisée	Pasteurized whole liquid egg product	st	st	st	st	-	-	st			st	-	NA				4	b		
2015	846	Coule jaune pasteurisée	Pasteurized yolk liquid egg product	-	-	-	-	-	-	-	-	-	-	-	NA				4	b		
2015	847	Coule entier pasteurisée	Pasteurized whole liquid egg product	-	-	-	-	-	-	-	-	-	-	-	NA				4	b		
2015	848	Coule jaune pasteurisée sucrée	Sweet pasteurized yolk liquid egg product	-	-	-	-	-	-	-	-	-	-	-	NA				4	b		
2015	1436	Coule de blanc d'œuf sucré	Sweet pasteurised white liquid egg product	+P	+P	+P	+P	+	+(32,7)	+P	+	+	+P	+	+	PA	+(32,6)	+	+	PA	4	b
2015	1437	Coule blanc pasteurisée	Pasteurised white liquid egg product	st	st	st	st	-	-	-	-	-	-	-	NA				4	b		
2015	1438	Coule jaune pasteurisée	Pasteurised yolk liquid egg product	+P	+P	+P	+P	+	+(32,2)	+P	+	+	+P	+	+	PA	+(33,1)	+	+	PA	4	b
2015	1439	Coule entier pasteurisée	Pasteurised whole liquid egg product	+P	+P	+P	+P	+	+(30,0)	+P	+	+	+P	+	+	PA	+(30,1)	+	+	PA	4	b
2015	1451	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg product	st	st	st	st	-	-	st			st	-	NA				4	b		
2015	1452	Coule de jaune pasteurisée	Pasteurised yolk liquid egg product	st	st	st	st	-	-	st			st	-	NA				4	b		
2015	838	Riz au lait (aux œufs frais)	Rice pudding (with fresh eggs)	+P	+P	+M	+P	+	+(31,6)	+P	+	+	+P	+	+	PA	+(31,8)	+	+	PA	4	c
2015	859	Crème pâtissière	Custard	st	st	st	st	-	-	st			st	-	NA				4	c		
2015	860	Crème brûlée	Egg based dessert	st	st	st	st	-	-	st			st	-	NA				4	c		
2015	861	Gâteau de riz	Rice pudding (with fresh eggs)	st	st	st	st	-	-	st			st	-	NA				4	c		
2015	862	Gâteau de semoule	Rice pudding	st	st	st	st	-	-	st			st	-	NA				4	c		
2015	863	Mayonnaise	Mayonnaise	st	st	st	st	-	-	st			st	-	NA				4	c		
2015	864	Mayonnaise	Mayonnaise	st	st	st	st	-	-	st			st	-	NA				4	c		
2015	865	Mayonnaise	Mayonnaise	st	st	st	st	-	-	st			st	-	NA				4	c		
2015	1440	Tarte citron meringuée	Meringue pie	+M	+P	+P	+P	+	+(30,5)	+M	+	+	+M	+	+	PA	+(31,0)	+	+	PA	4	c
2015	1441	Eclairs vanille	Puff pastry	+P	+P	+P	+P	+	+(29,9)	+P	+	+	+P	+	+	PA	+(32,8)	+	+	PA	4	c
2015	1442	Flan pâtissier	Baked custard	+P	+P	+P	+P	+	+(31,5)	+P	+	+	+P	+	+	PA	+(31,5)	+	+	PA	4	c
2015	1443	Île flottante	Ile flottante	+P	+P	+P	+P	+	+(31,6)	+P	+	+	+P	+	+	PA	+(31,1)	+	+	PA	4	c
2015	1444	Crème anglaise	English cream	+P	+P	+P	+P	+	+(32,5)	+P	+	+	+P	+	+	PA	+(30,7)	+	+	PA	4	c
2015	1445	Flans aux œufs	Baked custard	+P	+P	+P	+P	+	+(29,7)	+P	+	+	+P	+	+	PA	+(30,9)	+	+	PA	4	c
2015	1446	Mayonnaise fine	Mayonnaise	+P	+P	+P	+P	+	+(35,3)	+P	+	+	+P	+	+	PA	+(32,7)	+	+	PA	4	c
2015	1447	Mayonnaise à l'ancienne	Mayonnaise	+P	+P	+P	+P	+	+(37,7)	+P	+	+	+P	+	+	PA	+(36,4)	+	+	PA	4	c
2015	1448	Mayonnaise	Mayonnaise	st	st	st	st	-	-	st			st	-	NA				4	c		
2015	1449	Clafoutis	Batter pudding	st	st	st	st	-	-	st			st	-	NA				4	c		
2015	1450	Crème anglaise	English cream	st	st	st	st	-	-	st			st	-	NA				4	c		
2017	1802	Crème brûlée	English cream	st	st	st	st	-	-	st	/	/	st	/	NA				4	c		

RAW BEEF MEAT																														
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL C														Category	Type						
				RVS broth		MKTn broth			Pre-warmed BPW for 10 h at 41,5°C							Pre-warmed BPW for 24 h at 41,5°C														
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Result	PCR result (Ct)	Confirmatory tests: subculture in RVS			Final result	Agreement 10h	PCR result (Ct)	Confirmatory tests: subculture in RVS			Final result	Agreement 24 h										
										Brilliance salmonella		XLD				Brilliance Salmonella		XLD												
						Typical colonies	Latex	Reference method tests	Typical colonies	Latex																				
2015	1531	Viande de bœuf hâchée	Ground beef	-	-	-	-	-	-	-	-	-	-	-	NA	-	-	-	-	-	-	NA	2	a						
2015	1532	Viande de bœuf hâchée	Ground beef	+M	+M	+M	+M	+	+	(36,4)	+M	+	+	+m	+	+	PA	+	(37,1)	+M	+	+	+m	+	+	PA	2	a		
2015	2368	Palette bœuf	Beef trim	+M	+p	+M	+p	+	+	(37,5)	+p	+	+	+M	+	+	PA	+	(37,1)	+p	+	+	+M	+	+	PA	2	a		
2015	2369	Cœur de rumsteak	Beef trim	+m	+M	+M	+M	+	+	(38,3)	+p	+	+	+M	+	+	PA	+	(33,7)	+p	+	+	+M	+	+	PA	2	a		
2015	2370	Bourguignon jarret/nerveux/collier	Beef trim	+p	+p	+p	+p	+	+	(34,1)	+p	+	+	+p	+	+	PA	+	(33,4)	+p	+	+	+p	+	+	PA	2	a		
2015	2371	Steak haché	Ground beef	-	-	-	-	-	+	(42,8)	-		+	(MSRV)	-		+	PD	+	(40,9)	-		+	(MSRV)	-		+	PD	2	a
2015	2372	Faux filet	Beef trim	+p	+p	+M	+p	+	+	(35,6)	+p	+	+	+M	+	+	PA	+	(35,2)	+p	+	+	+M	+	+	PA	2	a		
2015	2373	Entrecôte	Beef trim	+p	+p	+p	+M	+	+	(34,8)	+p	+	+	+p	+	+	PA	+	(34,8)	+p	+	+	+p	+	+	PA	2	a		
2015	2374	Steak haché	Ground beef	+M	+M	+m	+1/2	+	+	(35,7)	+M	+	+	+M	+	+	PA	+	(36,0)	+M	+	+	+M	+	+	PA	2	a		
2015	2375	Faux filet	Beef trim	+M	+p	+M	+p	+	+	(36,8)	+p	+	+	+M	+	+	PA	+	(34,1)	+p	+	+	+M	+	+	PA	2	a		
2015	2376	Entrecôte	Beef trim	+1/2	+1/2(d: white colonies)	+m	+1/2(d: white colonies)	+	+	(39,1)	-	/	+	(XLD)	+p	+	+	PA	+	(36,1)	d (white colony)	+	+	(XLD)	+p	+	+	PA	2	a
2015	2486	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	-	-	-	-	-	-	-	-	-	NA	2	a	
2015	2487	Entrecôte	Beef trim	st	-	-	-	-	-	-	st			st			NA	-	st			st			st		NA	2	a	
2015	2488	Pavé de bœuf	Beef trim	st	st	st	st	-	+	(39,3)	+P	+	+	+P	+	+	PD	+	(34,6)	+P	+	+	+P	+	+	PD	2	a		
2015	2489	Bifteck	Beef trim	-	-	-	-	-	-	-	-			-			NA	-	st			-		-		NA	2	a		
2015	2490	Bavette d'Aloyau	Beef trim	st	st	-	-	-	-	-	-			st			NA	-	st			-		-		NA	2	a		
2015	2491	Tournedos	Beef trim	-	-	-	-	-	-	-	-			-			NA	-	-			-		-		NA	2	a		
2015	2492	Onglet	Beef trim	-	-	-	-	-	-	-	-			-			NA	-	st			-		-		NA	2	a		
2015	2493	Faux filet	Beef trim	-	st	-	-	-	-	-	st			st			NA	-	-			-		-		NA	2	a		
2015	2494	Viande de bœuf	Beef trim	-	-	-	-	-	-	-	-			-			NA	-	st			-		-		NA	2	a		
2015	1510	Steak haché surgelé	Frozen ground beef	+M	+M	+M	+M	+	+	(34,6)	+M	+	+	+M	+	+	PA	+	(34,0)	+M	+	+	+M	+	+	PA	2	b		
2015	1511	Steak haché bio surgelé	Frozen ground beef	+M	+M	+M	+M	+	+	(36,7)	+M	+	+	+M	+	+	PA	+	(35,7)	+M	+	+	+M	+	+	PA	2	b		
2015	1512	Steak haché façon bouchère surgelé	Frozen ground beef	+M	+M	+M	+M	+	+	(39,8)	+M	+	+	+M	+	+	PA	+	(35,7)	+M	+	+	+M	+	+	PA	2	b		
2015	1513	Steak haché charolais surgelé	Frozen ground beef	+M	+M	+M	+M	+	+	(37,1)	+M	+	+	+1/2	+	+	PA	+	(34,9)	+M	+	+	+M	+	+	PA	2	b		

RAW BEEF MEAT																													
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL C															Category	Type				
				RVS broth		MKTn broth			Result	Pre-warmed BPW for 10 h at 41,5°C										Pre-warmed BPW for 24 h at 41,5°C									
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	PCR result (Ct)		Confirmatory tests: subculture in RVS					Agreement 10h	PCR result (Ct)	Confirmatory tests: subculture in RVS					Agreement 24 h							
										Brilliance salmonella		XLD					Brilliance Salmonella	XLD		Final result	Agreement 10h		PCR result (Ct)			Brilliance Salmonella		XLD	
Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Final result	Agreement 10h	PCR result (Ct)	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Final result	Agreement 24 h															
2015	1519	Viande hachée surgelée	Frozen ground beef	+M	+M	+M	+M	+	+ (42,5)	+P	+	+	+M	+	+	PA	+	(40,4)	+M	+	+	+M	+	+	PA	2	b		
2015	1520	Viande hachée surgelée	Frozen ground beef	+M	+M	+M	+M	+	+ (37,5)	+P	+	+	+P	+	+	PA	+	(33,2)	+P	+	+	+M	+	+	PA	2	b		
2015	2082	Steak haché au bœuf	Frozen ground beef	-	-	-	-	-	+ (43,1)	-		+	(MSRV)	-	+	PD	+	(38,0)	-		+	(MSRV)	-	+	PD	2	b		
2015	2083	Steak haché au bœuf	Frozen ground beef	+m	-	+m	-	+	+ (44,4)	-	/	+	(XLD)	+m	+	+	PA	+	(36,5)	-		+	(XLD)	+m	+	+	PA	2	b
2015	2084	Steak haché charolais	Frozen ground beef	+m (NC)	-	-	-	-	+ (43,7)	-		+	(MSRV)	-	+	PD	+	(43,8)	-		+	(MSRV)	+m	-	+	PD	2	b	
2015	2085	Steak haché façon bouchère	Frozen ground beef	-	-	-	-	-	-	+m d	+	+	+M	+	-	NA	+	(44,4)	+M	+	+	+m	+	+	PD	2	b		
2015	2086	Steak haché au bœuf	Frozen ground beef	+m	+m	+m	+M	+	+ (43,8)	+M	+	+	-	+	+	PA	+	(37,6)	+M	+	+	+M	+	+	PA	2	b		
2015	2377	Steak haché pur bœuf congelé	frozen ground beef	-	-	-	-	-	-	-			-	-	-	NA	-	-	-			-	-	-	NA	2	b		
2015	2378	Steak haché pur bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-			-	-	-	NA	-	-	-			-	-	-	NA	2	b		
2015	2379	Boulette de viande congelée	Frozen beef balls	-	-	-	-	-	-	-			-	-	-	NA	-	-	-			-	-	-	NA	2	b		
2015	2380	Steak haché façon bouchère surgelé	Frozen ground beef	-	-	-	-	-	-	-			-	-	-	NA	-	-	-			-	-	-	NA	2	b		
2015	2381	Steak haché pur bœuf bio surgelé	Frozen ground beef	-	-	-	-	-	-	-			-	-	-	NA	-	-	-			-	-	-	NA	2	b		
2015	2382	Steak haché ultra tendre surgelé	Frozen ground beef	-	-	-	-	-	-	-			-	-	-	NA	-	-	-			-	-	-	NA	2	b		
2015	2383	Egréné de bœuf surgelé	Frozen beef trim	-	-	-	-	-	-	st			st		-	NA	-	st			st		-	NA	2	b			
2015	2384	Pavé de bœuf surgelé	Frozen beef trim	-	-	-	-	-	-	-			-	-	-	NA	-	-	-			-	-	-	NA	2	b		
2015	2504	Steak haché bio surgelé	Frozen ground beef	-	-	-	-	-	-	-			-	-	-	NA	-	st			-		-	-	NA	2	b		
2015	2505	Steak haché façon bouchère surgelé	Frozen ground beef	+1/2 (NC)	-	-	-	-	-	-			-	-	-	NA	-	-	-			-	-	-	NA	2	b		
2015	2702	Egréné de bœuf surgelé	Frozen ground beef	st	-	-	-	-	-	st			st		-	NA	-	st			st		-	NA	2	b			
2015	1514	Steak haché tomates surgelé	Frozen seasoned ground beef	+M	+P	+M	+M	+	+ (54,9)	+P	+	+	+P	+	+	PA	+	(41,3)	+P	+	+	+P	+	+	PA	2	c		
2015	1515	Steak haché oignons surgelé	Frozen seasoned ground beef	+M	+M	+M	+M	+	-/(44,4)/+(45,0)	+P	+	+	+M	+	-	ND	+	(46,3)	+M	+	+	+M	+	+	PA	2	c		
2015	2087	Boulettes au bœuf/tomates/parmesan	Frozen seasoned beef balls	+p	-	+p	-	+	+ (39,5)	-	/	+	(XLD)	+P	+	+	PA	+	(38,7)	-		+p	+	+	PA	2	c		
2015	2088	Steak haché à l'oignon	Frozen seasoned ground beef	+M	+M	+M	+M	+	+ (45,2)	+M	+	+	+M	+	+	PA	+	(47,2)	+M	+	+	+M	+	+	PA	2	c		

RAW BEEF MEAT																												
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL C															Category	Type			
				RVS broth		MKTTn broth			Pre-warmed BPW for 10 h at 41,5°C										Pre-warmed BPW for 24 h at 41,5°C									
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Result	PCR result (Ct)	Confirmatory tests: subculture in RVS					Agreement 10h	PCR result (Ct)	Confirmatory tests: subculture in RVS					Agreement 24 h						
										Brilliance salmonella		XLD					Brilliance Salmonella		XLD									
Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Final result	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Final result	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Final result											
2015	2089	Tartare facon brasserie	Beef tartare	+M	+p	+M	+M	+	+	(40,8)	+P	+	+	+M	+	+	PA	+	(40,5)	+p	+	+	+M	+	+	PA	2	c
2015	2090	Tartare de bœuf	Beef tartare	+M	+p	+M	+M	+	+	(43,4)	+P	+	+	+M	+	+	PA	+	(37,9)	+p	+	+	+M	+	+	PA	2	c
2015	2091	Haché à la bolognaise	Seasoned ground beef	+M	+p	+M	+M	+	+	(37,4)	+P	+	+	+P	+	+	PA	+	(37,1)	+p	+	+	+p	+	+	PA	2	c
2015	2092	Carpaccio parmesan	Beef carpaccio	+p	+p	+M	+M	+	+	(37,6)	+P	+	+	+P	+	+	PA	+	(32,9)	+p	+	+	+p	+	+	PA	2	c
2015	2093	Carpaccio basilic	Beef carpaccio	+M	+p	+M	+M	+	+	(38,5)	+P	+	+	+M	+	+	PA	+	(31,8)	+p	+	+	+M	+	+	PA	2	c
2015	2094	Carpaccio huile olive basilic	Beef carpaccio	+M	+p	+M	+M	+	+	(35,2)	+M	+	+	+M	+	+	PA	+	(35,3)	+M	+	+	+M	+	+	PA	2	c
2015	2385	Carpaccio de bœuf surgelé	Frozen carpaccio	-	-	-	-	-	-	-	st			st		-	NA	-	-	st			-		-	NA	2	c
2015	2495	Tartare façon brasserie	Tartar	-	-	-	-	-	-	-	-			-		-	NA	-	-	-			-		-	NA	2	c
2015	2496	Carpaccio parmesan	Seasoned carpaccio	-	-	-	-	-	-	-	-			-		-	NA	-	-	st			-		-	NA	2	c
2015	2497	Carpaccio huile olive basilic	Seasoned carpaccio	-	-	-	-	-	-	-	st			st		-	NA	-	-	-			-		-	NA	2	c
2015	2498	Carpaccio	Seasoned carpaccio	-	-	-	-	-	-	-	-			-		-	NA	-	-	-			-		-	NA	2	c
2015	2499	Carpaccio parmesan	Seasoned carpaccio	-	-	-	-	-	-	-	-			-		-	NA	-	-	-			-		-	NA	2	c
2015	2500	Steak haché à la tomate surgelé	Frozen seasoned ground beef	-	-	-	-	-	-	-	st			st		-	NA	-	-	st			st		-	NA	2	c
2015	2501	Steak haché à l'oignon surgelé	Frozen seasoned ground beef	-	-	-	-	-	-	-	-			-		-	NA	-	-	st			st		-	NA	2	c
2015	2502	Steak haché à l'oignon surgelé	Frozen seasoned ground beef	-	-	-	-	-	-	-	-			-		-	NA	-	-	st			-		-	NA	2	c
2015	2503	Steak haché à l'oignon surgelé	Frozen seasoned ground beef	-	-	-	-	-	-	-	-			-		-	NA	-	-	-			-		-	NA	2	c

RAW BEEF MEAT																		
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL C Storage for 72 h at 5°C ± 3°C								Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 10 h at 41,5°C + 72 h at 5°C ± 3°C				Pre-warmed BPW for 24 h at 41,5°C + 72 h at 5°C ± 3°C					
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella		PCR result (Ct)	Confirmatory tests	Final result	Agreement 10h	PCR result	Confirmatory tests	Final result	Agreement 24h		
2015	1532	Viande de bœuf hâchée	Ground beef	+M	+M	+M	+M	+	+(37,3)	+	+	PA	+(37,7)	+	+	PA	2	a
2015	2368	Palette bœuf	Beef trim	+M	+p	+M	+p	+	+(37,7)	+	+	PA	+(37,0)	+	+	PA	2	a
2015	2369	Cœur de rumsteak	Beef trim	+m	+M	+M	+M	+	+(32,8)	+	+	PA	+(33,4)	+	+	PA	2	a
2015	2370	Bourguignon jarret/nerveux/collier	Beef trim	+p	+p	+p	+p	+	+(33,3)	+	+	PA	+(31,7)	+	+	PA	2	a
2015	2371	Steak haché	Ground beef	-	-	-	-	-	+(40,3)	+(MSRV)	+	PD	+(39,7)	+(MSRV)	+	PD	2	a
2015	2372	Faux filet	Beef trim	+p	+p	+M	+p	+	+(34,0)	+	+	PA	+(32,6)	+	+	PA	2	a
2015	2373	Entrecôte	Beef trim	+p	+p	+p	+M	+	+(32,6)	+	+	PA	+(31,2)	+	+	PA	2	a
2015	2374	Steak haché	Ground beef	+M	+M	+m	+1/2	+	+(39,0)	+	+	PA	+(37,6)	+	+	PA	2	a
2015	2375	Faux filet	Beef trim	+M	+p	+M	+p	+	+(37,9)	+	+	PA	+(35,9)	+	+	PA	2	a
2015	2376	Entrecôte	Beef trim	+1/2	+1/2(d: white colonies)	+m	+1/2(d: white colonies)	+	+(36,5)	+	+	PA	+(34,5)	+	+	PA	2	a
2015	2488	Pavé de bœuf	Beef trim	st	st	st	st	-	+(38,7)	+	+	PD	+(32,0)	+	+	PD	2	a
2015	1510	Steak haché surgelé	Frozen ground beef	+M	+M	+M	+M	+	+(37,4)	+	+	PA	+(34,1)	+	+	PA	2	b
2015	1511	Steak haché bio surgelé	Frozen ground beef	+M	+M	+M	+M	+	+(36,8)	+	+	PA	+(32,6)	+	+	PA	2	b
2015	1512	Steak haché façon bouchère surgelé	Frozen ground beef	+M	+M	+M	+M	+	+(40,6)	+	+	PA	+(33,4)	+	+	PA	2	b
2015	1513	Steak haché charolais surgelé	Frozen ground beef	+M	+M	+M	+M	+	+(36,7)	+	+	PA	+(35,0)	+	+	PA	2	b
2015	1519	Viande hachée surgelée	Frozen ground beef	+M	+M	+M	+M	+	+(40,0)	+	+	PA	+(41,4)	+	+	PA	2	b
2015	1520	Viande hachée surgelée	Frozen ground beef	+M	+M	+M	+M	+	+(34,5)	+	+	PA	+(34,1)	+	+	PA	2	b
2015	2082	Steak haché au bœuf	Frozen ground beef	-	-	-	-	-	+(44,1)	+(MSRV)	+	PD	+(38,9)	+(MSRV)	+	PD	2	b
2015	2083	Steak haché au bœuf	Frozen ground beef	+m	-	+m	-	+	+(41,6)	+(XLD)	+	PA	+(36,5)	+(XLD)	+	PA	2	b
2015	2084	Steak haché charolais	Frozen ground beef	+m (NC)	-	-	-	-	-	-	-	NA	+(43,3)	+(MSRV)	+	PD	2	b
2015	2085	Steak haché façon bouchère	Frozen ground beef	-	-	-	-	-	+(45,1)	+	+	PD	-	+	+	PD	2	b
2015	2086	Steak haché au bœuf	Frozen ground beef	+m	+m	+m	+M	+	+(42,9)	+	+	PA	+(38,1)	+	+	PA	2	b
2015	1514	Steak haché tomates surgelé	Frozen seasoned ground beef	+M	+P	+M	+M	+	-/+38,3/+41,2	+	-	ND	+(41,2)	+	+	PA	2	c
2015	1515	Steak haché oignons surgelé	Frozen seasoned ground beef	+M	+M	+M	+M	+	-/+48,1/+45,3	+	-	ND	+(43,9)	+	+	PA	2	c
2015	2087	Boulettes au bœuf/tomates/parmesan	Frozen seasoned beef balls	+p	-	+p	-	+	+(40,1)	+(XLD)	+	PA	+(39,8)	+(XLD)	+	PA	2	c
2015	2088	Steak haché à l'oignon	Frozen seasoned ground beef	+M	+M	+M	+M	+	+(55,0)	+	+	PA	+(46,8)	+	+	PA	2	c
2015	2089	Tartare façon brasserie	Beef tartare	+M	+p	+M	+M	+	+(41,3)	+	+	PA	+(39,7)	+	+	PA	2	c
2015	2090	Tartare de bœuf	Beef tartare	+M	+p	+M	+M	+	+(42,0)	+	+	PA	+(39,1)	+	+	PA	2	c
2015	2091	Haché à la bolognaise	Seasoned ground beef	+M	+p	+M	+M	+	+(38,8)	+	+	PA	+(39,7)	+	+	PA	2	c
2015	2092	Carpaccio parmesan	Beef carpaccio	+p	+p	+M	+M	+	+(36,1)	+	+	PA	+(31,2)	+	+	PA	2	c
2015	2093	Carpaccio basilic	Beef carpaccio	+M	+p	+M	+M	+	+(34,0)	+	+	PA	+(32,9)	+	+	PA	2	c
2015	2094	Carpaccio huile olive basilic	Beef carpaccio	+M	+p	+M	+M	+	+(34,2)	+	+	PA	+(35,4)	+	+	PA	2	c

