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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

BACGene *Salmonella* spp. method

(Certificate number: EGS 38/01 - 03/15)

for *Salmonella* detection in in foods products, pet food and animal feed (25 g test portion), production environmental samples, pet food (375 g test portion), milk powders, infant formula with and without probiotics (375 g test portion), heat-processed milk and dairy products (375 g test portion)

Qualitative method

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This report consists of 178 pages, including 7 appendices.

Only copies including the totality of this report are authorised.

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

Version 0

February 22, 2023.

Quality Assurance documents related to this study can be consulted upon request from **Gold Standard Diagnostics Freiburg GmbH**.

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	▪ EN ISO 16140-1 (June 2016): Microbiology of the food chain - Method validation - *Part 1: Vocabulary* ▪ EN ISO 16140-2 (June 2016): Microbiology of the food chain - Method validation - *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR Technical Rules (PR Revision 7)
Reference method♦	▪ ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* -Part 1: Detection of *Salmonella* spp. *Annex D was not carried out during the validation study.* ▪ 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
Alternative method	***BACGene Salmonella* spp.**
Scope	☒ **Food products (25 g test portion)** ☒ **Pet food and animal feed** (25 g test portion) ☒ **Production environmental samples** ☒ **Pet food** (375 g test portion) ☒ **Milk powders, infant formula with and without probiotics** (375 g test portion) ☒ **Heat-processed milk and dairy products** (375 g test portion) with PR*Eraser* protocol ☒ **Environmental samples** with PR*Eraser* protocol
Certification organism	AFNOR Certification (http://nf-validation.org/)

♦ Analyses performed according to the COFRAC accreditation

1 AIM OF THE STUDY

The BAC*Gene Salmonella* spp. method for *Salmonella* spp. detection was validated in March 2015 for a broad range of foods (Certificate number: EGS 38/01 - 03/15).

Date	Study	Validation standard	ISO method
March 2015	Initial validation: ▪ Food products	ISO 16140 (2003)	ISO 6579 (2003)
May 2015	Extension study: ▪ Pet food and animal feed (25 g test portion) ▪ Production environmental samples ▪ Pet foods (375 g test portion)	ISO 16140 (2003)	ISO 6579 (2003)
July 2015	Extension study: ▪ Milk powders, infant formula with and without probiotics (375 g test portion)	ISO 16140 (2003)	ISO 6579 (2003)
March 2019	Renewal study	ISO 16140-2 (20016)	ISO 6579-1 (2017)
November 2019	Extension for the use of FastFinder software for interpretation of data generated by AriaMx from Agilent and CFX96 Touch™ Deep Well from Bio-Rad.	ISO 16140-2 (20016)	ISO 6579-1 (2017)
December 2021	Extension for the use of the optional PR*Eraser* BAC*Gene* pre-treatment step to remove free-DNA from samples prior to lysis for: ▪ Heat-processed milk and dairy products (up to 375 g) ▪ Production environmental samples (25 g test portion or sample device)	ISO 16140-2 (20016)	ISO 6579-1 (2017) ISO 6578-1/A1 (2020)
February 2023	Renewal study	ISO 16140-2 (20016)	ISO 6579-1 (2017)

2 METHOD PROTOCOLS

2.1 Alternative method

The flow diagram of the alternative method is provided in **Appendix 1**.
The alternative method protocol is composed of three steps:

- The enrichment step
- The PR*Eraser* BAC*Gene* pre-treatment (optional for heat processed milk and dairy products and production environmental samples)
- The *Salmonella* detection by the BAC*Gene Salmonella* spp. method.

2.1.1 Enrichment step

The different enrichment protocols are described in **Table 1**.

Table 1 – Enrichment protocols

Categories	Enrichment					DNA extraction
	Test portion	Medium	Temperature	Time	Dilution	PR*Eraser* step
Food products *(25 g test portion)* *(except milk and dairy products)*	25 g	BPW	37°C ± 1°C	20 h ± 4 h	1:10	No
Milk and dairy products *(25 g test portion)*	25 g	BPW	41.5°C ± 1°C	21 h ± 3 h	1:10	No
Production environmental samples	25 g	+ 225 ml BPW	37°C ± 1°C	21 h ± 3 h	1:10	Yes (Optional)
	1 swab	1 swab + 10 ml BPW				
	1 wipe or sponge	+ 225 ml BPW or + 100 ml BPW				
Pet food *(375 g test portion)*	Up to 375 g	pre-warmed BPW	37°C ± 1°C	21 h ± 3 h	1:10	No
Pet food and animal feed *(25 g test portion)*	25 g	BPW	37°C ± 1°C	21 h ± 3 h	1:10	No
Milk powders, infant formula with and without probiotics *(375 g test portion)*	Up to 375 g	Pre-warmed BPW (double strength BPW for milk powders with probiotics)	37°C ± 1°C	21 h ± 3 h	1:10	No
Heat-processed milk and dairy products *(375 g test portion)*	Up to 375 g	Pre-warmed BPW / double strength BPW according to ISO 6887 parts	37 ± 1°C	21 h ± 3 h	1 :10	Yes (optional)

2.1.2 PREraser BACGene

Principle

In microbiological workflows with PCR (Polymerase Chain Reaction) as a detection method, free bacterial DNA in enrichments can sometimes cause problems in the interpretation of results. PCR does not distinguish between DNA from living and dead bacteria and as PCR is a highly sensitive method and DNA is a rather stable molecule, the dilution factors introduced in the workflow (e.g. enrichment) do not always solve the problem. Free DNA from dead bacteria can thus be detected by PCR and might produce misleading results (culturally unconfirmed PCR-positives).

The PR*Eraser* BAC*Gene* kit eliminates free DNA for *Listeria* and *Salmonella* prior to the lysis step by a simple enzymatic digestion and thus reduces PCR signals from free DNA by 2 - 3 log (> 5 Cq's). Living cells will not be affected by the pre-treatment.

Protocol

The following steps are applied prior to lysis step described in the kit inserts of the methods for which this protocol is applicable:

- Transfer 10 µl of PR*Eraser* working solution; carefully mix by pipetting up and down 3 - 5 times (dilution vial + PR*Eraser* stock solution) into a well of the 8-tube plate/strip
- Add 100 µl of the enrichment broth
- Prepare a negative control (10 µl PR*Eraser* working solution + 100 µl of the negative enrichment control)
- Close the 8-tube strips with domed caps
- Homogenize by vortexing carefully (3 - 5 repetitions at half speed immediately after adding the enrichment)
- Place the tubes in a centrifuge and spin down samples for 30 seconds (4000 g to 2 000 g)
- Place the tubes onto the heating block at 37°C ± 1°C for 30 minutes
- Inactive the PR*Eraser* solution by placing the tubes on the heating block at 95°C ± 1°C for 10 minutes
- Transfer the appropriate amount of the PR*Eraser* treated samples to a lysis plate.

2.1.3 Salmonella detection – BACGene Salmonella

Principle

The BAC*Gene Salmonella* spp. method is a qualitative real-time Polymerase Chain Reaction (PCR) assay for the detection of *Salmonella* spp. in foods, feed and production environmental samples. DNA amplification and detection methods take advantage of the nucleotide sequence conservation found in bacterial genomes that allows highly specific and sensitive detection of pathogenic bacteria. After enrichment, DNA is extracted by a simple thermal/enzymatic lysis step and rapidly analyzed by real-time PCR. By means of specific primers, a nucleotide sequence of *Salmonella* is amplified during PCR. The amplified fragments are detected via FAM or R6G fluorescence-labeled hybridization probes quenched by non-fluorescent quencher (NFQ). An internal positive control (IPC) is included in the MasterMix. IPC DNA is amplified in parallel and detected using a Cy5 fluorescence-labeled hybridization probe quenched by NFQ. IPC detection indicates proper functioning of the PCR. Presence of *Salmonella* spp. can be detected within 2 h after enrichment.

The following options are available with the BAC*Gene Salmonella* spp. method:

- PR*Eraser* BAC*Gene* can be used for removal of free DNA prior to lysis.
- PCR can be performed on the Agilent AriaMx, Bio-Rad CFX96 Touch™, or Bio-Rad CFX96 Touch™ Deep Well instruments.
- Data can be evaluated by either the BACGene Evaluation Sheet or by FastFinder software.

Protocol

The different steps are the following:

- Enrichment: the protocols are described in Table 1
- Sample pre-treatment using the PR*Eraser* BAC*Gene*
- DNA extraction on 10 µl of PR*Eraser* treated sample or untreated sample according to the BAC*Gene Salmonella* spp. kit protocol
- PCR on 5 µl DNA extract (+ 20 µl Master Mix) using the CFX96 from Bio-Rad (Deep Well or Standard block) or the AriaMx from Agilent
- Confirmation: subculture of 0.1 ml BPW in 10 ml RVS broth, incubation 24 h ± 3 h at 41.5°C ± 1°C, streaking onto XLD and additionally onto another chromogenic

media, e.g. ASAP® *Salmonella* (bioMérieux), latex test (OXOID) or a biochemical gallery onto typical colonies without a purification step if well-isolated colonies are available.

It is possible to store the BPW enrichment media for 72 h at 5°C ± 3°C to offer sufficient practicability to the users.

2.1.4 Restriction

There is no restriction for use.

2.2 Reference method◆

The initial study and extension studies (2015) were run using the ISO 6579 (2002).

The renewal and extension study (2019) was run using the ISO 6579-1 (February 2017) - Microbiology of food and animal feeding stuffs - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp..

The reference method used for the extension (2021) and this renewal study corresponds to:

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

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

◆ Analysis performed according to the COFRAC accreditation

2.3 Study design

The study is **a paired study design** as the reference and the alternative methods have the same enrichment procedure, except for Milk and dairy products (25 g test portion) for which the enrichment step was performed at 41.5°C. 375 g test portion was used for the reference method when it was the case for the alternative method.

3 INITIAL VALIDATION, EXTENSION AND RENEWAL STUDIES: RESULTS

3.1 Method comparison study

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

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.
For any comment on the alternative method, please contact AFNOR Certification at http://nf-validation.afnor.org/contact-2/.

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

Taking into account all the studies, 723 samples were tested providing 345 (CFX96) or 344 (AriaMx) positive results and 378 (CFX96) or 379 (AriaMx) negative results.
For the extension study performed in 2021, 129 samples were analysed (using the optional PR*Eraser* step) providing 62 positive and 67 negative results for both thermocyclers (CFX96 and AriaMx).

The distribution per tested category and type is given in Tables 2 and 3.

Table 2 – Distribution per tested category and type (CFX96)

Categories		Types		Number of samples tested		
				Positive samples	Negative samples	Total
1	Meat and meat products (25 g)	a	Fresh and frozen meat	16	11	27
		b	RTE, RTRH, RTC	12	11	23
		c	Delicatessen	7	13	20
			Total	35	35	70
2	Milk and dairy products (25 g)	a	Raw milk, fermented milk and cheese	12	13	25
		b	Milk powder, pasteurised milk and cheese	11	10	21
		c	Dairy desserts	8	12	20
			Total	31	35	66
3	Produces (25 g)	a	Leafy greens and sprouts	9	19	28
		b	RTE	12	8	20
		c	RTC and RTRH preparations	9	12	21
			Total	30	39	69
4	Eggs and egg products (25 g)	a	Liquid eggs	10	10	20
		b	Egg powders	10	10	20
		c	RTE egg-based preparation	10	12	22
			Total	30	32	62
5	Fish and seafood products (25 g)	a	Raw	10	10	20
		b	RTE, RTRH, RTC	10	10	20
		c	Smoked and cured	10	10	20
			Total	30	30	60
6	Pet food and animal feed (25 g)	a	Ingredients	13	9	22
		b	Livestock feed	8	14	22
		c	Pet food	12	10	22
			Total	33	33	66
7	Pet food (375g)	a	Ingredients	11	9	20
		b	High moisture products	9	11	20
		c	Low moisture products	10	14	24
			Total	30	34	64
8	Mil powders, infant formula with and without probiotics (375 g)	a	Milk powder, pasteurised milk and cheese	11	13	24
		b	Infant formula without probiotics	10	10	20
		c	Infant formula with probiotics	12	11	23
			Total	33	34	67
9	Production environmental samples (25 g or sampling device)	a	Process and cleaning waters	9	11	20
		b	Dusts, wastes	7	13	20
		c	Swabs, sponges, wipes	15	15	30
			Total	31	39	70
10	Heat-processed milk and dairy products (375 g) PR*Eraser*)	a	Pasteurized dairy products including milk, cheeses, creams etc…	12	13	25
		b	Milk powder and Infant formula without probiotics	11	9	20
		c	Infant formula with probiotics	8	12	20
			Total	31	34	65
11	Production environmental samples (25 g or sampling device) PR*Eraser*	a	Surfaces	10	11	21
		b	Dusts, residues	11	10	21
		c	Process and cleaning waters	10	12	22
			Total	31	33	64
Total - Extension study 2021 (PR*Eraser*)				62	67	129
Total - All categories				345	378	723

Table 3 – Distribution per tested category and type (AriaMx)

Categories		Types		Number of samples tested		
				Positive samples	Negative samples	Total
1	Meat and meat products (25 g)	a	Fresh and frozen meat	16	11	27
		b	RTE, RTRH, RTC	12	11	23
		c	Delicatessen	7	13	20
			Total	35	35	70
2	Milk and dairy products (25 g)	a	Raw milk, fermented milk and cheese	12	13	25
		b	Milk powder, pasteurised milk and cheese	10	11	21
		c	Dairy desserts	8	12	20
			Total	30	36	66
3	Produces (25 g)	a	Leafy greens and sprouts	9	19	28
		b	RTE	12	8	20
		c	RTC and RTRH preparations	9	12	21
			Total	30	39	69
4	Eggs and egg products (25 g)	a	Liquid eggs	10	10	20
		b	Egg powders	10	10	20
		c	RTE egg-based preparation	10	12	22
			Total	30	32	62
5	Fish and seafood products (25 g)	a	Raw	10	10	20
		b	RTE, RTRH, RTC	10	10	20
		c	Smoked and cured	10	10	20
			Total	30	30	60
6	Pet food and animal feed (25 g)	a	Ingredients	13	9	22
		b	Livestock feed	8	14	22
		c	Pet food	12	10	22
			Total	33	33	66
7	Pet food (375 g)	a	Ingredients	11	9	20
		b	High moisture products	9	11	20
		c	Low moisture products	10	14	24
			Total	30	34	64
8	Mil powders, infant formula with and without probiotics (375 g)	a	Milk powder, pasteurised milk and cheese	11	13	24
		b	Infant formula without probiotics	10	10	20
		c	Infant formula with probiotics	12	11	23
			Total	33	34	67
9	Production environmental samples (25 g or sampling device)	a	Process and cleaning waters	9	11	20
		b	Dusts, wastes	7	13	20
		c	Swabs, sponges, wipes	15	15	30
			Total	31	39	70
10	Heat-processed milk and dairy products (375 g) PREraser	a	Pasteurized dairy products including milk, cheeses, creams etc…	12	13	25
		b	Milk powder and Infant formula without probiotics	11	9	20
		c	Infant formula with probiotics	8	12	20
			Total	31	34	65
11	Production environmental samples (25 g or sampling device) PREraser	a	Surfaces	10	11	21
		b	Dusts, residues	11	10	21
		c	Process and cleaning waters	10	12	22
			Total	31	33	64
Total - Categories tested with PREraser				62	67	129
Total - All categories				344	379	723

3.1.1.2 Artificial contamination of samples

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

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

	Thermocycler		Naturally contaminated	Artificial contamination						Total
				Seeding protocol			Spiking protocol			
				≤ 3 CFU	3 < x ≤ 10 CFU	10<x<30 CFU	≤ 5 CFU	5 < x ≤ 10 CFU	10<x<30 CFU	
All categories	Bio-Rad CFX96 Touch™ Deep Well	Number of samples	50	85	21	0	161	28	0	**345**
		%	14,5%	24,6%	6,1%	0,0%	46,7%	8,1%	0,0%	100,0%
	AriaMx	Number of samples	50	85	21	0	160	28	0	**344**
		%	14,5%	24,7%	6,1%	0,0%	46,5%	8,1%	0,0%	100,0%

Combining all the categories, 14.5 % of the samples were naturally contaminated.

3.1.1.3 Protocols applied during the validation study

Incubation times

The minimum incubation was applied for each protocol:

Categories	Enrichment broth incubation time and temperature
Food products *(25 g test portion)* *(except milk and dairy products)*	**16 h at 37°C**
Milk and dairy products *(25 g test portion)*	**18 h at 41,5°C**
Production environmental samples **Pet food** *(375 g test portion)* **Pet food and animal feed** *(25 g test portion)* **Milk powders, infant formula with and without probiotics** *(375 g test portion)* **Heat-processed milk and dairy products** *(375 g test portion*	**18 h at 37°C**

Thermocyclers

Two thermocyclers were used:

- the Bio-Rad CFX96 Touch™ Deep Well
- the Agilent AriaMx thermocyclers

Interpretation of data

The PCR results were interpreted using the BAC*Gene* Evaluation Sheet (version 2).

Confirmation protocols

All the samples (with positive or negative PCR tests) were confirmed by a subculture in RVS broth (0.1 ml + 10 ml) incubated for 24 h ± 3 h at 41.5°C prior to streaking onto XLD and a chromogenic media (ASAP). A latex test (OXOID Ref. FT0203A) and a biochemical gallery were then applied on typical colonies without a purification step.

For negative samples, the whole protocol of the reference method was tested (RVS and MKTTn) in order to verify whether no *Salmonella* strain was detected in the enrichment broth (ISO 16140-2 requirement).

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

The enrichment broth storage was tested for positive samples during the sensitivity study. The PCR and the confirmatory tests were tested again after 72 h storage at 5°C ± 3°C.

- ***Lactic bacteria enumeration***

For products with probiotics, lactic bacteria enumeration was carried out using MRS pH 5.7 incubated in anaerobic conditions for 72 h at 30°C ± 1°C, according to ISO 15214.

3.1.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in Table 5 and Table 6.

Table 5 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - CFX96

Categories		PA	NA*	PD	ND**	PPND	PPNA
1	Meat and meat products (25 g)	35	35	0	0	0	0
2	Milk and dairy products (25 g)	22	35	6	3	0	0
3	Produces (25 g)	27	38	0	3	0	1
4	Eggs and egg products (25 g)	29	32	0	1	0	0
5	Fish and seafood products (25 g)	29	30	0	1	0	0
6	Pet food and animal feed (25 g)	32	32	0	1	0	1
7	Pet food (375 g)	28	34	0	2	0	0
8	Mil powders, infant formula with and without probiotics (375 g)	32	33	0	1	0	1
9	Production environmental samples	31	38	0	0	0	1
10	Heat-processed milk and dairy products (375 g) PR*Eraser*	31	34	0	0	0	0
11	Production environmental samples PR*Eraser*	31	33	0	0	0	0
Total – Categories tested with PR*Eraser*		**62**	**67**	**0**	**0**	**0**	**0**
Total - All categories		**327**	**374**	**6**	**12**	**0**	**4**

* PPNA not included

** PPND not included

Table 6 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results)- AriaMx

Categories		PA	NA	PD	ND	PPND	PPNA
1	Meat and meat products	35	34	0	0	0	1
2	Milk and dairy products	21	35	5	4	0	1
3	Produces	27	36	0	3	0	3
4	Eggs and egg products	29	31	0	1	0	1
5	Fish and seafood products	29	30	0	1	0	0
6	Pet food and animal feed (25 g)	32	33	0	1	0	0
7	Pet food (375 g)	29	32	0	1	0	2
8	Mil powders, infant formula with and without probiotics (375 g)	32	33	0	1	0	1
9	Production environmental samples	31	38	0	0	0	1
10	Heat-processed milk and dairy products (375g) PR*Eraser*	29	34	0	2	0	0
11	Production environmental samples PR*Eraser*	31	32	0	0	0	1
Total – Categories tested with PR*Eraser*		**60**	**66**	**0**	**2**	**0**	**1**
Total - All categories		**325**	**368**	**5**	**14**	**0**	**11**

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

The calculations are presented in Table 7 and Table 8.

Table 7 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – CFX96

Categories		Types		PA	NA	PD	ND	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Meat and meat products (25 g)	a	Fresh and frozen meat	16	11	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTE, RTRH, RTC	12	11	0	0	0	0	100,0	100,0	100,0	0,0
		c	Delicatessen	7	13	0	0	0	0	100,0	100,0	100,0	0,0
		Total		35	35	0	0	0	0	100,0	100,0	100,0	0,0
2	Milk and dairy products (25 g)	a	Raw milk, fermented milk and cheese	8	13	3	1	0	0	91,7	75,0	84,0	0,0
		b	Milk powder, pasteurised milk and cheese	8	10	2	1	0	0	90,9	81,8	85,7	0,0
		c	Dairy desserts	6	12	1	1	0	0	87,5	87,5	90,0	0,0
		Total		22	35	6	3	0	0	90,3	80,6	86,4	0,0
3	Produces (25 g)	a	Leafy greens and sprouts	8	18	0	1	0	1	88,9	100,0	96,4	5,3
		b	RTE	12	8	0	0	0	0	100,0	100,0	100,0	0,0
		c	RTC and RTRH preparations	7	12	0	2	0	0	77,8	100,0	90,5	0,0
		Total		27	38	0	3	0	1	90,0	100,0	95,7	2,6
4	Eggs and egg products (25 g)	a	Liquid eggs	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		b	Egg powders	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		c	RTE egg-based preparation	10	12	0	0	0	0	100,0	100,0	100,0	0,0
		Total		29	32	0	1	0	0	96,7	100,0	98,4	0,0
5	Fish and seafood products (25 g)	a	Raw	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTE, RTRH, RTC	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		c	Smoked and cured	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total		29	30	0	1	0	0	96,7	100,0	98,3	0,0
6	Pet food and animal feed (25 g)	a	Ingredients	13	8	0	0	0	1	100,0	100,0	100,0	11,1
		b	Livestock feed	7	14	0	1	0	0	87,5	100,0	95,5	0,0
		c	Pet food	12	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total		32	32	0	1	0	1	97,0	100,0	98,5	3,0
7	Pet food (375 g)	a	Ingredients	10	9	0	1	0	0	90,9	100,0	95,0	0,0
		b	High moisture products	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		c	Low moisture products	9	14	0	1	0	0	90,0	100,0	95,8	0,0
		Total		28	34	0	2	0	0	93,3	100,0	96,9	0,0

Categories		Types		PA	NA	PD	ND	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
8	Mil powders, infant formula with and without probiotics (375 g)	a	Milk powder, pasteurised milk and cheese	11	13	0	0	0	0	100,0	100,0	100,0	0,0
		b	Infant formula without probiotics	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		c	Infant formula with probiotics	11	10	0	1	0	1	91,7	100,0	95,7	9,1
		Total		32	33	0	1	0	1	97,0	100,0	98,5	2,9
9	Production environmental samples	a	Process and cleaning waters	9	10	0	0	0	1	100,0	100,0	100,0	9,1
		b	Dusts, wastes	7	13	0	0	0	0	100,0	100,0	100,0	0,0
		c	Swabs, sponges, wipes	15	15	0	0	0	0	100,0	100,0	100,0	0,0
		Total		31	38	0	0	0	1	100,0	100,0	100,0	2,6
10	Heat-processed milk and dairy products (375 g) PR*Eraser*	a	Pasteurized dairy products including milk, cheeses, creams etc…	12	13	0	0	0	0	100,0	100,0	100,0	0,0
		b	Milk powder and Infant formula without probiotics	11	9	0	0	0	0	100,0	100,0	100,0	0,0
		c	Infant formula with probiotics	8	12	0	0	0	0	100,0	100,0	100,0	0,0
		Total		31	34	0	0	0	0	100,0	100,0	100,0	0,0
11	Production environmental samples PR*Eraser*	a	Surfaces	10	11	0	0	0	0	100,0	100,0	100,0	0,0
		b	Dusts, residues	11	10	0	0	0	0	100,0	100,0	100,0	0,0
		c	Process and cleaning waters	10	12	0	0	0	0	100,0	100,0	100,0	0,0
		Total		31	33	0	0	0	0	100,0	100,0	100,0	0,0
Total - Categories tested with PR*Eraser*				**62**	**67**	**0**	**0**	**0**	**0**	**100,0**	**100,0**	**100,0**	**0,0**
Total - All categories				**327**	**374**	**6**	**12**	**0**	**4**	**96,5**	**98,3**	**97,5**	**1,1**

* PPNA not included

** PPND not included

Table 8 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – AriaMx

Categories		Types		PA	NA	PD	ND	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Meat and meat products (25 g)	a	Fresh and frozen meat	16	10	0	0	0	1	100,0	100,0	100,0	9,1
		b	RTE, RTRH, RTC	12	11	0	0	0	0	100,0	100,0	100,0	0,0
		c	Delicatessen	7	13	0	0	0	0	100,0	100,0	100,0	0,0
		Total		35	34	0	0	0	1	100,0	100,0	100,0	2,9
2	Milk and dairy products (25 g)	a	Raw milk, fermented milk and cheese	8	12	3	1	0	1	91,7	75,0	84,0	7,7
		b	Milk powder, pasteurised milk and cheese	8	11	1	1	0	0	90,0	90,0	90,5	0,0
		c	Dairy desserts	5	12	1	2	0	0	75,0	87,5	85,0	0,0
		Total		21	35	5	4	0	1	86,7	83,3	86,4	2,8
3	Produces (25 g)	a	Leafy greens and sprouts	8	17	0	1	0	2	88,9	100,0	96,4	10,5
		b	RTE	12	8	0	0	0	0	100,0	100,0	100,0	0,0
		c	RTC and RTRH preparations	7	11	0	2	0	1	77,8	100,0	90,5	8,3
		Total		27	36	0	3	0	3	90,0	100,0	95,7	7,7
4	Eggs and egg products (25 g)	a	Liquid eggs	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		b	Egg powders	9	9	0	1	0	1	90,0	100,0	95,0	10,0
		c	RTE egg-based preparation	10	12	0	0	0	0	100,0	100,0	100,0	0,0
		Total		29	31	0	1	0	1	96,7	100,0	98,4	3,1
5	Fish and seafood products (25 g)	a	Raw	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTE, RTRH, RTC	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		c	Smoked and cured	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total		29	30	0	1	0	0	96,7	100,0	98,3	0,0
6	Pet food and animal feed (25g)	a	Ingredients	13	9	0	0	0	0	100,0	100,0	100,0	0,0
		b	Livestock feed	7	14	0	1	0	0	87,5	100,0	95,5	0,0
		c	Pet food	12	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total		32	33	0	1	0	0	97,0	100,0	98,5	0,0
7	Pet food (375g)	a	Ingredients	11	9	0	0	0	0	100,0	100,0	100,0	0,0
		b	High moisture products	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		c	Low moisture products	9	12	0	1	0	2	90,0	100,0	95,8	14,3
		Total		29	32	0	1	0	2	96,7	100,0	98,4	5,9

Categories		Types		PA	NA	PD	ND	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
8	Mil powders, infant formula with and without probiotics (375g)	a	Milk powder, pasteurised milk and cheese	11	13	0	0	0	0	100,0	100,0	100,0	0,0
		b	Infant formula without probiotics	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		c	Infant formula with probiotics	11	10	0	1	0	1	91,7	100,0	95,7	9,1
			Total	32	33	0	1	0	1	97,0	100,0	98,5	2,9
9	Production environmental samples	a	Process and cleaning waters	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		b	Dusts, wastes	7	12	0	0	0	1	100,0	100,0	100,0	7,7
		c	Swabs, sponges, wipes	15	15	0	0	0	0	100,0	100,0	100,0	0,0
			Total	31	38	0	0	0	1	100,0	100,0	100,0	2,6
10	Heat-processed milk and dairy products (375g) PR*Eraser*	a	Pasteurized dairy products including milk, cheeses, creams etc…	10	13	0	2	0	0	83,3	100,0	92,0	0,0
		b	Milk powder and Infant formula without probiotics	11	9	0	0	0	0	100,0	100,0	100,0	0,0
		c	Infant formula with probiotics	8	12	0	0	0	0	100,0	100,0	100,0	0,0
			Total	29	34	0	2	0	0	93,5	100,0	96,9	0,0
11	Production environmental samples PR*Eraser*	a	Surfaces	10	10	0	0	0	1	100,0	100,0	100,0	9,1
		b	Dusts, residues	11	10	0	0	0	0	100,0	100,0	100,0	0,0
		c	Process and cleaning waters	10	12	0	0	0	0	100,0	100,0	100,0	0,0
			Total	31	32	0	0	0	1	100,0	100,0	100,0	3,0
Total - Categories tested with PR*Eraser*				**60**	**66**	**0**	**2**	**0**	**1**	**96,8**	**100,0**	**98,4**	**1,5**
Total - All categories				**325**	**368**	**5**	**14**	**0**	**11**	**95,9**	**98,5**	**97,4**	**2,9**

* PPNA not included

** PPND not included

A summary of the results is given in Table 9.

Table 9 – Summary of results

		Categories tested with PR*Eraser*		All categories	
		CFX96	AriaMx	CFX96	AriaMx
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\%$	100.0%	96.8%	96.5%	95.9%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)} \; x \; 100\,\%$	100.0%	100.0%	98.3%	98.5%
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\%$	100.0%	98.4%	97.5%	97.4%
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\,\%$	0.0%	1.5%	1.1%	2.9%

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

3.1.1.6 Analysis of discordant results

The negative deviations observed for this extension study are given in Table 10 and the positive deviations in Table 11.

> ***Negative deviations***

Combining all the studies, 12 negative deviations were observed with the CFX96 thermocycler and 14 negative deviations with the AriaMx thermocycler.

For the categories tested without applying the PR*Eraser* protocol, 12 negative deviations were observed with the CFX96 and the AriaMx.
For 10 samples, the confirmatory tests concluded to the presence of *Salmonella* in the enrichment broth. Note that for four samples (4476, 4485, 883 and 950), one PCR replicate was positive for the CFX96 cycler or the AriaMx cycler. Indeed, the detection limit of the alternative method was probably not reached.
For 2 samples (3732 and 3740), the presence of *Salmonella spp.* was not confirmed; the observed deviations are thus due to the sampling heterogeneity.

For the two categories tested with applying the PR*Eraser* protocol, two negative deviations were observed with the AriaMx thermocycler (pasteurised whole creams: samples n°5263 and 5264). The confirmation tests allowed to recover the *Salmonella* strain in the enrichment broths for both samples. Positive PCR results were observed for these two samples with the CFX96 thermocycler but with high Cq values (40,75 and 40,92). The contamination levels were probably just at the limit of detection for the AriaMx Platform.

Positive deviations

Combining all the studies, 6 (CFX96) and 5 (AriaMx) positive deviations were observed. No positive deviation was observed for the two categories tested with the PR*Eraser* protocol.

Table 10 – Negative deviations

Year of analysis	Sample No	French name product	English name product	Artificial contaminations (spiking protocol)		Reference method ISO 6579-1♦ Result	BAC*Gene Salmonella* spp 2 method		All confirmation tests	Final result		Agreement		Category	Type
				Strain	Inoculation level/sample		PCR result (Ct value) - BAC*Gene* evaluation sheet			Bio-Rad CFX96 Touch™ Deep Well	AriaMx	Bio-Rad CFX96 Touch ™ Deep Well	AriaMx		
							Bio-Rad CFX96 Touch™ Deep Well	AriaMx							
							Salmonella (Cq)	*Salmonella* (Cq)							
Previous studies	**3732**	**Lait cru**	**Raw milk**	*Salmonella* Montevideo Ad912	1-5-0-1-0 (1,4)	+	-	-	-	-	-	**ND**	**ND**	2	a
	4613	**Fol épi au lait pasteurisé**	**Pasteurized milk cheese**	*Salmonella* Norwich Ad1172	2-0-2-1-0 (1,0)	+	-/-/-	-/-/-	+	-	-	**ND**	**ND**	2	b
	3739	**Panna cotta**	**Dairy based dessert (Panna cotta)**	*Salmonella* Anatum Ad298	3-1-0-0-1 (1,0)	+	Q/+ (40,13*)	Q/-*/-*/-*	+	+	-	**PA**	**ND**	2	c
	3740	**Tiramisu**	**Dairy based dessert (Tiramisu)**	*Salmonella* Livingstone Ad1169	0-1-0-1-0 (0,4)	+	-	-	-	-	-	**ND**	**ND**	2	c
	4476	**Jeunes pousses de laitue**	**Baby leaves**	*Salmonella* Panama Ad1733	2-1-5-2-5 (3,0)	+	-/-/+(40,95)	-/-/-	+	-	-	**ND**	**ND**	3	a
	4485	**Légumes cuisinés à la campagnarde**	**Ready to reheat vegetables**	*Salmonella* Orianenbourg A1724	1-0-2-1-1 (1,0)	+	-/-/-	-/+(38,80)/-	+	-	-	**ND**	**ND**	3	c
	4572	**Purée cuisinée (carotte, courgette, navet)**	**Purée**	*Salmonella* Virchow Ad1721	3-2-1-3-1 (2,0)	+	-/-/-	-/-/-	+	-	-	**ND**	**ND**	3	c
	3691	**Poudre de blanc d'œuf**	**White egg powder**	*Salmonella* Typhimurium 176	1-0-2-2-1 (1,2)	+	-	-	-	-	-	**ND**	**ND**	4	b
	3574	**Lieu sauce Dieppoise**	**RTRH meal (fish)**	*Salmonella* Indiana 2	1-0-0-0-0 (0,2)	+	-/-/-	-/-/-	+	-	-	**ND**	**ND**	5	b
	586	**Ovithere**	**Cattle feed**	*Salmonella* Orianenbourg A1724	1-3-3-3-1 (2,2)	+	-(42,00)/-(42,00)/-(42,00)	-(42,00) /-(42,00)/-(42,00)	+	-	-	**ND**	**ND**	6	b
	883	Matière première alimentation animale (canard)	Raw material (poultry)			+	-/-/+(36,87)	+(37,32)	+	-	+	**ND**	**PA**	7	a
	950	**Croquettes pour chat, boeuf poulet**	**Pellets for cats**	*Salmonella* Livingstone F104	4-4-1-4-3 (3,2)	+	-/-/+(39,01)	-/-/+(38,05)	+	-	-	**ND**	**ND**	7	c
	2626	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (1,4.10⁶/g)**	*Salmonella* Cerro Ad 2152	6-3-1-2-2 (2,8)	+	-/-/-	-/-/-	-	-	-	**ND**	**ND**	8	c
Extension 2021 (PR*Eraser*)	**5263**	**Crème fraiche épaisse (30% MG)**	**Pasteurised whole thick cream (30% FL)**	*S.* Duisburg Ad1812	0-2-2-4-0 (1,6)	+	+40,75	-/-/-/-(ne)	+	+	-	**PA**	**ND**	10	a
	5264	**Crème fraiche entière (30% MG)**	**Pasteurised whole cream (30% FL)**	*S.* Infantis F401B	2-3-1-6-3 (3,0)	+	Q/+40,92*	-/-/-/-(ne)	+	+	-	**PA**	**ND**	10	a

Q: Questionable PCR result
**: 1:4 dilution of the DNA extract*
(ne): new DNA extraction

♦ Analyses performed according to the COFRAC accreditation

Table 11 – Positive deviations

Year of analysis	Sample N°	French name product	English name product	Artificial contaminations (spiking protocol)		Reference method ISO 6579-1♦ Result	BAC*Gene Salmonella* spp 2 method		All confirmation tests	Final result		Agreement		Category	Type
				Strain	Inoculation level/sample		PCR result (Ct value) - BAC*Gene* evaluation sheet			Bio-Rad CFX96 Touch™ Deep Well	AriaMx	Bio-Rad CFX96 Touch™ Deep Well	AriaMx		
							Bio-Rad CFX96 Touch™ Deep Well	AriaMx							
							Salmonella (Cq)	*Salmonella* (Cq)							
Previous studies	**3736**	**Lait ribot fermier**	**Fermented milk**	*Salmonella* Montevideo Ad912		1-5-0-1-0 (1,4)	+(35,59)	+(35,19)	+	+	+	**PD**	**PD**	2	a
	3750	**Beaufort au lait cru**	**Raw milk cheese**	*Salmonella* Mbandaka Ad1722		2-1-5-3-0 (2,2)	+(28,03)	+(27,06)	+	+	+	**PD**	**PD**	2	a
	4600	Lait cru	Raw milk		/	/	+(31,00)	+(31,35)	+	+	+	**PD**	**PD**	2	a
	3744	**Poudre de lait demi-écrémé**	**Half-skimmed milk powder**	*Salmonella* Livingstone Ad1169		0-1-0-1-0 (0,4)	+(38,74)	-/+(35,00)/ +(39,12)	+	+	-	**PD**	**NA**	2	b
	3789	**Petit breton au lait pasteurisé**	**Pasteurized milk cheese**	*Salmonella* Livingstone Ad1169		3-2-2-1-3 (2,2)	+(31,29)	+(30,02)	+	+	+	**PD**	**PD**	2	b
	3796	**Riz au lait**	**Dairy based dessert (rice)**	*Salmonella* Ohio Ad1482		2-1-1-2-2 (1,6)	+(20,88)	+(19,25)	+	+	+	**PD**	**PD**	2	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 12 and Table 13):

Table 12 – Analyses of discordant results – CFX96

	Categories		Types	N+	ND	PPND	PD	Paired method (ND+PPND)+PD	Paired method AL	Paired method (ND+PPND)-PD	Paired method AL	Unpaired method (ND+PPND)-PD	Unpaired method AL	Combined (ND+PPND)-PD	Combined AL
1	Meat and meat products	a	Fresh and frozen meat	16	0	0	0	0		0				0	
		b	RTE, RTRH, RTC	12	0	0	0	0		0				0	
		c	Delicatessen	7	0	0	0	0		0				0	
			Total	35	0	0	0	0	6	0	3			0	3
2	Milk and dairy products	a	Raw milk, fermented milk and cheese	12	1	0	3					-2		-2	
		b	Milk powder, pasteurised milk and cheese	11	1	0	2					-1		-1	
		c	Dairy desserts	8	1	0	1					0		0	
			Total	31	3	0	6					-3	3	-3	3
3	Produces	a	Leafy greens and sprouts	9	1	0	0	1		1				1	
		b	RTE	12	0	0	0	0		0				0	
		c	RTC and RTRH preparations	9	2	0	0	2		2				2	
			Total	30	3	0	0	3	6	3	3			3	3
4	Eggs and egg products	a	Liquid eggs	10	0	0	0	0		0				0	
		b	Egg powders	10	1	0	0	1		1				1	
		c	RTE egg-based preparation	10	0	0	0	0		0				0	
			Total	30	1	0	0	1	6	1	3			1	3
5	Fish and seafood products	a	Raw	10	0	0	0	0		0				0	
		b	RTE, RTRH, RTC	10	1	0	0	1		1				1	
		c	Smoked and cured	10	0	0	0	0		0				0	
			Total	30	1	0	0	1	6	1	3			1	3
6	Pet food and animal feed (25 g)	a	Ingredients	13	0	0	0	0		0				0	
		b	Livestock feed	8	1	0	0	1		1				1	
		c	Pet food	12	0	0	0	0		0				0	
			Total	33	1	0	0	1	6	1	3			1	3

	Categories		Types		N+	ND	PPND	PD	Paired method (ND+PPND) +PD	Paired method AL	Paired method (ND+PPND) -PD	Paired method AL	Unpaired method (ND+PPND) -PD	Unpaired method AL	Combined (ND+PPND) -PD	Combined AL
	7	Pet food (375g)	a	Ingredients	11	1	0	0	1		1				1	
			b	High moisture products	9	0	0	0	0		0				0	
			c	Low moisture products	10	1	0	0	1		1				1	
				Total	30	2	0	0	2	6	2	3			2	3
	8	Mil powders, infant formula with and without probiotics (375g)	a	Milk powder, pasteurised milk and cheese	11	0	0	0	0		0				0	
			b	Infant formula without probiotics	10	0	0	0	0		0				0	
			c	Infant formula with probiotics	12	1	0	0	1		1				1	
				Total	33	1	0	0	1	6	1	3			1	3
	9	Production environmental samples	a	Process and cleaning waters	9	0	0	0	0		0				0	
			b	Dusts, wastes	7	0	0	0	0		0				0	
			c	Swabs, sponges, wipes	15	0	0	0	0		0				0	
				Total	31	0	0	0	0	6	0	3			0	3
Extension *study* (PR*Eraser*)	10	Heat-processed milk and dairy products (375g) PR*Eraser*	a	Pasteurized dairy products including milk, cheeses, creams etc…	12	0	0	0	0		0				0	
			b	Milk powder and Infant formula without probiotics	11	0	0	0	0		0				0	
			c	Infant formula with probiotics	8	0	0	0	0		0				0	
				Total	31	0	0	0	0	6	0	3			0	3
	11	Production environmental samples PR*Eraser*	a	Surfaces	10	0	0	0	0		0				0	
			b	Dusts, residues	11	0	0	0	0		0				0	
			c	Process and cleaning waters	10	0	0	0	0		0				0	
				Total	31	0	0	0	0	6	0	3			0	3
	Total – Categories tested with PR*Eraser*				**62**	**0**	**0**	**0**	/	/	/	/	/	/	**0**	4
	Total - All categories				**345**	**12**	**0**	**6**	/	/	/	/	/	/	**6**	**9**

Table 13 – Analyses of discordant results – AriaMx

Categories		Types		N+	ND	PPND	PD	Paired method				Unpaired method		Combined	
								(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL
1	Meat and meat products	a	Fresh and frozen meat	16	0	0	0	0		0				0	
		b	RTE, RTRH, RTC	12	0	0	0	0		0				0	
		c	Delicatessen	7	0	0	0	0		0				0	
			Total	35	0	0	0	0	6	0	3			0	3
2	Milk and dairy products	a	Raw milk, fermented milk and cheese	12	1	0	3					-2		-2	
		b	Milk powder, pasteurised milk and cheese	10	1	0	1					0		0	
		c	Dairy desserts	8	2	0	1					1		1	
			Total	30	4	0	5					-1	3	-1	3
3	Produces	a	Leafy greens and sprouts	9	1	0	0	1		1				1	
		b	RTE	12	0	0	0	0		0				0	
		c	RTC and RTRH preparations	9	2	0	0	2		2				2	
			Total	30	3	0	0	3	6	3	3			3	3
4	Eggs and egg products	a	Liquid eggs	10	0	0	0	0		0				0	
		b	Egg powders	10	1	0	0	1		1				1	
		c	RTE egg-based preparation	10	0	0	0	0		0				0	
			Total	30	1	0	0	1	6	1	3			1	3
5	Fish and seafood products	a	Raw	10	0	0	0	0		0				0	
		b	RTE, RTRH, RTC	10	1	0	0	1		1				1	
		c	Smoked and cured	10	0	0	0	0		0				0	
			Total	30	1	0	0	1	6	1	3			1	3
6	Pet food and animal feed (25 g)	a	Ingredients	13	0	0	0	0		0				0	
		b	Livestock feed	8	1	0	0	1		1				1	
		c	Pet food	12	0	0	0	0		0				0	
			Total	33	1	0	0	1	6	1	3			1	3
7	Pet food (375g)	a	Ingredients	11	0	0	0	0		0				0	
		b	High moisture products	9	0	0	0	0		0				0	
		c	Low moisture products	10	1	0	0	1		1				1	
			Total	30	1	0	0	1	6	1	3			1	3

	Categories		Types		N+	ND	PPND	PD	Paired method (ND+PPND)+PD	AL	Paired method (ND+PPND)-PD	AL	Unpaired method (ND+PPND)-PD	AL	Combined (ND+PPND)-PD	AL
	8	**Mil powders, infant formula with and without probiotics (375g)**	a	Milk powder, pasteurised milk and cheese	11	0	0	0	0		0				0	
			b	Infant formula without probiotics	10	0	0	0	0		0				0	
			c	Infant formula with probiotics	12	1	0	0	1		1				1	
				Total	33	1	0	0	1	6	1	3			1	3
	9	**Production environmental samples**	a	Process and cleaning waters	9	0	0	0	0		0				0	
			b	Dusts, wastes	7	0	0	0	0		0				0	
			c	Swabs, sponges, wipes	15	0	0	0	0		0				0	
				Total	31	0	0	0	0	6	0	3			0	3
Extension *study* (PR*Eraser*)	10	**Heat-processed milk and dairy products (375g) PR*Eraser***	a	Pasteurized dairy products including milk, cheeses, creams etc…	12	2	0	0	2		2				2	
			b	Milk powder and Infant formula without probiotics	11	0	0	0	0		0				0	
			c	Infant formula with probiotics	8	0	0	0	0		0				0	
				Total	31	2	0	0	2	6	2	3			2	3
	11	**Production environmental samples PR*Eraser***	a	Surfaces	10	0	0	0	0		0				0	
			b	Dusts, residues	11	0	0	0	0		0				0	
			c	Process and cleaning waters	10	0	0	0	0		0				0	
				Total	31	0	0	0	0	6	0	3			0	3
	Total – Categories tested with PR*Eraser*				**62**	**2**	**0**	**0**	/	/	/	/	/	/	**2**	4
	Total - All categories				**344**	**14**	**0**	**5**	/	/	/	/	/	/	**9**	**9**

* PPNA not included

** PPND not included

The observed values for ND - PD + PPND and ND + PD + PPND meet the acceptability limit for all the individual categories tested (paired study). The observed values for ND – PD + PPND meet the acceptability limit for all the individual category tested (unpaired study).
The observed values for ND - PD + PPND meet the acceptability limit for all the combined categories (calculated values ≤ AL).

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

The enriched samples were stored for 72 h at 5°C±3°C. The positive samples were tested again after enrichment broth storage.
For the categories tested without PR*Eraser*, 267 samples were tested again after storage using the CFX96 (category 6: pet food and animal feed, excluded for CFX96) and 302 samples using the AriaMx.
For the two categories tested with the PR*Eraser* optional protocol, 61 samples were tested again using both cyclers and only two changes were observed (samples n°5263 and 5264) (See Table 14).

Table 14 – Enrichment broth storage

Year of analysis	Sample No	Product	Result before storage		Result after storage	
			Bio-Rad CFX96 Touch™ Deep Well	AriaMx	Bio-Rad CFX96 Touch™ Deep Well	AriaMx
Categories tested without PR*Eraser*	3315	Poultry meat	**PA**	**PA**	**PA**	**ND**
	3739	Panna cotta	**PA**	**ND**	**ND**	**ND**
	4476	Ready to reheat vegetables	**ND**	**ND**	**ND**	**PA**
	3573	Ready to eat meal	**PA**	**PA**	**ND**	**PA**
	582	Seeds	**PA**	**PA**	**ND**	**PA**
	586	Cattle feed	**ND**	**ND**	**ND**	**PA**
	883	Raw material	**ND**	**PA**	**PA**	**PA**
	1873	Soya	**PA**	**PA**	**ND**	**PA**
Categories tested with PR*Eraser*	**5263**	**Pasteurised whole thick cream (30% FL)**	**PA**	**ND**	**PA**	**PA**
	5264	**Pasteurised whole cream (30% FL)**	**PA**	**ND**	**ND**	**ND**

The analyses of discordant results become (See Tables 15 and 16).

Table 15 – Analysis of discordant results after storage 72 h at 5 ± 3°C – CFX96

Categories		Types		N+	ND	PPND	PD	Paired method				Unpaired method		Combined	
								(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	AL
1	Meat and meat products	a	Fresh and frozen meat	16	0	0	0	0		0				0	
		b	RTE, RTRH, RTC	12	0	0	0	0		0				0	
		c	Delicatessen	7	0	0	0	0		0				0	
		Total		35	0	0	0	0	6	0	3			0	3
2	Milk and dairy products	a	Raw milk, fermented milk and cheese	12	1	0	3					-2		-2	
		b	Milk powder, pasteurised milk and cheese	10	1	0	1					0		0	
		c	Dairy desserts	8	2	0	1					1		1	
		Total		30	4	0	5					-1	3	-1	3
3	Produces	a	Leafy greens and sprouts	9	1	0	0	1		1				1	
		b	RTE	12	0	0	0	0		0				0	
		c	RTC and RTRH preparations	9	2	0	0	2		2				2	
		Total		30	3	0	0	3	6	3	3			3	3
4	Eggs and egg products	a	Liquid eggs	10	0	0	0	0		0				0	
		b	Egg powders	10	1	0	0	1		1				1	
		c	RTE egg-based preparation	10	0	0	0	0		0				0	
		Total		30	1	0	0	1	6	1	3			1	3
5	Fish and seafood products	a	Raw	10	0	0	0	0		0				0	
		b	RTE, RTRH, RTC	10	2	0	0	2		2				2	
		c	Smoked and cured	10	0	0	0	0		0				0	
		Total		30	2	0	0	2	6	2	3			2	3
7	Pet food (375g)	a	Ingredients	11	0	0	0	0		0				0	
		b	High moisture products	9	0	0	0	0		0				0	
		c	Low moisture products	10	1	0	0	1		1				1	
		Total		30	1	0	0	1	6	1	3			1	3

Categories		Types		N+	ND	PPND	PD	Paired method				Unpaired method		Combined	
								(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	AL
8	Mil powders, infant formula with and without probiotics (375g)	a	Milk powder, pasteurised milk and cheese	11	0	0	0	0		0				0	
		b	Infant formula without probiotics	10	0	0	0	0		0				0	
		c	Infant formula with probiotics	12	0	1	0	1		1				1	
		Total		33	0	1	0	1	6	1	3			1	3
9	Production environmental samples	a	Process and cleaning waters	9	0	0	0	0		0				0	
		b	Dusts, wastes	7	0	0	0	0		0				0	
		c	Swabs, sponges, wipes	15	0	0	0	0		0				0	
		Total		31	0	0	0	0	6	0	3			0	3
10	Heat-processed milk and dairy products (375g) PR*Eraser*	a	Pasteurized dairy products including milk, cheeses, creams etc…	12	1	0	0	1		1				1	
		b	Milk powder and Infant formula without probiotics	11	0	0	0	0		0				0	
		c	Infant formula with probiotics	8	0	0	0	0		0				0	
		Total		31	1	0	0	1	6	1	3			1	3
11	Production environmental samples PR*Eraser*	a	Surfaces	10	0	0	0	0		0				0	
		b	Dusts, residues	11	0	0	0	0		0				0	
		c	Process and cleaning waters	10	0	0	0	0		0				0	
		Total		31	0	0	0	0	6	0	3			0	3
Total - Categories tested with PR*Eraser*				**62**	**1**	**0**	**0**	/	/	/	/	/	/	**1**	4
Total - All categories				**311**	**12**	**1**	**5**	/	/	/	/	/	/	**8**	9

Table 16 - Analysis of discordant results after storage 72 h at 5 ± 3°C – AriaMx

Categories		Types		N+	ND	PPND	PD	Paired method				Unpaired method		Combined	
								(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL
1	Meat and meat products	a	Fresh and frozen meat	16	1	0	0	1		1				1	
		b	RTE, RTRH, RTC	12	0	0	0	0		0				0	
		c	Delicatessen	7	0	0	0	0		0				0	
		Total		35	1	0	0	1	6	1	3			1	3
2	Milk and dairy products	a	Raw milk, fermented milk and cheese	12	1	0	3					-2		-2	
		b	Milk powder, pasteurised milk and cheese	11	1	0	2					-1		-1	
		c	Dairy desserts	8	2	0	1					1		1	
		Total		31	4	0	6					-2	3	-2	3
3	Produces	a	Leafy greens and sprouts	9	0	0	0	0		0				0	
		b	RTE	12	0	0	0	0		0				0	
		c	RTC and RTRH preparations	9	2	0	0	2		2				2	
		Total		30	2	0	0	2	6	2	3			2	3
4	Eggs and egg products	a	Liquid eggs	10	0	0	0	0		0				0	
		b	Egg powders	10	1	0	0	1		1				1	
		c	RTE egg-based preparation	10	0	0	0	0		0				0	
		Total		30	1	0	0	1	6	1	3			1	3
5	Fish and seafood products	a	Raw	10	0	0	0	0		0				0	
		b	RTE, RTRH, RTC	10	1	0	0	1		1				1	
		c	Smoked and cured	10	0	0	0	0		0				0	
		Total		30	1	0	0	1	6	1	3			1	3
6	Pet food and animal feed (25 g)	a	Ingredients	13	0	0	0	0		0				0	
		b	Livestock feed	8	0	0	0	0		0				0	
		c	Pet food	12	0	0	0	0		0				0	
		Total		33	0	0	0	0	6	0	3			0	3

Categories		Types		N+	ND	PPND	PD	Paired method				Unpaired method		Combined	
								(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL
7	Pet food (375g)	a	Ingredients	11	0	0	0	0		0				0	
		b	High moisture products	9	0	0	0	0		0				0	
		c	Low moisture products	10	0	0	0	0		0				0	
		Total		30	0	0	0	0	6	0	3			0	3
8	Mil powders, infant formula with and without probiotics (375g)	a	Milk powder, pasteurised milk and cheese	11	0	0	0	0		0				0	
		b	Infant formula without probiotics	10	0	0	0	0		0				0	
		c	Infant formula with probiotics	12	1	0	0	1		1				1	
		Total		33	1	0	0	1	6	1	3			1	3
9	Production environmental samples	a	Process and cleaning waters	9	0	0	0	0		0				0	
		b	Dusts, wastes	7	0	0	0	0		0				0	
		c	Swabs, sponges, wipes	15	0	0	0	0		0				0	
		Total		31	0	0	0	0	6	0	3			0	3
10	Heat-processed milk and dairy products (375g, PR*Eraser*)	a	Pasteurized dairy products including milk, cheeses, creams etc…	12	1	0	0	1		1				1	
		b	Milk powder and Infant formula without probiotics	11	0	0	0	0		0				0	
		c	Infant formula with probiotics	8	0	0	0	0		0				0	
		Total		31	1	0	0	1	6	1	3			1	3
11	Production environmental samples (PR*Eraser*)	a	Surfaces	10	0	0	0	0		0				0	
		b	Dusts, residues	11	0	0	0	0		0				0	
		c	Process and cleaning waters	10	0	0	0	0		0				0	
		Total		31	0	0	0	0	6	0	3			0	3
Total - Categories tested with PR*Eraser*				**62**	**1**	**0**	**0**	/	/	/	/	/	/	**1**	4
Total - All categories				**345**	**11**	**0**	**6**	/	/	/	/	/	/	**5**	**9**

* PPNA not included

** PPND not included

The observed values for ND - PD + PPND and ND + PD + PPND meet the acceptability limit for all the individual categories tested (paired study). The observed values for ND - PD + PPND meet the acceptability limit for all the individual category tested (unpaired study).
The observed values for ND - PD + PPND meet the acceptability limit for all the combined categories (calculated values ≤ AL).

3.1.1.8 Confirmation

The positive PCR tests were confirmed by BPW subculture in RVS broth and streaking onto XLD and a chromogenic agar plate (ASAP or *Brilliance Salmonella*), followed by a latex test and a biochemical gallery on typical colonies.
For the nine categories tested without the optional PR*Eraser* protocol, it was not possible to confirm the presence of *Salmonella* spp. in the enrichment broth while the PCR test gave a positive result. For 12 samples typical colonies were observed only on ASAP plates and for 2 samples only on XLD plates.
For the two categories tested with the PR*Eraser* protocol, all the positive PCR results were confirmed except for one sample (n°6199: wipe after cleaning process), and typical colonies were obtained onto XLD and *Brilliance Salmonella* plates.
All the typical colonies were tested by latex test (OXOID) and confirmed positive.
For sample 6169 the PCR test was repeated twice, and negative results were obtained. The list of samples giving positive PCR results and not confirmed using cultural procedures is given Table 17.

Table 17 – Positive presumptive not confirmed samples

Date of analysis	Sample N°	Product	Storage	Alternative method: BAC*Gene* *Salmonella* spp 2		Confirmation	Agreement		Category	Type
				PCR result (Ct value) BAC*Gene* evaluation sheet						
				Bio-Rad CFX96 Touch™ Deep Well	AriaMx		Bio-Rad CFX96 Touch™ Deep Well	AriaMx		
				Salmonella (Cq)	*Salmonella* (Cq)					
Categories tested without **PR*Eraser***	3300	Egg white powder	Before	- /-/-	+(39,82)	st (MSRV x 5:-)	**NA**	**PPNA**	4	b
	3583	**RTC vegetables**	Before	-/-/-	+(37,58)	st (MSRV x 5:-)	**NA**	**PPNA**	3	c
	4408	Turkey skewer	Before	-	+(39,84)	-(MSRV x 5:-)	**NA**	**PPNA**	1	a
	4416	Chive	Before	-	+(38,19)	-(MSRV x 5:-)	**NA**	**PPNA**	3	a
	4417	Chive	Before	+(39,71)	+(38,32)	-(MSRV x 5:-)	**PPNA**	**PPNA**	3	a
	4601	Raw milk	Before	-	+(40,50)	- (MSRV x5 :-)	**NA**	**PPNA**	2	a
	402	Raw materials (lamb)	Before	+(41,57)/-/-	-/-/-	- (MSRV X5-)	**PPNA**	**NA**	6	a
	952	**Pellets for cats**	Before	-	+(38,90)/-/-	st	**NA**	**PPNA**	7	c
	1692	**Pellets for cats**	Before	-/-/-	+(38,92)/-/-	st (MSRV x5 -)	**NA**	**PPNA**	7	c
			After	-	+(38,87)	-	**NA**	**PPNA**	7	c
	1695	Process water	Before	+(40,42)/-/-	-/-/-	st (MSRV x5 -)	**PPNA**	**NA**	9	a
	1875	**Dusts (dairy)**	Before	-	+(40,85)/ +(37,40)/-	st (MSRV x5 -)	**NA**	**PPNA**	9	b
	2241	**Infant formula milk powder with probiotics (2,4.10^5/g)**	Before	+(27,30)	+(28,83)	st (MSRV x5 -)	**PPNA**	**PPNA**	8	c
			After	-	+(38,70)	-(x5MSRV)	**NA**	**PPNA**	8	c
Categories tested with **PR*Eraser***	6199	Wipe after cleaning (ice cream production)	Before	-	+37,44/-/-	-(x5MSRV)	**NA**	**PPNA**	11	a

3.1.1.9 PCR inhibition

For the nine categories tested without PR*Eraser* protocol, 895 DNA extracts were tested using the CFX96 from Bio-Rad and the AriaMx from Agilent; only 5 inhibitions were observed using the CFX96 and 3 using the AriaMx.

For the two categories tested without PR*Eraser* protocol, 211 DNA extracts (CFX96) and 205 DNA extracts (AriaMx) were tested. Inhibitions for this specific protocol were mainly observed using the Bio-Rad CFX96 Touch™ Deep Well with 8 inhibitions (3.8%) and 2 inhibitions only for the AriaMx (1.0%). All the inhibitions are listed in Table 18.

A ¼ dilution was applied in most of the cases and allowed to obtain a PCR result.

Combining all the studies, the percentage of the inhibition is 1.3 % for the CFX96 and 0.5 % for the AriaMx.

Seven of these samples concern pasteurised dairy products.

