

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

Thermo Scientific SureTect Salmonella Species PCR Assay species for the detection of *Salmonella* species in a broad range of foods, production environmental samples and primary production samples

Qualitative method

> Expert Laboratory:	ADRIA ZA Creac'h Gwen 29000 Quimper (France)
> For:	OXOID Part of Thermo Fisher Scientific Wade Road Basingstoke, Hants, RG24 8PW (UK)

This report consists of 263 pages, including 7 appendices.

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

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Quality Assurance documents related to this method can be consulted upon request from **OXOID**.

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

Validation protocols	<ul style="list-style-type: none"> ▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> ▪ ISO 16140-2 (2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> ▪ AFNOR technical rules (PR Revision 7)
Reference method*	<ul style="list-style-type: none"> ▪ ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp ▪ ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR and SC.
Alternative method	Thermo Scientific SureTect Salmonella species PCR Assay
Scope	<ul style="list-style-type: none"> > Broad range of foods > Production environmental samples > Primary production samples
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

1 INTRODUCTION

The Thermo Scientific SureTect Salmonella Species PCR Assay was validated according to the ISO 16140:2003 standard in 2013. Multiple extension studies have been conducted since this first validation study. The renewal study in 2017 enabled alignment with the revised ISO 16140-2:2016 standard.

A summary of the validation, renewal and extension studies is provided in **Table 1**.

Table 1 - Summary of SureTect Salmonella species Validation timeline scope. instruments and software

Studies and timeline ¹	Scope and claim	Instrument set up
Initial validation in 2013	Initial validation for ground beef meat	Thermo Scientific™ PikoReal Instrument with Thermo Scientific™ SureTect Software v1.2
Extension study in 2014	Extension to a broad range of food claim, as well as pet food	
Extension study in 2016	Extension for the Applied Biosystems™ 7500 Fast Real-Time PCR instrument and for production environment samples	Applied Biosystems 7500 Fast Real-Time PCR Instrument with Applied Biosystems™ RapidFinder™ Express Software v2.0 or later
Extension study in 2017	Extension for seafood and vegetables according to ISO 16140-2:2016	
Renewal study in 2017	Renewal for a broad range of foods for the PikoReal thermocycler	PikoReal Instrument with Thermo Scientific SureTect Software v1.2
Renewal study in 2018	Renewal for the use of the Applied Biosystems 7500 Fast Real-Time PCR Instrument	Applied Biosystems 7500 Fast Real-Time PCR Instrument with RapidFinder Express Software v2.0 or later
Extension study in 2018	Extension for the use of the Applied Biosystems™ QuantStudio™ 5 Real-Time Food Safety PCR instrument	Applied Biosystems QuantStudio 5 PCR Instrument with Thermo Scientific™ RapidFinder™ Analysis Software v1.0 or later
Extension study in 2018	Extension for the use of the Applied Biosystems™ SimpliAmp™ Thermal Cycler during lysis step	SimpliAmp

Studies and timeline ¹	Scope and claim	Instrument set up
Extension study in 2019	Extension for Milk powder, Infant formula and Infant cereals with and without probiotics including ingredients. and for 375 g sample size	Applied Biosystems 7500 Fast Real-Time PCR Instrument with RapidFinder Express Software v2.0 or later version Applied Biosystems QuantStudio 5 Real-Time PCR Instrument with Thermo Scientific RapidFinder Analysis Software v1.0 or later version
Extension in 2020	Extension of software and Assay file versions	Applied Biosystems QuantStudio 5 Real-Time PCR
Extension in 2020	Extension for Cocoa and Chocolate products, and alignment of the non-selective temperature with the new ISO 6579-1:2017 rules (move from 37°C ± 1°C to 34 - 38°C incubation range)	Instrument with Thermo Scientific RapidFinder Analysis Software v1.0 or later version Applied Biosystems 7500 Fast Real-Time PCR Instrument with RapidFinder Express Software v2.0 or later version Applied Biosystems QuantStudio 5
Extension in 2023	Extension for a broad range of foods with use of pre-warmed (41.5 or 37 ± 1°C) BPW ISO as the primary enrichment media, in addition to alternative sample sizes	Applied Biosystems QuantStudio 5 Real-Time PCR Instrument with Thermo Scientific RapidFinder Analysis Software v1.0 or later version Applied Biosystems 7500 Fast Real-Time PCR Instrument with RapidFinder Express Software v2.0 or later version Applied Biosystems QuantStudio 5
Extension in 2024	Extension for primary production samples	Applied Biosystems QuantStudio 5 Real-Time PCR Instrument with Thermo Scientific RapidFinder Analysis Software v3.0 or later version Applied Biosystems 7500 Fast Real-Time PCR Instrument with RapidFinder Express Software v2.0 or later version Applied Biosystems QuantStudio 5

¹ Studies run at ADRIA (FR) from 2013 to 2019, and 2024 and at Q-Laboratories (USA) in 2020 and 2023.

2 METHODS PROTOCOLS




2.1 Alternative Method

2.1.1 Principle




The SureTect Salmonella species PCR Assay is based on gene amplification by real time polymerase chain reaction (PCR). The assay is designed to detect *Salmonella* spp. through the amplification of target DNA sequences which are specific to *Salmonella* spp. This is accomplished through dye-labelled probes and an internal positive control (IPC). With the use of Solaris PCR technology amplification of the target sequence and IPC allows the end user to obtain results and determine if the PCR reaction has occurred in real time.

The SureTect Salmonella species PCR Assay can be used with the following platforms: Applied Biosystems™ QuantStudio™ 5 Real-Time Food Safety PCR Instrument with RapidFinder™ Analysis Software v1.0 or later with Assay file *Salmonella* spp_SureTect_QS5 version 2.1 or later, and Applied Biosystems™ 7500 Fast Real-Time PCR Instrument with RapidFinder™ Express Software v2.0 or later with Assay file *Salmonella* Species SureTect 2.0 or later. Data analysis is automated and predefined on both platforms with no changes made by the end user. Results are reported as depicted below.

QuantStudio 5 Instrument with RapidFinder Analysis Software v1.0 or later:

Result icon	Result
	Positive result
	Negative result
	Result warning

7500 Fast Instrument with RapidFinder Express Software v2.0 or later:

Result icon ⁽¹⁾	Result
	Positive result
	Negative result
	Result warning

Note: QuantStudio 5 is noted QS5 in the rest of the document.

2.1.2 Protocol

The protocol for the alternative method is provided in the flow diagram in **Appendix 1**. Different enrichment protocols are available depending on the tested categories or the PCR instruments used. This can be found in Tables 2 and 3.

The multiple enrichment protocols allow the end-user to have the flexibility to decide which protocol to use based on their unique needs and preferences.

Table 2 - Enrichment Protocols Available for the PikoReal PCR Instrument

Category or type		Enrichment step	Study
1	Meat products including poultry meats	BPW for 20 - 28 h at 34 - 38°C	Initial validation study (2013)
2	Dairy products	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C and ONE Broth-Salmonella (OBS) + 12 mg/L novobiocin for 20 - 28 h at 34-38°C	Extension study (2016)
3	Seafood and vegetables	BPW for 20 - 28 h at 34 - 38°C	Initial validation study (2013)
4	Egg products	BPW for 20 - 28 h at 34 - 38°C	Initial validation study (2013)
5	Raw beef meats with and without aromatics	Pre-warmed BPW for 8 - 24 h at 41.5 ± 1°C	Initial validation study (2013)
6	Infant formula	BPW for 16 - 24 h at 34 - 38°C	Renewal study
7	Pet food	ONE Broth-Salmonella + ONE Broth-Salmonella supplement for 20 - 28 h at 34 - 38°C	Initial validation study (2013)

Table 3 - Enrichment Protocols Available for the 7500 Fast and QS5 PCR Instruments

Category or type		Enrichment step	Study
1	Meat products including poultry meats	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Extension study (2016)
2	Dairy products	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Extension study (2016)
3	Infant formula	BPW for 16 - 24 h at 34 - 38°C	Extension study (2016)
4	Vegetables	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Extension study (2017)
5	Seafood	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Extension study (2017)
6	Raw beef meats with and without aromatics	Pre-warmed BPW for 9 - 24 h at 41.5 ± 1°C	Extension study (2016)
7	Environmental samples	BPW for 20 - 28 h at 34 - 38°C	Extension study (2016)
8	Milk powder. Infant formula and infant cereals with and without probiotics (Up 375g) including ingredients	BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Extension study (2019)
9	Cocoa and chocolate products (Up to 375 g)	Pre-warmed BPW for 22 - 30 h at 34 - 38°C Pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	Extension Study (2020)

	Category or type	Enrichment step	Study
10	Pet Food (375 g)	1-in-6 ratio of pre-warmed ($37 \pm 1^\circ\text{C}$) BPW ISO for 20-28 h at $34 - 38^\circ\text{C}$	Extension Study (2023)
11	Meat Products (375 g)	1-in-5 ratio of pre-warmed ($41.5 \pm 1^\circ\text{C}$) BPW ISO for 8-24 h at $41.5 \pm 1^\circ\text{C}$	
12	Meat Products (25 g)	1-in-10 ratio of pre-warmed ($41.5 \pm 1^\circ\text{C}$) BPW ISO for 8-24 h at $41.5 \pm 1^\circ\text{C}$	
13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g)	1-in-6 ratio of pre-warmed ($37 \pm 1^\circ\text{C}$) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at $34 - 38^\circ\text{C}$	
14	Fresh and Processed Vegetables and Fruit (375 g)	1-in-10 ratio of pre-warmed ($41.5 \pm 1^\circ\text{C}$) BPW ISO for 10 - 24 h at $41.5 \pm 1^\circ\text{C}$	
15	Animal Feed (150 g)	1-in-10 ratio BPW ISO with 12 mg/L novobiocin for 20 - 28 h at $34 - 38^\circ\text{C}$	
16	Pet Food (375 g)	1-in-10 ratio prewarmed ($37 \pm 1^\circ\text{C}$) BPW ISO for 20 - 28 h at $34 - 38^\circ\text{C}$	Extension study (2024)
17	Primary production samples	BPW supplemented with 20 mg/L novobiocin for 18 - 26 h at $41.5 \pm 1^\circ\text{C}$ followed by a 1-in-10 dilution into BPW (1 mL + 9 mL) regrowth step for 4 - 6 h at $37 \pm 1^\circ\text{C}$	

The outline of the method is presented below:

1. Enrichment following conditions listed in Tables 2 and 3
2. Lysis step using 10 μL of enrichment.

Note: For chocolates and cocoa products, enriched samples are diluted 1-in-5 in Buffered Peptone Water (BPW) prior to PCR. A 10 μL aliquot is used for lysis and DNA extraction.

3. A 20 μL aliquot of sample lysate is used for PCR.
4. Confirmation of positive results

➤ In the context of NF Validation:

Confirmation is performed from isolated characteristic colonies from the direct streak (10 μL) of the enriched sample onto Xylose Lysine Deoxycholate (XLD) or Thermo Scientific™ Oxoid™ *Brilliance*™ Salmonella Agar and performing:

- Option 1: Thermo Scientific™ Oxoid™ Salmonella Test Kit using Latex Agglutination.
- Option 2: Thermo Scientific™ Oxoid™ Microbact™ 24E biochemical gallery on isolated colonies.

- In the context of ISO technical rules for food and environmental samples:
 - Option 1: Confirmation tests described in EN ISO 6579-1:2017
 - Option 2: Confirmation with an appropriate EN ISO 16140-6:2019 validated method (describing detection from isolated colonies)

Troubleshooting: For samples with high background microflora, a sub-culture in Rappaport-Vassiliadis Soya (RVS) Peptone Broth VS (0.1 mL primary enrichment broth in 10 mL RVS) might be required before streaking onto one of the two possible selective agars.

- In the context of ISO technical rules for primary production samples:
 - Option 1: Confirmation tests described in EN ISO 6579-1:2017 and EN ISO 6579-1/A1 (2020)
 - Option 2: Sub-culture primary enrichment in RVS (0.1 mL primary enrichment broth in 10 mL RVS) and streak 10 µL onto *Brilliance* Salmonella agar and XLD incubated for 24 h ± 2 h at 34-38°C.

It is possible to store the enrichment broth at 2 to 8°C for 72h before running the lysis step of the SureTect Salmonella species protocol.

Lysates can be stored at 2 to 8°C up to 24 hours, including anytime stored at 4°C in the thermal cycler.

2.2 Restrictions

There are no restrictions.

2.3 Reference Method

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 6579-1:2017/AMD 1: 2020 Microbiology of the food chain-Horizontal method for the detection, enumeration and serotyping of *Salmonella* was used as the reference method. A detailed description of the method is given in **Appendix 2**.

2.4 Study Design

The study design per category is listed in **Table 4**.

Table 4 - Study design per category

PCR instrument	Category or type		Study design
PikoReal PCR Instrument	1	Meat products including poultry meats	Paired
	2	Dairy products	Unpaired
	3	Seafood and vegetables	Paired
	4	Egg products	Paired
	5	Raw beef meats with and without aromatics	Unpaired
	6	Infant formula	Paired
	7	Pet food	Unpaired
7500 Fast and QS5 PCR Instruments	1	Meat products	Unpaired
	2	Dairy products	Unpaired
	3	Infant formula	Paired
	4	Vegetables	Unpaired
	5	Seafood	Unpaired
	6	Raw beef meats with and without aromatics	Unpaired
	7	Environmental samples	Paired
	8	Milk powder. Infant formula and infant cereals with and without probiotics (375 g) including ingredients	Unpaired
	9	Cocoa and chocolate products enriched in UHT milk or NFDM	Paired
		Cocoa and chocolate products enriched in BPW	Unpaired
	10	Pet Food (375 g)	Unpaired
	11	Meat Products (375 g)	Unpaired
	12	Meat Products (25 g)	Unpaired
	13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g)	Unpaired
	14	Fresh and Processed Vegetables and Fruit (375 g)	Unpaired
	15	Animal Feed (150 g)	Unpaired
	16	Pet Food (375 g)	Paired
17	Primary production samples (25 g)	Unpaired	

3 METHOD COMPARISON STUDIES: INITIAL RENEWAL AND EXTENSION STUDIES

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

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

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

3.1 Sensitivity Study

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

3.1.1 Number and nature of samples

Several protocols were used for (i) milk and dairy products, (ii) raw beef meats, and (iii) cocoa and chocolate products. All the possible protocol combinations noted from A to H were used for data interpretation (See **Table 5**).

Table 5 - Protocol combinations used in the data interpretation

	PikoReal	7500 Fast and QS5 ¹
A	<ul style="list-style-type: none"> - Milk and dairy products enriched in BPW + novobiocin - Raw beef meats with 8 h enrichment time - All the other categories 	<ul style="list-style-type: none"> - Milk and Dairy products enriched in BPW + novobiocin - Raw beef meats with 9 h enrichment time - Cocoa and Chocolate products enriched in UHT milk or NFDM - All other categories (including Primary Production Samples (PPS)) with minimum enrichment time when applicable
B	<ul style="list-style-type: none"> - Milk and dairy products enriched ONE Broth-Salmonella + novobiocin - Raw beef meats with 8 h enrichment time - All the other categories 	<ul style="list-style-type: none"> - Dairy products ONE Broth-Salmonella + novobiocin - Raw beef meats with 9 h enrichment time - Cocoa and chocolate products enriched in UHT milk or NFDM - All other categories (including PPS) with minimum enrichment time when applicable
C	<ul style="list-style-type: none"> - Milk and dairy products enriched in BPW + novobiocin - Raw beef meats with 24 h enrichment time - All the other categories 	<ul style="list-style-type: none"> - Dairy products enriched in BPW + novobiocin - Raw beef meats with 24 h enrichment time - Cocoa and Chocolate products enriched in UHT milk or NFDM - All other categories (including PPS) with maximum enrichment time when applicable
D	<ul style="list-style-type: none"> - Milk and dairy products enriched ONE Broth-Salmonella + novobiocin - Raw beef meats with 24 h enrichment time - All the other categories 	<ul style="list-style-type: none"> - Milk and dairy products enriched ONE Broth-Salmonella + novobiocin - Raw beef meats with 24 h enrichment time - Cocoa and chocolate products enriched in UHT milk or NFDM - All other categories (including PPS) with maximum enrichment time when applicable
E	N/A	<ul style="list-style-type: none"> - Milk and dairy products enriched in BPW + novobiocin - Raw beef meats with 9 h enrichment time - Cocoa and chocolate products enriched in BPW - All other categories (including PPS) with minimum enrichment time when applicable

	PikoReal	7500 Fast and QS5 ¹
F	N/A	<ul style="list-style-type: none"> - Dairy products ONE Broth-Salmonella + novobiocin - Raw beef meats with 9 h enrichment time - Cocoa and chocolate products enriched in BPW - All other categories (including PPS) with minimum enrichment time when applicable
G	N/A	<ul style="list-style-type: none"> - Dairy products enriched in BPW + novobiocin - Raw beef meats with 24 h enrichment time - Cocoa and chocolate products enriched in BPW - All other categories (including PPS) with maximum enrichment time when applicable
H	N/A	<ul style="list-style-type: none"> - Milk and dairy products enriched ONE Broth-Salmonella + novobiocin - Raw beef meats with 24 h enrichment time - Cocoa and chocolate products enriched in BPW - All other categories (including PPS) with maximum enrichment time when applicable

- ¹ For the remainder of the report “*All products*” includes all previously validated products including Dairy BPW + novobiocin or Dairy OBS + Novobiocin, Raw beef 9 h or 24 h, Chocolate UHT/NFDM or BPW, and all other categories from previous extensions.

The distribution of positive and negative samples per category and type is provided in **Table 6** for the PikoReal PCR instrument, **Table 7** for the 7500 Fast instrument and **Table 8** for the QS5 PCR instruments.

Table 6 - Distribution per tested category and type - PikoReal PCR Instrument

Category		Type		Positive samples	Negative samples	Total
1	Meat products BPW	a	Unprocessed	9	11	20
		b	Processed	12	11	23
		c	RTE and RTRH products	13	16	29
		Total		34	38	72
2	Milk and dairy products BPW + novobiocin	a	Pasteurized products	11	10	21
		b	Raw products	8	12	20
		c	Ingredients and low moisture products	11	10	21
		Total		30	32	62
	Milk and dairy products OBS+ novobiocin	a	Pasteurized products	12	9	21
		b	Raw products	9	11	20
		c	Ingredients and low moisture products	11	10	21
		Total		32	30	62
3	Seafood and vegetables BPW	a	Fresh. raw. frozen products	12	12	24
		b	Heat treated products	11	15	26
		c	Composite foods	9	18	27
		Total		32	45	77
4	Egg products BPW	a	Egg powders and egg-based preparations	11	9	20
		b	Liquid egg products and mayonnaises	12	12	24
		c	Egg based products	8	14	22
		Total		31	35	66
5	Raw beef meats BPW 8h	a	Fresh meats	26	18	44
		b	Frozen meats	7	16	23
		c	Seasoned meats	11	13	24
		Total		44	47	91
	Raw beef meats BPW 24h	a	Fresh meats	26	18	44
		b	Frozen meats	8	15	23
		c	Seasoned meats	11	13	24
		Total		45	46	91
6	Infant formula	a	Infant formula without probiotics	16	15	31
		b	Infant formula with probiotics	18	15	33
		Total		34	30	64
7	Pet food OBS + ONE Broth- Salmonella Supplement	a	Raw materials	10	17	27
		b	Low moisture products	10	11	21
		c	High moisture products	11	10	21
		Total		31	38	69
A: All products -Dairy BPW + novobiocin -Raw beef 8 h				236	265	501
B: All products -Dairy OBS + novobiocin -Raw beef 8 h				238	263	501
C: All products -Dairy BPW + novobiocin -Raw beef 24 h				237	264	501
D: All products -Dairy OBS + novobiocin -Raw beef 24 h				239	262	501

OBS: ONE Broth-Salmonella

Table 7 – Distribution per tested category and type - 7500 Fast PCR Instrument

Category		Type	Positive samples	Negative samples	Total	
1	Meat products	a	Raw meat products (frozen or fresh)	14	16	30
		b	Raw poultry (fresh or frozen)	13	10	23
		c	Raw delicatessen	11	9	20
		Total		38	35	73
2	Milk and dairy products BPW + novobiocin	a	Pasteurized products	11	10	21
		b	Raw products	8	12	20
		c	Ingredients and low moisture products	11	10	21
		Total		30	32	62
	Milk and dairy products OBS + novobiocin	a	Pasteurized products	11	10	21
		b	Raw products	9	11	20
		c	Ingredients and low moisture products	11	10	21
		Total		31	31	62
3	Infant formula	a	Infant formula without probiotics	16	15	31
		b	Infant formula with probiotics	18	15	33
		Total		34	30	64
4	Vegetables	a	Raw vegetables (fresh, frozen)	10	10	20
		b	Processed, under atmosphere	8	12	20
		c	RTE	13	11	24
		Total		31	33	64
5	Seafood products	a	Raw fishery products	9	11	20
		b	RTRH	10	10	20
		c	RTE	11	12	23
		Total		30	33	63
6	Raw beef meats 9 h	a	Fresh meats	10	10	20
		b	Frozen meats	11	10	21
		c	Seasoned meats	9	11	20
		Total		30	31	61
	Raw beef meats 24 h	a	Fresh meats	10	10	20
		b	Frozen meats	11	10	21
		c	Seasoned meats	9	11	20
		Total		30	31	61
7	Environmental samples	a	Dusts and Residues	9	11	20
		b	Cleaning and Process Waters	11	9	20
		c	Surface samples	10	19	29
		Total		30	39	69
8	Milk powder, infant formula, and infant cereals with and without probiotics including ingredients (375 g)	a	Milk powder, Infant formula, and infant cereals without probiotics	11	9	20
		b	Infant formula and infant cereals with probiotics	13	9	22
		c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	12	21
		Total		33	30	63

Category		Type	Positive samples	Negative samples	Total	
9	Cocoa and chocolate products NFDM (375 g)	a	Cocoa Powder	14	13	27
		b	Chocolates	15	12	27
		c	Raw Ingredients	14	13	27
		Total		43	38	81
	Cocoa and chocolate products BPW (375 g)	a	Cocoa Powder	17	10	27
		b	Chocolates	17	10	27
		c	Raw Ingredients	17	10	27
		Total		51	30	81
10	Pet food (375 g) 1-in-6 ratio	a	Dry Pet Food	16	15	31
		b	Wet Pet Food	15	15	30
		Total		31	30	61
11	Meat products (375 g) 8 h	a	Raw	13	11	24
		b	Seasoned & marinated	12	11	23
		c	Frozen	11	9	20
		Total		36	31	67
	Meat products (375 g) 24 h	a	Raw	13	11	24
		b	Seasoned & marinated	13	10	23
		c	Frozen	11	9	20
		Total		37	30	67
12	Meat products (25 g) 8 h	a	Raw	10	10	20
		b	Seasoned & marinated	10	10	20
		c	Frozen	10	10	20
		Total		30	30	60
	Meat products (25 g) 24 h	a	Raw	10	10	20
		b	Seasoned & marinated	10	10	20
		c	Frozen	10	10	20
		Total		30	30	60
13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) (18 h)	a	Powdered Infant Formula (no Probiotics)	12	8	20
		b	Powdered Infant Formula (with Probiotics)	12	8	20
		c	Related Products/Ingredients	11	14	25
		Total		35	30	65
	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) (26 h)	a	Powdered Infant Formula (no Probiotics)	12	8	20
		b	Powdered Infant Formula (with Probiotics)	12	8	20
		c	Related Products/Ingredients	11	14	25
		Total		35	30	65

Category		Type	Positive samples	Negative samples	Total	
14	Fresh and processed vegetables and fruit (375 g) 10 h	a	Powdered Infant Formula (no Probiotics)	14	9	23
		b	Powdered Infant Formula (with Probiotics)	12	11	23
		c	Related Products/Ingredients	11	12	23
		Total		37	32	69
	Fresh and processed vegetables and fruit (375 g) 24 h	a	Powdered Infant Formula (no Probiotics)	14	9	23
		b	Powdered Infant Formula (with Probiotics)	12	11	23
		c	Related Products/Ingredients	11	12	23
		Total		37	32	69
15	Animal feed (150 g) 20 h	a	Pet Feed	14	11	25
		b	Livestock Feed	10	10	20
		c	Ingredients of Feed Products	10	10	20
		Total		34	31	65
16	Pet food (375 g) (1-in-10 ratio)	a	Dry Pet Food	15	15	30
		b	Wet Pet Food	15	15	30
		Total		30	30	60
17	Primary production samples (25 g or sample device)	a	Animal faeces	19	10	29
		b	Environmental samples and non-faeces	17	14	31
		Total		36	24	60
A: All products (including PPS) - Dairy BPW + novobiocin - NFDm for cocoa- Minimum incubation time when applicable			568	539	1107	
B: All products (including PPS) - Dairy OBS - NFDm for cocoa- Minimum incubation time when applicable			569	538	1107	
C: All products (including PPS)- Dairy BPW - NFDm for cocoa- Maximum incubation time when applicable			569	538	1107	
D: All products (including PPS)- Dairy OBS - NFDm for cocoa- Maximum incubation time when applicable			570	537	1107	
E: All products (including PPS)- Dairy BPW + novobiocin - BPW for cocoa- Minimum incubation time when applicable			576	531	1107	
F: All products (including PPS)- Dairy OBS - BPW for cocoa- Minimum incubation time when applicable			577	530	1107	
G: All products (including PPS)- Dairy BPW - BPW for cocoa- Maximum incubation time when applicable			577	530	1107	
H: All products (including PPS)- Dairy OBS - BPW for cocoa- Maximum incubation time when applicable			578	529	1107	

Table 8 – Distribution per tested category and type - QS5 PCR Instrument

Category		Type	Positive samples	Negative samples	Total	
1	Meat products	a	Raw meat products (frozen or fresh)	14	16	30
		b	Raw poultry (fresh or frozen)	13	10	23
		c	Raw delicatessen	11	9	20
		Total		38	35	73
2	Milk and dairy products BPW + novobiocin	a	Pasteurized products	11	10	21
		b	Raw products	8	12	20
		c	Ingredients and low moisture products	11	10	21
		Total		30	32	62
	Milk and dairy products OBS + novobiocin	a	Pasteurized products	12	9	21
		b	Raw products	9	11	20
		c	Ingredients and low moisture products	11	10	21
		Total		32	30	62
3	Infant formula	a	Infant formula without probiotics	16	15	31
		b	Infant formula with probiotics	18	15	33
		Total		34	30	64
4	Vegetables	a	Raw vegetables (fresh, frozen)	11	9	20
		b	Processed, under atmosphere	8	12	20
		c	RTE	13	11	24
		Total		32	32	64
5	Seafood products	a	Raw fishery products	10	10	20
		b	RTRH	10	10	20
		c	RTE	11	12	23
		Total		31	32	63
6	Raw beef meats 9 h	a	Fresh meats	10	10	20
		b	Frozen meats	10	11	21
		c	Seasoned meats	9	11	20
		Total		29	32	61
	Raw beef meats 24 h	a	Fresh meats	10	10	20
		b	Frozen meats	11	10	21
		c	Seasoned meats	9	11	20
		Total		30	31	61
7	Environmental samples	a	Dusts and Residues	9	11	20
		b	Cleaning and Process Waters	11	9	20
		c	Surface samples	10	19	29
		Total		30	39	69
8	Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g)	a	Milk powder, Infant formula, and infant cereals without probiotics	11	9	20
		b	Infant formula and infant cereals with probiotics	13	9	22
		c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	12	21
		Total		33	30	63
9	Cocoa and chocolate products NFDM (375 g)	a	Cocoa powder	14	13	27
		b	Chocolates	15	12	27
		c	Raw ingredients	14	13	27
		Total		43	38	81

Category		Type	Positive samples	Negative samples	Total	
	Cocoa and chocolate products BPW (375 g)	a	Cocoa Powder	17	10	27
		b	Chocolates	16	11	27
		c	Raw Ingredients	17	10	27
		Total		50	31	81
10	Pet food (375 g) 1-in-6 ratio	a	Dry Pet Food	16	15	31
		b	Wet Pet Food	15	15	30
		Total		31	30	61
11	Meat products (375 g) 8 h	a	Raw	13	11	24
		b	Seasoned & marinated	12	11	23
		c	Frozen	11	9	20
		Total		36	31	67
	Meat products (375 g) 24 h	a	Raw	13	11	24
		b	Seasoned & marinated	13	10	23
		c	Frozen	11	9	20
Total		37	30	67		
12	Meat products (25 g) 8 h	a	Raw	10	10	20
		b	Seasoned & marinated	10	10	20
		c	Frozen	10	10	20
		Total		30	30	60
	Meat products (25 g) 24 h	a	Raw	10	10	20
		b	Seasoned & marinated	10	10	20
		c	Frozen	10	10	20
Total		30	30	60		
13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 18 h	a	Powdered Infant Formula (no Probiotics)	12	8	20
		b	Powdered Infant Formula (with Probiotics)	12	8	20
		c	Related Products/Ingredients	11	14	25
		Total		35	30	65
	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 26 h	a	Powdered Infant Formula (no Probiotics)	12	8	20
		b	Powdered Infant Formula (with Probiotics)	12	8	20
		c	Related Products/Ingredients	11	14	25
Total		35	30	65		
14	Fresh and Processed Vegetables and Fruit (375 g) 10 h	a	Powdered Infant Formula (no Probiotics)	14	9	23
		b	Powdered Infant Formula (with Probiotics)	12	11	23
		c	Related Products/Ingredients	11	12	23
		Total		37	32	69
	Fresh and Processed Vegetables and Fruit (375 g) 24 h	a	Powdered Infant Formula (no Probiotics)	14	9	23
		b	Powdered Infant Formula (with Probiotics)	12	11	23
		c	Related Products/Ingredients	11	12	23
Total		37	32	69		

Category		Type	Positive samples	Negative samples	Total
15	Animal feed (150 g) 20 h	a Pet Feed	14	11	25
		b Livestock Feed	10	10	20
		c Ingredients of Feed Products	10	10	20
		Total	34	31	65
16	Pet Food (375 g) (1-in-10 ratio)	a Dry Pet Food	15	15	30
		b Wet Pet Food	15	15	30
		Total	30	30	60
17	Primary production samples (25 g or sample device)	a Animal faeces	19	10	29
		b Environmental samples and non-faeces	16	15	31
		Total	35	25	60
A: All products (including PPS) - Dairy BPW + novobiocin - NFDM for cocoa - Minimum incubation time when applicable			568	539	1107
B: All products (including PPS) - Dairy OBS - NFDM for cocoa - Minimum incubation time when applicable			570	537	1107
C: All products (including PPS) - Dairy BPW - NDFM for cocoa - Maximum incubation time when applicable			570	537	1107
D: All products (including PPS) - Dairy OBS - NFDM for cocoa - Maximum incubation time when applicable			572	535	1107
E: All products (including PPS) - Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable			575	532	1107
F: All products (including PPS) - Dairy OBS - BPW for cocoa - Minimum incubation time when applicable			577	530	1107
G: All products (including PPS) - Dairy BPW - BPW for cocoa - Maximum incubation time when applicable			577	530	1107
H: All products (including PPS) - Dairy OBS - BPW for cocoa - Maximum incubation time when applicable			579	528	1107

3.1.2 Artificial contamination of samples

Artificial contamination was conducted by spiking or seeding protocols. All inoculated samples, inoculating strains, inoculation levels, and injury evaluations are provided in **Appendix 3**.

For the categories evaluated in the extension study (2023), a total of 10 (4.3 %) samples were naturally contaminated and a total of 237 samples were artificially contaminated, using 40 different strains. In total 247 contaminated (natural and artificial) samples were evaluated. A total of 234 samples gave a positive result, with 13 artificially contaminated samples being negative with non-recoverable strains. The distribution of all contaminated samples for the extension study (including the 13 samples which produced a negative result) are presented in **Table 9**, and the distribution of the positive samples for the extension study is presented in **Table 10**.

Table 9 - Distribution of all contaminated samples for the extension study (QLabs - 2023)

Naturally contaminated	Artificial Contamination (CFU)			Total
	≤ 3	$3 < x < 4$	$4 < x \leq 10$	
10	196	29	12	247
4.0 %	79.4 %	11.7 %	4.9 %	100.0 %

Table 10 - Distribution of positive samples for the extension study (QLabs - 2023)

Naturally contaminated	Artificial Contamination (CFU)			Total
	≤ 3	$3 < x < 4$	$4 < x \leq 10$	
10	192	28	4	234
4.3 %	82.1 %	11.9 %	1.7 %	100.0 %

The distribution of the positive samples for all previously validated products is given in **Tables 11 and 12**. A separate table is given for Cocoa and Chocolates Products as two types of study were run.

Table 11 - Distribution of positive samples for all categories except Cocoa and Chocolate products (ADRIA)

PCR Instruments	Naturally contaminated	Artificially contaminated					Total
		Spiking protocol			Seeding protocol		
		≤ 5 CFU	$5 < x \leq 10$ CFU	>10 CFU	≤ 3 CFU	$3 < x \leq 10$ CFU	
PikoReal	36	121	30	9	39	4	239
%	15.1%	50.6%	12.6%	3.8%	16.3%	1.7%	100.0%
7500 Fast	35	24	14	0	161	23	257
%	13.6%	9.3%	5.4%	0.0%	62.6%	8.9%	100.0%
QS5	35	24	14	0	163	24	260
%	13.5%	9.2%	5.4%	0.0%	62.7%	9.2%	100.0%

For the PikoReal, the 7500 Fast and the QS5 PCR instruments, 15.1 %, 13.6 %, and 13.5 % of the samples were naturally contaminated respectively.

**Table 12 - Distribution of positive samples
for Cocoa and Chocolate products (Q Labs - 2020)**

Levels of contamination		Naturally Contaminated	Artificially contaminated samples chocolate products		
			< 3 CFU	3 < x < 4	4 < x < 10
Paired study	Positive Samples	3	35	5	Not run at all
	%	7%	81.4%	11.6%	
Unpaired study	Positive Samples	3	41	7	Not run at all
	%	6%	80.4%	13.7%	

For cocoa and chocolates products, sample types were sourced from both the United States as well as Internationally. All the artificial inoculations were strictly below 4 CFU per test portion. A total of 7.0% of the samples were naturally contaminated for cocoa and Confectionary Samples.