RAW BEEF MEAT AND RAW SEAFOOD																														
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL D																			Category	Type	
				RVS broth		MKTn broth			Result	PCR result (Ct)	Pre-warmed BPW for 16 h at 37°C										All confirmation tests	Final result all confirmation tests	Agreement all confirmation tests							
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Direct streaking					Subculture in RVS																	
								Brilliance Salmonella			XLD		ISO 6579-1 tests	Final result	Agreement	Brilliance Salmonella			XLD					ISO 6579-1 tests	Final result	Agreement				
Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Typical colonies	Latex	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	ISO 6579-1 tests				Final result	Agreement	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex								
2017	8357	Viande de porc épaule	Raw pork meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8358	Onglet de coche	Raw beef meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8359	Hampe de porc	Raw pork meat	+1/2	+M	+M	+M	+	-	-	/	/	-	/	/	-	ND	-	/	/	-	/	/	-	ND	-	-	ND	8	a
2017	8360	Filet mignon	Raw pork meat	+M	+M	+M	+M	+	+29,7	+M	+	+	+1/2	+	+	+	PA	+m	+	+	+1/2	+	+	+	PA	+	+	PA	8	a
2017	8361	Minerai de porc	Raw pork meat	-	-	-	-	-	+39,9	+m	+	+	-	/	+	+	PD	+m	+	+	+m	+	+	+	PD	+	+	PD	8	a
2017	8362	Paupiette crépinée	Raw pork meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8363	Noix de joue de porc	Raw pork meat	-	-	-	-	-	+43,0	+dni/+	+	+	-	/	+	+	PD	+m	+	+	+(6)	+	+	+	PD	+	+	PD	8	a
2017	8365	Travers de porc	Raw pork meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8370	VSM de porc	Raw pork meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8372	Porc	Raw pork meat	+m	+M	+m	+1/2	+	+37,5	+m	+	+	-	/	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	a
2017	8373	Steak haché	Raw beef meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8384	Viande hachée à la bolognaise	Raw beef meat	+m	+M	+p	+p	+	+34,0	+M	+	+	+m	+	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	a
2017	8385	Viande hachée à la bolognaise	Raw beef meat	+d	+Md	+p	+p	+	+36,3	+m	+	+	-	/	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	a
2017	8386	Pavé de rumsteak assaisonné	Raw beef meat	-	-	-	-	-	+32,9	+m	+	+	+m	+	+	+	PD	+M	+	+	+M	+	+	+	PD	+	+	PD	8	a
2017	8387	Pavé de rumsteak assaisonné	Raw beef meat	-	-	-	-	-	+34,2	+m	+	+	+mni/+	+	+	+	PD	+M	+	+	+m	+	+	+	PD	+	+	PD	8	a
2017	8400	Palet de porc	Raw pork meat	+m	+M	+M	+M	+	+36,0	+mni/+	+	+	+m	+	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	a
2017	8401	Palet de porc	Raw pork meat	-	-	-	-	-	+32,2	+m	+	+	+m	+	+	+	PD	+1/2	+	+	+M	+	+	+	PD	+	+	PD	8	a
2017	8465	Haché moelleux	Raw beef meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	st	/	/	-	NA	-	-	NA	8	a
2017	8466	Gigot d'agneau en tranches	Raw lamb meat	+p	+p	+p	+p	+	+26,4	+p	+	+	+m	+	+	+	PA	+m	+	+	+p	+	+	+	PA	+	+	PA	8	a
2017	8467	Gigot d'agneau en tranches	Raw lamb meat	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	8	a
2017	8468	Collier d'agneau	Raw lamb meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8469	Collier d'agneau	Raw lamb meat	st	st	st	st	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8470	Jarret de veau	Raw veal meat	st	st	st	-	-	+34,6	+1/2	+	+	-	/	+	+	PD	+p	+	+	+M	+	+	+	PD	+	+	PD	8	a
2017	8471	Jarret de veau	Raw veal meat	st	-	st	st	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8364	Viande blanche de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8366	Cou de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8367	Filet de poulet	Poultry meat	-	+1/2d	+mni/+	+m	+	+36,2	+m	+	+	+mni/+	+	+	+	PA	+m	+	+	+(1)	+	+	+	PA	+	+	PA	8	b

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

97/167

23 March 2023

RAW BEEF MEAT AND RAW SEAFOOD																														
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL D																				Category	Type
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Pre-warmed BPW for 16 h at 37°C										All confirmation tests	Final result all confirmation tests	Agreement all confirmation tests							
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Direct streaking					Subculture in RVS																	
								Brilliance Salmonella			XLD		ISO 6579-1 tests	Final result	Agreement	Brilliance Salmonella			XLD					ISO 6579-1 tests	Final result	Agreement				
Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex																		
2017	8368	Filet de poulet	Poultry meat	+mni/+	+M	+M	+M	+	+38,0	+1/2	+	+	+mni/+	+	+	+	PA	+M	+	+	+(7)	+	+	+	PA	+	+	PA	8	b
2017	8369	Ailes de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8371	Viande blanche de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8374	VSM rouge de dinde	Poultry meat	+mni/+	+mni/+	+1/2	+M	+	+38,4	+m	+	+	-	/	+	+	PA	+mni/+d	+	+	-	/	+	+	PA	+	+	PA	8	b
2017	8376	Viande d'ailes de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8388	Haut de cuisse de poulet	Poultry meat	+m	+M	+(1)	+M	+	+37,6	+mni/+	+	+	-	/	+	+	PA	+M	+	+	-	/	+	+	PA	+	+	PA	8	b
2017	8389	Escalope de poulet	Poultry meat	-	-	-	-	-	+37,2	+1/2	+	+	-	/	+	+	PD	+M	+	+	-	/	+	+	PD	+	+	PD	8	b
2017	8390	Escalope de dinde	Poultry meat	-	+md	-	+md	+	-	-	/	/	-	/	/	-	ND	-	/	/	-	/	/	-	ND	-	-	ND	8	b
2017	8391	Escalope de dinde	Poultry meat	+m	+m	+M	+M	+	-/-	+mni/+	+	+	-	/	+	-	ND	+M	+	+	+md	+	+	-	ND	+	-	ND	8	b
2017	8402	Escalope de poulet	Poultry meat	+m	+m	+M	+M	+	+35,5	+M	+	+	-	/	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	b
2017	8472	Escalope de dinde	Poultry meat	+m	+1/2	+M	+M	+	+33,9	+mni/+	+	+	-	/	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	b
2017	8473	Escalope de dinde	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8474	Escalope de poulet	Poultry meat	-	-	-	-	-	+35,4	+1/2	+	+	-	/	+	+	PD	+p	+	+	+m	+	+	+	PD	+	+	PD	8	b
2017	8475	Escalope de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8476	Lapin à poeller	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8478	Poulet blanc	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8759	Escalope de dinde	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8760	Escalope de dinde	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8620	Seiche	Raw fish filet	st	st	-	-	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	8	c
2017	8887	Pavé de truite	Raw fish filet	+p	+p	+p	+p	+	-/+38,2/ +37,9	+d	+	+	-	/	+	-	ND	+p	+	+	+Md	+	+	-	ND	+	-	ND	8	c
2017	8888	Filet de julienne	Raw fish filet	+M	+M	+p	+p	+	+37,8	+m	+	+	-	/	/	+	PA	+p	+	+	+M	+	+	+	PA	+	+	PA	8	c
2017	8889	Filet de merlan	Raw fish filet	+p	+p	+p	+p	+	+35,6	+p	+	+	+M	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	8	c
2017	8890	Crevettes crues décortiquées	Raw shrimp	+M	+M	+M	+M	+	+34,1	+M	+	+	+M	+	+	+	PA	+M	+	+	+M	+	+	+	PA	+	+	PA	8	c
2017	8891	Pavé de saumon	Raw fish filet	+M	+p	+p	+p	+	+35,8	+M	+	+	+M	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	8	c
2017	8892	Filet de julienne	Raw fish filet	+M	+p	+p	+p	+	+31,3	+M	+	+	+m	+	+	+	PA	+M	+	+	+M	+	+	+	PA	+	+	PA	8	c
2017	8893	Filet de Merlan	Raw fish filet	+p	+p	+p	+p	+	+27,8	+p	+	+	+M	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	8	c
2017	8894	Crevettes géantes crues	Raw shrimp	+M	+p	+p	+M	+	-	-	/	/	-	/	/	-	ND	-	/	/	-	/	/	-	ND	-	-	ND	8	c
2017	8895	Pavé de truite	Raw fish filet	+p	+p	+p	+p	+	-	-	/	/	-	/	/	-	ND	-	/	/	-	/	/	-	ND	-	-	ND	8	c

RAW BEEF MEAT AND RAW SEAFOOD																																
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				RVS broth		MKTTn broth			Result	PCR result (Ct)	Pre-warmed BPW for 16 h at 37°C										All confirmation tests	Final result all confirmation tests	Agreement all confirmation tests									
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Direct streaking					Subculture in RVS																			
								Brilliance Salmonella			XLD		ISO 6579-1 tests	Final result	Agreement	Brilliance Salmonella			XLD					ISO 6579-1 tests	Final result	Agreement						
Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Typical colonies	Latex	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex																					
2017	8896	Cocktail fruits de mer	Seafood cocktail	-	-	-	-	-	+27,7	+M	+	+	+M	+	+	+	+	PD	+p	+	+	+M	+	+	+	+	PD	+	+	PD	8	c
2017	8897	Noix de saint Jacques	Raw seafood	+M	+p	+M	+M	+	+30,7	+M	+	+	+M	+	+	+	+	PA	+M	+	+	+M	+	+	+	+	PA	+	+	PA	8	c
2017	8898	Crevettes crues décortiquées	Raw shrimp	+M	+M	+M	+M	+	+28,6	+M	+	+	+M	+	+	+	+	PA	+M	+	+	+M	+	+	+	+	PA	+	+	PA	8	c
2017	9241	Filet de cabillaud	Raw fish filet	st	st	st	st	-	+25,9	+M	+	+	+p	+	+	+	+	PD	+p	+	+	+p	+	+	+	+	PD	+	+	PD	8	c
2018	1544	Filet de dorade grise	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	c		
2018	1545	Filet de lieu jaune	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	c		
2018	1546	Filet de tcaud	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	c		
2018	1547	Cabillaud	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	c		
2018	1548	Filet de lieu noir	Raw fish filet	-	st	-	-	-	-	-	/	/	-	/	/	-	NA	st	/	/	-	/	/	-	NA	-	-	NA	8	c		
2018	1549	Filet de merlan double	Raw fish filet	st	st	-	-	-	-	-	/	/	-	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	8	c		
2018	1550	Encornet sauvage	Raw fish filet	st	st	-	-	-	-	-	/	/	-	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	8	c		
2018	1551	Filet de merlan	Raw fish filet	st	st	-	-	-	-	-	/	/	-	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	8	c		
2018	1552	Filet de julienne	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	c		
2018	1553	Pavé de saumon	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	8	c		

RAW MEAT AND RAW SEAFOOD																		
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1♦					Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i> detection - PROTOCOL D								Category	Type
				RVS broth		MKTn broth		Result	Pre-warmed BPW for 16 h at 37°C + 72 h at 5°C± 3°C									
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella		PCR result (Ct)	Brilliance Salmonella		XLD		Final result 72 h	Agreement 72 h			
										Typical colonies	Latex	Typical colonies	Latex					
2017	8359	Hampe de porc	Raw pork meat	+1/2	+M	+M	+M	+	-	-	/	-	/	-	ND	8	a	
2017	8360	Filet mignon	Raw pork meat	+M	+M	+M	+M	+	+27,7	+M	+	+M	+	+	PA	8	a	
2017	8361	Minerai de porc	Raw pork meat	-	-	-	-	-	+40,0	+m	+	-	/	+	PD	8	a	
2017	8363	Noix de joue de porc	Raw pork meat	-	-	-	-	-	+41,3	+m	+	-	/	+	PD	8	a	
2017	8372	Porc	Raw pork meat	+m	+M	+m	+1/2	+	+37,0	+m	+	-	/	+	PA	8	a	
2017	8384	Viande hachée à la bolognaise	Raw beef meat	+m	+M	+p	+p	+	+32,3	+M	+	+M	+	+	PA	8	a	
2017	8385	Viande hachée à la bolognaise	Raw beef meat	+d	+Md	+p	+p	+	+36,0	+m	+	-	/	+	PA	8	a	
2017	8386	Pavé de rumsteak assaisonné	Raw beef meat	-	-	-	-	-	+30,4	+m	+	+m	+	+	PD	8	a	
2017	8387	Pavé de rumsteak assaisonné	Raw beef meat	-	-	-	-	-	+33,9	+m	+	+m	+	+	PD	8	a	
2017	8400	Palet de porc	Raw pork meat	+m	+M	+M	+M	+	+36,9	+m	+	+m	+	+	PA	8	a	
2017	8401	Palet de porc	Raw pork meat	-	-	-	-	-	+31,0	+m	+	+m	+	+	PD	8	a	
2017	8466	Gigot d'agneau en tranches	Raw lamb meat	+p	+p	+p	+p	+	+26,9	+p	+	+p	+	+	PA	8	a	
2017	8470	Jarret de veau	Raw veal meat	st	st	st	-	-	+34,5	+m	+	-	/	+	PD	8	a	
2017	8367	Filet de poulet	Poultry meat	-	+1/2d	+mni/+	+m	+	+35,6	+m	+	+m	+	+	PA	8	b	
2017	8368	Filet de poulet	Poultry meat	+mni/+	+M	+M	+M	+	+35,3	+1/2	+	+1/2	+	+	PA	8	b	
2017	8374	VSM rouge de dinde	Poultry meat	+mni/+	+mni/+	+1/2	+M	+	+39,5	+m	+	-	/	+	PA	8	b	
2017	8388	Haut de cuisse de poulet	Poultry meat	+m	+M	+(1)	+M	+	+37,9	+m	+	-	/	+	PA	8	b	
2017	8389	Escalope de poulet	Poultry meat	-	-	-	-	-	+37,5	+1/2	+	-	/	+	PD	8	b	
2017	8390	Escalope de dinde	Poultry meat	-	+md	-	+md	+	-	-	/	-	/	-	ND	8	b	
2017	8391	Escalope de dinde	Poultry meat	+m	+m	+M	+M	+	-/-	+mdni/+	+	-	/	-	ND	8	b	
2017	8402	Escalope de poulet	Poultry meat	+m	+m	+M	+M	+	+35,6	+M	+	-	/	+	PA	8	b	
2017	8472	Escalope de dinde	Poultry meat	+m	+1/2	+M	+M	+	+35,3	+m	+	-	/	+	PA	8	b	
2017	8474	Escalope de poulet	Poultry meat	-	-	-	-	-	+35,8	+m	+	-	/	+	PD	8	b	
2017	8887	Pavé de truite	Raw fish filet	+p	+p	+p	+p	+	-/-	+1/2ni/+	+(weak)	-	/	-	ND	8	c	
2017	8888	Filet de julienne	Raw fish filet	+M	+M	+p	+p	+	+37,4	+1/2ni/+	+	-	/	+	PA	8	c	
2017	8889	Filet de merlan	Raw fish filet	+p	+p	+p	+p	+	+27,9	+p	+	+M	+	+	PA	8	c	
2017	8890	Crevettes crues décortiquées	Raw shrimp	+M	+M	+M	+M	+	+27,6	+M	+	+M	+	+	PA	8	c	
2017	8891	Pavé de saumon	Raw fish filet	+M	+p	+p	+p	+	+30,3	+p	+	+M	+	+	PA	8	c	
2017	8892	Filet de julienne	Raw fish filet	+M	+p	+p	+p	+	+33,0	+1/2	+	+1/2	+	+	PA	8	c	
2017	8893	Filet de Merlan	Raw fish filet	+p	+p	+p	+p	+	+34,2	+p	+	+p	+	+	PA	8	c	
2017	8894	Crevettes géantes crues	Raw shrimp	+M	+p	+p	+M	+	-	-	/	-	/	-	ND	8	c	
2017	8895	Pavé de truite	Raw fish filet	+p	+p	+p	+p	+	-	-	/	-	/	-	ND	8	c	
2017	8896	Cocktail fruits de mer	Seafood cocktail	-	-	-	-	-	+33,1	+M	+	+M	+	+	PD	8	c	
2017	8897	Noix de saint Jacques	Raw seafood	+M	+p	+M	+M	+	+25,3	+1/2	+	+M	+	+	PA	8	c	
2017	8898	Crevettes crues décortiquées	Raw shrimp	+M	+M	+M	+M	+	+28,2	+1/2	+	+M	+	+	PA	8	c	
2017	9241	Filet de cabillaud	Raw fish filet	st	st	st	st	-	+30,2	+M	+	+M	+	+	PD	8	c	

♦ Analyses performed according to the COFRAC accreditation

MILK AND DAIRY PRODUCTS																																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL E																		Category	Type				
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Pre-warmed BPW + Novobiocin (20 mg/L) for 20 h at 41,5°C										All confirmation tests	Final result all confirmation tests	Agreement all confirmation tests									
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Direct streaking					Subculture in RVS																			
								Brilliance Salmonella			XLD		ISO 6579-1 tests	Final result	Agreement	Brilliance Salmonella			XLD					ISO 6579-1 tests	Final result	Agreement						
Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex																				
2017	9246	Panna cotta coulis mure cassis	Dairy dessert	st	st	st	st	-	+27,4	+p	+	+	+p	+	+	+	+	PD	+p	+	+	+p	+	+	+	+	PD	+	+	PD	3	a
2017	9247	Riz au lait vanille	Dairy dessert	+p	+p	+p	+p	+	-	st	/	/	st	/	/	-	ND	st	/	/	st	/	/	-	ND	-	-	ND	3	a		
2017	9248	Panna cotta caramel	Dairy dessert	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	a		
2017	9249	Semoule au lait	Dairy dessert	+p	+p	+p	+p	+	+25,7	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	3	a	
2017	9251	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	a		
2017	9252	Rustique pasteurisé	Pasteurised cheese	-	-	-	-	-	+42,0/-/-	-	/	/	-	/	/	-	PPNA	-	/	/	-	/	/	-	PPNA	-	-	PPNA	3	a		
2017	9253	Fromage de chèvre sainte maure	Pasteurised cheese	st	st	st	st	-	+28,5	+p	+	+	+p	+	+	+	PD	+p	+	+	+p	+	+	+	+	PD	+	+	PD	3	a	
2018	121	Fromage de chèvre	Pasteurised cheese	st	st	st	st	-	+26,4	+p	+	+	+p	+	+	+	PD	+p	+	+	+p	+	+	+	+	PD	+	+	PD	3	a	
2018	122	Fromage de chèvre	Pasteurised cheese	st	st	-	-	-	+28,0	+p	+	+	+p	+	+	+	PD	+p	+	+	+p	+	+	+	+	PD	+	+	PD	3	a	
2018	123	Fourme d'Ambert	Pasteurised cheese	+p	+p	+p	+p	+	-	st	/	/	st	/	/	-	ND	st	/	/	st	/	/	-	ND	-	-	ND	3	a		
2018	124	Fourme d'Ambert	Pasteurised cheese	+p	+p	+p	+p	+	+27,1	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	3	a	
2018	125	Camembert pasteurisé	Pasteurised cheese	+p	+p	+p	+p	+	+36,2	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	3	a	
2018	126	Camembert pasteurisé	Pasteurised cheese	+p	+M	+p	+p	+	+30,7	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	3	a	
2018	128	Semoule au lait	Dairy dessert	+p	+p	+p	+p	+	+25,9	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	3	a	
2018	129	Panna cotta caramel	Dairy dessert	+p	+p	+p	+p	+	+25,4	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	3	a	
2018	710	Crème glacée café	Ice cream	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	a		
2018	711	Crème glacée chocolat	Ice cream	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	a		
2018	712	Panna cotta	Dairy dessert	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	a		
2018	713	Brique brebis	Pasteurised cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	a		
2018	714	Panna cotta	Dairy dessert	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	a		
2018	715	Bleu d'auvergne lait pasteurisé	Pasteurised cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	a		
2018	716	Camembert lait pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	a		
2018	717	Crottin de chèvre	Pasteurised cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	a		
2017	9254	Lait écrémé	Milk	st	st	st	st	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	b		
2017	9255	Lait écrémé	Milk	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	b		
2017	9256	Lait écrémé	Milk	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	b		

