

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

Solus One *Salmonella*

(Certificate number: SOL 37/04-12/18)

for the detection of *Salmonella* spp. in broad range of foods
(excluding smoked products and raw dairy products)
and domestic pet foods - 375 g test portion
(excluding raw materials)

Qualitative method

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This report consists of 115 pages, including 8 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 **SOLUS SCIENTIFIC SOLUTIONS Ltd.**

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

Validation protocols	<ul style="list-style-type: none"> ▪ EN ISO 16140-1 (June 2016): Microbiology of the food chain - Method validation - <i>Part 1: Vocabulary</i> ▪ EN ISO 16140-2 (June 2016): Microbiology of the food chain - Method validation - <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> ▪ AFNOR Technical Rules (PR Revision 7)
Reference method*	<ul style="list-style-type: none"> ▪ ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> - Part 1: Detection of <i>Salmonella</i> spp. <i>Annex D was not carried out during the validation study.</i> ▪ ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: Detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC
Alternative method	Solus One <i>Salmonella</i>
Scope	<ul style="list-style-type: none"> > Broad range of foods (excluding smoked products and raw dairy products) > Domestic pet food (excluding raw materials)
Certification organism	AFNOR Certification (http://nf-validation.org/)

* Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The Solus One *Salmonella* method for the detection of *Salmonella* spp. in ready-to-eat/ready-to-reheat (RTE/RTRH) food products (excluding smoked products), heat processed milk and dairy products and egg products was validated in December 2018 according to the EN ISO 16140-2:2016 (Certificate number: SOL 37/04-12/18) (See Table 1).

Table 1 - Summary of the initial and extension studies

December 2018	Initial validation
April 2021	Extension study: Meat products
February 2022	Extension study: Domestic pet food (375 g test portion) excluding raw material
October 2022	Renewal study
October 2023	Extension study: Vegetables, fish and seafood products

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The Solus One *Salmonella* test system is based on the ELISA method principle.

2.1.2 Protocol

Four protocols are available depending on the categories tested, they are listed in Table 2.

Table 2 - Available protocols

Protocol	①	②	③	④
Category	<i>Ready-to-eat/ready-to-reheat (RTE/RTRH) food products (excluding smoked products), heat processed milk and dairy products and egg products</i>	<i>Meat products,</i>	<i>Domestic pet foods (excluding raw materials)</i>	<i>Vegetables, fish and seafood products</i>
Test portion size	25 g	25 g	375 g	25 g
Enrichment broth	Full-Strength supplemented Buffered Peptone Water (BPW)	Half-Strength supplemented Buffered Peptone Water (BPW).	Half-Strength supplemented Buffered Peptone Water (BPW)	Quarter-Strength supplemented Buffered Peptone Water (BPW).
Dilution ratio	1/10 25 g + 225 mL	1/10 25 g + 225 mL	1/6 375 g + 1875 mL	1/10 25 g + 225 mL
Incubation time	20 - 26 h at 41.5°C ± 1°C	22 - 28 h at 41.5°C ± 1°C	22 - 28 h at 41.5°C ± 1°C	22 - 28 h at 41.5°C ± 1°C

- Heat treatment of an aliquot of the enrichment broth (15 - 20 min at 85°C - 100°C).
- ELISA test using either the manual protocol or the automated protocol with the DS2 or DSX automate.
- Confirmation of the positive results:
 - By streaking the enriched broth onto a selective agar (XLD, Colorex *Salmonella* or selective agar based on C8-esterase activity agar from a NF Validation method) and performing:
 - a latex test (OXOID Salmonella test kit DR1108A) or biochemical identification gallery directly on isolated colonies without purification step.
 - or
 - tests described in the standardised methods (CEN or ISO)
 - By subculture of the enriched broth into RVS (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C and streaking onto a selective agar (XLD, Colorex *Salmonella* or selective agar based on C8-esterase activity agar from a NF Validation method) and performing:
 - a latex test (OXOID Salmonella test kit DR1108A) or biochemical identification gallery directly on isolated colonies without purification step.
 - or
 - tests described in the standardised methods (CEN or ISO)

It is possible to store the Solus One *Salmonella* enrichment broth for 72 h at 5°C ± 3°C to offer sufficient practicability to the users.

2.1.3 Restriction

The matrices below are excluded of the scope:

- Smoked products,
- Raw dairy products,
- Raw material for domestic pet food.

2.2 Reference method♦

The reference method which was used is the ISO 6579-1 (April 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. (See **Appendix 2**).

2.3 Study design

The study was **an unpaired study** as the reference and the alternative methods have different enrichment procedures.

3 METHOD COMPARISON STUDY

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

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

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

3.1 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

Taking into account the initial and the extension studies, 385 samples were analysed providing 190 positive and 195 negative samples.

The distribution per tested category and type is given in Table 3.

Table 3 – Distribution per tested category and type

Categories		Types		Positive	Negative	Total			
1	Ready-to-eat and ready-to-reheat (excluding smoked products) 25 g	a	Ready-to-eat	11	9	20			
		b	Ready-to-reheat	10	10	20			
		c	Pies, quiches, pizza	12	12	24			
		Total		33	31	64			
2	Heat processed and dairy products (excluding raw dairy products) 25 g	a	Pasteurised milk, pasteurised milk cheese and milk-based products	11	10	21			
		b	Dehydrated products	9	11	20			
		c	Infant formula with probiotics	12	9	21			
		Total		32	30	62			
3	Egg products 25 g	a	Liquid egg products	9	11	20			
		b	Powder egg products	11	21	32			
		c	Egg based products	10	10	20			
		Total		30	42	72			
4	Meat products 25 g	a	Raw meat products, including frozen, non-frozen, seasoned (pork, beef, lamb...)	11	10	21			
		b	Raw poultry, including frozen, non-frozen, seasoned (Chicken, turkey...)	10	15	25			
		c	Cured products (cured lardons, sausage, merguez, dry cured ham, salami...)	10	10	20			
		Total		31	35	66			
5	Domestic pet food (excluding raw material) 375 g	a	Dry finished products (pellets for dogs and cats, granules for rabbits, hamsters, guinea pigs...)	16	14	30			
		b	Wet finished products (terrines, sausages, balls...)	16	14	30			
		Total		32	28	60			
		ALL CATEGORIES		190	195	385			
6									
Vegetables, fish and seafood products									
		a	Raw, frozen and cooked processed fish and seafood	11	9	20			
		b	Fresh bagged leafy greens: baby leaves, sprouts, fresh herbs	11	10	21			
		c	Raw and frozen processed vegetables: cut fresh vegetables (mixed or not), frozen vegetables mix	10	10	20			
		Total		32	29	61			

3.1.2 Artificial contamination of samples

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

For the initial validation (2018), 133 samples were artificially contaminated, using 52 different strains. 95 gave a positive result.

For the meat products extension study (2021), 28 samples were artificially contaminated, using 12 different strains. 24 gave a positive result.

For the pet food extension study, 39 samples were artificially contaminated, using 12 different strains. 32 gave a positive result.

For the vegetables, fish and seafood products extension study, 34 samples were artificially contaminated, using 18 different strains. 32 gave a positive result.

For all combined categories, for the seeding protocol, 105 samples were inoculated at level ≤ 3 CFU and 24 at a level comprised between 3 and 10 CFU. For the spiking protocol, 42 samples were inoculated at level ≤ 5 CFU, 13 at a level comprised between 5 and 10 CFU and 1 at level > 10 CFU.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 4.

Table 4 - Repartition of the positive samples per inoculation protocol and inoculation level

	Naturally contaminated	Artificially contaminated						Total	
		Seeding protocol			Spiking protocol				
		≤ 3	$3 < x \leq 10$	> 10	≤ 5	$5 < x < 10$	> 10		
Initial validation	0	60	8	0	17	9	1	95	
Extension study (meat products)	5	19	7	0	0	0	0	31	
Extension study (domestic pet food)	0	9	3	0	18	2	0	32	
Extension study (vegetables, fish and seafood products)	0	17	6	0	7	2	0	32	
TOTAL	5	105	24	0	42	13	1	158	
%	3,2	66,5	15,2	0,0	26,6	8,2	0,6	100,0	

3.2 % of the samples were naturally contaminated. This low percentage is linked to the categories tested with a low prevalence of *Salmonella* spp. (heat treated products).

3.1.3 Protocols applied during the validation study

➤ **Enrichment broths:**

The following enrichment broths were used for the Solus One *Salmonella* spp. method:

- Ready-to-eat/ready-to-reheat (RTE/RTRH) food products (excluding smoked products), heat processed milk and dairy products and egg products: **full-Strength supplemented Buffered Peptone Water (BPW)**.
- Meat products and domestic pet food (excluding ingredients): **Half strength supplemented Buffered Peptone Water (BPW)**,
- Vegetables, fish and seafood products: **quarter-strength supplemented Buffered Peptone Water (BPW)**.

Note that for both the reference and the alternative methods, 375 g test portions were tested for the domestic pet food category. Pre-warmed BPW was used for the ISO 6579-1 method while non-pre-warmed enrichment broth was used for the Solus One *Salmonella* spp. method.

> ***Incubation time***

The minimum incubation time was tested: 20 hours at $41.5^{\circ}\text{C} \pm 1^{\circ}\text{C}$ for Protocol ① and 22 h for protocols ②, ③ and ④.

> ***ELISA test***

Only the automated protocol using the Dynex 2 (DS2) automate was tested.

> ***Confirmation protocols***

Confirmations were performed according to Table 5.

Table 5 - Confirmation protocols

		Direct streaking		Subculture supplemented BPW in RVS broth
		Without purification	After purification	After purification
Selective Agar plates	Latex test	Biochemical tests API 20E	Biochemical tests API 20E	Biochemical tests API 20E
XLD	x	x	if necessary	x
Colorex <i>Salmonella</i>	x	x	if necessary	x

Note that the Latex F42 test from Microgen was used for the studies performed in 2018 and 2021, whilst for the extension studies performed in 2022 and 2023, the OXOID *Salmonella* latex test was used.

> ***Enrichment broths storage for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$***

The enrichment broths (BPW with supplement) from positive and discordant samples were stored for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$ and tested again (ELISA and confirmatory tests).

3.1.4 Test results

Raw data obtained for the vegetables, fish and seafood products category are given in **Appendix 4**. The results are given in Table 6.

Table 6 – 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 (excluding smoked products)	25	31	3	5	0	0	64
2 Heat processed milk and dairy products	17	30	7	8	0	0	62
3 Egg products	20	42	4	6	0	0	72
4 Meat products	19	35	6	6	0	0	66
5 Domestic pet food (excluding raw material)	24	28	4	4	0	0	60
6 Vegetables, fish and seafood products	21	28	6	5	0	1	61
All categories	126	194	30	34	0	1	385

* 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 7.

Table 7 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Categories		Types		PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
1	Ready-to-eat and ready-to-reheat (excluding smoked products) 25 g	a	Ready-to-eat	8	9	1	2	0	0	81,8	90,9	85,0	0,0
		b	Ready-to-reheat	7	10	2	1	0	0	90,0	80,0	85,0	0,0
		c	Pies, quiches, pizza	10	12	0	2	0	0	83,3	100,0	91,7	0,0
		Total		25	31	3	5	0	0	84,8	90,9	87,5	0,0
2	Heat processed and dairy products 25 g	a	Pasteurised milk, pasteurised milk cheese and milk-based products	7	10	0	4	0	0	63,6	100,0	81,0	0,0
		b	Dehydrated products	2	11	4	3	0	0	66,7	55,6	65,0	0,0
		c	Infant formula with probiotics	8	9	3	1	0	0	91,7	75,0	81,0	0,0
		Total		17	30	7	8	0	0	75,0	78,1	75,8	0,0
3	Egg products 25 g	a	Liquid egg products	5	11	2	2	0	0	77,8	77,8	80,0	0,0
		b	Powder egg products	5	21	2	4	0	0	63,6	81,8	81,3	0,0
		c	Egg based products	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total		20	42	4	6	0	0	80,0	86,7	86,1	0,0
4	Meat products 25 g	a	Raw meat products, including frozen, non-frozen, seasoned (pork, beef, lamb...)	8	10	2	1	0	0	90,9	81,8	85,7	0,0
		b	Raw poultry, including frozen, non-frozen, seasoned (Chicken, turkey...)	4	15	3	3	0	0	70,0	70,0	76,0	0,0
		c	Cured products (cured lardons, sausage, merguez, dry cured ham, salami...)	7	10	1	2	0	0	80,0	90,0	85,0	0,0
		Total		19	35	6	6	0	0	80,6	80,6	81,8	0,0
5	Domestic pet food (excluding raw material) 375 g	a	Dry finished products (pellets for dogs and cats, granules for rabbits, hamsters, guinea pigs...)	8	14	4	4	0	0	75,0%	75,0%	73,3%	0,0%
		b	Wet finished products (terrines, sausages, balls...)	16	14	0	0	0	0	100,0%	100,0%	100,0%	0,0%
		Total		24	28	4	4	0	0	87,5	87,5	86,7	0,0
6	Vegetables, fish and seafood products 25 g	a	Raw, frozen and cooked processed fish and seafood	6	9	3	2	0	0	81,8%	72,7%	75,0%	0,0%
		b	Fresh Bagged leafy greens: baby leaves, sprouts, fresh herbs	8	10	1	2	0	0	81,8%	90,9%	85,7%	0,0%
		c	Raw and frozen processed vegetables: cut fresh vegetables (mixed or not), frozen vegetables mix	7	9	2	1	0	1	90,0%	80,0%	85,0%	10,0%
		Total		21	28	6	5	0	1	84,4	81,3	82,0	3,4
ALL CATEGORIES				126	194	30	34	0	1	82,1	84,2	83,4	0,5

* PPNA not included

** PPND not included

A summary of the results is given in Table 8.

Table 8 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	82,1 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	84,2 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	83,4 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	0,5 %

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

3.1.6 Analysis of discordant results

The negative deviations, for all categories, are given in Table 9 and the positive deviations in Table 10.

Combining all the categories, 34 negative deviations were observed, 33 for artificially contaminated samples and 1 for a naturally contaminated sample; The confirmatory tests were negative for 28 samples. These discordant results were probably due to the unpaired study design.

The presence of *Salmonella spp.* was confirmed for 6 samples (4230, 3004, 3005, 433, 1341 and 1799). The ELISA test was repeated twice for each sample, and only negative results were observed. The detection limit of the Solus One *Salmonella* method was probably not reached in these cases.

For all categories combined, 30 positive deviations were observed, 29 for artificially contaminated samples and 1 for a naturally contaminated sample.

Two samples in negative agreement (NA) (4430: rabbit dry food, and 1894: Cooked codfish) were confirmed positive using direct streaking onto selective agar plates.

Table 9 - Negative deviations

Year of analysis	Nº Sample	Product	Artificial contamination		ISO 6579-1+ Final result	Alternative method: Solus One Salmonella					Category	Type			
						P1: 25g+225ml BPW + full strength SALSUPP for 20 h at 41.5°C									
			ELISA test result Automatic protocol			Confirmation result All confirmatory tests	Final result	Agree-ment							
			O.D. value	Result											
2018	508	RTE (salmon terrine)	S. Anatum Ad1451	1,2	+	0,006	-	-	-	ND	1	a			
2018	526	Marinated carpaccio	S. Enteritidis Ad2295	2,8	+	0,019	-	-	-	ND	1	a			
2018	2347	Cassoulet	S. Typhimurium Ad 1338	2,0	+	0,006	-	-	-	ND	1	b			
2018	4230	Leek pie	S. Kasenyi Ad2921	2,6	+	0,154/0,135/0,126	-/-	+	-	ND	1	c			
2018	4591	Ham croissant	S. Panama 882	0,4	+	0,029	-	-	-	ND	1	c			
2018	157	Ice cream (vanilla)	S. Mbandaka Ad1722	0,2	+	0,013	-	-	-	ND	2	a			
2018	528	Pasteurised whole milk	S. Stourbridge Ad2297	0,6	+	0,012	-	-	-	ND	2	a			
2018	529	Pasteurised whole milk	S. Mbandaka Ad2296	4,4	+	0,009	-	-	-	ND	2	a			
2018	4234	Pasteurised cheese	S. Norwich Ad1172	1,6	+	0,006	-	-	-	ND	2	a			
2018	2209	Half-skimmed milk powder	S. Montevideo 606	<1	+	0,012	-	-	-	ND	2	b			
2018	2211	Skimmed milk powder	S. Infantis 401B	1,1	+	0,013	-	-	-	ND	2	b			
2018	2257	Skimmed milk powder	S. Livingstone Ad1170	<1	+	0,013	-	-	-	ND	2	b			
2018	3081	Infant formula with probiotics (7,0 10 ⁵ CFU/g)	S. Anatum Ad298	<1,0	+	0,022	-	-	-	ND	2	c			
2018	3004	Pasteurised white liquid egg	S. Enteritidis Ad638	3,8	+	0,032/0,034/0,056	-/-	+	-	ND	3	a			
2018	3005	Pasteurised white liquid egg	S. Havana Ad1728	8,0	+	0,045/0,045/0,042	-/-	+	-	ND	3	a			
2018	2219	Egg white powder	S. Typhimurium 13	0,8	+	0,026	-	-	-	ND	3	b			
2018	2226	Dehydrated egg-based preparation	S. Infantis 14	1,0	+	0,009	-	-	-	ND	3	b			
2018	3089	White egg powder	S. Mbandaka 81	10,0	+	0,014	-	-	-	ND	3	b			
2018	3093	Yolk egg powder	S. Enteritidis 10	3,0	+	[0,019]	-	-	-	ND	3	b			

[]: indicates manual addition of the lysate in the automate due to coagulation of the heat-treated sample

* Analyses performed according to the COFRAC accreditation

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Summary report (Version 0)

Solus One Salmonella

Year of analysis	Nº Sample	Product	Artificial contamination		ISO 6579-1+ Final result	Alternative method: Solus One Salmonella P2: 25g+225ml BPW + half-strength SALSUPP for 22 h at 41.5°C					Category	Type
						ELISA test result Automatic protocol		Confirmation result All confirmatory tests	Final result	Agree-ment		
			O.D. value	Result								
2021	1478	Frozen raw lamb meat	S. Derby A00C061	2,0	+	0,018	-	-	-	ND	4	a
2021	420	Raw chicken meat	S. Bredeney Ad2042	1,4	+	0,034	-	-	-	ND	4	b
2021	433	Roast chicken meat	/	/	+	0,092/0,047/0,050	-/-	+ (S. Istanbul)	-	ND	4	b
2021	1272	Marinated chicken meat	S. Derby Ad1337	2,8	+	0,000	-	-	-	ND	4	b
2021	1339	Salami	S. Brandenburg Ad 2420	3,6	+	0,022	-	-	-	ND	4	c
2021	1341	Salami	S. Typhimurium A00C059	3,6	+	0,056/0,068/0,058	-/-	+	-	ND	4	c

Year of analysis	Nº sample	Product	Artificial contamination		ISO 6579-1+ Final result	Alternative method: Solus One Salmonella P3: 375g+1875 ml BPW + half strength SALSUPP for 22 h at 41.5°C					Category	Type
			Inoculated strain	Inoculation level (CFU/sample)		O.D. value	Result	Confirmation result All confirmatory tests	Final result	Agree-ment		
			O.D. value	Result								
2021	4428	Cat dry food	S. Livingstone F104	2,3	+	0,004	-	-	-	ND	5	a
2021	4429	Dog dry food	S. Livingstone F104	2,3	+	0,010	-	-	-	ND	5	a
2021	6275	Dog dry food	S. Braenderup F286	1,0	+	0,010	-	-	-	ND	5	a
2021	6276	Dog dry food	S. Braenderup F286	1,0	+	0,003	-	-	-	ND	5	a

* Analyses performed according to the COFRAC accreditation

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Summary report (Version 0)

Solus One Salmonella

Year of analysis	N° sample	Product	Artificial contamination		ISO 6579-1* Final result	Alternative method: Solus One Salmonella					Category	Type			
			Inoculated strain	Inoculation level (CFU/sample)		P4: 25g+225 ml BPW + quarter strength SALSUPP for 22 h at 41.5°C									
						O.D. value	Result	Confirmation result All confirmatory tests	Final result	Agree-ment					
2023	1790	Raw fresh fish fillet	S. SaintPaul F31	1,6	+	0,003	-	-	-	ND	6	a			
2023	1791	Raw fresh salmon	S. SaintPaul F31	1,6	+	0,037	-	-	-	ND	6	a			
2023	1868	Sprouted seeds (alfalfa)	S. Derby Ad3057	1,0	+	0,000	-	-	-	ND	6	b			
2023	1871	Sprouted seeds (pink radish)	S. Odozi Ad2860	0,8	+	0,002	-	-	-	ND	6	b			
2023	1799	Mix fresh vegetables	S. Livingstone Ad2566	3,8	+	0,000/0,000/0,000	-/-	+	-	ND	6	c			

* Analyses performed according to the COFRAC accreditation

Table 10 - Positive deviations

Year of analysis	N° Sample	Product	Artificial contaminations		ISO 6579-1* Final result	Alternative method: Solus One <i>Salmonella</i>					Category	Type	
						P1: 25g+225ml BPW + full strength SALSUPP for 20 h at 41.5°C							
						ELISA test result Automatic protocol		O.D. value	Result	Confirmation result All confirmatory tests	Final result	Agreement	
2018	524	Carpaccio	S. Newport Ad2730	1,4	-	3,000	+		+	+	+	PD	1 a
2018	2344	RTRH veal meat	S. Enteritidis Ad926	1,6	-	3,000	+	-	+	+	+	PD	1 b
2018	2346	RTRH pork meat with potatoes	S. Typhimurium Ad 1338	2,0	-	3,000	+		+	+	+	PD	1 b
2018	2206	Skimmed milk powder	S. Anatum Ad2706	0,2	-	3,000	+	-	+	+	+	PD	2 b
2018	2207	Milk powder	S. Anatum Ad2706	0,2	-	3,000	+		+	+	+	PD	2 b
2018	2215	Lactoserum proteins	S. Livingstone Ad1170	<1	-	3,000	+	-	+	+	+	PD	2 b
2018	3077	Infant formula without probiotics	S. Anatum Ad298	<1,0	-	3,000	+		+	+	+	PD	2 b
2018	3100	Infant formula without probiotics	S. Cerro Ad2707	1,0	-	3,000	+	-	+	+	+	PD	2 c
2018	3918	Infant formula without probiotics	S. Anatum Ad2718	1,4	-	2,496	+		+	+	+	PD	2 c
2018	3919	Infant formula with probiotics	S. Tennessee Ad1171	1,4	-	1,456	+	-	+	+	+	PD	2 c
2018	413	Pasteurised yolk liquid egg	S. Typhimurium 776	3,0	-	3,000	+		+	+	+	PD	3 a
2018	416	Pasteurised whole liquid egg	S. Enteritidis 23	4,4	-	3,000	+	-	+	+	+	PD	3 a
2018	165	Whole egg powder	S. Typhimurium Ad1484	4,1	-	3,000	+		+	+	+	PD	3 b
2018	3092	Yolk egg powder	S. Typhimurium 206	2,5	-	3,000	+	-	+	+	+	PD	3 b

[]: indicates manual addition of the lysate in the automate due to coagulation of the heat-treated sample

* Analyses performed according to the COFRAC accreditation

Year of analysis	Nº Sample	Product	Artificial contaminations		ISO 6579-1♦ Final result	Alternative method: Solus One Salmonella					Category	Type
						P2: 25g+225ml BPW + half-strength SALSUPP for 22 h at 41.5°C						
			Inoculated strain			ELISA test result Automatic protocol	Confirmation result All confirmatory tests	Final result	Agreement			
O.D. value	Result	O.D. value	Result	Final result	Agreement							
2021	1333	Raw lamb meat	S. Enteritidis Ad2523	2,0	-	3,000	+	+	+	PD	4	a
2021	1477	Frozen raw beef meat	S. Ohio Ad2224	1,4	-	0,305	+	+	+	PD	4	a
2021	421	Marinated duck meat	S. Derby Ad2985	1,4	-	3,000	+	+	+	PD	4	b
2021	436	Raw chicken meat	/	/	-	3,000	+	+(S. Brandenburg)	+	PD	4	b
2021	1271	Marinated turkey meat	S. Derby Ad1337	2,8	-	1,073	+	+	+	PD	4	b
2021	1338	Cured lardons	S. Typhimurium A00C059	3,6	-	3,000	+	+	+	PD	4	c

Year of analysis	Nº sample	Product	Artificial contamination		ISO 6579-1♦ Final result	Alternative method: Solus One Salmonella					Category	Type
						P3: 375g+1875 ml BPW + half strength SALSUPP for 22 h at 41.5°C						
			Inoculated strain	Inoculation level (CFU/sample)		O.D. value	Result	Confirmation result All confirmatory tests	Final result	Agreement		
O.D. value	Result	O.D. value	Result	Final result	Agreement							
2021	4426	Dog dry food	S. Kedougou Ad2419	1,8	-	2,883	+	+	+	PD	5	a
2021	5445	Cat dry food	S. Putten Ad2331	1,4	-	1,601	+	+	+	PD	5	a
2021	6271	Dog dry food	S. Agona A00V038	5,0	-	3,000	+	+	+	PD	5	a
2021	6273	Dog dry food	S. Agona A00V038	5,0	-	3,000	+	+	+	PD	5	a

♦ Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

Solus One Salmonella

Year of analysis	N° sample	Product	Artificial contamination		ISO 6579-1♦ Final result	Alternative method: Solus One Salmonella					Category	Type
						P4: 25g+225 ml BPW + quarter strength SALSUPP for 22 h at 41.5°C						
			Inoculated strain	Inoculation level (CFU/sample)		O.D. value	Result	Confirmation result All confirmatory tests	Final result	Agreement		
2023	1782	Frozen raw shrimp	S. Brandenburg Ad351	1,4	-	3,000	+	+	+	PD	6	a
2023	1784	Frozen raw squid rings	S. Brandenburg Ad351	1,4	-	3,000	+	+	+	PD	6	a
2023	1801	Cooked cod with vegetables	S. Senftenberg Ad355	1,0	-	0,470	+	+	+	PD	6	a
2023	1795	Sprouted seeds (alfalfa, leeks, lentils)	S. Virchow Ad2569	0,8	-	0,359	+	+	+	PD	6	b
2023	1804	Frozen cooked potatoes	S. Oranienbourg Ad1724	1,0	-	0,490	+	+	+	PD	6	c
2023	1872	Fresh cauliflower	S. Oodozi Ad2860	0,8	-	3,000	+	+	+	PD	6	c

♦ Analyses performed according to the COFRAC accreditation

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 11):

Table 11 - Analyses of discordant results

Categories		Types	N+	ND*	PPND	PD	(ND+PPND)-PD	Unpaired study AL
1	Ready-to-eat and ready-to-reheat (excluding smoked products) 25 g	a	11	2	0	1	1	
		b	10	1	0	2	-1	
		c	12	2	0	0	2	
		Total	33	5	0	3	2	3
2	Heat processed and dairy products 25 g	a	11	4	0	0	4	
		b	9	3	0	4	-1	
		c	12	1	0	3	-2	
		Total	32	8	0	7	1	3
3	Egg products 25 g	a	9	2	0	2	0	
		b	11	4	0	2	2	
		c	10	0	0	0	0	
		Total	30	6	0	4	2	3
4	Meat products 25 g	a	11	1	0	2	-1	
		b	10	3	0	3	0	
		c	10	2	0	1	1	
		Total	31	6	0	6	0	3
5	Domestic pet food (excluding raw material) 375 g	a	16	4	0	4	0	
		b	16	0	0	0	0	
		Total	32	4	0	4	0	
								3
6	Vegetables, fish, and seafood products 25 g	a	11	2	0	3	-1	
		b	11	2	0	1	1	
		c	10	1	0	2	-1	
		Total	32	5	0	6	-1	3
ALL CATEGORIES		190	34	0	30	4	4	6

* PPND not included

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

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

Combining all the categories, 200 enrichment broths were tested again after storage for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$. The results were the same before and after storage. The analysis of discordant results is thus not modified.

3.1.8 Confirmation

Two confirmation protocols were tested from the enriched supplemented BPW broths:

- Direct streaking on XLD and Colorex *Salmonella*,
- Subculture in RVS before streaking onto XLD and Colorex *Salmonella*.

For seven samples (n°2998 (tested in 2018), 433, 1341 (tested in 2021), 1795, 1799, 1801 and 1804 (tested in 2023)), direct streaking gave a negative result, whilst after RVS subculture, the confirmation was positive.

One positive presumptive not confirmed sample (PPNA) was observed for sample 2487 (frozen mix vegetables). This sample gave three replicate sample positive results by the ELISA method (O.D. value 0.440/0.334/0.354) but it was not possible to confirm the presence of *Salmonella* in the enriched sample even after subculture (five repetitions) in RVS and MKTTn broths.

3.2 Relative level of detection

The relative level of detection is the level of detection at P = 0.50 (LOD₅₀) of the alternative (proprietary) method divided by the level of detection at P = 0.50 (LOD₅₀) 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

Six (matrix/strain) pairs were analysed by the reference method and by the alternative method (See Table 12):

The following protocol was applied:

- A negative control: 5 samples,
- A low contamination level providing fractional recovery data, from 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 12 - Defined (matrix/strain) pairs for the RLOD determination

Category		Matrix	Test portion size	Strain	Origin	Inoculation and storage condition
1	Ready to eat and ready to reheat foods (excluding smoked products)	Mayonnaise based deli salad (macédoine)	25 g	S. Virchow Ad2569	Courgette	Seeding 48 h at 5°C ± 3°C
2	Heat processed milk and dairy products (excluding raw dairy products)	Infant formula with probiotics	25 g	S. Anatum Ad1166	Dairy product	Seeding 2 weeks at ambient temperature
3	Egg products	Pasteurised whole liquid egg	25 g	S. Enteritidis 465	Liquid egg	Seeding 48 h at 5°C ± 3°C
4	Meat products	Minced beef meat	25 g	S. Typhimurium AOOOC060	Beef	Seeding 48 h at 3°C ± 2°C
5	Domestic pet food (excluding raw material)	Dry kibbles	375 g	S. Braenderup F286	Feed	Seeding 2 weeks at ambient temperature
6	Vegetables, fish and seafood products	Bagged spinach	25 g	Salmonella Derby Ad3057	Spinach	Seeding 48 h at 5°C ± 3°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 15.08.2015. The RLOD results are given in Table 13.

Table 13 – Presentation of RLOD before and after confirmation of the alternative method results

Matrix/strain	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
RTE (Macédoine) (25 g test portion size) S. Virchow Ad2569	1,513	0,668	3,429	0,414	0,409	1,012	0,312	2,5
Pasteurised liquid egg (25 g test portion size) S. Enteritidis 465	0,821	0,377	1,787	-0,197	0,389	0,507	1,388	
Infant formula with probiotics (25 g test portion size) S. Anatum Ad1166	1,368	0,579	3,236	0,314	0,430	0,729	0,466	
Minced beef meat (25 g test portion size) S. Typhimurium A00C060	0,748	0,338	1,655	-0,290	0,397	0,731	1,535	
Dry kibbles (375 g test portion size) S. Braenderup F286	0,652	0,292	1,457	-0,427	0,402	1,063	1,712	
Bagged spinach (25 g test portion size) S. Derby Ad3057	0,653	0,297	1,439	-0,425	0,395	1,078	1,719	
Combined	0,908	0,667	1,235	-0,097	0,154	0,629	1,471	

The LOD₅₀ % calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 14.

Table 14 - LOD₅₀ results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / test portion) according to Wilrich & Wilrich ¹	
		Reference method	Alternative method
1	RTE (Macédoine) S. Virchow Ad2569	0,4 [0,3-0,7]	0,6 [0,4-1,1]
2	Pasteurised liquid egg S. Enteritidis 465	0,7 [0,4-1,2]	0,6 [0,3-1,0]
3	Infant formula with probiotics S. Anatum Ad1166	0,1 [0,1-0,2]	0,2 [0,1-0,3]
4	Minced beef meat S. Typhimurium A00C060	0,6 [0,3-1,0]	0,4 [0,2-0,8]
5	Dry kibbles (375 g test portion size) S. Braenderup F286	0,8 [0,4-1,4]	0,5 [0,3-0,9]
6	Bagged spinach S. Derby Ad3057	0,7 [0,4-1,2]	0,4 [0,3-0,7]
Combined results		0,5 [0,4-0,7]	0,5 [0,4-0,6]

3.2.3 Conclusion

The RLOD meet the AL fixed at 2.5 for an unpaired study design for all the tested matrix/strain pairs. The LOD₅₀ varies from 0.1 to 0.8 CFU/test portion for the reference method and from 0.2 to 0.6 CFU/test portion for the alternative method.

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.

3.3.1 Test protocols

100 target strains and 33 non-target strains were tested.

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

> Inclusivity

Salmonella strain cultures were performed in BHI medium at 37°C. Dilutions were carried out to inoculate 10 cells/225 ml of BPW broth supplemented with full strength Solus One *Salmonella* Supplement. The broth was incubated for 20 h at 41.5 °C before performing the alternative method protocol.

> Exclusivity

Non target strains cultures were performed in BHI medium at 37°C. Dilutions were carried out to inoculate 10^5 cells/ml into BPW broth. The broth was incubated for 24 h at 37°C. The alternative method was then performed.

3.3.2 Results

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

> Inclusivity

All the strains gave positive results except *S. Gallinarum* Ad300 and *S. Arbotusequi* Ad231. These strains were tested three times in the selective enrichment broth with or without addition of milk and with a high inoculation level. A culture obtained in BHI broth at 37°C gave a positive ELISA test. This strain was probably not able to grow satisfactorily at 41,5°C. Note that only small colonies were observed on the plates for *S. Gallinarum* Ad300. Two other *S. Gallinarum* strains were tested and one of them (Ad1840) gave a positive ELISA test.

> Exclusivity

No cross reaction was observed with the 33 non-target strains tested.

The Solus One *Salmonella* method is specific and selective.