For the extension performed in 2024, four samples were sourced from a veterinary laboratory (sick animal) for the research of naturally contaminated samples, but none were found to be positive.

Fifty-two samples were artificially contaminated by seeding 24h at room temperature, using 17 different strains. Thirty-six gave a positive result. For this extension, 44.4 % of the positive samples were inoculated at a level of ≤ 3 CFU and 55.6 % were inoculated between 3 and 10 CFU (with 27% between 3 and 5 CFU) to reach a sufficient number of positive results.

The distribution of the positive samples per inoculation protocol and inoculation level for this extension is given in Table 13.

**Table 13 - Distribution of the positive samples
per inoculation protocol and inoculation level
Extension PPS (ADRIA - 2024)**

		Naturally contaminated	Inoculation protocol				Total
			Spiking (CFU/sample)		Seeding (CFU/sample)		
			≤ 5 CFU	$5 < \leq 10$	≤ 3 CFU	$3 < x \leq 10$	
Primary production samples	Number of samples	0	0	0	16	20	36
	%	0.0 %	0.0 %	0.0 %	44.4 %	55.6 %	100.0 %

3.1.3 Test Results

Results obtained per category are given in **Appendix 4**.

The results obtained for the PikoReal PCR Instrument are presented in **Table 14**, in **Table 15** for the 7500 Fast PCR instrument, and in **Table 16** for the QS5 PCR instrument.

Table 14 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - PikoReal PCR Instrument

Category	PA	NA	PD	ND	PPND	PPNA	Total
1 Meat products	32	37	0	2	0	1	72
2 Milk and dairy products (BPW + novobiocin)	21	32	4	4	1	0	62
Milk & dairy products (OBS + novobiocin)	21	30	6	5	0	0	62
3 Seafood and vegetables	32	45	0	0	0	0	77
4 Egg products	31	33	0	0	0	2	66
5 Raw beef meats 8h	38	47	3	3	0	0	91
Raw beef meats 24h	40	46	4	1	0	0	91
6 Infant formula	32	30	0	2	0	0	64
7 Pet food (OBS + One Broth-Salmonella Supplement)	28	36	2	1	0	2	69
A: All products -Dairy BPW + novobiocin - Raw beef 8 h	214	260	9	12	1	5	501
B: All products -Dairy OBS + novobiocin - Raw beef 8 h	214	258	11	13	0	5	501
C: All products -Dairy BPW + novobiocin - Raw beef 24 h	216	259	10	10	1	5	501
D: All products -Dairy OBS + novobiocin - Raw beef 24 h	216	257	12	11	0	5	501

* PPNA not included

** PPND not included

Table 15 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - 7500 Fast Instrument

Category	Protocol	PA	NA*	PD	ND**	PPND	PPNA
1 Meat products	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	26	35	7	5	0	0
2 Milk and dairy products BPW + novobiocin	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	21	32	4	4	1	0
Milk and dairy products OBS + novobiocin	ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	21	29	6	3	2	1
3 Infant formula	BPW for 16 - 24 h at 34 - 38°C	33	29	0	1	0	1
4 Vegetables	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	22	31	6	3	1	1
5 Seafood products	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	22	32	4	4	1	0

Category		Protocol	PA	NA*	PD	ND**	PPND	PPNA
6	Raw beef meats 9 h	Pre-warmed BPW for 9 - 24 h at 41.5 ± 1°C 9 - 24 h at 41.5 ± 1°C	21	32	4	3	1	0
	Raw beef meats 24 h	Pre-warmed BPW for 9 - 24 h at 41.5 ± 1°C 9 - 24 h at 41.5 ± 1°C	21	31	5	4	0	0
7	Environmental samples	BPW for 20 - 28 h at 34 - 38°C	28	39	0	2	0	0
8	Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g)	BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	20	29	6	7	0	1
9	Cocoa and chocolate products NFDM (375 g)	Pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	42	38	0	1	0	0
	Cocoa and chocolate products BPW (375 g)	Pre-warmed BPW for 22 - 30 h at 34 - 38°C	37	31	7	6	0	0
10	Pet food (375 g) 1-in-6 ratio	1-in-6 ratio of pre-warmed (37±1°C) BPW ISO for 20 - 28 h at 34 - 38°C	16	30	9	5	1	0
11	Meat products (375 g) 8 h	1-in-5 ratio of pre-warmed (41.5±1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	17	31	11	8	0	0
	Meat products (375 g) 24 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	18	30	12	7	0	0
12	Meat products (25 g) 8 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	9	30	10	11	0	0
	Meat products (25 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	9	30	10	11	0	0
13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 18 h	1-in-6 ratio of pre-warmed (37±1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	27	30	7	1	0	0
	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 26 h	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	27	30	7	1	0	0
14	Fresh and Processed Vegetables and Fruit (375 g) 10 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	18	32	9	10	0	0
	Fresh and Processed Vegetables and Fruit (375 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	18	32	9	10	0	0

Category		Protocol	PA	NA*	PD	ND**	PPND	PPNA
15	Animal Feed (150 g) 20 h	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	25	30	3	6	0	1
16	Pet Food (375 g) (1-in-10 ratio)	1-in-10 ratio prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	29	30	1	0	0	0
17	Primary production samples (25 g or sample device)	1-in-10 ratio BPW + novobiocin (20 mg/L) for 18 h at 41.5°C + regrowth step in BPW (1-in-10 – 1 mL in 9 mL) for 4 h at 37°C	23	24	6	7	0	0
A: All products (including PPS) - Dairy BPW + novobiocin - NFDm for cocoa - Minimum incubation time when applicable			400	537	86	77	5	2
B: All products (including PPS) - Dairy OBS - NFDm for cocoa - Minimum incubation time when applicable			400	536	87	78	4	2
C: All products (including PPS) - Dairy BPW - NFDm for cocoa - Maximum incubation time when applicable			402	536	87	75	5	2
D: All products (including PPS) - Dairy OBS - NFDm for cocoa - Maximum incubation time when applicable			402	535	88	76	4	2
E: All products (including PPS) - Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable			393	529	94	84	5	2
F: All products (including PPS) - Dairy OBS - BPW for cocoa - Minimum incubation time when applicable			393	528	95	85	4	2
G: All products (including PPS) - Dairy BPW - BPW for cocoa - Maximum incubation time when applicable			395	528	95	82	5	2
H: All products (including PPS) - Dairy OBS - BPW for cocoa - Maximum incubation time when applicable			395	527	96	83	4	2

* PPNA not included

** PPND not included

**Table 16 – Interpretation of sample results between the reference and
alternative method (based on the confirmed alternative method results) -
QS5 PCR instrument**

Category		Protocol	PA	NA*	PD	ND**	PPND	PPNA
1	Meat products	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	26	35	7	5	0	0
2	Milk and dairy products BPW + novobiocin	BPW + 12 mg/L novobiocin for 20 - 28 h at 34-38°C	21	32	4	4	1	0
	Milk and dairy products OBS + novobiocin	ONE Broth Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	21	29	6	3	2	1
3	Infant formula	BPW for 16 - 24 h at 34 - 38°C	33	29	0	1	0	1
4	Vegetables	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	22	31	6	3	1	1
5	Seafood products	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	22	32	4	4	1	0

Category		Protocol	PA	NA*	PD	ND**	PPND	PPNA
6	Raw beef meats 9 h	Pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	21	32	4	3	1	0
	Raw beef meats 24 h	Pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	21	31	5	4	0	0
7	Environmental samples	BPW for 20 - 28 h at 34 - 38°C	28	39	0	2	0	0
8	Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g)	BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	20	29	6	7	0	1
9	Cocoa and chocolate products NFDM (375 g)	Pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	42	38	0	1	0	0
	Cocoa and chocolate products BPW (375 g)	Pre-warmed BPW for 22 - 30 h at 34 - 38°C	37	31	7	6	0	0
10	Pet food (375 g) 1-in-6 ratio	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	16	30	9	5	1	0
11	Meat products (375 g) 8 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	17	31	11	8	0	0
	Meat products (375 g) 24 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	18	30	12	7	0	0
12	Meat products (25 g) 8 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	9	30	10	11	0	0
	Meat products (25 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	9	30	10	11	0	0
13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 18 h	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	27	30	7	1	0	0
	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 26 h	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	27	30	7	1	0	0
14	Fresh and Processed Vegetables and Fruit (375 g) 10 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	18	32	9	10	0	0
	Fresh and Processed Vegetables and Fruit (375 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	18	32	9	10	0	0

Category		Protocol	PA	NA*	PD	ND**	PPND	PPNA
15	Animal Feed (150 g) 20 h	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	25	30	3	6	0	1
16	Pet Food (375 g) (1-in-10 ratio)	1-in-10 ratio pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	29	30	1	0	0	0
17	Primary production samples (25 g or sample device)	1-in-10 ratio BPW + novobiocin (20 mg/L) for 18 h at 41.5°C + regrowth step in BPW (1-in-10 – 1 mL in 9 mL) for 4 h at 37°C	23	25	5	7	0	0
A: All products (including PPS) - Dairy BPW + novobiocin - NFDm for cocoa - Minimum incubation time when applicable			399	535	86	78	5	4
B: All products (including PPS) - Dairy OBS - NFDm for cocoa - Minimum incubation time when applicable			399	532	88	77	6	5
C: All products (including PPS) - Dairy BPW - NFDm for cocoa - Maximum incubation time when applicable			400	533	88	78	4	4
D: All products (including PPS) - Dairy OBS - NFDm for cocoa - Maximum incubation time when applicable			400	530	90	77	5	5
E: All products (including PPS) - Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable			394	528	93	83	5	4
F: All products (including PPS) - Dairy OBS - BPW for cocoa - Minimum incubation time when applicable			394	525	95	82	6	5
G: All products (including PPS) - Dairy BPW - BPW for cocoa - Maximum incubation time when applicable			395	526	95	83	4	4
H: All products (including PPS) - Dairy OBS - BPW for cocoa - Maximum incubation time when applicable			395	523	97	82	5	5

* PPNA not included

** PPND not included

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

The calculations presented in **Table 17** below were used to calculate RT, SE, and FPR. Results were calculated considering all confirmation protocols. The results and calculations are presented in **Tables 18, 19, 20, 21** and **22**.

Table 17 - Calculations used to determine RT, SE, and FPR of sensitivity

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$
Sensitivity for the alternative method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$
Relative trueness	$AC = \frac{(PA + NA)}{N} \times 100\%$
False positive ration for the alternative method (FP= PPNA+PPND)	$FP = \frac{(FP)}{NA} \times 100\%$

Where ND = ND + PPND and NA = NA + PPNA

Table 18 – Calculation of the relative trueness (RT), the relative sensitivity (SE) and the false positive ratio (FPR) - PikoReal PCR Instrument

Category		Type	PA	NA	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
1	Meat products BPW	a Fresh meat (unprocessed)	9	11	0	0	0	0	100.0	100.0	100.0	0
		b Processed	11	10	0	1	0	1	91.7	100.0	95.7	10.0
		c RTE and RTRH products	12	16	0	1	0	0	92.3	100.0	96.6	0.0
		Total	32	37	0	2	0	1	94.1	100.0	97.2	2.6
2	Milk and dairy products BPW + novobiocin	a Pasteurized products	6	10	3	2	0	0	81.8	72.7	76.2	0.0
		b Raw products	6	12	0	2	0	0	75.0	100.0	90.0	0.0
		c Ingredients and low moisture products	9	10	1	0	1	0	90.9	90.9	90.5	10.0
		Total	21	32	4	4	1	0	83.3	86.7	85.5	3.1
	Milk and dairy products OBS + novobiocin	a Pasteurized products	7	9	4	1	0	0	91.7	66.7	76.2	0.0
		b Raw products	6	11	1	2	0	0	77.8	88.9	85.0	0.0
		c Ingredients and low moisture products	8	10	1	2	0	0	81.8	90.9	85.7	0.0
		Total	21	30	6	5	0	0	84.4	81.3	82.3	0.0
3	Seafood and vegetables BPW	a Fresh, raw, frozen products	12	12	0	0	0	0	100.0	100.0	100.0	0.0
		b Heat treated products	11	15	0	0	0	0	100.0	100.0	100.0	0.0
		c Composite foods	9	18	0	0	0	0	100.0	100.0	100.0	0.0
		Total	32	45	0	0	0	0	100.0	100.0	100.0	0.0
4	Egg products BPW	a Egg powders and egg-based preparations	11	8	0	0	0	1	100.0	100.0	100.0	12.5
		b Liquid egg products and mayonnaises	12	12	0	0	0	0	100.0	100.0	100.0	0.0
		c Egg based products	8	13	0	0	0	1	100.0	100.0	100.0	7.7
		Total	31	33	0	0	0	2	100.0	100.0	100.0	5.7
5	Raw beef meats BPW 8h	a Fresh meats	22	18	2	2	0	0	92.3	92.3	90.9	0.0
		b Frozen meats	5	16	1	1	0	0	85.7	85.7	91.3	0.0
		c Seasoned meats	11	13	0	0	0	0	100.0	100.0	100.0	0.0
		Total	38	47	3	3	0	0	93.2	93.2	93.4	0.0
	Raw beef meats BPW 24h	a Fresh meats	23	18	2	1	0	0	96.2	92.3	93.2	0.0
		b Frozen meats	6	15	2	0	0	0	100.0	75.0	91.3	0.0
		c Seasoned meats	11	13	0	0	0	0	100.0	100.0	100.0	0.0
		Total	40	46	4	1	0	0	97.8	91.1	94.5	0.0

Category	Type	PA	NA	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
6	Infant formula	a Infant formula without probiotics	16	15	0	0	0	0	100.0	100.0	100.0	0.0
		b Infant formula with probiotics	16	15	0	2	0	0	88.9	100.0	93.9	0.0
	Total	32	30	0	2	0	0	94.1	100.0	96.9	0.0	
7	Pet food	a Raw materials	8	17	1	1	0	0	90.0	90.0	92.6	0.0
		b Low moisture products	9	9	1	0	0	2	100.0	90.0	95.2	22.2
	OBS + ONE Broth-Salmonella Supplement	c High moisture products	11	10	0	0	0	0	100.0	100.0	100.0	0.0
		Total	28	36	2	1	0	2	96.8	93.5	95.7	5.3
A: All products -Dairy BPW + novobiocin - Raw beef 8 h		214	260	9	12	1	5	94.5	96.2	95.6	2.3	
B: All products -Dairy OBS + novobiocin - Raw beef 8 h		214	258	11	13	0	5	94.5	95.4	95.2	1.9	
C: All products -Dairy BPW + novobiocin - Raw beef 24 h		216	259	10	10	1	5	95.4	95.8	95.8	2.3	
D: All products -Dairy OBS + novobiocin - Raw beef 24 h		216	257	12	11	0	5	95.4	95.0	95.4	1.9	

* PPNA not included

** PPND not included

Table 19 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) - 7500 Fast PCR Instrument

Category		Protocol	Study design	Type	PA	NA*	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
1	Meat products	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw meat products (frozen or fresh)	8	16	4	2	0	0	85.7	71.4	80.0	0.0
				b	Raw poultry (fresh or frozen)	7	10	3	3	0	0	76.9	76.9	73.9	0.0
				c	Raw delicatessen	11	9	0	0	0	0	100.0	100.0	100.0	0.0
				Total		26	35	7	5	0	0	86.8	81.6	83.6	0.0
2	Milk and dairy products BPW + novobiocin	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurized products	6	10	3	2	0	0	81.8	72.7	76.2	0.0
				b	Raw products	6	12	0	2	0	0	75.0	100.0	90.0	0.0
				c	Ingredients and low moisture products	9	10	1	0	1	0	90.9	90.9	90.5	10.0
				Total		21	32	4	4	1	0	83.3	86.7	85.5	3.1
	Milk and dairy products OBS + novobiocin	ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurized products	7	10	3	1	0	0	90.9	72.7	81.0	0.0
				b	Raw products	6	11	1	2	0	0	77.8	88.9	85.0	0.0
				c	Ingredients and low moisture products	8	10	1	2	0	0	81.8	90.9	85.7	0.0
				Total		21	31	5	5	0	0	83.9	83.9	83.9	0.0
3	Infant formula	BPW for 16 - 24 h at 34 - 38°C	Paired	a	Infant formula without probiotics	16	15	0	0	0	100.0	100.0	100.0	0.0	
				b	Infant formula with probiotics	17	15	0	1	0	0	94.4	100.0	97.0	0.0
				Total		33	30	0	1	0	0	97.1	100.0	98.4	0.0
4	Vegetables	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw vegetables (fresh, frozen)	8	10	0	2	0	0	80.0	100.0	90.0	0.0
				b	Processed, under atmosphere	6	12	2	0	0	0	100.0	75.0	90.0	0.0
				c	RTE	8	11	3	1	1	0	84.6	76.9	79.2	9.1
				Total		22	33	5	3	1	0	87.1	83.9	85.9	3.0
5	Seafood products	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw fishery products	8	11	0	1	0	0	88.9	100.0	95.0	0.0
				b	RTRH	10	10	0	0	0	0	100.0	100.0	100.0	0.0
				c	RTE	4	12	3	3	1	0	63.6	72.7	69.6	8.3
				Total		22	33	3	4	1	0	83.3	90.0	87.3	3.0
6	Raw beef meats 9 h	Pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	8	10	1	1	0	0	90.0	90.0	90.0	0.0
				b	Frozen meats	6	10	3	2	0	0	81.8	72.7	76.2	0.0
				c	Seasoned meats	6	11	1	2	0	0	77.8	88.9	85.0	0.0
				Total		20	31	5	5	0	0	83.3	83.3	83.6	0.0
	Raw beef meats 24 h	Pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	9	10	1	0	0	0	100.0	90.0	95.0	0.0
				b	Frozen meats	6	10	3	2	0	0	81.8	72.7	76.2	0.0
				c	Seasoned meats	6	11	1	2	0	0	77.8	88.9	85.0	0.0
				Total		21	31	5	4	0	0	86.7	83.3	85.2	0.0
7	Environmental samples	BPW for 20 - 28 h at 34 - 38°C	Paired	a	Dusts and Residues	7	11	0	2	0	0	77.8	100.0	90.0	0.0
				b	Cleaning and Process Waters	11	9	0	0	0	0	100.0	100.0	100.0	0.0
				c	Surface samples	9	19	0	1	0	0	90.0	100.0	96.6	0.0
				Total		27	39	0	3	0	0	90.0	100.0	95.7	0.0
8	Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g)	BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Unpaired	a	Milk powder, Infant formula, and infant cereals without probiotics	9	9	1	1	0	0	90.9	90.9	90.0	0.0
				b	Infant formula and infant cereals with probiotics	8	9	3	2	0	0	84.6	76.9	77.3	0.0
				c	Ingredients (Maltodextrin, starch, whey, lactose...)	4	12	2	3	0	0	66.7	77.8	76.2	0.0
				Total		21	30	6	6	0	0	81.8	81.8	81.0	0.0
9	Cocoa and chocolate products NFDM (375 g)	Pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	Paired	a	Cocoa Powder	14	13	0	0	0	0	100.0	100.0	100.0	0.0
				b	Chocolates	15	12	0	0	0	0	100.0	100.0	100.0	0.0
				c	Raw Ingredients	14	13	0	0	0	0	100.0	100.0	100.0	0.0
				Total		43	38	0	0	0	0	100.0	100.0	100.0	0.0
	Cocoa and chocolate products BPW (375 g)	Pre-warmed BPW for 22 - 30 h at 34 - 38°C	Unpaired	a	Cocoa powder	11	10	3	3	0	0	82.4	82.4	77.8	0.0
				b	Chocolates	13	10	2	2	0	0	88.2	88.2	85.2	0.0
				c	Raw ingredients	12	10	3	2	0	0	88.2	82.4	81.5	0.0
				Total		36	30	8	7	0	0	86.3	84.3	81.5	0.0

Category		Protocol	Study design	Type	PA	NA*	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
10	Pet food (375 g) 1-in-6 ratio	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Unpaired	a	Dry Pet Food	8	15	5	2	1	0	81.3	68.8	74.2	6.7
				b	Wet Pet Food	8	15	4	3	0	0	80.0	73.3	76.7	0.0
				Total		16	30	9	5	1	0	80.6	71.0	75.4	3.3
11	Meat products (375 g) 8 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5±1°C	Unpaired	a	Raw	8	11	2	3	0	0	76.9	84.6	79.2	0.0
				b	Seasoned & marinated	6	11	4	2	0	0	83.3	66.7	73.9	0.0
				c	Frozen	3	9	5	3	0	0	72.7	54.5	60.0	0.0
	Total		17	31	11	8	0	0	77.8	69.4	71.6	0.0			
	Meat products (375 g) 24 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5±1°C	Unpaired	a	Raw	9	11	2	2	0	0	84.6	84.6	83.3	0.0
				b	Seasoned & marinated	6	10	5	2	0	0	84.6	61.5	69.6	0.0
c				Frozen	3	9	5	3	0	0	72.7	54.5	60.0	0.0	
Total		18	30	12	7	0	0	81.1	67.6	71.6	0.0				
12	Meat products (25 g) 8 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5±1°C	Unpaired	a	Raw	3	10	3	4	0	0	60.0	70.0	65.0	0.0
				b	Seasoned & marinated	2	10	4	4	0	0	60.0	60.0	60.0	0.0
				c	Frozen	4	10	3	3	0	0	70.0	70.0	70.0	0.0
	Total		9	30	10	11	0	0	63.3	66.7	65.0	0.0			
	Meat products (25 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5±1°C	Unpaired	a	Raw	3	10	3	4	0	0	60.0	70.0	65.0	0.0
				b	Seasoned & marinated	2	10	4	4	0	0	60.0	60.0	60.0	0.0
c				Frozen	4	10	3	3	0	0	70.0	70.0	70.0	0.0	
Total		9	30	10	11	0	0	63.3	66.7	65.0	0.0				
13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 18 h	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18-26 h at 34 - 38°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	8	3	0	0	0	100.0	75.0	85.0	0.0
				b	Powdered Infant Formula (with Probiotics)	9	8	3	0	0	0	100.0	75.0	85.0	0.0
				c	Related Products/Ingredients	9	14	1	1	0	0	90.9	90.9	92.0	0.0
	Total		27	30	7	1	0	0	97.1	80.0	87.7	0.0			
	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 26 h	1-in-6 ratio of pre-warmed (37±1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	8	3	0	0	0	100.0	75.0	85.0	0.0
				b	Powdered Infant Formula (with Probiotics)	9	8	3	0	0	0	100.0	75.0	85.0	0.0
c				Related Products/Ingredients	9	14	1	1	0	0	90.9	90.9	92.0	0.0	
Total		27	30	7	1	0	0	97.1	80.0	87.7	0.0				
14	Fresh and Processed Vegetables and Fruit (375 g) 10 h	1-in-10 ratio of pre-warmed (41.5±1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	9	3	2	0	0	85.7	78.6	78.3	0.0
				b	Powdered Infant Formula (with Probiotics)	4	11	4	4	0	0	66.7	66.7	65.2	0.0
				c	Related Products/Ingredients	5	12	2	4	0	0	63.6	81.8	73.9	0.0
	Total		18	32	9	10	0	0	73.0	75.7	72.5	0.0			
	Fresh and Processed Vegetables and Fruit (375 g) 24 h	1-in-10 ratio of pre-warmed (41.5±1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	9	3	2	0	0	85.7	78.6	78.3	0.0
				b	Powdered Infant Formula (with Probiotics)	4	11	4	4	0	0	66.7	66.7	65.2	0.0
c				Related Products/Ingredients	5	12	2	4	0	0	63.6	81.8	73.9	0.0	
Total		18	32	9	10	0	0	73.0	75.7	72.5	0.0				
15	Animal Feed (150 g) 20 h	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	Unpaired	a	Pet Feed	12	10	0	2	0	1	85.7	100.0	92.0	9.1
				b	Livestock Feed	4	9	3	2	1	1	70.0	70.0	70.0	20.0
				c	Ingredients of Feed Products	10	10	0	0	0	0	100.0	100.0	100.0	0.0
				Total		26	29	3	4	1	2	85.3	91.2	87.7	9.7
16	Pet Food (375 g) (1-in-10 ratio)	1-in-10 ratio prewarmed (37±1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Paired	a	Dry Pet Food	15	15	0	0	0	0	100.0	100.0	100.0	0.0
				b	Wet Pet Food	14	15	1	0	0	0	100.0	93.3	96.7	0.0
				Total		29	30	1	0	0	0	100.0	96.7	98.3	0.0
17	Primary production samples (25 g or sample device)	1-in-10 ratio BPW + novobiocin (20 mg/L) for 18 h at 41.5°C + regrowth step in BPW (1-in-10 – 1 mL in 9 mL) for 4 h at 37°C	Unpaired	a	Animal faeces	15	10	0	4	0	0	78.9	100.0	86.2	0.0
				b	Environmental samples and non-faeces	8	14	6	3	0	0	82.4	64.7	71.0	0.0
				Total		23	24	6	7	0	0	80.6	83.3	78.3	0.0

Category	Protocol	Study design	Type	PA	NA*	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
A: All products (including PPS) - Dairy BPW + novobiocin - NFDm for cocoa - Minimum incubation time when applicable				400	537	86	77	5	2	85.6	84.9	84.8	1.3
B: All products (including PPS) - Dairy OBS - NFDm for cocoa - Minimum incubation time when applicable				400	536	87	78	4	2	85.6	84.7	84.7	1.1
C: All products (including PPS) - Dairy BPW - NFDm for cocoa - Maximum incubation time when applicable				402	536	87	75	5	2	85.9	84.7	84.9	1.3
D: All products (including PPS) - Dairy OBS - NFDm for cocoa - Maximum incubation time when applicable				402	535	88	76	4	2	86.0	84.6	84.8	1.1
E: All products (including PPS) - Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable				393	529	94	84	5	2	84.5	83.7	83.5	1.3
F: All products (including PPS) - Dairy OBS - BPW for cocoa - Minimum incubation time when applicable				393	528	95	85	4	2	84.6	83.5	83.4	1.1
G: All products (including PPS) - Dairy BPW - BPW for cocoa - Maximum incubation time when applicable				395	528	95	82	5	2	84.9	83.5	83.6	1.3
H: All products (including PPS) - Dairy OBS - BPW for cocoa - Maximum incubation time when applicable				395	527	96	83	4	2	84.9	83.4	83.5	1.1

* PPNA not included

** PPND not included

Table 20 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) - QS5 PCR Instrument

Category	Protocol	Study design	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
1	Meat products BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a Raw meat products (frozen or fresh)	8	16	4	2	0	0	85.7	71.4	80.0	0.0
			b Raw poultry (fresh or frozen)	7	10	3	3	0	0	76.9	76.9	73.9	0.0
			c Raw delicatessen	11	9	0	0	0	0	100.0	100.0	100.0	0.0
			Total	26	35	7	5	0	0	86.8	81.6	83.6	0.0
2	Milk and dairy products BPW + novobiocin BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a Pasteurized products	6	10	3	2	0	0	81.8	72.7	76.2	0.0
			b Raw products	6	12	0	2	0	0	75.0	100.0	90.0	0.0
			c Ingredients and low moisture products	9	10	1	0	1	0	90.9	90.9	90.5	10.0
			Total	21	32	4	4	1	0	83.3	86.7	85.5	3.1
	Milk and dairy products OBS + novobiocin ONE Broth Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a Pasteurized products	7	8	4	0	1	1	91.7	66.7	76.2	22.2
			b Raw products	6	11	1	2	0	0	77.8	88.9	85.0	0.0
			c Ingredients and low moisture products	8	10	1	1	1	0	81.8	90.9	85.7	10.0
			Total	21	29	6	3	2	1	84.4	81.3	82.3	10.0
3	Infant formula BPW for 16 - 24 h at 34 - 38°C	Paired	a Infant formula without probiotics	16	15	0	0	0	0	100.0	100.0	100.0	0.0
			b Infant formula with probiotics	17	14	0	1	0	1	94.4	100.0	97.0	6.7
			Total	33	29	0	1	0	1	97.1	100.0	98.4	3.3
4	Vegetables BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a Raw vegetables (fresh, frozen)	9	8	1	1	0	1	90.9	90.9	90.0	11.1
			b Processed, under atmosphere	5	12	2	1	0	0	87.5	75.0	85.0	0.0
			c RTE	8	11	3	1	1	0	84.6	76.9	79.2	9.1
			Total	22	31	6	3	1	1	87.5	81.3	84.4	6.3
5	Seafood products BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a Raw fishery products	8	10	1	1	0	0	90.0	90.0	90.0	0.0
			b RTRH	10	10	0	0	0	0	100.0	100.0	100.0	0.0
			c RTE	4	12	3	3	1	0	63.6	72.7	69.6	8.3
			Total	22	32	4	4	1	0	83.9	87.1	85.7	3.1
6	Raw beef meats 9 h Pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C	Unpaired	a Fresh meats	9	10	1	0	0	0	100.0	90.0	95.0	0.0
			b Frozen meats	6	11	2	1	1	0	80.0	80.0	81.0	9.1
			c Seasoned meats	6	11	1	2	0	0	77.8	88.9	85.0	0.0
			Total	21	32	4	3	1	0	86.2	86.2	86.9	3.1
	Raw beef meats 24 h Pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C	Unpaired	a Fresh meats	9	10	1	0	0	0	100.0	90.0	95.0	0.0
			b Frozen meats	6	10	3	2	0	0	81.8	72.7	76.2	0.0
			c Seasoned meats	6	11	1	2	0	0	77.8	88.9	85.0	0.0
			Total	21	31	5	4	0	0	86.7	83.3	85.2	0.0
7	Environmental samples BPW for 20 - 28 h at 34 - 38°C	Paired	a Dusts and Residues	7	11	0	2	0	0	77.8	100.0	90.0	0.0
			b Cleaning and Process Waters	11	9	0	0	0	0	100.0	100.0	100.0	0.0
			c Surface samples	10	19	0	0	0	0	100.0	100.0	100.0	0.0
			Total	28	39	0	2	0	0	93.3	100.0	97.1	0.0
8	Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g) BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Unpaired	a Milk powder, Infant formula, and infant cereals without probiotics	8	9	1	2	0	0	81.8	90.9	85.0	0.0
			b Infant formula and infant cereals with probiotics	8	9	3	2	0	0	84.6	76.9	77.3	0.0
			c Ingredients (Maltodextrin, starch, whey, lactose...)	4	11	2	3	0	1	66.7	77.8	76.2	9.1
			Total	20	29	6	7	0	1	78.8	81.8	79.4	3.3

Category	Protocol	Study design	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
9	Cocoa and chocolate products NFDM (375 g)	Paired	a	Cocoa Powder	14	13	0	0	0	0	100.0	100.0	100.0	0.0
			b	Chocolates	15	12	0	0	0	0	100.0	100.0	100.0	0.0
			c	Raw Ingredients	13	13	0	1	0	0	92.9	100.0	96.3	0.0
			Total		42	38	0	1	0	0	97.7	100.0	98.8	0.0
	Cocoa and chocolate products BPW (375 g)	Unpaired	a	Cocoa Powder	12	10	3	2	0	0	88.2	82.4	81.5	0.0
			b	Chocolates	13	11	1	2	0	0	87.5	93.8	88.9	0.0
c			Raw Ingredients	12	10	3	2	0	0	88.2	82.4	81.5	0.0	
Total			37	31	7	6	0	0	88.0	86.0	84.0	0.0		
10	Pet food (375 g) 1-in-6 ratio	Unpaired	a	Dry Pet Food	8	15	5	2	1	0	81.3	68.8	74.2	6.7
			b	Wet Pet Food	8	15	4	3	0	0	80.0	73.3	76.7	0.0
			Total		16	30	9	5	1	0	80.6	71.0	75.4	3.3
11	Meat products (375 g) 8 h	Unpaired	a	Raw	8	11	2	3	0	0	76.9	84.6	79.2	0.0
			b	Seasoned & marinated	6	11	4	2	0	0	83.3	66.7	73.9	0.0
			c	Frozen	3	9	5	3	0	0	72.7	54.5	60.0	0.0
			Total		17	31	11	8	0	0	77.8	69.4	71.6	0.0
	Meat products (375 g) 24 h	Unpaired	a	Raw	9	11	2	2	0	0	84.6	84.6	83.3	0.0
			b	Seasoned & marinated	6	10	5	2	0	0	84.6	61.5	69.6	0.0
c			Frozen	3	9	5	3	0	0	72.7	54.5	60.0	0.0	
Total			18	30	12	7	0	0	81.1	67.6	71.6	0.0		
12	Meat products (25 g) 8 h	Unpaired	a	Raw	3	10	3	4	0	0	60.0	70.0	65.0	0.0
			b	Seasoned & marinated	2	10	4	4	0	0	60.0	60.0	60.0	0.0
			c	Frozen	4	10	3	3	0	0	70.0	70.0	70.0	0.0
			Total		9	30	10	11	0	0	63.3	66.7	65.0	0.0
	Meat products (25 g) 24 h	Unpaired	a	Raw	3	10	3	4	0	0	60.0	70.0	65.0	0.0
			b	Seasoned & marinated	2	10	4	4	0	0	60.0	60.0	60.0	0.0
c			Frozen	4	10	3	3	0	0	70.0	70.0	70.0	0.0	
Total			9	30	10	11	0	0	63.3	66.7	65.0	0.0		
13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 18 h	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	8	3	0	0	0	100.0	75.0	85.0	0.0
			b	Powdered Infant Formula (with Probiotics)	9	8	3	0	0	0	100.0	75.0	85.0	0.0
			c	Related Products/Ingredients	9	14	1	1	0	0	90.9	90.9	92.0	0.0
			Total		27	30	7	1	0	0	97.1	80.0	87.7	0.0
	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 26 h	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	8	3	0	0	0	100.0	75.0	85.0	0.0
			b	Powdered Infant Formula (with Probiotics)	9	8	3	0	0	0	100.0	75.0	85.0	0.0
c			Related Products/Ingredients	9	14	1	1	0	0	90.9	90.9	92.0	0.0	
Total			27	30	7	1	0	0	97.1	80.0	87.7	0.0		
14	Fresh and Processed Vegetables and Fruit (375 g) 10 h	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	9	3	2	0	0	85.7	78.6	78.3	0.0
			b	Powdered Infant Formula (with Probiotics)	4	11	4	4	0	0	66.7	66.7	65.2	0.0
			c	Related Products/Ingredients	5	12	2	4	0	0	63.6	81.8	73.9	0.0
			Total		18	32	9	10	0	0	73.0	75.7	72.5	0.0
	Fresh and Processed Vegetables and Fruit (375 g) 24 h	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	9	3	2	0	0	85.7	78.6	78.3	0.0
			b	Powdered Infant Formula (with Probiotics)	4	11	4	4	0	0	66.7	66.7	65.2	0.0
c			Related Products/Ingredients	5	12	2	4	0	0	63.6	81.8	73.9	0.0	
Total			18	32	9	10	0	0	73.0	75.7	72.5	0.0		