Table 18 – PCR inhibitions

Year of analysis	Samples	Product	Storage 72h 5±3°C	BAC*Gene Salmonella* spp method	
				PCR result (Ct value) - BAC*Gene* evaluation sheet	
				Bio-Rad CFX96 Touch™ Deep Well	AriaMx
				Result	Result
Categories tested without **PR*Eraser***	**3739**	**Dairy based dessert (Panna cotta)**	Before	i/+ (40,13*)	i/-*/-*/-*
	3752	**Raw milk cheese**	After	i/(+23,61 *)(+23,43 **)	+(29,74)
	381	Dehydrated powder	Before	i/+(24,74)*	i/+(27,72)*
	390	Pellets	After	i/+(28,18)*	+(27,17)
	873	Pet food	Before	i/+(32,22)*	i/+(28,32)*
			After	i/+(25,75)*	i/+(22,28)*
Categories tested with **PR*Eraser***	**4583**	**Pasteurised whole cream (30% FL)**	Before	i/-*	-
	4584	**Pasteurised whole cream (30% FL)**	Before	i/-*	-
	4796	**Pasteurised light heavy cream (15% FL)**	Before	i/-*	-
	4801	Pasteurised light whipping cream (15% FL)	Before	i/-*	
	4805	Pasteurised milk desert	Before	i/-*	
	5264	**Pasteurised whole cream (30% FL)**	Before	i/+40,92*	-/-/-
	5261	**Pasteurized milk-based drink, flavor cocoa (2,2% FL)**	Before	+29,03	i/i*/+19,70*
			After	+21,92	i/+25,62*
	5762	Semi-skimmed milk powder (14% FL)	Before	i/-*	-
	6340	Process water, dairy products (Dairy products industry)	Before	i/-*	-

**: 1:4 dilution of the DNA extract*
***: 1:10 dilution of the DNA extract*

3.1.2 Relative level of detection

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

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

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

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.

3.1.2.1 Experimental design

Combining all the studies, 12 matrix/strain pairs were tested (see Table 19).

Table 19 - Defined (matrix/strain) pairs for the RLOD determination

Category		Matrix	Inoculated strain	Storage conditions prior to analysis	Test portion
1	Meat and meat products (25 g)	Ground beef	*Salmonella* Typhimurium A00C060	48 h, 3°C ± 2°C	25 g
2	Milk and dairy products (25 g)	Raw milk	*Salmonella* Ohio Ad 1482	48 h, 3°C ± 2°C	25 g
3	Produces (25 g)	Spinach	*Salmonella* Virchow Ad 1721	2 weeks, - 20°C	25 g
4	Eggs and egg products (25 g)	Liquid egg product	*Salmonella* Enteritidis Ad 638	48 h, 3°C ± 2°C	25 g
5	Fish and seafood products (25 g)	Frozen fish fillet	*Salmonella* Senftenberg Ad 355	2 weeks, - 20°C	25 g
6	Pet food and animal feed (25 g)	Pellets for dog	*Salmonella* Mbandaka 2041	2 weeks, 20°C	25 g
7	Pet food (375 g)	Pet food (pâté for dogs)	*Salmonella* Derby Ad 1878	48 h, 3°C ± 2°C	375 g
8	Milk powders, infant formula with and without probiotics (375 g)	Infant formula	*Salmonella* Anatum Ad 298	2 weeks, 20°C	375 g
9	Production environmental samples	Process water	*Salmonella* Livingstone A00E058	48 h, 3°C ± 2°C	25 g
10	Heat-processed milk and dairy products (375g, PR*Eraser*)	Infant formula with probiotics	*Salmonella* Agona Ad1483	2 weeks, ambient temperature	375g
11	Production environmental samples (with and without PR*Eraser*) [1]	Ceramic Sample device: sponge	*Salmonella* Cerro Ad2152 With 10x C. freundii 39	Surface inoculation and overnight at 20–25°C	4” x 4”
		Ceramic Sample device: sponge	*Salmonella* Cerro Ad2152	Surface inoculation and overnight at 20–25°C	4” x 4”

[1] Data available from AOAC PTM validation study performed by ADRIA in 2019.

For the extension study (PR*Eraser*), only one matrix/strain pair was tested as results were already available for two matrix/strain pairs for the environmental category (AOAC PTM validation study performed by ADRIA in 2019).

The following protocol was applied:

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

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

3.1.2.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 20.

Table 20 – Presentation of RLOD before and after confirmation of the alternative method results

Category	Name	AL	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value
1	Ground beef (25 g) *Salmonella* Typhimurium A00C060	1,5	1,000	0,42	2,383	0	0,434	0	1
2	Raw milk (25 g) *Salmonella* Ohio Ad1482	2,5	0,874	0,334	2,284	-0,135	0,48	0,28	1,221
3	Frozen spinach (25 g) *Salmonella* Virchow Ad1721	1,5	1,000	0,376	2,66	0	0,489	0	1
4	Liquid egg product (25 g) *Salmonella* Enteritidis Ad638	1,5	1,000	0,477	2,097	0	0,37	0	1
5	Frozen fish fillet (25 g) *Salmonella* Senftenberg Ad355	1,5	1,000	0,473	2,113	0	0,374	0	1
6	Pellets for dog (25g) *Salmonella* Mbandaka Ad2041	1,5	1,000	0,466	2,145	0	0,382	0	1
7	Pâté for dog (375g) *Salmonella* Derby Ad1878	1,5	1,000	0,436	2,294	0	0,415	0	1
8	Infant formula with probiotics (375g) *Salmonella* Anatum Ad298	1,5	1,000	0,478	2,092	0	0,369	0	1
9	Process water (25 g) *Salmonella* Livingstone A00E058	1,5	1,000	0,467	2,14	0	0,38	0	1
10	Infant formula with probiotics (375 g) *Salmonella* Agona Ad1483 With **PR*Eraser***	1,5	1,000	0,385	2,599	0	0,478	0	1
11	Ceramic 4" x 4" *Salmonella Cerro* Ad2152 + 10x *C. freundii* 39 With and without **PR*Eraser***	1,5	1,000	0,48	2,085	0	0,367	0	1
	Ceramic 4" x 4" *Salmonella* Cerro Ad2152 With and without **PR*Eraser***	1,5	1,000	0,423	2,367	0	0,431	0	1
	Combined	/	0,991	**0,791**	**1,242**	**-0,009**	**0,113**	**0,079**	**1,063**

The $LOD_{50\,\%}$ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 21.

Table 21 - LOD_{50} results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich[1]	
		Reference method	Alternative method
1	Ground beef (25 g) *Salmonella* Typhimurium A00C060	0.8 [0.5;1.4]	0.8 [0.5; 1.4]
2	Raw milk (25 g) *Salmonella* Ohio Ad1482	0.7 [0.4;1.4]	0.6 [0.3; 1.2]
3	Frozen spinach (25 g) *Salmonella* Virchow Ad1721	0.6 [0.3;1.3]	0.6 [0.3; 1.3]
4	Liquid egg product (25 g) *Salmonella* Enteritidis Ad638	0.7 [0.4;1.3]	0.7 [0.4; 1.3]
5	Frozen fish fillet (25 g) *Salmonella* Senftenberg Ad355	0.6 [0.4;1.0]	0.6 [0.4; 1.0]
6	Pellets for dog (25g) *Salmonella* Mbandaka Ad2041	0.3 [0.2;0.6]	0.3 [0.2; 0.6]
7	Pâté for dog (375g) *Salmonella* Derby Ad1878	1.3 [0.7;2.4]	1.3 [0.7; 2.4]
8	Infant formula with probiotics (375g) *Salmonella* Anatum Ad298	0.7 [0.4;1.2]	0.7 [0.4; 1.2]
9	Process water *Salmonella* Livingstone A00E058	0.9 [0.5;1.5]	0.9 [0.5; 1.5]
10	Infant formula with probiotics *Salmonella* Agona Ad1483 With **PR*Eraser***	0.3 [0.2;0.6]	0.3 [0.2; 0.6]
11	Ceramic 4" x 4" *Salmonella Cerro* Ad2152 + 10x *C. freundii* 39 With and without **PR*Eraser*** (1)	/	/
	Ceramic 4" x 4" *Salmonella* Cerro Ad2152 With and without **PR*Eraser*** (1)	/	/
	Combined	**0.7 [0.6; 0.8]**	**0.7 [0.6; 0.8]**

(1) : The calculation of the LOD50 is not possible for this matrix/strain pair due to the dye off of the inoculated strain during overnight storage.

[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.

3.1.2.3 Conclusion

Combining all the studies, the RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies and 2.5 for unpaired studies, for all matrix/strain pairs tested.
The LOD_{50} varies from 0.3 to 1.3 CFU/test portion for the reference method and the alternative method. Note that for ceramic surfaces, the inoculation level corresponds to the enumeration before overnight storage and leads probably to an overestimation of the inoculation level. It is thus not possible to evaluate the LOD_{50} for this assay. You need to refer to the LOD_{50} obtained for Process water for the environmental samples category.

3.1.3 Inclusivity / exclusivity

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

3.1.3.1 Test protocols

- **Inclusivity**

100 *Salmonella* strains were cultured in BHI medium at 37°C. Dilutions were done in order to inoculate 10 - 100 cells/225 ml of BPW broth. Two enrichment protocols were then applied before performing the alternative method (BPW for 16 h at 37°C, BPW for 18 h at 41.5°C).

- **Exclusivity**

30 negative strains were cultured in BHI at 37°C. Dilutions were realized in order to inoculate 10^5 cells/ml BPW. BPW was incubated for 24 h at 37°C ± 1°C. The alternative method protocol was then used.

3.1.3.2 Results

The raw data are provided in **Appendix 6**.

- **Inclusivity**

All 100 *Salmonella* strains gave a positive PCR result, for both enrichment protocols tested (37°C and 41.5°C). Three strains gave negative latex tests when streaked onto XLD plates and seven when streaked onto ASAP plates.

- **Exclusivity**

No cross reaction was observed among the 30 negative tested strains.

The BAC*Gene Salmonella* spp. method is specific and selective.

3.1.4 *Practicability*

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

Storage conditions, shelf-life and modalities of utilisation after first use	- Store 96 well PCR plates and Proteinase K at – 20°C. - Store lysis buffer I at 4°C. Thaw Proteinase K just before adding it to lysis buffer		
Time to result	Steps	**Reference method**	**Alternative method**
	Negative samples		
	Sampling, pre-enrichment	Day 0	Day 0
	Subculture (RVS and MKTTn)	Day 1	/
	Extraction and PCR	/	Day 1
	Streaking onto selective agar plates	Day 2	/
	Reading plates	Day 3	/
	Presumptive positive or positive results		
	Subculture in RVS	/	Day 1
	Streaking onto selective agar plates	/	Day 2
	Reading plates	/	Day 3
	Latex test	/	Day 3
	Confirmatory tests	Day 4 to Day 6	/
Common step with the reference method	Dairy products: no common step Other food products: sampling, pre-enrichment, subculture in RVS, streaking and reading selective agar plates		

The BAC*Gene Salmonella* spp. method allows screening the negative samples within one day while 3 days are required with the reference method.

3.2 Inter-laboratory study

The aim of the inter-Laboratory study is to determine the variability of the results obtained in different laboratories using identical samples and to compare these results with those obtained in the methods comparison study.

3.2.1 Study organisation

Samples were sent to 17 laboratories in February 2015. The study was done with vegetable mix inoculated by *Salmonella* Virchow Ad 1721 strain isolated from cereals.

24 samples were inoculated on Monday 16th February 2015 for analysis by the reference method and the alternative method. An additional sample was added to the package for aerobic mesophilic flora enumeration by ISO 4833-1 method.

The targeted inoculation levels were:

- Level 0: 0 CFU/25 g,
- Level 1: 2 CFU/25 g,
- Level 2: 10 CFU/25 g.

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

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

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

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

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

In order to detect *Salmonella spp.,* the reference method was performed on five portions (25 g) before the inoculation. All the results were negative.

Sample stability was checked by inoculating the matrix at 100 CFU/g and 2 CFU/25 g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level. Triplicate samples were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 22.

Table 22 - Sample stability

Day	Reference method and alternative method (detection)			CFU/g (XLD)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	89	55	73	$1.1\ 10^4$
Day 1	+	+	+	37	91	73	$3.5\ 10^3$
Day 2	+	+	+	100	73	100	$4.4\ 10^4$

No evolution was observed during storage at 5°C ± 3°C.

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 23).

Table 23 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	3 – 5 – 7 – 11 – 16 – 19 – 22 - 24	0	/	/	/
Low level	1 – 2 – 6 – 9 – 10 – 13 – 17 – 20	2	2.1	1.7	2.5
High level	4 – 8 – 12 – 14 – 15 – 18 – 21 - 23	10	12.6	10.5	15.1

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 24.

Table 24 - Sample temperatures at receipt

Collaborators	Temperature measured		Receipt date and time		Analysis date and time	
	by the probe (°C)	at receipt (°C)				
A	1.5	2.5	17/02/2015	12h00	17/02/2015	20h15
B	1.5	4.5	17/02/2015	10h30	17/02/2015	14h00
C	2.5	4.0	17/02/2015	12h00	17/02/2015	13h00
D	0.5	2.9	17/02/2015	11h15	17/02/2015	14h00
E	*Not received*	9.8	17/02/2015	12h00	18/02/2015	16h20
F	0.5	3.9	17/02/2015	12h00	17/02/2015	13h00
G	1.0	2.0	17/02/2015	11h10	17/02/2015	13h15
H	1.0	2.8	17/02/2015	11h30	17/02/2015	12h00
I	1.0	2.7	17/02/2015	11h00	17/02/2015	15h00
J	0.0	2.0	17/02/2015	09h00	17/02/2015	14h00
K	1.0	4.7	17/02/2015	09h30	17/02/2015	13h00
L	3.5	3.7	17/02/2015	09h15	17/02/2015	09h15
M	1.5	4.0	17/02/2015	13h00	18/02/2015	15h00
N	3.0	7.4	17/02/2015	19h50	18/02/2015	11h30
O	0.5	1.5	17/02/2015	08h30	18/02/2015	14h00
P	1.0	2.3	17/02/2015	09h46	17/02/2015	13h00
Q	1.5	4.7	17/02/2015	10h30	17/02/2015	12h00

All the packages were delivered at Day 1 (17/02/2015).

No problem was encountered during shipment. One Lab measured a temperature receipt above the limit (Lab E: 9.8°C). We have not yet received the probe, but we have considered, regards to the other temperatures measured at receipt, that the temperature was also correct for this Lab.

3.2.3 Results analysis

Raw data are provided in **Appendix 7**.

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 25.

Table 25 – Results obtained by the expert Lab.

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

3.2.3.2 Results observed by the collaborative laboratories

- ***Aerobic mesophilic flora enumeration***

For all the Labs (except Lab E), the enumeration of the aerobic mesophilic flora ranged between 4.2 10^3 to 2.9 10^4 CFU/g. Lab E got an enumeration value of 9.6 10^6 CFU/g as they incubated the suspension before enumeration.

- ***Salmonella* spp. *detection***

17 Labs participated to the study. 13 Labs realised the analyses at Day 1, and 4 at Day 2 (Labs E, M, N and O).

The results obtained are provided in Table 26 (reference method) and Table 27 (alternative method).

Table 26 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	7	8
C	0	7	8
D	0	7	8
E	0	7	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	7	8
J	4	8	8
K	0	8	8
L	0	8	8
M	1	7	8
N	0	8	8
O	0	7	8
P	0	7	8
Q	0	7	8
Total	$P_0 = 5$	$P_1 = 127$	$P_2 = 136$

Table 27 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Collabo-rators	Contamination level								
	L0			L1			L2		
	PCR result	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*
A	0	0	0	8	8	8	8	8	8
B	0	0	0	7	7	7	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	7	7	7	8	8	8
E	0	0	0	7	7	7	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	7	7	7	8	8	8
J	0	0	0	8	8	8	7	7	7
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	1	0	0	7	7	7	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	7	7	7	8	8	8
P	0	0	0	8	7	7	8	8	8
Q	0	0	0	7	7	7	8	8	8
Total	$P_0 = 1$	$C_0 = 0$	$CP_0 = 0$	$P_1 = 128$	$C_1 = 127$	$CP_1 = 127$	$P_2 = 135$	$C_2 = 135$	$CP_2 = 135$

Two Labs (J and M) obtained positive results on control samples:

- Lab J: 2 for the reference method

- Lab M: 1 for the reference method
  1 for the alternative method (PCR test).

Nine Labs observed one negative result with the reference and the alternative methods for the low contamination level (B, C, D, E, I, M, O, P and Q).

Two Labs obtained one positive PCR test (M for level 0 and P for level 1) which were not confirmed. Note that for Lab P, a late Ct value was obtained (40.04); this was probably due to a cross contamination.

Finally, 15 Labs were kept for the interpretation; the results of the two Labs (J and M) which had positive control samples were not taken into account.

Among the 15 Labs retained, 12 used the AriaMx and 3 the CFX96.

3.2.3.3 Results of the collaborators retained for interpretation

The results obtained with the 15 labs kept for interpretation are presented in Table 28 (reference method) and Table 29 (alternative method).

Table 28 - Positive results by the reference method

(Without Labs J and M)

Collaborators	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	7	8
C	0	7	8
D	0	7	8
E	0	7	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	7	8
K	0	8	8
L	0	8	8
N	0	8	8
O	0	7	8
P	0	7	8
Q	0	7	8
Total	$P_0 = 0$	$P_1 = 112$	$P_2 = 120$

Table 29 - Positive results (before and after confirmation) by the alternative method (Without Labs J and M)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*
A	0	0	0	8	8	8	8	8	8
B	0	0	0	7	7	7	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	7	7	7	8	8	8
E	0	0	0	7	7	7	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	7	7	7	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	7	7	7	8	8	8
P	0	0	0	8	7	7	8	8	8
Q	0	0	0	7	7	7	8	8	8
Total	$P_0 = 0$	$C_0 = 0$	$CP_0 = 0$	$P_1 = 113$	$C_1 = 112$	$CP_1 = 112$	$P_2 = 120$	$C_2 = 120$	$CP_2 = 120$

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 30).

Table 30 - Percentage specificity

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

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

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

A summary of the results of the collaborators retained for interpretation, and obtained with the reference and the alternative methods for Level 1 is provided in Table 31.

Table 31 - Summary of the obtained results with the reference method and the alternative method for Level 1

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 112**	Positive deviation (R-/A+) **PD = 0**
Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 0 (PPND = 0)**	Negative agreement (A-/R-) **NA = 8 (PPNA = 1)**

Based on the data summarized in Table 31, 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 32).

Table 32 - Sensitivity, relative trueness and false positive ratio percentages

Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \; x \; 100\% =$	100 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \; x \; 100\% =$	100 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \; x \; 100\% =$	93.3 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \; x \; 100\% =$	13.0 %

NA = NA + PPNA

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

For 15 Labs, the limits are the following:

	Calculated values	AL	Conclusion
ND - PD	0	4	ND - PD ≤ AL
ND + PD	0	6	ND + PD ≤ AL

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

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

3.2.4.3 *Evaluation of the LOD 50%, LOD 95 % and RLOD between laboratories*

The LOD 50%, the LOD 95 % and the RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see Table 33).

Table 33 - LOD 50%, LOD 95 % and RLOD

Method	LOD 50%	LOD 95%	RLOD
Reference	0.54 [0.42-0.69]	2.32 [1.81-2.99]	0.95 [0.71-1.78]
Alternative	0.51 [0.40-0.66]	2.21 [1.71-2.87]	

3.3 General conclusion

The method comparison study scheme corresponds to a PAIRED STUDY design as the alternative and reference methods have a common enrichment procedure except for dairy products (enrichment step at 41.5°C).

The **method comparison study conclusions** are:

In the sensitivity study, combining all the studies 11 categories were tested: 7 food categories, feed and pet food, production environmental samples including two categories tested with the optional PR*Eraser* protocol. The protocol of the alternative method shows 6 positive deviations and 12 negative deviations when using the CFX96 from Bio-Rad and 5 positive deviations and 14 negative deviations when using the AriaMx from Agilent.
For the two categories tested with the PR*Eraser* protocol (heat-processed milk and dairy products category and production environmental samples). The protocol of the alternative method shows no positive deviation (PD) and 2 negative deviations (ND) with the AriaMx thermocycler for the two categories.

The observed values for ND - PD + PPND and ND + PD + PPND meet the acceptability limit for all the individual categories tested (paired study). The observed values for ND - PD + PPND meet the acceptability limit for all the individual category tested (unpaired study) for both PCR platforms tested (CFX96 and AriaMx).
The observed values for ND - PD + PPND meet the acceptability limit for all the combined categories (calculated values ≤ AL) for both PCR platforms tested (CFX96 and AriaMx).

The Relative Level of Detection (RLOD) meet the Acceptability Limit fixed at 1.5 for a paired study design and at 2.5 for an unpaired study design whatever the matrix/strain pairs tested.

The inclusivity and exclusivity testing gave the expected results for the 100 target strains and the 30 non-target strains tested.

It is possible to store the enrichment broth for 72 h at 5 ± 3°C prior running the PCR test, except for feed including pet food (25 g sample size) using the CFX96.

The BAC*Gene Salmonella* spp. method allows screening the negative samples within one day while 3 days are required with the reference method.

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

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

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The BAC*Gene Salmonella* spp. method for *Salmonella* spp. detection is considered equivalent to the ISO standard.**

Quimper, 22 February 2023

Maryse RANNOU
Project Manager
Validation of Alternative methods

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

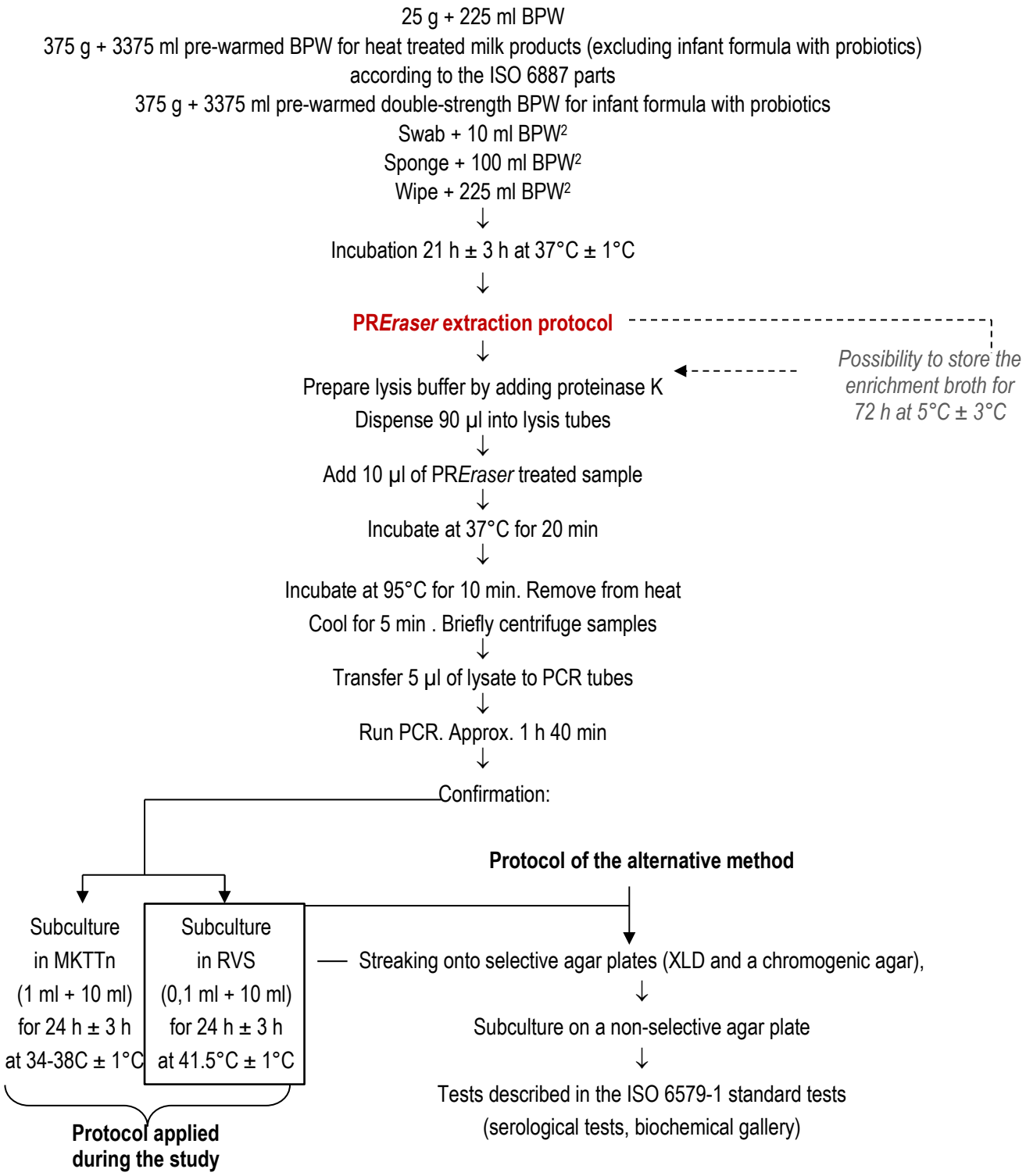
Appendix 1 - Flow diagram of the alternative method

PR*Eraser* BAC*Gene*

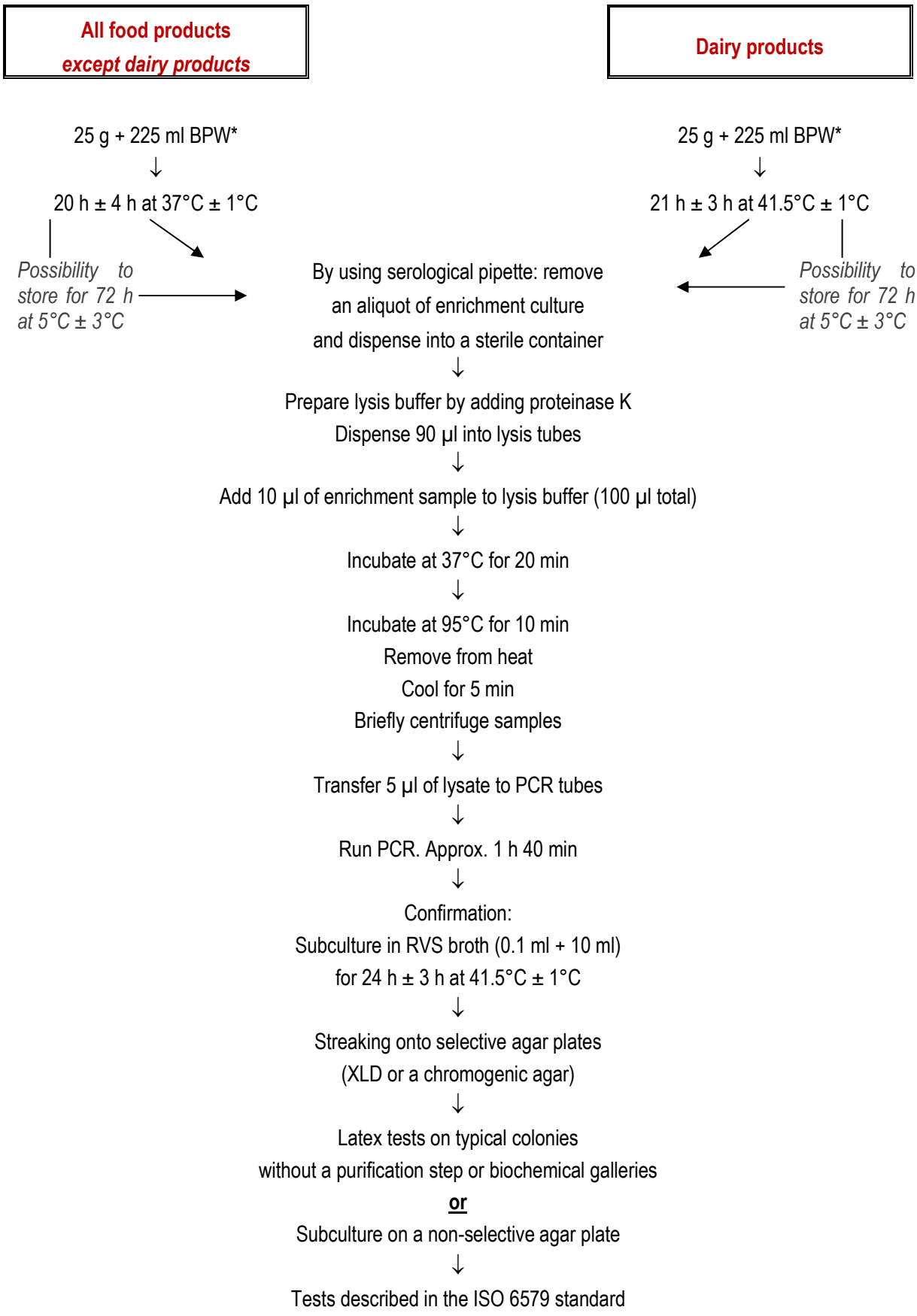
Enrichment step according to
BAC*Gene Salmonella* spp.
↓
Prepare the PR*Eraser* working solution
carefully mix by pipetting up and down 3 - 5 times
(diluent vial + PR*Eraser* stock solution)
↓
Transfer 10 µl PR*Eraser* working solution
into a well of the 8-tube-plate/strips
↓
Add 100 µl of the enriched sample
↓
Prepare a negative control (10 µl PR*Eraser* working solution
+ 100 µl aliquot of negative enrichment control)
↓
Vortex carefully 3 to 5 times at half speed immediately after adding the enrichment
↓
Close the tubes strips with domed caps
↓
Centrifuge 30 seconds (400 g to 2000 g)
↓
Place the tubes strips on the heating block
for 30 min at 37°C ± 1°C
↓
Inactive PR*Eraser* solution by transfer
in heating block for 10 min at 95°C ± 1°C
↓
Cool at room temperature
↓
Proceed to lysis step according to the BAC*Gene Salmonella* kit insert

BAC*Gene Salmonella* spp.

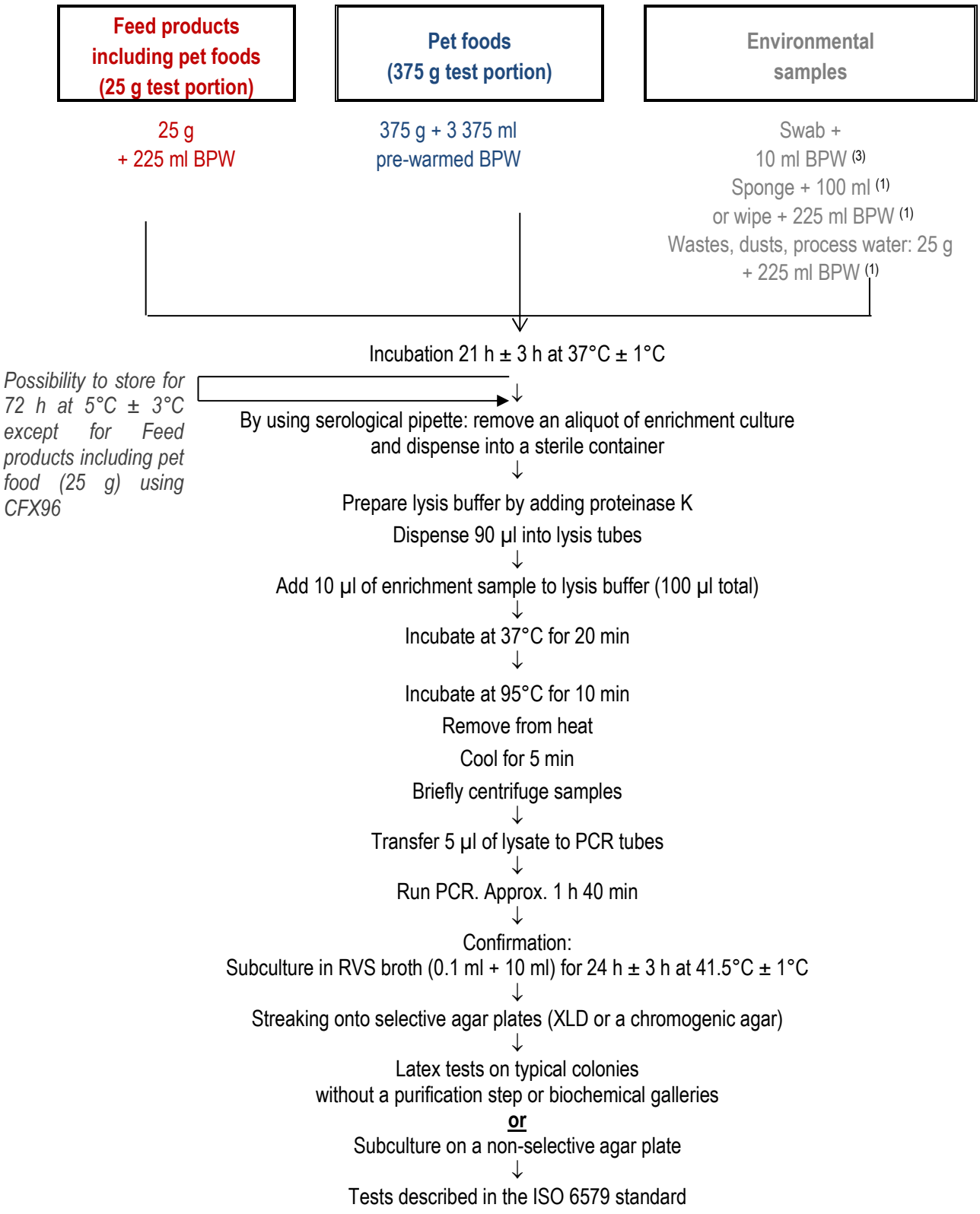
Heat processed milk and dairy products (375 g)
Production environmental samples



[2] For sampling after cleaning process pre-moisten
- 1 swab + 1 mL Hicap neutralizing buffer(+ 9 mL BPW)
- 1 sponge + 10 mL Hicap neutralizing buffer (+ 90 mL BPW)
- 1 wipe + 10 mL Hicap neutralizing buffer (+ 215 mL BPW)



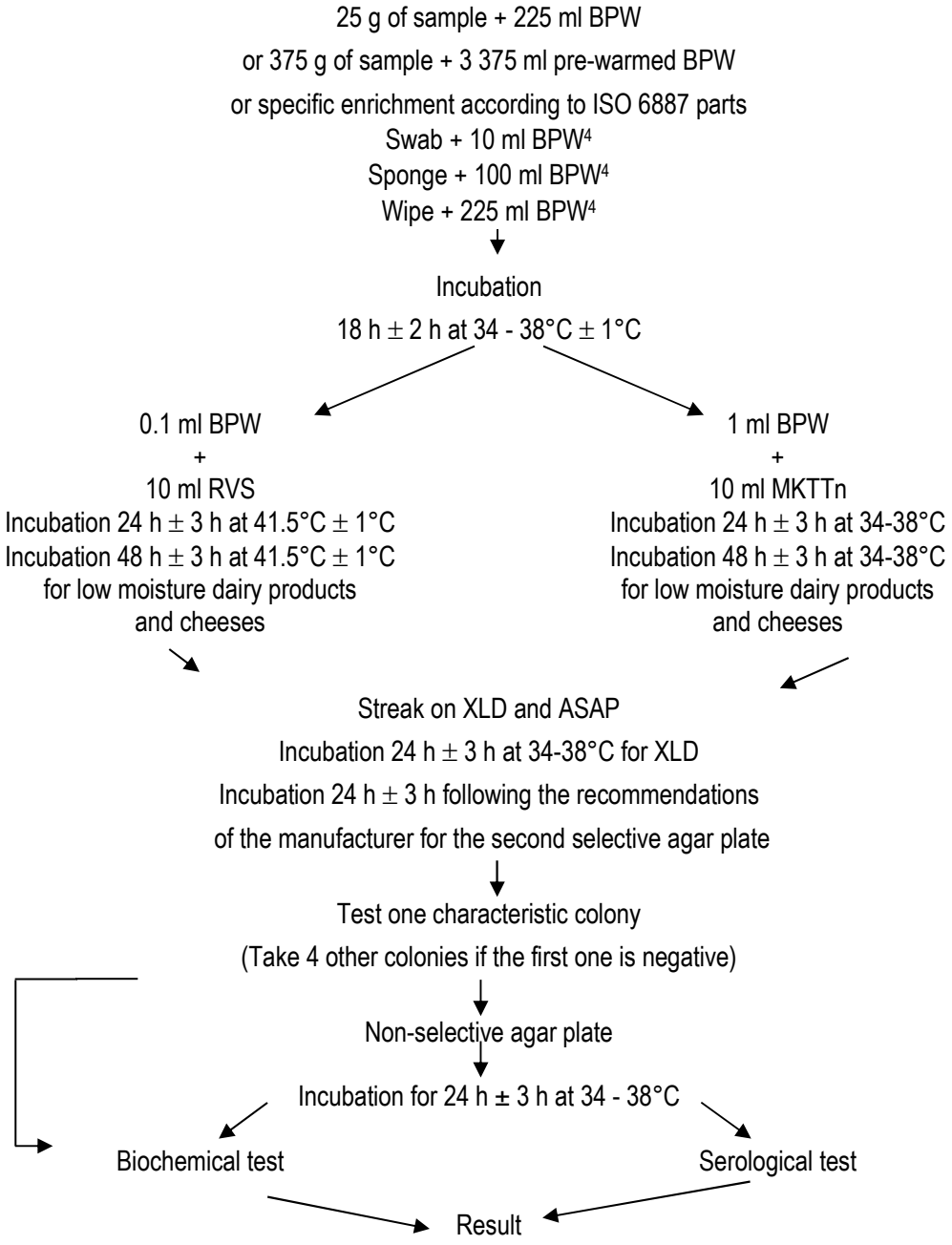
** Sample preparation according to the ISO 6887 parts*



[3] For sampling after cleaning process pre-moisten
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml BPW)

Appendix 2 - Flow diagram of the reference method

ISO 6579-1 (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



[4] For sampling after cleaning process pre-moisten
- 1 swab + 1 mL Hicap neutralizing buffer(+ 9 mL BPW)
- 1 sponge + 10 mL Hicap neutralizing buffer (+ 90 mL BPW)
- 1 wipe + 10 mL Hicap neutralizing buffer (+ 215 mL BPW)

Appendix 3 – Artificial contamination of samples

Date of analysis	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**3376**	**Bœuf bourguignon et ses tagliatelles**	**RTRH meal (beef meat)**	*Salmonella* Typhimurium AOOC060	Ground beef	HT 56°C 8min	1,18	3-4-1-7-0 (3,0)	+	1	b
Initial study	**3377**	**Lasagnes à la bolognaise**	**RTRH meal (beef and pasta)**	*Salmonella* Typhimurium AOOC060	Ground beef	HT 56°C 8min	1,18	3-4-1-7-0 (3,0)	+	1	b
Initial study	**3378**	**Emincés de poulet grillé et duo de purées**	**RTRH meal (chicken and purée)**	*Salmonella* Bredeney Ad2042	Turkey meat	HT 56°C 8min	1,24	2-3-2-2-1 (2,0)	+	1	b
Initial study	**3379**	**Saucisse grillée purée de pommes de terre**	**RTRH meal (sausage and purée)**	*Salmonella* London 326	Ham	HT 56°C 8min	2,05	1-3-1-2-1 (1,6)	+	1	b
Initial study	**3380**	**Poulet à la moutarde et riz**	**RTRH meal (chicken and rice)**	*Salmonella* Bredeney Ad2042	Turkey meat	HT 56°C 8min	1,24	2-3-2-2-1 (2,0)	+	1	b
Initial study	**3381**	**Aiguillettes de poulet sauce normande**	**RTRH meal (chicken)**	*Salmonella* Bredeney Ad2042	Turkey meat	HT 56°C 8min	1,24	2-3-2-2-1 (2,0)	+	1	b
Initial study	**3382**	**Paupiette de veau jardinière de légumes**	**RTRH meal (veal and vegetables)**	*Salmonella* London 326	Ham	HT 56°C 8min	2,05	1-3-1-2-1 (1,6)	+	1	b
Initial study	**3383**	**Emincés de poulet sauce moutarde riz cuisiné**	**RTRH meal (chicken and rice)**	*Salmonella* Bredeney Ad2042	Turkey meat	HT 56°C 8min	1,24	2-3-2-2-1 (2,0)	+	1	b
Initial study	**3384**	**Blanquette de veau et son riz blanc**	**RTRH meal (veal and rice)**	*Salmonella* London 326	Ham	HT 56°C 8min	2,05	1-3-1-2-1 (1,6)	+	1	b
Initial study	**3385**	**Escalope de volaille aux champignons et riz**	**RTRH meal (chicken, mushrooms and rice)**	*Salmonella* Bredeney Ad2042	Turkey meat	HT 56°C 8min	1,24	2-3-2-2-1 (2,0)	+	1	b
Initial study	**3457**	**Rôti de bœuf cuit**	**Cooked beef**	*Salmonella* Derby Ad1879	Meat	6 days 10% NaCl	0,48	4-0-4-1-7 (3,2)	+	1	b
Initial study	**3277**	**Jambon cuit**	**Cooked ham**	*Salmonella* Typhimurium 19	Pork meat	5 days 4°C	0,55	5-1-2-6-5 (3,8)	+	1	c
Initial study	**3278**	**Salami**	**Salami**	*Salmonella* Typhimurium 19	Pork meat	5 days 4°C	0,55	5-1-2-6-5 (3,8)	+	1	c
Initial study	**3279**	**Rosette**	**Dy fermented sausage**	*Salmonella* Typhimurium 19	Pork meat	5 days 4°C	0,55	5-1-2-6-5 (3,8)	+	1	c
Initial study	**3451**	**Mousse de canard**	**Turkey pâté**	*Salmonella* Typhimurium Ad1876	Sausage	6 days 10% NaCl	0,65	2-4-3-3-4 (3,2)	+	1	c
Initial study	**3452**	**Terrine forestière**	**Pâté**	*Salmonella* Typhimurium Ad1876	Sausage	6 days 10% NaCl	0,65	2-4-3-3-4 (3,2)	+	1	c
Initial study	**3732**	**Lait cru**	**Raw milk**	*Salmonella* Montevideo Ad912	Raw milk	4 days 4°C	0,66	1-5-0-1-0 (1,4)	+	2	a
Initial study	**3733**	**Lait cru**	**Raw milk**	*Salmonella* Montevideo Ad912	Raw milk	4 days 4°C	0,66	1-5-0-1-0 (1,4)	+	2	a
Initial study	**3734**	**Lait cru**	**Raw milk**	*Salmonella* Meleagridis 505	Raw milk	4 days 4°C	0,74	1-7-0-1-5 (2,8)	+	2	a
Initial study	**3735**	**Lait fermenté**	**Fermented milk**	*Salmonella* Meleagridis 505	Raw milk	4 days 4°C	0,74	1-7-0-1-5 (2,8)	+	2	a
Initial study	**3736**	**Lait ribot fermier**	**Fermented milk**	*Salmonella* Montevideo Ad912	Raw milk	4 days 4°C	0,66	1-5-0-1-0 (1,4)	+	2	a
Initial study	**3737**	**Gros lait fermier**	**Fermented milk**	*Salmonella* Meleagridis 505	Raw milk	4 days 4°C	0,74	1-7-0-1-5 (2,8)	+	2	a
Initial study	**3749**	**Gruyère suisse au lait cru**	**Raw milk cheese**	*Salmonella* Mbandaka Ad1722	Raw milk	4°C 10% NaCl	1	2-1-5-3-0 (2,2)	+	2	a
Initial study	**3750**	**Beaufort au lait cru**	**Raw milk cheese**	*Salmonella* Mbandaka Ad1722	Raw milk	4°C 10% NaCl	1	2-1-5-3-0 (2,2)	+	2	a
Initial study	**3751**	**Comté au lait cru**	**Raw milk cheese**	*Salmonella* Mbandaka Ad1722	Raw milk	4°C 10% NaCl	1	2-1-5-3-0 (2,2)	+	2	a
Initial study	**3752**	**Emmental au lait cru**	**Raw milk cheese**	*Salmonella* Meleagridis 505	Raw milk	4 days 4°C	0,74	1-7-0-1-5 (2,8)	+	2	a
Initial study	**3788**	**Le Chevrot au lait cru**	**Raw milk cheese**	*Salmonella* Ohio Ad1482	Raw milk	4 days 4°C	0,58	2-1-1-2-2 (1,6)	+	2	a
Initial study	**3743**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Anatum Ad298	Milk powder	HT 56°C 8min	1,81	3-1-0-0-1 (1,0)	+	2	b
Initial study	**3744**	**Poudre de lait demi-écrémé**	**Half-skimmed milk powder**	*Salmonella* Livingstone Ad1169	Dairy product	HT 56°C 8min	1,2	0-1-0-1-0 (0,4)	+	2	b
Initial study	**3745**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Mbandaka Ad1810	Cheese	HT 56°C 8min	1,57	0-0-0-0-0 (0)	-	2	b
Initial study	**3789**	**Petit breton au lait pasteurisé**	**Pasteurized milk cheese**	*Salmonella* Livingstone Ad1169	Dairy product	HT 56°C 8min/6 days 4°C	0,74	3-2-2-1-3 (2,2)	+	2	b
Initial study	**3791**	**Brie au lait pasteurisé**	**Pasteurized milk cheese**	*Salmonella* Mbandaka Ad1810	Cheese	HT 56°C 8min/6 days 4°C	0,85	2-2-1-1-1 (1,4)	+	2	b
Initial study	**3792**	**Fourme d'Ambert au lait pasteurisé**	**Pasteurized milk cheese**	*Salmonella* Mbandaka Ad1810	Cheese	HT 56°C 8min/6 days 4°C	0,85	2-2-1-1-1 (1,4)	+	2	b
Initial study	**3794**	**Lait frais pasteurisé demi-écrémé**	**Pasteurized half skimmed milk**	*Salmonella* Ohio Ad1482	Raw milk	4 days 4°C	0,58	2-1-1-2-2 (1,6)	+	2	b

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**3797**	**Poudre de lait infantile avec probiotique**	**Milk powder with probiotic**	*Salmonella* Anatum Ad298	Milk powder	HT 56°C 8min/6 days 4°C	1,12	4-4-0-1-1 (2,0)	-	2	b
Initial study	**3798**	**Poudre de lait infantile avec probiotique**	**Milk powder with probiotic**	*Salmonella* Anatum Ad298	Milk powder	HT 56°C 8min/6 days 4°C	1,12	4-4-0-1-1 (2,0)	-	2	b
Initial study	**3799**	**Poudre de lait infantile avec probiotique**	**Milk powder with probiotic**	*Salmonella* Livingstone Ad1169	Dairy product	HT 56°C 8min/6 days 4°C	0,74	3-2-2-1-3 (2,2)	-	2	b
Initial study	**4609**	**Lait pasteurisé entier**	**Pasteurized milk**	*Salmonella* Anatum Ad1168	Dairy product	HT 56°c 8 min	1,48	1-1-2-3-2 (1,8)	+	2	b
Initial study	**4610**	**Lait pasteurisé demi-écrémé**	**Half skimmed pasteurized milk**	*Salmonella* Norwich Ad1172	Dairy product	HT 56°c 8 min	1,86	2-0-2-1-0 (1,0)	+	2	b
Initial study	**4611**	**Fourme d'Ambert au lait pasteurisé**	**Pasteurized milk cheese**	*Salmonella* Anatum Ad1168	Dairy product	HT 56°c 8 min	1,48	1-1-2-3-2 (1,8)	+	2	b
Initial study	**4612**	**Cantal au lait pasteurisé**	**Pasteurized milk cheese**	*Salmonella* Ohio Ad1482	Raw milk	8 days 4°C	0,57	2-2-4-3-5 (3,2)	+	2	b
Initial study	**4613**	**Fol épi au lait pasteurisé**	**Pasteurized milk cheese**	*Salmonella* Norwich Ad1172	Dairy product	HT 56°c 8 min	1,86	2-0-2-1-0 (1,0)	+	2	b
Initial study	**3738**	**Panna cotta**	**Dairy based dessert (Panna cotta)**	*Salmonella* Anatum Ad298	Milk powder	HT 56°C 8min	1,81	3-1-0-0-1 (1,0)	+	2	c
Initial study	**3739**	**Panna cotta**	**Dairy based dessert (Panna cotta)**	*Salmonella* Anatum Ad298	Milk powder	HT 56°C 8min	1,81	3-1-0-0-1 (1,0)	+	2	c
Initial study	**3740**	**Tiramisu**	**Dairy based dessert (Tiramisu)**	*Salmonella* Livingstone Ad1169	Dairy product	HT 56°C 8min	1,2	0-1-0-1-0 (0,4)	+	2	c
Initial study	**3741**	**Tiramisu à la framboise**	**Dairy based dessert (Tiramisu)**	*Salmonella* Livingstone Ad1169	Dairy product	HT 56°C 8min	1,2	0-1-0-1-0 (0,4)	+	2	c
Initial study	**3742**	**Riz au lait saveur vanille**	**Dairy based dessert (Rice)**	*Salmonella* Mbandaka Ad1810	Cheese	HT 56°C 8min	1,57	0-0-0-0-0 (0)	+	2	c
Initial study	**3746**	**Crème glacée vanille fraise**	**Ice cream (vanilla strawberries)**	*Salmonella* Montevideo Ad912	Raw milk	4 days -20°C	1,49	2-1-1-5-1 (2,0)	+	2	c
Initial study	**3747**	**Glace abricot chocolat blanc**	**Ice cream (apricot, white chocolate)**	*Salmonella* Montevideo Ad912	Raw milk	4 days -20°C	1,49	2-1-1-5-1 (2,0)	+	2	c
Initial study	**3795**	**Dessert lacté à la crème**	**Milky dessert**	*Salmonella* Anatum Ad298	Milk powder	HT 56°C 8min/6 days 4°C	1,12	4-4-0-1-1 (2,0)	-	2	c
Initial study	**3796**	**Riz au lait**	**Dairy based dessert(rice)**	*Salmonella* Ohio Ad1482	Raw milk	4 days 4°C	0,58	2-1-1-2-2 (1,6)	+	2	c
Initial study	**3285**	**Pousses de soja**	**Soya sprouts**	*Salmonella* Virchow Ad1721	Cereals	5 days 4°C	0,52	2-1-3-1-1(1,6)	+	3	a
Initial study	**3286**	**Laitue**	**Lettuce**	*Salmonella* Virchow Ad1721	Cereals	5 days 4°C	0,52	2-1-3-1-1(1,6)	+	3	a
Initial study	**3287**	**Tendres pousses**	**Baby leaves**	*Salmonella* Virchow Ad1721	Cereals	5 days 4°C	0,52	2-1-3-1-1(1,6)	+	3	a
Initial study	**3636**	**Feuille de chêne blonde**	**Salad**	*Salmonella* Mbandaka Ad1723	Compost	11 days 4°C	0,55	3-5-5-3-2 (3,6)	+	3	a
Initial study	**3637**	**Mesclun**	**Mixed salad leaves**	*Salmonella* Mbandaka Ad1723	Compost	11 days 4°C	0,55	3-5-5-3-2 (3,6)	+	3	a
Initial study	**4476**	**Jeunes pousses de laitue**	**Baby leaves**	*Salmonella* Panama Ad1733	Cereals	8 days 4°C	0,62	2-1-5-2-5 (3,0)	+	3	a
Initial study	**4477**	**Roquette**	**Salad**	*Salmonella* Panama Ad1733	Cereals	8 days 4°C	0,62	2-1-5-2-5 (3,0)	+	3	a
Initial study	**4478**	**Pousses d'épinards**	**Baby leaves (spinach)**	*Salmonella* Panama Ad1733	Cereals	8 days 4°C	0,62	2-1-5-2-5 (3,0)	+	3	a
Initial study	**4479**	**Jeunes pousses corsées**	**Baby leaves**	*Salmonella* Panama Ad1733	Cereals	8 days 4°C	0,62	2-1-5-2-5 (3,0)	-	3	a
Initial study	**4480**	**Mâche**	**Salad**	*Salmonella* Panama Ad1733	Cereals	8 days 4°C	0,62	2-1-5-2-5 (3,0)	+	3	a
Initial study	**3638**	**Macédoine de légumes**	**Mixed vegetables**	*Salmonella* Mbandaka Ad1723	Compost	11 days 4°C	0,55	3-5-5-3-2 (3,6)	+	3	b
Initial study	**3639**	**Betteraves rouges**	**Beetroot salad**	*Salmonella* Mbandaka Ad1723	Compost	11 days 4°C	0,55	3-5-5-3-2 (3,6)	+	3	b
Initial study	**3640**	**Salade d'ananas**	**Fruit salad (pineapple)**	*Salmonella* Mbandaka Ad1723	Compost	11 days 4°C	0,55	3-5-5-3-2 (3,6)	+	3	b
Initial study	**3641**	**Salade de pêche**	**Fruit salad (peach)**	*Salmonella* Mbandaka Ad1723	Compost	11 days 4°C	0,55	3-5-5-3-2 (3,6)	+	3	b
Initial study	**3685**	**Salade de concombres**	**RTE vegetables (cucumber)**	*Salmonella* Ovakam Ad1647	Compost	18 days 4°C	0,51	1-4-2-2-3 (2,4)	+	3	b
Initial study	**3686**	**Salade nordique (tartare de concombres/saumon)**	**RTE vegetables (cucumber and salmon)**	*Salmonella* Ovakam Ad1647	Compost	18 days 4°C	0,51	1-4-2-2-3 (2,4)	+	3	b
Initial study	**3687**	**Salade choux carottes raisins secs**	**RTE vegetables (sprouts and carrots)**	*Salmonella* Ovakam Ad1647	Compost	18 days 4°C	0,51	1-4-2-2-3 (2,4)	+	3	b
Initial study	**3688**	**Salade de quinoa fruits secs**	**RTE vegetables (quinoa and fruit)**	*Salmonella* Ovakam Ad1647	Compost	18 days 4°C	0,51	1-4-2-2-3 (2,4)	+	3	b
Initial study	**3689**	**Salade jaune céréales carottes fruits secs**	**RTE vegetables (cereals and carrots)**	*Salmonella* Ovakam Ad1647	Compost	18 days 4°C	0,51	1-4-2-2-3 (2,4)	+	3	b
Initial study	**3690**	**Salade crudités carottes/salade**	**RTE vegetables (salad and carrots)**	*Salmonella* Ovakam Ad1647	Compost	18 days 4°C	0,51	1-4-2-2-3 (2,4)	+	3	b

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**4568**	**Végétaux 4ème gamme (chou, carotte, céleri branche)**	**Fresh vegetables**	*Salmonella* Agona Ad1725	Cereals	HT 56°c 8 min	0,39	3-7-2-4-5 (4,2)	+	3	b
Initial study	**4569**	**Végétaux 4ème gamme (chou, carotte, poivron)**	**Fresh vegetables**	*Salmonella* Agona Ad1725	Cereals	HT 56°c 8 min	0,39	3-7-2-4-5 (4,2)	+	3	b
Initial study	**3581**	**Tajine bœuf légumes**	**RTRH meal (vegetables and beef)**	*Salmonella* Infantis Ad1646	Compost	HT 56°C 8min	2,17	0-1-3-6-1 (2,2)	-	3	c
Initial study	**3582**	**Mélange verdurette légumes verts basilic**	**RTC vegetables**	*Salmonella* Infantis Ad1646	Compost	HT 56°C 8min	2,17	0-1-3-6-1 (2,2)	+	3	c
Initial study	**3583**	**Mélange légumes œufs lardons**	**RTC vegetables**	*Salmonella* Infantis Ad1646	Compost	HT 56°C 8min	2,17	0-1-3-6-1 (2,2)	-	3	c
Initial study	**3584**	**Mélange "campagnarde" légumes beurre estragon**	**RTC vegetables**	*Salmonella* Infantis Ad1646	Compost	HT 56°C 8min	2,17	0-1-3-6-1 (2,2)	+	3	c
Initial study	**3585**	**Couscous poulet légumes**	**RTRH meal (vegetables and chicken)**	*Salmonella* Infantis Ad1646	Compost	HT 56°C 8min	2,17	0-1-3-6-1 (2,2)	+	3	c
Initial study	**4481**	**Légumes cuisinés à la campagnarde**	**Ready to reheat vegetables**	*Salmonella* Virchow F276	Curry	HT 56°C 8 min	2,00	0-0-0-1-4 (0,2)	+	3	c
Initial study	**4482**	**Légumes verdurette**	**Ready to reheat vegetables**	*Salmonella* Virchow F276	Curry	HT 56°C 8 min	2,00	0-0-0-1-4 (0,2)	-	3	c
Initial study	**4484**	**Poêlée à la provençale**	**Ready to reheat vegetables**	*Salmonella* Virchow F276	Curry	HT 56°C 8 min	2,00	0-0-0-1-4 (0,2)	-	3	c
Initial study	**4485**	**Légumes cuisinés à la campagnarde**	**Ready to reheat vegetables**	*Salmonell*a Orianenbourg A1724	Cereals	HT 56°C 8 min	1,22	1-0-2-1-1 (1,0)	+	3	c
Initial study	**4486**	**Légumes verdurette**	**Ready to reheat vegetables**	*Salmonell*a Orianenbourg A1724	Cereals	HT 56°C 8 min	1,22	1-0-2-1-1 (1,0)	-	3	c
Initial study	**4570**	**Légumes à réchauffer (Choux de Bruxelles, haricots)**	**Ready to reheat vegetables**	*Salmonella* Virchow Ad1721	Cereals	HT 56°c 8 min	>2,16	3-2-1-3-1 (2,0)	+	3	c
Initial study	**4571**	**Légumes à réchauffer (haricots, petits pois)**	**Ready to reheat vegetables**	*Salmonella* Virchow Ad1721	Cereals	HT 56°c 8 min	>2,16	3-2-1-3-1 (2,0)	+	3	c
Initial study	**4572**	**Purée cuisinée (carotte, courgette, navet)**	**Purée**	*Salmonella* Virchow Ad1721	Cereals	HT 56°c 8 min	>2,16	3-2-1-3-1 (2,0)	+	3	c
Initial study	**4573**	**Galette de légumes du soleil**	**Ready to reheat vegetables**	*Salmonella* Virchow Ad1721	Cereals	HT 56°c 8 min	>2,16	3-2-1-3-1 (2,0)	-	3	c
Initial study	**4574**	**Feuilletés épinards**	**Ready to reheat vegetables**	*Salmonella* Virchow Ad1721	Cereals	HT 56°c 8 min	>2,16	3-2-1-3-1 (2,0)	+	3	c
Initial study	**3654**	**Coule de blanc d'œuf crue**	**Raw white liquid egg product**	*Salmonella* Infantis 14	Pasteurized liquid egg product	12 days 4°C	0,68	10-6-11-11-6 (8,8)	+	4	a
Initial study	**3655**	**Coule de blanc d'œuf pasteurisée**	**Pasteurized white liquid egg product**	*Salmonella* Infantis 14	Pasteurized liquid egg product	12 days 4°C	0,68	10-6-11-11-6 (8,8)	+	4	a
Initial study	**3656**	**Coule de blanc d'œuf pasteurisée**	**Pasteurized white liquid egg product**	*Salmonella* Enteritidis MJG01	Raw liquid egg product	12 days 4°C	0,46	8-8-6-9-8 (7,8)	+	4	a
Initial study	**3657**	**Coule de blanc d'œuf pasteurisée**	**Pasteurized white liquid egg product**	*Salmonella* Enteritidis MJG01	Raw liquid egg product	12 days 4°C	0,46	8-8-6-9-8 (7,8)	+	4	a
Initial study	**3658**	**Coule d'œuf entier plein air pasteurisée**	**Pasteurized whole liquid egg product**	*Salmonella* Infantis 14	Pasteurized liquid egg product	12 days 4°C	0,68	10-6-11-11-6 (8,8)	+	4	a
Initial study	**3659**	**Coule d'œuf entier pasteurisée**	**Pasteurized whole liquid egg product**	*Salmonella* Infantis 14	Pasteurized liquid egg product	12 days 4°C	0,68	10-6-11-11-6 (8,8)	+	4	a
Initial study	**3660**	**Coule d'œuf entier pasteurisée**	**Pasteurized whole liquid egg product**	*Salmonella* Enteritidis MJG01	Raw liquid egg product	12 days 4°C	0,46	8-8-6-9-8 (7,8)	+	4	a
Initial study	**3661**	**Coule de jaune d'œuf pasteurisée**	**Pasteurized yolk liquid egg product**	*Salmonella* Infantis 14	Pasteurized liquid egg product	12 days 4°C	0,68	10-6-11-11-6 (8,8)	+	4	a
Initial study	**3662**	**Coule de jaune d'œuf pasteurisée**	**Pasteurized yolk liquid egg product**	*Salmonella* Enteritidis MJG01	Raw liquid egg product	12 days 4°C	0,46	8-8-6-9-8 (7,8)	+	4	a
Initial study	**3663**	**Coule de jaune d'œuf pasteurisée**	**Pasteurized yolk liquid egg product**	*Salmonella* Enteritidis MJG01	Raw liquid egg product	12 days 4°C	0,46	8-8-6-9-8 (7,8)	+	4	a

