

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

**Summary Report**  
Initial validation study  
Validation study according to the EN ISO 16140-2:2016

**BACSpec Salmonella 2 ELISA Test**  
(Certificate number: EGS 38/07-12/20)  
for the detection of *Salmonella* spp. in food products, feed  
products and production environmental samples  
(excluding primary production samples)

**Qualitative method**








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This report consists of 118 pages, including 7 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 **Eurofins GeneScan Technologies GmbH**.

The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (Revision 6).

<b>Validation protocols</b>	<ul style="list-style-type: none"> <li>▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation - <i>Part 1: Vocabulary</i></li> <li>▪ ISO 16140-2 (2016): Microbiology of the food chain - Method validation - <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i></li> <li>▪ AFNOR Technical Rules (Revision n° 6)</li> </ul>
<b>Reference method<sup>♦</sup></b>	<ul style="list-style-type: none"> <li>▪ ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> - Part 1: detection of <i>Salmonella</i> spp. <i>Annex D was not carried out during the validation study.</i></li> <li>▪ ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR/V and SC</li> </ul>
<b>Alternative method</b>	<b>BACSpec Salmonella 2 ELISA Test</b>
<b>Scope</b>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> <b>Food products</b></li> <li><input checked="" type="checkbox"/> <b>Feed products</b></li> <li><input checked="" type="checkbox"/> <b>Production environmental samples (excluding primary production samples)</b></li> </ul>
<b>Certification organism</b>	AFNOR Certification ( <a href="http://nf-validation.afnor.org/">http://nf-validation.afnor.org/</a> )

<sup>♦</sup> Analyses performed according to the COFRAC accreditation

# 1 INTRODUCTION

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The **BACSpec Salmonella 2 ELISA Test** for the detection of *Salmonella* spp. in food products, feed products and production environmental samples was validated in December 2020 according to the EN ISO 16140-2:2016 (Certificate number: EGS 38/07-12/20).

## 2 METHOD PROTOCOLS

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### 2.1 Alternative method

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

#### 2.1.1 Principle

Food, feed and environmental samples are enriched in non-selective pre-enrichment buffer followed by secondary enrichment in a selective medium. An aliquot of the selective enriched sample is withdrawn and boiled (85-100°C for 15-20 min). After cooling to room temperature (18-27°C), the samples are investigated for the presence of *Salmonella* spp. antigens with a sandwich ELISA (Enzyme Linked ImmunoSorbent Assay) method.

#### 2.1.2 Protocol

The protocol of the alternative method is the following:

- Enrichment in buffered peptone water (BPW) according to ISO 6579-1 or specific enrichment according to ISO 6887 parts for 18 h ± 2 h at 37°C ± 1°C;
- Inoculation of 0.1 ml of the BPW in 10 ml of Rappaport Vassiliadis Soya broth (RVS) incubated for 24 h ± 3 h at 41.5°C ± 1°C;
- Transfer 1 ml aliquot to a glass or polypropylene tube; heat for 15 - 20 min at 85 - 100°C;
- Cool to room temperature (18-27°C);
- Proceed to ELISA test on boiled sample: two options are available, *i.e.* manual ELISA and automated ELISA using the GDS BOLT®;
- Confirmation by streaking 10 µl of the un-boiled RVS broth onto XLD plate and a second chromogenic agar plate; confirm the isolated typical colonies by biochemical galleries without a purification step or by the conventional tests described in the standardised methods (CEN or ISO).

Selective enrichment broths (RVS) can be stored for 72 h at  $5 \pm 3^\circ\text{C}$  before proceeding to ELISA and confirmatory tests.

### 2.1.3 Restrictions

There is no restriction.

## 2.2 Reference method♦

The reference methods (See **Appendix 2**) correspond to:

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

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

## 2.3 Study design

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

Note that for cheeses and low moisture dairy products, the RVS broths were incubated for  $24 \text{ h} \pm 3 \text{ h}$  for the alternative method but for  $48 \text{ h} \pm 3 \text{ h}$  for the reference method.

## 3 METHOD COMPARISON STUDY

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***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 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 Number and nature of samples

490 samples were analysed providing 228 positive and 262 negative samples. The distribution per tested category and type is given in Table 1.

Table 1 – Distribution per tested category and type

Category		Type	Positive samples	Negative samples	Total
1	Ready-to-eat and ready-to-reheat	a Ready-to-eat	12	13	25
		b Ready-to-reheat	8	12	20
		c Cured and smoked products (except delicatessen)	11	9	20
	<b>Total</b>		31	34	65
2	Meat products	a Meat products (raw, frozen, seasoned)	12	24	36
		b Poultry products (raw, frozen, seasoned)	12	18	30
		c Delicatessen	9	11	20
	<b>Total</b>		33	53	86
3	Milk and dairy products	a Pasteurised dairy products	13	10	23
		b Raw dairy products	14	16	30
		c Milk powder and dairy based products	8	13	21
	<b>Total</b>		35	39	74
4	Vegetables, fruits and seafood	a Fish and Seafood	12	8	20
		b Sprouts and produces	9	13	22
		c Fruits & vegetables	11	9	20
	<b>Total</b>		32	30	62
5	Ingredients and specific products	a Raw ingredients	11	14	25
		b Infant formula and cereals with probiotics	10	10	20
		c Pasteurized eggs and egg powders	11	10	21
	<b>Total</b>		32	34	66
6	Feed products	a Products for pet	12	8	20
		b Feed for livestock	9	15	24
		c Raw materials	11	13	24
	<b>Total</b>		32	36	68
7	Environmental samples (excluding PPS)	a Process water	9	11	20
		b Dusts	10	14	24
		c Wipes	14	11	25
	<b>Total</b>		33	36	69
<b>TOTAL</b>			<b>228</b>	<b>262</b>	<b>490</b>

### 3.1.2 Artificial contamination of samples

Artificial contaminations were done according to seeding or spiking protocol. The artificial contaminations are presented in **Appendix 3**.

302 samples were artificially contaminated, using 76 different strains. 202 gave a positive result. 153 samples were inoculated at level  $\leq 3$  CFU and 21 samples were inoculated between 3 and 10 CFU for the seeding protocol. 28 samples were inoculated at level  $\leq 5$  CFU for the spiking protocol.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 2.



**Table 2 - Repartition of the positive samples per inoculation protocol and inoculation level**

	Naturally contaminated	Artificially contaminated						Total
		Seeding protocol			Spiking protocol			
		≤3	3<x≤10	>10	≤5	5< x≤10	>10	
Positive samples	26	153	21	0	28	0	0	228
%	11.4	67.1	9.2	0.0	12.3	0.0	0.0	100.0

**11.4 % of the samples were naturally contaminated.**

### 3.1.3 Protocols applied during the validation study

#### Incubation time

The minimum incubation time was applied:

- BPW: 16 h for both methods (alternative and reference);
- RVS: 21 h for the alternative method for all samples  
21 h for the reference method for all samples except low moisture dairy products and cheeses (48 h)

#### ELISA tests

During the validation, ELISA was performed by using automated analyzer (BOLT instrument) only.

#### Confirmation protocols

All the samples (positive and negative) were confirmed by:

- Streaking the RVS broth incubated for 24 h ± 3 h at 41.5°C on XLD and ASAP plates. The typical colonies were confirmed by biochemical galleries on isolated colonies without purification step.
- By the tests described in the ISO method: subculture of the enriched BPW in RVS broth (24 h ± 3 h or 48 h ± 3 h at 41.5°C ± 1°C) and MKTTn (24h ± 3 h at 37°C ± 1°C) before streaking onto XLD and ASAP plates. The typical colonies were confirmed as described in the standardized methods.

### **Selective enrichment broth storage for 72 h at 5°C ± 3°C**

The RVS broths from positive and discordant samples were tested again after storage for 72 h at 5°C ± 3°C (ELISA test and confirmatory test).

#### 3.1.4 Test results

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

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

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Ready-to-eat and ready-to-reheat	31	34	0	0	0	0	65
2	Meat products	32	52	0	1	0	1	86
3	Milk and dairy products	34	37	0	1	0	2	74
4	Vegetables, fruits and seafood	32	29	0	0	0	1	62
5	Ingredients and specific products	32	34	0	0	0	0	66
6	Feed products	32	36	0	0	0	0	68
7	Environmental samples (excluding PPS)	33	36	0	0	0	0	69
<b>All categories</b>		<b>226</b>	<b>258</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>4</b>	<b>490</b>

\* PPNA not included      \*\* PPND not included

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

The calculations are presented in Table 4.

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

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Ready-to-eat and ready-to-reheat	a Ready-to-eat	12	13	0	0	0	0	100.0	100.0	100.0	0.0
		b Ready-to-reheat	8	12	0	0	0	0	100.0	100.0	100.0	0.0
		c Cured and smoked products (except delicatessen)	11	9	0	0	0	0	100.0	100.0	100.0	0.0
	<b>Total</b>			31	34	0	0	0	0	100.0	100.0	100.0
2	Meat products	a Meat products (raw, frozen, seasoned)	12	23	0	0	0	1	100.0	100.0	100.0	4.2
		b Poultry products (raw, frozen, seasoned)	11	18	0	1	0	0	91.7	100.0	96.7	0.0
		c Delicatessen	9	11	0	0	0	0	100.0	100.0	100.0	0.0
	<b>Total</b>			32	52	0	1	0	1	97.0	100.0	98.8
3	Milk and dairy products	a Pasteurised dairy products	13	10	0	0	0	0	100.0	100.0	100.0	0.0
		b Raw dairy products	13	14	0	1	0	2	92.9	100.0	96.7	12.5
		c Milk powder and dairy based products	8	13	0	0	0	0	100.0	100.0	100.0	0.0
	<b>Total</b>			34	37	0	1	0	2	97.1	100.0	98.6
4	Vegetables, fruits and seafood	a Fish and Seafood	12	8	0	0	0	0	100.0	100.0	100.0	0.0
		b Sprouts and produces	9	12	0	0	0	1	100.0	100.0	100.0	7.7
		c Fruits & vegetables	11	9	0	0	0	0	100.0	100.0	100.0	0.0
	<b>Total</b>			32	29	0	0	0	1	100.0	100.0	100.0
5	Ingredients and specific products	a Raw ingredients	11	14	0	0	0	0	100.0	100.0	100.0	0.0
		b Infant formula and cereals with probiotics	10	10	0	0	0	0	100.0	100.0	100.0	0.0
		c Pasteurized eggs and egg powders	11	10	0	0	0	0	100.0	100.0	100.0	0.0
	<b>Total</b>			32	34	0	0	0	0	100.0	100.0	100.0
6	Feed products	a Products for pet	12	8	0	0	0	0	100.0	100.0	100.0	0.0
		b Feed for livestock	9	15	0	0	0	0	100.0	100.0	100.0	0.0
		c Raw materials	11	13	0	0	0	0	100.0	100.0	100.0	0.0
	<b>Total</b>			32	36	0	0	0	0	100.0	100.0	100.0
7	Environmental samples (excluding PPS)	a Process water	9	11	0	0	0	0	100.0	100.0	100.0	0.0
		b Dusts	10	14	0	0	0	0	100.0	100.0	100.0	0.0
		c Wipes	14	11	0	0	0	0	100.0	100.0	100.0	0.0
	<b>Total</b>			33	36	0	0	0	0	100.0	100.0	100.0
<b>All categories</b>			<b>226</b>	<b>258</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>4</b>	<b>99.1</b>	<b>100.0</b>	<b>99.6</b>	<b>1.5</b>

\* PPNA not included

\*\* PPND not included

A summary of the results is given in Table 5.

**Table 5 - Summary of results**

<b>Sensitivity for the alternative method</b>	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	99.1 %
<b>Sensitivity for the reference method</b>	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	100.0 %
<b>Relative trueness</b>	$RT = \frac{(PA + NA)}{N} \times 100\%$	99.6 %
<b>False positive ratio for the alternative method*</b> <b>FP = PPNA + PPND</b>	$FPR = \frac{(FP)}{NA} \times 100\%$	1.5 %

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

### 3.1.6 Analysis of discordant results

Two negative deviations (See Table 6) were observed for all the categories during this study:

- One sample concerned a dairy product which was artificially contaminated with *Salmonella* Dublin Ad531;
- One sample concerned a meat product which was naturally contaminated with *Salmonella* Derby.

In both cases, *Salmonella* strain was recovered only from MKTTn subculture (inoculation with 1 ml of BPW while only 0.1 ml is transferred in RVS).

No positive deviation was observed.

Table 6 - Negative deviations

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method : ISO 6579-1♦				Alternative method: BACSpec Salmonella 2 ELISA Test					Category	Type	
			Strain	Inoculation level/sample	RVS		MKTTn		Result	ELISA test – BOLT Instrument		Confir- mation	Final result			Agreement Ref/Alt
					XLD	ASAP	XLD	ASAP		O.D. (Sample – Blank)	Result					
2018	7957	Turkey meat	/	/	-	-d/-	+m	+1/2	+ (S. Derby)	0.166/ 0.185/0.19 6	-/-	-	-	<b>ND</b>	2	b
2019	1272	Raw milk cheese	S. Dublin Ad531	3-3-4-2-4 (3.2)	-	-	+m	-	+	0.443/0.37 1/0.376	-/-	-	-	<b>ND</b>	3	b

♦ Analyses performed according to the COFRAC accreditation

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Summary Report (Version 0)

BACSpec Salmonella 2 ELISA Test

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 7):

**Table 7 - Analyses of discordant results**

Category	Type	N+	ND	PPND	PD	Paired			
						(ND+PPND) -PD	AL	(ND+PPND) +PD	AL
1	Ready-to-eat and ready-to-reheat	a Ready-to-eat	12	0	0	0	3	0	6
		b Ready-to-reheat	8	0	0	0		0	
		c Cured and smoked products (except delicatessen)	11	0	0	0		0	
	<b>Total</b>		31	0	0	0	3	0	6
2	Meat products	a Meat products (raw, frozen, seasoned)	12	0	0	0	3	0	6
		b Poultry products (raw, frozen, seasoned)	12	1	0	0		1	
		c Delicatessen	9	0	0	0		0	
	<b>Total</b>		33	1	0	0	3	1	6
3	Milk and dairy products	a Pasteurised dairy products	13	0	0	0	3	0	6
		b Raw dairy products	14	1	0	0		1	
		c Milk powder and dairy based products	8	0	0	0		0	
	<b>Total</b>		35	1	0	0	3	1	6
4	Vegetables, fruits and seafood	a Fish and Seafood	12	0	0	0	3	0	6
		b Sprouts and produces	9	0	0	0		0	
		c Fruits & vegetables	11	0	0	0		0	
	<b>Total</b>		32	0	0	0	3	0	6
5	Ingredients and specific products	a Raw ingredients	11	0	0	0	3	0	6
		b Infant formula and cereals with probiotics	10	0	0	0		0	
		c Pasteurized eggs and egg powders	11	0	0	0		0	
	<b>Total</b>		32	0	0	0	3	0	6
6	Feed products	a Products for pet	12	0	0	0	3	0	6
		b Feed for livestock	9	0	0	0		0	
		c Raw materials	11	0	0	0		0	
	<b>Total</b>		32	0	0	0	3	0	6
7	Environmental samples (excluding PPS)	a Process water	9	0	0	0	3	0	6
		b Dusts	10	0	0	0		0	
		c Wipes	14	0	0	0		0	
	<b>Total</b>		33	0	0	0	3	0	6
<b>All categories</b>		<b>228</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>6</b>	<b>2</b>	<b>18</b>

**The observed values for (ND + PPND + PD) and ((ND + PPND) – PD) meet the acceptability limit for each individual category and for all the combined categories (calculated values ≤ AL).**

### 3.1.7 Enrichment broth storage at $5 \pm 3$ °C for 72 h

243 RVS broths were tested again after storage for 72 h at  $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$ ; the results were exactly the same as before storage. The analyses of discordant results are the following (See Table 8).

**Table 8 - Analysis of discordant after storage 72 h at  $5 \pm 3^{\circ}\text{C}$**

Category	Type	N+	ND	PPND	PD	Paired			
						(ND+PPND) -PD	AL	(ND+PPND) +PD	AL
1 Ready-to-eat and ready-to-reheat	a Ready-to-eat	12	0	0	0	0		0	
	b Ready-to-reheat	8	0	0	0	0		0	
	c Cured and smoked products (except delicatessen)	11	0	0	0	0		0	
	<b>Total</b>		31	0	0	0	0	3	0
2 Meat products	a Meat products (raw, frozen, seasoned)	12	0	0	0	0		0	
	b Poultry products (raw, frozen, seasoned)	12	1	0	0	1		1	
	c Delicatessen	9	0	0	0	0		0	
	<b>Total</b>		33	1	0	0	1	3	1
3 Milk and dairy products	a Pasteurised dairy products	13	0	0	0	0		0	
	b Raw dairy products	14	1	0	0	1		1	
	c Milk powder and dairy based products	8	0	0	0	0		0	
	<b>Total</b>		35	1	0	0	1	3	1
4 Vegetables, fruits and seafood	a Fish and Seafood	12	0	0	0	0		0	
	b Sprouts and produces	9	0	0	0	0		0	
	c Fruits & vegetables	11	0	0	0	0		0	
	<b>Total</b>		32	0	0	0	0	3	0
5 Ingredients and specific products	a Raw ingredients	11	0	0	0	0		0	
	b Infant formula and cereals with probiotics	10	0	0	0	0		0	
	c Pasteurized eggs and egg powders	11	0	0	0	0		0	
	<b>Total</b>		32	0	0	0	0	3	0
6 Feed products	a Products for pet	12	0	0	0	0		0	
	b Feed for livestock	9	0	0	0	0		0	
	c Raw materials	11	0	0	0	0		0	
	<b>Total</b>		32	0	0	0	0	3	0
7 Environmental samples (excluding PPS)	a Process water	9	0	0	0	0		0	
	b Dusts	10	0	0	0	0		0	
	c Wipes	14	0	0	0	0		0	
	<b>Total</b>		33	0	0	0	0	3	0
<b>All categories</b>		228	2	0	0	2	6	2	18

**The observed values for (ND + PPND + PD) and ((ND + PPND) – PD) meet the acceptability limit for each individual category and for all the combined categories (calculated values  $\leq$  AL).**

### 3.1.8 Confirmation

After subculture of the BPW in RVS broth, streaking was performed onto two selective agar plates (XLD and ASAP). The typical colonies were then confirmed by the tests described in the standardized methods.

A summary of the differences observed between streaking onto XLD and ASAP plates is given in Table 9.

**Table 9 - Differences observed between streaking onto XLD and ASAP**

Sample n°	Strain	ELISA test result	Selective agar plates	
			XLD	ASAP
7966	<i>Salmonella</i> spp.	+	-	+
7978	<i>Salmonella</i> spp.	+	-	+
8171	S. Kasenyi Ad2921	+	-	+
8369	S. Enteritidis Ad2525	+	-	+
8466	S. Braenderup F286	+	-	+
4	S. Lagos 173	+	-	+
6	S. Lagos 173	+	-	+
853	S. Mikawazima Ad1811	+	-	+
8653	S. Dublin Ad1336	+	+	-
8654	S. Dublin Ad1336	+	+	-
8655	S. Dublin Ad1336	+	+	-
1273	S. Dublin Ad531	+	+	-
1275	S. Dublin Ad531	+	+	-

For 8 samples, typical colonies were observed only on ASAP plates. For 5 samples, typical colonies were observed only on XLD plates, these samples were inoculated with *Salmonella* Dublin; this serotype is C8 esterase negative and often gives atypical colonies on chromogenic agar plates based on this principle.

For 4 samples, it was not possible to confirm the positive ELISA result (see Table 10). In each case, the ELISA test was tested three times. For 2 samples (n° 117 and 8819), the 3 tests gave positive results.

For each sample, 5 subcultures in RVS and 5 inoculations of MSR/V were carried out. The recovery of *Salmonella* was not possible. Note that PCR test was performed on RVS broth for three samples (n°117, 124 and 8819) and positive results were observed for two of them (n°117 and 124). The traditional method probably fails to detect these samples as *Salmonella* positive.



Table 10

Sample N°	Product	ISO 6579-1♦ method	BACSpec Salmonella 2 ELISA Test - BPW (or other ISO 6887) for 16h at 37°C ± 1°C								Category	Type
		Result	ELISA test - BOLT Instrument		Confirmation			Final result	Agreement Ref/Alt	PCR result		
			O.D. (Sample - Blank)	Result	XLD	ASAP	Confirmatory tests					
7977	Pork meat	-	0.431/0.566/0.557	+ / + / +	- (RVSx5:-;MSRVx5:-)	- (RVSx5:-;MSRVx5:-)	/	-	PPNA	Not tested	2	a
117	Raw milk	-	0.632/0.528/0.553	+ / + / +	- (RVSx5:-;MSRVx5:-)	- (RVSx5:-;MSRVx5:-)	-	-	PPNA	+	3	b
124	Goat raw milk	-	0.417/0.415/0.416	+ / - / -	- (RVSx5:-;MSRVx5:-)	- (RVSx5:-;MSRVx5:-)	-	-	PPNA	+	3	b
8819	Sprouts (radish, fennel)	-	1.439/1.506/1.528	+ / + / +	+d/d/-(RVSx5:-;MSRVx5:-)	+d/-(RVSx5:-;MSRVx5:-)	/	-	PPNA	-	4	b

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary Report (Version 0)

BACSpec Salmonella 2 ELISA Test

17/118

January 8, 2021

## 3.2 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:

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

*The relative detection level is the smallest number of culturable micro-organisms that can be detected in the sample in 50% of occasions by the alternative and reference methods.*

### 3.2.1 Experimental design

Seven (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 11).

The following protocol was applied:

- A negative control: 5 samples,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A high contamination level, with 5 replicates.

A total plate count determination on each matrix was performed to estimate the total microbial load on the day of analysis.

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

Categories	Matrices	Strains	Origin	Storage conditions prior to analysis
1 - Ready-To-Eat & Ready-To-Reheat Foods	Mayonnaise based deli-salad (Macedoine)	<i>Salmonella</i> Mbandaka Ad914	Mayonnaise	48 h at 3°C ± 2°C
2 - Meat products	Ground beef	<i>Salmonella</i> Typhimurium A00C060	Ground beef	48 h at 3°C ± 2°C
3 - Milk & dairy products	Raw milk	<i>Salmonella</i> Ohio Ad1482	Raw milk	48 h at 3°C ± 2°C
4 - Vegetables, fruits, seafood	Fresh spinach	<i>Salmonella</i> Virchow Ad1721	Cereal	48 h at 3°C ± 2°C
5 - Ingredients and specific food	Pasteurized liquid egg	<i>Salmonella</i> Havana Ad1728	Liquid egg product	48 h at 3°C ± 2°C
6 - Feed products	Pellets for pet	<i>Salmonella</i> Derby Ad1878	Raw material for feed	Lyophilised strain 2 weeks at room temperature
7 - Production environmental samples	Process water	<i>Salmonella</i> Livingstone A00E058	Dust from dairy industry	48 h at 3°C ± 2°C

### 3.2.2 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 Table 12.

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

Category	Name	Study design	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
1	Deli-salad/ <i>Salmonella</i> Mbandaka Ad914	Paired	1.000	0.414	2.416	0.000	0.441	0.000	1.000	1.5
2	Ground beef/ <i>Salmonella</i> Typhimurium A00C060		1.000	0.447	2.240	0.000	0.403	0.000	1.000	
3	Raw milk/ <i>Salmonella</i> Ohio Ad1482		1.000	0.396	2.525	0.000	0.463	0.000	1.000	
4	Fresh spinach/ <i>Salmonella</i> Virchow Ad1721		1.000	0.478	2.092	0.000	0.369	0.000	1.000	
5	Pasteurized liquid egg/ <i>Salmonella</i> Havana Ad1728		1.000	0.456	2.191	0.000	0.392	0.000	1.000	
6	Pellets for pet / <i>Salmonella</i> Derby Ad1878		1.000	0.396	2.525	0.000	0.463	0.000	1.000	
7	Process water/ <i>Salmonella</i> Livingstone A00E058		1.000	0.467	2.140	0.000	0.380	0.000	1.000	
<b>Combined results</b>			<b>1.000</b>	<b>0.743</b>	<b>1.346</b>	<b>0.000</b>	<b>0.149</b>	<b>0.000</b>	<b>1.000</b>	

The LOD<sub>50</sub> % calculations according to Wilrich & Wilrich POD-LOD calculation program - version 9, 2017-09-23 test are given in Table 13.

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

Category	Name	LOD <sub>50</sub> = 50% Limit of detection in CFU/g according to the Wilrich & Wilrich (2009) test <sup>1</sup>	
		Reference method	Alternative method
1	Deli-salad/ <i>Salmonella</i> Mbandaka Ad914	1.0 [0.5-1.9]	1.0 [0.5-1.9]
2	Ground beef/ <i>Salmonella</i> Typhimurium A00C060	0.7 [0.4-1.2]	0.7 [0.4-1.2]
3	Raw milk/ <i>Salmonella</i> Ohio Ad1482	0.9 [0.5-1.7]	0.9 [0.5-1.7]
4	Fresh spinach/ <i>Salmonella</i> Virchow Ad1721	0.6 [0.3-1.0]	0.6 [0.3-1.0]
5	Pasteurised liquid egg/ <i>Salmonella</i> Havana Ad1728	0.8 [0.5-1.5]	0.8 [0.5-1.5]
6	Pellets for pet / <i>Salmonella</i> Derby Ad1878	1.5 [0.8-2.8]	1.5 [0.8-2.8]
7	Process water/ <i>Salmonella</i> Livingstone A00E058	0.8 [0.4-1.3]	0.8 [0.4-1.3]
<b>Combined results</b>		<b>0.8 [0.7-1.0]</b>	<b>0.8 [0.7-1.0]</b>

### 3.2.3 Conclusion

**The RLOD values (using the confirmed alternative method results) meet the acceptability limit fixed at 1.5 for paired study design, for all matrix/strain pairs tested.**

**The LOD<sub>50</sub> varies from 0.6 to 1.5 CFU/sample size for the reference and the alternative methods.**

### 3.3 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.*

109 target strains and 30 non target strains were tested by the alternative method.

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

### 3.3.1 Test protocols

#### ☐ Inclusivity

*Salmonella* strains cultures were performed overnight in BHI medium at 37°C. Dilutions were done in order to inoculate 1-100 cells/225 ml of BPW. The broths were incubated for 16 h at 37°C ± 1°C. The enriched BPW was sub-cultured in RVS broth for 21 h at 41.5 ± 1°C.

The ELISA tests and confirmatory tests were performed on enriched RVS broth.

#### ☐ Exclusivity

Non-target strain cultures were performed in BHI medium overnight at 37°C ± 1°C. Dilutions were done in order to inoculate 10<sup>5</sup> cells/ml BPW. The BPW was incubated for 20 h at 37°C before performing the ELISA tests.

If unexpected results were obtained with the BPW enrichment, a subculture in RVS broth (21 h at 41.5°C) was carried out prior testing with the BACSpec *Salmonella* 2 ELISA test.

### 3.3.2 Results

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

#### ☐ Inclusivity

All the strains gave positive results except *Salmonella* Gallinarum biovar *pullorum* Ad300; this strain is not able to grow correctly at 41.5°C and the contamination rate at the end of the enrichment step was probably below the detection limit of the method.

When this strain was grown in BHI broth and directly tested by the alternative method, a positive result was obtained.

Three other *S. Gallinarum* strains were tested and all gave a positive ELISA test.

Three strains were first tested with a low inoculation level (*S. Luciana* CIP 105626, *S. Paratyphi* A ATCC9150, *S. Paratyphi* B Ad301); they gave a negative ELISA test. No colony was present on the selective agar plates for these strains except for *S. Luciana* which shown doubtful atypical colonies on XLD and ASAP Plates. They were tested a second time at a higher inoculation level (≈ 100 CFU/225 ml) and positive ELISA results were obtained.

## ❑ Exclusivity

When the ELISA test was performed on the BPW, nine cross reactions were observed with *four Citrobacter* strains (Ad833, adria 140, adria 23, adria 71), with two *Enterobacter* strains (*E. agglomerans* adria 11, *E. amnigenus* A00C068), with two *Escherichia* strains (*E. coli* adria 19, *E. hermanii* Ad461) and with *Hafnia alvei* adria 167 strain.

For all these strains, ELISA negative results were obtained when the complete protocol of the BACSpec *Salmonella* 2 ELISA test was performed (BPW for 16 h at 37°C ± 1°C and subculture in RVS for 21 h at 41.5°C ± 1°C).

## 3.4 Practicability

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

<b>Storage conditions, shelf-life and modalities of utilisation after first use</b>	The storage temperature is 5°C ± 3°C. The shelf-life is given on the package. All the reagents must be stored at the temperature mentioned on the package.		
<b>Time to result</b>	Steps	<b>Reference method</b>	<b>Alternative method</b>
	<b>Negative samples</b>		
	Sampling/pre-enrichment	Day 0	Day 0
	Subculture (RVS or MKTTn)	Day 1	Day 1
	BACSpec <i>Salmonella</i> 2 ELISA test	/	Day 2
	Steaking onto selective plates	Day 2 – Day 3 <sup>2</sup>	/
	Reading selective plates	Day 3 – Day 4	/
	<b>Presumptive positive or positive results</b>		
	Steaking onto selective plates	/	Day 2
	Reading selective plates	/	Day 3
Confirmatory tests	Day 4 to Day 7	Day 4 to Day 6	
<b>Common step with the reference method</b>	Pre-enrichment and enrichment steps		

The negative results are available in 2 days and the positive results in 4 days with the BACSpec *Salmonella* 2 ELISA Test.

<sup>2</sup> For low moisture dairy products and cheeses

## 4 INTER-LABORATORY STUDY

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

The results from two inter-laboratory studies were combined for interpretation (data from the first and the third ILS).

The results from only 6 collaborators could be kept from the first ILS as a lot of cross contaminations occurred during this study for both the reference and the alternative methods.

A second ILS was performed but with a Kit lot out of specifications, the data could not be kept at all.

A third ILS was then conducted involving 10 collaborators, the data from this study were combined to the data from the first ILS.

### 4.1 Study organisation

#### Collaborators number

The results obtained during the first ILS for labs F, H, I, J, M and Q were kept. 10 laboratories were involved in the third ILS study. All these labs performed the test using the manual protocol as requested by the AFNOR Technical Committee.

#### Matrix and strain used

Ground beef was contaminated by *Salmonella* Typhimurium A00C060 isolated from ground beef.

#### Samples

Samples were prepared and inoculated on Monday 5<sup>th</sup> October 2020, as described below:

- 24 blind coded samples (25 g) for *Salmonella* spp. detection by the BACSpec *Salmonella* 2 ELISA Test method and by the ISO 6579-1 (2017) reference method;
- 1 sample (labelled “Sample for Total Count enumeration”) for Aerobic mesophilic flora enumeration by the ISO 4833-1 method;

- 1 water flask labelled “Temperature Control” with a temperature probe.

### *Inoculation*

The targeted inoculation levels were the following:

- 0 CFU/25 g,
- LOD level 1.5 CFU/25 g for the first study and 0.7 CFU/ 25g for the third study, in order to get as much as possible a fractional positive recovery;
- 6.0 CFU/25 g for the first study and 7.0 CFU/ 25g for the third study.

### *Labelling 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 48 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

### *Analyses*

Collaborative study laboratories and the expert laboratory carried out the analyses on Tuesday 6 October or Wednesday 7 October 2020 with the alternative and reference methods. **The analyses by the reference method and the alternative method were performed on the same day.**



## 4.2 Experimental parameters controls

### 4.2.1 Strain stability and background microflora stability

Strain stability was checked, for the first and the third ILS, by inoculating the matrix at 1 CFU/25 g and 1000 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  $3 \pm 2^\circ\text{C}$ . *Triplicates* were analysed. The aerobic mesophilic flora was also enumerated; the results are given in **Table 14**.

Table 14 - Sample stability

	Day	Reference method (detection)			Enumeration (CFU/g)			Aerobic mesophilic flora (CFU/g)
		Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
First ILS	Day 0	+	+	+	1500	2100	3000	$8.0 \cdot 10^2$
	Day 1	+	+	+	1000	1500	1200	$1.4 \cdot 10^3$
	Day 2	+	+	+	1900	2300	900	$3.6 \cdot 10^3$
Third ILS	Day 0	+	-	-	1200	1000	1100	$2,2 \cdot 10^3$
	Day 1	+	-	-	1200	1000	1100	$1,1 \cdot 10^3$
	Day 2	+	+	-	690	820	1000	$1,5 \cdot 10^3$

No evolution was observed during storage at  $3^\circ\text{C} \pm 2^\circ\text{C}$  Day 0 to Day 2.

### 4.2.2 Contamination levels

The contamination levels and the sample codification, for the first and the third ILS, were the following (see **Table 15**).

Table 15 - Contamination levels

	Level	Samples	Theoretical target level (CFU/25 g)	True level (CFU/25 g sample)	Low limit (CFU/25g)	High limit (CFU/25g)
First ILS	0	3-7-12-13-18-20-23-24	0	0	/	/
	1	2-4-5-9-10-16-19-22	1.5	2.1	1.8	2.6
	2	1-6-8-11-14-15-17-21	6.0	8.1	6.5	10.1
Third ILS	0	5-7-8-13-14-16-19-23	0	0	/	/
	1	3-6-10-15-17-18-21-22	0.7	1.0	0.8	1.4
	2	1-2-4-9-11-12-20-24	7	9.0	7.3	11.2

### 4.2.3 Logistic conditions

Temperature conditions are given in **Table 16**.

Table 16 - Sample temperatures at receipt

	Laboratory	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time		Analysis date	
First ILS	F	3.0	3.1	21/05/2019	10:45 AM	21/05/2019	11:30 AM
	H	4.0	6.6	21/05/2019	14:15 PM	21/05/2019	3:15 PM
	I	3.0	3.9	22/05/2019	8:00 AM	22/05/2019	1:45 PM
	J	3.0	2.7	21/05/2019	10:00 AM	21/05/2019	12:00 AM
	M	3.0	6.5	21/05/2019	9:00 AM	21/05/2019	5:30 PM
	Q	3.5	4.1	21/05/2019	2:00 PM	22/05/2019	3:30 PM
Third ILS	A	Not yet received	1.8	07/10/2020	1:50 PM	07/10/2020	2:45 PM
	B	2.0	4.7	06/10/2020	10:00 AM	06/10/2020	12:00 PM
	C	3.0	4	07/10/2020	12:30 AM	07/10/2020	2:00 PM
	D	4.5	4.2	06/10/2020	4:00 PM	07/10/2020	1:00 PM
	E	2.0	4	06/10/2020	10:30 AM	06/10/2020	1:45 PM
	F	3.0	2.9	06/10/2020	12:00 PM	07/10/2020	12:00 AM
	G	Probe lost	6.1	06/10/2020	2:30 PM	06/10/2020	3:30 PM
	H	3.5	6.1	06/10/2020	11:55 AM	06/10/2020	2:00 PM
	I	3.0	4.3	06/10/2020	9:40 AM	06/10/2020	10:30 AM
	J	4.0	5	06/10/2020	12:30 AM	06/10/2020	2:15 PM

For the two ILS, no problem was encountered during the transport or at receipt. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

For collaborator A, the probe has not yet been received and collaborator G lost its probe. For these two collaborators, the temperatures measured at receipt by the labs were correct.

### 4.3 Results analysis

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

#### 4.3.1 Expert laboratory results

The results obtained by the expert laboratory for both ILS studies are given in **Table 17**.

Table 17 – Results obtained by the expert Lab.

	Level	Reference method	Alternative method
First ILS	L0	0/8	0/8
	L1	8/8	8/8
	L2	8/8	8/8
Third ILS	L0	0/8	0/8
	L1	4/8	4/8
	L2	8/8	8/8

For the first ILS, all the inoculated samples gave positive results by both reference and alternative methods.

For the third ILS, fractional results (50% positive samples) were obtained for the level 1.

#### 4.3.2 Results observed by the collaborative laboratories

##### **Aerobic mesophilic flora enumeration**

Depending on the Lab results, the enumeration levels varied from  $5.4 \times 10^2$  to  $3.7 \times 10^7$  CFU/g for the first ILS and from  $1.5 \times 10^2$  to  $2.0 \times 10^4$  CFU/g for the third

ILS. For the last ILS, two collaborators did not carry out the aerobic mesophilic flora enumeration:

- Collaborator D: the aerobic mesophilic flora enumeration sample was lost in the laboratory;
- Collaborator G: the aerobic mesophilic flora enumeration sample was incubated with the samples.

### **Salmonella spp. detection**

For the first ILS, 6 data sets were kept for the interpretation. 3 collaborators performed the analyses, using the manual ELISA protocol and 3 using the automated ELISA protocol. For the third ILS, 10 collaborators performed the analyses using the manual ELISA protocol as requested by the AFNOR Technical committee. The results obtained are provided in **Table 18** (reference method) and **Table 19** (alternative method).

**Table 18 - Positive results by the reference method (ALL the collaborators)**

	Collaborators	Contamination level		
		L0	L1	L2
First ILS	F	0	7	8
	H	1	8	8
	I	1	7	8
	J	0	7	8
	M	0	7	8
	Q	0	8	8
Third ILS	A	1	3	8
	B	0	3	8
	C	0	4	8
	D	0	3	8
	E	0	7	8
	F	2	4	8
	G	0	6	8
	H	0	6	8
	I	0	6	8
	J	0	5	8
	<b>Total</b>	<b>CP<sub>0</sub> = 5</b>	<b>CP<sub>1</sub> = 91</b>	<b>CP<sub>2</sub> = 128</b>

**Table 19 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)**

Collaborators	Contamination level									
	L0			L1			L2			
	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result	
First ILS	F	0	0	0	8	7	7	8	8	8
	H	1	1	1	8	8	8	8	8	8
	I	1	1	1	8	7	7	8	8	8
	J	0	0	0	7	7	7	8	8	8
	M	0	0	0	7	7	7	8	8	8
	Q	0	0	0	8	8	8	8	8	8
Third ILS	A	0	0	0	3	3	3	8	8	8
	B	0	0	0	3	3	3	8	8	8
	C	0	0	0	4	4	4	8	8	8
	D	0	0	0	3	3	3	8	8	8
	E	0	0	0	7	7	7	8	8	8
	F	2	2	2	4	4	4	8	8	8
	G	0	0	0	6	6	6	8	8	8
	H	0	0	0	5	5	5	8	8	8
	I	0	0	0	6	6	6	8	8	8
	J	0	0	0	5	5	5	8	8	8
<b>Total</b>	<b>P<sub>0</sub> = 4</b>	<b>C<sub>0</sub> = 4</b>	<b>CP<sub>0</sub> = 4</b>	<b>P<sub>1</sub> = 92</b>	<b>C<sub>1</sub> = 90</b>	<b>CP<sub>1</sub> = 90</b>	<b>P<sub>2</sub> = 128</b>	<b>C<sub>2</sub> = 128</b>	<b>CP<sub>2</sub> = 128</b>	

Concerning the results of the reference method:

- For the first ILS, 2 collaborators obtained positive results on unspiked samples for the reference method. Typical colonies on the plates from RVS were observed for the lab H (sample H13) and I (sample I18).
- For the third ILS, 2 collaborators obtained positive results on unspiked samples for the reference method: 1 sample is concerned for lab A (A8), and 2 samples for lab F (F5 and F13).

A finger printing using XbaI restriction enzyme was run on the strains isolated from the unspiked samples for lab I (first ILS) and lab A (third ILS) (the only labs who sent the selective agar plates with typical colonies from unspiked samples) in order to compare their profiles to the profile of the inoculated strain (*S. Typhimurium* A00C060). The following results were observed (See **Figures 1 and 2**).

Figure 1 – Fingerprinting for the lab I (first ILS)

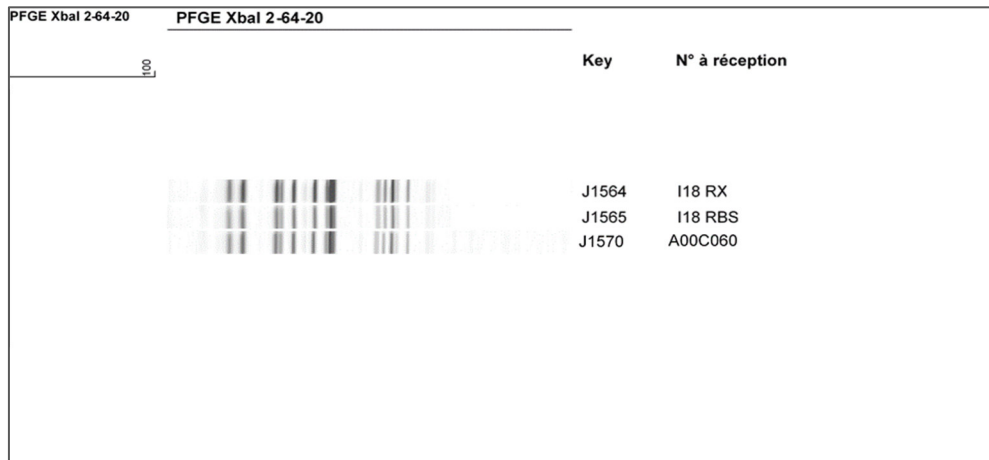
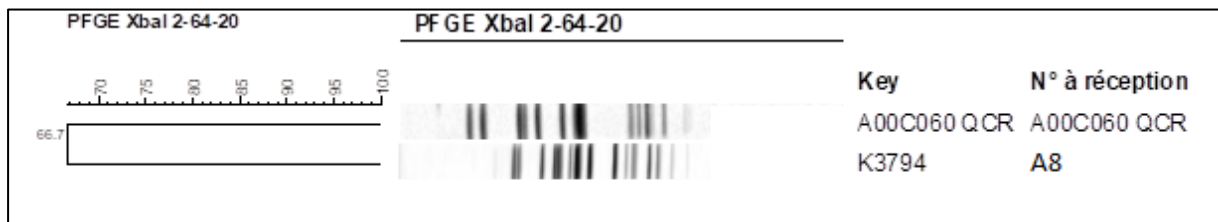


Figure 2 – Fingerprinting for the lab A (third ILS)



The strain isolates from the samples I18 of the lab I (first ILS) were clearly the same as the inoculated one (A00C060) while the strain isolated from sample A8 of the lab A (third ILS) was not the same as the strain inoculated.

Concerning the results of the alternative method:

- For the first ILS, two labs obtained high O.D. values for one blank sample (H13 and I18).
- For the third ILS, only collaborator F obtained high O.D. values for two blank samples (F5 and F13).

This could be due to a cross contamination which occurred prior to the RVS enrichment step (transfer from BPW to RVS).

According to the AFNOR Technical rules, it is possible to include the results from a collaborator with maximum one presumptive positive or confirmed positive sample at level 0. Therefore, the results from the collaborator F (third ILS) should be excluded.

### 4.3.3 Results of the collaborators retained for interpretation

The results obtained combining both inter-laboratory studies are presented in **Table 20** (reference method) and **Table 21** (alternative method). Finally, the results from 15 collaborators were used for interpretation, 6 collaborators from the first ILS and 9 collaborators from the third ILS.