Category	Protocol	Study design	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
15	Animal Feed (150 g) 20 h	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	Unpaired	a Pet Feed	12	10	0	2	0	1	85.7	100.0	92.0	9.1
				b Livestock Feed	3	10	3	4	0	0	60.0	70.0	65.0	0.0
				c Ingredients of Feed Products	10	10	0	0	0	0	100.0	100.0	100.0	0.0
				Total	25	30	3	6	0	1	82.4	91.2	86.2	3.2
16	Pet Food (375 g) (1-in-10 ratio)	1-in-10 ratio prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Paired	a Dry Pet Food	15	15	0	0	0	0	100.0	100.0	100.0	0.0
				b Wet Pet Food	14	15	1	0	0	0	100.0	93.3	96.7	0.0
				Total	29	30	1	0	0	0	100.0	96.7	98.3	0.0
17	Primary production samples (25 g or sample device)	1-in-10 ratio BPW + novobiocin (20 mg/L) for 18 h at 41.5°C + regrowth step in BPW (1-in-10 – 1 mL in 9 mL) for 4 h at 37°C	Unpaired	a Animal faeces	15	10	0	4	0	0	78.9	100.0	86.2	0.0
				b Environmental samples and non-faeces	8	15	5	3	0	0	81.3	68.8	74.2	0.0
				Total	23	25	5	7	0	0	80.0	85.7	80.0	0.0
A: All products (including PPS) - Dairy BPW + novobiocin - NDFM for cocoa - Minimum incubation time when applicable				399	535	86	78	5	4	85.4	84.9	84.7	1.7	
B: All products (including PPS) - Dairy OBS - NDFM for cocoa - Minimum incubation time when applicable				399	532	88	77	6	5	85.4	84.6	84.6	2.0	
C: All products (including PPS) - Dairy BPW - NDFM for cocoa - Maximum incubation time when applicable				400	533	88	78	4	4	85.6	84.6	84.6	1.5	
D: All products (including PPS) - Dairy OBS - NDFM for cocoa - Maximum incubation time when applicable				400	530	90	77	5	5	85.7	84.3	84.5	1.9	
E: All products (including PPS) - Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable				394	528	93	83	5	4	84.7	83.8	83.6	1.7	
F: All products (including PPS) - Dairy OBS - BPW for cocoa - Minimum incubation time when applicable				394	525	95	82	6	5	84.7	83.5	83.5	2.1	
G: All products (including PPS) - Dairy BPW -BPW for cocoa - Maximum incubation time when applicable				395	526	95	83	4	4	84.9	83.5	83.6	1.5	
H: All products (including PPS) - Dairy OBS - BPW for cocoa - Maximum incubation time when applicable				395	523	97	82	5	5	85.0	83.2	83.4	1.9	

Table 21 – Summary of results for PikoReal, 7500 Fast and QuantStudio 5

		PikoReal PCR instrument				7500 Fast PCR instrument				QS5 PCR instrument			
		A	B	C	D	A	B	C	D	A	B	C	D
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	94.5 %	94.5%	95.4%	95.4%	85.6 %	85.6 %	85.9 %	86.0 %	85.4 %	85.4 %	85.6 %	85.7 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	96.2 %	95.4%	95.8%	95.0%	84.9 %	84.7 %	84.7 %	84.6 %	84.9 %	84.6 %	84.6 %	84.3 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	95.6 %	95.2%	95.8%	95.4%	84.8 %	84.7 %	84.9 %	84.8 %	84.7 %	84.6 %	84.6 %	84.5 %
False positive ratio for the alternative method*	$FPR = \frac{(FP)}{NA} \times 100\%$	2.3 %	1.9%	2.3%	1.9%	1.3 %	1.1 %	1.3 %	1.1 %	1.7 %	2.0 %	1.5 %	1.9 %

ND = ND + PPND

NA = NA + PPNA

FP = PPNA + PPND

Table 22 – Summary of results for 7500 Fast and QuantStudio 5

		7500 Fast PCR instrument				QS5 PCR instrument			
		E	F	G	H	E	F	G	H
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	84.5 %	84.6 %	84.9 %	84.9 %	84.7 %	84.7 %	84.9 %	85.0 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	83.7 %	83.5 %	83.5 %	83.4 %	83.8 %	83.5 %	83.5 %	83.2 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	83.5 %	83.4 %	83.6 %	83.5 %	83.6 %	83.5 %	83.6 %	83.4 %
False positive ratio for the alternative method*	$FPR = \frac{(FP)}{NA} \times 100\%$	1.3 %	1.1 %	1.3 %	1.1 %	1.7 %	2.1 %	1.5 %	1.9 %

ND = ND + PPND

NA = NA + PPNA

FP = PPNA + PPND

A: All products + All Extension Categories Minimum Enrichment Time
 C: All products + All Extension Categories Maximum Enrichment Time
 E: All products + All Extension Categories Minimum Enrichment Time
 G: All products + All Extension Categories Maximum Enrichment Time

B: All products + All Extension Categories Minimum Enrichment Time
 D: All products + All Extension Categories Maximum Enrichment Time
 F: All products + All Extension Categories Minimum Enrichment Time
 H: All products + All Extension Categories Maximum Enrichment Time

3.1.5 Analysis of the discordant results

The discordant results that were observed during the sensitivity evaluation of the extension study (2023) are listed below in **Tables 23** and **24**.

The distribution of the positive and negative deviations per type of contamination from all previously validated products is provided in **Table 25** for the PikoReal.

Table 23 - Discordant results for the Meat Product category of the extension study (2023)

Category	Type	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Sample No	ISO 6579-1:2017 Confirmation						Final Agreement					
					8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex			Identification ¹	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result	8 h	24 h
					Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Meat Products (375 g)	Raw	Flanken Beef Short Ribs	Natural contamination	464	-	36.05	-	36.61	m ²	m ²	m	m	+	+	Salmonella spp.	Pos	515	m	m	m	m	+	+	Salmonella spp.	Pos	ND	PA
	Seasoned and marinated	Roasted Garlic & Herb Pork Tenderloin (Marinated)	Natural contamination	5	-	36.47	-	35.93	m ²	at ²	m	m	+	+	Salmonella spp.	Pos	15	at	at	at	at	/	/		Neg	NA	PD

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points;

² Sample was confirmed through troubleshooting procedure (see IFU).

Table 24 - Discordant results for Pet Food and Animal Feed category of the extension study (2023)

Category	Type	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation				Sample No	ISO 6579-1:2017 Confirmation						Final Agreement		
					20 h	20 h	20 h		Microbact Latex	Final Result		MKTTn		RVS		Poly O	Poly H		Identification	Final Result
					Instrument Value (C _t)		XLD	BSA				XLD	HE	XLD	HE					
Pet Food (1-in-6 enrichment)	Dry Pet Food	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1,0)	109	40.13	42.15	ng	ng	/	Neg	114	t	t	t	t	+	+	Salmonella spp.	Pos	ND
Animal Feed ¹	Pet Feed	Bird Food	4,2	1854707	-	-	t	t	+	Neg	1854707	t	t	t	t	+	+	Salmonella spp.	Pos	ND
		Cat Food	/	1854763	-	37.54	ng	ng	/	Neg	1854763	ng	ng	ng	ng	/	/	/	Neg	NA/PPNA
		Beef Dog Food	/	1854764	39.99	-	ng	ng	/	Neg	1854764	ng	ng	ng	ng	/	/	/	Neg	PPNA/NA
	Livestock Feed	Oats	1,0	1854717	-	37.70	ng	ng	/	Neg	854717	ng	ng	ng	ng	/	/	/	Neg	NA/PPNA
		Corn Flour	1,0	1854715	-	-	t	t	+	Neg	1854715	t	t	t	t	+	+	Salmonella spp.	Pos	ND
		Soybean Meal	3,0	1854779	-	40.60	t	t	+	Pos	1854779	t	t	t	t	+	+	Salmonella spp.	Pos	ND/PPND

¹ Note that this data was generated by MicroSept, a qualified AFNOR expert lab.

Table 25 - PikoReal PCR instrument

Category	Negative deviations		Positive deviations	
	Naturally contaminated	Artificially contaminated	Naturally contaminated	Artificially contaminated
1	Meat products	2	0	0
2	Dairy products BPW + novobiocin	0	5	0
	Dairy products ONE Broth-Salmonella + novobiocin	0	5	0
3	Seafood and vegetables	0	0	0
4	Egg products	0	0	0
5	Raw beef meats	1	2	1
6	Infant formula	0	2	0
7	Pet foods	0	1	1
Total (BPW)		3	10	2
Total (ONE Broth-Salmonella)		3	10	10

The distribution per type of contamination is similar for the negative and positive deviations. *Salmonella* strains were isolated in the enrichment broth for six samples (10, 473, 987, 5221, 1799 and 2659). The negative deviations for all previously validated products are listed in:

- **Tables 26 to 28** for the PikoReal PCR Instrument,
- **Tables 29 to 33** for the 7500 Fast PCR Instrument,
- **Tables 34 to 38** for the QS5 PCR Instrument.

Table 26 - Negative deviations - PikoReal PCR instrument – Categories with one enrichment protocol

N° Sample	Product	Artificial contaminations		ISO 6579*	Protocol	SureTect Salmonella - PikoReal PCR instrument					
		Strain	Inoculation level CFU/sample			PCR result (C _t)	Confirmation	Final result	Agreement	Category	Type
473	Sausages	/	/	+	BPW	-	+	-	ND	1	b
10	Flavoured poultry meat	/	/	+	BPW	-	+	-	ND	1	c
615	Infant formula with probiotics 2.9. 10 ⁶ CFU/g	S. Dublin Ad531	2.1	+	BPW	-	-	-	ND	6	b
987	Infant formula with probiotics 5.2. 10 ⁶ CFU/g	S. Ohio Ad1482	1.6	+	BPW	-/-	+	-	ND	6	b
5221	Raw materials	S. Montevideo Ad1503	1.0	+	OBS + ONE Broth-Salmonella Supplement	-/-	+	-	ND	7	a

Table 27 - Negative deviations - PikoReal PCR instrument – Milk and Dairy Products – Two enrichment protocols

N° Sample	Product	Artificial contaminations		ISO 6579*	SureTect Salmonella - PikoReal PCR instrument								Category	Type
		Strain	Inoculation level CFU/sample		BPW + novobiocin (12mg/L)-20h at 37°C				ONE Broth-Salmonella + novobiocin (12mg/L)-20h at 37°C					
					PCR result (C _t)	Confirmation	Final result	Agreement	PCR Result (C _t)	Confirmation	Final result	Agreement		
486	Pasteurized milk cheese	S. Stourbridge Ad2297	1.6	+	i/-*	-	-	ND	+(23.38)	-	-	PA	2	a
489	Pasteurized cream	S. Duisburg Ad1812	1.6	+	-	-	-	ND	-	-	-	ND	2	a
493	Raw milk cheese	S. Mbandaka Ad1810	2.0	+	-	-	-	ND	-	-	-	ND	2	b
2461	Raw milk cheese	S. Cerro Ad2150	1.6	+	-	-	-	ND	-	-	-	ND	2	b
328	Milk powder	S. Tennessee Ad1171	0.6	+	+(41.28)/(41.0)/	-	-	PPND	-	-	-	ND	2	c
330	Milk powder	S. Cerro Ad1173	1.3	+	+(21.2)	+	+	PA	-	-	-	ND	2	c

Table 28 - Negative deviations - PikoReal PCR instrument – Raw beef meats – Two enrichment times

N° Sample	Product	Artificial contaminations		ISO 6579*	SureTect Salmonella - PikoReal PCR instrument								Category	Type
		Strain	Inoculation level CFU/sample		BPW pre-warmed (8h at 41.5°C)				BPW pre-warmed (24h at 41.5°C)					
					PCR Result (C _t) 8h	Confirmation	Final result	Agreement	PCR Result (C _t) 24h	Confirmation	Final result	Agreement		
1790	Ground beef	/	/	+	-	-	-	ND	-	-	-	ND	5	a
2659	Ground beef	S. Newport 586	6.0	+	-	+	-	ND	36.27(+)	+	+	PA	5	a
1799	Frozen ground beef	S. Panama 8	2.6	+	-	+	-	ND	37.51(+)	+	+	PA	5	b

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Table 29 - Negative deviations - 7500 Fast PCR Instrument – Categories with one enrichment protocol

N°Sample	Product	Artificial contaminations		Protocol	ISO 6579* Result	SureTect Salmonella- 7500 Fast PCR Instrument				Category	Type
		Strain	CFU/sample			PCR result (C _i)	All confirmatory tests	Final result	Agreement		
7477	Pork meat	/	/	P2	+(S. Rissen)	-	-	-	ND	1	a
7458	Chicken meat	/	/	P2	+(S. Virchow)	-	-	-	ND	1	b
424	Chicken meat	/	/	P2	+(S. Typhimurium)	-	-	-	ND	1	b
1194	Poultry meat	/	/	P2	+(S. Typhimurium)	-	-	-	ND	1	b
615	Infant formula with probiotics 2.9. 10 ⁶ CFU/g	S. Dublin Ad531	2.1	P6	+	-	-	-	ND	3	b
6006	Zucchini	S. Virchow Ad2569	0.6	P2	+	-	-	-	ND	4	a
6694	Fresh spinach	S. Havana Ad931	3.2	P2	+	-/(30.75)/+(31.19)	+	-	ND	4	a
6013	Frozen cooked potatoes	S. Virchow F276	1.0	P2	+	-	-	-	ND	4	c
7046	RTE (celery with custard)	S. Panama Ad1733	1.8	P2	+	+(41.08)	-	-	PPND	4	c
6470	Fish fillets	S. Saintpaul F31	0.6	P2	+	-	-	-	ND	5	a
6016	RTE (salad surimi pineapple)	S. Urbana Ad2334	0.6	P2	+	-	-	-	ND	5	c
6472	Seafood terrin	S. Anatum Ad1451	0.6	P2	+	-	-	-	ND	5	c
7038	Salmon terrine	S. Anatum Ad2727	1.2	P2	+	-	-	-	ND	5	c
7043	RTE (salad surimi thuna)	S. Rubislaw Ad2332	2.0	P2	+	-	-	-	ND	5	c
7041	Fish terrine	S. Rubislaw Ad2332	2.0	P2	+	+(41.27)	-	-	PPND	5	c
920	Dusts (pork/beef industry)	/	/	P1	+(S. Rissen)	-/-/-	+	-	ND	7	a
1543	Dusts (sausages)	S. Typhimurium Ad1876	2.0	P1	+	-/-/-	+	-	ND	7	a
7728	Wipe (meat industry)	/	/	P1	+(S. Typhimurium)	-/-/-	+	-	ND	7	c
342	Infant formula without probiotics	S. Mbandaka Ad1810	0.3	P8	+	-/-/-	+	-	ND	8	a
963	Infant cereals with probiotics (5 cereals) 3.3 10 ⁵ CFU/g	S. Virchow Ad1721	1.6	P8	+	-	-	-	ND	8	b
1240	Infant formula with probiotics 1.3 10 ⁶ CFU/g	S. Anatum Ad2706	3.4	P8	+	-/-/-	+	-	ND	8	b
300	Whey powder	S. Livingstone Ad2705	0.4	P8	+	-	-	-	ND	8	c
303	Maltodextrin	S. Bovismorbificans 9	1.8	P8	+	-	-	-	ND	8	c
570	Wheat flour	S. Agona Ad1725	1.2	P8	+	-	-	-	ND	8	c

Table 30 - Negative deviations - 7500 Fast PCR Instrument – Milk and dairy Products – Two enrichment protocols

N° sample	Product	Artificial contaminations		ISO 6579*	SureTect Salmonella- 7500 Fast PCR Instrument								Category	Type
		Strain	Inoculation level CFU/sample		BPW + 12mg/L Novobiocin				ONE Broth Salmonella + 12mg/L + novobiocin					
					PCR result (C _i)	All confirmatory tests	Final result	Agreement	PCR result (C _i)	Confirmation	Final result	Agreement		
486	Pasteurized milk cheese	S. Stourbridge Ad2297	1.6	+	-	-	-	ND	+(24.41)	+	+	PA	2	a
489	Pasteurized cream	S. Duisburg Ad1812	1.6	+	-	-	-	ND	-	-	-	ND	2	a
330	Milk powder	S. Cerro Ad1173	1.3	+	+(21.30)	+	+	PA	-	-	-	ND	2	b
493	Raw milk cheese	S. Mbandaka Ad1810	2.0	+	-	-	-	ND	-	-	-	ND	2	b
2461	Raw milk cheese	S. Cerro Ad2150	1.6	+	-	-	-	ND	-	-	-	ND	2	b
328	Milk powder	S. Tennessee Ad1171	0.6	+	+(40.18)/-/(39.65)	-(5MSRV/ 5RVS /5MKTn)	-	PPND	-	-	-	ND	2	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Table 31 - Negative deviations - 7500 Fast PCR Instrument – Raw beef meats – Two enrichment times

N°Sample	Product	Artificial contaminations		ISO 6579*	SureTect Salmonella- 7500 Fast PCR Instrument								Category	Type
		Strain	Inoculation level CFU/sample		BPW pre-warmed for 9h at 41.5°C (P7)				BPW pre-warmed for 24h at 41.5°C (P7)					
					PCR result (C _t)	All confirmatory tests	Final result	Agreement	PCR result (C _t)	Confirmation	Final result	Agreement		
566	Ground beef	S. Infantis 128	1.2	+	-/(40.55)/(39.61)	+	-	ND	+	+	+	PA	6	a
443	Frozen carpaccio	S. Dublin Ad530	1.6	+	-	-	-	ND	-	-	-	ND	6	b
444	Frozen carpaccio	S. Typhimurium AOOC060	2.2	+	-	-	-	ND	i/-	-	-	ND	6	b
562	Carpaccio	S. Newport 586	1.2	+	-	-	-	ND	-	-	-	ND	6	c
563	Seasoned ground beef	S. Enteritidis Ad2295	2.4	+	-	-	-	ND	-	-	-	ND	6	c

Table 32 - Negative deviations - 7500 Fast PCR Instrument – Cocoa and Chocolate Products – Two enrichment protocols

N° Sample	Product	Artificial contaminations		ISO 6579	SureTect Salmonella- 7500 Fast PCR Instrument		Confirmation	7500 Fast Agreement
		Strain	Inoculation level CFU/sample		7500 Fast	C _t		
364.7	Cocoa Powder	S. Braenderup QL 052016.29	0.4	+	-		-	ND
364.8	White Chocolate Chip	S. Cerro QL 052016.20	1.0	+	-		-	ND
364.25	Cocoa Powder	S. Braenderup QL 052016.29	0.4	+	-/-		-	ND
364.67	Dark Chocolate	S. Senftenberg QL 052016.19	1.2	+	-		-	ND
364.68	Dark Chocolate	S. Westhampton QL227400.1	2.0	+	-		-	ND
364.47	Raw Organic Cacao	S. Typhimurium QL 052016.43	1.8	+	-/-		-	ND
364.56	Unrefined Cocoa	S. Orthmarschen QL 024.13	3.4	+	-/-		-	ND

Table 33 - Negative deviations (ND) - 7500 Fast PCR Instrument - Primary production samples (Extension, 2024)

N° Sample	Product	Artificial contaminations		ISO 6579 1♦ Result	SureTect Salmonella- 7500 Fast PCR Instrument				Category	Type
		Strain	Inoculation level CFU/sample		BPW + 20 mg/L novobiocin – 18 h at 41.5°C ± 1°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C					
					PCR Result (C _t)	All confirmatory tests	Final result	Agreement		
486	Poultry faeces	S. Anatum Ad1108	1.0	+	-	-	-	ND	17	a
488	Poultry faeces	S. Agama Ad2949	0.8	+	-	-	-	ND	17	a
490	Poultry faeces	S. Adelaide Ad2319	1.2	+	-	-	-	ND	17	a
501	Boots socks (poultry environment)	S. Derby Ad2951	0.6	+	-	-	-	ND	17	a
660	Wipe (pork environment)	S. Typhimurium Ad2508	2.6	+	-	-	-	ND	17	b
661	Wipe (pork environment)	S. Typhimurium Ad1070	3.2	+	-	-	-	ND	17	b
670	Beef drinker water	S. Typhimurium Ad1546	7.2	+	-	-	-	ND	17	b

♦ Analyses performed according to the COFRAC accreditation

Table 34 - Negative deviations - QS5 PCR Instrument – Categories with one enrichment protocol

N°Sample	Product	Artificial contaminations		Protocol	ISO 6579* Result	SureTect Salmonella - QS5 PCR Instrument				Category	Type
		Strain	Inoculation level/sample (CFU/g)			PCR result (C _t)	All confirmatory tests	Final result	Agreement		
7477	Pork meat	/	/	P2	+ (S. Rissen)	-	-	-	ND	1	a
7458	Chicken meat	/	/	P2	+ (S. Virchow)	-	-	-	ND	1	b
424	Chicken meat	/	/	P2	+ (S. Typhimurium)	-	-	-	ND	1	b
1194	Poultry meat	/	/	P2	+ (S. Typhimurium)	-	-	-	ND	1	b
615	Infant formula with probiotics 2.9. 10 ⁶ CFU/g	S. Dublin Ad531	2.1	P6	+	-	-	-	ND	3	b
6006	Zucchini	S. Virchow Ad2569	0.6	P2	+	-	-	-	ND	4	a
6696	Baby leaves	S. Kottbus 2	3.0	P2	+	-	+	-	ND	4	b
6013	Frozen cooked potatoes	S. Virchow F276	1.0	P2	+	-	-	-	ND	4	c
7046	RTE (celery with custard)	S. Panama Ad1733	1.8	P2	+	+(41.82)	-	-	PPND	4	c
6470	Fish fillets	S. Saintpaul F31	0.6	P2	+	-	-	-	ND	5	a
6472	Seafood terrin	S. Anatum Ad1451	0.6	P2	+	-	-	-	ND	5	c
6016	RTE (salad surimi pineapple)	S. Urbana Ad2334	0.6	P2	+	-	-	-	ND	5	c
7038	Salmon terrine	S. Anatum Ad2727	1.2	P2	+	-	-	-	ND	5	c
7041	Fish terrine	S. Rubislaw Ad2332	2.0	P2	+	+(41.54)	-	-	PPND	5	c
7043	RTE (salad surimi thuna)	S. Rubislaw Ad2332	2.0	P2	+	-	-	-	ND	5	c
920	Dusts (pork/beef industry)	/	/	P1	+ (S. Rissen)	-	+	-	ND	7	a
1543	Dusts (sausages)	S. Typhimurium Ad1876	2.0	P1	+	-	+	-	ND	7	a
342	Infant formula without probiotics	S. Mbandaka Ad1810	0.3	P8	+	-/-	+	-	ND	8	a
958	Skimmed milk powder	S. Ohio Ad2213	0.4	P8	+	-/(37.06)/(38.19)	+	-	ND	8	a
963	Infant cereals with probiotics (5 cereals) 3.3 10 ⁵ CFU/g	S. Virchow Ad1721	1.6	P8	+	-	-	-	ND	8	b
1240	Infant formula with probiotics 1.3 10 ⁶ CFU/g	S. Anatum Ad2706	3.4	P8	+	-/-	+	-	ND	8	b
300	Whey powder	S. Livingstone Ad2705	0.4	P8	+	-	-	-	ND	8	c
303	Maltodextrin	S. Bovismorbificans 9	1.8	P8	+	-	-	-	ND	8	c
570	Wheat flour	S. Agona Ad1725	1.2	P8	+	-	-	-	ND	8	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Table 35 - Negative deviations - QS5 PCR Instrument – Milk and Dairy Products – Two enrichment protocols

N°Sample	Product	Artificial contaminations		ISO 6579* Result	SureTect Salmonella - QS5 PCR Instrument						Category	Type
					BPW + 12mg/L novobiocin for 20h at 37°C (P2)			ONE Broth Salmonella + 12mg/L novobiocin for 20h at 37°C (P3)				
		Strain	Inoculation level/sample (CFU/g)		PCR result (C _i)	All confirmatory tests	Agreement	PCR result (C _i)	All confirmatory tests	Agreement		
486	Pasteurized milk cheese	S. Stourbridge Ad2297	1.6	+	-	-	PPND	+(22.69)	+	PA	2	a
489	Pasteurized cream	S. Duisburg Ad1812	1.6	+	-	-	ND	+(36.82)	-	PPND	2	a
493	Raw milk cheese	S. Mbandaka Ad1810	2.0	+	-	-	ND	-	-	ND	2	b
2461	Raw milk cheese	S. Cerro Ad2150	1.6	+	-	-	ND	-	-	ND	2	b
328	Milk powder	S. Tennessee Ad1171	0.6	+	+(38.45)	-	PPND	+(38.35)	-	PPND	2	c
330	Milk powder	S. Cerro Ad1173	1.3	+	+(20.69)	+	PA	-	-	ND	2	c

Table 36 - Negative deviations - QS5 PCR Instrument – Raw beef meats – Two enrichment times

N°Sample	Product	Artificial contaminations		ISO 6579* Result	SureTect Salmonella - QS5 PCR Instrument			Category	Type
					BPW pre-warmed at 41.5°C for 9 h and 24 h (P7)				
		Strain	Inoculation level/sample (CFU/g)		PCR result (C _i)	All confirmatory tests	Agreement		
443	Frozen carpaccio	S. Dublin Ad530	1.6	+	+(41.59)	-	PPND	6	b
444	Frozen carpaccio	S. Typhimurium AOOC060	2.2	+	-	-	ND	6	b
562	Carpaccio	S. Newport 586	1.2	+	-	-	ND	6	c
563	Seasoned ground beef	S. Enteritidis Ad2295	2.4	+	-	-	ND	6	c

Table 37 - Negative deviations - QS5 PCR Instrument – Cocoa and Chocolate Products – Two enrichment protocols

SureTect Salmonella – QS5 PCR Instrument							
Enrichment according to ISO 6887-4:2017 standard – Paired data study							
Product	Sample Number	Artificial contaminations		ISO 6579 Result	Alternative Method	Confirmation	QS5 Agreement
		Strain	Inoculation level/sample (CFU/g)		QS5 C _i		
Unrefined Cocoa Butter	364.56	S. Orthmarschen QL 024.13	3.4	+	-/-	+	ND
Enrichment according to ISO 6887-4:2017 standard – Unpaired data study							
Cocoa Powder	364.7	S. Braenderup QL 052016.29	0.4	+	-	+	ND
White Chocolate Chip Muffin Mix	364.8	S. Cerro QL 052016.20	1.0	+	-	+	ND
Dark Chocolate	364.67	S. Senftenberg QL 052016.19	1.2	+	-	+	ND
Dark Chocolate	364.68	S. Westhampton QL227400.1	2.0	+	-	+	ND
Raw Organic Cacao Paste/Liquor	364.47	S. Typhimurium QL 052016.43	1.8	+	-/-	+	ND
Unrefined Cocoa Butter	364.56	S. Orthmarschen QL 024.13	3.4	+	-/-	+	ND

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

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Summary report (Version 0)
SureTect Salmonella

18 June 2024

Table 38 - Negative deviations (ND) - QS5 PCR Instrument - Primary production samples (Extension, 2024)

N° Sample	Product	Artificial contaminations		ISO 6579-1* Result	Alternative method: SureTect Salmonella				Category	Type
		Strain	Inoculation level CFU/sample		BPW + 20 mg/L novobiocin – 18 h at 41.5°C ± 1°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C					
					PCR result -C _t)	All confirmatory tests	Final result	Agreement		
486	Poultry faeces	S. Anatum Ad1108	1.0	+	-	-	-	ND	17	a
488	Poultry faeces	S. Agama Ad2949	0.8	+	-	-	-	ND	17	a
490	Poultry faeces	S. Adelaïde Ad2319	1.2	+	-	-	-	ND	17	a
501	Bootsocks (poultry environment)	S. Derby Ad2951	0.6	+	-	-	-	ND	17	a
660	Wipe (pork environment)	S. Typhimurium Ad2508	2.6	+	-	-	-	ND	17	b
661	Wipe (pork environment)	S. Typhimurium Ad1070	3.2	+	-	-	-	ND	17	b
670	Beef drinker water	S. Typhimurium Ad1546	7.2	+	-	-	-	ND	17	b

> 7500 Fast Instrument

Among the samples in negative deviation, the presence of *Salmonella* was confirmed for eight samples (342, 1240, 7728, 920, 1543, 6694, 486 and 566). The contamination in the enrichment broths for these samples was likely below the limit of detection of the SureTect Salmonella method.

For primary production samples (PPS), seven negative deviations and six positive deviations were obtained. The presence of *Salmonella* spp was not confirmed in the enrichment broth of samples in negative deviation (ND) nor in any of the samples in negative agreement (NA).

> QS5 PCR Instrument

Among the samples in negative deviation, the presence of *Salmonella* was confirmed for five samples (6696, 920, 342, 958, 1240). The contamination in the enrichment broths for these samples was likely below the limit of detection of the SureTect Salmonella method.

Note that for sample 958 (skimmed milk powder) a positive result was obtained for the first PCR test using the 7500 Fast PCR instrument (+40.88/-/+39.51) while a negative result was obtained using the QS5 PCR instrument (-/+ 37.06/+ 38.19).

For PPS, seven negative deviations and five positive deviations were obtained. The presence of *Salmonella* spp. was not confirmed in the enrichment broth of samples in negative deviation (ND) nor in any of the samples in negative agreement (NA).

The sample with discordant results between the 7500 Fast and QS5 was found positive with a late cycle threshold (C_t) value (38.50) on the 7500 Fast, close to the detection limit of the method. After 72 h storage, the samples were found positive with both thermocyclers, with again, late C_t values.

The positive deviations for all previously validated products are listed in:

- **Tables 39 to 41** for the PikoReal PCR Instrument,
- **Tables 42 to 46** for the 7500 Fast PCR Instrument,
- **Tables 47 to 50** for the QS5 PCR Instrument.