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**3297**	**Poudre de blanc d'œuf**	**Egg white powder**	*Salmonella* Enteritidis 10	Egg white powder	HT 56°C 8min	0,44	3-4-6-4-6 (4,6)	+	4	b
Initial study	**3298**	**Poudre de jaune d'œuf**	**Egg yolk powder**	*Salmonella* Enteritidis 10	Egg white powder	HT 56°C 8min	0,44	3-4-6-4-6 (4,6)	+	4	b
Initial study	**3299**	**Poudre d'œuf entier**	**Whole egg powder**	*Salmonella* Enteritidis 10	Egg white powder	HT 56°C 8min	0,44	3-4-6-4-6 (4,6)	+	4	b
Initial study	**3588**	**Poudre de blanc d'œuf**	**Egg white powder**	*Salmonella* Enteritidis 465	Liquid egg product	HT 56°C 8min	1,84	5-7-5-4-9 (6,0)	+	4	b
Initial study	**3589**	**Poudre de jaune d'œuf**	**Egg yolk powder**	*Salmonella* Enteritidis 465	Liquid egg product	HT 56°C 8min	1,84	5-7-5-4-9 (6,0)	+	4	b
Initial study	**3590**	**Poudre d'œuf entier**	**Whole egg powder**	*Salmonella* Typhimurium 776	Pasteurised liquid egg product	HT 56°C 8min	2,32	1-3-4-1-1 (2,0)	+	4	b
Initial study	**3591**	**Poudre de blanc d'œuf**	**Egg white powder**	*Salmonella* Typhimurium 776	Pasteurised liquid egg product	HT 56°C 8min	2,32	1-3-4-1-1 (2,0)	+	4	b
Initial study	**3691**	**Poudre de blanc d'œuf**	**White egg powder**	*Salmonella* Typhimurium 176	Pasteurised liquid egg product	HT 56°c 8 min/16 days 4°C	1,23	1-0-2-2-1 (1,2)	+	4	b
Initial study	**4491**	**Poudre d'œuf entier**	**Whole egg powder**	*Salmonella* Livingstone E1	White egg powder	HT 56°C 8 min	0,82	1-1-0-2-3 (1,4)	+	4	b
Initial study	**4492**	**Poudre de blanc d'œuf**	**White egg powder**	*Salmonella* Livingstone E1	White egg powder	HT 56°C 8 min	0,82	1-1-0-2-3 (1,4)	-	4	b
Initial study	**4493**	**Poudre de jaune d'œuf**	**Egg yolk powder**	*Salmonella* Havana Ad1728	Liquid egg product	HT 56°C 8 min	1,22	1-4-1-2-2 (2,0)	-	4	b
Initial study	**4575**	**Poudre d'œuf entier**	**Whole egg powder**	*Salmonella* Havana Ad1728	Liquid egg product	HT 56°C 8 min	0,49	7-9-5-7-12 (8,0)	+	4	b
Initial study	**3586**	**Ile flottante**	**Egg based dessert**	*Salmonella* Enteritidis 465	Liquid egg product	HT 56°C 8min	1,84	5-7-5-4-9 (6,0)	+	4	c
Initial study	**3587**	**Flan pâtissier**	**Custard tart**	*Salmonella* Typhimurium 776	Pasteurised liquid egg product	HT 56°C 8min	2,32	1-3-4-1-1 (2,0)	+	4	c
Initial study	**3592**	**Mayonnaise fine**	**Mayonnaise**	*Salmonella* Enteritidis 465	Liquid egg product	HT 56°C 8min	1,84	5-7-5-4-9 (6,0)	-	4	c
Initial study	**3593**	**Mayonnaise**	**Mayonnaise**	*Salmonella* Typhimurium 776	Pasteurised liquid egg product	HT 56°c 8 min	2,32	1-3-4-1-1 (2,0)	-	4	c
Initial study	**3648**	**Ile flottante aux œufs frais**	**Egg based dessert**	*Salmonella* Mbandaka Ad914	Mayonnaise	11 days pH4	0,84	2-7-9-5-10 (6,6)	+	4	c
Initial study	**3649**	**Flan pâtissier**	**Custard tart**	*Salmonella* Mbandaka Ad914	Mayonnaise	11 days pH4	0,84	2-7-9-5-10 (6,6)	+	4	c
Initial study	**3650**	**Crème aux œufs saveur vanille**	**Egg based dessert**	*Salmonella* Mbandaka Ad914	Mayonnaise	11 days pH4	0,84	2-7-9-5-10 (6,6)	+	4	c
Initial study	**3651**	**Crème brûlée**	**Egg based dessert**	*Salmonella* Mbandaka Ad914	Mayonnaise	11 days pH4	0,84	2-7-9-5-10 (6,6)	+	4	c
Initial study	**3652**	**Mayonnaise fine qualité traiteur**	**Mayonnaise**	*Salmonella* Mbandaka Ad914	Mayonnaise	11 days pH4	0,84	2-7-9-5-10 (6,6)	+	4	c
Initial study	**3653**	**Mayonnaise fine**	**Mayonnaise**	*Salmonella* Mbandaka Ad914	Mayonnaise	11 days pH4	0,84	2-7-9-5-10 (6,6)	+	4	c
Initial study	**3693**	**Crème brûlée à la vanille**	**Egg based dessert**	*Salmonella* Infantis 14	Raw liquid egg product	18 days 4°C	0,48	4-4-1-1-3 (2,6)	+	4	c
Initial study	**3694**	**Crème aux œufs**	**Egg based dessert**	*Salmonella* Enteritidis MJG01	Raw liquid egg product	18 days 4°C	0,54	3-2-3-2-3 (2,6)	+	4	c
Initial study	**3289**	**Merlu blanc**	**Raw fish**	*Salmonella* Derby Ad1093	Fish fillet	5 days -20°C	0,63	0-1-2-2-5 (2,0)	+	5	a
Initial study	**3290**	**Cabillaud**	**Raw cod**	*Salmonella* Derby Ad1093	Fish fillet	5 days -20°C	0,63	0-1-2-2-5 (2,0)	+	5	a
Initial study	**3291**	**Saumon**	**Salmon**	*Salmonella* Derby Ad1093	Fish fillet	5 days -20°C	0,63	0-1-2-2-5 (2,0)	+	5	a
Initial study	**3664**	**Filet de rouget**	**Raw fish fillet**	*Salmonella* Anatum Ad1451	Fish fillet	12 days 4°C	0,47	5-8-9-5-4 (6,2)	+	5	a
Initial study	**3665**	**Filet de tacaud**	**Raw fish fillet**	*Salmonella* Anatum Ad1451	Fish fillet	12 days 4°C	0,47	5-8-9-5-4 (6,2)	+	5	a
Initial study	**3666**	**Filet églefin**	**Raw haddock fillet**	*Salmonella* Anatum Ad1451	Fish fillet	12 days 4°C	0,47	5-8-9-5-4 (6,2)	+	5	a
Initial study	**3667**	**Filet de lieu noir**	**Raw coley filet**	*Salmonella* Anatum Ad1451	Fish fillet	12 days 4°C	0,47	5-8-9-5-4 (6,2)	+	5	a
Initial study	**3668**	**Dos de cabillaud**	**Cod**	*Salmonella* Saintpaul F31	Fish	12 days 4°C	0,46	6-5-6-7-5 (5,8)	+	5	a
Initial study	**3695**	**Sardines**	**Raw fish**	*Salmonella* Anatum Ad1451	Fish fillet	18 days 4°C	0,35	0-6-2-4-2 (2,8)	+	5	a
Initial study	**3696**	**Filet de merlan**	**Raw fish fillet**	*Salmonella* Saintpaul F31	Pilchard fillets	18 days 4°C	0,42	2-1-7-1-4 (3,0)	+	5	a
Initial study	**3573**	**Rouleaux de printemps au crabe**	**RTE meal (Asian food)**	*Salmonella* Indiana 2	Fish meal	HT 56°C 8min	2,74	1-0-0-0-0 (0,2)	+	5	b
Initial study	**3574**	**Lieu sauce Dieppoise**	**RTRH meal (fish)**	*Salmonella* Indiana 2	Fish meal	HT 56°C 8min	2,74	1-0-0-0-0 (0,2)	+	5	b
Initial study	**3576**	**Encornet farci**	**RTRH meal (fish)**	*Salmonella Indiana* 2	Fish meal	HT 56°C 8min	2,74	1-0-0-0-0 (0,2)	+	5	b
Initial study	**3577**	**Haché colin d'Alaska citron persil précuit**	**RTRH meal (fish)**	*Salmonella* Senftenberg Ad355	Seafood	HT 56°C 8min	2,11	5-0-3-9-0 (3,4)	+	5	b

Date of analysis	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**3578**	**Haché saumon ciboulette précuit**	**RTRH meal (fish)**	*Salmonella* Senftenberg Ad355	Seafood	HT 56°C 8min	2,11	5-0-3-9-0 (3,4)	+	5	b
Initial study	**3579**	**Bâtonnet surimi**	**Surimi**	*Salmonella* Senftenberg Ad355	Seafood	HT 56°C 8min	2,11	5-0-3-9-0 (3,4)	+	5	b
Initial study	**3580**	**Crevettes cuites**	**Cooked shrimps**	*Salmonella* Senftenberg Ad355	Seafood	HT 56°C 8min	2,11	5-0-3-9-0 (3,4)	+	5	b
Initial study	**3669**	**Marinade de la mer aux petits légumes**	**RTE seafood products**	*Salmonella* Saintpaul F31	Fish	12 days 4°C	0,46	6-5-6-7-5 (5,8)	+	5	b
Initial study	**3670**	**Maki saumon**	**RTE seafood products (Asian food)**	*Salmonella* Saintpaul F31	Fish	12 days 4°C	0,46	6-5-6-7-5 (5,8)	+	5	b
Initial study	**3671**	**Nigiri saumon**	**RTE seafood products (Asian food)**	*Salmonella* Saintpaul F31	Fish	12 days 4°C	0,46	6-5-6-7-5 (5,8)	+	5	b
Initial study	**3642**	**Emincés de saumon à l'aneth**	**Salmon**	*Salmonella* Indiana Ad1409	Fish	11 days 10%NaCl	0,46	9-7-4-4-7 (6,2)	+	5	c
Initial study	**3643**	**Tartare de saumon fumé aux câpres**	**Smoked salmon**	*Salmonella* Indiana Ad1409	Fish	11 days 10%NaCl	0,46	9-7-4-4-7 (6,2)	+	5	c
Initial study	**3644**	**Mini tranches de truite fumée**	**Trout**	*Salmonella* Indiana Ad1409	Fish	11 days 10%NaCl	0,46	9-7-4-4-7 (6,2)	+	5	c
Initial study	**3645**	**Emincés de thon Germon fumé au bois de hêtre**	**Smoked tuna**	*Salmonella* Indiana Ad1409	Fish	11 days 10%NaCl	0,46	9-7-4-4-7 (6,2)	+	5	c
Initial study	**3646**	**Harengs fumés au naturel**	**Smoked herring**	*Salmonella* Indiana Ad1409	Fish	11 days 10%NaCl	0,46	9-7-4-4-7 (6,2)	+	5	c
Initial study	**3647**	**Saumon fumé**	**Smoked salmon**	*Salmonella* Indiana Ad1409	Fish	11 days 10%NaCl	0,46	9-7-4-4-7 (6,2)	+	5	c
Initial study	**3697**	**Miettes de morue salée**	**Salted cod**	*Salmonella* Anatum Ad1451	Fish fillet	18 days 4°C	0,35	0-6-2-4-2 (2,8)	+	5	c
Initial study	**3698**	**Filets de maquereaux fumés**	**Smoked fish (mackerels)**	*Salmonella* Saintpaul F31	Pilchard fillets	18 days 4°C	0,42	2-1-7-1-4 (3,0)	+	5	c
Initial study	**4488**	**Hadock fumé**	**Smoked haddock**	*Salmonella* Brandenburg Ad1351	Fish	8 days 4°C	0,68	3-0-3-4-3 (3,2)	+	5	c
Initial study	**4489**	**Maquereaux fumés marinés au poivre**	**Smoked mackerel**	*Salmonella* Brandenburg Ad1351	Fish	8 days 4°C	0,68	3-0-3-4-3 (3,2)	+	5	c
Initial study	**4490**	**Morue salée**	**salted cod**	*Salmonella* Derby F81	Fish	8 days 10% NaCl	0,54	1-2-0-1-2 (1,2)	-	5	c
Initial study	**582**	**Graines triticale**	**Seeds**	*Salmonella* Agona Ad1725	Cereals	HT 56°C/8min	0,63	2-3-2-1-2 (2,0)	+	6	b
Initial study	**583**	**Corm gluten feed**	**Corm gluten feed**	*Salmonella* Agona Ad1725	Cereals	HT 56°C/8min	0,63	2-3-2-1-2 (2,0)	-	6	b
Initial study	**584**	**Mais grain**	**Corn seeds**	*Salmonella* Agona Ad1725	Cereals	HT 56°C/8min	0,63	2-3-2-1-2 (2,0)	+	6	b
Initial study	**585**	**Luzerne**	**Cattle feed**	*Salmonell*a Orianenbourg A1724	Cereals	HT 56°C/8min	0,44	1-3-3-3-1 (2,2)	+	6	b
Initial study	**586**	**Ovithere**	**Cattle feed**	*Salmonell*a Orianenbourg A1724	Cereals	HT 56°C/8min	0,44	1-3-3-3-1 (2,2)	+	6	b
Initial study	**587**	**Fourrage ensilage**	**Cattle feed**	*Salmonell*a Orianenbourg A1724	Cereals	HT 56°C/8min	0,44	1-3-3-3-1 (2,2)	-	6	b
Initial study	**588**	**Colza, tourteau**	**Cattle feed**	*Salmonell*a Orianenbourg A1724	Cereals	HT 56°C/8min	0,44	1-3-3-3-1 (2,2)	+	6	b
Initial study	**803**	**Granulés pour porcs**	**Cattle feed**	*Salmonella* Derby Ad 1878	Feed	HT 56°C/8min	1,25	0-2-2-1-0 (1,0)	-	6	b
Initial study	**805**	**Radicelles d'orge**	**Cattle feed**	*Salmonella* Agona AOOV038	Feed	HT 56°C/8min	1,34	3-0-2-0-4 (1,8)	-	6	b
Initial study	**1870**	**Aliments pour pondeuse**	**Feed for chicken**	*Salmonella* Infantis Ad1646	Environment	Seeding-lyophilized strain 20°C 2 weeks	/	1,8	+	6	b
Initial study	**1871**	**Aliments pour poulettes**	**Feed for chicken**	*Salmonella* Infantis Ad1646	Environment	Seeding-lyophilized strain 20°C 2 weeks	/	1,8	+	6	b
Initial study	**1872**	**Tourteau de soja**	**Soja**	*Salmonella* Virchow Ad1721	Cereals	HT 56°C/8min	0,47	3-4-4-2-2 (3,0)	-	6	b
Initial study	**1873**	**Soja tourteau déshuilé**	**Soya**	*Salmonella* Virchow Ad1721	Cereals	HT 56°C/8min	0,47	3-4-4-2-2 (3,0)	+	6	b
Initial study	**572**	**Croquettes pour chien bœuf, céréales**	**Pellets for dog**	*Salmonella* Mbandaka Ad 2041	Dehydrated flour	HT 56°C/8min	0,68	1-1-0-3-4 (1,8)	+	6	c
Initial study	**573**	**Croquettes pour chat dinde, riz**	**Pellets for cat**	*Salmonella* Cerro Ad 689	Dehydrated poultry powder	HT 56°C/8min	0,63	6-2-1-1-1 (2,2)	+	6	c
Initial study	**574**	**Croquettes pour chien volaille, légumes**	**Pellets for dog**	*Salmonella* Mbandaka Ad 2041	Dehydrated flour	HT 56°C/8min	0,68	1-1-0-3-4 (1,8)	+	6	c
Initial study	**575**	**Croquettes pour chat poulet, céréales**	**Pellets for cat**	*Salmonella* Cerro Ad 689	Dehydrated poultry powder	HT 56°C/8min	0,63	6-2-1-1-1 (2,2)	+	6	c

Date of analysis	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**576**	**Croquettes pour chat beouf, blé**	**Pellets for cat**	*Salmonella* Derby Ad 1878	Fat	HT 56°C/8min	0,53	0-1-1-4-4 (2,0)	+	6	c
Initial study	**577**	**Snack pour chien au poulet**	**Pellets for dog**	*Salmonella* Montevideo Ad 1503	Feed	HT 56°C/8min	0,60	1-2-4-1-1 (1,8)	+	6	c
Initial study	**578**	**Terrine pour chat lapin, foie**	**Terrine for cat**	*Salmonella* Derby Ad 1878	Fat	HT 56°C/8min	0,53	0-1-1-4-4 (2,0)	+	6	c
Initial study	**579**	**Terrine pour chat bœuf, agneau**	**Terrine for cat**	*Salmonella* Montevideo Ad 1503	Feed	HT 56°C/8min	0,60	1-2-4-1-1 (1,8)	+	6	c
Initial study	**580**	**Terrine pour chat bœuf, volaille**	**Terrine for cat**	*Salmonella* Cerro Ad 689	Dehydrated poultry powder	HT 56°C/8min	0,63	6-2-1-1-1 (2,2)	+	6	c
Initial study	**581**	**Riz soufflé pour chien**	**Rice for dog**	*Salmonella* Agona Ad1725	Cereals	HT 56°C/8min	0,63	2-3-2-1-2 (2,0)	+	6	c
Initial study	**953**	**Pâté pour chien, veau carottes**	**Pâté for dog**	*Salmonella* Derby 630	Feed	HT 56°C/8min	1,00	5-4-4-1-2 (3,2)	+	7	b
Initial study	**954**	**Terrine pour chat au bœuf**	**Terrine for cat**	*Salmonella* Kedougou Ad1502	Feed	HT 56°C/8min	0,86	3-6-0-3-5 (3,4)	+	7	b
Initial study	**955**	**Terrine pour chat au canard et foie**	**Terrine for dog**	*Salmonella* Livingstone F104	Feed	HT 56°C/8min	0,41	4-4-1-4-3 (3,2)	+	7	b
Initial study	**956**	**Terrine pour chien bœuf carottes**	**Terrine for dog**	*Salmonella* Infantis 179	Feed	HT 56°C/8min	0,61	2-3-4-5-4 (3,6)	+	7	b
Initial study	**957**	**Terrine pour chien poisson carottes**	**Terrine for dog**	*Salmonella* Braenderup F286	Feed	HT 56°C/8min	0,83	1-4-2-4-0 (2,2)	+	7	b
Initial study	**963**	**Saucisson pour chien**	**Sausage for dog**	*Salmonella* Derby 630	Feed	HT 56°C/8min	1,00	5-4-4-1-2 (3,2)	+	7	b
Initial study	**964**	**Saucisson pour chien**	**Sausage for dog**	*Salmonella* Kedougou Ad1502	Feed	HT 56°C/8min	0,86	3-6-0-3-5 (3,4)	+	7	b
Initial study	**1690**	**Terrine pour chien**	**Terrine for dog**	*Salmonella* Agona AOOV038	Feed stuff	HT 56°C/8min	0,48	0-2-3-1-2 (1,6)	+	7	b
Initial study	**1691**	**Terrine pour chien**	**Terrine for dog**	*Salmonella* Mbandaka Ad 2041	Dehydrated flour	HT 56°C/8min	0,59	2-0-6-0-4 (2,4)	+	7	b
Initial study	**950**	**Croquettes pour chat, bœuf poulet**	**Pellets for cats**	*Salmonella* Livingstone F104	Feed	HT 56°C/8min	0,41	4-4-1-4-3 (3,2)	+	7	c
Initial study	**951**	**Croquettes pour chat, thon saumon céréales**	**Pellets for cats**	*Salmonella* Infantis 179	Feed	HT 56°C/8min	0,61	2-3-4-5-4 (3,6)	-	7	c
Initial study	**952**	**Croquettes pour chat, volaille riz**	**Pellets for cats**	*Salmonella* Braenderup F286	Feed	HT 56°C/8min	0,83	1-4-2-4-0 (2,2)	-	7	c
Initial study	**958**	**Brisures de riz soufflé**	**Rice for dog**	*Salmonella* Derby 630	Feed	HT 56°C/8min	1,00	5-4-4-1-2 (3,2)	+	7	c
Initial study	**959**	**Mélange macaroni et viandes**	**Pasta for dog**	*Salmonella* Kedougou Ad1502	Feed	HT 56°C/8min	0,86	3-6-0-3-5 (3,4)	-	7	c
Initial study	**960**	**Croquettes bœuf, légumes et céréales**	**Pellets for dog**	*Salmonella* Livingstone F104	Feed	HT 56°C/8min	0,41	4-4-1-4-3 (3,2)	+	7	c
Initial study	**961**	**Croquettes pour chien, bœuf et légumes**	**Pellets for dog**	*Salmonella* Infantis 179	Feed	HT 56°C/8min	0,61	2-3-4-5-4 (3,6)	+	7	c
Initial study	**962**	**Croquettes pour chien, bœuf et céréales**	**Pellets for dog**	*Salmonella* Braenderup F286	Feed	HT 56°C/8min	0,83	1-4-2-4-0 (2,2)	-	7	c
Initial study	**1692**	**Croquettes pour chat**	**Pellets for cats**	*Salmonella* Agona AOOV038	Feed stuff	HT 56°C/8min	0,48	0-2-3-1-2 (1,6)	-	7	c
Initial study	**1693**	**Croquettes pour chat**	**Pellets for cats**	*Salmonella* Mbandaka Ad 2041	Dehydrated flour	HT 56°C/8min	0,59	2-0-6-0-4 (2,4)	-	7	c
Initial study	**1890**	**Croquettes pour chien bœuf légumes**	**Pellets for dog**	*Salmonella* Agona AOOV038	Feed	HT 56°C/8min	0,69	1-0-0-1-3 (1,0)	+	7	c
Initial study	**1891**	**Croquettes pour chat thon saumon**	**Pelltes for cats**	*Salmonella* Mbandaka Ad 2041	Dehydrated flour	HT 56°C/8min	0,75	2-7-2-3-1 (3,0)	+	7	c
Initial study	**1892**	**Croquettes pour chat poulet foie**	**Pellets for cats**	*Salmonella* Mbandaka Ad 2041	Dehydrated flour	HT 56°C/8min	0,75	2-7-2-3-1 (3,0)	-	7	c
Initial study	**1340**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Agona Ad1483	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	1,0	-	8	a
Initial study	**2326**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Anatum Ad298	Milk powder	Seeding-lyophilized strain 20°C 2 weeks	/	3,0-2,8-2,5 (2,8)	+	8	a

Date of analysis	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**2327**	**Poudre de lait 1/2 écrémé**	**Half skimmed milk powder**	*Salmonella* Duisburg Ad1812	Raw ewe milk	Seeding-lyophilized strain 20°C 2 weeks	/	2,6-4,5-2,7 (3,3)	+	8	a
Initial study	**2427**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Montevideo Ad 510	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	a
Initial study	**2433**	**Poudre de lait demi-écrémé**	**Half skimmed milk powder**	*Salmonella* Stourbridge Ad 2297	Raw milk cheese	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	a
Initial study	**2434**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Dublin Ad 531	Raw milk cheese	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	a
Initial study	**2435**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Dublin Ad 531	Raw milk cheese	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	+	8	a
Initial study	**2436**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Montevideo Ad 510	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	a
Initial study	**2437**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Montevideo Ad 510	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	a
Initial study	**2438**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Montevideo Ad 510	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	a
Initial study	**2439**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Stourbridge Ad 2297	Raw milk cheese	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	+	8	a
Initial study	**2620**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Cerro Ad 2152	Lactoserum	Spiking -lyophilized strain	0,40	6-3-1-2-2 (2,8)	+	8	a
Initial study	**2621**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Typhimurium 4	Skimmed milk powder	Spiking -lyophilized strain	0,40	1-1-1-2-3 (1,6)	+	8	a
Initial study	**2813**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Meleagridis 505	Raw milk	Spiking -lyophilized strain	0,50	1-2-2-2-1 (1,6)	+	8	a
Initial study	**2814**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Meleagridis 505	Raw milk	Spiking -lyophilized strain	0,50	1-2-2-2-1 (1,6)	+	8	a
Initial study	**2815**	**Poudre de lait 1/2 écrémé**	**Half skimmed milk powder**	*Salmonella* Cerro Ad 2152	Lactoserum	Spiking -lyophilized strain	0,50	1-2-3-0-1 (1,4)	+	8	a
Initial study	**2816**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Cerro Ad 2152	Lactoserum	Spiking -lyophilized strain	0,50	1-2-3-0-1 (1,4)	-	8	a
Initial study	**2817**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Infantis 401B	Raw milk	Spiking -lyophilized strain	0,40	4-2-0-1-3 (2,0)	+	8	a
Initial study	**2818**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Mbandaka Ad1722	Raw milk	Spiking -lyophilized strain	0,50	4-5-2-7-6 (4,8)	+	8	a
Initial study	**1339**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Agona Ad1483	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	1,0	-	8	b
Initial study	**1341**	**Poudre de lait infantile vanillée**	**Infant formula milk powder, vanilla flavour**	*Salmonella* Agona Ad1483	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	1,0	-	8	b
Initial study	**1342**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Agona Ad1483	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	1,0	-	8	b
Initial study	**1343**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Typhimurium Ad1333	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	1,5	-	8	b
Initial study	**2237**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Ohio Ad1482	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	2-4-4-2-6 (3,6)	+	8	b
Initial study	**2238**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Agona Ad1483	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	6-2-8-6-2 (4,8)	+	8	b
Initial study	**2239**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Agona Ad1483	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	6-2-8-6-2 (4,8)	+	8	b
Initial study	**2240**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Agona Ad1483	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	6-2-8-6-2 (4,8)	+	8	b
Initial study	**2322**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Cerro Ad1173	Dairy product	Seeding-lyophilized strain 20°C 2 weeks	/	3,1-3,6-3,3 (3,3)	-	8	b
Initial study	**2323**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Anatum Ad298	Milk powder	Seeding-lyophilized strain 20°C 2 weeks	/	3,0-2,8-2,5 (2,8)	+	8	b
Initial study	**2324**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Duisburg Ad1812	Raw ewe milk	Seeding-lyophilized strain 20°C 2 weeks	/	2,6-4,5-2,7 (3,3)	+	8	b

Date of analysis	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**2325**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Duisburg Ad1812	Raw ewe milk	Seeding-lyophilized strain 20°C 2 weeks	/	2,6-4,5-2,7 (3,3)	-	8	b
Initial study	**2425**	**Poudre de lait infantile HA**	**Infant formula milk powder HA**	*Salmonella* Stourbridge Ad 2297	Raw milk cheese	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	b
Initial study	**2426**	**Poudre de lait infantile HA**	**Infant formula milk powder HA**	*Salmonella* Dublin Ad 531	Raw milk cheese	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	b
Initial study	**2622**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Meleagridis 505	Raw milk	Spiking -lyophilized strain	0,50	6-3-4-2-1 (3,2)	+	8	b
Initial study	**2623**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Cerro Ad 2152	Lactoserum	Spiking -lyophilized strain	0,40	6-3-1-2-2 (2,8)	+	8	b
Initial study	**2624**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Typhimurium 4	Skimmed milk powder	Spiking -lyophilized strain	0,40	1-1-1-2-3 (1,6)	+	8	b
Initial study	**2625**	**Poudre de lait infantile**	**Infant formula milk powder**	*Salmonella* Meleagridis 505	Raw milk	Spiking -lyophilized strain	0,50	6-3-4-2-1 (3,2)	+	8	b
Initial study	**1336**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics**	*Salmonella* Ohio Ad1482	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	0,8	-	8	c
Initial study	**1337**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics**	*Salmonella* Typhimurium Ad1333	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	1,5	-	8	c
Initial study	**1338**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics**	*Salmonella* Ohio Ad1482	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	0,8	-	8	c
Initial study	**2236**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (1,8.10^7/g)**	*Salmonella* Ohio Ad1482	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	2-4-4-2-6 (3,6)	+	8	c
Initial study	**2241**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^5/g)**	*Salmonella* Typhimurium Ad1333	Tiramisu	Seeding-lyophilized strain 20°C 2 weeks	/	6-6-0-0-2 (2,8)	-	8	c
Initial study	**2318**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^5/g)**	*Salmonella* Cerro Ad1173	Dairy product	Seeding-lyophilized strain 20°C 2 weeks	/	3,1-3,6-3,3 (3,3)	+	8	c
Initial study	**2319**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^5/g)**	*Salmonella* Cerro Ad1173	Dairy product	Seeding-lyophilized strain 20°C 2 weeks	/	3,1-3,6-3,3 (3,3)	+	8	c
Initial study	**2320**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^5/g)**	*Salmonella* Anatum Ad298	Milk powder	Seeding-lyophilized strain 20°C 2 weeks	/	3,0-2,8-2,5 (2,8)	+	8	c
Initial study	**2321**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^5/g)**	*Salmonella* Duisburg Ad1812	Raw ewe milk	Seeding-lyophilized strain 20°C 2 weeks	/	2,6-4,5-2,7 (3,3)	-	8	c
Initial study	**2428**	**Poudre de lait infantile avec probiotiques 1ier âge**	**Infant formula milk powder with probiotics (6,2.10^6/g)**	*Salmonella* Montevideo Ad 510	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	c
Initial study	**2429**	**Poudre de lait infantile avec probiotiques 1ier âge**	**Infant formula milk powder with probiotics (6,2.10^6/g)**	*Salmonella* Dublin Ad 531	Raw milk cheese	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	+	8	c
Initial study	**2430**	**Poudre de lait infantile avec probiotique épaissi**	**Infant formula milk powder with probiotics (1,2.10^5/g)**	*Salmonella* Stourbridge Ad 2297	Raw milk cheese	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	c
Initial study	**2431**	**Poudre de lait écrémé**	**Skimmed milk powder**	*Salmonella* Montevideo Ad 510	Raw milk	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	c
Initial study	**2432**	**Poudre de lait infantile avec probiotique épaissi**	**Infant formula milk powder with probiotics (5,1.10^6/g)**	*Salmonella* Stourbridge Ad 2297	Raw milk cheese	Seeding-lyophilized strain 20°C 2 weeks	/	3,0	-	8	c
Initial study	**2626**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (1,4.10^6/g)**	*Salmonella* Cerro Ad 2152	Lactoserum	Spiking -lyophilized strain	0,40	6-3-1-2-2 (2,8)	+	8	c
Initial study	**2627**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (8,0.10^5/g)**	*Salmonella* Typhimurium 4	Skimmed milk powder	Spiking -lyophilized strain	0,40	1-1-1-2-3 (1,6)	+	8	c
Initial study	**2819**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 9,810^5/g)**	*Salmonella* Meleagridis 505	Raw milk	Spiking -lyophilized strain	0,50	1-2-2-2-1 (1,6)	-	8	c
Initial study	**2820**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 1,0 10^6/g)**	*Salmonella* Meleagridis 505	Raw milk	Spiking -lyophilized strain	0,50	1-2-2-2-1 (1,6)	+	8	c
Initial study	**2821**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 2,2 10^6/g)**	*Salmonella* Cerro Ad 2152	Lactoserum	Spiking -lyophilized strain	0,50	1-2-3-0-1 (1,4)	+	8	c

Date of analysis	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**2822**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 2,0 10^5/g)**	*Salmonella* Infantis 401B	Raw milk	Spiking -lyophilized strain	0,40	4-2-0-1-3 (2,0)	+	8	c
Initial study	**2823**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 5,9 10^6/g)**	*Salmonella* Infantis 401B	Raw milk	Spiking -lyophilized strain	0,40	4-2-0-1-3 (2,0)	+	8	c
Initial study	**2824**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 7,3 10^6/g)**	*Salmonella* Mbandaka Ad1722	Raw milk	Spiking -lyophilized strain	0,50	4-5-2-7-6 (4,8)	+	8	c
Initial study	**1131**	**Eau de process pâtisserie**	**Process water (pastry industry)**	*Salmonella* Typhimurium Ad 1070	Raw puff pastry	Seeding-48h 2-8°C	/	7-5-8-3-6 (5,8)	+	9	a
Initial study	**1132**	**Eau de process pâtisserie**	**Process water (pastry industry)**	*Salmonella* Enteritidis 465	Raw liquid egg	Seeding-48h 2-8°C	/	7-7-3-3-7 (6,6)	+	9	a
Initial study	**1141**	**Eau de rinçage bac porc**	**Rinsing water (meat industry)**	*Salmonella* London Ad 1874	Pork meat	Seeding-48h 2-8°C	/	0-2-3-4-2 (2,2)	+	9	a
Initial study	**1142**	**Eau de rinçage bac gras bardière porc**	**Rinsing water (meat industry)**	*Salmonella* Agona Ad 2281	Pork meat	Seeding-48h 2-8°C	/	4-5-1-2-3 (3,0)	+	9	a
Initial study	**1279**	**Eau de process (bœuf)**	**Process water (beef)**	*Salmonella* Mbandaka Ad1723	Compost	Seeding-48h 2-8°C	/	4-2-1-4-4 (3,0)	+	9	a
Initial study	**1280**	**Eau de process (porc)**	**Process water (pork)**	*Salmonella* Mbandaka Ad1723	Compost	Seeding-48h 2-8°C	/	4-2-1-4-4 (3,0)	+	9	a
Initial study	**1683**	**Eau de process madeleine**	**Process water (madeleine)**	*Salmonella* Typhimurium Ad 1249	Environment	Seeding-48h 2-8°C	/	0-0-0-0-0 (0,0)	-	9	a
Initial study	**1684**	**Eau de rinçage bac stock viande**	**Rinse water (meat)**	*Salmonella* Typhimurium Ad 1249	Environment	Seeding-48h 2-8°C	/	0-0-0-0-0 (0,0)	-	9	a
Initial study	**1685**	**Eau de rinçage porc**	**Rinse water (pork)**	*Salmonella* Kedougou Ad 929	Environment	Seeding-48h 2-8°C	/	2-0-0-1-1 (0,8)	+	9	a
Initial study	**1881**	**Eau de process (bovin)**	**Process water (beef)**	*Salmonella* Mbandaka Ad1723	Environment	Seeding-48h 2-8°C	/	1-2-1-0-0 (0,8)	+	9	a
Initial study	**1882**	**Eau de rinçage bac découpe viande (bovin)**	**Rinse water (beef)**	*Salmonella* Typhimurium Ad 1070	Environment	Seeding-48h 2-8°C	/	1-0-1-4-1 (1,4)	+	9	a
Initial study	**1688**	**Poussières laitières atelier**	**Dusts (dairy)**	*Salmonella* Livingstone AOOE058	Dairy dusts	Seeding-lyophilized strain 20°C 2 weeks	/	2,5	+	9	b
Initial study	**1689**	**Poussières laitières atelier**	**Dusts (dairy)**	*Salmonella* Manhattan 900	Dairy dusts	Seeding-lyophilized strain 20°C 2 weeks	/	2,8	+	9	b
Initial study	**1874**	**Poussières aspirateur**	**Dusts (dairy)**	*Salmonella* Tenessee AOOE006	Dairy dusts	Seeding-lyophilized strain 20°C 2 weeks	/	2,5	+	9	b
Initial study	**1875**	**Poussières laitières atelier**	**Dusts (dairy)**	*Salmonella* Tenessee AOOE006	Dairy dusts	Seeding-lyophilized strain 20°C 2 weeks	/	2,5	-	9	b
Initial study	**1876**	**Lingette poussières bac stockage poudre de lait**	**Wipe dusts (dairy)**	*Salmonella* Montevideo 606	Raw milk	HT 56°C/8min	0,49	1-1-0-1-4 (1,4)	+	9	b
Initial study	**1877**	**Lingette poussières étagère stockage poudre de lait**	**Wipe dusts (dairy)**	*Salmonella* Montevideo 606	Raw milk	HT 56°C/8min	0,49	1-1-0-1-4 (1,4)	+	9	b
Initial study	**1878**	**Poussières laitières salle de stockage**	**Dusts (dairy)**	*Salmonella* Livingstone Ad 1170	Dairy products	HT 56°C/8min	0,77	1-0-1-3-2 (1,4)	-	9	b
Initial study	**1879**	**Lingette poussières étagère stockage poudre de lait**	**Wipe dusts (dairy)**	*Salmonella* Montevideo 606	Raw milk	HT 56°C/8min	0,49	1-1-0-1-4 (1,4)	+	9	b
Initial study	**1880**	**Poussières laitières salle stockage poudre de lait**	**Dusts (dairy)**	*Salmonella* Livingstone Ad 1170	Dairy products	HT 56°C/8min	0,77	1-0-1-3-2 (1,4)	+	9	b
Initial study	**1123**	**Chiffonnette desserte madeleine avant nettoyage**	**Wipe before cleaning (Pastry industry)**	*Salmonella* Typhimurium 603	Raw puff pastry	Seeding-48h 2-8°C	/	7-5-8-3-6 (5,8)	+	9	c
Initial study	**1124**	**Chiffonnette batteur avant nettoyage**	**Wipe before cleaning (Pastry industry)**	*Salmonella* Typhimurium Ad 1070	Raw puff pastry	Seeding-48h 2-8°C	/	7-5-8-3-6 (5,8)	+	9	c
Initial study	**1125**	**Chiffonnette plan de travail avant nettoyage**	**Wipe before cleaning (Pastry industry)**	*Salmonella* Havana Ad1728	Raw liquid egg	Seeding-48h 2-8°C	/	5-8-6-11-6 (7,2)	+	9	c
Initial study	**1126**	**Chiffonnette balance avant nettoyage**	**Wipe before cleaning (Pastry industry)**	*Salmonella* Enteritidis 465	Raw liquid egg	Seeding-48h 2-8°C	/	7-7-3-3-7 (6,6)	+	9	c

Date of analysis	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			
Initial study	**1127**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Pastry industry)**	*Salmonella* Typhimurium Ad 1070	Raw puff pastry	Seeding-48h 2-8°C	/	7-5-8-3-6 (5,8)	**+**	9	c
Initial study	**1128**	**Chiffonnette balance après nettoyage**	**Wipe after cleaning (Pastry industry)**	*Salmonella* Havana Ad1728	Raw liquid egg	Seeding-48h 2-8°C	/	5-8-6-11-6 (7,2)	**+**	9	c
Initial study	**1129**	**Chiffonnetteplaque de cuisson après nettoyage**	**Wipe after cleaning (Pastry industry)**	*Salmonella* Enteritidis 465	Raw liquid egg	Seeding-48h 2-8°C	/	7-7-3-3-7 (6,6)	**+**	9	c
Initial study	**1130**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Pastry industry)**	*Salmonella* Havana Ad1728	Raw liquid egg	Seeding-48h 2-8°C	/	5-8-6-11-6 (7,2)	**+**	9	c
Initial study	**1133**	**Chiffonnette couteau avant nettoyage (viande)**	**Wipe before cleaning (Meat industry)**	*Salmonella* London Ad 1874	Pork meat	Seeding-48h 2-8°C	/	0-2-3-4-2 (2,2)	**+**	9	c
Initial study	**1134**	**Chiffonnette planche à découper avant nettoyage (viande)**	**Wipe before cleaning (Meat industry)**	*Salmonella* London Ad 1874	Pork meat	Seeding-48h 2-8°C	/	0-2-3-4-2 (2,2)	**+**	9	c
Initial study	**1135**	**Chiffonnette couteau avant nettoyage (viande)**	**Wipe before cleaning (Meat industry)**	*Salmonella* Kedougou Ad 2227	Sausages	Seeding-48h 2-8°C	/	4-3-2-2-2 (2,6)	**+**	9	c
Initial study	**1136**	**Chiffonnette planche à découper avant nettoyage (viande)**	**Wipe before cleaning (Meat industry)**	*Salmonella* Agona Ad 2281	Pork meat	Seeding-48h 2-8°C	/	4-5-1-2-3 (3,0)	**+**	9	c
Initial study	**1137**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Meat industry)**	*Salmonella* London Ad 1874	Pork meat	Seeding-48h 2-8°C	/	0-2-3-4-2 (2,2)	**+**	9	c
Initial study	**1138**	**Chiffonnette planche à découper après nettoyage (viande)**	**Wipe after cleaning (Meat industry)**	*Salmonella* Kedougou Ad 2227	Sausages	Seeding-48h 2-8°C	/	4-3-2-2-2 (2,6)	**+**	9	c
Initial study	**1139**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Meat industry)**	*Salmonella* Agona Ad 2281	Pork meat	Seeding-48h 2-8°C	/	4-5-1-2-3 (3,0)	**+**	9	c
Initial study	**1140**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Meat industry)**	*Salmonella* Kedougou Ad 2227	Sausages	Seeding-48h 2-8°C	/	4-3-2-2-2 (2,6)	**-**	9	c

MG: Matière Grasse
FL: Fat Level

Extension study 2021 - PR*Eraser*													
Date	Sample N°	Product (French name)	Product	Artificial contaminations						Global result *Salmonella* spp		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		Thermocycler			
								Enumeration (CFU)	Mean (CFU)	Bio-Rad CFX96	AriaMx		
2021	4581	Lait pasteurisé demi-écrémé	Pasteurised semi-skimmed milk	*S.* Dublin Ad1336	Cheese	Seeding 48h 3±2°C	/	3-1-4-4-2	2,8	+	+	10	a
2021	4582	Lait frais pasteurisé demi-écrémé	Fresh pasteurised semi-skimmed milk	*S.* Anatum Ad2706	Dairy product	Seeding 48h 3±2°C	/	2-5-2-0-3	2	+	+	10	a
2021	4583	Crème fraiche épaisse entière pasteurisé (30%MG)	Pasteurised whole cream (30% FL)	*S.* Cerro Ad2153	Dairy product	Seeding 48h 3±2°C	/	0-1-3-0-0	0,8	-	-	10	a
2021	4584	Crème fraiche épaisse entière (30%MG)	Pasteurised whole cream (30% FL)	*S.* Dublin Ad1336	Cheese	Seeding 48h 3±2°C	/	3-1-4-4-2	2,8	-	-	10	a
2021	4585	Fromage de chèvre au lait pasteurisé (23%MG)	Pasteurised goat milk cheese (23% FL)	*S.* Anatum Ad2706	Dairy product	Seeding 48h 3±2°C	/	2-5-2-0-3	2	+	+	10	a
2021	4586	Tomme des Pyrénées au lait pasteurisé de vache (38%MG)	Pasteurised milk cheese (Tome) (38% FL)	*S.* Cerro Ad2153	Dairy product	Seeding 48h 3±2°C	/	0-1-3-0-0	0,8	-	-	10	a
2021	4587	Petit Brie au lait pasteurisé (30%MG)	Pasteurised milk cheese (Brie) (30% FL)	*S.* Dublin Ad1336	Cheese	Seeding 48h 3±2°C	/	3-1-4-4-2	2,8	+	+	10	a
2021	4588	Riz au lait	Rice pudding	*S.* Anatum Ad2706	Dairy product	Seeding 48h 3±2°C	/	0-1-3-0-0	0,8	+	+	10	a
2021	4589	Semoule au lait à la vanille	Vanilla milk semolina	*S.* Cerro Ad2153	Dairy product	Seeding 48h 3±2°C	/	2-5-2-0-3	2	+	+	10	a
2021	4590	Panna cotta et son coulis à la mangue et au fruit de la passion	Panna cotta	*S.* Dublin Ad1336	Cheese	Seeding 48h 3±2°C	/	3-1-4-4-2	2,8	+	+	10	a
2021	4796	Crème fraiche épaisse légère (15% MG)	Pasteurised light heavy cream (15% FL)	*S.* Montevideo 604	Dairy product	Seeding 48h 3±2°C	/	3-2-2-3-0	2	-	-	10	a
2021	4797	Crème fraiche épaisse légère (15% MG)	Pasteurised light heavy cream (15% FL)	*S.* Mikawasima Ad1811	Dairy product	Seeding 48h 3±2°C	/	3-1-3-2-2	2,2	-	-	10	a
2021	4798	Fromage de chèvre pasteurisé (22% MG)	Pasteurised goat milk cheese (22% FL)	*S.* Montevideo 604	Dairy product	Seeding 48h 3±2°C	/	3-2-2-3-0	2	+	+	10	a
2021	4799	Fromage pasteurisé caprice des dieux (30% MG)	Pasteurised milk cheese (Brie) (30% FL)	*S.* Mikawasima Ad1811	Dairy product	Seeding 48h 3±2°C	/	3-1-3-2-2	2,2	-	-	10	a
2021	4800	Lait pasteurisé frais framboise (13% MG)	Fresh pasteurised raspberry (13%FL)	*S.* Montevideo 604	Dairy product	Seeding 48h 3±2°C	/	3-2-2-3-0	2	-	-	10	a
2021	5261	Boisson à base de lait pasteurisé, saveur chocolat (2,2% MG)	Pasteurized milk-based drink, flavour cocoa (2,2% FL)	*S.* Duisburg Ad1812	Dairy product	Seeding 48h 3±2°C	/	0-2-2-4-0	1,6	+	+	10	a
2021	5262	Petit Brie au lait pasteurisé (30% MG)	Pasteurised milk cheese (30%FL)	*S.* Duisburg Ad1812	Dairy product	Seeding 48h 3±2°C	/	0-2-2-4-0	1,6	+	+	10	a
2021	5263	Crème fraiche épaisse (30% MG)	Pasteurised whole thick cream (30% FL)	*S.* Duisburg Ad1812	Dairy product	Seeding 48h 3±2°C	/	0-2-2-4-0	1,6	+	+	10	a
2021	5264	Crème fraiche entière (30% MG)	Pasteurised whole cream (30% FL)	*S.* Infantis F401B	Dairy product	Seeding 48h 3±2°C	/	2-3-1-6-3	3	+	+	10	a
2021	5265	Crème fraiche entière (30% MG)	Pasteurised whole cream (30% FL)	*S.* Infantis F401B	Dairy product	Seeding 48h 3±2°C	/	2-3-1-6-3	3	-	-	10	a
2021	4661	Poudre de lait écrémé (0,8% MG)	Skimmed milk powder (0,8% FL)	*S.* Goldcoast Ad3006	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	<1,2	+	+	10	b
2021	4662	Poudre de lait écrémé (0,8% MG)	Skimmed milk powder (0,8% FL)	*S.* Goldcoast Ad3006	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	<1,2	+	+	10	b
2021	4663	Poudre de lait demi-écrémé (14% MG)	Semi-skimmed milk powder (14% FL)	*S.* Goldcoast Ad3006	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	<1,2	-	-	10	b
2021	4664	Poudre de lait demi-écrémé (14% MG)	Semi-skimmed milk powder (14% FL)	*S.* Goldcoast Ad3006	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	<1,2	+	+	10	b
2021	4665	Poudre de lait entier (26% MG)	Whole milk powder (26% FL)	*S.* Goldcoast Ad3006	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	<1,2	-	-	10	b
2021	4666	Poudre de lait infantile, 3e âge(18,7% MG)	Infant formula, stage 3 (18,7% FL)	*S.* Anatum Ad2718	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1	+	+	10	b
2021	4667	Poudre de lait infantile, 2e âge (22% MG)	Infant formula, stage 2 (22% FL)	*S.* Anatum Ad2718	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1	+	+	10	b
2021	4668	Poudre de lait infantile, 2e âge (23,6% MG)	Infant formula, stage 2 (23,6% FL)	*S.* Anatum Ad2718	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1	+	+	10	b

Extension study 2021 - PR*Eraser*													
Date	Sample N°	Product (French name)	Product	Artificial contaminations						Global result *Salmonella* spp		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		Thermocycler			
								Enumeration (CFU)	Mean (CFU)	Bio-Rad CFX96	AriaMx		
2021	**4669**	**Poudre de lait infantile, lait de suite (22,9% MG)**	**Infant formula, follow up milk (22,9% FL)**	*S.* Anatum Ad2718	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1	+	+	10	b
2021	**4670**	**Poudre de lait infantile, bio (26% MG)**	**Organic infant formula (26% FL)**	*S.* Anatum Ad2718	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1	-	-	10	b
2021	**5404**	**Poudre de lait infantile 1er âge de 0 à 6 mois (24%MG)**	**Infant formula, stage 1, 0-6 months (24% FL)**	*S.* Tennessee Ad1171	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,5	+	+	10	b
2021	**5405**	**Poudre de lait infantile bio, lait de suite 2e âge après 6 mois (23,8% MG)**	**Organic infant formula, stage 2, 6 months (23,8% FL)**	*S.* Tennessee Ad1171	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,5	+	+	10	b
2021	**5406**	**Poudre de lait infantile bio 2 ème âge, 6-12 mois (22,9% MG)**	**Organic infant formula, stage 2, 6-12 months (22,9% FL)**	*S.* Ohio Ad2213	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,8	+	+	10	b
2021	**5407**	**Poudre de lait entier (26% MG)**	**Whole milk powder (26% FL)**	*S.* Tennessee Ad1171	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,5	+	+	10	b
2021	**5408**	**Poudre de lait entier (26% MG)**	**Whole milk powder (26% FL)**	*S.* Ohio Ad2213	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,8	-	-	10	b
2021	**4849**	**Poudre de lait infantile avec probiotiques 3e âge (*Lactobacillus fermentum hereditum* 9.10^5 CFU/g) (27,7% MG)**	**Infant formula with probiotics stage 3 (*Lactobacillus fermentum hereditum* 9.10^5 CFU/g) (27,7% FL)**	*S.* Mbandaka Ad2296	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,7	-	-	10	c
2021	**4850**	**Poudre de lait infantile avec probiotiques 3e âge (*Lactobacillus reuteri* DSM17938 4.10^6 CFU/g) (21,7% MG)**	**Infant formula with probiotics stage 3 (*Lactobacillus reuteri* DSM17938 4.10^6 CFU/g) (21,7%FL)**	*S.* Mbandaka Ad2296	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,7	-	-	10	c
2021	**4851**	**Poudre de lait infantile avec probiotiques 2e âge (*B. lactis* 8.10^5 CFU/g) (23,6% MG)**	**Infant formula with probiotics stage 2 (*B. lactis* 8.10^5 CFU/g) (23,6% FL)**	*S.* Mbandaka Ad2296	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,7	+	+	10	c
2021	**4852**	**Poudre de lait infantile avec probiotiques 1er âge (*B. lactis* 6.10^6 CFU/g) (28,2% MG)**	**Infant formula with probiotics stage 1 (*B. lactis* 6.10^6 CFU/g) (28,2% FL)**	*S.* Mbandaka Ad2296	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,7	+	+	10	c
2021	**4853**	**Poudre de lait infantile avec probiotiques 2e âge (*Bifidobacterium infantis* 1,2.10^6 CFU/g) (22% MG)**	**Infant formula with probiotics stage 2 (*Bifidobacterium infantis* 1,2.10^6 CFU/g) (22% FL)**	*S.* Mbandaka Ad2296	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0,7	+	+	10	c
2021	**5409**	**Poudre de lait infantile avec probiotiques 1er âge de 0 à 6 mois (*B. lactis* 3.10^3 CFU/g) (23,5% MG)**	**Infant formula with probiotics stage 1, 0-6 months (*B. lactis* 3.10^3 CFU/g) (23,5% FL)**	*S.* Livingstone Ad2705	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	3	+	+	10	c
2021	**5410**	**Poudre de lait infantile avec probiotiques 1er âge de 0 à 6mois (*Bifidobacterium lactis* 4.10^3 CFU/g) (24% MG)**	**Infant formula with probiotics stage 1, 0-6 months (*B. lactis* 4.10^3 CFU/g) (24% FL)**	*S.* Cerro Ad2707	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1,7	+	+	10	c
2021	**5411**	**Poudre de lait infantile avec probiotique 2e âge, de 6 à 12 mois (*Bifidobacterium lactis* 4.10^4 CFU/g) (26% MG)**	**Infant formula with probiotics stage 2, 6-12 months (*B. lactis* 4.10^{4}CFU/g) (26% FL)**	*S.* Livingstone Ad2705	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	3	+	+	10	c
2021	**5412**	**Poudre de lait infantile avec probiotiques 2e âge, dès 6 mois (*Bifidobacterium infantis* 2.10^{2}UFC/g) (22% MG)**	**Infant formula with probiotics stage 2, 6 months (*B. infantis* 2.10^2 UFC/g) (22% FL)**	*S.* Cerro Ad2707	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1,7	+	+	10	c
2021	**5413**	**Poudre de lait infantile avec probiotiques 2e âge, dès 6 mois (*L.*reuteri DSM 17938 9.10^6 UFC/g) (24,2% MG)**	**Infant formula with probiotics stage 2, 6 months (*L. reuteri* DSM17938 9.10^6 UFC/g) (24,2% FL)**	*S.* Livingstone Ad2705	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	3	+	+	10	c
2021	**5028**	**Lingette trou d'homme Ce1 avant nettoyage n°45 (industrie de produits laitiers)**	**Wipe n°45, before cleaning (dairy products industry)**	*S.* Mikawasima Ad1811	Dairy product	Seeding 48h 3±2°C	/	2-2-1-3-3	2,2	+	+	11	a

Extension study 2021 - PR*Eraser*														
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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		Thermocycler			
								Enumeration (CFU)	Mean (CFU)	Bio-Rad CFX96	AriaMx		
2021	5029	Lingette escalier accès haut de trou n°7 avant nettoyage n°55 (industrie de produits laitiers)	Wipe stair, before cleaning (dairy products industry)	S. Anatum 26	Dairy product	Seeding 48h 3±2°C	/	5-3-1-5-3	3,4	-	-	11	a
2021	5030	Lingette trou d'homme Ce1 après nettoyage (industrie de produits laitiers)	Wipe after cleaning (dairy products industry)	S. Mikawasima Ad1811	Dairy product	Seeding 48h 3±2°C	/	2-2-1-3-3	2,2	+	+	11	a
2021	5031	Lingette sol zone food 1 après nettoyage n°48 (industrie de produits laitiers)	Wipe n°48, food area, after cleaning (dairy products industry)	S. Anatum 26	Dairy product	Seeding 48h 3±2°C	/	5-3-1-5-3	3,4	+	+	11	a
2021	5032	Lingette n°27, avant nettoyage (industrie de produits laitiers)	Wipe n°27, before cleaning (dairy products industry)	S. Mikawasima Ad1811	Dairy product	Seeding 48h 3±2°C	/	2-2-1-3-3	2,2	+	+	11	a
2021	5033	Lingette n°8, avant nettoyage (industrie de produits laitiers)	Wipe n°8, before cleaning (dairy products industry)	S. Mikawasima Ad1811	Dairy product	Seeding 48h 3±2°C	/	2-2-1-3-3	2,2	+	+	11	a
2021	5034	Lingette n°28, avant nettoyage (industrie de produits laitiers)	Wipe n°28, before cleaning (dairy products industry)	S. Anatum 26	Dairy product	Seeding 48h 3±2°C	/	5-3-1-5-3	3,4	+	+	11	a
2021	5932	Ecouvillon n°61 avant nettoyage (industrie de biscuit et chocolat)	Swab, n°61, before cleaning (Bakery and chocolate industry)	S. Typhimurium 633	Bakery product	Seeding 48h 3±2°C	/	1-1-2-1-0	0,8	-	-	11	a
2021	5933	Ecouvillon n°62 avant nettoyage (industrie de biscuit et chocolat)	Swab, n°62, before cleaning (Bakery and chocolate industry)	S. Typhimurium 633	Bakery product	Seeding 48h 3±2°C	/	1-1-2-1-0	0,8	-	-	11	a
2021	5934	Eponge plan de travail, avant nettoyage n°24 (industrie de biscuit et chocolat)	Sponge n°24, working area, before cleaning (Bakery and chocolate industry)	S. Typhimurium 633	Bakery product	Seeding 48h 3±2°C	/	1-1-2-1-0	0,8	+	+	11	a
2021	5935	Eponge plan de travail, avant nettoyage n°25 (industrie de biscuit et chocolat)	Sponge n°25, working area, before cleaning (Bakery and chocolate industry)	S. Derby Ad1683	Bakery product	Seeding 48h 3±2°C	/	3-0-0-1-1	1,0	+	+	11	a
2021	5936	Eponge plan de travail, avant nettoyage n°26 (industrie de biscuit et chocolat)	Sponge n°26, working area, before cleaning (Bakery and chocolate industry)	S. Derby Ad1683	Bakery product	Seeding 48h 3±2°C	/	3-0-0-1-1	1,0	+	+	11	a
2021	5937	Lingette plan de travail, avant nettoyage n°66 (industrie de biscuit et chocolat)	Wipe n°66, working area, before cleaning (Bakery and chocolate industry)	S. Typhimurium 633	Bakery product	Seeding 48h 3±2°C	/	1-1-2-1-0	0,8	-	-	11	a
2021	5938	Lingette plan de travail, avant nettoyage n°67 (industrie de biscuit et chocolat)	Wipe n°67, working area, before cleaning (Bakery and chocolate industry)	S. Derby Ad1683	Bakery product	Seeding 48h 3±2°C	/	3-0-0-1-1	1,0	+	+	11	a
2021	5939	Lingette plan de travail, avant nettoyage n°68 (industrie de biscuit et chocolat)	Wipe n°68, working area, before cleaning (Bakery and chocolate industry)	S. Derby Ad1683	Bakery product	Seeding 48h 3±2°C	/	3-0-0-1-1	1,0	-	-	11	a
2021	5035	Déchet viande 1 (industrie de produits carnés)	Meat product waste (meat products industry)	S. Panama 882	Meat product	Seeding 48h 3±2°C	/	3-3-2-0-2	2	+	+	11	b
2021	5036	Déchet viande 2 (industrie de produits carnés)	Meat product waste (meat products industry)	S. Panama 882	Meat product	Seeding 48h 3±2°C	/	3-3-2-0-2	2	+	+	11	b
2021	5037	Déchet viande 3 (industrie de produits carnés)	Meat product waste (meat products industry)	S. Panama 882	Meat product	Seeding 48h 3±2°C	/	3-3-2-0-2	2	+	+	11	b
2021	5727	Poussière P51 (industrie de produits laitiers)	Vacuum dusts P51 (Dairy products industry)	S. Cerro Ad2707	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	3	+	+	11	b
2021	5728	Poussière CE1 (industrie de produits laitiers)	Vacuum dusts CE1 (Dairy products industry)	S. Cerro Ad2707	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	3	+	+	11	b
2021	5729	Poussière E223 (industrie de produits laitiers)	Vacuum dusts E223 (Dairy products industry)	S. Agona Ad2922	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	3	+	+	11	b
2021	5730	Poussière A32 (industrie de produits laitiers)	Vacuum dusts A32 (Dairy products industry)	S. Agona Ad2922	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	3	+	+	11	b
2021	5731	Poussière E231 (industrie de produits laitiers)	Vacuum dusts E231 (Dairy products industry)	S. Tennessee Ad1171	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1,5	+	+	11	b
2021	5940	Déchet de production plan de travail n°64 (industrie de biscuit et chocolat)	Waste n°64, production, working area (Bakery and chocolate industry)	S. Typhimurium 633	Bakery product	Seeding 48h 3±2°C	/	1-1-2-1-0	0,8	-	-	11	b