**Table 20 - Positive results by the reference method  
(without the lab F for the third ILS)**

	Collaborators	Contamination level		
		L0	L1	L2
First ILS	F	0	7	8
	H	1	8	8
	I	1	7	8
	J	0	7	8
	M	0	7	8
	Q	0	8	8
Third ILS	A	1	3	8
	B	0	3	8
	C	0	4	8
	D	0	3	8
	E	0	7	8
	G	0	6	8
	H	0	6	8
	I	0	6	8
	J	0	5	8
Total		<b>CP<sub>0</sub> = 3</b>	<b>CP<sub>1</sub> = 87</b>	<b>CP<sub>2</sub> = 120</b>

**Table 21 - Positive results (before and after confirmation)  
by the alternative method (without the lab F for the third ILS)**

	Collaborators	Contamination level								
		L0			L1			L2		
		ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result
First ILS	F	0	0	0	8	7	7	8	8	8
	H	1	1	1	8	8	8	8	8	8
	I	1	1	1	8	7	7	8	8	8
	J	0	0	0	7	7	7	8	8	8
	M	0	0	0	7	7	7	8	8	8
	Q	0	0	0	8	8	8	8	8	8
Third ILS	A	0	0	0	3	3	3	8	8	8
	B	0	0	0	3	3	3	8	8	8
	C	0	0	0	4	4	4	8	8	8
	D	0	0	0	3	3	3	8	8	8
	E	0	0	0	7	7	7	8	8	8
	G	0	0	0	6	6	6	8	8	8
	H	0	0	0	5	5	5	8	8	8
	I	0	0	0	6	6	6	8	8	8
J	0	0	0	5	5	5	8	8	8	
Total		P <sub>0</sub> =2	C <sub>0</sub> =2	CP <sub>0</sub> =2	P <sub>1</sub> =88	C <sub>1</sub> =86	CP <sub>1</sub> =86	P <sub>2</sub> =120	C <sub>2</sub> =120	CP <sub>2</sub> =120

## 4.4 Calculation and interpretation

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

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See **Table 22**).

**Table 22 - Percentage specificity**

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	97.5%
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	98.3%

N: number of all L0 tests

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

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



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

Fractional positive results were obtained for the low inoculation level (L1), respectively 72,5% and 71,7% of positive samples for the reference and the alternative methods. 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 23**.

**Table 23 - Summary of the obtained results with the reference method and the alternative method for Level 1**

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) <b>PA = 86</b>	Positive deviation (R-/A+) <b>PD = 0</b>
	Alternative method negative (A-)	Negative deviation (A-/R+) <b>ND = 1 (0 PPND)</b>	Negative agreement (A-/R-) <b>NA = 33 (2 PPNA)</b>

Based on the data summarized in **Table 23**, 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 24**).

**Table 24 - Sensitivity, relative trueness and false positive ratio percentages**

		Level 1
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	98.9%
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	100.0%
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	99.2%
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	6%

#### 4.4.3 Interpretation of data

Only one negative deviation was observed for Level 1 (See **Table 25**).

**Table 25 – Negative deviation for Level 1**

Lab	Level	Sample n°	Reference method					Alternative method		
			RVS-XLD	RVS-Brilliance Salmonella	MKTTn-XLD	MKTTn-Brilliance Salmonella	All confirmation tests	ELISA test		Confirmation
								O.D.	Result	
H	1	6	-	-	+	+	+	0,152	-	-

For this sample no typical colony was observed on selective agar plates from the RVS path, the *Salmonella* strain was recovered only after subculture in MKTTn broth for the ISO method.

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

For 14 Labs, the limits are the following:

**Table 26 – Calculations**

	Calculated values	AL	Conclusion
ND - PD	1	4	ND-PD<AL
ND + PD	1	6	ND+PD<AL

**The calculated values for ND-PD and ND + PD meet the acceptability limits defined in the EN ISO 16140-2:2016.**

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

The LOD<sub>50%</sub>, the LOD<sub>95%</sub> and the RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The results are used only for information (see **Table 27**).

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

Method	LOD 50%	LOD 95%	RLOD
Reference	0.55 [0.42;0.71]	2.36 [1.83;3.05]	1.03 [0,76;1.39]
Alternative	0.56 [0.43;0.73]	2.43 [1.88;3.15]	

## 5 CONCLUSION

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The study scheme corresponds to a PAIRED STUDY design as the alternative and reference methods have a common enrichment procedure.

The **method comparison study conclusions** are:

- ☒ In the sensitivity study, 7 categories were tested: five food categories, one feed category and the production environmental samples. The protocol of the alternative method shows no positive deviation (PD) and 2 negative deviations (ND) for the overall categories. The values for (ND + PPND + PD) and ((ND + PPND) – PD) meet the acceptability limits (AL) whatever the individual categories tested, and as well for all the combined categories.
- ☒ The Relative Levels of Detection (RLOD) meet AL fixed at 1.5 for the paired study design for the tested matrix/strain pairs.
- ☒ The inclusivity gave the expected results for the 108 target strains among the 109 tested. One strain (*Salmonella* Gallinarum biovar *pullorum* Ad300) gave positive ELISA test only when grow in BHI at 37°C.
- ☒ For the exclusivity, 9 strains among the 30 non-target strains tested gave positive ELISA tests when grown only in BPW but when the whole protocol of the BACSpec *Salmonella* 2 method was applied, the results were all negative.
- ☒ It is possible to store RVS enrichment broths for 72 h at 5°C ± 3°C before proceeding to ELISA and confirmatory tests.
- ☒ The alternative method allows a two-days screening of the negative samples.

- The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules (revision 6).

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

- For the first inter-laboratory study, a lot of cross contaminations occurred during the study either with the reference method or with the alternative method. This was probably due to the use of micropipettes to transfer the enriched RVS selective enrichment broth to the tube for heat-treatment prior performing the ELISA test. It was decided to perform a new inter-laboratory study with 10 collaborators labs in order to have the 10 data sets required for interpretation. The results of this third inter-laboratory study were combined to the results of the first study.
- Combining the data from the first ILS and the third ILS, the calculated values for ND-PD and ND+PD meet the acceptability limits defined in the ISO 16140-2 (2016) for a paired study. **The BACSpec Salmonella 2 ELISA Test is considered equivalent to the ISO standard.**

Quimper, January 8, 2021

Lizaïg GOUGUET  
Technical Study Manager  
Validation of Alternative methods  
*Food Safety & Quality*



I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.

Maryse RANNOU  
Project Manager  
Validation of Alternative methods  
*Food Safety & Quality*

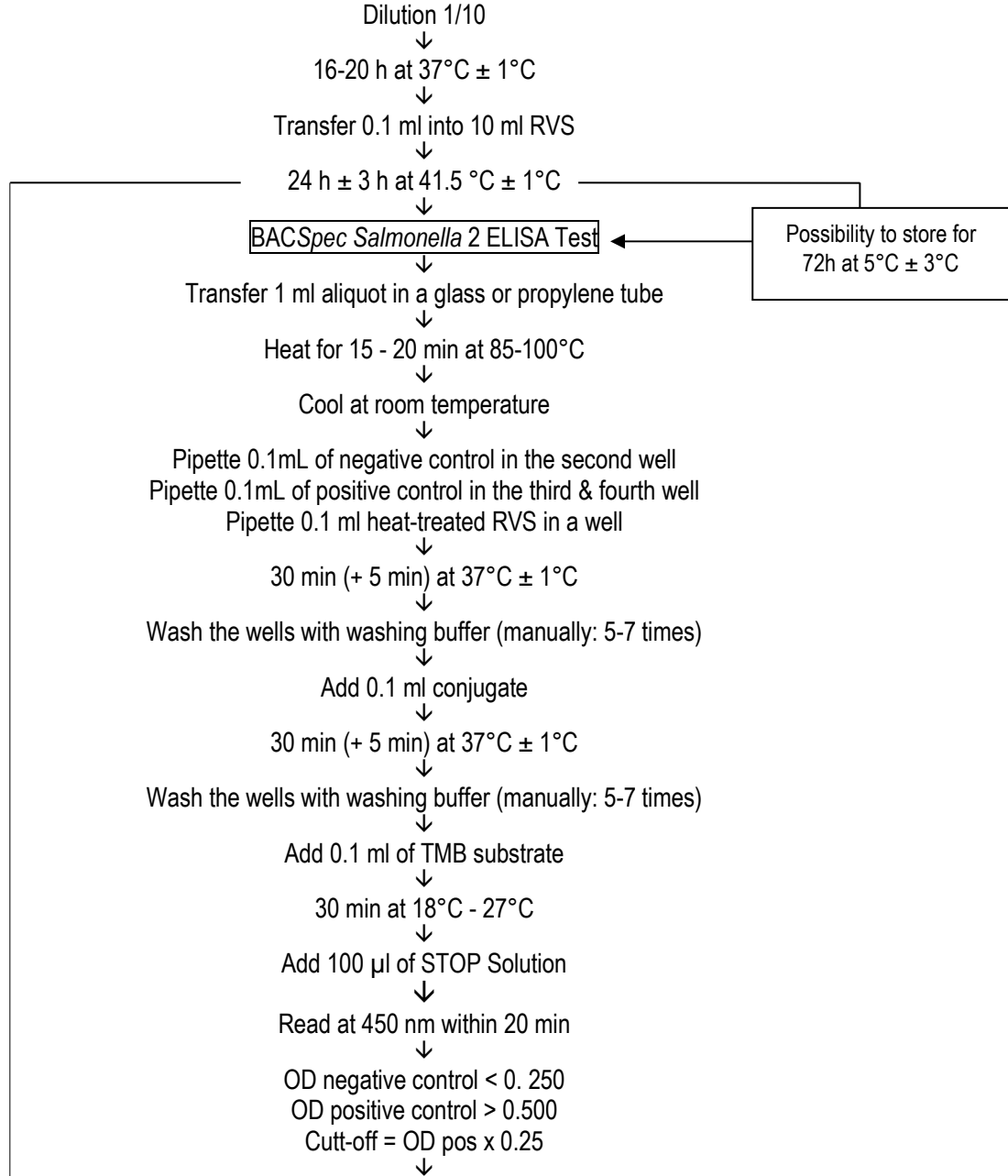


I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

## Appendix 1 – Flow diagram of the alternative method: BACSpec Salmonella 2 ELISA Test (manual method)

During the validation, ELISA was performed by using automated analyzer (BOLT instrument) only.

Pre-enrichment in Buffered Peptone Water (BPW) 25 g + 225 ml) according to ISO 6887 parts  
or 1 swab + 10 ml<sup>3</sup> or 1 sponge + 100 ml/L<sup>3</sup> or 1 wipe + 225 ml/L<sup>3</sup>



Confirmation:

- By streaking 10 µl onto XLD and a second selective agar plate  
Incubation 24 h ± 2 h at 37°C  
Confirm isolated typical colonies by biochemical galleries without purification step.
- By the tests described in the standardised methods (subculture in RVS and MKTTn broth XLD) and streaking onto XLD and a second selective agar plate.

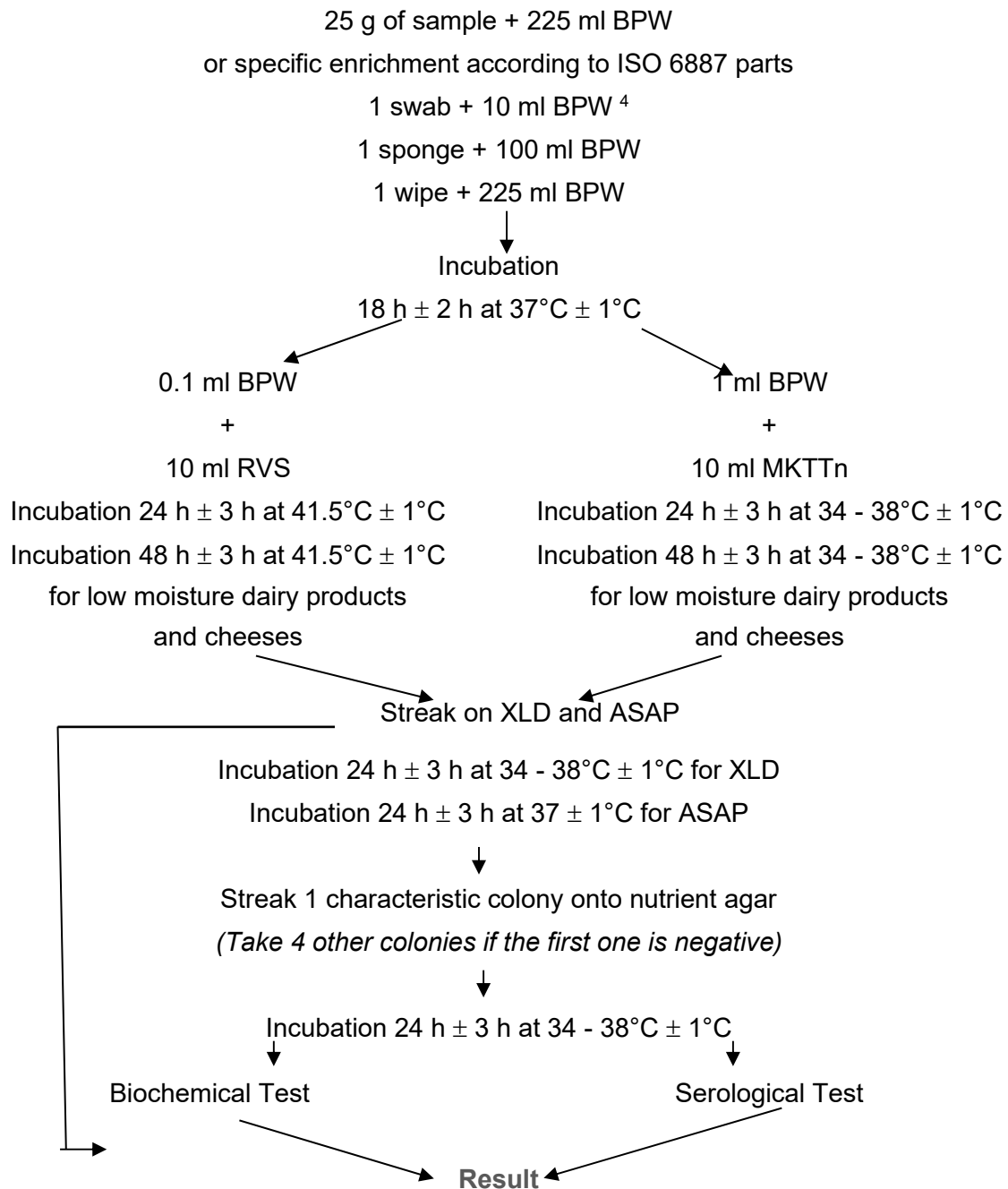
<sup>3</sup> For sampling after cleaning process pre-moisten

- 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 2 – Flow diagram of the reference method:**

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



<sup>4</sup> For sampling after cleaning process pre-moisten

- 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 (Lecithine, Tween 80, L. histidine, sodium thiosulfate, disodium phosphate) (+ 225 ml BPW)

## Appendix 3 – Artificial contamination of samples

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
2018	8006	Sandwich thon crudités	Sandwich with tuna and vegetables	S. Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	+	1	a
2018	8007	Sandwich duo saumon	Sandwich with salmon	S. Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	+	1	a
2018	8008	Salade de pâtes et surimi	Deli salad with pasta and surimi	S. Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	+	1	a
2018	8009	Salade de tortis et concombre saumon	Deli salad with pasta cucumber and salmon	S. Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	+	1	a
2018	8010	Salade de riz provençale thon basilic	Deli salad with rice tuna and basil	S. Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	+	1	a
2018	8011	Sandwich jambon emmental	Sandwich with ham and cheese	S. Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	-	1	a
2018	8012	Sandwich rosette	Sandwich with delicatessen	S. Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	+	1	a
2018	8013	Sandwich viennois jambon emmental	Sandwich with ham and cheese	S. Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	+	1	a
2018	8014	Piémontaise au jambon	Deli salad piemontaise	S. Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	+	1	a
2018	8015	Salade de museau de porc	Deli salad with pork meat	S. Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	+	1	a
2018	8662	Carottes râpées assaisonnées	Seasoned sliced carrots	S. Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	+	1	a
2018	8663	Tartelette framboise	Pastry (raspberries tartlet)	S. Montevideo Ad1686	Pastry	Seeding 48h 2±3°C	/	0-1-4-1-2 (1.6)	-	1	a
2018	8664	Terrine saumon et saumon fumé	Salmon terrine	S. Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	+	1	a
2018	8665	Pâté de campagne	Pâté	S. Schwarzengrund Ad2859	Pâté	Seeding 48h 2±3°C	/	1-1-2-2-3 (1.8)	+	1	a
2018	8016	Cabillaud sauce citron riz légumes	Fish with lemon rice and vegetables	S. Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	+	1	b
2018	8017	Penne au saumon épinards	Pasta with salmon and spinach	S. Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	+	1	b
2018	8018	Parmentier de poisson	Fish parmentier	S. Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	+	1	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
2018	8019	Petites gambas complotée de tomates	Seafood with tomatoes	S. Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	+	1	b
2018	8020	Tielles sétoises (encornet)	RTRH seafood	S. Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	+	1	b
2018	8021	Hachis Parmentier de bœuf	Parmentier with beef meat	S. Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	-	1	b
2018	8022	Emincés de bœuf pommes de terre sauce poivre	RTRH food with beef and potatoes	S. Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	-	1	b
2018	8023	Tajine de bœuf	Tajine with beef	S. Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	-	1	b
2018	8024	Lasagne à la bolognaise	Lasagne	S. Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	-	1	b
2018	8025	Moussaka	Moussaka	S. Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	+	1	b
2018	8361	Pizza chorizo poivrons grillés	Pizza chorizo roasted pepper	S. Heidelberg 285	RTRH food with tomatoes	Seeding 48h 2±3°C	/	2-1-1-3-3 (2.0)	-	1	b
2018	8362	Pizza lardons chèvre	Pizza cheese and pork meat	S. Bredeney 4873	RTRH food	Seeding 48h 2±3°C	/	2-2-3-1-2 (2.0)	-	1	b
2018	8363	Quiche lorraine	Quiche	S. Bredeney 4873	RTRH food	Seeding 48h 2±3°C	/	2-2-3-1-2 (2.0)	-	1	b
2018	8364	Goulash bœuf charolais	Goulash with beef	S. Heidelberg 285	RTRH food with tomatoes	Seeding 48h 2±3°C	/	2-1-1-3-3 (2.0)	+	1	b
2018	8365	Ratatouille et poulet	Ratatouille and chicken meat	S. Heidelberg 285	RTRH food with tomatoes	Seeding 48h 2±3°C	/	2-1-1-3-3 (2.0)	+	1	b
2018	8366	Quiche au saumon et brocolis	Quiche with salmon and broccoli	S. Bredeney 4873	RTRH food	Seeding 48h 2±3°C	/	2-2-3-1-2 (2.0)	-	1	b
2018	8026	Lardons de saumon fumé	Smoked salmon	S. Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	-	1	c
2018	8027	Filet de maquereaux fumés au poivre	Smoked mackerel	S. Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	-	1	c
2018	8028	Harengs fumés doux	Smoked herring	S. Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	+	1	c
2018	8029	Harengs fumés doux	Smoked herring	S. Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	+	1	c
2018	8030	Anchois marinés ail câpre persil	Marinated anchovy	S. Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	-	1	c
2018	8156	Magret de canard fumé au bois de hêtre	Smoked duck	S. Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	-	1	c
2018	8157	Magret de canard fumé au bois de hêtre	Smoked duck	S. Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	-	1	c
2018	8158	Carpaccio au parmesan	Carpaccio with cheese	S. Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	+	1	c



Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
2018	8159	Carpaccio bœuf huile d'olive citron basilic	Carpaccio with lemon basil and olive	S. Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	+	1	c
2018	8160	Carpaccio basilic	Carpaccio with basil	S. Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	+	1	c
2018	8369	Magret de canard fumé	Smoked breast of duck	S. Enteritidis Ad2525	Poultry meat	Seeding 48h 2±3°C	/	1-2-1-4-1 (1.8)	+	1	c
2018	8370	Magret de canard fumé séché	Smoked breast of duck	S. Enteritidis Ad2525	Poultry meat	Seeding 48h 2±3°C	/	1-2-1-4-1 (1.8)	+	1	c
2018	8371	Aiguillettes de canard marinées herbes de Provence	Marinated duck meat	S. Enteritidis Ad2525	Poultry meat	Seeding 48h 2±3°C	/	1-2-1-4-1 (1.8)	+	1	c
2018	8372	Saumon fumé de Norvège	Smoked salmon	S. Hadar F106	Fish filet	Seeding 48h 2±3°C	/	2-4-0-4-2 (2.4)	+	1	c
2018	8373	Lardons de saumon fumé bio	Smoked salmon organic	S. Hadar F106	Fish filet	Seeding 48h 2±3°C	/	2-4-0-4-2 (2.4)	+	1	c
2018	8374	Filet d'anchois marinés	Marinated anchovy	S. Hadar F106	Fish filet	Seeding 48h 2±3°C	/	2-4-0-4-2 (2.4)	+	1	c
2018	8656	Effeillé de charolais congelé	Frozen beef meat	S. Panama 8	Beef meat	Seeding -20°C 2 weeks	/	2-5-3-3-1 (2.8)	+	2	a
2018	8657	Bavette Aloyau congelé	Frozen beef meat	S. Panama 8	Beef meat	Seeding -20°C 2 weeks	/	2-5-3-3-1 (2.8)	+	2	a
2018	8658	Faux filet charolais congelé	Frozen beef meat	S. Panama 8	Beef meat	Seeding -20°C 2 weeks	/	2-5-3-3-1 (2.8)	+	2	a
2018	8659	Filet mignon de porc congelé	Frozen pork meat	S. Enteritidis	Ad926	Seeding -20°C 2 weeks	/	3-6-9-7-2 (5.4)	+	2	a
2018	8660	Sauté de veau congelé	Frozen veal meat	S. Enteritidis	Ad926	Seeding -20°C 2 weeks	/	3-6-9-7-2 (5.4)	+	2	a
2018	8661	Souris d'agneau congelé	Frozen lamb meat	S. Enteritidis	Ad926	Seeding -20°C 2 weeks	/	3-6-9-7-2 (5.4)	+	2	a
2019	1	Bacon fumé	Bacon	S. Derby 17	Pork meat	Seeding 48h 2±3°C	/	2.4	+	2	c
2019	2	Bacon	Bacon	S. Lagos 173	Pork meat	Seeding 48h 2±3°C	/	3.0	+	2	c
2019	3	Salami (35,6% MG)	Salami	S. Derby 17	Pork meat	Seeding 48h 2±3°C	/	2.4	+	2	c
2019	4	Salami fumé (47% MG)	Smoked salami	S. Lagos 173	Pork meat	Seeding 48h 2±3°C	/	3.0	+	2	c
2019	5	Salami extra (35,9% MG)	Salami	S. Derby 17	Pork meat	Seeding 48h 2±3°C	/	2.4	-	2	c
2019	6	Merguez (22% MG)	Merguez	S. Lagos 173	Pork meat	Seeding 48h 2±3°C	/	3.0	+	2	c
2019	7	Merguez	Merguez	S. Derby 17	Pork meat	Seeding 48h 2±3°C	/	2.4	+	2	c
2018	8161	Chèvre au lait pasteurisé (23%MG)	Pasteurised milk goat cheese (23% fat)	S. Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	+	3	a

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
2018	8162	Cheddar en tranche (34% MG)	Cheddar (34% fat)	S. Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	+	3	a
2018	8163	Cheddar (32%MG)	Cheddar (32% fat)	S. Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	-	3	a
2018	8164	Crème d'Issigny epaisse au lait pasteurisé (40% MG)	Pasteurised milk cream (40% fat)	S. Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	-	3	a
2018	8165	Crème fraiche epaisse entière (30% MG)	Pasteurised whole milk cream (30% fat)	S. Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	-	3	a
2018	8166	Camembert au lait pasteurisé (21% MG)	Pasteurised milk cheese (21% fat)	S. Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	+	3	a
2018	8167	Riz au lait	Rice pudding with pasteurised milk	S. Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	+	3	a
2018	8168	Riz au lait vanille	Rice pudding with pasteurised milk and vanilla	S. Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	+	3	a
2018	8169	Gouda cumin au lait pasteurisé (31% MG)	Pasteurised milk cheese with cumin (31% fat)	S. Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	+	3	a
2018	8170	Fromage brebis lait pasteurisé (40% MG)	Pasteurised milk goat cheese (40% fat)	S. Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	+	3	a
2018	8650	Glace vanille intense	Ice cream vanilla	S. Indiana Ad174	Dairy product	Seeding -20°C 2 weeks	/	4-6-4-1-10 (5.0)	+	3	a
2018	8651	Glace crème café	Ice cream coffee	S. Indiana Ad174	Dairy product	Seeding -20°C 2 weeks	/	4-6-4-1-10 (5.0)	+	3	a
2018	8652	Glace crème vanille	Ice cream vanilla	S. Indiana Ad174	Dairy product	Seeding -20°C 2 weeks	/	4-6-4-1-10 (5.0)	+	3	a
2018	8653	Glace crème chocolat avec copeaux chocolat noir	Ice cream chocolate	S. Dublin Ad1336	Dairy product	Seeding -20°C 2 weeks	/	8-7-5-4-4 (5.6)	+	3	a
2018	8654	Crème glacée caramel	Ice cream caramel	S. Dublin Ad1336	Dairy product	Seeding -20°C 2 weeks	/	8-7-5-4-4 (5.6)	+	3	a
2018	8655	Crème glacée brownie	Ice cream brownie	S. Dublin Ad1336	Dairy product	Seeding -20°C 2 weeks	/	8-7-5-4-4 (5.6)	+	3	a
2019	853	Lait cru de vache fermier	Raw milk	S. Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	+	3	b
2019	854	Lait cru de vache fermier	Raw milk	S. Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	+	3	b
2019	855	Lait cru de vache fermier	Raw milk	S. Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	+	3	b
2019	856	Lait cru de vache fermier	Raw milk	S. Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	+	3	b

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2019	857	Lait cru de vache fermier	Raw milk	S. Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	+	3	b
2019	858	Lait cru de vache fermier	Raw milk	S. Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	+	3	b
2019	859	Lait cru de vache fermier	Raw milk	S. Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	+	3	b
2019	860	Lait cru de vache fermier	Raw milk	S. Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	+	3	b
2019	861	Lait cru de vache fermier	Raw milk	S. Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	+	3	b
2019	862	Lait cru de vache fermier	Raw milk	S. Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	+	3	b
2019	1272	Petit reblochon au lait cru (26%MG)	Raw milk cheese (26% Fat)	S. Dublin Ad531	Cheese	Seeding 48h 2±3°C	/	3-3-4-2-4 (3.2)	+	3	b
2019	1273	Roquefort au lait cru (32%MG)	Raw milk cheese (32% Fat)	S. Dublin Ad531	Cheese	Seeding 48h 2±3°C	/	3-3-4-2-4 (3.2)	+	3	b
2019	1274	Selles sur cher au lait cru (23%MG)	Raw milk cheese (23 % Fat)	S. Dublin Ad531	Cheese	Seeding 48h 2±3°C	/	3-3-4-2-4 (3.2)	+	3	b
2019	1275	Coulommiers au lait cru (23%MG)	Raw milk cheese (23% Fat)	S. Dublin Ad531	Cheese	Seeding 48h 2±3°C	/	3-3-4-2-4 (3.2)	+	3	b
2018	8294	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	+	3	c
2018	8295	Lait en poudre demi écrémé	Semi-skimmed milk powder	S. Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	+	3	c
2018	8296	Lait en poudre demi écrémé	Semi-skimmed milk powder	S. Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	+	3	c
2018	8297	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	+	3	c
2018	8298	Lait en poudre calcium+	Skimmed milk powder with more calcium	S. Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	+	3	c
2018	8794	Poudre de lactosérum	Lactosérum	S. Meleagridis 505	Dairy product	Seeding Lyophilized strain 2 weeks	/	5.5	+	3	c
2018	8795	Poudre de lactosérum	Lactosérum	S. Montevideo 510	Dairy product	Seeding Lyophilized strain 2 weeks	/	0.5	+	3	c
2018	8796	Caseinates	Caseinates	S. Meleagridis 505	Dairy product	Seeding Lyophilized strain 2 weeks	/	5.5	+	3	c
2018	8797	Caseinates	Caseinates	S. Montevideo 510	Dairy product	Seeding Lyophilized strain 2 weeks	/	0.5	-	3	c
2018	8798	Maltodextrine	Maltodextrin	S. Meleagridis 505	Dairy product	Seeding Lyophilized strain 2 weeks	/	5.5	-	3	c

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2018	8799	Maltodextrine	Maltodextrin	S. Montevideo 510	Dairy product	Seeding Lyophilized strain 2 weeks	/	0.5	-	3	c
2018	8666	Noix de saint jacques	Scallop	S. Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	+	4	a
2018	8667	Filet de lieu noir	Fish filet	S. Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	+	4	a
2018	8668	Filet de julienne	Fish filet	S. Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	+	4	a
2018	8669	Poulpe blanc	Octopus	S. Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	+	4	a
2018	8670	Filet de Merlan	Fish filet	S. Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	+	4	a
2019	8	Bâtonnets de surimi saveur crabe	Surimi	S. Agona F118	Seafood product	Seeding 48h 2±3°C	/	2.2	+	4	a
2019	9	Surimi	Surimi	S. Anatum Ad1451	Fish filet	Seeding 48h 2±3°C	/	3.0	+	4	a
2019	10	Cocktail de fruits de mer	Seafood cocktail	S. Agona F118	Seafood product	Seeding 48h 2±3°C	/	2.2	+	4	a
2019	11	Cocktail de fruits de mer	Seafood cocktail	S. Anatum Ad1451	Fish filet	Seeding 48h 2±3°C	/	3.0	+	4	a
2019	12	Filet de cabillaud	Fish filet	S. Agona F118	Seafood product	Seeding 48h 2±3°C	/	2.2	+	4	a
2019	13	Dos de cabillaud	Fish filet	S. Anatum Ad1451	Fish filet	Seeding 48h 2±3°C	/	3.0	+	4	a
2019	14	Encornet rouge	Squid	S. Agona F118	Seafood product	Seeding 48h 2±3°C	/	2.2	+	4	a
2019	15	Pavé de saumon	Salmon filet	S. Anatum Ad1451	Fish filet	Seeding 48h 2±3°C	/	3.0	-	4	a
2018	8171	Alfalfa lentille poireau	Sprouts (lentils, leeks)	S. Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	+	4	b
2018	8172	Alfalfa douces	Sprouts	S. Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	+	4	b
2018	8173	Alfalfa douces	Sprouts	S. Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	+	4	b
2018	8174	Alfalfa radis fenouil	Sprouts (radish, fennel)	S. Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	+	4	b
2018	8175	Pousse d'épinards	Baby leaves (spinach)	S. Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	+	4	b
2018	8176	Jeunes pousses (mâche, laitue, épinards)	Baby leaves (lamb's lettuce, spinach)	S. Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	+	4	b
2018	8177	Jeunes pousses (mâche, roquette, laitue)	Baby leaves (lamb's lettuce, rocket)	S. Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	-	4	b
2018	8178	Mesclun (Laitue rouge, roquette, cerfeuil)	Baby leaves (lamb's lettuce, rocket, chervil)	S. Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	-	4	b
2018	8179	Mélange jeunes pousses (laitue, roquette, épinards)	Baby leaves (lamb's lettuce, spinach)	S. Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	+	4	b

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2018	8180	Jeunes pousses épinards	Baby leaves (spinach)	S. Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	+	4	b
2019	16	Pousses d'épinards	Spinach leaves	S. Odozi Ad2860	Vegetables	Seeding 48h 2±3°C	/	2.4	-	4	b
2019	17	Mélange de jeunes pousses	Baby leaves	S. Odozi Ad2860	Vegetables	Seeding 48h 2±3°C	/	2.4	+	4	b
2018	8671	Purée de carottes	Carrot purée	S. Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	+	4	c
2018	8672	Purée de courgettes	Zucchini purée	S. Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	+	4	c
2018	8673	Houmous	Houmous	S. Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	+	4	c
2018	8674	Caviar d'aubergines	Eggplant caviar	S. Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	+	4	c
2018	8675	Caviar d'aubergines	Eggplant caviar	S. Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	+	4	c
2018	8676	Houmous	Houmous	S. Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	+	4	c
2018	8677	Salade de fruits tropicale	Fruits salad (tropical)	S. Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	-	4	c
2018	8678	Salade de fruits ananas	Fruits salad (Pineapple)	S. Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	+	4	c
2018	8679	Wok maraicher (carottes, poireaux, céleris)	Vegetables mix (carrots, leeks, celery)	S. Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	+	4	c
2018	8680	Mélange de légumes (petits pois, pomme de terre, haricots, carottes)	Vegetables mix (Green peas, potatoes, green beans, carrots)	S. Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	+	4	c
2019	18	Mangue coupée	Sliced mango	S. Odozi Ad2860	Vegetables	Seeding 48h 2±3°C	/	2.4	+	4	c
2019	19	Wok asiatique (mélange de légumes crus)	Vegetables mix	S. Odozi Ad2860	Vegetables	Seeding 48h 2±3°C	/	2.4	+	4	c
2018	8289	Origan entier	Oregano	S. Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	-	5	a
2018	8290	Coriandre moulue	Coriander	S. Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	-	5	a
2018	8291	Curcuma moulu	Curcuma	S. Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	-	5	a
2018	8292	Gingembre moulu	Ginger	S. Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	-	5	a
2018	8293	Poivre noir moulu	Black pepper	S. Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	+	5	a
2018	8800	Chocolat en poudre 100%	Chocolate powder (100%)	S. Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks	/	2.5	+	5	a
2018	8801	Poudre de chocolat 100%	Chocolate powder (100%)	S. Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks	/	2.5	+	5	a



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2018	8802	Cacao en poudre 100%	Cocoa powder (100%)	S. Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks	/	2.5	+	5	a
2018	8803	Chocolat en poudre 100%	Chocolate powder (100%)	S. Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks	/	2.5	+	5	a
2019	310	Cumin moulu	Cumin	S. Virchow F276	Spice	Spiking Heat treatment 8 min at 56°C	0,80	3-1-2-1-2 (1.8)	-	5	a
2019	311	Piment fort	Hot chilli	S. Virchow F276	Spice	Spiking Heat treatment 8 min at 56°C	0,80	3-1-2-1-2 (1.8)	-	5	a
2019	312	Curry hot	Curry	S. Virchow F276	Spice	Spiking Heat treatment 8 min at 56°C	0,80	3-1-2-1-2 (1.8)	-	5	a
2019	313	Piment doux	Sweet pepper	S. Odozi Ad2860	Vegetable	Spiking Heat treatment 8 min at 56°C	0,9	1-0-1-1-3 (1.2)	-	5	a
2019	314	Paprika doux	Sweet paprika	S. Odozi Ad2860	Vegetable	Spiking Heat treatment 8 min at 56°C	0,9	1-0-1-1-3 (1.2)	-	5	a
2019	315	Mélange épices couscous	Spices mix	S. Odozi Ad2860	Vegetable	Spiking Heat treatment 8 min at 56°C	0,9	1-0-1-1-3 (1.2)	-	5	a
2019	582	Liqueur de cacao	Cocoa liquor	S. Bareilly Ad1687	Chocolate sample	Spiking Heat treatment 8 min at 56°C	0,80	0-3-1-2-3 (1.8)	+	5	a
2019	583	Poudre de cacao alcalisé	Alkalized cocoa powder	S. Stanley Ad1688	Chocolate sample	Spiking Heat treatment 8 min at 56°C	1,30	0-1-3-0-0 (0.8)	-	5	a
2019	584	Masse cacao	Cocoa mass	S. Bareilly Ad1687	Chocolate sample	Spiking Heat treatment 8 min at 56°C	0,80	0-3-1-2-3 (1.8)	+	5	a
2019	849	Ciboulette	Chives	S. Typhimurium Ad2034	Vegetable	Seeding 48h 2±3°C	/	2-3-3-5-1 (2.8)	+	5	a
2019	850	Coriandre	Coriander	S. Typhimurium Ad2034	Vegetable	Seeding 48h 2±3°C	/	2-3-3-5-1 (2.8)	+	5	a
2019	851	Basilic	Basil	S. Typhimurium Ad2034	Vegetable	Seeding 48h 2±3°C	/	2-3-3-5-1 (2.8)	+	5	a
2019	852	Persil plat	Flat-leaf parsley	S. Typhimurium Ad2034	Vegetable	Seeding 48h 2±3°C	/	2-3-3-5-1 (2.8)	+	5	a
2018	8299	Lait infantile en poudre 2 <sup>e</sup> âge avec probiotiques ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>6</sup> CFU/g)	Infant formula with probiotics ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>6</sup> CFU/g)	S. Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	-	5	b
2018	8300	Lait infantile en poudre 1 <sup>er</sup> âge avec probiotiques ( <i>B. lactis</i> 4,1.10 <sup>6</sup> CFU/g)	Infant formula with probiotics ( <i>B. lactis</i> 4,1.10 <sup>6</sup> CFU/g)	S. Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	-	5	b

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2018	8301	Lait infantile en poudre 2° âge avec probiotiques ( <i>B. lactis</i> + <i>S. thermophilus</i> 6,1.10 <sup>6</sup> CFU/g)	Infant formula with probiotics ( <i>B. lactis</i> + <i>S. thermophilus</i> 6,1.10 <sup>6</sup> CFU/g)	S. Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	+	5	b
2018	8302	Lait infantile en poudre 2° âge avec probiotiques ( <i>Lactobacillus fermentum hereditum</i> 1,3.10 <sup>6</sup> CFU/g)	Infant formula with probiotics ( <i>Lactobacillus fermentum hereditum</i> 1,3.10 <sup>6</sup> CFU/g)	S. Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	-	5	b
2018	8303	Lait infantile en poudre 2° âge avec probiotiques ( <i>Lactobacillus rhamnosus</i> + <i>Bifidobacterium infantis</i> 9,7.10 <sup>6</sup> CFU/g)	Infant formula with probiotics ( <i>Lactobacillus rhamnosus</i> + <i>Bifidobacterium infantis</i> 9,7.10 <sup>6</sup> CFU/g)	S. Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	-	5	b
2018	8304	Céréales infantiles avec probiotiques saveur miel ( <i>B. lactis</i> 7,0.10 <sup>5</sup> CFU/g)	Infant cereals (honey) with probiotics ( <i>B. lactis</i> 7,0.10 <sup>5</sup> CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	+	5	b
2018	8305	Céréales infantiles avec probiotiques saveur caramel ( <i>B. lactis</i> 2,3.10 <sup>5</sup> CFU/g)	Infant cereals (caramel) with probiotics ( <i>B. lactis</i> 2,3.10 <sup>5</sup> CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	+	5	b
2018	8306	Céréales infantiles avec probiotiques saveur biscuité ( <i>B. lactis</i> 4,9.10 <sup>4</sup> CFU/g)	Infant cereals (biscuit) with probiotics ( <i>B. lactis</i> 4,9.10 <sup>4</sup> CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	-	5	b
2018	8307	Céréales infantiles avec probiotiques saveur 5 céréales ( <i>B. lactis</i> 3,3.10 <sup>5</sup> CFU/g)	Infant cereals (5 cereals) with probiotics ( <i>B. lactis</i> 3,3.10 <sup>5</sup> CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	+	5	b
2018	8308	Céréales infantiles avec probiotiques saveur vanille ( <i>B. lactis</i> 1,2.10 <sup>6</sup> CFU/g)	Infant cereals (vanilla) with probiotics ( <i>B. lactis</i> 1,2.10 <sup>6</sup> CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	-	5	b

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2018	8831	Lait infantile en poudre 1 <sup>er</sup> âge avec probiotiques ( <i>B. lactis</i> 6,0.10 <sup>5</sup> CFU/g)	Infant formula with probiotics ( <i>B. lactis</i> 6,0.10 <sup>5</sup> CFU/g)	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	-	5	b
2018	8832	Lait infantile en poudre 2 <sup>e</sup> âge avec probiotiques ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>5</sup> CFU/g)	Infant formula with probiotics ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>5</sup> CFU/g)	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	+	5	b
2018	8833	Lait infantile en poudre premium 2 <sup>e</sup> âge avec probiotiques ( <i>Bifidobactéries</i> 1,5.10 <sup>3</sup> CFU/g)	Infant formula with probiotics ( <i>Bifidobacteria</i> 1,5.10 <sup>3</sup> CFU/g)	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	+	5	b
2018	8834	Céréales infantiles à la vanille avec probiotiques ( <i>B. lactis</i> 1,9.10 <sup>6</sup> CFU/g)	Infant cereals (vanilla) with probiotics ( <i>B. lactis</i> 1,9.10 <sup>6</sup> CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	-	5	b
2018	8835	Lait infantile en poudre formule épaisse 1 <sup>er</sup> âge avec probiotiques ( <i>Lactobacillus reuteri</i> 7,4.10 <sup>5</sup> CFU/g)	Infant formula with probiotics ( <i>Lactobacillus reuteri</i> 7,4.10 <sup>5</sup> CFU/g)	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	+	5	b
2018	8836	Lait infantile en poudre 2 <sup>e</sup> âge avec probiotiques ( <i>Bifidobacterium infantis</i> 3,5.10 <sup>5</sup> CFU/g)	Infant formula with probiotics ( <i>Bifidobacterium infantis</i> 3,5.10 <sup>5</sup> CFU/g)	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	+	5	b
2018	8837	Céréales infantiles biscuité avec probiotiques ( <i>B. lactis</i> 4,4.10 <sup>5</sup> CFU/g)	Infant cereals (Biscuit) with probiotics ( <i>B. lactis</i> 4,4.10 <sup>5</sup> CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	-	5	b
2018	8838	Céréales infantiles caramel avec probiotiques ( <i>B. lactis</i> 1,5.10 <sup>5</sup> CFU/g)	Infant cereals (caramel) with probiotics ( <i>B. lactis</i> 1,5.10 <sup>5</sup> CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	-	5	b
2018	8839	Céréales infantiles noisettes biscuité avec probiotiques ( <i>B. lactis</i> 7,5.10 <sup>4</sup> CFU/g)	Infant cereals (biscuit, nuts) with probiotics ( <i>B. lactis</i> 7,5.10 <sup>4</sup> CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	+	5	b



Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
2018	8840	Céréales infantiles 5 céréales avec probiotiques ( <i>B. lactis</i> 4,5.10 <sup>5</sup> CFU/g)	Infant cereals (5 cereals) with probiotics ( <i>B. lactis</i> 4,5.10 <sup>5</sup> CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	+	5	b
2018	8284	Poudre de jaune d'œuf	Egg yolk powder	S. Livingstone E1	White egg powder	Seeding Lyophilized strain 2 weeks	/	3.0	-	5	c
2018	8285	Poudre d'œuf entier	Egg powder	S. Enteritidis 10	White egg powder	Seeding Lyophilized strain 2 weeks	/	0.25	-	5	c
2018	8286	Poudre de blanc d'œuf	Egg white powder	S. Livingstone E1	White egg powder	Seeding Lyophilized strain 2 weeks	/	3.0	-	5	c
2018	8287	Poudre d'œuf entier	Egg powder	S. Enteritidis 10	White egg powder	Seeding Lyophilized strain 2 weeks	/	0.25	+	5	c
2018	8288	Poudre de blanc d'œufs	Egg white powder	S. Livingstone E1	White egg powder	Seeding Lyophilized strain 2 weeks	/	3.0	-	5	c
2019	108	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	S. Typhimurium 13	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	0,80	0-1-1-0-0 (0.4)	+	5	c
2019	109	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	S. Infantis 14	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	4-1-0-2-1 (1.6)	+	5	c
2019	110	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	S. Typhimurium 13	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	0,80	0-1-1-0-0 (0.4)	+	5	c
2019	111	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	S. Infantis 14	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	4-1-0-2-1 (1.6)	+	5	c
2019	112	Œufs entier liquides pasteurisé	Pasteurised liquid whole egg	S. Infantis 14	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	4-1-0-2-1 (1.6)	+	5	c
2019	113	Œufs entier liquides pasteurisé	Pasteurised liquid whole egg	S. Enteritidis 23	Liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	1-1-0-1-2 (1.0)	+	5	c
2019	114	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	S. Enteritidis 23	Liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	1-1-0-1-2 (1.0)	+	5	c
2019	428	Blanc d'œufs liquide pasteurisé	Pasteurised liquid egg white	S. Enteritidis 465	Ovoproducts	Seeding 48h 2±3°C	/	2-1-3-4-4 (2.8)	+	5	c
2019	429	Blanc d'œufs liquide pasteurisé	Pasteurised liquid egg white	S. Enteritidis 465	Ovoproducts	Seeding 48h 2±3°C	/	2-1-3-4-4 (2.8)	+	5	c
2019	430	Blanc d'œufs liquide pasteurisé	Pasteurised liquid egg white	S. Enteritidis 465	Ovoproducts	Seeding 48h 2±3°C	/	2-1-3-4-4 (2.8)	+	5	c