Table 39 - Positive deviations - PikoReal PCR instrument – Categories with one enrichment protocol

N°Sample	Product	Artificial contaminations		SureTect Salmonella - PikoReal PCR Instrument			
		Strain	Inoculation level CFU/sample	PCR result (C _t)	Agreement	Category	Type
5543	Raw materials (raw meat)	/	/	37.36(+)	PD	7	a
5237	Pellets for dog (cereals. chicken. rice)	S. Agona A00V038	1.5	27.4(+)	PD	7	b

Table 40 - Positive deviations - PikoReal PCR instrument – Milk and Dairy Products – Two enrichment protocols

N°Sample	Product	Artificial contaminations		SureTect Salmonella - PikoReal PCR Instrument					
				BPW + novobiocin 20 h at 37°C		ONE Broth-Salmonella + novobiocin 20 h at 37°C		Category	Type
		Strain	Inoculation level CFU/sample	PCR result (C _t)	Agreement	PCR result (C _t)	Agreement		
488	Fermented milk	S. Ohio Ad2213	1.8	-	NA	+ (22.14)	PD	2	a
491	Cream	S. Dublin Ad1336	0.8	+ (21.32)	PD	+ (20.04)	PD	2	a
492	Raw milk	S. Stourbridge Ad2297	1.6	i/i/-*	NA	+ (36.26)	PD	2	a
783	Ice cream	S. Mbandaka Ad1810	2.2	+ (20.29)	PD	+ (20.72)	PD	2	a
781	Ice cream Vanilla	S. Stourbridge Ad2297	1.2	+ (20.02)	PD	-	NA	2	a
494	Raw milk cheese	S. Ohio Ad2213	1.8	-	NA	+ (31.26)	PD	2	b
327	Milk powder	S. Cerro Ad1173	1.0	+ (20.85)	PD	+ (20.56)	PD	2	c

Table 41 - Positive deviations - PikoReal PCR instrument – Raw beef meats – Two enrichment times

N°Sample	Product	Artificial contaminations		SureTect Salmonella - PikoReal PCR Instrument				Category	Type
				BPW pre-warmed 8 h at 41.5°C		BPW pre-warmed 24 h at 41.5°C			
		Strain	Inoculation level CFU/sample	PCR result (C _t)	Agreement	PCR result (C _t)	Agreement		
1794	Ground beef	/	/	35.87(+)	PD	27.4(+)	PD	5	a
2670	Ground beef	S. Dublin Ad 529	3.8	41.96(+)	PD	36.35(+)	PD	5	a
1797	Frozen ground beef	S. Infantis 128	2.8	35.07(+)	PD	35.35(+)	PD	5	b
2652	Frozen ground beef	S. Newport 586	0.8	-	NA	32.97(+)	PD	5	b

Table 42 - Positive deviations – 7500 Fast instrument – Categories with one enrichment protocol

N°Sample	Product	Artificial contaminations		Protocol	ISO 6579 [♦] Result	SureTect Salmonella - 7500 Fast PCR instrument			Category	Type
		Strain	Inoculation level CFU/sample			PCR result (C _t)	Confirmation	Agreement		
483	Veal meat	S. Panama 4255	1.8	P2	-	+(25.82)	+	PD	1	a
484	Beef meat	S. Give 436	3.0	P2	-	+(20.56)	+	PD	1	a
7469	Pork meat	/	/	P2	-	+(25.72)	+	PD	1	a
7472	Pork meat	/	/	P2	-	+(34.03)	+	PD	1	a
7464	Duck meat	/	/	P2	-	+(30.00)	+	PD	1	b
7465	Duck meat	/	/	P2	-	+(31.27)	+	PD	1	b
7476	Turkey meat	/	/	P2	-	+(34.42)	+	PD	1	b
6008	Mixed vegetables under modified atmosphere	S. Livingstone Ad2566	0.8	P2	-	+(32.62)	+	PD	4	b
6010	Salad under modified atmosphere	S. Virchow F276	1.0	P2	-	+(28.64)	+	PD	4	b
6476	Celery deli salad	S. Typhimurium Ad1249	0.8	P2	-	+(21.51)	+	PD	4	c
6480	Celery deli salad	S. Virchow Ad2569	1.4	P2	-	+(27.08)	+	PD	4	c
7047	RTE (macédoine)	S. Agona Ad1725	1.4	P2	-	+(21.33)	+	PD	4	c
6015	RTE (salad rice thuna)	S. Wandsworth Ad2335	1.2	P2	-	+(21.18)	+	PD	5	c
6471	Surimi	S. Saintpaul F31	0.6	P2	-	+(22.70)	+	PD	5	c
6473	Seafood terrin	S. Indiana 2	0.6	P2	-	+(22.69)	+	PD	5	c
98	Infant formula with probiotics 7.2 10 ⁶ CFU/g	S. Anatum Ad1168	3.1	P8	-	+(18.51)	+	PD	8	b
309	Infant cereals with probiotics (5 cereals flavor) 1.8 10 ⁶ CFU/g	S. Panama Ad1733	1.2	P8	-	+(34.15)	+	PD	8	b
965	Infant cereals with probiotics (biscuit flavor) 4.9 10 ⁴ CFU/g	S. Oranienburg Ad1724	1.4	P8	-	+(38.34)	+	PD	8	b
301	Caseinates	S. Stourbridge Ad2297	0.4	P8	-	+(25.09)	+	PD	8	c
567	Barley flour	S. Virchow Ad1721	0.4	P8	-	+(24.76)	+	PD	8	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Table 43 - Positive deviations – 7500 Fast PCR instrument – Milk and dairy Products – Two enrichment protocols

N°Sample	Product	Artificial contaminations		ISO 6579♦ Result	SureTect <i>Salmonella</i> - 7500 Fast PCR Instrument					
					BPW + 12 mg/L novobiocin for 20 h at 37°C			ONE Broth-Salmonella + 12mg/L novobiocin for 20 h at 37°C		
		Strain	Inoculation level CFU/sample		PCR result (C _t)	Confirmation	Agreement	PCR result (C _t)	Confirmation	Agreement
488	Fermented milk	S. Ohio Ad2213	1.8	-	-	-	NA	+(22.07)	+	PD
491	Cream	S. Dublin Ad1336	0.8	-	+(21.07)	+	PD	+(21.47)	+	PD
781	Ice cream (vanilla)	S. Stourbridge Ad2297	1.2	-	+(22.04)	+	PD	-	-	NA
783	Ice cream	S. Mbandaka Ad1810	2.2	-	+(22.08)	+	PD	+(22.10)	+	PD
494	Raw milk cheese	S. Ohio Ad2213	1.8	-	-	-	NA	+(32.84)	+	PD
327	Milk powder	S. Cerro Ad1173	1.0	-	+(22.55)	+	PD	+(21.29)	+	PD

Table 44 - Positive deviations – 7500 Fast PCR instrument – Raw beef meats – Two enrichment times

N°Sample	Product	Artificial contaminations		ISO 6579♦ Result	SureTect <i>Salmonella</i> - 7500 Fast PCR Instrument					
					BPW pre-warmed for 9 h at 41.5°C			BPW pre-warmed for 24 h at 41.5°C		
		Strain	Inoculation level CFU/sample		PCR result (C _t)	Confirmation	Agreement	PCR result (C _t)	Confirmation	Agreement
862	Veal meat (blanquette)	S. Enteritidis Ad2294	3.2	-	+(32.45)	+	PD	i/+(31.29)	+	PD
440	Frozen beef trim	S. Dublin Ad530	1.6	-	+(47.60)	+	PD	+(23.75)	+	PD
448	Frozen ground beef	S. Panama 4255	2.2	-	+(34.17)	+	PD	+(22.55)	+	PD
450	Frozen beef trim	S. Typhimurium AOOC060	2.2	-	+(29.42)	+	PD	+(21.05)	+	PD
573	Seasoned ground beef	S. Newport 586	1.2	-	+(32.08)	+	PD	+(28.07)	+	PD

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)(Accreditation n°1-0144, scope available on www.cofrac.fr)

Table 45 - Positive deviations – 7500 Fast PCR instrument – Cocoa and Chocolate Products – Two enrichment protocols

N° Sample	Product	Artificial contaminations		ISO 6579 Result	7500 Fast	C _t	Confirmation	7500 Fast Agreement
		Strain	Inoculation level CFU/sample					
364.5	Cocoa Powder	S. Javiana QL 052016.30	2.2	-	+	23.92	+	PD
364.6	Cocoa Powder	S. Kentucky QL 052016.32	2.8	-	+	24.19	+	PD
364.18	Cocoa Powder	S. Kentucky QL 052016.32	2.8	-	+	23.78	+	PD
364.29	85% Cocoa Dark Chocolate	S. Typhimurium QL 052016.43	1.8	-	+	41.69	+	PD
364.34	White Chocolate Chips	S. Mbandaka QL 052016.6	2.6	-	+	21.25	+	PD
364.52	Cocoa Butter Refined	S. Menhaden QL 024.20	2.2	-	+	45.55	+	PD
364.53	Organic Cacao Paste	S. Orthmarschen QL 024.13	3.4	-	+	41.6	+	PD
364.55	Organic Raw Cacao Beans	S. Infantis QL052016.18	2.6	-	+	44.82	+	PD

Table 46 - Positive deviations (PD) - 7500 Fast PCR Instrument - Primary production samples (Extension, 2024)

N° Sample	Product	Artificial contaminations		ISO 6579-1 [♦] Result	SureTect Salmonella – 7500 Fast PCR instrument			Category	Type
		Strain	Inoculation level CFU/sample		BPW + 20 mg/L novobiocin – 18 h at 41.5 ± 1°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37 ± 1°C				
					PCR result	All confirmatory tests	Agreement		
494	Drinking water for hens	S. Llandoff Ad3252	1.4	-	+(27.38)	+	PD	17	b
498	Drinking water for poultry	S. Llandoff Ad3252	1.4	-	+(20.30)	+	PD	17	b
499	Poultry litter	S. Anatum Ad1108	1.0	-	i/(38.50)/-*	+	PD	17	b
658	Wipe (beef environment)	S. Montevideo Ad1109	1.0	-	+(27.59)	+	PD	17	b
659	Wipe (pork environment)	S. Typhimurium Ad1070	3.2	-	+(39.76)	+	PD	17	b
666	Drinking water for pork	S. Typhimurium Ad1546	7.2	-	+(33.59)	+	PD	17	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)(Accreditation n°1-0144, scope available on www.cofrac.fr)

Table 47 - Positive deviations – QS5 instrument – Categories with one enrichment protocol

N° sample	Product	Artificial contaminations		Protocol	ISO 6579♦ Result	SureTect <i>Salmonella</i> - QS5 PCR Instrument			Category	Type
		Strain	Inoculation level CFU/sample			PCR result (C _i)	Confirmation	Agreement		
483	Veal meat	S. Panama 4255	1.8	P2	-	+(25.73)	+	PD	1	a
484	Beef meat	S. Give 436	3.0	P2	-	+(19.87)	+	PD	1	a
7469	Pork meat	/	/	P2	-	+(27.48)	+	PD	1	a
7472	Pork meat	/	/	P2	-	+(32.09)	+	PD	1	a
7464	Duck meat	/	/	P2	-	+(31.47)	+	PD	1	b
7465	Duck meat	/	/	P2	-	+(33.44)	+	PD	1	b
7476	Turkey meat	/	/	P2	-	+(37.53)	+	PD	1	b
6693	Coriander	S. Amsterdam	2.4	P2	-	+(34.62)	+	PD	4	a
6008	Mixed vegetables under modified atmosphere	S. Livingstone Ad2566	0.8	P2	-	+(31.20)	+	PD	4	b
6010	Salad under modified atmosphere	S. Virchow F276	1.0	P2	-	+(25.08)	+	PD	4	b
6476	Celery deli salad	S. Typhimurium Ad1249	0.8	P2	-	+(20.76)	+	PD	4	c
6480	Celery deli salad	S. Virchow Ad2569	1.4	P2	-	+(24.91)	+	PD	4	c
7047	RTE (macedoine)	S. Agona Ad1725	1.4	P2	-	+(20.33)	+	PD	4	c
6015	RTE (salad rice tuna)	S. Wandsworth Ad2335	1.2	P2	-	+(18.97)	+	PD	5	c
6467	Fish fillets	S. Derby F81	1.0	P2	-	+(38.30)	+	PD	5	a
6471	Surimi	S. Saintpaul F31	0.6	P2	-	+(22.30)	+	PD	5	c
6473	Seafood terrin	S. Indiana 2	0.6	P2	-	+(20.22)	+	PD	5	c
297	Skimmed milk powder	S. Livingstone Ad2705	0.4	P8	-	+(22.47)	+	PD	8	a
98	Infant formula with probiotics 7.2 10 ⁶ CFU/g	S. Anatum Ad1168	3.1	P8	-	+(18.51)	+	PD	8	b
309	Infant cereals with probiotics (5 cereals flavour) 1.8 10 ⁶ CFU/g	S. Panama Ad1733	1.2	P8	-	+(34.15)	+	PD	8	b
965	Infant cereals with probiotics (biscuit flavour) 4.9 10 ⁴ CFU/g	S. Oranienburg Ad1724	1.4	P8	-	+(38.34)	+	PD	8	b
301	Caseinates	S. Stourbridge Ad2297	0.4	P8	-	+(25.09)	+	PD	8	c
567	Barley flour	S. Virchow Ad1721	0.4	P8	-	+(24.76)	+	PD	8	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Table 48 - Positive deviations – QS5 PCR instrument – Milk and dairy Products – Two enrichment protocols

N° sample	Product	Artificial contaminations		ISO 6579♦	SureTect Salmonella - QS5 PCR Instrument									
		Strain	Inoculation level CFU/sample		BPW + 12mg/L novobiocin				One Broth Salmonella for 20h at 37°C (P3)				Category	Type
					PCR result (C _t)	Confirmation	Final result	Agreement	PCR result (C _t)	Confirmation	Final result	Agreement		
488	Fermented milk	S. Ohio Ad2213	1.8	-	-	-	-	NA	+(22.38)	+	+	PD	2	a
491	Cream	S. Dublin Ad1336	0.8	-	+(21.09)	+	+	PD	+(22.63)	+	+	PD	2	a
783	Ice cream	S. Mbandaka Ad1810	2.2	-	+(21.69)	+	+	PD	+(19.24)	+	+	PD	2	a
492	Raw milk	S. Stourbridge Ad2297	1.6	-	-	+	-	NA	+(41.74)	+	+	PD	2	b
494	Raw milk cheese	S. Ohio Ad2213	1.8	-	-	-	-	NA	+(32.94)	+	+	PD	2	b
327	Milk powder	S. Cerro Ad1173	1.0	-	+(20.64)	+	+	PD	+(18.69)	+	+	PD	2	c
781	Ice cream (vanilla)	S. Stourbridge Ad2297	1.2	-	+(20.27)	+	+	PD	-	-	-	NA	2	c

Table 49 - Positive deviations – QS5 PCR instrument – Raw beef meats – Two enrichment times

N° sample	Product	Artificial contaminations		ISO 6579♦	SureTect Salmonella - QS5 PCR Instrument									
		Strain	Inoculation level CFU/sample		Pre-warmed BPW for 9h at 41.5°C (P7)				Pre-warmed BPW for 24h at 41.5°C (P7)				Category	Type
					PCR result (C _q)	Confirmation	Final result	Agreement	PCR result (C _q)	Confirmation	Final result	Agreement		
862	Veal meat (blanquette)	S. Enteritidis Ad2294	3.2	-	+(31.70)	+	+	PD	i/(31.29)	+	+	PD	6	a
440	Frozen beef trim	S. Dublin Ad530	1.6	-	-	+	-	NA	+(24.16)	+	+	PD	6	b
448	Frozen ground beef	S. Panama 4255	2.2	-	+(25.11)	+	+	PD	+(22.55)	+	+	PD	6	b
450	Frozen beef trim	S. Typhimurium AOOC060	2.2	-	+(22.62)	+	+	PD	+(21.05)	+	+	PD	6	b
573	Seasoned ground beef	S. Newport 586	1.2	-	+(27.13)	+	+	PD	+(28.07)	+	+	PD	6	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Table 50 - Positive deviations – QS5 PCR instrument – Cocoa and chocolate products – Two enrichment protocols

N° Sample	Product	Artificial contaminations		ISO 6579 Result	7500 Fast	C _t	Confirmation	7500 Fast Agreement
		Strain	Inoculation level CFU/sample					
364.5	Cocoa Powder	S. Javiana QL 052016.30	2.2	-	+	21.91	+	PD
364.6	Cocoa Powder	S. Kentucky QL 052016.32	2.8	-	+	22.14	+	PD
364.18	Cocoa Powder	S. Kentucky QL 052016.32	2.8	-	+	22.49	+	PD
364.34	White Chocolate Chips	S. Mbandaka QL 052016.6	2.6	-	+	39.25	+	PD
364.52	Cocoa Butter Refined	S. Menhaden QL 024.20	2.2	-	+	22.56	+	PD
364.53	Organic Cacao Paste	S. Orthmarschen QL 024.13	3.4	-	+	22.73	+	PD
364.55	Organic Raw Cacao Beans	S. Infantis QL052016.18	2.6	-	+	39.05	+	PD

Table 51 - Positive deviations – QS5 PCR instrument – 7500 Fast PCR Instrument - Primary production samples (Extension, 2024)

N° Sample	Product	Artificial contaminations		ISO 6579-1♦ Result	SureTect Salmonella – QS5 PCR Instrument			Category	Type
		Strain	Inoculation level CFU/sample		BPW + 20 mg/L novobiocin – 18 h at 41.5 ± 1°C + regrowth (1 mL + 9 mL BPW) 4 h at 37 ± 1°C				
					PCR result (C _t)	All confirmatory tests	Agreement		
494	Drinking water for hens	S. Llandoff Ad3252	1.4	-	+(26.43)	+	PD	17	b
498	Drinking water for poultry	S. Llandoff Ad3252	1.4	-	+(21.00)	+	PD	17	b
658	Wipe (beef environment)	S. Montevideo Ad1109	1.0	-	+(26.27)	+	PD	17	b
659	Wipe (pork environment)	S. Typhimurium Ad1070	3.2	-	+(36.71)	+	PD	17	b
666	Drinking water for pork	S. Typhimurium Ad1546	7.2	-	+(32.37)	+	PD	17	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

The difference between (ND – PD) for the paired and unpaired studies and the sum of (ND + PD) for the paired studies were calculated and compared to the Acceptability Limits (AL) defined in the ISO 16140-2:2016 standard for one category. Analysis of discordant results according to EN ISO 16140-2:2016 are presented in **Tables 52 to 54.**

Table 52 - Analyses of discordant results - PikoReal PCR Instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined				
						(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL			
1	Meat products BPW	a	Unprocessed	9	0	0	0		0		0		0			
		b	Processed	12	1	0	0		1		/		1		/	1
		c	RTE and RTRH products	13	1	0	0		1				1			1
		Total		34	2	0	0		2		3		2		6	2
2	Milk and dairy products BPW + novobiocin	a	Pasteurized products	11	2	0	3	-1					-1			
		b	Raw products	8	2	0	0	2					/		2	
		c	Ingredients and low moisture products	11	0	1	1	0							0	
		Total		30	4	1	4	1					3		1	
	Milk and dairy products OBS + novobiocin	a	Pasteurized products	12	1	0	4	-3					-3			
		b	Raw products	9	2	0	1	1					/		1	
		c	Ingredients and low moisture products	11	2	0	1	1							1	
		Total		32	5	0	6	-1					3		-1	
3	Seafood and vegetables BPW	a	Fresh, raw, frozen products	12	0	0	0		0		0		0			
		b	Heat treated products	11	0	0	0		0		/		0		/	0
		c	Composite foods	9	0	0	0		0				0			0
		Total		32	0	0	0		0		3		0		6	0
4	Egg products BPW	a	Egg powders	11	0	0	0		0		0		0			
		b	Liquid egg products	12	0	0	0		0		/		0		/	0
		c	Egg based products	8	0	0	0		0				0			0
		Total		31	0	0	0		0		3		0		6	0
5	Raw beef meats BPW 8h	a	Fresh meats	26	2	0	2	0					0			
		b	Frozen meats	7	1	0	1	0					/		0	
		c	Seasoned meats	11	0	0	0	0							0	
		Total		44	3	0	3	0					3		0	
	Raw beef meats BPW 24h	a	Fresh meats	26	1	0	2	-1					-1			
		b	Frozen meats	8	0	0	2	-2					/		-2	
		c	Seasoned meats	11	0	0	0	0							0	
		Total		45	1	0	4	-3					3		-3	
6	Infant formula	a	Infant formula without probiotics	16	0	0	0		0		0		0			
		b	Infant formula with probiotics	18	2	0	0		2		/		2		/	2
		Total		34	2	0	0		2		3		2		6	2
7	Pet food OBS + ONE Broth-Salmonella Supplement	a	Raw materials	10	1	0	1	0					0			
		b	Low moisture products	10	0	0	1	-1					/		-1	
		c	High moisture products	11	0	0	0	0							0	
		Total		31	1	0	2	-1					3		-1	
A: All products - Dairy BPW + novobiocin - Raw beef 8 h		236	12	1	9							4	7			
B: All products - Dairy OBS + novobiocin - Raw beef 8 h		238	13	0	11							2				
C: All products - Dairy BPW + novobiocin - Raw beef 24 h		237	10	1	10							1				
D: All products - Dairy OBS + novobiocin - Raw beef 24 h		239	11	0	12							-1				

Table 53 - Analyses of discordant results - 7500 Fast PCR Instrument

Category	N+	ND+PPND	PD	Unpaired		Paired				Combined	
				(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL
1 Meat and meat products	38	5	7	-2	3					-2	3
2 Milk and dairy products (BPW + novobiocin)	30	5	4	1	3					1	3
Milk and dairy products (OBS + novobiocin)	31	5	5	0	3					0	3
3 Infant formula	34	1	0			1	3	1	6	1	3
4 Vegetables	31	4	5	-1	3					-1	3
5 Seafood products	30	5	3	2	3					2	3
6 Raw beef 9 h	30	5	5	0	3					0	3
Raw beef 24 h	30	4	5	-1	3					-1	3
7 Environmental samples	30	3	0			3	3	3	6	3	3
8 Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g)	33	6	6	0	3					0	3
9 Cocoa and chocolate products (NFDM)	43	0	0			0	3	0	6	0	3
Cocoa and chocolate products (BPW)	51	7	8	-1	0					-1	3
10 Pet food (375 g)	31	6	9	-3	0					-3	3
11 Meat products (375 g) 8 h	36	8	11	-3	3					-3	3
Meat products (375 g) 24 h	37	7	12	-5	0					-5	3
12 Meat products (25 g) 8 h	30	11	10	1	0					1	3
Meat products (25 g) 24 h	30	11	10	1	0					1	3
13 Powdered Infant Formula and Cereals with and without probiotics including ingredients (375 g) 18 h	35	1	7	-6	3					-6	3
Powdered Infant Formula and Cereals with and without probiotics, including ingredients (375 g) 26 h	35	1	7	-6	0					-6	3
14 Fresh and Processed Vegetables and Fruit 10 h	37	10	9	1	0					1	3
Fresh and Processed Vegetables and Fruit 24 h	37	10	9	1	3					1	3
15 Animal feed (150 g)	34	5	3	2	0					2	3
16 Pet food (375 g)	30	0	1			-1	0	1	0	-1	3
17 Primary production samples (25 g)	36	7	6	1	3					1	3
A: All products (including PPS) - Dairy BPW + novobiocin - NFDM for cocoa - Minimum incubation time when applicable	568	82	86							-4	12⁽¹⁾
B: All products (including PPS) - Dairy OBS - NFDM for cocoa - Minimum incubation time when applicable	569	82	87							-5	12⁽¹⁾
C: All products (including PPS) - Dairy BPW - NDFM for cocoa - Maximum incubation time when applicable	569	80	87							-7	12⁽¹⁾
D: All products (including PPS) - Dairy OBS - NFDM for cocoa - Maximum incubation time when applicable	570	80	88							-8	12⁽¹⁾
E: All products (including PPS) - Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable,	576	89	94							-5	12⁽¹⁾
F: All products (including PPS) - Dairy OBS - BPW for cocoa - Minimum incubation time when applicable	577	89	95							-6	12⁽¹⁾
G: All products (including PPS) - Dairy BPW - BPW for cocoa - Maximum incubation time when applicable	577	87	95							-8	12⁽¹⁾
H: All products (including PPS) - Dairy OBS - BPW for cocoa - Maximum incubation time when applicable	578	87	96							-9	12⁽¹⁾

⁽¹⁾ AL for 17 categories according to ISO 16140-2:2016/FDAmD 1 (not yet published)

Table 54 - Analyses of discordant results - QS5 PCR Instrument

Category	N+	ND+PPND	PD	Unpaired		Paired				Combined	
				(ND+PPND) -PD	AL	(ND+PPND) -PD	AL	ND+PPND +PD	AL	(ND+PPND) -PD	AL
1 Meat and meat products	38	5	7	-2	3					-2	3
2 Milk and dairy products (BPW + novobiocin)	30	5	4	1	3					1	3
2 Milk and dairy products (OBS + novobiocin)	32	5	6	-1	3					-1	3
3 Infant formula	34	1	0			1	3	1	6	1	3
4 Vegetables	32	4	6	-2	3					-2	3
5 Seafood products	31	5	4	1	3					1	3
6 Raw beef 9 h	29	4	4	0	3					0	3
6 Raw beef 24 h	30	4	5	-1	3					-1	3
7 Environmental samples	30	2	0			2	3	2	6	2	3
8 Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g)	33	7	6	1	3					1	3
9 Cocoa and chocolate products (NFDN)	43	1	0	1	3	1	3	1	6	1	3
9 Cocoa and chocolate products (BPW)	50	6	7	-1	3					-1	3
10 Pet food (375 g)	31	6	9	-3	3					-3	3
11 Meat products (375 g) 8 h	36	8	11	-3	3					-3	3
11 Meat products (375 g) 24 h	37	7	12	-5	3					-5	3
12 Meat products (25 g) 8 h	30	11	10	1	3					1	3
12 Meat products (25 g) 24 h	30	11	10	1	3					1	3
13 Powdered Infant Formula and Cereals with and without probiotics including ingredients (375 g) 18 h	35	1	7	-6	3					-6	3
13 Powdered Infant Formula and Cereals with and without probiotics including ingredients (375 g) 26 h	35	1	7	-6	3					-6	3
14 Fresh and Processed Vegetables and Fruit 10 h	37	10	9	1	0					1	3
14 Fresh and Processed Vegetables and Fruit 24 h	37	10	9	1	3					1	3
15 Animal feed (150 g)	34	6	3	3	0					3	3
16 Pet food (375 g)	30	0	1			-1	0	1	0	-1	3
17 Primary production samples (25 g)	35	7	5	2	3					2	3
A: All products (including PPS) - Dairy BPW + novobiocin - NFDN for cocoa - Minimum incubation time when applicable	568	83	86							-3	12⁽¹⁾
B: All products (including PPS) - Dairy OBS - NFDN for cocoa - Minimum incubation time when applicable	570	83	88							-5	12⁽¹⁾
C: All products (including PPS) - Dairy BPW - NFDN for cocoa - Maximum incubation time when applicable	570	82	88							-6	12⁽¹⁾
D: All products (including PPS) - Dairy OBS - NFDN for cocoa - Maximum incubation time when applicable	572	82	90							-8	12⁽¹⁾
E: All products (including PPS) - Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable	575	88	93							-5	12⁽¹⁾
F: All products (including PPS) - Dairy OBS - BPW for cocoa - Minimum incubation time when applicable	577	88	95							-7	12⁽¹⁾
G: All products (including PPS) - Dairy BPW - BPW for cocoa - Maximum incubation time when applicable	577	87	95							-8	12⁽¹⁾
H: All products (including PPS) - Dairy OBS - BPW for cocoa - Maximum incubation time when applicable	579	87	97							-10	12⁽¹⁾

(1) AL for 17 categories according to ISO 16140-2:2016/FDAmd 1

For the majority of categories tested, the study followed an unpaired study design. The ISO 16140-2:2016 provides the AL for a total of up to 8 categories, while 17 categories are evaluated for the alternative method. According to the new amendment currently under FDIS stage (ISO 16140-2:2016/FDAmd 1), the AL for 17 categories would be fixed at 12.

Here, the combined results were negative, well below the AL for 8 or 17 categories.

The observed values for ((ND + PPND) - PD) and for (ND + PPND + PD) meet the Acceptability Limit (observed values \leq AL) for the individual categories for the three PCR instruments (PikoReal, 7500 Fast, and QS5).

The observed values for ((ND + PPND) - PD) meet the Acceptability Limit (observed values \leq AL) for all the combined categories for the three PCR instruments (PikoReal, 7500 Fast, and QS5).

3.1.6 Confirmation protocols

Two confirmation protocols were tested during the study: direct streaking onto Thermo Scientific™ Oxoid™ *Brilliance*™ Salmonella Agar and subculture in Thermo Scientific™ Oxoid™ Rappaport-Vassiliadis Soya (RVS) Peptone Broth for 24 h \pm 3 h at 41.5 \pm 1°C prior streaking onto *Brilliance* Salmonella Agar. The expected confirmation pathway according to the ISO 16140:2-2016 standard (clause 5.1.3.3), is covered with the sub-culture in RVS. This additional subculture provides an aliquot of the alternative method incubated enrichment to that of the reference method. Again, the two confirmation tests, i.e. latex agglutination and biochemical galleries, were run on the observed characteristic colonies. Whilst this confirmation workflow is systematically available in a paired study, this additional confirmation flow was conducted specifically for the unpaired data studies. The differences observed for all previously validated products are given in **Table 55** for the PikoReal PCR Instrument and in **Table 56** for the 7500 Fast PCR instrument.

Table 55 - Difference observed for PikoReal PCR Instrument

Category		Confirmation protocol	PikoReal PCR instrument							
			PA	NA	PD	ND	PPND	PPNA	Total	PA+PD
1	Meat	<i>Brilliance</i>	31	37	0	2	1	1	72	31
		<i>RVS/Brilliance</i>	32	37	0	2	0	1	72	32
2	Milk and dairy products-BPW	<i>Brilliance</i>	21	32	4	4	1	0	62	25
		<i>RVS/Brilliance</i>	21	32	4	4	1	0	62	25
	Milk and dairy products-OBS	<i>Brilliance</i>	21	30	6	5	0	0	62	27
		<i>RVS/Brilliance</i>	21	30	6	5	0	0	62	27
3	Seafood and vegetables	<i>Brilliance</i>	30	45	0	0	2	0	77	30
		<i>RVS/Brilliance</i>	32	45	0	0	0	0	77	32
4	Egg products	<i>Brilliance</i>	31	33	0	0	0	2	66	31
		<i>RVS/Brilliance</i>	31	33	0	0	0	2	66	31
5	Raw beef 8h	<i>Brilliance</i>	34	47	2	3	4	1	91	36
		<i>RVS/Brilliance</i>	38	47	3	3	0	0	91	41
	Raw beef 24h	<i>Brilliance</i>	38	46	3	2	1	1	91	41
		<i>RVS/Brilliance</i>	40	46	4	1	0	0	91	44
6	Infant formula	<i>Brilliance</i>	32	30	0	2	0	0	64	32
		<i>RVS/Brilliance</i>	32	30	0	2	0	0	64	32
7	Pet food	<i>Brilliance</i>	27	36	2	1	1	2	69	29
		<i>RVS/Brilliance</i>	28	36	2	1	0	2	69	30
A	<i>Brilliance</i>		206	260	8	12	9	6	501	214
	<i>RVS/Brilliance</i>		214	260	9	12	1	5	501	223
B	<i>Brilliance</i>		206	258	10	13	8	6	501	216
	<i>RVS/Brilliance</i>		214	258	11	13	0	5	501	225
C	<i>Brilliance</i>		210	255	9	11	6	6	501	219
	<i>RVS/Brilliance</i>		216	255	10	10	1	5	501	226
D	<i>Brilliance</i>		210	253	11	12	5	6	501	221
	<i>RVS/Brilliance</i>		216	253	12	11	0	5	501	228

Table 56 - Difference observed for 7500 Fast PCR instrument

Category	Confirmation protocol	7500 Fast							
		PA	NA	PD	ND	PPND	PPNA	Total	PA+PD
Meat	<i>Brilliance</i>	23	35	7	4	3	0	72	30
	<i>RVS/Brilliance</i>	26	35	7	4	0	0	72	33
Dairy-BPW	<i>Brilliance</i>	21	28	4	4	1	0	58	25
	<i>RVS/Brilliance</i>	21	28	4	4	1	0	58	25
Dairy OBS	<i>Brilliance</i>	21	27	5	5	0	0	58	26
	<i>RVS/Brilliance</i>	21	27	5	5	0	0	58	26
Powdered infant formula	<i>Brilliance</i>	33	30	0	1	0	0	64	33
	<i>RVS/Brilliance</i>	33	30	0	1	0	0	64	33
Vegetables	<i>Brilliance</i>	19	33	5	4	3	0	64	24
	<i>RVS/Brilliance</i>	22	33	5	3	1	0	64	27
Seafood products	<i>Brilliance</i>	22	33	3	5	1	0	64	25
	<i>RVS/Brilliance</i>	22	33	3	5	1	0	64	25
Raw beef 8h	<i>Brilliance</i>	20	31	5	5	0	0	61	25
	<i>RVS/Brilliance</i>	20	31	5	5	0	0	61	25
Raw beef 24h	<i>Brilliance</i>	21	31	5	4	0	0	61	26
	<i>RVS/Brilliance</i>	21	31	5	4	0	0	61	26
Environmental samples	<i>Brilliance</i>	27	39	0	3	0	0	69	27
	<i>RVS/Brilliance</i>	27	39	0	3	0	0	69	27
Infant formula (300 g)	<i>Brilliance</i>	20	31	6	6	0	0	63	26
	<i>RVS/Brilliance</i>	21	30	6	6	0	0	63	27
A	<i>Brilliance</i>	163	227	27	27	7	0	451	190
	<i>RVS/Brilliance</i>	170	226	27	26	2	0	451	197
B	<i>Brilliance</i>	163	226	28	28	6	0	451	191
	<i>RVS/Brilliance</i>	170	225	28	27	1	0	451	198
C	<i>Brilliance</i>	164	227	27	26	7	0	451	191
	<i>RVS/Brilliance</i>	171	226	27	25	2	0	451	198
D	<i>Brilliance</i>	164	226	28	27	6	0	451	192
	<i>RVS/Brilliance</i>	171	225	28	26	1	0	451	199

Subculture in RVS prior to streaking onto Brilliance Salmonella Agar typically results in higher recovery of *Salmonella* isolates. The same data sets were observed for the QS5 PCR Instrument. Note that no difference between direct streaking and a subculture in RVS prior to streaking was observed for the cocoa and chocolate products.

For the extension study performed in 2024 (primary production samples), only a subculture in RVS was performed before streaking onto XLD and *Brilliance* Salmonella Agar. For four samples (5226, 5227, 5228, 5229), all from pork faeces, a positive result was observed on *Brilliance* Salmonella Agar before and after storage while no typical colony appeared on XLD. The presence of a high background flora on XLD could explain those results.

For one sample (663: poultry litter), a late positive PCR result after storage was not confirmed. This sample was retested two times, and both results were negative.

3.1.7 PCR inhibition

The inhibition results observed for all previously validated products are listed in **Table 57** for the PikoReal, **Table 58** for the 7500 Fast and **Table 59** for the QS5 PCR instruments.

Table 57 - PCR inhibitions - PikoReal PCR Instrument

Sample n°	Product	PCR Result
4	Raw poultry meat	i/-
2923	Sandwich (72 h)	i/36.01
492	Raw milk (BPW + novobiocin)	i/i/- *
492	Raw milk (ONE Broth-Salmonella + novobiocin)	i/-/-
421	Raw milk (BPW +Novobiocin)	i/i/- *
421	Raw milk (ONE Broth-Salmonella + novobiocin)	i/i/- *
422	Raw sheep milk (BPW +novobiocin)	i/-
780	Ice cream (BPW + novobiocin) (72 h)	i/i/- *
486	Pasteurised milk cheese (72 h)	i/i/-*
489	Pasteurised cream (ONE Broth-Salmonella + novobiocin 72 h)	i/+ (31.10)
489	Pasteurised cream (BPW + novobiocin 72 h)	i/-
492	Raw milk (ONE Broth-Salmonella + novobiocin 72 h)	i/-/-
Number of inhibitions		12
Total lysates tested		981
Percentage of inhibition		1.2 %

With (..): Ct value
 *: 1/10 dilution of the enrichment broth
 i: PCR inhibition

Table 58 - PCR inhibitions - 7500 Fast PCR instrument

Sample n°	Product	PCR Result
695	Rinsing water (72 h)	i/-
492	Raw milk (BPW +novobiocin)	i/i/- *
339	Caseinate (BPW + novobiocin) (72 h)	i/+ (21.20)
2235	Ground beef (9 h)	i/-
444	Frozen Carpaccio (24 h)	i/-
862	Veal meat (24 h)	i/+ (31.29)
6465	Seafood cocktail (BPW + novobiocin)	i/-*
6481	Salad mixture (BPW + novobiocin)	i/+(36.15)*
499	Poultry litter	i/+(38.50)*/-*
Number of inhibitions		9
Number of lysates tested		1215
Percentage of inhibition		0.7 %

Table 59 - PCR inhibitions - QS5 PCR instrument

Sample n°	Product	PCR Result
986	Infant formula with probiotics (25 g)	i/-*
425	Chicken meat (72 h)	i/-*
499	Poultry litter	i/-*/-*
Number of inhibitions		3
Number of lysates tested		1215
Percentage of inhibition		0.2 %

For the PikoReal PCR instrument a total of 12 (1.2%) inhibition results were observed. For the 7500 Fast PCR instrument a total of nine (0.7%) inhibition results were observed. For the QS5 PCR instrument a total of three (0.2%) inhibition results were observed.