MILK AND DAIRY PRODUCTS																														
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL E																				Category	Type
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Pre-warmed BPW + Novobiocin (20 mg/L) for 20 h at 41,5°C										All confirmation tests	Final result all confirmation tests	Agreement all confirmation tests							
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Direct streaking					Subculture in RVS																	
								Brilliance Salmonella			XLD		ISO 6579-1 tests	Final result	Agreement	Brilliance Salmonella			XLD					ISO 6579-1 tests	Final result	Agreement				
Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Typical colonies	Latex	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex																			
2017	9257	Lait écrémé	Milk	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	b
2017	9260	Lait cru	Raw milk	-	+m	-	+M	+	+38,5	+dni/+	+	+	-	/	+	+	PA	+M	+	+	-	/	+	+	PA	+	+	PA	3	b
2017	9261	Lait cru	Raw milk	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	b
2017	9262	Lait cru	Raw milk	-	-	-	-d	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	b
2017	9263	Lait cru	Raw milk	-	-	-	-	-	+41,8	-	/	/	-	/	/	-	PPNA	+dni/+	+	+	-	/	+	+	PD	+	+	PD	3	b
2017	9264	Lait cru	Raw milk	-	+M	-	+1/2	+	+40,2	+dni/+	+	+	-	/	+	+	PA	+m	+	+	-	/	+	+	PA	+	+	PA	3	b
2017	9265	Lait cru	Raw milk	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	b
2017	9266	Lait cru	Raw milk	+M	+p	+p	+p	+	+25,5	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	3	b
2017	9267	Lait cru	Raw milk	+1/2	+M	+m	+M	+	+32,9	+M	+	+	-	/	+	+	PA	+1/2	+	+	+m	+	+	+	PA	+	+	PA	3	b
2018	130	Lait cru fermier	Raw milk	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	b
2018	131	Lait cru fermier	Raw milk	+mni/+	+m	+p	+p	+	+39,1	+1/2	+	+	+m	+	+	+	PA	+m	+	+	-	/	+	+	PA	+	+	PA	3	b
2018	132	Lait cru fermier	Raw milk	+1/2	+1/2	+p	+p	+	+37,0	+1/2	+	+	+m	+	+	+	PA	+1/2	+	+	+m	+	+	+	PA	+	+	PA	3	b
2018	133	Lait cru	Raw milk	+m	+m	+p	+p	+	+35,0	+m	+	+	-	/	+	+	PA	+m	+	+	+m	+	+	+	PA	+	+	PA	3	b
2018	134	Lait cru	Raw milk	+m	+m	-	-	+	+38,9	+1/2	+	+	-	/	+	+	PA	+1/2	+	+	+1/2	+	+	+	PA	+	+	PA	3	b
2018	135	Lait cru fermier	Raw milk	-	-	-	-	-	+39,2	+1/2	+	+	+m	+	+	+	PD	+M	+	+	+m	+	+	+	PD	+	+	PD	3	b
2018	136	Lait cru fermier	Raw milk	+mni/+	+m	+m	+m	+	+39,3	+M	+	+	+M	+	+	+	PA	+M	+	+	+M	+	+	+	PA	+	+	PA	3	b
2018	137	Lait cru fermier	Raw milk	+m	+m	-	+m	+	-	-	/	/	-	/	/	-	ND	-	/	/	-	/	/	-	ND	-	-	ND	3	b
2017	9258	Morbier au lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	c
2017	9259	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	st	/	/	-	/	/	-	NA	-	-	NA	3	c
2018	138	Picodon lait cru	Raw milk cheese	+m	+1/2	+m	+m	+	-	-	/	/	-	/	/	-	ND	-	/	/	-	/	/	-	ND	-	-	ND	3	c
2018	139	Picodon lait cru	Raw milk cheese	+m	+m	+m	+m	+	+30,4	+1/2	+	+	-	/	+	+	PA	+p	+	+	+1/2	+	+	+	PA	+	+	PA	3	c
2018	141	Roquefort lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	/	/	-	/	/	-	ND	-	/	/	-	/	/	-	ND	-	-	ND	3	c
2018	142	Camembert lait cru	Raw milk cheese	-	-	-	-	-	+38,8	+1/2	+	+	+m	+	+	+	PD	+m	+	+	-	/	+	+	PD	+	+	PD	3	c
2018	143	Camembert lait cru	Raw milk cheese	-	-	-	-	-	-/+42,3/ +42,1	+1/2	+	+	+(1)	+	+	-	NA	+dni/+d	+	+	-	/	+	-	NA	+	-	NA	3	c
2018	144	Comté AOP Lait cru	Raw milk cheese	+M	+M	+M	+M	+	+26,3	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	3	c
2018	145	Comté AOP Lait cru	Raw milk cheese	+p	+p	+p	+p	+	+28,6	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	3	c
2018	146	Bethmale Lait cru	Raw milk cheese	+m	+m	+m	+m	+	+41,6	+mni/ +ni/+	+	+	+m	+	+	+	PA	+m	+	+	-	/	+	+	PA	+	+	PA	3	c
2018	147	Bethmale Lait cru	Raw milk cheese	+m	+m	+m	+m	+	-	-	/	/	-	/	/	-	ND	-	/	/	-	/	/	-	ND	-	-	ND	3	c
2018	148	Gruyère Lait cru	Raw milk cheese	+p	+p	+p	+p	+	+26,9	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	3	c
2018	149	Gruyère Lait cru	Raw milk cheese	+p	+p	+p	+p	+	+26,6	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	3	c
2018	718	Beaufort lait cru	Raw milk cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	c
2018	719	Morbier au lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	c
2018	720	Emmental au lait cru	Raw milk cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	c

MILK AND DAIRY PRODUCTS																																			
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL E																				Category	Type					
				RVS broth		MKTTn broth			Pre-warmed BPW + Novobiocin (20 mg/L) for 20 h at 41,5°C																										
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Result	PCR result (Ct)	Direct streaking							Subculture in RVS							All confirmation tests	Final result all confirmation tests	Agreement all confirmation tests									
										Brilliance Salmonella			XLD		ISO 6579-1 tests	Final result	Agreement	Brilliance Salmonella			XLD		ISO 6579-1 tests				Final result	Agreement							
Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex																					
2018	721	Comté au lait cru	Raw milk cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	c					
2018	722	Gruyère Lait cru	Raw milk cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	3	c					
2018	723	Roquefort lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	c					
2018	724	Tomme de Savoie lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	c					
2018	725	Abondance lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	c					
2018	726	Camembert lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	3	c					

MILK AND DAIRY PRODUCTS															
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1*				Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL E					Category	Type	
				RVS broth		MKTTn broth		Result	Pre-warmed BPW + Novobiocin (20 mg/L) for 20 h at 41,5°C + 72 h at 5°C ± 3°C						
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella		PCR result (Ct)	Brilliance Salmonella	XLD	Final result 72 h			Agreement 72 h
2017	9246	Panna cotta coulis mure cassis	Dairy dessert	st	st	st	st	-	+27,2	+p	+p	+	PD	3	a
2017	9247	Riz au lait vanille	Dairy dessert	+p	+p	+p	+p	+	-	st	st	-	ND	3	a
2017	9249	Semoule au lait	Dairy dessert	+p	+p	+p	+p	+	+25,4	+p	+p	+	PA	3	a
2017	9252	Rustique pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-	-	NA	3	a
2017	9253	Fromage de chèvre sainte maure	Pasteurised cheese	st	st	st	st	-	+30,5	+p	+M	+	PD	3	a
2018	121	Fromage de chèvre	Pasteurised cheese	st	st	st	st	-	+26,9	+p	+p	+	PD	3	a
2018	122	Fromage de chèvre	Pasteurised cheese	st	st	-	-	-	+31,8	+p	+p	+	PD	3	a
2018	123	Fourme d'Ambert	Pasteurised cheese	+p	+p	+p	+p	+	-	st	st	-	ND	3	a
2018	124	Fourme d'Ambert	Pasteurised cheese	+p	+p	+p	+p	+	+26,0	+p	+p	+	PA	3	a
2018	125	Camembert pasteurisé	Pasteurised cheese	+p	+p	+p	+p	+	+34,4	+mni/+	+mni/+	+	PA	3	a
2018	126	Camembert pasteurisé	Pasteurised cheese	+p	+M	+p	+p	+	+30,4	+1/2	+p	+	PA	3	a
2018	128	Semoule au lait	Dairy dessert	+p	+p	+p	+p	+	+37,1	+p	+p	+	PA	3	a
2018	129	Panna cotta caramel	Dairy dessert	+p	+p	+p	+p	+	+27,5	+p	+M	+	PA	3	a
2017	9260	Lait cru	Raw milk	-	+m	-	+M	+	+40,4	+dni/+	-	+	PA	3	b
2017	9262	Lait cru	Raw milk	-	-	-	-d	-	-	-	-	-	NA	3	b
2017	9263	Lait cru	Raw milk	-	-	-	-	-	+38,3	-/(RVS)	-	+	PD	3	b
2017	9264	Lait cru	Raw milk	-	+M	-	+1/2	+	+38,7	+m	-	+	PA	3	b
2017	9266	Lait cru	Raw milk	+M	+p	+p	+p	+	+32,0	+p	+M	+	PA	3	b
2017	9267	Lait cru	Raw milk	+1/2	+M	+m	+M	+	+33,7	+M	+1	+	PA	3	b
2018	130	Lait cru fermier	Raw milk	-	-	-	-	-	-	-	-	-	NA	3	b
2018	131	Lait cru fermier	Raw milk	+mni/+	+m	+p	+p	+	+39,3	+M (After subcutulre in RVS)	+m (After subcutulre in RVS)	+	PA	3	b
2018	132	Lait cru fermier	Raw milk	+1/2	+1/2	+p	+p	+	+37,2	+mni/+	+mni/+	+	PA	3	b
2018	133	Lait cru	Raw milk	+m	+m	+p	+p	+	+32,5	+mni/+	+mni/+	+	PA	3	b
2018	134	Lait cru	Raw milk	+m	+m	-	-	+	+37,5	+mni/+	+mni/+	+	PA	3	b
2018	135	Lait cru fermier	Raw milk	-	-	-	-	-	+39,2	+mni/+	-	+	PD	3	b
2018	136	Lait cru fermier	Raw milk	+mni/+	+m	+m	+m	+	+40,5	+mni/+	+mni/+	+	PA	3	b
2018	137	Lait cru fermier	Raw milk	+m	+m	-	+m	+	-	-	-	-	ND	3	b
2018	138	Picodon lait cru	Raw milk cheese	+m	+1/2	+m	+m	+	-	-	-	-	ND	3	c
2018	139	Picodon lait cru	Raw milk cheese	+m	+m	+m	+m	+	+30,8	+1/2	+mni/+	+	PA	3	c
2018	141	Roquefort lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	-	-	ND	3	c
2018	142	Camembert lait cru	Raw milk cheese	-	-	-	-	-	+38,0	+mni/+	-	+	PD	3	c
2018	143	Camembert lait cru	Raw milk cheese	-	-	-	-	-	-/-	-	-	-	NA	3	c
2018	144	Comté AOP Lait cru	Raw milk cheese	+M	+M	+M	+M	+	+27,3	+p	+p	+	PA	3	c
2018	145	Comté AOP Lait cru	Raw milk cheese	+p	+p	+p	+p	+	+28,2	+p	+p	+	PA	3	c
2018	146	Bethmale Lait cru	Raw milk cheese	+m	+m	+m	+m	+	+42,3	+m (After subcutulre in RVS)	+m (After subcutulre in RVS)	+	PA	3	c
2018	147	Bethmale Lait cru	Raw milk cheese	+m	+m	+m	+m	+	-	-	-	-	ND	3	c
2018	148	Gruyère Lait cru	Raw milk cheese	+p	+p	+p	+p	+	+27,7	+p	+p	+	PA	3	c
2018	149	Gruyère Lait cru	Raw milk cheese	+p	+p	+p	+p	+	+26,4	+p	+p	+	PA	3	c

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

CHOCOLATES																																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL F																				Category	Type		
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Direct streaking										Subculture in RVS											
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Brilliance Salmonella			XLD		ISO 6579 -1 tests	Final result	Agreement	Brilliance Salmonella			XLD		ISO 6579 -1 tests	Final result	Agreement	All confirmation tests	Final result all confirmation tests	Agreement all confirmation tests						
								Typical colonies			Latex	Biochemical identification				Typical colonies	Latex	Typical colonies	Latex	Biochemical identification							Typical colonies	Latex				
Pre-warmed (NFDM + 1% Brilliant Green (after 55 min)) for 22 h at 37°C + Regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)																																
2017	9268	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	+	+24,7	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	a		
2017	9269	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	+	+30,7	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	a		
2017	9270	Poudre de cacao 32%	32% Cocoa powder	+p	+p	+p	+p	+	+25,4	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	a		
2017	9271	Poudre de cacao 32%	32% Cocoa powder	+p	+p	+p	+p	+	+26,3	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	a		
2017	9272	Poudre de cacao 100%	100% Cocoa powder	+p	+p	+p	+p	+	+25,5	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	a		
2017	9273	Poudre de cacao 100%	100% Cocoa powder	+p	+p	+p	+p	+	+34,3	+p	+	+	+M	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	a		
2017	9274	Poudre de cacao	Cocoa powder	st	st	st	st	-	+24,8	+p	+	+	+p	+	+	+	PD	+p	+	+	+p	+	+	+	PD	+	+	PD	9	a		
2017	9275	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	+	+27,3	+p	+	+	+M	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	a		
2017	9276	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	+	+26,9	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	a		
2017	9277	Poudre de cacao	Cocoa powder	st	st	st	st	-	+28,5	+p	+	+	+p	+	+	+	PD	+p	+	+	+p	+	+	+	PD	+	+	PD	9	a		
2017	270	Poudre de cacao natural bio	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	271	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	272	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	273	Poudre de cacao allégée	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	274	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	275	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	276	Poudre de cacao brune	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	277	100% poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	278	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	279	100% poudre pur cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	a		
2017	9278	Chocolat pur 65%	Chocolate product (65%)	+p	+p	+p	+p	+	+26,8	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	b		

CHOCOLATES																																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1*					Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL F																				Category	Type		
				RVS broth		MKTTn broth			Result	PCR result (Ct)	Pre-warmed (NFDM + 1% Brilliant Green (after 55 min)) for 22 h at 37°C + Regrowth for 3 h at 37°C (10µ+500µl pre-warmed BHI)										All confirmation tests	Final result all confirmation tests	Agreement all confirmation tests									
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Direct streaking					Subculture in RVS																			
								Brilliance Salmonella			XLD		ISO 6579 -1 tests	Final result	Agreement	Brilliance Salmonella			XLD					ISO 6579 -1 tests	Final result	Agreement						
Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	Typical colonies	Latex	Typical colonies	Latex	Biochemical identification	Typical colonies	Latex																					
2017	9279	Chocolat pur 65%	Chocolate product (65%)	st	st	st	st	-	+25,6	+p	+	+	+p	+	+	+	+	PD	+p	+	+	+p	+	+	+	+	PD	+	+	PD	9	b
2017	9280	Chocolat pur lait 41%	Milk chocolate product (41%)	+p	+p	+p	+p	+	+26,4	+p	+	+	+p	+	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	9	b
2017	9281	Chocolat pur lait 41%	Milk chocolate product (41%)	+p	+p	+p	+p	+	+25,7	+p	+	+	+p	+	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	9	b
2017	9282	Chocolat de couverture noir 75%	Chocolate product (75%)	+p	+p	+p	+p	+	+27,5	+p	+	+	+p	+	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	9	b
2017	9283	Chocolat de couverture noir 75%	Chocolate product (75%)	+p	+p	+p	+p	+	+25,4	+p	+	+	+p	+	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	9	b
2017	9284	Chocolat force noire 50%	Chocolate product (50%)	+p	+p	+p	+p	+	+26,7	+p	+	+	+p	+	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	9	b
2017	9285	Chocolat force noire 50%	Chocolate product (50%)	+p	+p	+p	+p	+	+25,4	+p	+	+	+p	+	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	9	b
2017	9286	Chocolat résistant cuisson 44%	Chocolate product (44%)	+p	+p	+p	+p	+	+28,5	+p	+	+	+m	+	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	9	b
2017	9287	Chocolat résistant cuisson 44%	Chocolate product (44%)	+p	+p	+p	+p	+	+26,8	+p	+	+	+p	+	+	+	+	PA	+p	+	+	+p	+	+	+	+	PA	+	+	PA	9	b
2017	280	Chocolat pur noir 65%	Black chocolate (65%)	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	281	Drops de chocolat 50%	Chocolate product (50%)	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	282	Chocolat de couverture Tanzanie 75%	Chocolate product (75%)	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	283	Chocolat alunga 41%	Chocolate product (41%)	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	284	Chocolat alunga pur lait 41%	Chocolate product (41%)	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	285	Drops de chocolat 50%	Chocolate product (50%)	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	286	Chocolat force noire 50%	Black chocolate product (50%)	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	287	Chocolat noisette	Chocolate product	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	288	Bâtons de boulanger 44%	Chocolate product (44%)	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	289	Bâtons de boulanger extrudés	Chocolate	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	b		
2017	9288	Coques cacao	Cocoa shells	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	9	c		
2017	9289	Coques cacao	Cocoa shells	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	9	c		

CHOCOLATES																																
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				RVS broth		MKTTn broth			Result	PCR result (Ct)	Direct streaking										Subculture in RVS											
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Brilliance Salmonella			XLD		ISO 6579 -1 tests	Final result	Agreement	Brilliance Salmonella			XLD		ISO 6579 -1 tests	Final result	Agreement	All confirmation tests	Final result all confirmation tests	Agreement all confirmation tests						
								Typical colonies			Latex	Biochemical identification				Typical colonies	Latex	Typical colonies	Latex	Biochemical identification							Typical colonies	Latex				
2017	9290	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	+	+27,9	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	9291	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	+	+26,8	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	9292	Masse de cacao	Cocoa mass	+p	+p	+p	+p	+	+26,2	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	9293	Masse de cacao	Cocoa mass	+p	+p	+p	+p	+	+24,9	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	9294	Masse de cacao	Cocoa mass	+M	+p	+M	+p	+	+25,0	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	9295	Masse de cacao	Cocoa mass	+p	+M	+p	+p	+	+24,9	+p	+	+	+p	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	9296	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	c		
2017	9297	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	+	+33,8	+d	+	+	+d	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	290	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	c		
2017	291	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	c		
2017	292	Masse de cacao	Cocoa mass	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	c		
2017	293	Masse de cacao	Cocoa mass	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	c		
2017	294	Masse de cacao	Cocoa mass	+M	+M	+p	+p	+	+27,1	+p	+	+	+ni/+	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	295	Masse de cacao	Cocoa mass	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	c		
2017	296	Liqueur de cacao	Cocoa liquor	+M	+M	+M	+M	+	+27,4	+p	+	+	+ni/+	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	297	Liqueur de cacao	Cocoa liquor	st	st	st	st	-	+27,5	+p	+	+	+p	+	+	+	PD	+p	+	+	+p	+	+	+	PD	+	+	PD	9	c		
2017	298	Liqueur de cacao	Cocoa liquor	+p	+p	+p	+p	+	+27,5	+p	+	+	+ni/+	+	+	+	PA	+p	+	+	+p	+	+	+	PA	+	+	PA	9	c		
2017	708	Liqueur de cacao	Cocoa liquor	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	c		
2017	709	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	9	c		

CHOCOLATES															
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1*				Alternative method: BAX® System Real-Time PCR Assay for Salmonella detection - PROTOCOL F Storage 72 h at 5°C ± 3°C						Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed NFDM + 1% Brilliant Green (after 55 min) 22 h at 37°C + 72 h at 5°C ± 3°C						
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella		PCR result (Ct)	Brilliance Salmonella	XLD	Final result 72 h	Agreement 72 h		
2017	9268	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	+	+24,4	+p	+p	+	PA	9	a
2017	9269	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	+	+31,3	+p	+p	+	PA	9	a
2017	9270	Poudre de cacao 32 %	32% Cocoa powder	+p	+p	+p	+p	+	+26,3	+p	+p	+	PA	9	a
2017	9271	Poudre de cacao 32 %	32% Cocoa powder	+p	+p	+p	+p	+	+26,0	+p	+p	+	PA	9	a
2017	9272	Poudre de cacao 100 %	100% Cocoa powder	+p	+p	+p	+p	+	+25,8	+p	+p	+	PA	9	a
2017	9273	Poudre de cacao 100 %	100% Cocoa powder	+p	+p	+p	+p	+	+27,8	+p	+p	+	PA	9	a
2017	9274	Poudre de cacao	Cocoa powder	st	st	st	st	-	+25,3	+p	+p	+	PD	9	a
2017	9275	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	+	+29,3	+p	+p	+	PA	9	a
2017	9276	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	+	+33,0	+p	+p	+	PA	9	a
2017	9277	Poudre de cacao	Cocoa powder	st	st	st	st	-	+28,6	+p	+p	+	PD	9	a
2017	9278	Chocolat pur 65 %	Chocolate product (65 %)	+p	+p	+p	+p	+	+28,5	+p	+p	+	PA	9	b
2017	9279	Chocolat pur 65 %	Chocolate product (65 %)	st	st	st	st	-	+28,9	+p	+p	+	PD	9	b
2017	9280	Chocolat pur lait 41 %	Milk chocolate product (41 %)	+p	+p	+p	+p	+	+29,2	+p	+p	+	PA	9	b
2017	9281	Chocolat pur lait 41 %	Milk chocolate product (41 %)	+p	+p	+p	+p	+	+27,9	+p	+p	+	PA	9	b
2017	9282	Chocolat de couverture noir 75 %	Chocolate product (75 %)	+p	+p	+p	+p	+	+28,9	+p	+p	+	PA	9	b
2017	9283	Chocolat de couverture noir 75 %	Chocolate product (75 %)	+p	+p	+p	+p	+	+25,4	+p	+p	+	PA	9	b
2017	9284	Chocolat force noire 50 %	Chocolate product (50 %)	+p	+p	+p	+p	+	+33,0	+p	+p	+	PA	9	b
2017	9285	Chocolat force noire 50 %	Chocolate product (50 %)	+p	+p	+p	+p	+	+25,4	+p	+p	+	PA	9	b
2017	9286	Chocolat résistant cuisson 44 %	Chocolate product (44 %)	+p	+p	+p	+p	+	+29,8	+M	+m	+	PA	9	b
2017	9287	Chocolat résistant cuisson 44 %	Chocolate product (44 %)	+p	+p	+p	+p	+	+29,3	+p	+p	+	PA	9	b
2017	9290	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	+	+27,9	+p	+p	+	PA	9	c
2017	9291	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	+	+26,5	+p	+p	+	PA	9	c
2017	9292	Masse de cacao	Cocoa mass	+p	+p	+p	+p	+	29,8	+p	+p	+	PA	9	c
2017	9293	Masse de cacao	Cocoa mass	+p	+p	+p	+p	+	28,8	+p	+p	+	PA	9	c
2017	9294	Masse de cacao	Cocoa mass	+M	+p	+M	+p	+	25,6	+p	+p	+	PA	9	c
2017	9295	Masse de cacao	Cocoa mass	+p	+M	+p	+p	+	+25,6	+p	+p	+	PA	9	c
2017	9297	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	+	+32,3	+p	+p	+	PA	9	c
2017	294	Masse de cacao	Cocoa mass	+M	+M	+p	+p	+	+24,9	+p	+M	+	PA	9	c
2017	296	Liqueur de cacao	Cocoa liquor	+M	+M	+M	+M	+	+24,2	+p	+p	+	PA	9	c
2017	297	Liqueur de cacao	Cocoa liquor	st	st	st	st	-	+25,1	+p	+p	+	PD	9	c
2017	298	Liqueur de cacao	Cocoa liquor	+p	+p	+p	+p	+	+24,1	+p	+M	+	PA	9	c