Extension study 2021 - PR*Eraser*														
Date	Sample N°	Product (French name)	Product	Artificial contaminations						Global result *Salmonella* spp		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		Thermocycler			
								Enumeration (CFU)	Mean (CFU)	Bio-Rad CFX96	AriaMx		
2021	5941	Déchet de crème glacée (production de glace)	Ice cream residue (ice cream production)	S. Montevideo 510	Dairy product	Seeding 48h 3±2°C	/	2-1-0-3-1	1,4	-	-	11	b
2021	5942	Déchet knacks (production de Knacki)	Knack residue (knack production)	S. Panama 8	Meat product	Seeding 48h 3±2°C	/	2-2-2-3-2	2,2	+	+	11	b
2021	6334	Déchet crème glacée (production crème glacée)	Residues ice cream (ice cream production)	S. Ohio Ad2213	Dairy product	Seeding 48h 3±2°C	/	2-3-0-1-0	1,8	+	+	11	b
2021	6335	Déchet liche de dinde (industrie de produits carnés)	Residues meat products (meat product industry)	S. Lagos 173	Meat product	Seeding 48h 3±2°C	/	5-2-1-5-1	2,8	+	+	11	b
2021	5038	Eau de process, non osmosée n°4 (industrie de produits laitiers)	Process water, not osmosis water n°4 (dairy products industry)	S. Stoubridge Ad2297	Dairy product	Seeding 48h 3±2°C	/	0-3-2-2-3	2	+	+	11	c
2021	5039	Eau de process, osmosée n°3 (industrie de produits laitiers)	Process water, osmosis water n°3 (dairy products industry)	S. Stoubridge Ad2297	Dairy product	Seeding 48h 3±2°C	/	0-3-2-2-3	2	+	+	11	c
2021	5040	Eau de rinçage pasto lait (industrie de produits laitiers)	Rinse water, milk pasteuriser (dairy products industry)	S. Stoubridge Ad2297	Dairy product	Seeding 48h 3±2°C	/	0-3-2-2-3	2	+	+	11	c
2021	5041	Eau de rinçage jambon volaille (production jambon volaille)	Rinse water (poultry ham production)	S. Stoubridge Ad2297	Dairy product	Seeding 48h 3±2°C	/	0-3-2-2-3	2	+	+	11	c
2021	5943	Eau de rinçage, plan de travail n°67 (industrie de biscuit et chocolat)	Rinse water n°67, working area (Bakery and chocolate industry)	S. Infantis Ad1685	Bakery product	Seeding 48h 3±2°C	/	1-4-2-1-1	1,8	+	+	11	c
2021	5944	Eau de rinçage, plan de travail n°68 (industrie de biscuit et chocolat)	Rinse water n°68, working area (Bakery and chocolate industry)	S. Infantis Ad1685	Bakery product	Seeding 48h 3±2°C	/	1-4-2-1-1	1,8	+	+	11	c
2021	5945	Eau de process (industrie de biscuit et chocolat)	Process water (Bakery and chocolate industry)	S. Infantis Ad1685	Bakery product	Seeding 48h 3±2°C	/	1-4-2-1-1	1,8	-	-	11	c
2021	5946	Eau de rinçage (production de glace)	Rinse water (ice cream production)	S. Montevideo 510	Dairy product	Seeding 48h 3±2°C	/	2-1-0-3-1	1,4	+	+	11	c
2021	5947	Eau de process tank 1 (industrie de produits laitiers)	Process water, tank 1 (milk products industry)	S. Montevideo 510	Dairy product	Seeding 48h 3±2°C	/	2-1-0-3-1	1,4	-	-	11	c
2021	5948	Eau de process tank NEP (industrie de produits laitiers)	Process water, tank NEP (milk products industry)	S. Montevideo 510	Dairy product	Seeding 48h 3±2°C	/	2-1-0-3-1	1,4	+	+	11	c
2021	6338	Eau de process sauté de dinde plan de travail (production produits carnés)	Process water, poultry meat, working plan, bowl (meat products industry)	S. Lagos 173	Meat product	Seeding 48h 3±2°C	/	5-2-1-5-1	2,8	+	+	11	c
2021	6341	Eau de rinçage crème glacée (production de crème glacée)	Rinse water, ice cream working plan (ice cream production)	S. Ohio Ad2213	Dairy product	Seeding 48h 3±2°C	/	2-3-0-1-0	1,8	-	-	11	c
2021	6342	Eau de lavage de mélangeuse viande de volaille VSM (industrie de produits carnés)	Rinse water, poultry meat mixer (meat products industry)	S. Lagos 173	Meat product	Seeding 48h 3±2°C	/	5-2-1-5-1	2,8	+	+	11	c
2021	6343	Eau fin de lavage sortie evapo lait (industrie de produits laitiers)	Rinse water, milk instrument (dairy products industry)	S. Ohio Ad2213	Dairy product	Seeding 48h 3±2°C	/	2-3-0-1-0	1,8	-	-	11	c

Appendix 4 – Sensitivity study: raw data (initial validation, extension and renewal studies)

Bold typing: artificially inoculated samples

***Salmonella* detection results:**

m:	minority level of target analyte
M :	majority level of target analyte
P:	pure culture level of target analyte
1/2 :	50% level of target analyte
(x):	number of colonies in the plate
-:	no typical colonies but presence of background microflora
st:	plate without any colony
i:	PCR inhibition
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND:	positive presumptive negative deviation
*:	PCR result after dilution 1/4
**:	PCR result after dilution 1/10
NC:	non-characteristic colony
BPW:	Buffered Peptone Water
Aggl:	agglutination
purif.:	purification step
NEP	clean-in-place (CIP) (in French: Nettoyage En Place)
Q	questionable PCR result
FL	Fat level
MG	Matières grasses
RA:	RVS/ASAP
MSRV:	Rappaport-Vassiliadis Medium Semisolid Modified

MEAT AND MEAT PRODUCTS																								
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.													Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	3315	Viande rouge sans peau (volaille)	Red poultry meat	+m	+m	+m	+M	+	+(37,50)	+(37,11)	+m	+	+	+m	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3316	Filet de porc	Pork meat	+M	+M	+M	+M	+	+(24,94)	+(23,30)	+M	+	+	+M	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3317	Hampe de porc	Pork meat	+m	+m	+m	+M	+	+(29,92)	+(27,61)	+m	+	+	+m	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3318	Blanquette	Veal meat	-	-	-	-	-	-	-	-	/	/	-	/	/	/	-	-	**NA**	**NA**	1	a
Initial study	3319	Araignée de porc	Pork meat	+1/2	+m	+M	+M	+	+(30,71)	+(30,16)	+1/2	+	+	+m	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3320	VSM poulet	Ground chicken meat	+m	+m	+1/2	+M	+	+(33,57)	+(32,81)	+m	+	/	+m	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3321	VGG bréchets poulet	Ground chicken meat	+m	+m	+m	+M	+	+(34,58)	+(34,39)	+m	+	+	+m	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3322	Araignée de porc	Pork meat	+M	+M	+M	+M	+	+(27,59)	+(26,69)	+M	+	+	+M	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3323	VGG de volaille	Ground poultry meat	-	-	-	-	-	-	-	-	/	/	-	/	/	/	-	-	**NA**	**NA**	1	a
Initial study	3324	Sauté de dinde	Turkey meat	+m	+1/2	+M	+M	+	+(36,23)	+(34,41)	+m	+	+	+1/2	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3326	VGG de volaille	Ground poultry meat	+m	+1/2	+M	+1/2	+	+(32,40)	+(29,67)	+m	+	+	+1/2	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3327	Foie de poulet	Chicken liver	+m	+M	+M	+P	+	+(25,72)	+(24,35)	+m	+	+	+M	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3328	Filet de poulet	Chicken meat	-	-	-	-	-	-	-	-	/	/	-	/	/	/	-	-	**NA**	**NA**	1	a
Initial study	3329	Cuisse de poulet désossée	Deboned chicken meat	+m	+1/2	+M	+M	+	+-28,50)	+(30,30)	+m	+	+	+1/2	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3330	Epaule de porc	Pork meat	+M	+M	+M	+M	+	+(32,61)	+(32,35)	+M	+	+	+M	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3331	Joue de porc	Pork cheek	-	-	-	-	-	-	-	-	/	/	-	/	/	/	-	-	**NA**	**NA**	1	a
Initial study	3332	Viande blanche de poulet	White chicken meat	+m	+m	+m	+m	+	+(34,74)	+(33,74)	+m	+	+	+m	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3386	Escalope de dinde	Turkey meat	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	a
Initial study	3387	Côte de porc	Pork meat	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	a
Initial study	3388	Pavé de porc	Pork meat	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	a
Initial study	3389	Noix de veau	Veal meat	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	a
Initial study	3390	Echine de porc	Pork meat	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	a
Initial study	3391	Filet de poulet	Turkey meat	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	a

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MEAT AND MEAT PRODUCTS																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	4406	VSM poulet	Ground poultry meat	+m	+1/2	+1/2	+M	+	+	+	+m	+	+	+1/2	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	4407	Viande gros grain de poulet	Ground chicken meat	+md	+md	+md	+M	+	+	+	+md	+	+	+md	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	4408	Brochette de dinde	Turkey skewer	-	-	-	-	-	-	+(39,84)	-(MSRV x 5:-)			-			/	-	-	**NA**	**PPNA**	1	a
Initial study	4409	Cuisse de poulet désossée	Deboned chicken leg	+m	+1/2	+m	+M	+	+	+	+m	+	+	+1/2	+	+	/	+	+	**PA**	**PA**	1	a
Initial study	3325	Brochette viande poivrons	Skewers (poultry meat and peppers)	+m	+m	+M	+M	+	+(35,31)	+(34,42)	+m	+	+	+m	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3376**	**Bœuf bourguignon et ses tagliatelles**	**RTRH meal (beef meat)**	+p	+p	+p	+p	+	+(27,38)	+(25,29)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3377**	**Lasagnes à la bolognaise**	**RTRH meal (beef and pasta)**	+p	+p	+p	+p	+	+(21,17)	+(21,09)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3378**	**Emincés de poulet grillé et duo de purées**	**RTRH meal(chicken and purée)**	+p	+p	+p	+p	+	+(22,34)	+(21,82)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3379**	**Saucisse grillée purée de pommes de terre**	**RTRH meal (sausage and purée)**	+p	+p	+p	+p	+	+(19,82)	+(19,79)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3380**	**Poulet à la moutarde et riz**	**RTRH meal (chicken and rice)**	+p	+p	+p	+p	+	+(24,36)	+(23,77)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3381**	**Aiguillettes de poulet sauce normande**	**RTRH meal(chicken)**	+p	+p	+p	+p	+	+(23,02)	+(24,45)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3382**	**Paupiette de veau jardinière de légumes**	**RTRH meal (veal and vegetables)**	+p	+p	+p	+p	+	+(20,76)	+(21,10)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3383**	**Emincés de poulet sauce moutarde riz cuisiné**	**RTRH meal (chicken and rice)**	+p	+p	+p	+p	+	+(26,17)	+(25,29)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3384**	**Blanquette de veau et son riz blanc**	**RTRH meal (veal and rice)**	+p	+p	+p	+p	+	+(25,40)	+(24,50)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3385**	**Escalope de volaille aux champignons et riz**	**RTRH meal (chicken, mushrooms and rice)**	+p	+p	+p	+p	+	+(20,12)	+(19,86)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	3392	Emincés de poulet marinés tikka	RTC meal (turkey and spices)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	b
Initial study	3393	Escalope de dinde à la milanaise	RTRH meal (turkey)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	b
Initial study	3394	Pavé de bœuf à l'échalote	RTC meat (beef shallot)	st	st	-	-	-	-	-	st			st			/	-	-	**NA**	**NA**	1	b
Initial study	3395	Pavé de bœuf aux 3 poivres	RTC meat (beef pepper)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	b
Initial study	3396	Carpaccio au basilic	RTE meat (Carpaccio)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	1	b
Initial study	3397	Emincés de poulet grillé et duo de purées	RTRH meal (turkey puree)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	b
Initial study	3398	Lasagnes à la Bolognaise	RTRH meal (bolognese pasta)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	b

MEAT AND MEAT PRODUCTS																								
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				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	3399	Saucisse grillée purée de pommes de terre	RTRH meal (pork puree)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	b
Initial study	3400	Poulet à la moutarde et riz	RTRH (turkey rice)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	b
Initial study	3401	Paupiette de veau aux légumes	RTC meat (veal vegetables)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	b
Initial study	3404	Pavé au poivre	RTC meat (beef pepper)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	b
Initial study	**3457**	**Rôti de bœuf cuit**	**Cooked beef**	+p	+p	+p	+p	+	+(19,96)	+(19,19)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	b
Initial study	**3277**	**Jambon cuit**	**Cooked ham**	+P	+P	+P	+P	+	+(19,67)	+(21,12)	+P	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	c
Initial study	**3278**	**Salami**	**Salami**	+P	+P	+P	+P	+	+(21,47)	+(21,15)	+P	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	c
Initial study	**3279**	**Rosette**	**Dry fermented sausage**	+P	+P	+P	+P	+	+(21,61)	+(20,63)	+P	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	c
Initial study	3280	Saucisson	Cooked sausage	-	-	-	-	-	-	-	-	/	/	-	/	/	/	-	-	**NA**	**NA**	1	c
Initial study	3333	Saucisse de volaille	Poultry sausage	-	+m	+m	+m	+	+(36,46)	+(36,45)	-	/	/	+m	+	+	/	+	+	**PA**	**PA**	1	c
Initial study	3334	Viande de porc	Pork meat	+m	+m	+m	+m	+	+(27,89)	+(26,82)	+m	+	+	+m	+	+	/	+	+	**PA**	**PA**	1	c
Initial study	3335	Saucisse de volaille sous atmosphère protectrice	Poultry sausage	-	-	-	-	-	-	-	-	/	/	-	/	/	/	-	-	**NA**	**NA**	1	c
Initial study	3402	Bacon	Bacon	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	c
Initial study	3403	Jambon sec	Dry ham	st	st	-	-	-	-	-	st			st			/	-	-	**NA**	**NA**	1	c
Initial study	**3451**	**Mousse de canard**	**Turkey pâté**	+p	+p	+p	+p	+	+(21,16)	+(22,00)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	c
Initial study	**3452**	**Terrine forestière**	**Pâté**	+p	+p	+p	+p	+	+(22,07)	+(21,87)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	1	c
Initial study	3594	Rosette	Dry fermented sausage	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	c
Initial study	3595	Salami	Salami	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	c
Initial study	3596	Saucisson sec	Dry fermented sausage	-	-	st	st	-	-	-	-			-			/	-	-	**NA**	**NA**	1	c
Initial study	3597	Terrine forestière	Pâté	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	c
Initial study	3598	Pâté de campagne	Pâté	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	1	c
Renewal 2019	1245	Terrine de campagne	Pâté	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	1	c
Renewal 2019	1246	Mousse de canard	Pâté	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	1	c
Renewal 2019	1247	Salami fumé	Salami	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	1	c

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				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests					For unpaired data study: confirmation by ISO 6579 method	Final result		**Agreement**			
											RVS/XLD			RVS/ASAP									
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Renewal 2019	1248	Bacon	Bacon	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	1	c

MILK AND DAIRY PRODUCTS																							
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.													Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**3732**	**Lait cru**	**Raw milk**	-	+d	-	-	+	-	-	-			-			-	-	-	**ND**	**ND**	2	a
Initial study	**3733**	**Lait cru**	**Raw milk**	+m	+m	+1/2	+M	+	+(36,79)	+(34,70)	+m	+	+	+m	+	+	/	+	+	**PA**	**PA**	2	a
Initial study	**3734**	**Lait cru**	**Raw milk**	-	+m(2)	-	+m(1)	+	+(37,95)	+(34,89)	+m	+	+	+1/2	+	+	/	+	+	**PA**	**PA**	2	a
Initial study	**3735**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(23,83)	+(22,22)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	a
Initial study	**3736**	**Lait ribot fermier**	**Fermented milk**	st	st	st	st	-	+(35,59)	+(35,19)	+p	+	+	+p	+	+	/	+	+	**PD**	**PD**	2	a
Initial study	**3737**	**Gros lait fermier**	**Fermented milk**	+M	+p	+p	+p	+	+(36,07)	+(24,20)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	a
Initial study	**3749**	**Gruyère suisse au lait cru**	**Raw milk cheese**	-	+p	-	+p	+	+(23,44)	+(21,67)	-	/	+(RA)	+p	+	+	/	+	+	**PA**	**PA**	2	a
Initial study	**3750**	**Beaufort au lait cru**	**Raw milk cheese**	st	st	st	st	-	+(28,03)	+(27,06)	-	/	+(RA)	+p	+	+	/	+	+	**PD**	**PD**	2	a
Initial study	**3751**	**Comté au lait cru**	**Raw milk cheese**	-	+p	-	+p	+	+(24,14)	+(22,61)	-	/	+(RA)	+M	+	+	/	+	+	**PA**	**PA**	2	a
Initial study	**3752**	**Emmental au lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	+(22,45)	+(20,58)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	a
Initial study	3785	Lait cru écrémé	Skimmed raw milk	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	a
Initial study	3786	Lait cru écrémé	Skimmed raw milk	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	a
Initial study	3787	Lait cru écrémé	Skimmed raw milk	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	a
Initial study	**3788**	**Le Chevrot au lait cru**	**Raw milk cheese**	+m	+M	+M	+P	+	+(32,53)	+(30,90)	+m	+	+	+M	+	+	/	+	+	**PA**	**PA**	2	a
Initial study	4598	Lait cru	Raw milk	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	a
Initial study	4599	Lait cru	Raw milk	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	a
Initial study	4600	Lait cru	Raw milk	-	-	+1d(Citrobacter youngae)	-	-	+(31,00)	+(31,35)	+p	+	+	+p	+	+	/	+	+	**PD**	**PD**	2	a
Initial study	4601	Lait cru	Raw milk	-	-	-	+m (ox+)	-	-	+(40,50)	- (MSRV x5 :-)			-			-	-	-	**NA**	**PPNA**	2	a
Initial study	4602	Lait cru	Raw milk	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	a
Initial study	4603	Lait cru	Raw milk	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	a
Initial study	4604	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	+(1)	+	+	+M	+	+	/	-	-	**NA**	**NA**	2	a
Initial study	4605	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	a
Initial study	4606	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	a

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MILK AND DAIRY PRODUCTS																								
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				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	4607	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-			+m	+	+	+	-	-	**NA**	**NA**	2	a
Initial study	4608	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	+(39,91)	-	- (MSRV x5 :-)			-			-	-	-	**PPNA**	**NA**	2	a
Initial study	**3743**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(25,23)	+(23,98)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	b
Initial study	**3744**	**Poudre de lait demi-écrémé**	**Half-skimmed milk powder**	st	st	st	st	-	+(38,74)	-/+(35,00)/ +(39,12)	+p	+	+	+p	+	+	/	+	-	**PD**	**NA**	2	b
Initial study	**3745**	**Poudre de lait écrémé**	**Skimmed milk powder**	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	b
Initial study	**3789**	**Petit breton au lait pasteurisé**	**Pasteurized milk cheese**	-	-	-	-	-	+(31,29)	+(30,02)	+M	+	+	+M	+	+	/	+	+	**PD**	**PD**	2	b
Initial study	**3791**	**Brie au lait pasteurisé**	**Pasteurized milk cheese**	+M	+M	+M	+P	+	+(29,59)	+(27,70)	+M	+	+	+P	+	+	/	+	+	**PA**	**PA**	2	b
Initial study	**3792**	**Fourme d'Ambert au lait pasteurisé**	**Pasteurized milk cheese**	+M	+P	+m	+M	+	+(41,55)	+(36,12)	+M	+	+	+P	+	+	/	+	+	**PA**	**PA**	2	b
Initial study	**3794**	**Lait frais pasteurisé demi-écrémé**	**Pasteurized half skimmed milk**	+M	+P	+P	+P	+	+(20,85)	+(20,34)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	2	b
Initial study	**3797**	**Poudre de lait infantile avec probiotique**	**Milk powder with probiotic**	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	b
Initial study	**3798**	**Poudre de lait infantile avec probiotique**	**Milk powder with probiotic**	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	b
Initial study	**3799**	**Poudre de lait infantile avec probiotique**	**Milk powder with probiotic**	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	b
Initial study	4583	Lait pasteurisé entier	Pasteurized milk	st	st	st	st	-	-	-	-			-			-	-	-	**NA**	**NA**	2	b
Initial study	4584	Lait pasteurisé 1/2 écrémé	Half-skimmed milk	-	-	-	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	b
Initial study	4585	Fromage au lait de vache pasteurisé (Fourme d'Ambert)	Pasteurized milk cheese	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	b
Initial study	4586	Fromage au lait de vache pasteurisé (cantal)	Pasteurized milk cheese	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	b
Initial study	4587	Crème fraiche pasteurisée	Pasteurized cream	st	st	-	-	-	-	-	st			st			-	-	-	**NA**	**NA**	2	b
Initial study	4588	Fromage au lait pasteurisé de brebis (Etorki)	Pasteurized milk cheese	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	b
Initial study	**4609**	**Lait pasteurisé entier**	**Pasteurized milk**	+p	+p	+p	+p	+	+(26,92)	+(27,55)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	b
Initial study	**4610**	**Lait pasteurisé demi écrémé**	**Half skimmed pasteurized milk**	+p	+p	+p	+p	+	+(19,89)	+(19,85)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	b
Initial study	**4611**	**Fourme d'Ambert au lait pasteurisé**	**Pasteurized milk cheese**	+M	+M	+M	+M	+	+(23,69)	+(23,88)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	b

MILK AND DAIRY PRODUCTS																								
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				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**4612**	**Cantal au lait pasteurisé**	**Pasteurized milk cheese**	+p	+p	+M	+M	+	+(23,72)	+(23,79)	+m	+	+	+1/2	+	+	/	+	+	**PA**	**PA**	2	b
Initial study	**4613**	**Fol épi au lait pasteurisé**	**Pasteurized milk cheese**	+p	+p	+p	+p	+	-/-/-	-/-/-	+p	+	+	+p	+	+	/	-	-	**ND**	**ND**	2	b
Initial study	**3738**	**Panna cotta**	**Dairy based dessert (Panna cotta)**	+p	+p	+p	+p	+	+(20,45)	+(19,69)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	c
Initial study	**3739**	**Panna cotta**	**Dairy based dessert (Panna cotta)**	+p	+p	+p	+p	+	i/+ (40,13*)	i/-*/-*/-*	+p	+	+	+p	+	+	/	+	-	**PA**	**ND**	2	c
Initial study	**3740**	**Tiramisu**	**Dairy based dessert (Tiramisu)**	+p	+p	+p	+p	+	-	-	st			st			-	-	-	**ND**	**ND**	2	c
Initial study	**3741**	**Tiramisu à la framboise**	**Dairy based dessert (Tiramisu)**	+p	+p	+p	+p	+	+(26,45)	+(25,30)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	c
Initial study	**3742**	**Riz au lait saveur vanille**	**Dairy based dessert (Rice)**	+p	+p	+p	+p	+	+(25,15)	+(23,67)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	c
Initial study	**3746**	**Crème glacée vanille fraise**	**Ice cream (vanilla strawberries)**	+M	+M	+m	+m	+	+ (39,74)	+(36,32)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	c
Initial study	**3747**	**Glace abricot chocolat blanc**	**Ice cream (apricot, white chocolate)**	+M	+p	+p	+p	+	+(24,90)	+(23,11)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	2	c
Initial study	**3795**	**Dessert lacté à la crème**	**Milky dessert**	st	st	st	st	-	-/+(41,38)/ +(41,18)	-/-/-	+P	+	+	+P	+	+	/	-	-	**NA**	**NA**	2	c
Initial study	**3796**	**Riz au lait**	**Dairy based dessert (rice)**	st	st	st	st	-	+(20,88)	+(19,25)	+P	+	+	+P	+	+	/	+	+	**PD**	**PD**	2	c
Initial study	4589	Cheese cake framboise	Cheese cake with raspberries	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c
Initial study	4590	Panna cotta aux fruits rouges	Panna cotta with red fruits	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c
Initial study	4591	Mascarpone framboise	Mascarpone with rasperries	-	-	-	-	-	-	-	-			-			-	-	-	**NA**	**NA**	2	c
Initial study	4592	Panna cotta au caramel	Panna cotta	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c
Initial study	4593	Semoule au lait entier	Semolina	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c
Initial study	4594	Velouté au lait de brebis	Fermented ewe milk	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c
Initial study	4595	Glace vanille	Vanilla ice cream	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c
Initial study	4596	Crème glacée vanille	Vanilla ice cream	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c
Initial study	4597	Crème glacée parfum crème brûlée	Ice cream	st	st	-	-	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c
Renewal 2019	1249	Riz au lait	Dairy based dessert (rice)	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c
Renewal 2019	1250	Semoule au lait	Semolina	st	st	st	st	-	-	-	st			st			-	-	-	**NA**	**NA**	2	c

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											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**3285**	**Pousses de soja**	**Soya sprouts**	+1/2	+M	+m	+m	+	+(33,28)	+(32,98)	+1/2	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	a
Initial study	**3286**	**Laitue**	**Lettuce**	+M	+P	+1/2	+M	+	+(21,38)	+(21,59)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	a
Initial study	**3287**	**Tendres pousses**	**Baby leaves**	+M	+M	+M	+M	+	+(26,82)	+(26,52)	+M	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	a
Initial study	3288	Jeunes pousses	Baby leaves	-	-	-	-	-	-	-	-	/	/	-	/	/	/	-	-	**NA**	**NA**	3	a
Initial study	**3636**	**Feuille de chêne blonde**	**Salad**	+m	+m	+M	+M	+	+(27,44)	+(25,88)	+m	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	a
Initial study	**3637**	**Mesclun**	**Mixed salad leaves**	+m	+M	+M	+M	+	+(31,62)	+(30,82)	+m	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	a
Initial study	3699	Coriandre	Coriander	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	3700	Ciboulette	Chive	-	-	st	st	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	3701	Ciboulette	Chive	-	-	st	st	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	3702	Ciboulette	Chive	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	3953	Roquette	Produce	-	+d (NC on TSA)	+d (C.youngae)	+d (NC on TSA)	-	-	-	-			+dni/-			/	-	-	**NA**	**NA**	3	a
Initial study	3954	Jeunes pousses d'épinards	Baby leaves (spinach)	-	+d (NC on TSA)	+d (C.youngae)	-	-	-	-	-			+dni/-			/	-	-	**NA**	**NA**	3	a
Initial study	4076	Cœur scarole	Lettuce	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	4077	Feuille de chêne	Leafy greens	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	4078	Laitue iceberg	Lettuce	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	4411	Persil	Parsley	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	4412	Persil	Parsley	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	4413	Persil	Parsley	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	4414	Coriandre	Coriander	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	4415	Coriandre	Coriander	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a
Initial study	4416	Ciboulette	Chive	-	-	-	-	-	-	+(38,19)	-(MSRV x 5:-)			-			/	-	-	**NA**	**PPNA**	3	a
Initial study	4417	Ciboulette	Chive	-	-	-	+d(NC)	-	+(39,71)	+(38,32)	-(MSRV x 5:-)			-			/	-	-	**PPNA**	**PPNA**	3	a
Initial study	4418	Ciboulette	Chive	-	-	-	+d(NC)	-	-	-	-			-			/	-	-	**NA**	**NA**	3	a

♦ Analyses performed according to the COFRAC accreditation

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											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**4476**	**Jeunes pousses de laitue**	**Baby leaves**	-	+m	-	+m (ox +)	+	-/- /+(40,95)	-/-/-	-			+m	+	+	/	-	-	**ND**	**ND**	3	a
Initial study	**4477**	**Roquette**	**Salad**	-	+m	+d	+1/2	+	+(37,26)	+(36,20)	-			+m	+	+	/	+	+	**PA**	**PA**	3	a
Initial study	**4478**	**Pousses d'épinards**	**Baby leaves (spinach)**	+1/2d	+1/2	+d	+M	+	+(32,22)	+(31,33)	+1/2d	+	+	+1/2	+	+	/	+	+	**PA**	**PA**	3	a
Initial study	**4479**	**Jeunes pousses corsées**	**Baby leaves**	-	+m (NC)	-	+md (NC)	-	-/-/-	-/-/-	-			+m	-	-	/	-	-	**NA**	**NA**	3	a
Initial study	**4480**	**Mâche**	**Salad**	+M	+M	+M	+M	+	+(26,02)	+(25,31)	+M	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	a
Initial study	**3638**	**Macédoine de légumes**	**Mixed vegetables**	+p	+M	+p	+p	+	+(25,81)	+(24,11)	+p	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	**3639**	**Betteraves rouges**	**Beetroot salad**	+p	+p	+p	+p	+	+(28,09)	+(27,28)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	**3640**	**Salade d'ananas**	**Fruit salad (pineapple)**	+p	+p	+p	+p	+	+(18,51)	+(18,40)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	**3641**	**Salade de pêche**	**Fruit salad (peach)**	+p	+p	+p	+p	+	+(18,29)	+(17,82)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	**3685**	**Salade de concombres**	**RTE vegetables (cucumber)**	+M	+M	+1/2	+M	+	+(22,14)	+(20,16)	+M	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	**3686**	**Salade nordique (tartare de concombres / saumon)**	**RTE vegetables (cucumber and salmon)**	+M	+p	+M	+p	+	+(21,22)	+(19,35)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	**3687**	**Salade choux carottes raisins secs**	**RTE vegetables (sprouts ans carrots)**	+p	+p	+p	+p	+	+(19,85)	+(19,22)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	**3688**	**Salade de quinoa fruits secs**	**RTE vegetables (quinoa and fruit)**	+1/2	+1/2	+M	+M	+	+(23,14)	+(21,11)	+1/2	+	+	+1/2	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	**3689**	**Salade jaune céréales carottes fruits secs**	**RTE vegetables (cereals and carrots)**	+p	+p	+p	+p	+	+(19,76)	+(19,13)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	**3690**	**Salade crudités carottes/salade**	**RTE vegetables (salad ans carotts)**	+M	+M	+1/2	+M	+	+(33,91)	+(32,18)	+M	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	b
Initial study	3955	Carottes et céleri	RTE vegetables(carrots and celery)	-	-	st	st	-	-	-	-			-			/	-	-	**NA**	**NA**	3	b
Initial study	3956	Macédoine de légumes	Mixed vegetables	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	3	b
Initial study	3957	Betteraves rouges	Beetroot salad	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	3	b
Initial study	4079	Salade choux rouge pomme Cranberry	RTE vegetables (sprouts ansd apple)	-	-	st	st	-	-	-	-			-			/	-	-	**NA**	**NA**	3	b
Initial study	4080	Salade de concombres	RTE vegetables (cucumber)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	b
Initial study	4081	Salade choux carottes raisins secs	RTE vegetables (sprouts and carotts)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	3	b
Initial study	**4568**	**Végétaux 4ème gamme (chou, carotte, céleri branche)**	**Fresh vegetables**	+M	+M	+M	+M	+	+(27,11)	+(27,34)	+M	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	b

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				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**4569**	**Végétaux 4ème gamme (chou, carotte, poivron)**	**Fresh vegetables**	+M	+M	+M	+M	+	+(31,13)	+(31,74)	+M	+	+	+M	+	+	/	+	+	**PA**	**PA**	3	b
Renewal 2019	1251	Salade coleslaw	RTE vegetables (coleslaw)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	3	b
Renewal 2019	1252	Salade taboulé oriental	RTE vegetables (tabbouleh)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	b
Initial study	**3581**	**Tajine bœuf légumes**	**RTRH meal (vegetables and beef)**	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	3	c
Initial study	**3582**	**Mélange verdurette légumes verts basilic**	**RTC vegetables**	+M	+P	+P	+P	+	+(30,73)	+(31,20)	+M	+	+	+P	+	+	/	+	+	**PA**	**PA**	3	c
Initial study	**3583**	**Mélange légumes œufs lardons**	**RTC vegetables**	st	st	-	-	-	-/-/-	+(37,58)	st (MSRV x 5:-)			st			/	-	-	**NA**	**PPNA**	3	c
Initial study	**3584**	**Mélange "campagnarde" légumes beurre estragon**	**RTC vegetables**	+M	+P	+1/2	+P	+	+(40,01)	+(36,37)	+M	+	+	+P	+	+	/	+	+	**PA**	**PA**	3	c
Initial study	**3585**	**Couscous poulet légumes**	**RTRH meal (vegetables and chicken)**	+P	+P	+P	+P	+	+(32,12)	+(33,12)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	3	c
Initial study	3958	Poêlée provençale	RTRH vegetables	-	-	+M (C.youngae)	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	3959	Poêlée méditerranéenne	RTRH vegetables	-	-	+M (C.youngae)	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	3960	Ratatouille cuisinée	RTRH vegetables	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	4093	Carottes en rondelles surgelées	RTC vegetables (frozen carrots)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	4094	Haricots plats surgelés	RTC vegetables (beans)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	4095	Petits pois surgelés	RTC vegetables (peas)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	**4481**	**Légumes cuisinés à la campagnarde**	**Ready to reheat vegetables**	+M	+p	+p	+p	+	+(41,39)	+(37,88)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	c
Initial study	**4482**	**Légumes verdurette**	**Ready to reheat vegetables**	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	**4484**	**Poêlée à la provençale**	**Ready to reheat vegetables**	-	-	+M (Citrobactyer youngae)	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	**4485**	**Légumes cuisinés à la campagnarde**	**Ready to reheat vegetables**	+p	+p	-	-	+	-/-/-	-/+(38,80)/-	+p	+	+	+p	+	+	/	-	-	**ND**	**ND**	3	c
Initial study	**4486**	**Légumes verdurette**	**Ready to reheat vegetables**	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	**4570**	**Légumes à réchauffer (Choux de Bruxelles, haricots)**	**Ready to reheat vegetables**	+p	+p	+M	+p	+	+(34,43)	+(34,89)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	c
Initial study	**4571**	**Légumes à réchauffer (haricots, petits pois)**	**Ready to reheat vegetables**	+p	+p	+M	+p	+	+(34,08)	+(36,21)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	c

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				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**4572**	**Purée cuisinée (carotte, courgette, navet)**	**Purée**	+p	+p	+p	+p	+	-/-/-	-/-/-	+p	+	+	+p	+	+	/	-	-	**ND**	**ND**	3	c
Initial study	**4573**	**Galette de légumes du soleil**	**Ready to reheat vegetables**	-	-	+M(Citrobacter freundii)	-	-	-	-	-			-			/	-	-	**NA**	**NA**	3	c
Initial study	**4574**	**Feuilletés épinards**	**Ready to reheat vegetables**	+p	+p	+p	+p	+	+(41,09)	+(38,55)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	3	c

EGGS AND EGG PRODUCTS																								
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**3654**	**Coule de blanc d'œuf crue**	**Raw white liquid egg product**	+m	+p	+p	+p	+	+(31,05)	+(27,61)	+m	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	**3655**	**Coule de blanc d'œuf pasteurisée**	**Pasteurized white liquid egg product**	+p	+p	+M	+p	+	+(22,12)	+(20,14)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	**3656**	**Coule de blanc d'œuf pasteurisée**	**Pasteurized white liquid egg product**	+p	+p	+M	+p	+	+(21,49)	+(19,15)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	**3657**	**Coule de blanc d'œuf pasteurisée**	**Pasteurized white liquid egg product**	+p	+p	+p	+p	+	+(20,83)	+(19,25)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	**3658**	**Coule d'œuf entier plein air pasteurisée**	**Pasteurized whole liquid egg product**	+M	+p	+p	+p	+	+(23,20)	+(21,01)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	**3659**	**Coule d'œuf entier pasteurisée**	**Pasteurized whole liquid egg product**	+p	+p	+p	+p	+	+(23,33)	+(21,63)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	**3660**	**Coule d'œuf entier pasteurisée**	**Pasteurized whole liquid egg product**	+p	+p	+M	+p	+	+(24,05)	+(22,33)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	**3661**	**Coule de jaune d'œuf pasteurisée**	**Pasteurized yolk liquid egg product**	+p	+p	+M	+p	+	+(27,33)	+(24,22)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	**3662**	**Coule de jaune d'œuf pasteurisée**	**Pasteurized yolk liquid egg product**	+M	+p	+M	+p	+	+(27,42)	+(26,13)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	**3663**	**Coule de jaune d'œuf pasteurisée**	**Pasteurized yolk liquid egg product**	-	+p	+M	+p	+	+(30,56)	+(28,52)	-		+(RA)	+p	+	+	/	+	+	**PA**	**PA**	4	a
Initial study	3972	Coule d'œuf entier pasteurisée	Pasteurised liquid egg product	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Initial study	4141	Coule d'œuf entier	Whole liquid egg product	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Initial study	4142	Coule de blanc d'œuf	White liquid egg product	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Initial study	4143	Coule d'œuf entier	Whole liquid egg product	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Initial study	4144	Coule de jaune d'œuf	Yellow liquid egg product	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Initial study	4145	Coule d'œufs entier	Whole liquid egg product	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Initial study	4576	Coule de blanc d'œuf pasteurisée	Liquid egg white	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Initial study	4577	Coule d'œuf entier pasteurisée	Liquid whole egg	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Initial study	4578	Coule de jaune d'œuf	Liquid egg yolk	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Renewal 2019	1253	Coule d'œuf entier	Liquid whole egg	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	a
Initial study	**3297**	**Poudre de blanc d'œuf**	**Egg white powder**	+P	+P	+P	+P	+	+(29,46)	+(28,49)	+P	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	b
Initial study	**3298**	**Poudre de jaune d'œuf**	**Egg yolk powder**	+P	+P	+P	+P	+	+(29,09)	+(29,76)	+P	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	b
Initial study	**3299**	**Poudre d'œuf entier**	**Whole egg powder**	+P	+M	+P	+P	+	+(22,17)	+(22,81)	+P	+	+	+M	+	+	/	+	+	**PA**	**PA**	4	b

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EGGS AND EGG PRODUCTS																								
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.													Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	3300	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	-	- /-/-	+(39,82)	st (MSRV x 5:-)	/	/	st	/	/	/	-	-	**NA**	**PPNA**	4	b
Initial study	**3588**	**Poudre de blanc d'œuf**	**Egg white powder**	+P	+P	+P	+P	+	+(35,71)	+(36,17)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	4	b
Initial study	**3589**	**Poudre de jaune d'œuf**	**Egg yolk powder**	+P	+P	+P	+P	+	+(32,12)	+(31,76)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	4	b
Initial study	**3590**	**Poudre d'œuf entier**	**Whole egg powder**	+P	+P	+P	+P	+	+(26,16)	+(25,31)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	4	b
Initial study	**3591**	**Poudre de blanc d'œuf**	**Egg white powder**	+P	+P	+P	+P	+	+(38,86)	+(36,62)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	4	b
Initial study	**3691**	**Poudre de blanc d'œuf**	**White egg powder**	st	st	+p	+p	+	-	-	st			st			/	-	-	**ND**	**ND**	4	b
Initial study	3973	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	b
Initial study	4096	Poudre de blanc d'œuf	White egg powder	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	b
Initial study	4097	Poudre de jaune d'œuf	Yellow egg powder	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	b
Initial study	4098	Poudre de blanc d'œuf	White egg powder	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	b
Initial study	4146	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	b
Initial study	4147	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	b
Initial study	**4491**	**Poudre d'œuf entier**	**Whole egg powder**	+p	+p	+p	+p	+	+(23,77)	+(23,36)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	b
Initial study	**4492**	**Poudre de blanc d'œuf**	**White egg powder**	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	b
Initial study	**4493**	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	b
Initial study	**4575**	**Poudre d'œuf entier**	**Whole egg powder**	+p	+p	+p	+p	+	+(25,38)	+(25,16)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	b
Renewal 2019	1254	Poudre de jaune d'œuf	Yellow egg powder	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	b
Initial study	**3586**	**Ile flottante**	**Egg based dessert**	+P	+P	+P	+P	+	+(25,02)	+(23,54)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	4	c
Initial study	**3587**	**Flan pâtissier**	**Custard tart**	+P	+P	+P	+P	+	+(33,40)	+(33,56)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	4	c
Initial study	**3592**	**Mayonnaise fine**	**Mayonnaise**	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	**3593**	**Mayonnaise**	**Mayonnaise**	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	**3648**	**Ile flottante aux œufs frais**	**Egg based dessert**	+p	+p	+p	+p	+	+(19,45)	+(19,10)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	c
Initial study	**3649**	**Flan pâtissier**	**Custard tart**	+p	+p	+p	+p	+	+(22,29)	+(21,84)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	c
Initial study	**3650**	**Crème aux œufs saveur vanille**	**Egg based dessert**	+p	+p	+p	+p	+	+(21,71)	+(19,67)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	c

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				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP									
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**3651**	**Crème brûlée**	**Egg based dessert**	+p	+p	+p	+p	+	+(21,88)	+(20,40)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	c
Initial study	**3652**	**Mayonnaise fine qualité traiteur**	**Mayonnaise**	+p	+p	+p	+p	+	+(25,71)	+(25,09)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	c
Initial study	**3653**	**Mayonnaise fine**	**Mayonnaise**	+p	+p	+p	+p	+	+(26,28)	+(26,10)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	c
Initial study	**3693**	**Crème brûlée à la vanille**	**Egg based dessert**	+p	+p	+p	+p	+	+(20,30)	+(18,91)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	c
Initial study	**3694**	**Crème aux œufs**	**Egg based dessert**	+p	+p	+p	+p	+	+(20,04)	+(18,61)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	4	c
Initial study	3969	Flan pâtissier	Egg based dessert	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	3970	Pot de crème vanille	Egg based dessert	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	3971	Crème brûlée	Egg based dessert	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	3974	Mayonnaise	Mayonnaise	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	3975	Mayonnaise fine	Mayonnaise	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	4082	Crème anglaise	Custard	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	4083	Crème pâtissière (éclair)	Custard	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	4084	Tarte tropézienne	Egg based dessert	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	4085	Œufs à la neige	Egg based dessert	st	st	-	-	-	-	-	st			st			/	-	-	**NA**	**NA**	4	c
Initial study	4086	Paris Brest	Egg based dessert	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	4	c

FISH AND SEAFOOD PRODUCTS																								
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				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**3289**	**Merlu blanc**	**Raw fish**	+M	+P	+M	+M	+	+(30,72)	+(29,77)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	**3290**	**Cabillaud**	**Raw cod**	+P	+P	+M	+P	+	+(20,99)	+(20,55)	+P	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	**3291**	**Saumon**	**Salmon**	+P	+P	+M	+P	+	+(33,52)	+(34,54)	+P	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	3292	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	-	-	-	-	/	/	-	/	/	/	-	-	**NA**	**NA**	5	a
Initial study	**3664**	**Filet de rouget**	**Raw fish fillet**	+M	+p	+M	+p	+	+(31,02)	+(28,08)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	**3665**	**Filet de tacaud**	**Raw fish fillet**	+M	+p	+M	+M	+	+(28,35)	+(25,04)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	**3666**	**Filet églefin**	**Raw haddock fillet**	+M	+p	+M	+m	+	+(30,10)	+(27,77)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	**3667**	**Filet de lieu noir**	**Raw coley filet**	+p	+p	+M	+M	+	+(26,07)	+(24,34)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	**3668**	**Dos de cabillaud**	**Cod**	+M	+p	+M	+M	+	+(25,45)	+(24,43)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	**3695**	**Sardines**	**Raw fish**	+M	+p	+M	+p	+	+(27,68)	+(26,20)	+M	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	**3696**	**Filet de merlan**	**Raw fish fillet**	+p	+p	+M	+M	+	+(27,99)	+(26,51)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	a
Initial study	3961	Pavé de saumon cru	Raw salmon	-	-	-	+d(1 oxidase +)	-	-	-	-			-			/	-	-	**NA**	**NA**	5	a
Initial study	3962	Filet de lieu noir	Raw fish fillet	-	-	-	+d(1)	-	-	-	-			-			/	-	-	**NA**	**NA**	5	a
Initial study	4091	Dos de colin surgelé	Frozen fish	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	5	a
Initial study	4092	Filet de merlu surgelé	Frozen fish	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	a
Initial study	4148	Filet de cabillaud	Raw cod filet	st	st	-	-	-	-	-	st			st			/	-	-	**NA**	**NA**	5	a
Initial study	4149	Filet de merlan	Raw fish fillet	st	st	-	-	-	-	-	st			st			/	-	-	**NA**	**NA**	5	a
Initial study	4150	Filet de tacaud	Raw fish fillet	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	a
Initial study	4151	Filet de rouget	Raw fish fillet	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	a
Initial study	4579	Filet de lieu noir	Fish fillet	st	st	-	-	-	-	-	st			st			/	-	-	**NA**	**NA**	5	a
Initial study	**3573**	**Rouleaux de printemps au crabe**	**RTE meal (asian food)**	+1/2	+M	+M	+M	+	+(37,99)	+(38,21)	+1/2	+	+	+M	+	+	/	+	+	**PA**	**PA**	5	b
Initial study	**3574**	**Lieu sauce Dieppoise**	**RTRH meal (fish)**	+M	+P	+M	+P	+	-/-/-	-/-/-	+M	+	+	+P	+	+	/	-	-	**ND**	**ND**	5	b
Initial study	**3576**	**Encornet farci**	**RTRH meal (fish)**	+P	+P	+P	+P	+	+(36,40)	+(37,10)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	5	b

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FISH AND SEAFOOD PRODUCTS																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.																
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement		Category	Type
											RVS/XLD			RVS/ASAP										
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**3577**	**Haché colin d'Alaska citron persil précuit**	**RTRH meal (fish)**	+P	+P	+P	+P	+	+(30,15)	+(31,79)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	5	b
Initial study	**3578**	**Haché saumon ciboulette précuit**	**RTRH meal (fish)**	+P	+P	+P	+P	+	+(23,43)	+(23,67)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	5	b
Initial study	**3579**	**Bâtonnet surimi**	**Surimi**	+P	+P	+P	+P	+	+(25,44)	+(24,83)	+P	+	+	+P	+	+	/	+	+	**PA**	**PA**	5	b
Initial study	**3580**	**Crevettes cuites**	**Cooked shrimps**	+M	+P	+M	+P	+	+(40,41)	+(37,33)	+M	+	+	+P	+	+	/	+	+	**PA**	**PA**	5	b
Initial study	**3669**	**Marinade de la mer aux petits légumes**	**RTE seafood products**	+p	+p	+p	+p	+	+(26,50)	+(25,01)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	b
Initial study	**3670**	**Maki saumon**	**RTE seafood products (asian food)**	+p	+p	+M	+p	+	+(20,49)	+(18,80)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	b
Initial study	**3671**	**Nigiri saumon**	**RTE seafood products (asian food)**	+p	+p	+M	+p	+	+(21,63)	+(19,23)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	b
Initial study	3967	Queues de gambas marinées ail et persil à poêler	RTRH marinated prawns	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	b
Initial study	4087	Salade saumon aneth concombre pâtes	RTE salad (salmon and cucumber)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	5	b
Initial study	4088	Salade écrevisse pommes de terre épinards	RTE salad (crayfish)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	b
Initial study	4152	Saint Jacques en persillade sur brocolis	RTRH meal (fish and broccoli)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	5	b
Initial study	4153	Lieu en sauce et riz	RTRH meal (fish and rice)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	b
Initial study	4154	Dos de colin d'Alaska au risotto	RTRH meal (fish and risotto)	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	5	b
Initial study	4155	Papillote saumon poireaux épinards	RTRH meal (salmon and spinach)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	b
Initial study	4156	Papillote merlu blanc légumes	RTRH meal (fish and vegetables)	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	b
Initial study	4580	Ecrevisses, pommes de terre et épinards	Ready to reheat crayfish	-	-	-	-	-	-	-	st			st			/	-	-	**NA**	**NA**	5	b
Initial study	4581	Lasagnes saumon	Ready to reheat salmon	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	5	b
Initial study	**3642**	**Emincés de saumon à l'aneth**	**Salmon**	+p	+p	+M	+M	+	+(30,17)	+(28,74)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	c
Initial study	**3643**	**Tartare de saumon fumé aux câpres**	**Smoked salmon**	+m	+M	+1/2	+1/2	+	+(25,36)	+(23,82)	+m	+	+	+M	+	+	/	+	+	**PA**	**PA**	5	c
Initial study	**3644**	**Mini tranches de truite fumée**	**Trout**	+p	+p	+p	+p	+	+(18,36)	+(17,65)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	c
Initial study	**3645**	**Emincés de thon Germon fumé au bois de hêtre**	**Smoked tuna**	+p	+p	+p	+p	+	+(19,03)	+(20,65)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	c
Initial study	**3646**	**Harengs fumés au naturel**	**Smoked herring**	+p	+p	+p	+p	+	+(21,20)	+(19,97)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	c
Initial study	**3647**	**Saumon fumé**	**Smoked salmon**	+p	+p	+p	+p	+	+(20,18)	+(19,30)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	c

FISH AND SEAFOOD PRODUCTS																								
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Initial study	**3697**	**Miettes de morue salée**	**Salted cod**	+p	+p	+p	+p	+	+(38,05)	+(37,72)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	c
Initial study	**3698**	**Filets de maquereaux fumés**	**Smoked fish (mackerels)**	+p	+p	+p	+p	+	+(17,53)	+(17,82)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	c
Initial study	3963	Mini tranches de truite fumée	Smoked trout	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	5	c
Initial study	3964	Tartare de saumon fumé ciboulette citron	Smoked salmon tartar with chive and lemon	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	c
Initial study	3965	Emincé de saumon fumé aneth citron	Smoked salmon with aneth and lemon	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	c
Initial study	3966	Calamars marinés à la provençale	Marinated squids	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	c
Initial study	3968	Noix de Saint Jacques beurre persillé à poêler	RTRH scallops	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	5	c
Initial study	4089	Tartare de saumon fumé aux câpres	Smoked salmon	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	c
Initial study	4090	Carpaccio saumon fumé citron aneth	Smoked salmon	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	c
Initial study	4157	Truite fumée bio	Smocked truit	-	-	-	-	-	-	-	-			-			/	-	-	**NA**	**NA**	5	c
Initial study	**4488**	**Hadock fumé**	**Smoked haddock**	+p	+p	+p	+p	+	+(20,89)	+(20,32)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	c
Initial study	**4489**	**Maquereaux fumés marinés au poivre**	**Smoked mackerel**	+p	+p	+p	+p	+	+(19,85)	+(18,77)	+p	+	+	+p	+	+	/	+	+	**PA**	**PA**	5	c
Initial study	**4490**	**Morue salée**	**salted cod**	st	st	st	st	-	-	-	st			st			/	-	-	**NA**	**NA**	5	c
Initial study	4582	Truite fumée	Smoked trout	-	st	-	-	-	-	-	st			st			/	-	-	**NA**	**NA**	5	c

FEED INCLUDING PET FOOD (25 g)																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP										
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Extension May 2015	380	Poudre déshydratée (volaille)	Dehydrated poultry powder	+p	+p	+p	+p	+	+(22,76)	+(23,80)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	381	Poudre déshydratée (animaux de compagnie)	Dehydrated powder	+m	+M	+M	+M	+	i/+(24,74)*	i/+(27,72)*	+M	+	+	+M	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	382	Poudre déshydratée (volaille)	Dehydrated poultry powder	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	a
Extension May 2015	383	Poudre déshydratée (volaille)	Dehydrated poultry powder	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	a
Extension May 2015	384	Poudre déshydratée (volaille)	Dehydrated poultry powder	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	a
Extension May 2015	385	Poudre déshydratée	Dehydrated powder	+M	+M	+M	+M	+	+(24,09)	+(24,65)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	386	Poudre déshydratée	Dehydrated powder	+m	+M	+M	+M	+	+(24,28)	+(23,39)	+m	+	+	+M	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	387	Poudre déshydratée	Dehydrated powder	-	+M	+M	+M	+	+(25,72)	+(24,35)	-		+(RA)	+M	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	388	Poudre déshydratée	Dehydrated powder	+M	+M	+M	+M	+	+(24,98)	+(23,69)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	396	Colza	Colza	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	a
Extension May 2015	397	Blé en grain	Wheat grain	-	-	st	st	-	-	-	-			-				-	-	**NA**	**NA**	6	a
Extension May 2015	398	Colza	Colza	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	a
Extension May 2015	400	Protéines	Proteins	+M	+p	+M	+M	+	+(28,08)	+(28,22)	+M	+	+	+p	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	401	Protéines	Proteins	+m	+m	+M	+M	+	+(35,65)	+(36,18)	+m	+	+	+M	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	402	Matière première alimentation animale (triming d'agneau)	Raw materials (lamb)	-	-	-	-	-	+(41,57)/-/-	-/-/-	- (MSRV X5-)			- (X5)				-	-	**PPNA**	**NA**	6	a
Extension May 2015	589	Poudre poultry medium	Dehydrated poultry powder	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	a
Extension May 2015	590	Poudre	Powder	+m	+1/2	+1/2	+M	+	+(22,01)	+(24,32)	+m	+	+	+1/2	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	591	Poudre	Powder	+m	+1/2	+1/2	+M	+	+(22,58)	+(24,32)	+m	+	+	+1/2	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	736	Protéines déshydratées	Dehydrated protein	+M	+M	+M	+p	+	+(19,31)	+(23,20)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	737	Protéines déshydratées	Dehydrated protein	+M	+M	+M	+md	+	+(18,41)	+(23,57)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	738	Protéines déshydratées	Dehydrated protein	+M	+M	1/2	+1/2	+	+(22,21)	+(25,03)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	6	a
Extension May 2015	1681	Mais grain	Grain maize	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	a

♦ Analyses performed according to the COFRAC accreditation

FEED INCLUDING PET FOOD (25 g)																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP										
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Extension May 2015	399	Pulpes de betteraves	Beet pulp	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	b
Extension May 2015	**582**	**Graines triticale**	**Seeds**	+M	+M	+M	+M	+	+(38,22)	+(36,51)	+M	+	+	+m	+	+		+	+	**PA**	**PA**	6	b
Extension May 2015	**583**	**Corm gluten feed**	**Corm gluten feed**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	b
Extension May 2015	**584**	**Mais grain**	**Corn seeds**	+p	+p	+p	+p	+	+(24,06)	+(26,23)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	b
Extension May 2015	**585**	**Luzerne**	**Cattle feed**	+p	+p	+p	+p	+	+(18,74)	+(21,15)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	b
Extension May 2015	**586**	**Ovithere**	**Cattle feed**	+p	+p	+p	+p	+	-(42,00)/ -(42,00)/ -(42,00)	-(42,00)/ -(42,00)/ -(42,00)	+p	+	+	+p	+	+		-	-	**ND**	**ND**	6	b
Extension May 2015	**587**	**Fourrage ensilage**	**Cattle feed**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	b
Extension May 2015	**588**	**Colza, tourteau**	**Cattle feed**	+M	+1/2	+M	+M	+	+(29,22)	+(30,87)	+M	+	+	+1/2	+	+		+	+	**PA**	**PA**	6	b
Extension May 2015	739	Orge	Barley	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	b
Extension May 2015	740	Avoine	Oat	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	b
Extension May 2015	742	Tourteau de soja	Cattle feed	-	-	-	st	-	-	-	-			-				-	-	**NA**	**NA**	6	b
Extension May 2015	743	Granulés pour poulet	Cattle feed	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	b
Extension May 2015	744	Tourteau tournesol	Cattle feed	st	st	-	-	-	-	-	st			st				-	-	**NA**	**NA**	6	b
Extension May 2015	**803**	**Granulés pour porcs**	**Cattle feed**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	b
Extension May 2015	**805**	**Radicelles d'orge**	**Cattle feed**	-	-	+1/2d(Citrobacter youngae)	+md (Citrobacter youngae)	-	-	-	-			+1/2d				-	-	**NA**	**NA**	6	b
Extension May 2015	1679	Aliments pour pondeuse	Feed for laying	-	-	+M(C.youngae)	-	-	-	-	-			-				-	-	**NA**	**NA**	6	b
Extension May 2015	1680	Aliments pour poulettes	Feed for chicken	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	b
Extension May 2015	1682	Graines triticale	Seeds	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	b
Extension May 2015	**1870**	**Aliments pour pondeuse**	**Feed for chicken**	+p	+p	+p	+p	+	+(18,57)	+(18,35)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	b
Extension May 2015	**1871**	**Aliments pour poulettes**	**Feed for chicken**	+M	+M	+1/2	+1/2	+	+(22,35)	+(20,91)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	6	b
Extension May 2015	**1872**	**Tourteau de soja**	**Soja**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	b
Extension May 2015	**1873**	**Soja tourteau déshuilé**	**Soya**	+1/2	+1/2	+1/2	+1/2	+	+(37,44)	+(38,28)	+1/2	+	+	+1/2	+	+		+	+	**PA**	**PA**	6	b
Extension May 2015	389	Croquettes	Pellets	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	c

FEED INCLUDING PET FOOD (25 g)																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Extension May 2015	390	Croquettes	Pellets	+m	+1/2	+M	+M	+	+(30,27)	+(30,09)	+m	+	+	+1/2	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	391	Croquettes	Pellets	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	c
Extension May 2015	392	Croquettes	Pellets	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	6	c
Extension May 2015	393	Croquettes	Pellets	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	c
Extension May 2015	394	Croquettes	Pellets	+M	st	+M	+M	+	+(24,38)	+(24,31)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	395	Croquettes	Pellets	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	c
Extension May 2015	**572**	**Croquettes pour chien bœuf, céréales**	**Pellets for dog**	+p	+p	+p	+p	+	+(32,38)	+(32,56)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	**573**	**Croquettes pour chat dinde, riz**	**Pellets for cat**	+p	+p	+p	+p	+	+(39,18)	+(37,45)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	**574**	**Croquettes pour chien volaille, légumes**	**Pellets for dog**	+p	+p	+p	+p	+	+(31,38)	+(34,48)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	**575**	**Croquettes pour chat poulet, céréales**	**Pellets for cat**	+p	+p	+p	+p	+	+(16,85)	+(19,71)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	**576**	**Croquettes pour chat beouf, blé**	**Pellets for cat**	+p	+p	+p	+p	+	+(19,81)	+(24,41)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	**577**	**Snack pour chien au poulet**	**Pellets for dog**	+p	+p	+p	+p	+	+(17,84)	+(21,51)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	**578**	**Terrine pour chat lapin, foie**	**Terrine for cat**	+p	+p	+p	+p	+	+(17,30)	+(18,30)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	**579**	**Terrine pour chat bœuf, agneau**	**Terrine for cat**	+p	+p	+p	+p	+	+(15,98)	+(18,26)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	**580**	**Terrine pour chat bœuf, volaille**	**Terrine for cat**	+p	+p	+p	+p	+	+(14,43)	+(17,52)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	**581**	**Riz soufflé pour chien**	**Rice for dog**	+1/2	+1/2	+M	+p	+	+(26,96)	+(28,33)	+1/2	+	+	+1/2	+	+		+	+	**PA**	**PA**	6	c
Extension May 2015	745	Viande de bœuf séchée pour chien	Dried meat for dogs	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	c
Extension May 2015	746	Viande de poulet séchée pour chien	Dried meat for dogs	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	c
Extension May 2015	747	Saucisson pour chien	Sausage for dog	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	c
Extension May 2015	748	Saucisson pour chien	Sausage for dog	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	c
Extension May 2015	749	Croquette au poulet pour chat	Pellets for cats	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	6	c