3.4 Practicability

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

Storage conditions and shelf-life	The storage temperature is 2 – 8°C. The shelf-life is given on the package. All the reagents must be stored at the temperature mentioned on the package.																																		
Reagents	All the reagents are ready-to-use, except the wash buffer.																																		
Time to result	Negative samples <table border="1"> <thead> <tr> <th>Steps</th><th>Reference method</th><th>Alternative method</th></tr> </thead> <tbody> <tr> <td>Sampling / pre-enrichment</td><td>Day 0</td><td>Day 0</td></tr> <tr> <td>Subculture (RVS or MKTTn)</td><td>Day 1</td><td>/</td></tr> <tr> <td>Salmonella ELISA test</td><td>/</td><td>Day 1</td></tr> <tr> <td>Streaking onto selective plates</td><td>Day 2</td><td>/</td></tr> <tr> <td>Reading selective plates</td><td>Day 3</td><td>/</td></tr> </tbody> </table> Presumptive positive or positive results <table border="1"> <thead> <tr> <th>Steps</th><th>Reference method</th><th>Alternative method</th></tr> </thead> <tbody> <tr> <td>Streaking onto selective plates</td><td>/</td><td>Day 1</td></tr> <tr> <td>Reading selective plates</td><td>/</td><td>Day 2</td></tr> <tr> <td>Latex test</td><td>/</td><td>Day 2</td></tr> <tr> <td>Confirmatory test</td><td>Day 4 to Day 6</td><td>/</td></tr> </tbody> </table>		Steps	Reference method	Alternative method	Sampling / pre-enrichment	Day 0	Day 0	Subculture (RVS or MKTTn)	Day 1	/	Salmonella ELISA test	/	Day 1	Streaking onto selective plates	Day 2	/	Reading selective plates	Day 3	/	Steps	Reference method	Alternative method	Streaking onto selective plates	/	Day 1	Reading selective plates	/	Day 2	Latex test	/	Day 2	Confirmatory test	Day 4 to Day 6	/
Steps	Reference method	Alternative method																																	
Sampling / pre-enrichment	Day 0	Day 0																																	
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Latex test	/	Day 2																																	
Confirmatory test	Day 4 to Day 6	/																																	
Common step with the reference method	Pre-enrichment and enrichment steps																																		

The negative results are available in one day and the positive results in two days.

4 INTER-LABORATORY STUDY

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

4.1 Study organisation

Samples were sent to 15 laboratories.

Custard was contaminated with *Salmonella Enteritidis* Ad657, isolated from egg product. In order to have background microflora, the matrix was inoculated with *Bacillus cereus* Ad2488 (isolated from custard).

Samples were prepared and inoculated on Monday 22nd October 2018.

The targeted inoculation levels were the following:

- Level: 0 CFU/25 g,
- Level 1: < 2 CFU/25 g, inoculation level providing fractional positive recovery data;
- Level 2: 8 CFU/25 g.

Collaborative study laboratories and the expert laboratory carried out the analyses on Tuesday 23rd October 2018 or Wednesday 24th October 2018 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 by inoculating the matrix at 1.5 CFU/25g and 10³ 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 ± 2°C. Triplicates were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 15.

Table 15 - Sample stability

Day	Reference method (detection)			CFU/g (enumeration)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	-	+	2300	1100	1700	4000
Day 1	-	+	+	890	1200	1200	400
Day 2	+	+	+	850	790	790	180

No growth was observed during storage at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$ for *Salmonella* detection, but a decrease of aerobic mesophilic flora was observed during storage 48 h at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$.

4.2.2 Contamination levels

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

Table 16 - Contamination levels

Level	Samples	Theoretical target level (CFU/25 g)	True level CFU/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
0	3-7-8-12-16-18-20-21	0	0	/	/
1	4-6-9-13-14-17-19-24	1.3	1.3	1.0	1.7
2	1-2-5-10-11-15-22-23	8	8.7	7.0	10.8

4.2.3 Logistic conditions

Temperature conditions are given in Table 17.

Table 17 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Analysis date	
A	3.5	6.0	23/10/2018 9h30	23/10/2018	11H00
B	7.0	5.0	23/10/2018 11h30	23/10/2018	16H00
C	3.5	4.3	23/10/2018 11h35	23/10/2018	14H15
D	3.5	2.1	23/10/2018 9h15	23/10/2018	13H00
E	3.5	5.9	23/10/2018 13h00	23/10/2018	15H15
F	3.5	3.3	23/10/2018 9h50	23/10/2018	14H00
G	3.0	5.0	23/10/2018 17h40	23/10/2018	17H40
H	not received	5.8	23/10/2018 11h35	23/10/2018	13H50
I	3.0	3.8	23/10/2018 10h15	23/10/2018	13H00
J	3.5	4.4	23/10/2018 10h00	23/10/2018	13H50
K	3.5	3.1	24/10/2018 11h25	24/10/2018	13H00
L	2.5	3.5	23/10/2018 8h00	23/10/2018	11H30
M	2.5	5.7	23/10/2018 12h00	23/10/2018	13H00
N	3.5	4.0	23/10/2018 14h00	23/10/2018	18H00
O	3.0	2.1	23/10/2018 9h15	23/10/2018	09H45

No problem was encountered during the transport or at receipt for the 15 collaborators. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all within specifications, except for Lab B: the temperature recorded during the transport was lower than 0°C (- 41.0°C); this was associated to a failure of the probe.

4.3 Results analysis

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

Two ELISA protocols are available: manual and automatic. 15 labs used an automate, and 4 collaborators (A, G, H and O) and the expert Laboratory tested both protocols (automatic and manual). The results obtained with the 2 protocols were the same for the five laboratories (See Table 18).

Table 18 - Positive results (before and after confirmation) obtained by manual and automated ELISA protocol

Colla- borators	Contamination					
	Level 0		Level 1		Level 2	
	Manual protocol	Automated protocol	Manual protocol	Automated protocol	Manual protocol	Automated protocol
A	0	0	7	7	8	8
G	0	0	8	8	8	8
H	0	0	6	6	8	8
O	0	0	8	8	8	8
ADRIA	0	0	6	6	8	8

4.3.1 Expert laboratory results

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

Table 19 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	8/8	6/8
L2	8/8	8/8

4.3.2 Results observed by the collaborative laboratories

➤ Aerobic mesophilic flora enumeration

Depending on the Lab results, the enumeration levels varied from 20 to 9.4×10^5 CFU/g.

➤ Salmonella detection

The results obtained are provided in Table 20 (reference method) and Table 21 (alternative method).

**Table 20 - Positive results by the reference method
(ALL the collaborators = 15 labs)**

Collaborator	Contamination level		
	L0	L1	L2
A	0	6	8
B	0	6	8
C	0	8	8
D	0	5	8
E	0	6	8
F	0	8	8
G	0	8	8
H	0	7	8
I	0	8	8
J	0	7	8
K	0	7	8
L	0	6	8
M	0	7	8
N	0	8	8
O	0	8	8
TOTAL	P₀ = 0	P₁ = 105	P₂ = 120

For information Lab B incubated the BPW broth for the reference method for 22 h at 37°C instead of 20 h maximum. Their results were kept for interpretation.

Table 21 - Positive results (before and after confirmation) by the alternative methods (ALL the collaborators = 15 labs)

Collaborators	Contamination level								
	L0			L1			L2		
	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result
A	0	0	0	7	7	7	8	8	8
B	0	0	0	7	7	7	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	6	6	6	8	8	8
E	0	0	0	6	6	6	8	8	8
F	0	0	0	7	8	7	7	8	7
G	0	0	0	8	8	8	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	6	6	6	8	8	8
J	0	0	0	7	7	7	8	8	8
K	0	0	0	6	6	6	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
N	0	0	0	7	7	7	8	8	8
O	0	0	0	8	8	8	8	8	8
Total	P₀=0	C₀=0	CP₀=0	P₁=104	C₁=105	CP₁=104	P₂=119	C₂=120	CP₂=119

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

N: number of all L0 tests

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

CP_0 = 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 and the high inoculation levels (L1 + L2). The two inoculation levels were 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 and Level 2 is provided in Table 23.

Table 23 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 94	Positive deviation (R-/A+) PD = 10
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 11 (PPND = 0)	Negative agreement (A-/R-) NA = 5 (PPNA = 0)
2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 119	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 1 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)

Based on the data summarised 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	Level 2
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	90,4 %	99,2 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	91,3 %	100,0 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	82,5 %	99,2 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	0 %	N/A

4.4.3 Interpretation of data

The negative deviations are listed in Table 25 for Level 1 and Table 26 for Level 2.
The positive deviations are listed in Table 27 for Level 1.

Table 25 - Negative deviations for Level 1

Lab	Sample N°	Confirmation
A	A19	-
C	C14	-
E	E17	-
	E19	-
F	F9	+
H	H4	-
	H13	-
I	I9	-
	I17	-
K	K24	-
N	N17	-

Table 26 - Negative deviations for Level 2

Lab	Sample N°	Confirmation
F	F10	+

Table 27 - Positive deviations for Level 1

Lab	Sample N°
A	A14
	A24
B	B19
D	D14
E	E13
	E14
H	H19
L	L13
	L14
M	M4

For 2 samples recorded as negative deviations, the presence of *Salmonella* spp. was confirmed in the enrichment broth; this concerns samples F9 and F10. This Lab. was asked to repeat the ELISA tests twice as well as the confirmatory tests, where they confirmed their initial results.

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

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

Where:

P_x = number of samples with a positive result obtained with the reference method at level x (L_1 or L_2) for all the collaborators

N_x = number of samples tested at level x (L_1 or L_2) with the reference method by all the collaborators

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

Where:

CP_x = number of samples with a confirmed positive result obtained with the alternative method at level x (L_1 or L_2) for all the collaborators;

N_x = number of samples tested at level x (L_1 or L_2) with the alternative method by all the collaborators.

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

Where:

N_x = number of samples tested for level x (L_1 or L_2) with the reference method by all the collaborators.

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

In this study, fractional recovery was observed at Level 1 and Level 2. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 28).

Table 28 - Calculations

	Level 1	Level 2
N_x	120	120
$(p+)_\text{ref}$	0.9	1.0
$(p+)_\text{alt}$	0.9	1.0
$\text{AL} = (\text{ND} - \text{PD}) \text{ max}$	9	1.73
$\text{ND} - \text{PD}$	1	1
Conclusion	$\text{ND} - \text{PD} < \text{AL}$	$\text{ND} - \text{PD} < \text{AL}$

The ISO 16140-2 (2016) requirements are fulfilled as $(\text{ND} - \text{PD})$ meet the AL for both inoculation levels

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

4.4.4 Evaluation of the RLOD between laboratories

The RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at http://standards.iso.org/iso/16140/-2/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see **Appendix 8**).

The methods are not significantly different at the 5 % significance level (change in deviance of the model with method effects to the null model $D_{\text{method}} = 1.4$ with 1 degree of freedom, p-value 0.24). The relative limit of detection (RLOD) of the alternative method, as compared to the reference method, is 1.24 with a 90 % confidence interval of 0.93 – 1.58.

5 CONCLUSION

The method comparison study scheme corresponds to an UNPAIRED STUDY design as the alternative and reference methods have different enrichment procedures.

In the sensitivity study, six categories were tested: 5 food categories and the domestic pet food category. The protocol of the alternative method shows 30 positive deviations (PD) and 34 negative deviations (ND) for all the combined categories. The ((ND + PPND) - PD) meet the acceptability limits (AL) for all individual tested categories, and as well for the 6 combined tested categories.

The Relative Levels of Detection (RLOD) meet the AL fixed at 2.5 for the unpaired data study irrespective of the matrix/strain pairs tested.

The inclusivity and exclusivity testing gave the expected results for 98 target strains and the 30 non target strains. Two strains (*S. Gallinarum* Ad300 and *S. Abortusequi* Ad231) gave positive ELISA tests only when grown in BHI broth at 37°C.

It is possible to store the enrichment broth for 72 h at 5 ± 3°C.

The alternative method allows a one-day screening of the negative samples.

The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules (PR revision 7).

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

The Solus One *Salmonella* method is considered equivalent to the ISO standard.

Quimper, 07 November 2023

Muriel BERNARD

Technical Study Manager

Validation of Alternative methods

Maryse RANNOU

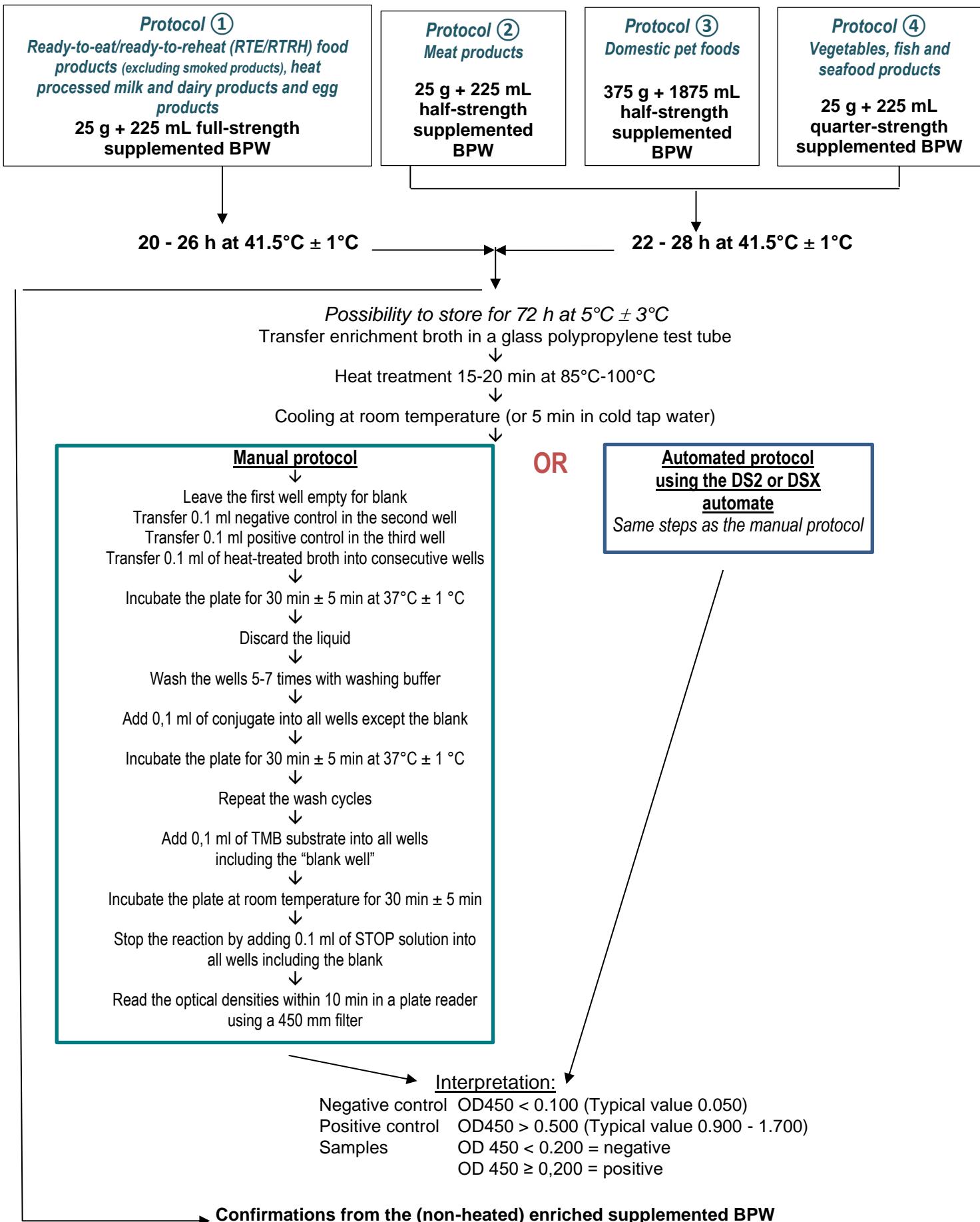
Project Manager

Validation of Alternative methods

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

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: Solus One *Salmonella*



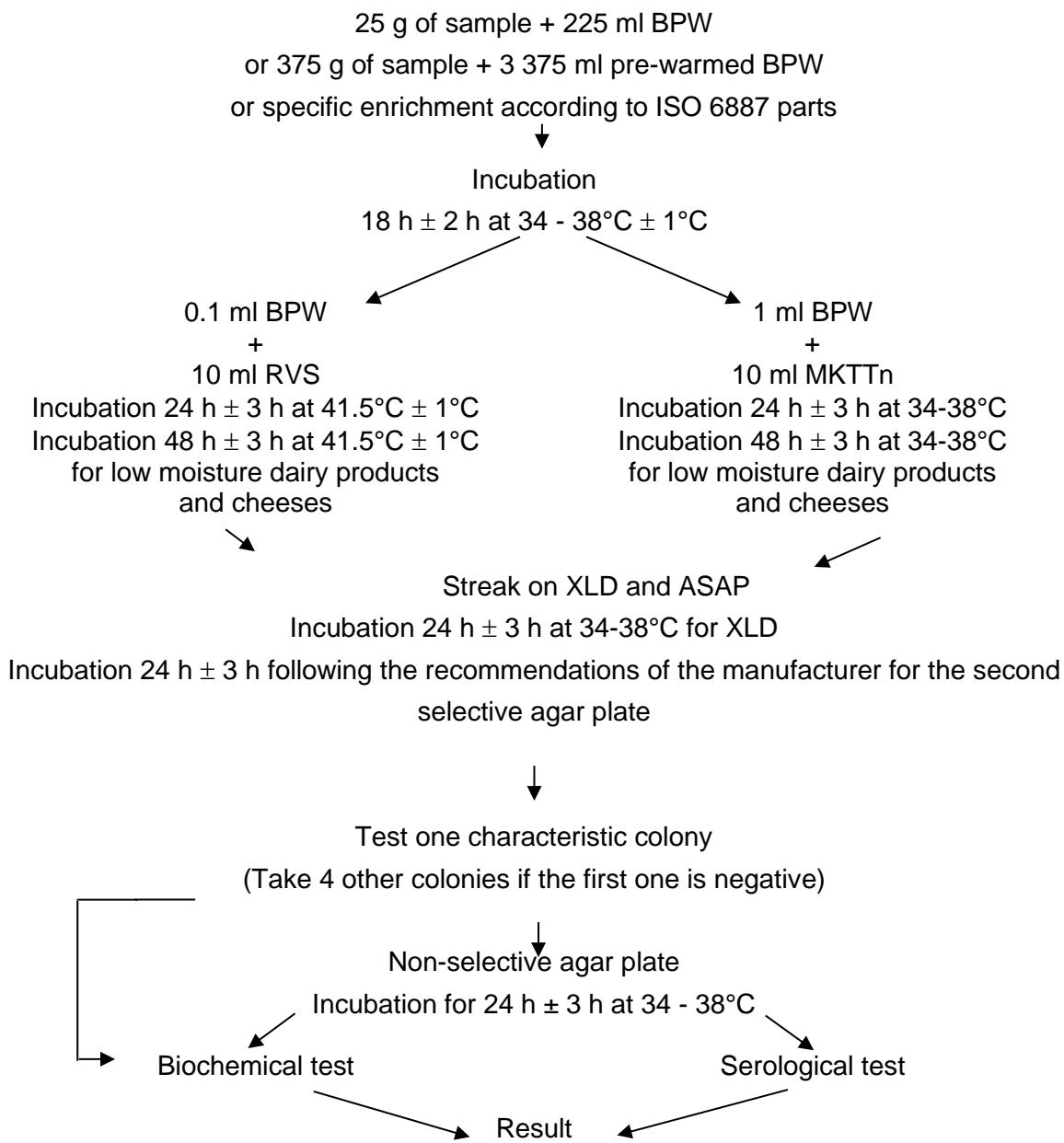
Confirmations from the (non-heated) enriched supplemented BPW using the following tests:

- Streaking supplemented BPW (10µL) onto 1 plate (XLD, Colorex *Salmonella* or selective agar based on C8-esterase activity agar from a NF VALIDATION method)
OR
- Subculture of the enriched supplemented BPW in RVS broth (0,1 mL + 10 mL), incubated 21-27 h at 41,5°C ± 1°C before streaking onto XLD, Colorex *Salmonella* or selective agar based on C8-esterase activity agar from a NF VALIDATION method
- Typical colonies are confirmed by the OXOID *Salmonella* test kit or by biochemical gallery tests without purification step or by the tests described in the standardised methods (CEN or ISO)

Appendix 2 – Flow diagram of the reference method

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

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



Appendix 3 – Artificial contamination of samples for this extension study

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)				
2018	508	Terrine de saumon	RTE (salmon terrine)	S. Anatum Ad1451	Fish fillet	Seeding 48h 5±3°C	/	2-3-1-0-0	1,2	+	1	a
2018	509	Macédoine de légumes	RTE (macédoine)	S. Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2,0	+	1	a
2018	510	Sandwich jambon emmenthal	RTE (sandwich)	S. Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2,2	+	1	a
2018	511	Carottes râpées	RTE (slice carrots)	S. Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2,0	+	1	a
2018	512	Salade de fruits tropicale	RTE (fruits)	S. Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2,0	+	1	a
2018	513	Jambon cuit	Cooked delicatessen	S. Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2,2	+	1	a
2018	514	Pâté de campagne	Pâté	S. Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2,2	+	1	a
2018	524	Carpaccio de bœuf	Carpaccio	S. Newport Ad2730	Ground beef	Seeding 48h 5±3°C	/	3-2-0-1-1	1,4	+	1	a
2018	525	Carpaccio de bœuf au pistou	Marinated carpaccio	S. Newport Ad2730	Ground beef	Seeding 48h 5±3°C	/	3-2-0-1-1	1,4	+	1	a
2018	526	Carpaccio de bœuf au pistou	Marinated carpaccio	S. Enteritidis Ad2295	Beef	Seeding 48h 5±3°C	/	2-4-4-2-2	2,8	+	1	a
2018	2350	Filet anchois marinés capres et persil	Marinated anchovies	S. Wandsworth Ad2335	Fish fillet	Seeding 48h 5±3°C	/	3-3-0-2-2	2,0	-	1	a
2018	2351	Filet anchois marinés capres et persil	Marinated anchovies	S. Urbana Ad2334	Seafood product	Seeding 48h 5±3°C	/	0-2-2-4-2	2,0	+	1	a
2018	515	Porc au caramel	RTRH (pork)	S. Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	2-2-4-1-2	2,2	+	1	b
2018	516	Petit salé aux lentilles vertes	RTRH (pork)	S. Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2,2	-	1	b
2018	527	Ratatouille	Ratatouille	S. Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2,0	+	1	b
2018	2341	Spaghetti à la bolognaise	RTRH bolognaise	S. Dublin Ad530	Ground beef	Seeding 48h 5±3°C	/	1-4-3-5-2	3,0	+	1	b
2018	2342	Hachis parmentier	RTRH with beef and purée	S. Dublin Ad530	Ground beef	Seeding 48h 5±3°C	/	1-4-3-5-2	3,0	+	1	b
2018	2343	Blanquette de veau et riz	RTRH veal meat	S. Enteritidis Ad926	RTRH veal meat	Seeding 48h 5±3°C	/	2-2-1-3-0	1,6	+	1	b
2018	2344	Sauté de veau et légumes	RTRH veal meat	S. Enteritidis Ad926	RTRH veal meat	Seeding 48h 5±3°C	/	2-2-1-3-0	1,6	+	1	b
2018	2345	Petit salé lentille verte	RTRH pork meat with green lentils	S. Typhimurium Ad1338	Pork meat	Seeding 48h 5±3°C	/	1-1-4-2-2	2,0	-	1	b
2018	2346	Joue de porc et pomme de terre	RTRH pork meat with potatoes	S. Typhimurium Ad1338	Pork meat	Seeding 48h 5±3°C	/	1-1-4-2-2	2,0	+	1	b

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)				
2018	2347	Cassoulet	Cassoulet	S. Typhimurium Ad1338	Pork meat	Seeding 48h 5±3°C	/	1-1-4-2-2	2,0	+	1	b
2018	2996	Poulet tomates courgettes	RTRH (chicken, tomatoes, courgette)	S. Newport Ad2223	Turkey escalope	Spiking HT 8min at 56°C	0,9	5-8-4-7-5	5,8	+	1	b
2018	2997	Pennes au poulet sauce pesto	RTRH (pasta, chicken)	S. Bredeney Ad2042	Turkey escalope	Spiking HT 8min at 56°C	0,7	7-7-7-8-8	7,4	+	1	b
2018	442	Tarte aux fromages	Cheese pie	S. Typhimurium 472	Yolk liquid egg	Spiking HT 8min at 56°C	0,6	10-10-9-4-9	8,4	+	1	c
2018	517	Pizza jambon fromage	Pizza (ham, cheese)	S. Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	2-2-4-1-2	2,2	+	1	c
2018	518	Croissant au jambon	Flacky ham	S. Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	2-2-4-1-2	2,2	-	1	c
2018	2998	Flammekueche	Flammekueche	S. Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0,4	2-2-4-8-3	3,8	+	1	c
2018	2999	Tarte aux fromages	Cheese pie	S. Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0,4	2-2-4-8-3	3,8	+	1	c
2018	3000	Feuilletés chèvre épinards	Flacky goat spinach	S. Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0,4	2-2-4-8-3	3,8	+	1	c
2018	3001	Pizza jambon champignons	Pizza	S. Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	0,6	8-6-6-7-13	8,0	+	1	c
2018	4228	Quiche Lorraine	Quiche-lorraine	S. Brandenburg Ad2420	Sausages	Seeding 48h 5±3°C	/	3-0-0-3-0	1,2	+	1	c
2018	4229	Quiche Lorraine	Quiche-lorraine	S. Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	1-3-1-1-2	1,6	-	1	c
2018	4230	Tarte aux poireaux	Leek pie	S. Kasenyi Ad2921	Leeks	Seeding 48h 5±3°C	/	2-0-2-6-3	2,6	+	1	c
2018	4231	Tarte aux Noix de Saint Jacques	Walnut Saint Jacques pie	S. Senftenberg Ad355	Seafood cocktail	Seeding 48h 5±3°C	/	4-3-4-4-2	3,0	+	1	c
2018	4590	Friand royal au pâté	Flacky pâté	S. Infantis 2556	Sausages	Spiking HT 8min at 56°C	1,6	2-2-3-4-5	3,2	+	1	c
2018	4591	Croissant au jambon	Ham croissant	S. Panama 882	Sausages	Spiking HT 8min at 56°C	1,0	0-0-0-1-1	0,4	+	1	c
2018	4592	Roulé au fromage	Flacky cheese	S. Dublin Ad531	Raw milk cheese	Spiking HT 8min at 56°C	1,2	6-10-13-14-14	11,4	+	1	c
2018	157	Crème glacée à la vanille	Ice cream (vanilla)	S. Mbandaka Ad1722	Raw milk	Seeding 2 weeks at -20°C	/	0-0-0-1-0	0,2	+	2	a
2018	158	Crème glacée au chocolat	Ice cream (chocolate)	S. Mbandaka Ad1722	Raw milk	Seeding 2 weeks at -20°C	/	0-0-0-1-0	0,2	-	2	a
2018	159	Crème glacée au café	Ice cream (coffee)	S. Ohio Ad1482	Raw milk	Seeding 2 weeks at -20°C	/	3-1-1-0-0	1,0	-	2	a
2018	160	Crème glacée au caramel	Ice cream (caramel)	S. Ohio Ad1482	Raw milk	Seeding 2 weeks at -20°C	/	3-1-1-0-0	1,0	-	2	a

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)				
2018	407	Panna cotta au caramel	Dairy dessert (Panna cotta)	S. Mikawasima Ad1811	Raw milk sheep	Seeding 48h 5±3°C	/	1-3-3-5-3	3,0	+	2	a
2018	408	Semoule au lait	Dairy dessert (Semolina pudding)	S. Mikawasima Ad1811	Raw milk sheep	Seeding 48h 5±3°C	/	1-3-3-5-3	3,0	+	2	a
2018	409	Panna cotta au caramel	Dairy dessert (Panna cotta)	S. Montevideo Ad912	Raw milk sheep	Seeding 48h 5±3°C	/	5-3-0-3-3	2,8	+	2	a
2018	410	Semoule au lait	Dairy dessert (Semolina pudding)	S. Montevideo Ad912	Raw milk sheep	Seeding 48h 5±3°C	/	5-3-0-3-3	2,8	+	2	a
2018	411	Crème fraîche d'Isigny	Fresh cream	S. Mikawasima Ad1811	Raw milk sheep	Seeding 48h 5±3°C	/	1-3-3-5-3	3,0	+	2	a
2018	412	Crème fraîche	Fresh cream	S. Montevideo Ad912	Raw milk sheep	Seeding 48h 5±3°C	/	5-3-0-3-3	2,8	-	2	a
2018	528	Lait entier pasteurisé	Pasteurised whole milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-0-2-1-0	0,6	+	2	a
2018	529	Lait entier pasteurisé	Pasteurised whole milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	3-4-5-6-4	4,4	+	2	a
2018	530	Lait demi écrémé pasteurisé	Pasteurised skimmed milk	S. Duisburg Ad1812	Raw milk	Seeding 48h 5±3°C	/	2-2-1-0-3	1,6	-	2	a
2018	535	Saint Nectaire pasteurisé	Pasteurised cheese	S. Duisburg Ad1812	Raw milk	Seeding 48h 5±3°C	/	2-2-1-0-3	1,6	-	2	a
2018	536	Mimolette au lait pasteurisé	Pasteurised cheese	S. Duisburg Ad1812	Raw milk	Seeding 48h 5±3°C	/	2-2-1-0-3	1,6	+	2	a
2018	537	Mimolette au lait pasteurisé	Pasteurised cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-0-2-1-0	0,6	-	2	a
2018	4234	Emmental	Pasteurised cheese	S. Norwich Ad1172	Dairy product	Seeding 48h 5±3°C	/	0-4-2-2-0	1,6	+	2	a
2018	4235	Camembert au lait pasteurisé	Pasteurised cheese	S. Norwich Ad1172	Dairy product	Seeding 48h 5±3°C	/	0-4-2-2-0	1,6	+	2	a
2018	2206	Lait en poudre écrémé	Skimmed milk powder	S. Anatum Ad2706	Milk powder	Seeding 2 weeks at ambient temperature	/	/	0,2	+	2	b
2018	2207	Lait en poudre entier	Milk powder	S. Anatum Ad2706	Milk powder	Seeding 2 weeks at ambient temperature	/	/	0,2	+	2	b
2018	2208	Lait en poudre écrémé	Skimmed milk powder	S. Montevideo 606	Raw milk	Seeding 2 weeks at ambient temperature	/	/	<1	-	2	b
2018	2209	Lait en poudre demi-écrémé	Half-skimmed milk powder	S. Montevideo 606	Raw milk	Seeding 2 weeks at ambient temperature	/	/	<1	+	2	b

Date	N° Sample	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)			
2018	2210	Lait en poudre demi-écrémé	Half-skimmed milk powder	S. Infantis 401B	Raw milk	Seeding 2 weeks at ambient temperature	/	/	1,1	-	2 b
2018	2211	Lait en poudre écrémé	Skimmed milk powder	S. Infantis 401B	Raw milk	Seeding 2 weeks at ambient temperature	/	/	1,1	+	2 b
2018	2212	Caséinate de sodium	Caseinate	S. Anatum Ad2706	Milk powder	Seeding 2 weeks at ambient temperature	/	/	0,2	-	2 b
2018	2213	Caséinate de sodium	Caseinate	S. Montevideo 606	Raw milk	Seeding 2 weeks at ambient temperature	/	/	<1	-	2 b
2018	2214	Concentrat de protéines de lactosérum	Whey protein concentrate	S. Infantis 401B	Raw milk	Seeding 2 weeks at ambient temperature	/	/	1,1	-	2 b
2018	2215	Protéines de Lactosérum	Lactoserum proteins	S. Livingstone Ad1170	Dairy product	Seeding 2 weeks at ambient temperature	/	/	<1	+	2 b
2018	2257	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad1170	Dairy product	Seeding 2 weeks at ambient temperature	/	/	<1	+	2 b
2018	3075	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	S. Montevideo 606	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	3,7	+	2 b
2018	3076	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	S. Infantis 401B	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	2,0	+	2 b
2018	3077	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	S. Anatum Ad298	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1,0	+	2 b
2018	3078	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	S. Typhimurium 4	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1,0	-	2 b
2018	3079	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($5,7 \cdot 10^5$ CFU/g)	S. Montevideo 606	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	3,7	+	2 c
2018	3080	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($7,0 \cdot 10^5$ CFU/g)	S. Infantis 401B	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	2,0	+	2 c

Date	N° Sample	Product (French name)	Product	Artificial contaminations					Global result	Category	Type	
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)				
2018	3081	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($7,0 \cdot 10^5$ CFU/g)	S. Anatum Ad298	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1,0	+	2	c
2018	3082	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($5,6 \cdot 10^5$ CFU/g)	S. Typhimurium 4	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1,0	+	2	c
2018	3083	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($4,2 \cdot 10^5$ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	1,0	+	2	c
2018	3084	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($4,2 \cdot 10^5$ CFU/g)	S. Montevideo 606	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	3,7	+	2	c
2018	3085	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($2,4 \cdot 10^6$ CFU/g)	S. Infantis 401B	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	2,0	-	2	c
2018	3087	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($5,0 \cdot 10^6$ CFU/g)	S. Typhimurium 4	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1,0	-	2	c
2018	3100	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	S. Cerro Ad2707	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	1,0	+	2	c
2018	3918	Poudre de lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2718	Dairy product	Spiking HT 8min at 56°C	1,0	2-1-1-0-3	1,4	+	2	c
2018	3919	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	S. Tennessee Ad1171	Dairy product	Spiking HT 8min at 56°C	0,8	2-1-1-2-1	1,4	+	2	c
2018	3920	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	S. Anatum Ad2718	Dairy product	Spiking HT 8min at 56°C	1,0	2-1-1-0-3	1,4	+	2	c
2018	3921	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	S. Tennessee Ad1171	Dairy product	Spiking HT 8min at 56°C	0,8	2-1-1-2-1	1,4	+	2	c
2018	3922	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	S. Tennessee Ad1171	Dairy product	Spiking HT 8min at 56°C	0,8	2-1-1-2-1	1,4	+	2	c
2018	413	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	S. Typhimurium 776	Pasteurised egg liquid	Seeding 48h 5±3°C	/	3-3-2-3-6	3,0	+	3	a