A total of 10 inhibition results were observed in dairy products, with only seven different dairy matrices as some samples were tested with two enrichment protocols. For these samples, a 1-in-5 or 1-in-10 dilution was applied.

No inhibition was observed in the extension study (2023) or with the cocoa and chocolate products.

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

For all previously validated products positive and discordant samples were tested again after enrichment broth storage for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$ for the PikoReal, 7500 Fast, and QS5 PCR instruments, except for pet and livestock feed types of the Animal Feed category.

The changes observed are presented in **Tables 60** through **62**.

Table 60 - Evolution of results - PikoReal PCR Instrument

Category	Protocol	N° sample	Before storage	After storage	Type	
1	Meat products	BPW	10	ND	PA	c
2	Milk and dairy products	ONE Broth-Salmonella + 12 mg/L novobiocin	489	ND	PA	a
5	Raw beef meat 8 h	BPW 8 h	2667	PA	ND	b
			5310	PA	ND	b
6	Infant formula	BPW	1104	PA	PPND	b

Table 61 - Evolution of results - 7500 Fast PCR Instrument

Category		Protocol	N° sample	Before storage	After storage	Type
2	Milk and dairy products	OBS + 12mg/L novobiocin	492	NA	PD	a
3	Infant formula	BPW	987	PA	ND	b
			1104	PA	PPND	b
4	Vegetables	BPW + novobiocin	6689	PA	ND	a
			6694	ND	PA	a
8	Milk powder, infant formula with and without probiotics (375 g)	BPW + vancomycin	342	ND	PA	a
			958	PA	ND	a
10	Pet Food	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO	109	PPND	ND	a
			247	PA	ND	b
15	Animal Feed	1-in-10 ratio of BPW ISO with novobiocin at 12 mg/L	2319045	PA	ND	c

Table 62 - Evolution of results – QS5 PCR Instrument

Category		Protocol	N°sample	Before storage	After storage	Type
2	Milk and dairy products	OBS + 12mg/L novobiocin	489	PPND	PA	a
3	Infant formula	BPW	987	PA	ND	b
			1104	PA	PPND	b
4	Vegetables	BPW + novobiocin	6693	PD	NA	a
			6696	ND	PA	b
5	Seafood products	BPW + novobiocin	6467	PD	NA	a
6	Raw beef meat	BPW (9 h)	566	PA	ND	a
			440	NA	PD	b
7	Environmental samples	BPW	7728	PA	ND	c
8	Milk powder, infant formula with and without probiotics (375 g)	BPW + vancomycin	342	ND	PA	a
			958	ND	PA	a
10	Pet Food	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO	109	PPND	ND	a
			247	PA	ND	b
15	Animal Feed	1-in-10 ratio of BPW ISO with novobiocin at 12 mg/L	2319045	PA	ND	c
17	Primary production samples	1-in-10 ratio of BPW ISO with novobiocin at 20 mg/L for 18 h at 41.5°C + regrowth step in BPW (1-in-10 – 1 mL in 9 mL) for 4 h at 37°C	499	NA	PD	b

The analysis of discordant results after enrichment broth storage is presented in **Tables 63 to 65**.

Table 63 - Analysis of discordant results after 72 h storage of the enrichment broth - PikoReal PCR Instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined						
						(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL					
1	Meat products BPW	a	Unprocessed	9	0	0	0		0		0		0					
		b	Processed	12	1	0	0		1		/		1		/	1		
		c	RTE and RTRH products	13	0	0	0		0				0			0		0
		Total		34	1	0	0		1				3			1		6
2	Milk and dairy products BPW + novobiocin	a	Pasteurized products	11	2	0	3	-1						-1				
		b	Raw products	8	2	0	0	2						/		2	2	
		c	Ingredients and low moisture products	11	1	0	1	0								0		0
		Total		30	5	0	4	1								3		1
	Milk and dairy products OBS + novobiocin	a	Pasteurized products	11	0	0	3	-3						-3				
		b	Raw products	9	2	0	1	1						/		1	1	
		c	Ingredients and low moisture products	11	2	0	1	1								1		1
		Total		31	4	0	5	-1								3		-1
3	Seafood and vegetables BPW	a	Fresh, raw, frozen products	12	0	0	0		0		0		0					
		b	Heat treated products	11	0	0	0		0		/		0		/	0		
		c	Composite foods	9	0	0	0		0				0			0		
		Total		32	0	0	0		0				3			0	6	0
4	Egg products BPW	a	Egg powders	11	0	0	0		0		0		0					
		b	Liquid egg products	12	0	0	0		0		/		0		/	0		
		c	Egg based products	7	0	0	0		0				0			0		
		Total		30	0	0	0		0				3			0	6	0
5	Raw beef meats BPW 8h	a	Fresh meats	26	3	0	2	1						1				
		b	Frozen meats	7	1	0	1	0						/		0	/	0
		c	Seasoned meats	11	1	0	0	1								1		1
		Total		44	5	0	3	2								3		2
	Raw beef meats BPW 24h	a	Fresh meats	26	1	0	2	-1						-1				
		b	Frozen meats	8	0	0	2	-2						/		-2	-2	
		c	Seasoned meats	11	1	0	0	1								1		1
		Total		45	2	0	4	-2								3		-2
6	Infant formula	a	Infant formula without probiotics	16	0	0	0		0		0		0					
		b	Infant formula with probiotics	18	1	2	0		3		/		3		/	3		
		Total		34	1	2	0		3		3		3		6	3		
7	Pet food OBS + ONE Broth-Salmonella Supplement	a	Raw materials	10	1	0	1	0						0				
		b	Low moisture products	10	0	0	1	-1						/		-1	-1	
		c	High moisture products	11	0	0	0	0								0		0
		Total		31	1	0	2	-1								3		-1
A: All products - Dairy BPW + novobiocin - Raw beef 8 h				235	13	2	9					5						
B: All products - Dairy OBS + novobiocin - Raw beef 8 h				236	12	2	10					4						
C: All products - Dairy BPW + novobiocin - Raw beef 24 h				236	10	2	10					2						
D: All products - Dairy OBS + novobiocin - Raw beef 24 h				237	9	2	11					0						

Table 64 - Analyses of discordant results after storage 72 h at 5 ± 3°C - 7500 Fast PCR Instrument (Extension, 2024)

Category	N+	ND+PPND	PD	Unpaired		Paired				Combined			
				(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL		
1 Meat and meat products	38	5	7	-2	3					-2	3		
2 Milk and dairy products (BPW + novobiocin)	30	5	4	1	3					1	3		
2 Milk and dairy products (OBS + novobiocin)	32	4	6	-2	3					-2	3		
3 Infant formula	34	3	0			3	3	3	3	3	3		
4 Vegetables	31	4	5	-1	3					-1	3		
5 Seafood products	30	5	3	2	3					2	3		
6 Raw beef 9 h	30	5	5	0	3					0	3		
6 Raw beef 24 h	30	4	5	-1	3					-1	3		
7 Environmental samples	30	3	0			3	3	3	3	3	3		
8 Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g)	33	6	6	0	3					0	3		
9 Cocoa and chocolate products (NFDN)	43	0	0			0	3	0	3	0	3		
9 Cocoa and chocolate products (BPW)	51	7	8	-1	3					-1	3		
10 Pet food (375 g)	31	7	9	-3	3					-3	3		
11 Meat products (375 g) 8 h	36	8	11	-3	3					-3	3		
11 Meat products (375 g) 24 h	37	7	12	-5	3					-5	3		
12 Meat products (25 g) 8 h	30	11	10	1	3					1	3		
12 Meat products (25 g) 24 h	30	11	10	1	3					1	3		
13 Powdered Infant Formula and Cereals with and without probiotics including ingredients (375 g) 18 h	35	1	7	-6	3					-6	3		
13 Powdered Infant Formula and Cereals with and without probiotics including ingredients (375 g) 26 h	35	1	7	-6	3					-6	3		
14 Fresh and Processed Vegetables and Fruit 10 h	37	10	9	1	3					1	3		
14 Fresh and Processed Vegetables and Fruit 24 h	37	10	9	1	3					1	3		
15 Animal feed (150 g)	10	1	0	1	3					1	3		
16 Pet food (375 g)	30	0	1			-1	3	-1	3	-1	3		
17 Primary production samples (25 g or sample device)	36	7	6	1	3					1	3		
A: All products (including PPS) - Dairy BPW + novobiocin - NFDN for cocoa - Minimum incubation time f when applicable	544	81	83									-2	12⁽¹⁾
B: All products (including PPS) - Dairy OBS - NFDN for cocoa - Minimum incubation time when applicable	546	80	85									-5	12⁽¹⁾
C: All products (including PPS) - Dairy BPW - NFDN for cocoa - Maximum incubation time when applicable	545	79	84									-5	12⁽¹⁾
D: All products (including PPS) - Dairy OBS - NFDN for cocoa - Maximum incubation time when applicable	547	78	86									-8	12⁽¹⁾
E: All products (including PPS) - Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable	552	88	91									-3	12⁽¹⁾
F: All products (including PPS) - Dairy OBS - BPW for cocoa - Minimum incubation time when applicable	554	87	93									-6	12⁽¹⁾
G: All products (including PPS) - Dairy BPW - BPW for cocoa - Maximum incubation time when applicable	553	86	92									-6	12⁽¹⁾
H: All products (including PPS) - Dairy OBS - BPW for cocoa - Maximum incubation time when applicable	555	85	94									-9	12⁽¹⁾

(1) AL for 17 categories according to the ISO 16140-2:2016/FDAmD 1

Table 65 - Analyses of discordant results after storage 72 h at 5 ± 3°C - QS5 PCR Instrument (Extension, 2024)

Category	N+	ND+PPND	PD	Unpaired		Paired				Combined	
				(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL
1 Meat and meat products	38	5	7	-2	3					-2	3
2 Milk and dairy products (BPW + novobiocin)	30	5	4	1	3					1	3
2 Milk and dairy products (OBS + novobiocin)	32	4	6	-2	3					-2	3
3 Infant formula	34	3	0			3	3	3	6	3	3
4 Vegetables	31	3	5	-2	3					-2	3
5 Seafood products	30	5	3	2	3					2	3
6 Raw beef 9 h	30	5	5	0	3					0	3
6 Raw beef 24 h	30	4	5	-1	3					-1	3
7 Environmental samples	30	3	0			3	3	3	6	3	3
8 Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g)	33	5	6	-1	3					-1	3
9 Cocoa and chocolate products (NFDM)	43	1	0			1	3	1	6	1	3
9 Cocoa and chocolate products (BPW)	51	6	7	-1	3					-1	3
10 Pet food (375 g)	31	7	9	-2	3					-2	3
11 Meat products (375 g) 8 h	36	8	11	-3	3					-3	3
11 Meat products (375 g) 24 h	37	7	12	-5	3					-5	3
12 Meat products (25 g) 8 h	30	11	10	1	3					1	3
12 Meat products (25 g) 24 h	30	11	10	1	3					1	3
13 Powdered Infant Formula and Cereals with and without probiotics including ingredients (375 g) 18 h	35	1	7	-6	3					-6	3
13 Powdered Infant Formula and Cereals with and without probiotics including ingredients (375 g) 26 h	35	1	7	-6	3					-6	3
14 Fresh and Processed Vegetables and Fruit 10 h	37	10	9	1	3					1	3
14 Fresh and Processed Vegetables and Fruit 24 h	37	10	9	1	3					1	3
15 Animal feed (150 g)	9	0	0	0	3					0	3
16 Pet food (375 g)	30	0	1			-1	0	1	0	-1	3
17 Primary production samples (25 g or sample device)	36	7	6	1	3					1	3
A: All products (including PPS) -Dairy BPW + novobiocin - NFDM for cocoa - Minimum incubation time when applicable	543	79	83							-4	12⁽¹⁾
B: All products (including PPS) -Dairy OBS - NFDM for cocoa - Minimum incubation time when applicable	545	78	85							-7	12⁽¹⁾
C: All products (including PPS)-Dairy BPW - NDFM for cocoa - Maximum incubation time when applicable	544	77	84							-7	12⁽¹⁾
D: All products (including PPS)-Dairy OBS - NFDM for cocoa - Maximum incubation time when applicable	546	76	86							-10	12⁽¹⁾
E: All products (including PPS)-Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable	551	84	90							-6	12⁽¹⁾
F: All products (including PPS)-Dairy OBS - BPW for cocoa - Minimum incubation time when applicable	553	83	92							-9	12⁽¹⁾
G: All products (including PPS)-Dairy BPW - BPW for cocoa - Maximum incubation time when applicable	552	82	91							-9	12⁽¹⁾
H: All products (including PPS)-Dairy OBS - BPW for cocoa - Maximum incubation time when applicable	554	81	93							-12	12⁽¹⁾

The observed values for ((ND + PPND) - PD) and for (ND + PPND + PD) meet the Acceptability Limit (observed values \leq AL) for the individual categories for the three PCR instruments (PikoReal, 7500 Fast, and QS5).

The observed values for ((ND + PPND) - PD) meet the Acceptability Limit (observed values \leq AL) for all the combined categories for the three PCR instruments (PikoReal, 7500 Fast, and QS5).

3.2 Relative level of detection study

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

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

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

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

3.2.1 Experimental design

One sample type and one relevant target micro-organism for this sample type was chosen in the RLOD study, as shown in **Tables 66 and 67**.

A total of 30 test portions were analysed per RLOD study. All test portions were compared to the ISO 6579-1:2017 reference standard and carried out according to EN ISO 16140-2:2016. A total plate count was performed on the day of analysis to determine the total microbial load.

Table 66 - Tested (matrix/strain) pairs for the RLOD determination - PikoReal PCR Instrument

Categories		Matrices	Strains	Protocol
1	Meat products including poultry meats	Poultry meat	<i>Salmonella</i> Braenderup Ad915	BPW for 20 - 24 h at 34 - 38°C
2	Dairy products	Raw milk	<i>Salmonella</i> Montevideo 606	BPW + 12mg/L novobiocin for 20-24 h at 37°C ±1°C and ONE Broth Salmonella + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
3	Seafood and vegetables	Spinach	<i>Salmonella</i> Virchow Ad1721	BPW for 20 - 24 h at 34 - 38°C
4	Egg products	Liquid egg	<i>Salmonella</i> Enteritidis 10	BPW for 20 - 24 h at 34-38 °C
5	Raw beef meats with and without aromatics	Ground beef	<i>Salmonella</i> Typhimurium A00C060	Pre-warmed BPW for 8 - 24 h at 41.5°C
6	Infant formula	Infant formula with probiotics	<i>Salmonella</i> Anatum Ad298	BPW for 16 - 20 h at 34 - 38°C
7	Pet food	Balls for dogs	<i>Salmonella</i> Derby 630	ONE Broth Salmonella + ONE Broth Salmonella supplement for 20 - 24 h at 34 - 38°C

Table 67 - Tested (matrix/strain) pairs for the RLOD determination - 7500 Fast and QS5 PCR instruments

Categories		Matrices	Strains	Storage conditions prior to analysis	Protocol
1	Meat products	Raw chicken meat	<i>Salmonella</i> Bredeney 975	48 h at 3°C ± 2°C	BPW + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
2	Milk and dairy products	Raw milk	<i>Salmonella</i> Ohio Ad1482	48 h at 3°C ± 2°C	BPW + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
					ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
3	Infant formula	Infant formula with probiotics	<i>Salmonella</i> Anatum Ad298	1 - 2 weeks at room temperature	BPW for 16 - 20 h at 34 - 38°C
4	Vegetables	Frozen spinach	<i>Salmonella</i> Virchow Ad1721	1 week at -20°C	BPW + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
5	Seafood	Fish terrine	<i>Salmonella</i> Derby Ad1093	48 h at 3°C ± 2°C	BPW + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
6	Raw beef meats	Ground beef	<i>Salmonella</i> Typhimurium A00C060	48 h at 3°C ± 2°C	Pre-warmed BPW for 9 h at 34 - 38°C
					Pre-warmed BPW for 24 h at 34 - 38°C

Categories		Matrices	Strains	Storage conditions prior to analysis	Protocol
7	Production environmental samples	Process water	<i>Salmonella</i> Livingstone A00L058	48 h at 3°C ± 2°C	BPW for 20 - 24 h at 34 - 38°C
8	Milk powder. Infant formula and infant cereals with and without probiotics including ingredients (375 g)	Infant formula with probiotics	<i>Salmonella</i> Mbandaka Ad1810	Lyophilized strain 2 weeks at ambient temperature	BPW + vancomycin 18 - 22 h at 34 - 38°C
9	Cocoa and chocolate products (375 g)	Cocoa Powder	<i>Salmonella</i> Typhimurium ATCC 13311	Lyophilized strain 2 weeks at ambient temperature	NNFDM for 20-28 h at 34 - 38°C
					Pre-Warmed BPW for 22 - 30 h at 34 - 38°C
10	Pet Food (375 g) (1-in-6 ratio)	Pâté	<i>Salmonella</i> Typhimurium QL 11007- 2	Heat stressed at 50°C for 10 minutes. Held at 2 -8°C for 48-72 h	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C
11	Meat Products (375 g)	Ground beef	<i>Salmonella</i> Dublin UPENN STS27	Overnight culture. Held at 2 -8°C for 48-72 h	1-in-5 with pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5±1°C
12	Meat Products (25 g)	Ground beef	<i>Salmonella</i> Enteritidis Cornell S5-415	Overnight culture. Held at 2 -8°C for 48-72 h	1-in-10 with pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5±1°C
13	Powdered Infant Formula (with and without Probiotics) (375 g)	Infant formula with probiotics	<i>Salmonella</i> Tennessee QL 024.6	Lyophilized culture. Held at 20 – 25 °C for 2 weeks	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO for 18 - 26 h at 34 - 38°C
		Infant formula without probiotics	<i>Salmonella</i> Tennessee QL 024.6	Lyophilized culture. Held at 20 – 25 °C for 2 weeks	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO (supplemented with novobiocin 6 mg/L) for 18 - 26 h at 34 - 38°C
14	Fresh and Processed Vegetables and Fruit (375 g)	Baby spinach	<i>Salmonella</i> Newport ATCC 6962	Overnight culture. Held at 2 - 8°C for 48-72 h	1-in-10 with pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5±1°C
15	Animal Feed (150 g)	Cat Kibble	<i>Salmonella</i> Infantis EFG554	Heat stressed at 50°C for 10 minutes. Held at 2 - 8°C for 48-72 h	1-in-10 with BPW ISO supplemented with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C
16	Pet Food (375 g) (1-in-10 ratio)	Pâté	<i>Salmonella</i> Schwarzengrund QL 10021.1	Heat stressed at 50°C for 10 minutes. Held at 2 - 8°C for 48-72 h	1-in-10 with pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C

Categories		Matrices	Strains	Storage conditions prior to analysis	Protocol
17	Primary production samples (25 g)	Boots socks poultry	<i>Salmonella</i> Infantis Ad1404	24h at ambient temperature	1-in-10 with BPW ISO supplemented with novobiocin at 20 mg/L for 18 - 26 h at $41.5 \pm 1^\circ\text{C}$. Then 1-in-10 (1 mL into 9 mL) subculture in BPW for 4 - 6 h at $37 \pm 1^\circ\text{C}$.

3.2.2 Test sample preparations

As outlined previously, three levels of artificial contamination were prepared for each type:

- Negative control level: One uninoculated in order to get 5 test portions.
- Low level: One inoculated usually below 2.0 CFU/sample in order to get 20 test portions providing fractional recovery (5-15 positive results out of 20)
- High level: One inoculated usually between 2.0 and 5.0 CFU/sample in order to get 5 test portions contaminated at a higher level.

3.2.3 Calculation and interpretation of the RLOD

The RLOD calculations were performed using the Excel spread sheet <https://standards.iso.org/iso/16140/> (version 15.08.2015) of the international standard as described in EN ISO 16140-2: 2016.

The tabulated raw data for the RLOD study is given in **Appendix 5**.

The data for all possible combinations of categories, sample sizes and protocols with the 7500 Fast and QuantStudio 5 instruments are presented **Tables 67 to 71** for the RLOD calculation according to the ISO 16140-2:2016 standard, and **Tables 72 to 75** for the Wilrich & Wilrich POD-LOG calculation (version 11 - 2022.10.12).

Table 68 - RLOD on 25 g sample size with the PikoReal PCR instrument

Name	RLOD	RLODL	RLODU	B=ln(RLOD)	Sd(b)	z-Test statistic	p-value	AL
Poultry meat (<i>Salmonella</i> Braenderup Ad915)	1.263	0.403	3.955	0.234	0.571	0.409	0.682	1.5
Raw Milk -BPW (<i>Salmonella</i> Montevideo 606)	0.871	0.369	2.061	-0.138	0.430	0.320	1.251	2.5
Raw Milk - ONE Broth- <i>Salmonella</i> (<i>Salmonella</i> Montevideo 606)	1.336	0.534	3.342	0.289	0.459	0.631	0.528	2.5
Frozen Spinach (<i>Salmonella</i> Virchow Ad1721)	1.000	0.528	1.895	0.000	0.320	0.000	1.000	1.5
Liquid egg (<i>Salmonella</i> Enteritidis 10)	1.000	0.522	1.917	0.000	0.326	0.000	1.000	1.5
Ground Beef – 9 h (<i>Salmonella</i> Typhimurium A00C060)	0.527	0.223	1.244	-0.640	0.429	1.491	1.864	2.5
Ground Beef – 24 h (<i>Salmonella</i> Typhimurium A00C060)	0.527	0.223	1.244	-0.640	0.429	1.491	1.864	2.5
Powdered Infant Formula (<i>Salmonella</i> Anatum Ad298)	1.000	0.473	2.113	0.000	0.374	0.000	1.000	1.5
Balls for dogs (<i>Salmonella</i> Derby 630)	2.076	0.982	4.391	0.731	0.375	1.951	0.051	2.5
Combined	1.000	0.776	1.289	0.000	0.127	0.000	1.000	/

Table 69 - RLOD on 25 g sample size with the 7500 Fast instrument

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Chicken meat	1.629	0.696	3.814	0.488	0.425	1.147	0.251
Raw Milk - BPW	1.000	0.447	2.240	0.000	0.403	0.000	1.000
Raw Milk - OBS	1.336	0.534	3.342	0.289	0.459	0.631	0.528
Powdered Infant Formula	1.000	0.473	2.113	0.000	0.374	0.000	1.000
Frozen Spinach	1.000	0.385	2.599	0.000	0.478	0.000	1.000
Fish Terrine	1.149	0.490	2.695	0.139	0.426	0.326	0.744
Ground Beef (9 h)	0.554	0.239	1.285	-0.591	0.421	1.404	1.840
Ground Beef (24 h)	0.554	0.239	1.285	-0.591	0.421	1.404	1.840
Process Water	1.170	0.437	3.132	0.157	0.492	0.320	0.749
Ground Beef (<i>Salmonella</i> Enteritidis Cornell S5-415)	0.698	0.235	2.074	-0.359	0.544	0.660	1.491
Bootsocks (<i>Salmonella</i> Infantis Ad1404)	0.873	0.379	2.008	-0.136	0.417	0.327	1.256
Combined	0.949	0.741	1.216	-0.52	0.124	0.420	1.325

Table 70 - RLOD on 25 g sample size with the QuantStudio5 Fast instrument

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Chicken meat	1.629	0.696	3.814	0.488	0.425	1.147	0.251
Raw Milk - BPW	0.761	0.326	1.777	-0.274	0.424	0.645	1.481
Raw Milk - OBS	1.336	0.534	3.342	0.289	0.459	0.631	0.528
Powdered Infant Formula	1.000	0.473	2.113	0.000	0.374	0.000	1.000
Frozen Spinach	1.000	0.385	2.599	0.000	0.478	0.000	1.000
Fish Terrine	1.149	0.490	2.695	0.139	0.426	0.326	0.744
Ground Beef (9 h)	0.554	0.239	1.285	-0.591	0.421	1.404	1.840
Ground Beef (24 h)	0.554	0.239	1.285	-0.591	0.421	1.404	1.840
Process Water	1.000	0.420	2.383	0.000	0.434	0.000	1.000
Ground Beef (<i>Salmonella</i> Enteritidis Cornell S5-415)	0.698	0.235	2.074	-0.359	0.544	0.660	1.491
Bootsocks (<i>Salmonella</i> Infantis (Ad1404)	0.873	0.379	2.008	-0.136	0.417	0.327	1.256
Combined	0,921	0,720	1,178	-0,083	0,123	0,672	1,498

Table 71 - RLOD on 375 g sample size with the 7500 Fast and QuantStudio 5 instruments

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Powdered Infant Formula w/Probiotics (<i>Salmonella</i> Mbandaka AD1810)	0.195	0.084	0.456	-1.633	0.424	3.853	2.000
Cocoa Powdered (Paired)	1.000	0.466	2.145	0.000	0.382	0.000	1.000
Cocoa Powder (Unpaired)	0.757	0.338	1.695	-0.278	0.403	0.690	1.510
Pate (1-in-6)	0.621	0.229	1.687	-0.476	0.499	0.953	1.659
Ground Beef (<i>Salmonella</i> Dublin UPENN STS27)	0.854	0.319	2.286	-0.157	0.492	0.320	1.251
Infant Formula w/Probiotics (<i>Salmonella</i> Tennessee QL 024.6)	0.843	0.297	2.397	-0.170	0.522	0.326	1.256
Infant Formula w/o Probiotics (<i>Salmonella</i> Tennessee QL 024.6)	1.000	0.420	2.383	0.000	0.434	0.000	1.000
Baby Spinach (<i>Salmonella</i> Newport ATCC 6962)	1.186	0.417	3.371	0.170	0.522	0.326	0.744
Cat Kibble (<i>Salmonella</i> Infantis EFG554)	1.152	0.471	2.817	0.142	0.447	0.316	0.752
Pate (1-in-10) (<i>Salmonella</i> Schwarzengrund QL 10021.1)	1.000	0.403	2.48	0.000	0.454	0.000	1.000
Combined	0.753	0.576	0.985	-0.283	0.134	2.11	1.965

*RLOD was the same for 7500 Fast and QS5 instrument and both enrichment protocols.

**Table 72 - Wilrich & Wilrich POD-LOD on 25 g sample size
with the PikoReal PCR instrument**

Strain/matrix pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test	
	Candidate	Reference	Candidate	Reference
Poultry Meat	0.7 [0.4;1.5]	0.6 [0.3;1.2]	3.2 [1.6;6.5]	2.6 [1.3;5.3]
Raw Milk - BPW	0.7 [0.4;1.0]	0.7 [0.5;1.1]	3.7 [2.0;6.9]	3.7 [2.0;6.9]
Raw Milk - ONE Broth-Salmonella	0.7 [0.4;1.3]	0.7 [0.5;1.1]	3.1 [1.7;5.6]	3.7 [2.0;6.9]
Frozen Spinach	0.4 [0.3;0.7]	0.4 [0.3;0.7]	1.9 [1.2;3.0]	1.9 [1.2;3.0]
Liquid Egg	0.6 [0.4;1.0]	0.6 [0.4;1.0]	2.6 [1.6;4.3]	2.6 [1.6;4.3]
Ground Beef – 8 h	0.2 [0.1;0.5]	0.5 [0.3;0.9]	1.0 [0.5;2.1]	2.3 [1.2;4.1]
Ground Beef – 24 h	0.2 [0.1;0.5]	0.5 [0.3;0.9]	1.0 [0.5;2.1]	2.3 [1.2;4.1]
Powdered Infant Formula with Probiotics	0.6 [0.4;1.1]	0.6 [0.4;1.1]	2.7 [1.6;4.8]	2.7 [1.6;4.8]
Balls for dogs	0.5 [0.3;1.0]	0.5 [0.3;0.9]	2.3 [1.3;4.2]	2.1 [1.2;3.8]

**Table 73 - Wilrich & Wilrich POD-LOD on 25 g sample size
with the 7500 Fast instrument**

Strain/matrix pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test.	
	Candidate	Reference	Candidate	Reference
Raw Chicken Meat	1.5 [0.8;2.9]	1.0 [0.6;1.7]	6.6 [3.6;12.4]	4.2 [2.4;7.3]
Raw Milk - BPW	0.9 [0.5;1.5]	0.9 [0.5;1.5]	3.7 [2.2;6.4]	3.7 [2.2;6.4]
Raw Milk - ONE Broth-Salmonella	1.1 [0.6;1.9]	0.9 [0.5;1.5]	4.7 [2.7;8.2]	3.7 [2.2;6.4]
Powdered Infant Formula with Probiotics	0.6 [0.4;1.1]	0.6 [0.4;1.1]	2.7 [1.6;4.8]	2.7 [1.6;4.8]
Frozen Spinach	0.9 [0.5;1.5]	0.9 [0.5;1.5]	3.7 [2.1;6.7]	3.7 [2.1;6.7]
Fish Terrine	1.0 [0.5;1.8]	0.9 [0.5;1.6]	4.2 [2.3;7.7]	3.8 [2.1;6.8]
Ground Beef – 9 h	0.9 [0.5;1.5]	1.6 [0.8;3.0]	3.8 [2.2;6.6]	6.9 [3.7;12.9]
Ground Beef – 24 h	0.9 [0.5;1.5]	1.6 [0.8;3.0]	3.8 [2.2;6.6]	6.9 [3.7;12.9]
Process Water	0.8 [0.4;1.4]	0.7 [0.4;1.2]	3.4 [1.9;6.0]	3.0 [1.7;5.3]
Ground Beef	1.8[1.02;3.16]	2.3[1.2;4.2]	7.8[4.4;13.7]	9.8[5.4;18.0]
Bootsocks	0.6 [0.3; 1.0]	0.7 [0.4; 1.1]	2.5 [1.4; 4.3]	2.8 [1.6; 4.9]

**Table 74 - Wilrich & Wilrich POD-LOG on 25 g sample size with the
QuantStudio 5 instrument**

Strain/matrix pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test.		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test.	
	Candidate	Reference	Candidate	Reference
Raw Chicken Meat	1.5 [0.8;2.9]	1.0 [0.6;1.7]	6.6 [3.6;12.4]	4.2 [2.4;7.3]
Raw Milk - BPW	0.7 [0.4;1.2]	0.9 [0.5;1.5]	3.0 [1.8;5.0]	3.7 [2.2;6.4]
Raw Milk - ONE Broth-Salmonella	1.1 [0.6;1.9]	0.9 [0.5;1.5]	4.7 [2.7;8.2]	3.7 [2.2;6.4]
Powdered Infant Formula with Probiotics	0.6 [0.4;1.1]	0.6 [0.4;1.1]	2.7 [1.6;4.8]	2.7 [1.6;4.8]
Frozen Spinach	0.9 [0.5;1.5]	0.9 [0.5;1.5]	3.7 [2.1;6.7]	3.7 [2.1;6.7]
Fish Terrine	1.0 [0.5;1.8]	0.9 [0.5;1.6]	4.2 [2.3;7.7]	3.8 [2.1;6.8]
Ground Beef – 9 h	0.9 [0.5;1.5]	1.6 [0.8;3.0]	3.8 [2.2;6.6]	6.9 [3.7;12.9]
Ground Beef – 24 h	0.9 [0.5;1.5]	1.6 [0.8;3.0]	3.8 [2.2;6.6]	6.9 [3.7;12.9]
Process Water	0.7 [0.4;1.2]	0.7 [0.4;1.2]	3.0 [1.7;5.3]	3.0 [1.7;5.3]
Ground Beef	1.8[1.02;3.16]	2.3[1.2;4.2]	7.8[4.4;13.7]	9.8[5.4;18.0]
Bootsocks	0.6 [0.3; 1.0]	0.7 [0.4; 1.1]	2.5 [1.4; 4.3]	2.8 [1.6; 4.9]

**Table 75 - Wilrich & Wilrich POD-LOG on 375 g sample size with the
7500 Fast instrument and QuantStudio 5 instrument**

Strain/matrix pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test.		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test.	
	Candidate	Reference	Candidate	Reference
Powdered Infant Formula with Probiotics	0.9 [0.5;1.6]	5.1 [2.6;9.7]	3.6 [2.2;6.8]	21.9 [11.4;41.9]
Cocoa Powder	0.6 [0.3;1.0]	0.7 [0.4;1.3]	2.4 [1.4;4.2]	3.1 [1.8;5.6]
Pate (1-in-6)	1.3 [0.8;2.2]	1.8 [1.0;3.3]	5.6 [3.3;9.6]	7.8 [4.4;14.1]
Ground Beef (<i>Salmonella</i> Dublin UPENN STS27)	0.6 [0.3;1.1]	0.7 [0.4;1.2]	2.6 [1.5;4.7]	3.0 [1.7;5.3]
Infant Formula w/Probiotics (<i>Salmonella</i> Tennessee QL 024.6)	1.6 [0.8;2.8]	1.8 [1.0;3.2]	6.8 [3.9;11.9]	7.6 [4.3;13.7]
Infant Formula w/o Probiotics (<i>Salmonella</i> Tennessee QL 024.6)	1.4 [0.8;2.4]	1.4 [0.8;2.4]	6.0 [3.5;10.4]	6.0 [3.5;10.4]
Baby Spinach (<i>Salmonella</i> Newport ATCC 6962)	1.0 [0.6;1.8]	0.9 [0.5;1.6]	4.3 [2.4;7.8]	3.8 [2.2;6.8]
Cat Kibble (<i>Salmonella</i> Infantis EFG554)	0.7 [0.4;1.3]	0.6 [0.4;1.1]	3.1 [1.8;5.5]	2.8 [1.6;4.9]
Pate (1-in-10) (<i>Salmonella</i> Schwarzengrund QL 10021.1)	1.2 [0.7;2.2]	1.2 [0.7;2.2]	5.3 [3.0;9.3]	5.3 [3.0;9.3]

*LOD was the same for the 7500 Fast and QS5 instrument and both enrichment protocols.