Appendix 5 – Relative level of detection study: raw data

Chicken meat

Salmonella Infantis 937Aerobic mesophilic flora: 3,5 10⁵ CFU/g

Initial validation study

N° Sample	Level	Inoculation (cfu/25g)	ISO 6579 method [♦]					BAX® System method - Protocol A Regrowth: 10 µl + 500 µl pre-warmed BHI				Positive/total	
			RVS		MKTTn		Result	Positive/total	PCR		Confirmations		Result
			XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Result	Ct			
762	0	/	-	-	+1d ni/-	-	-	-	/	/	-	0/6	
763			-	-	-	-	-	/	/	-			
764			-	-	-	-	-	/	/	-			
765			-	-	-	-	-	/	/	-			
766			+md ni/-	-	-	-	-	/	/	-			
767			+md ni/-	-	-	-	-	/	/	-			
768	1	0,5	+ 1d ni/-	-	-	-	-	-	/	/	-	0/6	
769			-	-	-	-	-	/	/	-			
770			+ 1	+m	-	+M	+	-/+	36.5/36.7	+	-		
771			+md ni/-	-	-	-	-	/	/	-			
772			+md ni/-	-	-	-	-	/	/	-			
773			+md ni/-	-	-	-	-	/	/	-			
774	2	1	+M	+M	+M	+M	+	+	36.4	+	+	4/6	
775			+ 1d ni/-	-	-	-	-	/	/	-			
776			+md ni/-	+M	-	+M ni/+	+	+	39.7	+	+		
777			+M	+M	+m ni/+	+M	+	+	38.1	+	+		
778			+md ni/-	+m ni/+	+1 ni/+	+M ni/+	+	+	39.4	+	+		
779			-	-	-	-	-	/	/	-			
780	3	2,1	+m ni/+	+1/2 ni/+	+m	+1/2	+	+	39.9	+	+	6/6	
781			+m ni/+	+M	-	+M	+	+	38.3	+	+		
782			+m ni/+	+M	+m ni/+	+M	+	+	37	+	+		
783			+m	+M	+m	+M ni/+	+	+	38.8	+	+		
784			+m	+M	+m ni/+	+M	+	+	37.5	+	+		
785			+m ni/+	+M	+m ni/+	+M	+	+	38.8	+	+		
786	4	4,1	+m ni/+	+M	+m ni/+	+M ni/+	+	+	40.2	+	+	6/6	
787			+m ni/+	+m	+m	+M ni/+	+	+	40.6	+	+		
788			+M	+M	+m	+M	+	+	37.8	+	+		
789			+m ni/-	+1/2	+1/2	+M	+	+	38.1	+	+		
790			+m ni/+	+M	+m	+M	+	+	39	+	+		
791			+m ni/+	+m	+m	+M	+	+	38.4	+	+		

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

109/167

23 March 2023

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

Initial validation study

Ground beef

Salmonella Typhimurium A00C060Aerobic mesophilic flora: $2,2 \cdot 10^3$ CFU/g (987-1016) / $2,0 \cdot 10^2$ CFU/g (2076-2081)

N° Sample	Level	Inoculation (cfu/25g)	ISO 6579 method [♦]					Positive/ total	BAX® System method Protocol C 10 h				Positive/ total	BAX® System method Protocol C 24 h				Positive/ total
			RVS		MKTTn		Result		PCR		Confirmations	Result		PCR		Confirmations	Result	
			XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Result	Ct				Result	Ct			
987	0	/	St	St	-	St	-	-	/	/	-	-	-	/	/	-	-	
988			-	-	-	-	-	-	/	/	-	-	-	/	/	-	-	
989			St	St	St	St	-	-	-	/	/	-	-	-	/	/	-	-
990			-	St	-	St	-	-	-	/	/	-	-	-	/	/	-	-
991			St	St	-	-	-	-	-	/	/	-	-	-	/	/	-	-
992			-	St	-	-	-	-	-	/	/	-	-	-	/	/	-	-
993	1	0,3	-	-	-	-	-	-	/	/	-	-	-	/	/	-	-	
994			-	-	-	-	-	-	/	/	-	-	-	/	/	-	-	
995			-	-	-	-	-	-	+	36.2	+	+	+	+	34.7	+	+	+
996			St	St	-	-	-	-	-	/	/	-	-	-	/	/	-	-
997			St	St	-	-	-	-	-	/	/	-	-	-	/	/	-	-
998			-	-	-	-	-	-	+	37.5	+	+	+	+	34.5	+	+	+
999	2	0,7	+P	+P	+P	+M	+	-	/	/	-	-	-	/	/	-	-	
1000			+P	+P	+P	+M	+	+	38.9	+	+	+	+	32.5	+	+	+	
1001			St	St	-	-	-	-	-	/	/	-	-	-	/	/	-	-
1002			+M	+P	+P	+P	+	+	-	/	/	-	-	-	/	/	-	-
1003			-	-	-	-	-	-	+	39.2	+	+	+	+	34.0	+	+	+
1004			+P	+P	+P	+P	+	+	-	/	/	-	-	-	/	/	-	-
1005	3	1,4	+M	+P	+M	+M	+	-	/	/	-	-	-	/	/	-	-	
1006			+M	+M	+M	+M	+	-	/	/	-	-	-	/	/	-	-	
1007			+P	+P	+M	+M	+	+	36.3	+	+	+	+	33.7	+	+	+	
1008			+M	+P	+M	+M	+	+	35.5	+	+	+	+	32.2	+	+	+	
1009			-	-	-	-	-	-	+	36.4	+	+	+	+	32.0	+	+	+
1010			+P	+P	+P	+P	+	+	+	39.1	+	+	+	+	37.4	+	+	+
1011	4	2,7	+P	+M	+M	+M	+	+	36.5	+	+	+	+	34.1	+	+	+	
1012			+M	+M	+M	+M	+	-	/	/	-	-	-	/	/	-	-	
1013			+P	+P	+M	+M	+	+	35.0	+	+	+	+	32.2	+	+	+	
1014			+P	+M	+P	+M	+	+	34.3	+	+	+	+	32.9	+	+	+	
1015			+M	+M	+M	+M	+	+	37.3	+	+	+	+	32.4	+	+	+	
1016			-	-	-	-	-	-	+	34.9	+	+	+	+	32.2	+	+	+
2076	5	3,4	St	St	St	St	-	+	36.4	+	+	+	+	34.4	+	+	+	
2077			+p	+p	+p	+p	+	+	37.5	+	+	+	+	34.2	+	+	+	
2078			+M	+M	+M	+M	+	+	35.7	+	+	+	+	33.5	+	+	+	
2079			+p	+p	+p	+p	+	+	36.4	+	+	+	+	32.5	+	+	+	
2080			+p	+p	+p	+p	+	+	36.6	+	+	+	+	34.4	+	+	+	
2081			+p	+p	+p	+p	+	+	35.7	+	+	+	+	32.7	+	+	+	

Initial validation study

Raw fish*Salmonella* Anatum Ad1451Aerobic mesophilic flora: 5,1.10⁴ CFU/g (1472-1501) / 5,6.10⁵ CFU/g (1563-1574)

N° sample	Level	Inoculation (cfu/25g)	ISO 6579 method [♦]					BAX® System method - Protocol A Regrowth: 10 µl + 500 µl pre-warmed BHI				Positive/total	
			RVS		MKTTn		Result	Positive/total	PCR		Confirmations		Result
			XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Result	Ct			
1472	0	/	-	-	-	-	-	0/6	-	/	/	-	0/6
1473			-	-	-	-	-		-	/	/	-	
1474			-	-	-	-	-		-	/	/	-	
1475			-	st	-	-	-		-	/	/	-	
1476			-	-	-	-	-		-	/	/	-	
1477			-	st	-	-	-		-	/	/	-	
1478	1	0,3	-	-	-	-	-	0/6	-	/	/	-	0/6
1479			-	-	-	-	-		-	/	/	-	
1480			-	-	-	-	-		-	/	/	-	
1481			-	-	-	-	-		-	/	/	-	
1482			-	-	-	-	-		-	/	/	-	
1483	-	-	-	-	-	-	/	/	-				
1484	2	0,5	-	st	-	-	-	0/6	-	/	/	-	0/6
1485			-	st	-	-	-		-	/	/	-	
1486			-	-	-	-	-		-	/	/	-	
1487			-	-	-	-	-		-	/	/	-	
1488			-	-	-	-	-		-	/	/	-	
1489	-	-	-	-	-	-	/	/	-				
1563	3	0,7	-	-	-	-	-	2/6	-	/	/	-	2/6
1564			-	st	-	-	-		-	/	/	-	
1565			+P	+P	+M	+P	+		+	31.8	+	+	
1566			+P	+P	+P	+P	+		+	31.2	+	+	
1567			-	st	-	-	-		-	/	/	-	
1568			-	st	-	-	-		-	/	/	-	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

111/167

23 March 2023

Raw fish*Salmonella* Anatum Ad1451Aerobic mesophilic flora: $5,1 \cdot 10^4$ CFU/g (1472-1501) / $5,6 \cdot 10^5$ CFU/g (1563-1574)

N° sample	Level	Inoculation (cfu/25g)	ISO 6579 method♦					BAX® System method - Protocol A Regrowth: 10 µl + 500 µl pre-warmed BHI				Positive/total	
			RVS		MKTTn		Result	Positive/total	PCR		Confirmations		Result
			XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Result	Ct			
1490	4	1,1	-	st	-	-	-	4/6	-	/	/	-	4/6
1491			+M	+P	+M	+P	+		+	34.0	+	+	
1492			+M	+P	+M	+P	+		+	36.3	+	+	
1493			+M	+P	+M	+P	+		+	33.5	+	+	
1494			+M	+P	+M	+P	+		+	34.1	+	+	
1495			-	-	-	-	-		-	-	/	/	
1496	5	2,2	+M	+P	+M	+P	+	5/6	+	34.5	+	+	5/6
1497			-	-	-	-	-		-	/	/	-	
1498			+M	+P	+M	+P	+		+	32.8	+	+	
1499			+M	+P	+M	+P	+		+	34.7	+	+	
1500			+M	+P	+M	+P	+		+	33.8	+	+	
1501			+M	+P	+M	+P	+		+	33.9	+	+	
1569	6	3,3	+P	+P	+M	+P	+	6/6	+	34.7	+	+	6/6
1570			+P	+P	+M	+P	+		+	31.6	+	+	
1571			+P	+P	+M	+P	+		+	32.3	+	+	
1572			+P	+P	+M	+P	+		+	31.3	+	+	
1573			+P	+P	+M	+P	+		+	35	+	+	
1574			+P	+P	+M	+P	+		+	33.5	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

112/167

23 March 2023

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

Initial validation study

Whole egg product*Salmonella* Enteritidis 657

Aerobic mesophilic flora: 20 CFU/g

N° Sample	Level	Inoculation (cfu/25g)	ISO 6579 method [♦]					BAX® System method - Protocol B Regrowth: 10 µl + 500 µl pre-warmed BHI				Positive/total	
			RVS		MKTTn		Result	Positive/total	PCR		Confirmations		Result
			XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Result	Ct			
1595	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6
1596			st	st	st	st	-		-	/	/	-	
1597			st	st	st	st	-		-	/	/	-	
1598			st	st	st	st	-		-	/	/	-	
1599			st	st	st	st	-		-	/	/	-	
1600			st	st	st	st	-		-	/	/	-	
1601	1	0,3	st	st	st	st	-	1/6	-	/	/	-	1/6
1602			st	st	st	st	-		-	/	/	-	
1603			st	st	st	st	-		-	/	/	-	
1604			+P	+P	+P	+P	+		+	32.6	+	+	
1605			st	st	st	st	-		-	/	/	-	
1606			st	st	st	st	-		-	/	/	-	
1607	2	0,7	+P	+P	+P	+P	+	4/6	+	30.3	+	+	4/6
1608			st	st	st	st	-		-	/	/	-	
1609			+P	+P	+P	+P	+		+	32.7	+	+	
1610			st	st	st	st	-		-	/	/	-	
1611			+P	+P	+P	+P	+		+	31.3	+	+	
1612			+P	+P	+P	+P	+		+	30.4	+	+	
1613	3	1,3	+P	+P	+P	+P	+	5/6	+	30.2	+	+	5/6
1614			+P	+P	+P	+P	+		+	30.1	+	+	
1615			+P	+P	+P	+P	+		+	29.2	+	+	
1616			+P	+P	+P	+P	+		+	31.2	+	+	
1617			+P	+P	+P	+P	+		+	30.1	+	+	
1618			st	st	st	st	-		-	/	/	-	
1619	4	2,7	+P	+P	+P	+P	+	6/6	+	29.4	+	+	6/6
1620			+P	+P	+P	+P	+		+	32.6	+	+	
1621			+P	+P	+P	+P	+		+	31.0	+	+	
1622			+P	+P	+P	+P	+		+	32.3	+	+	
1623			+P	+P	+P	+P	+		+	32.2	+	+	
1624			+P	+P	+P	+P	+		+	29.6	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

113/167

23 March 2023

Initial validation study

Pellets for dog

Salmonella Cerro Ad689

Aerobic mesophilic flora: <200CFU/g

N° Sample	Level	Inoculation (cfu/25g)	ISO 6579 method*					Positive/total	BAX® System method - Protocol A Regrowth: 1 0µl + 500 µl pre-warmed BHI				Positive/total
			RVS		MKTn		Result		PCR		Confirmations	Result	
			XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Result	Ct			
2009	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6
2010			st	st	st	st	-		-	/	/	-	
2011			st	st	st	st	-		-	/	/	-	
2012			st	st	st	st	-		-	/	/	-	
2013			st	st	st	st	-		-	/	/	-	
2014			st	st	st	st	-		-	/	/	-	
2015	1	0,3	+P	+P	+P	+P	+	3/6	+	35.0	+	+	3/6
2016			+P	+P	+P	+P	+		+	38.2	+	+	
2017			+P	+P	+P	+P	+		+	33.3	+	+	
2018			st	st	st	st	-		-	/	/	-	
2019			st	st	st	st	-		-	/	/	-	
2020			st	st	st	st	-		-	/	/	-	
2021	2	0,7	+P	+P	+P	+P	+	4/6	+	37.4	+	+	4/6
2022			+P	+P	+P	+P	+		+	43.4	+	+	
2023			+P	+P	+P	+P	+		+	34.3	+	+	
2024			st	st	st	st	-		-	/	/	-	
2025			+P	+P	+P	+P	+		+	35.2	+	+	
2026			st	st	st	st	-		-	/	/	-	
2027	3	1,3	+P	+P	+P	+P	+	5/6	+	31.6	+	+	5/6
2028			+P	+P	+P	+P	+		+	34.5	+	+	
2029			+P	+P	+P	+P	+		+	34.2	+	+	
2030			st	st	st	st	-		-	/	/	-	
2031			+P	+P	+P	+P	+		+	32.9	+	+	
2032			+P	+P	+P	+P	+		+	33.4	+	+	
2033	4	2,7	+P	+P	+P	+P	+	6/6	+	35.3	+	+	6/6
2034			+P	+P	+P	+P	+		+	33.6	+	+	
2035			+P	+P	+P	+P	+		+	38.5	+	+	
2036			+P	+P	+P	+P	+		+	32.5	+	+	
2037			+P	+P	+P	+P	+		+	32.6	+	+	
2038			+P	+P	+P	+P	+		+	31.0	+	+	

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

114/167

23 March 2023

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

Raw milk

S. Ohio Ad1482

Total viable count: 8,0.10³ CFU/g**Extension study**

Sample N°	Level	Inoculation level (cfu/25g)	ISO 6579 method [♦]					BAX® System Real-Time PCR Assay for <i>Salmonella</i> spp. - Protocol E											
			RVS broth		MKTn 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 <i>Salmonella</i>	Identification	XLD	Brilliance <i>Salmonella</i>	Identification				
9393	0	0	-	-	-	-	-	0/5	-	-	-	/	-	-	/	-	0/5		
9394			-	-	-	-	-		-	-	-	-	/	-	-	/		-	
9395			-	-	-	-	-		-	-	-	-	-	/	-	-		/	-
9396			-	-	-	-	-		-	-	-	-	-	/	-	-		/	-
9397			-	-	-	-	-		-	-	-	-	-	/	-	-		/	-
9496	Low	0,5	-	-	-	-	-	7/20	-	-	-	/	-	-	/	-	6/20		
9497			-	-	-	-	-		-	-	-	-	/	-	-	/		-	
9498			-	-	-	-	-		-	-	-	-	-	/	-	-		/	-
9499			-	-	+d/-	-	-		-	-	-	-	-	/	-	-		/	-
9500			-	-	-	-	-		-	+30,6	-	+m	+	-	+M	+		+	+
9501			-	+mdni/-	-	-	-		-	-	-	-	-	/	-	-		/	-
9502			-	-	-	-	-		-	-	-	-	-	/	-	-		/	-
9503			-	+m	+1/2	+M	+		+	+34	-	+1/2	+	-	+m	+		+	+
9504			-	+m	+m	+M	+		+	-	-	-	-	/	-	-		/	-
9505			-	+m	+m	+M	+		+	+29,2	+dni/+	+m	+	-	+m	+		+	+
9506			-	-	-	-	-		-	+39,6	-	+mni/+	+	-	+M	+		+	+
9507			-	+m	+m	+m	+		+	-	-	-	-	/	-	-		/	-
9508			-	-	-	-	-		-	-	-	-	-	/	-	-		/	-
9509			-	-	-	-	-		-	+33,7	-	+m	+	-	+M	+		+	+
9510			-	+m	+m	+M	+		+	-	-	-	-	/	-	-		/	-
9511			-	-	-	-	-		-	+33,1	-	+M	+	-	+M	+		+	+
9512			-	-	+d/-	-	-		-	-	-	-	-	/	-	-		/	-
9513			-	+m	+m	+M	+		+	-	-	-	-	/	-	-		/	-
9514			-	-	-	-	-		-	-	-	-	-	/	-	-		/	-
9515			-	+m	+m	+M	+		+	-	-	-	-	/	-	-		/	-
9516	High	1,3	-	-	-	-	-	3/5	+29,9	-	+1/2	+	-	+M	+	+	3/5		
9517			-	+m	+m	+M	+		-	-	-	-	/	-	-	/		-	
9518			-	+m	+m	+M	+		+	+33,9	-	+1/2	+	-	+M	+		+	+
9519			-	+m	+m	+M	+		+	+34,5	-	+1/2	+	-	+M	+		+	+
9520			-	-	-	-	-		-	-	-	-	-	/	-	-		/	-

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

115/167

23 March 2023

Process water (Production of fish cubes)

S. Livingstone A00E058

Total viable count: 1,9. 10⁵ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	ISO 6579 method*					Positive Results/Total	BAX® System Real-Time PCR Assay for <i>Salmonella</i> spp. - Protocol A								
			RVS broth		MKTn broth		Result		PCR result	Direct Confirmation			Confirmation after subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP				XLD	Brilliance <i>Salmonella</i>	Identification	XLD	Brilliance <i>Salmonella</i>	Identification		
1	0	0	-	-	-	-	-	0/5	-	-	-	/	-	-	/	-	0/5
2			st	st	st	st	-		-	-	-	/	-	-	/	-	
3			-	-	-	-	-		-	-	-	/	-	-	/	-	
4			st	st	st	st	-		-	-	-	/	-	-	/	-	
5			st	st	st	st	-		-	st	st	/	st	st	/	-	
463	Low	0,32	st	st	st	st	-	14/20	+25,0	+p	+p	+	+p	+p	+	+	15/20
464			+p	+p	+p	+p	+		+31,2	+p	+p	+	+p	+p	+	+	
465			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
466			st	st	st	st	-		+23,9	+p	+p	+	+p	+p	+	+	
467			+p	+p	+p	+p	+		+23,5	+p	+p	+	+p	+p	+	+	
468			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
469			st	st	st	st	-		+23,6	+p	+p	+	+p	+p	+	+	
470			+p	+p	+p	+p	+		+23,9	+p	+p	+	+p	+p	+	+	
471			+p	+p	+p	+p	+		+30,6	+p	+p	+	+p	+p	+	+	
472			+p	+p	+p	+p	+		+23,7	+p	+p	+	+p	+p	+	+	
473			+p	+p	+p	+p	+		+24,1	+p	+p	+	+p	+p	+	+	
474			+p	+p	+p	+p	+		+23,9	+p	+p	+	+p	+p	+	+	
475			st	st	st	st	-		+23,9	+p	+p	+	+p	+p	+	+	
476			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
477			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
478			+p	+p	+p	+p	+		+24,0	+p	+p	+	+p	+p	+	+	
479			st	st	st	st	-		+24,0	+p	+p	+	+p	+p	+	+	
480			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
481			+p	+p	+p	+p	+		+24,1	+p	+p	+	+p	+p	+	+	
482			st	st	st	st	-		+23,8	+p	+p	+	+p	+p	+	+	
112	High	0,93	+M	+M	+M	+M	+	4/5	+27,3	+m	+m	+	+M	+p	+	+	4/5
113			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
114			-	-	-	-	-		+27,4	+m	+m	+	+M	+p	+	+	
115			+M	+M	+M	+M	+		+26,9	+1/2	+1/2	+	+M	+M	+	+	
116			+M	+M	+M	+M	+		+27,0	+m	+1/2	+	+M	+M	+	+	