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2018	414	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	S. Enteritidis 657	Liquid egg	Seeding 48h 5±3°C	/	3-3-2-3-1	2,4	+	3	a
2018	415	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	S. Mbandaka 81	Liquid egg	Seeding 48h 5±3°C	/	2-2-3-1-3	2,2	+	3	a
2018	416	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg	S. Enteritidis 23	Raw liquid egg	Seeding 48h 5±3°C	/	5-2-3-7-5	4,4	+	3	a
2018	417	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	S. Enteritidis 23	Raw liquid egg	Seeding 48h 5±3°C	/	5-2-3-7-5	4,4	+	3	a
2018	418	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg	S. Typhimurium 776	Pasteurised egg liquid	Seeding 48h 5±3°C	/	3-3-2-3-6	3,0	+	3	a
2018	419	Coule de blanc d'œuf pasteurisée	Pasteurised white liquid egg	S. Enteritidis 657	Liquid egg	Seeding 48h 5±3°C	/	3-3-2-3-1	2,4	+	3	a
2018	3004	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	S. Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0,4	2-2-4-8-3	3,8	+	3	a
2018	3005	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	S. Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	0,6	8-6-6-7-13	8,0	+	3	a
2018	161	Jaune d'œuf en poudre	Egg yolk powder	S. Havana Ad1728	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3,8	-	3	b
2018	162	Jaune d'œuf en poudre	Egg yolk powder	S. Typhimurium Ad1484	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	4,1	-	3	b
2018	163	Blanc d'œuf en poudre	Egg white powder	S. Enteritidis Ad638	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	2,2	-	3	b
2018	164	Blanc d'œuf en poudre	Egg white powder	S. Havana Ad1728	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3,8	-	3	b
2018	165	Oeuf entier en poudre	Whole egg powder	S. Typhimurium Ad1484	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	4,1	+	3	b

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2018	166	Oeuf entier en poudre	Whole egg powder	S. Enteritidis Ad638	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	2,2	-	3	b
2018	2216	Poudre de jaune d'œuf	Egg yolk powder	S. Mbandaka 81	Liquid egg	Seeding 2 weeks at ambient temperature	/	/	1,3	-	3	b
2018	2217	Poudre de jaune d'œuf	Egg yolk powder	S. Typhimurium 206	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1,4	-	3	b
2018	2218	Poudre de jaune d'œuf	Egg yolk powder	S. Infantis 14	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1,0	-	3	b
2018	2219	Poudre de blanc d'œuf	Egg white powder	S. Typhimurium 13	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	0,8	+	3	b
2018	2220	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	Liquid egg	Seeding 2 weeks at ambient temperature	/	/	1,3	-	3	b
2018	2221	Poudre de blanc d'œuf	Egg white powder	S. Typhimurium 206	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1,4	-	3	b
2018	2222	Poudre d'œuf entier	Whole egg powder	S. Infantis 14	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1,0	-	3	b
2018	2223	Poudre d'œuf entier	Whole egg powder	S. Typhimurium 13	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	0,8	-	3	b
2018	2224	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	Liquid egg	Seeding 2 weeks at ambient temperature	/	/	1,3	-	3	b
2018	2225	Flan entremet saveur vanille	Egg-based dessert	S. Typhimurium 206	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1,4	-	3	b
2018	2226	Préparation lyophilisée pour crème anglaise	Dehydrated egg-based preparation	S. Infantis 14	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1,0	+	3	b
2018	2227	Préparation lyophilisée pour crème brûlée	Dehydrated egg-based preparation	S. Typhimurium 13	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	0,8	-	3	b
2018	3088	Poudre de blanc d'œuf	Egg white powder	S. Enteritidis 10	White egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3,3	-	3	b
2018	3089	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	Liquid egg	Seeding Lyophilised 2 weeks at room temperature	/	/	10,0	+	3	b

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2018	3090	Poudre d'œuf entier	Whole egg powder	S. Enteritidis 10	White egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3,0	-	3 b
2018	3092	Poudre de jaune d'œuf	Egg yolk powder	S. Typhimurium 206	Pasteurised liquid egg	Seeding Lyophilised 2 weeks at room temperature	/	/	2,5	+	3 b
2018	3093	Poudre de jaune d'œuf	Egg yolk powder	S. Enteritidis 10	White egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3,0	+	3 b
2018	3094	Poudre de jaune d'œuf	Egg yolk powder	S. Typhimurium 206	Pasteurised liquid egg	Seeding Lyophilised 2 weeks at room temperature	/	/	2,5	-	3 b
2018	3923	Poudre d'œuf entier	Whole egg powder	S. Livingstone E1	White egg powder	Spiking HT 8min at 56°C	1,0	1-5-2-2-1	2,2	+	3 b
2018	3924	Poudre d'œuf entier	Whole egg powder	S. Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	1,0	3-2-4-1-1	1,4	+	3 b
2018	3925	Poudre de jaune d'œuf	Egg yolk powder	S. Typhimurium 776	Pasteurised liquid egg	Spiking HT 8min at 56°C	0,9	7-1-4-4-3	3,8	+	3 b
2018	3926	Poudre de blanc d'œuf	Egg white powder	S. Livingstone E1	White egg powder	Spiking HT 8min at 56°C	1,0	1-5-2-2-1	2,2	+	3 b
2018	3927	Poudre de jaune d'œuf	Egg yolk powder	S. Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	1,0	3-2-4-1-1	1,4	+	3 b
2018	443	Crème anglaise	Custard	S. Typhimurium Ad476	Mayonnaise	Spiking HT 8min at 56°C	0,8	8-8-7-7-9	7,8	+	3 c
2018	444	Crème patissière	Custard	S. Typhimurium Ad476	Mayonnaise	Spiking HT 8min at 56°C	0,8	8-8-7-7-9	7,8	+	3 c
2018	507	Eclair à la vanille	Pastry	S. Enteritidis 657	Liquid egg	Seeding 48h 5±3°C	/	3-1-3-2-1	2,0	+	3 c
2018	2339	Flan	Pastry	S. Mbandaka Ad914	Mayonnaise	Seeding 48h 5±3°C	/	1-2-3-0-1	1,4	+	3 c
2018	2340	Tortilla Nature	Tortilla	S. Enteritidis 465	Liquid egg	Seeding 48h 5±3°C	/	2-3-3-4-4	3,0	+	3 c
2018	3007	Mayonnaise fraîche	Fresh mayonnaise	S. Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0,4	2-2-4-8-3	3,8	+	3 c
2018	3008	Tortilla nature	Tortilla	S. Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	0,6	8-6-6-7-13	8,0	+	3 c
2018	3009	Tortilla oignons	Onion tortilla	S. Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	0,6	8-6-6-7-13	8,0	+	3 c
2018	4232	Crème aux œufs vanille	Egg-based dessert	S. Typhimurium Ad1484	Liquid egg	Seeding 48h 5±3°C	/	2-5-1-3-3	2,8	+	3 c

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2018	4233	Mayonnaise fraîche	Fresh mayonnaise	S. Typhimurium Ad1484	Liquid egg	Seeding 48h 5±3°C	/	2-5-1-3-3	2,8	+	3	c
2021	418	Dinde nourrie aux graines de lin	Raw turkey meat	S. Derby Ad2985	Turkey meat	Seeding 48h at 3±2°C	/	2-1-1-1-2	1,4	+	4	b
2021	419	Escalope de dinde	Raw turkey meat	S. Enteritidis Ad2721	Frozen chicken meat	Seeding 48h at 3±2°C	/	1-3-5-1-2	2,4	+	4	b
2021	420	Filet tranché de poulet	Raw chicken meat	S. Bredeney Ad2042	Turkey meat	Seeding 48h at 3±2°C	/	2-0-1-3-1	1,4	+	4	b
2021	421	Aiguillette de canard marinées au piment d'Espelette	Marinated duck meat	S. Derby Ad2985	Turkey meat	Seeding 48h at 3±2°C	/	2-1-1-1-2	1,4	-	4	b
2021	422	Poulet mariné	Marinated chicken meat	S. Enteritidis Ad2721	Frozen chicken meat	Seeding 48h at 3±2°C	/	1-3-5-1-2	2,4	+	4	b
2021	1271	Emincés de dinde aux herbes	Marinated turkey meat	S. Derby Ad1337	Chicken meat	Seeding 48h at 3±2°C	/	4-2-3-2-3	2,8	-	4	b
2021	1272	Poulet mariné	Marinated chicken meat	S. Derby Ad1337	Chicken meat	Seeding 48h at 3±2°C	/	4-2-3-2-3	2,8	+	4	b
2021	1330	Entrecôte bœuf	Raw beef meat	S. Enteritidis Ad2295	Beef meat	Seeding 48h at 3±2°C	/	2-3-5-0-6	3,2	+	4	a
2021	1331	Carpaccio bœuf au basilic	Marinated beef meat	S. Newport Ad2730	Beef meat	Seeding 48h at 3±2°C	/	2-1-2-1-3	1,8	+	4	a
2021	1332	Pavé rumsteck à l'échalote bœuf	Marinated beef meat	S. Enteritidis Ad2295	Beef meat	Seeding 48h at 3±2°C	/	2-3-5-0-6	3,2	-	4	a
2021	1333	Collier tranche agneau	Raw lamb meat	S. Enteritidis Ad2523	Meat products	Seeding 48h at 3±2°C	/	0-3-3-2-2	2,0	+	4	a
2021	1334	Tranche agneau à l'ail	Marinated lamb meat	S. Enteritidis Ad2523	Meat products	Seeding 48h at 3±2°C	/	0-3-3-2-2	2,0	+	4	a
2021	1335	Pavé d'agneau à la tomate	Marinated lamb meat	S. Typhimurium A00C059	Meat products	Seeding 48h at 3±2°C	/	6-2-4-3-3	3,6	+	4	a
2021	1336	Lardons nature	Cured lardons	S. Braendenburg Ad2420	Pork meat-sausage	Seeding 48h at 3±2°C	/	3-5-4-5-1	3,6	+	4	c
2021	1337	Lardons nature	Cured lardons	S. London Ad1874	Pork meat	Seeding 48h at 3±2°C	/	1-1-3-6-4	3,0	+	4	c
2021	1338	Lardons nature	Cured lardons	S. Typhimurium A00C059	Meat products	Seeding 48h at 3±2°C	/	6-2-4-3-3	3,6	+	4	c
2021	1339	Salami	Salami	S. Braendenburg Ad2420	Pork meat-sausage	Seeding 48h at 3±2°C	/	3-5-4-5-1	3,6	+	4	c

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2021	1340	Salami	Salami	S. London Ad1874	Pork meat	Seeding 48h at 3±2°C	/	1-1-3-6-4	3,0	+	4	c
2021	1341	Salami fumé	Salami	S. Typhimurium A00C059	Meat products	Seeding 48h at 3±2°C	/	6-2-4-3-3	3,6	+	4	c
2021	1342	Merguez	Merguez	S. Braendenburg Ad2420	Pork meat-sausage	Seeding 48h at 3±2°C	/	3-5-4-5-1	3,6	+	4	c
2021	1343	Merguez	Merguez	S. London Ad1874	Pork meat	Seeding 48h at 3±2°C	/	1-1-3-6-4	3,0	+	4	c
2021	1344	Terrine forestière	Terrine	S. London Ad1874	Pork meat	Seeding 48h at 3±2°C	/	1-1-3-6-4	3,0	+	4	c
2021	1345	Terrine de campagne	Terrine	S. Enteritidis Ad2523	Meat products	Seeding 48h at 3±2°C	/	0-3-3-2-2	2,0	+	4	c
2021	1475	Effeuillés de charolais bœuf congelé	Frozen raw beef meat	S. Ohio Ad2224	Beef meat	Seeding 2 weeks at -20°C	/	2-1-1-2-1	1,4	-	4	a
2021	1476	Bavette d'aloyau bœuf congelé	Frozen raw beef meat	S. Ohio Ad2224	Beef meat	Seeding 2 weeks at -20°C	/	2-1-1-2-1	1,4	+	4	a
2021	1477	Steack haché pur bœuf congelé	Frozen raw beef meat	S. Ohio Ad2224	Beef meat	Seeding 2 weeks at -20°C	/	2-1-1-2-1	1,4	+	4	a
2021	1478	Agneau de souris à mijoter congelé	Frozen raw lamb meat	S. Derby A00C061	Meat products	Seeding 2 weeks at -20°C	/	2-1-3-2-2	2,0	+	4	a
2021	1479	Jarret d'agneau congelé	Frozen raw lamb meat	S. Derby A00C061	Meat products	Seeding 2 weeks at -20°C	/	2-1-3-2-2	2,0	+	4	a
2021	4426	Croquettes pour chien	Dog dry food	S. Kedougou Ad2419	Dog dry food	2 weeks at ambient temperature	/		1,8	+	5	a
2021	4427	Croquettes pour bichon frisé	Dog dry food	S. Kedougou Ad2419	Dog dry food	2 weeks at ambient temperature	/		1,8	-	5	a
2021	4428	Croquettes pour chat poulet/dinde	Cat dry food	S. Livingstone F104	Animal feed	2 weeks at ambient temperature	/		2,3	+	5	a
2021	4429	Croquettes pour petit chien	Dog dry food	S. Livingstone F104	Animal feed	2 weeks at ambient temperature	/		2,3	+	5	a
2021	4430	Granulés lapin nain	Rabbit dry food	S. Montevideo Ad2421	Animal feed	2 weeks at ambient temperature	/		1,0	-	5	a
2021	4832	Saucisson pour chien	Sausage for dog	S. Agona Ad4869	Smoked sausage	Seeding 48h at 3±2°C	/	1-1-3-2-4	2,1	+	5	b
2021	4869	Terrine au poulet pour chien	Chicken terrine for dog	S. Heidelberg F33	Poultry gizzard	Spiking 8min 56°C	0,55	2-4-3-4-4	3,4	+	5	b

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2021	4870	Pâté pour chat en sauce au poulet et à la dinde	Chicken and poultry terrine for cat	S. Heidelberg F33	Poultry gizzard	Spiking 8min 56°C	0,55	2-4-3-4-4	3,4	+	5	b
2021	4871	Pâté pour chat au canard	Duck terrine for cat	S. Panama Ad4255	Minced beef	Spiking 8min 56°C	0,56	3-4-1-4-3	3,0	+	5	b
2021	4872	Friandises pour chat	Treat for cat	S. Panama Ad4255	Minced beef	Spiking 8min 56°C	0,56	3-4-1-4-3	3,0	+	5	b
2021	5444	Croquettes pour chien au bœuf	Dog dry food	S. Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1,3	-	5	a
2021	5445	Croquettes pour chat au poulet	Cat dry food	S. Putten Ad2331	Animal feed	2 weeks at ambient temperature	/		1,4	+	5	a
2021	5446	Croquettes pour chat au bœuf / poulet / poisson	Cat dry food	S. Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1,3	-	5	a
2021	5447	Aliment pour cochon dinde	Guinea pig dry food	S. Putten Ad2331	Animal feed	2 weeks at ambient temperature	/		1,4	-	5	a
2021	5448	Aliment pour perruche	Budgerigar dry food	S. Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1,3	-	5	a
2021	5449	Aliment pour lapin nain	Rabbit dry food	S. Putten Ad2331	Animal feed	2 weeks at ambient temperature	/		1,4	-	5	a
2021	5502	Saucisson pour chien	Sausage for dog	S. Derby Ad1879	Pork	Seeding 48h at 3±2°C	/	2-0-5-1-2	2,0	+	5	b
2021	5573	Pâté pour chien à la volaille	Poultry terrine for dog	S. Bredeney Ad2042	Poultry	Spiking 8min 56°C	1,3	1-7-2-0-3	2,6	+	5	b
2021	5574	Terrine pour chien au canard et aux légumes	Duck and vegetables terrine for dog	S. Indiana A00C004	Poultry	Spiking 8min 56°C	1,0	5-7-5-6-4	5,4	+	5	b
2021	5575	Terrine pour chat au saumon	Salmon terrine for cat	S. Bredeney Ad2042	Poultry	Spiking 8min 56°C	1,3	1-7-2-0-3	2,6	+	5	b
2021	5576	Terrine pour chat poulet et truite	Poultry and trout terrine for cat	S. Indiana A00C004	Poultry	Spiking 8min 56°C	1,0	5-7-5-6-4	5,4	+	5	b
2021	6525	Croquettes chat poulet / canard / légumes	Cat dry food	S. Putten Ad2331	Animal feed	Spiking 8min 56°C	0,9	3-4-3-4-5	3,8	+	5	a
2021	6526	Croquettes petit chien bœuf	Dog dry food	S. Putten Ad2331	Animal feed	Spiking 8min 56°C	0,9	3-4-3-4-5	3,8	+	5	a
2021	6527	Croquettes chatons poulet / légumes	Kitten dry food	S. Putten Ad2331	Animal feed	Spiking 8min 56°C	0,9	3-4-3-4-5	3,8	+	5	a

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2021	6528	Croquettes petit chien volaille / céréales / légumes	Dog dry food	S. Livingstone F104	Animal feed	Spiking 8min 56°C	0,9	3-4-5-0-3	3,0	+	5	a
2021	6529	Croquettes petit chien au poulet	Dog dry food	S. Livingstone F104	Animal feed	Spiking 8min 56°C	0,9	3-4-5-0-3	3,0	+	5	a
2021	6530	Croquettes chatons poulet / légumes / dinde	Kitten dry food	S. Livingstone F104	Animal feed	Spiking 8min 56°C	0,9	3-4-5-0-3	3,0	+	5	a
2021	6271	Croquettes pour chien à l'agneau	Dog dry food	S. Agona A00V038	Animal feed	2 weeks at ambient temperature	/		5,0	+	5	a
2021	6272	Croquettes chat saumon / thon / légumes	Cat dry food	S. Agona A00V038	Animal feed	2 weeks at ambient temperature	/		5,0	+	5	a
2021	6273	Croquettes petit chien bœuf / riz	Dog dry food	S. Agona A00V038	Animal feed	2 weeks at ambient temperature	/		5,0	+	5	a
2021	6274	Croquettes pour chat à la truite	Cat dry food	S. Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1,0	+	5	a
2021	6275	Croquettes petit chien au poulet	Dog dry food	S. Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1,0	+	5	a
2021	6276	Croquettes chien riz / poulet / légumes	Dog dry food	S. Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1,0	+	5	a
2021	6924	Terrine pour chat au saumon	Salmon terrine for cat	S. Agona Ad4869	Smoked sausage	Spiking 8min 56°C	0,6	1-1-4-2-4	2,4	+	5	b
2021	6925	Boulettes pour chaton au bœuf	Beef meatballs for kitten	S. Agona Ad4869	Smoked sausage	Spiking 8min 56°C	0,6	1-1-4-2-4	2,4	+	5	b
2021	6926	Boulettes pour chat au bœuf	Beef meatballs for cat	S. Agona Ad4869	Smoked sausage	Spiking 8min 56°C	0,6	1-1-4-2-4	2,4	+	5	b
2021	6927	Terrine pour chien au lapin et aux légumes	Rabbit and vegetables terrine for dog	S. Derby Ad1879	Pork	Spiking 8min 56°C	0,6	1-2-4-2-1	2,0	+	5	b
2021	6928	Terrine pour chien au veau et aux légumes	Veal and vegetables terrine for dog	S. Derby Ad1879	Pork	Spiking 8min 56°C	0,6	1-2-4-2-1	2,0	+	5	b
2021	6929	Boulettes pour chien à la volaille	Poultry terrine for dog	S. Derby Ad1879	Pork	Spiking 8min 56°C	0,6	1-2-4-2-1	2,0	+	5	b

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type			
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/cfu sample							
								Enumeration	Mean						
2023	1790	Filet de julienne cru	Raw fresh fish fillet	S. SaintPaul F31	Sardine fillets	Seeding 48h at 3±2°C	/	1-1-0-4-2	1,6	+	6	a			
2023	1791	Pavé de saumon cru	Raw fresh salmon	S. SaintPaul F31	Sardine fillets	Seeding 48h at 3±2°C	/	1-1-0-4-2	1,6	+	6	a			
2023	1792	Tranche de thon cru	Raw fresh tuna	S. Derby F81	Mussels	Seeding 48h at 3±2°C	/	3-7-5-3-3	4,2	+	6	a			
2023	1793	Mélange de jeunes pousses	Mix baby leaves	S. Havana Ad2728	Sunflower	Seeding 48h at 3±2°C	/	3-3-2-4-2	2,8	+	6	b			
2023	1794	Epinards frais	Fresh spinach	S. Livingstone Ad2566	Potatoes	Seeding 48h at 3±2°C	/	4-3-3-3-6	3,8	+	6	b			
2023	1795	Mélange graines germées (alfalfa, poireaux, lentilles)	Sprouted seeds (alfalfa, leeks, lentils)	S. Virchow Ad2569	Zucchini	Seeding 48h at 3±2°C	/	0-1-1-1-1	0,8	+	6	b			
2023	1801	Dos de cabillaud petits légumes sauce hollandaise	Cooked cod with vegetables	S. Senftenberg Ad355	Seafood cocktail	Spiking HT 8 min at 56°C	0,9	0-3-1-1-0	1,0	+	6	a			
2023	1802	Saumon et colin d'Alaska oseille pommes de terre surgelé	Frozen cooked salmon and fish with potatoes	S. Urbana Ad2334	Frozen shrimp	Spiking HT 8 min at 56°C	0,5	3-2-0-0-1	1,0	+	6	a			
2023	1782	Crevettes sauvages entières crues	Frozen raw shrimp	S. Brandenburg Ad351	Seafood cocktail	Seeding 2 weeks at -20°C	/	0-0-2-0-5	1,4	+	6	a			
2023	1783	Noix de Saint Jacques crues surgelées	Frozen raw scallops	S. Brandenburg Ad351	Seafood cocktail	Seeding 2 weeks at -20°C	/	0-0-2-0-5	1,4	+	6	a			
2023	1784	Anneaux de calamars crus surgelés	Frozen raw squid rings	S. Brandenburg Ad351	Seafood cocktail	Seeding 2 weeks at -20°C	/	0-0-2-0-5	1,4	+	6	a			
2023	1894	Dos de cabillaud cuit au four	Cooked codfish	S. Anatum Ad2727	Seafood	Spiking HT 8 min at 56°C	0,5	4-2-3-4-3	3,2	-	6	a			
2023	1895	Colin d'Alaska à la provençale surgelés	Frozen cooked fish	S. Anatum Ad2727	Seafood	Spiking HT 8 min at 56°C	0,5	4-2-3-4-3	3,2	+	6	a			
2023	2248	Navarin de Saint Jacques	Cooked scallops	S. Hadar F106	Mussels	Spiking HT 8 min at 56°C	1,3	0-2-0-0-1	0,6	+	6	a			
2023	2249	Calamars à la Bretonne	Cooked squids	S. Agona F118	Frozen cooked mussels	Spiking HT 8 min at 56°C	1,2	1-6-2-1-2	2,4	+	6	a			
2023	1796	Coriandre fraîche	Fresh coriander	S. Havana Ad2728	Sunflower	Seeding 48h at 3±2°C	/	3-3-2-4-2	2,8	+	6	b			

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type			
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/cfu sample							
								Enumeration	Mean						
2023	1797	Persil frais	Fresh parsley	S. Livingstone Ad2566	Potatoes	Seeding 48h at 3±2°C	/	4-3-3-3-6	3,8	+	6	b			
2023	1868	Graines germées (alfalfa bio)	Sprouted seeds (alfalfa)	S. Derby Ad3057	Spinach	Seeding 48h at 3±2°C	/	0-3-2-0-0	1,0	+	6	b			
2023	1869	Jeunes pousses	Baby leaves	S. Derby Ad3057	Spinach	Seeding 48h at 3±2°C	/	0-3-2-0-0	1,0	+	6	b			
2023	1870	Chou blanc émincés	Cut fresh white cabbage	S. Derby Ad3057	Spinach	Seeding 48h at 3±2°C	/	0-3-2-0-0	1,0	+	6	b			
2023	1871	Graines germées (germes de radis roses)	Sprouted seeds (pink radish)	S. Odozi Ad2860	Cocoa	Seeding 48h at 3±2°C	/	2-1-1-0-0	0,8	+	6	b			
2023	2245	Ciboulette fraîche	Fresh chives	S. Caracas Ad2322	Spices	Seeding 48h at 3±2°C	/	4-5-3-5-3	4,0	+	6	b			
2023	2246	Jeunes pousses laitues vertes et rouges	Baby leaves red and green	S. Caracas Ad2322	Spices	Seeding 48h at 3±2°C	/	4-5-3-5-3	4,0	+	6	b			
2023	1798	Carottes râpées fraîches	Fresh grated carrots	S. Havana Ad2728	Sunflower	Seeding 48h at 3±2°C	/	3-3-2-4-2	2,8	+	6	c			
2023	1799	Wok fondant de légumes émincés (carottes, poireaux, chou, poivrons, oignons)	Mix fresh vegetables	S. Livingstone Ad2566	Potatoes	Seeding 48h at 3±2°C	/	4-3-3-3-6	3,8	+	6	c			
2023	1800	Haricots verts coupés à cuire cru	Fresh green beans	S. Virchow Ad2569	Zucchini	Seeding 48h at 3±2°C	/	0-1-1-1-1	0,8	+	6	c			
2023	1803	Purée de pois cassés	Pea puree	S. Panama Ad1733	Infant cereals	Spiking HT 8 min at 56°C	1,2	1-1-1-0-2	1,0	+	6	c			
2023	1804	Ecrasé de pommes de terre à l'huile d'olive surgelé	Frozen cooked potatoes	S. Oranienbourg Ad1724	Infant cereals	Spiking HT 8 min at 56°C	0,6	1-2-0-1-1	1,0	+	6	c			
2023	1785	Courgettes surgelées	Frozen zucchini	S. Hvittingfoss Ad2325	Cooked shrimps	Seeding 2 weeks at -20°C	/	2-4-1-3-2	2,4	-	6	c			
2023	1786	Fleurettes de brocolis surgelées	Frozen broccoli	S. Hvittingfoss Ad2325	Cooked shrimps	Seeding 2 weeks at -20°C	/	2-4-1-3-2	2,4	+	6	c			
2023	1787	Patates douces en morceaux surgelées	Frozen sweet potatoes	S. Hvittingfoss Ad2325	Cooked shrimps	Seeding 2 weeks at -20°C	/	2-4-1-3-2	2,4	+	6	c			
2023	1872	Chou-fleur en fleurette frais	Fresh cauliflower	S. Odozi Ad2860	Cocoa	Seeding 48h at 3±2°C	/	2-1-1-0-0	0,8	+	6	c			
2023	1896	Trio de légumes surgelés	Frozen mix vegetables	S. Virchow F276	Curry	Spiking HT 8 min at 56°C	0,5	6-7-7-5-6	6,2	+	6	c			

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type			
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/cfu sample							
								Enumeration	Mean						
2023	1897	Julienne de légumes surgelée	Frozen mix vegetables	S. Virchow F276	Curry	Spiking HT 8 min at 56°C	0,5	6-7-7-5-6	6,2	+	6	c			

Appendix 4 – Sensitivity study: raw data

Bold typing: artificially inoculated samples

Results:

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
d: doubtful result
PA: positive agreement
NA: negative agreement
ND: negative deviation
PD: positive deviation
PPNA: positive presumptive negative agreement
PPND: positive presumptive negative deviation
w: weak reaction
O.D.: optical density
RTE: ready to eat
RTRH: ready to reheat
[]: indicates manual addition of the lysate in the automate due to coagulation of the heat-treated sample

Background flora:

-L: low
-M: medium
-H: high

READY TO EAT AND READY TO REHEAT PRODUCTS																			Category	Type					
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*				Alternative method: Solus One Salmonella																	
				RVS broth		MKTn broth		Result	BPW + Full-strength SALSUPP 20 h at 41.5°C				BPW + Full-strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C				Confirmatory tests	Final result	Agreement Ref/Alt 72h						
				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol	All confirmatory tests			ELISA test result Automatic protocol	O.D.	Result	Result	Final result	Agree-ment							
				O.D.	Result	Result	Final result		O.D.	Result															
2018	508	Terrine de saumon	RTE (salmon terrine)	+p	+p	+p	+p	+	0,006	-	-	-	ND	0,010	-	-	-	-	ND	1	a				
2018	509	Macédoine de légumes	RTE (macédoine)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	a				
2018	510	Sandwich jambon emmenthal	RTE (sandwich)	+1/2	+m	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	a				
2018	511	Carottes râpées	RTE (slice carrots)	+M	+M	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	a				
2018	512	Salade de fruits tropicale	RTE (fruits)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	a				
2018	513	Jambon cuit	Cooked delicatessen	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	a				
2018	514	Pâté de campagne	Pâté	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	a				
2018	524	Carpaccio de bœuf	Carpaccio	-	-	-	-	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD	1	a				
2018	525	Carpaccio de bœuf au pistou	Marinated carpaccio	+p	+m	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	a				
2018	526	Carpaccio de bœuf au pistou	Marinated carpaccio	-	+m	+p	+p	+	0,019	-	-	-	ND	0,017	-	-	-	-	ND	1	a				
2018	2350	Filet anchois marinés capres et persil	Marinated anchovies	st	st	st	st	-	0,052	-	-	-	NA							1	a				
2018	2351	Filet anchois marinés capres et persil	Marinated anchovies	+p	+p	+p	+p	+	0,709	+	+	+	PA	0,541	+	+	+	+	PA	1	a				
2018	3485	Terrine de Saint Jacques	Saint-Jacques terrine	st	st	st	st	-	0,007	-	-	-	NA							1	a				
2018	3486	Terrine de saumon	Salmon terrine	st	st	st	st	-	0,003	-	-	-	NA							1	a				
2018	3487	Carottes râpées assaisonnées	Seasoned grated carrots	-	-	st	-	-	0,004	-	-	-	NA							1	a				
2018	3488	Carottes râpées assaisonnées	Seasoned grated carrots	st	st	st	st	-	0,008	-	-	-	NA							1	a				
2018	3489	Sandwich jambon emmenthal	RTE (sandwich)	-	-	-	-	-	0,018	-	-	-	NA							1	a				
2018	3490	Sandwich rosette	RTE (sandwich)	st	st	st	st	-	0,008	-	-	-	NA							1	a				
2018	3491	Yaourt myrtille	Yogurt	st	st	st	st	-	0,010	-	-	-	NA							1	a				
2018	3492	Carpaccio pesto	Marinated beef	-	-	-	-	-	0,012	-	-	-	NA							1	a				
2018	515	Porc au caramel	RTRH (pork)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	b				
2018	516	Petit salé aux lentilles vertes	RTRH (pork)	st	st	st	st	-	0,005	-	-	-	NA							1	b				
2018	527	Ratatouille	Ratatouille	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	b				
2018	2341	Spaghetti à la bolognaise	RTRH bolognaise	+p	+d	+p	+d	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	b				
2018	2342	Hachis parmentier	RTRH with beef and purée	+p	+d	+p	+d	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	b				
2018	2343	Blanquette de veau et riz	RTRH veal meat	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	1	b				
2018	2344	Sauté de veau et légumes	RTRH veal meat	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD	1	b				
2018	2345	Petit salé lentille verte	RTRH pork meat with green lentils	st	st	st	st	-	0,009	-	-	-	NA							1	b				
2018	2346	Joue de porc et pomme de terre	RTRH pork meat with potatoes	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD	1	b				
2018	2347	Cassoulet	Cassoulet	+p	+p	+p	+p	+	0,006	-	-	-	ND	0,005	-	-	-	-	ND	1	b				
2018	2354	Spaghetti à la bolognaise	RTRH bolognaise	st	st	st	st	-	0,012	-	-	-	NA							1	b				
2018	2355	Hachis parmentier	RTRH with beef and purée	st	st	st	st	-	0,005	-	-	-	NA							1	b				
2018	2356	Blanquette de veau et riz	RTRH veal meat	st	st	st	st	-	0,012	-	-	-	NA							1	b				

* Analyses performed according to the COFRAC accreditation

READY TO EAT AND READY TO REHEAT PRODUCTS																			Category	Type		
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*				Alternative method: Solus One Salmonella														
				RVS broth		MKTn broth		Result	BPW + Full-strength SALSUPP 20 h at 41.5°C				BPW + Full-strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C									
				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol	All confirmatory tests			ELISA test result Automatic protocol	Confirmatory tests	Final result	Agreement Ref/Alt 72h						
O.D.	Result	Result	Final result	Agree-ment	O.D.	Result	Result		O.D.	Result	Final result	Agree-ment	O.D.									
2018	2357	Petit salé lentilles vertes	RTRH pork meat with green lentils	st	st	st	st	-	0,000	-	-	-	NA							1	b	
2018	2996	Poulet tomates courgettes	RTRH (chicken, tomatoes, courgette)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,00	+	+	+	PA		1	b	
2018	2997	Pennes au poulet sauce pesto	RTRH (pasta, chicken)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	b	
2018	3493	Spaghetti à la bolognaise	RTRH (spaghetti bolognais)	st	st	st	st	-	0,004	-	-	-	NA							1	b	
2018	3494	Lasagne saumon poireaux	RTRH (Pasta, salmon, leeks)	st	st	st	st	-	0,011	-	-	-	NA							1	b	
2018	3495	Moussaka	RTRH (Moussaka)	st	st	st	st	-	0,005	-	-	-	NA							1	b	
2018	3496	Gratin dauphinois au jambon	RTRH (potatoes, ham, cheese)	st	st	st	st	-	0,017	-	-	-	NA							1	b	
2018	442	Tarte aux fromages	Cheese pie	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	c	
2018	517	Pizza jambon fromage	Pizza (ham, cheese)	+p	+p	+p	+p	+	1,283	+	+	+	PA	3,000	+	+	+	PA		1	c	
2018	518	Croissant au jambon	Flacky ham	-	-	-	-	-	0,014	-	-	-	NA							1	c	
2018	2998	Flammekueche	Flammekueche	+m	+M	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	c	
2018	2999	Tarte aux fromages	Cheese pie	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	c	
2018	3000	Feuilletés chèvre épinards	Flacky goat spinach	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	c	
2018	3001	Pizza jambon champignons	Pizza	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	c	
2018	3010	Flammekueche	Pizza	-	-	-	-	-	0,016	-	-	-	NA							1	c	
2018	3011	Tarte aux fromages	Cheese pie	st	st	st	st	-	0,009	-	-	-	NA							1	c	
2018	3012	Feuilletés chèvre épinards	Flacky goat spinach	st	st	st	st	-	0,008	-	-	-	NA							1	c	
2018	3013	Pizza jambon champignons	Pizza	st	st	-	-	-	0,006	-	-	-	NA							1	c	
2018	3014	Tarte aux poireaux	Leeks pie	st	st	st	st	-	0,006	-	-	-	NA							1	c	
2018	3015	Quiche Lorraine	Quiche-lorraine	st	st	st	st	-	0,011	-	-	-	NA							1	c	
2018	3497	Quiche Lorraine	Quiche-lorraine	st	st	st	st	-	0,019	-	-	-	NA							1	c	
2018	3498	Pizza jambon fromage	Pizza (ham, cheese)	st	st	st	st	-	0,010	-	-	-	NA							1	c	
2018	3499	Pizza au chorizo	Pizza (chorizo)	st	st	st	st	-	0,013	-	-	-	NA							1	c	
2018	3500	Tarte provençale	Pizza (vegetables)	st	st	st	st	-	0,012	-	-	-	NA							1	c	
2018	4228	Quiche Lorraine	Quiche-lorraine	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	c	
2018	4229	Quiche Lorraine	Quiche-lorraine	st	st	st	st	-	0,017	-	-	-	NA							1	c	
2018	4230	Tarte aux poireaux	Leek pie	+p	+p	+p	+p	+	0,154/ 0,135/ 0,126	-/-	+	-	ND	0,104/ 0,129/ 0,115	-/-	+	-	ND	1	c		
2018	4231	Tarte aux Noix de Saint Jacques	Walnut Saint Jacques pie	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	c	
2018	4590	Friand royal au pâté	Flacky pâté	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	c	
2018	4591	Croissant au jambon	Ham croissant	+p	+p	+M	+p	+	0,029	-	-	-	ND	0,052	-	-	-	ND		1	c	
2018	4592	Roulé au fromage	Flacky cheese	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		1	c	