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2018	8472	Croquettes pour chien mini adulte au poulet	Balls for dog	S. Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	-	6	a
2018	8473	Croquettes au poulet pour chat	Balls for cat	S. Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	-	6	a
2018	8474	Croquettes pour chien au poulet	Balls for dog with chicken	S. Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	-	6	a
2018	8475	Croquettes pour chihuahua au poulet	Balls for dog with chicken	S. Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	-	6	a
2018	8476	Croquette pour yorkshire terrier au poulet	Balls for dog with chicken	S. Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	-	6	a
2019	125	Terrine pour chat à la truite et cabillaud	Terrine for cat (fish)	S. Montevideo Ad1503	Feed product	Seeding 48h 2±3°C	/	1-4-0-1-1 (1.4)	+	6	a
2019	126	Terrine pour chat au lapin	Terrine for cat (rabbit)	S. Montevideo Ad1503	Feed product	Seeding 48h 2±3°C	/	1-4-0-1-1 (1.4)	-	6	a
2019	127	Terrine pour chien à la volaille	Terrine for dog (poultry)	S. Montevideo Ad1503	Feed product	Seeding 48h 2±3°C	/	1-4-0-1-1 (1.4)	+	6	a
2019	128	Terrine pour chien au bœuf et au légumes	Terrine for dog (beef and vegetables)	S. Minnesota Ad2328	Feed product	Seeding 48h 2±3°C	/	2-3-1-2-1 (1.8)	+	6	a
2019	129	Saucisson pour chien viande et légumes	Sausage for dog (meat and vegetables)	S. Minnesota Ad2328	Feed product	Seeding 48h 2±3°C	/	2-3-1-2-1 (1.8)	+	6	a
2019	130	Saucisson pour chien viande et légumes	Sausage for dog (meat and vegetables)	S. Minnesota Ad2328	Feed product	Seeding 48h 2±3°C	/	2-3-1-2-1 (1.8)	+	6	a
2019	976	Biscuit croquant pour chien	Biscuit for dog	S. Montevideo Ad2421	Dehydrated feed	Spiking Heat treatment 8 min at 56°C	1,3	1-3-2-1-0 (1.4)	-	6	a
2019	977	Tablette au bœuf pour chien	Biscuit for dog	S. Montevideo Ad2421	Dehydrated feed	Spiking Heat treatment 8 min at 56°C	1,3	1-3-2-1-0 (1.4)	+	6	a
2019	978	Biscuit poulet fromage pour chien	Biscuit for dog (chicken meat and cheese)	S. Montevideo Ad2421	Dehydrated feed	Spiking Heat treatment 8 min at 56°C	1,3	1-3-2-1-0 (1.4)	+	6	a
2019	979	Biscuit pour chat au canard	Biscuit for cat (duck meat)	S. Montevideo Ad2421	Dehydrated feed	Spiking Heat treatment 8 min at 56°C	1,3	1-3-2-1-0 (1.4)	+	6	a
2019	980	Terrine au bœuf pour chat	Terrine for cat (beef meat)	S. Noya Ad2715	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-2-1-0-1 (1.2)	+	6	a
2019	981	Saucisson pour chien viande et légumes	Sausage for dog (meat and vegetables)	S. Noya Ad2715	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-2-1-0-1 (1.2)	+	6	a

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
2019	982	Terrine au lapin pour chat	Terrine for cat	S. Noya Ad2715	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-2-1-0-1 (1.2)	+	6	a
2019	983	Terrine à la volaille au foie et aux légumes pour chien	Terrine for dog (vegetables)	S. Noya Ad2715	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-2-1-0-1 (1.2)	+	6	a
2018	8462	Farine traitée pour pondeuse	Flour for laying hen	S. Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	-	6	b
2018	8463	Colza	Rape	S. Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	-	6	b
2018	8464	Tourteaux de tournesol	Sunflower pellets	S. Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	-	6	b
2018	8465	Tourteaux de tournesol	Sunflower pellets	S. Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	-	6	b
2018	8466	Son de blé farine	Flour of wheat bran	S. Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	+	6	b
2018	8467	Tourteaux de soja	Soya pellets	S. Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	+	6	b
2018	8468	Tourteaux de soja	Soya pellets	S. Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	-	6	b
2018	8469	Farine de croissance bétail	flour for livestock	S. Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	+	6	b
2018	8470	Farine de tourteaux	Flour of pellets	S. Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	-	6	b
2018	8471	Farine traitée pour pondeuse	Flour for laying hen	S. Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	-	6	b
2019	572	Alimentation volaille croissance	Feed for poultry	S. Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	-	6	b
2019	573	Alimentation volaille croissance	Feed for poultry	S. Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	+	6	b
2019	574	Tourteaux de soja	Soya pellets	S. Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	+	6	b
2019	575	Tourteaux de soja	Soya pellets	S. Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	-	6	b
2019	576	Tourteaux de soja	Soya pellets	S. Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	+	6	b

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2019	577	Tourteaux de soja	Soya pellets	S. Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	+	6	b
2019	578	Alimentation croissance poulet	Feed for chicken	S. Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	+	6	b
2019	579	Alimentation croissance poulet	Feed for chicken	S. Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	-	6	b
2019	580	Alimentation croissance poule pondeuse	Feed for laying hen	S. Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	+	6	b
2019	581	Alimentation croissance poule pondeuse	Feed for laying hen	S. Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	-	6	b
2018	8477	Protéines animales transformées pour volaille	Dehydrated proteins for poultry	S. Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	-	6	c
2018	8478	Matière premières pour bétail	Raw material for feed	S. Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	-	6	c
2018	8479	Matière premières pour bétail	Raw material for feed	S. Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	-	6	c
2018	8480	Matière premières pour bétail	Raw material for feed	S. Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	-	6	c
2018	8481	Matière premières pour bétail	Raw material for feed	S. Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	-	6	c
2019	131	Viande crue pour animaux	Raw meat for feed	S. Enteritidis Ad2294	Beef meat	Seeding 48h 2±3°C	/	0-2-4-1-2 (1.8)	+	6	c
2019	132	Soja liquide	Liquid soya	S. Idikan Ad2648	Soybean cake	Seeding 48h 2±3°C	/	2-4-2-2-2 (2.4)	+	6	c
2019	133	Soja liquide	Liquid soya	S. Montevideo Ad1503	Feed product	Seeding 48h 2±3°C	/	1-4-0-1-1 (1.4)	-	6	c
2019	134	Soja liquide	Liquid soya	S. Idikan Ad2648	Soybean cake	Seeding 48h 2±3°C	/	2-4-2-2-2 (2.4)	-	6	c
2019	135	Soja liquide	Liquid soya	S. Minnesota Ad2328	Feed product	Seeding 48h 2±3°C	/	2-3-1-2-1 (1.8)	+	6	c
2019	985	Protéines animales transformées poisson	Dehydrated proteins (fish)	S. Cerro Ad689	Dehydrated protein (feed)	Spiking Heat treatment 8 min at 56°C	0,6	4-2-5-5-1 (3.4)	-	6	c
2019	986	Protéines animales transformées poisson	Dehydrated proteins (fish)	S. Kedougou Ad1502	Feed product	Spiking Heat treatment 8 min at 56°C	1,7	0-0-0-1-1 (0.4)	-	6	c
2019	987	Protéines animales transformées porc	Dehydrated proteins (pork)	S. Cerro Ad689	Dehydrated protein (feed)	Spiking Heat treatment 8 min at 56°C	0,6	4-2-5-5-1 (3.4)	+	6	c
2019	988	Protéines animales transformées porc	Dehydrated proteins (pork)	S. Kedougou Ad1502	Feed product	Spiking Heat treatment 8 min at 56°C	1,7	0-0-0-1-1 (0.4)	-	6	c

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2019	989	Protéines animales transformées volaille	Dehydrated proteins (poultry)	S. Cerro Ad689	Dehydrated protein (feed)	Spiking Heat treatment 8 min at 56°C	0,6	4-2-5-5-1 (3.4)	+	6	c
2019	990	Protéines animales transformées volaille	Dehydrated proteins (poultry)	S. Kedougou Ad1502	Feed product	Spiking Heat treatment 8 min at 56°C	1,7	0-0-0-1-1 (0.4)	-	6	c
2019	1377	Protéines déshydratées	Raw material dehydrated proteins	S. Senftenberg Ad2418	Feed product	Spiking Heat treatment 8 min at 56°C	1,6	1-1-3-0-3 (1.6)	+	6	c
2019	1378	Protéines déshydratées	Raw material dehydrated proteins	S. Senftenberg Ad2418	Feed product	Spiking Heat treatment 8 min at 56°C	1,6	1-1-3-0-3 (1.6)	+	6	c
2019	1379	Protéines déshydratées	Raw material dehydrated proteins	S. Montevideo Ad2645	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-1-2-1-0 (1.2)	+	6	c
2019	1380	Protéines déshydratées	Raw material dehydrated proteins	S. Montevideo Ad2645	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-1-2-1-0 (1.2)	+	6	c
2018	8496	Eau de process (Industrie du lait)	Process water (Milk industry)	S. Manhattan 900	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-2-2-2-1 (1.6)	+	7	a
2018	8497	Eau de lavage (Industrie du lait)	Cleaning water (Milk industry)	S. Manhattan 900	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-2-2-2-1 (1.6)	-	7	a
2018	8498	Eau de lavage surface (Industrie du lait)	Surface cleaning water (Milk industry)	S. Manhattan 900	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-2-2-2-1 (1.6)	+	7	a
2018	8499	Eau début de rinçage circuit concentrateur (Industrie du lait)	Rinse water (Milk industry)	S. Manhattan 900	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-2-2-2-1 (1.6)	+	7	a
2018	8500	Eau de process laveuse (Industrie des produits de la mer)	Process water (Seafood industry)	S. Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	+	7	a
2018	8501	Eau laveuse de poissons (Industrie des produits de la mer)	Process water (Seafood industry)	S. Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	+	7	a
2018	8502	Eau de process (Industrie du poisson)	Process water (Fish industry)	S. Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	+	7	a
2018	8503	Eau de process (Industrie du poisson)	Process water (Fish industry)	S. Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	+	7	a
2018	8504	Eau de rinçage (Industrie du poisson)	Rinse water (Fish industry)	S. Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	+	7	a

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2018	8505	Eau de rinçage risotto	Rinse water (Production of risotto)	S. Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	+	7	a
2019	590	Eau de lavage caniveau (production choux fleur, industrie de végétaux)	Washing water gutter (vegetables industry)	S. Mbandaka Ad1648	Environmental sample	Seeding 48h 2±3°C	/	0-0-0-0-0 (0.0)	-	7	a
2019	591	Eau de lavage siphon SAS P1 (industrie de végétaux)	Washing water SAS (vegetables industry)	S. Mbandaka Ad1648	Environmental sample	Seeding 48h 2±3°C	/	0-0-0-0-0 (0.0)	-	7	a
2018	8506	Déchets de sol (Industrie des produits de la mer)	Ground wastes (Seafood industry)	S. Ovakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	0-0-4-1-1 (1.2)	-	7	b
2018	8507	Déchets de sol saumon avec épices (Industrie du poisson)	Ground wastes salmon with spices (Fish industry)	S. Ovakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	0-0-4-1-1 (1.2)	-	7	b
2018	8508	Déchets de découpe (Industrie de la viande)	Wastes (Meat industry)	S. Kedougou Ad929	Environmental sample (Meat industry)	Seeding 48h 2±3°C	/	4-1-0-1-1 (1.4)	+	7	b
2018	8509	Déchets knack de porc	Meat wastes	S. Kedougou Ad929	Environmental sample (Meat industry)	Seeding 48h 2±3°C	/	4-1-0-1-1 (1.4)	+	7	b
2018	8510	Déchet produits de la mer (Industrie du poisson)	Seafood wastes (Fish industry)	S. Ovakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	0-0-4-1-1 (1.2)	+	7	b
2018	8804	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	S. Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	-	7	b
2018	8805	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	S. Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	-	7	b
2018	8806	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	S. Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	+	7	b
2018	8807	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	S. Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	-	7	b



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2018	8808	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	S. Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	-	7	b
2019	431	Déchet production de chantilly	Dust (production of whipped cream)	S. Mbandaka Ad1723	Environmental sample	Seeding 48h 2±3°C	/	1-0-2-1-2 (1.2)	+	7	b
2019	432	Déchet production de chantilly	Dust (production of whipped cream)	S. Mbandaka Ad1723	Environmental sample	Seeding 48h 2±3°C	/	1-0-2-1-2 (1.2)	+	7	b
2019	433	Déchet végétal (production de RTRH Veggie)	Vegetable dust (production of Vegetable RTRH)	S. Mbandaka Ad1723	Environmental sample	Seeding 48h 2±3°C	/	1-0-2-1-2 (1.2)	+	7	b
2019	434	Déchet végétal (production de RTRH Veggie)	Vegetable dust (production of Vegetable RTRH)	S. Mbandaka Ad1723	Environmental sample	Seeding 48h 2±3°C	/	1-0-2-1-2 (1.2)	+	7	b
2019	594	Déchets de mûlée jambon végétal (production jambon végétal)	Dust vegetable ham	S. Mbandaka Ad1648	Environmental sample	Seeding 48h 2±3°C	/	0-0-0-0-0 (0.0)	-	7	b
2019	596	Déchets de chou brocolis (industrie de végétaux)	Dust broccoli (vegetables industry)	S. Mbandaka Ad1648	Environmental sample	Seeding 48h 2±3°C	/	0-0-0-0-0 (0.0)	-	7	b
2019	597	Déchet de poissons sans épice (production conserve de poissons)	Dust fish without spice (production of fish cans)	S. Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	+	7	b
2019	598	Déchet de poissons avec épices (production conserve de poissons)	Dust fish with spice (production of fish cans)	S. Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	+	7	b
2019	599	Déchets sol avec épices (industrie de produits de la mer)	Dust salmon (seafood industry)	S. Indiana Ad1409	Seafood product	Seeding 48h 2±3°C	/	0-1-1-0-1 (0.6)	-	7	b
2019	600	Déchets sol avec épices (industrie de produits de la mer)	Dust of the ground (seafood industry)	S. Indiana Ad1409	Seafood product	Seeding 48h 2±3°C	/	0-1-1-0-1 (0.6)	-	7	b
2019	435	Lingette avant nettoyage poussoir (production RTRH Veggie)	Wipe before cleaning push button (production of Vegetable RTRH)	S. Ouakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	2-2-4-2-3 (2.6)	+	7	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
2019	436	Lingette avant nettoyage plan de travail (production RTRH Veggie)	Wipe before cleaning working plan (production of Vegetable RTRH)	S. Ouakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	2-2-4-2-3 (2.6)	+	7	c
2019	437	Lingette après nettoyage cutter (production RTRH Veggie)	Wipe after cleaning cutter (production of Vegetable RTRH)	S. Ouakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	2-2-4-2-3 (2.6)	+	7	c
2019	438	Lingette après nettoyage (production RTRH Veggie)	Wipe after cleaning (production of Vegetable RTRH)	S. Ouakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	2-2-4-2-3 (2.6)	+	7	c
2019	604	Ecouvillon fabrication de poudre de lait E6 (industrie laitière)	Swab production of milk powder (milk industry)	S. Livingstone A00E058	Environemental sample (Milk industry)	Seeding 48h 2±3°C	/	1-1-1-2-0 (1.0)	-	7	c
2019	605	Ecouvillon fabrication de poudre de lait E14 (industrie laitière)	Swab production of milk powder (milk industry)	S. Livingstone A00E058	Environemental sample (Milk industry)	Seeding 48h 2±3°C	/	1-1-1-2-0 (1.0)	+	7	c
2019	606	Ecouvillon lave bottes 14 SAS P2 (industrie de produits de la mer)	Swab, boots washing machine (seafood industry)	S. Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	-	7	c
2019	607	Ecouvillon P1 tapis global (industrie de produits de la mer)	Swab, global carpet (seafood industry)	S. Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	-	7	c
2019	608	Ecouvillon tapis DARFRESH (industrie de produits de la mer)	Swab, carpet (seafood industry)	S. Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	+	7	c
2019	609	Ecouvillon après nettoyage MAF2 (industrie de la viande)	Swab after cleaning (meat industry)	S. Typhimurium Ad1070	Environmental sample (pork slaughterhouse)	Seeding 48h 2±3°C	/	1-0-0-0-1 (0.4)	-	7	c
2019	1022	Eponge avant nettoyage paillese déchets (industrie de la viande)	Sponge before cleaning, table (meat industry)	S. Typhimurium Ad1070	Environmental samples (Pork slaughterhouse)	Seeding 48h 2±3°C	/	2-2-1-2-1 (1.6)	+	7	c
2019	1023	Eponge avant nettoyage paillese découpe (industrie de la viande)	Sponge before cleaning, cutting table (meat industry)	S. Typhimurium Ad1070	Environmental samples (Pork slaughterhouse)	Seeding 48h 2±3°C	/	2-2-1-2-1 (1.6)	-	7	c



Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
2019	1024	Eponge avant nettoyage sol viande (industrie de la viande)	Sponge before cleaning, ground (meat industry)	S. Kedougou Ad929	Environmental samples (Beef)	Seeding 48h 2±3°C	/	1-3-1-2-1 (1.6)	+	7	c
2019	1025	Eponge avant nettoyage paillasse P1 (industrie de la viande)	Sponge before cleaning, table (meat industry)	S. Kedougou Ad929	Environmental samples (Beef)	Seeding 48h 2±3°C	/	1-3-1-2-1 (1.6)	+	7	c
2019	1026	Lingette après nettoyage Tapis inox L3 (industrie de la viande)	Wipe after cleaning, stainless steel carpet (meat industry)	S. Typhimurium Ad1070	Environmental samples (Pork slaughterhouse)	Seeding 48h 2±3°C	/	2-2-1-2-1 (1.6)	+	7	c
2019	1027	Lingette après nettoyage 3 Dec L1 (industrie de la viande)	Wipe after cleaning (meat industry)	S. Typhimurium Ad1070	Environmental samples (Pork slaughterhouse)	Seeding 48h 2±3°C	/	2-2-1-2-1 (1.6)	-	7	c
2019	1028	Lingette après nettoyage 5 table ronde (industrie de la viande)	Wipe after cleaning, round table (meat industry)	S. Kedougou Ad929	Environmental samples (Beef)	Seeding 48h 2±3°C	/	1-3-1-2-1 (1.6)	+	7	c

## Appendix 4 – Sensitivity study: raw data

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

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

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

Cut off = (PC – blank) x 0.25

N°	<u>Fat product (&gt;20%):</u> Enrichment with Buffered peptone water + Tween 80 (0.6%)
N°	Infant formula with probiotics: - Enrichment with Buffered peptone water 2X - Incubation RVS and MKTTn for 48 h±3 h at 41.5°C ±1°C
N°	<u>Cereals with probiotics:</u> Enrichment with Buffered peptone water 2X and α-amylase (1%)
N°	<u>Low moisture dairy products and cheeses:</u> Incubation RVS and MKTTn for 48 h±3 h at 41.5°C ±1°C
N°	<u>Cheese -Fat &gt;20% :</u> - Enrichment with Buffered peptone water + Tween 80 (0.6%) - Incubation RVS and MKTTn for 48 h±3 h at 41.5°C ±1°C
N°	<u>Liquid white egg:</u> Dilution 1/40 (25g + 975ml BPW)
N°	<u>Cocoa product:</u> Enrichment with 225ml of UHT milk
N°	<u>Product with inhibitory substances:</u> Enrichment with Buffered peptone water + K <sub>2</sub> SO <sub>3</sub> (0.5%)

READY-TO-EAT AND READY-TO-REHEAT																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Type
				RVS broth		MKTn broth		Identi- fication	Result	RVS 21 h at 41,5°C±1°C										Agreement Ref/Alt					
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation										
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refer- ence method	Final result						
		PC	Cut-off																						
2018	8006	Sandwich thon crudités	Sandwich with tuna and vegetables	+M	+M	+M	+M	Salmonella spp.	+	0.096	0.192	1.820	0.431	2.986	2.890	+	+M	+M	Salmonella spp.	+	+	PA	1	a	
2018	8007	Sandwich duo saumon	Sandwich with salmon	+M	+M	+M	+M	Salmonella spp.	+	0.096	0.192	1.820	0.431	2.883	2.787	+	+M	+M	Salmonella spp.	+	+	PA	1	a	
2018	8008	Salade de pâtes et surimi	Deli salad with pasta and surimi	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	2.901	2.805	+	+p	+p	Salmonella spp.	+	+	PA	1	a	
2018	8009	Salade de tortis et concombre saumon	Deli salad with pasta cucumber and salmon	+M	+M	+M	+1/2	Salmonella spp.	+	0.096	0.192	1.820	0.431	2.853	2.757	+	+M	+M	Salmonella spp.	+	+	PA	1	a	
2018	8010	Salade de riz provençale thon basilic	Deli salad with rice tuna and basil	+M	+p	+M	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	3.189	3.094	+	+M	+p	Salmonella spp.	+	+	PA	1	a	
2018	8011	Sandwich jambon emmental	Sandwich with ham and cheese	-	-	st	st	/	-	0.096	0.192	1.820	0.431	0.245	0.149	-	-	-	/	/	-	NA	1	a	
2018	8012	Sandwich rosette	Sandwich with delicatessen	+M	+M	+M	+M	Salmonella spp.	+	0.096	0.192	1.820	0.431	4.143	4.047	+	+M	+M	Salmonella spp.	+	+	PA	1	a	
2018	8013	Sandwich viennois jambon emmental	Sandwich with ham and cheese	+M	+M	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	4.093	3.997	+	+M	+M	Salmonella spp.	+	+	PA	1	a	
2018	8014	Piémontaise au jambon	Deli salad piemontaise	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	4.143	4.047	+	+p	+p	Salmonella spp.	+	+	PA	1	a	
2018	8015	Salade de museau de porc	Deli salad with pork meat	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	4.047	3.952	+	+p	+p	Salmonella spp.	+	+	PA	1	a	
2018	8350	Mayonnaise fine (17% MG)	Mayonnaise	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.226	0.133	-	st	st	/	/	-	NA	1	a	
2018	8351	Mayonnaise à l'ancienne	Mayonnaise	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.225	0.131	-	st	st	/	/	-	NA	1	a	
2018	8352	Eclair au chocolat	Pastry	-	-	-	-	/	-	0.093	0.210	1.950	0.464	0.301	0.208	-	-	-	/	/	-	NA	1	a	
2018	8353	Terrine truite amandes	Seafood terrine (trout and almonds)	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.225	0.132	-	st	st	/	/	-	NA	1	a	
2018	8354	Terrine saumon et saumon fumé	Seafood terrine (salmon and smoked salmon)	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.220	0.127	-	st	st	/	/	-	NA	1	a	
2018	8355	Terrine de St Jacques	Seafood terrine	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.235	0.142	-	st	st	/	/	-	NA	1	a	
2018	8356	Terrine crabe homard	Seafood terrine (crab and lobster)	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.233	0.140	-	st	st	/	/	-	NA	1	a	
2018	8357	Jambon cuit à l'étouffée	Cooked ham	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.222	0.128	-	st	st	/	/	-	NA	1	a	
2018	8358	Jambon cuit au bouillon	Cooked ham	st	st	-	st	/	-	0.093	0.210	1.950	0.464	0.517	0.423	-	st	st	/	/	-	NA	1	a	
2018	8359	Pastel de Nata	Pastry	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.221	0.128	-	st	st	/	/	-	NA	1	a	
2018	8360	Eclair au café	Pastry	-	-	-	-	/	-	0.093	0.210	1.950	0.464	0.391	0.297	-	-	-	/	/	-	NA	1	a	
2018	8662	Carottes râpées assaisonnées	Seasoned sliced carrots	+M	+M	+M	+M	Salmonella spp.	+	0.092	0.235	1.955	0.466	3.915	3.822	+	+M	+M	Salmonella spp.	+	+	PA	1	a	
2018	8663	Tartelette framboise	Pastry (raspberries tartlet)	st	st	st	st	/	-	0.092	0.235	1.955	0.466	0.246	0.154	-	st	st	/	/	-	NA	1	a	
2018	8664	Terrine saumon et saumon fumé	Salmon terrine	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	0.466	4.123	4.030	+	+p	+p	Salmonella spp.	+	+	PA	1	a	
2018	8665	Pâté de campagne	Pâté	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	0.466	3.528	3.436	+	+p	+p	Salmonella spp.	+	+	PA	1	a	
2018	7958	Blanquette de dinde	Blanquette	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.217	0.119	-	-	-	/	/	-	NA	1	b	
2018	8016	Cabillaud sauce citron riz légumes	Fish with lemon rice and vegetables	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	3.523	3.427	+	+p	+p	Salmonella spp.	+	+	PA	1	b	
2018	8017	Penne au saumon épinards	Pasta with salmon and spinach	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	3.672	3.576	+	+p	+p	Salmonella spp.	+	+	PA	1	b	
2018	8018	Parmentier de poisson	Fish parmentier	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	3.638	3.542	+	+p	+p	Salmonella spp.	+	+	PA	1	b	
2018	8019	Petites gambas compotée de tomates	Seafood with tomatoes	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	3.464	3.368	+	+p	+p	Salmonella spp.	+	+	PA	1	b	
2018	8020	Tielles sétoises (encornet)	RTRH seafood	+p	+p	st	st	Salmonella spp.	+	0.096	0.192	1.820	0.431	3.219	3.123	+	+p	+p	Salmonella spp.	+	+	PA	1	b	
2018	8021	Hachis Parmentier de bœuf	Parmentier with beef meat	st	st	st	st	/	-	0.096	0.192	1.820	0.431	0.301	0.205	-	st	st	/	/	-	NA	1	b	
2018	8022	Emincés de bœuf pommes de terre sauce poivre	RTRH food with beef and potatoes	st	st	st	st	/	-	0.096	0.192	1.820	0.431	0.214	0.118	-	st	st	/	/	-	NA	1	b	
2018	8023	Tajine de bœuf	Tajine with beef	st	st	st	st	/	-	0.096	0.192	1.820	0.431	0.289	0.193	-	st	st	/	/	-	NA	1	b	
2018	8024	Lasagne à la bolognaise	Lasagne	st	st	st	st	/	-	0.096	0.192	1.820	0.431	0.187	0.091	-	st	st	/	/	-	NA	1	b	
2018	8025	Moussaka	Moussaka	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	3.272	3.176	+	+p	+p	Salmonella spp.	+	+	PA	1	b	
2018	8361	Pizza chorizo poivrons grillés	Pizza chorizo roasted pepper	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.216	0.123	-	st	st	/	/	-	NA	1	b	
2018	8362	Pizza lardons chèvre	Pizza cheese and pork meat	-	-	st	st	/	-	0.093	0.210	1.950	0.464	0.237	0.144	-	-	-	/	/	-	NA	1	b	
2018	8363	Quiche lorraine	Quiche	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.203	0.110	-	st	st	/	/	-	NA	1	b	

\* Analyses performed according to the COFRAC accreditation

READY-TO-EAT AND READY-TO-REHEAT																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41,5°C±1°C										Agreement Ref/Alt					
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation										
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method	Final result						
						PC	Cut-off																		
2018	8364	Goulasch bœuf charolais	Goulash with beef	+p	+p	+p	+p	Salmonella spp.	+	0.093	0.210	1.950	0.464	3.936	3.843	+	+p	+p	Salmonella spp.	+	+	PA	1	b	
2018	8365	Ratatouille et poulet	Ratatouille and chicken meat	+p	+p	+p	+p	Salmonella spp.	+	0.093	0.210	1.950	0.464	3.905	3.811	+	+p	+p	Salmonella spp.	+	+	PA	1	b	
2018	8366	Quiche au saumon et brocolis	Quiche with salmon and broccoli	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.291	0.198	-	st	st	/	/	-	NA	1	b	
2018	8367	Pizza chorizo poivrons grillés	Pizza chorizo roasted pepper	st	st	st	st	/	-	0.093	0.210	1.950	0.464	0.223	0.130	-	st	st	/	/	-	NA	1	b	
2018	8368	Pizza lardons chèvre	Pizza cheese and pork meat	-	-	st	st	/	-	0.093	0.210	1.950	0.464	0.239	0.146	-	-	-	/	/	-	NA	1	b	
2019	23	Couscous à la marocaine poulet merguez	Couscous	st	st	st	st	/	-	0.072	0.220	1.875	0.451	0.224	0.152	-	st	st	/	/	-	NA	1	b	
2018	8026	Lardons de saumon fumé	Smoked salmon	st	st	st	st	/	-	0.096	0.192	1.820	0.431	0.227	0.131	-	st	st	/	/	-	NA	1	c	
2018	8027	Filet de maquereaux fumés au poivre	Smoked mackerel	st	st	st	st	/	-	0.096	0.192	1.820	0.431	0.213	0.117	-	st	st	/	/	-	NA	1	c	
2018	8028	Harengs fumés doux	Smoked herring	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	4.344	4.249	+	+p	+p	Salmonella spp.	+	+	PA	1	c	
2018	8029	Harengs fumés doux	Smoked herring	+p	+p	+p	+p	Salmonella spp.	+	0.096	0.192	1.820	0.431	4.266	4.170	+	+p	+p	Salmonella spp.	+	+	PA	1	c	
2018	8030	Anchois marinés ail câpre persil	Marinated anchovy	st	st	st	st	/	-	0.096	0.192	1.820	0.431	0.242	0.146	-	st	st	/	/	-	NA	1	c	
2018	8156	Magret de canard fumé au bois de hêtre	Smoked duck	st	st	st	st	/	-	0.090	0.202	2.100	0.503	0.216	0.126	-	st	st	/	/	-	NA	1	c	
2018	8157	Magret de canard fumé au bois de hêtre	Smoked duck	st	st	st	st	/	-	0.090	0.202	2.100	0.503	0.214	0.124	-	st	st	/	/	-	NA	1	c	
2018	8158	Carpaccio au parmesan	Carpaccio with cheese	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.202	2.100	0.503	4.048	3.958	+	+p	+p	Salmonella spp.	+	+	PA	1	c	
2018	8159	Carpaccio bœuf huile d'olive citron basilic	Carpaccio with lemon basil and olive	+1/2	+M	+p	+p	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.874	3.784	+	+1/2	+M	Salmonella spp.	+	+	PA	1	c	
2018	8160	Carpaccio basilic	Carpaccio with basil	+M	+M	+M	+M	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.904	3.814	+	+M	+M	Salmonella spp.	+	+	PA	1	c	
2018	8369	Magret de canard fumé	Smoked breast of duck	-	+1/2	+M	+M	Salmonella spp.	+	0.093	0.210	1.950	0.464	3.875	3.782	+	-	+1/2	Salmonella spp.	+	+	PA	1	c	
2018	8370	Magret de canard fumé séché	Smoked breast of duck	+p	+p	+M	+p	Salmonella spp.	+	0.093	0.210	1.950	0.464	4.268	4.175	+	+p	+p	Salmonella spp.	+	+	PA	1	c	
2018	8371	Aiguillettes de canard marinées herbes de Provence	Marinated duck meat	+m	+M	+M	+M	Salmonella spp.	+	0.093	0.210	1.950	0.464	4.094	4.001	+	+m	+M	Salmonella spp.	+	+	PA	1	c	
2018	8372	Saumon fumé de Norvège	Smoked salmon	+M	+M	+M	+M	Salmonella spp.	+	0.093	0.210	1.950	0.464	4.145	4.051	+	+M	+M	Salmonella spp.	+	+	PA	1	c	
2018	8373	Lardons de saumon fumé bio	Smoked salmon organic	+M	+p	+p	+M	Salmonella spp.	+	0.093	0.210	1.950	0.464	4.094	4.001	+	+M	+p	Salmonella spp.	+	+	PA	1	c	
2018	8374	Filet d'anchois marinés	Marinated anchovy	+p	+p	+p	+p	Salmonella spp.	+	0.093	0.210	1.950	0.464	4.094	4.001	+	+p	+p	Salmonella spp.	+	+	PA	1	c	
2018	8681	Lamelles d'encornet saumurées	Cured squid	-	-	-	-	/	-	0.092	0.235	1.955	0.466	0.270	0.177	-	-	-	/	/	-	NA	1	c	
2018	8682	Poulpe mariné (huile, persil, poivron, épices)	Marinated octopus	st	st	st	st	/	-	0.092	0.235	1.955	0.466	0.233	0.140	-	st	st	/	/	-	NA	1	c	
2018	8683	Filet mignon fumé	Smoked pork meat	st	st	st	st	/	-	0.092	0.235	1.955	0.466	0.224	0.132	-	st	st	/	/	-	NA	1	c	
2018	8684	Filet mignon fumé au bois de hêtre	Smoked pork meat	st	st	st	st	/	-	0.092	0.235	1.955	0.466	0.225	0.132	-	st	st	/	/	-	NA	1	c	



MEAT PRODUCTS																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41,5°C±1°C							Confirmation								
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument				XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method	Final result	Agreement Ref/Alt						
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)							Result					
2018	7732	Jarret de porc avec os	Pork meat	+1/2	+m	+m	+m	Salmonella spp.	+	0.077	0.150	1.695	0.405	3.934	3.858	+	+1/2	+m	Salmonella spp.	+	+	PA	2	a	
2018	7738	Maigre de coche	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.189	0.112	-	-	-	/	/	-	NA	2	a	
2018	7739	Araignée de porc marinée	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.179	0.102	-	-	-	/	/	-	NA	2	a	
2018	7742	Rognons de porc	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.160	0.083	-	-	-	/	/	-	NA	2	a	
2018	7745	Côte échine	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.152	0.075	-	-	-	/	/	-	NA	2	a	
2018	7746	Rôti de porc pruneau abricots	Seasoned pork meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.153	0.076	-	-	-	/	/	-	NA	2	a	
2018	7748	VSM de porc	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.183	0.106	-	-	-	/	/	-	NA	2	a	
2018	7751	Farce porc bœuf	Pork meat	+m	+m	+m	+m	Salmonella spp.	+	0.077	0.150	1.695	0.405	2.756	2.679	+	+m	+m	Salmonella spp.	+	+	PA	2	a	
2018	7753	Jarret et ribs de porc	Pork meat	st	st	-	-	/	-	0.077	0.150	1.695	0.405	0.163	0.086	-	st	st	/	/	-	NA	2	a	
2018	7814	Jarret de porc congelé	Frozen pork meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.236	0.140	-	-	-	/	/	-	NA	2	a	
2018	7816	VSM HQ porc	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.324	0.228	-	-	-	/	/	-	NA	2	a	
2018	7817	Filet mignon de porc à l'italienne	Seasoned pork meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.214	0.119	-	-	-	/	/	-	NA	2	a	
2018	7818	Blanquette de veau	Blanquette	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.264	0.168	-	-	-	/	/	-	NA	2	a	
2018	7821	Filet mignon de porc Orloff	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.240	0.144	-	-	-	/	/	-	NA	2	a	
2018	7822	Carré ribs porc	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.254	0.158	-	-	-	/	/	-	NA	2	a	
2018	7824	Maigre	Beef meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.225	0.129	-	-	-	/	/	-	NA	2	a	
2018	7825	Poitrine marinée porc	Seasoned	+m	+1/2	+1/2	+1/2	Salmonella spp.	+	0.096	0.180	1.828	0.433	4.008	3.912	+	+m	+1/2	Salmonella spp.	+	+	PA	2	a	
2018	7826	Araignée de porc	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.319	0.223	-	-	-	/	/	-	NA	2	a	
2018	7827	Mouille	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.284	0.189	-	-	-	/	/	-	NA	2	a	
2018	7828	Escalope porc échine	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.314	0.219	-	-	-	/	/	-	NA	2	a	
2018	7829	Noix joue de porc	Pork meat	+m	+m	+1/2	+1/2	Salmonella spp.	+	0.096	0.180	1.828	0.433	2.264	2.169	+	+m	+m	Salmonella spp.	+	+	PA	2	a	
2018	7831	Carré côte cuit	Beef meat	st	st	st	st	/	-	0.096	0.180	1.828	0.433	0.184	0.088	-	st	st	/	/	-	NA	2	a	
2018	7954	Brochette viande poivron	Seasoned beef meat	+M	+M	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	3.935	3.837	+	+M	+M	Salmonella spp.	+	+	PA	2	a	
2018	7955	Araignée marinée de porc	Pork meat	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.324	0.226	-	-	-	/	/	-	NA	2	a	
2018	7962	Maigre de wizard (bœuf)	Beef meat	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.436	0.338	-	-	-	/	/	-	NA	2	a	
2018	7968	Haché de porc	Pork meat	+d/+	+md/+	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	1.719	1.621	+	+d/+	+md/+	Salmonella spp.	+	+	PA	2	a	
2018	7971	Hampe de porc	Pork meat	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.348	0.250	-	-	-	/	/	-	NA	2	a	
2018	7975	Epaule de porc	Pork meat	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.218	0.120	-	-	-	/	/	-	NA	2	a	
2018	7976	VSM de porc congelée	Frozen pork meat	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.270	0.171	-	-	-	/	/	-	NA	2	a	
2018	7977	Poitrine de porc	Pork meat	-	-	-	-	/	-	0.098/ 0.083	0.194/ 0.270	1.801/ 2.088	0.426/ 0.501	0.530/ 0.650/ 0.641	0.431/ 0.566/ 0.557	+/ +/ +	(RVSx5:- ;MSRVx5:- -)	(RVSx5:- ;MSRVx5:- -)	/	/	-	PPNA	2	a	
2018	8656	Effeillé de charolais congelé	Frozen beef meat	+1/2	+1/2	+1/2	+M	Salmonella spp.	+	0.067	0.204	1.872	0.451	4.142	4.076	+	+1/2	+1/2	Salmonella spp.	+	+	PA	2	a	
2018	8657	Bavette Aloyau congelé	Frozen beef meat	+M	+p	+M	+M	Salmonella spp.	+	0.067	0.204	1.872	0.451	4.142	4.076	+	+M	+p	Salmonella spp.	+	+	PA	2	a	
2018	8658	Faux filet charolais congelé	Frozen beef meat	+M	+M	+1/2	+M	Salmonella spp.	+	0.067	0.204	1.872	0.451	4.092	4.025	+	+M	+M	Salmonella spp.	+	+	PA	2	a	
2018	8659	Filet mignon de porc congelé	Frozen pork meat	+1/2	+1/2	+m	+M	Salmonella spp.	+	0.067	0.204	1.872	0.451	3.969	3.902	+	+1/2	+1/2	Salmonella spp.	+	+	PA	2	a	
2018	8660	Sauté de veau congelé	Frozen veal meat	+m	+1/2	+1/2	+M	Salmonella spp.	+	0.067	0.204	1.872	0.451	4.047	3.980	+	+m	+1/2	Salmonella spp.	+	+	PA	2	a	
2018	8661	Souris d'agneau congelé	Frozen lamb meat	+1/2	+M	+M	+p	Salmonella spp.	+	0.067	0.204	1.872	0.451	3.969	3.902	+	+1/2	+M	Salmonella spp.	+	+	PA	2	a	
2018	7731	VSM de poulet	Chicken meat	+m	+m	+1/2	+m	Salmonella spp.	+	0.077	0.150	1.695	0.405	3.820	3.743	+	+m	+m	Salmonella spp.	+	+	PA	2	b	
2018	7733	Préparation de viande filet de dinde	Turkey meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.210	0.133	-	-	-	/	/	-	NA	2	b	
2018	7734	Foie de dinde	Turkey meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.189	0.112	-	-	-	/	/	-	NA	2	b	
2018	7735	Parage de filet de dinde	Turkey meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.202	0.125	-	-	-	/	/	-	NA	2	b	
2018	7736	VSM de poulet	Chicken meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.167	0.090	-	-	-	/	/	-	NA	2	b	
2018	7737	Préparation de viande blanche de poulet	Chicken meat	+m	+m	+m	+m	Salmonella spp.	+	0.077	0.150	1.695	0.405	3.934	3.857	+	+m	+m	Salmonella spp.	+	+	PA	2	b	

MEAT PRODUCTS																									
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				RVS broth		MKTTn broth		Identifi- cation	Result	ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt			
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refer- ence method					
								PC	Cut-off																
2018	7747	VSM rouge de dinde	Turkey meat	+m	+m	+m	+p	Salmonella spp.	+	0.077	0.150	1.695	0.405	3.873	3.797	+	+m	+m	Salmonella spp.	+	+	PA	2	b	
2018	7749	Cous	Poultry neck	+m	+m	+m	+1/2	Salmonella spp.	+	0.077	0.150	1.695	0.405	3.140	3.063	+	+m	+m	Salmonella spp.	+	+	PA	2	b	
2018	7750	Ailerons de dinde	Turkey meat	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.217	0.141	-	-	-	/	/	-	NA	2	b	
2018	7752	VSM de dinde	Turkey meat	+m	+m	+m	+m	Salmonella spp.	+	0.077	0.150	1.695	0.405	3.498	3.421	+	+m	+m	Salmonella spp.	+	+	PA	2	b	
2018	7810	Poulet entier	Chicken meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.349	0.253	-	-	-	/	/	-	NA	2	b	
2018	7811	Ailes volaille	Poultry wings	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.270	0.174	-	-	-	/	/	-	NA	2	b	
2018	7815	Viande blanche de poulet congelée	Frozen chicken meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.294	0.198	-	-	-	/	/	-	NA	2	b	
2018	7819	Haut de cuisse de poulet au paprika	Seasoned chicken meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.233	0.137	-	-	-	/	/	-	NA	2	b	
2018	7820	Paupiette de dinde	Turkey meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.226	0.130	-	-	-	/	/	-	NA	2	b	
2018	7823	Escalope de dinde	Turkey meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.362	0.266	-	-	-	/	/	-	NA	2	b	
2018	7832	Caille broyée	Quail meat	+m	+1/2	+1/2	+1/2	Salmonella spp.	+	0.096	0.180	1.828	0.433	4.145	4.049	+	+m	+1/2	Salmonella spp.	+	+	PA	2	b	
2018	7833	Blanquette de dinde	Blanquette	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.247	0.151	-	-	-	/	/	-	NA	2	b	
2018	7834	Viande blanche de poulet	Chicken meat	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.292	0.196	-	-	-	/	/	-	NA	2	b	
2018	7956	Escalope de dinde congelée	Frozen turkey meat	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.263	0.165	-	-	-	/	/	-	NA	2	b	
2018	7957	Paupiette de dinde	Turkey meat	-	-d/-	+m	+1/2	Salmonella Derby	+	0.098/0.066	0.194/0.148	1.801/1.834	0.426/0.442	0.265/0.251/0.261	0.166/0.185/0.196	-/-/-	-	-d/-	/	/	-	ND	2	b	
2018	7961	VSM dinde	Turkey meat	+m	+m	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	3.969	3.871	+	+m	+m	Salmonella spp.	+	+	PA	2	b	
2018	7963	Coquelet désossé	Cockerel meat	+M	+M	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	3.772	3.674	+	+M	+M	Salmonella spp.	+	+	PA	2	b	
2018	7970	Escalope de volaille	Poultry meat	-	+d/-	-d/-	-d/-	/	-	0.098	0.194	1.801	0.426	0.257	0.158	-	-	+d/-	/	/	-	NA	2	b	
2018	7972	Dinde saumurée	Seasoned turkey meat	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.199	0.100	-	-	-	/	/	-	NA	2	b	
2018	7973	Brochette poulet thym citron	Seasoned chicken meat	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.196	0.097	-	-	-	/	/	-	NA	2	b	
2018	7974	Viande broyée de poulet	Chicken meat	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.222	0.124	-	-	-	/	/	-	NA	2	b	
2018	7978	Pavé de dinde	Turkey meat	-	+m	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	3.475	3.377	+	-	+m	Salmonella spp.	+	+	PA	2	b	
2018	8142	Filet de dinde congelé	Frozen turkey meat	+m	+M	+1/2	+M	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.606	3.540	+	+m	+M	Salmonella spp.	+	+	PA	2	b	
2018	8143	Roti de lapin farci	Roasted rabbit	+m	+M	+M	+M	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.591	3.525	+	+m	+M	Salmonella spp.	+	+	PA	2	b	
2018	7729	Chipolatas sans sel	Delicatessen	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.231	0.155	-	-	-	/	/	-	NA	2	c	
2018	7730	Chipolatas aux herbes	Delicatessen	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.192	0.115	-	-	-	/	/	-	NA	2	c	
2018	7740	Saucisse de Toulouse	Delicatessen (sausage)	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.272	0.195	-	-	-	/	/	-	NA	2	c	
2018	7741	Chipolatas	Delicatessen	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.169	0.092	-	-	-	/	/	-	NA	2	c	
2018	7743	Saucisse chorizo	Delicatessen (chorizo)	+1/2	+m	+m	+p	Salmonella spp.	+	0.077	0.150	1.695	0.405	2.764	2.687	+	+1/2	+m	Salmonella spp.	+	+	PA	2	c	
2018	7744	Chair à saucisse	Delicatessen (for sausage)	-	-	-	-	/	-	0.077	0.150	1.695	0.405	0.190	0.113	-	-	-	/	/	-	NA	2	c	
2018	7812	Carré de bacon	Delicatessen (bacon)	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.375	0.279	-	-	-	/	/	-	NA	2	c	
2018	7813	Chair à saucisse	Delicatessen (for sausage)	+m	+1/2	+1/2	+1/2	Salmonella spp.	+	0.096	0.180	1.828	0.433	4.094	3.999	+	+m	+1/2	Salmonella spp.	+	+	PA	2	c	
2018	7830	Chipolatas	Delicatessen	-	-	-	-	/	-	0.096	0.180	1.828	0.433	0.232	0.136	-	-	-	/	/	-	NA	2	c	
2018	7964	Chair à saucisse	Delicatessen (for sausage)	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.275	0.177	-	-	-	/	/	-	NA	2	c	
2018	7965	Chipolatas	Delicatessen	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.257	0.158	-	-	-	/	/	-	NA	2	c	
2018	7966	Saucisse de Toulouse	Delicatessen	-	+md/+	+M	+m	Salmonella spp.	+	0.098	0.194	1.801	0.426	0.746	0.647	+	-	+md/+	Salmonella spp.	+	+	PA	2	c	
2018	7967	Chorizo courbe	Delicatessen	st	st	st	st	/	-	0.098	0.194	1.801	0.426	0.205	0.106	-	-	-	/	/	-	NA	2	c	
2019	1	Bacon fumé	Bacon	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.692	3.621	+	+p	+p	Salmonella spp.	+	+	PA	2	c	
2019	2	Bacon	Bacon	+md/+	+p	+M	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.640	3.568	+	+md/+	+p	Salmonella spp.	+	+	PA	2	c	
2019	3	Salami (35,6% MG)	Salami	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.551	3.479	+	+p	+p	Salmonella spp.	+	+	PA	2	c	
2019	4	Salami fumé (47% MG)	Smoked salami	-	+M	-	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.296	3.224	+	-	+M	Salmonella spp.	+	+	PA	2	c	
2019	5	Salami extra (35,9% MG)	Salami	st	st	st	st	/	-	0.072	0.220	1.875	0.451	0.251	0.179	-	st	st	/	/	-	NA	2	c	
2019	6	Merguez (22% MG)	Merguez	-	+m	+m	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.674	3.602	+	-	+m	Salmonella spp.	+	+	PA	2	c	
2019	7	Merguez	Merguez	+M	+p	+p	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.303	3.231	+	+M	+p	Salmonella spp.	+	+	PA	2	c	