Milk chocolate

S. Barendrup Ad1661

Total viable count: 2,1.10¹ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	ISO 6579 method [♦]					BAX® System Real-Time PCR Assay for <i>Salmonella</i> spp. - Protocol F									
			RVS broth		MKTn 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 <i>Salmonella</i>	Identification	XLD	Brilliance <i>Salmonella</i>	Identification		
545	0	0	st	st	st	st	-	0/5	-	st	st	/	st	st	/	-	0/5
546			st	st	st	st	-		-	st	st	/	st	st	/	-	
547			-	-	st	st	-		-	st	st	/	st	st	/	-	
548			st	st	st	st	-		-	st	st	/	st	st	/	-	
549			st	st	st	st	-		-	st	st	/	st	st	/	-	
800	Low	0,8	+p	+p	+p	+p	+	15/20	+28,6	+p	+p	+	+p	+p	+	+	17/20
801			+p	+p	+p	+p	+		+24,5	+p	+p	+	+p	+p	+	+	
802			st	st	st	st	-		+24,0	+p	+p	+	+p	+p	+	+	
803			+p	+p	+p	+p	+		+24,1	+p	+p	+	+p	+p	+	+	
804			st	st	st	st	-		+31,6	+M	+M	+	+1/5	+M	+	+	
805			st	st	st	st	-		+36,2	+p	+p	+	+p	+p	+	+	
806			+p	+p	+p	+p	+		+42,1/+36,0/+38,5	st (x5)	st (x5)	/	st (x5)	st (x5)	/	-	
807			+1/2	+M	+M	+M	+		+24,4	+p	+p	+	+p	+p	+	+	
808			+p	+p	+p	+p	+		+31,0	+p	+p	+	+p	+p	+	+	
809			+p	+p	+p	+p	+		+24,5	+p	+p	+	+p	+p	+	+	
810			st	st	st	st	-		+24,5	+p	+p	+	+(1)	+M	+	+	
811			st	st	st	st	-		+24,7	+p	+p	+	+p	+p	+	+	
812			+p	+p	+p	+p	+		+24,5	+p	+p	+	+p	+p	+	+	
813			+p	+p	+p	+p	+		+24,9	+p	+p	+	+p	+p	+	+	
814			+p	+p	+p	+p	+		+34,3	+p	+p	+	+p	+p	+	+	
815			+p	+p	+p	+p	+		+24,9	+p	+p	+	+p	+p	+	+	
816			+p	+p	+p	+p	+		+24,8	+p	+p	+	+p	+p	+	+	
817			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
818			+p	+p	+p	+p	+		+24,7	+p	+p	+	+p	+p	+	+	
819	+p	+p	+p	+p	+	-	st	st	/	st	st	/	-				
570	High	3,0	+p	+p	+p	+p	+	5/5	+26,0	+p	+p	+	+p	+p	+	+	5/5
571			+m	+p	+p	+p	+		+24,6	+p	+p	+	+p	+p	+	+	
572			+p	+p	+p	+p	+		+28,9	+p	+p	+	+p	+p	+	+	
573			+p	+p	+p	+p	+		+25,7	+p	+p	+	+p	+p	+	+	
574			+p	+p	+p	+p	+		+28,4	+p	+p	+	+p	+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

117/167

23 March 2023

Raw fish filet

S. Senftenberg Ad355

Total viable count: 2,6.10⁵ CFU/g

Extension study

Sample N°	Level	Inoculation level (cfu/25g)	ISO 6579 method♦					BAX® System Real-Time PCR Assay for <i>Salmonella</i> spp. - Protocol D									
			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 <i>Salmonella</i>	Identification	XLD	Brilliance <i>Salmonella</i>	Identification		
1539	0	0	-	-	st	-	-	0/5	-	-	-	/	st	st	/	-	0/5
1540			st	st	-	-	-		-	-	-	/	st	st	/	-	
1541			-	st	st	-	-		-	-	-	/	st	st	/	-	
1542			st	-	-	st	-		-	-	-	/	-	st	/	-	
1543			st	st	st	st	-		-	-	-	/	st	st	/	-	
1692	Low	0,41	-	-	-	-	-	7/20	-	-	-	/	-	st	/	-	2/20
1693			+p	+p	+p	+p	+		-	-	-	/	-	st	/	-	
1694			-	-	st	-	-		-	-	-	/	st	st	/	-	
1695			-	-	st	st	-		-	-	-	/	st	st	/	-	
1696			-	-	-	-	-		-	-	-	/	-	st	/	-	
1697			st	-	-	-	-		-	-	-	/	st	st	/	-	
1698			+p	+p	+p	+p	+		-	-	-	/	st	st	/	-	
1699			st	-	-	-	-		-	-	-	/	st	st	/	-	
1700			st	st	st	st	-		-	-	-	/	st	st	/	-	
1701			+p	+p	+p	+p	+		-	-	-	/	st	st	/	-	
1702			st	st	-	-	-		-	-	-	/	-	-	/	-	
1703			+p	+p	+p	+p	+		-	-	-	/	-	-	/	-	
1704			+p	+p	+M	+M	+		-	-	-	/	-	-	/	-	
1705			+p	+p	+p	+p	+		+36,7	+1/2	+M	+	+p	+p	+	+	
1706			st	st	st	-	-		+32,2	+p	+M	+	+p	+p	+	+	
1707	st	st	-	-	-	-	-	-	/	-	-	/	-				
1708	st	st	-	-	-	-	-	-	/	st	st	/	-				
1709	st	st	-	-	-	-	-	-	/	st	st	/	-				
1710	+p	+p	+p	+p	+	-	-	-	/	-	-	/	-				
1711	-	-	-	-	-	-	-	-	/	st	st	/	-				
1712	High	1,2	+p	+p	+M	+1/2	+	3/5	-	-	-	/	-	-	/	-	3/5
1713			+p	+p	+p	+p	+		+32,8	+M	+M	+	+p	+p	+	+	
1714			st	st	-	-	-		-	-	-	/	st	st	/	-	
1715			st	st	-	-	-		+30,3	+p	+M	+	+p	+p	+	+	
1716			+1/2	+p	+M	+p	+		+35,0	+p	+M	+	+p	+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

118/167

23 March 2023

Appendix 6 – Inclusivity and exclusivity study: raw data

INCLUSIVITY (Initial validation)										
Strain		Reference	Origin	cfu/ 225 ml	BAX® System method - Protocol C BPW pre-warmed for 10 h at 41.5°C					
					PCR		Confirmatory tests		Latex	
					Result (10 h/ 24 h)	Ct	Brilliance Salmonella	XLD		
1.	<i>Salmonella</i>	<i>bongori</i> 48:z35	Ad 598	Environmental sample	2	+	39.7	+	+	+
2.	<i>Salmonella</i>	Anatum	6140	Bœuf Bourguignon	1	+	43.6	+	+	+
3.	<i>Salmonella</i>	<i>arizonae</i> SIIIa 51:z4,z23:-	CIP 5523	Turkey	2	+	36.6	+	+	+
4.	<i>Salmonella</i>	<i>arizonae</i> SIIIa 50 :z4 ;z23	CIP 5526	Egg powder	4	+	41	+	+	+
5.	<i>Salmonella</i>	<i>diarizonae</i> SIIIb 38:IV:z53	Ad451	Raw milk cheese	8	+	32.9	+	+	+
6.	<i>Salmonella</i>	<i>diarizonae</i> SIIIb 61:-, 1,5,7	Ad1280	Raw milk cheese	3	+	42.1	small colonies	+	+
7.	<i>Salmonella</i>	Blockley	Ad 923	Chicken	3	+	33.7	+	+	+
8.	<i>Salmonella</i>	Bovismorbificans	728	Agar	3	+	33.7	+	+	+
9.	<i>Salmonella</i>	Braenderup	178	Food product	4	+	33	+	+	+
10.	<i>Salmonella</i>	Brandenburg	Ad 351	Seafood	6	+	33.7	+	+	+
11.	<i>Salmonella</i>	Bredeney	396	Ground beef	9	+	32.5	+	+	+
12.	<i>Salmonella</i>	Cerro	Ad 689	Dehydrated proteins	2	+	33	+	+(H2S-)	+
13.	<i>Salmonella</i>	Cremieu	230	Hare	2	+	32.6	+	+	+
14.	<i>Salmonella</i>	Derby	Ad 1093	Frozen fish fillet	3	+	33.1	+	+	+
15.	<i>Salmonella</i>	Dublin	Ad 529	Beef meat	3	+	41.3	white colonies	+	+
16.	<i>Salmonella</i>	Enteritidis	Ad 926	Raw veal meat	5	+	36.7	+	+	+
17.	<i>Salmonella</i>	Gallinarum	Ad 300	Poultry slaughterhouse	3	-/+	40.1	small colonies	+(H2S-)	+
					15	-/-	/	st/	+(H2S-)	/
					46	-/-	/	few small colonies	+(H2S-)	/
18.	<i>Salmonella</i>	Gallinarum	1	Environment	60	+	46.1	small colonies	+(H2S-)	+
19.	<i>Salmonella</i>	Gallinarum	2	Environment	50	+	44.9	small colonies	+	+
20.	<i>Salmonella</i>	Give	436	Ground beef	3	+	31.7	+	+	+
21.	<i>Salmonella</i>	Hadar	35	Poultry	13	+	32.5	+	+	+
22.	<i>Salmonella</i>	Havana	Ad 930	Poultry	3	+	32.2	+	+	+
23.	<i>Salmonella</i>	Heidelberg	A00E005	Dairy industry environmental sample	3	+	45.7	+	+	+
24.	<i>Salmonella</i>	<i>houtenae</i> (sub-group IV) 43:z4z32	Ad 597	Fish	13	+	36.2	pale colonies	+	+
25.	<i>Salmonella</i>	Indiana	2	Fish flour	4	+	32.6	+	+	+
26.	<i>Salmonella</i>	<i>indica</i> (sub-group VI) 1,26,14,25:a:enx	Ad 600	Environmental sample	6	+	34.5	+	+	+
27.	<i>Salmonella</i>	Infantis	12	Ready-to-eat	7	+	32.7	+	+	+

INCLUSIVITY (Initial validation)										
Strain		Reference	Origin	cfu/ 225 ml	BAX® System method - Protocol C BPW pre-warmed for 10 h at 41.5°C					
					PCR		Confirmatory tests		Latex	
					Result (10 h/ 24 h)	Ct	Brilliance Salmonella	XLD		
28.	<i>Salmonella</i>	Kedougou	Ad 929	Environmental sample (slaughterhouse)	8	+	37.3	+	+	+
29.	<i>Salmonella</i>	Kottbus	1	Environmental sample (slaughterhouse)	5	+	34.9	+	+	+
30.	<i>Salmonella</i>	Livingstone	E1	Egg white powder	4	+	31.8	+	+	+
31.	<i>Salmonella</i>	London	326	Ham	8	+	32.3	+	+	+
32.	<i>Salmonella</i>	Manhattan	900	Dairy environmental sample	5	+	35.7	+	+	+
33.	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	10	+	33.7	+	+	+
34.	<i>Salmonella</i>	Montevideo	Ad 912	Raw milk	5	+	34.2	+	+	+
35.	<i>Salmonella</i>	Napoli	Ad 928	Bovine	6	+	36.6	+	+	+
36.	<i>Salmonella</i>	Newport	540	Toulouse sausage	6	+	33.8	+	+	+
37.	<i>Salmonella</i>	Panama	195	Ground beef	8	+	34.7	+	+	+
38.	<i>Salmonella</i>	Paratyphi A	ATCC 9150		6	+	55	Small pale colonies	+(H2S-)	+(weak)
39.	<i>Salmonella</i>	Paratyphi B	Ad 301	Clinical	4	+	37	+	+	+
40.	<i>Salmonella</i>	Paratyphi C	ATCC 13428		11	+	41.2	+	+	+
41.	<i>Salmonella</i>	Regent	328	Duck	3	+	35.8	+	+	+
42.	<i>Salmonella</i>	Rissen	39	Poultry	3	+	35.9	+	+	+
43.	<i>Salmonella</i>	Saintpaul	F31	Pilchard fillet	5	+	32.4	+	+	+
44.	<i>Salmonella</i>	<i>salamae</i> (sub-group II) 42:b:enzx	Ad 593	Cereals	3	+	29.9	+	+	-
45.	<i>Salmonella</i>	Senftenberg	Ad 355	Seafood	7	+	34.1	+	+	+
46.	<i>Salmonella</i>	Typhi	Ad 302	Clinical	5	+	34.5			
47.	<i>Salmonella</i>	Typhimurium	305	Paella	3	+	37.9	+	+(H2S-)	+
48.	<i>Salmonella</i>	Typhimurium SI 1,4,[5],12:-:- (variant immobile)	Ad 1233	Tiramisu	17	+	34.1	+	+	+
49.	<i>Salmonella</i>	Typhimurium SI 1,4,[5],12:i:- (variant monophasique)	Ad 1334	Ready-to-eat meal (meat)	9	+	35.2	+	+	+
50.	<i>Salmonella</i>	Typhimurium SI 1,4,[5],12:-:1,2 (variant monophasique)	Ad 1335	Environmental sample	7	+	34.2	+	+	+
51.	<i>Salmonella</i>	Urbana	Ad 501	Food product	3	-/-	/	st	st	/
					17	-/-	/	st	st	/
					53 ⁽⁶⁾	-/-	/	st	st	/
					culture in BHI	+	31.4	+	+	+
52.	<i>Salmonella</i>	Virchow	F276	Curry	8	+	33.3	+	+	+
53.	<i>Salmonella</i>	Wayne	Ad502	/	33	+	47	small colonies	+	+(weak)

⁶ The reference method gave positive results.

INCLUSIVITY (Extension study)										
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	BAX® System Real-Time PCR Assay for <i>Salmonella</i> Protocol C BPW pre-warmed for 10 h at 41,5°C				
						PCR result		Confirmatory tests		Latex
						Result (10 h)	Ct	Brilliance <i>Salmonella</i>	XLD	
1	<i>Salmonella</i>	Abaetetuba	Ad2318		19	+	31,7	+	+	+
2	<i>Salmonella</i>	Aberdeen	CIP 105618	/	17	+	25	+	+	+
3	<i>Salmonella</i>	Abortusequi	Ad2321		4	+	36,5	+ (white colonies)	+ (white colonies)	+
4	<i>Salmonella</i>	Abortusovis	Ad2320	Ovine foetus	28	+	41	st (24h) / + (48h)	st (24h) / + (48h)	+ (48h)
5	<i>Salmonella</i>	Adelaïde	Ad2319	Turkey breeding environment	48	+	33,2	+	+	+
6	<i>Salmonella</i>	Agona	A00V038	Feed for pork	18	+	25,4	+	+	+
7	<i>Salmonella</i>	Bardo	Adria 569	Meat for sausage	33	+	26,4	+	+	+
8	<i>Salmonella</i>	Bareilly	Ad 1687	Chocolate industry	19	+	25,3	+	+	+
9	<i>Salmonella</i>	Caracas	Ad2322	Spice	28	+	25	+	+	+
10	<i>Salmonella</i>	Chester	CIP 103543		16	+	32,6	+	+	+
11	<i>Salmonella</i>	Cubana	Ad2323	Dust feed environment	41	+	25,2	+	+	+
12	<i>Salmonella</i>	Emek	Ad 333		28	+	25,1	+	+	+
13	<i>Salmonella</i>	Gaminara	Ad2324	Boar meat	12	+	25,3	+	+	+
14	<i>Salmonella</i>	Guinea	29		22	+	24,9	+ (dark colonies)	+ (white colonies)	+ (low)
15	<i>Salmonella</i>	Hvittingfoss	Ad2325	Raw stuff	29	+	25,5	+	+	+
16	<i>Salmonella</i>	<i>indica</i> 11:b:e,n,x	Ad2337	Chicken breeding environment	24	+	24,5	+ (pale colonies)	+	+
17	<i>Salmonella</i>	Javiana	Ad2326	Turkey meat	30	+	25,4	+	+	+
18	<i>Salmonella</i>	Kentucky	Ad1756	Poultry environmental sample	30	+	32	+	+ (white colonies)	+
19	<i>Salmonella</i>	Landau	Ad 499		26	+	26,8	+	+	+
20	<i>Salmonella</i>	Lille	Adria 37	Food product	31	+	25,7	+	+	+
21	<i>Salmonella</i>	Luciana	CIP 105626	/	10	+	26,6	+ (white colonies with purple center)	+ (white colonies)	+
22	<i>Salmonella</i>	Maracaibo	CIP 54143	/	31	+	25,4	+	+	+
23	<i>Salmonella</i>	Marseille	CIP105627	/	21	+	25,4	+	+	+
24	<i>Salmonella</i>	Meleagridis	505	Raw milk	42	+	25,5	+	+	+
25	<i>Salmonella</i>	Michigan	Ad2327	Low moisture sausage	45	+	24,9	+	+	+
26	<i>Salmonella</i>	Mikawasima	Ad1811	Raw ewe milk	50	+	26,1	+	+	+
27	<i>Salmonella</i>	Minnesota	Ad2328	Feed	50	+	29,5	+	+	+
28	<i>Salmonella</i>	Missisipi	Ad2329	Parakeet	45	+	25	+	+	+
29	<i>Salmonella</i>	Muenchen	CIP 106178	/	20	+	25,1	+	+	+
30	<i>Salmonella</i>	Norwich	Ad1172		11	+	29,6	+	+	+
31	<i>Salmonella</i>	Ohio	Ad1482	Raw cow milk	16	+	25,2	+	+	+
32	<i>Salmonella</i>	Orion	27		13	+	34,3	dt	+	+
33	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	24	+	25,4	+	+	+
34	<i>Salmonella</i>	Ouakam	Ad1647	Compost	22	+	30,4	+	+	+

INCLUSIVITY (Extension study)										
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	BAX® System Real-Time PCR Assay for <i>Salmonella</i> Protocol C BPW pre-warmed for 10 h at 41,5°C				
						PCR result		Confirmatory tests		Latex
						Result (10 h)	Ct	Brilliance <i>Salmonella</i>	XLD	
35	<i>Salmonella</i>	Pomona	CIP105630	/	23	+	29,4	+ (small pale pink colonies)	+ (white colonies with black center)	+
36	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	37	+	25,6	+	+	+
37	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	53	+	24,7	+	+	+
38	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	48	+	25,7	+	+	+
39	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	30	+	34,1	+	+	+
40	<i>Salmonella</i>	Stanley	Ad 1688	Chocolate industry	26	+	25,9	+	+	+
41	<i>Salmonella</i>	Stourbridge	Ad2297	Raw milk cheese	8	+	30,6	+	+	+
42	<i>Salmonella</i>	Strasbourg	CIP105632	/	10	+	30,3	+ (blue colonies)	+	+
43	<i>Salmonella</i>	Tananarive	CIP54142	/	18	+	25	+	+	+
44	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	24	+	24,6	+	+	+
45	<i>Salmonella</i>	Thompson	AER301	Poultry	23	+	24,9	+	+	+
46	<i>Salmonella</i>	Veneziana	Adria 233	Food product	7	+	25,1	+	+	+
47	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	22	+	24,4	+	+	+
48	<i>Salmonella</i>	Waycross	CIP105634	/	47	+	31	+	+	+
49	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	32	+	29,5	+	+	+
50	<i>Salmonella</i>	Worthington	Adria 3506	Pâté	30	+	24,7	+	+	+

EXCLUSIVITY (Initial validation)					
Strain		Reference	Origin	BAX® System method BPW for 20 h at 37 ± 1°C	
				Result	Ct
1.	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	-	/
2.	<i>Citrobacter diversus</i>	adria 140	Raw milk	-	/
3.	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	-	/
4.	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	-	/
5.	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	-	/
6.	<i>Enterobacter agglomerans</i>	adria 11	Cheese	-	/
7.	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	-	/
8.	<i>Enterobacter cloacae</i>	adria 10	Raw milk	-	/
9.	<i>Enterobacter intermedius</i>	adria 60	Bean	-	/
10.	<i>Enterobacter kobei</i>	Ad 342	Ham	-	/
11.	<i>Enterobacter sakazakii</i>	adria 95	Fermented milk	-	/
12.	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	-	/
13.	<i>Escherichia coli</i>	adria 19	Grated carrots	-	/
14.	<i>Escherichia hermanii</i>	Ad 461	Dessert	-	/
15.	<i>Escherichia vulneris</i>	adria 127	Raw milk	-	/
16.	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	-	/
17.	<i>Klebsiella oxytoca</i>	57	Food product	-	/
18.	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	-	/
19.	<i>Kluyvera spp</i>	adria 41	Raw milk	-	/
20.	<i>Morganella morganii</i>	CIP A236	/	-	/
21.	<i>Pantoea agglomerans</i>	adria 86	Frozen vegetables	-	/
22.	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	-	/
23.	<i>Proteus vulgaris</i>	adria 43	Sliced ham	-	/
24.	<i>Providencia rettgeri</i>	adria 112	White liquid egg	-	/
25.	<i>Rhanelia aquatilis</i>	adria 69	Molluscs	-	/
26.	<i>Serratia liquefaciens</i>	26	Egg product	-	/
27.	<i>Serratia proteomaculans</i>	A00C056	Ham	-	/
28.	<i>Shigella flexneri</i>	CIP 8248	/	-	/
29.	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	-	/
30.	<i>Yersinia enterocolitica</i>	adria 32	Bacon	-	/

Appendix 7 - Inter-laboratory study: results obtained by the collaborators and the expert laboratory

Laboratory

A

Aerobic mesophilic flora:6700 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
A3	-	-	-	-	/	-	0.0	-	d	-	-	-	NA
A5	-	-	-	-	/	-	0.0	-	d	-	-	-	NA
A9	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
A11	-	-	d	-	-	-	0.0	-	-	-	/	-	NA
A15	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
A18	-	-	-	-	/	-	0.0	-	d	-	-	-	NA
A20	-	-	d	-	-	-	0.0	-	d	-	-	-	NA
A21	-	-	d	-	-	-	0.0	-	d	-	-	-	NA
A1	+	+	+	+	+	+	34.2	+	+	+	+	+	PA
A6	+	d	+	d	-	-	34.7	+	+	+	+	+	PD
A7	+	+	+	+	+	+	34.7	+	+	+	+	+	PA
A10	+	+	+	+	+	+	33.2	+	+	+	+	+	PA
A13	+	+	+	+	+	+	33.3	+	+	+	+	+	PA
A16	+	+	+	+	+	+	37.0	+	+	+	+	+	PA
A22	+	+	+	+	+	+	35.4	+	+	+	+	+	PA
A24	+	+	+	+	+	+	32.2	+	+	+	+	+	PA
A2	+	+	+	+	+	+	36.4	+	+	+	+	+	PA
A4	+	+	+	+	+	+	34.2	+	+	+	+	+	PA
A8	+	+	+	+	+	+	32.0	+	+	+	+	+	PA
A12	+	+	+	+	+	+	32.8	+	+	+	+	+	PA
A14	+	+	+	+	+	+	32.3	+	+	+	+	+	PA
A17	+	+	+	+	+	+	33.9	+	+	+	+	+	PA
A19	+	+	+	+	+	+	32.1	+	+	+	+	+	PA
A23	+	+	+	+	+	+	33.7	+	+	+	+	+	PA

D: doubtful result

Laboratory **B**
Aerobic mesophilic flora: 23000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
B3	+	+	-	-	+	+	39.3	+	+	+	+	+	PA
B5	+	+	-	-	+	+	0.0	-	+	+	+	-	ND
B9	+	+	-	-	+	+	0.0	-	+	+	+	-	ND
B11	+	+	-	-	+	+	44.6	+	-	-	/	-	PPND
B15	+	+	-	-	+	+	0.0	-	-	-	/	-	ND
B18	+	+	-	-	+	+	0.0	-	-	-	/	-	ND
B20	-	+	-	-	+	+	0.0	-	-	-	/	-	ND
B21	-	+	-	-	+	+	0.0	-	-	-	/	-	ND
B1	+	+	+	+	+	+	33.8	+	+	+	+	+	PA
B6	+	+	+	+	+	+	35.4	+	+	+	+	+	PA
B7	+	+	+	+	+	+	33.6	+	+	+	+	+	PA
B10	+	+	-	-	+	+	33.0	+	+	+	+	+	PA
B13	+	+	+	+	+	+	0.0	-	-	-	/	-	ND
B16	+	+	+	+	+	+	34.2	+	+	+	+	+	PA
B22	+	+	+	+	+	+	34.3	+	+	+	+	+	PA
B24	+	+	+	+	+	+	34.1	+	+	+	+	+	PA
B2	+	+	+	+	+	+	34.1	+	+	+	+	+	PA
B4	+	+	+	+	+	+	34.8	+	+	+	+	+	PA
B8	+	+	+	+	+	+	36.3	+	+	+	+	+	PA
B12	+	+	+	+	+	+	32.8	+	+	+	+	+	PA
B14	+	+	+	+	+	+	33.7	+	+	+	+	+	PA
B17	+	+	+	+	+	+	35.5	+	+	+	+	+	PA
B19	+	+	+	+	+	+	35.1	+	+	+	+	+	PA
B23	+	+	+	+	+	+	35.5	+	+	+	+	+	PA