PET FOOD (375 g)																											
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.															Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement					
											RVS/XLD			RVS/ASAP												
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**				
Extension May 2015	876	Matière première alimentation animale (volaille)	Raw material (poultry)	+M	+M	+M	+M	+	+(33,20)	+(34,58)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	877	Matière première alimentation animale (volaille)	Raw material (duck)	+M	+M	+M	+M	+	+(19,52)	+(21,62)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	878	Matière première alimentation animale (volaille)	Raw material (poultry)	+1/2	+1/2	+M	+M	+	+(28,98)	+(31,30)	+1/2	+	+	+1/2	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	879	Matière première alimentation animale (volaille)	Raw material (poultry)	+m	+M	+1/2	+M	+	+(31,38)	+(25,21)	+m	+	+	+M	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	880	Matière première alimentation animale (volaille)	Raw material (poultry)	-	-	st	st	-	-	-	-			-				-	-	**NA**	**NA**	7	a		
Extension May 2015	881	Matière première alimentation animale (volaille)	Raw material (poultry)	+M	+M	+m	+M	+	+(22,47)	+(25,12)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	882	Matière première alimentation animale (volaille)	Raw material (poultry)	+M	+m	+m	+M	+	+(20,87)	+(24,37)	+M	+	+	+m	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	883	Matière première alimentation animale (canard)	Raw material (poultry)	-	+M	+m	+M	+	-/- /+(36,87)	+(37,32)	-		+(RA)	+M	+	+		-	+	**ND**	**PA**	7	a		
Extension May 2015	1152	Farine de porc	Pork flour (Raw material for pet food)	+m	+m	+M	+M	+	+(29,12)	+(31,12)	+m	+	+	+m	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	1153	Farine de porc	Pork flour (Raw material for pet food)	+1/2	+1/2	+M	+M	+	+(30,57)	+(31,91)	+1/2	+	+	+M	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	1154	Farine de porc	Pork flour (Raw material for pet food)	+1/2	+1/2	+M	+1/2	+	+(27,06)	+(28,97)	+1/2	+	+	+M	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	1155	Farine de porc	Pork flour (Raw material for pet food)	+1/2	+1/2	+M	+1/2	+	+(30,53)	+(31,60)	+1/2	+	+	+M	+	+		+	+	**PA**	**PA**	7	a		
Extension May 2015	1156	Farine de porc	Pork flour (Raw material for pet food)	-	-	-	-	-	-	-								-	-	**NA**	**NA**	7	a		
Extension May 2015	1885	Protéines déshydratées de volaille	Dehydrated protein	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	7	a		
Extension May 2015	1886	Farine d'agneau	Lamb flour	st	st	-	-	-	-	-	st			st				-	-	**NA**	**NA**	7	a		
Extension May 2015	1887	Matière première déshydratée Pet food	Dehydrated ingredient for Pet food	-	-	st	st	-	-	-	-			-				-	-	**NA**	**NA**	7	a		
Extension May 2015	1888	Matière première déshydratée Pet food	Dehydrated ingredient for Pet food	-	st	st	st	-	-	-	-			st				-	-	**NA**	**NA**	7	a		
Extension May 2015	1889	Matière première déshydratée Pet food	Dehydrated ingredient for Pet food	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	7	a		
Renewal 2019	1255	Protéine transformée (poisson)	Dehydrated protein	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	7	a		

♦ Analyses performed according to the COFRAC accreditation

PET FOOD (375 g)																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	CFX	AriaMx		
Renewal 2019	1256	Protéine transformée (volaille)	Dehydrated protein	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	a
Extension May 2015	**953**	**Pâté pour chien, veau carotte**	**Pâté for dog**	+p	+p	+p	+p	+	+(16,50)	+(18,01)	+p	+	+	+p	+	+		+	+	PA	PA	7	b
Extension May 2015	**954**	**Terrine pour chat au bœuf**	**Terrine for cat**	+p	+p	+p	+p	+	+(16,47)	+(17,88)	+p	+	+	+p	+	+		+	+	PA	PA	7	b
Extension May 2015	**955**	**Terrine pour chat au canard et foie**	**Terrine for dog**	+p	+p	+p	+p	+	+(17,62)	+(17,86)	+p	+	+	+p	+	+		+	+	PA	PA	7	b
Extension May 2015	**956**	**Terrine pour chien bœuf carotte**	**Terrine for dog**	+p	+p	+p	+p	+	+(19,72)	+(19,15)	+p	+	+	+p	+	+		+	+	PA	PA	7	b
Extension May 2015	**957**	**Terrine pour chien poisson carottes**	**Terrine for dog**	+p	+p	+p	+p	+	+(16,94)	+(18,33)	+p	+	+	+p	+	+		+	+	PA	PA	7	b
Extension May 2015	**963**	**Saucisson pour chien**	**Sausage for dog**	+p	+p	+p	+p	+	+(21,95)	+(23,58)	+p	+	+	+p	+	+		+	+	PA	PA	7	b
Extension May 2015	**964**	**Saucisson pour chien**	**Sausage for dog**	+p	+p	+p	+p	+	+(20,79)	+(22,02)	+p	+	+	+p	+	+		+	+	PA	PA	7	b
Extension May 2015	1059	Terrine pour chat saumon et truite	Terrine for cat	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1060	Terrine pour chat lapin foie et légumes	Terrine for cat	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1061	Terrine pour chat volaille et rognons	Terrine for cat	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1062	Terrine pour chien à l'agneau	Terrine for dog	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1063	Terrine pour chien bœuf carottes	Terrine for dog	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1064	Terrine pour chien à la volaille	Terrine for dog	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1067	Terrine pour chien bœuf céréales, légumes	Terrine for dog	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1068	Terrine pour chat, poulet, foie, légumes, céréales	Terrine for cat	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1069	Terrine pour chat, thon, saumon, légumes, céréales	Terrine for cat	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1070	Saucisson pour chien	Sausage for dog	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	1071	Saucisson pour chien	Sausage for dog	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	b
Extension May 2015	**1690**	**Terrine pour chien**	**Terrine for dog**	+1/2	+1/2	+1/2	+M	+	+(26,69)	+(26,15)	+1/2	+	+	+1/2	+	+		+	+	PA	PA	7	b
Extension May 2015	**1691**	**Terrine pour chien**	**Terrine for dog**	+p	+p	+p	+p	+	+(30,57)	+(29,58)	+p	+	+	+p	+	+		+	+	PA	PA	7	b
Extension May 2015	869	Aliment pour animaux de compagnie	Pet food	+1/2	+1/2	+M	+M	+	+(25,50)	+(27,13)	+1/2	+	+	+1/2	+	+		+	+	PA	PA	7	c
Extension May 2015	870	Aliment pour animaux de compagnie	Pet food	-	-	-	-	-	-	-	-			-				-	-	NA	NA	7	c

PET FOOD (375 g)																										
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				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP										
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	CFX	AriaMx		
Extension May 2015	871	Aliment pour animaux de compagnie	Pet food	+M	+M	+M	+p	+	+(30,88)	+(32,97)	+M	+	+	+M	+	+		+	+	PA	PA	7	c
Extension May 2015	872	Aliment pour animaux de compagnie	Pet food	+M	+M	+M	+m	+	+(36,01)	+(34,77)	+M	+	+	+M	+	+		+	+	PA	PA	7	c
Extension May 2015	873	Aliment pour animaux de compagnie	Pet food	+M	+M	+M	+m	+	i/+(32,22)*	i/+(28,32)*	+M	+	+	+M	+	+		+	+	PA	PA	7	c
Extension May 2015	874	Aliment pour animaux de compagnie	Pet food	-	-	-	-	-	-	-	-			-				-	-	NA	NA	7	c
Extension May 2015	875	Aliment pour animaux de compagnie	Pet food	-	-	st	st	-	-	-	-			-				-	-	NA	NA	7	c
Extension May 2015	**950**	**Croquettes pour chat, bœuf poulet**	**Pellets for cats**	+p	+p	+p	+p	+	-/- /+(39,01)	-/-/+(38,05)	+p	+		+p	+	+		-	-	ND	ND	7	c
Extension May 2015	**951**	**Croquettes pour chat, thon saumon céréales**	**Pellets for cats**	-	-	-	-	-	-	-	-			-				-	-	NA	NA	7	c
Extension May 2015	**952**	**Croquettes pour chat, volaille riz**	**Pellets for cats**	st	st	st	st	-	-	+(38,90)/-/-	st			st				-	-	NA	PPNA	7	c
Extension May 2015	**958**	**Brisures de riz soufflé**	**Rice for dog**	+M	+M	+M	+M	+	+(33,08)	+(32,48)	+M	+	+	+M	+	+		+	+	PA	PA	7	c
Extension May 2015	**959**	**Mélange macaroni et viandes**	**Pasta for dog**	-	-	st	-	-	-	-	-			-				-	-	NA	NA	7	c
Extension May 2015	**960**	**Croquettes bœuf, légumes et céréales**	**Pellets for dog**	+p	+p	+p	+p	+	+(30,55	+(30,59)	+p	+	+	+p	+	+		+	+	PA	PA	7	c
Extension May 2015	**961**	**Croquettes pour chien, bœuf et légumes**	**Pellets for dog**	+M	+M	+M	+M	+	+(25,09)	+(25,92)	+M	+	+	+M	+	+		+	+	PA	PA	7	c
Extension May 2015	**962**	**Croquettes pour chien, bœuf et céréales**	**Pellets for dog**	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	c
Extension May 2015	1065	Coquettes pour chien, volaille, légumes et céréales	Pellets for dog	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	c
Extension May 2015	1066	Coquettes pour chien, bœuf, céréales	Pellets for dog	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	c
Extension May 2015	1072	Macaroni lait et vitamines	Pasta for dog	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	c
Extension May 2015	1073	Riz soufflé pour chien	Rice for dog	-	-	-	-	-	-	-	-			-				-	-	NA	NA	7	c
Extension May 2015	**1692**	**Croquettes pour chat**	**Pellets for cats**	st	st	st	st	-	-/-/-	+(38,92)/-/-	st (MSRV x5 -)			st				-	-	NA	PPNA	7	c
Extension May 2015	**1693**	**Croquettes pour chat**	**Pellets for cats**	st	st	st	st	-	-	-	st			st				-	-	NA	NA	7	c
Extension May 2015	**1890**	**Croquettes pour chien bœuf légumes**	**Pellets for dog**	+1/2	+1/2	+1/2	+m	+	+(30,18)	+(29,70)	+1/2	+	+	+1/2	+	+		+	+	PA	PA	7	c
Extension May 2015	**1891**	**Croquettes pour chat thon saumon**	**Pellets for cats**	+p	+p	+p	+M	+	+(28,80)	+(28,00)	+p	+	+	+p	+	+		+	+	PA	PA	7	c
Extension May 2015	**1892**	**Croquettes pour chat poulet foie**	**Pellets for cats**	st	st	st	st	-	-	-	st			st	+			-	-	NA	NA	7	c

MILK POWDERS, INFANT FORMULA WITH AND WITHOUT PROBIOTICS (375 g)																								
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.													Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Extension July 2015	**1340**	**Poudre de lait écrémé**	**Skimmed milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	**2326**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(27,17)	+(25,07)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	a
Extension July 2015	**2327**	**Poudre de lait 1/2 écrémé**	**Half skimmed milk powder**	+p	+p	+p	+p	+	+(27,63)	+(25,90)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	a
Extension July 2015	2505	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	2506	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	2507	Lait en poudre 1/2 écrémé	Half skimmed milk powder	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	2508	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	**2427**	**Poudre de lait écrémé**	**Skimmed milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	**2431**	**Poudre de lait écrémé**	**Skimmed milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	**2433**	**Poudre de lait demi-écrémé**	**Half skimmed milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	**2434**	**Poudre de lait écrémé**	**Skimmed milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	**2435**	**Poudre de lait écrémé**	**Skimmed milk powder**	+M	white colonies	-	white colonies	+	+(37,50)	+(38,36)	+M	+	+	-				+	+	**PA**	**PA**	8	a
Extension July 2015	**2436**	**Poudre de lait écrémé**	**Skimmed milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	**2437**	**Poudre de lait écrémé**	**Skimmed milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	**2438**	**Poudre de lait écrémé**	**Skimmed milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	a
Extension July 2015	**2439**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(38,72)	+(37,94)	+p	+	+	+p	+			+	+	**PA**	**PA**	8	a
Extension July 2015	**2620**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(31,35)	+(30,06)	+p	+	+	+p	+			+	+	**PA**	**PA**	8	a
Extension July 2015	**2621**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(25,45)	+(24,08)	+p	+	+	+p	+			+	+	**PA**	**PA**	8	a
Extension July 2015	**2813**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(24,49)	+(23,66)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	a
Extension July 2015	**2814**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(23,98)	+(23,13)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	a
Extension July 2015	**2815**	**Poudre de lait 1/2 écrémé**	**Half skimmed milk powder**	+p	+p	+p	+p	+	+(20,61)	+(20,20)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	a
Extension July 2015	**2816**	**Poudre de lait écrémé**	**Skimmed milk powder**	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	8	a

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MILK POWDERS, INFANT FORMULA WITH AND WITHOUT PROBIOTICS (375 g)																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP										
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Extension July 2015	**2817**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(24,30)	+(24,17)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	a
Extension July 2015	**2818**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p (H2s-)	+p	+p(H2s-)	+p	+	+(22,81)	+(22,47)	-(H2S-)	+	+	+p	+	+		+	+	**PA**	**PA**	8	a
Extension July 2015	**1339**	**Poudre de lait infantile**	**Infant formula milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	**1341**	**Poudre de lait infantile vanillée**	**Infant formula milk powder, vanilla flavour**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	**1342**	**Poudre de lait infantile**	**Infant formula milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	**1343**	**Poudre de lait infantile**	**Infant formula milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	**2237**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(27,65)	+(30,13)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	b
Extension July 2015	**2238**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(21,95)	+(23,65)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	b
Extension July 2015	**2239**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(15,81)	+(18,40)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	b
Extension July 2015	**2240**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(22,26)	+(24,33)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	b
Extension July 2015	**2322**	**Poudre de lait infantile**	**Infant formula milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	**2323**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(19,56)	+(17,62)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	b
Extension July 2015	**2324**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(20,03)	+(17,92)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	b
Extension July 2015	**2325**	**Poudre de lait infantile**	**Infant formula milk powder**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	2509	Poudre de lait infantile	Infant formula milk powder	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	2510	Poudre de lait infantile	Infant formula milk powder	-	-	-	-	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	**2425**	**Poudre de lait infantile HA**	**Infant formula milk powder HA**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	**2426**	**Poudre de lait infantile HA**	**Infant formula milk powder HA**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	b
Extension July 2015	**2622**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(27,96)	+(26,69)	+p	+	+	+p	+			+	+	**PA**	**PA**	8	b
Extension July 2015	**2623**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(23,23)	+(22,12)	+p	+	+	+p	+			+	+	**PA**	**PA**	8	b
Extension July 2015	**2624**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(20,35)	+(19,68)	+p	+	+	+p	+			+	+	**PA**	**PA**	8	b
Extension July 2015	**2625**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(31,93)	+(31,51)	+p	+	+	+p	+			+	+	**PA**	**PA**	8	b
Extension July 2015	**1336**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	c

MILK POWDERS, INFANT FORMULA WITH AND WITHOUT PROBIOTICS (375 g)																								
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.													Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP									
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Extension July 2015	**1337**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	c
Extension July 2015	**1338**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	c
Extension July 2015	**2236**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (1,8.10^{7}/g)**	+p	+p	+p	+p	+	+(30,44)	+(32,13)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	c
Extension July 2015	**2241**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^{5}/g)**	st	st	st	st	-	+(27,30)	+(28,83)	st (MSRV x5 -)			st				-	-	**PPNA**	**PPNA**	8	c
Extension July 2015	**2318**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^{5}/g)**	+p	+p	+p	+p	+	+(29,12)	+(26,46)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	c
Extension July 2015	**2319**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^{5}/g)**	+p	+p	+p	+p	+	+(27,57)	+(25,55)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	c
Extension July 2015	**2320**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^{5}/g)**	+p	+p	+p	+p	+	+(35,28)	+(33,97)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	c
Extension July 2015	**2321**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^{5}/g)**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	c
Extension July 2015	2511	Poudre de lait infantile avec probiotiques	Infant formula milk powder with probiotics (2,4.10^{5}/g)	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	c
Extension July 2015	2512	Poudre de lait infantile avec probiotiques	Infant formula milk powder with probiotics (2,4.10^{5}/g)	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	c
Extension July 2015	**2428**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula milk powder with probiotics (6,2.10^{6}/g)**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	c
Extension July 2015	**2429**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula milk powder with probiotics (6,2.10^{6}/g)**	+p	white colonies	+p	white colonies	+	+(24,26)	+(22,66)	+p	+	+	-(white colonies)	+			+	+	**PA**	**PA**	8	c
Extension July 2015	**2430**	**Poudre de lait infantile avec probiotique épaissi**	**Infant formula milk powder with probiotics (1,2.10^{5}/g)**	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	8	c
Extension July 2015	**2432**	**Poudre de lait infantile avec probiotique épaissi**	**Infant formula milk powder with probiotics (5,1.10^{6}/g)**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	c
Extension July 2015	**2626**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (1,4.10^{6}/g)**	+p	+p	+p	+p	+	-/-/-	-/-/-	+p	+	+	+p	+			-	-	**ND**	**ND**	8	c
Extension July 2015	**2627**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (8,0.10^{5}/g)**	+p	+p	+p	+p	+	+(25,06)	+(24,20)	+p	+	+	+p	+			+	+	**PA**	**PA**	8	c

MILK POWDERS, INFANT FORMULA WITH AND WITHOUT PROBIOTICS (375 g)																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP										
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Extension July 2015	**2819**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 9,810⁵/g)**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	8	c
Extension July 2015	**2820**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 1,0 10⁶ /g)**	+p	+p	+p	+p	+	+(34,06)	+(32,92)	+p	+	+	+p	+w	+		+	+	**PA**	**PA**	8	c
Extension July 2015	**2821**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 2,2 10⁶ /g)**	+p	+p	+p	+p	+	+(19,02)	+(18,15)	+p	+	+	+p	+w	+		+	+	**PA**	**PA**	8	c
Extension July 2015	**2822**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 2,0 10⁵/g)**	+m	+m	+m	+M	+	+(32,13)	+(30,91)	+m	+	+	+m	+	+		+	+	**PA**	**PA**	8	c
Extension July 2015	**2823**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 5,9 10⁶/g)**	+p	+p	+p	+p	+	+(26,77)	+(26,29)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	8	c
Extension July 2015	**2824**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 7,3 10⁶/g)**	+p (H2s-)	+p	+p(H2s-)	+p	+	+(33,21)	+(32,63)	-(H2S-)	+	+	+p	+	+		+	+	**PA**	**PA**	8	c

PRODUCTION ENVIRONMENTAL SAMPLES																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP										
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Extension May 2015	**1131**	**Eau de process pâtisserie**	**Process water (pastry industry)**	+p	+p	+p	+p	+	+(16,90)	+(17,28)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	a
Extension May 2015	**1132**	**Eau de process pâtisserie**	**Process water (pastry industry)**	+p	+p	+p	+p	+	+(17,11)	+(18,56)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	a
Extension May 2015	**1141**	**Eau de rinçage bac porc**	**Rinsing water (meat industry)**	+p	+p	+M	+p	+	+(22,82)	+(24,39)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	a
Extension May 2015	**1142**	**Eau de rinçage bac gras bardière porc**	**Rinsing water (meat industry)**	+p	+p	+M	+p	+	+(21,98)	+(23,47)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	a
Extension May 2015	**1279**	**Eau de process (bœuf)**	**Process water (beef)**	+p	+p	+p	+p	+	+(15,30)	+(18,73)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	9	a
Extension May 2015	**1280**	**Eau de process (porc)**	**Process water (pork)**	+p	+p	+p	+p	+	+(15,28)	+(19,16)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	9	a
Extension May 2015	**1683**	**Eau de process madeleine**	**Process water (madeleine)**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	a
Extension May 2015	**1684**	**Eau de rinçage bac stock viande**	**Rinse water (meat)**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	a
Extension May 2015	**1685**	**Eau de rinçage porc**	**Rinse water (pork)**	+p	+p	+p	+p	+	+(20,85)	+(18,93)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	9	a
Extension May 2015	1694	Eau de rinçage bac porc/gras bandière	Rinse water (pork)	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	a
Extension May 2015	1695	Eau de process madeleine	Process water	st	st	st	st	-	+(40,42)/-/-	-/-/-	st (MSRV x5 -)			st				-	-	**PPNA**	**NA**	9	a
Extension May 2015	1696	Eau de rinçage bac porc	Rinse water	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	a
Extension May 2015	1697	Eau de process madeleine	Process water	st	st	-	st	-	-	-	st			st				-	-	**NA**	**NA**	9	a
Extension May 2015	1698	Eau de process madeleine	Process water	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	a
Extension May 2015	1699	Eau de process végétaux	Process water	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	a
Extension May 2015	**1881**	**Eau de process (bovin)**	**Process water (beef)**	+p	+p	+p	+p	+	+(19,70)	+(18,95)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	9	a
Extension May 2015	**1882**	**Eau de rinçage bac découpe viande (bovin)**	**Rinse water (beef)**	+p	+p	+p	+p	+	+(19,48)	+(19,33)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	9	a
Extension May 2015	1883	Eau de process (industrie volaille)	Process water (poultry)	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	a
Extension May 2015	1884	Eau de process (industrie porc)	Process water (pork)	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	a
Renewal 2019	1257	Eau de process	Process water	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	a
Extension May 2015	916	Eau caniveau frigo (Industrie végétaux)	Water gutter (vegetables)	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	b
Extension May 2015	925	Eponge caniveau salle gratins	Sponge before cleaning	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	b

♦ Analyses performed according to the COFRAC accreditation

PRODUCTION ENVIRONMENTAL SAMPLES																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)							
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Extension May 2015	928	Eponge caniveau vestiaires	Sponge before cleaning	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	b
Extension May 2015	930	Eau caniveau devant parage	Water gutter	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	b
Extension May 2015	931	Eau caniveau	Water gutter	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	b
Extension May 2015	932	Eau caniveau (parage)	Water gutter	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	b
Extension May 2015	933	Eau caniveau devant ensachage	Water gutter	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	b
Extension May 2015	1686	Poussières aspirateur	Dusts (dairy)	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	b
Extension May 2015	1687	Poussières laitières atelier	Dusts (dairy)	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	b
Extension May 2015	**1688**	**Poussières laitières atelier**	**Dusts (dairy)**	+p	+p	+p	+p	+	+(32,76)	+(31,04)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	9	b
Extension May 2015	**1689**	**Poussières laitières atelier**	**Dusts (dairy)**	+1/2	+1/2	+p	+p	+	+(28,15)	+(27,58)	+1/2	+	+	+1/2	+	+		+	+	**PA**	**PA**	9	b
Extension May 2015	**1874**	**Poussières aspirateur**	**Dusts (dairy)**	+M	+M	+1/2	+M	+	+(27,98)	+(27,11)	+M	+	+	+M	+	+		+	+	**PA**	**PA**	9	b
Extension May 2015	**1875**	**Poussières laitières atelier**	**Dusts (dairy)**	st	st	st	st	-	-	+(40,85)/ +(37,40)/-	st (MSRV x5 -)			st				-	-	**NA**	**PPNA**	9	b
Extension May 2015	**1876**	**Lingette poussières bac stockage poudre de lait**	**Wipe dusts (dairy)**	+m	+m	+1/2	+M	+	+(36,16)	+(34,86)	+m	+	+	+m	+	+		+	+	**PA**	**PA**	9	b
Extension May 2015	**1877**	**Lingette poussières étagère stockage poudre de lait**	**Wipe dusts (dairy)**	+m	+m	+M	+M	+	+(30,38)	+(28,37)	+m	+	+	+m	+	+		+	+	**PA**	**PA**	9	b
Extension May 2015	**1878**	**Poussières laitières salle de stockage**	**Dusts (dairy)**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	b
Extension May 2015	**1879**	**Lingette poussières étagère stockage poudre de lait**	**Wipe dusts (dairy)**	+M	+1/2	+p	+p	+	+(24,01)	+(23,23)	+M	+	+	+1/2	+	+		+	+	**PA**	**PA**	9	b
Extension May 2015	**1880**	**Poussières laitières salle stockage poudre de lait**	**Dusts (dairy)**	+p	+p	+p	+p	+	+(23,42)	+(22,07)	+p	+	+	+p	+	+		+	+	**PA**	**PA**	9	b
Renewal 2019	1258	Poussières aspirateur (environnement laiterie)	Dusts (dairy)	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	b
Renewal 2019	1259	Poussières aspirateur (environnement laiterie)	Dusts (dairy)	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	b
Extension May 2015	917	Eponge mur frigo	Sponge before cleaning	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	c
Extension May 2015	918	Eponge tapis élévateur	Sponge before cleaning	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	c
Extension May 2015	919	Eponge tapis parage étrogneuse	Sponge before cleaning	-	st	-	-	-	-	-	-			st				-	-	**NA**	**NA**	9	c

PRODUCTION ENVIRONMENTAL SAMPLES																										
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				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP		Tests of the reference method (Agglutination, Oxidase, API)								
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test			CFX	AriaMx	**CFX**	**AriaMx**		
Extension May 2015	920	Eponge tais après glaçage	Sponge before cleaning	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	c
Extension May 2015	921	Eponge sol salle pesée	Sponge before cleaning	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	c
Extension May 2015	922	Eponge bac	Sponge before cleaning	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	c
Extension May 2015	923	Eponge sol salle pesée gartins	Sponge before cleaning	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	c
Extension May 2015	924	Eponge palette plastique salle pesée gratins	Sponge before cleaning	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	c
Extension May 2015	926	Eponge buse doseuse soupes	Sponge before cleaning	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	c
Extension May 2015	927	Eponge poignée porte	Sponge before cleaning	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	c
Extension May 2015	929	Eponge tapis sortie "gyrofreeze"	Sponge before cleaning	-	-	-	-	-	-	-	-			-				-	-	**NA**	**NA**	9	c
Extension May 2015	934	Chiffonnette parage après nettoyage	Wipe after cleaning	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	c
Extension May 2015	935	Chiffonnette élévateur après nettoyage	Wipe after cleaning	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	c
Extension May 2015	936	Chiffonnette parage après nettoyage	Wipe after cleaning	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	c
Extension May 2015	**1123**	**Chiffonnette desserte madeleine avant nettoyage**	**Wipe before cleaning (Pastry industry)**	+M	+p	+M	+p	+	+(18,31)	+(19,64)	+M	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1124**	**Chiffonnette batteur avant nettoyage**	**Wipe before cleaning (Pastry industry)**	+p	+p	+p	+p	+	+(19,08)	+(20,68)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1125**	**Chiffonnette plan de travail avant nettoyage**	**Wipe before cleaning (Pastry industry)**	+p	+p	+p	+p	+	+(18,41)	+(19,70)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1126**	**Chiffonnette balance avant nettoyage**	**Wipe before cleaning (Pastry industry)**	+p	+p	+p	+p	+	+(17,11)	+(19,79)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1127**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Pastry industry)**	+p	+p	+p	+p	+	+(19,15)	+(20,56)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1128**	**Chiffonnette balance après nettoyage**	**Wipe after cleaning (Pastry industry)**	+p	+p	+p	+p	+	+(18,48)	+(19,29)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1129**	**Chiffonnetteplaque de cuisson après nettoyage**	**Wipe after cleaning (Pastry industry)**	+p	+p	+p	+p	+	+(19,18)	+(19,36)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1130**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Pastry industry)**	+p	+p	+p	+p	+	+(17,93)	+(18,74)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1133**	**Chiffonnette couteau avant nettoyage (viande)**	**Wipe before cleaning (Meat industry)**	+1/2	+M	+M	+p	+	+(26,53)	+(26,23)	+1/2	+	+	+p	+	+		+	+	**PA**	**PA**	9	c

PRODUCTION ENVIRONMENTAL SAMPLES																									
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method : BAC*Gene Salmonella* spp.														Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests						For unpaired data study: confirmation by ISO 6579 method	Final result		Agreement			
											RVS/XLD			RVS/ASAP										
				XLD	ASAP	XLD	ASAP		CFX	AriaMx	Result	Latex test	API (direct on typical colony)	RVS/ ASAP	Latex test	Tests of the reference method (Agglutination, Oxidase, API)		CFX	AriaMx	**CFX**	**AriaMx**		
Extension May 2015	**1134**	**Chiffonnette planche à découper avant nettoyage (viande)**	**Wipe before cleaning (Meat industry)**	+M	+p	+1/2	+p	+	+(28,02)	+(28,03)	+1/2	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1135**	**Chiffonnette couteau avant nettoyage (viande)**	**Wipe before cleaning (Meat industry)**	+M	+p	+m	+m	+	+(35,61)	+(34,83)	+m	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1136**	**Chiffonnette planche à découper avant nettoyage (viande)**	**Wipe before cleaning (Meat industry)**	+m	+1/2	+1/2	+M	+	+(29,72)	+(30,09)	+m	+	+	+1/2	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1137**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Meat industry)**	+p	+p	+p	+p	+	+(18,22)	+(18,90)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1138**	**Chiffonnette planche à découper après nettoyage (viande)**	**Wipe after cleaning (Meat industry)**	+p	+p	+p	+p	+	+(20,05)	+(21,66)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1139**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Meat industry)**	+p	+p	+p	+p	+	+(17,77)	+(19,64)	+P	+	+	+p	+	+		+	+	**PA**	**PA**	9	c
Extension May 2015	**1140**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning (Meat industry)**	st	st	st	st	-	-	-	st			st				-	-	**NA**	**NA**	9	c

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																																		
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**					**Alternative method: BAC*Gene Salmonella* spp**																											
										18h at 37±1°C																										
				RVS		MKTTn				**PCR result (Ct value)**						**Confirmatory tests**												Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
										BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn													
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests								
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**	Category	Type
2021	**4581**	**Lait pasteurisé demi-écrémé**	**Pasteurised semi-skimmed milk**	+M	+m (white colonies)	+m	+m (white colonies)	+	Pre-warmed BPW	+33,01	valid	+	+31,60	valid	+	+M	+ M (white colonies)	+	+	+m	+ M (white colonies)	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**4582**	**Lait frais pasteurisé demi-écrémé**	**Fresh pasteurised semi-skimmed milk**	+p	+p	+p	+p	+	Pre-warmed BPW	+18,83	Invalid	+	+16,43	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**4583**	**Crème fraiche épaisse entière pasteurisé (30%MG)**	**Pasteurised whole cream (30% FL)**	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	Q/-*	Invalid/ valid*	i/-*	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	**4584**	**Crème fraiche épaisse entière (30%MG)**	**Pasteurised whole cream (30% FL)**	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	Q/-*	Invalid/ valid*	i/-*	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	**4585**	**Fromage de chèvre au lait pasteurisé (23%MG)**	**Pasteurised goat milk cheese (23% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+22,09	valid	+	+20,69	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**4586**	**Tomme des Pyrénées au lait pasteurisé de vache (38%MG)**	**Pasteurised milk cheese (Tomme) (38% FL)**	-	-	-	-	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	**4587**	**Petit Brie au lait pasteurisé (30%MG)**	**Pasteurised milk cheese (Brie) (30% FL)**	+m	+m (white colonies)	+M	+m (white colonies)	+	Pre-warmed BPW + Tween 80 (5g/L)	+21,52	valid	+	+20,95	valid	+	+m	+ M (white colonies)	+	+	+M	+ M (white colonies)	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**4588**	**Riz au lait**	**Rice pudding**	+p	+p	+p	+p	+	Pre-warmed BPW	+20,75	valid	+	+19,91	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**4589**	**Semoule au lait à la vanille**	**Vanilla milk semolina**	+p	+p	+p	+p	+	Pre-warmed BPW	+28,65	valid	+	+27,44	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**4590**	**Panna cotta et son coulis à la mangue et au fruit de la passion**	**Panna cotta**	+p	+m (white colonies)	+p	+m (white colonies)	+	Pre-warmed BPW	+33,84	Invalid	+	+31,80	valid	+	+p	+ p (white colonies)	+	+	+p	+ p (white colonies)	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**4796**	**Crème fraiche épaisse légère (15% MG)**	**Pasteurised light heavy cream (15% FL)**	st	st	st	st	-	Pre-warmed BPW	Q/-*	Invalid/ valid*	i/-*	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	**4797**	**Crème fraiche épaisse légère (15% MG)**	**Pasteurised light heavy cream (15% FL)**	st	st	st	st	-	Pre-warmed BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a

♦ Analyses performed according to the COFRAC accreditation

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																																	
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAC*Gene Salmonella* spp																							Category	Type
										18h at 37±1°C																							
										PCR result (Ct value)						Confirmatory tests												Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn												
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests						
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**4798**	**Fromage de chèvre pasteurisé (22% MG)**	**Pasteurised goat milk cheese (22% FL)**	+1/2	+1/2	+M	+M	+	Pre-warmed BPW + Tween 80 (5g/L)	+21,22	valid	+	+20,86	valid	+	+M	+M	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**4799**	**Fromage pasteurisé caprice des dieux (30% MG)**	**Pasteurised milk cheese (Brie) (30% FL)**	-	-	-	-	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	**4800**	**Lait pasteurisé frais framboise (13% MG)**	**Fresh pasteurised raspberry (13%FL)**	st	st	st	st	-	Pre-warmed BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	4801	Crème fleurette légère (15% MG)	Pasteurised light whipping cream (15% FL)	st	st	st	st	-	Pre-warmed BPW	Q/-*	Invalid/ valid*	i/-*	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	4802	Brie pasteurisé (30% MG)	Pasteurised milk cheese (Brie) (30% FL)	-	-	-	-	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	4803	Boisson lactée pasteurisée au café (5% MG)	Pasteurised milk flavor coffee (5% FL)	st	st	st	st	-	Pre-warmed BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	4804	Riz au lait vanille	Rice pudding	st	st	st	st	-	Pre-warmed BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	4805	Dessert lacté	Pasteurised milk desert	st	st	st	st	-	Pre-warmed BPW	Q/-*	Invalid/ valid*	i/-*	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a
2021	**5261**	**Boisson à base de lait pasteurisé, saveur chocolat (2,2% MG)**	**Pasteurized milk-based drink, flavor cocoa (2,2% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+29,03	Invalid	+	Q/Q*/+19,70*	Invalid/ Invalid*/ Invalid*	i/i*/+*	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**5262**	**Petit Brie au lait pasteurisé (30% MG)**	**Pasteurised milk cheese (30%FL)**	+M	+M	+M	+M	+	Pre-warmed BPW + Tween 80 (5g/L)	+26,87	valid/ valid	+	+22,20	valid	+	+M	+M	+	+	+M	+M	+	+	/	+	+	**PA**	+	**PA**	10	a
2021	**5263**	**Crème fraiche épaisse (30% MG)**	**Pasteurised whole thick cream (30% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+40,75	valid	+	-/-/-/-(ne)	valid/ valid/ valid/ valid	-/-/-	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	-	**ND**	10	a
2021	**5264**	**Crème fraiche entière (30% MG)**	**Pasteurised whole cream (30% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	Q/+40,92*	Invalid/ valid*	i/+*	-/-/-/-(ne)	valid/ valid/ valid/ valid	-/-/-	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	-	**ND**	10	a
2021	**5265**	**Crème fraiche entière (30% MG)**	**Pasteurised whole cream (30% FL)**	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	-/-/-/-(ne)	valid/ valid	-/-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	a

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAC*Gene Salmonella* spp																									Category	Type
										18h at 37±1°C																									
										PCR result (Ct value)						Confirmatory tests												Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn													
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)				Result (Typical colonies)													
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP	Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	XLD	ASAP	Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests	Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**4661**	**Poudre de lait écrémé (0,8% MG)**	**Skimmed milk powder (0,8% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+27,20	valid	+	+24,89	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**4662**	**Poudre de lait écrémé (0,8% MG)**	**Skimmed milk powder (0,8% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+30,53	valid	+	+25,43	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**4663**	**Poudre de lait demi-écrémé (14% MG)**	**Semi-skimmed milk powder (14% FL)**	st	st	st	st	-	Pre-warmed BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	b
2021	**4664**	**Poudre de lait demi-écrémé (14% MG)**	**Semi-skimmed milk powder (14% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+35,16	valid	+	+31,11	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**4665**	**Poudre de lait entier (26% MG)**	**Whole milk powder (26% FL)**	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	b
2021	**4666**	**Poudre de lait infantile, 3e âge(18,7% MG)**	**Infant formula, stage 3 (18,7% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+36,84	valid	+	+36,00	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**4667**	**Poudre de lait infantile, 2e âge (22% MG)**	**Infant formula, stage 2 (22% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+19,17	valid	+	+19,45	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**4668**	**Poudre de lait infantile, 2e âge (23,6% MG)**	**Infant formula, stage 2 (23,6% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+22,54	valid	+	+22,66	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**4669**	**Poudre de lait infantile, lait de suite (22,9% MG)**	**Infant formula, follow up milk (22,9% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+38,32	valid	+	+34,80	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**4670**	**Poudre de lait infantile, bio (26% MG)**	**Organic infant formula (26% FL)**	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	b
2021	**5404**	**Poudre de lait infantile 1er âge de 0 à 6 mois (24%MG)**	**Infant formula, stage 1, 0-6 months (24% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+23,09	valid	+	+20,07	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**5405**	**Poudre de lait infantile bio, lait de suite 2e âge après 6 mois (23,8% MG)**	**Organic infant formula, stage 2, 6 months (23,8% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+21,38	valid	+	+20,07	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**5406**	**Poudre de lait infantile bio 2e âge, 6-12 mois (22,9% MG)**	**Organic infant formula, stage 2, 6-12 months (22,9% FL)**	+M	+p	+M	+p	+	Pre-warmed BPW	+19,36	valid	+	+17,01	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																																		
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**					**Alternative method: BAC*Gene Salmonella* spp**																											
										18h at 37±1°C																										
				RVS		MKTTn			Protocol (enrichment broth) ISO 6887	**PCR result (Ct value)**						**Confirmatory tests**												Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
										BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn													
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests					Category	Type
				XLD	ASAP	XLD	ASAP	Final result		*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**5407**	**Poudre de lait entier (26% MG)**	**Whole milk powder (26% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+21,21	valid/	+	+19,72	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	b
2021	**5408**	**Poudre de lait entier (26% MG)**	**Whole milk powder (26% FL)**	st	st	st	st	-	Pre-warmed BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	b
2021	5761	Poudre de lait calcium demi-écrémé (14%MG)	Semi-skimmed milk powder with calcium (14% FL)	-	-	st	st	-	Pre-warmed BPW	-	valid	-	-	valid	-	-	-	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	b
2021	5762	Poudre de lait demi-écrémé (14% MG)	Semi-skimmed milk powder (14% FL)	-	-	-	-	-	Pre-warmed BPW	Q/-*	Invalid/ valid*	i/-*	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	10	b
2021	5763	Poudre de lait écrémé bio (0,8%MG)	Organic skimmed milk powder (0,8% FL)	st	st	st	st	-	Pre-warmed BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	b
2021	5764	Poudre de lait infantile 2e âge 6-12 mois (25%MG)	Organic infant formula, stage 2, 6-12 months (25% FL)	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	b
2021	5765	Poudre de lait infantile 2e âge 6-12 mois (24%MG)	Organic infant formula, stage 2, 6-12 months (24% FL)	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	b
2021	**4849**	**Poudre de lait infantile avec probiotiques 3e âge (*Lactobacillus fermentum hereditum* 9.10^5 UFC/g) (27,7% MG)**	**Infant formula with probiotics stage 3 (*Lactobacillus fermentum hereditum* 9.10^5 CFU/g) (27,7% FL)**	-	-	-	-	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	**4850**	**Poudre de lait infantile avec probiotiques 3e âge (*Lactobacillus reuteri* DSM17938 4.10^6 UFC/g) (21,7% MG)**	**Infant formula with probiotics stage 3 (*Lactobacillus reuteri* DSM17938 4.10^6 CFU/g) (21,7%FL)**	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	**4851**	**Poudre de lait infantile avec probiotiques 2e âge (*B. lactis* 8.10^5 UFC/g) (23,6% MG)**	**Infant formula with probiotics stage 2 (*B. lactis* 8.10^5 CFU/g) (23,6% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+20,28	valid	+	+18,39	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	c

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAC*Gene Salmonella* spp																									Category	Type
										18h at 37±1°C																								
										PCR result (Ct value)						Confirmatory tests												Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn												
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests						
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**4852**	**Poudre de lait infantile avec probiotiques 1er âge (*B. lactis* 6.10⁶ UFC/g) (28,2% MG)**	**Infant formula with probiotics stage 1 (*B. lactis* 6.10⁶ CFU/g) (28,2% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+22,01	valid	+	+20,41	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	c
2021	**4853**	**Poudre de lait infantile avec probiotiques 2e âge (*Bifido-bacterium infantis* 1,2.10⁶ UFC/g) (22% MG)**	**Infant formula with probiotics stage 2 (*Bifido-bacterium infantis* 1,2.10⁶ CFU/g) (22% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+30,90	valid	+	+27,81	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	c
2021	**5409**	**Poudre de lait infantile avec probiotiques 1er âge de 0 à 6 mois (*B.* lactis 3.10³ UFC/g) (23,5% MG)**	**Infant formula with probiotics stage 1, 0-6 months (*B. lactis* 3.10³ CFU/g) (23,5% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+19,07	valid	+	+18,11	Invalid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	c
2021	**5410**	**Poudre de lait infantile avec probiotiques 1er âge de 0 à 6mois (*Bifido-bacterium* lactis 4.10³ UFC/g) (24% MG)**	**Infant formula with probiotics stage 1, 0-6 months (*B. lactis* 4.10³ CFU/g) (24% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+21,72	valid	+	+18,79	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	c
2021	**5411**	**Poude de lait infantile avec probiotique 2e âge, de 6 à 12 mois (*Bifido-bacterium* lactis 4.10⁴ UFC/g) (26% MG)**	**Infant formula with probiotics stage 2, 6-12 months (*B. lactis* 4.10⁴ CFU/g) (26% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+21,79	Invalid	+	+16,37	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	c
2021	**5412**	**Poudre de lait infantile avec probiotiques 2e âge, dès 6 mois (*Bifidobacterium* infantis 2.10² UFC/g) (22% MG)**	**Infant formula with probiotics stage 2, 6 months (*B. infantis* 2.10² UFC/g) (22% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+29,69	valid	+	+22,77	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	c

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																																	
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**					**Alternative method: BAC*Gene Salmonella* spp**																										
									Protocol (enrichment broth) ISO 6887	**18h at 37±1°C**																								
										PCR result (Ct value)						**Confirmatory tests**																	
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn						Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests						
				XLD	ASAP	XLD	ASAP	Final result		*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**	Category	Type
2021	**5413**	**Poudre de lait infantile avec probiotiques 2e âge, dès 6 mois (*L.*reuteri DSM 17938 9.10⁶ UFC/g) (24,2% MG)**	**Infant formula with probiotics stage 2, 6 months (*L. reuteri DSM17938* 9.10⁶ CFU/g) (24,2% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+17,26	valid	+	+18,93	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	10	c
2021	5766	Poudre de lait infantile avec probiotiques 1er âge 0-6 mois bio (27%MG) (*B.* lactis 3.10⁵ UFC/g)	Organic infant formula with probiotics stage 1, 0-6 months (*B. lactis* 3.10⁵ CFU/g) (27% FL)	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	5767	Poudre de lait infantile avec probiotiques 1er âge dès 6 mois (24%MG) (*B.* lactis 4,5.10⁵ UFC/g)	Infant formula with probiotics stage 1, from 6 months (*B. lactis* 4,5.10⁵ CFU/g) (24% FL)	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	5768	Poudre de lait infantile avec probiotiques 1er âge jusqu'à 6 mois (28,6%MG) (*L.*reuteri 2,6.10⁶ UFC/g)	Infant formula with probiotics stage 1, up to 6 months (*L. reuteri* 2,6.10⁶ CFU/g) (28,6% FL)	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	5769	Poudre de lait infantile avec probiotiques 2e âge 6-12 mois bio (24,2%MG) (*L.*reuteri 1,5.10⁶ UFC/g)	Organic infant formula with probiotics stage 1, 6-12 months (*L. reuteri* 1,5.10⁶ CFU/g) (24,2% FL)	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	5770	Poudre de lait infantile avec probiotiques 2e âge dès 6 mois (26%MG) (*B. lactis* 1,1.10⁶ UFC/g)	Infant formula with probiotics stage 1, from 6 months (*B. lactis* 1,1.10⁶ CFU/g) (26% FL)	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	6179	Poudre de lait infantiles avec probiotiques, 0-6 mois (*L. reuteri* 6.10⁶ UFC/g) (27,6% MG)	Infant formula with probiotics, 0-6 months (*L. reuteri* 6.10⁶ CFU/g) (27,6% FL)	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																																		
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**					**Alternative method: BAC*Gene Salmonella* spp**																											
										18h at 37±1°C																										
				RVS		MKTTn				**PCR result (Ct value)**						**Confirmatory tests**												Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
										BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn													
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests						
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**	Category	Type
2021	6180	Poudre de lait infantiles avec probiotiques, 6 mois-1 an (*L. reuteri* 6.10^6 UFC/g) (24,3% MG)	Infant formula with probiotics, 6 months-1 year (*L. reuteri* 6.10^6 CFU/g) (24,3% FL)	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	6181	Poudre de lait infantiles avec probiotiques, 6-12mois (*B. lactis* 6.10^5 UFC/g) (26% MG)	Infant formula with probiotics, 6-12 months (*B. lactis* 6.10^5 CFU/g) (26% FL)	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	6182	Poudre de lait infantiles avec probiotiques, 6-12mois (*B. infantis* 2.10^6 UFC/g) (22% MG)	Infant formula with probiotics, 6-12 months (*B. infantis* 2.10^6 CFU/g) (22% FL)	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c
2021	6183	Poudre de lait infantiles avec probiotiques, dès 6, lait de suite (Lactobacillus $1,3.10^7$ UFC/g) (27,4% MG)	Infant formula with probiotics, from 6 months, follow up milk (*Lactobacillus* $1,3.10^7$ CFU/g) (27,4% FL)	st	st	st	st	-	Pre-warmed 2X BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	10	c

PRODUCTION ENVIRONMENTAL SAMPLES (PR*Eraser*)																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAC*Gene Salmonella* spp																								Category	Type
										18h at 37±1°C																									
										PCR result (Ct value)						Confirmatory tests												Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn													
									Protocol (enrichment broth) ISO 6887	Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests						
				XLD	ASAP	XLD	ASAP	Final result		*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**5028**	**Lingette trou d'homme Ce1 avant nettoyage n°45 (industrie de produits laitiers)**	**Wipe n°45, before cleaning (dairy products industry)**	+p	+p	+p	+p	+	BPW	+30,59	valid	+	+27,95	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	a
2021	**5029**	**Lingette escalier accès haut de trou n°7 avant nettoyage n°55 (industrie de produits laitiers)**	**Wipe stair, before cleaning (dairy products industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	a
2021	**5030**	**Lingette trou d'homme Ce1 après nettoyage (industrie de produits laitiers)**	**Wipe after cleaning (dairy products industry)**	+p	+p	+p	+p	+	BPW	+21,98	valid	+	+18,08	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	a
2021	**5031**	**Lingette sol zone food 1 après nettoyage n°48 (industrie de produits laitiers)**	**Wipe n°48, food area, after cleaning (dairy products industry)**	+p (H2S-)	+p	+p (H2S-)	+p	+	BPW	+20,60	valid	+	+17,78	valid	+	+p (H2S-)	+p	+	+	+p (H2S-)	+p	+	+	/	+	+	**PA**	+	**PA**	11	a
2021	**5032**	**Lingette n°27, avant nettoyage (industrie de produits laitiers)**	**Wipe n°27, before cleaning (dairy products industry)**	+p	+p	+p	+p	+	BPW	+20,09	valid	+	+18,08	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	a
2021	**5033**	**Lingette n°8, avant nettoyage (industrie de produits laitiers)**	**Wipe n°8, before cleaning (dairy products industry)**	+p	+p	+p	+p	+	BPW	+21,01	valid	+	+18,38	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	a
2021	**5034**	**Lingette n°28, avant nettoyage (industrie de produits laitiers)**	**Wipe n°28, before cleaning (dairy products industry)**	+p (H2S-)	+p	+p (H2S-)	+p	+	BPW	+19,37	valid	+	+17,76	valid	+	+p (H2S-)	+p	+	+	+p (H2S-)	+p	+	+	/	+	+	**PA**	+	**PA**	11	a

♦ Analyses performed according to the COFRAC accreditation

PRODUCTION ENVIRONMENTAL SAMPLES (PR*Eraser*)																																			
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**					**Alternative method: BAC*Gene Salmonella* spp**																									**Category**	**Type**
										18h at 37±1°C																									
										PCR result (Ct value)						**Confirmatory tests**																			
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn						Bio-Rad CFX96 Touch™ Deep Well		AriaMx					
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests								
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**5932**	**Ecouvillon n°61 avant nettoyage (industrie de biscuit et chocolat)**	**Swab, n°61, before cleaning (Bakery and chocolate industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	a
2021	**5933**	**Ecouvillon n°62 avant nettoyage (industrie de biscuit et chocolat)**	**Swab, n°62, before cleaning (Bakery and chocolate industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	a
2021	**5934**	**Eponge plan de travail, avant nettoyage n°24 (industrie de biscuit et chocolat)**	**Sponge n°24, working area, before cleaning (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+22,02	valid	+	+21,34	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	a
2021	**5935**	**Eponge plan de travail, avant nettoyage n°25 (industrie de biscuit et chocolat)**	**Sponge n°25, working area, before cleaning (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+28,41	valid	+	+25,62	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	a
2021	**5936**	**Eponge plan de travail, avant nettoyage n°26 (industrie de biscuit et chocolat)**	**Sponge n°26, working area, before cleaning (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+22,43	valid	+	+20,32	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	a
2021	**5937**	**Lingette plan de travail, avant nettoyage n°66 (industrie de biscuit et chocolat)**	**Wipe n°66, working area, before cleaning (Bakery and chocolate industry)**	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	a
2021	**5938**	**Lingette plan de travail, avant nettoyage n°67 (industrie de biscuit et chocolat)**	**Wipe n°67, working area, before cleaning (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+22,05	valid	+	+21,13	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	a
2021	**5939**	**Lingette plan de travail, avant nettoyage n°68 (industrie de biscuit et chocolat)**	**Wipe n°68, working area, before cleaning (Bakery and chocolate industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	a

PRODUCTION ENVIRONMENTAL SAMPLES (PR*Eraser*)																																		
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**					**Alternative method: BAC*Gene Salmonella* spp**																									**Category**	**Type**
										18h at 37±1°C																									
										PCR result (Ct value)						**Confirmatory tests**												**Bio-Rad CFX96 Touch™ Deep Well**		**AriaMx**			
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn													
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests						
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	6196	Lingette avant nettoyage, crème glacée Homo APV (production de crème glacée)	Wipe before cleaning (ice cream production)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	a
2021	6197	Lingette avant nettoyage, CDH mélangeur (production de crème glacée)	Wipe before cleaning (ice cream production)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	a
2021	6198	Eponge après nettoyage, maturation (production crème glacée)	Wipe after cleaning (ice cream production)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	a
2021	6199	Eponge après nettoyage, maturateur (production crème glacée)	Wipe after cleaning (ice cream production)	st	st	st	st	-	BPW	-	valid	-	+37,44/-/-	valid/ valid/ valid	+/-/-	st	st	/	/	st	st	/	/	-	- (x5M SRV)	-	**NA**	-	**PPNA**	11	a
2021	6200	Ecouvillon après nettoyage (production produits carnés)	Swab after cleaning (ice cream production)	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	a
2021	6201	Ecouvillon avant nettoyage (production produits carnés)	Swab before cleaning (ice cream production)	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	a
2021	**5035**	**Déchet viande 1 (industrie de produits carnés)**	**Meat product waste (meat products industry)**	+M	+m	+M	+M	+	BPW	+29,70	valid	+	+26,91	valid	+	+M	+M	+	+	+M	+M	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	**5036**	**Déchet viande 2 (industrie de produits carnés)**	**Meat product waste (meat products industry)**	+M	+m	+M	+M	+	BPW	+23,11	valid	+	+21,04	valid	+	+M	+M	+	+	+M	+M	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	**5037**	**Déchet viande 3 (industrie de produits carnés)**	**Meat product waste (meat products industry)**	+m	+m	+M	+M	+	BPW	+24,33	valid	+	+21,94	valid	+	+m	+M	+	+	+M	+M	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	**5727**	**Poussière P51 (industrie de produits laitiers)**	**Vacuum dusts P51 (Dairy products industry)**	+p	+p	+p	+p	+	BPW	+21,52	valid	+	+26,81	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	**5728**	**Poussière CE1 (industrie de produits laitiers)**	**Vacuum dusts CE1 (Dairy products industry)**	+p	+p	+p	+p	+	BPW	+19,67	Invalid	+	+22,62	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	b

PRODUCTION ENVIRONMENTAL SAMPLES (PR*Eraser*)																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAC*Gene Salmonella* spp																									Category	Type
										18h at 37±1°C																									
										PCR result (Ct value)						Confirmatory tests																			
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn						Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests						
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**5729**	**Poussière E223 (industrie de produits laitiers)**	**Vacuum dusts E223 (Dairy products industry)**	+p (H2S-)	+p	+p (H2S-)	+p	+	BPW	+26,10	valid	+	+28,01	valid	+	+p (H2S-)	+p	+	+	+p (H2S-)	+p	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	**5730**	**Poussière A32 (industrie de produits laitiers)**	**Vacuum dusts A32 (Dairy products industry)**	-	+m	-	+m	+	BPW	+30,14	valid	+	+31,12	valid	+	-	+m	+	+	-	+m	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	**5731**	**Poussière E231 (industrie de produits laitiers)**	**Vacuum dusts E231 (Dairy products industry)**	+M	+1/2	+p	+p	+	BPW	+28,05	valid	+	+28,72	valid	+	+M	+1/2	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	**5940**	**Déchet de production plan de travail n°64 (industrie de biscuit et chocolat)**	**Waste n°64, production, working area (Bakery and chocolate industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	b
2021	**5941**	**Déchet de crème glacée (production de glace)**	**Ice cream residue (ice cream production)**	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	b
2021	**5942**	**Déchet knacks (production de knackis)**	**Knack residue (knack production)**	+p	+p	+p	+p	+	BPW	+22,56	valid	+	+20,77	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	6190	Déchets (production produits carnés)	Residues (meat products industry)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	b
2021	6191	Déchets (production produits carnés)	Residues (meat products industry)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	b
2021	6192	Poussières d'aspirateur E231 (industrie de produits laitiers)	Vacuum dusts E231 (Dairy products industry)	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	b
2021	6193	Poussières d'aspirateur A32 (industrie de produits laitiers)	Vacuum dusts A32 (Dairy products industry)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	b
2021	6194	Poussières d'aspirateur Ce1 (industrie de produits laitiers)	Vacuum dusts Ce1 (Dairy products industry)	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	b
2021	6195	Poussières d'aspirateur P51 (industrie de produits laitiers)	Vacuum dusts O51 (Dairy products industry)	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	b

PRODUCTION ENVIRONMENTAL SAMPLES (PR*Eraser*)																																			
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**					**Alternative method: BAC*Gene Salmonella* spp**																									**Category**	**Type**
										18h at 37±1°C																									
										PCR result (Ct value)						**Confirmatory tests**																			
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn						Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)				Result (Typical colonies)													
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP	Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	XLD	ASAP	Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests	Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**6334**	**Déchet crème glacée (production crème glacée)**	**Residues ice cream (ice cream production)**	+1/2	+M	+1/2	+m	+	BPW	+28,77	valid	+	+25,44	valid	+	+1/2	+M	+	+	+1/2	+m	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	**6335**	**Déchet liche de dinde (industrie de produits carnés)**	**Residues meat products (meat product industry)**	+M	+M	+M	+M	+	BPW	+28,06	valid	+	+25,05	valid	+	+M	+M	+	+	+M	+M	+	+	/	+	+	**PA**	+	**PA**	11	b
2021	6336	Poussière environnement laitier (industrie de produits laitiers)	Vacuum dusts (Dairy products industry)	st	st	st	-	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	-	/	/	-	-	-	**NA**	-	**NA**	11	b
2021	6337	Poussière environnement laitier (industrie de produits laitiers)	Vacuum dusts (Dairy products industry)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	b
2021	**5038**	**Eau de process, non osmosée n°4 (industrie de produits laitiers)**	**Process water, not osmosis water n°4 (dairy products industry)**	+p	+p	+p	+p	+	BPW	+20,04	Invalid	+	+19,26	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	c
2021	**5039**	**Eau de process, osmosée n°3 (industrie de produits laitiers)**	**Process water, osmosis water n°3 (dairy products industry)**	+p	+p	+p	+p	+	BPW	+18,32	valid	+	+17,84	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	c
2021	**5040**	**Eau de rinçage pasto lait (industrie de produits laitiers)**	**Rinse water, milk pasteuriser (dairy products industry)**	+p	+p	+p	+p	+	BPW	+20,19	valid	+	+17,84	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	c
2021	**5041**	**Eau de rinçage jambon volaille (production jambon volaille)**	**Rinse water (poultry ham production)**	+p	+p	+p	+p	+	BPW	+20,89	valid	+	+17,30	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	c
2021	**5943**	**Eau de rinçage, plan de travail n°67 (industrie de biscuit et chocolat)**	**Rinse water n°67, working area (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+21,58	valid	+	+20,13	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	c
2021	**5944**	**Eau de rinçage, plan de travail n°68 (industrie de biscuit et chocolat)**	**Rinse water n°68, working area (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+21,47	valid	+	+20,12	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	c

PRODUCTION ENVIRONMENTAL SAMPLES (PR*Eraser*)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAC*Gene Salmonella* spp																											
										18h at 37±1°C																										
										PCR result (Ct value)						Confirmatory tests												Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
				RVS		MKTTn				BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn														
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests						
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**	Category	Type
2021	**5945**	**Eau de process (industrie de biscuit et chocolat)**	**Process water (Bakery and chocolate industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	**5946**	**Eau de rinçage (production de glace)**	**Rinse water (ice cream production)**	+M	+M	+p	+p	+	BPW	+35,27	valid	+	+33,80	valid	+	+M	+M	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	c
2021	**5947**	**Eau de process tank1 (industrie de produits laitiers)**	**Process water, bac 1 (milk products industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	**5948**	**Eau de process tank NEP (industrie de produits laitiers)**	**Process water, bac NEP (milk products industry)**	+p	+p	+p	+p	+	BPW	+20,19	valid	+	+18,10	valid	+	+p	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	c
2021	6184	Eau de process, dinde surgelé, entonnoir (production de produits carnés)	Process water, frozen poultry (meat products industry)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	6185	Eau de process, haut de cuisse de poulet, verre doseur (production de produits carnés)	Process water, chicken meat (meat products industry)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	6186	Eau de process, dinde surgelée, bol (production de produits carnés)	Process water, frozen poultry, bowl (meat products industry)	-	-	-	-	-	BPW	-	valid	-	-	valid	-	-	-	/	/	-	-	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	6187	Eau de process, pintade, couteau (production de produits carnés)	Process water, frozen poultry, knife (meat products industry)	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	6188	Eau de rinçage après démoulage, Fab 1 -Pasto 2 (industrie de produits laitiers)	Rinse water, after releasing (dairy products industry)	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	6189	Eau de process (fabrication chipolatas)	Process water (sausages production)	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	c