3.2.4 Conclusion RLOD study

For all tested matrices, sample sizes, protocols and thermocyclers, the RLOD values meet the acceptability limit of 2.5 for unpaired test portions and 1.5 for paired test portions for all types tested.

The LOD₅₀ of the alternative method according to Wilrich & Wilrich varies from 0.3 CFU to 3.16 CFU considering the lowest and highest limits of the confidence intervals.

3.3 Inclusivity / Exclusivity (initial validation, 2013 and extension studies, 2017 and 2024)

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.

For the initial validation study, 55 *Salmonella* strains were tested with the protocol dedicated to raw beef meats (8 h at 41.5°C) as well as 30 non-target strains. The PCR was run using the PikoReal PCR Instrument.

For the extension study carried out in 2017, 45 *Salmonella* strains were tested with the protocol dedicated to raw beef meats (9 h at 41.5°C) using the 7500 Fast Instrument.

For the extension study performed in 2024, the combined 100 *Salmonella* strains from the previous inclusivity studies were tested again as the protocol used in this extension study (BPW + 20 mg/L 18h at 41.5°C + subculture in BPW 4 h at 37°C) was more selective than the protocol previously tested (BPW 8h at 41.5°C).

3.3.1 Inclusivity testing

During the initial validation and the 2017 extension, *Salmonella* strains were cultured in Brain Heart Infusion (BHI) medium at 37°C. Dilutions were done in order to inoculate 10 cells/225 mL BPW. The enrichment step was performed in pre-warmed BPW (41.5°C) for 8 or 9 h at 41.5°C. The alternative method protocol was then performed using the PikoReal PCR Instrument for the initial validation study and using the 7500 Fast PCR instrument for the renewal study.

During the 2024 extension, the *Salmonella* strains were cultured in BHI medium at 37°C. Dilutions were done in order to achieve an inoculation level of 10 to

100 cells/225 mL in BPW supplemented with novobiocin at 20 mg/L. The broths were incubated for 18 h at 41.5°C and then subcultured into BPW for 4 h at 37°C. The alternative method protocol was then performed using the 7500 Fast and QS5 PCR instruments.

3.3.2 Exclusivity testing

During the initial validation, negative strains were cultured in BHI Broth at 37°C. Dilutions were performed in order to inoculate 10⁵ cells/mL BPW. The BPW was incubated for 24 h at 37°C. The alternative method was then performed using the PikoReal Instrument for the initial validation study and using the 7500 Fast PCR instrument for the extension study.

In agreement with the AFNOR Technical Committee, it was decided to not run again this study using the QS5 PCR Instrument.

3.3.3 Conclusion

The raw inclusivity and exclusivity data are given in **Appendix 6**.

The initial validation and 2017 extension showed satisfying inclusivity and exclusivity data providing evidence that the method is specific and selective.

During the 2024 extension, 99 strains showed satisfying results with 94 giving positive results during the first set of testing and five after the addition of faeces to the samples. One strain, *Salmonella* Typhi, showed negative results with the alternative method by PCR with difficulties also observed with the reference method and the confirmation of the alternative method (growth on XLD only) indicating potential sensitivity of this strain to some selective conditions.

4 INTERLABORATORY STUDY

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

4.1 Study organisation

Samples were sent to 15 laboratories. The study was done with ground beef samples contaminated by *Salmonella* Typhimurium A00C060. Samples were inoculated and sent on Monday 8th July 2013, as described below:

- 24 blind coded samples (25 g) for analysis of *Salmonella* with the Thermo Scientific SureTect Salmonella species PCR Assay method (red label)
- 24 blind coded samples (25 g) for analysis of *Salmonella* by the ISO 6579 (2002) reference method (blue label).
- One ground beef sample (labelled “Sample for Total Count enumeration”) for aerobic mesophilic flora enumeration by ISO 4833 method.
- One water flask labelled “Temperature Control” with a temperature probe, which must be incubated simultaneously with the samples during analysis (storage and alternative enrichment incubation).

The analyses were started on Tuesday 9th or Wednesday 10th July 2013. The targeted inoculation levels were:

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

Blind-coded samples were placed into 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 transportation, the package delivery and storage until analyses.

The samples were shipped in express (24 h maximum), in isothermal packages. 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.

The *Salmonella* detection was performed by the reference and the alternative methods using the Piko-Real PCR instrument. The lower incubation time was tested for the alternative method. i.e. 8 h at 41.5°C.

The collaborative study instructions were sent 26th June 2013.

4.2 Experimental parameters control

4.2.1 Strain stability and background microflora stability

> Before inoculation

To evaluate the absence of natural contamination, the EN ISO 6579 method was performed on five ground beef portions (25 g) before the inoculation. All the results were negative.

> Sample stability

Sample stability was checked by inoculating the matrix at 100 CFU/g and 5 CFU/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 76.

Table 76 - Sample stability

Day	Reference method (detection)			CFU/g (XLD)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	200	220	240	800
Day 1	+	+	+	220	210	320	690
Day 2	+	+	+	210	230	280	1600

No growth was observed during storage at 4°C.

4.2.2 Contamination levels

The contamination levels and the sample codification were the following (see **Table 77**).

Table 77 - 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 – 8 – 11 – 15 – 16 – 19 – 23 – 24	0	/	/	/
Low level	1 – 5 – 7 – 9 – 13 – 17 – 20 – 22	3	4.1	3.6	4.7
High level	2 – 4 – 6 – 10 – 12 – 14 – 18 – 21	20	19.2	16.7	22.1

4.2.3 Logistic conditions

Temperature conditions are given in **Table 78** below.

Table 78 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Date of analysis
A	7.0	11.1	Day 2 – 11h30	Day 2
B	<i>Not received</i>	16.0	Day 2 – 11h00	Day 2
C	7.5	16.0	Day 2 – 17h00	Not analysed
D	4.5	5.2	Day 2 – 11h00	Day 2
E	7.5	12.3	Day 2 – 11h25	Day 2
G	13.0	13.9	Day 2 – 14h00	Day 2
H	4.0	3.7	Day 1 – 07h00	Day 2
I	2.5	4.2	Day 1 – 11h30	Day 1 (ISO) Day 2 (Alternative)
J	7.0	7.5	Day 1 – 13h00	Day 2
K	3.0	3.6	Day 1 – 12h00	Day 2
L	5.5	10.3	Day 2 – 11h45	Day 2
M	5.0	8.0	Day 2 – 12h00	Day 2
N	7.0	8.9	Day 2 – 09h45	Day 2
O	8.4	12.0	Day 2 – 09h30	Day 2
P	7.5	11.7	Day 2 – 11h00	Day 2

Three laboratories received their samples at 8.4°C or above 8.4°C (labs B, G and O). The results of these labs were not kept for interpretation.

4.3 Results analysis

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

4.3.1 Expert lab results

The results obtained by the expert laboratory are given in **Table 79**.

Table 79 - 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

4.3.2 Results observed by the collaborative laboratories

> Aerobic mesophilic flora enumeration

Depending on the lab results, the enumeration levels varied from 6.1×10^2 to 1.1×10^4 CFU/g.

> *Salmonella* spp. detection

The samples were delivered to 15 labs. Due to late reception, lab C decided not to run the analyses. Data from 14 labs was received. The incubation times for the alternative method are shown in **Table 80**.

Table 80 - Enrichment incubation times

Laboratory	Incubation hours		Incubation time
	Beginning	End	
A	15h26	23h41	08h15
B	<i>Probe not received</i>		/
D	19h00	03h00	08h00
E	15h30	23h00	07h30
G	15h47	23h47	08h00
H	7h00	14h33	07h30
I	7h00	14h50	07h50
J	8h52	16h22	07h30
K	09h08	17h08	08h00
L	12h09	20h09	08h00
M	15h25	22h55	07h30
N	10h57	19h12	08h15
O	10h13	18h13	08h00
P	11h44	19h29	07h45

A total of 14 collaborators participated to the study. The results obtained are provided in **Table 81** (reference method) and **Table 82** (alternative method) below.

Table 81 - Positive results by the reference method (ALL the collaborators)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
D	0	8	7
E	0	8	8
G	1	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
O	4	8	8
P	0	8	8
Total	P₀ = 5	P₁ = 112	P₂ = 111

Table 82 - Positive results (before and after confirmation)
by the alternative method (ALL the collaborators)

Laboratory	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	6	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	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	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	2	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	1	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
O	2	2	1	8	8	8	8	8	8
P	0	0	0	8	8	8	8	8	8
Total	P₀ = 11	2	CP₀ = 1	P₁ = 112	112	CP₁ = 112	P₂ = 112	112	CP₂ = 112

4.3.3 Results of the collaborators retained for interpretation

According to the AFNOR technical rules, labs with more than one positive sample at Level 0 (confirmed positive or false positive) cannot be kept for interpretation. In this study, the results from Lab K (two positive PCR results not confirmed with cultural methods) were kept in order to have the required number of collaborators. This was accepted by the AFNOR technical committee during the presentation of the initial validation study (November 2013).

The results from 10 labs were ultimately kept for interpretation (A, D, E, H, J, K, L, M, N and P); four labs' results were not included for the following reasons:

- Labs B, G and O: temperature at receipt above or equal to 8.4°C.
- Lab I: samples were analysed at Day 1 for ISO method and at Day 2 for alternative method.

The results obtained for interpretation are presented in **Table 83** (reference method) and **Table 84** (alternative method) below.

**Table 83 - Positive results by the reference method
(Without Labs B, G, I and O)**

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
D	0	8	7
E	0	8	8
H	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
P	0	8	8
Total	P₀ = 0	P₁ = 80	P₂ = 79

**Table 84 - Positive results (before and after confirmation)
by the alternative method (Without Labs B, G, I and O)**

Laboratory	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
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	2	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	1	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
P	0	0	0	8	8	8	8	8	8
Total	P₀ = 3	0	CP₀ = 0	P₁ = 80	80	CP₁ = 80	P₂ = 80	80	CP₂ = 80

4.3.4 Calculation and interpretation

> 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 85).

Table 85 - Percentage specificity

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

N: number of all L0 tests

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

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

- > **Calculation of the sensitivity for the alternative method (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 recovery was obtained only for the higher inoculation level (L2). The interpretation was done for this level.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for L2 is provided in **Table 86**.

Table 86 - Summary of the obtained results with the reference method and the alternative method for Level 2

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) PA = 79	Positive deviation (R-/A+) PD = 1
Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)

Based on the data summarized in **Table 86**, the sensitivity of the alternative and reference method, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See **Table 87**).

Table 87 - Sensitivity, relative trueness and false positive ratio percentages

Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	100.0 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	98.8 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	98.8 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	/

> Interpretation of data

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

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

Where:

- P_x = number of samples with a positive result obtained with the reference method at level L_2 for all the collaborators
- N_x = number of samples tested at level L_2 with the reference method by all the collaborators

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

Where:

- CP_x = number of samples with a confirmed positive result obtained with the alternative method at level L_2 for all the collaborators.
- N_x = number of samples tested at level L_2 with the alternative method by all the collaborators.

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

Where:

N_x = number of samples tested for level L_2 with the reference method by all the collaborators.

The calculations are the following, according to the EN ISO 16140-2:2016 (See **Table 88**).

Table 88 - Calculations

N_x	80
$(p+)_{\text{ref}}$	98.75 %
$(p+)_{\text{alt}}$	100.00 %
AL = (ND - PD) max	1.73
ND - PD	- 1
Conclusion	ND - PD < AL

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

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

The RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at <http://standards.iso.org/iso/16140 - RLOD inter-lab-study 16140-2 AnnexF ver1 28-06-2017.xls> The results are used only for information (see **Table 89**).

Table 89 - LOD50, LOD95 and RLOD

Method	LOD 50%	LOD 95%	RLOD
Reference	0.98 (0.71, 1.35)	4.24 (3.08, 5.84)	
Alternative	Calculation impossible as every inoculated sample is positive		

4.3.5 Inter-laboratory study conclusion

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. The Thermo Scientific SureTect Salmonella species PCR Assay is considered equivalent to the ISO standard.

5 CONCLUSIONS

The performances and robustness of the Thermo Scientific SureTect Salmonella species PCR Assay have been assessed during the first validation study and multiple extension and renewal studies.

A total of seven categories were tested with the PikoReal thermocyclers, and 17 categories with both the 7500 Fast and QuantStudio 5 thermocyclers.

Overall, the conclusions for the Method Comparison Study are:

- The observed values for categories analysed (ND+PPND)-PD and (ND+PPND)+PD were lower than the acceptability limit (AL) (observed values \leq AL) for both enrichment conditions.
- The RLOD values (using the confirmed alternative method results) meet the acceptability limit for all tested categories, protocols, and thermocyclers.
- The method is specific and selective.
- It is possible to store the enrichment broths and lysates for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$ for the tested category.

The inter-laboratory study conclusions are:

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

The Thermo Scientific SureTect Salmonella species PCR Assay fulfils all the EN ISO 16140-2:2016 requirements and AFNOR technical rules (PR revision 7).

Flexibility is offered with:

- the sample size and enrichment protocol for multiple categories.
- the selection of the thermocyclers.
- the multiple enrichment protocols allow the end-user to have the flexibility to decide which protocol to use based on their unique needs and preferences.
- the confirmation protocol as characteristic colonies could be tested according to following options:
- in the context of NF Validation:
 - Option 1: Oxoid Salmonella Latex test
 - Option 2: Microbact GNB 24E biochemical galleries on isolated colonies from XLD or Brilliance Salmonella Agar

- in the context of ISO general rules:
 - Option 3: Any EN ISO 16140-6:2019 validated method from isolated colonies on XLD or Brilliance Salmonella Agar.
 - Option 4: ISO 6579:2017 confirmation procedure from XLD or *Brilliance* Salmonella Agar.

Quimper, 18 June 2024

Astrid CARIOU

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 for food and production environmental samples

The enrichment protocols are presented below depending on the thermocyclers and categories:

	Category or type	Enrichment step
PikoReal PCR Instrument	General protocol with the tested categories	
	Meat products including poultry meats Seafood and vegetables Egg products	BPW for 20 - 28 h at 34 - 38°C
	Infant formula (10 g) with a shorter incubation time	BPW for 16 - 24 h at 34 - 38°C
	Specific protocol for dairy products. due to presence of technological and background microflora	
	Dairy products	BPW + 12mg/L novobiocin for 20-28 h at 34 - 38°C and ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C
	Short protocol for raw beef meats	
	Raw beef meats with and without aromatics	Pre-warmed BPW for 8 - 24 h at 41.5°C
	Protocol for pet food	
	Pet food	ONE Broth-Salmonella + ONE Broth-Salmonella supplement for 20 - 28 h at 34 - 38°C
7500 Fast and QS5 PCR Instruments	General protocol with the tested categories	
	Meat products Dairy products Vegetables Fish and Seafood	BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C
	Additional possible protocol for Dairy products	
	Dairy products	ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C
	Infant formula	
	Infant formula (25 g)	BPW for 16 - 24 h at 34 - 38°C
	Milk powder. Infant formula and infant cereals with and without probiotics (from 50g to 375g) including ingredients	BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C
	Short protocol for raw beef meats	
	Raw beef meats with and without aromatics	Pre-warmed BPW for 9 - 24 h at 41.5 ± 1°C
	Environmental samples	
	Environmental samples	BPW for 20 - 28 h at 34 - 38°C
	Cocoa and chocolate products (2 possible protocols)	
Cocoa and chocolate products (up to 375 g)	Pre-warmed BPW for 22 - 30 h at 34 - 38°C; Pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C Dilute sample 1-in-5 with BPW to avoid inhibition prior running the lysis step	

	Category or type	Enrichment step
7500 Fast and QS5 PCR Instruments	Additional products for sample size up to 375 g or 150 g	
	Pet Food (375 g)	1-in-6 ratio of pre-warmed ($37 \pm 1^\circ\text{C}$) BPW ISO for 20 - 28 h at $34 - 38^\circ\text{C}$
	Meat Products (375 g)	1-in-5 ratio of pre-warmed ($41.5 \pm 1^\circ\text{C}$) BPW ISO 8 - 24 h at $41.5 \pm 1^\circ\text{C}$
	Meat Products (25 g)	1-in-10 ratio of pre-warmed ($41.5 \pm 1^\circ\text{C}$) BPW ISO 8 - 24 h at $41.5 \pm 1^\circ\text{C}$
	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g)	1-in-6 ratio of pre-warmed ($37 \pm 1^\circ\text{C}$) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) 18 - 26 h at $34 - 38^\circ\text{C}$
	Fresh and Processed Vegetables and Fruit (375 g)	1-in-10 ratio of pre-warmed ($41.5 \pm 1^\circ\text{C}$) BPW ISO 10 - 24 h at $41.5 \pm 1^\circ\text{C}$
	Animal Feed (150 g)	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L 20 - 28 h at $34 - 38^\circ\text{C}$
	Pet Food (375 g)	1-in-10 ratio prewarmed ($37 \pm 1^\circ\text{C}$) BPW ISO 20-28 h at $34 - 38^\circ\text{C}$

Perform lysis following package insert instructions (10 μL of enrichment)³



Rehydrate SureTect PCR pellets with (20 μL of lysate)



Load and run PCR on QuantStudio5 or 7500 Fast instruments



CONFIRMATION

Streaking 10 μL of the enrichment broth on XLD or Brilliance Salmonella Agar⁴

Confirmation tests are run from isolated colonies from XLD or Brilliance Salmonella Agar

- According to NF Validation brand
 - Option 1: Thermo Scientific™ Oxoid™ Salmonella Test Kit using Latex Agglutination Thermo Scientific™ Oxoid™ Salmonella Test Kit using Latex Agglutination.
 - Option 2: Thermo Scientific™ Oxoid™ Microbact™ GNB 24E biochemical gallery on isolated colonies
- According to the ISO general rules
 - Option 3: Any ISO 16140-6:2019 validated confirmation method from isolated colonies on XLD or *Brilliance Salmonella Agar*
 - Option 4: ISO 6579:2017 confirmation procedure from XLD or *Brilliance Salmonella Agar*

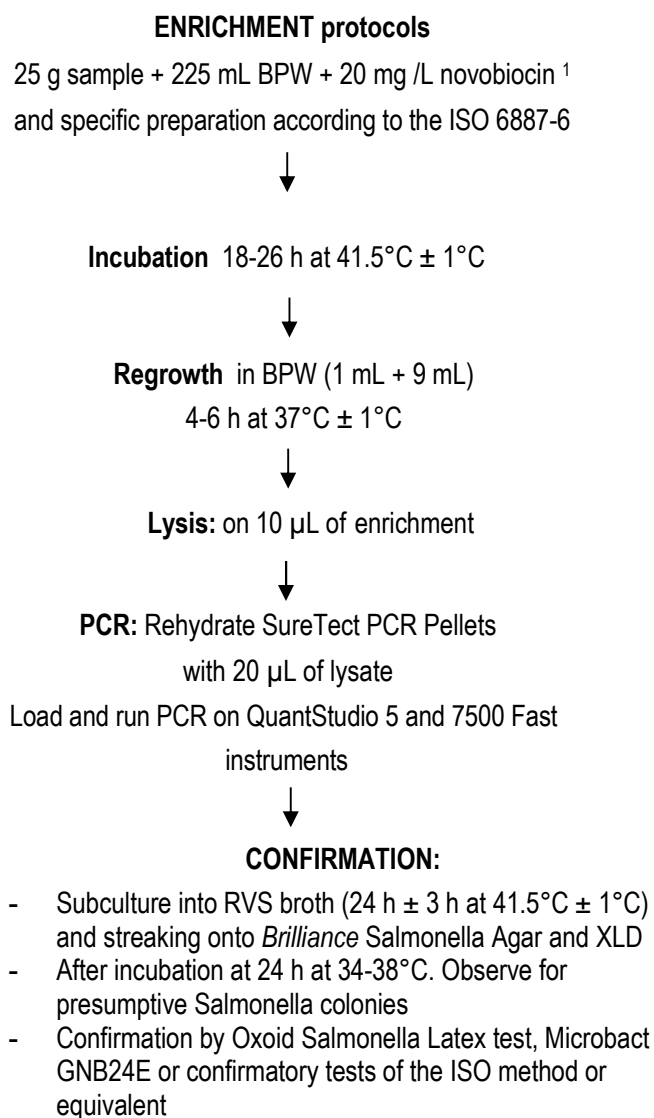
¹According to the ISO 6887-4:2017 standard. add Brilliant Green (0.018 g/L) for products with high background microflora

²According to the ISO 6887-4:2017. add Tween 80 for products containing more than 20% fat.

³Possible to hold samples for 72 h at $2-8^\circ\text{C}$ prior DNA extraction

⁴For samples with high background microflora. a sub-culture in RVS (0.1 mL primary enrichment broth in 10 mL RVS) might be required before streaking on one of the two possible selective agars.

Flow diagram of the Thermo Scientific SureTect Salmonella species PCR Assay for *Salmonella* spp. detection in primary production samples

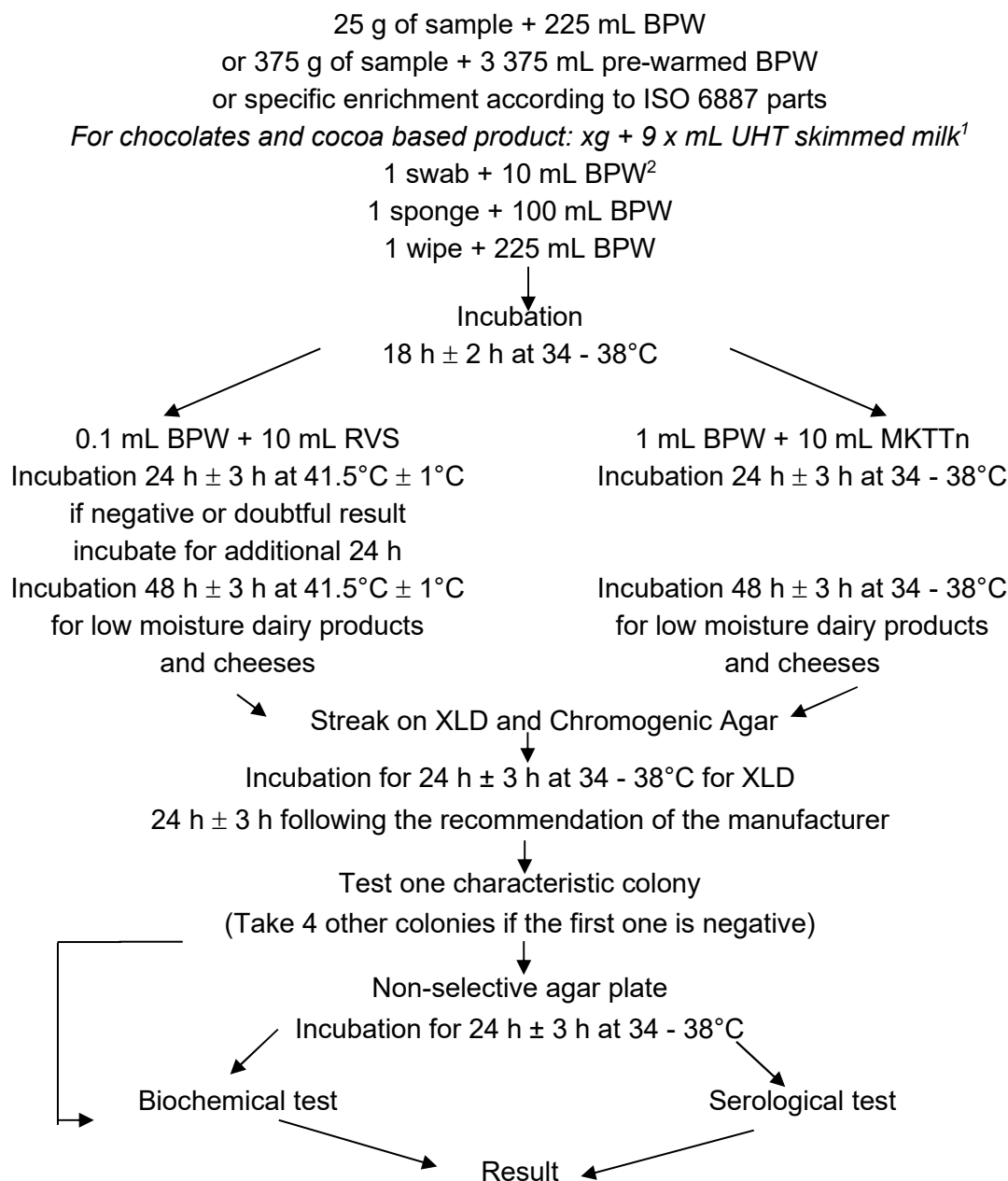


¹ The enriched samples were stored for 72 h at 5 ± 3°C, **post primary enrichment**, prior to subculture, or DNA extraction.

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

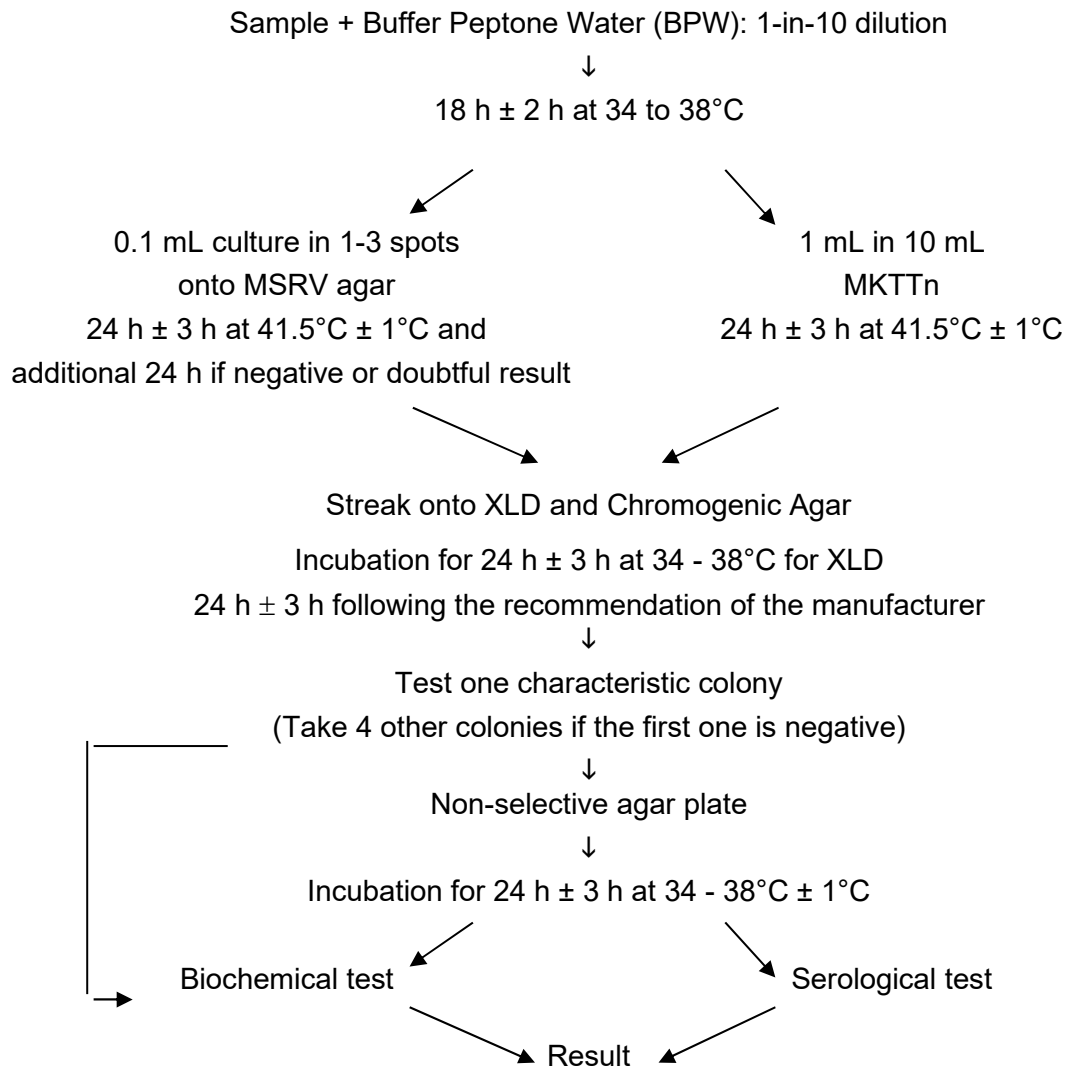


¹ For chocolates products containing > 20 % fat, unless the products already contain sufficient emulsifier, add Tween 80

For products with high background microflora add Brilliant green (0.018g/L)

² For sampling after cleaning process premoisten

- 1 swab + 1 mL broth universal neutralizing (+ 9 mL BPW)
- 1 sponge + 10 mL broth universal neutralizing (+ 90 mL BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 mL BPW)

Primary production samples: faeces and environmental samples

Appendix 3 - Artificial contamination for the sensitivity study

	ADRIA (Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr))
	Q Labs
	Microsept

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
482	Poitrine de veau à mijoter	Veal meat	S. Give 436	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-3-3-6-0(3.0)	+	1	a
483	Pavé de veau à griller	Veal meat	S. Panama 4255	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-6-0-0-0 (1.8)	+	1	a
484	Bavette d'ail	Beef meat	S. Give 436	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-3-3-6-0(3.0)	+	1	a
485	Steak à griller	Ground beef	S. Panama 4255	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-6-0-0-0 (1.8)	+	1	a
1534	Viande bovine à pot au feu	Beef trim	S. Dublin Ad529	Beef	Seeding 48 h at 3°C ± 2°C	/	1-2-1-2-2 (1.6)	+	1	a
767	Rôti de porc	Delicatessen (pork)	S. London Ad2422	Pork	Spiking-TS+10%NaCl	0.5	7-7-4-5-3 (5.2)	+	1	c
768	Bacon fumé	Delicatessen (bacon)	S. London Ad2422	Pork	Spiking-TS+10%NaCl	0.5	7-7-4-5-3 (5.2)	+	1	c
769	Saucisson sec	Delicatessen (dry sausage)	S. Brandenburg Ad2420	Pork	Spiking-TS+10%NaCl	0.5	10-8-5-4-13 (8.6)	+	1	c
770	Cervelas	Delicatessen (cervelas)	S. Brandenburg Ad2420	Pork	Spiking-TS+10%NaCl	0.5	10-8-5-4-13 (8.6)	+	1	c
771	Jambon supérieur avec couenne	Delicatessen (ham)	S. Kedougou Ad227	Pork	Spiking-TS+10%NaCl	1.4	5-3-5-2-2 (3.4)	+	1	c
772	Saucisson à l'ail	Delicatessen (sausage)	S. Kedougou Ad227	Pork	Spiking-TS+10%NaCl	1.4	5-3-5-2-2 (3.4)	+	1	c
773	Jambon serrano	Delicatessen (ham)	S. Derby Ad1879	Pork	Spiking-TS+10%NaCl	0.7	7-4-8-2-6 (5.4)	+	1	c
774	Salami	Delicatessen(salami)	S. Derby Ad1879	Pork	Spiking-TS+10%NaCl	0.7	7-4-8-2-6 (5.4)	+	1	c
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	2-0-3-1-2 (1.6)	+	2	a
487	Camembert pasteurisé	Pasteurised milk cheese	S. Mbandaka Ad1810	Raw milk	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-1 (2.0)	-	2	a
488	Lait ribot	Fermented milk	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-3 (1.8)	+	2	a
489	Crème fraîche pasteurisée	Pasteurised cream	S. Duisburg Ad1812	Sheep raw milk	Seeding 48 h at 3°C ± 2°C	/	1-2-4-0-1 (1.6)	+	2	a
490	Lait fermenté	Fermented milk	S. Anatum Ad1168	Dairy product	Seeding 48 h at 3°C ± 2°C	/	1-2-3-1-2 (1.8)	+	2	a
491	Crème fraîche	Cream	S. Dublin Ad1336	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	1-0-2-0-1 (0.8)	+	2	a
492	Lait cru fermier	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	2-0-3-1-2 (1.6)	+	2	a
496	Gros lait fermier	Raw milk cheese	S. Anatum Ad1168	Dairy product	Seeding 48 h at 3°C ± 2°C	/	1-2-3-1-2 (1.8)	-	2	a
775	Cantal pasteurisé	Pasteurised milk cheese	S. Ohio Ad2213	Raw cream	Spiking HT 8min 56°C	0.5	7-6-5-7-5 (6.0)	+	2	a
776	Lait fermenté	Fermented milk	S. Ohio Ad2213	Raw cream	Spiking HT 8min 56°C	0.5	7-6-5-7-5 (6.0)	+	2	a
777	Lait frais entier	Pasteurised milk	S. Anatum Ad1168	Dairy product	Spiking HT 8min 56°C	0.6	5-9-8-5-3 (6.0)	+	2	a
778	Crème pasteurisée	Pasteurised cream	S. Anatum Ad1168	Dairy product	Spiking HT 8min 56°C	0.6	5-9-8-5-3 (6.0)	+	2	a
779	Lait 1/2 écrémé	Pasteurised half skimmed milk	S. Dublin Ad1336	Raw milk cheese	Spiking HT 8min 56°C	0.7	7-1-4-3-0 (3.0)	+	2	a
780	Glace rhum raisin	Ice cream	S. Stourbridge Ad2297	Raw milk cheese	Seeding 1 week -20°C	/	2-1-1-2-0 (1.2)	-	2	a
781	Glace vanille	Ice cream (vanilla)	S. Stourbridge Ad2297	Raw milk cheese	Seeding 1 week -20°C	/	2-1-1-2-0 (1.2)	-	2	a
783	Glace rhum raisin	Ice cream	S. Mbandaka Ad1810	Raw milk	Seeding 1 week -20°C	/	3-4-2-1-1 (2.2)	+	2	a
493	Roquefort au lait cru	Raw milk cheese	S. Mbandaka Ad1810	Raw milk	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-1 (2.0)	+	2	b
494	Comté au lait cru	Raw milk cheese	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-3 (1.8)	+	2	b
495	Bethmale au lait cru	Raw milk cheese	S. Duisburg Ad1812	Sheep raw milk	Seeding 48 h at 3°C ± 2°C	/	1-2-4-0-1 (1.6)	-	2	b
2461	Roquefort au lait cru	Raw milk cheese	S. Cerro Ad2150	Lactoserum	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-4 (1.6)	+	2	b
2462	Grana padana au lait cru	Raw milk cheese	S. Cerro Ad2150	Lactoserum	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-4 (1.6)	-	2	b
327	lait entier en poudre	Milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	1.0	+	2	c
328	Lait entier en poudre	Milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
330	Lait demi écrémé en poudre	Milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
331	Lait écrémé en poudre	Milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	1.0	+	2	c