Laboratory

C

Aerobic mesophilic flora: 1300/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
C3	+	+	-	-	-	-	0.0	-	-	-	/	-	NA
C5	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
C9	+	+	-	-	-	-	0.0	-	-	-	/	-	NA
C11	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
C15	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
C18	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
C20	+	+	-	-	-	-	0.0	-	-	-	/	-	NA
C21	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
C1	+	+	+	+	+	+	35.7	+	+	+	+	+	PA
C6	+	+	+	+	+	+	36.4	+	+	+	+	+	PA
C7	+	+	+	+	+	+	36.1	+	+	+	+	+	PA
C10	+	+	+	+	+	+	35.2	+	+	+	+	+	PA
C13	+	+	+	+	+	+	34.6	+	+	+	+	+	PA
C16	+	+	+	+	+	+	38.7	+	+	+	+	+	PA
C22	+	+	+	+	+	+	0.0	-	-	-	/	-	ND
C24	+	+	+	+	+	+	33.3	+	+	+	+	+	PA
C2	+	+	+	+	+	+	35.5	+	+	+	+	+	PA
C4	+	+	+	+	+	+	33.8	+	+	+	+	+	PA
C8	+	+	+	+	+	+	36.3	+	+	+	+	+	PA
C12	+	+	+	+	+	+	33.1	+	+	+	+	+	PA
C14	+	+	+	+	+	+	34.0	+	+	+	+	+	PA
C17	+	+	+	+	+	+	37.1	+	+	+	+	+	PA
C19	+	+	+	+	+	+	34.1	+	+	+	+	+	PA
C23	+	+	+	+	+	+	34.6	+	+	+	+	+	PA

Laboratory

D

Aerobic mesophilic flora:5500 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
D3	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
D5	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
D9	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
D11	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
D15	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
D18	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
D20	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
D21	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
D1	+	+	+	+	+	+	35.4	+	+	+	+	+	PA
D6	+	+	+	+	+	+	34.8	+	+	+	+	+	PA
D7	+	+	+	+	+	+	34.9	+	+	+	+	+	PA
D10	+	+	+	+	+	+	34.4	+	+	+	+	+	PA
D13	+	+	+	+	+	+	34.4	+	+	+	+	+	PA
D16	+	+	+	+	+	+	38.5	+	+	+	+	+	PA
D22	+	+	+	+	+	+	33.9	+	+	+	+	+	PA
D24	+	+	+	+	+	+	34.8	+	+	+	+	+	PA
D2	+	+	+	+	+	+	36.8	+	+	+	+	+	PA
D4	+	+	+	+	+	+	35.8	+	+	+	+	+	PA
D8	+	+	+	+	+	+	35.6	+	+	+	+	+	PA
D12	+	+	+	+	+	+	35.3	+	+	+	+	+	PA
D14	+	+	+	+	+	+	37.2	+	+	+	+	+	PA
D17	+	+	+	+	+	+	35.0	+	+	+	+	+	PA
D19	+	+	+	+	+	+	35.9	+	+	+	+	+	PA
D23	+	+	+	+	+	+	34.8	+	+	+	+	+	PA

Laboratory

E

Aerobic mesophilic flora:7500 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
E3	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
E5	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
E9	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
E11	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
E15	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
E18	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
E20	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
E21	-	-	-	-	-	-	0.0	-	-	-	/	-	NA
E1	+	+	+	+	+	+	0.0	-	-	-	/	-	ND
E6	+	+	+	+	+	+	37.3	+	+	+	+	+	PA
E7	+	+	+	+	+	+	37.5	+	+	+	+	+	PA
E10	+	+	+	+	+	+	37.3	+	+	+	+	+	PA
E13	+	+	+	+	+	+	33.8	+	+	+	+	+	PA
E16	+	+	+	+	+	+	39.3	+	+	+	+	+	PA
E22	+	+	+	+	+	+	38.4	+	+	+	+	+	PA
E24	+	+	+	+	+	+	37.8	+	+	+	+	+	PA
E2	+	+	+	+	+	+	34.9	+	+	+	+	+	PA
E4	+	+	+	+	+	+	35.4	+	+	+	+	+	PA
E8	+	+	+	+	+	+	35.9	+	+	+	+	+	PA
E12	+	+	+	+	+	+	32.8	+	+	+	+	+	PA
E14	+	+	+	+	+	+	34.4	+	+	+	+	+	PA
E17	+	+	+	+	+	+	37.2	+	+	+	+	+	PA
E19	+	+	+	+	+	+	35.2	+	+	+	+	+	PA
E23	+	+	+	+	+	+	37.3	+	+	+	+	+	PA

Laboratory

F

Aerobic mesophilic flora:4900 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
F3	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
F5	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
F9	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
F11	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
F15	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
F18	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
F20	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
F21	-	-	-	-	/	-	0.0	-	-	-	/	-	NA
F1	+	+	+	+	+	+	0.0	-	-	-	/	-	ND
F6	+	+	+	+	+	+	35.0	+	+	+	+	+	PA
F7	+	+	+	+	+	+	35.7	+	+	+	+	+	PA
F10	+	+	+	+	+	+	35.0	+	+	+	+	+	PA
F13	+	+	+	+	+	+	36.6	+	+	+	+	+	PA
F16	+	+	+	+	+	+	38.1	+	+	+	+	+	PA
F22	+	+	+	+	+	+	37.3	+	+	+	+	+	PA
F24	+	+	+	+	+	+	0.0	-	-	-	/	-	ND
F2	+	+	+	+	+	+	?/44.1	+	+	+	+	+	PA
F4	+	+	+	+	+	+	36.9	+	+	+	+	+	PA
F8	+	+	+	+	+	+	34.2	+	+	+	+	+	PA
F12	+	+	+	+	+	+	34.0	+	+	+	+	+	PA
F14	+	+	+	+	+	+	34.7	+	+	+	+	+	PA
F17	+	+	+	+	+	+	34.6	+	+	+	+	+	PA
F19	+	+	+	+	+	+	33.5	+	+	+	+	+	PA
F23	+	+	+	+	+	+	35.1	+	+	+	+	+	PA

?:undetermined result

Laboratory

G

Aerobic mesophilic flora:730 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
G3	-	-	-	-	/	-	0.00	-	-	-	/	-	NA
G5	-	-	+	+	+	+	0.00	-	-	-	/	-	ND
G9	-	+	-	-	+	+	40.80	+	-	+	+	+	PA
G11	-	+	-	-	+	+	41.60	+	-	-	/	-	ND
G15	-	-	-	-	/	-	41.30	+	-	-	/	-	NA
G18	-	-	+	+	+	+	47.60	+	-	+	+	+	PA
G20	-	+	-	-	-	-	0.00	-	-	-	/	-	NA
G21	-	-	-	-	/	-	37.90	+	+	+	+	+	PD
G1	+	+	+	+	-/+*	+	37.30	+	+	+	+	+	PA
G6	+	+	-	+	+	+	37.30	+	+	+	+	+	PA
G7	+	+	-	+	+	+	35.50	+	+	+	+	+	PA
G10	+	+	-	+	-/+*	+	37.60	+	+	+	+	+	PA
G13	+	+	-	+	+	+	35.40	+	+	+	+	+	PA
G16	+	+	+	+	+	+	35.20	+	+	+	+	+	PA
G22	+	+	+	+	+	+	38.40	+	+	+	+	+	PA
G24	+	+	+	+	+	+	37.50	+	-	+	-/+*	+	PA
G2	+	+	+	+	+	+	39.00	+	+	+	+	+	PA
G4	+	+	+	+	+	+	38.00	+	+	+	+	+	PA
G8	+	+	+	+	+	+	36.40	+	+	+	+	+	PA
G12	+	+	+	+	+	+	33.50	+	+	+	+	+	PA
G14	+	+	-	+	+	+	35.80	+	+	+	+	+	PA
G17	+	+	+	+	+	+	36.40	+	+	+	+	+	PA
G19	+	+	+	+	+	+	37.80	+	+	+	+	+	PA
G23	+	+	+	+	-/+*	+	36.70	+	+	+	+	+	PA

*: second test

Laboratory

H

Aerobic mesophilic flora: 10000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
H3	-	-	-	-	/	-	/	-	-	-	/	-	NA
H5	-	-	-	-	/	-	/	-	-	-	/	-	NA
H9	-	-	-	-	/	-	/	-	-	-	/	-	NA
H11	-	-	-	-	/	-	/	-	-	-	/	-	NA
H15	-	-	-	-	/	-	/	-	-	-	/	-	NA
H18	-	-	-	-	/	-	/	-	-	-	/	-	NA
H20	-	-	-	-	/	-	/	-	-	-	/	-	NA
H21	-	-	-	-	/	-	/	-	-	-	/	-	NA
H1	+	+	+	+	+	+	/	-	-	-	/	-	ND
H6	+	+	+	+	+	+	35.5	+	+	+	+	+	PA
H7	+	+	+	+	+	+	38.7	+	+	+	+	+	PA
H10	+	+	+	+	+	+	/	-	-	-	/	-	ND
H13	+	+	+	+	+	+	35.4	+	+	+	+	+	PA
H16	+	+	+	+	+	+	35.5	+	+	+	+	+	PA
H22	-	-	-	-	/	-	44.6	+	+	+	+	+	PD
H24	+	+	+	+	+	+	/	-	-	-	/	-	ND
H2	+	+	+	+	+	+	37.5	+	+	+	+	+	PA
H4	+	+	+	+	+	+	37.6	+	+	+	+	+	PA
H8	+	+	+	+	+	+	36.0	+	+	+	+	+	PA
H12	+	+	+	+	+	+	37.8	+	+	+	+	+	PA
H14	+	+	+	+	+	+	36.4	+	+	+	+	+	PA
H17	+	+	+	+	+	+	34.9	+	+	+	+	+	PA
H19	+	+	+	+	+	+	36.8	+	+	+	+	+	PA
H23	+	+	+	+	+	+	35.9	+	+	+	+	+	PA

Laboratory

I

Aerobic mesophilic flora:2300 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
I3	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
I5	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
I9	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
I11	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
I15	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
I18	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
I20	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
I21	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
I1	+	+	+	+	+	+	35.4	+	+	+	+	+	PA
I6	+	+	+	+	+	+	35.2	+	+	+	+	+	PA
I7	+	+	+	+	+	+	37.4	+	+	+	+	+	PA
I10	+	+	+	+	+	+	32.1	+	+	+	+	+	PA
I13	+	+	+	+	+	+	35.0	+	+	+	+	+	PA
I16	+	+	+	+	+	+	34.0	+	+	+	+	+	PA
I22	+	+	+	+	+	+	33.7	+	+	+	+	+	PA
I24	+	+	+	+	+	+	35.6	+	+	+	+	+	PA
I2	+	+	+	+	+	+	36.2	+	+	+	+	+	PA
I4	+	+	+	+	+	+	33.5	+	+	+	+	+	PA
I8	+	+	+	+	+	+	34.4	+	+	+	+	+	PA
I12	+	+	+	+	+	+	35.7	+	+	+	+	+	PA
I14	+	+	+	+	+	+	33.7	+	+	+	+	+	PA
I17	+	+	+	+	+	+	35.6	+	+	+	+	+	PA
I19	+	+	+	+	+	+	34.7	+	+	+	+	+	PA
I23	+	+	+	+	+	+	32.9	+	+	+	+	+	PA

Laboratory

J

Aerobic mesophilic flora:11000 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
J3	-	-	-	-	/	-	/	-	-	-	-	-	NA
J5	-	-	-	-	/	-	/	-	-	-	-	-	NA
J9	-	-	-	-	/	-	/	-	-	-	-	-	NA
J11	-	-	-	-	/	-	/	-	-	-	-	-	NA
J15	-	-	-	-	/	-	/	-	-	-	-	-	NA
J18	-	-	-	-	/	-	/	-	-	-	-	-	NA
J20	-	-	-	-	/	-	/	-	-	-	-	-	NA
J21	-	-	-	-	/	-	/	-	-	-	-	-	NA
J1	+	+	+	+	+	+	33.0	+	+	+	+	+	PA
J6	+	+	+	+	+	+	34.6	+	+	+	+	+	PA
J7	+	+	+	+	+	+	33.2	+	+	+	+	+	PA
J10	+	+	+	+	+	+	/	-	-	-	-	-	ND
J13	+	+	+	+	+	+	34.3	+	+	+	+	+	PA
J16	+	+	+	+	+	+	35.2	+	+	+	+	+	PA
J22	+	+	+	+	+	+	36.2	+	+	+	+	+	PA
J24	+	+	+	+	+	+	34.3	+	+	+	+	+	PA
J2	+	+	+	+	+	+	33.9	+	+	+	+	+	PA
J4	+	+	+	+	+	+	33.7	+	+	+	+	+	PA
J8	+	+	+	+	+	+	35.6	+	+	+	+	+	PA
J12	+	+	+	+	+	+	33.3	+	+	+	+	+	PA
J14	+	+	+	+	+	+	33.0	+	+	+	+	+	PA
J17	+	+	+	+	+	+	35.3	+	+	+	+	+	PA
J19	+	+	+	+	+	+	35.2	+	+	+	+	+	PA
J23	+	+	+	+	+	+	34.5	+	+	+	+	+	PA

Laboratory

K

Aerobic mesophilic flora: 3100/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
K3	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
K5	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
K9	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
K11	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
K15	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
K18	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
K20	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
K21	-	-	-	-	/	-	0.0	-	-	-	-	-	NA
K1	-	-	-	-	/	-	35.1	+	+	+	+	+	PD
K6	+	+	+	+	+	+	33.7	+	+	+	+	+	PA
K7	+	+	+	+	+	+	35.1	+	+	+	+	+	PA
K10	+	+	+	+	+	+	34.7	+	+	+	+	+	PA
K13	+	+	+	+	+	+	34.3	+	+	+	+	+	PA
K16	+	+	+	+	+	+	33.2	+	+	+	+	+	PA
K22	+	+	+	+	+	+	37.2	+	+	+	+	+	PA
K24	+	+	+	+	+	+	35.5	+	+	+	+	+	PA
K2	+	+	+	+	+	+	32.1	+	+	+	+	+	PA
K4	+	+	+	+	+	+	34.6	+	+	+	+	+	PA
K8	+	+	+	+	+	+	35.3	+	+	+	+	+	PA
K12	+	+	+	+	+	+	33.4	+	+	+	+	+	PA
K14	+	+	+	+	+	+	33.9	+	+	+	+	+	PA
K17	+	+	+	+	+	+	35.7	+	+	+	+	+	PA
K19	+	+	+	+	+	+	35.0	+	+	+	+	+	PA
K23	+	+	+	+	+	+	34.2	+	+	+	+	+	PA

Laboratory

L

Aerobic mesophilic flora:8400 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
L3	-	-	-	-	/	-	/	-	-	-	/	-	NA
L5	-	-	-	-	/	-	/	-	-	-	/	-	NA
L9	-	-	-	-	/	-	/	-	-	-	/	-	NA
L11	-	-	-	-	/	-	/	-	-	-	/	-	NA
L15	-	-	-	-	/	-	/	-	-	-	/	-	NA
L18	-	-	-	-	/	-	/	-	-	-	/	-	NA
L20	-	-	-	-	/	-	/	-	-	-	/	-	NA
L21	-	-	-	-	/	-	/	-	-	-	/	-	NA
L1	+	+	+	+	+	+	38.6	+	+	+	+	+	PA
L6	+	+	+	+	+	+	39.2	+	+	+	+	+	PA
L7	+	+	+	+	+	+	39.3	+	+	+	+	+	PA
L10	+	+	+	+	+	+	35.0	+	+	+	+	+	PA
L13	+	+	+	+	+	+	40.3	+	+	+	+	+	PA
L16	-	-	-	-	/	-	39.4	+	+	+	+	+	PD
L22	+	+	+	+	+	+	38.7	+	+	+	+	+	PA
L24	+	+	+	+	+	+	38.6	+	+	+	+	+	PA
L2	+	+	+	+	+	+	38.7	+	+	+	+	+	PA
L4	+	+	+	+	+	+	37.6	+	+	+	+	+	PA
L8	+	+	+	+	+	+	38.7	+	+	+	+	+	PA
L12	+	+	+	+	+	+	37.0	+	+	+	+	+	PA
L14	+	+	+	+	+	+	37.8	+	+	+	+	+	PA
L17	+	+	+	+	+	+	37.3	+	+	+	+	+	PA
L19	+	+	+	+	+	+	34.4	+	+	+	+	+	PA
L23	+	+	+	+	+	+	36.2	+	+	+	+	+	PA

Laboratory

M

Aerobic mesophilic flora:4800 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
M3	-	-	-	-	/	-	/	-	-	-	/	-	NA
M5	-	-	-	-	/	-	/	-	-	-	/	-	NA
M9	-	-	-	-	/	-	/	-	-	-	/	-	NA
M11	-	-	-	-	/	-	/	-	-	-	/	-	NA
M15	-	-	-	-	/	-	/	-	-	-	/	-	NA
M18	-	-	-	-	/	-	/	-	-	-	/	-	NA
M20	-	-	-	-	/	-	/	-	-	-	/	-	NA
M21	-	-	-	-	/	-	/	-	-	-	/	-	NA
M1	+	+	+	+	+	+	35.5	+	+	+	+	+	PA
M6	+	+	+	+	+	+	35.2	+	+	+	+	+	PA
M7	+	+	+	+	+	+	37.6	+	+	+	+	+	PA
M10	+	+	+	+	+	+	34.8	+	+	+	+	+	PA
M13	+	+	+	+	+	+	35.9	+	+	+	+	+	PA
M16	+	+	+	+	+	+	33.9	+	+	+	+	+	PA
M22	+	+	+	+	+	+	39.4	+	+	+	+	+	PA
M24	+	+	+	+	+	+	37.3	+	+	+	+	+	PA
M2	+	+	+	+	+	+	35.9	+	+	+	+	+	PA
M4	+	+	+	+	+	+	36.2	+	+	+	+	+	PA
M8	+	+	+	+	+	+	36.2	+	+	+	+	+	PA
M12	+	+	+	+	+	+	33.4	+	+	+	+	+	PA
M14	+	+	+	+	+	+	33.3	+	+	+	+	+	PA
M17	+	+	+	+	+	+	34.4	+	+	+	+	+	PA
M19	+	+	+	+	+	+	35.4	+	+	+	+	+	PA
M23	+	+	+	+	+	+	35.6	+	+	+	+	+	PA

Laboratory N (ADRIA)
Aerobic mesophilic flora:1100 /g

N°Sample	Reference method: ISO 6579♦						Alternative method: BAX® System Real-Time PCR Assay for <i>Salmonella</i>						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
N3	-	-	-	-	-	-	/	-	-	-	-	-	NA
N5	-	-	-	-	-	-	/	-	-	-	-	-	NA
N9	-	-	-	-	-	-	/	-	-	-	-	-	NA
N11	-	-	-	-	-	-	/	-	-	-	-	-	NA
N15	-	-	-	-	-	-	/	-	-	-	-	-	NA
N18	-	-	-	-	-	-	/	-	-	-	-	-	NA
N20	-	-	-	-	-	-	/	-	-	-	-	-	NA
N21	-	-	-	-	-	-	/	-	-	-	-	-	NA
N1	+	+	+	+	+	+	35.7	+	+	+	+	+	PA
N6	+	+	+	+	+	+	33.2	+	+	+	+	+	PA
N7	+	+	+	+	+	+	35.7	+	+	+	+	+	PA
N10	+	+	+	+	+	+	34.6	+	+	+	+	+	PA
N13	+	+	+	+	+	+	33.7	+	+	+	+	+	PA
N16	+	+	+	+	+	+	34.9	+	+	+	+	+	PA
N22	+	+	+	+	+	+	34.4	+	+	+	+	+	PA
N24	+	+	+	+	+	+	35.5	+	+	+	+	+	PA
N2	+	+	+	+	+	+	34.5	+	+	+	+	+	PA
N4	+	+	+	+	+	+	34.3	+	+	+	+	+	PA
N8	+	+	+	+	+	+	35.0	+	+	+	+	+	PA
N12	+	+	+	+	+	+	33.0	+	+	+	+	+	PA
N14	+	+	+	+	+	+	32.8	+	+	+	+	+	PA
N17	+	+	+	+	+	+	34.1	+	+	+	+	+	PA
N19	+	+	+	+	+	+	36.0	+	+	+	+	+	PA
N23	+	+	+	+	+	+	33.6	+	+	+	+	+	PA

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

137/167

23 March 2023

Summary report (Version 0)

BAX® System Real-Time PCR Assay for *Salmonella*

Appendix 8 - Raw data: sensitivity
(extension study for a new software version, 2022)