PRODUCTION ENVIRONMENTAL SAMPLES (PR*Eraser*)																																	
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**					**Alternative method: BAC*Gene Salmonella* spp**																										
										18h at 37±1°C																									
				RVS		MKTTn				**PCR result (Ct value)**						**Confirmatory tests**												Bio-Rad CFX96 Touch™ Deep Well		AriaMx			
										BAC*Gene* evaluation sheet (Version 2)						RVS				MKTTn													
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	API 20E (without purif.)	Result (Typical colonies)		Oxoid™ *Salmonella* Latex test	ISO tests (Aggl., API 20E) after purif.	ISO 6579-1	All confirmatory tests								
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	XLD	ASAP			XLD	ASAP					Final result	**Agree-ment**	Final result	**Agree-ment**	Category	Type
2021	**6338**	**Eau de process sauté de dinde plan de travail (production produits carnés)**	**Process water, poultry meat, working plan, bowl (meat products industry)**	+M	+p	+M	+p	+	BPW	+25,68	valid	+	+22,38	valid	+	+M	+p	+	+	+M	+p	+	+	/	+	+	**PA**	+	**PA**	11	c
2021	6339	Eau environnement laitier (industrie de produits laitiers)	Process water, dairy products (Dairy products industry)	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	6340	Eau environnement laitier (industrie de produits laitiers)	Process water, dairy products (Dairy products industry)	st	st	st	st	-	BPW	Q/-*	Invalid/ valid*	i/-*	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	**6341**	**Eau de rinçage crème glacée (production de crème glacée)**	**Rinse water, ice cream working plan (ice cream production)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	c
2021	**6342**	**Eau de lavage de mélangeuse viande de volaille VSM (industrie de produits carnés)**	**Rinse water, poultry meat mixer (meat products industry)**	+M	+p	+p	+p	+	BPW	+22,48	valid	+	+18,43	valid	+	+M	+p	+	+	+p	+p	+	+	/	+	+	**PA**	+	**PA**	11	c
2021	**6343**	**Eau fin de lavage sortie evapo lait (industrie de produits laitiers)**	**Rinse water, milk instrument (dairy products industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	st	/	/	st	st	/	/	-	-	-	**NA**	-	**NA**	11	c

MEAT AND MEAT PRODUCTS																		
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)							Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h			
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	CFX	AriaMx		
Initial study	3315	Viande rouge sans peau (volaille)	Red poultry meat	+m	+m	+m	+M	+	+(38,06)	-/+(40,82)/+(37,73)	+	+	-	PA	ND	1	a
Initial study	3316	Filet de porc	Pork meat	+M	+M	+M	+M	+	+(25,49)	+(25,29)	+	+	+	PA	PA	1	a
Initial study	3317	Hampe de porc	Pork meat	+m	+m	+m	+M	+	+(30,48)	+(29,13)	+	+	+	PA	PA	1	a
Initial study	3319	Araignée de porc	Pork meat	+1/2	+m	+M	+M	+	+(30,80)	+(29,51)	+	+	+	PA	PA	1	a
Initial study	3320	VSM poulet	Ground chicken meat	+m	+m	+1/2	+M	+	+(34,56)	+(33,48)	+	+	+	PA	PA	1	a
Initial study	3321	VGG bréchets poulet	Ground chicken meat	+m	+m	+m	+M	+	+(36,04)	+(33,85)	+	+	+	PA	PA	1	a
Initial study	3322	Araignée de porc	Pork meat	+M	+M	+M	+M	+	+(28,16)	+(28,40)	+	+	+	PA	PA	1	a
Initial study	3324	Sauté de dinde	Turkey meat	+m	+1/2	+M	+M	+	+(38,42)	+(37,81)	+	+	+	PA	PA	1	a
Initial study	3326	VGG de volaille	Ground poultry meat	+m	+1/2	+M	+1/2	+	+(32,19)	+(31,61)	+	+	+	PA	PA	1	a
Initial study	3327	Foie de poulet	Chicken liver	+m	+M	+M	+P	+	+(26,20)	+(24,30)	+	+	+	PA	PA	1	a
Initial study	3329	Cuisse de poulet désossée	Deboned chicken meat	+m	+1/2	+M	+M	+	+(31,07)	+(30,83)	+	+	+	PA	PA	1	a
Initial study	3330	Epaule de porc	Pork meat	+M	+M	+M	+M	+	+(32,91)	+(32,29)	+	+	+	PA	PA	1	a
Initial study	3332	Viande blanche de poulet	White chicken meat	+m	+m	+m	+m	+	+(35,03)	+(33,96)	+	+	+	PA	PA	1	a
Initial study	4406	VSM poulet	Ground poultry meat	+m	+1/2	+1/2	+M	+	+(29,16)	+(28,32)	+	+	+	PA	PA	1	a
Initial study	4407	Viande gros grain de poulet	Ground chicken meat	+md	+md	+md	+M	+	+(33,52)	+(32,41)	+	+	+	PA	PA	1	a
Initial study	4408	Brochette de dinde	Turkey skewer	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a
Initial study	4409	Cuisse de poulet désossée	Deboned chicken leg	+m	+1/2	+m	+M	+	+(28,73)	+(27,57)	+	+	+	PA	PA	1	a
Initial study	3325	Brochette viande poivrons	Skewers (poultry meat and peppers)	+m	+m	+M	+M	+	+(36,42)	+(36,46)	+	+	+	PA	PA	1	b
Initial study	**3376**	**Bœuf bourguignon et ses tagliatelles**	**RTRH meal (beef meat)**	+p	+p	+p	+p	+	+(25,79)	+(23,97)	+	+	+	PA	PA	1	b
Initial study	**3377**	**Lasagnes à la bolognaise**	**RTRH meal (beef and pasta)**	+p	+p	+p	+p	+	+(20,56)	+(20,31)	+	+	+	PA	PA	1	b
Initial study	**3378**	**Emincés de poulet grillé et duo de purées**	**RTRH meal (chicken and purée)**	+p	+p	+p	+p	+	+(20,84)	+(20,30)	+	+	+	PA	PA	1	b
Initial study	**3379**	**Saucisse grillée purée de pommes de terre**	**RTRH meal (sausage and purée)**	+p	+p	+p	+p	+	+(20,43)	+(19,62)	+	+	+	PA	PA	1	b
Initial study	**3380**	**Poulet à la moutarde et riz**	**RTRH meal (chicken and rice)**	+p	+p	+p	+p	+	+(22,18)	+(21,90)	+	+	+	PA	PA	1	b
Initial study	**3381**	**Aiguillettes de poulet sauce normande**	**RTRH meal (chicken)**	+p	+p	+p	+p	+	+(21,33)	+(20,60)	+	+	+	PA	PA	1	b
Initial study	**3382**	**Paupiette de veau jardinière de légumes**	**RTRH meal (veal and vegetables)**	+p	+p	+p	+p	+	+(19,84)	+(19,40)	+	+	+	PA	PA	1	b
Initial study	**3383**	**Emincés de poulet sauce moutarde riz cuisiné**	**RTRH meal (chicken and rice)**	+p	+p	+p	+p	+	+(22,03)	+(20,88)	+	+	+	PA	PA	1	b
Initial study	**3384**	**Blanquette de veau et son riz blanc**	**RTRH meal (veal and rice)**	+p	+p	+p	+p	+	+(22,38)	+(22,02)	+	+	+	PA	PA	1	b
Initial study	**3385**	**Escalope de volaille aux champignons et riz**	**RTRH meal (chicken, mushrooms and rice)**	+p	+p	+p	+p	+	+(20,05)	+(21,33)	+	+	+	PA	PA	1	b
Initial study	**3457**	**Rôti de bœuf cuit**	**Cooked beef**	+p	+p	+p	+p	+	+(20,25)	+(20,50)	+	+	+	PA	PA	1	b
Initial study	**3277**	**Jambon cuit**	**Cooked ham**	+P	+P	+P	+P	+	+(21,49)	+(20,70)	+	+	+	PA	PA	1	c
Initial study	**3278**	**Salami**	**Salami**	+P	+P	+P	+P	+	+(21,88)	+(19,64)	+	+	+	PA	PA	1	c
Initial study	**3279**	**Rosette**	**Dy fermented sausage**	+P	+P	+P	+P	+	+(21,57)	+(19,64)	+	+	+	PA	PA	1	c
Initial study	3333	Saucisse de volaille	Poultry sausage	-	+m	+m	+m	+	+(38,02)	+(37,27)	+	+	+	PA	PA	1	c
Initial study	3334	Viande de porc	Pork meat	+m	+m	+m	+m	+	+(29,63)	+(28,82)	+	+	+	PA	PA	1	c
Initial study	**3451**	**Mousse de canard**	**Turkey pâté**	+p	+p	+p	+p	+	+(21,56)	+(22,10)	+	+	+	PA	PA	1	c
Initial study	**3452**	**Terrine forestière**	**Pâté**	+p	+p	+p	+p	+	+(21,89)	+(22,65)	+	+	+	PA	PA	1	c

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MILK AND DAIRY PRODUCTS																		
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)							Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h			
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	CFX	AriaMx		
Initial study	**3732**	**Lait cru**	**Raw milk**	-	+d	-	-	+	-	-	-	-	-	**ND**	**ND**	2	a
Initial study	**3733**	**Lait cru**	**Raw milk**	+m	+m	+1/2	+M	+	+(38,42)	+(36,96)	+	+	+	**PA**	**PA**	2	a
Initial study	**3734**	**Lait cru**	**Raw milk**	-	+m(2)	-	+m(1)	+	+(38,65)	+(37,64)	+	+	+	**PA**	**PA**	2	a
Initial study	**3735**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(25,56)	+(24,32)	+	+	+	**PA**	**PA**	2	a
Initial study	**3736**	**Lait ribot fermier**	**Fermented milk**	st	st	st	st	-	+(37,32)	+(35,99)	+	+	+	**PD**	**PD**	2	a
Initial study	**3737**	**Gros lait fermier**	**Fermented milk**	+M	+p	+p	+p	+	+(25,68)	+(24,09)	+	+	+	**PA**	**PA**	2	a
Initial study	**3749**	**Gruyère suisse au lait cru**	**Raw milk cheese**	-	+p	-	+p	+	+(22,69)	+(23,19)	+	+	+	**PA**	**PA**	2	a
Initial study	**3750**	**Beaufort au lait cru**	**Raw milk cheese**	st	st	st	st	-	+(28,42)	+(27,82)	+	+	+	**PD**	**PD**	2	a
Initial study	**3751**	**Comté au lait cru**	**Raw milk cheese**	-	+p	-	+p	+	+(23,45)	+(22,94)	+	+	+	**PA**	**PA**	2	a
Initial study	**3752**	**Emmental au lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	i/(+23,61 *) (+23,43 **)	+(29,74)	+	+	+	**PA**	**PA**	2	a
Initial study	**3788**	**Le Chevrot au lait cru**	**Raw milk cheese**	+m	+M	+M	+P	+	+(32,47)	+(31,71)	+	+	+	**PA**	**PA**	2	a
Initial study	4599	Lait cru	Raw milk	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	2	a
Initial study	4600	Lait cru	Raw milk	-	-	+1d (*Citrobacter youngae*)	-	-	+(31,67)	+(30,75)	+	+	+	**PD**	**PD**	2	a
Initial study	4601	Lait cru	Raw milk	-	-	-	+m (ox+)	-	-	-	-	-	-	**NA**	**NA**	2	a
Initial study	4603	Lait cru	Raw milk	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	2	a
Initial study	4604	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	+	-	-	**NA**	**NA**	2	a
Initial study	4607	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	2	a
Initial study	4608	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	2	a
Initial study	**3743**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(24,07)	+(23,50)	+	+	+	**PA**	**PA**	2	b
Initial study	**3744**	**Poudre de lait demi-écrémé**	**Half-skimmed milk powder**	st	st	st	st	-	-/+(41,03)/+(33,69)	+(39,35)	+	-	+	**NA**	**PD**	2	b
Initial study	**3789**	**Petit breton au lait pasteurisé**	**Pasteurized milk cheese**	-	-	-	-	-	+(30,4)	+(29,06)	+	+	+	**PD**	**PD**	2	b
Initial study	**3791**	**Brie au lait pasteurisé**	**Pasteurized milk cheese**	+M	+M	+M	+P	+	+(26,95)	+(25,75)	+	+	+	**PA**	**PA**	2	b
Initial study	**3792**	**Fourme d'Ambert au lait pasteurisé**	**Pasteurized milk cheese**	+M	+P	+m	+M	+	+(38,17)	+(38,92)	+	+	+	**PA**	**PA**	2	b
Initial study	**3794**	**Lait frais pasteurisé demi-écrémé**	**Pasteurized half skimmed milk**	+M	+P	+P	+P	+	+(22,76)	+(21,40)	+	+	+	**PA**	**PA**	2	b
Initial study	**4609**	**Lait pasteurisé entier**	**Pasteurized milk**	+p	+p	+p	+p	+	+(23,86)	+(23,02)	+	+	+	**PA**	**PA**	2	b
Initial study	**4610**	**Lait pasteurisé demi-écrémé**	**Half skimmed pasteurized milk**	+p	+p	+p	+p	+	+(19,65)	+(19,23)	+	+	+	**PA**	**PA**	2	b
Initial study	**4611**	**Fourme d'Ambert au lait pasteurisé**	**Pasteurized milk cheese**	+M	+M	+M	+M	+	+(24,04)	+(23,04)	+	+	+	**PA**	**PA**	2	b
Initial study	**4612**	**Cantal au lait pasteurisé**	**Pasteurized milk cheese**	+p	+p	+M	+M	+	+(24,61)	+(23,89)	+	+	+	**PA**	**PA**	2	b
Initial study	**4613**	**Fol épi au lait pasteurisé**	**Pasteurized milk cheese**	+p	+p	+p	+p	+	-/-/-	-/-/-	+	-	-	**ND**	**ND**	2	b
Initial study	**3738**	**Panna cotta**	**Dairy based dessert (Panna cotta)**	+p	+p	+p	+p	+	+(20,21)	+(19,33)	+	+	+	**PA**	**PA**	2	c
Initial study	**3739**	**Panna cotta**	**Dairy based dessert (Panna cotta)**	+p	+p	+p	+p	+	-/-/+(39,13)	-/-/i	+	-	-	**ND**	**ND**	2	c
Initial study	**3740**	**Tiramisu**	**Dairy based dessert (Tiramisu)**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	2	c
Initial study	**3741**	**Tiramisu à la framboise**	**Dairy based dessert (Tiramisu)**	+p	+p	+p	+p	+	+(25,41)	+(24,22)	+	+	+	**PA**	**PA**	2	c
Initial study	**3742**	**Riz au lait saveur vanille**	**Dairy based dessert (Rice)**	+p	+p	+p	+p	+	+(21,25)	+(20,47)	+	+	+	**PA**	**PA**	2	c
Initial study	**3746**	**Crème glacée vanille fraise**	**Ice cream (vanilla strawberries)**	+M	+M	+m	+m	+	+(40,02)	+(37,48)	+	+	+	**PA**	**PA**	2	c
Initial study	**3747**	**Glace abricot chocolat blanc**	**Ice cream (apricot, white chocolate)**	+M	+p	+p	+p	+	+(22,28)	+(22,10)	+	+	+	**PA**	**PA**	2	c
Initial study	**3795**	**Dessert lacté à la crème**	**Milky dessert**	st	st	st	st	-	-	-	+	-	-	**NA**	**NA**	2	c
Initial study	**3796**	**Riz au lait**	**Dairy based dessert (rice)**	st	st	st	st	-	+(20,47)	+(18,71)	+	+	+	**PD**	**PD**	2	c

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PRODUCES																		
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)							Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h			
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	CFX	AriaMx		
Initial study	**3285**	**Pousses de soja**	**Soya sprouts**	+1/2	+M	+m	+m	+	+(33,04)	+(30,46)	+	+	+	**PA**	**PA**	3	a
Initial study	**3286**	**Laitue**	**Lettuce**	+M	+P	+1/2	+M	+	+(22,16)	+(20,04)	+	+	+	**PA**	**PA**	3	a
Initial study	**3287**	**Tendres pousses**	**Baby leaves**	+M	+M	+M	+M	+	+(27,66)	+(25,93)	+	+	+	**PA**	**PA**	3	a
Initial study	**3636**	**Feuille de chêne blonde**	**Salad**	+m	+m	+M	+M	+	+(27,56)	+(25,05)	+	+	+	**PA**	**PA**	3	a
Initial study	**3637**	**Mesclun**	**Mixed salad leaves**	+m	+M	+M	+M	+	+(32,36)	+(31,40)	+	+	+	**PA**	**PA**	3	a
Initial study	4416	Ciboulette	Chive	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	3	a
Initial study	4417	Ciboulette	Chive	-	-	-	+d(NC)	-	-	-	-	-	-	**NA**	**NA**	3	a
Initial study	**4476**	**Jeunes pousses de laitue**	**Baby leaves**	-	+m	-	+m (ox +)	+	-/-/+(38,86)	+(40,99)	+	-	+	**ND**	**PA**	3	a
Initial study	**4477**	**Roquette**	**Salad**	-	+m	+d	+1/2	+	+(36,80)	+(36,71)	+	+	+	**PA**	**PA**	3	a
Initial study	**4478**	**Pousses d'épinards**	**Baby leaves (spinach)**	+1/2d	+1/2	+d	+M	+	+(32,31)	+(30,84)	+	+	+	**PA**	**PA**	3	a
Initial study	**4479**	**Jeunes pousses corsées**	**Baby leaves**	-	+m (NC)	-	+md (NC)	-	-	-	-	-	-	**NA**	**NA**	3	a
Initial study	**4480**	**Mâche**	**Salad**	+M	+M	+M	+M	+	+(26,01)	+(24,75)	+	+	+	**PA**	**PA**	3	a
Initial study	**3638**	**Macédoine de légumes**	**Mixed vegetables**	+p	+M	+p	+p	+	+(24,65)	+(22,03)	+	+	+	**PA**	**PA**	3	b
Initial study	**3639**	**Betteraves rouges**	**Beetroot salad**	+p	+p	+p	+p	+	+(27,58)	+(25,23)	+	+	+	**PA**	**PA**	3	b
Initial study	**3640**	**Salade d'ananas**	**Fruit salad (pineapple)**	+p	+p	+p	+p	+	+(19,08)	+(16,58)	+	+	+	**PA**	**PA**	3	b
Initial study	**3641**	**Salade de pêche**	**Fruit salad (peach)**	+p	+p	+p	+p	+	+(19,47)	+(17,39)	+	+	+	**PA**	**PA**	3	b
Initial study	**3685**	**Salade de concombres**	**RTE vegetables (cucumber)**	+M	+M	+1/2	+M	+	+(21,48)	+(21,05)	+	+	+	**PA**	**PA**	3	b
Initial study	**3686**	**Salade nordique (tartare de concombres/saumon)**	**RTE vegetables (cucumber and salmon)**	+M	+p	+M	+p	+	+(20,09)	+(20,56)	+	+	+	**PA**	**PA**	3	b
Initial study	**3687**	**Salade choux carottes raisins secs**	**RTE vegetables (sprouts ans carrots)**	+p	+p	+p	+p	+	+(20,60)	+(20,01)	+	+	+	**PA**	**PA**	3	b
Initial study	**3688**	**Salade de quinoa fruits secs**	**RTE vegetables (quinoa and fruit)**	+1/2	+1/2	+M	+M	+	+(22,51)	+(22,44)	+	+	+	**PA**	**PA**	3	b
Initial study	**3689**	**Salade jaune céréales carottes fruits secs**	**RTE vegetables (cereals and carrots)**	+p	+p	+p	+p	+	+(21,29)	+(21,11)	+	+	+	**PA**	**PA**	3	b
Initial study	**3690**	**Salade crudités carottes/salade**	**RTE vegetables (salad ans carotts)**	+M	+M	+1/2	+M	+	+(33,52)	+(32,37)	+	+	+	**PA**	**PA**	3	b
Initial study	**4568**	**Végétaux 4ème gamme (chou, carotte, céleri branche)**	**Fresh vegetables**	+M	+M	+M	+M	+	+(29,31)	+(27,39)	+	+	+	**PA**	**PA**	3	b
Initial study	**4569**	**Végétaux 4ème gamme (chou, carotte, poivron)**	**Fresh vegetables**	+M	+M	+M	+M	+	+(31,94)	+(29,94)	+	+	+	**PA**	**PA**	3	b
Initial study	**3582**	**Mélange verdurette légumes verts basilic**	**RTC vegetables**	+M	+P	+P	+P	+	+(31,19)	+(30,74)	+	+	+	**PA**	**PA**	3	c
Initial study	**3584**	**Mélange "campagnarde" légumes beurre estragon**	**RTC vegetables**	+M	+P	+1/2	+P	+	+(37,0)	+(38,91)	+	+	+	**PA**	**PA**	3	c
Initial study	**3585**	**Couscous poulet légumes**	**RTRH meal (vegetables and chicken)**	+P	+P	+P	+P	+	+(31,20)	+(30,73)	+	+	+	**PA**	**PA**	3	c
Initial study	**4481**	**Légumes cuisinés à la campagnarde**	**Ready to reheat vegetables**	+M	+p	+p	+p	+	+(37,23)	+(34,94)	+	+	+	**PA**	**PA**	3	c
Initial study	**4485**	**Légumes cuisinés à la campagnarde**	**Ready to reheat vegetables**	+p	+p	-	-	+	-/-/-	-/-/-	+	-	-	**ND**	**ND**	3	c
Initial study	**4570**	**Légumes à réchauffer (Choux de Bruxelles, haricots)**	**Ready to reheat vegetables**	+p	+p	+M	+p	+	+(34,87)	+(33,14)	+	+	+	**PA**	**PA**	3	c
Initial study	**4571**	**Légumes à réchauffer (haricots, petits pois))**	**Ready to reheat vegetables**	+p	+p	+M	+p	+	+(37,04)	+(35,18)	+	+	+	**PA**	**PA**	3	c
Initial study	**4572**	**Purée cuisinée (carotte, courgette, navet)**	**Purée**	+p	+p	+p	+p	+	-/-/-	-/+(38,40)/-	+	-	-	**ND**	**ND**	3	c
Initial study	**4574**	**Feuilletés épinards**	**Ready to reheat vegetables**	+p	+p	+p	+p	+	+(38,03)	+(36,05)	+	+	+	**PA**	**PA**	3	c

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EGGS AND EGG PRODUCTS																		
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)							Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h			
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	CFX	AriaMx		
Initial study	**3654**	**Coule de blanc d'œuf crue**	**Raw white liquid egg product**	+m	+p	+p	+p	+	+(30,30)	+(28,53)	+	+	+	**PA**	**PA**	4	a
Initial study	**3655**	**Coule de blanc d'œuf pasteurisée**	**Pasteurized white liquid egg product**	+p	+p	+M	+p	+	+(22,18)	+(20,13)	+	+	+	**PA**	**PA**	4	a
Initial study	**3656**	**Coule de blanc d'œuf pasteurisée**	**Pasteurized white liquid egg product**	+p	+p	+M	+p	+	+(21,80)	+(19,90)	+	+	+	**PA**	**PA**	4	a
Initial study	**3657**	**Coule de blanc d'œuf pasteurisée**	**Pasteurized white liquid egg product**	+p	+p	+p	+p	+	+(21,70)	+(20,30)	+	+	+	**PA**	**PA**	4	a
Initial study	**3658**	**Coule d'œuf entier plein air pasteurisée**	**Pasteurized whole liquid egg product**	+M	+p	+p	+p	+	+(23,83)	+(22,04)	+	+	+	**PA**	**PA**	4	a
Initial study	**3659**	**Coule d'œuf entier pasteurisée**	**Pasteurized whole liquid egg product**	+p	+p	+p	+p	+	+(25,11)	+(22,09)	+	+	+	**PA**	**PA**	4	a
Initial study	**3660**	**Coule d'œuf entier pasteurisée**	**Pasteurized whole liquid egg product**	+p	+p	+M	+p	+	+(23,86)	+(22,06)	+	+	+	**PA**	**PA**	4	a
Initial study	**3661**	**Coule de jaune d'œuf pasteurisée**	**Pasteurized yolk liquid egg product**	+p	+p	+M	+p	+	+(27,48)	+(25,56)	+	+	+	**PA**	**PA**	4	a
Initial study	**3662**	**Coule de jaune d'œuf pasteurisée**	**Pasteurized yolk liquid egg product**	+M	+p	+M	+p	+	+(27,50)	+(26,30)	+	+	+	**PA**	**PA**	4	a
Initial study	**3663**	**Coule de jaune d'œuf pasteurisée**	**Pasteurized yolk liquid egg product**	-	+p	+M	+p	+	+(32,17)	+(30,22)	+	+	+	**PA**	**PA**	4	a
Initial study	**3297**	**Poudre de blanc d'œuf**	**Egg white powder**	+P	+P	+P	+P	+	+(27,71)	+(25,30)	+	+	+	**PA**	**PA**	4	b
Initial study	**3298**	**Poudre de jaune d'œuf**	**Egg yolk powder**	+P	+P	+P	+P	+	+(26,77)	+(25,46)	+	+	+	**PA**	**PA**	4	b
Initial study	**3299**	**Poudre d'œuf entier**	**Whole egg powder**	+P	+M	+P	+P	+	+(22,65)	+(21,90)	+	+	+	**PA**	**PA**	4	b
Initial study	**3588**	**Poudre de blanc d'œuf**	**Egg white powder**	+P	+P	+P	+P	+	+(34,84)	+(32,58)	+	+	+	**PA**	**PA**	4	b
Initial study	**3589**	**Poudre de jaune d'œuf**	**Egg yolk powder**	+P	+P	+P	+P	+	+(30,76)	+(30,58)	+	+	+	**PA**	**PA**	4	b
Initial study	**3590**	**Poudre d'œuf entier**	**Whole egg powder**	+P	+P	+P	+P	+	+(25,55)	+(24,50)	+	+	+	**PA**	**PA**	4	b
Initial study	**3591**	**Poudre de blanc d'œuf**	**Egg white powder**	+P	+P	+P	+P	+	+(34,39)	+(33,79)	+	+	+	**PA**	**PA**	4	b
Initial study	**3691**	**Poudre de blanc d'œuf**	**White egg powder**	st	st	+p	+p	+	-/-/-	-/-/-	+	-	-	**ND**	**ND**	4	b
Initial study	**4491**	**Poudre d'œuf entier**	**Whole egg powder**	+p	+p	+p	+p	+	+(24,89)	+(23,56)	+	+	+	**PA**	**PA**	4	b
Initial study	**4575**	**Poudre d'œuf entier**	**Whole egg powder**	+p	+p	+p	+p	+	+(23,84)	+(22,65)	+	+	+	**PA**	**PA**	4	b
Initial study	**3586**	**Ile flottante**	**Egg based dessert**	+P	+P	+P	+P	+	+(22,89)	+(21,08)	+	+	+	**PA**	**PA**	4	c
Initial study	**3587**	**Flan pâtissier**	**Custard tart**	+P	+P	+P	+P	+	+(32,36)	+(31,87)	+	+	+	**PA**	**PA**	4	c
Initial study	**3648**	**Ile flottante aux œufs frais**	**Egg based dessert**	+p	+p	+p	+p	+	+(21,56)	+(19,75)	+	+	+	**PA**	**PA**	4	c
Initial study	**3649**	**Flan pâtissier**	**Custard tart**	+p	+p	+p	+p	+	+(21,49)	+(20,46)	+	+	+	**PA**	**PA**	4	c
Initial study	**3650**	**Crème aux œufs saveur vanille**	**Egg based dessert**	+p	+p	+p	+p	+	+(22,21)	+(20,24)	+	+	+	**PA**	**PA**	4	c
Initial study	**3651**	**Crème brûlée**	**Egg based dessert**	+p	+p	+p	+p	+	+(22,23)	+(20,35)	+	+	+	**PA**	**PA**	4	c
Initial study	**3652**	**Mayonnaise fine qualité traiteur**	**Mayonnaise**	+p	+p	+p	+p	+	+(23,78)	+(21,81)	+	+	+	**PA**	**PA**	4	c
Initial study	**3653**	**Mayonnaise fine**	**Mayonnaise**	+p	+p	+p	+p	+	+(24,74)	+(23,04)	+	+	+	**PA**	**PA**	4	c
Initial study	**3693**	**Crème brûlée à la vanille**	**Egg based dessert**	+p	+p	+p	+p	+	+(20,98)	+(19,81)	+	+	+	**PA**	**PA**	4	c
Initial study	**3694**	**Crème aux œufs**	**Egg based dessert**	+p	+p	+p	+p	+	+(20,91)	+(19,20)	+	+	+	**PA**	**PA**	4	c

♦ Analyses performed according to the COFRAC accreditation

FISH AND SEAFOOD PRODUCTS																	
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)							Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h			
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	CFX	AriaMx		
Initial study	**3289**	**Merlu blanc**	**Raw fish**	+M	+P	+M	+M	+	+(31,91)	+(29,15)	+	+	+	**PA**	**PA**	5	a
Initial study	**3290**	**Cabillaud**	**Raw cod**	+P	+P	+M	+P	+	+(21,63)	+(18,97)	+	+	+	**PA**	**PA**	5	a
Initial study	**3291**	**Saumon**	**Salmon**	+P	+P	+M	+P	+	+(34,89)	+(31,91)	+	+	+	**PA**	**PA**	5	a
Initial study	**3664**	**Filet de rouget**	**Raw fish fillet**	+M	+p	+M	+p	+	+(31,10)	+(28,91)	+	+	+	**PA**	**PA**	5	a
Initial study	**3665**	**Filet de tacaud**	**Raw fish fillet**	+M	+p	+M	+M	+	+(27,92)	+(27,16)	+	+	+	**PA**	**PA**	5	a
Initial study	**3666**	**Filet églefin**	**Raw haddock fillet**	+M	+p	+M	+m	+	+(29,96)	+(28,80)	+	+	+	**PA**	**PA**	5	a
Initial study	**3667**	**Filet de lieu noir**	**Raw coley filet**	+p	+p	+M	+M	+	+(26,42)	+(24,81)	+	+	+	**PA**	**PA**	5	a
Initial study	**3668**	**Dos de cabillaud**	**Cod**	+M	+p	+M	+M	+	+(25,92)	+(24,35)	+	+	+	**PA**	**PA**	5	a
Initial study	**3695**	**Sardines**	**Raw fish**	+M	+p	+M	+p	+	+(27,74)	+(26,21)	+	+	+	**PA**	**PA**	5	a
Initial study	**3696**	**Filet de merlan**	**Raw fish fillet**	+p	+p	+M	+M	+	+(27,52)	+(26,13)	+	+	+	**PA**	**PA**	5	a
Initial study	**3573**	**Rouleaux de printemps au crabe**	**RTE meal (Asian food)**	+1/2	+M	+M	+M	+	-/+36,85/ +39,31	+(36,96)	+	-	+	**ND**	**PA**	5	b
Initial study	**3574**	**Lieu sauce Dieppoise**	**RTRH meal (fish)**	+M	+P	+M	+P	+	-/-/-	-/-/-	+	-	-	**ND**	**ND**	5	b
Initial study	**3576**	**Encornet farci**	**RTRH meal (fish)**	+P	+P	+P	+P	+	+(34,58)	+(33,75)	+	+	+	**PA**	**PA**	5	b
Initial study	**3577**	**Haché colin d'Alaska citron persil précuit**	**RTRH meal (fish)**	+P	+P	+P	+P	+	+(28,77)	+(28,11)	+	+	+	**PA**	**PA**	5	b
Initial study	**3578**	**Haché saumon ciboulette précuit**	**RTRH meal (fish)**	+P	+P	+P	+P	+	+(21,31)	+(21,01)	+	+	+	**PA**	**PA**	5	b
Initial study	**3579**	**Bâtonnet surimi**	**Surimi**	+P	+P	+P	+P	+	+(24,54)	+(23,92)	+	+	+	**PA**	**PA**	5	b
Initial study	**3580**	**Crevettes cuites**	**Cooked shrimps**	+M	+P	+M	+P	+	+(39,21)	+(38,57)	+	+	+	**PA**	**PA**	5	b
Initial study	**3669**	**Marinade de la mer aux petits légumes**	**RTE seafood products**	+p	+p	+p	+p	+	+(27,52)	+(25,83)	+	+	+	**PA**	**PA**	5	b
Initial study	**3670**	**Maki saumon**	**RTE seafood products (Asian food)**	+p	+p	+M	+p	+	+(21,01)	+(19,38)	+	+	+	**PA**	**PA**	5	b
Initial study	**3671**	**Nigiri saumon**	**RTE seafood products (Asian food)**	+p	+p	+M	+p	+	+(21,97)	+(19,89)	+	+	+	**PA**	**PA**	5	b
Initial study	**3642**	**Emincés de saumon à l'aneth**	**Salmon**	+p	+p	+M	+M	+	+(31,10)	+(28,84)	+	+	+	**PA**	**PA**	5	c
Initial study	**3643**	**Tartare de saumon fumé aux câpres**	**Smoked salmon**	+m	+M	+1/2	+1/2	+	+(25,88)	+(23,78)	+	+	+	**PA**	**PA**	5	c
Initial study	**3644**	**Mini tranches de truite fumée**	**Trout**	+p	+p	+p	+p	+	+(20,36)	+(18,42)	+	+	+	**PA**	**PA**	5	c
Initial study	**3645**	**Emincés de thon Germon fumé au bois de hêtre**	**Smoked tuna**	+p	+p	+p	+p	+	+(20,59)	+(18,95)	+	+	+	**PA**	**PA**	5	c
Initial study	**3646**	**Harengs fumés au naturel**	**Smoked herring**	+p	+p	+p	+p	+	+(21,88)	+(20,42)	+	+	+	**PA**	**PA**	5	c
Initial study	**3647**	**Saumon fumé**	**Smoked salmon**	+p	+p	+p	+p	+	+(20,46)	+(18,68)	+	+	+	**PA**	**PA**	5	c
Initial study	**3697**	**Miettes de morue salée**	**Salted cod**	+p	+p	+p	+p	+	+(36,14)	+(35,25)	+	+	+	**PA**	**PA**	5	c
Initial study	**3698**	**Filets de maquereaux fumés**	**Smoked fish (mackerels)**	+p	+p	+p	+p	+	+(19,66)	+(18,70)	+	+	+	**PA**	**PA**	5	c
Initial study	**4488**	**Hadock fumé**	**Smoked haddock**	+p	+p	+p	+p	+	+(21,71)	+(22,17)	+	+	+	**PA**	**PA**	5	c
Initial study	**4489**	**Maquereaux fumés marinés au poivre**	**Smoked mackerel**	+p	+p	+p	+p	+	+(20,66)	+(19,43)	+	+	+	**PA**	**PA**	5	c

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FEED INCLUDING PET FOOD (25 g)																		
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)							Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h			
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	CFX	AriaMx		
Extension May 2015	380	Poudre déshydratée (volaille)	Dehydrated poultry powder	+p	+p	+p	+p	+	+(20,59)	+(22,36)	+	+	+	PA	PA	6	a
Extension May 2015	381	Poudre déshydratée (animaux de compagnie)	Dehydrated powder	+m	+M	+M	+M	+	+(26,15)	+(33,25)	+	+	+	PA	PA	6	a
Extension May 2015	385	Poudre déshydratée	Dehydrated powder	+M	+M	+M	+M	+	+(19,73)	+(24,18)	+	+	+	PA	PA	6	a
Extension May 2015	386	Poudre déshydratée	Dehydrated powder	+m	+M	+M	+M	+	+(19,52)	+(24,10)	+	+	+	PA	PA	6	a
Extension May 2015	387	Poudre déshydratée	Dehydrated powder	-	+M	+M	+M	+	+(21,88)	+(24,80)	+	+	+	PA	PA	6	a
Extension May 2015	388	Poudre déshydratée	Dehydrated powder	+M	+M	+M	+M	+	+(19,05)	+(24,10)	+	+	+	PA	PA	6	a
Extension May 2015	400	Protéines	Proteins	+M	+p	+M	+M	+	+(24,48)	+(28,23)	+	+	+	PA	PA	6	a
Extension May 2015	401	Protéines	Proteins	+m	+m	+M	+M	+	+(28,69)	+(34,30)	+	+	+	PA	PA	6	a
Extension May 2015	402	Matière première alimentation animale (triming d'agneau)	Raw materials (lamb)	-	-	-	-	-	-	-	-	-	-	NA	NA	6	a
Extension May 2015	590	Poudre	Powder	+m	+1/2	+1/2	+M	+	+(23,56)	+(23,61)	+	+	+	PA	PA	6	a
Extension May 2015	591	Poudre	Powder	+m	+1/2	+1/2	+M	+	+(24,06)	+(23,30)	+	+	+	PA	PA	6	a
Extension May 2015	736	Protéines déshydratées	Dehydrated protein	+M	+M	+M	+p	+	+(23,69)	+(24,09)	+	+	+	PA	PA	6	a
Extension May 2015	737	Protéines déshydratées	Dehydrated protein	+M	+M	+M	+md	+	+(23,50)	+(24,08)	+	+	+	PA	PA	6	a
Extension May 2015	738	Protéines déshydratées	Dehydrated protein	+M	+M	1/2	+1/2	+	+(27,13)	+(26,30)	+	+	+	PA	PA	6	a
Extension May 2015	**582**	**Graines triticale**	**Seeds**	+M	+M	+M	+M	+	-(42,00)/-(42,00)/ +(36,16)/-(42,00)/ +(38,05)/+(38,76)/ -(42,00)/-(39,06)/ +(37,77)/-(42,00)	+(35,72)	+	-	+	ND	PA	6	b
Extension May 2015	**584**	**Mais grain**	**Corn seeds**	+p	+p	+p	+p	+	+(25,12)	+(24,62)	+	+	+	PA	PA	6	b
Extension May 2015	**585**	**Luzerne**	**Cattle feed**	+p	+p	+p	+p	+	+(20,35)	+(20,75)	+	+	+	PA	PA	6	b
Extension May 2015	**586**	**Ovithere**	**Cattle feed**	+p	+p	+p	+p	+	-(42,00)/+(42,00)/ -(42,00)	+(39,18)	+	-	+	ND	PA	6	b
Extension May 2015	**588**	**Colza, tourteau**	**Cattle feed**	+M	+1/2	+M	+M	+	+(32,70)	+(31,73)	+	+	+	PA	PA	6	b
Extension May 2015	1679	Aliments pour pondeuse	Feed for laying	-	-	+M(C.youngae)	-	-	-	-	-	-	-	NA	NA	6	b
Extension May 2015	**1870**	**Aliments pour pondeuse**	**Feed for chicken**	+p	+p	+p	+p	+	+(19,41)	+(17,84)	+	+	+	PA	PA	6	b
Extension May 2015	**1871**	**Aliments pour poulettes**	**Feed for chicken**	+M	+M	+1/2	+1/2	+	+(21,18)	+(20,09)	+	+	+	PA	PA	6	b
Extension May 2015	**1873**	**Soja tourteau déshuilé**	**Soya**	+1/2	+1/2	+1/2	+1/2	+	-/-/-	+(37,62)	+	-	+	ND	PA	6	b
Extension May 2015	390	Croquettes	Pellets	+m	+1/2	+M	+M	+	i/+(28,18)*	+(27,17)	+	+	+	PA	PA	6	c
Extension May 2015	394	Croquettes	Pellets	+M	st	+M	+M	+	+(21,98)	+(24,54)	+	+	+	PA	PA	6	c
Extension May 2015	**572**	**Croquettes pour chien bœuf, céréales**	**Pellets for dog**	+p	+p	+p	+p	+	+(33,24)	+-33,68)	+	+	+	PA	PA	6	c
Extension May 2015	**573**	**Croquettes pour chat dinde, riz**	**Pellets for cat**	+p	+p	+p	+p	+	+(36,67)	+(38,46)	+	+	+	PA	PA	6	c
Extension May 2015	**574**	**Croquettes pour chien volaille, légumes**	**Pellets for dog**	+p	+p	+p	+p	+	+(33,11)	+(32,67)	+	+	+	PA	PA	6	c
Extension May 2015	**575**	**Croquettes pour chat poulet, céréales**	**Pellets for cat**	+p	+p	+p	+p	+	+(17,90)	+(20,05)	+	+	+	PA	PA	6	c
Extension May 2015	**576**	**Croquettes pour chat boeuf, blé**	**Pellets for cat**	+p	+p	+p	+p	+	+(17,73)	+(19,76)	+	+	+	PA	PA	6	c
Extension May 2015	**577**	**Snack pour chien au poulet**	**Pellets for dog**	+p	+p	+p	+p	+	+(20,19)	+(20,46)	+	+	+	PA	PA	6	c
Extension May 2015	**578**	**Terrine pour chat lapin, foie**	**Terrine for cat**	+p	+p	+p	+p	+	+(18,96)	+(18,41)	+	+	+	PA	PA	6	c
Extension May 2015	**579**	**Terrine pour chat bœuf, agneau**	**Terrine for cat**	+p	+p	+p	+p	+	+(18,29)	+(17,87)	+	+	+	PA	PA	6	c
Extension May 2015	**580**	**Terrine pour chat bœuf, volaille**	**Terrine for cat**	+p	+p	+p	+p	+	+(17,24)	+(17,16)	+	+	+	PA	PA	6	c
Extension May 2015	**581**	**Riz soufflé pour chien**	**Rice for dog**	+1/2	+1/2	+M	+p	+	+(31,02)	+(30,53)	+	+	+	PA	PA	6	c

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PET FOOD (375 g)																		
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)							Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h			
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	CFX	AriaMx		
Extension May 2015	876	Matière première alimentation animale (volaille)	Raw material (poultry)	+M	+M	+M	+M	+	+(34,00)	+(38,80)	+	+	+	PA	PA	7	a
Extension May 2015	877	Matière première alimentation animale (volaille)	Raw material (duck)	+M	+M	+M	+M	+	+(18,62)	+(21,91)	+	+	+	PA	PA	7	a
Extension May 2015	878	Matière première alimentation animale (volaille)	Raw material (poultry)	+1/2	+1/2	+M	+M	+	+(30,16)	+(30,88)	+	+	+	PA	PA	7	a
Extension May 2015	879	Matière première alimentation animale (volaille)	Raw material (poultry)	+m	+M	+1/2	+M	+	+(22,06)	+(24,15)	+	+	+	PA	PA	7	a
Extension May 2015	881	Matière première alimentation animale (volaille)	Raw material (poultry)	+M	+M	+m	+M	+	+(23,31)	+(24,42)	+	+	+	PA	PA	7	a
Extension May 2015	882	Matière première alimentation animale (volaille)	Raw material (poultry)	+M	+m	+m	+M	+	+(23,04)	+(23,66)	+	+	+	PA	PA	7	a
Extension May 2015	883	Matière première alimentation animale (canard)	Raw material (poultry)	-	+M	+m	+M	+	+(33,97)	+(37,49)	+	+	+	PA	PA	7	a
Extension May 2015	1152	Farine de porc	Pork flour (Raw material for pet food)	+m	+m	+M	+M	+	+(29,82)	+(29,59)	+	+	+	PA	PA	7	a
Extension May 2015	1153	Farine de porc	Pork flour (Raw material for pet food)	+1/2	+1/2	+M	+M	+	+(28,41)	+(30,19)	+	+	+	PA	PA	7	a
Extension May 2015	1154	Farine de porc	Pork flour (Raw material for pet food)	+1/2	+1/2	+M	+1/2	+	+(28,12)	+(29,34)	+	+	+	PA	PA	7	a
Extension May 2015	1155	Farine de porc	Pork flour (Raw material for pet food)	+1/2	+1/2	+M	+1/2	+	+(32,04)	+(32,64)	+	+	+	PA	PA	7	a
Extension May 2015	**953**	**Pâté pour chien, veau carottes**	**Pâté for dog**	+p	+p	+p	+p	+	+(17,78)	+(16,99)	+	+	+	PA	PA	7	b
Extension May 2015	**954**	**Terrine pour chat au bœuf**	**Terrine for cat**	+p	+p	+p	+p	+	+(17,69)	+(17,48)	+	+	+	PA	PA	7	b
Extension May 2015	**955**	**Terrine pour chat au canard et foie**	**Terrine for dog**	+p	+p	+p	+p	+	+(18,25)	+(17,20)	+	+	+	PA	PA	7	b
Extension May 2015	**956**	**Terrine pour chien bœuf carottes**	**Terrine for dog**	+p	+p	+p	+p	+	+(18,30)	+(18,07)	+	+	+	PA	PA	7	b
Extension May 2015	**957**	**Terrine pour chien poisson carottes**	**Terrine for dog**	+p	+p	+p	+p	+	+(19,81)	+(18,92)	+	+	+	PA	PA	7	b
Extension May 2015	**963**	**Saucisson pour chien**	**Sausage for dog**	+p	+p	+p	+p	+	+(20,99)	+(20,75)	+	+	+	PA	PA	7	b
Extension May 2015	**964**	**Saucisson pour chien**	**Sausage for dog**	+p	+p	+p	+p	+	+(19,56)	+(20,05)	+	+	+	PA	PA	7	b
Extension May 2015	**1690**	**Terrine pour chien**	**Terrine for dog**	+1/2	+1/2	+1/2	+M	+	+(23,48)	+(23,96)	+	+	+	PA	PA	7	b
Extension May 2015	**1691**	**Terrine pour chien**	**Terrine for dog**	+p	+p	+p	+p	+	+(23,60)	+(22,86)	+	+	+	PA	PA	7	b
Extension May 2015	869	Aliment pour animaux de compagnie	Pet food	+1/2	+1/2	+M	+M	+	+(24,26)	+(28,59)	+	+	+	PA	PA	7	c
Extension May 2015	871	Aliment pour animaux de compagnie	Pet food	+M	+M	+M	+p	+	+(33,53)	+(34,12)	+	+	+	PA	PA	7	c
Extension May 2015	872	Aliment pour animaux de compagnie	Pet food	+M	+M	+M	+m	+	+(37,22)	+(36,96)	+	+	+	PA	PA	7	c
Extension May 2015	873	Aliment pour animaux de compagnie	Pet food	+M	+M	+M	+m	+	i/+(25,75)*	i/+(22,28)*	+	+	+	PA	PA	7	c
Extension May 2015	**950**	**Croquettes pour chat, bœuf poulet**	**Pellets for cats**	+p	+p	+p	+p	+	-/+(38,1)/+(39,20)	+(37,67)	+	-	+	ND	PA	7	c
Extension May 2015	**952**	**Croquettes pour chat, volaille riz**	**Pellets for cats**	st	st	st	st	-	-	-		-	-	NA	NA	7	c
Extension May 2015	**958**	**Brisures de riz soufflé**	**Rice for dog**	+M	+M	+M	+M	+	+(33,16)	+(31,99)	+	+	+	PA	PA	7	c
Extension May 2015	**960**	**Croquettes bœuf, légumes et céréales**	**Pellets for dog**	+p	+p	+p	+p	+	+(29,59)	+(28,51)	+	+	+	PA	PA	7	c
Extension May 2015	**961**	**Croquettes pour chien, bœuf et légumes**	**Pellets for dog**	+M	+M	+M	+M	+	+(28,14)	+(26,62)	+	+	+	PA	PA	7	c
Extension May 2015	**1692**	**Croquettes pour chat**	**Pellets for cats**	st	st	st	st	-	-	+(38,87)	-	-	-	NA	PPNA	7	c
Extension May 2015	**1890**	**Croquettes pour chien bœuf légumes**	**Pellets for dog**	+1/2	+1/2	+1/2	+m	+	+(31,17)	+(28,80)	+	+	+	PA	PA	7	c
Extension May 2015	**1891**	**Croquettes pour chat thon saumon**	**Pellets for cats**	+p	+p	+p	+M	+	+(28,03)	+(26,36)	+	+	+	PA	PA	7	c

♦ Analyses performed according to the COFRAC accreditation

MILK POWDERS, INFANT FORMULA WITH AND WITHOUT PROBIOTICS (375 g)																		
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)							Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h			
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	**CFX**	**AriaMx**		
Extension July 2015	**2326**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(27,14)	+(25,63)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2327**	**Poudre de lait 1/2 écrémé**	**Half skimmed milk powder**	+p	+p	+p	+p	+	+(30,98)	+(29,06)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2435**	**Poudre de lait écrémé**	**Skimmed milk powder**	+M	white colonies	-	white colonies	+	+(37,42)	+(34,72)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2439**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(35,82)	+(36,84)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2620**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(31,80)	+(30,39)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2621**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(26,30)	(24,98)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2813**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(27,07)	+(25,42)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2814**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(26,30)	+(24,26)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2815**	**Poudre de lait 1/2 écrémé**	**Half skimmed milk powder**	+p	+p	+p	+p	+	+(23,11)	+(22,48)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2817**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(24,89)	+(24,56)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2818**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p(H2s-)	+p	+p(H2s-)	+p	+	+(23,71)	+(22,25)	+	+	+	**PA**	**PA**	8	a
Extension July 2015	**2237**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(32,12)	+(29,39)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2238**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(25,48)	+(23,78)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2239**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(21,48)	+(20,39)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2240**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(21,17)	+(19,75)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2323**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(20,37)	+(17,80)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2324**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(19,11)	+(18,22)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2622**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(27,81)	+(25,27)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2623**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(27,07)	+(25,79)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2624**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(22,71)	+(21,33)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2625**	**Poudre de lait infantile**	**Infant formula milk powder**	+p	+p	+p	+p	+	+(31,50)	+(29,60)	+	+	+	**PA**	**PA**	8	b
Extension July 2015	**2236**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (1,8.10^7/g)**	+p	+p	+p	+p	+	+(26,49)	+(24,32)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2241**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^5/g)**	st	st	st	st	-	-	+(38,70)	-(x5MSRV)	-	-	**NA**	**PPNA**	8	c
Extension July 2015	**2318**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^5/g)**	+p	+p	+p	+p	+	+(29,63)	+(27,97)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2319**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^5/g)**	+p	+p	+p	+p	+	+(28,02)	+(26,68)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2320**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (2,4.10^5/g)**	+p	+p	+p	+p	+	+(35,29)	+(34,40)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2429**	**Poudre de lait infantile avec probiotiques 1ier âge**	**Infant formula milk powder with probiotics (6,2.10^6/g)**	+p	white colonies	+p	white colonies	+	+(25,30)	+(23,55)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2626**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (1,4.10^6/g)**	+p	+p	+p	+p	+	+(40,13)	-	- (x5 MSRV-:)	-	-	**PPND**	**ND**	8	c
Extension July 2015	**2627**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics (8,0.10^5/g)**	+p	+p	+p	+p	+	+(25,13)	+(23,60)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2820**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 1,0 10^6 /g)**	+p	+p	+p	+p	+	+(33,68)	+(33,70)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2821**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 2,2 10^6 /g)**	+p	+p	+p	+p	+	+(21,25)	+(20,45)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2822**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 2,0 10^5/g)**	+m	+m	+m	+M	+	+(33,95)	+(32,37)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2823**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 5,9 10^6/g)**	+p	+p	+p	+p	+	+(28,08)	+(26,72)	+	+	+	**PA**	**PA**	8	c
Extension July 2015	**2824**	**Poudre de lait infantile avec probiotiques**	**Infant formula milk powder with probiotics 7,3 10^6/g)**	+p(H2s-)	+p	+p(H2s-)	+p	+	+(37,40)	+(33,97)	+	+	+	**PA**	**PA**	8	c

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PRODUCTION ENVIRONMENTAL SAMPLES																			
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)							Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h			
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	CFX	AriaMx		
Extension May 2015	**1131**	**Eau de process pâtisserie**	**Process water (pastry industry)**	+p	+p	+p	+p	+	+(19,12)	+(19,29)	+	+	+	**PA**	**PA**	9	a
Extension May 2015	**1132**	**Eau de process pâtisserie**	**Process water (pastry industry)**	+p	+p	+p	+p	+	+(18,69)	+(19,30)	+	+	+	**PA**	**PA**	9	a
Extension May 2015	**1141**	**Eau de rinçage bac porc**	**Rinsing water (meat industry)**	+p	+p	+M	+p	+	+(23,15)	+(23,64)	+	+	+	**PA**	**PA**	9	a
Extension May 2015	**1142**	**Eau de rinçage bac gras bardière porc**	**Rinsing water (meat industry)**	+p	+p	+M	+p	+	+(23,15)	+(23,45)	+	+	+	**PA**	**PA**	9	a
Extension May 2015	**1279**	**Eau de process (bœuf)**	**Process water (beef)**	+p	+p	+p	+p	+	+(21,29)	+(24,42)	+	+	+	**PA**	**PA**	9	a
Extension May 2015	**1280**	**Eau de process (porc)**	**Process water (pork)**	+p	+p	+p	+p	+	+(19,47)	+(23,48)	+	+	+	**PA**	**PA**	9	a
Extension May 2015	**1685**	**Eau de rinçage porc**	**Rinse water (pork)**	+p	+p	+p	+p	+	+(19,06)	+(18,68)	+	+	+	**PA**	**PA**	9	a
Extension May 2015	1695	Eau de process madeleine	Process water	st	st	st	st	-	-	-	-	-	-	**NA**	**NA**	9	a
Extension May 2015	**1881**	**Eau de process (bovin)**	**Process water (beef)**	+p	+p	+p	+p	+	+(19,73)	+(18,69)	+	+	+	**PA**	**PA**	9	a
Extension May 2015	**1882**	**Eau de rinçage bac découpe viande (bovin)**	**Rinse water (beef)**	+p	+p	+p	+p	+	+(20,78)	+(19,22)	+	+	+	**PA**	**PA**	9	a
Extension May 2015	1883	Eau de process (industrie volaille)	Process water (poultry)	-	-	-	-	-	-	-		-	-	**NA**	**NA**	9	a
Extension May 2015	**1688**	**Poussières laitières atelier**	**Dusts (dairy)**	+p	+p	+p	+p	+	+(34,20)	+(33,90)	+	+	+	**PA**	**PA**	9	b
Extension May 2015	**1689**	**Poussières laitières atelier**	**Dusts (dairy)**	+1/2	+1/2	+p	+p	+	+(29,41)	+(28,67)	+	+	+	**PA**	**PA**	9	b
Extension May 2015	**1874**	**Poussières aspirateur**	**Dusts (dairy)**	+M	+M	+1/2	+M	+	+(28,63)	+(27,00)	+	+	+	**PA**	**PA**	9	b
Extension May 2015	**1875**	**Poussières laitières atelier**	**Dusts (dairy)**	st	st	st	st	-	-(41,75)	-		-	-	**NA**	**NA**	9	b
Extension May 2015	**1876**	**Lingette poussières bac stockage poudre de lait**	**Wipe dusts (dairy)**	+m	+m	+1/2	+M	+	+(31,06)	+(28,82)	+	+	+	**PA**	**PA**	9	b
Extension May 2015	**1877**	**Lingette poussières étagère stockage poudre de lait**	**Wipe dusts (dairy)**	+m	+m	+M	+M	+	+(29,44)	+(26,77)	+	+	+	**PA**	**PA**	9	b
Extension May 2015	**1879**	**Lingette poussières étagère stockage poudre de lait**	**Wipe dusts (dairy)**	+M	+1/2	+p	+p	+	+(24,79)	+(22,62)	+	+	+	**PA**	**PA**	9	b
Extension May 2015	**1880**	**Poussières laitières salle stockage poudre de lait**	**Dusts (dairy)**	+p	+p	+p	+p	+	+(23,68)	+(21,85)	+	+	+	**PA**	**PA**	9	b
Extension May 2015	**1123**	**Chiffonnette desserte madeleine avant nettoyage**	**Wipe before cleaning(Pastry industry)**	+M	+p	+M	+p	+	+(20,10)	+(21,27)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1124**	**Chiffonnette batteur avant nettoyage**	**Wipe before cleaning(Pastry industry)**	+p	+p	+p	+p	+	+(21,18)	+(22,48)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1125**	**Chiffonnette plan de travail avant nettoyage**	**Wipe before cleaning(Pastry industry)**	+p	+p	+p	+p	+	+(18,45)	+(19,26)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1126**	**Chiffonnette balance avant nettoyage**	**Wipe before cleaning(Pastry industry)**	+p	+p	+p	+p	+	+(16,51)	+(20,93)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1127**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning(Pastry industry)**	+p	+p	+p	+p	+	+(18,98)	+(20,97)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1128**	**Chiffonnette balance après nettoyage**	**Wipe after cleaning(Pastry industry)**	+p	+p	+p	+p	+	+(17,51)	+(19,39)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1129**	**Chiffonnetteplaque de cuisson après nettoyage**	**Wipe after cleaning(Pastry industry)**	+p	+p	+p	+p	+	+(20,51)	+(19,84)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1130**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning(Pastry industry)**	+p	+p	+p	+p	+	+(19,82)	+(19,29)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1133**	**Chiffonnette couteau avant nettoyage (viande)**	**Wipe before cleaning(Meat industry))**	+1/2	+M	+M	+p	+	+(23,24)	+(24,65)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1134**	**Chiffonnette planche à découper avant nettoyage (viande)**	**Wipe before cleaning(Meat industry))**	+M	+p	+1/2	+p	+	+(25,44)	+(27,04)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1135**	**Chiffonnette couteau avant nettoyage (viande)**	**Wipe before cleaning(Meat industry))**	+M	+p	+m	+m	+	+(30,96)	+(31,73)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1136**	**Chiffonnette planche à découper avant nettoyage (viande)**	**Wipe before cleaning(Meat industry))**	+m	+1/2	+1/2	+M	+	+(30,15)	+(30,35)	+	+	+	**PA**	**PA**	9	c

♦ Analyses performed according to the COFRAC accreditation

PRODUCTION ENVIRONMENTAL SAMPLES																				
Date of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method BAC*Gene Salmonella* spp. (after enrichment broth storage for 72h at 5°C ± 3°C)								Category	Type
				RVS		MKTTn		Final result	PCR result (Ct value)		Confirmatory tests	Final result		Agreement 72h				
				XLD	ASAP	XLD	ASAP		CFX	AriaMx		CFX	AriaMx	**CFX**	**AriaMx**			
Extension May 2015	**1137**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning(Meat industry))**	+p	+p	+p	+p	+	+(20,71)	+(19,73)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1138**	**Chiffonnette planche à découper après nettoyage (viande)**	**Wipe after cleaning(Meat industry))**	+p	+p	+p	+p	+	+(22,77)	+(20,22)	+	+	+	**PA**	**PA**	9	c
Extension May 2015	**1139**	**Chiffonnette plan de travail après nettoyage**	**Wipe after cleaning(Meat industry))**	+p	+p	+p	+p	+	+(19,98)	+(18,15)	+	+	+	**PA**	**PA**	9	c