HEAT PROCESSED MILK AND DAIRY PRODUCTS																				Category	Type		
Date	Nº Sample	Product (French name)	Product	Reference method: ISO 6579-1*				Alternative method: Solus One Salmonella															
				RVS broth		MKTn broth		Result	BPW + Full- strength SALSUPP 20 h at 41.5°C				BPW + Full strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C				ELISA test result Automatic protocol	All confirmatory tests		ELISA test result Automatic protocol	Confirmatory tests	Final result	Agreement Ref/Alt 72h
				XLD	Colorex	XLD	Colorex		O.D.	Result	Result	Final result	Agree-ment	O.D.	Result	Result		All confirmatory tests					
2018	157	Crème glacée à la vanille	Ice cream (vanilla)	+d	+p	+d	+p	+	0,013	-	-	-	ND	0,004	-	-	-	-	-	ND	2	a	
2018	158	Crème glacée au chocolat	Ice cream (chocolate)	st	st	st	st	-	0,041	-	-	-	NA									2	a
2018	159	Crème glacée au café	Ice cream (coffee)	st	st	st	st	-	0,006	-	-	-	NA									2	a
2018	160	Crème glacée au caramel	Ice cream (caramel)	st	st	-	-	-	0,011	-	-	-	NA									2	a
2018	407	Panna cotta au caramel	Dairy dessert (Panna cotta)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	2	a		
2018	408	Semoule au lait	Dairy dessert (Semolina pudding)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	2	a		
2018	409	Panna cotta au caramel	Dairy dessert (Panna cotta)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	2	a		
2018	410	Semoule au lait	Dairy dessert (Semolina pudding)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	2	a		
2018	411	Crème fraîche d'Isigny	Fresh cream	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	2	a		
2018	412	Crème fraîche	Fresh cream	st	st	st	st	-	0,020	-	-	-	NA									2	a
2018	528	Lait entier pasteurisé	Pasteurised whole milk	+p	+p	+p	+p	+	0,012	-	-	-	ND	0,010	-	-	-	-	ND	2	a		
2018	529	Lait entier pasteurisé	Pasteurised whole milk	+p	+p	+p	+p	+	0,009	-	-	-	ND	0,008	-	-	-	-	ND	2	a		
2018	530	Lait demi écrémé pasteurisé	Pasteurised skimmed milk	st	st	st	st	-	0,008	-	-	-	NA									2	a
2018	535	Saint Nectaire pasteurisé	Pasteurised cheese	-	-	-	-	-	0,011	-	-	-	NA									2	a
2018	536	Mimolette au lait pasteurisé	Pasteurised cheese	+p	+p	+p	+p	+	0,504	+	+	+	PA	3,000	+	+	+	+	PA	2	a		
2018	537	Mimolette au lait pasteurisé	Pasteurised cheese	st	st	st	st	-	0,009	-	-	-	NA									2	a
2018	3501	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	st	st	st	st	-	0,012	-	-	-	NA									2	a
2018	3502	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	st	st	st	st	-	0,011	-	-	-	NA									2	a
2018	3503	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	0,009	-	-	-	NA									2	a
2018	4234	Emmental	Pasteurised cheese	+p	+p	+p	+p	+	0,006	-	-	-	ND	0,006	-	-	-	-	ND	2	a		
2018	4235	Camembert au lait pasteurisé	Pasteurised cheese	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	2	a		
2018	2206	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD	2	b		
2018	2207	Lait en poudre entier	Milk powder	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD	2	b		
2018	2208	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	0,015	-	-	-	NA									2	b
2018	2209	Lait en poudre demi-écrémé	Half-skimmed milk powder	+p	+p	+p	+p	+	0,012	-	-	-	ND	0,085	-	-	-	-	ND	2	b		
2018	2210	Lait en poudre demi-écrémé	Half-skimmed milk powder	st	st	st	st	-	0,010	-	-	-	NA									2	b
2018	2211	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	0,013	-	-	-	ND	0,014	-	-	-	-	ND	2	b		
2018	2212	Caséinate de sodium	Caseinate	st	st	st	st	-	[0,011]	-	-	-	NA									2	b
2018	2213	Caséinate de sodium	Caseinate	st	st	st	st	-	[0,008]	-	-	-	NA									2	b
2018	2214	Concentrat de protéines de lactosérum	Whey protein concentrate	st	st	st	st	-	[0,163]	-	-	-	NA									2	b
2018	2215	Protéines de Lactosérum	Lactoserum proteins	st	st	st	st	-	3,000	+	+	+	PD	[3,000]	+	+	+	+	PD	2	b		
2018	2232	Lait en poudre demi-écrémé	Half-skimmed milk powder	st	st	st	st	-	[0,007]	-	-	-	NA									2	b
2018	2233	Concentrat de protéines de lactosérum	Whey protein concentrate	st	st	st	st	-	0,048	-	-	-	NA									2	b

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HEAT PROCESSED MILK AND DAIRY PRODUCTS																			Category	Type		
Date	Nº Sample	Product (French name)	Product	Reference method: ISO 6579-1*				Alternative method: Solus One Salmonella														
				RVS broth		MKTn broth		Result	BPW + Full- strength SALSUPP 20 h at 41.5°C				BPW + Full strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C									
				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h				
				O.D.	Result	Result	Final result	Agree- ment	O.D.	Result				O.D.	Result							
2018	2234	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	0,008	-	-	-	NA							2 b		
2018	2235	Caséinate de sodium	Caseinate	st	st	st	st	-	[0,011]	-	-	-	NA							2 b		
2018	2236	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	0,019	-	-	-	NA							2 b		
2018	2257	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	0,013	-	-	-	ND	0,013	-	-	-	-	ND	2 b		
2018	3075	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	2 b		
2018	3076	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	2 b		
2018	3077	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD	2 b		
2018	3078	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	st	st	st	st	-	0,015	-	-	-	NA							2 b		
2018	3079	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (5,7 10 ⁵ CFU/g)	+p	+p	+p	+p	+	3,000	+	+	+	PA	[3,000]	+	+	+	+	PA	2 c		
2018	3080	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (7,0 10 ⁵ CFU/g)	+p	+p	+p	+p	+	3,000	+	+	+	PA	[3,000]	+	+	+	+	PA	2 c		
2018	3081	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (7,0 10 ⁵ CFU/g)	+p	+p	st	st	+	0,022	-	-	-	ND	0,030	-	-	-	-	ND	2 c		
2018	3082	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,6 10 ⁵ CFU/g)	+p	+p	+p	+p	+	2,982	+	+	+	PA	3,000	+	+	+	+	PA	2 c		
2018	3083	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10 ⁵ CFU/g)	+p	+p	+p	+p	+	2,879	+	+	+	PA	3,000	+	+	+	+	PA	2 c		
2018	3084	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10 ⁵ CFU/g)	+p	+p	+p	+p	+	3,000	+	+	+	PA	[3,000]	+	+	+	+	PA	2 c		
2018	3085	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (2,4 10 ⁶ CFU/g)	st	st	st	st	-	0,016	-	-	-	NA							2 c		
2018	3087	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,0 10 ⁶ CFU/g)	st	st	st	st	-	0,013	-	-	-	NA							2 c		
2018	3100	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	st	st	st	st	-	3,000	+	+	+	PD	[3,000]	+	+	+	+	PD	2 c		
2018	3918	Poudre de lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	2,496	+	+	+	PD	2,524	+	+	+	+	PD	2 c		
2018	3919	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	st	st	st	st	-	1,456	+	+	+	PD	[1,408]	+	+	+	+	PD	2 c		
2018	3920	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+p	+p	+p	+p	+	2,920	+	+	+	PA	3,000	+	+	+	+	PA	2 c		
2018	3921	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	2 c		
2018	3922	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+p	+p	+p	+p	+	1,719	+	+	+	PA	1,697	+	+	+	+	PA	2 c		
2018	4325	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,6 10 ⁵ CFU/g)	st	st	st	st	-	0,032	-	-	-	NA							2 c		
2018	4326	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10 ⁵ CFU/g)	st	st	st	st	-	0,014	-	-	-	NA							2 c		

HEAT PROCESSED MILK AND DAIRY PRODUCTS																			Category	Type		
Date	Nº Sample	Product (French name)	Product	Reference method: ISO 6579-1*				Alternative method: Solus One <i>Salmonella</i>														
				RVS broth		MKTn broth		Result	BPW + Full- strength SALSUPP 20 h at 41.5°C				BPW + Full strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C				Confirmatory tests	Final result	Agreement Ref/Alt 72h			
				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		O.D.	Result	Result	Final result	Agree-ment		
2018	4327	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (6,8 10 ⁵ CFU/g)	st	st	st	st	-	0,170	-	-	-	NA								2	c
2018	4328	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (4,7 10 ⁵ CFU/g)	st	st	st	st	-	0,027	-	-	-	NA								2	c
2018	4329	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (1,9 10 ⁶ CFU/g)	st	st	st	st	-	0,028	-	-	-	NA								2	c
2018	4330	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (2,4 10 ⁶ CFU/g)	st	st	st	st	-	0,005	-	-	-	NA								2	c
2018	4331	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (7,0 10 ⁵ CFU/g)	st	st	st	st	-	0,010	-	-	-	NA								2	c

EGG PRODUCTS																			Category	Type	
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*				Alternative method: Solus One Salmonella													
				RVS broth		MKTn broth		Result	BPW + Full-strength SALSUPP 20 h at 41.5°C				BPW + Full-strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C				Confirmatory tests	Final result	Agreement Ref/Alt 72h		
				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol	All confirmatory tests			ELISA test result Automatic protocol	O.D.	Result	Result	Final result	Agree-ment			
2018	413	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	st	st	st	st	-	[3,000]	+	+	+	PD	3,000	+	+	+	+	PD	3	a
2018	414	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	+p	+p	+p	+p	+	[3,000]	+	+	+	PA	3,000	+	+	+	+	PA	3	a
2018	415	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	+p	+p	+p	+p	+	[3,000]	+	+	+	PA	3,000	+	+	+	+	PA	3	a
2018	416	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg	st	st	st	st	-	[3,000]	+	+	+	PD	3,000	+	+	+	+	PD	3	a
2018	417	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	3	a
2018	418	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	3	a
2018	419	Coule de blanc d'œuf pasteurisée	Pasteurised white liquid egg	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	3	a
2018	3004	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	+p	+p	+p	+p	+	0,032/ 0,034/0,056	-/-	+	-	ND	0,034/ 0,055/0,050	-/-	+(RVS)	-	ND	3	a	
2018	3005	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	+p	+p	+p	+p	+	0,045/ 0,045/0,042	-/-	+	-	ND	0,037/ 0,031/0,048	-/-	+(RVS)	-	ND	3	a	
2018	3016	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	st	st	st	st	-	0,049	-	-	-	NA							3	a
2018	3017	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	st	st	st	st	-	0,062	-	-	-	NA							3	a
2018	3018	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0,015	-	-	-	NA							3	a
2018	3019	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0,011	-	-	-	NA							3	a
2018	3020	Coule de jaune d'œuf pasteurisé	Pasteurised yolk liquid egg	st	st	st	st	-	[0,014]	-	-	-	NA							3	a
2018	3021	Coule de jaune d'œuf pasteurisé	Pasteurised yolk liquid egg	st	st	st	st	-	[0,010]	-	-	-	NA							3	a
2018	3480	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	st	st	st	st	-	0,077	-	-	-	NA							3	a
2018	3481	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	st	st	st	st	-	0,009	-	-	-	NA							3	a
2018	3482	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	st	st	st	st	-	0,012	-	-	-	NA							3	a
2018	3483	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0,010	-	-	-	NA							3	a
2018	3484	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0,014	-	-	-	NA							3	a
2018	161	Jaune d'œuf en poudre	Egg yolk powder	st	st	st	st	-	0,029	-	-	-	NA							3	b
2018	162	Jaune d'œuf en poudre	Egg yolk powder	st	st	st	st	-	[0,015]	-	-	-	NA							3	b
2018	163	Blanc d'œuf en poudre	Egg white powder	st	st	st	st	-	[0,021]	-	-	-	NA							3	b
2018	164	Blanc d'œuf en poudre	Egg white powder	st	st	st	st	-	[0,017]	-	-	-	NA							3	b
2018	165	Oeuf entier en poudre	Whole egg powder	st	st	st	st	-	3,000	+	+	+	PD	[3,000]	+	+	+	+	PD	3	b
2018	166	Oeuf entier en poudre	Whole egg powder	st	st	st	st	-	0,021	-	-	-	NA							3	b
2018	2216	Poudre de jaune d'œuf	Egg yolk powder	st	st	-	st	-	0,014	-	-	-	NA							3	b
2018	2217	Poudre de jaune d'œuf	Egg yolk powder	st	st	-	st	-	0,015	-	-	-	NA							3	b
2018	2218	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	-	0,020	-	-	-	NA							3	b

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EGG PRODUCTS																				Category	Type		
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				RVS broth		MKTn broth		Result	BPW + Full-strength SALSUPP 20 h at 41.5°C				BPW + Full-strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C				Confirmatory tests	Final result	Agreement Ref/Alt 72h				
				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol	All confirmatory tests			ELISA test result Automatic protocol	O.D.	Result	Result	Final result	Agree-ment					
2018	2219	Poudre de blanc d'œuf	Egg white powder	+p	+p	+p	+p	+	0,026	-	-	-	ND	0,027	-	-	-	-	ND	3	b		
2018	2220	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	-	0,030	-	-	-	NA								3	b	
2018	2221	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	-	[0,013]	-	-	-	NA								3	b	
2018	2222	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	0,025	-	-	-	NA								3	b	
2018	2223	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	[0,009]	-	-	-	NA								3	b	
2018	2224	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	[0,013]	-	-	-	NA								3	b	
2018	2225	Flan entremet saveur vanille	Egg-based dessert	st	st	st	st	-	0,006	-	-	-	NA								3	b	
2018	2226	Préparation lyophilisée pour crème anglaise	Dehydrated egg-based preparation	+M	+M	+M	+1/2	+	0,009	-	-	-	ND	0,013	-	-	-	-	ND		3	b	
2018	2227	Préparation lyophilisée pour crème brûlée	Dehydrated egg-based preparation	st	st	st	st	-	0,018	-	-	-	NA								3	b	
2018	2228	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	0,015	-	-	-	NA								3	b	
2018	2229	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	-	0,009	-	-	-	NA								3	b	
2018	2231	Préparation lyophilisée pour entremet vanille	Dehydrated egg-based preparation	st	st	st	st	-	0,004	-	-	-	NA								3	b	
2018	3088	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	-	[0,020]	-	-	-	NA								3	b	
2018	3089	Poudre de blanc d'œuf	Egg white powder	+p	+p	+p	+p	+	0,014	-	-	-	ND	[0,026]	-	-	-	-	ND		3	b	
2018	3090	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	[0,045]	-	-	-	NA								3	b	
2018	3092	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD		3	b	
2018	3093	Poudre de jaune d'œuf	Egg yolk powder	+p	+p	+p	+p	+	[0,019]	-	-	-	ND	0,019	-	-	-	-	ND		3	b	
2018	3094	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	-	0,179 /[3,000]/3,000	-/+/-	+	-	NA	[0,012]/3,000	-/+	-	-	-	NA		3	b	
2018	3923	Poudre d'œuf entier	Whole egg powder	+p	+p	+p	+p	+	[3,000]	+	+	+	PA	[3,000]	+	+	+	+	PA		3	b	
2018	3924	Poudre d'œuf entier	Whole egg powder	+p	+p	+p	+p	+	[3,000]	+	+	+	PA	3,000	+	+	+	+	PA		3	b	
2018	3925	Poudre de jaune d'œuf	Egg yolk powder	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	b	
2018	3926	Poudre de blanc d'œuf	Egg white powder	+p	+p	+p	+p	+	[3,000]	+	+	+	PA	[3,000]	+	+	+	+	PA		3	b	
2018	3927	Poudre de jaune d'œuf	Egg yolk powder	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	b	
2018	443	Crème anglaise	Custard	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	c	
2018	444	Crème patissière	Custard	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	c	
2018	507	Eclair à la vanille	Pastry	+M	+M	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	c	
2018	2339	Flan	Pastry	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	c	
2018	2340	Tortilla Nature	Tortilla	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	c	
2018	2360	Flan	Egg based dessert	st	st	st	st	-	0,010	-	-	-	NA								3	c	
2018	2361	Eclair au chocolat	Pastry	-	-	-	-	-	0,012	-	-	-	NA								3	c	
2018	2230	Far nature	Pastry	st	st	st	st	-	0,001	-	-	-	NA								3	c	
2018	3007	Mayonnaise fraîche	Fresh mayonnaise	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	c	
2018	3008	Tortilla nature	Tortilla	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	c	
2018	3009	Tortilla oignons	Onions tortilla	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA		3	c	

EGG PRODUCTS																			Category	Type	
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: Solus One Salmonella												
				RVS broth		MKTn broth		Result	BPW + Full-strength SALSUPP 20 h at 41.5°C					BPW + Full-strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C							
				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h			
				O.D.	Result	Result	Final result	Agree- ment	O.D.	Result				O.D.	Result						
2018	3022	Mayonnaise fraiche	Fresh mayonnaise	st	st	st	st	-	0,002	-	-	-	NA						3	c	
2018	3023	Tortilla nature	RTRH egg product (Tortilla)	st	st	st	st	-	0,002	-	-	-	NA						3	c	
2018	3024	Tortilla oignons	RTRH egg product (Onion tortilla)	st	st	st	st	-	0,004	-	-	-	NA						3	c	
2018	3476	Mayonnaise	Mayonnaise	st	st	st	st	-	0,012	-	-	-	NA						3	c	
2018	3477	Crème anglaise	Custard	st	st	st	st	-	0,012	-	-	-	NA						3	c	
2018	3478	Flan	Pastry	-	-	-	-	-	0,012	-	-	-	NA						3	c	
2018	3479	Eclair à la vanille	Pastry	st	st	st	st	-	0,012	-	-	-	NA						3	c	
2018	4232	Crème aux œufs vanille	Egg based dessert	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	3	c	
2018	4233	Mayonnaise fraiche	Fresh mayonnaise	+p	+p	+p	+p	+	0,298	+	+	+	PA	0,888	+	+	+	PA	3	c	

Date	N° Sample	Product (French name)	Product	MEAT PRODUCTS												Category	Type			
				Reference method: ISO 6579-1*						Alternative method: SOLUS One Salmonella										
				RVS broth		MKTn broth		Result	BPW + Half-strength SALSUPP 22 h at 41.5°C		BPW + Half-strength SALSUPP 22 h at 41.5°C + 72 h 5± 3°C									
									ELISA test result Automatic protocol	All confirmatory tests		ELISA test result Automatic protocol	BPW + Half-strength SALSUPP 22 h at 41.5°C + 72 h 5± 3°C							
				XLD	Colorex	XLD	Colorex		O.D. value	Result	All confirmatory tests	Final result	Agree- ment	ELISA test result Automatic protocol	Confirmatory tests	Final result	Agreement Ref/Alt 72h			
2021	1330	Entrecôte bœuf	Raw beef meat	+M	+p	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	PA	4 a		
2021	1331	Carpaccio bœuf au basilic	Marinated beef meat	+M	+p	+M	+p	+	3,000	+	+	+	PA	3,000	+	+	PA	4 a		
2021	1332	Pavé rumsteck à l'échalote bœuf	Marinated beef meat	-	-	-	-	-	0,045	-	-	-	NA					4 a		
2021	1333	Collier tranche agneau	Raw lamb meat	-	-	-	-	-	3,000	+	+	+	PD	3,000	+	+	PD	4 a		
2021	1334	Tranche agneau à l'ail	Marinated lamb meat	-	-	+md	+m	+	3,000	+	+	+	PA	3,000	+	+	PA	4 a		
2021	1335	Pavé d'agneau à la tomate	Marinated lamb meat	+M	+1/2	+m	+m	+	3,000	+	+	+	PA	3,000	+	+	PA	4 a		
2021	1347	Viande de porc	Raw pork meat	+m	+m	+m	+m	+	0,648	+	+	+	PA	0,349	+	+	PA	4 a		
2021	1348	Abats de porc	Raw pork meat	+m(1)	+m	+m	+m	+	2,975	+	+	+	PA	3,000	+	+	PA	4 a		
2021	1349	Gorge de porc	Raw pork meat	-	-	-	-	-	0,038	-	-	-	NA					4 a		
2021	1351	Viande de bœuf	Raw beef meat	-	-	-	-	-	0,034	-	-	-	NA					4 a		
2021	1475	Effeuillés de charolais bœuf congelé	Frozen raw beef meat	-	-	-	-	-	0,020	-	-	-	NA					4 a		
2021	1476	Bavette d'aloyau bœuf congelé	Frozen raw beef meat	+M	+p	+M	+p	+	3,000	+	+	+	PA	3,000	+	+	PA	4 a		
2021	1477	Steack haché pur bœuf congelé	Frozen raw beef meat	-	-	-	-	-	0,305	+	+	+	PD	0,294	+	+	PD	4 a		
2021	1478	Agneau de souris à mijoter congelé	Frozen raw lamb meat	+M	+m	+M	+M	+	0,018	-	-	-	ND	0,015	-	-	ND	4 a		
2021	1479	Jarret d'agneau congelé	Frozen raw lamb meat	+M	+p	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	PA	4 a		
2021	1746	Côte de porc marinées au thym et romarin congelé	Frozen marinated pork meat	-	-	-	-	-	0,018	-	-	-	NA					4 a		
2021	1747	Côte de porc échine congelé	Frozen pork meat	-	-	-	-	-	0,017	-	-	-	NA					4 a		
2021	1748	Agneau navarin à mijoter congelé	Frozen lamb meat	-	-	-	-	-	0,007/ 0,028/ 0,014	-/-	-	-	NA	0,013/ 0,012/ 0,018	-/-	-	NA	4 a		
2021	1749	Agneau à mijoter congelé	Frozen lamb meat	-	-	-	-	-	0,012/ 0,017/ 0,019	-/-	-	-	NA	0,020/ 0,018/ 0,022	-/-	-	NA	4 a		
2021	1750	Côte de porc marinée à la mexicaine	Marinated pork meat	-	-	-	-	-	0,033	-	-	-	NA					4 a		
2021	1751	Gigot d'agneau en tranche avec os	Lamb meat	-	-	-	-	-	0,007	-	-	-	NA					4 a		
2021	418	Dinde nourrie aux graines de lin	Raw turkey meat	+m	+M	+1/2	+M	+	3,000	+	+	+	PA	3,000	+	+	PA	4 b		
2021	419	Escalope de dinde	Raw turkey meat	+m	+1/2	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	PA	4 b		
2021	420	Filet tranché de poulet	Raw chicken meat	+m	+1/2	+m	+M	+	0,034	-	-	-	ND	0,027	-	-	ND	4 b		
2021	421	Aiguillette de canard marinées au piment d'Espelette	Marinated duck meat	-	-	-	-	-	3,000	+	+	+	PD	3,000	+	+	PD	4 b		
2021	422	Poulet mariné	Marinated chicken meat	+m	+m	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	PA	4 b		
2021	423	Dinde nourrie aux graines de lin	Raw turkey meat	-	-	-	-	-	0,027	-	-	-	NA					4 b		
2021	424	Escalope de dinde	Raw turkey meat	-	-	-	-	-	0,015	-	-	-	NA					4 b		
2021	425	Filet tranché de poulet	Raw chicken meat	-	-	-	-	-	0,016	-	-	-	NA					4 b		
2021	426	Cuisse de pintade	Raw guinea fowl meat	-	-	-	-	+md (Ox +)	-	0,022	-	-	NA	0,037	-	-	NA	4 b		
2021	427	Aiguillette de canard marinées au piment d'Espelette	Marinated duck meat	-	-	-	-	-	0,008	-	-	-	NA					4 b		
2021	428	Poulet mariné	Marinated chicken meat	-	-	-	-	-	0,010	-	-	-	NA					4 b		

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				Reference method: ISO 6579-1*						Alternative method: SOLUS One Salmonella										
				RVS broth		MKTn broth		Result	BPW + Half-strength SALSUPP 22 h at 41.5°C				BPW + Half-strength SALSUPP 22 h at 41.5°C + 72 h 5± 3°C							
									ELISA test result Automatic protocol		All confirmatory tests		ELISA test result Automatic protocol		Confirmatory tests					
				XLD	Colorex	XLD	Colorex		O.D. value	Result	All confirmatory tests	Final result	Agree-ment	O.D.	Result	Final result	Agreement Ref/Alt 72h			
2021	429	Aiguillettes de canard marinées à la fleur de sel	Marinated duck meat	-	-	-	-	-	0,013	-	-	-	NA				4	b		
2021	430	Magret de canard	Raw duck meat	-	-	-	-	-	0,016	-	-	-	NA				4	b		
2021	431	Osso buco de dinde	Raw turkey meat	-	-	-	-	-	0,019	-	-	-	NA				4	b		
2021	432	Cuisses de poulet	Raw chicken meat	-	-	-	+md (Ox +)	-	0,014	-	-	-	NA	0,018	-	-	-	NA	4	b
2021	433	Viande de poulet rôti	Roast chicken meat	+m	+1/2	+M	+1/2	+	0,092/ 0,047/ 0,050	-/-	+	-	ND	0,061/ 0,060/ 0,063	-/-	+(RVS)	-	ND	4	b
2021	434	Viande filet de poulet	Raw chicken meat	-	-	-	-	-	0,085	-	-	-	NA					4	b	
2021	435	Filet de dinde	Raw turkey meat	-	-	-	-	-	0,013	-	-	-	NA					4	b	
2021	436	Viande de poulet	Raw chicken meat	-	-	-	-	-	3,000	+	+	+	PD	3,000	+	+	+	PD	4	b
2021	437	Préparation de viande de cuisse de poulet congelé	Frozen chicken meat	-	-	-	-	-	0,036	-	-	-	NA					4	b	
2021	1271	Emincés de dinde aux herbes	Marinated turkey meat	-	-	-	-	-	1,073	+	+	+	PD	0,720	+	+	+	PD	4	b
2021	1272	Poulet mariné	Marinated chicken meat	+M	+p	+M	+p	+	0,000	-	-	-	ND	0,012	-	-	-	ND	4	b
2021	1290	Chute escalope broyées de dinde	Raw turkey meat	-	-	+md (C.freundii)	-	-	0,029	-	-	-	NA	0,018	-	-	-	NA	4	b
2021	1291	Filet de dinde	Raw turkey meat	+m	+m	+M	+m	+	3,000	+	+	+	PA	3,000	+	+	+	PA	4	b
2021	1293	Cuisse de poulet	Raw chicken meat	-	-	-	-	-	0,050	-	-	-	NA					4	b	
2021	1336	Lardons nature	Cured lardons	+M	+p	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	+	PA	4	c
2021	1337	Lardons nature	Cured lardons	+p	+p	+M	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	4	c
2021	1338	Lardons nature	Cured lardons	-	-	-	-	-	3,000	+	+	+	PD	3,000	+	+	+	PD	4	c
2021	1339	Salami	Salami	+p	+p	+p	+p	+	0,022	-	-	-	ND	0,018	-	-	-	ND	4	c
2021	1340	Salami	Salami	+p	+p	+p	+p	+	3,000	+	+	+	PA	2,746	+	+	+	PA	4	c
2021	1341	Salami fumé	Salami	+M	+p	+p	+p	+	0,056/ 0,068/ 0,058	-/-	+	-	ND	0,056/ 0,055/ 0,065	-/-	+	-	ND	4	c
2021	1342	Merguez	Merguez	+M	+m	+M	+m	+	3,000	+	+	+	PA	3,000	+	+	+	PA	4	c
2021	1343	Merguez	Merguez	+M	+m	+M	+m	+	2,180	+	+	+	PA	1,746	+	+	+	PA	4	c
2021	1344	Terrine forestière	Terrine	+p	+p	+M	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	4	c
2021	1345	Terrine de campagne	Terrine	+p	+p	+M	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	4	c
2021	1350	Chair à saucisse	Sausage	-	-	-	-	-	0,015	-	-	-	NA					4	c	
2021	1752	Merguez	Merguez	-	-	-	-	-	0,030	-	-	-	NA					4	c	
2021	1753	Saucisse chipolatas	Sausage	-	-	-	-	-	0,011	-	-	-	NA					4	c	
2021	1754	Allumettes nature	Cured lardons	-	-	-	-	-	0,004	-	-	-	NA					4	c	
2021	1755	Salami danois fumé	Salami	-	-	-	-	-	0,009	-	-	-	NA					4	c	
2021	1756	Salami fumé	Salami	st	st	st	st	-	0,027	-	-	-	NA					4	c	
2021	1757	Saucisson sec	Dry sausage	st	st	st	st	-	0,006	-	-	-	NA					4	c	
2021	1758	Lardons nature	Cured lardons	-	-	-	-	-	0,008	-	-	-	NA					4	c	
2021	1759	Jambon de Bayonne	Dry ham	st	st	st	st	-	0,013	-	-	-	NA					4	c	
2021	1760	Chiffonnade de jambon sec	Dry ham	st	st	-	-	-	0,015	-	-	-	NA					4	c	

DOMESTIC PET FOOD																						
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				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol		All confirmatory tests		ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h					
				O. D. value	Result	O.D. value	Result		O. D. value													
2021	4426	Croquettes pour chien	Dog dry food	st	st	st	st	-	2,883	+	+	+	PD	2,822	+	+	+	+	PD	5	a	
2021	4427	Croquettes pour bichon frisé	Dog dry food	st	st	st	st	-	0,024	-	-	NA	0,038	-	-	-	-	-	NA	5	a	
2021	4428	Croquettes pour chat poulet/dinde	Cat dry food	+p	+p	+p	+p	+	0,004	-	-	ND	0,023	-	-	-	-	-	ND	5	a	
2021	4429	Croquettes pour petit chien	Dog dry food	+p	+p	+p	+p	+	0,010	-	-	ND	0,014	-	-	-	-	-	ND	5	a	
2021	4430	Granulés lapin nain	Rabbit dry food	-	-	-	-	-	0,091 / 0,060 / 0,059	-	+	-	NA	0,078	-	+	-	-	NA	5	a	
2021	5412	Croquettes poulet/dinde	Cat dry food	st	st	st	st	-	0,005	-	-	NA								5	a	
2021	5413	Croquettes pour petit chien	Pedigree dog dry food	st	st	st	st	-	0,008	-	-	NA								5	a	
2021	5415	Croquettes pour chien	Dog dry food	st	st	st	st	-	0,006	-	-	NA								5	a	
2021	5417	Croquettes pour chat au poulet	Cat dry food	st	st	st	st	-	0,010	-	-	NA								5	a	
2021	5444	Croquettes pour chien au bœuf	Dog dry food	st	st	st	st	-	0,011	-	-	NA								5	a	
2021	5445	Croquettes pour chat au poulet	Cat dry food	st	st	st	st	-	1,601	+	+	+	PD	2,550	+	+	+	+	PD	5	a	
2021	5446	Croquettes pour chat au bœuf / poulet / poisson	Cat dry food	st	st	st	-	-	0,017	-	-	NA								5	a	
2021	5447	Aliment pour cochon dinde	Guinea pig dry food	-	-	-	-	-	0,036	-	-	NA								5	a	
2021	5448	Aliment pour perruche	Budgerigar dry food	-	-	-	-	-	0,012	-	-	NA								5	a	
2021	5449	Aliment pour lapin nain	Rabbit dry food	-	-	-	-	-	0,012	-	-	NA								5	a	
2021	6525	Croquettes chat poulet / canard / légumes	Cat dry food	+M	+M	+M	+M	+	0,785	+	+	+	PA	0,550	+	+	+	+	PA	5	a	
2021	6526	Croquettes petit chien bœuf	Dog dry food	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	5	a	
2021	6527	Croquettes chatons poulet / légumes	Kitten dry food	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	5	a	
2021	6528	Croquettes petit chien volaille / céréales / légumes	Dog dry food	+p	+p	+p	+p	+	0,555	+	+	+	PA	3,000	+	+	+	+	PA	5	a	
2021	6529	Croquettes petit chien au poulet	Dog dry food	+p	+p	+p	+p	+	0,901	+	+	+	PA	3,000	+	+	+	+	PA	5	a	
2021	6530	Croquettes chatons poulet / légumes / dinde	Kitten dry food	+p	+p	+p	+p	+	1,921	+	+	+	PA	3,000	+	+	+	+	PA	5	a	
2021	6271	Croquettes pour chien à l'agneau	Dog dry food	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD	5	a	
2021	6272	Croquettes chat saumon / thon / légumes	Cat dry food	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	5	a	
2021	6273	Croquettes petit chien bœuf / riz	Dog dry food	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD	5	a	
2021	6274	Croquettes pour chat à la truite	Cat dry food	+p	+p	+p	+p	+	1,720	+	+	+	PA	1,173	+	+	+	+	PA	5	a	
2021	6275	Croquettes petit chien au poulet	Dog dry food	+M	+M	+M	+M	+	0,010	-	-	ND	0,031	-	-	-	-	-	ND	5	a	
2021	6276	Croquettes chien riz / poulet / légumes	Dog dry food	+p	+p	+p	+p	+	0,003	-	-	ND	0,031	-	-	-	-	-	ND	5	a	
2021	6930	Croquettes chatons au poulet / légumes / dinde	Kitten dry food	st	st	st	st	-	0,044	-	-	NA								5	a	
2021	6931	Croquettes petit chien au bœuf / riz	Dog dry food	st	st	st	st	-	0,014	-	-	NA								5	a	