≠ V3.6/V4.0

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
1	2014	703	Negative (positive for IPC)	Negative (positive for IPC)
2	2014	704	Positive for <i>Salmonella</i>	Indeterminate
3	2014	705	Negative (positive for IPC)	Negative (positive for IPC)
4	2014	706	Negative (positive for IPC)	Negative (positive for IPC)
5	2014	707	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
6	2014	708	Negative (positive for IPC)	Negative (positive for IPC)
7	2014	709	Negative (positive for IPC)	Negative (positive for IPC)
8	2014	710	Negative (positive for IPC)	Negative (positive for IPC)
9	2014	711	Negative (positive for IPC)	Negative (positive for IPC)
10	2014	712	Negative (positive for IPC)	Negative (positive for IPC)
11	2014	713	Negative (positive for IPC)	Negative (positive for IPC)
12	2014	714	Negative (positive for IPC)	Negative (positive for IPC)
13	2014	715	Negative (positive for IPC)	Negative (positive for IPC)
14	2014	716	Negative (positive for IPC)	Negative (positive for IPC)
15	2014	717	Negative (positive for IPC)	Negative (positive for IPC)
16	2014	718	Negative (positive for IPC)	Negative (positive for IPC)
17	2014	719	Negative (positive for IPC)	Negative (positive for IPC)
18	2014	720	Negative (positive for IPC)	Negative (positive for IPC)
19	2014	721	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
20	2014	722	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
21	2014	723	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
22	2014	724	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
23	2014	725	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
24	2014	737	Negative (positive for IPC)	Negative (positive for IPC)
25	2014	738	Negative (positive for IPC)	Negative (positive for IPC)
26	2014	739	Negative (positive for IPC)	Negative (positive for IPC)
27	2014	740	Negative (positive for IPC)	Negative (positive for IPC)
28	2014	741	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
29	2014	742	Negative (positive for IPC)	Negative (positive for IPC)
30	2014	743	Negative (positive for IPC)	Negative (positive for IPC)
31	2014	744	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>
32	2014	745	Negative (positive for IPC)	Negative (positive for IPC)
33	2014	746	Negative (positive for IPC)	Negative (positive for IPC)
34	2014	747	Negative (positive for IPC)	Negative (positive for IPC)
35	2014	748	Negative (positive for IPC)	Negative (positive for IPC)
36	2014	749	Positive for IPC and <i>Salmonella</i>	Negative (positive for IPC)
37	2014	750	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
38	2014	751	Negative (positive for IPC)	Negative (positive for IPC)
39	2014	752	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
40	2014	753	Negative (positive for IPC)	Negative (positive for IPC)
41	2014	754	Negative (positive for IPC)	Negative (positive for IPC)
42	2014	755	Negative (positive for IPC)	Negative (positive for IPC)
43	2014	756	Negative (positive for IPC)	Negative (positive for IPC)
44	2014	757	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
45	2014	758	Negative (positive for IPC)	Negative (positive for IPC)
46	2014	759	Negative (positive for IPC)	Negative (positive for IPC)
47	2014	818a18	Negative (positive for IPC)	Negative (positive for IPC)
48	2014	819a18	Negative (positive for IPC)	Negative (positive for IPC)
49	2014	820a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
50	2014	821a18	Negative (positive for IPC)	Negative (positive for IPC)
51	2014	823a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
52	2014	824a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
53	2014	825a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
54	2014	826a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
55	2014	827a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
56	2014	828a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
57	2014	829a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
58	2014	830a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
59	2014	831a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
60	2014	833a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
61	2014	834a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
62	2014	835a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
63	2014	837a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
64	2014	838a18	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
65	2014	843a18	Negative (positive for IPC)	Negative (positive for IPC)
66	2014	844a18	Negative (positive for IPC)	Negative (positive for IPC)
67	2014	845a18	Negative (positive for IPC)	Negative (positive for IPC)
68	2014	846a18	Negative (positive for IPC)	Negative (positive for IPC)
69	2014	847a18	Negative (positive for IPC)	Negative (positive for IPC)
70	2014	848a18	Negative (positive for IPC)	Negative (positive for IPC)
71	2014	849a18	Negative (positive for IPC)	Negative (positive for IPC)
72	2014	850a18	Negative (positive for IPC)	Negative (positive for IPC)
73	2014	851a18	Negative (positive for IPC)	Negative (positive for IPC)
74	2014	852a18	Negative (positive for IPC)	Negative (positive for IPC)
75	2014	853a18	Negative (positive for IPC)	Negative (positive for IPC)
76	2014	854a18	Negative (positive for IPC)	Negative (positive for IPC)
77	2014	855a18	Negative (positive for IPC)	Negative (positive for IPC)
78	2014	856a18	Negative (positive for IPC)	Negative (positive for IPC)
79	2014	857a18	Negative (positive for IPC)	Negative (positive for IPC)
80	2014	858a18	Negative (positive for IPC)	Negative (positive for IPC)
81	2014	859a18	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
82	2014	860a18	Negative (positive for IPC)	Negative (positive for IPC)
83	2014	861a18	Negative (positive for IPC)	Negative (positive for IPC)
84	2014	862a18	Negative (positive for IPC)	Negative (positive for IPC)
85	2014	863a18	Negative (positive for IPC)	Negative (positive for IPC)
86	2014	864a18	Negative (positive for IPC)	Negative (positive for IPC)
87	2014	865a18	Negative (positive for IPC)	Negative (positive for IPC)
88	2014	1061	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
89	2014	1062	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
90	2014	1063	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
91	2014	1064	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
92	2014	1065	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
93	2014	1066	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
94	2014	1067	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
95	2014	1068	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
96	2014	1069	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
97	2014	1070	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
98	2014	1071	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
99	2014	1072	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
100	2014	1073	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
101	2014	1074	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
102	2014	1075	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
103	2014	1372 bhi	Negative (positive for IPC)	Negative (positive for IPC)
104	2014	1373 bhi	Negative (positive for IPC)	Negative (positive for IPC)
105	2014	1374 bhi	Negative (positive for IPC)	Negative (positive for IPC)
106	2014	1375 bhi	Negative (positive for IPC)	Negative (positive for IPC)
107	2014	1376 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
108	2014	1377 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
109	2014	1378 bhi	Negative (positive for IPC)	Negative (positive for IPC)
110	2014	1379 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
111	2014	1380 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
112	2014	1381 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
113	2014	1382 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
114	2014	1383 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
115	2014	1384 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
116	2014	1385 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
117	2014	1386 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
118	2014	1387 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
119	2014	1388 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
120	2014	1389 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
121	2014	1391 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
122	2014	1392 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
123	2014	1393 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
124	2014	1406bhi	Negative (positive for IPC)	Negative (positive for IPC)
125	2014	1407bhi	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
126	2014	1408bhi	Negative (positive for IPC)	Negative (positive for IPC)
127	2014	1409bhi	Negative (positive for IPC)	Negative (positive for IPC)
128	2014	1410bhi	Negative (positive for IPC)	Negative (positive for IPC)
129	2014	1411bhi	Negative (positive for IPC)	Negative (positive for IPC)
130	2014	1412bhi	Negative (positive for IPC)	Negative (positive for IPC)
131	2014	1413bhi	Negative (positive for IPC)	Negative (positive for IPC)
132	2014	1414bhi	Negative (positive for IPC)	Negative (positive for IPC)
133	2014	1415bhi	Negative (positive for IPC)	Negative (positive for IPC)
134	2014	1416bhi	Negative (positive for IPC)	Negative (positive for IPC)
135	2014	1417bhi	Negative (positive for IPC)	Negative (positive for IPC)
136	2014	1418bhi	Negative (positive for IPC)	Negative (positive for IPC)
137	2014	1419bhi	Negative (positive for IPC)	Negative (positive for IPC)
138	2014	1420bhi	Negative (positive for IPC)	Negative (positive for IPC)
139	2014	1421bhi	Negative (positive for IPC)	Negative (positive for IPC)
140	2014	1422bhi	Negative (positive for IPC)	Negative (positive for IPC)
141	2014	1423bhi	Negative (positive for IPC)	Negative (positive for IPC)
142	2014	1424bhi	Negative (positive for IPC)	Negative (positive for IPC)
143	2014	1425bhi	Negative (positive for IPC)	Negative (positive for IPC)
144	2014	1426bhi	Negative (positive for IPC)	Negative (positive for IPC)
145	2014	1427bhi	Negative (positive for IPC)	Negative (positive for IPC)
146	2014	1428bhi	Negative (positive for IPC)	Negative (positive for IPC)
147	2014	1429bhi	Negative (positive for IPC)	Negative (positive for IPC)
148	2014	1430bhi	Negative (positive for IPC)	Negative (positive for IPC)
149	2014	1431bhi	Negative (positive for IPC)	Negative (positive for IPC)
150	2014	1432bhi	Negative (positive for IPC)	Negative (positive for IPC)
151	2014	1433bhi	Negative (positive for IPC)	Negative (positive for IPC)
152	2014	1434bhi	Negative (positive for IPC)	Negative (positive for IPC)
153	2014	1435bhi	Negative (positive for IPC)	Negative (positive for IPC)
154	2014	1436bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
155	2014	1437bhi	Negative (positive for IPC)	Negative (positive for IPC)
156	2014	1438bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
157	2014	1439bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
158	2014	1440bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
159	2014	1441bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
160	2014	1442bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
161	2014	1443bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
162	2014	1444bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
163	2014	1445bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
164	2014	1446bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
165	2014	1447bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
166	2014	1448bhi	Negative (positive for IPC)	Negative (positive for IPC)
167	2014	1449bhi	Negative (positive for IPC)	Negative (positive for IPC)
168	2014	1450bhi	Negative (positive for IPC)	Negative (positive for IPC)
169	2014	1451bhi	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
170	2014	1452bhi	Negative (positive for IPC)	Negative (positive for IPC)
171	2014	1510a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
172	2014	1511a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
173	2014	1512a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
174	2014	1513a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
175	2014	1514a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
176	2014	1515a10	Negative (positive for IPC)	Negative (positive for IPC)
177	2014	1519a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
178	2014	1520a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
179	2014	1531a10	Negative (positive for IPC)	Negative (positive for IPC)
180	2014	1532a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
181	2014	1531bhi	Negative (positive for IPC)	Negative (positive for IPC)
182	2014	1532bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
183	2014	1874 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
184	2014	1875 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
185	2014	1876 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
186	2014	1877 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
187	2014	1878 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
188	2014	1879 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
189	2014	1880 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
190	2014	1881 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
191	2014	1882 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
192	2014	1883 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
193	2014	1884 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
194	2014	1885 16 bhi	Negative (positive for IPC)	Negative (positive for IPC)
195	2014	1886 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
196	2014	1887 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
197	2014	1888 16 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
198	2014	1969 bhi	Negative (positive for IPC)	Negative (positive for IPC)
199	2014	1970 bhi	Negative (positive for IPC)	Negative (positive for IPC)
200	2014	1971 bhi	Negative (positive for IPC)	Negative (positive for IPC)
201	2014	1972 bhi	Negative (positive for IPC)	Negative (positive for IPC)
202	2014	1973 bhi	Negative (positive for IPC)	Negative (positive for IPC)
203	2014	1974 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
204	2014	1975 bhi	Negative (positive for IPC)	Negative (positive for IPC)
205	2014	1976 bhi	Negative (positive for IPC)	Negative (positive for IPC)
206	2014	1977 bhi	Negative (positive for IPC)	Negative (positive for IPC)
207	2014	1978 bhi	Negative (positive for IPC)	Negative (positive for IPC)
208	2014	1979 bhi	Negative (positive for IPC)	Negative (positive for IPC)
209	2014	1980 bhi	Negative (positive for IPC)	Negative (positive for IPC)
210	2014	1981 bhi	Negative (positive for IPC)	Negative (positive for IPC)
211	2014	1982 bhi	Negative (positive for IPC)	Negative (positive for IPC)
212	2014	2056 bhi	Negative (positive for IPC)	Negative (positive for IPC)
213	2014	2057 bhi	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
214	2014	2058 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
215	2014	2059 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
216	2014	260 bhi	Negative (positive for IPC)	Negative (positive for IPC)
217	2014	2061 bhi	Negative (positive for IPC)	Negative (positive for IPC)
218	2014	2062 bhi	Negative (positive for IPC)	Negative (positive for IPC)
219	2014	2063 bhi	Negative (positive for IPC)	Negative (positive for IPC)
220	2014	2064 bhi	Negative (positive for IPC)	Negative (positive for IPC)
221	2014	2065 bhi	Negative (positive for IPC)	Negative (positive for IPC)
222	2014	2066 bhi	Negative (positive for IPC)	Negative (positive for IPC)
223	2014	2067 bhi	Negative (positive for IPC)	Negative (positive for IPC)
224	2014	2068 bhi	Negative (positive for IPC)	Negative (positive for IPC)
225	2014	2069 bhi	Negative (positive for IPC)	Negative (positive for IPC)
226	2014	2070 bhi	Negative (positive for IPC)	Negative (positive for IPC)
227	2014	2081 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
228	2014	2083 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
229	2014	2084 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
230	2014	2085 a10	Negative (positive for IPC)	Negative (positive for IPC)
231	2014	2086 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
232	2014	2087 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
233	2014	2088 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
234	2014	2089 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
235	2014	2090 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
236	2014	2091 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
237	2014	2092 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
238	2014	2093 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
239	2014	2094 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
240	2014	2114	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
241	2014	2115	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
242	2014	2116	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
243	2014	2117	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
244	2014	2118	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
245	2014	2119	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
246	2014	2120	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
247	2014	2121	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
248	2014	2122	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
249	2014	2277 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
250	2014	2278 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
251	2014	2279 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
252	2014	2280 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
253	2014	2281 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
254	2014	2282 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
255	2014	2283 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
256	2014	2284 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
257	2014	2285 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
258	2014	2286 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
259	2014	2287 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
260	2014	2368 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
261	2014	2369 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
262	2014	2370 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
263	2014	2371 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
264	2014	2372 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
265	2014	2373 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
266	2014	2374 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
267	2014	2375 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
268	2014	2376 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
269	2014	2377 a10	Negative (positive for IPC)	Negative (positive for IPC)
270	2014	2378 a10	Negative (positive for IPC)	Negative (positive for IPC)
271	2014	2379 a10	Negative (positive for IPC)	Negative (positive for IPC)
272	2014	2380 a10	Negative (positive for IPC)	Negative (positive for IPC)
273	2014	2381 a10	Negative (positive for IPC)	Negative (positive for IPC)
274	2014	2382 a10	Negative (positive for IPC)	Negative (positive for IPC)
275	2014	2383 a10	Negative (positive for IPC)	Negative (positive for IPC)
276	2014	2384 a10	Negative (positive for IPC)	Negative (positive for IPC)
277	2014	2385 a10	Negative (positive for IPC)	Negative (positive for IPC)
278	2014	2486 a10	Negative (positive for IPC)	Negative (positive for IPC)
279	2014	2487 a10	Negative (positive for IPC)	Negative (positive for IPC)
280	2014	2488 a10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
281	2014	2489 a10	Negative (positive for IPC)	Negative (positive for IPC)
282	2014	2490 a10	Negative (positive for IPC)	Negative (positive for IPC)
283	2014	2491 a10	Negative (positive for IPC)	Negative (positive for IPC)
284	2014	2492 a10	Negative (positive for IPC)	Negative (positive for IPC)
285	2014	2493 a10	Indeterminate	Indeterminate
286	2014	2494 a10	Negative (positive for IPC)	Negative (positive for IPC)
287	2014	2495 a10	Negative (positive for IPC)	Negative (positive for IPC)
288	2014	2496 a10	Negative (positive for IPC)	Negative (positive for IPC)
289	2014	2497 a10	Negative (positive for IPC)	Negative (positive for IPC)
290	2014	2498 a10	Negative (positive for IPC)	Negative (positive for IPC)
291	2014	2499 a10	Negative (positive for IPC)	Negative (positive for IPC)
292	2014	2500 a10	Negative (positive for IPC)	Negative (positive for IPC)
293	2014	2501 a10	Negative (positive for IPC)	Negative (positive for IPC)
294	2014	2502 a10	Negative (positive for IPC)	Negative (positive for IPC)
295	2014	2503 a10	Negative (positive for IPC)	Negative (positive for IPC)
296	2014	2504 a10	Negative (positive for IPC)	Negative (positive for IPC)
297	2014	2505 a10	Negative (positive for IPC)	Negative (positive for IPC)
298	2014	2551	Negative (positive for IPC)	Negative (positive for IPC)
299	2014	2552	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
300	2014	2553	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
301	2014	2554	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
302	2014	2555	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
303	2014	2556	Negative (positive for IPC)	Negative (positive for IPC)
304	2014	2557	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
305	2014	2700	Negative (positive for IPC)	Negative (positive for IPC)
306	2014	2703	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
307	2014	2704	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
308	2014	2705	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
309	2014	2706	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
310	2014	2707	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
311	2014	2708	Negative (positive for IPC)	Negative (positive for IPC)
312	2014	2709	Negative (positive for IPC)	Negative (positive for IPC)
313	2017	8620	Negative (positive for IPC)	Negative (positive for IPC)
314	2017	8768	Negative (positive for IPC)	Negative (positive for IPC)
315	2017	8769	Negative (positive for IPC)	Negative (positive for IPC)
316	2017	8770	Negative (positive for IPC)	Negative (positive for IPC)
317	2017	8771	Negative (positive for IPC)	Negative (positive for IPC)
318	2017	8772	Negative (positive for IPC)	Negative (positive for IPC)
319	2017	8773	Negative (positive for IPC)	Negative (positive for IPC)
320	2017	8774	Negative (positive for IPC)	Negative (positive for IPC)
321	2017	8775	Negative (positive for IPC)	Negative (positive for IPC)
322	2017	8776	Negative (positive for IPC)	Negative (positive for IPC)
323	2017	8777	Negative (positive for IPC)	Negative (positive for IPC)
324	2017	8778	Negative (positive for IPC)	Negative (positive for IPC)
325	2017	8779	Negative (positive for IPC)	Negative (positive for IPC)
326	2017	8780	Negative (positive for IPC)	Negative (positive for IPC)
327	2017	8781	Negative (positive for IPC)	Negative (positive for IPC)
328	2017	8782	Negative (positive for IPC)	Negative (positive for IPC)
329	2017	8783	Negative (positive for IPC)	Negative (positive for IPC)
330	2017	8784	Negative (positive for IPC)	Negative (positive for IPC)
331	2017	8785	Negative (positive for IPC)	Negative (positive for IPC)
332	2017	8786	Negative (positive for IPC)	Negative (positive for IPC)
333	2017	8787	Negative (positive for IPC)	Negative (positive for IPC)
334	2017	8788	Negative (positive for IPC)	Negative (positive for IPC)
335	2017	8789	Negative (positive for IPC)	Negative (positive for IPC)
336	2017	8790	Negative (positive for IPC)	Negative (positive for IPC)
337	2017	8791	Negative (positive for IPC)	Negative (positive for IPC)
338	2017	8792	Negative (positive for IPC)	Negative (positive for IPC)
339	2017	8888	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
340	2017	8889	Positive for <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
341	2017	8890	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
342	2017	8891	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
343	2017	8892	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
344	2017	8893	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
345	2017	8894	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
346	2017	8895	Negative (positive for IPC)	Negative (positive for IPC)
347	2017	8896	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
348	2017	8897	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
349	2017	8898	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
350	2017	8939	Negative (positive for IPC)	Negative (positive for IPC)
351	2017	8940	Negative (positive for IPC)	Negative (positive for IPC)
352	2017	9241	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
353	2017	9483	Negative (positive for IPC)	Negative (positive for IPC)
354	2017	9484	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
355	2017	9485	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
356	2017	9486	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
357	2017	9487	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
358	2017	9596	Negative (positive for IPC)	Negative (positive for IPC)
359	2017	9597	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
360	2017	9598	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
361	2017	9599	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
362	2017	9600	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
363	2017	9601	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
364	2017	9604	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
365	2017	9605	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
366	2017	9606	Negative (positive for IPC)	Negative (positive for IPC)
367	2017	9607	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
368	2017	9608	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
369	2017	9609	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
370	2017	9636	Negative (positive for IPC)	Negative (positive for IPC)
371	2017	9637	Negative (positive for IPC)	Negative (positive for IPC)
372	2017	9638	Negative (positive for IPC)	Negative (positive for IPC)
373	2017	9639	Negative (positive for IPC)	Negative (positive for IPC)
374	2017	9640	Negative (positive for IPC)	Negative (positive for IPC)
375	2017	9602	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
376	2017	9603	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
377	2017	9268	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
378	2017	9269	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
379	2017	9270	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
380	2017	9271	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
381	2017	9272	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
382	2017	9273	Positive for <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
383	2017	9274	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
384	2017	9275	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
385	2017	9276	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
386	2017	9277	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
387	2017	9278	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
388	2017	9279	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
389	2017	9280	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
390	2017	9281	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
391	2017	9282	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
392	2017	9283	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
393	2017	9284	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
394	2017	9285	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
395	2017	9286	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
396	2017	9287	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
397	2017	9288	Negative (positive for IPC)	Negative (positive for IPC)
398	2017	9289	Negative (positive for IPC)	Negative (positive for IPC)
399	2017	9290	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
400	2017	9291	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
401	2017	9292	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
402	2017	9293	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
403	2017	9294	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
404	2017	9295	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
405	2017	9296	Negative (positive for IPC)	Negative (positive for IPC)
406	2017	9297	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
407	2017	9246	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
408	2017	9247	Negative (positive for IPC)	Negative (positive for IPC)
409	2017	9248	Negative (positive for IPC)	Negative (positive for IPC)
410	2017	9249	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
411	2017	9251	Negative (positive for IPC)	Negative (positive for IPC)
412	2017	9252	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
413	2017	9253	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
414	2017	9254	Negative (positive for IPC)	Negative (positive for IPC)
415	2017	9255	Negative (positive for IPC)	Negative (positive for IPC)
416	2017	9256	Negative (positive for IPC)	Negative (positive for IPC)
417	2017	9257	Negative (positive for IPC)	Negative (positive for IPC)
418	2017	9258	Negative (positive for IPC)	Negative (positive for IPC)
419	2017	9259	Negative (positive for IPC)	Negative (positive for IPC)
420	2017	9260	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
421	2017	9261	Negative (positive for IPC)	Negative (positive for IPC)
422	2017	9262	Negative (positive for IPC)	Negative (positive for IPC)
423	2017	9263	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
424	2017	9264	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
425	2017	9265	Negative (positive for IPC)	Negative (positive for IPC)
426	2017	9266	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
427	2017	9267	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
428	2018	8887 10	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
429	2018	21	Negative (positive for IPC)	Negative (positive for IPC)
430	2018	22	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
431	2018	23	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
432	2018	24	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
433	2018	25	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
434	2018	26	Negative (positive for IPC)	Negative (positive for IPC)
435	2018	27	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
436	2018	28	Negative (positive for IPC)	Negative (positive for IPC)
437	2018	29	Negative (positive for IPC)	Negative (positive for IPC)
438	2018	30	Negative (positive for IPC)	Negative (positive for IPC)
439	2018	31	Negative (positive for IPC)	Negative (positive for IPC)
440	2018	121	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
441	2018	122	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
442	2018	123	Negative (positive for IPC)	Negative (positive for IPC)
443	2018	124	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
444	2018	125	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
445	2018	126	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
446	2018	128	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
447	2018	129	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
448	2018	130	Negative (positive for IPC)	Negative (positive for IPC)
449	2018	131	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
450	2018	132	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
451	2018	133	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
452	2018	134	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
453	2018	135	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
454	2018	136	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
455	2018	137	Negative (positive for IPC)	Negative (positive for IPC)
456	2018	138	Negative (positive for IPC)	Negative (positive for IPC)
457	2018	139	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
458	2018	141	Negative (positive for IPC)	Negative (positive for IPC)
459	2018	142	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
460	2018	143	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>
461	2018	144	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
462	2018	145	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
463	2018	146	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
464	2018	147	Negative (positive for IPC)	Negative (positive for IPC)
465	2018	148	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
466	2018	149	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
467	2018	270	Negative (positive for IPC)	Negative (positive for IPC)
468	2018	271	Negative (positive for IPC)	Negative (positive for IPC)
469	2018	272	Negative (positive for IPC)	Negative (positive for IPC)
470	2018	273	Negative (positive for IPC)	Negative (positive for IPC)
471	2018	274	Negative (positive for IPC)	Negative (positive for IPC)
472	2018	275	Negative (positive for IPC)	Negative (positive for IPC)
473	2018	276	Negative (positive for IPC)	Negative (positive for IPC)
474	2018	277	Negative (positive for IPC)	Negative (positive for IPC)
475	2018	278	Negative (positive for IPC)	Negative (positive for IPC)
476	2018	279	Negative (positive for IPC)	Negative (positive for IPC)
477	2018	280	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
478	2018	281	Negative (positive for IPC)	Negative (positive for IPC)
479	2018	282	Negative (positive for IPC)	Negative (positive for IPC)
480	2018	283	Negative (positive for IPC)	Negative (positive for IPC)
481	2018	284	Negative (positive for IPC)	Negative (positive for IPC)
482	2018	285	Negative (positive for IPC)	Negative (positive for IPC)
483	2018	286	Negative (positive for IPC)	Negative (positive for IPC)
484	2018	287	Negative (positive for IPC)	Negative (positive for IPC)
485	2018	288	Negative (positive for IPC)	Negative (positive for IPC)
486	2018	289	Negative (positive for IPC)	Negative (positive for IPC)
487	2018	290	Negative (positive for IPC)	Negative (positive for IPC)
488	2018	291	Negative (positive for IPC)	Negative (positive for IPC)
489	2018	292	Negative (positive for IPC)	Negative (positive for IPC)
490	2018	293	Negative (positive for IPC)	Negative (positive for IPC)
491	2018	294	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
492	2018	295	Negative (positive for IPC)	Negative (positive for IPC)
493	2018	296	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
494	2018	297	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
495	2018	298	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
496	2018	167	Negative (positive for IPC)	Negative (positive for IPC)
497	2018	168	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
498	2018	169	Negative (positive for IPC)	Negative (positive for IPC)
499	2018	170	Negative (positive for IPC)	Negative (positive for IPC)
500	2018	171	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
501	2018	172	Negative (positive for IPC)	Negative (positive for IPC)
502	2018	381	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
503	2018	382	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
504	2018	384	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
505	2018	385	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
506	2018	483	Negative (positive for IPC)	Negative (positive for IPC)
507	2018	484	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
508	2018	485	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
509	2018	486	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
510	2018	487	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
511	2018	488	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
512	2018	489	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
513	2018	490	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
514	2018	491	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
515	2018	492	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
516	2018	493	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
517	2018	494	Negative (positive for IPC)	Negative (positive for IPC)
518	2018	495	Negative (positive for IPC)	Negative (positive for IPC)
519	2018	496	Negative (positive for IPC)	Negative (positive for IPC)
520	2018	497	Negative (positive for IPC)	Negative (positive for IPC)
521	2018	708	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
522	2018	709	Negative (positive for IPC)	Negative (positive for IPC)
523	2018	710	Negative (positive for IPC)	Negative (positive for IPC)
524	2018	711	Negative (positive for IPC)	Negative (positive for IPC)
525	2018	712	Negative (positive for IPC)	Negative (positive for IPC)
526	2018	713	Negative (positive for IPC)	Negative (positive for IPC)
527	2018	714	Negative (positive for IPC)	Negative (positive for IPC)
528	2018	715	Negative (positive for IPC)	Negative (positive for IPC)
529	2018	716	Negative (positive for IPC)	Negative (positive for IPC)
530	2018	717	Negative (positive for IPC)	Negative (positive for IPC)
531	2018	718	Negative (positive for IPC)	Negative (positive for IPC)
532	2018	719	Negative (positive for IPC)	Negative (positive for IPC)
533	2018	720	Negative (positive for IPC)	Negative (positive for IPC)
534	2018	721	Negative (positive for IPC)	Negative (positive for IPC)
535	2018	722	Negative (positive for IPC)	Negative (positive for IPC)
536	2018	723	Negative (positive for IPC)	Negative (positive for IPC)
537	2018	724	Negative (positive for IPC)	Negative (positive for IPC)
538	2018	725	Negative (positive for IPC)	Negative (positive for IPC)
539	2018	726	Negative (positive for IPC)	Negative (positive for IPC)
540	2018	8360	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
541	2018	8361	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
542	2018	8362	Negative (positive for IPC)	Negative (positive for IPC)
543	2018	8363	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
544	2018	8364	Negative (positive for IPC)	Negative (positive for IPC)
545	2018	8365	Negative (positive for IPC)	Negative (positive for IPC)
546	2018	8367	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
547	2018	8368	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
548	2018	8369	Negative (positive for IPC)	Negative (positive for IPC)
549	2018	8370	Negative (positive for IPC)	Negative (positive for IPC)
550	2018	7371	Negative (positive for IPC)	Negative (positive for IPC)
551	2018	7372	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
552	2018	8374	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
553	2018	8376	Negative (positive for IPC)	Negative (positive for IPC)
554	2018	8384	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
555	2018	8385	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
556	2018	8386	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
557	2018	8387	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
558	2018	8388	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
559	2018	8389	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
560	2018	8390	Negative (positive for IPC)	Negative (positive for IPC)
561	2018	8391	Negative (positive for IPC)	Negative (positive for IPC)
562	2018	8400	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
563	2018	8401	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
564	2018	8402	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
565	2018	8465	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
566	2018	8466	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
567	2018	8467	Negative (positive for IPC)	Negative (positive for IPC)
568	2018	8468	Negative (positive for IPC)	Negative (positive for IPC)
569	2018	8469	Negative (positive for IPC)	Negative (positive for IPC)
570	2018	8470	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
571	2018	8471	Negative (positive for IPC)	Negative (positive for IPC)
572	2018	8472	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
573	2018	8473	Negative (positive for IPC)	Negative (positive for IPC)
574	2018	8474	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
575	2018	8475	Negative (positive for IPC)	Negative (positive for IPC)
576	2018	8476	Negative (positive for IPC)	Negative (positive for IPC)
577	2018	8758	Negative (positive for IPC)	Negative (positive for IPC)
578	2018	8759	Negative (positive for IPC)	Negative (positive for IPC)
579	2018	8760	Negative (positive for IPC)	Negative (positive for IPC)
580	2018	1444	Negative (positive for IPC)	Negative (positive for IPC)
581	2018	1445	Negative (positive for IPC)	Negative (positive for IPC)
582	2018	1446	Negative (positive for IPC)	Negative (positive for IPC)
583	2018	1447	Negative (positive for IPC)	Negative (positive for IPC)
584	2018	1448	Negative (positive for IPC)	Negative (positive for IPC)
585	2018	1449	Negative (positive for IPC)	Negative (positive for IPC)
586	2018	1450	Negative (positive for IPC)	Negative (positive for IPC)
587	2018	1451	Negative (positive for IPC)	Negative (positive for IPC)
588	2018	1452	Negative (positive for IPC)	Negative (positive for IPC)
589	2018	1453	Negative (positive for IPC)	Negative (positive for IPC)
590	2018	1802	Negative (positive for IPC)	Negative (positive for IPC)
591	2018	8359	Negative (positive for IPC)	Negative (positive for IPC)
592	2018	8366	Negative (positive for IPC)	Negative (positive for IPC)