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦					Alternative method: BAC*Gene Salmonella* spp																						
									Protocol (enrichment broth) ISO 6887	After enrichment broth storage for 72h at 5°C ± 3°C																				
				RVS		MKTTn		Final result		PCR result (Ct value)						Confirmatory tests							BAC*Gene* evaluation sheet				Category	Type
										BAC*Gene* evaluation sheet (Version 2)						RVS/XLD		RVS/ASAP		MKKTn/ XLD	MKKTn/ ASAP	All confirmatory tests	Bio-Rad CFX96 Touch™ Deep Well - 72h		AriaMx 72h			
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx																
				XLD	ASAP	XLD	ASAP			*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Result (Typical colonies)		Final result	Agree-ment	Final result	Agree-ment		
2021	**4581**	**Lait pasteurisé demi-écrémé**	**Pasteurised semi-skimmed milk**	+M	+m (white colonies)	+m	+m (white colonies)	+	Pre-warmed BPW	+33,85	valid	+	+29,99	valid	+	+M	+	+M (white colonies)	+	+m	+m (white colonies)	+	+	**PA**	+	**PA**	10	a
2021	**4582**	**Lait frais pasteurisé demi-écrémé**	**Fresh pasteurised semi-skimmed milk**	+p	+p	+p	+p	+	Pre-warmed BPW	+19,31	valid	+	+15,09	valid	+	+p	+	+p	+	+M	+p	+	+	**PA**	+	**PA**	10	a
2021	**4585**	**Fromage de chèvre au lait pasteurisé (23%MG)**	**Pasteurised goat milk cheese (23% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+23,38	valid	+	+18,42	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	a
2021	**4587**	**Petit Brie au lait pasteurisé (30%MG)**	**Pasteurised milk cheese (Brie) (30% FL)**	+m	+m (white colonies)	+M	+m (white colonies)	+	Pre-warmed BPW + Tween 80 (5g/L)	+22,05	valid	+	+18,98	valid	+	+m	+	+m (white colonies)	+	+M	+M (white colonies)	+	+	**PA**	+	**PA**	10	a
2021	**4588**	**Riz au lait**	**Rice pudding**	+p	+p	+p	+p	+	Pre-warmed BPW	+21,31	valid	+	+17,85	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	a
2021	**4589**	**Semoule au lait à la vanille**	**Vanilla milk semolina**	+p	+p	+p	+p	+	Pre-warmed BPW	+30,07	valid	+	+24,06	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	a
2021	**4590**	**Panna cotta et son coulis à la mangue et au fruit de la passion**	**Panna cotta**	+p	+m (white colonies)	+p	+m (white colonies)	+	Pre-warmed BPW	+32,82	valid	+	+28,90	valid	+	+p	+	+p (white colonies)	+	+p	+p (white colonies)	+	+	**PA**	+	**PA**	10	a
2021	**4798**	**Fromage de chèvre pasteurisé (22% MG)**	**Pasteurised goat milk cheese (22% FL)**	+1/2	+1/2	+M	+M	+	Pre-warmed BPW + Tween 80 (5g/L)	+23,25	valid	+	+20,45	valid	+	+M	+	+M	+	+M	+p	+	+	**PA**	+	**PA**	10	a
2021	**5261**	**Boisson à base de lait pasteurisé, saveur chocolat (2,2% MG)**	**Pasteurized milk-based drink, flavor cocoa (2,2% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+21,92	valid	+	Q/+25,62*	Invalid/ Invalid*	i/+*	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	a
2021	**5262**	**Petit Brie au lait pasteurisé (30% MG)**	**Pasteurised milk cheese (30%FL)**	+M	+M	+M	+M	+	Pre-warmed BPW + Tween 80 (5g/L)	+25,95	valid	+	+24,60	valid	+	+M	+	+M	+	+M	+M	+	+	**PA**	+	**PA**	10	a
2021	**5263**	**Crème fraiche épaisse (30% MG)**	**Pasteurised whole thick cream (30% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+39,94	Invalid/ valid	-	+36,51	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	a
2021	**5264**	**Crème fraiche entière (30% MG)**	**Pasteurised whole cream (30% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	-/-/-	valid	-	-/-/+38,48	valid/ valid/ valid	-/-/+	st	/	st	/	st	st	-	-	**ND**	-	**ND**	10	a

♦ Analyses performed according to the COFRAC accreditation

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦					Alternative method: BAC*Gene Salmonella* spp																			Category	Type
										After enrichment broth storage for 72h at 5°C ± 3°C																				
				RVS		MKTTn				PCR result (Ct value)						Confirmatory tests							BAC*Gene* evaluation sheet						
										BAC*Gene* evaluation sheet (Version 2)						RVS/XLD		RVS/ASAP		MKKTn/ XLD	MKKTn/ ASAP	All confirmatory tests	Bio-Rad CFX96 Touch™ Deep Well - 72h		AriaMx 72h			
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx																
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Result (Typical colonies)		Final result	Agree-ment	Final result	Agree-ment		
2021	**5265**	**Crème fraiche entière (30% MG)**	**Pasteurised whole cream (30% FL)**	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	-/i/-/-	valid	-	-	valid	-	st	/	st	/	st	st	-	-	**NA**	-	**NA**	10	a
2021	**4661**	**Poudre de lait écrémé (0,8% MG)**	**Skimmed milk powder (0,8% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+23,36	valid	+	+23,63	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**4662**	**Poudre de lait écrémé (0,8% MG)**	**Skimmed milk powder (0,8% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+27,77	valid	+	+28,29	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**4663**	**Poudre de lait demi-écrémé (14% MG)**	**Semi-skimmed milk powder (14% FL)**	st	st	st	st	-	Pre-warmed BPW	-	valid	-	-	valid	-	st	/	st	/	st	st	-	-	**NA**	-	**NA**	10	b
2021	**4664**	**Poudre de lait demi-écrémé (14% MG)**	**Semi-skimmed milk powder (14% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+32,15	valid	+	+30,73	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**4665**	**Poudre de lait entier (26% MG)**	**Whole milk powder (26% FL)**	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	/	st	/	st	st	-	-	**NA**	-	**NA**	10	b
2021	**4666**	**Poudre de lait infantile, 3e âge (18,7% MG)**	**Infant formula, stage 3 (18,7% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+37,39	valid	+	+36,58	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**4667**	**Poudre de lait infantile, 2e âge (22% MG)**	**Infant formula, stage 2 (22% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+18,18	valid	+	+19,09	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**4668**	**Poudre de lait infantile, 2e âge (23,6% MG)**	**Infant formula, stage 2 (23,6% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+22,84	valid	+	+26,29	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**4669**	**Poudre de lait infantile, lait de suite (22,9% MG)**	**Infant formula, follow up milk (22,9% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW + Tween 80 (5g/L)	+33,61	valid	+	+33,84	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**4670**	**Poudre de lait infantile, bio (26% MG)**	**Organic infant formula (26% FL)**	st	st	st	st	-	Pre-warmed BPW + Tween 80 (5g/L)	-	valid	-	-	valid	-	st	/	st	/	st	st	-	-	**NA**	-	**NA**	10	b
2021	**5404**	**Poudre de lait infantile 1er âge de 0 à 6 mois (24%MG)**	**Infant formula, stage 1, 0-6 months (24% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+21,28	valid	+	+22,85	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**5405**	**Poudre de lait infantile bio, lait de suite 2e âge après 6 mois (23,8% MG)**	**Organic infant formula, stage 2, 6 months (23,8% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+18,88	valid	+	+21,60	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦					Alternative method: BAC*Gene Salmonella* spp																					Category	Type
									Protocol (enrichment broth) ISO 6887	After enrichment broth storage for 72h at 5°C ± 3°C														BAC*Gene* evaluation sheet					
										PCR result (Ct value)						Confirmatory tests							BAC*Gene* evaluation sheet					
				RVS		MKTTn		Final result		BAC*Gene* evaluation sheet (Version 2)						RVS/XLD		RVS/ASAP		MKKTn/ XLD	MKKTn/ ASAP	All confirmatory tests	Bio-Rad CFX96 Touch™ Deep Well - 72h		AriaMx 72h			
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx																
				XLD	ASAP	XLD	ASAP			*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Result (Typical colonies)		Final result	Agree-ment	Final result	Agree-ment				
2021	**5406**	**Poudre de lait infantile bio 2e âge, 6-12 mois (22,9% MG)**	**Organic infant formula, stage 2, 6-12 months (22,9% FL)**	+M	+p	+M	+p	+	Pre-warmed BPW	+17,36	valid	+	+17,78	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**5407**	**Poudre de lait entier (26% MG)**	**Whole milk powder (26% FL)**	+p	+p	+p	+p	+	Pre-warmed BPW	+20,26	valid	+	+20,64	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	b
2021	**4851**	**Poudre de lait infantile avec probiotiques 2e âge (*B. lactis* 8.10^5 UFC/g) (23,6% MG)**	**Infant formula with probiotics stage 2 (*B. lactis* 8.10^5 CFU/g) (23,6% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+20,53	valid	+	+17,22	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	c
2021	**4852**	**Poudre de lait infantile avec probiotiques 1er âge (*B. lactis* 6.10^6 UFC/g) (28,2% MG)**	**Infant formula with probiotics stage 1 (*B. lactis* 6.10^6 CFU/g) (28,2% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+20,93	valid	+	+18,18	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	c
2021	**4853**	**Poudre de lait infantile avec probiotiques 2e âge (*Bifido-bacterium infantis* $1,2.10^6$ UFC/g) (22% MG)**	**Infant formula with probiotics stage 2 (*Bifidobacterium infantis* $1,2.10^6$ CFU/g) (22% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+30,03	valid	+	+27,60	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	c
2021	**5409**	**Poudre de lait infantile avec probiotiques 1er âge de 0 à 6 mois (*B.* lactis 3.10^3 UFC/g) (23,5% MG)**	**Infant formula with probiotics stage 1, 0-6 months (*B. lactis* 3.10^3 CFU/g) (23,5% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+18,58	valid	+	+19,04	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	c
2021	**5410**	**Poudre de lait infantile avec probiotiques 1er âge de 0 à 6mois (*Bifidobacterium* lactis 4.10^3 UFC/g) (24% MG)**	**Infant formula with probiotics stage 1, 0-6 months (*B. lactis* 4.10^3 CFU/g) (24% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+16,68	valid	+	+20,53	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	c
2021	**5411**	**Poudre de lait infantile avec probiotique 2ème âge, de 6 à 12 mois (*Bifidobacterium* lactis 4.10^4 UFC/g) (26% MG)**	**Infant formula with probiotics stage 2, 6-12 months (*B. lactis* 4.10^4 CFU/g) (26% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+23,83	valid	+	+20,44	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	c

HEAT-PROCESSED MILK AND DAIRY PRODUCTS (375 g, PR*Eraser*)																																
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦					Alternative method: BAC*Gene Salmonella* spp																						Category	Type
										After enrichment broth storage for 72h at 5°C ± 3°C																						
				RVS		MKTTn				PCR result (Ct value)						Confirmatory tests							BAC*Gene* evaluation sheet							
										BAC*Gene* evaluation sheet (Version 2)						RVS/XLD		RVS/ASAP		MKKTn/ XLD	MKKTn/ ASAP	All confirmatory tests	Bio-Rad CFX96 Touch™ Deep Well - 72h		AriaMx 72h			
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx																	
				XLD	ASAP	XLD	ASAP	Final result	Protocol (enrichment broth) ISO 6887	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Result (Typical colonies)		Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**5412**	**Poudre de lait infantile avec probiotiques 2e âge, dès 6 mois (*Bifidobacterium* infantis 2.10² UFC/g) (22% MG)**	**Infant formula with probiotics stage 2, 6 months (*B. infantis* 2.10² CFU/g) (22% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+29,14	valid	+	+22,48	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	c
2021	**5413**	**Poudre de lait infantile avec probiotiques 2ème âge, dès 6 mois (*L.*reuteri DSM 17938 9.10⁶ UFC/g) (24,2% MG)**	**Infant formula with probiotics stage 2, 6 months (*L. reuteri DSM17938* 9.10⁶ CFU/g) (24,2% FL)**	+p	+p	+p	+p	+	Pre-warmed 2X BPW + Tween 80 (5g/L)	+18,76	valid	+	+17,31	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	10	c

PRODUCTION ENVIRONMENTAL SAMPLES (PR*Eraser*)																																
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦					Alternative method: BAC*Gene Salmonella* spp																						Category	Type
									Protocol (enrichment broth) ISO 6887	After enrichment broth storage for 72h at 5°C ± 3°C																					
				RVS		MKTTn		Final result		PCR result (Ct value)						Confirmatory tests							BAC*Gene* evaluation sheet							
										BAC*Gene* evaluation sheet (Version 2)						RVS/XLD		RVS/ASAP		MKKTn/ XLD	MKKTn/ ASAP	All confirmatory tests	Bio-Rad CFX96 Touch™ Deep Well - 72h		AriaMx 72h			
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx																	
				XLD	ASAP	XLD	ASAP			*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Result (Typical colonies)		Final result	**Agree-ment**	Final result	**Agree-ment**		
2021	**5028**	**Lingette trou d'homme Ce1 avant nettoyage n°45 (industrie de produits laitiers)**	**Wipe n°45, before cleaning (dairy products industry)**	+p	+p	+p	+p	+	BPW	+30,48	Invalid	+	+27,21	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	a
2021	**5030**	**Lingette trou d'homme Ce1 après nettoyage (industrie de produits laitiers)**	**Wipe after cleaning (dairy products industry)**	+p	+p	+p	+p	+	BPW	+21,88	valid	+	+21,10	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	a
2021	**5031**	**Lingette sol zone food 1 après nettoyage n°48 (industrie de produits laitiers)**	**Wipe n°48, food area, after cleaning (dairy products industry)**	+p (H2S-)	+p	+p (H2S-)	+p	+	BPW	+19,15	valid	+	+19,31	valid	+	+p (H2S-)	+	+p	+	+p (H2S-)	+p	+	+	**PA**	+	**PA**	11	a
2021	**5032**	**Lingette n°27, avant nettoyage (industrie de produits laitiers)**	**Wipe n°27, before cleaning (dairy products industry)**	+p	+p	+p	+p	+	BPW	+18,60	valid	+	+18,47	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	a
2021	**5033**	**Lingette n°8, avant nettoyage (industrie de produits laitiers)**	**Wipe n°8, before cleaning (dairy products industry)**	+p	+p	+p	+p	+	BPW	+18,72	valid	+	+18,24	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	a
2021	**5034**	**Lingette n°28, avant nettoyage (industrie de produits laitiers)**	**Wipe n°28, before cleaning (dairy products industry)**	+p (H2S-)	+p	+p (H2S-)	+p	+	BPW	+18,25	valid	+	+17,26	valid	+	+p (H2S-)	+	+p	+	+p (H2S-)	+p	+	+	**PA**	+	**PA**	11	a
2021	**5933**	**Ecouvillon n°62 avant nettoyage (industrie de biscuit et chocolat)**	**Swab, n°62, before cleaning (Bakery and chocolate industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	/	st	/	st	st	-	-	**NA**	-	**NA**	11	a
2021	**5934**	**Eponge plan de travail, avant nettoyage n°24 (industrie de biscuit et chocolat)**	**Sponge n°24, working area, before cleaning (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+22,84	valid	+	+20,74	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	a
2021	**5935**	**Eponge plan de travail, avant nettoyage n°25 (industrie de biscuit et chocolat)**	**Sponge n°25, working area, before cleaning (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+24,93	valid	+	+23,37	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	a

♦ Analyses performed according to the COFRAC accreditation

PRODUCTION ENVIRONMENTAL SAMPLES (PR*Eraser*)																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦					Alternative method: BAC*Gene Salmonella* spp																					
										After enrichment broth storage for 72h at 5°C ± 3°C																				
				RVS		MKTTn		Final result	Protocol (enrichment broth) ISO 6887	PCR result (Ct value)						Confirmatory tests								BAC*Gene* evaluation sheet					
										BAC*Gene* evaluation sheet (Version 2)						RVS/XLD		RVS/ASAP		MKKTn/ XLD	MKKTn/ ASAP	All confirmatory tests	Bio-Rad CFX96 Touch™ Deep Well - 72h		AriaMx 72h		Category	Type
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx																
				XLD	ASAP	XLD	ASAP			*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Result (Typical colonies)		Final result	Agree-ment	Final result	Agree-ment		
2021	**5936**	**Eponge plan de travail, avant nettoyage n°26 (industrie de biscuit et chocolat)**	**Sponge n°26, working area, before cleaning (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+22,01	valid	+	+20,88	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	a
2021	**5938**	**Lingette plan de travail, avant nettoyage n°67 (industrie de biscuit et chocolat)**	**Wipe n°67, working area, before cleaning (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+21,54	valid	+	+20,14	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	a
2021	**5035**	**Déchet viande 1 (industrie de produits carnés)**	**Meat product waste (meat products industry)**	+M	+m	+M	+M	+	BPW	+27,58	valid	+	+18,31	valid	+	+M	+	+M	+	+M	+M	+	+	**PA**	+	**PA**	11	b
2021	**5036**	**Déchet viande 2 (industrie de produits carnés)**	**Meat product waste (meat products industry)**	+M	+m	+M	+M	+	BPW	+22,04	valid	+	+21,99	valid	+	+M	+	+M	+	+M	+M	+	+	**PA**	+	**PA**	11	b
2021	**5037**	**Déchet viande 3 (industrie de produits carnés)**	**Meat product waste (meat products industry)**	+m	+m	+M	+M	+	BPW	+24,38	valid	+	+23,24	valid	+	+m	+	+M	+	+M	+M	+	+	**PA**	+	**PA**	11	b
2021	**5727**	**Poussière P51 (industrie de produits laitiers)**	**Vacuum dusts P51 (Dairy products industry)**	+p	+p	+p	+p	+	BPW	+22,52	valid	+	+21,97	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	b
2021	**5728**	**Poussière CE1 (industrie de produits laitiers)**	**Vacuum dusts CE1 (Dairy products industry)**	+p	+p	+p	+p	+	BPW	+23,59	valid	+	+22,26	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	b
2021	**5729**	**Poussière E223 (industrie de produits laitiers)**	**Vacuum dusts E223 (Dairy products industry)**	+p (H2S-)	+p	+p (H2S-)	+p	+	BPW	+30,06	valid	+	+28,69	valid	+	+M (H2S-)	+	+M	+	+p (H2S-)	+p	+	+	**PA**	+	**PA**	11	b
2021	**5730**	**Poussière A32 (industrie de produits laitiers)**	**Vacuum dusts A32 (Dairy products industry)**	-	+m	-	+m	+	BPW	+34,42	valid	+	+32,37	valid	+	-	+	+m	+	-	+1/2	+	+	**PA**	+	**PA**	11	b
2021	**5731**	**Poussière E231 (industrie de produits laitiers)**	**Vacuum dusts E231 (Dairy products industry)**	+M	+1/2	+p	+p	+	BPW	+26,76	valid	+	+23,88	valid	+	+M	+	+M	+	+p	+p	+	+	**PA**	+	**PA**	11	b
2021	**5942**	**Déchet knacks (production de knackis)**	**Knack residue (knack production)**	+p	+p	+p	+p	+	BPW	+21,78	valid	+	+19,66	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	b
2021	**6334**	**Déchet crème glacée (production crème glacée)**	**Residues ice cream (ice cream production)**	+1/2	+M	+1/2	+m	+	BPW	+28,26	valid	+	+26,72	valid	+	+M	+	+M	+	+M	+m	+	+	**PA**	+	**PA**	11	b
2021	**6335**	**Déchet liche de dinde (industrie de produits carnés)**	**Residues meat products (meat product industry)**	+M	+M	+M	+M	+	BPW	+26,72	valid	+	+25,20	valid	+	+M	+	+M	+	+M	+p	+	+	**PA**	+	**PA**	11	b
2021	**5038**	**Eau de process, non osmosée n°4 (industrie de produits laitiers)**	**Process water, not osmosis water n°4 (dairy products industry)**	+p	+p	+p	+p	+	BPW	+20,61	valid	+	+19,82	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c

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									Protocol (enrichment broth) ISO 6887	After enrichment broth storage for 72h at 5°C ± 3°C															BAC*Gene* evaluation sheet					
				RVS		MKTTn		Final result		PCR result (Ct value)						Confirmatory tests							BAC*Gene* evaluation sheet							
										BAC*Gene* evaluation sheet (Version 2)						RVS/XLD		RVS/ASAP		MKKTn/ XLD	MKKTn/ ASAP	All confirmatory tests	Bio-Rad CFX96 Touch™ Deep Well - 72h		AriaMx 72h			
										Bio-Rad CFX96 Touch™ Deep Well			AriaMx																	
				XLD	ASAP	XLD	ASAP			*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Oxoid™ Salmonella Latex test	Result (Typical colonies)	Result (Typical colonies)		Final result	Agree-ment	Final result	Agree-ment				
2021	**5039**	**Eau de process, osmosée n°3 (industrie de produits laitiers)**	**Process water, osmosis water n°3 (dairy products industry)**	+p	+p	+p	+p	+	BPW	+18,92	valid	+	+17,97	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c
2021	**5040**	**Eau de rinçage pasto lait (industrie de produits laitiers)**	**Rinse water, milk pasteurised (dairy products industry)**	+p	+p	+p	+p	+	BPW	+18,65	Invalid	+	+18,73	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c
2021	**5041**	**Eau de rinçage jambon volaille (production jambon volaille)**	**Rinse water (poultry ham production)**	+p	+p	+p	+p	+	BPW	+18,22	valid	+	+18,78	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c
2021	**5943**	**Eau de rinçage, plan de travail n°67 (industrie de biscuit et chocolat)**	**Rinse water n°67 , working area (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+22,46	valid	+	+20,17	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c
2021	**5944**	**Eau de rinçage, plan de travail n°68 (industrie de biscuit et chocolat)**	**Rinse water n°68 , working area (Bakery and chocolate industry)**	+p	+p	+p	+p	+	BPW	+21,98	valid	+	+20,26	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c
2021	**5946**	**Eau de rinçage (production de glace)**	**Rinse water (ice cream production)**	+M	+M	+p	+p	+	BPW	+36,34	valid	+	+33,76	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c
2021	**5947**	**Eau de process tank 1 (industrie de produits laitiers)**	**Process water, bac 1 (milk products industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	/	st	/	st	st	-	-	**NA**	-	**NA**	11	c
2021	**5948**	**Eau de process tank NEP (industrie de produits laitiers)**	**Process water, bac NEP (milk products industry)**	+p	+p	+p	+p	+	BPW	+19,87	valid	+	+18,63	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c
2021	**6338**	**Eau de process sauté de dinde plan de travail (production produits carnés)**	**Process water, poultry meat, working plan, bowl (meat products industry)**	+M	+p	+M	+p	+	BPW	+24,05	valid	+	+22,53	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c
2021	**6342**	**Eau de lavage de mélangeuse viande de volaille VSM (industrie de produits carnés)**	**Rinse water, poultry meat mixer (meat products industry)**	+M	+p	+p	+p	+	BPW	+21,50	valid	+	+19,50	valid	+	+p	+	+p	+	+p	+p	+	+	**PA**	+	**PA**	11	c
2021	**6343**	**Eau fin de lavage sortie evapo lait (industrie de produits laitiers)**	**Rinse water, milk instrument (dairy products industry)**	st	st	st	st	-	BPW	-	valid	-	-	valid	-	st	-	st	-	st	st	-	-	**NA**	-	**NA**	11	c

Appendix 5 – Relative level of detection study: raw data

Matrix : Ground beef
Strain : *Salmonella* Typhimurium A00C060

Aerobic mesophilic flora: 350 CFU/g

N° sample	Level	Contamination level-(cfu/sample)-MPN determination	Alternative method: ISO 6579♦					Number positive samples/Total	Alternative method: BAC*Gene Salmonella* spp.				Number positive samples/Total
			RVS broth		MKTTn broth		Final result		PCR result CFX96	PCR result AriaMx	Confirmation result	Final result	
			XLD	ASAP	-	ASAP							
3497	0	/	-	-	-	-	-	0/5	-	-	-	-	0/5
3498			-	-	-	-	-		-	-	-	-	
3499			-	-	-	-	-		-	-	-	-	
3500			-	-	-	-	-		-	-	-	-	
3501			-	-	-	-	-		-	-	-	-	
3502	Low	0,8	+(1)	+m	+m	+m	+	9/20	+(31.51)	+(33.05)	+	+	9/20
3503			-	-	-	-	-		-	-	-	-	
3504			-	-	-	-	-		-	-	-	-	
3505			-	-	-	-	-		-	-	-	-	
3506			-	+m	+m	+m	+		+(33.55)	+(33.16)	+ (RVS/ASAP)	+	
3507			-	+M	+M	+M	+		+(32.13)	+(33.11)	+ (RVS/ASAP)	+	
3508			-	-	-	-	-		-	-	-	-	
3509			-	+m	+m	+m	+		+(35.51)	+(35.46)	+ (RVS/ASAP)	+	
3510			+m	+1/2	+M	+M	+		+(34.57)	+(33.58)	+	+	
3511			+M	+M	+M	+M	+		+(28.09)	+(27.96)	+	+	
3512			-	-	-	-	-		-	-	-	-	
3513			-	-	-	-	-		-	-	-	-	
3514			-	-	-	-	-		-	-	-	-	
3515			-	-	-	-	-		-	-	-	-	
3516			+m	+m	+m	+m	+		+(30.49)	+(29.69)	+	+	
3517			-	-	-	-	-		-	-	-	-	
3518			-	-	-	-	-		-	-	-	-	
3519			-	-	-	-	-		-	-	-	-	
3520			+m	+M	+M	+M	+		+(28.76)	+(28.79)	+	+	
3521			+M	+M	+M	+M	+		+(27.75)	+(28.58)	+	+	
3522	High	2,7	+m	+M	+M	+M	+	5/5	+(31.62)	+(30.36)	+	+	5/5
3523			+m	+M	+M	+M	+		+(27.91)	+(27.31)	+	+	
3524			+M	+M	+M	+M	+		+(27.74)	+(27.26)	+	+	
3525			+m	+M	+M	+M	+		+(31.40)	+(30.90)	+	+	
3526			+M	+M	+M	+M	+		+(29.16)	+(28.67)	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Liquid egg product
Strain : *Salmonella* Enteritidis Ad638

Aerobic mesophilic flora: 30 CFU/g

N° sample	Level	Contamination level-(cfu/sample)-MPN detemrination	Alternative method: ISO 6579♦					Number positive samples/Total	Alternative method: BAC*Gene Salmonella* spp.				Number positive samples/Total
			RVS broth		MKTTn broth		Final result		PCR result CFX96	PCR result AriaMx	Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP							
4016	0	/	st	st	st	st	-	0/5	-	-	-	-	0/5
4017			st	st	st	st	-		-	-	-	-	
4018			st	st	st	st	-		-	-	-	-	
4019			st	st	st	st	-		-	-	-	-	
4020			st	st	st	st	-		-	-	-	-	
4021	Low	0,9	st	st	st	st	-	12/20	-	-	-	-	12/20
4022			st	st	st	st	-		-	-	-	-	
4023			st	st	st	st	-		-	-	-	-	
4024			st	st	st	st	-		-	-	-	-	
4025			+p	+p	+p	+p	+		+(23.47)	+(22.14)	+	+	
4026			+p	+p	+p	+p	+		+(23.68)	+(22.67)	+	+	
4027			+p	+p	+p	+p	+		+(24.54)	+(23.78)	+	+	
4028			st	st	st	st	-		-	-	-	-	
4029			+p	+p	+p	+p	+		+(24.93)	+(24.61)	+	+	
4030			st	st	st	st	-		-	-	-	-	
4031			+p	+p	+p	+p	+		+(23.59)	+(22.37)	+	+	
4032			st	st	st	st	-		-	-	-	-	
4033			+p	+p	+p	+p	+		+(23.90)	+(22.94)	+	+	
4034			st	st	st	st	-		-	-	-	-	
4035			+p	+p	+p	+p	+		+(21.98)	+(21.92)	+	+	
4036			+p	+p	+p	+p	+		+(24.48)	+(23.53)	+	+	
4037			+p	+p	+p	+p	+		+(24.35)	+(23.67)	+	+	
4038			+p	+p	+p	+p	+		+(25.02)	+(26.31)	+	+	
4039			+p	+p	+p	+p	+		+(24.06)	+(23.98)	+	+	
4040			+p	+p	+p	+p	+		+(24.33)	+(23.43)	+	+	
4041	High	2,2	st	st	st	st	-	4/5	-	-	-	-	4/5
4042			+p	+p	+p	+p	+		+(24.19)	+(23.01)	+	+	
4043			+p	+p	+p	+p	+		+(23.69)	+(22.88)	+	+	
4044			+p	+p	+p	+p	+		+(24.13)	+(23.94)	+	+	
4045			+p	+p	+p	+p	+		+(24.94)	+(25.32)	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Frozen spinach
Strain : *Salmonella* Virchow Ad1721

Aerobic mesophilic flora: 1000 CFU/g

N° sample	Level	Contamination level-(cfu/sample)-MPN determination	Alternative method: ISO 6579♦					Number positive samples/Total	Alternative method: BAC*Gene Salmonella* spp.				Number positive samples/Total
			RVS broth		MKTTn broth		Final result		PCR result CFX96	PCR result AriaMx	Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP							
4194	0	/	-	-	-	-	-	0/5	-	-	-	-	0/5
4195			-	-	-	-	-		-	-	-	-	
4196			-	-	-	-	-		-	-	-	-	
4197			-	-	-	-	-		-	-	-	-	
4198			-	-	-	-	-		-	-	-	-	
4199	Low	0,3	-	-	-	-	-	5/20	-	-	-	-	5/20
4200			-	-	-	-	-		-	-	-	-	
4201			+M	+M	+M	+M	+		+(21.03)	+(20.20)	+	+	
4202			-	-	-	-	-		-	-	-	-	
4203			-	-	-	-	-		-	-	-	-	
4204			+M	+M	+M	+M	+		+(22.43)	+(21.70)	+	+	
4205			-	-	-	-	-		-	-	-	-	
4206			-	-	-	-	-		-	-	-	-	
4207			-	-	-	-	-		-	-	-	-	
4208			-	-	-	-	-		-	-	-	-	
4209			-	-	-	-	-		-	-	-	-	
4210			-	-	-	-	-		-	-	-	-	
4211			-	-	-	-	-		-	-	-	-	
4212			-	-	-	-	-		-	-	-	-	
4213			+M	+M	+M	+M	+		+(34.69)	+(35.11)	+	+	
4214			-	-	-	-	-		-	-	-	-	
4215			+M	+M	+M	+M	+		+(23.29)	+(22.83)	+	+	
4216			-	-	-	-	-		-	-	-	-	
4217			+M	+M	+M	+M	+		+(19.72)	+(21.18)	+	+	
4218			-	-	-	-	-		-	-	-	-	
4219	High	1,2	-	-	-	-	-	4/5	-	-	-	-	4/5
4220			+M	+M	+M	+M	+		+(23.89)	+(22.28)	+	+	
4221			+M	+M	+M	+M	+		+(23.03)	+(22.56)	+	+	
4222			+M	+M	+M	+M	+		+(20.62)	+(21.81)	+	+	
4223			+M	+M	+M	+M	+		+(19.58)	+(21.61)	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Frozen fish fillet
Strain : *Salmonella* Senftenberg Ad355

Aerobic mesophilic flora: 12000 CFU/g

N° sample	Level	Contamination level-(cfu/sample)-MPN determination	Alternative method: ISO 6579♦					Number positive samples/Total	Alternative method: BAC*Gene Salmonella* spp.				Number positive samples/Total CFX96 and AriaMX
			RVS broth		MKTTn broth		Final result		PCR result CFX96	PCR result AriaMx	Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP							
4502	0	/	-	st	-	-	-	0/5	-	-	-	-	0/5
4503			st	st	-	-	-		-	-	-	-	
4504			-	-	-	-	-		-	-	-	-	
4505			-	-	-	-	-		-	-	-	-	
4506			st	st	-	-	-		-	-	-	-	
4507	Low	1,2	st	-	-	-	-	14/20	-	-	-	-	14/20
4508			+p	+p	+M	+p	+		+(22.87)	+(21.39)	+	+	
4509			-	st	-	-	-		-	-	-	-	
4510			-	-	+md (Ox +)	-	-		-	-	-	-	
4511			+p	+p	+M	+p	+		+(25.16)	+(23.03)	+	+	
4512			+M	+p	+1/2	+M	+		+(24.01)	+(22.93)	+	+	
4513			+M	+p	+M	+p	+		+(24.57)	+(23.06)	+	+	
4514			-	-	-	-	-		-	-	-	-	
4515			st	st	St	st	-		-	-	-	-	
4516			+p	+p	+M	+p	+		+(23.32)	+(21.97)	+	+	
4517			+M	+p	+M	+p	+		+(25.35)	+(23.95)	+	+	
4518			+p	+p	+M	+p	+		+(24.43)	+(22.23)	+	+	
4519			+p	+p	+p	+p	+		+(34.17)	+(33.62)	+	+	
4520			+p	+p	+m	+p	+		+(20.44)	+(19.35)	+	+	
4521			+p	+p	+p	+p	+		+(26.19)	+(24.98)	+	+	
4522			+M	+p	+M	+p	+		+(25.08)	+(24.06)	+	+	
4523			+p	+p	+M	+p	+		+(25.88)	+(24.04)	+	+	
4524			st	st	-	-	-		-	-	-	-	
4525			+p	+p	+p	+p	+		+(24.25)	+(23.92)	+	+	
4526			+p	+p	+p	+p	+		+(24.75)	+(23.46)	+	+	
4527	High	2,1	+p	+p	+p	+p	+	5/5	+(23.49)	+(22.42)	+	+	5/5
4528			+p	+p	+M	+p	+		+(23.81)	+(22.67)	+	+	
4529			+p	+p	+p	+p	+		+(23.90)	+(23.06)	+	+	
4530			+p	+p	+p	+p	+		+(24.94)	+(23.98)	+	+	
4531			+p	+p	+p	+p	+		+(23.10)	+(22.36)	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Raw milk
Strain : *Salmonella* Ohio Ad1482

Aerobic mesophilic flora :400000 CFU/g

N° sample	Level	Contamination level-(cfu/sample)-MPN determination	Alternative method: ISO 6579♦					Number positive samples/Total	Alternative method: BAC*Gene Salmonella* spp.					Number positive samples/Total CFX96 and AriaMX
			RVS broth		MKTTn broth		Final result		PCR result CFX96	PCR result AriaMx	Confirmation result	Confirmation by the refrence method (RVS and MKTTn)	Final result	
			XLD	ASAP	XLD	ASAP								
4614	0	/	-	-	-	-	-	0/5	-	-	-	-	-	0/5
4615			-	-	-	-	-		-	-	-	-	-	
4616			-	-	-	-	-		-	-	-	-	-	
4617			-	-	-	-	-		-	-	-	-	-	
4618			-	-	-	-	-		-	-	-	-	-	
4619	Low	0,4	-	-	-	-	-	5/20	-	-	-	-	-	6/20
4620			-	-	-	-	-		-	-	-	-	-	
4621			+m	+1/2	+M	+M	+		-	-	-	-	-	
4622			-	-	-	-	-		-	-	-	-	-	
4623			-	-	-	-	-		-	-	-	-	-	
4624			+m	+1/2	+M	+M	+		-	-	-	-	-	
4625			-	-	-	-	-		-	-	-	-	-	
4626			-	-	-	-	-		-	-	-	-	-	
4627			-	-	-	-	-		-	-	-	-	-	
4628			-	-	-	-	-		+(33.93)	+(34.79)	+	/	+	
4629			+m	+m	+M	+M	+		-	-	-	-	-	
4630			-	-	-	-	-		-	-	-	-	-	
4631			-	-	-	-	-		+(31.01)	+(33.19)	+	/	+	
4632			-	-	-	-	-		+(34.89)	+(33.98)	+	/	+	
4633			-	-	-	-	-		+(32.29)	+(32.68)	+	/	+	
4634			+m	+m	+M	+M	+		-	-	-	-	-	
4635			+m	+m	+M	+M	+		-	-	-	-	-	
4636			-	-	-	-	-		+(34.68)	+(35.55)	+	/	+	
4637			-	-	-	-	-		-	-	-	-	-	
4638			-	-	-	-	-		+(35.15)	+(36.91)	+	/	+	
4639	High	1,0	+m	+M	+m	+m	+	4/5	+(30.71)	+(31.37)	-	-	-	4/5
4640			-	-	-	-	-		+(37.91)	+(37.56)	+	/	+	
4641			+m	+m	+M	+M	+		+(32.15)	+(33.23)	+	/	+	
4642			+m	+1/2	+m	+m	+		-	-	-	-	-	
4643			+m	+m	+m	+M	+		+(34.65)	+(34.84)	+	/	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Pâté for dog 375 g
Strain : *Salmonella* Derby Ad1878

Aerobic mesophilic flora: 100 CFU/g

N° sample	Level	Contamination level- (cfu/sample)- MPN determination	Alternative method: ISO 6579♦					Number positive samples/Total	Alternative method: BAC*Gene Salmonella* spp.				Number positive samples/Total CFX96 and AriaMX
			RVS broth		MKTTn broth		Final result		PCR result CFX96	PCR result AriaMx	Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP							
1405	0	/	st	st	st	st	-	0/5	-	-	-	-	0/5
1406			st	st	st	st	-		-	-	-	-	
1407			st	st	st	st	-		-	-	-	-	
1408			st	st	st	st	-		-	-	-	-	
1409			st	st	st	st	-		-	-	-	-	
1410	Low	1.0	+p	+p	+p	+p	+	11/20	+(15.78)	+(18.84)	+	+	11/20
1411			+p	+p	+p	+p	+		+(16.62)	+(19.53)	+	+	
1412			-	-	-	-	-		-	-	-	-	
1413			+p	+p	+p	+p	+		(15.69)	+(19.13)	+	+	
1414			st	st	st	st	-		-	-	-	-	
1415			+p	+p	+p	+p	+		+(17.20)	+(19.54)	+	+	
1416			st	st	st	st	-		-	-	-	-	
1417			st	st	st	st	-		-	-	-	-	
1418			st	st	st	st	-		-	-	-	-	
1419			+p	+p	+p	+p	+		+(19.15)	+(19.56)	+	+	
1420			+p	+p	+p	+p	+		+(15.96)	+(19.23)	+	+	
1421			+p	+p	+p	+p	+		+(18.09)	+(18.78)	+	+	
1422			st	st	st	st	-		-	-	-	-	
1423			+p	+p	+p	+p	+		+(16.17)	+(19.03)	+	+	
1424			+p	+p	+p	+p	+		+(16.31)	+(18.99)	+	+	
1425			st	st	st	st	-		-	-	-	-	
1426			+p	+p	+p	+p	+		+(16.74)	+(18.98)	+	+	
1427			st	st	st	st	-		-	-	-	+	
1428			+p	+p	+p	+p	+		+(18.79)	+(20.19)	+	+	
1429			st	st	st	st	-		-	-	-	-	
1430	High	1.9	st	st	st	st	-	1/5	-	-	-	-	1/5
1431			st	st	st	st	-		-	-	-	-	
1432			st	st	st	st	-		-	-	-	-	
1433			+p	+p	+p	+p	+		+(15.95)	+(20.39)	+	+	
1434			st	st	st	st	-		-	-	-	-	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Pellets for dogs 25 g
Strain : *Salmonella* Mbandaka Ad 2041

Aerobic mesophilic flora: 80 CFU/g

N° sample	Level	Contamination level- (cfu/sample)- MPN deterination	Alternative method: ISO 6579♦					Number positive samples/Total	Alternative method: BAC*Gene Salmonella* spp.				Number positive samples/Total CFX96 and AriaMX
			RVS broth		MKTTn broth		Final result		PCR result CFX96	PCR result AriaMx	Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP							
1581	0	/	st	St	st	st	-	0/5	-	-	-	-	0/5
1582			st	St	st	st	-		-	-	-	-	
1583			st	St	st	st	-		-	-	-	-	
1584			st	St	st	st	-		-	-	-	-	
1585			st	St	st	st	-		-	-	-	-	
1586	Low	0.5	+M	+p	+M	+p	+	13/20	+(19.44)	+(18.51)	+	+	13/20
1587			+M	+M	+M	+M	+		+(19.49)	+(17.88)	+	+	
1588			+M	+M	+M	+M	+		+(18.83)	+(18.99)	+	+	
1589			-	-	-	-	-		-/-/-	+(38.99)/-/+(40.34)	- (MSRVx5 -)	-	
1590			-	-	-	-	-		-	-	-	-	
1591			+M	+M	+M	+M	+		+(16.56)	+(16.75)	+	+	
1592			+M	+M	+M	+M	+		+(16.79)	+(17.27)	+	+	
1593			+p	+p	+M	+M	+		+(18.61)	+(18.69)	+	+	
1594			-	-	-	-	-		-	-	-	-	
1595			st	St	-	-	-		-	-	-	-	
1596			+p	+p	+M	+M	+		+(17.59)	+(18.04)	+	+	
1597			-	-	-	-	-		-	-	-	-	
1598			-	-	-	-	-		+(40.55)/-/-	-/-/-	- (MSRVx5 -)	-	
1599			+M	+M	+M	+M	+		+(17.11)	+(17.86)	+	+	
1600			+M	+M	+M	+M	+		+(17.13)	+(17.93)	+	+	
1601			+p	+p	+M	+M	+		+(16.82)	+(18.74)	+	+	
1602			+p	+p	+M	+M	+		+(18.58)	+(17.78)	+	+	
1603			-	-	-	-	-		-	-	-	-	
1604			+M	+M	+M	+p	+		+(19.16)	+(18.25)	+	+	
1605			+M	+p	+M	+p	+		+(18.72)	+(17.74)	+	+	
1606	High	3.9	+M	+M	+M	+M	+	5/5	+(19.05)	+(18.01)	+	+	5/5
1607			+M	+M	+M	+M	+		+(18.70)	+(17.75)	+	+	
1608			+M	+M	+M	+M	+		+(17.81)	+(18.19)	+	+	
1609			+M	+M	+M	+M	+		+(19.14)	+(18.08)	+	+	
1610			+M	+M	+M	+M	+		+(20.53)	+(19.70)	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Process water
Strain : *Salmonella* Livingstone AOOE058

Aerobic mesophilic flora: 1400 CFU/ml

N° sample	Level	Contamination level-(cfu/sample)-MPN determination	Alternative method: ISO 6579♦					Number positive samples/Total	Alternative method: BAC*Gene Salmonella* spp.				Number positive samples/Total CFX96 and AriaMX
			RVS broth		MKTTn broth		Final result		PCR result CFX96	PCR result AriaMx	Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP							
1785	0	/	st	st	st	st	-	0/5	-	-	-	-	0/5
1786			st	st	st	st	-		-	-	-	-	
1787			st	st	st	st	-		-	-	-	-	
1788			st	st	st	st	-		-	-	-	-	
1789			st	st	st	st	-		-	-	-	-	
1790	Low	0.9	st	st	st	st	-	11/20	-	-	-	-	11/20
1791			+p	+p	+p	+p	+		+(20.52)	+(19.61)	+	+	
1792			st	st	st	st	-		-	-	-	-	
1793			+p	+p	+p	+p	+		+(19.03)	+((19.31)	+	+	
1794			+p	+p	+p	+p	+		+(19.06)	+(19.97)	+	+	
1795			+p	+p	+p	+p	+		+(18.97)	+(20.24)	+	+	
1796			+p	+p	+p	+p	+		+(18.02)	+(19.75)	+	+	
1797			+p	+p	+p	+p	+		+(18.34)	+(19.39)	+	+	
1798			st	st	st	st	-		-	-	-	-	
1799			st	st	st	st	-		-	-	-	-	
1800			st	st	st	st	-		-	-	-	-	
1801			+p	+p	+p	+p	+		+(19.47)	+-19.61)	+	+	
1802			+p	+p	+p	+p	+		+(18.88)	+(20.27)	+	+	
1803			st	st	st	st	-		-	-	-	-	
1804			+p	+p	+p	+p	+		+(18.47)	+(19.98)	+	+	
1805			st	st	st	st	-		-	-	-	-	
1806			st	st	st	st	-		-	-	-	-	
1807			+p	+p	+p	+p	+		+(22.29)	+(22.52)	+	+	
1808			+p	+p	+p	+p	+		+(20.81)	+(21.39)	+	+	
1809			st	st	st	st	-		-	-	-	-	
1810	High	2.7	+p	+p	+p	+p	+	4/5	+(19.08)	+(19.95)	+	+	4/5
1811			+p	+p	+p	+p	+		+(19.11)	+(19.62)	+	+	
1812			+p	+p	+p	+p	+		+(18.65)	+(20.03)	+	+	
1813			st	st	st	st	-		-	-	-	-	
1814			+p	+p	+p	+p	+		+(20.39)	+(21.11)	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Infant formula milk powder with probiotics 375 g Lactic flora :3.4 10^6 CFU/g
Strain : *Salmonella* Anatum Ad298

N° sample	Level	Contamination level (cfu/sample) MPN determination	Reference method: ISO 6579 ♦					Number positive samples/Total	Alternative method: BACGene *Salmonella* spp.				Number positive samples/Total CFX96 and AriaMX
			RVS broth		MKTTn broth		Final result		PCR result CFX96	PCR result AriaMx	Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP							
3123	0	/	st	st	st	st	-	0/5	-	-	-	-	0/5
3124			st	st	st	st	-		-	-	-	-	
3125			st	st	st	st	-		-	-	-	-	
3126			st	st	st	st	-		-	-	-	-	
3127			st	st	st	st	-		-	-	-	-	
3064	Low	1.4	+p	+p	+p	+p	+	15/20	+(23.17)	+(23.73)	+p	+	15/20
3065			+p	+p	+p	+p	+		+(24.91)	+(30.46)	+p	+	
3066			+p	+p	+p	+p	+		+(22.96)	+(21.18)	+p	+	
3067			st	st	st	st	-		-	-	st	-	
3068			+p	+p	+p	+p	+		+(26.34)	+(25.99)	+p	+	
3069			+p	+p	+p	+p	+		+(27.63)	+(28.67)	+p	+	
3070			st	st	st	st	-		-	-	st	-	
3071			+p	+p	+p	+p	+		+(22.61)	+(21.73)	+p	+	
3072			+p	+p	+p	+p	+		+(24.41)	+(22.89)	+p	+	
3073			+p	+p	+p	+p	+		+(25.33)	+(24.89)	+p	+	
3074			+p	+p	+p	+p	+		+(22.22)	+(20.14)	+p	+	
3075			+p	+p	+p	+p	+		+(23.11)	+(21.81)	+p	+	
3076			st	st	st	st	-		-	-	st	-	
3077			+p	+p	+p	+p	+		+(36.84)	+(36.68)	+p	+	
3078			+p	+p	+p	+p	+		+(27.56)	+(26.58)	+p	+	
3079			st	st	st	st	-		-	-	st	-	
3080			+p	+p	+p	+p	+		+(21.44)	+(21.32)	+p	+	
3081			st	st	st	st	-		-	-	st	-	
3082			+p	+p	+p	+p	+		+(23.02)	+(23.69)	+p	+	
3083			+p	+p	+p	+p	+		+(23.01)	+(24.43)	+p	+	
3128	High	5	+p	+p	+p	+p	+	5/5	+(19.31)	+(19.72)	+p	+	5/5
3129			+p	+p	+p	+p	+		+(20.57)	+(19.45)	+p	+	
3130			+p	+p	+p	+p	+		+(23.52)	+(23.70)	+p	+	
3131			+p	+p	+p	+p	+		+(19.45)	+(19.22)	+p	+	
3132			+p	+p	+p	+p	+		+(18.24)	+(17.97)	+p	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix: Infant formula with probiotics
Strain*: Salmonella* Agona Ad1483
Seeding lyophilised strain 2 weeks at ambient temperature
2X BPW + Tween 80 (5g/L)

Lactic flora enumeration:1,8.10^6 UFC/g

Sample N°	Level	Inoculation level (cfu/sample)	Reference method: ISO 6579-1♦ (375 g)						Alternative method: BAC*Gene Salmonella* spp. 18 h at 37 ± 1°C PR*Eraser*													
									PCR result (Ct value)						Confirmatory tests					Final result Bio-Rad CFX96 Touch™ Deep Well	Number positive samples/ Total	Final result AriaMx	Number positive samples/ Total
									BAC *Gene* evaluation sheet (Version2)						RVS		MKTTn		All confirmatory tests				
			RVS broth		MKTTn broth		Result	Number positive samples/ Total	Bio-Rad CFX96 Touch™ Deep Well			AriaMx			Result (typical colonies)		Result (typical colonies)						
			XLD	ASAP	XLD	ASAP			*Salmonella* (Cq)	IPC	-	*Salmonella* (Cq)	IPC	Result	XLD	ASAP	XLD	ASAP					
5614	/	/	st	st	st	st	-	0/5	Q/-*	Invalid/ valid*	i/-*	-	valid	-	st	st	st	st	-	-	0/5	-	0/5
5615			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5616			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5617			st	st	-	-	-		-	valid	-	-	valid	-	st	st	-	-	-	-		-	
5618			st	st	-	-	-		-	valid	-	-	valid	-	st	st	-	-	-	-		-	
5619	Low	0,2	st	st	st	st	-	7/20	-	valid	-	-	valid	-	st	st	st	st	-	-	7/20	-	7/20
5620			+p	+p	+p	+p	+		+23,32	Invalid	+	+19,49	valid	+	+p	+p	+p	+p	+	+		+	
5621			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5622			+p	+p	+p	+p	+		+20,92	valid	+	+19,51	valid	+	+p	+p	+p	+p	+	+		+	
5623			+p	+p	+p	+p	+		+20,91	valid	+	+19,27	valid	+	+p	+p	+p	+p	+	+		+	
5624			+p	+p	+p	+p	+		+22,30	valid	+	+21,09	valid	+	+p	+p	+p	+p	+	+		+	
5625			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5626			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5627			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5628			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5629			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5630			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5631			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5632			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5633			+p	+p	+p	+p	+		+22,42	valid	+	+20,14	valid	+	+p	+p	+p	+p	+	+		+	
5634			+p	+p	+p	+p	+		+20,30	valid	+	+18,59	valid	+	+p	+p	+p	+p	+	+		+	
5635			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5636			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5637			st	st	st	st	-		-	valid	-	-	valid	-	st	st	st	st	-	-		-	
5638			+p	+p	+p	+p	+		+23,94	valid	+	+21,51	valid	+	+p	+p	+p	+p	+	+		+	
5639	High	1,3	+p	+p	+p	+p	+	5/5	+25,01	valid	+	+21,36	valid	+	+p	+p	+p	+p	+	+	5/5	+	5/5
5640			+p	+p	+p	+p	+		+22,71	valid	+	+20,32	valid	+	+p	+p	+p	+p	+	+		+	
5641			+p	+p	+p	+p	+		+22,18	valid	+	+18,77	valid	+	+p	+p	+p	+p	+	+		+	
5642			+p	+p	+p	+p	+		+22,16	valid	+	+19,72	valid	+	+p	+p	+p	+p	+	+		+	
5643			+p	+p	+p	+p	+		+22,23	valid	+	+20,40	valid	+	+p	+p	+p	+p	+	+		+	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Ceramic tiles 4"*4"
Strain : *Salmonella* Cerro Ad2152
Storage conditions : 16-24h at room temperature

Aerobic mesophilic flora: <10 UFC/g

Sample No	Level	Inoculation level (CFU/sample)	Reference method: ISO 6579-1♦						Alternative method: BAC*Gene Salmonella*													
									BPW for 18 h at 37°C ± 1°C													
			RVS		MKTTn				BAC*Gene Salmonella*				BAC*Gene Salmonella*				PR*Eraser* BAC*Gene Salmonella*				PR*Eraser* BAC*Gene Salmonella*			
									PCR				Final result				PCR				Final result			
			XLD	ASAP	XLD	ASAP	Final Result	Number positive samples/ Total	Bio-Rad CFX96	Bio-Rad CFX96 Touch™ Deep Well	AriaMx	Confirmatory tests ISO6579-1	CFX96	CFX96 Deep Well	AriaMx	Number positive samples/ Total	Bio-Rad CFX96	Bio-Rad CFX96 Touch™ Deep Well	AriaMx	Confirmatory tests ISO6579-1	CFX96	CFX96 Deep Well	AriaMx	Number positive samples/ Total
2456	0	0	st	st	st	st	-	0/5	-	-	-	-	-	-	-	0/5	-	-	-	-	-	-	-	0/5
2463			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2464			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2470			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2471			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2454	Low	10,7	st	st	st	st	-	8/20	-	-	-	-	-	-	-	8/20	-	-	-	-	-	-	-	8/20
2455			-	-	-	-	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2458			+p	+p	+p	+p	+		+17,30	+22,10	+20,78	+	+	+	+		+18,99	+18,50	+19,12	+	+	+	+	
2460			+p	+p	+p	+p	+		+18,17	+22,02	+21,06	+	+	+	+		+18,31	+17,81	+18,19	+	+	+	+	
2461			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2462			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2465			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2467			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2468			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2469			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2472			+p	+p	+p	+p	+		+20,43	+21,95	+21,50	+	+	+	+		+17,62	+17,64	+18,46	+	+	+	+	
2473			+p	+p	+p	+p	+		+20,88	+25,11	+24,03	+	+	+	+		+22,16	+22,26	+21,85	+	+	+	+	
2475			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2477			+p	+p	+p	+p	+		+20,96	+21,63	+21,41	+	+	+	+		+18,72	+19,47	+20,51	+	+	+	+	
2478			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2479			+p	+p	+p	+p	+		+18,75	+21,94	+20,77	+	+	+	+		+18,57	+18,47	+18,54	+	+	+	+	
2480			+p	+p	+p	+p	+		+20,50	+21,69	+21,01	+	+	+	+		+18,56	+19,42	+18,50	+	+	+	+	
2481			-	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2482			+p	+p	+p	+p	+		+20,15	+21,99	+21,22	+	+	+	+		+18,47	+19,01	+19,18	+	+	+	+	
2483			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2457	High	22,9	+p	+p	+p	+p	+	3/5	+17,51	+21,88	+21,35	+	+	+	+	3/5	+17,79	+18,13	+18,31	+	+	+	+	3/5
2459			+p	+p	+p	+p	+		+15,17	+22,04	+20,91	+	+	+	+		+16,52	+18,67	+18,44	+	+	+	+	
2466			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2474			+p	+p	+p	+p	+		+18,05	+21,90	+21,01	+	+	+	+		+18,38	+18,15	+18,42	+	+	+	+	
2476			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Ceramic tiles 4"*4"
Strain : *Salmonella* Cerro Ad2152 + 10X *Citrobacter freundii* 39
Storage conditions : 16-24h at room temperature

Aerobic mesophilic flora: <10 UFC/g

Sample No	Level	Inoculation level (CFU/sample)	Reference method: ISO 6579-1♦						Alternative method: BAC*Gene Salmonella*														
									BPW for 18h at 37°C ± 1°C														
			RVS		MKTTn		Final Result	Number positive samples/ Total	BAC*Gene Salmonella*			Confirmatory tests ISO6579-1	BAC*Gene Salmonella*			Number positive samples/ Total	PR*Eraser* BAC*Gene Salmonella*			Confirmatory tests ISO 6579-1	PR*Eraser* BAC*Gene Salmonella*			Number positive samples/ Total
									PCR				Final result				PCR				Final result			
			XLD	ASAP	XLD	ASAP			Bio-Rad CFX96	Bio-Rad CFX96 Touch™ Deep Well	AriaMx		CFX96	CFX96 Deep Well	AriaMx		Bio-Rad CFX96	Bio-Rad CFX96 Touch™ Deep Well	AriaMx		CFX96	CFX96 Deep Well	AriaMx	
2683	0	0	st	st	st	st	-	0/5	-	-	-	-	-	-	-	0/5	-	-	-	-	-	-	-	0/5
2691			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2692			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2700			st	st	st	st	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2704			st	st	st	st	-		Q/-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2680	Low	7,0 (*Salmonella*) + 96,4 (*Citrobacter*)	+M	+p	+M	+p	+	13/20	+23,35	+ 21,74	+ 21,54	+	+	+	+	13/20	+ 20,22	+ 19,80	+ 19,51	+	+	+	+	13/20
2681			+M	+p	+M	+p	+		+22,08	+ 20,31	+ 20,50	+	+	+	+		+ 17,27	+ 17,53	+ 18,44	+	+	+	+	
2682			+M	+p	+M	+M	+		+21,80	+ 20,77	+ 20,77	+	+	+	+		+ 16,67	+ 16,60	+ 18,11	+	+	+	+	
2684			+M	+M	+M	+M	+		+24,66	+ 23,20	+ 23,03	+	+	+	+		+ 21,32	+ 20,92	+ 21,12	+	+	+	+	
2685			-	-	-	-	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2686			+M	+M	+M	+M	+		+22,62	+ 22,73	+ 22,31	+	+	+	+		+ 20,58	+ 21,20	+ 20,29	+	+	+	+	
2687			-	-	-	-	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2688			+M	+p	+M	+M	+		+20,68	+ 21,97	+ 20,77	+	+	+	+		+ 17,85	+ 17,77	+ 19,60	+	+	+	+	
2689			+M	+p	-	+M	+		+28,84	+ 28,07	+ 27,79	+	+	+	+		+ 25,08	+ 27,50	+ 26,56	+	+	+	+	
2690			-	-	-	-	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2694			+M	+M	+M	+M	+		+22,50	+ 20,79	+ 20,38	+	+	+	+		+ 18,51	+ 19,20	+ 18,42	+	+	+	+	
2696			st	st	st	st	-		Q/-	-	-	-	-	-	-		-	-	Q/-	-	-	-	-	
2697			-	-	-	-	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2698			+M	+p	+M	+p	+		+20,58	+ 21,28	+ 20,23	+	+	+	+		+ 16,97	+ 19,14	+ 18,53	+	+	+	+	
2699			+M	+p	+M	+p	+		+22,78	+ 22,44	+ 22,12	+	+	+	+		+ 17,85	+ 20,33	+ 19,85	+	+	+	+	
2701			+p	+p	+p	+p	+		+20,19	+ 20,98	+ 21,60	+	+	+	+		+ 18,88	+ 19,16	+ 18,63	+	+	+	+	
2705			-	-	-	-	-		Q/-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2707			-	-	-	-	-		-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2708			+M	+p	+M	+M	+		+22,03	+ 20,32	+ 20,78	+	+	+	+		+ 18,42	+ 19,10	+ 18,75	+	+	+	+	
2709			+M	+p	+M	+M	+		+20,05	+ 21,15	+ 21,77	+	+	+	+		+ 17,73	+ 18,41	+ 19,30	+	+	+	+	
2693	High	18,0 (*Salmonella*) + 205,6 (*Citrobacter*)	+M	+p	+M	+M	+	3/5	+22,75	+ 22,65	+ 21,98	+	+	+	+	3/5	+ 18,09	+ 19,80	+ 19,20	+	+	+	+	3/5
2695			-	-	-	-	-		Q/-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2702			-	-	-	-	-		Q/-	-	-	-	-	-	-		-	-	-	-	-	-	-	
2703			+M	+p	+M	+p	+		+22,13	+ 21,36	+ 21,37	+	+	+	+		+ 20,34	+ 20,23	+ 21,56	+	+	+	+	
2706			+M	+M	+M	+M	+		+21,63	+ 21,91	+ 20,90	+	+	+	+		+ 18,32	+ 19,81	+ 19,21	+	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Appendix 6 - Inclusivity / exclusivity: raw data

Alternative method: BAC*Gene Salmonella* spp. - BPW 16 h at 37°C											
INCLUSIVITY											
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (cfu/225ml)**	**BAC*Gene Salmonella* spp.**		**RVS/XLD**		**RVS/ASAP**	
						CFX96 Bio-Rad (Ct)	**AriaMx (Ct)**	**Typical colonies**	**Latex**	**Typical colonies**	**Latex**
1	*Salmonella*	Aberdeen	CIP 105618	/	2	+(20.46)	+(19.05)	+	+w	+	+w
2	*Salmonella*	Abony	CIP 8039	/	3	+(19.41)	+(19.67)	+	+	small colonies	+
3	*Salmonella*	Agona	A00V038	Feed for pork	5	+(20.64)	+(18.82)	+	+	+	+
4	*Salmonella*	Anatum	A00E007	Dusts	8	+(21.06)	+(19.41)	+	+	+	+
5	*Salmonella*	*arizonae* 50:z4,z23	CIP 5526	Egg powder	1	+(21.92)	+(20.40)	+(lactose +)	+w	white colonies	+w
6	*Salmonella*	*arizonae* 48:z4,z24:-	CIP 5523	Turkey meat	12	+(21.25)	+(19.99)	+	-	+	-
7	*Salmonella*	Bareilly	Ad 1687	Chocolate industry	4	+(20.27)	+(19.22)	+	+	+	+
8	*Salmonella*	Bardo	Adria 569	Meat for sausage	4	+(21.18)	+(19.98)	+	+	+	+
9	*Salmonella*	Berta	CIP 105682	/	9	+(18.38)	+(19.68)	+(H2S-)	+	+	+
10	*Salmonella*	Blockley	Ad 923	Poultry environment	2	+(18.31)	+(18.69)	+	+	+	+
11	*Salmonella*	*bongori* 66 :z35	Ad 599	Environmental sample	9	+(30.82)	+(36.53)	+	-	white colonies	-
12	*Salmonella*	Bovismorbificans	Adria 6629	Sausage	5	+(18.86)	+(19.39)	+	+	+	+
13	*Salmonella*	Brandenburg	Ad 351	Seafood cocktail	5	+(20.63)	+(18.99)	+	+	+	+
14	*Salmonella*	Braenderup	Adria 111	Pork meat	7	+(20.77)	+(19.37)	+	+	+	+
15	*Salmonella*	Brazzaville	CIP 54141	/	3	+(20.56)	+(19.98)	+	+	+	+
16	*Salmonella*	Bredeney	Adria 396	Ground beef	2	+(20.32)	+(20.03)	+	+	+	+
17	*Salmonella*	Carrau	CIP 105619	/	0	-	-	st		st	
					9	+(20.32)	+(18.67)	+	+	+	+
18	*Salmonella*	Cerro	Ad 689	Dehydrated poultry proteins	1	-	-	st	/	st	/
					30	+(20.04)	+(19.31)	+	+	+	+
19	*Salmonella*	Chester	CIP 103543	/	5	+(20.14)	+(19.43)	+	+	+	+
20	*Salmonella*	Choleraesuis	ATCC 51741	/	4	+(23.66)	+(22.63)	+(H2S-)	+	+	+