MILK AND DAIRY PRODUCTS																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Type
				RVS broth		MKTn broth		Identifi- cation	Result	RVS 21 h at 41,5°C±1°C										Agreement Ref/Alt					
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation										
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refer- ence method	Final result						
						PC	Cut-off																		
2018	8149	Lait écrémé	Skimmed milk	st	st	st	st	/	-	0.066	0.148	1.834	0.442	0.164	0.098	-	st	st	/	/	-	NA	3	a	
2018	8161	Chèvre au lait pasteurisé (23%MG)	Pasteurised milk goat cheese (23% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.970	3.880	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8162	Cheddar en tranche (34% MG)	Cheddar (34% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.202	2.100	0.503	4.048	3.958	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8163	Cheddar (32%MG)	Cheddar (32% fat)	st	st	st	st	/	-	0.090	0.202	2.100	0.503	0.260	0.170	-	st	st	/	/	-	NA	3	a	
2018	8164	Crème d'Isigny épaisse au lait pasteurisé (40% MG)	Pasteurised milk cream (40% fat)	st	st	st	st	/	-	0.090	0.202	2.100	0.503	0.220	0.130	-	st	st	/	/	-	NA	3	a	
2018	8165	Crème fraîche épaisse entière (30% MG)	Pasteurised whole milk cream (30% fat)	st	st	st	st	/	-	0.090	0.202	2.100	0.503	0.212	0.122	-	st	st	/	/	-	NA	3	a	
2018	8166	Camembert au lait pasteurisé (21% MG)	Pasteurised milk cheese (21% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.874	3.784	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8167	Riz au lait	Rice pudding with pasteurised milk	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.935	3.845	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8168	Riz au lait vanille	Rice pudding with pasteurised milk and vanilla	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.202	2.100	0.503	4.200	4.110	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8169	Gouda cumin au lait pasteurisé (31% MG)	Pasteurised milk cheese with cumin (31% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.202	2.100	0.503	4.007	3.917	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8170	Fromage brebis lait pasteurisé (40% MG)	Pasteurised milk goat cheese (40% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.935	3.845	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8650	Glace vanille intense	Ice cream vanilla	+p	+p	+p	+p	Salmonella spp.	+	0.067	0.204	1.872	0.451	4.006	3.939	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8651	Glace crème café	Ice cream coffee	+p	+p	+p	+p	Salmonella spp.	+	0.067	0.204	1.872	0.451	4.047	3.980	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8652	Glace crème vanille	Ice cream vanilla	+p	+p	+p	+p	Salmonella spp.	+	0.067	0.204	1.872	0.451	4.092	4.025	+	+p	+p	Salmonella spp.	+	+	PA	3	a	
2018	8653	Glace crème chocolat avec copeaux chocolat noir	Ice cream chocolate	+p	-	+p	-	Salmonella spp.	+	0.067	0.204	1.872	0.451	4.047	3.980	+	+p	-	Salmonella spp.	+	+	PA	3	a	
2018	8654	Crème glacée caramel	Ice cream caramel	+p	-	+p	-	Salmonella spp.	+	0.067	0.204	1.872	0.451	4.006	3.939	+	+p	-	Salmonella spp.	+	+	PA	3	a	
2018	8655	Crème glacée brownie	Ice cream brownie	+p	-	+p	-	Salmonella spp.	+	0.067	0.204	1.872	0.451	3.934	3.868	+	+p	-	Salmonella spp.	+	+	PA	3	a	
2019	136	Riz au lait saveur vanille	Rice pudding (vanilla)	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.309	0.197	-	st	st	/	/	-	NA	3	a	
2019	137	Riz au lait	Rice pudding	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.263	0.151	-	st	st	/	/	-	NA	3	a	
2019	138	Panna cotta caramel	Panna cotta	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.260	0.148	-	st	st	/	/	-	NA	3	a	
2019	139	Camembert au lait pasteurisé (19% MG)	Pasteurised milk cheese (19% fat level)	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.388	0.276	-	-	-	/	/	-	NA	3	a	
2019	140	Brique brebis au lait pasteurisé (11% MG)	Pasteurised milk cheese (11% fat level)	-	-	-	-	/	-	0.112	0.272	2.205	0.523	0.293	0.181	-	-	-	/	/	-	NA	3	a	
2019	141	Crème d'Isigny épaisse au lait pasteurisé (40% MG)	Pasteurised milk creme (40% fat)	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.274	0.162	-	st	st	/	/	-	NA	3	a	
2018	8150	Lait de brebis	Sheep milk	st	st	st	st	/	-	0.066	0.148	1.834	0.442	0.157	0.092	-	st	st	/	/	-	NA	3	b	
2018	8151	Lait de brebis	Sheep milk	st	st	st	st	/	-	0.066	0.148	1.834	0.442	0.157	0.092	-	st	st	/	/	-	NA	3	b	
2019	115	Lait cru fermier	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	0.389	0.391	0.308	-	-	-	/	/	-	NA	3	b	
2019	116	Lait cru fermier	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	0.389	0.322	0.239	-	-	-	/	/	-	NA	3	b	
2019	117	Lait cru fermier	Raw milk	-	-	-	-	/	-	0.083/0.098	0.216/0.229	1.639/1.949	0.389/0.443	0.715/0.626/0.651	0.632/0.528/0.553	+/-/+	-(RVSx5-; MSRVx5-)	-(RVSx5-; MSRVx5-)	E.coli (16S:E. coli)	-	-	PPNA	3	b	
2019	118	Lait cru de vache	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	0.389	0.255	0.171	-	-	-	/	/	-	NA	3	b	
2019	119	Lait cru de vache	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	0.389	0.376	0.292	-	-	-	/	/	-	NA	3	b	
2019	120	Lait cru de vache	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	0.389	0.298	0.215	-	-	-	/	/	-	NA	3	b	
2019	121	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.083	0.216	1.639	0.389	0.243	0.160	-	-	-	/	/	-	NA	3	b	
2019	122	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.083	0.216	1.639	0.389	0.228	0.145	-	-	+d/-	/	/	-	NA	3	b	
2019	123	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.083	0.216	1.639	0.389	0.236	0.152	-	+d(1)/-	-	/	/	-	NA	3	b	
2019	124	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.083/0.098	0.216/0.229	1.639/1.949	0.389/0.443	0.500/0.513/0.514	0.417/0.415/0.416	+/-/-	-(RVSx5-; MSRVx5-)	-(RVSx5-; MSRVx5-)	NI (16S: Proteus mirabilis)	-	-	PPNA	3	b	



MILK AND DAIRY PRODUCTS																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Tune
				RVS broth		MKTn broth		Identifi- cation	Result	RVS 21 h at 41,5°C±1°C															
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument						Confirmation				Final result	Agreement Ref/Alt				
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method							
										PC	Cut-off														
2019	853	Lait cru de vache fermier	Raw milk	-	d/+	+M	+M	Salmonella spp.	+	0.078	0.251	2.183	0.526	0.626	0.549	+	-	d/+	Salmonella spp.	+	+	PA	3	b	
2019	854	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.078	0.251	2.183	0.526	3.772	3.695	+	+m	+m	Salmonella spp.	+	+	PA	3	b	
2019	855	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.078	0.251	2.183	0.526	3.969	3.892	+	+m	+m	Salmonella spp.	+	+	PA	3	b	
2019	856	Lait cru de vache fermier	Raw milk	+m	+m	+1/2	+M	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.143	4.065	+	+m	+m	Salmonella spp.	+	+	PA	3	b	
2019	857	Lait cru de vache fermier	Raw milk	+m	+1/2	+M	+M	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.047	3.970	+	+m	+1/2	Salmonella spp.	+	+	PA	3	b	
2019	858	Lait cru de vache fermier	Raw milk	+M	+m	+M	+M	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.266	4.188	+	+M	+m	Salmonella spp.	+	+	PA	3	b	
2019	859	Lait cru de vache fermier	Raw milk	+m	+m	+1/2	+m	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.047	3.970	+	+m	+m	Salmonella spp.	+	+	PA	3	b	
2019	860	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.344	4.267	+	+m	+m	Salmonella spp.	+	+	PA	3	b	
2019	861	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.143	4.065	+	+m	+m	Salmonella spp.	+	+	PA	3	b	
2019	862	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.143	4.065	+	+m	+m	Salmonella spp.	+	+	PA	3	b	
2019	1272	Petit reblochon au lait cru (26%MG)	Raw milk cheese (26% Fat)	-	-	+m	-	Salmonella spp.	+	0.141	0.302	2.300	0.540	0.584	0.442	-	-	-	/	/	-	ND	3	b	
2019	1273	Roquefort au lait cru (32%MG)	Raw milk cheese (32% Fat)	-	-	+m	-	Salmonella spp.	+	0.141	0.302	2.300	0.540	2.503	2.362	+	+m	-	Salmonella spp.	+	+	PA	3	b	
2019	1274	Selles sur cher au lait cru (23%MG)	Raw milk cheese (23 % Fat)	+m	+M	+M	+1/2	Salmonella spp.	+	0.141	0.302	2.300	0.540	3.795	3.653	+	+1/2	+1/2	Salmonella spp.	+	+	PA	3	b	
2019	1275	Coulommiers au lait cru (23%MG)	Raw milk cheese (23% Fat)	+m	+m	+M	-	Salmonella spp.	+	0.141	0.302	2.300	0.540	3.969	3.827	+	+m	-	Salmonella spp.	+	+	PA	3	b	
2019	1276	Chabichou du Poitou au lait cru (24%MG)	Raw milk cheese (24% Fat)	-	-	-	-	/	-	0.141	0.302	2.300	0.540	0.414	0.272	-	-	-	/	/	-	NA	3	b	
2019	1277	Roquefort au lait cru (32%MG)	Raw milk cheese (32% Fat)	-	-	-	-	/	-	0.141	0.302	2.300	0.540	0.343	0.202	-	-	-	/	/	-	NA	3	b	
2019	1278	Neufchâtel au lait cru (25%MG)	Raw milk cheese (25% Fat)	-	-	st	-	/	-	0.141	0.302	2.300	0.540	0.321	0.179	-	-	-	/	/	-	NA	3	b	
2019	1279	Roquefort AOP au lait cru (31%MG)	Raw milk cheese (31% Fat)	-	-	-	-	/	-	0.141	0.302	2.300	0.540	0.384	0.243	-	-	-	/	/	-	NA	3	b	
2018	8294	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	2.682	2.645	+	+p	+p	Salmonella spp.	+	+	PA	3	c	
2018	8295	Lait en poudre demi écrémé	Half-skimmed milk powder	+p	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	2.895	2.858	+	+p	+p	Salmonella spp.	+	+	PA	3	c	
2018	8296	Lait en poudre demi écrémé	Half-skimmed milk powder	+M	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	2.631	2.594	+	+M	+p	Salmonella spp.	+	+	PA	3	c	
2018	8297	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	2.837	2.799	+	+p	+p	Salmonella spp.	+	+	PA	3	c	
2018	8298	Lait en poudre calcium+	Skimmed milk powder with more calcium	+p	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	2.790	2.753	+	+p	+p	Salmonella spp.	+	+	PA	3	c	
2018	8794	Poudre de lactosérum	Whey	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.200	1.794	0.426	4.006	3.916	+	+p	+p	Salmonella spp.	+	+	PA	3	c	
2018	8795	Poudre de lactosérum	Whey	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.200	1.794	0.426	3.845	3.755	+	+p	+p	Salmonella spp.	+	+	PA	3	c	
2018	8796	Caseinates	Caseinates	+p	+p	+md/+ m	+p	Salmonella spp.	+	0.090	0.200	1.794	0.426	4.046	3.957	+	+p	+p	Salmonella spp.	+	+	PA	3	c	
2018	8797	Caseinates	Caseinates	st	st	st	st	/	-	0.090	0.200	1.794	0.426	0.234	0.144	-	st	st	/	/	-	NA	3	c	
2018	8798	Maltodextrine	Maltodextrin	st	st	st	st	/	-	0.090	0.200	1.794	0.426	0.221	0.131	-	st	st	/	/	-	NA	3	c	
2018	8799	Maltodextrine	Maltodextrin	st	st	st	st	/	-	0.090	0.200	1.794	0.426	0.225	0.135	-	st	st	/	/	-	NA	3	c	
2019	142	Caseinate	Caseinate	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.254	0.142	-	st	st	/	/	-	NA	3	c	
2019	143	Maltodextrine	Maltodextrin	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.253	0.141	-	st	st	/	/	-	NA	3	c	
2019	144	Lactosérum	Lactosérum	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.261	0.149	-	st	st	/	/	-	NA	3	c	
2019	145	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	0.523	0.245	0.133	-	st	st	/	/	-	NA	3	c	
2019	146	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	0.523	0.269	0.157	-	st	st	/	/	-	NA	3	c	
2019	147	Poudre de lait écrémé	Skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	0.523	0.266	0.155	-	st	st	/	/	-	NA	3	c	
2019	148	Poudre de lait écrémé	Skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	0.523	0.260	0.148	-	st	st	/	/	-	NA	3	c	
2019	149	Poudre de lait calcium+	Skimmed milk powder with more calcium	-	-	-	-	/	-	0.112	0.272	2.205	0.523	0.264	0.152	-	st	st	/	/	-	NA	3	c	
2019	150	Poudre de lait écrémé	Skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	0.523	0.251	0.139	-	st	st	/	/	-	NA	3	c	
2019	151	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	0.523	0.258	0.146	-	st	st	/	/	-	NA	3	c	



VEGETABLES, FRUITS AND SEAFOOD																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C RVS 21 h at 41,5°C±1°C														Category	Tune
				RVS broth		MKTn broth		Identifi- cation	Result	ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt			
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe- rence method					
								PC	Cut-off																
2018	7960	Poulpe	Octopus (seafood)	-	-	-	-	/	-	0.098	0.194	1.801	0.426	0.222	0.123	-	-	-	/	/	-	NA	4	a	
2018	8666	Noix de saint jacques	Scallop	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	0.466	4.027	3.935	+	+p	+p	Salmonella spp.	+	+	PA	4	a	
2018	8667	Filet de lieu noir	Fish filet	+M	+M	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	0.466	4.180	4.088	+	+M	+M	Salmonella spp.	+	+	PA	4	a	
2018	8668	Filet de julienne	Fish filet	+M	+M	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	0.466	4.420	4.327	+	+M	+M	Salmonella spp.	+	+	PA	4	a	
2018	8669	Poulpe blanc	Octopus	+1/2	+M	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	0.466	4.072	3.980	+	+1/2	+M	Salmonella spp.	+	+	PA	4	a	
2018	8670	Filet de Merlan	Fish filet	+M	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	0.466	4.123	4.030	+	+M	+p	Salmonella spp.	+	+	PA	4	a	
2019	8	Bâtonnets de surimi saveur crabe	Surimi	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.656	3.585	+	+p	+p	Salmonella spp.	+	+	PA	4	a	
2019	9	Surimi	Surimi	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.971	3.899	+	+p	+p	Salmonella spp.	+	+	PA	4	a	
2019	10	Cocktail de fruits de mer	Seafood cocktail	+M	+p	+p	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.797	3.725	+	+M	+p	Salmonella spp.	+	+	PA	4	a	
2019	11	Cocktail de fruits de mer	Seafood cocktail	+M	+m	+M	+M	Salmonella spp.	+	0.072	0.220	1.875	0.451	4.094	4.022	+	+M	+m	Salmonella spp.	+	+	PA	4	a	
2019	12	Filet de cabillaud	Fish filet	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.774	3.702	+	+p	+p	Salmonella spp.	+	+	PA	4	a	
2019	13	Dos de cabillaud	Fish filet	+M	+p	+p	+p	Salmonella spp.	+	0.072	0.220	1.875	0.451	4.094	4.022	+	+M	+p	Salmonella spp.	+	+	PA	4	a	
2019	14	Encornet rouge	Squid	+M	+m	+M	+m	Salmonella spp.	+	0.072	0.220	1.875	0.451	3.711	3.639	+	+M	+m	Salmonella spp.	+	+	PA	4	a	
2019	15	Pavé de saumon	Salmon filet	-	-	-	-	/	-	0.072	0.220	1.875	0.451	0.254	0.182	-	-	-	/	/	-	NA	4	a	
2019	439	Noix de coquilles saint jacques	Scallops	-	-	-	-	/	-	0.072	0.225	2.221	0.537	0.437	0.365	-	-	-	/	/	-	NA	4	a	
2019	441	Filet de maquereaux	Mackerel	-	-	-	-	/	-	0.072	0.225	2.221	0.537	0.401	0.329	-	-	-	/	/	-	NA	4	a	
2019	442	Pavé de saumon	Salmon filet	-	-	-	-	/	-	0.072	0.225	2.221	0.537	0.263	0.191	-	-	-	/	/	-	NA	4	a	
2019	443	Encornet rouge	Fish filet	st	st	-	-	/	-	0.072	0.225	2.221	0.537	0.254	0.183	-	st	st	/	/	-	NA	4	a	
2019	444	Noix de saint jacques sans corail	Scallops	st	st	st	st	/	-	0.072	0.225	2.221	0.537	0.235	0.163	-	st	st	/	/	-	NA	4	a	
2019	991	Filet de bar	Fish filet	-	-	-	-	/	-	0.128	0.306	2.355	0.557	0.370	0.242	-	-	-	/	/	-	NA	4	a	
2018	8171	Alfalfa lentille poireau	Sprouts (lentils, leeks)	-	+md/+	+d/+	-	Salmonella spp.	+	0.090	0.202	2.100	0.503	2.775	2.685	+	-	+mdni/+	Salmonella spp.	+	+	PA	4	b	
2018	8172	Alfalfa douces	Sprouts	+1/2	+1/2	+1/2	+m	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.672	3.582	+	+1/2	+1/2	Salmonella spp.	+	+	PA	4	b	
2018	8173	Alfalfa douces	Sprouts	+1/2	+1/2	+1/2	+1/2	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.750	3.660	+	+1/2	+1/2	Salmonella spp.	+	+	PA	4	b	
2018	8174	Alfalfa radis fenouil	Sprouts (radish, fennel)	+m	+m	+m/-	+d/d/-	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.536	3.446	+	+m	+m	Salmonella spp.	+	+	PA	4	b	
2018	8175	Pousse d'épinards	Baby leaves (spinach)	+M	+M	+M	+M	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.903	3.813	+	+M	+M	Salmonella spp.	+	+	PA	4	b	
2018	8176	Jeunes pousses (mâche, laitue, épinards)	Baby leaves (lamb's lettuce, spinach)	+M	+M	+M	+M	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.773	3.683	+	+M	+M	Salmonella spp.	+	+	PA	4	b	
2018	8177	Jeunes pousses (mâche, roquette, laitue)	Baby leaves (lamb's lettuce, rocket)	-	-	-	-	/	-	0.090	0.202	2.100	0.503	0.283	0.193	-	-	-	/	/	-	NA	4	b	
2018	8178	Mesclun (Laitue rouge, roquette, cerfeuil)	Baby leaves (lamb's lettuce, rocket, chervil)	-	-	-	d/-	/	-	0.090	0.202	2.100	0.503	0.278	0.188	-	-	-	/	/	-	NA	4	b	
2018	8179	Mélange jeunes pousses (laitue, roquette, épinards)	Baby leaves (lamb's lettuce, spinach)	+M	+M	+m	+m	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.773	3.683	+	+M	+M	Salmonella spp.	+	+	PA	4	b	
2018	8180	Jeunes pousses épinards	Baby leaves (spinach)	+M	+M	+M	+M	Salmonella spp.	+	0.090	0.202	2.100	0.503	3.820	3.730	+	+M	+M	Salmonella spp.	+	+	PA	4	b	
2018	8810	Mesclun	Mesclun	+d/-	-	+d/-	-	/	-	0.067	0.204	1.872	0.451	0.306	0.239	-	+dni/-	-	/	/	-	NA	4	b	
2018	8811	Roquette	Rocket salad	-	-	-	-	/	-	0.067	0.204	1.872	0.451	0.400	0.334	-	-	-	/	/	-	NA	4	b	
2018	8812	Alfalfa	Sprouts	+d/-	+d/-	+d/st	+d/-	/	-	0.067	0.204	1.872	0.451	0.417	0.350	-	+dni/-	+dni/-	/	/	-	NA	4	b	
2018	8813	Alfalfa lentille poireau	Sprouts (lentils, leeks)	+d/-	+d/-	+d/st	+d/-	/	-	0.067	0.204	1.872	0.451	0.470	0.403	-	+dni/-	+dni/-	/	/	-	NA	4	b	
2018	8814	Jeunes pousses épinards	Baby leaves (spinach)	-	-	-	-	/	-	0.067	0.204	1.872	0.451	0.252	0.186	-	-	-	/	/	-	NA	4	b	
2018	8815	Alfalfa	Sprouts	-	-	-	-	/	-	0.067	0.204	1.872	0.451	0.405	0.339	-	-	-	/	/	-	NA	4	b	
2018	8816	Pousses épinards laitue rouge mâche	Baby leaves (spinach, lettuce, lamb's lettuce)	+d/-	-	-	+di/-	/	-	0.067	0.204	1.872	0.451	0.286	0.220	-	+dni/-	-	/	/	-	NA	4	b	
2018	8817	Pousses épinards red chard roquette	Baby leaves (rocket salad)	+d/-	-	-	-	/	-	0.067	0.204	1.872	0.451	0.237	0.170	-	+dni/-	-	/	/	-	NA	4	b	
2018	8818	Alfalfa lentille poireau	Sprouts (lentils, leeks)	+d/-	+d/-	+d/-	+d/-	/	-	0.067	0.204	1.872	0.451	0.497	0.431	-	+dni/-	+dni/-	/	/	-	NA	4	b	

\* Analyses performed according to the COFRAC accreditation

VEGETABLES, FRUITS AND SEAFOOD																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
				RVS broth		MKTn broth		Identifi- cation	Result	RVS 21 h at 41,5°C±1°C														
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation				Final result	Agreement Ref/Alt				
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method						
										PC	Cut-off													
2018	8819	Alfalfa radis fenouil	Sprouts (radish, fennel)	+d/d/-	+d/-	+d/-	+d/d/-	/	-	0.067/0.098	0.204/0.229	1.872/1.949	<b>0.451/0.443</b>	1.505/1.604/1.625	1.439/1.506/1.528	+/+/ +	+dni/d/-(RVSx5:-; MSRVx5:-)	+dni/-(RVSx5:-; MSRVx5:-)	/	/	-	PPNA	4	b
2019	16	Pousses d'épinards	Spinach leaves	-	-	-	-	/	-	0.072	0.220	1.875	<b>0.451</b>	0.248	0.176	-	-	-	/	/	-	NA	4	b
2019	17	Mélange de jeunes pousses	Baby leaves	+M	+m	+m	+M	Salmonella spp.	+	0.072	0.220	1.875	<b>0.451</b>	3.500	3.428	+	+M	+m	Salmonella spp.	+	+	PA	4	b
2018	7959	Cubes pommes de terre vitelotte	Potatoes	st	st	st	st	/	-	0.098	0.194	1.801	<b>0.426</b>	0.212	0.113	-	st	st	/	/	-	NA	4	c
2018	7969	Lamelle de pommes de terre précuites	Potatoes	-	-	-	-	/	-	0.098	0.194	1.801	<b>0.426</b>	0.202	0.103	-	-	-	/	/	-	NA	4	c
2018	8144	Pomme de terre précuites	Potatoes	-	-	-	-	/	-	0.066	0.148	1.834	<b>0.442</b>	0.211	0.146	-	-	-	/	/	-	NA	4	c
2018	8147	Lamelles de pommes de terre	Potatoes	-	-	-	-	/	-	0.066	0.148	1.834	<b>0.442</b>	0.183	0.118	-	-	-	/	/	-	NA	4	c
2018	8148	Lamelles de pommes de terre	Potatoes	-	-	-	-	/	-	0.066	0.148	1.834	<b>0.442</b>	0.212	0.146	-	-	-	/	/	-	NA	4	c
2018	8671	Purée de carottes	Carrot purée	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	<b>0.466</b>	3.986	3.894	+	+p	+p	Salmonella spp.	+	+	PA	4	c
2018	8672	Purée de courgettes	Zucchini purée	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	<b>0.466</b>	3.986	3.894	+	+p	+p	Salmonella spp.	+	+	PA	4	c
2018	8673	Houmous	Houmous	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	<b>0.466</b>	3.853	3.761	+	+p	+p	Salmonella spp.	+	+	PA	4	c
2018	8674	Caviar d'aubergines	Eggplant caviar	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	<b>0.466</b>	4.027	3.935	+	+p	+p	Salmonella spp.	+	+	PA	4	c
2018	8675	Caviar d'aubergines	Eggplant caviar	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	<b>0.466</b>	4.072	3.980	+	+p	+p	Salmonella spp.	+	+	PA	4	c
2018	8676	Houmous	Houmous	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	<b>0.466</b>	4.072	3.980	+	+p	+p	Salmonella spp.	+	+	PA	4	c
2018	8677	Salade de fruits tropical	Fruits salad (tropical)	st	st	st	st	/	-	0.092	0.235	1.955	<b>0.466</b>	0.324	0.231	-	st	st	/	/	-	NA	4	c
2018	8678	Salade de fruits ananas	Fruits salad (Pineapple)	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	<b>0.466</b>	4.123	4.030	+	+p	+p	Salmonella spp.	+	+	PA	4	c
2018	8679	Wok maraicher (carottes, poireaux, céleris)	Vegetables mix (carrots, leeks, celery)	+M	+M	+M	+p	Salmonella spp.	+	0.092	0.235	1.955	<b>0.466</b>	4.123	4.030	+	+M	+M	Salmonella spp.	+	+	PA	4	c
2018	8680	Mélange de légumes (petits pois, pomme de terre, haricots, carottes)	Vegetables mix (Green peas, potatoes, green beans, carrots)	+M	+M	+p	+p	Salmonella spp.	+	0.092	0.235	1.955	<b>0.466</b>	4.072	3.980	+	+M	+M	Salmonella spp.	+	+	PA	4	c
2019	18	Mangue coupée	Sliced mango	+M	+1/2	+M	+p	Salmonella spp.	+	0.072	0.220	1.875	<b>0.451</b>	3.674	3.602	+	+M	+1/2	Salmonella spp.	+	+	PA	4	c
2019	19	Wok asiatique (mélange de légumes crus)	Vegetables mix	+M	+M	+p	+p	Salmonella spp.	+	0.072	0.220	1.875	<b>0.451</b>	3.692	3.621	+	+M	+M	Salmonella spp.	+	+	PA	4	c
2019	20	Wok asiatique (mélange de légumes crus)	Vegetables mix	-	-	-	-	/	-	0.072	0.220	1.875	<b>0.451</b>	0.273	0.201	-	-	-	/	/	-	NA	4	c
2019	21	Mangue coupée	Sliced mango	-	-	-	-	/	-	0.072	0.220	1.875	<b>0.451</b>	0.473	0.401	-	-	-	/	/	-	NA	4	c
2019	22	Printanière de légumes	Vegetables mix	-	-	st	st	/	-	0.072	0.220	1.875	<b>0.451</b>	0.260	0.188	-	-	-	/	/	-	NA	4	c

INGREDIENTS AND SPECIFIC PRODUCTS																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Type
				RVS broth		MKTTn broth		Identifi- cation	Result	RVS 21 h at 41,5°C±1°C							Confirmation								
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument				XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refer- ence method	Final result	Agreement Ref/Alt						
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)							Result					
											PC	Cut-off													
2018	8145	Ciboulette	Chives	st	st	st	st	/	-	0.066	0.148	1.834	0.442	0.160	0.095	-	st	st	/	/	-	NA	5	a	
2018	8146	Ciboulette	Chives	st	st	st	st	/	-	0.066	0.148	1.834	0.442	0.157	0.092	-	st	st	/	/	-	NA	5	a	
2018	8153	Coriandre	Coriander	st	st	st	st	/	-	0.066	0.148	1.834	0.442	0.151	0.085	-	st	st	/	/	-	NA	5	a	
2018	8289	Origan entier	Oregano	-	-	-	-	/	-	0.038	0.149	1.799	0.440	0.192	0.154	-	-	-	/	/	-	NA	5	a	
2018	8290	Coriandre moulu	Coriander	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.156	0.118	-	st	st	/	/	-	NA	5	a	
2018	8291	Curcuma moulu	Curcuma	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.157	0.120	-	st	st	/	/	-	NA	5	a	
2018	8292	Gingembre moulu	Ginger	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.154	0.116	-	st	st	/	/	-	NA	5	a	
2018	8293	Poivre noir moulu	Black pepper	+M	+M	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	3.807	3.769	+	+M	+M	Salmonella spp.	+	+	PA	5	a	
2018	8800	Chocolat en poudre 100%	Chocolate powder (100%)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.200	1.794	0.426	4.092	4.002	+	+p	+p	Salmonella spp.	+	+	PA	5	a	
2018	8801	Poudre de chocolat 100%	Chocolate powder (100%)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.200	1.794	0.426	4.142	4.052	+	+p	+p	Salmonella spp.	+	+	PA	5	a	
2018	8802	Cacao en poudre 100%	Cocoa powder (100%)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.200	1.794	0.426	3.968	3.879	+	+p	+p	Salmonella spp.	+	+	PA	5	a	
2018	8803	Chocolat en poudre 100%	Chocolate powder (100%)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.200	1.794	0.426	4.046	3.957	+	+p	+p	Salmonella spp.	+	+	PA	5	a	
2019	310	Cumin moulu	Cumin	-	-	-	-	/	-	0.098	0.229	1.949	0.463	0.320	0.222	-	-	-	/	/	-	NA	5	a	
2019	311	Piment fort	Hot chilli	st	st	st	st	/	-	0.098	0.229	1.949	0.463	0.249	0.151	-	st	st	/	/	-	NA	5	a	
2019	312	Curry hot	Curry	st	st	st	st	/	-	0.098	0.229	1.949	0.463	0.228	0.130	-	st	st	/	/	-	NA	5	a	
2019	313	Piment doux	Sweet pepper	-	-	st	st	/	-	0.098	0.229	1.949	0.463	0.266	0.168	-	-	-	/	/	-	NA	5	a	
2019	314	Paprika doux	Sweet paprika	st	st	st	st	/	-	0.098	0.229	1.949	0.463	0.251	0.153	-	st	st	/	/	-	NA	5	a	
2019	315	Mélange épices couscous	Spices mix	-	-	-	-	/	-	0.098	0.229	1.949	0.463	0.239	0.142	-	-	-	/	/	-	NA	5	a	
2019	582	Liqueur de cacao	Cocoa liquor	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	4.199	4.128	+	+p	+p	Salmonella spp.	+	+	PA	5	a	
2019	583	Poudre de cacao alcalisé	Alkalized cocoa powder	st	st	st	st	/	-	0.072	0.225	2.221	0.537	0.312	0.240	-	st	st	/	/	-	NA	5	a	
2019	584	Masse cacao	Cocoa mass	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	4.199	4.128	+	+p	+p	Salmonella spp.	+	+	PA	5	a	
2019	849	Ciboulette	Chives	+M	+m	+m	+m	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.200	4.123	+	+M	+m	Salmonella spp.	+	+	PA	5	a	
2019	850	Coriandre	Coriander	+p	+p	+p	+p	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.200	4.123	+	+p	+p	Salmonella spp.	+	+	PA	5	a	
2019	851	Basilic	Basil	+M	+M	+M	+1/2	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.344	4.267	+	+M	+M	Salmonella spp.	+	+	PA	5	a	
2019	852	Persil plat	Flat-leaf parsley	+p	+p	+p	+p	Salmonella spp.	+	0.078	0.251	2.183	0.526	4.440	4.362	+	+p	+p	Salmonella spp.	+	+	PA	5	a	
2018	8299	Lait infantile en poudre 2ème âge avec probiotiques (Lactobacillus reuteri 7,2.10 <sup>6</sup> CFU/g)	Infant formula with probiotics (Lactobacillus reuteri 7,2.10 <sup>6</sup> CFU/g)	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.154	0.116	-	st	st	/	/	-	NA	5	b	
2018	8300	Lait infantile en poudre 1er âge avec probiotiques (B. lactis 4,1.10 <sup>6</sup> CFU/g)	Infant formula with probiotics (B. lactis 4,1.10 <sup>6</sup> CFU/g)	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.150	0.112	-	st	st	/	/	-	NA	5	b	
2018	8301	Lait infantile en poudre 2ème âge avec probiotiques (B. lactis + S. thermophilus 6,1.10 <sup>6</sup> CFU/g)	Infant formula with probiotics (B. lactis + S. thermophilus 6,1.10 <sup>6</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	3.937	3.900	+	+p	+p	Salmonella spp.	+	+	PA	5	b	
2018	8302	Lait infantile en poudre 2ème âge avec probiotiques (Lactobacillus fermentum hereditum 1,3.10 <sup>6</sup> CFU/g)	Infant formula with probiotics (Lactobacillus fermentum hereditum 1,3.10 <sup>6</sup> CFU/g)	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.166	0.128	-	st	st	/	/	-	NA	5	b	
2018	8303	Lait infantile en poudre 2ème âge avec probiotiques (Lactobacillus rhamnosus + Bifidobacterium infantis 9,7.10 <sup>6</sup> CFU/g)	Infant formula with probiotics (Lactobacillus rhamnosus + Bifidobacterium infantis 9,7.10 <sup>6</sup> CFU/g)	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.147	0.109	-	st	st	/	/	-	NA	5	b	
2018	8304	Céréales infantiles avec probiotiques saveur miel (B. lactis 7,0.10 <sup>5</sup> CFU/g)	Infant cereals (honey) with probiotics (B. lactis 7,0.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	4.082	4.044	+	+p	+p	Salmonella spp.	+	+	PA	5	b	
2018	8305	Céréales infantiles avec probiotiques saveur caramel (B. lactis 2,3.10 <sup>5</sup> CFU/g)	Infant cereals (caramel) with probiotics (B. lactis 2,3.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	4.041	4.003	+	+p	+p	Salmonella spp.	+	+	PA	5	b	

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INGREDIENTS AND SPECIFIC PRODUCTS																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Type
				RVS broth		MKTTn broth		Identifi- cation	Result	RVS 21 h at 41,5°C±1°C										Agreement Ref/Alt					
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation										
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refer- ence method	Final result						
						PC	Cut-off																		
2018	8306	Céréales infantiles avec probiotiques saveur biscuité ( <i>B. lactis</i> 4,9.10 <sup>4</sup> CFU/g)	Infant cereals (biscuit) with probiotics ( <i>B. lactis</i> 4,9.10 <sup>4</sup> CFU/g)	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.185	0.147	-	st	st	/	/	-	NA	5	b	
2018	8307	Céréales infantiles avec probiotiques saveur 5 céréales ( <i>B. lactis</i> 3,3.10 <sup>5</sup> CFU/g)	Infant cereals (5 cereals) with probiotics ( <i>B. lactis</i> 3,3.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	4.082	4.044	+	+p	+p	Salmonella spp.	+	+	PA	5	b	
2018	8308	Céréales infantiles avec probiotiques saveur vanille ( <i>B. lactis</i> 1,2.10 <sup>6</sup> CFU/g)	Infant cereals (vanilla) with probiotics ( <i>B. lactis</i> 1,2.10 <sup>6</sup> CFU/g)	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.180	0.143	-	st	st	/	/	-	NA	5	b	
2018	8831	Lait infantile en poudre 1er âge avec probiotiques ( <i>B. lactis</i> 6,0.10 <sup>5</sup> CFU/g)	Infant formula with probiotics ( <i>B. lactis</i> 6,0.10 <sup>5</sup> CFU/g)	st	st	st	st	/	-	0.098	0.229	1.949	0.463	0.226	0.128	-	st	st	/	/	-	NA	5	b	
2018	8832	Lait infantile en poudre 2ème âge avec probiotiques ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>5</sup> CFU/g)	Infant formula with probiotics ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.098	0.229	1.949	0.463	4.093	3.995	+	+p	+p	Salmonella spp.	+	+	PA	5	b	
2018	8833	Lait infantile en poudre premium 2ème âge avec probiotiques ( <i>Bifidobacterias</i> 1,5.10 <sup>3</sup> CFU/g)	Infant formula with probiotics ( <i>Bifidobacteria</i> 1,5.10 <sup>3</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.098	0.229	1.949	0.463	4.093	3.995	+	+p	+p	Salmonella spp.	+	+	PA	5	b	
2018	8834	Céréales infantiles à la vanille avec probiotiques ( <i>B. lactis</i> 1,9.10 <sup>6</sup> CFU/g)	Infant cereals (vanilla) with probiotics ( <i>B. lactis</i> 1,9.10 <sup>6</sup> CFU/g)	st	st	st	st	/	-	0.098	0.229	1.949	0.463	0.288	0.190	-	st	st	/	/	-	NA	5	b	
2018	8835	Lait infantile en poudre formule épaisse 1er âge avec probiotiques ( <i>Lactobacillus reuteri</i> 7,4.10 <sup>5</sup> CFU/g)	Infant formula with probiotics ( <i>Lactobacillus reuteri</i> 7,4.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.098	0.229	1.949	0.463	4.200	4.103	+	+p	+p	Salmonella spp.	+	+	PA	5	b	
2018	8836	Lait infantile en poudre 2ème âge avec probiotiques ( <i>Bifidobacterium infantis</i> 3,5.10 <sup>5</sup> CFU/g)	Infant formula with probiotics ( <i>Bifidobacterium infantis</i> 3,5.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.098	0.229	1.949	0.463	4.007	3.909	+	+p	+p	Salmonella spp.	+	+	PA	5	b	
2018	8837	Céréales infantiles biscuité avec probiotiques ( <i>B. lactis</i> 4,4.10 <sup>5</sup> CFU/g)	Infant cereals (Biscuit) with probiotics ( <i>B. lactis</i> 4,4.10 <sup>5</sup> CFU/g)	st	st	st	st	/	-	0.098	0.229	1.949	0.463	0.298	0.200	-	st	st	/	/	-	NA	5	b	
2018	8838	Céréales infantiles caramel avec probiotiques ( <i>B. lactis</i> 1,5.10 <sup>5</sup> CFU/g)	Infant cereals (caramel) with probiotics ( <i>B. lactis</i> 1,5.10 <sup>5</sup> CFU/g)	st	st	st	st	/	-	0.098	0.229	1.949	0.463	0.243	0.145	-	st	st	/	/	-	NA	5	b	
2018	8839	Céréales infantiles noisettes biscuité avec probiotiques ( <i>B. lactis</i> 7,5.10 <sup>4</sup> CFU/g)	Infant cereals (biscuit, nuts) with probiotics ( <i>B. lactis</i> 7,5.10 <sup>4</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.098	0.229	1.949	0.463	3.874	3.776	+	+p	+p	Salmonella spp.	+	+	PA	5	b	
2018	8840	Céréales infantiles 5 céréales avec probiotiques ( <i>B. lactis</i> 4,5.10 <sup>5</sup> CFU/g)	Infant cereals (5 cereals) with probiotics ( <i>B. lactis</i> 4,5.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.098	0.229	1.949	0.463	3.874	3.776	+	+p	+p	Salmonella spp.	+	+	PA	5	b	
2018	8284	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.166	0.129	-	st	st	/	/	-	NA	5	c	
2018	8285	Poudre d'œuf entier	Egg powder	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.166	0.129	-	st	st	/	/	-	NA	5	c	
2018	8286	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.179	0.141	-	st	st	/	/	-	NA	5	c	
2018	8287	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	Salmonella spp.	+	0.038	0.149	1.799	0.440	3.521	3.483	+	+p	+p	Salmonella spp.	+	+	PA	5	c	
2018	8288	Poudre de blanc d'œufs	Egg white powder	st	st	st	st	/	-	0.038	0.149	1.799	0.440	0.184	0.147	-	st	st	/	/	-	NA	5	c	
2019	108	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.083	0.216	1.639	0.389	4.007	3.924	+	+p	+p	Salmonella spp.	+	+	PA	5	c	