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				RVS broth		MKTn broth			BPW + Half-strength SALSUPP for 22 h at 41.5°C			BPW + Half-strength SALSUPP for 22 h at 41.5°C + 72 h at 5°C ± 3°C							
				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol			Confirmatory tests							
				O. D. value	Result	All confirmatory tests	Final result	Agreement	ELISA test result Automatic protocol		O.D. value	Result	Confirmatory tests	Final result	Agreement Ref/Alt 72h				
2021	6932	Croquettes chien au riz / poulet / légumes	Dog dry food	st	st	st	st	-	0,007	-		-	NA				5	a	
2021	4832	Saucisson pour chien	Sausage for dog	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	4869	Terrine au poulet pour chien	Chicken terrine for dog	- (H2S -)	+p	- (H2S -)	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	4870	Pâté pour chat en sauce au poulet et à la dinde	Chicken and poultry terrine for cat	- (H2S -)	+p	- (H2S -)	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	4871	Pâté pour chat au canard	Duck terrine for cat	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	4872	Friandises pour chat	Treat for cat	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	5502	Saucisson pour chien	Sausage for dog	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	5503	Saucisson pour chien	Sausage for dog	st	st	st	st	-	0,022	-		-	NA						5 b
2021	5573	Pâté pour chien à la volaille	Poultry terrine for dog	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	5574	Terrine pour chien au canard et aux légumes	Duck and vegetables terrine for dog	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	5575	Terrine pour chat au saumon	Salmon terrine for cat	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	5576	Terrine pour chat poulet et truite	Poultry and trout terrine for cat	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	6924	Terrine pour chat au saumon	Salmon terrine for cat	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	6925	Boulettes pour chaton au bœuf	Beef meatballs for kitten	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	6926	Boulettes pour chat au bœuf	Beef meatballs for cat	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	6927	Terrine pour chien au lapin et aux légumes	Rabbit and vegetables terrine for dog	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	6928	Terrine pour chien au veau et aux légumes	Veal and vegetables terrine for dog	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	6929	Boulettes pour chien à la volaille	Poultry terrine for dog	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	5 b
2021	7542	Terrine pour chien au veau et carottes	Veal and carrots terrine for dog	st	st	st	st	-	0,007	-	-	-	NA						5 b
2021	7543	Terrine pour chien au poulet et foie	Chicken and liver terrine for dog	st	st	st	st	-	0,009	-	-	-	NA						5 b
2021	7544	Terrine pour chien au lapin et légumes	Rabbit and vegetables terrine for dog	st	st	st	st	-	0,004	-	-	-	NA						5 b
2021	7545	Terrine pour chien au canard et aux légumes	Duck and vegetables terrine for dog	st	st	st	st	-	0,005	-	-	-	NA						5 b
2021	7546	Terrine pour chat au saumon	Salmon terrine for cat	st	st	st	st	-	0,003	-	-	-	NA						5 b
2021	7547	Boulettes pour chien à la volaille	Chicken meatballs for dog	st	st	st	st	-	0,006	-	-	-	NA						5 b
2021	7548	Pâté pour chien à la volaille	Poultry terrine for dog	st	st	st	st	-	0,004	-	-	-	NA						5 b
2021	7549	Boulettes pour chat au bœuf	Beef meatballs for cat	st	st	st	st	-	0,008	-	-	-	NA						5 b
2021	7550	Terrine pour chat au saumon	Salmon terrine for cat	st	st	st	st	-	0,005	-	-	-	NA						5 b
2021	7551	Pâté pour chatons au poulet et à la truite	Chicken and trout terrine for kitten	st	st	st	st	-	0,004	-	-	-	NA						5 b
2021	7552	Boulettes pour chat au bœuf	Beef meatballs for cat	st	st	st	st	-	0,014	-	-	-	NA						5 b
2021	7553	Saucisson pour chien	Sausage for dog	st	st	st	st	-	0,005	-	-	-	NA						5 b
2021	7554	Viande bovine pour animaux	Bovine meat for animals	-	-	-	-	-	0,008	-	-	-	NA						5 b

Date	N° Sample	Product (French name)	Product	VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size												Category	Type			
				Reference method: ISO 6579-1 ♦						Alternative method: Solus One Salmonella										
				RVS broth		MKTn broth		Result	225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C				225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C + 72h at 5°C ± 3°C							
									Salmonella ELISA automatic protocol (DS2) OD450<0,200= - OD450≥0,200= +		Confirmatory tests									
				XLD	Colorex Salmonella IIa	XLD	Colorex Salmonella	O.D. value	Result	All confirmatory tests	Final result	Agreement Ref/Alt	Automatic protocol		All confirmatory tests	Final result	Agreement Ref/Alt 72h			
2023	1790	Filet de julienne cru	Raw fresh fish fillet	+p	+p	+M	+M	+	0,003	-	-	-	ND	0,007	-	-	-	ND	6 a	
2023	1791	Pavé de saumon cru	Raw fresh salmon	+M	+p	+M	+p	+	0,037	-	-	-	ND	0,103	-	-	-	ND	6 a	
2023	1792	Tranche de thon cru	Raw fresh tuna	+M	+M	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	+	PA	6 a	
2023	1801	Dos de cabillaud petits légumes sauce hollandaise	Cooked cod with vegetables	-H	-H	-H	-H	-	0,470	+	+	+	PD	3,000	+	+	+	PD	6 a	
2023	1802	Saumon et colin d'Alaska oseille pommes de terre surgelé	Frozen cooked salmon and fish with potatoes	+M	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	6 a	
2023	1782	Crevettes sauvages entières crues	Frozen raw shrimp	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	PD	6 a	
2023	1783	Noix de Saint Jacques crues surgelées	Frozen raw scallops	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	6 a	
2023	1784	Anneaux de calamars crus surgelés	Frozen raw squid rings	st	-	-	-	-	3,000	+	+	+	PD	3,000	+	+	+	PD	6 a	
2023	1894	Dos de cabillaud cuit au four	Cooked cod	st	st	st	-	-	0,001/ 0,008/ 0,011	-/-	+	-	NA	0,126/ 0,113/ 0,093	-/-	+	-	NA	6 a	
2023	1895	Colin d'Alaska à la provençale surgelés	Frozen cooked fish	+M	+p	+1/2	+1/2	+	3,000	+	+	+	PA	3,000	+	+	+	PA	6 a	
2023	2248	Navarin de Saint Jacques	Cooked scallops	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	6 a	
2023	2249	Calamars à la Bretonne	Cooked squids	+p	+p	+1/2	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	6 a	
2023	2468	Longe d'espadon frais	Fresh raw fish	-	-	+1/2d (NC on TSA)	-	-	0,011	-	-	-	NA						6 a	
2023	2469	Filet de lieu noir frais	Fresh raw fish	st	st	-	-	-	0,005	-	-	-	NA						6 a	
2023	2470	Noix de Saint jacques surgelées	Frozen scallops	-	-	-	-	-	0,000	-	-	-	NA						6 a	
2023	2471	Crevettes entières crues surgelées	Frozen raw shrimps	st	st	st	st	-	0,021	-	-	-	NA						6 a	
2023	2472	Saumon cru surgelé	Frozen raw salmon	-	-	-	-	-	0,001	-	-	-	NA						6 a	
2023	2473	Colin à la provençale surgelé	Frozen cooked fish	-	-	-	-	-	0,001	-	-	-	NA						6 a	
2023	2659	Noix de Saint Jacques crues	Raw scallops	-	-	-	-	-	0,000	-	-	-	NA						6 a	
2023	2660	Cabillaud cuisiné	Cooked fish	-	-	-	-	-	0,010	-	-	-	NA						6 a	
2023	1793	Mélange de jeunes pousses	Mix baby leaves	+p	+p	+p	+p	+	2,196	+	+	+	PA	2,276	+	+	+	PA	6 b	
2023	1794	Epinards frais	Fresh spinach	+1/2	+1/2	+1/2	+1/2	+	2,728	+	+	+	PA	2,395	+	+	+	PA	6 b	
2023	1795	Mélange graines germées (alfalfa, poireaux, lentilles)	Sprouted seeds (alfalfa, leeks, lentils)	-H	-H	-H	-H	-	0,359	+	+	+	PD	0,359	+	+(RVS)	+	PD	6 b	
2023	1796	Coriandre fraîche	Fresh coriander	+1/2	+M	+1/2	+1/2	+	3,000	+	+	+	PA	3,000	+	+	+	PA	6 b	
2023	1797	Persil frais	Fresh parsley	+M	+M	+1/2	+1/2	+	1,979	+	+	+	PA	0,837	+	+	+	PA	6 b	

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VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size																										
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦					Alternative method: Solus One Salmonella										Category	Type						
				RVS broth		MKTn broth		Result	225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C				225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C				+ 72h at 5°C ± 3°C									
				XLD	Colorex Salmonella IIa	XLD	Colorex Salmonella		Salmonella ELISA automatic protocol (DS2) OD450<0,200= - OD450≥0,200= +				Confirmatory tests				Automatic protocol		All confirmatory tests	Final result	Agreement Ref/Alt	O.D. value	Result	All confirmatory tests	Final result	Agreement Ref/Alt 72h
				O.D. value	Result																					
2023	1868	Graines germées (alfalfa bio)	Sprouted seeds (alfalfa)	+1/2	+1/2	+1/2	+1/2	+	0,000	-	-	-	ND	0,004	-	-	-	-	ND	6 b						
2023	1869	Jeunes pousses	Baby leaves	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	6 b						
2023	1870	Chou blanc émincés	Cut fresh white cabbage	+p	+p	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	6 b						
2023	1871	Graines germées (germes de radis roses)	Sprouted seeds (pink radish)	+m	+m	+m	+m	+	0,002	-	-	-	ND	0,001	-	-	-	-	ND	6 b						
2023	2245	Ciboulette fraîche	Fresh chives	+p	+p	+M	+1/2	+	2,189	+	+	+	PA	3,000	+	+	+	+	PA	6 b						
2023	2246	Jeunes pousses laitues vertes et rouges	Baby leaves red and green	+M	+p	+m	+m	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	6 b						
2023	2475	Jeunes pousses	Baby leaves	-	-	-	-	-	0,005	-	-	-	NA							6 b						
2023	2476	Mâches et pousses d'épinards	Baby leaves (lettuce and spinach)	-	-	-	-	-	0,002	-	-	-	NA							6 b						
2023	2477	Mâche, roquette et betterave	Baby leaves (lamb's, arugula and beet)	-	-	-	-	+ (3) (V. flu vialis)	-	0,002	-	-	NA							6 b						
2023	2478	Mesclun	Mesclun	-	-	-	-	-	0,015	-	-	-	NA							6 b						
2023	2479	Haricots mungo	Mung beans	-	-	-	-	-	0,001	-	-	-	NA							6 b						
2023	2480	Menthe fraîche	Fresh mint leaves	-	-	-	-	-	0,003	-	-	-	NA							6 b						
2023	2481	Coriandre fraîche	Fresh coriander	-	-	-	-	-	0,002	-	-	-	NA							6 b						
2023	2482	Basilic frais	Fresh basil	-	-	-	-	-	0,011	-	-	-	NA							6 b						
2023	2483	Germes de radis roses	Radish sprouts	-	-	-	-	-	0,001	-	-	-	NA							6 b						
2023	2484	Germes de poireaux	Leeks sprouts	-	-	-	-	-	0,004	-	-	-	NA							6 b						
2023	1798	Carottes râpées fraîches	Fresh grated carrots	+M	+M	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	6 c						
2023	1799	Wok fondant de légumes émincés (carottes, poireaux, chou, poivrons, oignons)	Mix fresh vegetables	+M	+M	+1/2	+1/2	+	0,000/ 0,000/ 0,000	-/-	+	-	ND	0,027/ 0,005/ 0,000	-/-	+(RVS)	-	ND	6 c							
2023	1800	Haricots verts coupés à cuire cru	Fresh green beans	+M	+1/2	+m	+m	+	1,592	+	+	+	PA	1,853	+	+	+	+	PA	6 c						
2023	1803	Purée de pois cassés	Pea puree	+M	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	6 c						
2023	1804	Ecrasé de pommes de terre à l'huile d'olive surgelé	Frozen cooked potatoes	-H	-H	-H	-H	-	0,490	+	+	+	PD	1,147	+	+	+	+	PD	6 c						
2023	1785	Courgettes surgelées	Frozen zucchini	st	st	-	-	-	0,002	-	-	-	NA							6 c						
2023	1786	Fleurettes de brocolis surgelées	Frozen broccoli	+p	+p	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	6 c						
2023	1787	Patates douces en morceaux surgelées	Frozen sweet potatoes	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	6 c						
2023	1872	Chou-fleur en fleurette frais	Fresh cauliflower	st	-	-	-	-	3,000	+	+	+	PD	3,000	+	+	+	+	PD	6 c						
2023	1896	Trio de légumes surgelés	Frozen mix vegetables	+M	+M	+1/2	+1/2	+	0,873	+	+	+	PA	1,454	+	+	+	+	PA	6 c						
2023	1897	Julienne de légumes surgelée	Frozen mix vegetables	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	+	PA	6 c						
2023	2485	Carottes en rondelles surgelées	Frozen cut carrots	st	st	st	st	-	0,000	-	-	-	NA							6 c						
2023	2486	Poêlée champêtre surgelée	Frozen mix vegetables	-	-	-	-	-	0,014	-	-	-	NA							6 c						

VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size																			Category	Type			
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦				Alternative method: Solus One Salmonella															
				RVS broth		MKTn broth		Result	225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C				225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C				+ 72h at 5°C ± 3°C						
				XLD	Colorex Salmonell a	XLD	Colorex Salmonell a		Salmonella ELISA automatic protocol (DS2) OD450<0,200= - OD450≥0,200= +		Confirmatory tests				All confirmatory tests	Final result	Agreement Ref/Alt	Automatic protocol		All confirmatory tests	Final result	Agreement Ref/Alt 72h	
				O.D. value	Result	O.D. value	Result																
2023	2487	Poêlée de légumes et champignons surgelée	Frozen mix vegetables	-	-	-	-	-	0,440/ 0,334/ 0,354	+/-/+	-(x5 RVS and MKtn)	-	PPNA	0,363/ 0,384/ 0,401	+/-/+	-(RVS)	-	PPNA	6	c			
2023	2488	Poêlée de légumes à la basquaise surgelée	Frozen mix vegetables	-	-	-	-	-	0,000	-	-	-	NA							6	c		
2023	2489	Courgettes en rondelles surgelées	Frozen cut zucchini	-	-	-	-	-	0,005	-	-	-	NA							6	c		
2023	2490	Baby carottes	Baby carrots	-	-	-	-	-	0,003	-	-	-	NA							6	c		
2023	2491	Chou-fleur frais coupé	Fresh cut cauliflower	-	-	-	-	-	0,002	-	-	-	NA							6	c		
2023	2492	Mélange de légumes frais coupés (carottes, chou, poivron, maïs, mâche)	Fresh cut mixed vegetables	-	-	-	-	-	0,005	-	-	-	NA							6	c		
2023	2493	Patates douces en morceaux surgelées	Frozen cut potatoes	st	st	st	st	-	0,002	-	-	-	NA							6	c		

Detailed confirmation results after incubation

Date	N° Sample	Product (French name)	Product	Reference method : ISO 6579-1+ Result	READY TO HEAT AND READY TO REHEAT PRODUCTS																				Category	Type		
					Alternative method: Solus One Salmonella BPW + Full-strength SALSUPP 20 h at 41.5°C																							
					ELISA test result Automatic protocol		Confirmatory tests																					
							Direct streaking on XLD			Direct streaking on COLOREX			Direct streaking on RAPID'Salmonella			XLD after purification step			COLOREX after purification step			RAPID'Salmonella after purification step						
2018	508	Terrine de saumon	RTE (salmon terrine)	+ -	st		-	ND	st		-	ND	st		-	ND		-	ND		-	ND	-	ND	st	st	st	- ND 1 a
2018	509	Macédoine de légumes	RTE (macédoine)	+ +	+p + + +	+p + + +	+ +	PA	+p + + +	+p + + +	PA	+p + + +	PA	+p + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+p +p +p +	+p +p +p +	+p +p +p +	PA 1 a	
2018	510	Sandwich jambon emmenthal	RTE (sandwich)	+ +	+M + + +	+M + + +	+ +	PA	+M + + +	+M + + +	PA	+M + + +	PA	+M + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+M +M +M +	+M +M +M +	+M +M +M +	PA 1 a	
2018	511	Carottes râpées	RTE (slice carrots)	+ +	+p + + +	+p + + +	+ +	PA	+p + + +	+p + + +	PA	+p + + +	PA	+p + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+p +p +p +	+p +p +p +	+p +p +p +	PA 1 a	
2018	512	Salade de fruits tropicale	RTE (fruits)	+ +	+p + + +	+p + + +	+ +	PA	+p + + +	+p + + +	PA	+p + + +	PA	+p + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+p +p +p +	+p +p +p +	+p +p +p +	PA 1 a	
2018	513	Jambon cuit	Cooked delicatessen	+ +	+p + + +	+p + + +	+ +	PA	+p + + +	+p + + +	PA	+p + + +	PA	+p + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+p +p +p +	+p +p +p +	+p +p +p +	PA 1 a	
2018	514	Pâté de campagne	Pâté	+ +	+p + + +	+p + + +	+ +	PA	+p + + +	+p + + +	PA	+p + + +	PA	+p + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+p +p +p +	+p +p +p +	+p +p +p +	PA 1 a	
2018	524	Carpaccio de bœuf	Carpaccio	- +	+d + + +	+d + + +	+ +	PD	+m + + +	+m + + +	PD	+1/2 + + +	+ + +	+ + +	PD	+ + +	PD	+ + +	PD	+ + +	PD	+ + +	PD	+p +M +M +	+M +M +M +	+M +M +M +	PD 1 a	
2018	525	Carpaccio de bœuf au pistou	Marinated carpaccio	+ +	+d + + +	+d + + +	+ +	PA	+p + + +	+p + + +	PA	+p + + +	PA	+p + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+M +M +M +	+M +M +M +	+M +M +M +	PA 1 a	
2018	526	Carpaccio de bœuf au pistou	Marinated carpaccio	+ -	- -	- -	-	ND	- -	- -	ND	- -	- -	ND	- -	ND	- -	ND	- -	ND	- -	ND	- -	- -	- -	ND 1 a		
2018	2350	Filet anchois marinés capres et persil	Marinated anchovies	- -	- st	-	-	NA	st	-	NA	st	-	NA	-	NA	-	NA	-	NA	-	NA	st	st	st	- NA 1 a		
2018	2351	Filet anchois marinés capres et persil	Marinated anchovies	+ +	+p + + +	+p + + +	+ +	PA	+p + + +	+p + + +	PA	+p + + +	PA	+p + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+p +p +p +	+p +p +p +	+p +p +p +	PA 1 a			
2018	3485	Terrine de Saint Jacques	Saint-Jacques terrine	- -	- st	-	-	NA	st	-	NA	st	-	NA	-	NA	-	NA	-	NA	-	NA	st	st	st	- NA 1 a		
2018	3486	Terrine de saumon	Salmon terrine	- -	- st	-	-	NA	st	-	NA	st	-	NA	-	NA	-	NA	-	NA	-	NA	st	st	st	- NA 1 a		
2018	3487	Carottes râpées assaisonnées	Seasoned grated carrots	- -	- -	-	-	NA	-	-	NA	-	-	NA	-	NA	-	NA	-	NA	-	NA	st	st	st	- NA 1 a		
2018	3488	Carottes râpées assaisonnées	Seasoned grated carrots	- -	- -	st	-	NA	st	-	NA	st	-	NA	-	NA	-	NA	-	NA	-	NA	-	-	-	- NA 1 a		
2018	3489	Sandwich jambon emmenthal	RTE (sandwich)	- -	- -	-	-	NA	-	-	NA	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	-	-	- NA 1 a		
2018	3490	Sandwich rosette	RTE (sandwich)	- -	- st	-	-	NA	st	-	NA	st	-	NA	-	NA	-	NA	-	NA	-	NA	st	st	st	- NA 1 a		
2018	3491	Yaourt myrtille	Yogurt	- -	- st	-	-	NA	st	-	NA	st	-	NA	-	NA	-	NA	-	NA	-	NA	-	-	-	- NA 1 a		
2018	3492	Carpaccio pesto	Marinated beef	- -	- -	-	-	NA	-	-	NA	-	-	NA	-	NA	-	NA	-	NA	-	NA	st	st	st	- NA 1 a		
2018	515	Porc au caramel	RTRH (pork)	+ +	+p + + +	+p + + +	+ +	PA	+p + + +	+p + + +	PA	+p + + +	PA	+p + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+p +p +p +	+p +p +p +	+p +p +p +	PA 1 b			
2018	516	Petit salé aux lentilles vertes	RTRH (pork)	- -	- st	-	-	NA	st	-	NA	st	-	NA	-	NA	-	NA	-	NA	-	NA	st	st	st	- NA 1 b		
2018	527	Ratatouille	Ratatouille	+ +	+p + + +	+p + + +	+ +	PA	+p + + +	+p + + +	PA	+p + + +	PA	+p + + +	PA	+ + +	PA	+ + +	PA	+ + +	PA	+p +p +p +	+p +p +p +	+p +p +p +	PA 1 b			

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READY TO HEAT AND READY TO REHEAT PRODUCTS																													Category	Type				
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2018	2341	Spaghetti à la bolognaise	RTRH bolognaise	+	+	+p	+	+	+	PA	+d	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+(white colonies)	+(white colonies)	+	PA	1	b	
2018	2342	Hachis parmentier	RTRH with beef and purée	+	+	+p	+	+	+	PA	+d	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+(white colonies)	+(white colonies)	+	PA	1	b	
2018	2343	Blanquette de veau et riz	RTRH veal meat	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	b	
2018	2344	Sauté de veau et légumes	RTRH veal meat	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	1	b	
2018	2345	Petit salé lentille verte	RTRH pork meat with green lentils	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	1	b	
2018	2346	Joue de porc et pomme de terre	RTRH pork meat with potatoes	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	1	b	
2018	2347	Cassoulet	Cassoulet	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND	st	st	st	-	ND	1	b	
2018	2354	Spaghetti à la bolognaise	RTRH bolognaise	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	1	b	
2018	2355	Hachis parmentier	RTRH with beef and purée	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	1	b	
2018	2356	Blanquette de veau et riz	RTRH veal meat	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	1	b	
2018	2357	Petit salé lentilles vertes	RTRH pork meat with green lentils	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	1	b	
2018	2996	Poulet tomates poulet courgettes	RTRH (chicken, tomatoes, courgette)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	b	
2018	2997	Pennes au poulet sauce pesto	RTRH (pasta, chicken)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	b	
2018	3493	Spaghetti à la bolognaise	RTRH (spaghetti bolognaise)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	1	b	
2018	3494	Lasagne saumon poireaux	RTRH (Pasta, salmon, leeks)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	1	b	
2018	3495	Moussaka	RTRH (Moussaka)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	1	b	
2018	3496	Gratin dauphinois au jambon	RTRH (potatoes, ham, cheese)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	1	b	
2018	442	Tarte aux fromages	Cheese pie	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c	
2018	517	Pizza jambon fromage	Pizza (ham, cheese)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c	
2018	518	Croissant au jambon	Flacky ham	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA	-	-	NA	-	-	-	-	NA	1	c	
2018	2998	Flamme-kueche	Flamme-kueche	+	+	-			-	PPND	-			-	PPND	-			-	PPND		-	PPND		-	ND	+m	+p	+p	+	PA	1	c	
2018	2999	Tarte aux fromages	Cheese pie	+	+	+p	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+	+	PA	1	c
2018	3000	Feuilletés chèvre épinards	Flacky goat spinach	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+M	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c	
2018	3001	Pizza jambon champignons	Pizza	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c	

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2018	3010	Flammekueche	Pizza	-	-	-	-	NA	-	-	-	NA	-	-	NA	-	-	NA	-	-	NA	-	-	-	NA	1	c						
2018	3011	Tarte aux fromages	Cheese pie	-	-	st	-	NA	st	-	-	NA	st	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	3012	Feuilletés chèvre épinards	Flaky goat spinach	-	-	st	-	NA	st	-	-	NA	st	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	3013	Pizza jambon champignons	Pizza	-	-	st	-	NA	-	-	NA	st	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	3014	Tarte aux poireaux	Leeks pie	-	-	st	-	NA	st	-	-	NA	st	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	3015	Quiche Lorraine	Quiche lorraine	-	-	st	-	NA	st	-	-	NA	st	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	3497	Quiche Lorraine	Quiche lorraine	-	-	st	-	NA	st	-	-	NA	st	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	3498	Pizza jambon fromage	Pizza (ham, cheese)	-	-	st	-	NA	st	-	-	NA	st	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	3499	Pizza au chorizo	Pizza (chorizo)	-	-	st	-	NA	st	-	-	NA	st	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	3500	Tarte provençale	Pizza (vegetables)	-	-	st	-	NA	st	-	-	NA	st	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	4228	Quiche Lorraine	Quiche lorraine	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c	
2018	4229	Quiche Lorraine	Quiche lorraine	-	-	st	-	NA	st	-	-	NA	st	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	1	c					
2018	4230	Tarte aux poireaux	Leek pie	+	-/-	+p	+	+	-	ND	+p	-	ND	+p	-	ND	+	-	ND	+	-	ND	+	-	ND	+p	+p	+p	-	ND	1	c	
2018	4231	Tarte aux Noix de Saint Jacques	Walnut Saint Jacques pie	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c	
2018	4590	Friand royal au pâté	Flaky pâté	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c	
2018	4591	Croissant au jambon	Ham croissant	+	-	-	-	ND	-	-	ND	-	-	-	ND	-	-	ND	-	-	ND	-	-	ND	-	-	-	-	ND	1	c		
2018	4592	Roulé au fromage	Flaky cheese	+	+	+p	+w	+	+	PA	+p	+w	+	+	PA	+p	+w	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c

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2018	157	Crème glacée à la vanille	Ice cream (vanilla)	+	-	st	-	ND	st	-	ND	st	-	ND	/	-	ND	/	-	ND	-	ND	/	-	ND	st	st	st	-	ND	2	a			
2018	158	Crème glacée au chocolat	Ice cream (chocolate)	-	-	st	-	NA	st	-	NA	st	-	NA	/	-	NA	/	-	NA	-	NA	/	-	NA	st	st	st	-	NA	2	a			
2018	159	Crème glacée au café	Ice cream (coffee)	-	-	st	-	NA	st	-	NA	st	-	NA	/	-	NA	/	-	NA	-	NA	/	-	NA	st	st	st	-	NA	2	a			
2018	160	Crème glacée au caramel	Ice cream (caramel)	-	-	st	-	NA	st	-	NA	st	-	NA	/	-	NA	/	-	NA	-	NA	/	-	NA	st	st	st	-	NA	2	a			
2018	407	Panna cotta au caramel	Dairy dessert (Panna cotta)	+	+	+p	+	+	+p	PA	+p	+	+	+	PA	+p	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	a				
2018	408	Semoule au lait	Dairy dessert (Semolina pudding)	+	+	+p	+	+	+p	PA	+p	+	+	+	PA	+p	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	a				
2018	409	Panna cotta au caramel	Dairy dessert (Panna cotta)	+	+	+p	+	+	+p	PA	+p	+	+	+	PA	+p	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	a				
2018	410	Semoule au lait	Dairy dessert (Semolina pudding)	+	+	+p	+	+	+p	PA	+p	+	+	+	PA	+p	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	a				
2018	411	Crème fraîche d'Isigny	Fresh cream	+	+	+p	+	+	+p	PA	+p	+	+	+	PA	+p	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	a				
2018	412	Crème fraîche	Fresh cream	-	-	st	/	/	-	NA	st	/	/	-	NA	st	/	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	2	a			
2018	528	Lait entier pasteurisé	Pasteurised whole milk	+	-	st	-	ND	st	-	ND	st	-	ND	/	-	ND	/	-	ND	-	ND	/	-	ND	st	st	st	-	ND	2	a			
2018	529	Lait entier pasteurisé	Pasteurised whole milk	+	-	st	-	ND	st	-	ND	st	-	ND	/	-	ND	/	-	ND	-	ND	/	-	ND	st	st	st	-	ND	2	a			
2018	530	Lait demi écrémé pasteurisé	Pasteurised skimmed milk	-	-	st	-	NA	st	-	NA	st	-	NA	/	-	NA	/	-	NA	-	NA	/	-	NA	st	st	st	-	NA	2	a			
2018	535	Saint Nectaire pasteurisé	Pasteurised cheese	-	-	-	-	-	NA	-	-	-	-	NA	-	-	NA	-	-	NA	-	-	NA	-	-	-	-	NA	2	a					
2018	536	Mimolette au lait pasteurisé	Pasteurised cheese	+	+	+p	+	+	+p	PA	+p	+	+	+	PA	+p	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	a				
2018	537	Mimolette au lait pasteurisé	Pasteurised cheese	-	-	st	-	NA	st	-	NA	st	-	NA	/	-	NA	/	-	NA	-	NA	/	-	NA	st	st	st	-	NA	2	a			
2018	3501	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	-	-	st	-	NA	st	-	NA	st	-	NA	/	-	NA	/	-	NA	-	NA	/	-	NA	st	st	st	-	NA	2	a			
2018	3502	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	-	-	st	-	NA	st	-	NA	st	-	NA	/	-	NA	/	-	NA	-	NA	/	-	NA	st	st	st	-	NA	2	a			
2018	3503	Camembert pasteurisé	Pasteurised cheese	-	-	st	-	NA	st	-	NA	st	-	NA	/	-	NA	/	-	NA	-	NA	/	-	NA	st	st	st	-	NA	2	a			
2018	4234	Emmental	Pasteurised cheese	+	-	st	-	ND	st	-	ND	st	-	ND	/	-	ND	-	-	ND	-	-	ND	st	st	st	-	ND	2	a					
2018	4235	Camembert au lait pasteurisé	Pasteurised cheese	+	+	+M	+	+	+M	PA	+M	+	+	+	PA	+M	+	PA	+	+	PA	+	+	PA	+M	+p	+p	+	PA	2	a				
2018	2206	Lait en poudre écrémé	Skimmed milk powder	-	+	+p	+	+	+p	PD	+p	+	+	+	PD	+p	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	2	b				

* Analyses performed according to the COFRAC accreditation

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2018	2207	Lait en poudre entier	Milk powder	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	PD	+p	+	PD	+p	+	PD	+p	+	PD	2	b																					
2018	2208	Lait en poudre écrémé	Skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2209	Lait en poudre demi-écrémé	Half-skimmed milk powder	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND	st	st	st	-	ND	2	b																						
2018	2210	Lait en poudre demi-écrémé	Half-skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2211	Lait en poudre écrémé	Skimmed milk powder	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND	st	st	st	-	ND	2	b																						
2018	2212	Caséinate de sodium	Caseinate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2213	Caséinate de sodium	Caseinate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2214	Concentrat de protéines de lactosérum	Whey protein concentrate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2215	Protéines de Lactosérum	Lactoserum proteins	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	PD	+p	+	PD	+p	+p	+p	+	PD	2	b																						
2018	2232	Lait en poudre demi-écrémé	Half-skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2233	Concentrat de protéines de lactosérum	Whey protein concentrate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2234	Lait en poudre écrémé	Skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2235	Caséinate de sodium	Caseinate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2236	Lait en poudre écrémé	Skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	2257	Lait en poudre écrémé	Skimmed milk powder	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND	st	st	st	-	ND	2	b																						
2018	3075	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	b																						
2018	3076	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	b																						
2018	3077	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	PD	+p	+	PD	+p	+p	+p	+	PD	2	b																						
2018	3078	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	b																						
2018	3079	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (5,7 10 ⁵ CFU/g)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	c																						