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
333	Maltodextrine en poudre	Maltodextrin	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
334	Maltodextrine en poudre	Maltodextrin	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
335	Lactosérum en poudre atomisé	Lactoserum	S. Duisburg Ad1812	Sheep raw milk	Seeding lyophilized room temperature 12 days	/	1.0	+	2	c
336	Lactosérum en poudre atomisé	Lactoserum	S. Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
337	Lactosérum en poudre	Lactoserum	S. Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
339	Caséinates	Caseinates	S. Duisburg Ad1812	Sheep raw milk	Seeding lyophilized room temperature 12 days	/	2.9	+	2	c
340	Caséinates	Caseinates	S. Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	2.9	+	2	c
604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.0	+	3	a
605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.0	-	3	a
608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	3.0	+	3	a
609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	a
610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.1	-	3	a
616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.1	-	3	a
981	Poudre de lait infantile 1er âge	Infant formula without probiotics	S. Virchow Ad1721	Cereals	Spiking lyophilized strain	0.5	2-2-4-1-0 (1.8)	+	3	a
982	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	+	3	a
983	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	+	3	a
984	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Mbandaka Ad1722	Raw milk	Spiking lyophilized strain	0.5	2-2-3-1-1 (1.8)	-	3	a
991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	S. Meleagridis 505	Raw milk	Spiking lyophilized strain	0.5	1-5-2-2-0 (2.0)	+	3	a
992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	a
993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	a
1108	Poudre de lait infantile 3e âge	Infant formula without probiotics	S. Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	a
1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
1110	Poudre de lait infantile 3e âge	Infant formula without probiotics	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	S. Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	a

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1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	S. Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	a
606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10 ⁵ CFU/g	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	7.0	+	3	b
607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10 ⁵ CFU/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	-	3	b
612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	b
615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x 10 ⁶ CFU/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	b
619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x 10 ⁵ CFU/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	-	3	b
620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10 ⁶ CFU/g	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10 ⁶ CFU/g	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.1	-	3	b
623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1 x 10 ⁵ CFU/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	b
985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1 x 10 ⁶ CFU/g	S. Virchow Ad1721	Cereals	Spiking lyophilized strain	0.5	2-2-4-1-0 (1.8)	+	3	b
986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 x 10 ⁵ CFU/g	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	-	3	b
987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. x 10 ⁶ CFU/g	S. Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	+	3	b
988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4. x 10 ² CFU/g	S. Mbandaka Ad1722	Raw milk	Spiking lyophilized strain	0.5	2-2-3-1-1 (1.8)	+	3	b
989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6. x 10 ⁶ CFU/g	S. Meleagridis 505	Raw milk	Spiking lyophilized strain	0.5	1-5-2-2-0 (2.0)	+	3	b
990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0. x 10 ⁵ CFU/g	S. Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	b
994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. x 10 ⁶ CFU/g	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	+	3	b
995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2. x 10 ⁶ CFU/g	S. Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	-	3	b
1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0. x 10 ⁵ CFU/g	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0 x 10 ⁴ CFU/g	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4 x 10 ² CFU/g	S. Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	b
1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 x 10 ⁶ CFU/g	S. Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	b
1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5 x 10 ⁵ CFU/g	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. x 10 ⁵ CFU/g	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1107	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 1.4 x 10 ³ CFU/g	S. Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	b
6602	Fruits rouges surgelées	Frozen red fruits	S. Blockley Ad923	Environment	Seeding-15 days at -20°C	/	2.7	-	4	a

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6603	Fraises surgelées	Frozen strawberries	S. Kottbus 2	Environment	Seeding-15days at -20°C	/	4.3	-	4	a
6688	Ciboulette	Chive	S. Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	+	4	a
6689	Ciboulette	Chive	S. Kottbus 2	Environment	Seeding 48 h at 3°C ± 2°C	/	3-5-2-2-3 (3.0)	+	4	a
6690	Basilic	Basil	S. Senftenberg 1	Environment	Seeding 48 h at 3°C ± 2°C	/	4-6-6-5-2 (4.6)	+	4	a
6691	Basilic	Basil	S. Kedougou Ad929	Environment	Seeding 48 h at 3°C ± 2°C	/	1-3-1-0-5 (2.0)	+	4	a
6692	Coriandre	Coriander	S. Kottbus 3	Environment	Seeding 48 h at 3°C ± 2°C	/	7-3-3-2-6 (4.2)	+	4	a
6693	Coriandre	Coriander	S. Amsterdam	Environment	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-3 (2.4)	-	4	a
6694	Feuilles fraîches d'épinards	Fresh spinach	S. Havana Ad931	Environment	Seeding 48 h at 3°C ± 2°C	/	3-2-4-3-4 (3.2)	+	4	a
6697	Persil	Parsley	S. Senftenberg 1	Environment	Seeding 48 h at 3°C ± 2°C	/	4-6-6-5-2 (4.6)	+	4	a
6698	Persil	Parsley	S. Kedougou Ad929	Environment	Seeding 48 h at 3°C ± 2°C	/	1-3-1-0-5 (2.0)	+	4	a
7101	Chou rouge	Red cabbage	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	a
6006	Courgette	Zucchini	S. Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-1 (0.6)	+	4	a
6477	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	S. Senftenberg 4	Environment	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-0 (0.8)	-	4	b
6481	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	1-0-0-0-2 (0.6)	+	4	b
6695	Jeunes pousses corsées	Baby leaves	S. Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	+	4	b
6696	Jeunes pousses d'épinards	Baby leaves	S. Kottbus 2	Environment	Seeding 48 h at 3°C ± 2°C	/	3-5-2-2-3 (3.0)	+	4	b
7100	Jeunes pousses d'épinards	Baby leaves	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	b
7102	Mélange chou/ carotte/salade frisée/ poivrons rouges	Cabbage/carrot/ salad/red pepper	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	b
6007	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	S. Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-1 (0.6)	-	4	b
6008	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	+	4	b
6009	Salade Iceberg en sachet	Salad under modified atmosphere	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	-	4	b
6010	Salade Iceberg en sachet	Salad under modified atmosphere	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	b
6011	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	b
6474	Coleslaw	Coleslaw	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	1-0-0-0-2 (0.6)	+	4	c
6475	Macédoine	Deli salad	S. Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-4-0-2-0 (1.4)	+	4	c
6476	Céleri rémoulade	Celery deli salad	S. Typhimurium Ad1249	Environment	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-2 (0.8)	+	4	c
6478	Coleslaw	Coleslaw	S. Senftenberg 4	Environment	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-0 (0.8)	-	4	c
6479	Macédoine	Deli salad	S. Typhimurium Ad1249	Environment	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-2 (0.8)	-	4	c
6480	Céleri rémoulade	Celery deli salad	S. Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-4-0-2-0 (1.4)	+	4	c
6699	Houmous	Houmous	S. Kottbus 3	Environment	Seeding 48 h at 3°C ± 2°C	/	7-3-3-2-6 (4.2)	+	4	c
6700	Tapenade d'olives	Olive tapenade	S. Amsterdam	Environment	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-3 (2.4)	+	4	c
6701	Jus d'orange frais	Fresh orange juice	S. Havana Ad931	Environment	Seeding 48 h at 3°C ± 2°C	/	3-2-4-3-4 (3.2)	+	4	c
6702	Jus de fruits frais	Fresh juice	S. Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	-	4	c
7099	Carottes râpées	Grated carrots	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	c
6012	Coleslaw	Coleslaw	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	-	4	c
6013	Pommes rissolées surgelées	Frozen cooked potatoes	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	c
7044	Carottes râpées	RTE (sliced carrots)	S. Panama Ad1733	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-3 (1.8)	+	4	c
7045	Carottes et céleri râpés	RTE (carrots and celery)	S. Agona Ad1725	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-3 (1.4)	+	4	c
7046	Céleri rémoulade	RTE (celery with custard)	S. Panama Ad1733	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-3 (1.8)	+	4	c
7047	Macédoine de légumes	RTE (macedoine)	S. Agona Ad1725	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-3 (1.4)	+	4	c
6467	Filet de vieille	Fish fillets	S. Derby F81	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-3-1-0-1 (1.0)	+	5	a
6468	Filet de lieu noir	Fish fillets	S. Agona F118	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-1-0-0-0 (0.2)	-	5	a
6469	Filet de vieille	Fish fillets	S. Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	-	5	a
6470	Filet de lieu noir	Fish fillets	S. Saintpaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-0-0-0 (0.6)	+	5	a
6604	Filet de colin d'Alaska surgelé	Frozen fish fillet	S. Indiana Ad1409	Environment	Seeding-15days at -20°C	/	3.0	+	5	a

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6605	Filet de colin d'Alaska surgelé	Frozen fish fillet	S. Derby Ad1093	Environment	Seeding-15days at -20°C	/	4.6	+	5	a
6606	Crevettes équateur surgelées	Frozen shrimp	S. Indiana Ad1409	Environment	Seeding-15days at -20°C	/	3.0	+	5	a
6703	Crevettes crues tropicales	Raw shrimps	S. Brandenburg Ad351	Seafood	Seeding 48 h at 3°C ± 2°C	/	3-1-1-3-3 (2.2)	+	5	a
6704	Crevettes crues tropicales	Raw shrimps	S. Senftenberg Ad355	Seafood	Seeding 48 h at 3°C ± 2°C	/	1-3-4-4-4 (3.2)	+	5	a
6705	Crevettes crues équateur	Raw shrimps	S. Brandenburg Ad351	Seafood	Seeding 48 h at 3°C ± 2°C	/	3-1-1-3-3 (2.2)	+	5	a
6246	Darne de saumon d'élevage	Raw salmon	S. Anatum Ad1451	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-3-1-3-0 (1.8)	+	5	a
6247	Filet de Tcaud	Raw fish fillet	S. Indiana Ad1409	Marinated fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	a
6464	Cocktail de fruits de mer	Seafood cocktail	S. Derby F81	Molds	Seeding 48 h at 3°C ± 2°C	/	0-3-1-0-1 (1.0)	+	5	b
6465	Cocktail de fruits de mer	Seafood cocktail	S. Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	-	5	b
6466	Mélange de fruits de mer	Seafood mixture	S. Agona F118	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-1-0-0-0 (0.2)	-	5	b
6248	Sardines marines à cuire	Marinated sardines	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6249	Sardines marines à cuire	Marinated sardines	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6250	Grillades de filet de Colin à cuire	Grilled fish fillet	S. Anatum Ad1451	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-3-1-3-0 (1.8)	+	5	b
6251	Filet de colin façon meunière	Cooked fish fillet	S. Indiana Ad1409	Marinated fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	b
6252	Saint Jacques poireaux et champignons	Cooked shellfish	S. Indiana Ad1409	Marinated fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	b
6253	Petites gambas tagliatelles Pesto	Cooked shellfish	S. SaintPaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6254	Penné au saumon crème d'épinards	Cooked salmon with pastas	S. SaintPaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6255	Acras de morues à cuire	Cooked cod	S. SaintPaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6256	Crevettes sauce piquante à cuire	Cooked shrimps	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6471	Surimi	Surimi	S. Saintpaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-0-0-0 (0.6)	+	5	c
6472	Terrine de crabe homard	Seafood terrine	S. Anatum Ad1451	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	0-1-0-2-0 (0.6)	+	5	c
6473	Terrine de saumon Saint Jacques	Seafood terrine	S. Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	+	5	c
6014	Salade de pâtes et surimi	RTE (salad surimi pastas)	S. Wandsworth Ad2335	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	-	5	c
6015	Riz à la provençale thon basilic	RTE (salad rice thuna)	S. Wandsworth Ad2335	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	+	5	c
6016	Salade de surimi carottes et ananas	RTE (salad surimi pineapple)	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	0-1-1-0-1 (0.6)	+	5	c
6018	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	S. Wandsworth Ad2335	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	+	5	c
6019	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	0-1-1-0-1 (0.6)	-	5	c
7038	Terrine de saumon	Salmon terrine	S. Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	S. Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
7040	Sandwich saumon fromage	RTE (sandwich salmon cheese)	S. Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7041	Tartinable surimi crabe	Fish terrine	S. Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	S. Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7043	Salade surimi thon	RTE (salad surimi tuna)	S. Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
557	Bourguignon à mijoter	Beef trim	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	a
565	Haché pur boeuf 5% MG	Ground beef	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	a
566	Steak haché pur boeuf	Ground beef	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	+	6	a
567	Haché boucher pur boeuf	Ground beef	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	a
572	Bourguignon à mijoter	Beef trim	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	a
859	Escalope de veau	Veal meat (escalope)	S. Enteritidis Ad926	Veal	Seeding 48 h at 3°C ± 2°C	/	1-4-2-3-1 (2.2)	+	6	a
860	Côte de veau	Veal meat (cutlet)	S. Enteritidis Ad926	Veal	Seeding 48 h at 3°C ± 2°C	/	1-4-2-3-1 (2.2)	+	6	a
861	Rôti de veau	Veal meat (roast)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
862	Blanquette de veau	Veal meat (blanquette)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
863	Filet de veau	Veal meat (filet)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
440	Entrecôte à griller surgelée	Frozen beef trim	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b
441	Tournedos de filet surgelé	Frozen beef trim	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
442	Effeillé de charolais surgelé	Frozen beef trim	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
443	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen Carpaccio	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b

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			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
444	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen Carpaccio	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
447	Steak haché surgelé	Frozen ground beef	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
448	Haché pur boeuf surgelé	Frozen ground beef	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b
450	Tournedos de filet surgelé	Frozen beef trim	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
451	Effeillé de charolais surgelé	Frozen beef trim	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
558	Haché bolognaise	Seasoned ground beef	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
559	Carpaccio pur bœuf	Carpaccio	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
560	Carpaccio aux olives	Carpaccio	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
561	Carpaccio au basilic	Carpaccio	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	-	6	c
562	Tartare de bœuf et sauce	Carpaccio	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	c
563	Haché bolognaise	Seasoned ground beef	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
571	Pavé de rumsteak à l'échalote	Seasoned beef trim	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	-	6	c
573	Haché bolognaise	Seasoned ground beef	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	c
697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	S. Typhimurium ST719	Pork industry	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-0 (0.8)	+	7	a
698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	S. Typhimurium Ad1249	Pork	Seeding 48 h at 3°C ± 2°C	/	0-1-1-1-0 (0.6)	+	7	a
699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	S. Derby SD10	Pork industry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-1 (1.4)	+	7	a
700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	S. Typhimurium ST719	Pork industry	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-0 (0.8)	+	7	a
1127	Poussières de lait n°2	Dust (dairy industry)	S. Cerro Ad2149	Environmental sample (milk industry)	Seeding 48 h at 3°C ± 2°C	/	2-2-3-1-1 (1.8)	-	7	a
1128	Déchets poisson cru	Dusts (fish industry)	S. Derby Ad1093	See products	Seeding 48 h at 3°C ± 2°C	/	3-0-2-1-0 (1.2)	-	7	a
1129	Déchets appât poisson	Dusts (fish industry)	S. Derby Ad1093	See products	Seeding 48 h at 3°C ± 2°C	/	3-0-2-1-0 (1.2)	+	7	a
1132	Déchets pâte à pompon n°2	Raw pastry	S. Stanley Ad1688	Environmental sample (chocolate)	Seeding 48 h at 3°C ± 2°C	/	1-0-2-1-3 (1.4)	-	7	a
1536	Déchets végétaux	Dusts (vegetables industry)	S. Typhimurium Ad2034	Cereals	Seeding 48 h at 3°C ± 2°C	/	2-5-1-2-2 (2.4)	+	7	a
1537	Déchets végétaux	Dusts (vegetables industry)	S. Panama Ad1733	Vegetables	Seeding 48 h at 3°C ± 2°C	/	5-1-1-4-2 (2.6)	+	7	a
1538	Déchets poisson cru	Dusts (fish industry)	S. Anatum Ad1093	Fish	Seeding 48 h at 3°C ± 2°C	/	2-3-3-0-3 (2.2)	-	7	a
1543	Déchets hachoir saucisson	Dusts (sausages)	S. Typhimurium Ad1876	Sausages	Seeding 48 h at 3°C ± 2°C	/	3-2-2-2-1 (2.0)	+	7	a
695	Eau de rinçage planche à découper (fab saucisses)	Rinsed water (pork industry)	S. Typhimurium Ad1249	Pork	Seeding 48 h at 3°C ± 2°C	/	0-1-1-1-0 (0.6)	-	7	b
696	Eau de rinçage hachoir (fab saucisses)	Rinsed water (pork industry)	S. Derby SD10	Pork industry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-1 (1.4)	+	7	b
1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	S. Derby SD10	Environmental sample (pork industry)	Seeding 48 h at 3°C ± 2°C	/	2-3-2-0-0 (1.4)	+	7	b
1119	Eau de process chipolatas/merguez	Process water (sausages)	S. Typhimurium Ad1249	Environmental sample (pork industry)	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-2 (1.2)	+	7	b
1120	Eau de process préparation poisson	Process water (sausages/merguez)	S. Urbana Ad2334	See products	Seeding 48 h at 3°C ± 2°C	/	4-1-1-2-0 (1.6)	+	7	b
1121	Eau de process préparation poisson	Process water (fish)	S. Braenderup Ad351	See products	Seeding 48 h at 3°C ± 2°C	/	0-3-1-1-2 (1.4)	-	7	b
1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Cerro Ad2151	Environmental sample (milk industry)	Seeding 48 h at 3°C ± 2°C	/	1-4-1-2-2 (2.0)	+	7	b
1123	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Typhimurium 633	Pastry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-1-0 (0.8)	-	7	b
1124	Eau de process ferments	Process water (ferments)	S. Infantis Ad1646	Environmental sample	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-3 (1.8)	+	7	b
1125	Eau de process ferments	Process water (ferments)	S. Ovakam Ad1647	Environmental sample	Seeding 48 h at 3°C ± 2°C	/	0-2-3-2-3 (2.0)	+	7	b

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1539	Eau de rinçage pousoir (production poisson)	Rinsed water (fish industry)	S. Anatum Ad1093	Fish	Seeding 48 h at 3°C ± 2°C	/	2-3-3-0-3 (2.2)	+	7	b
1540	Eau de rinçage cutter (production poisson)	Rinsed water (fish industry)	S. Indiana Ad1409	Fish	Seeding 48 h at 3°C ± 2°C	/	1-1-0-1-0 (0.6)	-	7	b
1541	Eau de process madeleine	Process water (pastry)	S. Typhimurium Ad1682	Pastry	Seeding 48 h at 3°C ± 2°C	/	5-5-4-3-2 (3.8)	-	7	b
1542	Eau de process madeleine	Process water (pastry)	S. Typhimurium 633	Pastry	Seeding 48 h at 3°C ± 2°C	/	1-2-0-2-1 (1.2)	+	7	b
1547	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	S. Typhimurium Ad1876	Sausages	Seeding 48 h at 3°C ± 2°C	/	3-2-2-2-1 (2.0)	+	7	b
1548	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	S. Infantis 2556	Sausages	Seeding 48 h at 3°C ± 2°C	/	2-2-4-0-2 (2.0)	+	7	b
690	Chiffonnette pousoir biscuit	Wipe (pastry)	S. Montevideo Ad1686	Pastry	Seeding 48 h at 3°C ± 2°C	/	3-0-0-2-2 (1.4)	-	7	c
691	Chiffonnette plan de travail biscuit	Wipe (pastry)	S. Infantis Ad1685	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-0 (1.2)	+	7	c
692	Chiffonnette pousoir propre	Wipe (pastry)	S. Derby Ad1683	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-0-2-3-3 (2.0)	+	7	c
693	Chiffonnette mélangeur biscuit	Wipe (pastry)	S. Montevideo Ad1686	Pastry	Seeding 48 h at 3°C ± 2°C	/	3-0-0-2-2 (1.4)	+	7	c
694	Chiffonnette mélangeur Dito/Biscuit propre	Wipe (pastry)	S. Infantis Ad1685	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-0 (1.2)	-	7	c
1137	Chiffonnette balance prélèvements produit à base de poisson	Wipe (fish industry)	S. Braenderup Ad351	See products	Seeding 48 h at 3°C ± 2°C	/	0-3-1-1-2 (1.4)	+	7	c
1544	Chiffonnette atelier saucisson	Dusts (sausages)	S. Infantis 2556	Sausages	Seeding 48 h at 3°C ± 2°C	/	2-2-4-0-2 (2.0)	-	7	c
1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	S. Agona Ad1725	Cereals	Seeding 48 h at 3°C ± 2°C	/	5-5-0-4-5 (3.8)	+	7	c
1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	S. Panama Ad1733	Vegetables	Seeding 48 h at 3°C ± 2°C	/	5-1-1-4-2 (2.6)	+	7	c
99	Céréales infantiles (saveur vanille)	Infant cereals (vanilla flavor)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.4	+	8	a
100	Céréales infantiles (saveur briochée)	Infant cereals (brioche flavor)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.4	+	8	a
296	Lait en poudre demi-écrémé	Half skimmed milk powder	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	a
297	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	a
298	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	a
305	Céréales infantiles (saveur miel)	Infant cereals (honey flavor)	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	a
306	Céréales infantiles (saveur cacao)	Infant cereals (cocoa flavor)	S. Odozi Ad2860	Cocoa	Seeding lyophilized strain 15 days/ambient temperature	/	0	+	8	a
340	Poudre de lait infantile 1er âge	Infant formula without probiotics	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
341	Poudre de lait infantile 1er âge	Infant formula without probiotics	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
342	Poudre de lait infantile 1er âge	Infant formula without probiotics	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
958	Lait en poudre écrémé	Skimmed milk powder	S. Ohio Ad2213	Raw cream	Spiking HT 8 min 56°C	0.4	0-0-2-0-0 (0.4)	+	8	a
959	Lait en poudre écrémé	Skimmed milk powder	S. Duisburg Ad1812	Ewe raw milk	Spiking HT 8 min 56°C	0.4	2-1-1-1-1 (1.2)	+	8	a
96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 x 10 ³ CFU/g	S. Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	-	8	b
97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 x 10 ⁶ CFU/g	S. Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	+	8	b
98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 x 10 ⁶ CFU/g	S. Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	+	8	b
307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavour) 6.2 x 10 ⁶ CFU/g	S. Odozi Ad2860	Cocoa	Seeding lyophilized strain 15 days/ambient temperature	/	0	+	8	b

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308	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavour) 5.3 x 10 ⁶ CFU/g	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	-	8	b
309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavour) 1.8 x 10 ⁶ CFU/g	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	b
960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 x 10 ⁶ CFU/g	S. Ohio Ad2213	Raw cream	Spiking HT 8 min 56°C	0.4	0-0-2-0-0 (0.4)	+	8	b
961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 x 10 ⁵ CFU/g	S. Duisburg Ad1812	Ewe raw milk	Spiking HT 8 min 56°C	0.4	2-1-1-1-1 (1.2)	+	8	b
962	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 x 10 ⁶ CFU/g	S. Mbandaka Ad1722	Raw milk	Spiking HT 8 min 56°C	1.1	0-1-0-0-0 (0.2)	-	8	b
963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals) 3.3 x 10 ⁵ CFU/g	S. Virchow Ad1721	Infant cereals	Spiking HT 8 min 56°C	0.5	1-1-1-4-1 (1.6)	+	8	b
964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavour) 7.0 x 10 ⁵ CFU/g	S. Oranienburg Ad1724	Infant cereals	Spiking HT 8 min 56°C	0.6	0-1-3-2-1 (1.4)	+	8	b
965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavour) 4.9 x 10 ⁴ CFU/g	S. Oranienburg Ad1724	Infant cereals	Spiking HT 8 min 56°C	0.6	0-1-3-2-1 (1.4)	+	8	b
1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10 ² CFU/g	S. Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 x 10 ⁵ CFU/g	S. Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10 ³ CFU/g	S. Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10 ⁶ CFU/g	S. Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
299	Poudre de Lactoserum	Whey powder	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	c
300	Poudre de Lactoserum	Whey powder	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
301	Caséinates	Caseinates	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
302	Amidon modifié de manioc	Starch	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	c
303	Maltodextrine	Maltodextrin	S. Bovismorbificans 9	Caseinates dusts	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	8	c
304	Amidon de manioc	Starch	S. Bovismorbificans 9	Caseinates dusts	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	-	8	c
566	Farine de seigle	Rye flour	S. Agona Ad1725	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	-	8	c
567	Farine d'orge	Barley flour	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
568	Farine de maïs	Corn flour	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.5	-	8	c
569	Farine de blé	Wheat flour	S. Havana Ad2728	Sunflower	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	c
570	Farine de blé type T55	Wheat flour	S. Agona Ad1725	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	c
571	Farine de blé type T65	Wheat flour	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
1243	Farine de maïs	Corn flour	S. Agona Ad1725	Cereals	Spiking HT 8 min 56°C	0.5	2-2-2-1-1 (1.6)	+	8	c
1244	Farine d'orge	Barley flour	S. Agona Ad1725	Cereals	Spiking HT 8 min 56°C	0.5	2-2-2-1-1 (1.6)	+	8	c

Sample Number	Product	Strain	Origin	Injury Protocol	Injury measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.1	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	-
364.2	Cocoa Powder	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	-
364.3	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	+
364.4	Cocoa Powder	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.5	Cocoa Powder	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.6	Cocoa Powder	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.7	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.8	White Chocolate Chip Muffin Mix	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	+
364.9	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.10	Chocolate Pudding Mix	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.11	Baking Cocoa	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.12	Dutch Hot Cocoa Mix-Milk Chocolate	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.13	Milk Chocolate Hot Cocoa Mix	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.14	Milk Chocolate Hot Cocoa Mix	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	+
364.15	Chocolate Drink Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	+
364.16	Cocoa Powder	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.17	Chocolate Drink Powder	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.18	Cocoa Powder	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.19	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.20	Organic Unsweetened Dutched Cocoa Powder						Natural Contamination	+
364.21	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.22	Hot Chocolate Mix	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	-
364.23	Baking Cocoa Powder	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	+
364.24	Cocoa Powder	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	+
364.25	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.26	Organic Cocoa Powder	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	-
364.69	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.27	70% Cocoa Dark Chocolate	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.28	78% Cocoa Dark Chocolate	<i>Salmonella</i> Montevideo QL 052016.24	Low moisture food (Milk Chocolate Bar)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	67.5% (0.4869)	3-4-1-3-4	3.0	+
364.29	85% Cocoa Dark Chocolate	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	-
364.30	90% Cocoa Dark Chocolate	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.31	95% Cocoa Dark Chocolate	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.32	Chocolate Syrup	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.33	Milk Chocolate Baking Chips	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	+
364.34	White Chocolate Chips	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	-
364.35	Milk Chocolate	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	+
364.36	Dark Chocolate	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.37	Milk Chocolate	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.38	Milk Chocolate	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.39	Dark Chocolate	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.40	Dark Chocolate Almond	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.41	Dark Chocolate & Mint Swirl	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.42	Dark Chocolate & Sea Salt Caramel	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.43	Milk Chocolate & Caramel	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.44	Dark Chocolate	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	+
364.45	80% Cocoa	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.46	Chocolate Pudding	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.67	Dark Chcoloate	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	+
364.68	Dark Chocolate	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+

Sample Number	Product	Strain	Origin	Injury Protocol	Injury measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.70	Dark Chocolate	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.71	Dark Chocolate	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	-
364.72	Dark Chocolate	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.73	Dark Chocolate	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.74	Dark Chocolate	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	-
364.47	Raw Organic Cacao Paste/Liquor	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.48	Cacao Butter	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	+
364.49	Cacao Paste	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.50	Raw Cocoa Butter 100%						Natural Contamination	+
364.51	Chocolate Liquor Chunks	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.52	Cocoa Butter Refined	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.53	Organic Cacao Paste	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.54	Organic Cocoa Butter Wafers	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature		3-3-4-2-2	2.8	+
364.55	Organic Raw Cacao Beans	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-1-2-4-2	2.6	-
364.56	Unrefined Cocoa Butter	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	+
364.57	Cocoa Beans	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	+
364.58	Cocoa Butter Refined	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	-
364.59	Cocoa Beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	+
364.60	Organic Cocoa Butter Wafers	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	+
364.61	Organic Cocoa Beans						Natural contamination	+
364.62	Cocoa beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	-
364.63	Raw Cacao Beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	+
364.64	Cocoa Butter	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	+
364.65	Organic Raw Cacao Beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	-
364.66	Cocoa Butter	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.75	Cocoa Butter	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	-
364.76	Cocoa Butter	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.77	Cocoa Butter	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2	-
364.78	Cocoa Butter	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.79	Cocoa Butter	<i>Salmonella</i> Montevideo QL 052016.24	Low moisture food (Milk Chocolate Bar)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	67.5% (0.4869)	3-4-1-3-4	3.0	-
364.80	Cocoa Butter	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.81	Cocoa Butter	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	-

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Dry Pet Food (375 g)	Savory Beef and Chicken Mini Bites Kibble	41	1,2,2,0,1 (1.2)		<i>Salmonella</i> Saintpaul QL 2281
	Small Dog IncrediBITES Beef	43	4,3,2,1,1 (2.2)		<i>Salmonella</i> Worthington QL 7400
	Puppy Chicken and Vegetable Kibble	47	1,2,2,1,1 (1.6)		<i>Salmonella</i> Heidelberg QL 4344
	Complete Chicken and Rice Puppy Kibble	107	2,2,3,4,1 (2.4)		<i>Salmonella</i> Saintpaul QL 2281
	Filet Mignon and Vegetable Adult Kibble	108	2,2,1,3,1 (1.8)		<i>Salmonella</i> Jamaica QL 5478
	Chicken and Brown Rice Puppy Kibble	109	1,2,1,0,1 (1.0)		<i>Salmonella</i> Heidelberg QL 4344
	Life Protection Support Puppy Kibble	218	2,3,1,1,2 (1.8)		<i>Salmonella</i> Jamaica QL 5478
	Premium Nutrition Kibble For Cats	220	2,0,4,2,1 (1.8)		<i>Salmonella</i> Worthington QL 7400
	Complete Cat Kibble	222	1,2,4,2,4 (2.6)		<i>Salmonella</i> Sylvania QL 7400.b
	One Plus Support Kitten Kibble	224	0,1,2,0,1 (0.8)		<i>Salmonella</i> Westhampton QL 227163
	Little Bites Small Dog Kibble	226	1,2,3,3,1 (2.0)		<i>Salmonella</i> Worthington QL 7400
	Small Breed Adult Dog Kibble	227	1,3,4,4,2 (2.8)		<i>Salmonella</i> Montevideo QL 4349
	Urinary Tract Protective Dog Kibble	228	4,3,1,4,1 (2.6)		<i>Salmonella</i> Montevideo QL 4349
	Active Adult Formula Adult Dog Kibble	231	4,4,2,1,2 (2.6)		<i>Salmonella</i> Sylvania QL 7400.b
	Grain Free Dog Kibble	233	1,1,0,2,0 (0.8)		<i>Salmonella</i> Sylvania QL 7400.b
Small Dog Milk Bone Dry Dog Treats	235	3,1,2,2,0 (1.6)		<i>Salmonella</i> Worthington QL 7400	
Wet Pet Food (375g)	Lamb and Brown Rice cuts in Gravy	48	2,2,1,0,1 (1.2)	0.58	<i>Salmonella</i> Senftenberg QL 3024
	Beef Cuts in Gravy	50	2,2,3,1,2 (2.0)	0.62	<i>Salmonella</i> Westhampton QL 7400
	Chopped and Ground Chicken Canned Food	110	2,5,3,1,1 (2.0)	0.64	<i>Salmonella</i> Typhimurium QL 11007-2
	Chopped and Ground Beef Canned Food	111	3,4,1,1,1 (2.0)	0.62	<i>Salmonella</i> Westhampton QL 227163
	Duck and Chicken Grilled Bits	238	3,1,5,0,0 (1.8)	0.72	<i>Salmonella</i> Livingstone QL 091313.1
	Puppy Support Wet Dog Food	240	5,4,1,3,2 (3.0)	0.64	<i>Salmonella</i> Typhimurium QL 11007-2
	Joint Support Wet Dog Food	242	Natural contamination		
	Organic Chicken Chunk Dinners	244	3,6,0,5,1 (3.0)	0.52	<i>Salmonella</i> Arizonae QL 11007-4
	Baked Chicken Dinner Chunks Wet Dog Food	245	2,1,3,4,0 (2.0)	0.62	<i>Salmonella</i> Westhampton QL 7400
	Turkey and Chicken Pâté for Dogs	247	3,1,2,1,1 (1.6)	0.76	<i>Salmonella</i> Newington QL 0248
	Chicken Entrée Chunks for Dogs	249	2,5,1,0,2 (2.0)	0.72	<i>Salmonella</i> Livingstone QL 091313.1
	Shredded White Fish Tuna	253	2,1,0,3,2 (1.6)	0.76	<i>Salmonella</i> Newington QL 0248
	Chicken Stew Balanced Diet Wet Dog Food	255	3,2,1,1,1 (1.6)	0.72	<i>Salmonella</i> Livingstone QL 091313.1
Tender Chicken Moist Bites for Cats	258	1,2,4,1,2 (2.0)	0.66	<i>Salmonella</i> Tennessee QL 11031.3	
Sliced Chicken Roast for Pets	261	1,2,4,5,1 (2.6)	0.66	<i>Salmonella</i> Tennessee QL 11031.3	