INGREDIENTS AND SPECIFIC PRODUCTS																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C RVS 21 h at 41,5°C±1°C														Category	Type
				RVS broth		MKTTn broth		Identi- fication	Result	ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt			
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe- rence method					
								PC	Cut-off																
2019	109	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.083	0.216	1.639	0.389	3.970	3.886	+	+p	+p	Salmonella spp.	+	+	PA	5	c	
2019	110	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.083	0.216	1.639	0.389	3.903	3.820	+	+p	+p	Salmonella spp.	+	+	PA	5	c	
2019	111	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.083	0.216	1.639	0.389	4.007	3.924	+	+p	+p	Salmonella spp.	+	+	PA	5	c	
2019	112	Œufs entier liquides pasteurisé	Pasteurised liquid whole egg	+p	+p	+p	+p	Salmonella spp.	+	0.083	0.216	1.639	0.389	4.048	3.964	+	+p	+p	Salmonella spp.	+	+	PA	5	c	
2019	113	Œufs entier liquides pasteurisé	Pasteurised liquid whole egg	+p	+p	+p	+p	Salmonella spp.	+	0.083	0.216	1.639	0.389	4.143	4.060	+	+p	+p	Salmonella spp.	+	+	PA	5	c	
2019	114	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.083	0.216	1.639	0.389	4.048	3.964	+	+p	+p	Salmonella spp.	+	+	PA	5	c	
2019	422	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	st	st	st	st	/	-	0.072	0.225	2.221	0.537	0.304	0.232	-	st	st	/	/	-	NA	5	c	
2019	423	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	st	st	st	st	/	-	0.072	0.225	2.221	0.537	0.311	0.239	-	st	st	/	/	-	NA	5	c	
2019	424	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	st	st	st	st	/	-	0.072	0.225	2.221	0.537	0.319	0.247	-	st	st	/	/	-	NA	5	c	
2019	425	Œufs entiers liquides pasteurisés	Pasteurised liquid whole egg	st	st	st	st	/	-	0.072	0.225	2.221	0.537	0.280	0.208	-	st	st	/	/	-	NA	5	c	
2019	426	Œufs entiers liquides pasteurisés	Pasteurised liquid whole egg	st	st	st	st	/	-	0.072	0.225	2.221	0.537	0.292	0.221	-	st	st	/	/	-	NA	5	c	
2019	427	Œufs entiers liquides pasteurisés	Pasteurised liquid whole egg	st	st	st	st	/	-	0.072	0.225	2.221	0.537	0.291	0.219	-	st	st	/	/	-	NA	5	c	
2019	428	Blanc d'œufs liquide pasteurisé	Pasteurised liquid egg white	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.873	3.801	+	+p	+p	Salmonella spp.	+	+	PA	5	c	
2019	429	Blanc d'œufs liquide pasteurisé	Pasteurised liquid egg white	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	4.047	3.975	+	+p	+p	Salmonella spp.	+	+	PA	5	c	
2019	430	Blanc d'œufs liquide pasteurisé	Pasteurised liquid egg white	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	4.047	3.975	+	+p	+p	Salmonella spp.	+	+	PA	5	c	

FEED PRODUCTS																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41,5°C±1°C										Agreement Ref/Alt					
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation										
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method	Final result						
										PC	Cut-off														
2018	8472	Croquettes pour chien mini adulte au poulet	Balls for dog	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.202	0.133	-	st	st	/	/	-	NA	6	a	
2018	8473	Croquettes au poulet pour chat	Balls for cat	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.205	0.136	-	st	st	/	/	-	NA	6	a	
2018	8474	Croquettes pour chien au poulet	Balls for dog with chicken	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.196	0.127	-	st	st	/	/	-	NA	6	a	
2018	8475	Croquettes pour chihuahua au poulet	Balls for dog with chicken	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.189	0.120	-	st	st	/	/	-	NA	6	a	
2018	8476	Croquette pour yorkshire terrier au poulet	Balls for dog with chicken	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.181	0.112	-	st	st	/	/	-	NA	6	a	
2019	125	Terrine pour chat à la truite et cabillaud	Terrine for cat (fish)	+p	+p	+p	+p	Salmonella spp.	+	0.112	0.272	2.205	0.523	3.904	3.792	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	126	Terrine pour chat au lapin	Terrine for cat (rabbit)	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.282	0.170	-	st	st	/	/	-	NA	6	a	
2019	127	Terrine pour chien à la volaille	Terrine for dog (poultry)	+p	+p	+p	+p	Salmonella spp.	+	0.112	0.272	2.205	0.523	4.007	3.895	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	128	Terrine pour chien au bœuf et au légumes	Terrine for dog (beef and vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.112	0.272	2.205	0.523	3.796	3.684	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	129	Saucisson pour chien viande et légumes	Sausage for dog (meat and vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.112	0.272	2.205	0.523	3.773	3.661	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	130	Saucisson pour chien viande et légumes	Sausage for dog (meat and vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.112	0.272	2.205	0.523	3.821	3.709	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	976	Biscuit croquant pour chien	Biscuit for dog	-	-	-	-	/	-	0.128	0.306	2.355	0.557	0.362	0.234	-	-	-	/	/	-	NA	6	a	
2019	977	Tablette au bœuf pour chien	Biscuit for dog	+p	+p	+p	+p	Salmonella spp.	+	0.128	0.306	2.355	0.557	3.934	3.806	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	978	Biscuit poulet fromage pour chien	Biscuit for dog (chicken meat and cheese)	+p	+p	+p	+p	Salmonella spp.	+	0.128	0.306	2.355	0.557	3.845	3.717	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	979	Biscuit pour chat au canard	Biscuit for cat (duck meat)	+p	+p	+p	+p	Salmonella spp.	+	0.128	0.306	2.355	0.557	3.934	3.806	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	980	Terrine au bœuf pour chat	Terrine for cat (beef meat)	+p	+p	+p	+p	Salmonella spp.	+	0.128	0.306	2.355	0.557	3.845	3.717	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	981	Saucisson pour chien viande et légumes	Sausage for dog (meat and vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.128	0.306	2.355	0.557	3.934	3.806	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	982	Terrine au lapin pour chat	Terrine for cat	+p	+p	+p	+p	Salmonella spp.	+	0.128	0.306	2.355	0.557	3.819	3.691	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	983	Terrine à la volaille au foie et aux légumes pour chien	Terrine for dog (vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.128	0.306	2.355	0.557	3.902	3.774	+	+p	+p	Salmonella spp.	+	+	PA	6	a	
2019	984	Terrine à la volaille au foie et aux légumes pour chien	Terrine for dog (vegetables)	st	st	st	st	/	-	0.128	0.306	2.355	0.557	0.364	0.236	-	st	st	/	/	-	NA	6	a	
2018	8462	Farine traitée pour poudeuse	Flour for laying hen	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.196	0.127	-	st	st	/	/	-	NA	6	b	
2018	8463	Colza	Rape	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.203	0.134	-	st	st	/	/	-	NA	6	b	
2018	8464	Tourteaux de tournesol	Sunflower pellets	-	-	-	-	/	-	0.069	0.185	1.738	0.417	0.231	0.162	-	-	-	/	/	-	NA	6	b	
2018	8465	Tourteaux de tournesol	Sunflower pellets	st	-	st	st	/	-	0.069	0.185	1.738	0.417	0.210	0.141	-	st	-	/	/	-	NA	6	b	
2018	8466	Son de blé farine	Flour of wheat bran	-	+m	+M	-	Salmonella spp.	+	0.069	0.185	1.738	0.417	3.988	3.918	+	-	+m	Salmonella spp.	+	+	PA	6	b	
2018	8467	Tourteaux de soja	Soya pellets	+M	+m	+M	+M	Salmonella spp.	+	0.069	0.185	1.738	0.417	3.950	3.881	+	+M	+m	Salmonella spp.	+	+	PA	6	b	
2018	8468	Tourteaux de soja	Soya pellets	-	-	-	-	/	-	0.069	0.185	1.738	0.417	0.253	0.184	-	-	-	/	/	-	NA	6	b	
2018	8469	Farine de croissance bétail	flour for livestock	+M	+m	+M	+M	Salmonella spp.	+	0.069	0.185	1.738	0.417	3.950	3.881	+	+M	+m	Salmonella spp.	+	+	PA	6	b	
2018	8470	Farine de tourteaux	Flour of pellets	-	-	-	-	/	-	0.069	0.185	1.738	0.417	0.296	0.227	-	-	-	/	/	-	NA	6	b	
2018	8471	Farine traitée pour poudeuse	Flour for laying hen	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.200	0.131	-	st	st	/	/	-	NA	6	b	
2018	8486	Alimentation pour jeune coq reproducteur	Feed for cock	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.192	0.122	-	st	st	/	/	-	NA	6	b	
2018	8487	Aliment pour dinde	Feed for turkey	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.185	0.116	-	st	st	/	/	-	NA	6	b	
2018	8488	Aliment pour poulet	Feed for chicken	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.190	0.121	-	st	st	/	/	-	NA	6	b	
2018	8489	Aliment tondeuse bétail	Feed for livestock	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.187	0.118	-	st	st	/	/	-	NA	6	b	



FEED PRODUCTS																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Tune
				RVS broth		MKTn broth		Identifi- cation	Result	RVS 21 h at 41,5°C±1°C							Confirmation								
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument				XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refer- ence method	Final result	Agreement Ref/Alt						
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)							Result					
2019	572	Alimentation volaille croissance	Feed for poultry	-	-	-	-	/	-	0.072	0.225	2.221	0.537	0.340	0.269	-	-	-	/	/	-	NA	6	b	
2019	573	Alimentation volaille croissance	Feed for poultry	md	+m	-	+md	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.149	3.078	+	md	+m	Salmonella spp.	+	+	PA	6	b	
2019	574	Tourteaux de soja	Soya pellets	+m	+1/2	+M	+m	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.819	3.747	+	+m	+1/2	Salmonella spp.	+	+	PA	6	b	
2019	575	Tourteaux de soja	Soya pellets	-	-	-	-	/	-	0.072	0.225	2.221	0.537	0.394	0.323	-	-	-	/	/	-	NA	6	b	
2019	576	Tourteaux de soja	Soya pellets	+m	+1/2	+M	+M	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.873	3.801	+	+m	+1/2	Salmonella spp.	+	+	PA	6	b	
2019	577	Tourteaux de soja	Soya pellets	+M	+1/2	+M	+m	Salmonella spp.	+	0.072	0.225	2.221	0.537	4.046	3.975	+	+M	+1/2	Salmonella spp.	+	+	PA	6	b	
2019	578	Alimentation croissance poulet	Feed for chicken	+M	+M	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.729	3.657	+	+M	+M	Salmonella spp.	+	+	PA	6	b	
2019	579	Alimentation croissance poulet	Feed for chicken	-	-	st	st	/	-	0.072	0.225	2.221	0.537	0.294	0.222	-	-	-	/	/	-	NA	6	b	
2019	580	Alimentation croissance poule pondeuse	Feed for laying hen	+m	+M	+M	+M	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.605	3.534	+	+m	+M	Salmonella spp.	+	+	PA	6	b	
2019	581	Alimentation croissance poule pondeuse	Feed for laying hen	-	-	-	-	/	-	0.072	0.225	2.221	0.537	0.355	0.284	-	-	-	/	/	-	NA	6	b	
2018	8477	Protéines animales transformées pour volaille	Dehydrated proteins for poultry	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.191	0.122	-	st	st	/	/	-	NA	6	c	
2018	8478	Matière premières pour bétail	Raw material for feed	-	-	-	-	/	-	0.069	0.185	1.738	0.417	0.248	0.179	-	-	-	/	/	-	NA	6	c	
2018	8479	Matière premières pour bétail	Raw material for feed	-	-	st	st	/	-	0.069	0.185	1.738	0.417	0.202	0.133	-	-	-	/	/	-	NA	6	c	
2018	8480	Matière premières pour bétail	Raw material for feed	-	-	-	-	/	-	0.069	0.185	1.738	0.417	0.233	0.164	-	-	-	/	/	-	NA	6	c	
2018	8481	Matière premières pour bétail	Raw material for feed	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.205	0.136	-	st	st	/	/	-	NA	6	c	
2018	8482	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	st	st	st	st	/	-	0.069	0.185	1.738	0.417	0.192	0.123	-	st	st	/	/	-	NA	6	c	
2018	8483	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	+m	+m	+M	+M	Salmonella spp.	+	0.069	0.185	1.738	0.417	3.855	3.786	+	+m	+m	Salmonella spp.	+	+	PA	6	c	
2018	8484	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	+1/2	+m	+1/2	+1/2	Salmonella spp.	+	0.069	0.185	1.738	0.417	4.028	3.959	+	+1/2	+m	Salmonella spp.	+	+	PA	6	c	
2018	8485	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	st	-	st	st	/	-	0.069	0.185	1.738	0.417	0.233	0.163	-	st	-	/	/	-	NA	6	c	
2019	131	Viande crue pour animaux	Raw meat for feed	+m	+p	+p	+p	Salmonella spp.	+	0.112	0.272	2.205	0.523	3.936	3.824	+	+m	+p	Salmonella spp.	+	+	PA	6	c	
2019	132	Soja liquide	Liquid soya	+p	+p	+p	+p	Salmonella spp.	+	0.112	0.272	2.205	0.523	4.048	3.936	+	+p	+p	Salmonella spp.	+	+	PA	6	c	
2019	133	Soja liquide	Liquid soya	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.335	0.223	-	st	st	/	/	-	NA	6	c	
2019	134	Soja liquide	Liquid soya	st	st	st	st	/	-	0.112	0.272	2.205	0.523	0.255	0.143	-	st	st	/	/	-	NA	6	c	
2019	135	Soja liquide	Liquid soya	+p	+p	+p	+p	Salmonella spp.	+	0.112	0.272	2.205	0.523	3.847	3.735	+	+p	+p	Salmonella spp.	+	+	PA	6	c	
2019	985	Protéines animales transformées poisson	Dehydrated proteins (fish)	st	st	st	st	/	-	0.128	0.306	2.355	0.557	0.324	0.196	-	st	st	/	/	-	NA	6	c	
2019	986	Protéines animales transformées poisson	Dehydrated proteins (fish)	st	st	-	st	/	-	0.128	0.306	2.355	0.557	0.332	0.204	-	st	st	/	/	-	NA	6	c	
2019	987	Protéines animales transformées porc	Dehydrated proteins (pork)	+M	+1/2	+m	+1/2	Salmonella spp.	+	0.128	0.306	2.355	0.557	3.934	3.806	+	+M	+1/2	Salmonella spp.	+	+	PA	6	c	
2019	988	Protéines animales transformées porc	Dehydrated proteins (pork)	-	-	-	-	/	-	0.128	0.306	2.355	0.557	0.506	0.378	-	-	-	/	/	-	NA	6	c	
2019	989	Protéines animales transformées volaille	Dehydrated proteins (poultry)	+p	+p	+p	+p	Salmonella spp.	+	0.128	0.306	2.355	0.557	2.937	2.809	+	+p	+p	Salmonella spp.	+	+	PA	6	c	
2019	990	Protéines animales transformées volaille	Dehydrated proteins (poultry)	-	-	-	-	/	-	0.128	0.306	2.355	0.557	0.500	0.372	-	-	-	/	/	-	NA	6	c	
2019	1377	Protéines déshydratées	Raw material dehydrated proteins	+p	+p	+p	+p	Salmonella spp.	+	0.141	0.302	2.300	0.540	3.873	3.731	+	+p	+p	Salmonella spp.	+	+	PA	6	c	
2019	1378	Protéines déshydratées	Raw material dehydrated proteins	+p	+p	+p	+p	Salmonella spp.	+	0.141	0.302	2.300	0.540	3.819	3.678	+	+p	+p	Salmonella spp.	+	+	PA	6	c	

FEED PRODUCTS																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41,5°C±1°C										Agreement Ref/Alt					
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation										
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method	Final result						
PC	Cut-off																								
2019	1379	Protéines déshydratées	Raw material dehydrated proteins	+p	+p	+p	+p	Salmonella spp.	+	0.141	0.302	2.300	0.540	3.819	3.678	+	+p	+p	Salmonella spp.	+	+	PA	6	c	
2019	1380	Protéines déshydratées	Raw material dehydrated proteins	+p	+p	+p	+p	Salmonella spp.	+	0.141	0.302	2.300	0.540	3.771	3.630	+	+p	+p	Salmonella spp.	+	+	PA	6	c	



ENVIRONMENTAL SAMPLES (excluding primary production samples)																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Type
				RVS broth		MKTn broth		Identification	Result	RVS 21 h at 41,5°C±1°C							Confirmation								
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument				XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method	Final result	Agreement Ref/Alt						
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)							Result					
											PC	Cut-off													
2018	8152	Eau de process (industrie du lait)	Process water (milk industry)	st	st	st	st	/	-	0.066	0.148	1.834	0.442	0.148	0.082	-	st	st	/	/	-	NA	7	a	
2018	8496	Eau de process (Industrie du lait)	Process water (Milk industry)	+p	+p	+p	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	2.885	2.796	+	+p	+p	Salmonella spp.	+	+	PA	7	a	
2018	8497	Eau de lavage (Industrie du lait)	Cleaning water (Milk industry)	-	-	st	st	/	-	0.088	0.204	2.114	0.506	0.213	0.125	-	-	-	/	/	-	NA	7	a	
2018	8498	Eau de lavage surface (Industrie du lait)	Surface cleaning water (Milk industry)	+p	+p	+p	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	3.875	3.787	+	+p	+p	Salmonella spp.	+	+	PA	7	a	
2018	8499	Eau début de rinçage circuit concentrateur (Industrie du lait)	Rinse water (Milk industry)	+p	+p	+p	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	3.731	3.643	+	+p	+p	Salmonella spp.	+	+	PA	7	a	
2018	8500	Eau de process laveuse (Industrie des produits de la mer)	Process water (Seafood industry)	+p	+p	+p	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	4.049	3.961	+	+p	+p	Salmonella spp.	+	+	PA	7	a	
2018	8501	Eau laveuse de poissons (Industrie des produits de la mer)	Process water (Seafood industry)	+p	+p	+p	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	4.202	4.114	+	+p	+p	Salmonella spp.	+	+	PA	7	a	
2018	8502	Eau de process (Industrie du poisson)	Process water (Fish industry)	+p	+p	+p	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	3.936	3.848	+	+p	+p	Salmonella spp.	+	+	PA	7	a	
2018	8503	Eau de process (Industrie du poisson)	Process water (Fish industry)	+p	+p	+p	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	4.094	4.006	+	+p	+p	Salmonella spp.	+	+	PA	7	a	
2018	8504	Eau de rinçage (Industrie du poisson)	Rinse water (Fish industry)	+p	+p	+p	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	4.008	3.920	+	+p	+p	Salmonella spp.	+	+	PA	7	a	
2018	8505	Eau de rinçage risotto	Rinse water (Production of risotto)	+p	+p	+p	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	4.094	4.006	+	+p	+p	Salmonella spp.	+	+	PA	7	a	
2018	8820	Eau de process pareuse (industrie des produits de la mer)	Process water (Seafood industry)	-	-	-	-	/	-	0.067	0.204	1.872	0.451	0.302	0.236	-	-	-	/	/	-	NA	7	a	
2018	8821	Eau de rinçage ustensiles Knacks porc (production saucisses)	Rinse water (production of pork sausages)	st	st	st	st	/	-	0.067	0.204	1.872	0.451	0.201	0.135	-	st	st	/	/	-	NA	7	a	
2018	8822	Eau de lavage surface (Industrie du lait)	Washing water (Milk industry)	st	st	st	st	/	-	0.067	0.204	1.872	0.451	0.208	0.141	-	st	st	/	/	-	NA	7	a	
2018	8823	Eau de rinçage (Industrie du poisson)	Rinse water (Fish industry)	st	st	st	st	/	-	0.067	0.204	1.872	0.451	0.208	0.142	-	st	st	/	/	-	NA	7	a	
2018	8824	Eau rinçage robot coupe jambon (production jambon)	Rinse water (production of ham)	st	st	st	st	/	-	0.067	0.204	1.872	0.451	0.210	0.143	-	st	st	/	/	-	NA	7	a	
2019	590	Eau de lavage caniveau (production choux fleur, industrie de végétaux)	Washing water gutter (vegetables industry)	-	-	-	-	/	-	0.091	0.260	2.266	0.544	0.363	0.271	-	-	-	/	/	-	NA	7	a	
2019	591	Eau de lavage siphon SAS P1 (industrie de végétaux)	Washing water SAS (vegetables industry)	st	st	-	-	/	-	0.091	0.260	2.266	0.544	0.288	0.196	-	st	st	/	/	-	NA	7	a	
2019	592	Eau de lavage caniveau 3UR30 (industrie de végétaux)	Washing water gutter (vegetables industry)	-	-	-	-	/	-	0.091	0.260	2.266	0.544	0.391	0.300	-	-	-	/	/	-	NA	7	a	
2019	593	Eau de lavage BAC (industrie de viande de bœuf/porc)	Washing water BAC (vegetables industry)	st	st	-	-	/	-	0.091	0.260	2.266	0.544	0.314	0.223	-	st	st	/	/	-	NA	7	a	
2018	8506	Déchets de sol (Industrie des produits de la mer)	Ground wastes (Seafood industry)	-	-	-	-	/	-	0.088	0.204	2.114	0.506	0.257	0.169	-	-	-	/	/	-	NA	7	b	
2018	8507	Déchets de sol saumon avec épices (Industrie du poisson)	Ground wastes salmon with spices (Fish industry)	-	-	st	st	/	-	0.088	0.204	2.114	0.506	0.214	0.126	-	-	-	/	/	-	NA	7	b	

ENVIRONMENTAL SAMPLES (excluding primary production samples)																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Tune
				RVS broth		MKTTn broth		Identifi- cation	Result	RVS 21 h at 41,5°C±1°C										Agreement Ref/Alt					
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation										
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refer- ence method	Final result						
						PC	Cut-off																		
2018	8508	Déchets de découpe (Industrie de la viande)	Wastes (Meat industry)	+m	+m	+m	+m	Salmonella spp.	+	0.088	0.204	2.114	0.506	3.550	3.462	+	+m	+m	Salmonella spp.	+	+	PA	7	b	
2018	8509	Déchets knack de porc	Meat wastes	+M	+M	+M	+p	Salmonella spp.	+	0.088	0.204	2.114	0.506	4.049	3.961	+	+M	+M	Salmonella spp.	+	+	PA	7	b	
2018	8510	Déchet produits de la mer (Industrie du poisson)	Seafood wastes (Fish industry)	+p	+p	+p	+M	Salmonella spp.	+	0.088	0.204	2.114	0.506	3.937	3.848	+	+p	+p	Salmonella spp.	+	+	PA	7	b	
2018	8804	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	-	-	-	-	/	-	0.090	0.200	1.794	0.426	0.228	0.138	-	st	st	/	/	-	NA	7	b	
2018	8805	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	st	st	st	st	/	-	0.090	0.200	1.794	0.426	0.211	0.122	-	st	st	/	/	-	NA	7	b	
2018	8806	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.200	1.794	0.426	4.092	4.002	+	+p	+p	Salmonella spp.	+	+	PA	7	b	
2018	8807	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	st	st	st	st	/	-	0.090	0.200	1.794	0.426	0.227	0.137	-	st	st	/	/	-	NA	7	b	
2018	8808	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	st	st	st	st	/	-	0.090	0.200	1.794	0.426	0.201	0.112	-	st	st	/	/	-	NA	7	b	
2019	431	Déchet production de chantilly	Dust (production of whipped cream)	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.968	3.897	+	+p	+p	Salmonella spp.	+	+	PA	7	b	
2019	432	Déchet production de chantilly	Dust (production of whipped cream)	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.934	3.862	+	+p	+p	Salmonella spp.	+	+	PA	7	b	
2019	433	Déchet végétal (production de RTRH Veggie)	Vegetable dust (production of Vegetable RTRH)	+M	+1/2	+M	+M	Salmonella spp.	+	0.072	0.225	2.221	0.537	4.006	3.934	+	+M	+1/2	Salmonella spp.	+	+	PA	7	b	
2019	434	Déchet végétal (production de RTRH Veggie)	Vegetable dust (production of Vegetable RTRH)	+M	+m	+M	+M	Salmonella spp.	+	0.072	0.225	2.221	0.537	4.343	4.272	+	+M	+m	Salmonella spp.	+	+	PA	7	b	
2019	594	Déchets de mée jambon végétal (production jambon végétal)	Dust vegetable ham	-	-	-	-	/	-	0.091	0.260	2.266	0.544	0.298	0.207	-	-	-	/	/	-	NA	7	b	
2019	595	Déchets de mée jambon végétal (production jambon végétal)	Dust vegetable ham	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.297	0.206	-	st	st	/	/	-	NA	7	b	
2019	596	Déchets de chou brocolis (industrie de végétaux)	Dust broccoli (vegetables industry)	-	-	-	-	/	-	0.091	0.260	2.266	0.544	0.389	0.297	-	-	-	/	/	-	NA	7	b	
2019	597	Déchet de poissons sans épice (production conserve de poissons)	Dust fish without spice (production of fish cans)	+p	+p	+p	+p	Salmonella spp.	+	0.091	0.260	2.266	0.544	3.969	3.877	+	+p	+p	Salmonella spp.	+	+	PA	7	b	
2019	598	Déchet de poissons avec épices (production conserve de poissons)	Dust fish with spice (production of fish cans)	+p	+p	+p	+p	Salmonella spp.	+	0.091	0.260	2.266	0.544	3.969	3.877	+	+p	+p	Salmonella spp.	+	+	PA	7	b	
2019	599	Déchets coupe de saumon (industrie de produits de la mer)	Dust salmon (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.438	0.347	-	st	st	/	/	-	NA	7	b	
2019	600	Déchets sol avec épices (industrie de produits de la mer)	Dust of the ground (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.329	0.238	-	st	st	/	/	-	NA	7	b	
2019	601	Déchets saucisse végétale (production saucisse végétale)	Dust vegetable sausage (production of vegetable sausages)	st	st	-	-	/	-	0.091	0.260	2.266	0.544	0.321	0.229	-	st	st	/	/	-	NA	7	b	
2019	602	Déchets peau de poisson (production conserve de poissons)	Dust fish (production of fish cans)	-	-	-	-	/	-	0.091	0.260	2.266	0.544	0.313	0.221	-	-	-	/	/	-	NA	7	b	
2019	603	Déchets coupe de saumon (industrie de produits de la mer)	Dust salmon (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.296	0.204	-	st	st	/	/	-	NA	7	b	
2019	435	Lingette avant nettoyage poussoir (production RTRH Veggie)	Wipe before cleaning push button (production of Vegetable RTRH)	+p	+p	+p	+M	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.819	3.747	+	+p	+p	Salmonella spp.	+	+	PA	7	c	

ENVIRONMENTAL SAMPLES (excluding primary production samples)																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Time
				RVS broth		MKTn broth		Identifi- cation	Result	RVS 21 h at 41,5°C±1°C										Agreement Ref/Alt					
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation										
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refer- ence method	Final result						
						PC	Cut-off																		
2019	436	Lingette avant nettoyage plan de travail (production RTRH Veggie)	Wipe before cleaning working plan (production of Vegetable RTRH)	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.902	3.831	+	+p	+p	Salmonella spp.	+	+	PA	7	c	
2019	437	Lingette après nettoyage cutter (production RTRH Veggie)	Wipe after cleaning cutter (production of Vegetable RTRH)	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.690	3.618	+	+p	+p	Salmonella spp.	+	+	PA	7	c	
2019	438	Lingette après nettoyage (production RTRH Veggie)	Wipe after cleaning (production of Vegetable RTRH)	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.225	2.221	0.537	3.510	3.438	+	+p	+p	Salmonella spp.	+	+	PA	7	c	
2019	604	Ecouvillon fabrication de poudre de lait E6 (industrie laitière)	Swab production of milk powder (milk industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.274	0.182	-	st	st	/	/	-	NA	7	c	
2019	605	Ecouvillon fabrication de poudre de lait E14 (industrie laitière)	Swab production of milk powder (milk industry)	+p	+p	+p	+p	Salmonella spp.	+	0.091	0.260	2.266	0.544	3.969	3.877	+	+p	+p	Salmonella spp.	+	+	PA	7	c	
2019	606	Ecouvillon lave bottes 14 SAS P2 (industrie de produits de la mer)	Swab, boots washing machine (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.301	0.210	-	st	st	/	/	-	NA	7	c	
2019	607	Ecouvillon P1 tapis global (industrie de produits de la mer)	Swab, global carpet (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.283	0.192	-	st	st	/	/	-	NA	7	c	
2019	608	Ecouvillon tapis DARFRESH (industrie de produits de la mer)	Swab, carpet (seafood industry)	+p	+p	+p	+p	Salmonella spp.	+	0.091	0.260	2.266	0.544	3.934	3.843	+	+p	+p	Salmonella spp.	+	+	PA	7	c	
2019	609	Ecouvillon après nettoyage MAF2 (industrie de la viande)	Swab after cleaning (meat industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.379	0.288	-	st	st	/	/	-	NA	7	c	
2019	610	Ecouvillon roue circulaire P2 (industrie de produits de la mer)	Swab, circular wheel (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.292	0.200	-	st	st	/	/	-	NA	7	c	
2019	611	Ecouvillon tablette SAS P2 (industrie de produits de la mer)	Swab (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.295	0.204	-	st	st	/	/	-	NA	7	c	
2019	612	Ecouvillon fabrication de poudre de lait E13 (industrie laitière)	Swab production of milk powder (milk industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.277	0.185	-	st	st	/	/	-	NA	7	c	
2019	613	Ecouvillon fabrication de poudre de lait E7 (industrie laitière)	Swab production of milk powder (milk industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.280	0.188	-	st	st	/	/	-	NA	7	c	
2019	614	Ecouvillon cuve sang après nettoyage (industrie de la viande)	Swab, blood box after cleaning (meat industry)	st	st	st	st	/	-	0.091	0.260	2.266	0.544	0.310	0.219	-	st	st	/	/	-	NA	7	c	
2019	1022	Eponge avant nettoyage paille déchets (industrie de la viande)	Sponge before cleaning, table (meat industry)	+m	+m	+m	+m	Salmonella spp.	+	0.090	0.255	2.185	0.524	3.750	3.660	+	+m	+m	Salmonella spp.	+	+	PA	7	c	
2019	1023	Eponge avant nettoyage paille découpe (industrie de la viande)	Sponge before cleaning, cutting table (meat industry)	-	-	-	-	/	-	0.090	0.255	2.185	0.524	0.402	0.312	-	-	-	/	/	-	NA	7	c	
2019	1024	Eponge avant nettoyage sol viande (industrie de la viande)	Sponge before cleaning, ground (meat industry)	+M	+m	+M	+M	Salmonella spp.	+	0.090	0.255	2.185	0.524	4.344	4.254	+	+M	+m	Salmonella spp.	+	+	PA	7	c	
2019	1025	Eponge avant nettoyage paille P1 (industrie de la viande)	Sponge before cleaning, table (meat industry)	+m	+m	+m	+M	Salmonella spp.	+	0.090	0.255	2.185	0.524	3.393	3.303	+	+m	+m	Salmonella spp.	+	+	PA	7	c	

ENVIRONMENTAL SAMPLES (excluding primary production samples)																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C														Category	Tune
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41,5°C±1°C										Agreement Ref/Alt					
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmation										
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method	Final result						
										PC	Cut-off														
2019	1026	Lingette après nettoyage Tapis inox L3 (industrie de la viande)	Wipe after cleaning, stainless steel carpet (meat industry)	+M	+p	+p	+p	Salmonella spp.	+	0.090	0.255	2.185	0.524	4.047	3.957	+	+M	+p	Salmonella spp.	+	+	PA	7	c	
2019	1027	Lingette après nettoyage 3 Dec L1 (industrie de la viande)	Wipe after cleaning (meat industry)	st	st	st	st	/	-	0.090	0.255	2.185	0.524	0.273	0.183	-	st	st	/	/	-	NA	7	c	
2019	1028	Lingette après nettoyage 5 table ronde (industrie de la viande)	Wipe after cleaning, round table (meat industry)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.255	2.185	0.524	4.092	4.003	+	+p	+p	Salmonella spp.	+	+	PA	7	c	
2019	1029	Lingette avant nettoyage tapis a&s ds (industrie de la viande)	Wipe before cleaning, carpet (meat industry)	+M	+p	+1/2	+M	Salmonella spp.	+	0.090	0.255	2.185	0.524	4.092	4.003	+	+M	+p	Salmonella spp.	+	+	PA	7	c	
2019	1030	Lingette avant nettoyage table ronde (industrie de la viande)	Wipe before cleaning, round table (meat industry)	+1/2	+M	+m	+M	Salmonella spp.	+	0.090	0.255	2.185	0.524	4.092	4.003	+	+1/2	+M	Salmonella spp.	+	+	PA	7	c	
2019	1031	Lingette avant nettoyage tapis inox épaule (industrie de la viande)	Wipe before cleaning, inox carpet (meat industry)	+m	+m	+M	+M	Salmonella spp.	+	0.090	0.255	2.185	0.524	4.143	4.053	+	+m	+m	Salmonella spp.	+	+	PA	7	c	



## Results after storage for 72 h at 5°C ± 3°C

READY-TO-EAT AND READY-TO-REHEAT																						
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦					Alternative method: BACSpec Salmonella 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type	
				RVS broth		MKTTn broth		Identification	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument						Confirmations		Final result	Agreement Ref/Alt 72h			
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample - Blank	Result	XLD	ASAP						
PC	Cut-off																					
2018	8006	Sandwich thon crudités	Sandwich with tuna and vegetables	+M	+M	+M	+M	Salmonella spp.	+	0.066	0.148	1.834	0.442	2.706	2.640	+	+M	+M	+	PA	1	a
2018	8007	Sandwich duo saumon	Sandwich with salmon	+M	+M	+M	+M	Salmonella spp.	+	0.066	0.148	1.834	0.442	2.633	2.568	+	+M	+M	+	PA	1	a
2018	8008	Salade de pâtes et surimi	Deli salad with pasta and surimi	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.086	3.021	+	+p	+p	+	PA	1	a
2018	8009	Salade de tortis et concombre saumon	Deli salad with pasta cucumber and salmon	+M	+M	+M	+1/2	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.007	2.942	+	+M	+M	+	PA	1	a
2018	8010	Salade de riz provençale thon basilic	Deli salad with rice tuna and basil	+M	+p	+M	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.201	3.135	+	+M	+p	+	PA	1	a
2018	8012	Sandwich rosette	Sandwich with delicatessen	+M	+M	+M	+M	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.903	3.838	+	+M	+p	+	PA	1	a
2018	8013	Sandwich viennois jambon emmental	Sandwich with ham and cheese	+M	+M	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.969	3.904	+	+M	+M	+	PA	1	a
2018	8014	Piémontaise au jambon	Deli salad piemontaise	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.969	3.904	+	+p	+p	+	PA	1	a
2018	8015	Salade de museau de porc	Deli salad with pork meat	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.874	3.808	+	+p	+p	+	PA	1	a
2018	8662	Carottes râpées assaisonnées	Seasoned sliced carrots	+M	+M	+M	+M	Salmonella spp.	+	0.057	0.161	1.720	0.416	3.855	3.798	+	+M	+M	+	PA	1	a
2018	8664	Terrine saumon et saumon fumé	Salmon terrine	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.186	4.129	+	+p	+p	+	PA	1	a
2018	8665	Pâté de campagne	Pâté	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	3.430	3.373	+	+p	+p	+	PA	1	a
2018	8016	Cabillaud sauce citron riz légumes	Fish with lemon rice and vegetables	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.265	3.199	+	+p	+p	+	PA	1	b
2018	8017	Penne au saumon épinards	Pasta with salmon and spinach	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.498	3.433	+	+p	+p	+	PA	1	b
2018	8018	Parmentier de poisson	Fish parmentier	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.375	3.309	+	+p	+p	+	PA	1	b
2018	8019	Petites gambas compotée de tomates	Seafood with tomatoes	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.412	3.346	+	+p	+p	+	PA	1	b
2018	8020	Tielles sétoises (encornet)	RTRH seafood	+p	+p	st	st	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.125	3.059	+	+p	+p	+	PA	1	b
2018	8025	Moussaka	Moussaka	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.475	3.409	+	+p	+p	+	PA	1	b
2018	8364	Goulasch bœuf charolais	Goulash with beef	+p	+p	+p	+p	Salmonella spp.	+	0.084	0.203	1.858	0.444	4.143	4.059	+	+p	+p	+	PA	1	b
2018	8365	Ratatouille et poulet	Ratatouille and chicken meat	+p	+p	+p	+p	Salmonella spp.	+	0.084	0.203	1.858	0.444	4.266	4.182	+	+p	+p	+	PA	1	b
2018	8028	Harengs fumés doux	Smoked herring	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	4.092	4.027	+	+p	+p	+	PA	1	c
2018	8029	Harengs fumés doux	Smoked herring	+p	+p	+p	+p	Salmonella spp.	+	0.066	0.148	1.834	0.442	3.969	3.903	+	+p	+p	+	PA	1	c
2018	8158	Carpaccio au parmesan	Carpaccio with cheese	+p	+p	+p	+p	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.969	3.894	+	+p	+p	+	PA	1	c
2018	8159	Carpaccio bœuf huile d'olive citron basilic	Carpaccio with lemon basil and olive	+1/2	+M	+p	+p	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.750	3.675	+	+M	+M	+	PA	1	c
2018	8160	Carpaccio basilic	Carpaccio with basil	+M	+M	+M	+M	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.820	3.745	+	+M	+p	+	PA	1	c
2018	8369	Magret de canard fumé	Smoked breast of duck	-	+1/2	+M	+M	Salmonella spp.	+	0.084	0.203	1.858	0.444	4.047	3.964	+	-	+M	+	PA	1	c
2018	8370	Magret de canard fumé séché	Smoked breast of duck	+p	+p	+M	+p	Salmonella spp.	+	0.084	0.203	1.858	0.444	4.047	3.964	+	+p	+p	+	PA	1	c
2018	8371	Aiguillettes de canard marinées herbes de Provence	Marinated duck meat	+m	+M	+M	+M	Salmonella spp.	+	0.084	0.203	1.858	0.444	4.092	4.009	+	+m	+M	+	PA	1	c
2018	8372	Saumon fumé de Norvège	Smoked salmon	+M	+M	+M	+M	Salmonella spp.	+	0.084	0.203	1.858	0.444	4.092	4.009	+	+M	+M	+	PA	1	c
2018	8373	Lardons de saumon fumé bio	Smoked salmon organic	+M	+p	+p	+M	Salmonella spp.	+	0.084	0.203	1.858	0.444	4.047	3.964	+	+p	+p	+	PA	1	c
2018	8374	Filet d'anchois marinés	Marinated anchovy	+p	+p	+p	+p	Salmonella spp.	+	0.084	0.203	1.858	0.444	4.047	3.963	+	+p	+p	+	PA	1	c

MEAT PRODUCTS																						
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1*						Alternative method: BACSpec Salmonella 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument						Confirmations		Final result	Agreement Ref/Alt 72h			
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample - Blank	Result	XLD	ASAP						
PC	Cut-off																					
2018	7732	Jarret de porc avec os	Pork meat	+1/2	+m	+m	+m	Salmonella spp.	+	0.096	0.180	1.828	0.433	4.008	3.912	+	+1/2	+1/2	+	PA	2	a
2018	7751	Farce porc bœuf	Pork meat	+m	+m	+m	+m	Salmonella spp.	+	0.096	0.180	1.828	0.433	2.956	2.860	+	+1/2	+1/2	+	PA	2	a
2018	7825	Poitrine marinée porc	Seasoned	+m	+1/2	+1/2	+1/2	Salmonella spp.	+	0.073	0.162	1.646	0.393	4.007	3.935	+	+m	+1/2	+	PA	2	a
2018	7829	Noix joue de porc	Pork meat	+m	+m	+1/2	+1/2	Salmonella spp.	+	0.073	0.162	1.646	0.393	2.211	2.139	+	+m	+m	+	PA	2	a
2018	7954	Brochette viande poivron	Seasoned beef meat	+M	+M	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	4.048	3.949	+	+M	+M	+	PA	2	a
2018	7968	Haché de porc	Pork meat	+d/+	+md/+	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	1.774	1.675	+	+m	+m	+	PA	2	a
2018	8656	Effeillé de charolais congelé	Frozen beef meat	+1/2	+1/2	+1/2	+M	Salmonella spp.	+	0.076	0.192	1.695	0.405	4.142	4.066	+	+1/2	+M	+	PA	2	a
2018	8657	Bavette Aloyau congelé	Frozen beef meat	+M	+p	+M	+M	Salmonella spp.	+	0.076	0.192	1.695	0.405	4.265	4.189	+	+p	+p	+	PA	2	a
2018	8658	Faux filet charolais congelé	Frozen beef meat	+M	+M	+1/2	+M	Salmonella spp.	+	0.076	0.192	1.695	0.405	4.199	4.123	+	+M	+p	+	PA	2	a
2018	8659	Filet mignon de porc congelé	Frozen pork meat	+1/2	+1/2	+m	+M	Salmonella spp.	+	0.076	0.192	1.695	0.405	4.005	3.930	+	+1/2	+M	+	PA	2	a
2018	8660	Sauté de veau congelé	Frozen veal meat	+m	+1/2	+1/2	+M	Salmonella spp.	+	0.076	0.192	1.695	0.405	4.142	4.066	+	+m	+M	+	PA	2	a
2018	8661	Souris d'agneau congelé	Frozen lamb meat	+1/2	+M	+M	+p	Salmonella spp.	+	0.076	0.192	1.695	0.405	4.005	3.930	+	+1/2	+p	+	PA	2	a
2018	7731	VSM de poulet	Chicken meat	+m	+m	+1/2	+m	Salmonella spp.	+	0.096	0.180	1.828	0.433	3.905	3.809	+	+(2)	+m	+	PA	2	b
2018	7737	Préparation de viande blanche de poulet	Chicken meat	+m	+m	+m	+m	Salmonella spp.	+	0.096	0.180	1.828	0.433	4.049	3.953	+	+m	+1/2	+	PA	2	b
2018	7747	VSM rouge de dinde	Turkey meat	+m	+m	+m	+p	Salmonella spp.	+	0.096	0.180	1.828	0.433	4.008	3.913	+	+m	+1/2	+	PA	2	b
2018	7749	Cous	Poultry neck	+m	+m	+m	+1/2	Salmonella spp.	+	0.096	0.180	1.828	0.433	3.424	3.328	+	+m	+m	+	PA	2	b
2018	7752	VSM de dinde	Turkey meat	+m	+m	+m	+m	Salmonella spp.	+	0.096	0.180	1.828	0.433	3.752	3.656	+	+m	+m	+	PA	2	b
2018	7832	Caille broyée	Quail meat	+m	+1/2	+1/2	+1/2	Salmonella spp.	+	0.073	0.162	1.646	0.393	4.201	4.129	+	+m	+1/2	+	PA	2	b
2018	7957	Paupiette de dinde	Turkey meat	-	-d/-	+m	+1/2	Salmonella Derby	+	0.098/ 0.066	0.194/ 0.148	1.801/ 1.834	0.431/ 0.4442	0.304/ 0.239/ 0.234	0.206/ 0.174/ 0.169	-/-	-	-	-	ND	2	b
2018	7961	VSM dinde	Turkey meat	+m	+m	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	4.200	4.102	+	+m	+m	+	PA	2	b
2018	7963	Coquelet désossé	Cockerel meat	+M	+M	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	4.048	3.949	+	+M	+M	+	PA	2	b
2018	7970	Escalope de volaille	Poultry meat	-	+d/-	-d/-	-d/-	/	-	0.098	0.194	1.801	0.426	0.294	0.195	-	-	-	-	NA	2	b
2018	7978	Pavé de dinde	Turkey meat	-	+m	+M	+M	Salmonella spp.	+	0.098	0.194	1.801	0.426	3.069	2.970	+	-	+m	+	PA	2	b
2018	8142	Filet de dinde congelé	Frozen turkey meat	+m	+M	+1/2	+M	Salmonella spp.	+	0.081	0.173	1.607	0.381	4.049	3.968	+	+m	+M	+	PA	2	b
2018	8143	Roti de lapin farci	Roasted rabbit	+m	+M	+M	+M	Salmonella spp.	+	0.081	0.173	1.607	0.381	3.936	3.855	+	+m	+1/2	+	PA	2	b
2018	7743	Saucisse chorizo	Delicatessen (chorizo)	+1/2	+m	+m	+p	Salmonella spp.	+	0.096	0.180	1.828	0.433	2.911	2.816	+	+m	+1/2	+	PA	2	c
2018	7813	Chair à saucisse	Delicatessen (for sausage)	+m	+1/2	+1/2	+1/2	Salmonella spp.	+	0.073	0.162	1.646	0.393	4.093	4.021	+	+m	+1/2	+	PA	2	c
2018	7966	Saucisse de Toulouse	Delicatessen	-	+md/+	+M	+m	Salmonella spp.	+	0.098	0.194	1.801	0.426	0.818	0.720	+	+m	+m	+	PA	2	c
2019	1	Bacon fumé	Bacon	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.874	3.793	+	+p	+p	+	PA	2	c
2019	2	Bacon	Bacon	+md/+	+p	+M	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.874	3.793	+	+m	+p	+	PA	2	c
2019	3	Salami (35,6% MG)	Salami	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.607	3.525	+	+p	+p	+	PA	2	c
2019	4	Salami fumé (47% MG)	Smoked salami	-	+M	-	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.523	3.442	+	-	+M	+	PA	2	c