Alternative method: BAC*Gene Salmonella* spp. - BPW 16 h at 37°C											
INCLUSIVITY											
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (cfu/225ml)**	**BAC*Gene Salmonella* spp.**		**RVS/XLD**		**RVS/ASAP**	
						CFX96 Bio-Rad (Ct)	**AriaMx (Ct)**	**Typical colonies**	**Latex**	**Typical colonies**	**Latex**
21	*Salmonella*	Corvallis	CIP 105342	/	2	+(20.67)	+(21.51)	+(H2S-)	+	green colonies	+
22	*Salmonella*	Dakar	CIP 105620	/	1	+(28.79)	+(28.85)	+(lactose +; H2S-)	+	+	+w
23	*Salmonella*	Derby	Ad 1093	Fish fillet	5	+(20.78)	+(20.53)	+	+	+	+
24	*Salmonella*	*diarizonae* 38:lv:z53	Ad 451	Ewe milk cheese	1	+(20.68)	+(19.75)	+	-	+	-
25	*Salmonella*	*diarizonae* 61:k:1,57	Ad 1300	Raw ewe milk	3	+(18.83)	+(19.95)	+	+	+	+
26	*Salmonella*	*diarizonae* 47:lv:z53	Ad478	Clams	2	+(20.42)	+(19.80)	+d (lactose +)	+w	+	-
27	*Salmonella*	Dublin	Ad 529	Beef meat	4	+(19.64)	+(20.73)	+	+	white colonies	+
28	*Salmonella*	Emek	Ad 333	/	2	+(20.60)	+(20.44)	+	+	+	+
29	*Salmonella*	Enteritidis	Ad 477	Hen meat	2	+(19.22)	+(19.34)	+	+	+	+
30	*Salmonella*	Gallinarum	1	Poultry environment	1	+(21.24)	+(22.67)	+(H2S-)	+	small colonies	+
31	*Salmonella*	Gallinarum biovar pullorum	Ad 300	Poultry environment	11	+(20.14)	+(19.82)	+	+	+	-
32	*Salmonella*	Garoli	CIP 54139	/	10	+(20.36)	+(19.96)	+	+	+	+
33	*Salmonella*	Grumpensis	CIP 105621	/	1	+(20.54)	+(19.45)	+	+	+	+
34	*Salmonella*	Guinea	29	/	11	+(20.42)	+(19.14)	+(H2S-)	+	+	-
35	*Salmonella*	Hadar	24871	Chicken meat	9	+(20.25)	+(19.05)	+	+	+	+
36	*Salmonella*	Havana	Ad 930	Poultry environment	3	+(20.55)	+(19.75)	+	+	+	+
37	*Salmonella*	Heidelberg	A00E005	Dusts from dairy industry	6	+(20.50)	+(19.19)	+	+	+	+
38	*Salmonella*	Hessarek	CIP 54140	/	2	+(20.89)	+(20.21)	+(H2S-)	+	+	+
39	*Salmonella*	*houtenae* 50:g,z51	Ad 596	Dairy product	3	+(22.76)	+(23.36)	+	+w	+	+w
40	*Salmonella*	Indiana	Ad 174	White cheese	1	+(20.51)	+(20.29)	+	+	+	+
41	*Salmonella*	*indica*	Ad 600	Environmental sample	1	+(20.88)	+(20.49)	+(lactose+)	+	+	+w
42	*Salmonella*	Infantis	F401B	Cheese	3	+(20.56)	+(19.94)	+	+	+	+
43	*Salmonella*	Kedougou	Ad 929	Bovine environmental sample	8	+(21.19)	+(20.82)	+	+	+	+w

Alternative method: BAC*Gene Salmonella* spp. - BPW 16 h at 37°C											
INCLUSIVITY											
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (cfu/225ml)**	**BAC*Gene Salmonella* spp.**		**RVS/XLD**		**RVS/ASAP**	
						CFX96 Bio-Rad (Ct)	**AriaMx (Ct)**	**Typical colonies**	**Latex**	**Typical colonies**	**Latex**
44	*Salmonella*	Kentucky	CIP 105623	/	8	+(21.83)	+(21.88)	st		small colonies	+
45	*Salmonella*	Kottbus	Adria 1	Poultry environmental sample	7	+(20.82)	+(20.41)	+	+	small colonies	-
46	*Salmonella*	Landau	Ad 499	/	1	+(26.58)	+(26.73)	+	+	+	+w
47	*Salmonella*	Leipzig	CIP 105624	/	2	+(20.19)	+(21.65)	+(lactose+)	+	small colonies	+w
48	*Salmonella*	Lille	Adria 37	Food product	5	+(19.60)	+(20.77)	+	+	+	+
49	*Salmonella*	Livingstone	Ad 1107	Dusts	1	-	-	st		st	
					23	+(20.47)	+(18.60)	+	+	+	+
50	*Salmonella*	London	Adria 326	Cooked meat sample	2	-	-	st		st	
					43	+(20.23)	+(18.68)	+	+	+	+
51	*Salmonella*	Luciana	CIP 105629	/	8	+(21.13)	+(18.49)	+	+	pale colonies	+
52	*Salmonella*	Manhattan	Adria 900	Dusts from dairy industry	38	+(20.39)	+(19.16)	+	+	+	+
53	*Salmonella*	Maracaibo	CIP 54143	/	19	+(20.86)	+(19.45)	+	+	+	+
54	*Salmonella*	Marseille	CIP105627		15	+(20.68)	+(18.41)	+	+	+	+
55	*Salmonella*	Mbandaka	Ad 914	Mayonnaise	26	+(20.39)	+(18.50)	+	+	+	+
56	*Salmonella*	Meleagridis	505	Raw milk	35	+(20.52)	+(18.99)	+	+	+	+
57	*Salmonella*	Mikawasima	CIP 107220	/	43	+(20.39)	+(18.49)	+	+	+	+
58	*Salmonella*	Minnesota	CIP 105628	/	12	+(20.91)	+(20.46)	+	+	+	+
59	*Salmonella*	Mkamba	Ad 1544	Compost	12	+(18.40)	+(18.60)	+	+	+	+
60	*Salmonella*	Montevideo	Ad 912	Raw milk	23	+(20.31)	+(18.46)	+	+	+	+
61	*Salmonella*	Muenchen	CIP 106178	/	22	+(20.82)	+(18.84)	+	+	+	+
62	*Salmonella*	Muenster	CIP 107859	/	31	+(20.24)	+(18.63)	+	+	+	+
63	*Salmonella*	Napoli	Ad 928	Clinical	45	+(19.04)	+(18.84)	+	+	+	+
64	*Salmonella*	Newport	Adria 586	Sausage	31	+(21.34)	+(19.25)	+	+	+	+
65	*Salmonella*	Norwich	Ad 1172	/	26	+(21.13)	+(19.95)	+	+	+	+

Alternative method: BAC*Gene Salmonella* spp. - BPW 16 h at 37°C											
INCLUSIVITY											
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (cfu/225ml)**	**BAC*Gene Salmonella* spp.**		**RVS/XLD**		**RVS/ASAP**	
						CFX96 Bio-Rad (Ct)	**AriaMx (Ct)**	**Typical colonies**	**Latex**	**Typical colonies**	**Latex**
66	*Salmonella*	Ohio	Ad1482	Raw cow milk	22	+(20.71)	+(19.22)	+	+	+	+
67	*Salmonella*	Orion	27	/	32	+(25.53)	+(23.70)	+	+	small colonies	+
68	*Salmonella*	Ovakam	Ad1647	Compost	40	+(20.05)	+(18.68)	+	+	+	+
69	*Salmonella*	Panama	Adria 8	Ground beef	24	+(20.31)	+(19.14)	+	+	+	+
70	*Salmonella*	Paratyphi A	ATCC 9150	/	34	+(20.81)	+(19.35)	+(H2S-)	+	+	+w
71	*Salmonella*	Paratyphi B	Ad 301	Clinical	16	+(19.52)	+(18.55)	+	+	+	+
72	*Salmonella*	Paratyphi C	ATCC 13428	/	25	+(20.89)	+(18.67)	+	+	+	+
73	*Salmonella*	Pomona	CIP105630	/	24	+(21.57)	+(19.35)	+	+	+	+
74	*Salmonella*	Poona	CIP107125	/	14	+(27.23)	+(26.10)	+(H2S-lactose+)	+	small colonies	+
75	*Salmonella*	Regent	Adria 328	Duck	19	+(21.59)	+(19.99)	+	+	+	+
76	*Salmonella*	Rissen	Adria 39	Food product	26	+(22.91)	+(21.12)	+	+	+	+
77	*Salmonella*	Saintpaul	Adria F31	Pilchard fillets	27	+(20.15)	+(19.10)	+	+	+	+
78	*Salmonella*	*salamae* 42ib:enxz15	Ad 593	Cereals	41	+(20.53)	+(20.64)	+	+w	+	+w
79	*Salmonella*	*salamae* 1,13,23:gmt:enx	Ad450	Ewe milk	50	+(19.07)	+(18.86)	+	+	+	+
80	*Salmonella*	Salford	CIP104917	/	28	+(20.82)	+(19.28)	+	+	+	+
81	*Salmonella*	Senftenberg	Ad 355	Seafood cocktail	21	+(20.27)	+(19.78)	+	+	+	+
82	*Salmonella*	Stanley	CIP106163	/	10	+(21.18)	+(19.98)	+	+	+	+
83	*Salmonella*	Sternschanze	Ad500	/	20	+(20.56)	+(19.05)	+	+	+	+
84	*Salmonella*	Strasbourg	CIP105632	/	8	+(20.26)	+(19.10)	+	+	green colonies	+
85	*Salmonella*	Tananarive	CIP54142	/	13	+(20.21)	+(19.14)	+	+	+	
86	*Salmonella*	Tennesse	A00E006	Dusts from dairy industry	9	+(20.52)	+(19.03)	+	+	+	+
87	*Salmonella*	Thompson	AER301	Poultry	31	+(20.37)	+(18.82)	+	+	+	+
88	*Salmonella*	Typhi	Ad 302	Clinical	46	+(20.94)	+(20.56)	+	+	+	+

Alternative method: BAC*Gene Salmonella* spp. - BPW 16 h at 37°C											
INCLUSIVITY											
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (cfu/225ml)**	**BAC*Gene Salmonella* spp.**		**RVS/XLD**		**RVS/ASAP**	
						CFX96 Bio-Rad (Ct)	**AriaMx (Ct)**	**Typical colonies**	**Latex**	**Typical colonies**	**Latex**
89	*Salmonella*	Typhimurium	Ad 1070	Pork meat	27	+(21.09)	+(19.53)	+	+	+	+
90	*Salmonella*	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	48	+(21.22)	+(20.17)	+	+	+	+
91	*Salmonella*	Typhimurium 1,4 [5], I2:-:1,2	Ad 1335	Poultry environmental sample	44	+(20.83)	+(19.61)	+	+	+	+
92	*Salmonella*	Typhimurium 1,4 [5], II2:i:-	Ad 1334	Ready to cook pork	40	+(20.50)	+(18.82)	+	+	+	+
93	*Salmonella*	Urbana	Ad501	/	31	+(21.05)	+(19.71)	+	+	+	+
94	*Salmonella*	Veneziana	Adria 233	Food product	35	+(20.40)	+(18.89)	+	+	+	+
95	*Salmonella*	Virchow	Adria F276	Curry	24	+(20.33)	+(18.98)	+	+	+	+
96	*Salmonella*	Waycross	CIP105634	/	23	+(20.32)	+(19.10)	+	+	+	+
97	*Salmonella*	Wayne	Ad502	/	6	+(27.36)	+(25.45)	st		small colonies	+w
98	*Salmonella*	Wien	CIP8122	/	4	+(23.90)	+(24.32)	+(lactose+)	+	+	+
99	*Salmonella*	Worthington	Adria 3506	Pâté	8	+(21.13)	+(20.45)	+	+	+	+
100	*Salmonella*	Zanzibar	CIP107479	/	19	+(20.34)	+(19.51)	+	+	+	+

Alternative method: BAC*Gene Salmonella* spp. - BPW 18 h at 41.5°C											
INCLUSIVITY											
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (cfu/225ml)**	**BAC*Gene Salmonella* spp.**		**RVS/XLD**		**RVS/ASAP**	
						CFX96 Bio-Rad (Ct)	**AriaMx (Ct)**	**Typical colonies**	**Latex**	**Typical colonies**	**Latex**
1	*Salmonella*	Aberdeen	CIP 105618	/	12	+(17.97)	+(18.51)	+	+w	+	+w
2	*Salmonella*	Abony	CIP 8039	/	15	+(19.02)	+(17.94)	+	+	small colonies	+
3	*Salmonella*	Agona	A00V038	Feed for pork	17	+(18.02)	+(18.73)	+	+	+	+
4	*Salmonella*	Anatum	A00E007	Dusts	6	+(18.21)	+(18.18)	+	+	+	+
5	*Salmonella*	*arizonae* 50:z4,z23	CIP 5526	Egg powder	5	+(21.65)	+(22.14)	+	+w	white colonies	+w
6	*Salmonella*	*arizonae* 48:z4,z24:-	CIP 5523	Turkey meat	23	+(19.06)	+(19.86)	+	-	+	-
7	*Salmonella*	Bareilly	Ad 1687	Chocolate industry	15	+(18.23)	+(19.20)	+	+	+	+
8	*Salmonella*	Bardo	Adria 569	Meat for sausage	7	+(28.84)	+(18.40)	+	+	+	+
9	*Salmonella*	Berta	CIP 105682	/	18	+(17.23)	+(17.53)	+(H2S-)	+	+	+
10	*Salmonella*	Blockley	Ad 923	Poultry environment	22	+(17.96)	+(18.32)	+	+	+	+
11	*Salmonella*	*bongori* 66 :z35	Ad 599	Environmental sample	35	+(30.37)	+(29.81)	+	-	white colonies	-
12	*Salmonella*	Bovismorbificans	Adria 6629	Sausage	24	+(18.44)	+(18.85)	+	+	+	+
13	*Salmonella*	Brandenburg	Ad 351	Seafood cocktail	26	+(18.25)	+(19.22)	+	+	+	+
14	*Salmonella*	Braenderup	Adria 111	Pork meat	37	+(17.99)	+(18.23)	+	+	+	+
15	*Salmonella*	Brazzaville	CIP 54141	/	12	+(19.17)	+(18.96)	+	+	+	+
16	*Salmonella*	Bredeney	Adria 396	Ground beef	33	+(18.65)	+(18.78)	+	+	+	+
17	*Salmonella*	Carrau	CIP 105619	/	8	+(18.53)	+(18.83)	+	+	+	+
18	*Salmonella*	Cerro	Ad 689	Dehydrated poultry proteins	21	+(18.40)	+(18.16)	+	+	+	+
19	*Salmonella*	Chester	CIP 103543	/	13	+(18.32)	+(18.74)	+	+	+	+
20	*Salmonella*	Choleraesuis	ATCC 51741	/	3	+(20.80)	+(21.27)	+(H2S-)	+	+	+
21	*Salmonella*	Corvallis	CIP 105342	/	20	+(21.18)	+(20.95)	+(H2S-)	+	green colonies	+
22	*Salmonella*	Dakar	CIP 105620	/	22	+(31.95)	31.28	+(lactose +; H2S-)	+	+	+w
23	*Salmonella*	Derby	Ad 1093	Fish fillet	25	+(20.36)	+(19.71)	+	+	+	+
24	*Salmonella*	*diarizonae* 38:lv:z53	Ad 451	Ewe milk cheese	53	+(20.39)	+(19.88)	+	-	+	-
25	*Salmonella*	*diarizonae* 61:k:1,57	Ad 1300	Raw ewe milk	19	+(109.67)	+(18.98)	+	+	+	+

Alternative method: BAC*Gene Salmonella* spp. - BPW 18 h at 41.5°C											
INCLUSIVITY											
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (cfu/225ml)**	**BAC*Gene Salmonella* spp.**		**RVS/XLD**		**RVS/ASAP**	
						CFX96 Bio-Rad (Ct)	**AriaMx (Ct)**	**Typical colonies**	**Latex**	**Typical colonies**	**Latex**
26	*Salmonella*	*diarizonae* 47:lv:z53	Ad478	Clams	22	+(20.44)	+(20.11)	+d (lactose +)	+w	+	-
27	*Salmonella*	Dublin	Ad 529	Beef meat	13	+(18.94)	+(19.83)	+	+	white colonies	+
28	*Salmonella*	Emek	Ad 333	/	9	+(20.54)	+(20.07)	+	+	+	+
29	*Salmonella*	Enteritidis	Ad 477	Hen meat	40	+(17.06)	+(18.91)	+	+	+	+
30	*Salmonella*	Gallinarum	1	Poultry environment	37	+(21.45)	+(21.78)	+(H2S-)	+	small colonies	+
31	*Salmonella*	Gallinarum biovar pullorum	Ad 300	Poultry environment	52	+(20.29)	+(19.91)	+	+	+	-
32	*Salmonella*	Garoli	CIP 54139	/	28	+(20.06)	+(19.64)	+	+	+	+
33	*Salmonella*	Grumpensis	CIP 105621	/	11	+(20.04)	+(19.58)	+	+	+	+
34	*Salmonella*	Guinea	29	/	21	+(19.95)	+(19.61)	+(H2S-)	+	+	-
35	*Salmonella*	Hadar	24871	Chicken meat	11	+(17.39	+(18.87)	+	+	+	+
36	*Salmonella*	Havana	Ad 930	Poultry environment	20	+(17.03)	+(19.54)	+	+	+	+
37	*Salmonella*	Heidelberg	A00E005	Dusts from dairy industry	24	+(18.03)	+(19.38)	+	+	+	+
38	*Salmonella*	Hessarek	CIP 54140	/	20	+(18.37)	+(20.19)	+(H2S-)	+	+	+
39	*Salmonella*	*houtenae* 50:g,z51	Ad 596	Dairy product	21	+(21.90)	+(23.24)	+	+w	+	+w
40	*Salmonella*	Indiana	Ad 174	White cheese	31	+(19.75)	+(19.56)	+	+	+	+
41	*Salmonella*	*Indica*	Ad 600	Environmental sample	16	+(19.79)	+(51.59)	+(lactose+)	+	+	+w
42	*Salmonella*	Infantis	F401B	Cheese	26	+(18.50)	+(19.47)	+	+	+	+
43	*Salmonella*	Kedougou	Ad 929	Bovine environmental sample	7	+(18.40)	+(19.95)	+	+	+	+w
44	*Salmonella*	Kentucky	CIP 105623	/	9	+(32.76)	+(32.30)	+(lactose +; H2S-)	+	small colonies	+
45	*Salmonella*	Kottbus	Adria 1	Poultry environmental sample	28	+(19.30)	+(20.44)	+	+	+	-
46	*Salmonella*	Landau	Ad 499	/	26	+(19.46)	+(21.71)	+	+	+	+w
47	*Salmonella*	Leipzig	CIP 105624	/	23	+(19.81)	+(21.23)	+(lactose +; H2S-)	+	+	+w
48	*Salmonella*	Lille	Adria 37	Food product	29	+(19.78)	+(20.94)	+	+	+	+
49	*Salmonella*	Livingstone	Ad 1107	Dusts	6	+(17.59)	+(20.03)	+	+	+	+
50	*Salmonella*	London	Adria 326	Cooked meat sample	10	+(17.69)	+(19.37)	+	+	+	+
51	*Salmonella*	Luciana	CIP 105629	/	5	+(18.24)	+(19.56)	+	+	st	/
52	*Salmonella*	Manhattan	Adria 900	Dusts from dairy industry	18	+(19.21)	+(18.75)	+	+	+	+
53	*Salmonella*	Maracaibo	CIP 54143	/	10	+(16.96)	+(20.45)	+	+	+	+

Alternative method: BAC*Gene Salmonella* spp. - BPW 18 h at 41.5°C											
INCLUSIVITY											
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (cfu/225ml)**	**BAC*Gene Salmonella* spp.**		**RVS/XLD**		**RVS/ASAP**	
						CFX96 Bio-Rad (Ct)	**AriaMx (Ct)**	**Typical colonies**	**Latex**	**Typical colonies**	**Latex**
54	*Salmonella*	Marseille	CIP105627	/	2	+(18.83)	+(18.71)	+	+	+	+
55	*Salmonella*	Mbandaka	Ad 914	Mayonnaise	10	+(17.52)	+(19.08)	+	+	+	+
56	*Salmonella*	Meleagridis	505	Raw milk	4	+(18.23)	+(32.10)	+(H2S-)	+	small colonies	+
57	*Salmonella*	Mikawasima	CIP 107220	/	13	+(18.18)	+(18.69)	+	+	+	+
58	*Salmonella*	Minnesota	CIP 105628	/	16	+(19.69)	+(20.04)	+	+	+	+
59	*Salmonella*	Mkamba	Ad 1544	Compost	16	+(16.92)	+(18.87)	+	+	+	+
60	*Salmonella*	Montevideo	Ad 912	Raw milk	19	+(15.39)	+(18.99)	+	+	+	+
61	*Salmonella*	Muenchen	CIP 106178	/	14	+(16.42)	+(20.41)	+	+	+	+
62	*Salmonella*	Muenster	CIP 107859	/	19	+(17.31)	+(18.72)	+	+	+	+
63	*Salmonella*	Napoli	Ad 928	Clinical	26	+(18.92)	+(19.28)	+	+	+	+
64	*Salmonella*	Newport	Adria 586	Sausage	6	+(19.09)	+(19.47)	+	+	+	+
65	*Salmonella*	Norwich	Ad 1172	/	14	+(17.44)	+(19.68)	+	+	+	+
66	*Salmonella*	Ohio	Ad1482	Raw cow milk	8	+(18.32)	+(19.67)	+	+	+	+
67	*Salmonella*	Orion	27	/	16	+(17.23)	+(21.77)	+	+	white colonies	+
68	*Salmonella*	Ovakam	Ad1647	Compost	36	+(17.03)	+(19.55)	+	+	+	+
69	*Salmonella*	Panama	Adria 8	Ground beef	23	+(18.21)	+(19.78)	+	+	+	+
70	*Salmonella*	Paratyphi A	ATCC 9150	/	19	+(18.09)	+(20.25)	+(H2S-)	+	pale colonies	+
71	*Salmonella*	Paratyphi B	Ad 301	Clinical	16	+(16.79)	+(18.74)	+	+	+	+
72	*Salmonella*	Paratyphi C	ATCC 13428	/	22	+(19.10)	+(20.57)	+	+	pale colonies	+w
73	*Salmonella*	Pomona	CIP105630	/	21	+(17.73)	+(19.31)	+	+	+	+
74	*Salmonella*	Poona	CIP107125	/	13	+(18.77)	+(20.72)	+(H2S-lactose+)	+	small colonies	+
75	*Salmonella*	Regent	Adria 328	Duck	23	+(17.18)	+(20.08)	+	+	+	+
76	*Salmonella*	Rissen	Adria 39	Food product	15	+(17.97)	+(19.68)	+	+	+	+
77	*Salmonella*	Saintpaul	Adria F31	Pilchard fillets	28	+(16.55)	+(19.13)	+	+	+	+
78	*Salmonella*	*salamae* 42ib:enxz15	Ad 593	Cereals	26	+(17.87)	+(18.71)	+	+w	+	+w
79	*Salmonella*	*salamae* 1,13,23:gmt:enx	Ad450	Ewe milk	36	+(17.75)	+(19.87)	+(H2S-)	+	+	+
80	*Salmonella*	Salford	CIP104917	/	46	+(18.79)	+(18.77)	+	+	+	+

Alternative method: BAC*Gene Salmonella* spp. - BPW 18 h at 41.5°C											
INCLUSIVITY											
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (cfu/225ml)**	**BAC*Gene Salmonella* spp.**		**RVS/XLD**		**RVS/ASAP**	
						CFX96 Bio-Rad (Ct)	**AriaMx (Ct)**	**Typical colonies**	**Latex**	**Typical colonies**	**Latex**
81	*Salmonella*	Senftenberg	Ad 355	Seafood cocktail	12	+(19.59)	+(19.30)	+	+	+	+
82	*Salmonella*	Stanley	CIP106163	/	10	+(17.71)	+(19.71)	+(H2S-)	+	+	+
83	*Salmonella*	Sternschanze	Ad500	/	10	+(17.55)	+(18.90)	+	+	+	+
84	*Salmonella*	Strasbourg	CIP105632	/	9	+(17.06)	+(19.88)	+	+	green colonies	+
85	*Salmonella*	Tananarive	CIP54142	/	8	+(17.83)	+(19.18)	+	+	+	
86	*Salmonella*	Tennesse	A00E006	Dusts from dairy industry	11	+(18.23)	+(19.20)	+	+	+	+
87	*Salmonella*	Thompson	AER301	Poultry	14	+(17.55)	+(18.53)	+	+	+	+
88	*Salmonella*	Typhi	Ad 302	Clinical	43	+(19.99)	+(21.51)	+	+	+	+
89	*Salmonella*	Typhimurium	Ad 1070	Pork meat	10	+(17.48)	+(20.37)	+	+	+	+
90	*Salmonella*	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	55	+(19.32)	+(19.91)	+	+	+	+
91	*Salmonella*	Typhimurium 1,4 [5], I2:-:1,2	Ad 1335	Poultry environmental sample	40	+(17.67)	+(19.33)	+	+	+	+
92	*Salmonella*	Typhimurium 1,4 [5], II2:i:-	Ad 1334	Ready to cook pork	31	+(19.19)	+(18.48)	+	+	+	+
93	*Salmonella*	Urbana	Ad501	/	13	+(31.24)	+(31.10)	+	+	+	+
94	*Salmonella*	Veneziana	Adria 233	Food product	11	+(19.58)	+(19.90)	+	+	+	+
95	*Salmonella*	Virchow	Adria F276	Curry	22	+(18.31)	+(19.47)	+	+	+	+
96	*Salmonella*	Waycross	CIP105634	/	44	+(17.08)	+(19.16)	+	+	+	+
97	*Salmonella*	Wayne	Ad502	/	16	+(22.43)	+(23.80)	st	/	pale colonies	+w
98	*Salmonella*	Wien	CIP8122	/	22	+(20.97)	+(22.10)	+	+	+	+
99	*Salmonella*	Worthington	Adria 3506	Pâté	10	+(20.69)	+(21.24)	+	+	+	+
100	*Salmonella*	Zanzibar	CIP107479	/	10	+(17.28)	+(19.74)	st		small colonies	+w

Alternative method: BAC*Gene Salmonella* spp. - BPW 24 h at 37°C						
EXCLUSIVITY						
N°	**Strain**	**Reference**	**Origin**	**Inoculation level(cfu/ml)**	**BAC*Gene Salmonella* spp**	
					CFX96 Bio-Rad	**AriaMx**
1.	*Citrobacter braakii*	Ad833	Raw beef meat	$4.7\ 10^5$	-	-
2.	*Citrobacter Diversus*	adria 140	Raw milk	$4.1\ 10^5$	-	-
3.	*Citrobacter freundii*	adria 23	Raw pork sausage	$3.0\ 10^5$	-	-
4.	*Citrobacter freundii*	adria 175	Raw duck meat	$3.1\ 10^5$	-	-
5.	*Citrobacter koseri*	adria 71	Frozen vegetables	$4.1\ 10^5$	-	-
6.	*Enterobacter agglomerans*	adria 11	Cheese	$2.2\ 10^5$	-	-
7.	*Enterobacter amnigenus*	A00C068	Raw poultry meat	$3.0\ 10^5$	-	-
8.	*Enterobacter cloacae*	adria 10	Raw milk	$2.1\ 10^5$	-	-
9.	*Enterobacter intermedius*	adria 60	Bean	$1.1\ 10^5$	-	-
10.	*Enterobacter kobei*	Ad 341,5	Ham	$2.3\ 10^5$	-	-
11.	*Enterobacter sakazakii*	adria 95	Fermented milk	$2.7\ 10^5$	-	-
12.	*Erwinia carotovora*	CIP 8283	Potatoes	$4.0\ 10^3$	-	-
13.	*Escherichia coli*	adria 19	Greated carrots	$4.3\ 10^5$	-	-
14.	*Escherichia hermanii*	Ad 461	Dessert	$2.0\ 10^5$	-	-
15.	*Escherichia vulneris*	adria 127	Raw milk	$6.9\ 10^5$	-	-
16.	*Hafnia alvei*	adria 167	Raw pork sausage	$3.7\ 10^5$	-	-
17.	*Klebsiella oxytoca*	57	Food product	$2.9\ 10^5$	-	-
18.	*Klebsiella pneumoniae*	47	Raw turkey meat	$4.0\ 10^5$	-	-
19.	*Kluyvera spp*	adria 41	Raw milk	$3.2\ 10^5$	-	-
20.	*Morganella morganii*	CIP A236	/	$4.4\ 10^5$	-	-
21.	*Pantoea agglomerans*	adria 86	Frozen vegetables	$4.1\ 10^5$	-	-
22.	*Proteus mirabilis*	Ad639	Mayonnaise	$7.3\ 10^5$	-	-

Alternative method: BAC*Gene Salmonella* spp. - BPW 24 h at 37°C						
EXCLUSIVITY						
N°	**Strain**	**Reference**	**Origin**	**Inoculation level(cfu/ml)**	**BAC*Gene Salmonella* spp**	
					CFX96 Bio-Rad	**AriaMx**
23.	*Proteus vulgaris*	adria 43	Sliced ham	$4.9\ 10^4$	-	-
24.	*Providencia rettgeri*	adria 112	White liquid egg	$3.2\ 10^5$	-	-
25.	*Rhanella aquatilis*	adria 69	Molluscs	$1.8\ 10^3$	-	-
26.	*Serratia liquefaciens*	26	Egg product	$1.7\ 10^5$	-	-
27.	*Serratia proteomaculans*	A00C056	Ham	$2.4\ 10^4$	-	-
28.	*Shigella flexneri*	CIP 8248	/	$2.6\ 10^5$	-	-
29.	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	$3.9\ 10^5$	-	-
30.	*Yersinia enterocolotica*	adria 32	Bacon	$2.1\ 10^5$	-	-

Appendix 7 - Results obtained by each collaborator and the expert laboratory

Laboratory **A** **Thermocycler : AriaMx**

Aerobic mesophilic flora: 9800 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
A3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
A5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
A7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
A11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
A16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
A19	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
A22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
A24	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
A1	+	+	+	+	+	+	24.87	+	+	+	+	+	**PA**
A2	+	+	+	+	+	+	26.08	+	+	+	+	+	**PA**
A6	+	+	+	+	+	+	25.49	+	+	+	+	+	**PA**
A9	+	+	+	+	+	+	23.22	+	+	+	+	+	**PA**
A10	+	+	+	+	+	+	23.42	+	+	+	+	+	**PA**
A13	+	+	+	+	+	+	26.40	+	+	+	+	+	**PA**
A17	+	+	+	+	+	+	22.95	+	+	+	+	+	**PA**
A20	+	+	+	+	+	+	23.11	+	+	+	+	+	**PA**
A4	+	+	+	+	+	+	22.30	+	+	+	+	+	**PA**
A8	+	+	+	+	+	+	21.47	+	+	+	+	+	**PA**
A12	+	+	+	+	+	+	21.66	+	+	+	+	+	**PA**
A14	+	+	+	+	+	+	21.46	+	+	+	+	+	**PA**
A15	+	+	+	+	+	+	22.29	+	+	+	+	+	**PA**
A18	+	+	+	+	+	+	22.89	+	+	+	+	+	**PA**
A21	+	+	+	+	+	+	22.33	+	+	+	+	+	**PA**
A23	+	+	+	+	+	+	22.66	+	+	+	+	+	**PA**

Laboratory **B** **Thermocycler : AriaMx**

Aerobic mesophilic flora:8500 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
B3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
B5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
B7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
B11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
B16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
B19	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
B22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
B24	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
B1	+	+	+	+	+	+	25.39	+	+	+	+	+	**PA**
B2	+	+	+	+	+	+	26.91	+	+	+	+	+	**PA**
B6	+	+	+	+	+	+	26.92	+	+	+	+	+	**PA**
B9	+	+	+	+	+	+	26.75	+	+	+	+	+	**PA**
B10	+	+	+	+	+	+	28.60	+	+	+	+	+	**PA**
B13	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
B17	+	+	+	+	+	+	25.61	+	+	+	+	+	**PA**
B20	+	+	+	+	+	+	27.50	+	+	+	+	+	**PA**
B4	+	+	+	+	+	+	24.51	+	+	+	+	+	**PA**
B8	+	+	+	+	+	+	25.22	+	+	+	+	+	**PA**
B12	+	+	+	+	+	+	24.55	+	+	+	+	+	**PA**
B14	+	+	+	+	+	+	24.69	+	+	+	+	+	**PA**
B15	+	+	+	+	+	+	24.42	+	+	+	+	+	**PA**
B18	+	+	+	+	+	+	26.04	+	+	+	+	+	**PA**
B21	+	+	+	+	+	+	24.17	+	+	+	+	+	**PA**
B23	+	+	+	+	+	+	25.49	+	+	+	+	+	**PA**

Laboratory **C** **Thermocycler : AriaMx**

Aerobic mesophilic flora: 16000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
C3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
C5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
C7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
C11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
C16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
C19	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
C22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
C24	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
C1	+	+	+	+	+	+	24.93	+	+	+	+	+	**PA**
C2	+	+	+	+	+	+	24.69	+	+	+	+	+	**PA**
C6	+	+	+	+	+	+	25.31	+	+	+	+	+	**PA**
C9	+	+	+	+	+	+	27.32	+	+	+	+	+	**PA**
C10	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
C13	+	+	+	+	+	+	27.55	+	+	+	+	+	**PA**
C17	+	+	+	-	-	+	32.76	+	+	+	+	+	**PA**
C20	+	+	+	+	+	+	25.57	+	+	+	+	+	**PA**
C4	+	+	+	+	+	+	24.02	+	+	+	+	+	**PA**
C8	+	+	+	+	+	+	24.24	+	+	+	+	+	**PA**
C12	+	+	+	+	+	+	21.24	+	+	+	+	+	**PA**
C14	+	+	+	+	+	+	25.56	+	+	+	+	+	**PA**
C15	+	+	+	+	+	+	24.12	+	+	+	+	+	**PA**
C18	+	+	+	+	+	+	23.84	+	+	+	+	+	**PA**
C21	+	+	+	+	+	+	22.89	+	+	+	+	+	**PA**
C23	+	+	+	+	+	+	22.71	+	+	+	+	+	**PA**

Laboratory **D** **Thermocycler : AriaMx**

Aerobic mesophilic flora: 4200/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
D3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
D5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
D7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
D11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
D16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
D19	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
D22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
D24	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
D1	+	+	+	+	+	+	24.00	+	+	+	+	+	**PA**
D2	+	+	+	+	+	+	26.68	+	+	+	+	+	**PA**
D6	+	+	+	+	+	+	31.76	+	+	+	+	+	**PA**
D9	+	+	+	+	+	+	28.47	+	+	+	+	+	**PA**
D10	+	+	+	+	+	+	28.24	+	+	+	+	+	**PA**
D13	+	+	+	+	+	+	29.29	+	+	+	+	+	**PA**
D17	+	+	+	+	+	+	33.89	+	+	+	+	+	**PA**
D20	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
D4	+	+	+	+	+	+	25.86	+	+	+	+	+	**PA**
D8	+	+	+	+	+	+	24.83	+	+	+	+	+	**PA**
D12	+	+	+	+	+	+	25.81	+	+	+	+	+	**PA**
D14	+	+	+	+	+	+	23.49	+	+	+	+	+	**PA**
D15	+	+	+	+	+	+	28.70	+	+	+	+	+	**PA**
D18	+	+	+	+	+	+	25.74	+	+	+	+	+	**PA**
D21	+	+	+	+	+	+	25.00	+	+	+	+	+	**PA**
D23	+	+	+	+	+	+	26.69	+	+	+	+	+	**PA**

Laboratory **E** **Thermocycler : AriaMx**

Aerobic mesophilic flora: $9{,}6.10^{8}$/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
E3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
E5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
E7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
E11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
E16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
E19	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
E22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
E24	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
E1	+	+	+	+	+	+	24.63/24.95	+	+	+	+	+	**PA**
E2	+	+	+	+	+	+	24.77/24.98	+	+	+	+	+	**PA**
E6	+	+	+	+	+	+	25.56/25.19	+	+	+	+	+	**PA**
E9	+	+	+	+	+	+	26.13/27.15	+	+	+	+	+	**PA**
E10	+	+	+	+	+	+	27.78/27.72	+	+	+	+	+	**PA**
E13	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
E17	+	+	+	+	+	+	25.73/25.89	+	+	+	+	+	**PA**
E20	+	+	+	+	+	+	28.50/26.55	+	+	+	+	+	**PA**
E4	+	+	+	+	+	+	23.32/23.38	+	+	+	+	+	**PA**
E8	+	+	+	+	+	+	23.02/22.97	+	+	+	+	+	**PA**
E12	+	+	+	+	+	+	24.53/23.42	+	+	+	+	+	**PA**
E14	+	+	+	+	+	+	24.43/24.32	+	+	+	+	+	**PA**
E15	+	+	+	+	+	+	24.40/24.89	+	+	+	+	+	**PA**
E18	+	+	+	+	+	+	24.50/24.50	+	+	+	+	+	**PA**
E21	+	+	+	+	+	+	25.34/25.60	+	+	+	+	+	**PA**
E23	+	+	+	+	+	+	25.90/25.99	+	+	+	+	+	**PA**

Laboratory **F** **Thermocycler : AriaMx**

Aerobic mesophilic flora: 5700/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
F3	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
F5	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
F7	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
F11	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
F16	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
F19	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
F22	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
F24	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
F1	+	+	+	+	+	+	25.75	+	+	+	+	+	**PA**
F2	+	+	+	+	+	+	25.64	+	+	+	+	+	**PA**
F6	+	+	+	+	+	+	26.23	+	+	+	+	+	**PA**
F9	+	+	+	+	+	+	23.87	+	+	+	+	+	**PA**
F10	+	+	+	+	+	+	29.95	+	+	+	+	+	**PA**
F13	+	+	+	+	+	+	23.92	+	+	+	+	+	**PA**
F17	+	+	+	+	+	+	30.07	+	+	+	+	+	**PA**
F20	+	+	+	+	+	+	23.79	+	+	+	+	+	**PA**
F4	+	+	+	+	+	+	22.87	+	+	+	+	+	**PA**
F8	+	+	+	+	+	+	24.70	+	+	+	+	+	**PA**
F12	+	+	+	+	+	+	23.20	+	+	+	+	+	**PA**
F14	+	+	+	+	+	+	23.15	+	+	+	+	+	**PA**
F15	+	+	+	+	+	+	23.15	+	+	+	+	+	**PA**
F18	+	+	+	+	+	+	22.81	+	+	+	+	+	**PA**
F21	+	+	+	+	+	+	24.37	+	+	+	+	+	**PA**
F23	+	+	+	+	+	+	23.32	+	+	+	+	+	**PA**

Laboratory **G** **Thermocycler : CFX-96**

Aerobic mesophilic flora: 29000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
G3	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
G5	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
G7	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
G11	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
G16	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
G19	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
G22	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
G24	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
G1	+	+	+	+	+	+	34.26	+	+	+	+	+	**PA**
G2	+	+	+	+	+	+	22.23	+	+	+	+	+	**PA**
G6	+	+	+	+	+	+	23.76	+	+	+	+	+	**PA**
G9	+	+	+	+	+	+	24.41	+	+	+	+	+	**PA**
G10	+	+	+	+	+	+	22.98	+	+	+	+	+	**PA**
G13	+	+	+	+	+	+	26.11	+	+	+	+	+	**PA**
G17	+	+	+	+	+	+	24.46	+	+	+	+	+	**PA**
G20	+	+	+	+	+	+	22.60	+	+	+	+	+	**PA**
G4	+	+	+	+	+	+	22.23	+	+	+	+	+	**PA**
G8	+	+	+	+	+	+	23.52	+	+	+	+	+	**PA**
G12	+	+	+	+	+	+	22.31	+	+	+	+	+	**PA**
G14	+	+	+	+	+	+	21.81	+	+	+	+	+	**PA**
G15	+	+	+	+	+	+	23.36	+	+	+	+	+	**PA**
G18	+	+	+	+	+	+	23.70	+	+	+	+	+	**PA**
G21	+	+	+	+	+	+	22.62	+	+	+	+	+	**PA**
G23	+	+	+	+	+	+	22.86	+	+	+	+	+	**PA**

Laboratory **H** **Thermocycler : AriaMx**

Aerobic mesophilic flora: 17000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
H3	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H5	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H7	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H11	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H16	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H19	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H22	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H24	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H1	+	+	+	+	+	+	25.21	+	+	+	+	+	**PA**
H2	+	+	+	+	+	+	25.13	+	+	+	+	+	**PA**
H6	+	+	+	+	+	+	26.82	+	+	+	+	+	**PA**
H9	+	+	+	+	+	+	26.50	+	+	+	+	+	**PA**
H10	+	+	+	+	+	+	25.67	+	+	+	+	+	**PA**
H13	+	+	+	+	+	+	24.91	+	+	+	+	+	**PA**
H17	+	+	+	+	+	+	25.02	+	+	+	+	+	**PA**
H20	+	+	+	+	+	+	24.56	+	+	+	+	+	**PA**
H4	+	+	+	+	+	+	25.70	+	+	+	+	+	**PA**
H8	+	+	+	+	+	+	24.68	+	+	+	+	+	**PA**
H12	+	+	+	+	+	+	24.99	+	+	+	+	+	**PA**
H14	+	+	+	+	+	+	24.91	+	+	+	+	+	**PA**
H15	+	+	+	+	+	+	24.59	+	+	+	+	+	**PA**
H18	+	+	+	+	+	+	24.66	+	+	+	+	+	**PA**
H21	+	+	+	+	+	+	23.24	+	+	+	+	+	**PA**
H23	+	+	+	+	+	+	24.55	+	+	+	+	+	**PA**

Laboratory **I** **Thermocycler : AriaMx**

Aerobic mesophilic flora: 4500/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
I3	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
I5	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
I7	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
I11	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
I16	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
I19	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
I22	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
I24	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
I1	+	+	+	+	+	+	23.73	+	+	+	+	+	**PA**
I2	+	+	+	+	+	+	31.17	+	+	+	+	+	**PA**
I6	+	+	+	+	+	+	25.37	+	+	+	+	+	**PA**
I9	+	+	+	+	+	+	24.15	+	+	+	+	+	**PA**
I10	+	+	+	+	+	+	28.16	+	+	+	+	+	**PA**
I13	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
I17	+	+	+	+	+	+	25.01	+	+	+	+	+	**PA**
I20	+	+	+	+	+	+	26.06	+	+	+	+	+	**PA**
I4	+	+	+	+	+	+	23.73	+	+	+	+	+	**PA**
I8	+	+	+	+	+	+	23.82	+	+	+	+	+	**PA**
I12	+	+	+	+	+	+	24.53	+	+	+	+	+	**PA**
I14	+	+	+	+	+	+	24.15	+	+	+	+	+	**PA**
I15	+	+	+	+	+	+	24.02	+	+	+	+	+	**PA**
I18	+	+	+	+	+	+	25.07	+	+	+	+	+	**PA**
I21	+	+	+	+	+	+	25.34	+	+	+	+	+	**PA**
I23	+	+	+	+	+	+	26.96	+	+	+	+	+	**PA**

Laboratory **J** **Thermocycler : CFX-96**

Aerobic mesophilic flora: 19000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
J3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
J5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
J7	+/-(2)	+/-(2)	+/-(2)	+/-(2)	+	+/-(2)	42.00	-	+/-(2)	+/-(2)	+	-	**ND**
J11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
J16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
J19	+(1)/-(2)	+(1)/-(2)	-	+(1)/-(2)	+	+/-(2)	42.00	-	+(1)/-(2)	+(1)/-(2)	+	-	**ND**
J22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
J24	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
J1	+	+	+	+	+	+	26.81	+	+	+	+	+	**PA**
J2	+	+	+	+	+	+	27.46	+	+	+	+	+	**PA**
J6	+	+	+	+	+	+	32.93	+	+	+	+	+	**PA**
J9	+	+	+	+	+	+	28.30	+	+	+	+	+	**PA**
J10	+	+	+	+	+	+	30.02	+	+	+	+	+	**PA**
J13	+	+	+	+	+	+	28.71	+	+	+	+	+	**PA**
J17	+	+	+	+	+	+	30.44	+	+	+	+	+	**PA**
J20	+	+	+	+	+	+	25.04	+	+	+	+	+	**PA**
J4	+	+	+	+	+	+	26.30	+	+	+	+	+	**PA**
J8	+	+	+	+	+	+	26.61	+	+	+	+	+	**PA**
J12	+	+	+	+	+	+	26.26	+	+	+	+	+	**PA**
J14	+	+	+	+	+	+	26.64	+	+	+	+	+	**PA**
J15	+	+	+	+	+	+	28.88	+	+	+	+	+	**PA**
J18	+	+	+	+	+	+	42.00 /42.00/42.00(1)	- / - / -	+	+	+	-	**ND**
J21	+	+	+	+	+	+	25.56	+	+	+	+	+	**PA**
J23	+	+	+	+	+	+	27.52	+	+	+	+	+	**PA**

(2) : second assay

(1):new extraction

Laboratory **K** **Thermocycler : CFX-96**

Aerobic mesophilic flora:12000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
K3	-	-	-	-	/	-	N/A	-	-	-	/	-	**NA**
K5	-	-	-	-	/	-	N/A	-	-	-	/	-	**NA**
K7	-	-	-	-	/	-	N/A	-	-	-	/	-	**NA**
K11	-	-	-	-	/	-	N/A	-	-	-	/	-	**NA**
K16	-	-	-	-	/	-	37.13	-	-	-	/	-	**NA**
K19	-	-	-	-	/	-	N/A	-	-	-	/	-	**NA**
K22	-	-	-	-	/	-	36.83	-	-	-	/	-	**NA**
K24	-	-	-	-	/	-	N/A	-	-	-	/	-	**NA**
K1	+	+	+	+	+	+	24.34	+	+	+	+	+	**PA**
K2	+	+	+	+	+	+	24.94	+	+	+	+	+	**PA**
K6	+	+	+	+	+	+	24.87	+	+	+	+	+	**PA**
K9	+	+	+	+	+	+	26.53	+	+	+	+	+	**PA**
K10	+	+	+	+	+	+	26.07	+	+	+	+	+	**PA**
K13	+	+	+	+	+	+	25.38	+	+	+	+	+	**PA**
K17	+	+	+	+	+	+	17.24	+	+	+	+	+	**PA**
K20	+	+	+	+	+	+	18.27	+	+	+	+	+	**PA**
K4	+	+	+	+	+	+	24.22	+	+	+	+	+	**PA**
K8	+	+	+	+	+	+	24.44	+	+	+	+	+	**PA**
K12	+	+	+	+	+	+	22.70	+	+	+	+	+	**PA**
K14	+	+	+	+	+	+	24.89	+	+	+	+	+	**PA**
K15	+	+	+	+	+	+	18.73	+	+	+	+	+	**PA**
K18	+	+	+	+	+	+	17.45	+	+	+	+	+	**PA**
K21	+	+	+	+	+	+	17.25	+	+	+	+	+	**PA**
K23	+	+	+	+	+	+	22.78	+	+	+	+	+	**PA**

Laboratory **L** **Thermocycler : AriaMx**

Aerobic mesophilic flora:24000 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
L3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
L5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
L7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
L11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
L16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
L19	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
L22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
L24	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
L1	+	+	+	+	+	+	22.47	+	+	+	+	+	**PA**
L2	+	+	+	+	+	+	22.71	+	+	+	+	+	**PA**
L6	+	+	+	+	+	+	24.63	+	+	+	+	+	**PA**
L9	+	+	+	+	+	+	21.46	+	+	+	+	+	**PA**
L10	+	+	+	+	+	+	24.00	+	+	+	+	+	**PA**
L13	+	+	+	+	+	+	24.03	+	+	+	+	+	**PA**
L17	+	+	+	+	+	+	25.31	+	+	+	+	+	**PA**
L20	+	+	+	+	+	+	25.61	+	+	+	+	+	**PA**
L4	+	+	+	+	+	+	23.31	+	+	+	+	+	**PA**
L8	+	+	+	+	+	+	21.99	+	+	+	+	+	**PA**
L12	+	+	+	+	+	+	23.42	+	+	+	+	+	**PA**
L14	+	+	+	+	+	+	25.65	+	+	+	+	+	**PA**
L15	+	+	+	+	+	+	21.49	+	+	+	+	+	**PA**
L18	+	+	+	+	+	+	22.58	+	+	+	+	+	**PA**
L21	+	+	+	+	+	+	23.00	+	+	+	+	+	**PA**
L23	+	+	+	+	+	+	21.02	+	+	+	+	+	**PA**

Laboratory **M** **Thermocycler : AriaMx**

Aerobic mesophilic flora: 16000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
M3	-/-	-/-	-/-	-/-	/	-	38.27	+	-/-	-/-	/	-	**PPNA**
M5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
M7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
M11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
M16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
M19	-	-	-	d/-	/	-	42.00	-	-	-	/	-	**NA**
M22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
M24	-	-	-	d/+	+	+	42.00	-	-	-	/	-	**ND**
M1	+	+	+	+	+	+	22.65	+	+	+	+	+	**PA**
M2	+	+	+	+	+	+	27.02	+	+	+	+	+	**PA**
M6	+	+	+	+	+	+	24.05	+	+	+	+	+	**PA**
M9	+	+	+	+	+	+	22.01	+	+	+	+	+	**PA**
M10	+	+	+	+	+	+	42.00/24.18	i/+	+	+	+	+	**PA**
M13	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
M17	+	+	+	+	+	+	24.19	+	+	+	+	+	**PA**
M20	+	+	+	+	+	+	24.31	+	+	+	+	+	**PA**
M4	+	+	+	+	+	+	23.55	+	+	+	+	+	**PA**
M8	+	+	+	+	+	+	42.00/24.20	i/+	+	+	+	+	**PA**
M12	+	+	+	+	+	+	30.50	+	+	+	+	+	**PA**
M14	+	+	+	+	+	+	24.00	+	+	+	+	+	**PA**
M15	+	+	+	+	+	+	24.72	+	+	+	+	+	**PA**
M18	+	+	+	+	+	+	23.35	+	+	+	+	+	**PA**
M21	+	+	+	+	+	+	24.65	+	+	+	+	+	**PA**
M23	+	+	+	+	+	+	23.71	+	+	+	+	+	**PA**

Laboratory **N** **Thermocycler : AriaMx**

Aerobic mesophilic flora: 2900/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
N3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
N5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
N7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
N11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
N16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
N19	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
N22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
N24	-	-	+/-	-	-	-	42.00	-	-	-	/	-	**NA**
N1	+	+	+	+	+	+	28.28	+	+	+	+	+	**PA**
N2	+	+	+	+	+	+	28.53	+	+	+	+	+	**PA**
N6	+	+	+	+	+	+	25.83	+	+	+	+	+	**PA**
N9	+	+	+	+	+	+	26.66	+	+	+	+	+	**PA**
N10	+	+	+	+	+	+	25.94	+	+	+	+	+	**PA**
N13	+	+	+	+	+	+	24.40	+	+	+	+	+	**PA**
N17	+	+	+	+	+	+	27.08	+	+	+	+	+	**PA**
N20	+	+	+	+	+	+	24.69	+	+	+	+	+	**PA**
N4	+	+	+	+	+	+	24.74	+	+	+	+	+	**PA**
N8	+	+	+	+	+	+	23.76	+	+	+	+	+	**PA**
N12	+	+	+	+	+	+	23.90	+	+	+	+	+	**PA**
N14	+	+	+	+	+	+	22.98	+	+	+	+	+	**PA**
N15	+	+	+	+	+	+	24.01	+	+	+	+	+	**PA**
N18	+	+	+	+	+	+	23.70	+	+	+	+	+	**PA**
N21	+	+	+	+	+	+	23.65	+	+	+	+	+	**PA**
N23	+	+	+	+	+	+	23.76	+	+	+	+	+	**PA**

Laboratory **O** **Thermocycler : CFX-96**

Aerobic mesophilic flora: 17000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
O3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
O5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
O7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
O11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
O16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
O19	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
O22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
O24	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
O1	+	+	+	+	+	+	24.37	+	+	+	+	+	**PA**
O2	+	+	+	+	+	+	20.06	+	+	+	+	+	**PA**
O6	+	+	+	+	+	+	24.28	+	+	+	+	+	**PA**
O9	+	+	+	+	+	+	23.08	+	+	+	+	+	**PA**
O10	+	+	+	+	+	+	23.16	+	+	+	+	+	**PA**
O13	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
O17	+	+	+	+	+	+	24.91	+	+	+	+	+	**PA**
O20	+	+	+	+	+	+	25.98	+	+	+	+	+	**PA**
O4	+	+	+	+	+	+	22.84	+	+	+	+	+	**PA**
O8	+	+	+	+	+	+	22.68	+	+	+	+	+	**PA**
O12	+	+	+	+	+	+	21.99	+	+	+	+	+	**PA**
O14	+	+	+	+	+	+	22.62	+	+	+	+	+	**PA**
O15	+	+	+	+	+	+	23.46	+	+	+	+	+	**PA**
O18	+	+	+	+	+	+	22.31	+	+	+	+	+	**PA**
O21	+	+	+	+	+	+	21.63	+	+	+	+	+	**PA**
O23	+	+	+	+	+	+	22.59	+	+	+	+	+	**PA**

Laboratory **P** **Thermocycler : AriaMx**

Aerobic mesophilic flora: 21000/g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
P3	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
P5	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
P7	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
P11	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
P16	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
P19	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
P22	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
P24	-	-	-	-	/	-	42.00	-	-	-	/	-	**NA**
P1	+	+	+	+	+	+	25.26	+	+	+	+	+	**PA**
P2	+	+	+	+	+	+	24.68	+	+	+	+	+	**PA**
P6	+	+	+	+	+	+	25.25	+	+	+	+	+	**PA**
P9	+	+	+	+	+	+	25.53	+	+	+	+	+	**PA**
P10	+	+	+	+	+	+	25.52	+	+	+	+	+	**PA**
P13	-	-	-	-	/	-	40.04	+	-	-	/	-	**PPNA**
P17	+	+	+	+	+	+	24.91	+	+	+	+	+	**PA**
P20	+	+	+	+	+	+	25.98	+	+	+	+	+	**PA**
P4	+	+	+	+	+	+	24.81	+	+	+	+	+	**PA**
P8	+	+	+	+	+	+	24.28	+	+	+	+	+	**PA**
P12	+	+	+	+	+	+	22.82	+	+	+	+	+	**PA**
P14	+	+	+	+	+	+	23.23	+	+	+	+	+	**PA**
P15	+	+	+	+	+	+	24.62	+	+	+	+	+	**PA**
P18	+	+	+	+	+	+	23.57	+	+	+	+	+	**PA**
P21	+	+	+	+	+	+	23.73	+	+	+	+	+	**PA**
P23	+	+	+	+	+	+	24.25	+	+	+	+	+	**PA**

Laboratory **Q** **Thermocycler : AriaMx**

Aerobic mesophilic flora:25000 /g

N°Sample	Reference method: ISO 6579						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
Q3	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
Q5	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
Q7	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
Q11	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
Q16	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
Q19	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
Q22	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
Q24	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
Q1	+	+	+	+	+	+	24.2	+	+	+	+	+	**PA**
Q2	+	+	+	+	+	+	23.4	+	+	+	+	+	**PA**
Q6	+	+	+	+	+	+	24.4	+	+	+	+	+	**PA**
Q9	+	+	+	+	+	+	22.6	+	+	+	+	+	**PA**
Q10	+	+	+	+	+	+	20.8	+	+	+	+	+	**PA**
Q13	+	+	+	+	+	+	24.9	+	+	+	+	+	**PA**
Q17	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
Q20	+	+	+	+	+	+	23.8	+	+	+	+	+	**PA**
Q4	+	+	+	+	+	+	20.4	+	+	+	+	+	**PA**
Q8	+	+	+	+	+	+	23.0	+	+	+	+	+	**PA**
Q12	+	+	+	+	+	+	22.0	+	+	+	+	+	**PA**
Q14	+	+	+	+	+	+	21.6	+	+	+	+	+	**PA**
Q15	+	+	+	+	+	+	21.8	+	+	+	+	+	**PA**
Q18	+	+	+	+	+	+	20.8	+	+	+	+	+	**PA**
Q21	+	+	+	+	+	+	27.4	+	+	+	+	+	**PA**
Q23	+	+	+	+	+	+	21.4	+	+	+	+	+	**PA**

Laboratory R (ADRIA) ***Thermocycler : AriaMx and CFX96***

Aerobic mesophilic flora: 3500/g

N°Sample	Reference method: ISO 6579♦						Alternative method: BAC*Gene Salmonella* spp						Agreement
	RVS		MKTTn		Latex test	Final result	Ct (CFX96/AriaMx)	Test result	RVS		Latex test	Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					XLD	*Brilliance* Salmonella			
R3	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
R5	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
R7	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
R11	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
R16	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
R19	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
R22	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
R24	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
R1	+	+	+	+	+	+	21.17/22.91	+/+	+	+	+	+	**PA**
R2	+	+	+	+	+	+	26.98/27.20	+/+	+	+	+	+	**PA**
R6	+	+	+	+	+	+	24.41/25.29	+/+	+	+	+	+	**PA**
R9	+	+	+	+	+	+	22.70/22.99	+/+	+	+	+	+	**PA**
R10	+	+	+	+	+	+	23.70/26.54	+/+	+	+	+	+	**PA**
R13	+	+	+	+	+	+	20.86/23.68	+/+	+	+	+	+	**PA**
R17	+	+	+	+	+	+	25.82/27.39	+/+	+	+	+	+	**PA**
R20	+	+	+	+	+	+	23.47/25.69	+/+	+	+	+	+	**PA**
R4	+	+	+	+	+	+	20.84/23.21	+/+	+	+	+	+	**PA**
R8	+	+	+	+	+	+	20.15/22.33	+/+	+	+	+	+	**PA**
R12	+	+	+	+	+	+	19.24/22.39	+/+	+	+	+	+	**PA**
R14	+	+	+	+	+	+	21.23/24.36	+/+	+	+	+	+	**PA**
R15	+	+	+	+	+	+	22.39/23.45	+/+	+	+	+	+	**PA**
R18	+	+	+	+	+	+	21.41/24.10	+/+	+	+	+	+	**PA**
R21	+	+	+	+	+	+	20.68/22.36	+/+	+	+	+	+	**PA**
R23	+	+	+	+	+	+	24.50/26.22	+/+	+	+	+	+	**PA**

♦ Analyses performed according to the COFRAC accreditation