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
1	2014	707 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2	2014	717 bhi 72	Positive for IPC and <i>Salmonella</i>	Negative (positive for IPC)
3	2014	721 bhi 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
4	2014	722 bhi 72	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
5	2014	723 bhi 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
6	2014	724 bhi 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
7	2014	725 bhi 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
8	2014	741 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
9	2014	742 72	Negative (positive for IPC)	Negative (positive for IPC)
10	2014	744 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
11	2014	749 72	Negative (positive for IPC)	Negative (positive for IPC)
12	2014	752 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
13	2014	757 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
14	2014	818 a16 72	Negative (positive for IPC)	Negative (positive for IPC)
15	2014	819 a16 72	Negative (positive for IPC)	Negative (positive for IPC)
16	2014	820 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
17	2014	823 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
18	2014	824 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
19	2014	825 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
20	2014	826 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
21	2014	827 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
22	2014	828 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
23	2014	829 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
24	2014	830 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
25	2014	831 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
26	2014	833 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
27	2014	834 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
28	2014	835 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
29	2014	837 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
30	2014	838 a16 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
31	2014	1061 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
32	2014	1062 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
33	2014	1063 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
34	2014	1064 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
35	2014	1065 72	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
36	2014	1066 72	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
37	2014	1067 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
38	2014	1068 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
39	2014	1069 72	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
40	2014	1070 72	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
41	2014	1071 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
42	2014	1072 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
43	2014	1073 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
44	2014	1074 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
45	2014	1075 72	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
46	2014	1374 72 bhi	Negative (positive for IPC)	Negative (positive for IPC)
47	2014	1375 72 bhi	Negative (positive for IPC)	Negative (positive for IPC)
48	2014	1376 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
49	2014	1377 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
50	2014	1379 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
51	2014	1380 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
52	2014	1381 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
53	2014	1382 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
54	2014	1383 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
55	2014	1384 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
56	2014	1385 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
57	2014	1386 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
58	2014	1387 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
59	2014	1388 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
60	2014	1389 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
61	2014	1391 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
62	2014	1392 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
63	2014	1393 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
64	2014	1436 bhi 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
65	2014	1438	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
66	2014	1439	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
67	2014	1440	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
68	2014	1441	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
69	2014	1442	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
70	2014	1443	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
71	2014	1444	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
72	2014	1445	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
73	2014	1446	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
74	2014	1447	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
75	2014	1510a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
76	2014	1511	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
77	2014	1512	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
78	2014	1513	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
79	2014	1514	Negative (positive for IPC)	Negative (positive for IPC)
80	2014	1515	Negative (positive for IPC)	Negative (positive for IPC)
81	2014	1519	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
82	2014	1520	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
83	2014	1532 bhi 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
84	2014	1874 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
85	2014	1875 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
86	2014	1876 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
87	2014	1877 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
88	2014	1878 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
89	2014	1879 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
90	2014	1880 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
91	2014	1881 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
92	2014	1882 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
93	2014	1883 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
94	2014	1884 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
95	2014	1885 16 72 bhi	Negative (positive for IPC)	Negative (positive for IPC)
96	2014	1886 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
97	2014	1887 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
98	2014	1888 16 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
99	2014	1973 bhi 72	Negative (positive for IPC)	Negative (positive for IPC)
100	2014	1974 bhi 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
101	2014	1975 bhi 72	Negative (positive for IPC)	Negative (positive for IPC)
102	2014	2058 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
103	2014	2059 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
104	2014	2082 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
105	2014	2083 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
106	2014	2084 a10 72	Negative (positive for IPC)	Negative (positive for IPC)
107	2014	2085 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
108	2014	2086 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
109	2014	2087 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
110	2014	2088 a10 72	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>
111	2014	2089 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
112	2014	2090 a 10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
113	2014	2091 a 10 7272	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
114	2014	2092 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
115	2014	2093 a 10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
116	2014	2094 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
117	2014	2114 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
118	2014	2115 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
119	2014	2116 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
120	2014	2117 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
121	2014	2118 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
122	2014	2119 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
123	2014	2120 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
124	2014	2121 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
125	2014	2122 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
126	2014	2277 72 bhu	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
127	2014	2278 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
128	2014	2279 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
129	2014	2280 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
130	2014	2281 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
131	2014	2282 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
132	2014	2283 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
133	2014	2284 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
134	2014	2285 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
135	2014	2286 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
136	2014	2287 72 bhi	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
137	2014	2368 a10 72	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
138	2014	2369 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
139	2014	2370 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
140	2014	2371 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
141	2014	2372 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
142	2014	2373 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
143	2014	2374 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
144	2014	2375 a10 72	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
145	2014	2376 a10 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
146	2014	2488 A24 72h	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
147	2014	2552 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
148	2014	2553 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
149	2014	2555 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
150	2014	2557 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
151	2014	2703 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
152	2014	2704 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
153	2014	2705 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
154	2014	2706 72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
155	2014	2707 72	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
156	2017	121 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
157	2017	122 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
158	2017	123 a72	Negative (positive for IPC)	Negative (positive for IPC)
159	2017	124 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
160	2017	125 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
161	2017	126 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
162	2017	128 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
163	2017	129 a72	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
164	2017	130 a72	Negative (positive for IPC)	Negative (positive for IPC)
165	2017	131 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
166	2017	132 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
167	2017	133 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
168	2017	134 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
169	2017	135 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
170	2017	136 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
171	2017	137 a72	Negative (positive for IPC)	Negative (positive for IPC)
172	2017	138 a72	Negative (positive for IPC)	Negative (positive for IPC)
173	2017	139 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
174	2017	141 a72	Negative (positive for IPC)	Negative (positive for IPC)
175	2017	142 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
176	2017	143 a72	Negative (positive for IPC)	Negative (positive for IPC)
177	2017	144 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
178	2017	145 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
179	2017	146 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
180	2017	147 a72	Negative (positive for IPC)	Negative (positive for IPC)

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
181	2017	148 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
182	2017	149 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
183	2017	8887 a72	Negative (positive for IPC)	Negative (positive for IPC)
184	2017	8888 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
185	2017	8889 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
186	2017	8890 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
187	2017	8891 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
188	2017	8892 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
189	2017	8893 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
190	2017	8894 a72	Negative (positive for IPC)	Negative (positive for IPC)
191	2017	8895 a72	Negative (positive for IPC)	Negative (positive for IPC)
192	2017	8896 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
193	2017	8897 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
194	2017	8898 a72	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
195	2017	9246	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
196	2017	9247	Negative (positive for IPC)	Negative (positive for IPC)
197	2017	9249	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
198	2017	9252	Negative (positive for IPC)	Negative (positive for IPC)
199	2017	9253	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
200	2017	9260	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
201	2017	9262	Negative (positive for IPC)	Negative (positive for IPC)
202	2017	9263	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
203	2017	9264	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
204	2017	9266	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
205	2017	9267	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
206	2017	9241	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
207	2017	9483 72h	Negative (positive for IPC)	Negative (positive for IPC)
208	2017	9484 72h	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>
209	2017	9485 72h	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
210	2017	9486 72h	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
211	2017	9487 72h	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
212	2017	9596	Negative (positive for IPC)	Negative (positive for IPC)
213	2017	9597	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
214	2017	9598	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
215	2017	9599	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
216	2017	9600	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
217	2017	9601	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
218	2017	9602	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
219	2017	9603	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
220	2017	9604	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
221	2017	9605	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
222	2017	9607	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
223	2017	9608	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
224	2017	9609	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
225	2017	9268	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
226	2017	9269	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
227	2017	9270	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
228	2017	9271	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
229	2017	9272	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
230	2017	9273	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
231	2017	9274	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
232	2017	9275	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
233	2017	9276	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
234	2017	9277	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
235	2017	9278	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
236	2017	9279	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
237	2017	9280	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
238	2017	9281	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
239	2017	9282	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
240	2017	9283	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
241	2017	9284	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
242	2017	9285	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
243	2017	9286	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
244	2017	9287	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
245	2017	9290	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
246	2017	9291	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
247	2017	9292	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
248	2017	9293	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
249	2017	9294	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
250	2017	9295	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
251	2017	9297	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
252	2018	22	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
253	2018	23	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
254	2018	24	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
255	2018	27	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
256	2018	28	Negative (positive for IPC)	Negative (positive for IPC)
257	2018	294 72h	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
258	2018	296 72h	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
259	2018	297 72h	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
260	2018	298 72h	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
261	2018	168	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
262	2018	170	Negative (positive for IPC)	Negative (positive for IPC)
263	2018	171	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
264	2018	172	Negative (positive for IPC)	Negative (positive for IPC)
265	2018	381	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
266	2018	382	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
267	2018	384	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
268	2018	385	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
269	2018	484	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
270	2018	485	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
271	2018	486	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
272	2018	487	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
273	2018	488	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
274	2018	489	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
275	2018	490	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
276	2018	491	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
277	2018	492	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
278	2018	493	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
279	2018	494	Negative (positive for IPC)	Negative (positive for IPC)
280	2018	495	Negative (positive for IPC)	Negative (positive for IPC)
281	2018	8359 72h	Negative (positive for IPC)	Negative (positive for IPC)
282	2018	8360	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
283	2018	8361	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
284	2018	8363	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
285	2018	8367	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
286	2018	8368	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
287	2018	8372	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
288	2018	8374	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
289	2018	8384	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
290	2018	8385	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
291	2018	8386	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
292	2018	8387	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
293	2018	8388	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
294	2018	8389	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
295	2018	8390	Negative (positive for IPC)	Negative (positive for IPC)
296	2018	8391	Negative (positive for IPC)	Negative (positive for IPC)
297	2018	8400	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
298	2018	8401	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
299	2018	8402	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
300	2018	8466	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
301	2018	8470	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
302	2018	8472	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
303	2018	8474	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

Appendix 9 - Raw data: RLOD
(extension study for a new software version, 2022)

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
762bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
763bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
764bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
765bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
766bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
767bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
768bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
769bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
770bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
771bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
772bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
773bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
774bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
775bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
776bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
777bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
778bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
779bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
780bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
781bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
782bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
783bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
784bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
785bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
786bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
787bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
788bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
789bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
790bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
791bhi	Chicken meat	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
987a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
988a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
989a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
990a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
991a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
992a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
993a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
994a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
995a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
996a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
997a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
998a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
999a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1000a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
1001a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1002a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1003a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1004a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1005a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1006a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1007a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1008a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1009a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1010a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1011a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1012a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1013a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1014a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1015a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1016a10	Ground beef	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1472 bhi	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1473	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1474	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1475	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1476	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1477	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1478	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1479	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1480	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1481	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1482	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1483	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1484	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1485	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1486	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1487	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1488	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1489	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1490	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1491	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1492	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1493	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1494	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1495	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1496	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1497	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1498	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1499	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1500	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1501	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1563	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1564	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
1565	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1566	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1567	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1568	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1569	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1570	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1571	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1572	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1573	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1574	Raw fish	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1595	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1596	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1597	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1598	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1599	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1600	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1601	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1602	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1603	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1604	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1605	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1606	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1607	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1608	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1609	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
1610	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1611	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1612	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1613	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1614	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1615	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1616	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1617	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1618	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1619	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1620	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1621	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1622	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1623	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
1624	Whole liquid egg	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2009	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2010	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2011	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2012	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2013	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2014	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2015	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2016	Pellets for dog	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
2017	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2019	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2020	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2021	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2022	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2023	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2024	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2025	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2026	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2027	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2028	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2029	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2030	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2031	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2032	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2033	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2034	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2035	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2036	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2037	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2038	Pellets for dog	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
9393	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9394	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9395	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9396	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9397	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9496	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9497	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9498	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9499	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9500	Raw milk	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
9501	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9502	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9503	Raw milk	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
9504	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9505	Raw milk	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
9506	Raw milk	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
9507	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9508	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9509	Raw milk	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
9510	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9511	Raw milk	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
9512	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9513	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9514	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9115	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9516	Raw milk	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
9517	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9518	Raw milk	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
9519	Raw milk	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
9520	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
1	Process water	Negative (positive for IPC)	Negative (positive for IPC)
2	Process water	Negative (positive for IPC)	Negative (positive for IPC)
3	Process water	Negative (positive for IPC)	Negative (positive for IPC)
4	Process water	Negative (positive for IPC)	Negative (positive for IPC)
5	Process water	Negative (positive for IPC)	Negative (positive for IPC)
463	Process water	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
464	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
465	Process water	Negative (positive for IPC)	Negative (positive for IPC)
466	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
467	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
468	Process water	Negative (positive for IPC)	Negative (positive for IPC)
469	Process water	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
470	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
471	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
472	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
473	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
474	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
475	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
476	Process water	Negative (positive for IPC)	Negative (positive for IPC)
477	Process water	Negative (positive for IPC)	Negative (positive for IPC)
478	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
479	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
480	Process water	Negative (positive for IPC)	Negative (positive for IPC)
481	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
482	Process water	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
545	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
546	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
547	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
548	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
549	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
570	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
571	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
572	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
573	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
574	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
800	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
801	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
802	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
803	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
804	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
805	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
806	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
807	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
808	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
809	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
810	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
811	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
812	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
813	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
814	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
815	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
816	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
817	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
818	Milk chocolate	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
819	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)

Appendix 10 - Raw data: inclusivity
(extension study for a new software version, 2022)

Study	Number of strains in the summary report	Data provided in the summary report Version 3.1 (2014) or Version 3.6 (2018)	Version 3.6	Version 4.0
2014	1	39,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	2	43,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	3	36,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	4	41	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	5	32,9	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
2014	6	42,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	7	33,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	8	33,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	9	33	Positive for <i>Salmonella</i>	Positive for <i>Salmonella</i>
2014	10	33,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	11	32,5	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
2014	12	33	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	13	32,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	14	33,1	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
2014	15	41,3	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	16	36,7	Positive for IPC and <i>Salmonella</i>	Positive for <i>Salmonella</i>
2014	17	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	20	31,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	21	32,5	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	22	32,2	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	23	45,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	24	36,2	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	25	32,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	26	34,5	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	27	32,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	28	37,3	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	29	34,9	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	30	31,8	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	31	32,3	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	32	35,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	33	33,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	34	34,2	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	35	36,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	36	33,8	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	37	34,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	41	35,8	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	42	35,9	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	43	32,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	44	29,9	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	45	34,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

Study	Number of strains in the summary report	Data provided in the summary report Version 3.1 (2014) or Version 3.6 (2018)	Version 3.6	Version 4.0
2014	47	37,9	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	48	34,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	49	35,2	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	50	34,2	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	51	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	52	33,3	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	17 (3 CFU/24h)	40,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	51 (3 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	38	55	Negative (positive for IPC)	Positive for IPC and <i>Salmonella</i>
2014	39	37	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	40	41,2	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	46	34,5	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	17 (15 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	17 (46 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	51 (17 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	51 (53 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	18	46,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	19	44,9	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2014	53	47	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	1	31,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	2	25	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	3	36,5	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	4	41	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	5	33,2	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	6	25,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	7	26,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	8	25,3	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	9	25	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	10	32,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	11	25,2	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	12	25,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	13	25,3	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	14	24,9	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	15	25,5	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	16	24,5	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	17	25,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	18	32	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	19	26,8	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	20	25,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	21	26,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	22	25,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	23	25,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	24	25,5	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	25	24,9	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>

Study	Number of strains in the summary report	Data provided in the summary report Version 3.1 (2014) or Version 3.6 (2018)	Version 3.6	Version 4.0
2018	26	26,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	27	29,5	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	28	25	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	29	25,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	30	29,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	31	25,2	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	32	34,3	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	33	25,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	34	30,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	35	29,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	36	25,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	37	24,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	38	25,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	39	34,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	40	25,9	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	41	30,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	42	30,3	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	43	25	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	44	24,6	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	45	24,9	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	46	25,1	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	47	24,4	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	48	31	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	49	29,5	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>
2018	50	24,7	Positive for IPC and <i>Salmonella</i>	Positive for IPC and <i>Salmonella</i>