MEAT PRODUCTS																						
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1 <sup>♦</sup>						Alternative method: BACSpec Salmonella 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identi- fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument						Confirmations		Final result	Agreement Ref/Alt 72h			
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP						
2019	6	Merguez (22% MG)	Merguez	-	+m	+m	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.820	3.739	+	-	+m	+	PA	2	c
2019	7	Merguez	Merguez	+M	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.375	3.294	+	+p	+p	+	PA	2	c

MILK AND DAIRY PRODUCTS																							
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BACSpec Salmonella 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C												Category	Type
				RVS broth		MKTn broth		Identi- fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C										Final result	Agreement Ref/Alt 72h		
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmations								
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample - Blank	Result	XLD	ASAP							
PC	Cut-off																						
2018	8161	Chèvre au lait pasteurisé (23%MG)	Pasteurised milk goat cheese (23% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.075	0.207	2.001	0.482	4.006	3.931	+	+p	+p	+	PA	3	a	
2018	8162	Cheddar en tranche (34% MG)	Cheddar (34% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.075	0.207	2.001	0.482	4.092	4.017	+	+p	+p	+	PA	3	a	
2018	8166	Camembert au lait pasteurisé (21% MG)	Pasteurised milk cheese (21% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.935	3.860	+	+p	+p	+	PA	3	a	
2018	8167	Riz au lait	Rice pudding with pasteurised milk	+p	+p	+p	+p	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.935	3.860	+	+p	+p	+	PA	3	a	
2018	8168	Riz au lait vanille	Rice pudding with pasteurised milk and vanilla	+p	+p	+p	+p	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.969	3.894	+	+p	+p	+	PA	3	a	
2018	8169	Gouda cumin au lait pasteurisé (31% MG)	Pasteurised milk cheese with cumin (31% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.934	3.859	+	+p	+p	+	PA	3	a	
2018	8170	Fromage brebis lait pasteurisé (40% MG)	Pasteurised milk goat cheese (40% fat)	+p	+p	+p	+p	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.969	3.894	+	+p	+p	+	PA	3	a	
2018	8650	Glace vanille intense	Ice cream vanilla	+p	+p	+p	+p	Salmonella spp.	+	0.076	0.192	1.695	0.405	4.092	4.016	+	+p	+p	+	PA	3	a	
2018	8651	Glace crème café	Ice cream coffee	+p	+p	+p	+p	Salmonella spp.	+	0.076	0.192	1.695	0.405	4.092	4.016	+	+p	+p	+	PA	3	a	
2018	8652	Glace crème vanille	Ice cream vanilla	+p	+p	+p	+p	Salmonella spp.	+	0.076	0.192	1.695	0.405	4.199	4.124	+	+p	+p	+	PA	3	a	
2018	8653	Glace crème chocolat avec copeaux chocolat noir	Ice cream chocolate	+p	-	+p	-	Salmonella spp.	+	0.076	0.192	1.695	0.405	3.934	3.858	+	+p	-	+	PA	3	a	
2018	8654	Crème glacée caramel	Ice cream caramel	+p	-	+p	-	Salmonella spp.	+	0.076	0.192	1.695	0.405	3.968	3.893	+	+p	-	+	PA	3	a	
2018	8655	Crème glacée brownie	Ice cream brownie	+p	-	+p	-	Salmonella spp.	+	0.076	0.192	1.695	0.405	3.934	3.858	+	+p	-	+	PA	3	a	
2019	117	Lait cru fermier	Raw milk	-	-	-	-	/	-	0.081/ 0.064	0.223/ 0.234	2.006/ 2.213	0.494/ 0.537	0.818/ 0.689/ 0.662	0.736/ 0.626/ 0.598	+/-/+	-	-	-	PPNA	3	b	
2019	121	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.081	0.223	2.006	0.481	0.241	0.159	-	st	st	-	NA	3	b	
2019	122	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.081	0.223	2.006	0.481	0.228	0.147	-	st	st	-	NA	3	b	
2019	123	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.081	0.223	2.006	0.481	0.221	0.140	-	st	-	-	NA	3	b	
2019	124	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.081	0.223	2.006	0.481	0.525	0.443	-	-	-	-	NA	3	b	
2019	853	Lait cru de vache fermier	Raw milk	-	d/+	+M	+M	Salmonella spp.	+	0.103	0.282	2.026	0.481	0.676	0.573	+	-	+md/+	+	PA	3	b	
2019	854	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.621	3.518	+	+m	+m	+	PA	3	b	
2019	855	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.795	3.692	+	+m	+m	+	PA	3	b	
2019	856	Lait cru de vache fermier	Raw milk	+m	+m	+1/2	+M	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.935	3.831	+	+m	+m	+	PA	3	b	
2019	857	Lait cru de vache fermier	Raw milk	+m	+1/2	+M	+M	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.873	3.770	+	+m	+m	+	PA	3	b	
2019	858	Lait cru de vache fermier	Raw milk	+M	+m	+M	+M	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.006	3.903	+	+M	+M	+	PA	3	b	
2019	859	Lait cru de vache fermier	Raw milk	+m	+m	+1/2	+m	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.820	3.716	+	+m	+1/2	+	PA	3	b	
2019	860	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.873	3.770	+	+m	+M	+	PA	3	b	
2019	861	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.143	4.039	+	+m	+1/2	+	PA	3	b	
2019	862	Lait cru de vache fermier	Raw milk	+m	+m	+M	+M	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.006	3.903	+	+1/2	+1/2	+	PA	3	b	
2019	1272	Petit reblochon au lait cru (26%MG)	Raw milk cheese (26% Fat)	-	-	+m	-	Salmonella spp.	+	0.074	0.240	1.938	0.466	0.398	0.324	-	-	-	-	ND	3	b	
2019	1273	Roquefort au lait cru (32%MG)	Raw milk cheese (32% Fat)	-	-	+m	-	Salmonella spp.	+	0.074	0.240	1.938	0.466	1.418	1.345	+	+m	+m	+	PA	3	b	
2019	1274	Selles sur cher au lait cru (23%MG)	Raw milk cheese (23% Fat)	+m	+M	+M	+1/2	Salmonella spp.	+	0.074	0.240	1.938	0.466	3.654	3.580	+	+M	+M	+	PA	3	b	



MILK AND DAIRY PRODUCTS																						
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				RVS broth		MKTTn broth		Identi- fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument						Confirmations		Final result	Agreement Ref/Alt 72h			
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP						
PC	Cut-off																					
2019	1275	Coulommiers au lait cru (23%MG)	Raw milk cheese (23% Fat)	+m	+m	+M	-	Salmonella spp.	+	0.074	0.240	1.938	0.466	3.794	3.721	+	+m	+m	+	PA	3	b
2018	8294	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	2.935	2.843	+	+p	+m	+	PA	3	c
2018	8295	Lait en poudre demi écrémé	Half-skimmed milk powder	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	3.410	3.318	+	+p	+m	+	PA	3	c
2018	8296	Lait en poudre demi écrémé	Half-skimmed milk powder	+M	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	3.310	3.218	+	+M	+m	+	PA	3	c
2018	8297	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	3.103	3.010	+	+p	+m	+	PA	3	c
2018	8298	Lait en poudre calcium+	Skimmed milk powder with more calcium	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	3.173	3.081	+	+p	+m	+	PA	3	c
2018	8794	Poudre de lactosérum	Whey	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.220	1.874	0.446	4.048	3.958	+	+p	+p	+	PA	3	c
2018	8795	Poudre de lactosérum	Whey	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.220	1.874	0.446	3.936	3.845	+	+p	+p	+	PA	3	c
2018	8796	Caseinates	Caseinates	+p	+p	+md/+m	+p	Salmonella spp.	+	0.090	0.220	1.874	0.446	4.094	4.003	+	+p	+p	+	PA	3	c
2018	8799	Maltodextrine	Maltrodextrin	st	st	st	st	/	-	0.090	0.220	1.874	0.446	0.260	0.170	-	st	st	-	NA	3	c

VEGETABLES, FRUITS AND SEAFOOD																							
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				RVS broth		MKTTn broth		Identi- fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C										Agreement Ref/Alt 72h			
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmations		Final result						
										Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result		XLD	ASAP				
		PC	Cut-off																				
2018	8666	Noix de saint jacques	Scallop	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.264	4.207	+	+p	+p	+	PA	4	a	
2018	8667	Filet de lieu noir	Fish filet	+M	+M	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.186	4.129	+	+p	+p	+	PA	4	a	
2018	8668	Filet de julienne	Fish filet	+M	+M	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.120	4.063	+	+M	+M	+	PA	4	a	
2018	8669	Poulpe blanc	Octopus	+1/2	+M	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.120	4.063	+	+1/2	+M	+	PA	4	a	
2018	8670	Filet de Merlan	Fish filet	+M	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.120	4.063	+	+M	+p	+	PA	4	a	
2019	8	Bâtonnets de surimi saveur crabe	Surimi	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.935	3.854	+	+p	+p	+	PA	4	a	
2019	9	Surimi	Surimi	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.267	4.185	+	+p	+p	+	PA	4	a	
2019	10	Cocktail de fruits de mer	Seafood cocktail	+M	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.048	3.966	+	+M	+M	+	PA	4	a	
2019	11	Cocktail de fruits de mer	Seafood cocktail	+M	+m	+M	+M	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.201	4.119	+	+1/2	+1/2	+	PA	4	a	
2019	12	Filet de cabillaud	Fish filet	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.935	3.854	+	+p	+p	+	PA	4	a	
2019	13	Dos de cabillaud	Fish filet	+M	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.267	4.185	+	+M	+M	+	PA	4	a	
2019	14	Encornet rouge	Squid	+M	+m	+M	+m	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.935	3.854	+	+M	+M	+	PA	4	a	
2018	8171	Alfalfa lentille poireau	Sprouts (lentils, leeks)	-	+mdni/+	+d/+	-	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.654	3.579	+	-	-d/ +md/+	+	PA	4	b	
2018	8172	Alfalfa douces	Sprouts	+1/2	+1/2	+1/2	+m	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.934	3.859	+	+m	+1/2	+	PA	4	b	
2018	8173	Alfalfa douces	Sprouts	+1/2	+1/2	+1/2	+1/2	Salmonella spp.	+	0.075	0.207	2.001	0.482	4.439	4.364	+	+1/2	+m	+	PA	4	b	
2018	8174	Alfalfa radis fenouil	Sprouts (radish, fennel)	+m	+m	+mni/-	+d/d/-	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.934	3.859	+	+m	+m	+	PA	4	b	
2018	8175	Pousse d'épinards	Baby leaves (spinach)	+M	+M	+M	+M	Salmonella spp.	+	0.075	0.207	2.001	0.482	4.200	4.125	+	+M	+M	+	PA	4	b	
2018	8176	Jeunes pousses (mâche, laitue, épinards)	Baby leaves (lamb's lettuce, spinach)	+M	+M	+M	+M	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.772	3.697	+	+M	+M	+	PA	4	b	
2018	8179	Mélange jeunes pousses (laitue, roquette, épinards)	Baby leaves (lamb's lettuce, spinach)	+M	+M	+m	+m	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.819	3.744	+	+M	+M	+	PA	4	b	
2018	8180	Jeunes pousses épinards	Baby leaves (spinach)	+M	+M	+M	+M	Salmonella spp.	+	0.075	0.207	2.001	0.482	3.795	3.720	+	+M	+M	+	PA	4	b	
2018	8810	Mesclun	Mesclun	+dni/-	-	+dni/-	-	/	-	0.076	0.192	1.695	0.405	0.274	0.198	-	-	-	-	NA	4	b	
2018	8812	Alfalfa	Sprouts	+dni/-	+dni/-	+dni/st	+dni/-	/	-	0.076	0.192	1.695	0.405	0.381	0.305	-	-	-	-	NA	4	b	
2018	8813	Alfalfa lentille poireau	Sprouts (lentils, leeks)	+dni/-	+dni/-	+dni/st	+dni/-	/	-	0.076	0.192	1.695	0.405	0.399	0.324	-	-	-	-	NA	4	b	
2018	8816	Pousses épinards laitue rouge mâche	Baby leaves (spinach, lettuce, lamb's lettuce)	+dni/-	-	-	+dni/-	/	-	0.076	0.192	1.695	0.405	0.266	0.190	-	-	-	-	NA	4	b	
2018	8818	Alfalfa lentille poireau	Sprouts (lentils, leeks)	+dni/-	+dni/-	+dni/-	+dni/-	/	-	0.076	0.192	1.695	0.405	0.417	0.341	-	-	-	-	NA	4	b	
2018	8819	Alfalfa radis fenouil	Sprouts (radish, fennel)	+dni/d/-	+dni/-	+dni/-	+dni/d/-	/	-	0.075/ 0.098	0.192/ 0.229	1.695/ 1.949	0.405/ 0.443	1.060/ 1.419/ 1.357	0.984/ 1.321/ 1.259	+ / + / +	-d/ (RVSx5-; MSRVx5-)	-d/ (RVSx5-; MSRVx5-)	-	PPNA	4	b	
2019	17	Mélange de jeunes pousses	Baby leaves	+M	+m	+m	+M	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.691	3.609	+	+M	+M	+	PA	4	b	
2018	8671	Purée de carottes	Carrot purée	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	3.855	3.798	+	+p	+p	+	PA	4	c	
2018	8672	Purée de courgettes	Zucchini purée	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.120	4.063	+	+p	+p	+	PA	4	c	
2018	8673	Houmous	Houmous	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	3.967	3.910	+	+p	+p	+	PA	4	c	
2018	8674	Caviar d'aubergines	Eggplant caviar	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.063	4.006	+	+p	+p	+	PA	4	c	
2018	8675	Caviar d'aubergines	Eggplant caviar	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.012	3.955	+	+p	+p	+	PA	4	c	

VEGETABLES, FRUITS AND SEAFOOD																						
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				RVS broth		MKTTn broth		Identification	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample - Blank	Result	XLD	ASAP						
		PC	Cut-off																			
2018	8676	Houmous	Houmous	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.063	4.006	+	+p	+p	+	PA	4	c
2018	8678	Salade de fruits ananas	Fruits salad (Pineapple)	+p	+p	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.120	4.063	+	+p	+p	+	PA	4	c
2018	8679	Wok maraicher (carottes, poireaux, céleris)	Vegetables mix (carrots, leeks, celery)	+M	+M	+M	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.063	4.006	+	+M	+M	+	PA	4	c
2018	8680	Mélange de légumes (petits pois, pomme de terre, haricots, carottes)	Vegetables mix (Green peas, potatoes, green beans, carrots)	+M	+M	+p	+p	Salmonella spp.	+	0.057	0.161	1.720	0.416	4.186	4.129	+	+M	+M	+	PA	4	c
2019	18	Mangue coupée	Sliced mango	+M	+1/2	+M	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	3.935	3.854	+	+M	+1/2	+	PA	4	c
2019	19	Wok asiatique (mélange de légumes crus)	Vegetables mix	+M	+M	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.007	3.925	+	+M	+M	+	PA	4	c

INGREDIENTS AND SPECIFIC PRODUCTS																						
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				RVS broth		MKTn broth		Identi- fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument						Confirmations		Final result	Agreement Ref/Alt 72h			
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP						
PC	Cut-off																					
2018	8293	Poivre noir moulu	Black pepper	+M	+M	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	3.913	3.821	+	+M	+M	+	PA	5	a
2018	8800	Chocolat en poudre 100%	Chocolate powder (100%)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.220	1.874	0.446	4.048	3.957	+	+p	+p	+	PA	5	a
2018	8801	Poudre de chocolat 100%	Chocolate powder (100%)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.220	1.874	0.446	4.007	3.917	+	+p	+p	+	PA	5	a
2018	8802	Cacao en poudre 100%	Cocoa powder (100%)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.220	1.874	0.446	4.144	4.053	+	+p	+p	+	PA	5	a
2018	8803	Chocolat en poudre 100%	Chocolate powder (100%)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.220	1.874	0.446	4.144	4.053	+	+p	+p	+	PA	5	a
2019	582	Liqueur de cacao	Cocoa liquor	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	4.199	4.110	+	+p	+p	+	PA	5	a
2019	584	Masse cacao	Cocoa mass	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	4.006	3.917	+	+p	+p	+	PA	5	a
2019	849	Ciboulette	Chives	+M	+m	+m	+m	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.969	3.866	+	+M	+m	+	PA	5	a
2019	850	Coriandre	Coriander	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.143	4.039	+	+M	+p	+	PA	5	a
2019	851	Basilic	Basil	+M	+M	+M	+1/2	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.200	4.097	+	+M	+M	+	PA	5	a
2019	852	Persil plat	Flat-leaf parsley	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.200	4.097	+	+p	+p	+	PA	5	a
2018	8299	Lait infantile en poudre 2ème âge avec probiotiques ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>6</sup> UFC/g)	Infant formula with probiotics ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>6</sup> CFU/g)	st	st	st	st	/	-	0.074	0.200	1.458	0.346	0.206	0.132	-	st	st	-	NA	5	b
2018	8301	Lait infantile en poudre 2ème âge avec probiotiques ( <i>B. lactis</i> + <i>S. thermophilus</i> 6,1.10 <sup>6</sup> UFC/g)	Infant formula with probiotics ( <i>B. lactis</i> + <i>S. thermophilus</i> 6,1.10 <sup>6</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	4.178	4.086	+	+p	+p	+	PA	5	b
2018	8304	Céréales infantiles avec probiotiques saveur miel ( <i>B. lactis</i> 7,0.10 <sup>5</sup> UFC/g)	Infant cereals (honey) with probiotics ( <i>B. lactis</i> 7,0.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	4.070	3.978	+	+p	+p	+	PA	5	b
2018	8305	Céréales infantiles avec probiotiques saveur caramel ( <i>B. lactis</i> 2,3.10 <sup>5</sup> UFC/g)	Infant cereals (caramel) with probiotics ( <i>B. lactis</i> 2,3.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	4.070	3.978	+	+p	+p	+	PA	5	b
2018	8307	Céréales infantiles avec probiotiques saveur 5 céréales ( <i>B. lactis</i> 3,3.10 <sup>5</sup> UFC/g)	Infant cereals (5 cereals) with probiotics ( <i>B. lactis</i> 3,3.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	3.985	3.892	+	+p	+p	+	PA	5	b
2018	8831	Lait infantile en poudre 1er âge avec probiotiques ( <i>B. lactis</i> 6,0.10 <sup>5</sup> UFC/g)	Infant formula with probiotics ( <i>B. lactis</i> 6,0.10 <sup>5</sup> CFU/g)	st	st	st	st	/	-	0.103	0.231	1.783	0.420	0.241	0.139	-	st	st	-	NA	5	b
2018	8832	Lait infantile en poudre 2ème âge avec probiotiques ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>5</sup> UFC/g)	Infant formula with probiotics ( <i>Lactobacillus reuteri</i> 7,2.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	4.266	4.163	+	+p	+p	+	PA	5	b
2018	8833	Lait infantile en poudre premium 2ème âge avec probiotiques ( <i>Bifidobactéries</i> 1,5.10 <sup>3</sup> UFC/g)	Infant formula with probiotics ( <i>Bifidobactéries</i> 1,5.10 <sup>3</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	4.047	3.945	+	+p	+p	+	PA	5	b
2018	8835	Lait infantile en poudre formule épaisse 1er âge avec probiotiques ( <i>Lactobacillus reuteri</i> 7,4.10 <sup>5</sup> UFC/g)	Infant formula with probiotics ( <i>Lactobacillus reuteri</i> 7,4.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	4.266	4.163	+	+p	+p	+	PA	5	b
2018	8836	Lait infantile en poudre 2ème âge avec probiotiques ( <i>Bifidobacterium infantis</i> 3,5.10 <sup>5</sup> UFC/g)	Infant formula with probiotics ( <i>Bifidobacterium infantis</i> 3,5.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	4.143	4.040	+	+p	+p	+	PA	5	b
2018	8839	Céréales infantiles noisettes biscuité avec probiotiques ( <i>B. lactis</i> 7,5.10 <sup>4</sup> UFC/g)	Infant cereals (biscuit, nuts) with probiotics ( <i>B. lactis</i> 7,5.10 <sup>4</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	3.969	3.866	+	+p	+p	+	PA	5	b
2018	8840	Céréales infantiles 5 céréales avec probiotiques ( <i>B. lactis</i> 4,5.10 <sup>5</sup> UFC/g)	Infant cereals (5 cereals) with probiotics ( <i>B. lactis</i> 4,5.10 <sup>5</sup> CFU/g)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	4.006	3.904	+	+p	+p	+	PA	5	b

♦ Analyses performed according to the COFRAC accreditation

INGREDIENTS AND SPECIFIC PRODUCTS																						
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1 <sup>♦</sup>						Alternative method: BACSpec Salmonella 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identi- fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument						Confirmations		Final result	Agreement Ref/Alt 72h			
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP						
PC	Cut-off																					
2018	8287	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	Salmonella spp.	+	0.092	0.196	1.675	0.396	3.824	3.732	+	+p	+p	+	PA	5	c
2019	108	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.143	4.062	+	+p	+p	+	PA	5	c
2019	109	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.201	4.119	+	+p	+p	+	PA	5	c
2019	110	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.143	4.062	+	+p	+p	+	PA	5	c
2019	111	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.345	4.263	+	+p	+p	+	PA	5	c
2019	112	Œufs entier liquides pasteurisé	Pasteurised liquid whole egg	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.143	4.062	+	+p	+p	+	PA	5	c
2019	113	Œufs entier liquides pasteurisé	Pasteurised liquid whole egg	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.201	4.119	+	+p	+p	+	PA	5	c
2019	114	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	+p	+p	+p	+p	Salmonella spp.	+	0.081	0.223	2.006	0.481	4.201	4.119	+	+p	+p	+	PA	5	c
2019	428	Blanc d'œufs liquide pasteurisé	Pasteurised liquid egg white	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	4.142	4.054	+	+p	+p	+	PA	5	c
2019	429	Blanc d'œufs liquide pasteurisé	Pasteurised liquid egg white	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	4.142	4.054	+	+p	+p	+	PA	5	c
2019	430	Blanc d'œufs liquide pasteurisé	Pasteurised liquid egg white	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	4.266	4.177	+	+p	+p	+	PA	5	c



FEED PRODUCTS																						
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BACSpec Salmonella 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTn broth		Identi- fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument						Confirmations		Final result	Agreement Ref/Alt 72h			
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP						
PC	Cut-off																					
2019	125	Terrine pour chat à la truite et cabillaud	Terrine for cat (fish)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	3.874	3.771	+	+p	+p	+	PA	6	a
2019	127	Terrine pour chien à la volaille	Terrine for dog (poultry)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	3.846	3.743	+	+p	+p	+	PA	6	a
2019	128	Terrine pour chien au bœuf et au légumes	Terrine for dog (beef and vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	3.622	3.519	+	+p	+p	+	PA	6	a
2019	129	Saucisson pour chien viande et légumes	Sausage for dog (meat and vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	3.622	3.519	+	+p	+p	+	PA	6	a
2019	130	Saucisson pour chien viande et légumes	Sausage for dog (meat and vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	3.591	3.488	+	+p	+p	+	PA	6	a
2019	977	Tablette au bœuf pour chien	Biscuit for dog	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.047	3.944	+	+p	+p	+	PA	6	a
2019	978	Biscuit poulet fromage pour chien	Biscuit for dog (chicken meat and cheese)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.873	3.770	+	+p	+p	+	PA	6	a
2019	979	Biscuit pour chat au canard	Biscuit for cat (duck meat)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.092	3.989	+	+p	+p	+	PA	6	a
2019	980	Terrine au bœuf pour chat	Terrine for cat (beef meat)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.006	3.903	+	+p	+p	+	PA	6	a
2019	981	Saucisson pour chien viande et légumes	Sausage for dog (meat and vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.969	3.866	+	+p	+p	+	PA	6	a
2019	982	Terrine au lapin pour chat	Terrine for cat	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	4.092	3.989	+	+p	+p	+	PA	6	a
2019	983	Terrine à la volaille au foie et aux légumes pour chien	Terrine for dog (vegetables)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.969	3.866	+	+p	+p	+	PA	6	a
2018	8466	Son de blé farine	Flour of wheat bran	-	+m	+M	-	Salmonella spp.	+	0.065	0.182	1.664	0.400	3.967	3.902	+	+m	+m	+	PA	6	b
2018	8467	Tourteaux de soja	Soya pellets	+M	+m	+M	+M	Salmonella spp.	+	0.065	0.182	1.664	0.400	4.012	3.947	+	+M	+M	+	PA	6	b
2018	8469	Farine de croissance bétail	flour for livestock	+M	+m	+M	+M	Salmonella spp.	+	0.065	0.182	1.664	0.400	4.012	3.947	+	+m	+m	+	PA	6	b
2019	573	Alimentation volaille croissance	Feed for poultry	md	+m	-	+md	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.771	3.682	+	+m	+m	+	PA	6	b
2019	574	Tourteaux de soja	Soya pellets	+m	+1/2	+M	+m	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.689	3.601	+	+m	+m	+	PA	6	b
2019	576	Tourteaux de soja	Soya pellets	+m	+1/2	+M	+M	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.605	3.516	+	+m	+m	+	PA	6	b
2019	577	Tourteaux de soja	Soya pellets	+M	+1/2	+M	+m	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.819	3.730	+	+M	+m	+	PA	6	b
2019	578	Alimentation croissance poulet	Feed for chicken	+M	+M	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.637	3.548	+	+m	+M	+	PA	6	b
2019	580	Alimentation croissance poule pondeuse	Feed for laying hen	+m	+M	+M	+M	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.421	3.332	+	+m	+M	+	PA	6	b
2018	8483	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	+m	+m	+M	+M	Salmonella spp.	+	0.065	0.182	1.664	0.400	3.967	3.902	+	+1/2	+M	+	PA	6	c
2018	8484	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	+1/2	+m	+1/2	+1/2	Salmonella spp.	+	0.065	0.182	1.664	0.400	4.062	3.997	+	+M	+M	+	PA	6	c
2019	131	Viande crue pour animaux	Raw meat for feed	+m	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	3.820	3.717	+	+m	+M	+	PA	6	c
2019	132	Soja liquide	Liquid soya	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	4.007	3.904	+	+p	+p	+	PA	6	c
2019	135	Soja liquide	Liquid soya	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.231	1.783	0.420	3.729	3.627	+	+p	+p	+	PA	6	c
2019	987	Protéines animales transformées porc	Dehydrated proteins (pork)	+M	+1/2	+m	+1/2	Salmonella spp.	+	0.103	0.282	2.026	0.481	3.903	3.799	+	+M	+M	+	PA	6	c
2019	989	Protéines animales transformées volaille	Dehydrated proteins (poultry)	+p	+p	+p	+p	Salmonella spp.	+	0.103	0.282	2.026	0.481	2.871	2.768	+	+p	+p	+	PA	6	c
2019	1377	Protéines déshydratées	Raw material dehydrated proteins	+p	+p	+p	+p	Salmonella spp.	+	0.074	0.240	1.938	0.466	3.771	3.697	+	+p	+p	+	PA	6	c
2019	1378	Protéines déshydratées	Raw material dehydrated proteins	+p	+p	+p	+p	Salmonella spp.	+	0.074	0.240	1.938	0.466	3.749	3.675	+	+p	+p	+	PA	6	c
2019	1379	Protéines déshydratées	Raw material dehydrated proteins	+p	+p	+p	+p	Salmonella spp.	+	0.074	0.240	1.938	0.466	3.497	3.423	+	+p	+p	+	PA	6	c
2019	1380	Protéines déshydratées	Raw material dehydrated proteins	+p	+p	+p	+p	Salmonella spp.	+	0.074	0.240	1.938	0.466	3.575	3.502	+	+p	+p	+	PA	6	c

♦ Analyses performed according to the COFRAC accreditation

ENVIRONMENTAL SAMPLES (excluding primary production samples)																							
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BACSpec Salmonella 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C												Category	Type
				RVS broth		MKTn broth		Identi- fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C										Final result	Agreement Ref/Alt 72h		
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument					Confirmations								
										Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP					
		PC	Cut-off																				
2018	8496	Eau de process (Industrie du lait)	Process water (Milk industry)	+p	+p	+p	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	1.765	1.730	+	+p	+p	+	PA	7	a	
2018	8498	Eau de lavage surface (Industrie du lait)	Surface cleaning water (Milk industry)	+p	+p	+p	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.116	3.082	+	+p	+p	+	PA	7	a	
2018	8499	Eau début de rinçage circuit concentrateur (Industrie du lait)	Rinse water (Milk industry)	+p	+p	+p	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.116	3.082	+	+p	+p	+	PA	7	a	
2018	8500	Eau de process laveuse (Industrie des produits de la mer)	Process water (Seafood industry)	+p	+p	+p	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.969	3.934	+	+p	+p	+	PA	7	a	
2018	8501	Eau laveuse de poissons (Industrie des produits de la mer)	Process water (Seafood industry)	+p	+p	+p	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.908	3.873	+	+p	+p	+	PA	7	a	
2018	8502	Eau de process (Industrie du poisson)	Process water (Fish industry)	+p	+p	+p	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.937	3.903	+	+p	+p	+	PA	7	a	
2018	8503	Eau de process (Industrie du poisson)	Process water (Fish industry)	+p	+p	+p	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.830	3.795	+	+p	+p	+	PA	7	a	
2018	8504	Eau de rinçage (Industrie du poisson)	Rinse water (Fish industry)	+p	+p	+p	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.937	3.903	+	+p	+p	+	PA	7	a	
2018	8505	Eau de rinçage risotto	Rinse water (Production of risotto)	+p	+p	+p	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.969	3.934	+	+p	+p	+	PA	7	a	
2018	8508	Déchets de découpe (Industrie de la viande)	Wastes (Meat industry)	+m	+m	+m	+m	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.135	3.100	+	+m	+m	+	PA	7	b	
2018	8509	Déchets knack de porc	Meat wastes	+M	+M	+M	+p	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.725	3.690	+	+M	+M	+	PA	7	b	
2018	8510	Déchet produits de la mer (Industrie du poisson)	Seafood wastes (Fish industry)	+p	+p	+p	+M	Salmonella spp.	+	0.035	0.141	1.563	0.382	3.764	3.729	+	+p	+p	+	PA	7	b	
2018	8806	Poussière d'aspirateur (laiterie)	Vacuum cleaner dust (industry of milk)	+p	+p	+p	+p	Salmonella spp.	+	0.090	0.220	1.874	0.446	4.048	3.957	+	+p	+p	+	PA	7	b	
2019	431	Déchet production de chantilly	Dust (production of whipped cream)	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	4.200	4.111	+	+p	+p	+	PA	7	b	
2019	432	Déchet production de chantilly	Dust (production of whipped cream)	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	4.266	4.177	+	+p	+p	+	PA	7	b	
2019	433	Déchet végétal (production de RTRH Veggie)	Vegetable dust (production of Vegetable RTRH)	+M	+1/2	+M	+M	Salmonella spp.	+	0.089	0.232	2.077	0.497	4.092	4.003	+	+M	+1/2	+	PA	7	b	
2019	434	Déchet végétal (production de RTRH Veggie)	Vegetable dust (production of Vegetable RTRH)	+M	+m	+M	+M	Salmonella spp.	+	0.089	0.232	2.077	0.497	4.200	4.111	+	+M	+m	+	PA	7	b	
2019	597	Déchet de poissons sans épice (production conserve de poissons)	Dust fish without spice (production of fish cans)	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.249	2.145	0.518	4.007	3.935	+	+p	+p	+	PA	7	b	
2019	598	Déchet de poissons avec épices (production conserve de poissons)	Dust fish with spice (production of fish cans)	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.249	2.145	0.518	4.093	4.021	+	+p	+p	+	PA	7	b	
2019	435	Lingette avant nettoyage poussoir (production RTRH Veggie)	Wipe before cleaning push button (production of Vegetable RTRH)	+p	+p	+p	+M	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.795	3.706	+	+M	+p	+	PA	7	c	
2019	436	Lingette avant nettoyage plan de travail (production RTRH Veggie)	Wipe before cleaning working plan (production of Vegetable RTRH)	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.934	3.845	+	+M	+p	+	PA	7	c	
2019	437	Lingette après nettoyage cutter (production RTRH Veggie)	Wipe after cleaning cutter (production of Vegetable RTRH)	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.819	3.730	+	+M	+p	+	PA	7	c	
2019	438	Lingette après nettoyage (production RTRH Veggie)	Wipe after cleaning (production of Vegetable RTRH)	+p	+p	+p	+p	Salmonella spp.	+	0.089	0.232	2.077	0.497	3.535	3.446	+	+M	+p	+	PA	7	c	
2019	605	Ecouvillon fabrication de poudre de lait E14 (industrie laitière)	Swab production of milk powder (milk industry)	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.249	2.145	0.518	3.903	3.831	+	+p	+p	+	PA	7	c	
2019	608	Ecouvillon tapis DARFRESH (industrie de produits de la mer)	Swab, carpet (seafood industry)	+p	+p	+p	+p	Salmonella spp.	+	0.072	0.249	2.145	0.518	4.047	3.975	+	+p	+p	+	PA	7	c	
2019	1022	Eponge avant nettoyage pailasse déchets (industrie de la viande)	Sponge before cleaning, table (meat industry)	+m	+m	+m	+m	Salmonella spp.	+	0.084	0.238	1.884	0.450	2.934	2.849	+	+m	+m	+	PA	7	c	
2019	1024	Eponge avant nettoyage sol viande (industrie de la viande)	Sponge before cleaning, ground (meat industry)	+M	+m	+M	+M	Salmonella spp.	+	0.084	0.238	1.884	0.450	4.047	3.963	+	+M	+m	+	PA	7	c	

♦ Analyses performed according to the COFRAC accreditation

ENVIRONMENTAL SAMPLES (excluding primary production samples)																						
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1 <sup>♦</sup>						Alternative method: BACSpec Salmonella 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identi- fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
				XLD	ASAP	XLD	ASAP			ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
								Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP						
						PC	Cut-off															
2019	1025	Eponge avant nettoyage pailasse P1 (industrie de la viande)	Sponge before cleaning, table (meat industry)	+m	+m	+m	+M	Salmonella spp.	+	0.084	0.238	1.884	0.450	3.238	3.153	+	+m	+M	+	PA	7	c
2019	1026	Lingette après nettoyage Tapis inox L3 (industrie de la viande)	Wipe after cleaning, stainless steel carpet (meat industry)	+M	+p	+p	+p	Salmonella spp.	+	0.084	0.238	1.884	0.450	4.047	3.963	+	+p	+p	+	PA	7	c
2019	1028	Lingette après nettoyage 5 table ronde (industrie de la viande)	Wipe after cleaning, round table (meat industry)	+p	+p	+p	+p	Salmonella spp.	+	0.084	0.238	1.884	0.450	3.934	3.850	+	+p	+p	+	PA	7	c
2019	1029	Lingette avant nettoyage tapis a&s ds (industrie de la viande)	Wipe before cleaning, carpet (meat industry)	+M	+p	+1/2	+M	Salmonella spp.	+	0.084	0.238	1.884	0.450	4.006	3.922	+	+M	+p	+	PA	7	c
2019	1030	Lingette avant nettoyage table ronde (industrie de la viande)	Wipe before cleaning, round table (meat industry)	+1/2	+M	+m	+M	Salmonella spp.	+	0.084	0.238	1.884	0.450	3.873	3.789	+	+M	+M	+	PA	7	c
2019	1031	Lingette avant nettoyage tapis inox épaule (industrie de la viande)	Wipe before cleaning, inox carpet (meat industry)	+m	+m	+M	+M	Salmonella spp.	+	0.084	0.238	1.884	0.450	3.969	3.884	+	+m	+m	+	PA	7	c



## Appendix 5 – Relative level of detection study: raw data

RTE: Mayonnaise based deli-salad (Macédoine)  
*Salmonella* Mbandaka Ad914  
 Seeding: storage 48h at 3±2°C

Total viable count: 8,0 .10<sup>3</sup> CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	Reference method: ISO 6579-1*					Alternative method: BACSpec Salmonella 2- BPW 16h at 37°C±1°C												Positive Results/ Total		
				RVS broth		MKTTn broth		Result	Positive Results/ Total	RVS 21h at 41,5°C±1°C										Confirmation			
				ELISA test - BOLT Instrument										Tests of the reference method		Final result							
				XLD	ASAP	XLD	ASAP	Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample - Blank	Result	XLD		ASAP	Direct confirmation (Api 20E)					
				PC	Cut-off																		
8541	0	0	0	st	st	st	st	-	0/5	0.088	0.204	2.114	0.506	0.214	0.126	-	st	st	/	/	-	0/5	
8542				st	st	st	st	-		0.088	0.204	2.114	0.506	0.221	0.133	-	st	st	/	/	-		
8543				st	st	st	st	-		0.088	0.204	2.114	0.506	0.229	0.141	-	st	st	/	/	-		
8544				st	st	st	st	-		0.088	0.204	2.114	0.506	0.220	0.132	-	st	st	/	/	-		
8545				st	st	st	st	-		0.088	0.204	2.114	0.506	0.217	0.129	-	st	st	/	/	-		
8546	Low	0.6	0.4 [0.2-0.7]	st	st	st	st	-	7/20	0.088	0.204	2.114	0.506	0.229	0.141	-	st	st	/	/	-	7/20	
8547				st	st	st	st	-		0.088	0.204	2.114	0.506	0.216	0.128	-	st	st	/	/	-		
8548				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	4.008	3.920	+	+p	+p	+	+	+		+
8549				st	st	st	st	-		0.088	0.204	2.114	0.506	0.263	0.175	-	st	st	/	/	-		
8550				st	st	st	st	-		0.088	0.204	2.114	0.506	0.219	0.131	-	st	st	/	/	-		
8551				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	4.049	3.961	+	+p	+p	+	+	+		+
8552				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	3.971	3.883	+	+p	+p	+	+	+		+
8553				st	st	st	st	-		0.088	0.204	2.114	0.506	0.274	0.186	-	st	st	/	/	-		
8554				st	st	st	st	-		0.088	0.204	2.114	0.506	0.222	0.134	-	st	st	/	/	-		
8555				st	st	st	st	-		0.088	0.204	2.114	0.506	0.201	0.113	-	st	st	/	/	-		
8556				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	4.049	3.961	+	+p	+p	+	+	+		+
8557				st	st	st	st	-		0.088	0.204	2.114	0.506	0.249	0.161	-	st	st	/	/	-		
8558				st	st	st	st	-		0.088	0.204	2.114	0.506	0.200	0.112	-	st	st	/	/	-		
8559				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	3.971	3.883	+	+p	+p	+	+	+		+
8560				st	st	st	st	-		0.088	0.204	2.114	0.506	0.254	0.166	-	st	st	/	/	-		
8561				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	4.094	4.006	+	+p	+p	+	+	+		+
8562				st	st	st	st	-		0.088	0.204	2.114	0.506	0.281	0.193	-	st	st	/	/	-		
8563				st	st	st	st	-		0.088	0.204	2.114	0.506	0.208	0.120	-	st	st	/	/	-		
8564				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	3.936	3.848	+	+p	+p	+	+	+		+
8565				st	st	st	st	-		0.088	0.204	2.114	0.506	0.287	0.199	-	st	st	/	/	-		
8566	High	2.4	1.6 [0.6-4.1]	+p	+p	+p	+p	+	4/5	0.088	0.204	2.114	0.506	4.008	3.920	+	+p	+p	+	+	+	4/5	
8567				-	-	-	-	-		0.088	0.204	2.114	0.506	0.280	0.192	-	-	-	/	/	-		
8568				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	3.905	3.817	+	+p	+p	+	+	+		+
8569				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	4.049	3.961	+	+p	+p	+	+	+		+
8570				+p	+p	+p	+p	+		0.088	0.204	2.114	0.506	3.971	3.883	+	+p	+p	+	+	+		+

**Ground beef**  
**Salmonella Typhimurium A00C060**  
 Seeding: storage 48h at 3±2°C

Total viable count: 3,9. 10<sup>4</sup> CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	Reference method: ISO 6579-1*					Alternative method: BACSpec Salmonella 2- BPW 16h at 37°C±1°C											Positive Results/ Total		
				RVS 21h at 41,5°C±1°C				Result	Positive Results/ Total	ELISA test - BOLT Instrument					Confirmation						Final result	
				RVS broth		MKTTn broth				Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)			Tests of the reference method
				XLD	ASAP	XLD	ASAP					PC	Cut-off									
8645	0	0	0	-	-	-	-	-	0.038	0.149	1.799	0.440	0.238	0.200	-	-	-	/	/	-	0/5	
8646				-	-	-	-	-	0.038	0.149	1.799	0.440	0.195	0.158	-	-	-	/	/	-		
8647				-	-	-	-	-	0.038	0.149	1.799	0.440	0.228	0.191	-	-	-	/	/	-		
8648				-	-	-	-	-	0.038	0.149	1.799	0.440	0.234	0.196	-	-	-	/	/	-		
8649				-	-	-	-	-	0.038	0.149	1.799	0.440	0.220	0.182	-	-	-	/	/	-		
8724	Low	0.9	0.8 [0.5-1.4]	+M	+M	+M	+M	+	0.092	0.235	1.955	0.466	3.883	3.790	+	+M	+M	+	+	+	11/20	
8725				-	-	-	-	-	0.092	0.235	1.955	0.466	0.333	0.240	-	-	-	/	/	-		
8726				-	-	-	-	-	0.092	0.235	1.955	0.466	0.448	0.355	-	-	-	/	/	-		
8727				+M	+M	+M	+M	+	0.092	0.235	1.955	0.466	3.949	3.856	+	+M	+M	+	+	+		+
8728				+M	+1/2	+M	+M	+	0.092	0.235	1.955	0.466	3.883	3.790	+	+M	+1/2	+	+	+		+
8729				d/+	+m	+M	+M	+	0.092	0.235	1.955	0.466	3.570	3.478	+	d/+	+m	+	+	+		+
8730				+m	+1/2	+M	+M	+	0.092	0.235	1.955	0.466	3.853	3.761	+	+m	+1/2	+	+	+		+
8731				-	-	-	-	-	0.092	0.235	1.955	0.466	0.317	0.225	-	-	-	/	/	-		
8732				+m	+m	+M	+M	+	0.092	0.235	1.955	0.466	3.949	3.856	+	+m	+m	+	+	+		+
8733				+M	+m	+M	+M	+	0.092	0.235	1.955	0.466	3.825	3.733	+	+M	+m	+	+	+		+
8734				+M	+m	+M	+M	+	0.092	0.235	1.955	0.466	3.914	3.822	+	+M	+m	+	+	+		+
8735				+1/2	+m	+M	+M	+	0.092	0.235	1.955	0.466	3.986	3.894	+	+1/2	+m	+	+	+		+
8736				-	-	-	-	-	0.092	0.235	1.955	0.466	0.352	0.260	-	-	-	/	/	-		
8737				-	-	-	-	-	0.092	0.235	1.955	0.466	0.324	0.232	-	-	-	/	/	-		
8738				+m	+1/2	+M	+M	+	0.092	0.235	1.955	0.466	3.914	3.822	+	+m	+1/2	+	+	+		+
8739				+m	+m	+M	+M	+	0.092	0.235	1.955	0.466	4.027	3.934	+	+m	+m	+	+	+		+
8740				st	st	st	st	-	0.092	0.235	1.955	0.466	0.351	0.258	-	st	st	/	/	-		
8741	-	-	-	-	-	0.092	0.235	1.955	0.466	0.314	0.221	-	-	-	/	/	-					
8742	-	-	-	-	-	0.092	0.235	1.955	0.466	0.282	0.189	-	-	-	/	/	-					
8743	-	-	-	-	-	0.092	0.235	1.955	0.466	0.282	0.189	-	-	-	/	/	-					
8744	High	2.5	2.4 [1.5-4.7]	+M	+p	+M	+p	+	0.092	0.235	1.955	0.466	3.915	3.822	+	+M	+p	+	+	+	5/5	
8745				+m	+m	+M	+M	+	0.092	0.235	1.955	0.466	3.826	3.733	+	+m	+m	+	+	+		+
8746				+m	+m	+M	+M	+	0.092	0.235	1.955	0.466	3.883	3.790	+	+m	+m	+	+	+		+
8747				+m	+m	+M	+M	+	0.092	0.235	1.955	0.466	3.949	3.856	+	+m	+m	+	+	+		+
8748				+m	+m	+M	+M	+	0.092	0.235	1.955	0.466	3.915	3.822	+	+m	+m	+	+	+		+