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						Direct streaking on XLD	Direct streaking on COLOREX	Direct streaking on RAPID'Salmonella	XLD after purification step	COLOREX after purification step	RAPID'Salmonella after purification step	Subculture in RVS				Subculture in RVS				Subculture in RVS				Subculture in RVS				Subculture in RVS						
Result	Result	Result	Latex	GNID	Final Result	Agreement DS XLD	Result	Latex	GNID	Final Result	Agreement DS Colorex	Result	Latex	GNID	Final Result	Agreement DS RAPID'Salmonella	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorex	Tests of the reference method	Final Result	Agreement Colorex	XLD	Colorex	RAPID'Salmonella	Final Result	Agreement RVS				
2018	3080	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($7,0 \cdot 10^5$ CFU/g)	+	+	+p	+	+	+	+	PA	+p	+	+	+	PA	+p	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	c		
2018	3081	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($7,0 \cdot 10^5$ CFU/g)	+	-	st			-	ND	st			-	ND	st		-	ND		-	ND		-	ND	st	st	st	-	ND	2	c		
2018	3082	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($5,6 \cdot 10^5$ CFU/g)	+	+	+p	+	+	+	+	PA	+p	+	+	+	PA	+p	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	c		
2018	3083	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($4,2 \cdot 10^5$ CFU/g)	+	+	+p	+	+	+	+	PA	+p	+	+	+	PA	+p	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	c		
2018	3084	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($4,2 \cdot 10^5$ CFU/g)	+	+	+p	+	+	+	+	PA	+p	+	+	+	PA	+p	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	c		
2018	3085	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($2,4 \cdot 10^6$ CFU/g)	-	-	st			-	NA	st			-	NA	st		-	NA		-	NA		-	NA	st	st	st	-	NA	2	c		
2018	3087	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($5,0 \cdot 10^6$ CFU/g)	-	-	st			-	NA	st			-	NA	st		-	NA		-	NA		-	NA	st	st	st	-	NA	2	c		
2018	3100	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	PD	+p	+	PD	+p	+	PD	+p	+p	+p	+	PD	2	c		
2018	3918	Poudre de lait infantile sans probiotiques	Infant formula without probiotics	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	PD	+p	+	PD	+p	+	PD	+p	+p	+p	+	PD	2	c		
2018	3919	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	PD	+p	+	PD	+p	+	PD	+p	+p	+p	+	PD	2	c		
2018	3920	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	c		
2018	3921	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	c		
2018	3922	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	PA	+p	+	PA	+p	+	PA	+p	+p	+p	+	PA	2	c		
2018	4325	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($5,6 \cdot 10^5$ CFU/g)	-	-	st			-	NA	st			-	NA	st		-	NA		-	NA		-	NA	st	st	st	-	NA	2	c		
2018	4326	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($4,2 \cdot 10^5$ CFU/g)	-	-	st			-	NA	st			-	NA	st		-	NA		-	NA		-	NA	st	st	st	-	NA	2	c		

HEAT PROCESSED MILK AND DAIRY PRODUCTS																																	
Date	N°Sample	Product (French name)	Product	Reference method : ISO 6579-1* Result	Alternative method: Solus One Salmonella BPW + Full-strength SALSUPP 20 h at 41.5°C																							Category	Type				
					ELISA test result Automatic protocol	Confirmatory tests																											
						Direct streaking on XLD			Direct streaking on COLOREX			Direct streaking on RAPID'Salmonella			XLD after purification step			COLOREX after purification step			RAPID'Salmonella after purification step			Subculture in RVS									
						Result:	Result	Latex	GNID	Final Result	Agreement DS XLD	Result:	Latex	GNID	Final Result	Agreement DS Colorex	Result:	Latex	GNID	Final Result	Agreement DS RAPID'Salmonella	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorex	Tests of the reference method	Final Result	Agreement Colorex			
2018	4327	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (6,8 10 ⁵ CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	c
2018	4328	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (4,7 10 ⁵ CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	c
2018	4329	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (1,9 10 ⁶ CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	c
2018	4330	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (2,4 10 ⁶ CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	c
2018	4331	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (7,0 10 ⁵ CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	2	c

Date	N°Sample	Product (French name)	Product	Reference method : ISO 6579-1* Result	EGG PRODUCTS																				Category	Type							
					Alternative method: Solus One <i>Salmonella</i> BPW + Full-strength SALSUPP 20 h at 41,5°C																												
					ELISA test result Automatic protocol		Confirmatory tests																Subculture in RVS										
							Direct streaking on XLD				Direct streaking on COLOREX				Direct streaking on RAPID'Salmonella				XLD after purification step		COLOREX after purification step		RAPID'Salmonella after purification step										
					Result	Result	Latex	GNIID	Final Result	Agreement DS XLD	Result	Latex	GNIID	Final Result	Agreement DS Colorox	Result	Latex	GNIID	Final Result	Agreement DS RAPID'Salmonella	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorox	XLD	Colorox	RAPID'Salmonella	Final Result	Agreement RVS		
2018	413	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	3	a
2018	414	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	415	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	416	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg	-	+	+p	+w	+	+	PD	+p	+w	+	+	PD	+p	+w	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	3	a
2018	417	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	418	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	419	Coule de blanc d'œuf pasteurisée	Pasteurised white liquid egg	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	3004	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	+	-/-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND	+p	+p	+p	-	ND	3	a
2018	3005	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	+	-/-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND	+p	+p	+p	-	ND	3	a
2018	3016	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3017	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3018	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3019	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3020	Coule de jaune d'œuf pasteurisé	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3021	Coule de jaune d'œuf pasteurisé	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3480	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3481	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3482	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3483	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3484	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	161	Jaune d'œuf en poudre	Egg yolk powder	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b
2018	162	Jaune d'œuf en poudre	Egg yolk powder	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b
2018	163	Blanc d'œuf en poudre	Egg white powder	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b

* Analyses performed according to the COFRAC accreditation

Date	N°Sample	Product (French name)	Product	Reference method : ISO 6579-1* Result	EGG PRODUCTS																				Category	Type							
					Alternative method: Solus One <i>Salmonella</i> BPW + Full-strength SALSUPP 20 h at 41,5°C																												
					ELISA test result Automatic protocol		Confirmatory tests																Subculture in RVS										
							Direct streaking on XLD				Direct streaking on COLOREX				Direct streaking on RAPID'Salmonella				XLD after purification step		COLOREX after purification step		RAPID'Salmonella after purification step										
Result	Result	Result	Result	Result	Latex	GNIID	Final Result	Agreement DS XLD	Result	Latex	GNIID	Final Result	Agreement DS Colorox	Result	Latex	GNIID	Final Result	Agreement DS RAPID'Salmonella	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorox	Tests of the reference method	Final Result	Agreement Colorox	XLD	Colorox	RAPID'Salmonella	Final Result	Agreement RVS	
2018	164	Blanc d'œuf en poudre	Egg white powder	-	-	st		-	NA	st		-	NA	st		-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b
2018	165	Oeuf entier en poudre	Whole egg powder	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	PD	+	+	PD	+	+	PD	+	+p	+p	+p	+	PD	3	b
2018	166	Oeuf entier en poudre	Whole egg powder	-	-	st		-	NA	st		-	NA	st		-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b
2018	2216	Poudre de jaune d'œuf	Egg yolk powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2217	Poudre de jaune d'œuf	Egg yolk powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2218	Poudre de jaune d'œuf	Egg yolk powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2219	Poudre de blanc d'œuf	Egg white powder	+	-	st		-	ND	st		-	ND	st		-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	3	b
2018	2220	Poudre de blanc d'œuf	Egg white powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2221	Poudre de blanc d'œuf	Egg white powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2222	Poudre d'œuf entier	Whole egg powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2223	Poudre d'œuf entier	Whole egg powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2224	Poudre d'œuf entier	Whole egg powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2225	Flan entremet saveur vanille	Egg-based dessert	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2226	Préparation lyophilisée pour crème anglaise	Dehydrated egg-based preparation	+	-	st		-	ND	st		-	ND	st		-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	3	b
2018	2227	Préparation lyophilisée pour crème brûlée	Dehydrated egg-based preparation	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2228	Poudre d'œuf entier	Whole egg powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2229	Poudre de jaune d'œuf	Egg yolk powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2231	Préparation lyophilisée pour entremet vanille	Dehydrated egg-based preparation	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	3088	Poudre de blanc d'œuf	Egg white powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	3089	Poudre de blanc d'œuf	Egg white powder	+	-	st		-	ND	st		-	ND	st		-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	3	b
2018	3090	Poudre d'œuf entier	Whole egg powder	-	-	st		-	NA	st		-	NA	st		-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	3092	Poudre de jaune d'œuf	Egg yolk powder	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	3	b	
2018	3093	Poudre de jaune d'œuf	Egg yolk powder	+	-	st		-	ND	st		-	ND	st		-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	3	b

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					ELISA test result Automatic protocol		Confirmatory tests																		Subculture in RVS								
							Direct streaking on XLD				Direct streaking on COLOREX				Direct streaking on RAPID'Salmonella				XLD after purification step		COLOREX after purification step		RAPID'Salmonella after purification step										
Result	Result	Result	Result	Latex	GNIID	Final Result	Agreement DS XLD	Result	Latex	GNIID	Final Result	Agreement DS Colorox	Result	Latex	GNIID	Final Result	Agreement DS RAPID'Salmonella	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorox	Tests of the reference method	Final Result	Agreement Colorox	XLD	Colorox	RAPID'Salmonella	Final Result	Agreement RVS		
2018	3094	Poudre de jaune d'œuf	Egg yolk powder	-	-/++	+p	+	+	-	NA	+p	+	+	-	NA	+p	+	+	-	NA	+	-	NA	+	-	NA	+p	+p	+p	-	NA	3	b
2018	3923	Poudre d'œuf entier	Whole egg powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	3924	Poudre d'œuf entier	Whole egg powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	3925	Poudre de jaune d'œuf	Egg yolk powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	3926	Poudre de blanc d'œuf	Egg white powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	3927	Poudre de jaune d'œuf	Egg yolk powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	443	Crème anglaise	Custard	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	444	Crème patissière	Custard	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	507	Eclair à la vanille	Pastry	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	2339	Flan	Pastry	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	2340	Tortilla Nature	Tortilla	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	2360	Flan	Egg based dessert	-	-	-	-	-	-	NA	-	-	-	-	NA	st	-	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	3	c
2018	2361	Eclair au chocolat	Pastry	-	-	-	-	-	-	NA	-	-	-	-	NA	-	-	-	-	NA	-	-	NA	-	-	NA	-	-	-	-	NA	3	c
2018	2230	Far nature	Pastry	-	-	st	-	-	-	NA	st	-	-	-	NA	st	-	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	3	c
2018	3007	Mayonnaise fraîche	Fresh mayonnaise	+	+	+p	+	+	+	PA	+p	-	-	-	PA	st	-	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	3	c
2018	3008	Tortilla nature	Tortilla	+	+	+p	+	+	+	PA	+p	-	-	-	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	3009	Tortilla oignons	Onions tortilla	+	+	+M	+	+	+	PA	+M	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	3022	Mayonnaise fraîche	Fresh mayonnaise	-	-	st	-	-	-	NA	st	-	-	-	NA	st	-	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	3	c
2018	3023	Tortilla nature	RTRH egg product (Tortilla)	-	-	st	-	-	-	NA	st	-	-	-	NA	st	-	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	3	c
2018	3024	Tortilla oignons	RTRH egg product (Onions tortilla)	-	-	st	-	-	-	NA	st	-	-	-	NA	st	-	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	3	c
2018	3476	Mayonnaise	Mayonnaise	-	-	st	-	-	-	NA	st	-	-	-	NA	st	-	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	3	c
2018	3477	Crème anglaise	Custard	-	-	st	-	-	-	NA	st	-	-	-	NA	st	-	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	3	c
2018	3478	Flan	Pastry	-	-	-	-	-	-	NA	-	-	-	-	NA	-	-	-	NA	-	-	NA	-	-	NA	-	-	-	-	NA	3	c	
2018	3479	Eclair à la vanille	Pastry	-	-	-	-	-	-	NA	-	-	-	-	NA	-	-	-	NA	-	-	NA	-	-	NA	-	-	-	-	NA	3	c	
2018	4232	Crème aux œufs vanille	Egg based dessert	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	4233	Mayonnaise fraîche	Fresh mayonnaise	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c

Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1	MEAT PRODUCTS																			Category	Type		
					Alternative method: SOLUS One Salmonella																						
					BPW + Half-strength SALSUPP 22 h at 41.5°C																						
					ELISA test result Automatic protocol	Confirmatory tests																					
Result	Result	XLD	Colorex	XLD after purification step	COLOREX after purification step	XLD	Colorex	All confirmatory tests	Final result	Agree-ment	Category	Type															
Result	Result	Latex	GNI	Final result	Tests of the reference method	Final Result	Tests of the reference method	Final result	Result	Result	Final Result	Final result	Final Result	Final result	Final Result	Final result	Final Result	Final result	Final Result	Final result	Final Result	Final result	Final Result	Final result			
2021	1330	Entrecôte bœuf	Raw beef meat	+	+	+M	+	+	+	+p	+	+	+	+	+	+	+	+	+p	+p	+	+	+	PA	4 a		
2021	1331	Carpaccio bœuf au basilic	Marinated beef meat	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+p	+p	+	+	+	PA	4 a		
2021	1332	Pavé rumsteck à l'échalote bœuf	Marinated beef meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a		
2021	1333	Collier tranche agneau	Raw lamb meat	-	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+p	+p	+	+	+	PD	4 a		
2021	1334	Tranche agneau à l'ail	Marinated lamb meat	+	+	-	-	-	-	+M	+	+	+	+	+	+	+	+	+m	+m	+	+	+	PA	4 a		
2021	1335	Pavé d'agneau à la tomate	Marinated lamb meat	+	+	+1/2	+	+	+	+M	+	+	+	+	+	+	+	+	+M	+m	+	+	+	PA	4 a		
2021	1347	Viande de porc	Raw pork meat	+	+	-	-	-	-	+p	+	+	+	+	+	+	+	+	+m	+m	+	+	+	PA	4 a		
2021	1348	Abats de porc	Raw pork meat	+	+	+m	+	+	+	+m	+	+	+	+	+	+	+	+	+m	+m	+	+	+	PA	4 a		
2021	1349	Gorge de porc	Raw pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a		
2021	1351	Viande de bœuf	Raw beef meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a		
2021	1475	Efeuillés de charolais bœuf congelé	Frozen raw beef meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a	
2021	1476	Bavette d'loyau bœuf congelé	Frozen raw beef meat	+	+	+M	+	+	+p	+	+	+	+	+	+	+	+	+M	+M	+	+	+	PA	4 a			
2021	1477	Steack haché pur bœuf congelé	Frozen raw beef meat	-	+	-	-	-	+m	+	+	+	+	+	+	+	+	+m	+m	+	+	+	PD	4 a			
2021	1478	Agneau de souris à mijoter congelé	Frozen raw lamb meat	+	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	4 a		
2021	1479	Jarret d'agneau congelé	Frozen raw lamb meat	+	+	+M	+	+	+M	+	+	+	+	+	+	+	+	+M	+M	+	+	+	PA	4 a			
2021	1746	Côte de porc marinées au thym et romarin congelé	Frozen marinated pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a		
2021	1747	Côte de porc échine congelé	Frozen pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a		
2021	1748	Agneau navarin à mijoter congelé	Frozen lamb meat	-	-/-	+md/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a		
2021	1749	Agneau à mijoter congelé	Frozen lamb meat	-	-/-	+md/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a		
2021	1750	Côte de porc marinée à la mexicaine	Marinated pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a		
2021	1751	Gigot d'agneau en tranche avec os	Lamb meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 a		
2021	418	Dinde nourrie aux graines de lin	Raw turkey meat	+	+	+m	+	+	+m	+	+	+	+	+	+	+	+	+1/2	+M	+	+	+	PA	4 b			
2021	419	Escalope de dinde	Raw turkey meat	+	+	+m	+	+	+m	+	+	+	+	+	+	+	+	+m	+m	+	+	+	PA	4 b			
2021	420	Filet tranché de poulet	Raw chicken meat	+	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	4 b		
2021	421	Aiguillette de canard marinées au piment d'espelette	Marinated duck meat	-	+	+M	+	+	+M	+	+	+	+	+	+	+	+	+M	+1/2	+	+	+	PD	4 b			
2021	422	Poulet mariné	Marinated chicken meat	+	+	+m	+	+	+m	+	+	+	+	+	+	+	+	+M	+1/2	+	+	+	PA	4 b			
2021	423	Dinde nourrie aux graines de lin	Raw turkey meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	424	Escalope de dinde	Raw turkey meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	425	Filet tranché de poulet	Raw chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	426	Cuisse de pintade	Raw guinea fowl meat	-	-	-	-	-	+md	-	(K.oxytoca)	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	427	Aiguillette de canard marinées au piment d'espelette	Marinated duck meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	428	Poulet mariné	Marinated chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	429	Aiguillettes de canard marinées à la fleur de sel	Marinated duck meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		

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					Confirmatory tests																								
					Direct streaking on XLD																								
					ELISA test result Automatic protocol		XLD																						
					Result		Result		Result	Latex	GNI	Final result		Result	Latex	GNI	Final result		Tests of the reference method	Final Result		Tests of the reference method	Final result		XLD	Colorex			
					Result		Result		Result	Latex	GNI	Final result		Result	Latex	GNI	Final result		Tests of the reference method	Final Result		Tests of the reference method	Final result		XLD	Colorex			
					Result		Result		Result	Latex	GNI	Final result		Result	Latex	GNI	Final result		Tests of the reference method	Final Result		Tests of the reference method	Final result		XLD	Colorex			
					Result		Result		Result	Latex	GNI	Final result		Result	Latex	GNI	Final result		Tests of the reference method	Final Result		Tests of the reference method	Final result		XLD	Colorex			
2021	430	Magret de canard	Raw duck meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	431	Ossobucco de dinde	Raw turkey meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	432	Cuisses de poulet	Raw chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	433	Viande de poulet rôti	Roast chicken meat	+	-/-	-	-	-	-	-	-	-	-	-	-	-	-	-	+m	+1/2	+	+	+	+	-	ND	4 b		
2021	434	Viande filet de poulet	Raw chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	435	Filet de dinde	Raw turkey meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	436	Viande de poulet	Raw chicken meat	-	+	dni/+m	+	+	+	+m	+	+	+	+	+	+	+	+	+m	+m	+	+	+	+	+	PD	4 b		
2021	437	Préparation de viande de cuisse de poulet congelé	Frozen chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	1271	Emincés de dinde aux herbes	Marinated turkey meat	-	+	+m(1)	+	+	+	+m	+	+	+	+	+	+	+	+	+M	+m	+	+	+	+	+	PD	4 b		
2021	1272	Poulet mariné	Marinated chicken meat	+	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	4 b		
2021	1290	Chute escalope broyées de dinde	Raw turkey meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	1291	Filet de dinde	Raw turkey meat	+	+	+M	+	+	+	+m	+	+	+	+	+	+	+	+	+m	+m	+	+	+	+	+	PA	4 b		
2021	1293	Cuisse de poulet	Raw chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 b		
2021	1336	Lardons nature	Cured lardons	+	+	+1/2	+	+	+	+1/2	+	+	+	+	+	+	+	+	+p	+p	+	+	+	+	+	PA	4 c		
2021	1337	Lardons nature	Cured lardons	+	+	+1/2	+	+	+	+m	+	+	+	+	+	+	+	+	+M	+p	+	+	+	+	+	PA	4 c		
2021	1338	Lardons nature	Cured lardons	-	+	+M	+	+	+	+m	+	+	+	+	+	+	+	+	+M	+p	+	+	+	+	+	PD	4 c		
2021	1339	Salami	Salami	+	-	-	-	-	-	st	-	-	-	-	-	-	-	-	st	st	-	-	-	-	-	ND	4 c		
2021	1340	Salami	Salami	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+p	+p	+	+	+	+	+	PA	4 c		
2021	1341	Salami fumé	Salami	+	-/-	-	-	-	-	st	-	-	-	-	-	-	-	-	+m	+M	+	+	+	+	+	ND	4 c		
2021	1342	Merguez	Merguez	+	+	+m	+	+	+	+m	+	+	+	+	+	+	+	+	+M	+m	+	+	+	+	+	PA	4 c		
2021	1343	Merguez	Merguez	+	+	+1/2	+	+	+	+1/2	+	+	+	+	+	+	+	+	+M	+m	+	+	+	+	+	PA	4 c		
2021	1344	Terrine forestière	Terrine	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+p	+p	+	+	+	+	+	PA	4 c		
2021	1345	Terrine de campagne	Terrine	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+p	+p	+	+	+	+	+	PA	4 c		
2021	1350	Chair à saucisse	Sausage	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 c			
2021	1752	Merguez	Merguez	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 c			
2021	1753	Saucisse chipolatas	Sausage	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 c			
2021	1754	Allumettes nature	Cured lardons	-	-	st	-	-	st	-	-	-	-	-	-	-	-	st	st	-	-	-	-	-	NA	4 c			
2021	1755	Salami danois fumé	Salami	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	4 c			
2021	1756	Salami fumé	Salami	-	-	st	-	-	st	-	-	-	-	-	-	-	-	st	st	-	-	-	-	-	NA	4 c			
2021	1757	Saucisson sec	Dry sausage	-	-	st	-	-	-	-	-	-	-	-	-	-	-	st	st	-	-	-	-	-	NA	4 c			
2																													

DOMESTIC PET FOOD (excluding raw material) – 375 g test portion size																												
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: SOLUS One Salmonella																			Category	Type			
					BPW + Half-strength SALSUPP for 22 h at 41.5°C Confirmatory tests																							
					BPW + Half-strength SALSUPP for 22 h at 41.5°C Confirmatory tests																							
					BPW + Half-strength SALSUPP for 22 h at 41.5°C Confirmatory tests																							
Result	Result	Result	Result	Result	Latex	GNID	Final Result	Latex	GNID	Final Result	Tests of the reference method	Final Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Final Result	All confirmatory tests	Final result	Agreement	Category	Type			
2021 4426	Croquettes pour chien	Dog dry food	-	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+	+	+	+	PD	5	a			
2021 4427	Croquettes pour bichon frisé	Dog dry food	-	-	st			-	st			-			-	st		st		-			NA	5	a			
2021 4428	Croquettes pour chat poulet/dinde	Cat dry food	+	-	st			-	st			-			-	st		st		-			ND	5	a			
2021 4429	Croquettes pour petit chien	Dog dry food	+	-	st			-	st			-			-	st		st		-			ND	5	a			
2021 4430	Granulés lapin nain	Rabbit dry food	-	-	+M	+	+	+	+M	+	+	+	+	+	+M	+	+M	+	+	+	+	+	NA	5	a			
2021 5412	Croquettes poulet/dinde	Cat dry food	-	-	st			-	st			-			-	st		st		-			NA	5	a			
2021 5413	Croquettes pour petit chien	Pedigree dog dry food	-	-	st			-	st			-			-	st		st		-			NA	5	a			
2021 5415	Croquettes pour chien	Dog dry food	-	-	st			-	st			-			-	st		st		-			NA	5	a			
2021 5417	Croquettes pour chat au poulet	Cat dry food	-	-	st			-	st			-			-	st		st		-			NA	5	a			
2021 5444	Croquettes pour chien au bœuf	Dog dry food	-	-	st			-	st			-			-	st		st		-			NA	5	a			
2021 5445	Croquettes pour chat au poulet	Cat dry food	-	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PD	5	a			
2021 5446	Croquettes pour chat au bœuf / poulet / poisson	Cat dry food	-	-	-			-	-			-			-	st		st		-			NA	5	a			
2021 5447	Aliment pour cochon dinde	Guinea pig dry food	-	-	-			-	-			-			-	-	-	-	-	-			NA	5	a			
2021 5448	Aliment pour perruche	Budgerigar dry food	-	-	-			-	-			-			-	-	-	-	-	-			NA	5	a			
2021 5449	Aliment pour lapin nain	Rabbit dry food	-	-	-			-	-			-			-	-	-	-	-	-			NA	5	a			
2021 6525	Croquettes chat poulet / canard / légumes	Cat dry food	+	+	+M	+	+	+	+M	+	+	+	+	+	+M	+	+M	+	+	+	+	+	PA	5	a			
2021 6526	Croquettes petit chien bœuf	Dog dry food	+	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PA	5	a			
2021 6527	Croquettes chatons poulet / légumes	Kitten dry food	+	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PA	5	a			
2021 6528	Croquettes petit chien volaille / céréales / légumes	Dog dry food	+	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PA	5	a			
2021 6529	Croquettes petit chien au poulet	Dog dry food	+	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PA	5	a			
2021 6530	Croquettes chatons poulet / légumes / dinde	Kitten dry food	+	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PA	5	a			
2021 6271	Croquettes pour chien à l'agneau	Dog dry food	-	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PD	5	a			
2021 6272	Croquettes chat saumon / thon / légumes	Cat dry food	+	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PA	5	a			
2021 6273	Croquettes petit chien bœuf / riz	Dog dry food	-	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PD	5	a			
2021 6274	Croquettes pour chat à la truite	Cat dry food	+	+	+p	+	+	+	+p	+	+	+	+	+	+p	+	+p	+	+p	+	+	+	PA	5	a			
2021 6275	Croquettes petit chien au poulet	Dog dry food	+	-	st			-	st			-			-	st		st		-			ND	5	a			

* Analyses performed according to the COFRAC accreditation

DOMESTIC PET FOOD (excluding raw material) – 375 g test portion size																																											
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					BPW + Half-strength SALSUPP for 22 h at 41.5°C Confirmatory tests																																						
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Result		Result		Result		Result		Latex		GNID		Final Result		Result		Latex		GNID		Final Result		Tests of the reference method		Final Result		Tests of the reference method		Final Result		All confirmatory tests		Final result		Agreement		Category		Type					
Result		Result		Result		Result		Latex		GNID		Final Result		Result		Latex		GNID		Final Result		Tests of the reference method		Final Result		Tests of the reference method		Final Result		Tests of the reference method		Final Result		All confirmatory tests		Final result		Agreement		Category		Type	
2021	6276	Croquettes chien riz / poulet / légumes	Dog dry food	+ - st	- st	- st	- st	-	+	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	5 a										
2021	6930	Croquettes chatons au poulet / légumes / dinde	Kitten dry food	- - st	- st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	5 a										
2021	6931	Croquettes petit chien au bœuf / riz	Dog dry food	- - st	- st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	5 a										
2021	6932	Croquettes chien au riz / poulet / légumes	Dog dry food	- - st	- st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	5 a										
2021	4832	Saucisson pour chien	Sausage for dog	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b												
2021	4869	Terrine au poulet pour chien	Chicken terrine for dog	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	PA	5 b												
2021	4870	Pâté pour chat en sauce au poulet et à la dinde	Chicken and poultry terrine for cat	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	+ + - (H2S -)	PA	5 b												
2021	4871	Pâté pour chat au canard	Duck terrine for cat	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b											
2021	4872	Friandises pour chat	Treat for cat	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b												
2021	5502	Saucisson pour chien	Sausage for dog	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b												
2021	5503	Saucisson pour chien	Sausage for dog	- - st	- st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	5 b											
2021	5573	Pâté pour chien à la volaille	Poultry terrine for dog	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b											
2021	5574	Terrine pour chien au canard et aux légumes	Duck and vegetables terrine for dog	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b											
2021	5575	Terrine pour chat au saumon	Salmon terrine for cat	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b												
2021	5576	Terrine pour chat poulet et truite	Poultry and trout terrine for cat	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b												
2021	6924	Terrine pour chat au saumon	Salmon terrine for cat	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b												
2021	6925	Boulettes pour chaton au bœuf	Beef meatballs for kitten	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b												
2021	6926	Boulettes pour chat au bœuf	Beef meatballs for cat	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b												
2021	6927	Terrine pour chien au lapin et aux légumes	Rabbit and vegetables terrine for dog	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	+ + +p	PA	5 b												
2021	6928	Terrine pour chien au veau et aux légumes	Veal and vegetables terrine for dog	+ + +p																																							

DOMESTIC PET FOOD (excluding raw material) – 375 g test portion size																										
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: SOLUS One Salmonella																		Category	Type		
					BPW + Half-strength SALSUPP for 22 h at 41.5°C Confirmatory tests																					
					Direct streaking																					
					XLD			Colorex			XLD after purification step		COLOREX after purification step		Subculture in RVS		XLD		Colorex		All confirmatory tests	Final result	Agreement			
Result		Result		Result		Latex		GNID		Final Result		Result		Latex		GNID		Final Result		Tests of the reference method		Final Result				
2021	7547	Boulettes pour chien à la volaille	Chicken meatballs for dog	-	-	st		-	st		-		-		-	st		st		-	-	-	NA	5	b	
2021	7548	Pâté pour chien à la volaille	Poultry terrine for dog	-	-	st		-	st		-		-		-	st		st		-	-	-	NA	5	b	
2021	7549	Boulettes pour chat au bœuf	Beef meatballs for cat	-	-	st		-	st		-		-		-	st		st		-	-	-	NA	5	b	
2021	7550	Terrine pour chat au saumon	Salmon terrine for cat	-	-	st		-	st		-		-		-	st		st		-	-	-	NA	5	b	
2021	7551	Pâté pour chatons au poulet et à la truite	Chicken and trout terrine for kitten	-	-	st		-	st		-		-		-	st		st		-	-	-	NA	5	b	
2021	7552	Boulettes pour chat au bœuf	Beef meatballs for cat	-	-	st		-	st		-		-		-	st		st		-	-	-	NA	5	b	
2021	7553	Saucisson pour chien	Sausage for dog	-	-	st		-	st		-		-		-	st		st		-	-	-	NA	5	b	
2021	7554	Viande bovine pour animaux	Bovine meat for animals	-	-	-		-	-		-		-		-	-	-	-	-	-	-	-	NA	5	b	

VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size																													
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: Solus One Salmonella																						Category	Type	
					225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C																								
					Confirmatory tests																								
					Direct streaking			Colorex Salmonella			XLD after purification step			Colorex Salmonella after purification step		XLD			Colorex Salmonella		All confirmatory tests	Final result	Agreement						
				Result	XLD	Latex	API20E	Final Result	Result	Latex	API20E	Final Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Final Result									
2023	1790	Filet de julienne cru	Raw fresh fish fillet	+	-	-H		-	-H			-				-H		-H		-	-	-	-	ND	6	a			
2023	1791	Pavé de saumon cru	Raw fresh salmon	+	-	-H		-	-H			-				-H		-H		-	-	-	-	ND	6	a			
2023	1792	Tranche de thon cru	Raw fresh tuna	+	+	+M	+	+	+1/2	+	+	+	+	+	+	+M		+M		+	+	+	+	PA	6	a			
2023	1801	Dos de cabillaud petits légumes sauce hollandaise	Cooked cod with vegetables	-	+	-H		-	-H			-				+M	+	+M	+	+	+	+	+	PD	6	a			
2023	1802	Saumon et colin d'Alaska oseille pommes de terre surgelé	Frozen cooked salmon and fish with potatoes	+	+	+M	+	+	+	+M	+	+	+	+	+	+p		+p		+	+	+	+	PA	6	a			
2023	1782	Crevettes sauvages entières crues	Frozen raw shrimp	-	+	+p	+	+	+	+p	+	+	+	+	+	+p		+p		+	+	+	+	PD	6	a			
2023	1783	Noix de Saint Jacques crues surgelées	Frozen raw scallops	+	+	+p	+	+	+	+p	+	+	+	+	+	+p		+p		+	+	+	+	PA	6	a			
2023	1784	Anneaux de calamars crus surgelés	Frozen raw squid rings	-	+	+p	+	+	+	+p	+	+	+	+	+	+p		+p		+	+	+	+	PD	6	a			
2023	1894	Dos de cabillaud cuit au four	Cooked cod	-	-/-	+m	+	+	+	+p	+	+	+	+	+	+p		+p		+	+	+	+	NA	6	a			
2023	1895	Colin d'Alaska à la provençale surgelés	Frozen cooked fish	+	+	+M	+	+	+	+M	+	+	+	+	+	+p		+p		+	+	+	+	PA	6	a			
2023	2248	Navarin de Saint Jacques	Cooked scallops	+	+	+p	+	+	+	+p	+	+	+	+	+	+p		+p		+	+	+	+	PA	6	a			
2023	2249	Calamars à la Bretonne	Cooked squids	+	+	+p	+	+	+	+p	+	+	+	+	+	+p		+p		+	+	+	+	PA	6	a			
2023	2468	Longe d'espadon frais	Fresh raw fish	-	-	-M		-	-M		-					-m		-m		-	-	-	-	NA	6	a			
2023	2469	Filet de lieu noir frais	Fresh raw fish	-	-	-M		-	-M		-					-m		-m		-	-	-	-	NA	6	a			
2023	2470	Noix de Saint jacques surgelées	Frozen scallops	-	-	-M		-	-M		-					-M		-M		-	-	-	-	NA	6	a			
2023	2471	Crevettes entières crues surgelées	Frozen raw shrimps	-	-	st		-	st		-					st		st		-	-	-	-	NA	6	a			
2023	2472	Saumon cru surgelé	Frozen raw salmon	-	-	-M		-	-M		-					st		st		-	-	-	-	NA	6	a			
2023	2473	Colin à la provençale surgelé	Frozen cooked fish	-	-	st		-	st		-					sr		st		-	-	-	-	NA	6	a			
2023	2659	Noix de Saint Jacques crues	Raw scallops	-	-	-M		-	-M		-					-M		-M		-	-	-	-	NA	6	a			
2023	2660	Cabillaud cuisiné	Cooked fish	-	-	-M		-	-M		-					-M		-M		-	-	-	-	NA	6	a			
2023	1793	Mélange de jeunes pousses	Mix baby leaves	+	+	+p	+	+	+	+p	+	+	+	+	+	+p		+p		+	+	+	+	PA	6	b			
2023	1794	Epinards frais	Fresh spinach	+	+	+1/2	+	+	+1/2	+	+	+	+	+	+	+M		+M		+	+	+	+	PA	6	b			
2023	1795	Mélange graines germées (alfalfa, poireaux, lentilles)	Sprouted seeds (alfalfa, leeks, lentils)	-	+	-H		-	-H		-					+1/2	+	+1/2	+	+	+	+	+	PD	6	b			
2023	1796	Coriandre fraîche	Fresh coriander	+	+	+m	+	+	+m	+	+	+	+	+	+	+1/2		+1/2		+	+	+	+	PA	6	b			
2023	1797	Persil frais	Fresh parsley	+	+	-		-	+m	+	+	+	+	+	+	+1/2		+1/2		+	+	+	+	PA	6	b			