Raw milk  
**Salmonella Ohio Ad1482**  
 Seeding: storage 48h at 3±2°C

Total viable count: 1,5.10<sup>6</sup> CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	Reference method: ISO 6579-1*					Alternative method: BACSpec Salmonella 2- BPW 16h at 37°C±1°C												Positive Results/ Total		
									RVS 21h at 41,5°C±1°C														
									ELISA test - BOLT Instrument						Confirmation								
				RVS broth		MKTTn broth		Result	Positive Results/Total	Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		Final result Bolt instrument	
XLD	ASAP	XLD	ASAP	PC	Cut-off																		
1413	0	0	0	-	-	-	-	-	0/5	0.081	0.281	2.306	0.556	0.304	0.224	-	-	-	/	/	-	0/5	
1414				-	-	-	-	-	0.081	0.281	2.306	0.556	0.299	0.218	-	-	-	/	/	-			
1415				-	-	-	-	-	0.081	0.281	2.306	0.556	0.325	0.244	-	-	-	/	/	-			
1416				-	-	-	-	-	0.081	0.281	2.306	0.556	0.309	0.228	-	-	-	/	/	-			
1417				-	-	-	-	-	0.081	0.281	2.306	0.556	0.314	0.233	-	-	-	/	/	-			
1518	Low	0.5	0.5 [0.3-0.8]	-	-	-	-	-	6/20	0.064	0.234	2.213	0.537	0.286	0.222	-	-	-	/	/	-	6/20	
1519				-	-	-	-	-		0.064	0.234	2.213	0.537	0.272	0.208	-	-	-	/	/	-		
1522				-	-	-	-	-		0.064	0.234	2.213	0.537	0.275	0.211	-	-	-	/	/	-		
1523				-	-	-	-	-		0.064	0.234	2.213	0.537	0.266	0.202	-	-	-	/	/	-		
1524				-	+m	+M	+M	+		0.064	0.234	2.213	0.537	3.636	3.572	+	-	+m	+	+	+		+
1526				-	+m	+M	+M	+		0.064	0.234	2.213	0.537	2.761	2.697	+	-	+m	+	+	+		+
1527				-	-	-	-	-		0.064	0.234	2.213	0.537	0.284	0.221	-	-	-	/	/	-		
1528				-	-	-	-	-		0.064	0.234	2.213	0.537	0.281	0.217	-	-	-	/	/	-		
1529				-	-	-	-	-		0.064	0.234	2.213	0.537	0.304	0.240	-	-	-	/	/	-		
1530				-	-	-	-	-		0.064	0.234	2.213	0.537	0.310	0.246	-	-	-	/	/	-		
1531				+(1)	+m	+m	+M	+		0.064	0.234	2.213	0.537	3.270	3.207	+	+(1)	+m	+	+	+		+
1533				+m	+m	+M	+M	+		0.064	0.234	2.213	0.537	3.749	3.685	+	+m	+m	+	+	+		+
1534				-	-	-	-	-		0.064	0.234	2.213	0.537	0.264	0.201	-	-	-	/	/	-		
1536				-	-	-	-	-		0.064	0.234	2.213	0.537	0.254	0.190	-	-	-	/	/	-		
1537				+m	+m	+M	+M	+		0.064	0.234	2.213	0.537	3.431	3.367	+	+m	+m	+	+	+		+
1538				+m	+m	+M	+M	+		0.064	0.234	2.213	0.537	3.636	3.572	+	+m	+m	+	+	+		+
1539				-	-	-	-	-		0.064	0.234	2.213	0.537	0.381	0.318	-	-	-	/	/	-		
1540				-	-	-	-	-		0.064	0.234	2.213	0.537	0.248	0.185	-	-	-	/	/	-		
1541				-	-	-	-	-		0.064	0.234	2.213	0.537	0.254	0.190	-	-	-	/	/	-		
1542				-	-	-	-	-		0.064	0.234	2.213	0.537	0.258	0.195	-	-	-	/	/	-		
1520	High	1.6	1.9 [0.8-5.3]	+m	+1/2	+M	+M	+	4/5	0.064	0.234	2.213	0.537	3.728	3.664	+	+m	+1/2	+	+	+	4/5	
1521				-	-	-	-	-		0.064	0.234	2.213	0.537	0.282	0.218	-	-	-	/	/	-		
1525				-	+m	+M	+p	+		0.064	0.234	2.213	0.537	3.485	3.421	+	-	+m	+	+	+		+
1532				+m	+m	+m	+M	+		0.064	0.234	2.213	0.537	3.323	3.259	+	+m	+m	+	+	+		+
1535				+m	+m	+1/2	+1/2	+		0.064	0.234	2.213	0.537	1.926	1.863	+	+m	+m	+	+	+		+

\* Analyses performed according to the COFRAC accreditation

Fresh spinach  
**Salmonella Virchow Ad1721**  
 Seeding: storage 48h at 3±2°C

Total viable count: 2,6.10<sup>7</sup> CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	Reference method: ISO 6579-1♦					Alternative method: BACSpec Salmonella 2- BPW 16h at 37°C±1°C												Positive Results/ Total	
									RVS 21h at 41,5°C±1°C													
				RVS broth				MKTn broth		Result	Positive Results/ Total	ELISA test - BOLT Instrument					Confirmation					Final result Bolt instrument
				XLD	ASAP	XLD	ASAP	Blank	Negative control (NC)			Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		
						PC	Cut-off															
1296	0	0	0	-	-	-	-	-	0/5	0.141	0.302	2.300	0.540	0.376	0.235	-	-	-	/	/	-	0/5
1301				-	-	-	-	-		0.141	0.302	2.300	0.540	0.326	0.184	-	-	-	/	/	-	
1306				-	-	-	-	-		0.141	0.302	2.300	0.540	0.329	0.187	-	-	-	/	/	-	
1307				-	-	-	-	-		0.141	0.302	2.300	0.540	0.348	0.207	-	-	-	/	/	-	
1314				-	-	-	-	-		0.141	0.302	2.300	0.540	0.333	0.191	-	-	-	/	/	-	
1292	Low	1.2	1.4 [0.9-2.6]	+p	+p	+M	+p	+	15/20	0.141	0.302	2.300	0.540	4.006	3.864	+	+p	+p	+	+	+	15/20
1293				+p	+p	+M	+p	+		0.141	0.302	2.300	0.540	3.968	3.827	+	+p	+p	+	+	+	
1295				-	-	-	-	-		0.141	0.302	2.300	0.540	0.337	0.195	-	-	-	/	/	-	
1298				+p	+p	+M	+M	+		0.141	0.302	2.300	0.540	3.903	3.761	+	+p	+p	+	+	+	
1299				-	-	-	-	-		0.141	0.302	2.300	0.540	0.409	0.268	-	-	-	/	/	-	
1300				+p	+p	+p	+M	+		0.141	0.302	2.300	0.540	4.006	3.865	+	+p	+p	+	+	+	
1302				+p	+p	+M	+M	+		0.141	0.302	2.300	0.540	3.969	3.827	+	+p	+p	+	+	+	
1303				+p	+p	+M	+M	+		0.141	0.302	2.300	0.540	4.006	3.865	+	+p	+p	+	+	+	
1304				+p	+p	+M	+p	+		0.141	0.302	2.300	0.540	4.047	3.905	+	+p	+p	+	+	+	
1305				+p	+p	+M	+p	+		0.141	0.302	2.300	0.540	4.047	3.905	+	+p	+p	+	+	+	
1308				+M	+p	+M	+p	+		0.141	0.302	2.300	0.540	3.969	3.827	+	+M	+p	+	+	+	
1309				+p	+p	+M	+p	+		0.141	0.302	2.300	0.540	3.934	3.793	+	+p	+p	+	+	+	
1311				-	-	-	-	-		0.141	0.302	2.300	0.540	0.331	0.190	-	-	-	/	/	-	
1312				+p	+p	+p	+p	+		0.141	0.302	2.300	0.540	2.693	2.551	+	+p	+p	+	+	+	
1315				-	-	-	-	-		0.141	0.302	2.300	0.540	0.333	0.191	-	-	-	/	/	-	
1316				+p	+p	+M	+M	+		0.141	0.302	2.300	0.540	4.006	3.865	+	+p	+p	+	+	+	
1318				+M	+M	+M	+M	+		0.141	0.302	2.300	0.540	3.969	3.827	+	+M	+M	+	+	+	
1319	-	-	-	-	-	0.141	0.302	2.300	0.540	0.347	0.205	-	-	-	/	/	-					
1320	+p	+p	+M	+M	+	0.141	0.302	2.300	0.540	3.969	3.827	+	+p	+p	+	+	+					
1321	+p	+p	+M	+M	+	0.141	0.302	2.300	0.540	3.969	3.827	+	+p	+p	+	+	+					
1294	High	2.9	3.7 [1.9-0.7]	+p	+p	+M	+M	+	5/5	0.141	0.302	2.300	0.540	4.046	3.905	+	+p	+p	+	+	+	5/5
1297				+p	+p	+M	+M	+		0.141	0.302	2.300	0.540	4.006	3.865	+	+p	+p	+	+	+	
1310				+p	+p	+M	+M	+		0.141	0.302	2.300	0.540	3.969	3.827	+	+p	+p	+	+	+	
1313				+p	+p	+M	+M	+		0.141	0.302	2.300	0.540	3.709	3.567	+	+p	+p	+	+	+	
1317				+p	+p	+p	+M	+		0.141	0.302	2.300	0.540	3.873	3.732	+	+p	+p	+	+	+	

Pasteurized liquid egg  
**Salmonella Havana Ad1728**  
 Seeding: storage 48h at 3±2°C

Total viable count: 11CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	Reference method: ISO 6579-1♦					Alternative method: BACSpec Salmonella 2- BPW 16h at 37°C±1°C												Positive Results/Total	
									RVS 21h at 41,5°C±1°C							Confirmation						
				RVS broth		MKTTn broth		Result	Positive Results/Total	Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		Final result Bolt instrument
				XLD	ASAP	XLD	ASAP					PC	Cut-off									
450	0	0	0	st	st	st	st	-	0/5	0.099	0.272	2.105	0.501	0.346	0.247	-	st	st	/	/	-	0/5
456				st	st	st	st	-		0.099	0.272	2.105	0.501	0.316	0.217	-	st	st	/	/	-	
463				st	st	st	st	-		0.099	0.272	2.105	0.501	0.308	0.208	-	st	st	/	/	-	
466				st	st	st	st	-		0.099	0.272	2.105	0.501	0.344	0.245	-	st	st	/	/	-	
469				st	st	st	st	-		0.099	0.272	2.105	0.501	0.340	0.240	-	st	st	/	/	-	
445	Low	0.8	0.7 [0.5-1.1]	+p	+p	+p	+p	+	10/20	0.099	0.272	2.105	0.501	3.709	3.610	+	+p	+p	+	+	+	10/20
446				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.772	3.673	+	+p	+p	+	+	+	
447				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.709	3.610	+	+p	+p	+	+	+	
449				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.637	3.538	+	+p	+p	+	+	+	
452				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.728	3.629	+	+p	+p	+	+	+	
453				st	st	st	st	-		0.099	0.272	2.105	0.501	0.346	0.247	-	st	st	/	/	-	
454				st	st	st	st	-		0.099	0.272	2.105	0.501	0.305	0.206	-	st	st	/	/	-	
455				st	st	st	st	-		0.099	0.272	2.105	0.501	0.314	0.215	-	st	st	/	/	-	
458				st	st	st	st	-		0.099	0.272	2.105	0.501	0.345	0.246	-	st	st	/	/	-	
459				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.689	3.590	+	+p	+p	+	+	+	
460				st	st	st	st	-		0.099	0.272	2.105	0.501	0.357	0.257	-	st	st	/	/	-	
461				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.728	3.629	+	+p	+p	+	+	+	
462				st	st	st	st	-		0.099	0.272	2.105	0.501	0.357	0.258	-	st	st	/	/	-	
464				st	st	st	st	-		0.099	0.272	2.105	0.501	0.321	0.222	-	st	st	/	/	-	
467				st	st	st	st	-		0.099	0.272	2.105	0.501	0.400	0.301	-	st	st	/	/	-	
468				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.934	3.835	+	+p	+p	+	+	+	
470				st	st	st	st	-		0.099	0.272	2.105	0.501	0.426	0.327	-	st	st	/	/	-	
471				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.819	3.720	+	+p	+p	+	+	+	
473				st	st	st	st	-		0.099	0.272	2.105	0.501	0.299	0.200	-	st	st	/	/	-	
474				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.750	3.650	+	+p	+p	+	+	+	
448	High	2.2	1.6 [0.6-3.8]	+p	+p	+p	+p	+	4/5	0.099	0.272	2.105	0.501	3.873	3.774	+	+p	+p	+	+	+	4/5
451				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.729	3.630	+	+p	+p	+	+	+	
457				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	4.006	3.906	+	+p	+p	+	+	+	
465				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.654	3.555	+	+p	+p	+	+	+	
472				st	st	st	st	-		0.099	0.272	2.105	0.501	0.334	0.235	-	st	st	/	/	-	



## Pellets for pet (pellets for cat)

## Salmonella Derby Ad1878

Seeding: lyophilised strain, storage 2 weeks at ambient temperature

Total viable count: &lt;10 CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	Reference method: ISO 6579-1*					Alternative method: BACSpec Salmonella 2- BPW 16h at 37°C±1°C												Positive Results/ Total	
				RVS 21h at 41,5°C±1°C					ELISA test - BOLT Instrument							Confirmation						
				RVS broth		MKTTn broth		Result	Positive Results/ Total	Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		Final result Bolt instrument
				XL D	ASAP	XLD	ASAP					PC	Cut-off									
1423	0	0	0	st	st	st	st	-	0/5	0.081	0.281	2.306	0.556	0.374	0.294	-	st	st	/	/	-	
1431				-	-	st	st	-		0.081	0.281	2.306	0.556	0.470	0.389	-	-	-	/	/	-	
1433				-	-	-	-	-		0.081	0.281	2.306	0.556	0.367	0.287	-	-	-	/	/	-	
1439				st	st	st	st	-		0.081	0.281	2.306	0.556	0.311	0.230	-	st	st	/	/	-	
1441				-	-	-	st	-		0.081	0.281	2.306	0.556	0.311	0.231	-	-	-	/	/	-	
1420	Low	0.75	0.4 [0.2-0.6]	st	st	st	st	-	6/20	0.081	0.281	2.306	0.556	0.380	0.300	-	st	st	/	/	-	
1421				st	st	st	st	-		0.081	0.281	2.306	0.556	0.312	0.232	-	st	st	/	/	-	
1422				+p	+p	+p	+p	+		0.081	0.281	2.306	0.556	4.006	3.926	+	+p	+p	+	+	+	
1424				-	-	-	-	-		0.081	0.281	2.306	0.556	0.346	0.266	-	-	-	/	/	-	
1425				st	-	st	st	-		0.081	0.281	2.306	0.556	0.281	0.201	-	st	-	/	/	-	
1426				st	-	st	st	-		0.081	0.281	2.306	0.556	0.296	0.216	-	st	-	/	/	-	
1427				+m	+m	+m	+1/2	+		0.081	0.281	2.306	0.556	4.047	3.966	+	+m	+m	+	+	+	
1428				+m	+m	+m	+m	+		0.081	0.281	2.306	0.556	3.969	3.888	+	+m	+m	+	+	+	
1430				+p	+p	+p	+p	+		0.081	0.281	2.306	0.556	4.142	4.062	+	+p	+p	+	+	+	
1432				st	-	st	st	-		0.081	0.281	2.306	0.556	0.299	0.219	-	st	-	/	/	-	
1434				+M	+p	+p	+p	+		0.081	0.281	2.306	0.556	3.934	3.854	+	+M	+p	+	+	+	
1435				st	st	st	st	-		0.081	0.281	2.306	0.556	0.352	0.272	-	st	st	/	/	-	
1436				-	-	-	-	-		0.081	0.281	2.306	0.556	0.318	0.238	-	-	-	/	/	-	
1437				st	st	st	st	-		0.081	0.281	2.306	0.556	0.280	0.200	-	st	st	/	/	-	
1438				st	st	st	st	-		0.081	0.281	2.306	0.556	0.321	0.240	-	st	st	/	/	-	
1442				st	st	st	st	-		0.081	0.281	2.306	0.556	0.287	0.206	-	st	st	/	/	-	
1443				+p	+M	+p	+p	+		0.081	0.281	2.306	0.556	4.006	3.925	+	+p	+M	+	+	+	
1445				st	st	st	st	-		0.081	0.281	2.306	0.556	0.314	0.234	-	st	st	/	/	-	
1446				st	st	st	st	-		0.081	0.281	2.306	0.556	0.317	0.236	-	st	st	/	/	-	
1447				st	st	st	st	-		0.081	0.281	2.306	0.556	0.304	0.223	-	st	st	/	/	-	
1418	High	3.0	1.9 [0.8-5.0]	+M	+M	+M	+M	+	4/5	0.081	0.281	2.306	0.556	4.006	3.926	+	+M	+M	+	+	+	
1419				+M	+p	+p	+p	+		0.081	0.281	2.306	0.556	4.047	3.966	+	+M	+p	+	+	+	
1429				+p	+p	+p	+p	+		0.081	0.281	2.306	0.556	4.092	4.011	+	+p	+p	+	+	+	
1440				-	-	-	-	-		0.081	0.281	2.306	0.556	0.474	0.394	-	-	-	/	/	-	
1444				+p	+p	+p	+p	+		0.081	0.281	2.306	0.556	4.092	4.011	+	+p	+p	+	+	+	

\* Analyses performed according to the COFRAC accreditation

Process water  
**Salmonella Livingstone A00E058**  
 Seeding: storage 48h at 3±2°C

Total viable count: 1,2.10<sup>3</sup> CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	Reference method: ISO 6579-1*					Alternative method: BACSpec Salmonella 2- BPW 16h at 37°C±1°C												Positive Results/ Total	
				RVS 21h at 41,5°C±1°C					ELISA test - BOLT Instrument						Confirmation				Final result Bolt instrument			
				RVS broth		MKTTn broth		Result	Positive Results/ Total	Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP		Direct confirmation (Api 20E)		Tests of the reference method
				XLD	ASAP	XLD	ASAP					PC	Cut-off									
678	0	0	0	st	st	st	st	-	0/5	0.091	0.260	2.266	0.544	0.299	0.208	-	st	st	/	/	-	
681				st	st	-	st	-		0.091	0.260	2.266	0.544	0.315	0.224	-	st	st	/	/	-	
683				st	st	-	-	-		0.091	0.260	2.266	0.544	0.304	0.212	-	st	st	/	/	-	
690				st	st	-	-	-		0.091	0.260	2.266	0.544	0.310	0.219	-	st	st	/	/	-	
693				st	st	-	-	-		0.091	0.260	2.266	0.544	0.273	0.181	-	st	st	/	/	-	
674	Low	0.8	0.6 [0.3-1.1]	+p	+p	+p	+p	+	11/20	0.091	0.260	2.266	0.544	4.047	3.955	+	+p	+p	+	+	+	
675				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.143	4.051	+	+p	+p	+	+	+	
676				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.047	3.955	+	+p	+p	+	+	+	
677				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	3.969	3.877	+	+p	+p	+	+	+	
680				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.047	3.955	+	+p	+p	+	+	+	
682				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.143	4.051	+	+p	+p	+	+	+	
684				st	st	st	st	-		0.091	0.260	2.266	0.544	0.280	0.189	-	st	st	/	/	-	
685				st	st	-	-	-		0.091	0.260	2.266	0.544	0.294	0.203	-	st	st	/	/	-	
688				st	st	-	st	-		0.091	0.260	2.266	0.544	0.324	0.233	-	st	st	/	/	-	
689				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.142	4.051	+	+p	+p	+	+	+	
691				st	st	-	st	-		0.091	0.260	2.266	0.544	0.272	0.181	-	st	st	/	/	-	
694				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.092	4.001	+	+p	+p	+	+	+	
695				st	st	st	st	-		0.091	0.260	2.266	0.544	0.306	0.215	-	st	st	/	/	-	
696				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.006	3.915	+	+p	+p	+	+	+	
697				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.092	4.001	+	+p	+p	+	+	+	
698				st	st	-	st	-		0.091	0.260	2.266	0.544	0.311	0.219	-	st	st	/	/	-	
699				st	st	-	st	-		0.091	0.260	2.266	0.544	0.281	0.189	-	st	st	/	/	-	
700				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.006	3.915	+	+p	+p	+	+	+	
701				-	st	-	st	-		0.091	0.260	2.266	0.544	0.329	0.238	-	-	st	/	/	-	
702				st	st	st	st	-		0.091	0.260	2.266	0.544	0.281	0.190	-	st	st	/	/	-	
673	High	2.4	1.9 [0.8-5.3]	+p	+p	+p	+p	+	4/5	0.091	0.260	2.266	0.544	4.047	3.955	+	+p	+p	+	+	+	
679				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.143	4.051	+	+p	+p	+	+	+	
686				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.143	4.051	+	+p	+p	+	+	+	
687				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.092	4.001	+	+p	+p	+	+	+	
692				st	st	st	st	-		0.091	0.260	2.266	0.544	0.291	0.199	-	st	st	/	/	-	



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

INCLUSIVITY															
N°	Strain		Reference	Origin	Inoculation level /225 ml BPW	Alternative method: BACSpec Salmonella 2 ELISA Test (after subculture in RVS at 41.5°C ± 0.5°C)									
						ELISA (BPW for 16h + RVS for 21h)							Confirmation		
						O.D.							XLD	ASAP	Latex
						Blank	Negative control (NC)	Positive control		Sample	O.D. (Sample - blank)	Result			
		PC	Cut-off												
1	Salmonella	Abaetetuba	Ad2318	/	27	0.000	0.000	1.397	0.349	3.725	3.725	+	+	+	+
2	Salmonella	Aberdeen	CIP 105618	Human sample	52	0.000	0.000	1.397	0.349	3.908	3.908	+	+	+	+
3	Salmonella	Abortusequi	Ad2321	/	10	0.000	0.000	1.397	0.349	3.807	3.807	+	+(H2S-)	+	+
4	Salmonella	Abortusovis	Ad2320	Ovine foetus	11	0.000	0.000	1.397	0.349	1.740	1.740	+	+(H2S-)	+(white colonies)	+
5	Salmonella	Adelaide	Ad2319	Turkey breeding environment	21	0.000	0.000	1.397	0.349	2.962	2.962	+	+(H2S-)	+	+
6	Salmonella	Agona	A00V038	Feed for pork	26	0.000	0.000	1.397	0.349	3.656	3.656	+	+	+	+
7	Salmonella	Anatum	A00E007	Dusts	26	0.000	0.000	1.397	0.349	4.003	4.003	+	+	+	+
8	Salmonella	arizonae 51:z4,z23:-	CIP 5523	Turkey meat	15	0.000	0.000	1.397	0.349	0.732	0.732	+	+(yellow colonies)	+(light colonies)	+
9	Salmonella	arizonae 48:z4,z23:-	Ad1850	Poultry environmental sample	14	0.000	0.000	1.397	0.349	2.037	2.037	+	+	+(light colonies)	+
10	Salmonella	arizonae 50:z4,z23:-	CIP5526	Egg product	21	0.070	0.148	1.576	0.377	1.263	1.193	+	+(white colonies)	+(white colonies)	+
11	Salmonella	arizonae	CIP55.28	Primary production sample (poultry)	10	0.094	0.170	1.539	0.361	1.772	1.678	+	+	+(light colonies)	+
12	Salmonella	Bardo	Adria 569	Meat for sausage	26	0.000	0.000	1.397	0.349	3.785	3.785	+	+	+	+
13	Salmonella	Bareilly	Ad 1687	Chocolate industry	23	0.000	0.000	1.397	0.349	4.041	4.041	+	+	+	+
14	Salmonella	Berta	CIP105682	/	18	0.070	0.148	1.576	0.377	4.069	3.999	+	+	+	+
15	Salmonella	Blockley	Ad 923	Poultry environment	11	0.000	0.000	1.397	0.349	3.969	3.969	+	+	+	+
16	Salmonella	bongori 66 :z35:-	Ad 599	Environmental sample	36	0.000	0.000	1.397	0.349	3.149	3.149	+	+	+(white colonies)	+
17	Salmonella	bongori 48 :z35:-	Ad 598	Environmental sample	19	0.094	0.170	1.539	0.361	3.265	3.170	+	+	+(light colonies)	+
18	Salmonella	bongori 1,40 :z81 :-	Ad2683	RTRH product	18	0.094	0.170	1.539	0.361	3.510	3.416	+	+	+(white colonies)	+
19	Salmonella	Bovismorbificans	Adria 6629	Sausage	30	0.000	0.000	1.397	0.349	3.764	3.764	+	+	+	+
20	Salmonella	Braenderup	Adria 111	Pork meat	23	0.000	0.000	1.397	0.349	3.937	3.937	+	+	+	+
21	Salmonella	Brandenburg	Ad 351	Seafood cocktail	12	0.000	0.000	1.397	0.349	4.003	4.003	+	+	+	+
22	Salmonella	Bredeney	Adria 396	Ground beef	12	0.000	0.000	1.397	0.349	3.908	3.908	+	+	+	+
23	Salmonella	Caracas	Ad2322	Spice	32	0.000	0.000	1.397	0.349	2.774	2.774	+	+	+	+
24	Salmonella	Cerro	Ad 689	Dehydrated poultry protein	33	0.000	0.000	1.397	0.349	2.722	2.722	+	+	+	+
25	Salmonella	Chester	CIP 103543	/	23	0.000	0.000	1.397	0.349	3.854	3.854	+	+	+	+
26	Salmonella	Cubana	Ad2323	Dust feed environment	30	0.000	0.000	1.397	0.349	3.545	3.545	+	+	+	+
27	Salmonella	Derby	Ad 1093	Fish fillet	17	0.000	0.000	1.397	0.349	3.830	3.830	+	+	+	+
28	Salmonella	diarizonae 38:lv:z53	Ad 451	Ewe milk cheese	31	0.000	0.000	1.397	0.349	1.088	1.088	+	+	+(light colonies)	+
29	Salmonella	diarizonae 61:k:1,5,7	Ad 1300	Raw ewe milk	45	0.000	0.000	1.397	0.349	3.969	3.969	+	+	+	+
30	Salmonella	diarizonae 61:-:1,5,7	Ad1280	Raw ewe milk	11	0.094	0.170	1.539	0.361	3.562	3.468	+	+(yellow colonies)	+	+

INCLUSIVITY															
N°	Strain		Reference	Origin	Inoculation level /225 ml BPW	Alternative method: BACSpec Salmonella 2 ELISA Test (after subculture in RVS at 41.5°C ± 0.5°C)									
						ELISA (BPW for 16h + RVS for 21h)							Confirmation		
						O.D.							XLD	ASAP	Latex
						Blank	Negative control (NC)	Positive control		Sample	O.D. (Sample - blank)	Result			
		PC	Cut-off												
31	Salmonella	Dublin	Ad 529	Beef meat	35	0.000	0.000	1.397	0.349	3.880	3.880	+	+	+(white colonies)	+
32	Salmonella	Emek	Ad 333	/	24	0.000	0.000	1.397	0.349	2.935	2.935	+	+	+	+
33	Salmonella	Enteritidis	Ad 477	Hen meat	17	0.000	0.000	1.397	0.349	3.880	3.880	+	+	+	+
34	Salmonella	Essen	38	/	49	0.070	0.148	1.576	0.377	3.615	3.544	+	+	+	+
35	Salmonella	Gallinarum biovar pullorum	Ad 300	Poultry environment	4	0.000	0.000	1.397	0.349	0.075	0.075	-	+(H2S-)	+	+
					103	0.072	0.157	1.517	0.361	0.173	0.101	-	+(H2S-)	+	+
					BHI broth	0.085	0.159	1.156	0.268	0.720/0.688/0.758	0.635/0.603/0.673	+			
36	Salmonella	Gallinarum	Ad1840	Primary production sample (poultry)	42	0.070	0.148	1.576	0.377	3.222	3.151	+	+(white colonies)	+	+
37	Salmonella	Gallinarum	Ad1841	Primary production sample (poultry)	67	0.070	0.148	1.576	0.377	2.917	2.847	+	+(white colonies)	+	+
38	Salmonella	Gallinarum	Ad1842	/	72	0.070	0.148	1.576	0.377	3.096	3.026	+	+(white colonies)	+	+
39	Salmonella	Gaminara	Ad2324	Boar meat	11	0.000	0.000	1.397	0.349	3.477	3.477	+	+	+	+
40	Salmonella	Give	436	Ground beef	15	0.000	0.000	1.397	0.349	3.969	3.969	+	+	+	+
41	Salmonella	Guinea	29		19	0.000	0.000	1.397	0.349	3.313	3.313	+	+(H2S-)	+	+
42	Salmonella	Hadar	24871	Chicken meat	12	0.000	0.000	1.397	0.349	3.908	3.908	+	+	+	+
43	Salmonella	Havana	Ad 930	Poultry environment	21	0.000	0.000	1.397	0.349	3.640	3.640	+	+	+	+
44	Salmonella	Heidelberg	A00E005	Dusts from dairy industry	26	0.000	0.000	1.397	0.349	4.127	4.127	+	+(H2S-)	+	+
45	Salmonella	houtenae 50:g,z51:-	Ad 596	Dairy product	9	0.000	0.000	1.397	0.349	2.214	2.214	+	+	+	+
46	Salmonella	houtenae 43 :z4,z32:-	Ad597	Fish filet	34	0.094	0.170	1.539	0.361	3.432	3.337	+	+	+	+
47	Salmonella	houtenae 1,40:z4,z23:-	Ad2682	Primary production sample (poultry)	14	0.094	0.170	1.539	0.361	2.440	2.346	+	+	+	+
48	Salmonella	Hvittingfoss	Ad2325	Raw stuff	28	0.000	0.000	1.397	0.349	2.985	2.985	+	+	+	+
49	Salmonella	Idikan	Ad2567	Feed for chicken	32	0.070	0.148	1.576	0.377	3.823	3.752	+	+	+	+
50	Salmonella	Indiana	Ad 174	White cheese	27	0.000	0.000	1.397	0.349	4.082	4.082	+	+	+	+
51	Salmonella	indica 1,6,14,25:a:e,n,x	Ad 600	Environmental sample	30	0.000	0.000	1.397	0.349	3.725	3.725	+	+(H2S- and yellow colonies)	+(light colonies)	+
52	Salmonella	indica11:b:e,n,x	Ad2337	Chicken breeding environment	21	0.000	0.000	1.397	0.349	3.611	3.611	+	+(H2S-)	+(light colonies)	+
53	Salmonella	indica 45:a:e,n,x	ATCC BAA-1578	/	17	0.066	0.148	1.834	0.442	3.591	3.525	+	+	+(grey colonies)	+
54	Salmonella	Infantis	F401B	Cheese	24	0.000	0.000	1.397	0.349	4.003	4.003	+	+	+	+
55	Salmonella	Javiana	Ad2326	Turkey meat	21	0.000	0.000	1.397	0.349	3.969	3.969	+	+	+	+
56	Salmonella	Kedougou	Ad 929	Bovine environmental sample	16	0.000	0.000	1.397	0.349	3.830	3.830	+	+	+	+
57	Salmonella	Kentucky	Ad1756	Poultry environmental sample	22	0.000	0.000	1.397	0.349	4.003	4.003	+	+	+	+
58	Salmonella	Kottbus	Adria 1	Poultry environmental sample	46	0.000	0.000	1.397	0.349	4.041	4.041	+	+	+	+
59	Salmonella	Landau	Ad 499	/	20	0.000	0.000	1.397	0.349	3.053	3.053	+	+(H2S-)	+	+
60	Salmonella	Lille	Adria 37	Food product	37	0.000	0.000	1.397	0.349	2.879	2.879	+	+	+	+

INCLUSIVITY															
N°	Strain		Reference	Origin	Inoculation level /225 ml BPW	Alternative method: BACSpec Salmonella 2 ELISA Test (after subculture in RVS at 41.5°C ± 0.5°C)									
						ELISA (BPW for 16h + RVS for 21h)							Confirmation		
						O.D.							XLD	ASAP	Latex
						Blank	Negative control (NC)	Positive control		Sample	O.D. (Sample - blank)	Result			
		PC	Cut-off												
61	<i>Salmonella</i>	Livingstone	Ad 1107	Dusts	28	0.000	0.000	1.397	<b>0.349</b>	3.135	3.135	+	+	+	+
62	<i>Salmonella</i>	London	Adria 326	Cooked meat sample	41	0.000	0.000	1.397	<b>0.349</b>	4.082	4.082	+	+	+	+
63	<i>Salmonella</i>	Luciana	CIP 105626	/	8	0.000	0.000	1.397	<b>0.349</b>	0.058	0.058	-	+d	+d	+
					29	0.094	0.170	1.539	<b>0.361</b>	0.178	0.084	-	+(small and yellow colonies)	+(blue colonies)	+
					165	0.072	0.157	1.517	<b>0.361</b>	0.758	0.686	+	+	+	+
64	<i>Salmonella</i>	Manhattan	Adria 900	Dusts from dairy industry	35	0.000	0.000	1.397	<b>0.349</b>	3.611	3.611	+	+	+	+
65	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	25	0.108	0.172	1.526	<b>0.355</b>	4.175	4.068	+	+	+	+
66	<i>Salmonella</i>	Meleagridis	505	Raw milk	30	0.108	0.172	1.526	<b>0.355</b>	3.066	2.958	+	+	+	+
67	<i>Salmonella</i>	Michigan	Ad2327	Low moisture sausage	15	0.108	0.172	1.526	<b>0.355</b>	3.387	3.280	+	+	+	+
68	<i>Salmonella</i>	Mikawasima	Ad1811	Raw ewe milk	20	0.108	0.172	1.526	<b>0.355</b>	3.821	3.713	+	+	+	+
69	<i>Salmonella</i>	Minnesota	Ad2328	Feed	23	0.108	0.172	1.526	<b>0.355</b>	3.061	2.954	+	+	+	+
70	<i>Salmonella</i>	Missisipi	Ad2329	Parakeet	29	0.108	0.172	1.526	<b>0.355</b>	3.341	3.233	+	+	+	+
71	<i>Salmonella</i>	Montevideo	Ad912	Raw milk	14	0.108	0.172	1.526	<b>0.355</b>	3.537	3.430	+	+	+	+
72	<i>Salmonella</i>	Muenchen	CIP 106178	/	24	0.108	0.172	1.526	<b>0.355</b>	2.968	2.860	+	+	+	+
73	<i>Salmonella</i>	Napoli	Ad 928	Clinical	21	0.108	0.172	1.526	<b>0.355</b>	3.705	3.597	+	+	+	+
74	<i>Salmonella</i>	Newport	Adria 586	Sausage	16	0.108	0.172	1.526	<b>0.355</b>	3.597	3.489	+	+	+	+
75	<i>Salmonella</i>	Ohio	Ad1482	Raw cow milk	10	0.108	0.172	1.526	<b>0.355</b>	3.982	3.874	+	+	+	+
76	<i>Salmonella</i>	Orion	27	/	10	0.108	0.172	1.526	<b>0.355</b>	3.705	3.597	+	+	+	+
77	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	21	0.108	0.172	1.526	<b>0.355</b>	3.538	3.430	+	+	+	+
78	<i>Salmonella</i>	Ouakam	Ad1647	Compost	24	0.108	0.172	1.526	<b>0.355</b>	3.023	2.915	+	+	+	+
79	<i>Salmonella</i>	Panama	Adria 8	Ground beef	14	0.108	0.172	1.526	<b>0.355</b>	3.944	3.837	+	+	+	+
80	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	5	0.108	0.172	1.526	<b>0.355</b>	0.197	0.090	-	st	st	/
					127	0.072	0.157	1.517	<b>0.361</b>	0.693	0.621	+	+(white colonies)	+	+
81	<i>Salmonella</i>	Paratyphi B	Ad 301	Clinical	7	0.108	0.172	1.526	<b>0.355</b>	0.176	0.068	-	st	st	/
					105	0.072	0.157	1.517	<b>0.361</b>	3.707	3.635	+	+	+	+
82	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	13	0.108	0.172	1.526	<b>0.355</b>	2.579	2.472	+	+	+(light colonies)	+
83	<i>Salmonella</i>	Pomona	CIP105630	/	25	0.108	0.172	1.526	<b>0.355</b>	3.461	3.354	+	+	+	+
84	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	14	0.108	0.172	1.526	<b>0.355</b>	3.630	3.522	+	+	+	+
85	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	23	0.108	0.172	1.526	<b>0.355</b>	3.350	3.242	+	+	+	+
86	<i>Salmonella</i>	Regent	Adria 328	Duck	70	0.072	0.157	1.517	<b>0.361</b>	4.070	3.998	+	+	+	+
87	<i>Salmonella</i>	Rissen	Adria 39	Food product	19	0.108	0.172	1.526	<b>0.355</b>	3.685	3.577	+	+	+	+
88	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	34	0.108	0.172	1.526	<b>0.355</b>	3.748	3.640	+	+	+	+
89	<i>Salmonella</i>	Saintpaul	Adria F31	Pilchard filets	18	0.108	0.172	1.526	<b>0.355</b>	4.068	3.960	+	+	+	+
90	<i>Salmonella</i>	<i>salamae</i> 42:b:e,n,x,z15	Ad593	Cereals	24	0.108	0.172	1.526	<b>0.355</b>	3.849	3.741	+	+	+	+
91	<i>Salmonella</i>	<i>salamae</i> 42:gt:-	Ad592	Kangaroo meat	40	0.072	0.225	2.221	<b>0.537</b>	3.018	2.947	+	+	+	+
92	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	28	0.108	0.172	1.526	<b>0.355</b>	3.945	3.837	+	+	+	+
93	<i>Salmonella</i>	Senftenberg	Ad355	Seafood cocktail	92	0.072	0.157	1.517	<b>0.361</b>	3.773	3.702	+	+	+	+
94	<i>Salmonella</i>	Stanley	Ad1688	Chocolate industry	35	0.072	0.157	1.517	<b>0.361</b>	3.668	3.596	+	+	+	+

INCLUSIVITY															
N°	Strain		Reference	Origin	Inoculation level /225 ml BPW	Alternative method: BACSpec Salmonella 2 ELISA Test (after subculture in RVS at 41.5°C ± 0.5°C)									
						ELISA (BPW for 16h + RVS for 21h)							Confirmation		
						O.D.							XLD	ASAP	Latex
						Blank	Negative control (NC)	Positive control		Sample	O.D. (Sample - blank)	Result			
		PC	Cut-off												
95	<i>Salmonella</i>	Stourbridge	Ad2297	Raw milk cheese	16	0.094	0.170	1.539	<b>0.361</b>	3.969	3.874	+	+	+	+
96	<i>Salmonella</i>	Tananarive	CIP54142	/	30	0.094	0.170	1.539	<b>0.361</b>	3.591	3.496	+	+	+	+
97	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	26	0.094	0.170	1.539	<b>0.361</b>	3.873	3.779	+	+	+	+
98	<i>Salmonella</i>	Thompson	AER301	Poultry	5	0.094	0.170	1.539	<b>0.361</b>	3.935	3.840	+	+	+	+
99	<i>Salmonella</i>	Typhi	Ad302	Clinical	18	0.072	0.157	1.517	<b>0.361</b>	3.173	3.101	+	+ (H2S-)	+	+
100	<i>Salmonella</i>	Typhimurium	Ad1070	Pork meat	15	0.094	0.170	1.539	<b>0.361</b>	3.846	3.751	+	+	+	+
101	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:-	Ad1333	Tiramisu	81	0.072	0.157	1.517	<b>0.361</b>	2.251	2.179	+	+	+	+
102	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:1,2	Ad1335	Poultry environmental sample	93	0.072	0.157	1.517	<b>0.361</b>	3.913	3.841	+	+	+	+
103	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:i:-	Ad1334	Ready to cook pork	96	0.072	0.157	1.517	<b>0.361</b>	3.947	3.875	+	+	+	+
104	<i>Salmonella</i>	Urbana	Ad2334	Shrimps	26	0.072	0.157	1.517	<b>0.361</b>	2.642	2.571	+	+	+	+
105	<i>Salmonella</i>	Veneziana	Adria 233	Food product	10	0.094	0.170	1.539	<b>0.361</b>	3.772	3.678	+	+	+	+
106	<i>Salmonella</i>	Virchow	Adria F276	Curry	34	0.094	0.170	1.539	<b>0.361</b>	4.006	3.912	+	+	+	+
107	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	14	0.094	0.170	1.539	<b>0.361</b>	2.188	2.093	+	+	+	+
108	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	33	0.094	0.170	1.539	<b>0.361</b>	3.969	3.874	+	+	+	+
109	<i>Salmonella</i>	Wien	CIP8122	/	21	0.070	0.148	1.576	<b>0.377</b>	2.777	2.707	+	+	+	+



## EXCLUSIVITY

n°	Strain	Reference	Origin	Inoculation level CFU/ml	Alternative method: BACSpec Salmonella 2 ELISA Test (after subculture in RVS at 41.5°C ± 0.5°C)																	
					ELISA (BPW for 20h)									ELISA (BPW for 20h + RVS)								
					Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	Confirmation		Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	Confirmation	
							PC	Cut-off				XLD	ASAP			PC	Cut-off				XLD	ASAP
1	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	8.5 10 <sup>5</sup>	0.108	0.172	1.526	0.355	2.551	2.443	+	-	-	0.049	0.109	1.164	0.279	0.307	0.258	-	-	-
2	<i>Citrobacter diversus</i>	adria 140	Raw milk	7.0 10 <sup>5</sup>	0.108	0.172	1.526	0.355	2.310	2.202	+	-	-	0.049	0.109	1.164	0.279	0.297	0.248	-	-	-
3	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	3.5 10 <sup>6</sup>	0.108	0.172	1.526	0.355	1.678	1.570	+	-	-	0.049	0.109	1.164	0.279	0.237	0.188	-	-	-
4	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	2.8 10 <sup>6</sup>	0.108	0.172	1.526	0.355	1.834	1.727	+	-	-	0.049	0.109	1.164	0.279	0.158	0.109	-	-	-
5	<i>Enterobacter agglomerans</i>	adria 11	Cheese	1.8 10 <sup>6</sup>	0.108	0.172	1.526	0.355	1.196	1.089	+	-	-	0.049	0.109	1.164	0.279	0.233	0.184	-	-	-
6	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	3.2 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.463	0.356	+	-	-	0.049	0.109	1.164	0.279	0.152	0.103	-	-	-
7	<i>Enterobacter cloacae</i>	adria 10	Raw milk	1.2 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.202	0.094	-											
8	<i>Enterobacter intermedius</i>	adria 60	Bean	6.0 10 <sup>5</sup>	0.108	0.172	1.526	0.355	0.196	0.088	-											
9	<i>Enterobacter kobei</i>	Ad342	Ham	7.0 10 <sup>5</sup>	0.108	0.172	1.526	0.355	0.281	0.173	-											
10	<i>Enterobacter sakazakii</i>	adria 95	Fermented milk	1.7 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.393	0.285	-											
11	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	3.5 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.334	0.227	-											
12	<i>Escherichia coli</i>	adria 19	Grated carrots	3.7 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.481	0.373	+	-	-	0.049	0.109	1.164	0.279	0.132	0.083	-	-	-
13	<i>Escherichia coli O157 :H7</i>	Ad485	Ground beef	4.7.10 <sup>5</sup>	0.072	0.157	1.517	0.361	0.207	0.135	-											
14	<i>Escherichia hermanii</i>	Ad 461	Dessert	1.2 10 <sup>6</sup>	0.108	0.172	1.526	0.355	1.147	1.040	+	-	-	0.049	0.109	1.164	0.279	0.214	0.165	-	-	-
15	<i>Escherichia vulneris</i>	adria 132	Veal liver	7.3 10 <sup>5</sup>	0.108	0.172	1.526	0.355	0.324	0.217	-											
16	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	2.5 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.874	0.766	+	-	-	0.049	0.109	1.164	0.279	0.179	0.130	-	-	-
17	<i>Klebsiella oxytoca</i>	57	Food product	1.6 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.179	0.071	-											
18	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	1.0 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.184	0.077	-											
19	<i>Kluyvera spp</i>	adria 41	Raw milk	1.8 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.370	0.263	-											
20	<i>Morganella morganii</i>	CIP A236	/	4.9 10 <sup>6</sup>	0.108	0.172	1.526	0.355	0.185	0.077	-											
21	<i>Pantoea agglomerans</i>	adria 62	Frozen vegetables	1.1.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.264	0.170	-											
22	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	4.0.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.217	0.122	-											
23	<i>Proteus vulgaris</i>	adria 43	Sliced ham	1.6.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.167	0.073	-											
24	<i>Providencia rettgeri</i>	adria 112	White liquid egg	1.6.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.208	0.113	-											
25	<i>Rhanella aquatilis</i>	adria 69	Molluscs	4.0.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.196	0.101	-											
26	<i>Serratia liquefaciens</i>	26	Egg product	1.6.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.396	0.301	-											
27	<i>Serratia marcescens</i>	Ad2604	Dairy product	3.4.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.159	0.065	-											
28	<i>Shigella flexneri</i>	CIP 8248	/	2.4.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.194	0.100	-											
29	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	3.5.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.181	0.087	-											
30	<i>Yersinia enterocolitica</i>	adria 32	Bacon	1.4.10 <sup>5</sup>	0.094	0.170	1.539	0.361	0.178	0.084	-											

## Appendix 7 - Results obtained by the collaborative laboratories and the expert laboratory (First and third ILS)

## FIRST ILS (20 May 2019)

Laboratory F  
Aerobic mesophilic flora: 3,7.10<sup>7</sup> CFU/g

Protocol: Automated

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,043	0,160	2,028	<b>0,496</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
F3	-	-	-	-	/	-	-	0,224	-	-	-	NA
F7	-	-	-	-	/	-	-	0,276	-	-	-	NA
F12	-	-	-	-	/	-	-	0,302	-	-	-	NA
F13	-	-	-	-	/	-	-	0,254	-	-	-	NA
F18	-	-	-	-	/	-	-	0,254	-	-	-	NA
F20	-	-	-	-	/	-	-	0,290	-	-	-	NA
F23	-	-	-	-	/	-	-	0,318	-	-	-	NA
F24	-	-	-	-	/	-	-	0,363	-	-	-	NA
F2	-	-	-	-	/	-	-	0,620/1,428*	+/+	-	-	PPNA
F4	+	+	+	+	Salmonella spp.	+	+	4,981	+	+	+	PA
F5	+	+	+	+	Salmonella spp.	+	+	4,981	+	+	+	PA
F9	+	+	+	+	Salmonella spp.	+	+	4,690	+	+	+	PA
F10	+	+	+	+	Salmonella spp.	+	+	4,519	+	+	+	PA
F16	+	+	+	+	Salmonella spp.	+	+	4,690	+	+	+	PA
F19	+	+	+	+	Salmonella spp.	+	+	4,519	+	+	+	PA
F22	+	+	+	+	Salmonella spp.	+	+	4,519	+	+	+	PA
F1	+	+	+	+	Salmonella spp.	+	+	4,981	+	+	+	PA
F6	+	+	+	+	Salmonella spp.	+	+	4,981	+	+	+	PA
F8	+	+	+	+	Salmonella spp.	+	+	4,981	+	+	+	PA
F11	+	+	+	+	Salmonella spp.	+	+	4,519	+	+	+	PA
F14	+	+	+	+	Salmonella spp.	+	+	4,982	+	+	+	PA
F15	+	+	+	+	Salmonella spp.	+	+	4,982	+	+	+	PA
F17	+	+	+	+	Salmonella spp.	+	+	4,519	+	+	+	PA
F21	+	+	+	+	Salmonella spp.	+	+	4,519	+	+	+	PA

\*new heat treatment



## FIRST ILS (20 May 2019)

Laboratory H  
Aerobic mesophilic flora: 1,3.10<sup>3</sup> CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,040	0,228	1,934	<b>0,474</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
H3	-	-	-	-	/	-	-	0,243	-	-	-	NA
H7	-	-	-	-	/	-	-	0,271	-	-	-	NA
H12	-	-	-	-	/	-	-	0,256	-	-	-	NA
H13	+	+	-	-	<i>Serratia marcescens</i> (Latex Salmonella: +, PFGE: +)	+	+	2,992/3,183	+/+	+	+	PA
H18	-	-	-	-	/	-	-	0,395	-	-	-	NA
H20	-	-	-	-	/	-	-	0,439	-	-	-	NA
H23	-	-	-	-	/	-	-	0,248	-	-	-	NA
H24	-	-	-	-	/	-	-	0,305	-	-	-	NA
H2	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,082	+	+	+	PA
H4	+	+	+	+	<i>Salmonella</i> spp.	+	+	2,981	+	+	+	PA
H5	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,050	+	+	+	PA
H9	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,011	+	+	+	PA
H10	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,106	+	+	+	PA
H16	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,233	+	+	+	PA
H19	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,056	+	+	+	PA
H22	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,060	+	+	+	PA
H1	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,142	+	+	+	PA
H6	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,060	+	+	+	PA
H8	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,039	+	+	+	PA
H11	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,102	+	+	+	PA
H14	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,106	+	+	+	PA
H15	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,000	+	+	+	PA
H17	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,673	+	+	+	PA
H21	+	+	+	+	<i>Salmonella</i> spp.	+	+	3,226	+	+	+	PA

## FIRST ILS (20 May 2019)

Laboratory I  
Aerobic mesophilic flora: 1,0.10<sup>3</sup> CFU/g

Protocol: Automated

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,044	0,193	1,861	<b>0,454</b>
0,035	0,199	1,762	<b>0,432 (*)</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
I3	-	-	-	-	/	-	-	0,276	-	-	-	NA
I7	-	-	-	-	/	-	-	0,352	-	-	-	NA
I12	-	-	-	-	/	-	-	0,261	-	-	-	NA
I13	-	-	-	-	/	-	-	0,343	-	-	-	NA
I18	+	+	-	-	Salmonella spp.	+	+	4,310/4,246(*)/4,246(*)	+/+	+	+	PA
I20	-	-	-	-	/	-	-	0,254	-	-	-	NA
I23	-	-	-	-	/	-	-	0,307	-	-	-	NA
I24	-	-	-	-	/	-	-	0,241	-	-	-	NA
I2	+	+	+	+	Salmonella spp.	+	+	4,693	+	+	+	PA
I4	+	+	+	+	Salmonella spp.	+	+	4,522	+	+	+	PA
I5	+	+	+	+	Salmonella spp.	+	+	4,693	+	+	+	PA
I9	-	-	-	-	/	-	-	0,477/0,419(*)/0,404(*)	+/-	-	-	PPNA
I10	+	+	+	+	Salmonella spp.	+	+	4,526	+	+	+	PA
I16	+	+	+	+	Salmonella spp.	+	+	4,404	+	+	+	PA
I19	+	+	-	-	Salmonella spp.	+	+	4,526	+	+	+	PA
I22	+	+	+	+	Salmonella spp.	+	+	4,526	+	+	+	PA
I1	+	+	+	+	Salmonella spp.	+	+	4,401	+	+	+	PA
I6	+	+	+	+	Salmonella spp.	+	+	4,401	+	+	+	PA
I8	+	+	+	+	Salmonella spp.	+	+	4,401	+	+	+	PA
I11	+	+	+	+	Salmonella spp.	+	+	4,526	+	+	+	PA
I14	+	+	+	+	Salmonella spp.	+	+	4,697	+	+	+	PA
I15	+	+	+	+	Salmonella spp.	+	+	4,526	+	+	+	PA
I17	+	+	+	+	Salmonella spp.	+	+	4,404	+	+	+	PA
I21	+	+	+	+	Salmonella spp.	+	+	4,526	+	+	+	PA

## FIRST ILS (20 May 2019)

Laboratory J

Protocol: Manual

Aerobic mesophilic flora: 5,4.10<sup>2</sup> CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,048	0,185	1,461	<b>0,353</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
J3	-	-	-	-	/	-	-	0,208	-	-	-	NA
J7	-	-	-	-	/	-	-	0,211	-	-	-	NA
J12	-	-	-	-	/	-	-	0,214	-	-	-	NA
J13	-	-	-	-	/	-	-	0,206	-	-	-	NA
J18	-	-	-	-	/	-	-	0,163	-	-	-	NA
J20	-	-	-	-	/	-	-	0,191	-	-	-	NA
J23	-	-	-	-	/	-	-	0,163	-	-	-	NA
J24	-	-	-	-	/	-	-	0,191	-	-	-	NA
J2	+	+	+	+	Salmonella spp.	+	+	4,598	+	+	+	PA
J4	+	+	+	+	Salmonella spp.	+	+	4,964	+	+	+	PA
J5	+	+	+	+	Salmonella spp.	+	+	5,483	+	+	+	PA
J9	+	+	+	+	Salmonella spp.	+	+	4,468	+	+	+	PA
J10	+	+	+	+	Salmonella spp.	+	+	4,430	+	+	+	PA
J16	+	+	+	+	Salmonella spp.	+	+	4,370	+	+	+	PA
J19	+	+	+	+	Salmonella spp.	+	+	4,358	+	+	+	PA
J22	-	-	-	-	/	-	-	0,184	-	-	-	NA
J1	+	+	+	+	Salmonella spp.	+	+	4,858	+	+	+	PA
J6	+	+	+	+	Salmonella spp.	+	+	4,567	+	+	+	PA
J8	+	+	+	+	Salmonella spp.	+	+	4,715	+	+	+	PA
J11	+	+	+	+	Salmonella spp.	+	+	4,623	+	+	+	PA
J14	+	+	+	+	Salmonella spp.	+	+	4,625	+	+	+	PA
J15	+	+	+	+	Salmonella spp.	+	+	4,308	+	+	+	PA
J17	+	+	+	+	Salmonella spp.	+	+	4,227	+	+	+	PA
J21	+	+	+	+	Salmonella spp.	+	+	4,114	+	+	+	PA

## FIRST ILS (20 May 2019)

Laboratory M

Protocol: Automated

Aerobic mesophilic flora: 2,7.10<sup>4</sup> CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,065	0,240	2,495	<b>0,607</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
M3	-	-	-	-	/	-	-	0,226	-	-	-	NA
M7	-	-	-	-	/	-	-	0,218	-	-	-	NA
M12	-	-	-	-	/	-	-	0,203	-	-	-	NA
M13	-	-	-	-	/	-	-	0,264	-	-	-	NA
M18	-	-	-	-	/	-	-	0,269	-	-	-	NA
M20	-	-	-	-	/	-	-	0,186	-	-	-	NA
M23	-	-	-	-	/	-	-	0,244	-	-	-	NA
M24	-	-	-	-	/	-	-	0,174	-	-	-	NA
M2	+	+	+	+	Salmonella spp.	+	+	4,364	+	+	+	PA
M4	+	+	+	+	Salmonella spp.	+	+	4,269	+	+	+	PA
M5	+	+	+	+	Salmonella spp.	+	+	4,364	+	+	+	PA
M9	+	+	+	+	Salmonella spp.	+	+	4,486	+	+	+	PA
M10	+	+	+	+	Salmonella spp.	+	+	4,486	+	+	+	PA
M16	+	+	+	+	Salmonella spp.	+	+	4,269	+	+	+	PA
M19	-	-	-	-	/	-	-	0,182	-	-	-	NA
M22	+	+	+	+	Salmonella spp.	+	+	4,126	+	+	+	PA
M1	+	+	+	+	Salmonella spp.	+	+	4,659	+	+	+	PA
M6	+	+	+	+	Salmonella spp.	+	+	4,486	+	+	+	PA
M8	+	+	+	+	Salmonella spp.	+	+	4,364	+	+	+	PA
M11	+	+	+	+	Salmonella spp.	+	+	4,487	+	+	+	PA
M14	+	+	+	+	Salmonella spp.	+	+	4,487	+	+	+	PA
M15	+	+	+	+	Salmonella spp.	+	+	4,659	+	+	+	PA
M17	+	+	+	+	Salmonella spp.	+	+	4,486	+	+	+	PA
M21	+	+	+	+	Salmonella spp.	+	+	4,269	+	+	+	PA

## FIRST ILS (20 May 2019)

Laboratory **Q**  
Aerobic mesophilic flora: 1,6.10<sup>3</sup> CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,037	0,238	1,198	<b>0,290</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
Q3	-	-	-	-	/	-	-	0,230	-	-	-	NA
Q7	-	-	-	-	/	-	-	0,191	-	-	-	NA
Q12	-	-	-	-	/	-	-	0,237	-	-	-	NA
Q13	-	-	-	-	/	-	-	0,221	-	-	-	NA
Q18	-	-	-	-	/	-	-	0,210	-	-	-	NA
Q20	-	-	-	-	/	-	-	0,261	-	-	-	NA
Q23	-	-	-	-	/	-	-	0,233	-	-	-	NA
Q24	-	-	-	-	/	-	-	0,255	-	-	-	NA
Q2	+	+	+	+	Salmonella spp.	+	+	3,861	+	+	+	PA
Q4	+	+	+	+	Salmonella spp.	+	+	3,963	+	+	+	PA
Q5	+	+	+	+	Salmonella spp.	+	+	3,937	+	+	+	PA
Q9	+	+	+	+	Salmonella spp.	+	+	3,752	+	+	+	PA
Q10	+	+	+	+	Salmonella spp.	+	+	3,793	+	+	+	PA
Q16	+	+	+	+	Salmonella spp.	+	+	3,706	+	+	+	PA
Q19	+	+	+	+	Salmonella spp.	+	+	3,539	+	+	+	PA
Q22	+	+	+	+	Salmonella spp.	+	+	3,396	+	+	+	PA
Q1	+	+	+	+	Salmonella spp.	+	+	3,895	+	+	+	PA
Q6	+	+	+	+	Salmonella spp.	+	+	3,708	+	+	+	PA
Q8	+	+	+	+	Salmonella spp.	+	+	3,672	+	+	+	PA
Q11	+	+	+	+	Salmonella spp.	+	+	3747	+	+	+	PA
Q14	+	+	+	+	Salmonella spp.	+	+	3,671	+	+	+	PA
Q15	+	+	+	+	Salmonella spp.	+	+	3,719	+	+	+	PA
Q17	-	+	+	+	Salmonella spp.	+	+	3,793	+	+	+	PA
Q21	+	+	+	+	Salmonella spp.	+	+	3,633	+	+	+	PA

## FIRST ILS (20 May 2019)

Laboratory R ADRIA

Protocol: Manual and automate

Aerobic mesophilic flora:  $4,7 \cdot 10^3$  CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,036	0,289	1,864	<b>0,457</b>

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,089	0,248	2,31343355	<b>0,556</b>

N°Sample	ISO 6579-1*							BACSpec Salmonella 2 ELISA Test - MANUAL					BACSpec Salmonella 2 ELISA Test - AUTOMATE				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result				Blanked Sample	Result			
R3	-	-	-	-	/	-	-	0,339	-	-	-	NA	0,353	-	-	-	NA
R7	-	-	-	-	/	-	-	0,380	-	-	-	NA	0,358	-	-	-	NA
R12	-	-	-	-	/	-	-	0,310	-	-	-	NA	0,258	-	-	-	NA
R13	-	-	-	-	/	-	-	0,347	-	-	-	NA	0,212	-	-	-	NA
R18	-	-	-	-	/	-	-	0,417	-	-	-	NA	0,322	-	-	-	NA
R20	-	-	-	-	/	-	-	0,314	-	-	-	NA	0,306	-	-	-	NA
R23	-	-	-	-	/	-	-	0,318	-	-	-	NA	0,330	-	-	-	NA
R24	-	-	-	-	/	-	-	0,319	-	-	-	NA	0,214	-	-	-	NA
R2	+	+	+	+	Salmonella spp.	+	+	3,388	+	+	+	PA	4,052	+	+	+	PA
R4	+	+	+	+	Salmonella spp.	+	+	3,391	+	+	+	PA	4,002	+	+	+	PA
R5	+	+	+	+	Salmonella spp.	+	+	3,355	+	+	+	PA	4,002	+	+	+	PA
R9	+	+	+	+	Salmonella spp.	+	+	3,376	+	+	+	PA	3,957	+	+	+	PA
R10	+	+	+	+	Salmonella spp.	+	+	3,396	+	+	+	PA	4,052	+	+	+	PA
R16	+	+	+	+	Salmonella spp.	+	+	3,390	+	+	+	PA	4,109	+	+	+	PA
R19	+	+	+	+	Salmonella spp.	+	+	3,386	+	+	+	PA	4,052	+	+	+	PA
R22	+	+	+	+	Salmonella spp.	+	+	3,369	+	+	+	PA	4,110	+	+	+	PA
R1	+	+	+	+	Salmonella spp.	+	+	3,378	+	+	+	PA	4,002	+	+	+	PA
R6	+	+	+	+	Salmonella spp.	+	+	3,362	+	+	+	PA	3,916	+	+	+	PA
R8	+	+	+	+	Salmonella spp.	+	+	3,399	+	+	+	PA	3,957	+	+	+	PA
R11	+	+	+	+	Salmonella spp.	+	+	3,356	+	+	+	PA	4,002	+	+	+	PA
R14	+	+	+	+	Salmonella spp.	+	+	3,373	+	+	+	PA	4,052	+	+	+	PA
R15	+	+	+	+	Salmonella spp.	+	+	3,369	+	+	+	PA	4,052	+	+	+	PA
R17	+	+	+	+	Salmonella spp.	+	+	3,418	+	+	+	PA	4,052	+	+	+	PA
R21	+	+	+	+	Salmonella spp.	+	+	3,368	+	+	+	PA	4,176	+	+	+	PA

\* Analyses performed according to the COFRAC accreditation



## THIRD ILS (5 October 2020)

Laboratory **A**  
Aerobic mesophilic flora:  $1,5 \cdot 10^2$  CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,048	0,089	2,820	<b>0,693</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,061	-	-	-	NA
7	-	-	-	-	/	-	-	0,135	-	-	-	NA
8	-	-	+	-	Salmonella spp.	+	+	0,269	-	-	-	ND
13	-	-	-	-	/	-	-	0,107	-	-	-	NA
14	-	-	-	-	/	-	-	0,231	-	-	-	NA
16	-	-	-	-	/	-	-	0,152	-	-	-	NA
19	-	-	-	-	/	-	-	0,093	-	-	-	NA
23	-	-	-	-	/	-	-	0,066	-	-	-	NA
3	-	-	-	-	/	-	-	0,116	-	-	-	NA
6	+	+	+	+	Salmonella spp.	+	+	3,883	+	+	+	PA
10	-	-	-	-	/	-	-	0,052	-	-	-	NA
15	-	-	-	-	/	-	-	0,092	-	-	-	NA
17	+	+	+	+	Salmonella spp.	+	+	3,840	+	+	+	PA
18	-	-	-	-	/	-	-	0,064	-	-	-	NA
21	+	+	+	+	Salmonella spp.	+	+	3,675	+	+	+	PA
22	-	-	-	-	/	-	-	0,060	-	-	-	NA
1	+	+	+	+	Salmonella spp.	+	+	4,177	+	+	+	PA
2	+	+	+	+	Salmonella spp.	+	+	3,880	+	+	+	PA
4	+	+	+	+	Salmonella spp.	+	+	3,930	+	+	+	PA
9	+	+	+	+	Salmonella spp.	+	+	3,805	+	+	+	PA
11	+	+	+	+	Salmonella spp.	+	+	3,853	+	+	+	PA
12	+	+	+	+	Salmonella spp.	+	+	3,954	+	+	+	PA
20	+	+	+	+	Salmonella spp.	+	+	3,764	+	+	+	PA
24	+	+	+	+	Salmonella spp.	+	+	3,695	+	+	+	PA

## THIRD ILS (5 October 2020)

Laboratory **B**  
Aerobic mesophilic flora: 150 CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,057	0,094	2,844	<b>0,697</b>

N°Sample	ISO 6579-1							BACSpec Salmonella 2 ELISA Test				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,066	-	-	-	NA
7	-	-	-	-	/	/	-	0,147	-	-	-	NA
8	-	-	-	-	/	/	-	0,067	-	-	-	NA
13	-	-	-	-	/	/	-	0,089	-	-	-	NA
14	-	-	-	-	/	/	-	0,073	-	-	-	NA
16	-	-	-	-	/	/	-	0,072	-	-	-	NA
19	-	-	-	-	/	/	-	0,120	-	-	-	NA
23	-	-	-	-	/	/	-	0,069	-	-	-	NA
3	-	-	-	-	/	/	-	0,080	-	-	-	NA
6	-	-	-	-	/	/	-	0,213	-	-	-	NA
10	+	+	+	+	Salmonella spp.	+	+	4,108	+	+	+	PA
15	-	-	-	-	/	/	-	0,072	-	-	-	NA
17	-	-	-	-	/	/	-	0,142	-	-	-	NA
18	+	+	+	+	Salmonella spp.	+	+	4,025	+	+	+	PA
21	-	-	-	-	/	/	-	0,067	-	-	-	NA
22	+	+	+	+	Salmonella spp.	+	+	3,896	+	+	+	PA
1	+	+	+	+	Salmonella spp.	+	+	4,096	+	+	+	PA
2	+	+	+	+	Salmonella spp.	+	+	4,127	+	+	+	PA
4	+	+	+	+	Salmonella spp.	+	+	4,086	+	+	+	PA
9	+	+	+	+	Salmonella spp.	+	+	4,142	+	+	+	PA
11	+	+	+	+	Salmonella spp.	+	+	4,108	+	+	+	PA
12	+	+	+	+	Salmonella spp.	+	+	4,045	+	+	+	PA
20	+	+	+	+	Salmonella spp.	+	+	3,962	+	+	+	PA
24	+	+	+	+	Salmonella spp.	+	+	3,900	+	+	+	PA

## THIRD ILS (5 October 2020)

Laboratory **C**  
Aerobic mesophilic flora: 2,0.10<sup>4</sup> CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,079	0,138	2,096	<b>0,504</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,051	-	-	-	NA
7	-	-	-	-	/	-	-	0,051	-	-	-	NA
8	-	-	-	-	/	-	-	0,057	-	-	-	NA
13	-	-	-	-	/	-	-	0,058	-	-	-	NA
14	-	-	-	-	/	-	-	0,052	-	-	-	NA
16	-	-	-	-	/	-	-	0,065	-	-	-	NA
19	-	-	-	-	/	-	-	0,06	-	-	-	NA
23	-	-	-	-	/	-	-	0,057	-	-	-	NA
3	-	-	-	-	/	-	-	0,076	-	-	-	NA
6	+	+	+	+	Salmonella spp.	+	+	3,805	+	+	+	PA
10	+	+	+	+	Salmonella spp.	+	+	3,825	+	+	+	PA
15	-	-	-	-	/	-	-	0,1	-	-	-	NA
17	+	+	+	+	Salmonella spp.	+	+	4,114	+	+	+	PA
18	-	-	-	-	/	-	-	0,057	-	-	-	NA
21	+	+	+	+	Salmonella spp.	+	+	4,081	+	+	+	PA
22	-	-	-	-	/	-	-	0,059	-	-	-	NA
1	+	+	+	+	Salmonella spp.	+	+	3,97	+	+	+	PA
2	+	+	+	+	Salmonella spp.	+	+	3,916	+	+	+	PA
4	+	+	+	+	Salmonella spp.	+	+	3,887	+	+	+	PA
9	+	+	+	+	Salmonella spp.	+	+	3,802	+	+	+	PA
11	+	+	+	+	Salmonella spp.	+	+	3,776	+	+	+	PA
12	+	+	+	+	Salmonella spp.	+	+	3,842	+	+	+	PA
20	+	+	+	+	Salmonella spp.	+	+	3,926	+	+	+	PA
24	+	+	+	+	Salmonella spp.	+	+	4,034	+	+	+	PA

## THIRD ILS (5 October 2020)

Laboratory **D**  
Aerobic mesophilic flora: **NOT TESTED**

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,075	0,076	2,653	<b>0,645</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,188	-	-	-	NA
7	-	-	-	-	/	-	-	0,056	-	-	-	NA
8	-	-	-	-	/	-	-	0,156	-	-	-	NA
13	-	-	-	-	/	-	-	0,033	-	-	-	NA
14	-	-	-	-	/	-	-	0,350	-	-	-	NA
16	-	-	-	-	/	-	-	0,068	-	-	-	NA
19	-	-	-	-	/	-	-	0,044	-	-	-	NA
23	-	-	-	-	/	-	-	0,158	-	-	-	NA
3	-	-	-	-	/	-	-	0,03	-	-	-	NA
6	-	-	-	-	/	-	-	0,03	-	-	-	NA
10	-	-	-	-	/	-	-	0,133	-	-	-	NA
15	+	+	+	+	Salmonella spp.	+	+	4,002	+	+	+	PA
17	+	+	+	+	Salmonella spp.	+	+	4,000	+	+	+	PA
18	-	-	-	-	/	-	-	0,02	-	-	-	NA
21	+	+	+	+	Salmonella spp.	+	+	3,886	+	+	+	PA
22	-	-	-	-	/	-	-	0,162	-	-	-	NA
1	+	+	+	+	Salmonella spp.	+	+	3,969	+	+	+	PA
2	+	+	+	+	Salmonella spp.	+	+	4,059	+	+	+	PA
4	+	+	+	+	Salmonella spp.	+	+	4,051	+	+	+	PA
9	+	+	+	+	Salmonella spp.	+	+	4,015	+	+	+	PA
11	+	+	+	+	Salmonella spp.	+	+	3,926	+	+	+	PA
12	+	+	+	+	Salmonella spp.	+	+	3,975	+	+	+	PA
20	+	+	+	+	Salmonella spp.	+	+	3,993	+	+	+	PA
24	+	+	+	+	Salmonella spp.	+	+	3,976	+	+	+	PA

## THIRD ILS (5 October 2020)

Laboratory **E**  
Aerobic mesophilic flora: 2,0.10<sup>2</sup> CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,040	0,080	3,173	<b>0,783</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,057	-	-	-	NA
7	-	-	-	-	/	-	-	0,428	-	-	-	NA
8	-	-	-	-	/	-	-	0,082	-	-	-	NA
13	-	-	-	-	/	-	-	0,066	-	-	-	NA
14	-	-	-	-	/	-	-	0,088	-	-	-	NA
16	-	-	-	-	/	-	-	0,122	-	-	-	NA
19	-	-	-	-	/	-	-	0,091	-	-	-	NA
23	-	-	-	-	/	-	-	0,077	-	-	-	NA
3	-	-	-	-	/	-	-	0,155	-	-	-	NA
6	+	+	+	+	Salmonella spp.	+	+	>4,0	+	+	+	PA
10	+	+	+	+	Salmonella spp.	+	+	3,758	+	+	+	PA
15	+	+	+	+	Salmonella spp.	+	+	3,662	+	+	+	PA
17	+	+	+	+	Salmonella spp.	+	+	3,865	+	+	+	PA
18	+	+	+	+	Salmonella spp.	+	+	3,728	+	+	+	PA
21	+	+	+	+	Salmonella spp.	+	+	3,661	+	+	+	PA
22	+	+	+	+	Salmonella spp.	+	+	3,853	+	+	+	PA
1	+	+	+	+	Salmonella spp.	+	+	>4,0	+	+	+	PA
2	+	+	+	+	Salmonella spp.	+	+	3,891	+	+	+	PA
4	+	+	+	+	Salmonella spp.	+	+	3,900	+	+	+	PA
9	+	+	+	+	Salmonella spp.	+	+	3,950	+	+	+	PA
11	+	+	+	+	Salmonella spp.	+	+	3,905	+	+	+	PA
12	+	+	+	+	Salmonella spp.	+	+	3,808	+	+	+	PA
20	+	+	+	+	Salmonella spp.	+	+	3,853	+	+	+	PA
24	+	+	+	+	Salmonella spp.	+	+	>4,0	+	+	+	PA

## THIRD ILS (5 October 2020)

Laboratory **F**  
Aerobic mesophilic flora: 2000 CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,043	0,081	2,858	<b>0,704</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	+	+	+	-	<i>Salmonella spp</i>	+	+	3,563	+	+	+	PA
7	-	-	-	-	/	/	-	0,057	-	-	-	NA
8	-	-	-	-	/	/	-	0,071	-	-	-	NA
13	+	+	-	-	<i>Salmonella spp</i>	+	+	1,823	+	+	+	PA
14	-	-	-	-	/	/	-	0,187	-	-	-	NA
16	-	-	-	-	/	/	-	0,218	-	-	-	NA
19	-	-	-	-	/	/	-	0,049	-	-	-	NA
23	-	-	-	-	/	/	-	0,075	-	-	-	NA
3	-	-	-	-	/	-	-	0,054	-	-	-	NA
6	+	+	+	+	<i>Salmonella spp</i>	+	+	3,692	+	+	+	PA
10	-	-	-	-	/	-	-	0,054	-	-	-	NA
15	-	-	-	-	/	-	-	0,056	-	-	-	NA
17	+	+	+	+	<i>Salmonella spp</i>	+	+	3,774	+	+	+	PA
18	+	+	+	+	<i>Salmonella spp</i>	+	+	3,788	+	+	+	PA
21	+	+	+	+	<i>Salmonella spp</i>	+	+	3,776	+	+	+	PA
22	-	-	+	-	/	-	-	0,137	-	-	-	NA
1	+	+	+	+	<i>Salmonella spp</i>	+	+	3,681	+	+	+	PA
2	+	+	+	+	<i>Salmonella spp</i>	+	+	3,714	+	+	+	PA
4	+	+	+	+	<i>Salmonella spp</i>	+	+	3,787	+	+	+	PA
9	+	+	+	+	<i>Salmonella spp</i>	+	+	3,785	+	+	+	PA
11	+	+	+	+	<i>Salmonella spp</i>	+	+	3,631	+	+	+	PA
12	+	+	+	+	<i>Salmonella spp</i>	+	+	3,708	+	+	+	PA
20	+	+	+	+	<i>Salmonella spp</i>	+	+	3,717	+	+	+	PA
24	+	+	+	+	<i>Salmonella spp</i>	+	+	3,688	+	+	+	PA



## THIRD ILS (5 October 2020)

Laboratory

G

Protocol: Manual

Aerobic mesophilic flora: **uninterpretable (sample enriched with the samples)**

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,043	0,083	2,461	<b>0,605</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,057	-	-	-	NA
7	-	-	-	+	<i>Enterobacter cloacae</i>	-	-	0,157	-	-	-	NA
8	-	-	-	-	/	-	-	0,228	-	-	-	NA
13	-	-	-	-	/	-	-	0,122	-	-	-	NA
14	-	-	-	-	/	-	-	0,068	-	-	-	NA
16	-	-	-	-	/	-	-	0,127	-	-	-	NA
19	-	-	-	-	/	-	-	0,158	-	-	-	NA
23	-	-	-	-	/	-	-	0,145	-	-	-	NA
3	+	+	+	+	<i>Salmonella spp</i>	+	+	3,968	+	+	+	PA
6	-	-	-	-	/	-	-	0,067	-	-	-	NA
10	+	+	+	+	<i>Salmonella spp</i>	+	+	3,996	+	+	+	PA
15	+	+	+	+	<i>Salmonella spp</i>	+	+	4,043	+	+	+	PA
17	+	+	+	+	<i>Salmonella spp</i>	+	+	4,018	+	+	+	PA
18	-	-	-	+	<i>Serratia marcescens</i>	-	-	0,072	-	-	-	NA
21	+	+	+	+	<i>Salmonella spp.</i> (MALDI-TOF)	+	+	3,987	+	+	+	PA
22	+	+	+	+	<i>Salmonella spp.</i> (MALDI-TOF)	+	+	4,037	+	+	+	PA
1	+	+	+	+	<i>Salmonella spp</i>	+	+	3,996	+	+	+	PA
2	+	+	+	+	<i>Salmonella spp</i>	+	+	3,978	+	+	+	PA
4	+	+	+	+	<i>Salmonella spp</i>	+	+	4,07	+	+	+	PA
9	+	+	+	+	<i>Salmonella spp</i>	+	+	3,979	+	+	+	PA
11	+	+	+	+	<i>Salmonella spp</i>	+	+	4,031	+	+	+	PA
12	+	+	+	+	<i>Salmonella spp</i>	+	+	4,026	+	+	+	PA
20	+	+	+	+	<i>Salmonella spp.</i> (MALDI-TOF)	+	+	4,082	+	+	+	PA
24	+	+	+	+	<i>Salmonella spp.</i> (MALDI-TOF)	+	+	4,07	+	+	+	PA

## THIRD ILS (5 October 2020)

Laboratory **H**  
Aerobic mesophilic flora:  $6,3 \cdot 10^3$  CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,048	0,044	2,412	<b>0,591</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,119	-	-	-	NA
7	-	-	-	-	/	/	-	0,104	-	-	-	NA
8	-	-	-	-	/	/	-	0,113	-	-	-	NA
13	-	-	-	-	/	/	-	0,121	-	-	-	NA
14	-	-	-	-	/	/	-	0,216	-	-	-	NA
16	-	-	-	-	/	/	-	0,111	-	-	-	NA
19	-	-	-	-	/	/	-	0,067	-	-	-	NA
23	-	-	-	-	/	/	-	0,102	-	-	-	NA
3	+	+	+	+	Salmonella spp	+	+	4,035	+	+	+	PA
6	-	-	+	+	Salmonella spp	+	+	0,152	-	-	-	ND
10	+	+	+	+	Salmonella spp	+	+	4,038	+	+	+	PA
15	+	+	+	+	Salmonella spp	+	+	4,08	+	+	+	PA
17	+	+	+	+	Salmonella spp	+	+	4,064	+	+	+	PA
18	+	+	+	+	Salmonella spp	+	+	4,064	+	+	+	PA
21	-	-	-	-	/	/	-	0,094	-	-	-	NA
22	-	-	-	-	/	/	-	0,008	-	-	-	NA
1	+	+	+	+	Salmonella spp	+	+	4,076	+	+	+	PA
2	+	+	+	+	Salmonella spp	+	+	4,086	+	+	+	PA
4	+	+	+	+	Salmonella spp	+	+	4,053	+	+	+	PA
9	+	+	+	+	Salmonella spp	+	+	4,106	+	+	+	PA
11	+	+	+	+	Salmonella spp	+	+	4,062	+	+	+	PA
12	+	+	+	+	Salmonella spp	+	+	4,118	+	+	+	PA
20	+	+	+	+	Salmonella spp	+	+	4,05	+	+	+	PA
24	+	+	+	+	Salmonella spp	+	+	4,131	+	+	+	PA

## THIRD ILS (5 October 2020)

Laboratory I  
Aerobic mesophilic flora:  $2,6 \cdot 10^2$  CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,045	0,085	2,753	0,677

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,141	-	-	-	NA
7	-	-	-	-	/	/	-	0,125	-	-	-	NA
8	-	-	-	-	/	/	-	0,110	-	-	-	NA
13	-	-	-	-	/	/	-	0,110	-	-	-	NA
14	-	-	-	-	/	/	-	0,126	-	-	-	NA
16	-	-	-	-	/	/	-	0,119	-	-	-	NA
19	-	-	-	-	/	/	-	0,110	-	-	-	NA
23	-	-	-	-	/	/	-	0,105	-	-	-	NA
3	+	+	+	+	Salmonella spp	+	+	3,996	+	+	+	PA
6	-	-	-	-	/	/	-	0,121	-	-	-	NA
10	+	+	+	+	Salmonella spp	+	+	3,960	+	+	+	PA
15	+	+	+	+	Salmonella spp	+	+	3,941	+	+	+	PA
17	-	-	-	-	/	/	-	0,103	-	-	-	NA
18	+	+	+	+	Salmonella spp	+	+	3,800	+	+	+	PA
21	+	+	+	+	Salmonella spp	+	+	3,842	+	+	+	PA
22	+	+	+	+	Salmonella spp	+	+	3,890	+	+	+	PA
1	+	+	+	+	Salmonella spp	+	+	4,009	+	+	+	PA
2	+	+	+	+	Salmonella spp	+	+	4,017	+	+	+	PA
4	+	+	+	+	Salmonella spp	+	+	3,996	+	+	+	PA
9	+	+	+	+	Salmonella spp	+	+	3,976	+	+	+	PA
11	+	+	+	+	Salmonella spp	+	+	3,954	+	+	+	PA
12	+	+	+	+	Salmonella spp	+	+	3,947	+	+	+	PA
20	+	+	+	+	Salmonella spp	+	+	3,860	+	+	+	PA
24	+	+	+	+	Salmonella spp	+	+	3,959	+	+	+	PA

## THIRD ILS (5 October 2020)

Laboratory **J**  
Aerobic mesophilic flora:  $4,7 \cdot 10^2$  CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,052	0,088	2,808	<b>0,689</b>

N°Sample	ISO 6579-1						BACSpec Salmonella 2 ELISA Test					
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,09	-	-	-	NA
7	-	-	-	-	/	/	-	0,25	-	-	-	NA
8	-	-	-	-	/	/	-	0,087	-	-	-	NA
13	-	-	-	-	/	/	-	0,073	-	-	-	NA
14	-	-	-	-	/	/	-	0,152	-	-	-	NA
16	-	-	-	-	/	/	-	0,069	-	-	-	NA
19	-	-	-	-	/	/	-	0,110	-	-	-	NA
23	-	-	-	-	/	/	-	0,141	-	-	-	NA
3	-	-	-	-	/	/	-	0,053	-	-	-	NA
6	-	-	-	-	/	/	-	0,343	-	-	-	NA
10	+	+	+	+	Salmonella spp	+	+	3,949	+	+	+	PA
15	+	+	+	+	Salmonella spp	+	+	3,968	+	+	+	PA
17	+	+	+	+	Salmonella spp	+	+	3,985	+	+	+	PA
18	-	-	-	-	/	/	-	0,042	-	-	-	NA
21	+	+	+	+	Salmonella spp	+	+	3,975	+	+	+	PA
22	+	+	+	+	Salmonella spp	+	+	3,923	+	+	+	PA
1	+	+	+	+	Salmonella spp	+	+	4,35	+	+	+	PA
2	+	+	+	+	Salmonella spp	+	+	4,33	+	+	+	PA
4	+	+	+	+	Salmonella spp	+	+	4,139	+	+	+	PA
9	+	+	+	+	Salmonella spp	+	+	3,967	+	+	+	PA
11	+	+	+	+	Salmonella spp	+	+	3,946	+	+	+	PA
12	+	+	+	+	Salmonella spp	+	+	3,974	+	+	+	PA
20	+	+	+	+	Salmonella spp	+	+	3,965	+	+	+	PA
24	+	+	+	+	Salmonella spp	+	+	3,942	+	+	+	PA

## THIRD ILS (5 October 2020)

Laboratory **K ADRIA**  
Aerobic mesophilic flora: 1,5.10<sup>3</sup> CFU/g

Protocol: Manual and automate

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,029	0,071	1,961	<b>0,483</b>

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,057	0,108	3,317	<b>0,815</b>

N°Sample	ISO 6579-1*							BACSpec Salmonella 2 ELISA Test (MANUAL)					BACSpec Salmonella 2 ELISA Test (GSD BOLT)				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement	ELISA test		Confirmation	Final result BACSpec Salmonella 2	Agreement
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Blanked Sample	Result				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,059	-	-	-	NA	0,102	-	-	-	NA
7	-	-	-	-	/	/	-	0,061	-	-	-	NA	0,059	-	-	-	NA
8	-	-	-	-	/	/	-	0,079	-	-	-	NA	0,066	-	-	-	NA
13	-	-	-	-	/	/	-	0,138	-	-	-	NA	0,290	-	-	-	NA
14	-	-	-	-	/	/	-	0,076	-	-	-	NA	0,098	-	-	-	NA
16	-	-	-	-	/	/	-	0,058	-	-	-	NA	0,090	-	-	-	NA
19	-	-	-	-	/	/	-	0,098	-	-	-	NA	0,093	-	-	-	NA
23	-	-	-	-	/	/	-	0,069	-	-	-	NA	0,053	-	-	-	NA
3	-	-	-	-	/	/	-	0,070	-	-	-	NA	0,137	-	-	-	NA
6	-	-	-	-	/	/	-	0,091	-	-	-	NA	0,098	-	-	-	NA
10	-	-	-	-	/	/	-	0,092	-	-	-	NA	0,096	-	-	-	NA
15	+	+	+	+	Salmonella spp	+	+	2,944	+	+	+	PA	3,905	+	+	+	PA
17	+	+	+	+	Salmonella spp	+	+	2,929	+	+	+	PA	3,942	+	+	+	PA
18	+	+	+	+	Salmonella spp	+	+	2,938	+	+	+	PA	3,942	+	+	+	PA
21	+	+	+	+	Salmonella spp	+	+	2,904	+	+	+	PA	4,136	+	+	+	PA
22	-	-	-	-	/	/	-	0,074	-	-	-	NA	0,105	-	-	-	NA
1	+	+	+	+	Salmonella spp	+	+	2,853	+	+	+	PA	3,871	+	+	+	PA
2	+	+	+	+	Salmonella spp	+	+	2,849	+	+	+	PA	3,871	+	+	+	PA
4	+	+	+	+	Salmonella spp	+	+	2,842	+	+	+	PA	3,983	+	+	+	PA
9	+	+	+	+	Salmonella spp	+	+	2,901	+	+	+	PA	3,942	+	+	+	PA
11	+	+	+	+	Salmonella spp	+	+	2,912	+	+	+	PA	3,905	+	+	+	PA
12	+	+	+	+	Salmonella spp	+	+	2,906	+	+	+	PA	4,079	+	+	+	PA
20	+	+	+	+	Salmonella spp	+	+	2,931	+	+	+	PA	4,079	+	+	+	PA
24	+	+	+	+	Salmonella spp	+	+	2,944	+	+	+	PA	4,028	+	+	+	PA

\* Analyses performed according to the COFRAC accreditation