* Analyses performed according to the COFRAC accreditation

VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size

Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: Solus One Salmonella																			Category	Type	
					225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C																					
					Salmonella ELISA automatic protocol (DS2) OD450<0,200= - OD450≥0,200= +		Confirmatory tests														Subculture in RVS			All confirmatory tests	Final result	Agree-ment
							Direct streaking			Colorex Salmonella			XLD after purification step		Colorex Salmonella after purification step		XLD		Colorex Salmonella							
Result		Result		Result		Result	Latex	API20E	Final Result	Result	Latex	API20E	Final Result	Tests of the reference method	Final Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Final Result	All confirmatory tests	Final result	Agree-ment
2023	1868	Graines germées (alfalfa bio)	Sprouted seeds (alfalfa)	+ -	-M				-	-M			-						-		-	-	-	ND	6	b
2023	1869	Jeunes pousses	Baby leaves	+ +	+1/2	+	+	+	+1/2	+	+	+	+	+	+	+	+	+M	+M	+M	+	+	+	PA	6	b
2023	1870	Chou blanc émincés	Cut fresh white cabbage	+ +	+1/2	+	+	+	+M	+	+	+	+	+	+	+	+	+p	+p	+p	+	+	+	PA	6	b
2023	1871	Graines germées (germes de radis roses)	Sprouted seeds (pink radish)	+ -	-M				-	-M			-					-	-	-	-	-	-	ND	6	b
2023	2245	Ciboulette fraîche	Fresh chives	+ +	+p	+	+	+	+M	+	+	+	+	+	+	+	+	+p	+p	+p	+	+	+	PA	6	b
2023	2246	Jeunes pousses laitiées vertes et rouges	Baby leaves red and green	+ +	+m	+	+	+	+m	+	+	+	+	+	+	+	+	+p	+p	+p	+	+	+	PA	6	b
2023	2475	Jeunes pousses	Baby leaves	- -	-M				-	-M			-					-M	-M	-M	-	-	-	NA	6	b
2023	2476	Mâches et pousses d'épinards	Baby leaves (lettuce and spinach)	- -	-M				-	-M			-					-m	-M	-M	-	-	-	NA	6	b
2023	2477	Mâche, roquette et betterave	Baby leaves (lamb's, arugula and beet)	- -	-M				-	-M			-					-M	-M	-M	-	-	-	NA	6	b
2023	2478	Mesclun	Mesclun	- -	-				-	-M			-					-M	-M	-M	-	-	-	NA	6	b
2023	2479	Haricots mungo	Mung beans	- -	-				-	-M			-					-M	-M	-M	-	-	-	NA	6	b
2023	2480	Menthe fraîche	Fresh mint leaves	- -	-M				-	-M			-					-M	-M	-M	-	-	-	NA	6	b
2023	2481	Coriandre fraîche	Fresh coriander	- -	-M				-	-M			-					-M	-M	-M	-	-	-	NA	6	b
2023	2482	Basilic frais	Fresh basil	- -	-M				-	-M			-					-M	-M	-M	-	-	-	NA	6	b
2023	2483	Germes de radis roses	Radish sprouts	- -	-M				-	-M			-					-M	-M	-M	-	-	-	NA	6	b
2023	2484	Germes de poireaux	Leeks sprouts	- -	-M				-	-M			-					-M	-M	-M	-	-	-	NA	6	b
2023	1798	Carottes râpées fraîches	Fresh grated carrots	+ +	+m	+	+	+	+m	+	+	+	+	+	+	+	+	+M	+M	+M	+	+	+	PA	6	c
2023	1799	Wok fondant de légumes émincés (carottes, poireaux, chou, poivrons, oignons)	Mix fresh vegetables	+ -/-	-/-	-H			-	-H			-					+1/2+1/2	+1/2+1/2	+1/2+1/2	+	+	+	ND	6	c
2023	1800	Haricots verts coupés à cuire cru	Fresh green beans	+ +	+m	+	+	+	+m	+	+	+	+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	PA	6	c
2023	1803	Purée de pois cassés	Pea puree	+ +	+M	+	+	+	+M	+	+	+	+	+	+	+	+	+p	+p	+p	+	+	+	PA	6	c
2023	1804	Ecrasé de pommes de terre à l'huile d'olive surgelé	Frozen cooked potatoes	- +	-H				-	-H			-					+m	+m	+1/2	+	+	+	PD	6	c
2023	1785	Courgettes surgelées	Frozen zucchini	- -	st				-	st			-					st	st	st	-	-	-	NA	6	c
2023	1786	Fleurlettes de brocoli surgelées	Frozen broccoli	+ +	+M	+	+	+	+M	+	+	+	+	+	+	+	+	+p	+p	+p	+	+	+	PA	6	c
2023	1787	Patates douces en morceaux surgelées	Frozen sweet potatoes	+ +	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+p	+p	+p	+	+	+	PA	6	c
2023	1872	Chou fleur en fleurette frais	Fresh cauliflower	- +	+1/2	+	+	+	+M	+	+	+	+	+	+	+	+	+M	+M	+M	+	+	+	PD	6	c
2023	1896	Trio de légumes surgelés	Frozen mix vegetables	+ +	+m	+	+	+	+m	+	+	+	+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	PA	6	c

VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size																												
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: Solus One Salmonella																					Category	Type	
					225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C																							
					Confirmatory tests																							
					Direct streaking												Subculture in RVS											
Result		Salmonella ELISA automatic protocol (DS2) OD450<0,200= - OD450≥0,200= +		XLD		Colorex Salmonella			XLD after purification step			Colorex Salmonella after purification step			XLD			Colorex Salmonella			All confirmatory tests		Final result		Agreement			
		Result		Result	Latex	AP120E	Final Result	Result	Latex	AP120E	Final Result	Tests of the reference method	Final Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Final Result	PA		6		c		
2023	1897	Julienne de légumes surgelée	Frozen mix vegetables	+	+	+p	+	+	+	+p	+	+	+	+	+	+p		+p		+	+	+	+	+	PA	6	c	
2023	2485	Carottes en rondelles surgelées	Frozen cut carrots	-	-	-M			-	-M			-				-M		-M		-	-	-	-	NA	6	c	
2023	2486	Poêlée champêtre surgelée	Frozen mix vegetables	-	-	-			-	-M			-				-M		-M		-	-	-	-	NA	6	c	
2023	2487	Poêlée de légumes et champignons surgelée	Frozen mix vegetables	-	+/-/+	-M			-	-M			-				-M		-M		-	-	-	-	(x5 RVS and MKTTn)	6	c	
2023	2488	Poêlée de légumes à la basquaise surgelée	Frozen mix vegetables	-	-	-M			-	-M			-				-M		-M		-	-	-	-	NA	6	c	
2023	2489	Courgettes en rondelles surgelées	Frozen cut zucchini	-	-	-M			-	-M			-				-M		-M		-	-	-	-	NA	6	c	
2023	2490	Baby carottes	Baby carrots	-	-	-M			-	-M			-				-M		-M		-	-	-	-	NA	6	c	
2023	2491	Chou fleur frais coupé	Fresh cut cauliflower	-	-	-M			-	-M			-				-M		-M		-	-	-	-	NA	6	c	
2023	2492	Mélange de légumes frais coupés (carottes, chou, poivron, maïs, mâche)	Fresh cut mixed vegetables	-	-	-M			-	-M			-				st		-m		-	-	-	-	NA	6	c	
2023	2493	Patates douces en morceaux surgelées	Frozen cut potatoes	-	-	st			-	st			-				st		st		-	-	-	-	NA	6	c	

Appendix 5 – Relative level of detection study: raw data

RTE (Macédoine)-Protocol ①

Salmonella Virchow Ad2569

Seeding protocol: 48 h at 5±3°C

Aerobic mesophilic flora: 5,2 10³ CFU/g

N° Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579-1 *					Positive/ Total	Alternative method: Solus One Salmonella method										
			MKTn		RVS		Final result		ELISA test result Automatic protocol		Confirmatory tests				All confirmatory tests	Final result	Positive/ Total		
			XLD	COLOREX	XLD	COLOREX			O.D. value	Result	XLD	COLOREX	RAPID' Salmonella	XLD	COLOREX	RAPID' Salmonella			
4182	1	0	st	st	-	st	-	0/5	0,008	-	st	st	st	st	st	st	/	-	0/5
4183			-	-	-	-	-		0,005	-	st	st	st	st	st	st	/	-	
4184			st	st	st	st	-		0,004	-	st	st	st	st	st	st	/	-	
4185			st	st	st	st	-		0,004	-	st	st	st	st	st	st	/	-	
4186			st	st	st	st	-		0,009	-	st	st	st	st	st	st	/	-	
4187	2	0,9	+p	+p	+p	+p	+	15/20	3,000	+	+M	+M	+M	+p	+p	+p	+	+	12/20
4188			+M	+M	+M	+M	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4189			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4190			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4191			+p	+p	+M	+M	+		0,010	-	st	st	st	st	st	st	/	-	
4192			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4193			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4194			+M	+p	+M	+M	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4195			st	st	st	st	-		0,008	-	st	st	st	st	st	st	/	-	
4196			+p	+p	+p	+p	+		0,009	-	st	st	st	st	st	st	/	-	
4197			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4198			+p	+p	+p	+p	+		0,012	-	-	-	-	-	-	-	/	-	
4199			+M	+M	+M	+M	+		0,004	-	st	st	st	st	st	st	/	-	
4200			+p	+p	+p	+p	+		0,003	-	st	st	st	st	st	st	/	-	
4201			+p	+p	+p	+p	+		0,004	-	st	st	st	st	st	st	/	-	
4202			+p	+p	+p	+p	+		3,000	+	+M	+M	+M	+M	+M	+p	+	+	
4203			st	st	st	st	-		0,682	+	+p	+p	+p	+p	+p	+p	+	+	
4204			+p	+p	+p	+p	+		0,005	-	st	st	st	st	st	st	/	-	
4205			+M	+p	+M	+M	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4206			+M	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4207	3	2,7	+p	+p	+p	+p	+	5/5	3,000	+	+p	+p	+p	+p	+p	+p	+	+	5/5
4208			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4209			+p	+p	+M	+M	+		3,000	+	+M	+M	+M	+p	+p	+p	+	+	
4210			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4211			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	

* Analyses performed according to the COFRAC accreditation

Pasteurised liquid whole egg - Protocol ①**Salmonella Enteritidis 465** Seeding protocol: 48 h at 5±3°CAerobic mesophilic flora: 1,9 10³ CFU/g

Vortex after heat treatment

N° Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579-1 ♦					Alternative method: Solus One Salmonella method										Final result	Positive/ Total
			MKTn		RVS		Final result	Positive/ Total	ELISA test result Automatic protocol		Confirmatory tests								
			XLD	COLOREX	XLD	COLOREX			O.D. value	Result	XLD	COLOREX	RAPID' Salmonella	XLD	COLOREX	RAPID' Salmonella	All Confirmatory tests		
3957	1	0	st	st	st	st	-	0/5	0,006	-	st	st	st	st	st	st	/	-	0/5
3958			st	st	st	st	-		0,031	-	st	st	st	st	st	st	/	-	
3959			st	st	st	st	-		0,004	-	st	st	st	st	st	st	/	-	
3960			st	st	st	st	-		0,006	-	st	st	st	st	st	st	/	-	
3961			st	st	st	st	-		0,006	-	st	st	st	st	st	st	/	-	
3962	2	0,7	st	st	st	st	-	11/20	0,007	-	st	st	st	st	st	st	/	-	11/20
3963			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3964			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3965			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3966			+p	+p	+p	+p	+		0,009	-	st	st	st	st	st	st	/	-	
3967			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3968			st	st	st	st	-		0,007	-	st	st	st	st	st	st	/	-	
3969			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3970			+p	+p	+p	+p	+		0,016	-	st	st	st	st	st	st	/	-	
3971			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3972			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3973			+p	+p	+p	+p	+		0,019	-	st	st	st	st	st	st	/	-	
3974			st	st	st	st	-		0,025	-	st	st	st	st	st	st	/	-	
3975			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3976			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3977			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3978			st	st	st	st	-		0,008	-	st	st	st	st	st	st	/	-	
3979			st	st	st	st	-		0,011	-	st	st	st	st	st	st	/	-	
3980			+p	+p	+p	+p	+		0,013	-	st	st	st	st	st	st	/	-	
3981			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3982	3	2,2	+p	+p	+p	+p	+	4/5	3,000	+	+p	+p	+p	+p	+p	+p	+	+	5/5
3983			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3984			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3985			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
3986			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

Infant formula with probiotics - Protocol ①

Salmonella Anatum Ad1166 Seeding protocol: 2 weeks at ambient temperature

Aerobic mesophilic flora: 4,1 105 CFU/g

N° Sample	Level	Inoculation (CFU/25g)	ISO 6579-1* method					Alternative method: Solus One <i>Salmonella</i> method										Final result	Positive/ Total
			MKTn		RVS		Final result	Positive/ Total	ELISA test result Automatic protocol		Confirmatory tests								
			XLD	COLOREX	XLD	COLOREX			O.D.value	Result	XLD	COLOREX	RAPID' <i>Salmonella</i>	XLD	COLOREX	RAPID' <i>Salmonella</i>	All confirmatory tests		
4091	1	0	st	st	st	st	-	0/5	0,009	-	st	st	st	st	st	st	-	0/5	
4092			st	st	st	st	-		0,006	-	st	st	st	st	st	st	/		
4093			st	st	st	st	-		0,035	-	st	st	st	st	st	st	/		
4094			st	st	st	st	-		0,008	-	st	st	st	st	st	st	/		
4095			st	st	st	st	-		0,019	-	st	st	st	st	st	st	/		
4096	2	0,1	+p	+p	+p	+p	+	10/20	0,016	-	st	st	st	st	st	st	/	6/20	
4097			st	st	st	st	-		0,014	-	st	st	st	st	st	st	/		
4098			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+		
4099			+p	+p	+p	+p	+		0,014	-	st	st	st	st	st	st	/		
4100			+p	+p	+p	+p	+		0,009	-	st	st	st	st	st	st	/		
4101			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+		
4102			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+		
4103			st	st	st	st	-		0,019	-	st	st	st	st	st	st	/		
4104			+p	+p	+p	+p	+		0,010	-	st	st	st	st	st	st	/		
4105			st	st	st	st	-		0,293	+	st	st	st	st	st	st	/		
4106			+p	+p	+p	+p	+		0,019	-	st	st	st	st	st	st	/		
4107			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+		
4108			st	st	st	st	-		0,010	-	st	st	st	st	st	st	/		
4109			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+		
4110			+p	+p	+p	+p	+		0,014	-	st	st	st	st	st	st	/		
4111			st	st	st	st	-		0,017	-	st	st	st	st	st	st	/		
4112			+p	+p	+p	+p	+		0,014	-	st	st	st	st	st	st	/		
4113			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+		
4114			+p	+p	+p	+p	+		0,020	-	st	st	st	st	st	st	/		
4115			+p	+p	+p	+p	+		0,017	-	st	st	st	st	st	st	/		
4116	3	0,2	+p	+p	+p	+p	+	3/5	0,089/1,666/1,784	-	+p	+p	+p	+p	+p	+p	+	4/5	
4117			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+		
4118			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+		
4119			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+		
4120			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+p	+p	+		

* Analyses performed according to the COFRAC accreditation

Minced beef meat-Protocol ②***Salmonella Typhimurium A00C060***

Seeding protocol: 48h 5±3°C

Aerobic mesophilic flora: 7,5.10³ CFU/g**Extension 2021**

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579-1*						Alternative method: Solus One Salmonella									
			MKTn		RVS		Final result	Positive/ Total	ELISA test result Automatic protocol		Confirmatory tests				All confirmatory tests	Final result	Positive/ Total	
			XLD	COLOREX	XLD	COLOREX			O.D.value	Result	XLD	COLOREX	XLD	COLOREX				
1397	1	0	-	-	-	-	-	0/5	0,040	-	-	-	-	-	/	-	0/5	
1398			-	-	-	-	-		0,038	-	-	-	-	-	/	-		
1399			-	-	-	-	-		0,028	-	-	-	-	-	/	-		
1400			-	-	-	-	-		0,034	-	-	-	-	-	/	-		
1401			-	-	-	-	-		0,035	-	-	-	-	-	/	-		
1402	2	1,0	+1/2	+1/2	+M	+M	+	14/20	3,000	+	+1/2	+1/2	+M	+1/2	+	+	+	16/20
1403			-	-	-	-	-		3,000	+	+m	+M	+m	+M	+	+	+	
1404			+m	+1/2	+1/2	+M	+		3,000	+	+1/2	+1/2	+1/2	+1/2	+	+	+	
1405			+1/2	+M	+1/2	+M	+		3,000	+	+1/2	+1/2	+M	+M	+	+	+	
1406			+m	+1/2	+M	+M	+		3,000	+	+m	+1/2	+M	+1/2	+	+	+	
1407			+m	+1/2	+M	+M	+		3,000	+	+1/2	+1/2	+M	+M	+	+	+	
1408			-	-	-	-	-		3,000	+	+1/2	+1/2	+M	+M	+	+	+	
1409			+1/2	+1/2	+1/2	+M	+		3,000	+	+1/2	+M	+M	+1/2	+	+	+	
1410			-	-	-	-	-		3,000	+	+m	+M	+1/2	+m	+	+	+	
1411			+1/2	+m	+M	+M	+		0,034	-	-	-	-	-	/	-		
1412			+m	+m	+M	+M	+		3,000	+	+m	+M	+1/2	+M	+	+	+	
1413			+1/2	+1/2	+1/2	+M	+		0,030	-	-	-	-	-	/	-		
1414			+m	+1/2	+1/2	+1/2	+		0,027	-	-	-	-	-	/	-		
1415	3	8,8	+m	+m	+1/2	+1/2	+	5/5	3,000	+	+m	+1/2	+1/2	+1/2	+	+	+	5/5
1416			+m	+m	+1/2	+1/2	+		3,000	+	+m	+1/2	+1/2	+1/2	+	+	+	
1417			+1/2	+1/2	+1/2	+1/2	+		3,000	+	+1/2	+M	+1/2	+m	+	+	+	
1418			-	-	-	-	-		3,000	+	+m	+1/2	+1/2	+m	+	+	+	
1419			-	-	-	-	-		3,000	+	+m	+1/2	+m	+1/2	+	+	+	
1420			-	-	-	-	-		0,039	-	-	-	-	-	/	-		
1421			+1/2	+1/2	+1/2	+m	+		3,000	+	+1/2	+M	+M	+1/2	+	+	+	
1422			+m	+m	+1/2	+1/2	+		3,000	+	+m	+m	+M	+M	+	+	+	
1423			+1/2	+1/2	+1/2	+m	+		3,000	+	+1/2	+1/2	+m	+1/2	+	+	+	
1424			+1/2	+1/2	+1/2	+1/2	+		3,000	+	+M	+M	+M	+M	+	+	+	
1425			+1/2	+m	+1/2	+m	+		3,000	+	+1/2	+M	+M	+M	+	+	+	
1426			+1/2	+1/2	+1/2	+1/2	+		3,000	+	+M	+M	+M	+M	+	+	+	

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

Solus One Salmonella

Dry kibbles- 375 g test portion size – Protocol ③

Salmonella Braenderup F286

Seeding: storage 2 weeks at ambient temperature (lyophilized culture)

Extension 2021

Aerobic mesophilic flora: <10 CFU/g

N° Sample	Level	Inoculation (CFU/sample)	Reference method: ISO 6579-1*					Alternative method: Solus One <i>Salmonella</i> method									
			MKTn		RVS		Final result	Positive/ Total	ELISA test result Automatic protocol		Confirmatory tests				Final result	Positive/ Total	
			XLD	COLOREX	XLD	COLOREX			O.D. value	Result	XLD	COLOREX	XLD	COLOREX	All confirmatory tests		
7555	1	0	st	st	st	st	-	0/5	0,006	-	st	st	st	st	/	-	0/5
7556			st	st	st	st	-		0,005	-	st	st	st	st	/	-	
7557			st	st	st	st	-		0,005	-	st	st	st	st	/	-	
7558			st	st	st	st	-		0,005	-	st	st	st	st	/	-	
7559			st	st	st	st	-		0,003	-	st	st	st	st	/	-	
7802	2	1,2	+p	+p	+p	+p	+	13/20	3,000	+	+p	+p	+p	+p	+	+	16/20
7803			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7804			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7805			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7806			+p	+p	+p	+p	+		0,049	-	st	st	st	st	/	-	
7807			st	st	st	st	-		0,066	-	st	st	st	st	/	-	
7808			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7809			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7810			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7811			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7812			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7813			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7814			+p	+p	+p	+p	+		0,050	-	st	st	st	st	/	-	
7815			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7816			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7817			+p	+p	+p	+p	+		0,056	-	st	st	st	st	/	-	
7818			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7819			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7820			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7821			+p	+p	+p	+p	+		2,020	+	+p	+p	+p	+p	+	+	
7687	3	6,0	+p	+p	+p	+p	+	5/5	3,000	+	+p	+p	+p	+p	+	+	5/5
7688			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7689			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7690			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7691			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

Solus One *Salmonella*

Bagged spinach – Protocol ④

Extension 2023

Salmonella Derby Ad3057

Seeding protocol: 48h 5±3°C

Aerobic mesophilic flora: 5,5 10⁶ CFU/g

N° Sample	Level	Inoculation (cfu/25g)	Alternative method: ISO 6579-1*						Alternative method: Solus One Salmonella method							
			MKTn		RVS		Final result	Positive/Total	ELISA test result Automatic protocol		Confirmatory tests				Final result	Positive /Total
			XLD	Colorex Salmonella	XLD	Colorex Salmonella			O.D.value	Result	XLD	Colorex Salmonella	XLD	Colorex Salmonella	All confirmatory tests	
2542	1	0	-	-	-	-	0/5	0/5	0,000	-	-M	-M	-M	-M	-	-
2543			-	-	-	-			0,001	-	-M	-M	-M	-M	-	-
2544			-	-	-	-			0,003	-	-M	-M	-M	-M	-	-
2545			-	-	-	-			0,000	-	-M	-M	-M	-M	-	-
2546			-	-	-	-			0,003	-	-M	-M	-M	-M	-	-
2547	2	0,6	-	-	-	-	10/20	10/20	3,000	+	+m	+m	+M	+M	+	+
2548			-	-	-	-			3,000	+	+1/2	+1/2	+M	+M	+	+
2549			-	-	-	-			0,001	-	-M	-M	-m	-m	-	-
2550			-	-	-	-			3,000	+	+1/2	+m	+M	+M	+	+
2551			+M	+M	+M	+M			3,000	+	+1/2	+m	+M	+M	+	+
2552			-	-	-	-			0,007	-	-M	-M	-m	-m	-	-
2553			+M	+M	+M	+M			3,000	+	+1/2	+m	+1/2	+1/2	+	+
2554			-	-	-	-			0,007	-	-M	-M	-M	-M	-	-
2555			-	-	-	-			0,000	-	-M	-M	-M	-M	-	-
2556			-	-	-	-			3,000	+	+m	+m	+M	+M	+	+
2557			+M	+M	+M	+M			3,000	+	+m	+m	+M	+M	+	+
2558			+M	+M	+M	+M			3,000	+	+m	+m	+M	+M	+	+
2559			+M	+M	+M	+M			3,000	+	+m	+m	+M	+M	+	+
2560			+M	+M	+M	+M			0,014	-	-M	-M	-M	-M	-	-
2561			+M	+M	+M	+M			3,000	+	+m	+m	+M	+M	+	+
2562			-	-	-	-			3,000	+	+1/2	+m	+M	+M	+	+
2563			+M	+M	+M	+1/2			3,000	+	+1/2	+m	+M	+M	+	+
2564			-	-	-	-			0,001	-	-M	-M	-M	-M	-	-
2565			+M	+M	+M	+M			0,001	-	-M	-M	-M	-M	-	-
2566			+M	+M	+M	+1/2			0,002	-	-M	-M	-M	-M	-	-
2567	3	2,2	+M	+M	+M	+1/2	4/5	4/5	3,000	+	+m	+m	+M	+M	+	+
2568			+M	+M	+1/2	+1/2			3,000	+	+m	+m	+M	+M	+	+
2569			+M	+M	+M	+1/2			3,000	+	+1/2	+m	+M	+M	+	+
2570			-	-	-	-			3,000	+	+1/2	+m	+M	+M	+	+
2571			+M	+M	+M	+M			3,000	+	+m	+m	+M	+1/2	+	+

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

Solus One Salmonella

Appendix 6 - Inclusivity and exclusivity study: raw data

INCLUSIVITY										
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Solus One Salmonella	XLD	COLOREX	RAPID' Salmonella	Latex
1	<i>Salmonella</i>	Abaetetuba	Ad2318	/	5	3,000	+	+	+	+
2	<i>Salmonella</i>	Aberdeen	CIP 105618	/	2	3,000	+	+	+	+
3	<i>Salmonella</i>	Abortusequi	Ad2321	/	63	0,079	+ yellow H2S-	+	st	+W
					130 (+milk)	0,003	st	st	st	/
					>300 (+milk)	0,031	+ yellow H2S-	+	st	+
					BHI broth	3,000	/	/	/	/
4	<i>Salmonella</i>	Abortusovis	Ad2320	Ovine foetus	43	1,576	+ H2S-	+ white µcolonies	+ pale µcolonies	+
5	<i>Salmonella</i>	Adelaide	Ad2319	Turkey breeding environment	6	0,875	+ yellow	+	+	+
6	<i>Salmonella</i>	Agona	A00V038	Feed for pork	6	3,000	+	+	+	+
7	<i>Salmonella</i>	Anatum	A00E007	Dusts	3	3,000	+	+	+	+
8	<i>Salmonella</i>	arizonae 51:z4,z23	CIP 5523	Turkey meat	5	0,230	+ yellow	+	+	+
9	<i>Salmonella</i>	arizonae 48:z4,z23:-	Ad1850	Poultry environmental sample	2	0,215	+	+ pale colonies	+	+
10	<i>Salmonella</i>	Bardo	Adria 569	Meat for sausage	5	3,000	+	+	+	+
11	<i>Salmonella</i>	Bareilly	Ad 1687	Chocolate industry	1	3,000	+	+	+	+
12	<i>Salmonella</i>	Blockley	Ad 923	Poultry environment	3	3,000	+	+	+	+
13	<i>Salmonella</i>	bongori 66 :z35:-	Ad 599	Environmental sample	26	3,000	+	+ white colonies	+	+W
14	<i>Salmonella</i>	Bovismorificans	Adria 6629	Sausage	2	3,000	+	+	+	+
15	<i>Salmonella</i>	Braenderup	Adria 111	Pork meat	10	3,000	+	+	+	+
16	<i>Salmonella</i>	Brandenburg	Ad 351	Seafood cocktail	5	3,000	+	+	+	+
17	<i>Salmonella</i>	Bredeney	Adria 396	Ground beef	21	3,000	+	+	+	+
18	<i>Salmonella</i>	Caracas	Ad2322	Spice	6	3,000	+	+	+	+
19	<i>Salmonella</i>	Cerro	Ad 689	Dehydrated poultry protein	4	3,000	+	+	+	+
20	<i>Salmonella</i>	Chester	CIP 103543	/	3	3,000	+	+	+	+
21	<i>Salmonella</i>	Cubana	Ad2323	Dust feed environment	7	3,000	+	+	+	+
22	<i>Salmonella</i>	Derby	Ad 1093	Fish fillet	8	3,000	+	+	+	+
23	<i>Salmonella</i>	diarizonae 38:lv:z53	Ad 451	Ewe milk cheese	6	3,000	+	+	+	+
24	<i>Salmonella</i>	diarizonae 61:k:1,5,7	Ad 1300	Raw ewe milk	10	3,000	+	+	+	+
25	<i>Salmonella</i>	Dublin	Ad 529	Beef meat	7	3,000	+	+ white colonies	+ pale colonies	+
26	<i>Salmonella</i>	Emek	Ad 333	Food product	1	3,000	+	+	+ pale colonies	+ (weak on RSAL)
27	<i>Salmonella</i>	Enteritidis	Ad 477	Hen meat	47	3,000	+	+	+	+

INCLUSIVITY										
Nº	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Solus One Salmonella	XLD	COLOREX	RAPID' Salmonella	Latex
28	<i>Salmonella</i> Gallinarum biovar pullorum	Ad 300	Poultry environment	48	0,033	+ (H ₂ S-)	+ small colonies	+/-	-	
				136 (+milk)	0,007	+ small (H ₂ S-)	+ µcolonies	st	+	
				>300 (+milk)	0,009	+ small (H ₂ S-)	+ µcolonies	st	+	
				BHI broth	0,613	/	/	/	/	
29	<i>Salmonella</i> Gaminara	Ad2324	Boar meat	3	3,000	+	+	+	+	
30	<i>Salmonella</i> Give	436	Ground beef	2	3,000	+	+	+	+	
31	<i>Salmonella</i> Guinea	29	Food product	5	0,238	+ yellow (H ₂ S-)	+ pale colonies	+ salmon colonies	+ (weak on RSAL)	
32	<i>Salmonella</i> Hadar	24871	Chicken meat	7	3,000	+	+	+	+	
33	<i>Salmonella</i> Havana	Ad 930	Poultry environment	32	3,000	+	+	+	+	
34	<i>Salmonella</i> Heidelberg	A00E005	Dusts from dairy industry	51	3,000	+	+	+	+	
35	<i>Salmonella</i> houtenae 50:g,z51	Ad 596	Dairy product	30	0,305	+	+	+	+W	
36	<i>Salmonella</i> Hvittingfoss	Ad2325	Raw stuff	63	3,000	+	+	+	+	
37	<i>Salmonella</i> Indiana	Ad 174	White cheese	13	3,000	+	+	+	+	
38	<i>Salmonella</i> indica 1,6,14,25:a:enx	Ad 600	Environmental sample	20	3,000	+ yellow	+	+	+	
39	<i>Salmonella</i> indica11:b:e,n,x	Ad2337	Chicken breeding environment	20	3,000	+	+	+	+	
40	<i>Salmonella</i> Infantis	F401B	Cheese	30	3,000	+	+	+	+	
41	<i>Salmonella</i> Javiana	Ad2326	Turkey meat	22	3,000	+	+	+	+	
42	<i>Salmonella</i> Kedougou	Ad 929	Bovine environmental sample	25	3,000	+	+	+	+	
43	<i>Salmonella</i> Kentucky	Ad1756	Poultry environmental sample	16	3,000	+	+	+	+	
44	<i>Salmonella</i> Kottbus	Adria 1	Poultry environmental sample	25	3,000	+	+	+	+	
45	<i>Salmonella</i> Landau	Ad 499	Food product	22	3,000	+	+	+	+	
46	<i>Salmonella</i> Lille	Adria 37	Food product	26	1,974	+	+	+	+	
47	<i>Salmonella</i> Livingstone	Ad 1107	Dusts	19	3,000	+	+	+	+	
48	<i>Salmonella</i> London	Adria 326	Cooked meat sample	37	3,000	+	+	+	+	
49	<i>Salmonella</i> Luciana	CIP 105626	/	1	3,000	+ yellow	+	+	+	
50	<i>Salmonella</i> Manhattan	Adria 900	Dusts from dairy industry	22	3,000	+	+	+	+	
51	<i>Salmonella</i> Maracaibo	CIP 54143	/	31	3,000	+	+	+	+	
52	<i>Salmonella</i> Marseille	CIP105627	/	48	3,000	+	+	+	+	
53	<i>Salmonella</i> Mbandaka	Ad 914	Mayonnaise	28	3,000	+	+	+	+	
54	<i>Salmonella</i> Meleagridis	505	Raw milk	36	3,000	+	+	+	+	
55	<i>Salmonella</i> Michigan	Ad2327	Low moisture sausage	52	3,000	+	+	+	+	
56	<i>Salmonella</i> Mikawasima	Ad1811	Raw ewe milk	45	3,000	+	+	+	+	
57	<i>Salmonella</i> Minnesota	Ad2328	Feed	53	3,000	+	+	+	+	
58	<i>Salmonella</i> Missisipi	Ad2329	Parakeet	46	3,000	+	+	+	+	

INCLUSIVITY										
Nº	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Solus One Salmonella	XLD	COLOREX	RAPID' Salmonella	Latex
59	<i>Salmonella</i>	Montevideo	Ad912	Raw milk	31	3,000	+	+	+	+
60	<i>Salmonella</i>	Muenchen	CIP 106178	/	9	3,000	+	+	+	+
61	<i>Salmonella</i>	Napoli	Ad 928	Clinical	34	3,000	+	+	+	+
62	<i>Salmonella</i>	Newport	Adria 586	Sausage	24	3,000	+	+	+	+
63	<i>Salmonella</i>	Norwich	Ad1172	Dairy product	27	3,000	+	+	+	+
64	<i>Salmonella</i>	Ohio	Ad1482	Raw cow milk	10	3,000	+	+	+	+
65	<i>Salmonella</i>	Orion	27	/	18	3,000	+	+	+	+
66	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	9	3,000	+	+	+	+
67	<i>Salmonella</i>	Ouakam	Ad1647	Compost	17	3,000	+	+	+	+
68	<i>Salmonella</i>	Panama	Adria 8	Ground beef	14	3,000	+	+	+	+
69	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	43	3,000	+ (H ₂ S -)	+	+ pale colonies	+
70	<i>Salmonella</i>	Paratyphi B	Ad 301	Clinical	15	3,000	+	+	+	+
71	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	63	3,000	+	+	+	+
72	<i>Salmonella</i>	Pomona	CIP105630	/	37	3,000	+ yellow	+	+	+
73	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	27	3,000	+	+	+	+
74	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	30	3,000	+	+	+	+
75	<i>Salmonella</i>	Regent	Adria 328	Duck	49	3,000	+	+	+	+
76	<i>Salmonella</i>	Rissen	Adria 39	Food product	36	3,000	+	+	+	+
77	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	27	3,000	+	+	+	+
78	<i>Salmonella</i>	Saintpaul	Adria F31	Pilchard fillets	19	3,000	+	+	+	+
79	<i>Salmonella</i>	salamae 42,b:e,n,x,z15	Ad 593	Cereals	28	3,000	+	+	+	+
80	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	22	3,000	+	+	+	+
81	<i>Salmonella</i>	Senftenberg	Ad 355	Seafood cocktail	54	3,000	+	+	+	+
82	<i>Salmonella</i>	Stanley	Ad 1688	Chocolate industry	43	3,000	+	+	+	+
83	<i>Salmonella</i>	Stourbridge	Ad2297	Raw milk cheese	10	3,000	+	+	+	+
84	<i>Salmonella</i>	Strasbourg	CIP105632	/	10	3,000	+	+ blue colonies	+ blue colonies	+
85	<i>Salmonella</i>	Tananarive	CIP54142	/	25	3,000	+	+	+	+
86	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	39	3,000	+	+	+	+
87	<i>Salmonella</i>	Thompson	AER301	Poultry	21	3,000	+	+	+	+
88	<i>Salmonella</i>	Typhi	Ad 302	Clinical	39	3,000	+	+	+	+
89	<i>Salmonella</i>	Typhimurium	Ad 1070	Pork meat	11	3,000	+	+	+	+
90	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	51	3,000	+	+	+	+
91	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:1,2	Ad 1335	Poultry environmental sample	22	3,000	+	+	+	+
92	<i>Salmonella</i>	Typhimurium 1,4 [5], II2:i:-	Ad 1334	Ready to cook pork	32	3,000	+	+	+	+
93	<i>Salmonella</i>	Urbana	Ad2334	Shrimps	27	3,000	+	+	+	+

INCLUSIVITY										
Nº	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Solus One Salmonella	XLD	COLOREX	RAPID' <i>Salmonella</i>	Latex
94	<i>Salmonella</i>	Veneziana	Adria 233	Food product	13	3,000	+	+	+	+
95	<i>Salmonella</i>	Virchow	Adria F276	Curry	33	3,000	+	+	+	+
96	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	28	3,000	+	+	+	+
97	<i>Salmonella</i>	Waycross	CIP105634	/	35	3,000	+ yellow	+	+	+
98	<i>Salmonella</i>	Wayne	Ad502	Food product	22	0,318	+	+ small colonies	st	+w
99	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	19	3,000	+	+	+	+
100	<i>Salmonella</i>	Worthington	Adria 3506	Pâté	23	3,000	+	+	+	+
101	<i>Salmonella</i>	Gallinarum	1	Poultry environmental sample	350(+milk)	0,000	st	st	st	/
102	<i>Salmonella</i>	Gallinarum	Ad1840	Chick viscera	62	3,000	+ (H ₂ S-)	+	st	+

EXCLUSIVITY					
Nº	Strain	Reference	Origin	Inoculation level (CFU/ml)	Solus One Salmonella method
1	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	4,90E+05	-
2	<i>Citrobacter diversus</i>	adria 140	Raw milk	1,10E+06	-
3	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	1,40E+06	-
4	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	1,30E+06	-
5	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	6,00E+05	-
6	<i>Enterobacter agglomerans</i>	adria 11	Cheese	4,40E+05	-
7	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	5,30E+05	-
8	<i>Enterobacter cloacae</i>	adria 10	Raw milk	7,10E+05	-
9	<i>Enterobacter intermedius</i>	adria 60	Bean	1,30E+05	-
10	<i>Enterobacter kobei</i>	Ad 342	Ham	3,80E+05	-
11	<i>Cronobacter sakazakii</i>	adria 95	Fermented milk	4,90E+05	-
12	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	5,50E+05	-
13	<i>Escherichia coli</i>	adria 19	Grated carrots	1,80E+05	-
14	<i>Escherichia hermanii</i>	Ad 461	Dessert	2,00E+05	-
15	<i>Escherichia vulneris</i>	adria 132	Veal liver	2,50E+05	-
16	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	2,30E+05	-
17	<i>Klebsiella oxytoca</i>	57	Food product	2,20E+05	-
18	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	2,30E+05	-
19	<i>Kluyvera spp</i>	adria 41	Raw milk	2,00E+05	-
20	<i>Morganella morganii</i>	CIP A236	/	6,00E+05	-
21	<i>Pantoea agglomerans</i>	adria 62	Frozen vegetables	7,40E+04	-
22	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	6,00E+05	-
23	<i>Proteus vulgaris</i>	adria 43	Sliced ham	8,20E+04	-
24	<i>Providencia rettgeri</i>	adria 112	White liquid egg	2,00E+05	-
25	<i>Rhanella aquatilis</i>	adria 69	Molluscs	1,90E+05	-
26	<i>Serratia liquefaciens</i>	26	Egg product	1,20E+05	-
27	<i>Serratia proteomaculans</i>	A00C056	Ham	2,70E+05	-
28	<i>Shigella flexneri</i>	CIP 8248	/	1,90E+05	-
29	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	2,30E+05	-
30	<i>Yersinia enterocolotica</i>	adria 32	Bacon	5,30E+05	-
31	<i>Staphylococcus aureus</i>	Ad153	Rabbit	1,60E+05	-
32	<i>Staphylococcus aureus</i>	A00M071	Cooked tuna	7,00E+04	-
33	<i>Staphylococcus aureus</i>	Ad1711	Raw milk cheese	3,40E+04	-

Appendix 7 - Results obtained by the collaborative laboratories and the expert laboratory

Laboratory A

Aerobic mesophilic flora: 50 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Final result	Alternative method: Solus One Salmonella								Agreement			
	Characteristic colonies (+ / -)				Confirmatory test	Solus One Salmonella result				Confirmatory test from BPW supp enriched				Confirmatory test	Final result				
	RVS		MKTn			Automated ELISA (ELISA 04)		Manual ELISA		Direct streaking		Subculture in RVS							
	XLD	COLOREX	XLD	COLOREX	Latex test	Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test					
A3	-	-	-	-	/	-	0,010	-	0,028	-	-	-	-	/	-	NA			
A7	-	-	-	-	/	-	0,006	-	0,008	-	-	-	-	/	-	NA			
A8	-	-	-	-	/	-	0,004	-	0,000	-	-	-	-	/	-	NA			
A12	-	-	-	-	/	-	0,007	-	0,050	-	-	-	-	/	-	NA			
A16	-	-	-	-	/	-	0,006	-	0,011	-	-	-	-	/	-	NA			
A18	-	-	-	-	/	-	0,005	-	0,032	-	-	-	-	/	-	NA			
A20	-	-	-	-	/	-	0,006	-	0,020	-	-	-	-	/	-	NA			
A21	-	-	-	-	/	-	0,002	-	0,009	-	-	-	-	/	-	NA			
A4	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A6	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A9	+	+	+	+	(+ via MALDI TOF)	+	+	3,000	+	3,000	-	-	+	+	(+ via MALDI TOF)	PA			
A13	+	+	+	+	(+ via MALDI TOF)	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A14	-	-	-	-	/	-	+	3,000	+	3,000	+	+	+	+	+	PD			
A17	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A19	+	+	+	+	+	+	-	0,164	-	0,147	-	-	-	-	/	ND			
A24	-	-	-	-	/	-	+	3,000	+	3,000	+	+	+	+	+	PD			
A1	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A2	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A5	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A10	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A11	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A15	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A22	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			
A23	+	+	+	+	+	+	+	3,000	+	3,000	+	+	+	+	+	PA			

Laboratory B

Aerobic mesophilic flora: 150 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One Salmonella										Agreement		
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One Salmonella result (DYNEX DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result					
	RVS		MKTn				Result (+ / -)	O.D.	Direct streaking		Subculture in RVS								
	XLD	COLOREX	XLD	COLOREX	Latex test				XLD	COLOREX	XLD	COLOREX	Latex test						
B3	-	-	-	-	/	-	-	0,005	-	-	-	-	/	-	-	NA			
B7	-	-	-	-	/	-	-	0,002	-	-	-	-	/	-	-	NA			
B8	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA			
B12	-	-	-	-	/	-	-	0,002	-	-	-	-	/	-	-	NA			
B16	-	-	-	-	/	-	-	0,045	-	-	-	-	/	-	-	NA			
B18	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA			
B20	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA			
B21	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA			
B4	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B6	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B9	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B13	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA			
B14	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B17	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B19	-	-	-	-	/	-	+	3,000	+	+	+	+	+	+	+	PD			
B24	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B1	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B2	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B5	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B10	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B11	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B15	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B22	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			
B23	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA			

Laborator

y C

Aerobic mesophilic flora: 400 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One Salmonella									Final result Agreement			
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One Salmonella result (DSX)		Confirmatory test from BPW supp enriched					Confirmatory test					
	RVS		MKTn				Result (+ / -)		O.D.	Direct streaking		Subculture in RVS							
	XLD	COLOREX	XLD	COLOREX			XLD	COLOREX		XLD	COLOREX	XLD	COLOREX	Latex test					
C3	-	-	-	-	/	-	-	-0,011	-	-	-	-	-	/	-	NA			
C7	-	-	-	-	/	-	-	-0,001	-	-	-	-	-	/	-	NA			
C8	-	-	-	-	/	-	-	-0,005	-	-	-	-	-	/	-	NA			
C12	-	-	-	-	/	-	-	-0,012	-	-	-	-	-	/	-	NA			
C16	-	-	-	-	/	-	-	-0,007	-	-	-	-	-	/	-	NA			
C18	-	-	-	-	/	-	-	-0,009	-	-	-	-	-	/	-	NA			
C20	-	-	-	-	/	-	-	-0,007	-	-	-	-	-	/	-	NA			
C21	-	-	-	-	/	-	-	-0,004	-	-	-	-	-	/	-	NA			
C4	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C6	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C9	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C13	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C14	+	+	+	+	+	+	-	-0,003	-	-	-	-	-	/	-	ND			
C17	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C19	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C24	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C1	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C2	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C5	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C10	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C11	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C15	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C22	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			
C23	+	+	+	+	+	+	+	2,906	+	+	+	+	+	+	+	PA			

Laboratory D

Aerobic mesophilic flora: 220 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One Salmonella										Agreement					
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One Salmonella result (DSX)		Confirmatory test from BPW supp enriched						Confirmatory test	Final result						
	RVS		MKTn				Result (+ / -)	O.D.	Direct streaking			Subculture in RVS										
	XLD	COLOREX	XLD	COLOREX					XLD	COLOREX	XLD	COLOREX	XLD	COLOREX	Latex test							
D3	-	-	-	-	/	-	-	0,006	-	-	-	-	-	-	/	-	NA					
D7	-	-	-	-	/	-	-	-0,012	-	-	-	-	-	-	/	-	NA					
D8	-	-	-	-	/	-	-	-0,008	-	-	-	-	-	-	/	-	NA					
D12	-	-	-	-	/	-	-	-0,011	-	-	-	-	-	-	/	-	NA					
D16	-	-	-	-	/	-	-	-0,012	-	-	-	-	-	-	/	-	NA					
D18	-	-	-	-	/	-	-	-0,007	-	-	-	-	-	-	/	-	NA					
D20	-	-	-	-	/	-	-	-0,014	-	-	-	-	-	-	/	-	NA					
D21	-	-	-	-	/	-	-	-0,014	-	-	-	-	-	-	/	-	NA					
D4	+	+	+	+	+	+	+	2,168	+	+	+	+	+	+	+	+	PA					
D6	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D9	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D13	-	-	-	-	/	-	-	-0,010	-	-	-	-	-	-	/	-	NA					
D14	-	-	-	-	/	-	+	2,941	+	+	+	+	+	+	+	+	PD					
D17	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D19	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D24	-	-	-	-	/	-	-	0,006	-	-	-	-	-	-	/	-	NA					
D1	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D2	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D5	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D10	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D11	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D15	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D22	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					
D23	+	+	+	+	+	+	+	2,941	+	+	+	+	+	+	+	+	PA					

Laboratory E

Aerobic mesophilic flora: 150 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Final result	Alternative method: Solus One Salmonella								Agreement						
	Characteristic colonies (+ / -)				Confirmatory test	Solus One Salmonella result (DSX)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result									
	RVS		MKTn					Result (+ / -)	O.D.	Direct streaking		Subculture in RVS										
	XLD	COLOREX	XLD	COLOREX						XLD	COLOREX	XLD	COLOREX	Latex test								
E3	-	-	-	-	/	-	-	0,009	-	-	-	-	-	/	-	NA						
E7	-	-	-	-	/	-	-	0,024	-	-	-	-	-	/	-	NA						
E8	-	-	-	-	/	-	-	0,005	-	-	-	-	-	/	-	NA						
E12	-	-	-	-	/	-	-	0,003	-	-	-	-	-	/	-	NA						
E16	-	-	-	-	/	-	-	0,012	-	-	-	-	-	/	-	NA						
E18	-	-	-	-	/	-	-	0,010	-	-	-	-	-	/	-	NA						
E20	-	-	-	-	/	-	-	0,010	-	-	-	-	-	/	-	NA						
E21	-	-	-	-	/	-	-	0,012	-	-	-	-	-	/	-	NA						
E4	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E6	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E9	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E13	-	-	-	-	/	-	+	2,917	+	+	+	+	+	+	+	PD						
E14	-	-	-	-	/	-	+	2,917	+	+	+	+	+	+	+	PD						
E17	+	+	+	+	+	+	-	0,011	-	-	-	-	-	/	-	ND						
E19	+	+	+	+	+	+	-	0,012	-	-	-	-	-	/	-	ND						
E24	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E1	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E2	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E5	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E10	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E11	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E15	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E22	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						
E23	+	+	+	+	+	+	+	2,917	+	+	+	+	+	+	+	PA						

Laboratory F

Aerobic mesophilic flora: 420 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Final result	Alternative method: Solus One Salmonella								Agreement								
	Characteristic colonies (+ / -)				Confirmatory test	Latex test		Solus One Salmonella result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result									
	RVS		MKTn					Result (+ / -)	O.D.	Direct streaking		Subculture in RVS												
	XLD	COLOREX	XLD	COLOREX						XLD	COLOREX	XLD	COLOREX											
F3	-	-	-	-	/	-	-	0,007	-	-	-	-	-	/	-	NA								
F7	-	-	-	-	/	-	-	0,015	-	-	-	-	-	/	-	NA								
F8	-	-	-	-	/	-	-	0,014	-	-	-	-	-	/	-	NA								
F12	-	-	-	-	/	-	-	0,021	-	-	-	-	-	/	-	NA								
F16	-	-	-	-	/	-	-	0,016	-	-	-	-	-	/	-	NA								
F18	-	-	-	-	/	-	-	0,014	-	-	-	-	-	/	-	NA								
F20	-	-	-	-	/	-	-	0,014	-	-	-	-	-	/	-	NA								
F21	-	-	-	-	/	-	-	0,016	-	-	-	-	-	/	-	NA								
F4	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F6	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F9	+	+	+	+	+	+	-/-	0,066/0,053/ 0,004	+	+	+	+	+	+	-	ND								
F13	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F14	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F17	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F19	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F24	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F1	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F2	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F5	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F10	+	+	+	+	+	+	-/-	0,072/0,059/ 0,001	+	+	+	+	+	+	-	ND								
F11	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F15	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F22	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								
F23	+	+	+	+	+	+	+	9,999	+	+	+	+	+	+	+	PA								

Laboratory G

Aerobic mesophilic flora: 20 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One Salmonella									Agreement		
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One Salmonella result			Confirmatory test from BPW supp enriched			Confirmatory test	Final result				
	RVS		MKTn				Automated ELISA (DS2)	Manual ELISA	Direct streaking		Subculture in RVS							
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test			
G3	-	-	-	-	/	-	-	0,014	-	0,007	-	-	-	-	/	-	NA	
G7	-	-	-	-	/	-	-	0,004	-	0,005	-	-	-	-	/	-	NA	
G8	-	-	-	-	/	-	-	0,004	-	0,027	-	-	-	-	/	-	NA	
G12	-	-	-	-	/	-	-	0,006	-	0,011	-	-	-	-	/	-	NA	
G16	-	-	-	-	/	-	-	0,011	-	0,028	-	-	-	-	/	-	NA	
G18	-	-	-	-	/	-	-	0,003	-	0,001	-	-	-	-	/	-	NA	
G20	-	-	-	-	/	-	-	0,004	-	0,000	-	-	-	-	/	-	NA	
G21	-	-	-	-	/	-	-	0,004	-	0,010	-	-	-	-	/	-	NA	
G4	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G6	+	+	+	+	+	+	+	0,357	+	3,000	+	+	+	+	+	+	PA	
G9	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G13	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G14	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G17	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G19	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G24	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G1	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G2	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G5	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G10	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G11	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G15	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G22	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	
G23	+	+	+	+	+	+	+	2,960	+	3,000	+	+	+	+	+	+	PA	

Laboratory H

Aerobic mesophilic flora: 270 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Final result	Alternative method: Solus One Salmonella								Agreement		
	Characteristic colonies (+ / -)				Confirmatory test	Solus One Salmonella result				Confirmatory test from BPW supp enriched				Confirmatory test	Final result			
	RVS		MKTn			Automated ELISA (NDS009/SAL1-0096)		Manual ELISA		Direct streaking		Subculture in RVS						
	XLD	COLOREX	XLD	COLOREX	Latex test	Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test	Final result			
H3	-	-	-	-	/	-	0,008	-	0,000	-	-	-	-	/	-	NA		
H7	-	-	-	-	/	-	0,006	-	0,001	-	-	-	-	/	-	NA		
H8	-	-	-	-	/	-	0,006	-	0,003	-	-	-	-	/	-	NA		
H12	-	-	-	-	/	-	0,006	-	0,005	-	-	-	-	/	-	NA		
H16	-	-	-	-	/	-	0,005	-	0,044	-	-	-	-	/	-	NA		
H18	-	-	-	-	/	-	0,005	-	0,034	-	-	-	-	/	-	NA		
H20	-	-	-	-	/	-	0,006	-	0,103	-	-	-	-	/	-	NA		
H21	-	-	-	-	/	-	0,012	-	0,042	-	-	-	-	/	-	NA		
H4	+	+	+	+	+	+	-	0,011	-	0,020	-	-	-	/	-	ND		
H6	+	+	+	+	+	+	+	2,958	+	1,225	+	+	+	+	+	PA		
H9	+	+	+	+	+	+	+	2,958	+	1,603	+	+	+	+	+	PA		
H13	+	+	+	+	+	+	-	0,012	-	0,004	-	-	-	-	/	ND		
H14	+	+	+	+	+	+	+	2,958	+	1,563	+	+	+	+	+	PA		
H17	+	+	+	+	+	+	+	2,958	+	1,915	+	+	+	+	+	PA		
H19	-	-	-	-	/	-	+	2,958	+	2,956	+	+	+	+	+	PD		
H24	+	+	+	+	+	+	+	2,958	+	2,423	+	+	+	+	+	PA		
H1	+	+	+	+	+	+	+	2,958	+	2,956	+	+	+	+	+	PA		
H2	+	+	+	+	+	+	+	2,958	+	2,956	+	+	+	+	+	PA		
H5	+	+	+	+	+	+	+	2,958	+	1,822	+	+	+	+	+	PA		
H10	+	+	+	+	+	+	+	2,958	+	2,338	+	+	+	+	+	PA		
H11	+	+	+	+	+	+	+	2,958	+	2,292	+	+	+	+	+	PA		
H15	+	+	+	+	+	+	+	2,958	+	2,238	+	+	+	+	+	PA		
H22	+	+	+	+	+	+	+	2,958	+	2,746	+	+	+	+	+	PA		
H23	+	+	+	+	+	+	+	2,958	+	2,634	+	+	+	+	+	PA		

Laboratory I

Aerobic mesophilic flora: 270 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Final result	Alternative method: Solus One Salmonella								Agreement				
	Characteristic colonies (+ / -)				Confirmatory test	Solus One Salmonella result (DSX)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result							
	RVS		MKTn					O.D.	Direct streaking		Subculture in RVS									
	XLD	COLOREX	XLD	COLOREX	Latex test			Result (+ / -)	XLD	COLOREX	XLD	COLOREX	Latex test							
I3	-	-	-	-	/	-	-	0,005	-	-	-	-	/	-	-	NA				
I7	-	-	-	-	/	-	-	0,002	-	-	-	-	/	-	-	NA				
I8	-	-	-	-	/	-	-	0,002	-	-	-	-	/	-	-	NA				
I12	-	-	-	-	/	-	-	0,001	-	-	-	-	/	-	-	NA				
I16	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA				
I18	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA				
I20	-	-	-	-	/	-	-	0,002	-	-	-	-	/	-	-	NA				
I21	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA				
I4	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I6	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I9	+	+	+	+	+	+	-	0,001	-	-	-	-	/	-	-	ND				
I13	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I14	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I17	+	+	+	+	+	+	-	0,001	-	-	-	-	/	-	-	ND				
I19	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I24	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I1	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I2	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I5	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I10	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I11	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I15	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I22	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				
I23	+	+	+	+	+	+	+	2,951	+	+	+	+	+	+	+	PA				

Laboratory J

Aerobic mesophilic flora: 270 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Final result	Alternative method: Solus One Salmonella								Agreement				
	Characteristic colonies (+ / -)				Confirmatory test	Solus One Salmonella result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result							
	RVS		MKTn					O.D.	Direct streaking		Subculture in RVS									
	XLD	COLOREX	XLD	COLOREX	Latex test			Result (+ / -)	XLD	COLOREX	XLD	COLOREX	Latex test							
J3	-	-	-	-	/	-	-	0,005	-	-	-	-	/	-	-	NA				
J7	-	-	-	-	/	-	-	0,006	-	-	-	-	/	-	-	NA				
J8	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA				
J12	-	-	-	-	/	-	-	0,004	-	-	-	-	/	-	-	NA				
J16	-	-	-	-	/	-	-	0,001	-	-	-	-	/	-	-	NA				
J18	-	-	-	-	/	-	-	0,019	-	-	-	-	/	-	-	NA				
J20	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA				
J21	-	-	-	-	/	-	-	0,000	-	-	-	-	/	-	-	NA				
J4	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J6	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J9	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J13	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J14	-	-	-	-	/	-	-	0,007	-	-	-	-	/	-	-	NA				
J17	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J19	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J24	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J1	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J2	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J5	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J10	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J11	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J15	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J22	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
J23	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				

Laboratory K

Aerobic mesophilic flora: 940000 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Final result	Alternative method: Solus One Salmonella								Agreement							
	Characteristic colonies (+ / -)				Confirmatory test	Latex test		Solus One Salmonella result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result								
	RVS		MKTn					Result (+ / -)	O.D.	Direct streaking		Subculture in RVS											
	XLD	COLOREX	XLD	COLOREX						XLD	COLOREX	XLD	COLOREX	Latex test									
K3	-	-	-	-	/	-	-	0,004	-	-	-	-	-	/	-	NA							
K7	-	-	-	-	/	-	-	0,005	-	-	-	-	-	/	-	NA							
K8	-	-	-	-	/	-	-	0,003	-	-	-	-	-	/	-	NA							
K12	-	-	-	-	/	-	-	0,008	-	-	-	-	-	/	-	NA							
K16	-	-	-	-	/	-	-	0,005	-	-	-	-	-	/	-	NA							
K18	-	-	-	-	/	-	-	0,003	-	-	-	-	-	/	-	NA							
K20	-	-	-	-	/	-	-	0,007	-	-	-	-	-	/	-	NA							
K21	-	-	-	-	/	-	-	0,008	-	-	-	-	-	/	-	NA							
K4	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K6	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K9	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K13	-	-	-	-	/	-	-	0,009	-	-	-	-	-	/	-	NA							
K14	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K17	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K19	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K24	+	+	+	+	+	+	-	0,002	-	-	-	-	-	/	-	ND							
K1	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K2	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K5	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K10	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K11	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K15	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K22	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							
K23	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA							

Laboratory L

Aerobic mesophilic flora: 300 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One Salmonella									Agreement					
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One Salmonella result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result							
	RVS		MKTn				Result (+ / -)	O.D.	Direct streaking		Subculture in RVS										
	XLD	COLOREX	XLD	COLOREX	Latex test				XLD	COLOREX	XLD	COLOREX	Latex test								
L3	-	-	-	-	/	-	-	0,005	-	-	-	-	/	-	-	NA					
L7	-	-	-	-	/	-	-	0,009	-	-	-	-	/	-	-	NA					
L8	-	-	-	-	/	-	-	0,004	-	-	-	-	/	-	-	NA					
L12	-	-	-	-	/	-	-	0,006	-	-	-	-	/	-	-	NA					
L16	-	-	-	-	/	-	-	0,008	-	-	-	-	/	-	-	NA					
L18	-	-	-	-	/	-	-	0,005	-	-	-	-	/	-	-	NA					
L20	-	-	-	-	/	-	-	0,005	-	-	-	-	/	-	-	NA					
L21	-	-	-	-	/	-	-	0,003	-	-	-	-	/	-	-	NA					
L4	-	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L6	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L9	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L13	-	-	-	-	/	-	+	3,000	+	+	+	+	+	+	+	PD					
L14	-	-	-	-	/	-	+	3,000	+	+	+	+	+	+	+	PD					
L17	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L19	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L24	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L1	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L2	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L5	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L10	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L11	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L15	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L22	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					
L23	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA					

Laboratory M

Aerobic mesophilic flora: 210 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Final result	Alternative method: Solus One Salmonella								Agreement				
	Characteristic colonies (+ / -)				Confirmatory test	Solus One Salmonella result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result							
	RVS		MKTn					O.D.	Direct streaking		Subculture in RVS									
	XLD	COLOREX	XLD	COLOREX	Latex test			Result (+ / -)	XLD	COLOREX	XLD	COLOREX	Latex test							
M3	-	-	-	-	/	-	-	0,011	-	-	-	-	-	/	-	NA				
M7	-	-	-	-	/	-	-	0,006	-	-	-	-	-	/	-	NA				
M8	-	-	-	-	/	-	-	0,006	-	-	-	-	-	/	-	NA				
M12	-	-	-	-	/	-	-	0,016	-	-	-	-	-	/	-	NA				
M16	-	-	-	-	/	-	-	0,014	-	-	-	-	-	/	-	NA				
M18	-	-	-	-	/	-	-	0,027	-	-	-	-	-	/	-	NA				
M20	-	-	-	-	/	-	-	0,034	-	-	-	-	-	/	-	NA				
M21	-	-	-	-	/	-	-	0,018	-	-	-	-	-	/	-	NA				
M4	-	-	-	-	/	-	+	3,000	+	+	+	+	+	+	+	PD				
M6	+	+	+	+	+	+	+	0,277	+	+	+	+	+	+	+	PA				
M9	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M13	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M14	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M17	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M19	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M24	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M1	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M2	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M5	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M10	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M11	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M15	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M22	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				
M23	+	+	+	+	+	+	+	3,000	+	+	+	+	+	+	+	PA				

Laboratory N

Aerobic mesophilic flora: 280 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Final result	Alternative method: Solus One Salmonella								Final result	Agreement					
	Characteristic colonies (+ / -)				Confirmatory test	Solus One Salmonella result (DSX)		Confirmatory test from BPW supp enriched				Confirmatory test										
	RVS		MKTn					O.D.	Direct streaking		Subculture in RVS											
	XLD	COLOREX	XLD	COLOREX	Latex test			Result (+ / -)	XLD	COLOREX	XLD	COLOREX	Latex test									
N3	-	-	-	-	/	-	-	0,015	-	-	-	-	-	/	-	-	NA					
N7	-	-	-	-	/	-	-	0,028	-	-	-	-	-	/	-	-	NA					
N8	-	-	-	-	/	-	-	0,005	-	-	-	-	-	/	-	-	NA					
N12	-	-	-	-	/	-	-	0,009	-	-	-	-	-	/	-	-	NA					
N16	-	-	-	-	/	-	-	0,006	-	-	-	-	-	/	-	-	NA					
N18	-	-	-	-	/	-	-	0,006	-	-	-	-	-	/	-	-	NA					
N20	-	-	-	-	/	-	-	0,069	-	-	-	-	-	/	-	-	NA					
N21	-	-	-	-	/	-	-	0,007	-	-	-	-	-	/	-	-	NA					
N4	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N6	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N9	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N13	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N14	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N17	+	+	+	+	+	+	-	0,005	-	-	-	-	-	/	-	-	ND					
N19	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N24	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N1	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N2	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N5	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N10	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N11	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N15	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N22	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					
N23	+	+	+	+	+	+	+	2,960	+	+	+	+	+	+	+	+	PA					

Laboratory O

Aerobic mesophilic flora: 140 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One Salmonella										Agreement				
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One Salmonella result				Confirmatory test from BPW supp enriched				Confirmatory test	Final result					
	RVS		MKTn				Automated ELISA (Elisa 02)		Manual ELISA		Direct streaking		Subculture in RVS								
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test						
	-	-	-	-	/	-	-	0,008	-	0,007	-	-	-	-	/	-	NA				
03	-	-	-	-	/	-	-	0,007	-	0,006	-	-	-	-	/	-	NA				
07	-	-	-	-	/	-	-	0,006	-	0,006	-	-	-	-	/	-	NA				
08	-	-	-	-	/	-	-	0,008	-	0,009	-	-	-	-	/	-	NA				
012	-	-	-	-	/	-	-	0,005	-	0,006	-	-	-	-	/	-	NA				
016	-	-	-	-	/	-	-	0,007	-	0,006	-	-	-	-	/	-	NA				
018	-	-	-	-	/	-	-	0,007	-	0,008	-	-	-	-	/	-	NA				
020	-	-	-	-	/	-	-	0,007	-	0,008	-	-	-	-	/	-	NA				
021	-	-	-	-	/	-	-	0,008	-	0,009	-	-	-	-	/	-	NA				
04	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
06	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
09	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
013	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
014	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
017	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
019	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
024	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
01	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
02	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
05	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
010	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
011	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
015	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
022	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				
023	+	+	+	+	+	+	+	2,954	+	2,952	+	+	+	+	+	+	PA				

Laboratory P=ADRIA

Aerobic mesophilic flora: 180 CFU/g

N° Sample	Reference method: ISO 6579-1 [♦] (2017)							Alternative method: Solus One Salmonella										Agreement			
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One Salmonella result				Confirmatory test from BPW supp enriched				Confirmatory test	Final result					
	RVS		MKTTn				Automated ELISA (DYNEX 2)		Manual ELISA		Direct streaking		Subculture in RVS								
	XLD	COLOREX	XLD	COLOREX			Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test						
P3	-	-	-	-	/	-	-	0,011	-	0,129	-	-	-	-	/	-	NA				
P7	-	-	-	-	/	-	-	0,013	-	0,045	-	-	-	-	/	-	NA				
P8	-	-	-	-	/	-	-	0,006	-	0,030	-	-	-	-	/	-	NA				
P12	-	-	-	-	/	-	-	0,003	-	0,127	-	-	-	-	/	-	NA				
P16	-	-	-	-	/	-	-	0,008	-	0,066	-	-	-	-	/	-	NA				
P18	-	-	-	-	/	-	-	0,005	-	0,058	-	-	-	-	/	-	NA				
P20	-	-	-	-	/	-	-	0,004	-	0,083	-	-	-	-	/	-	NA				
P21	-	-	-	-	/	-	-	0,005	-	0,036	-	-	-	-	/	-	NA				
P4	+	+	+	+	+	+	+	3,000	+	3,019	+	+	+	+	+	+	PA				
P6	+	+	+	+	+	+	+	3,000	+	2,915	+	+	+	+	+	+	PA				
P9	+	+	+	+	+	+	+	3,000	+	2,884	+	+	+	+	+	+	PA				
P13	+	+	+	+	+	+	+	3,000	+	2,906	+	+	+	+	+	+	PA				
P14	+	+	+	+	+	+	+	3,000	+	2,867	+	+	+	+	+	+	PA				
P17	+	+	+	+	+	+	-	0,008	-	0,178	-	-	-	-	/	-	ND				
P19	+	+	+	+	+	+	+	3,000	+	2,974	+	+	+	+	+	+	PA				
P24	+	+	+	+	+	+	-	0,014	-	0,066	-	-	-	-	/	-	ND				
P1	+	+	+	+	+	+	+	3,000	+	3,019	+	+	+	+	+	+	PA				
P2	+	+	+	+	+	+	+	3,000	+	2,974	+	+	+	+	+	+	PA				
P5	+	+	+	+	+	+	+	3,000	+	3,019	+	+	+	+	+	+	PA				
P10	+	+	+	+	+	+	+	3,000	+	2,888	+	+	+	+	+	+	PA				
P11	+	+	+	+	+	+	+	3,000	+	2,863	+	+	+	+	+	+	PA				
P15	+	+	+	+	+	+	+	3,000	+	2,924	+	+	+	+	+	+	PA				
P22	+	+	+	+	+	+	+	3,000	+	2,959	+	+	+	+	+	+	PA				
P23	+	+	+	+	+	+	+	3,000	+	2,934	+	+	+	+	+	+	PA				

♦ Analyses performed according to the COFRAC accreditation

Appendix 8 – RLOD

RLOD calculation program for comparing laboratories/methods, version 1, dated 2017-06-28
Download: www.wiwiiss.fu-berlin.de/fachbereich/vwl/iso/ehemalige/wilrich/index.html

General data									
Microorganism			Matrix			Date of experiment			
Salmonella Enteritidis 657			Custard			22/10/2018			
Results by method									
Method	Method effect F_i	Log method effect f_i	SD of log method effect s_f	$\text{LOD}_{50\%}$ = 50% limit of detection in cfu per sample size			$\text{LOD}_{95\%}$ = 95% limit of detection in cfu per sample size		
Reference	1.600	0.470	0.116	0.43	0.34	0.55	1.87	1.48	2.36
Alternative	1.323	0.280	0.114	0.52	0.42	0.86	2.26	1.80	2.84
Conclusions	The methods are <u>not significantly</u> different at the 5% significance level (change in deviance of the model with method effects to the null model $D_{\text{method}} = 1.4$ with 1 degree of freedom, p-value 0.24)								
	The relative limit of detection (RLOD) of the alternative method, as compared to the reference method, is 1.21 with a 90% confidence interval of 0.93 - 1.58								
Results by laboratories									
No.	Laboratory Designation Laboratory	Lab effect F_i	Log lab effect f_i	SD of log lab effect s_f	because every inoculated sample is positive (except for $d^l = 0$)				
1	A	1.288	0.253	0.310					
2	B	1.288	0.253	0.310					
3	C	2.133	0.757	0.349					
4	D	0.899	-0.106	0.312					
5	E	1.068	0.066	0.310					
6	F	0.837	-0.178	0.313					
7	G	**	**						
8	H	1.288	0.253	0.310					
9	I	1.600	0.470	0.318					
10	J	1.600	0.470	0.318					
11	K	1.288	0.253	0.310					
12	L	1.600	0.470	0.318					
13	M	2.133	0.757	0.349					
14	N	2.133	0.757	0.349					
15	O	**	**						
Combined results		1.445	0.368	0.081	because every inoculated sample is positive (except for $d^l = 0$)				
Conclusions		The probabilities of detection (POD) of the laboratories are <u>not significantly</u> different at the 5% significance level (change in deviance of the model with laboratory effects to the null model $D_{\text{lab}} = 12.97$ with 14 degrees of freedom, p-value 0.53).							