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Dry Pet Food (25 g)	Savory Beef and Chicken Mini Bites Kibble	51	1,2,2,0,1 (1.2)		<i>Salmonella</i> Saintpaul QL 2281
	Puppy Chicken and Vegetable Kibble	57	1,2,2,1,1 (1.6)		<i>Salmonella</i> Heidelberg QL 4344
	Complete Chicken and Rice Puppy Kibble	112	2,2,3,4,1 (2.4)		<i>Salmonella</i> Saintpaul QL 2281
	Filet Mignon and Vegetable Adult Kibble	113	2,2,1,3,1 (1.8)		<i>Salmonella</i> Jamaica QL 5478
	Chicken and Brown Rice Puppy Kibble	114	1,2,1,0,1 (1.0)		<i>Salmonella</i> Heidelberg QL 4344
	Life Protection Support Senior Dog Kibble	309	2,3,1,1,2 (1.8)		<i>Salmonella</i> Jamaica QL 5478
	Premium Nutrition Kibble For Cats	310	3,4,5,1,0 (2.6)		<i>Salmonella</i> Worthington QL 7400
	One Plus Support Kitten Kibble	314	5,1,4,2,2 (2.8)		<i>Salmonella</i> Westhampton QL 227163
	Chicken Flavoured First Year Kitten Kibble	315	3,1,2,0,4 (2.0)		<i>Salmonella</i> Sylvania QL 7400.b
	Small Breed Adult Dog Kibble	317	6,2,1,3,5 (3.4)		<i>Salmonella</i> Montevideo QL 4349
	Urinary Tract Protective Dog Kibble	318	1,3,2,4,2 (2.4)		<i>Salmonella</i> Montevideo QL 4349
	Longevity Support Cat Kibble	319	5,2,2,4,3 (3.2)		<i>Salmonella</i> Sylvania QL 7400.b
	Beef Dog Kibble	322	1,6,0,5,2 (2.8)		<i>Salmonella</i> Senftenberg QL 3024
	Chicken Flavoured Cat Treats	324	1,1,3,2,1 (1.6)		<i>Salmonella</i> Senftenberg QL 3024
	Variety Pack Snap Dog Treats	326	3,2,4,2,2 (2.2)		<i>Salmonella</i> Senftenberg QL 3024
Wet Pet Food (25 g)	Lamb and Brown Rice cuts in Gravy	58	2,2,1,0,1 (1.2)	0.58	<i>Salmonella</i> Senftenberg QL 3024
	Beef Cuts in Gravy	60	2,2,3,1,2 (2.0)	0.62	<i>Salmonella</i> Westhampton QL 7400
	Chopped and Ground Chicken Canned Food	115	2,5,3,1,1 (2.0)	0.64	<i>Salmonella</i> Typhimurium QL 11007-2
	Chopped and Ground Beef Canned Food	116	3,4,1,1,1 (2.0)	0.62	<i>Salmonella</i> Westhampton QL 227163
	Chicken and Salmon Grilled Bits	327	1,6,2,1,1 (2.2)	0.72	<i>Salmonella</i> Livingstone QL 091313.1
	Duck and Chicken Grilled Bits	328	6,4,2,1,4 (3.4)	0.64	<i>Salmonella</i> Arizonae QL 11007-4
	Puppy Support Wet Dog Food	330	3,3,1,0,1 (1.6)	0.52	<i>Salmonella</i> Typhimurium QL 11007-2
	Joint Support Wet Dog Food	332	Natural contamination		
	Baked Chicken Dinner Chunks Wet Dog Food	335	1,4,3,2,0 (2.0)	0.62	<i>Salmonella</i> Westhampton QL 7400
	Turkey and Chicken Pâté for Dogs	337	2,2,3,0,1 (1.6)	0.76	<i>Salmonella</i> Newington QL 0248
	Ocean Fish and Tuna Cat Pâté	340	4,5,3,2,2 (3.2)	0.72	<i>Salmonella</i> Arizonae QL 11007-4
	Shredded White Fish Tuna	343	4,2,2,1,2 (2.2)	0.76	<i>Salmonella</i> Newington QL 0248
	Fresh Home Cooked Chicken Chunk Pâté For Dogs	347	2,4,2,2,1 (2.2)	0.72	<i>Salmonella</i> Livingstone QL 091313.1
	Tender Chicken Moist Bites for Cats	348	5,6,1,3,3 (3.6)	0.66	<i>Salmonella</i> Tennessee QL 11031.3
	Sliced Chicken Roast for Pets	351	2,2,4,3,2 (2.6)	0.66	<i>Salmonella</i> Tennessee QL 11031.3

* High fat (≥ 20%) content 6887 sample prep followed

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Raw (375 g)	Fresh Ground Pork (40% Fat)*	1	2,1,1,2,1 (1.4)		Salmonella Anatum ATCC 9270
	Country Pork Ground Sausage (25% Fat)*	2	2,3,1,1,0 (1.4)		Salmonella Anatum ATCC 9270
	Chorizo Pork Sausage (25% Fat)*	3	4,3,3,1,0 (2.8)		Salmonella Enteritidis CCUG 21288
	Fresh Diced Pork Tips (65% Fat)*	4	Natural contamination		
	Raw Ground Beef (73% Lean)*	6	2,4,2,0,1 (1.8)		Salmonella Enteritidis USDA ARS12
	Raw Shaved Pork*	81	2,2,3,2,1 (2.0)		Salmonella Enteritidis USDA ARS12
	Fresh Ground Pork (40% Fat)*	82	3,4,3,1,2 (2.6)		Salmonella Anatum ATCC 9270
	Fresh Diced Pork Tips (65% Fat)*	83	2,2,4,1,1 (2.0)		Salmonella Anatum ATCC 9270
	Raw Shaved Beef	86	1,5,1,2,2 (2.2)		Salmonella Enteritidis USDA ARS12
	Raw Ground Beef (73% Lean)*	88	2,6,2,1,1 (2.4)		Salmonella Enteritidis USDA ARS12
	Flat Iron Flank Steak	461	1,2,5,1,1 (2.0)		Salmonella Typhimurium ATCC 14028
	Lamb Loin Chops	463	1,3,3,1,3 (2.2)		Salmonella Typhimurium ATCC 14028
	Flanken Beef Short Ribs*	464	Natural contamination		
	Beef Bottom Sirloin Steak	467	2,3,5,1,1 (2.4)		Salmonella Enteritidis CCUG 21288
Seasoned and Marinated (375 g)	Roasted Garlic & Herb Pork Tenderloin (Marinated)	5	Natural contamination		
	Sweet Chili Lime Chicken Breast (Marinated)	8	1,2,1,1,0 (1.0)		Salmonella Pullorum ATCC 13036
	Al Pastor Boneless Pork Dices (Marinated)*	10	1,4,1,0,2 (1.6)		Salmonella Anatum ATCC 9270
	California Garlic Seasoned Marinated Pork Chops	84	2,1,0,2,3 (1.6)		Salmonella Pullorum ATCC 13036
	Chili and Red Pepper Applewood Smoked Marinated Beef Filet Skewers	85	3,3,4,1,2 (2.6)		Salmonella Preston QL 024.16
	Chimichurri Street Taco Marinated Flank Steak	87	1,2,2,2,3 (2.0)		Salmonella Preston QL 024.16
	Seasoned Boneless Beef Brisket	471	1,2,3,1,1 (1.6)		Salmonella Enteritidis CCUG 21288
	Herb and Olive Oil Pork Tenderloin Medallions	472	2,5,1,1,1 (2.0)		Salmonella Preston QL 024.16
	Seasoned Beef Meatloaf*	476	3,1,4,1,2 (2.2)		Salmonella Houtenae ATCC 15783
	Tuscan Herb Pork Loin	478	5,1,1,0,3 (2.0)		Salmonella Preston QL 024.16
	BBQ Seasoned Pork Tenderloin	479	1,4,2,0,4 (2.2)		Salmonella Houtenae ATCC 15783
	Pepper Seasoned Beef Loin Steak	481	5,1,3,1,1 (2.2)		Salmonella Salamae QL 02415
	Chophouse Dry Blend Seasoned Pork Chops	483	4,4,5,0,1 (2.8)		Salmonella Salamae QL 02415
Frozen (375 g)	Frozen Ground Veal	488	1,1,3,3,5 (2.6)		Salmonella Typhimurium ATCC BAA-215
	Ground Beef Crumbles*	489	1,2,6,0,1 (2.0)		Salmonella Newport ATCC 6962
	91% Lean Beef Patties	492	4,5,1,0,1 (2.2)		Salmonella Newport ATCC 6962
	85% Lean Beef Patties	493	1,5,0,2,2 (2.0)		Salmonella Ohio UPENN STS 81
	Premium Pork Sausage Patties*	495	1,6,0,0,3 (2.0)		Salmonella Preston QL 024.16
	Hot Pork Sausage Patties*	496	2,1,3,3,1 (2.0)		Salmonella Ohio UPENN STS 81
	Prime Rib Beef Patties	497	2,1,1,4,2 (2.0)		Salmonella Oranienburg QL 024.3
	Pork Sausage Links*	499	4,0,1,1,2 (1.6)		Salmonella Oranienburg QL 024.3
	80% Lean Beef Patties*	501	5,6,0,0,1 (2.4)		Salmonella Typhimurium ATCC BAA-215
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	504	2,4,2,2,2 (2.0)		Salmonella Orthmarschen QL 024.13
	80% Lean Organic Beef Burgers*	506	6,2,0,1,3 (2.4)		Salmonella Orthmarschen QL 024.13

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Raw (25 g)	73% Lean Ground Beef*	563	2,1,1,0,1 (1.0)		<i>Salmonella</i> Pullorum ATCC 13036
	Shaved Pork*	565	1,2,1,1,1 (1.2)		<i>Salmonella</i> Pullorum ATCC 13036
	Fresh Ground Pork*	568	4,1,0,1,2 (1.6)		<i>Salmonella</i> Pullorum ATCC 13036
	Country Pork Sausage*	570	1,1,3,1,2 (1.6)		<i>Salmonella</i> Typhimurium ATCC BAA-215
	Hot Italian Sausage*	572	1,1,2,1,4 (2.0)		<i>Salmonella</i> Typhimurium ATCC BAA-215
	Raw Ground Pork*	573	1,1,3,1,1 (1.4)		<i>Salmonella</i> Typhimurium ATCC BAA-215
	Flat Iron Flank Steak	575	1,2,5,1,1 (2.0)		<i>Salmonella</i> Typhimurium ATCC 14028
	Lamb Loin Chops	577	1,3,3,1,3 (2.2)		<i>Salmonella</i> Typhimurium ATCC 14028
	Flanken Beef Short Ribs*	578	Natural contamination		
	Beef Bottom Sirloin Steak	581	2,3,5,1,1 (2.4)		<i>Salmonella</i> Enteritidis CCUG 21288
Seasoned and Marinated (25 g)	Teriyaki Pork Tenderloin	585	1,2,4,1,0 (1.6)		<i>Salmonella</i> Houtenae ATCC 15783
	Carne Asada Loin Flank Steak	586	6,0,0,1,2 (1.8)		<i>Salmonella</i> Pomona ATCC 10729
	Roasted Garlic and Herb Pork Tenderloin	588	1,1,4,1,1 (1.6)		<i>Salmonella</i> Pomona ATCC 10729
	Peppercorn Pork Tenderloin	590	1,2,2,3,0 (1.6)		<i>Salmonella</i> Pomona ATCC 10729
	Seasoned Boneless Beef Brisket	591	1,2,3,1,1 (1.6)		<i>Salmonella</i> Enteritidis CCUG 21288
	Brown Sugar Pork Belly*	593	0,1,1,4,1 (1.4)		<i>Salmonella</i> Pomona ATCC 10729
	Seasoned Beef Meatloaf*	596	3,1,4,1,2 (2.2)		<i>Salmonella</i> Houtenae ATCC 15783
	BBQ Seasoned Pork Tenderloin	599	1,4,2,0,4 (2.2)		<i>Salmonella</i> Houtenae ATCC 15783
	Pepper Seasoned Beef Loin Steak	601	5,1,3,1,1 (2.2)		<i>Salmonella</i> Salamae QL 02415
	Chophouse Dry Blend Seasoned Pork Chops	603	4,4,5,0,1 (2.8)		<i>Salmonella</i> Salamae QL 02415
Frozen (25 g)	Ground Beef Crumbles*	609	1,2,6,0,1 (2.0)		<i>Salmonella</i> Newport ATCC 6962
	91% Lean Beef Patties	612	4,5,1,0,1 (2.2)		<i>Salmonella</i> Newport ATCC 6962
	85% Lean Beef Patties	613	1,5,0,2,2 (2.0)		<i>Salmonella</i> Ohio UPENN STS 81
	Hot Pork Sausage Patties*	616	2,1,3,3,1 (2.0)		<i>Salmonella</i> Ohio UPENN STS 81
	Prime Rib Beef Patties	617	2,1,1,4,2 (2.0)		<i>Salmonella</i> Oranienburg QL 024.3
	Pork Sausage Links*	619	4,0,1,1,2 (1.6)		<i>Salmonella</i> Oranienburg QL 024.3
	Country Style Pork Scrapple*	622	1,1,2,1,3 (1.6)		<i>Salmonella</i> Pomona ATCC 10729
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	624	2,4,2,2,2 (2.0)		<i>Salmonella</i> Orthmarschen QL 024.13
	80% Lean Organic Beef Burgers*	626	6,2,0,1,3 (2.4)		<i>Salmonella</i> Orthmarschen QL 024.13
	Grass Fed Beef Burgers	627	1,2,4,0,1 (1.6)		<i>Salmonella</i> Enteritidis CCUG 26522

* High fat (≥ 20%) content 6887 sample prep followed

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Powdered Infant Formula (no Probiotics)	Soy Based Infant Formula with Iron (no Probiotics)	65	2,3,2,2,1 (2.0)		Salmonella Kahla ATCC 9263
	Gentle Soy Formula (no Probiotics)	68	4,1,1,2,3 (2.2)		Salmonella Mbandaka FDA 37N
	Plant Based Dairy Free Formula (no Probiotics)	69	1,1,2,0,2 (1.2)		Salmonella Enteritidis CCUG 26522
	Milk Based Infant Formula with Iron (no Probiotics)	117	2,1,2,3,1 (1.8)		Salmonella Enteritidis CCUG 26522
	Infant Formula with A2 β - Casein Protein (no Probiotics)	118	2,3,1,1,2 (1.8)		Salmonella Enteritidis CCUG 26522
	Soy infant formula with Iron	126	4,3,5,1,1 (2.8)		Salmonella Mbandaka FDA 37N
	Milk Based infant Formula	128	6,2,1,0,4 (2.6)		Salmonella Mbandaka FDA 37N
	Whole Milk Infant Formula	130	1,1,5,1,4 (2.4)		Salmonella Kahla ATCC 9263
	Goat Milk Based Infant Formula	131	6,2,1,1,6 (3.2)		Salmonella Poona NCTC 4840
	Infant Formula for Food Sensitivities	133	2,2,3,2,4 (2.6)		Salmonella Mbandaka FDA 37N
	Non-GMO Organic Soy Based Infant Formula	135	6,3,1,1,1 (2.4)		Salmonella Mbandaka FDA 37N
	Organic Sensitive DHA and ARA Infant Formula	137	1,5,1,3,2 (2.4)		Salmonella Poona NCTC 4840
Powdered Infant Formula (with Probiotics)	Grass Fed Milk Based Formula w/ Probiotics	61	2,1,1,2,2 (1.6)		Salmonella Senftenberg QL 11031.2
	Organic Dairy Infant Formula w/Probiotics	66	3,3,1,0,0 (1.4)		Salmonella Enteritidis CCUG 26522
	Complete Infant Formula w/ Probiotics	70	2,2,5,0,1 (2.0)		Salmonella Kahla ATCC 9263
	Total Milk Based Infant Formula w/Probiotics	119	5,6,0,0,1 (2.4)		Salmonella Poona NCTC 4840
	Gentle Digestive Infant Formula w/Probiotics	120	2,3,4,1,1 (2.2)		Salmonella Kahla ATCC 9263
	SoothePro for Gentle Tummies w/Probiotics	139	2,1,1,3,1 (1.6)		Salmonella Senftenberg QL 11031.2
	Hypoallergenic Infant Formula w/Iron and Probiotics	142	1,5,1,1,1 (1.8)		Salmonella Senftenberg QL 11031.2
	Nan SupremePro w/ Probiotics	143	1,3,1,2,2 (1.8)		Salmonella Senftenberg QL 11031.2
	Pure Bliss Non - GMO milk-based formula	144	1,4,1,3,1 (2.0)		Salmonella Kahla ATCC 9263
	Neonate Amino Acid Based Infant Formula	145	1,2,2,2,3 (2.0)		Salmonella Senftenberg QL 11031.2
	Gold Plus Milk Based Infant Formula	147	2,1,2,0,2 (1.4)		Salmonella Enteritidis CCUG 27021
Nutramigen Hypoallergenic w/ Probiotics	149	1,1,1,4,1 (1.6)		Salmonella Enteritidis CCUG 27021	
Related Products/Ingredients	Organic Crispy Beet and Berry Fruit Chews	151	2,3,1,4,1 (2.2)		Salmonella Enteritidis CCUG 27021
	Banana and Strawberry Puff Cereal	152	4,2,3,3,1 (2.6)		Salmonella Galiema QL 024.2
	Oatmeal, Carrot, Lentils, and Apple Baby Cereal	155	2,2,0,3,1 (1.6)		Salmonella Enteritidis CCUG 27021
	Infant Oatmeal	157	2,1,0,1,3 (1.4)		Salmonella Enteritidis CCUG 27021
	Arrow Root Biscuits	159	1,1,1,4,2 (1.8)		Salmonella Galiema QL 024.2
	Rice Based Baby Cereal	161	1,2,3,1,1 (1.6)		Salmonella Galiema QL 024.2
	Infant Oatmeal with Dried Strawberries and Bananas	163	4,1,4,2,1 (2.4)		Salmonella Poona NCTC 4840
	Organic Infant Chickpea and Apple Oatmeal	165	1,2,2,0,2 (1.4)		Salmonella Galiema QL 024.2
	Oat, Rice, and Prune Infant Cereal	167	0,1,1,0,3 (1.0)		Salmonella Galiema QL 024.2
	Wheat and Banana Fruit Cereal	168	2,1,1,1,1 (1.2)		Salmonella Jerusalem QL 024.12
Banana, Almond, and Buckwheat Cereal	169	2,0,3,3,2 (2.0)		Salmonella Poona NCTC 4840	

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Sprouted Seeds and Leafy Greens	Celery Sprouts and Hearts	22	3,2,1,1,1 (1.6)		<i>Salmonella</i> Jerusalem QL 024.12
	Pea Tips and Sprouts	24	1,1,1,0,1 (0.8)		<i>Salmonella</i> Muenchen ATCC BAA-1594
	Sprouting Cauliflower	25	2,3,2,2,1 (2.0)		<i>Salmonella</i> Abaetetuba ATCC 35640
	Baby Spinach	26	2,1,1,0,1 (1.0)		<i>Salmonella</i> Jerusalem QL 024.12
	Spring Mix Greens	29	1,2,1,0,2 (1.2)		<i>Salmonella</i> Jerusalem QL 024.12
	Collard Greens	30	2,2,0,1,1 (1.2)		<i>Salmonella</i> Muenchen ATCC BAA-1594
	Alfalfa Sprouts	97	1,2,2,3,1 (1.8)		<i>Salmonella</i> Abaetetuba ATCC 35640
	Clover Sprouts	98	2,2,0,1,2 (1.4)		<i>Salmonella</i> Arizonae QL 011414.2
	Romaine Hearts	99	2,1,0,1,2 (1.2)		<i>Salmonella</i> Jerusalem QL 024.12
	Turnip Greens	100	2,0,0,3,1 (1.2)		<i>Salmonella</i> Muenchen ATCC BAA-1594
	Tender Whole Spinach	101	2,2,1,1,1 (1.4)		<i>Salmonella</i> Muenchen ATCC BAA-1594
	Field Greens	352	2,1,3,1,0 (1.4)		<i>Salmonella</i> Muenchen ATCC BAA-1594
	Mixed Greens	358	Natural contamination		
	Romaine Head	359	Natural contamination		
Vegetables	French Style Green Beans	361	1,8,0,0,1 (2.0)		<i>Salmonella</i> Abaetetuba ATCC 35640
	Cauliflower	364	Natural contamination		
	Baby Carrots	365	1,2,3,1,1 (1.6)		<i>Salmonella</i> Arizonae QL 011414.2
	Mini Seedless Cucumbers	367	3,4,0,4,0 (2.2)		<i>Salmonella</i> Menhaden QL 024.20
	Artichokes	369	1,1,0,2,4 (1.6)		<i>Salmonella</i> Menhaden QL 024.20
	Whole Kernel Corn	371	1,1,3,4,0 (1.8)		<i>Salmonella</i> Abaetetuba ATCC 35640
	Frozen Sweet Corn	373	1,2,2,2,2 (1.4)		<i>Salmonella</i> Arizonae QL 011414.2
	Frozen Mixed Vegetables	374	2,4,0,0,1 (1.4)		<i>Salmonella</i> Arizonae QL 011414.2
	Butternut Squash	376	1,2,3,0,0 (1.2)		<i>Salmonella</i> Abaetetuba ATCC 35640
	Frozen Broccoli	378	2,1,0,5,1 (1.8)		<i>Salmonella</i> Menhaden QL 024.20
	Frozen Lima Beans	379	1,1,6,0,1 (1.8)		<i>Salmonella</i> Menhaden QL 024.20
	Frozen Peas	381	1,1,3,1,1 (1.4)		<i>Salmonella</i> Arizonae QL 011414.2
Fruits and juices	Frozen Sliced Strawberries and Bananas	383	2,1,0,2,1 (1.2)		<i>Salmonella</i> Saintpaul ATCC 9712
	Frozen Strawberry and Mango Blend	384	2,5,1,1,4 (2.6)		<i>Salmonella</i> Enteritidis ATCC 4931
	Frozen All-Natural Passion Fruit	386	0,1,2,4,2 (1.8)		<i>Salmonella</i> Menhaden QL 024.20
	Peaches	387	4,5,1,1,0 (2.2)		<i>Salmonella</i> Enteritidis ATCC 4931
	Gala Apples	388	1,0,5,0,4 (2.0)		<i>Salmonella</i> Saintpaul ATCC 9712
	Frozen Mango Chunks	390	0,2,2,3,1 (1.2)		<i>Salmonella</i> Saintpaul ATCC 9712
	Pineapple Wedges	391	1,5,3,2,1 (2.4)		<i>Salmonella</i> Enteritidis ATCC 4931
	Green Seedless Grapes	394	2,4,0,2,2 (2.0)		<i>Salmonella</i> Saintpaul ATCC 9712
	Fresh Cut Seedless Watermelon	396	6,0,3,1,2 (2.4)		<i>Salmonella</i> Saintpaul ATCC 9712
	Blackberries	400	1,1,3,4,5 (2.8)		<i>Salmonella</i> Enteritidis ATCC 4931
	Fresh Bananas	404	Natural contamination		

Category	Item	Sample No.	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Pet Feed ¹	Junior cat kibble	1854699	4.4	1.09	S. salamae ZHL075
	Food for dwarf rabbits	1854700	4.4	1.09	S. salamae ZHL075
	Macaroni for dogs	1854701	4.4	1.09	S. Enteritidis CLM641
	Dog food - 25 kg	1854702	4.4	1.09	S. Cerro ZEK839
	Bites in dog sauce	1854703	4.4	1.09	S. Cerro ZEK839
	Slow Cooked in Cat Sauce	1854704	4.4	1.16	S. Cerro ZEK839
	Hamster food	1854705	4.2	1.16	S. Cerro ZEK839
	Food for dwarf rabbits	1854708	4.2	1.16	S. Ibadan CJF795
	Cat kibble without cereals	1854751	1.4	1.04	S. Ibadan CJF795
	Dog food with veal and carrots	1854752	1.4	1.04	S. Derby APX671
	Cat kibble	1854753	1.4	2.29	S. Enteritidis CLM641
	Terrine in sauce for cats - salmon / carrots	1854754	2.6	2.29	S. Enteritidis CLM641
	Cat terrine without cereals	1854755	3.2	2.46	S. Bredeney AVU247
	Kibble for little dog	1854756	3.2	2.46	S. Bredeney AVU247
	Kibble for big dog	1854757	2.8	2.79	S. Kottbus APN015
	Beef terrine for cat	1854758	2.8	2.79	S. Kottbus APN015
	Lamb terrine for cat	1854759	3.8	2.33	S. Typhimurium EFN653
	Poultry and carrot terrine for dog	1854760	3.8	2.33	S. Typhimurium EFN653
	Chicken and vegetables terrine for dog	1854761	3.6	1.47	S. Putten ZUJ567
	Terrine in sauce for cats - poultry / green bean	1854762	3.6	1.47	S. Putten ZUJ567
Food for guinea pigs	1854706	4.2	1.16	S. Oranienburg ZLQ024	
Bird food	1854707	4.2	1.16	S. Oranienburg ZLQ024	

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Category	Item	Sample No.	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Organism
Livestock Feed ¹	Poultry feed	1778879	3.2	3.2	S. Anatum BGZ322
	Oats	1854717	1.0	1.0	S. Anatum BGZ322
	Rapeseed meal	1854718	1.0	1.0	S. Michigan ZMF746
	Rabbit food	1854719	1.0	1.0	S. Michigan ZMF746
	Corn and rapeseed flour	1854720	1.0	1.0	S. Michigan ZMF746
	Horse food	1778878	3.2	3.2	S. Anatum BGZ322
	Pig food	1778881	3.2	3.2	S. Anatum BGZ322
	Fish food	1778882	3.2	3.2	S. Anatum BGZ322
	Corn flour	1854715	1.0	1.0	S. Michigan ZMF746
	Barley granules	1854716	1.0	1.0	S. Michigan ZMF746
	Poultry feed	1854777	3.0	3.0	S. Give JAW805
	Oats	1854778	3.0	3.0	S. Give JAW805
	Soybean meal	1854779	3.0	3.0	S. Give JAW805
	Sheep feed	1854780	3.0	3.0	S. Give JAW805
	Lamb feed	1854781	3.0	3.0	S. Give JAW805
Ingredients for Feed Products ¹	Soy proteins	2319037	2.4		S. salamae ZHL075
	Insect meal	2319038	3.6		S. salamae ZHL075
	Chicken meal	2319039	3.8		S. Cerro ZEK839
	Beef meal	2319040	3.6		S. Enteritidis CLM641
	Fish meal	2319041	5.0		S. Enteritidis CLM641
	Poultry protein concentrate	2319042	3.8		S. Bredeney AVU247
	Rice fibre	2319043	3.2		S. Bredeney AVU247
	Pea fibre	2319044	3.2		S. Ibadan CJF795
	Cereals	2319045	4.0		S. Ibadan CJF795
	Broad bean flour	2319046	2.4		S. Ibadan CJF795

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations						Global results		Category	Type
				Strain	Origin	Injury protocol	Inoculation level CFU/test portion						
							CFU/plate	Mean	7500 Fast	QS5			
2023	5221	Fèces de vache	Cow faeces	S. Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	4-2-5-5-4	4.0	+	+	17	a	
2023	5222	Fèces de génisse	Cow faeces	S. Kingston Ad1726	Beef faeces	Seeding 24 h at ambient temperature	4-1-8-3-3	3.8	+	+	17	a	
2023	5223	Pédichiffonnette environnement vache	Bootssocks (cow environment)	S. Kingston Ad1726	Beef faeces	Seeding 24 h at ambient temperature	4-1-8-3-3	3.8	+	+	17	a	
2023	5224	Pédichiffonnette environnement génisse	Bootssocks (cow environment)	S. Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	4-2-5-5-4	4.0	+	+	17	a	
2023	5226	Fèces porc	Pork faeces	S. Derby Ad1452	Pork faeces	Seeding 24 h at ambient temperature	2-6-4-3-8	4.6	+	+	17	a	
2023	5227	Fèces porc	Pork faeces	S. Stourbridge Ad2950	Pork faeces	Seeding 24 h at ambient temperature	7-6-4-8-4	5.8	+	+	17	a	
2023	5228	Pédichiffonnette environnement porc	Bootssocks (pork environment)	S. Stourbridge Ad2950	Pork faeces	Seeding 24 h at ambient temperature	7-6-4-8-4	5.8	+	+	17	a	
2023	5229	Pédichiffonnette environnement porc	Bootssocks (pork environment)	S. Derby Ad1452	Pork faeces	Seeding 24 h at ambient temperature	2-6-4-3-8	4.6	+	+	17	a	
2024	484	Fèces de volaille	Poultry faeces	S. Adelaide Ad2319	Turkey farming environment	Seeding 24 h at ambient temperature	3-0-0-1-2	1.2	-	-	17	a	
2024	485	Fèces de poule	Hens' faeces	S. Agama Ad2949	Poultry faeces	Seeding 24 h at ambient temperature	0-1-1-2-0	0.8	+	+	17	a	
2024	486	Fèces de volaille	Poultry faeces	S. Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	2-1-0-2-0	1.0	+	+	17	a	
2024	487	Fèces de pigeon	Pigeon faeces	S. Adelaide Ad2319	Turkey farming environment	Seeding 24 h at ambient temperature	3-0-0-1-2	1.2	-	-	17	a	
2024	488	Fèces de volaille	Poultry faeces	S. Agama Ad2949	Poultry faeces	Seeding 24 h at ambient temperature	0-1-1-2-0	0.8	+	+	17	a	
2024	489	Fèces de volaille	Poultry faeces	S. Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	2-1-0-2-0	1.0	+	+	17	a	
2024	490	Fèces de volaille	Poultry faeces	S. Adelaide Ad2319	Turkey farming environment	Seeding 24 h at ambient temperature	3-0-0-1-2	1.2	+	+	17	a	
2024	491	Fèces de volaille	Poultry faeces	S. Agama Ad2949	Poultry faeces	Seeding 24 h at ambient temperature	0-1-1-2-0	0.8	-	-	17	a	
2024	492	Fèces de bovin	Beef faeces	S. Abortusovis Ad2320	Bovine abortion product	Seeding 24 h at ambient temperature	0-0-0-0-0	<1.0	-	-	17	a	
2024	493	Fèces de bovin	Beef faeces	S. Abortusovis Ad2320	Bovine abortion product	Seeding 24 h at ambient temperature	0-0-0-0-0	<1.0	-	-	17	a	
2024	501	Paire de sterisox volaille	Bootssocks (poultry environment)	S. Derby Ad2951	Pork bootssocks	Seeding 24 h at ambient temperature	1-0-0-1-1	0.6	+	+	17	a	
2024	502	Pédichiffonnette sol volaille	Bootssocks (poultry environment)	S. Derby Ad2951	Pork bootssocks	Seeding 24 h at ambient temperature	1-0-0-1-1	0.6	+	+	17	a	
2024	652	Pédichiffonnette sol volaille	Bootssocks (poultry environment)	S. Derby Ad2951	Pork wipe	Seeding 24 h at ambient temperature	2-6-8-4-4	4.8	+	+	17	a	
2024	653	Fèces poule	Poultry faeces	S. Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	5-4-4-5-4	4.4	+	+	17	a	
2024	654	Fèces volaille	Poultry faeces	S. Agama Ad2949	Poultry faeces	Seeding 24 h at ambient temperature	5-2-3-2-1	2.6	+	+	17	a	
2024	655	Fèces volaille	Poultry faeces	S. Adelaide Ad2319	Turkey farming environment	Seeding 24 h at ambient temperature	9-5-6-4-3	5.4	-	-	17	a	
2024	673	Fèces bovin	Beef faeces	S. Kingston Ad1726	Beef faeces	Seeding 24 h at ambient temperature	3-6-2-5-1	3.4	+	+	17	a	
2023	5225	Chiffonnette environnement vache	Wipe (cow environment)	S. Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	4-2-5-5-4	4.0	+	+	17	b	
2023	5230	Chiffonnette environnement porc	Wipe (pork environment)	S. Derby Ad1452	Pork faeces	Seeding 24 h at ambient temperature	2-6-4-3-8	4.6	+	+	17	b	
2024	494	Eau abreuvoir de poule	Drinking water for hens	S. Llandoff Ad3252	Bootssocks	Seeding 24 h at ambient temperature	6-0-0-0-1	1.4	+	+	17	b	
2024	495	Eau abreuvoir de vache	Drinker water for cows	S. Abortusovis Ad2320	Bovine abortion product	Seeding 24 h at ambient temperature	0-0-0-0-0	<1.0	-	-	17	b	
2024	496	Litière sol volaille	Poultry litter	S. Mbandaka Ad3201	Bootssocks	Seeding 24 h at ambient temperature	0-1-0-0-1	0.4	-	-	17	b	
2024	497	Eau abreuvoir volaille	Drinker water for poultry	S. Mbandaka Ad3201	Bootssocks	Seeding 24 h at ambient temperature	0-1-0-0-1	0.4	-	-	17	b	
2024	498	Eau abreuvoir volaille	Drinking water for poultry	S. Llandoff Ad3252	Bootssocks	Seeding 24 h at ambient temperature	6-0-0-0-1	1.4	+	+	17	b	
2024	499	Litière volaille	Poultry litter	S. Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	2-1-0-2-0	1.0	+	-	17	b	
2024	500	Eau abreuvoir volaille	Drinker water for poultry	S. Derby Ad1147	Pig viscera	Seeding 24 h at ambient temperature	2-0-0-1-2	1.0	-	-	17	b	
2024	503	Litière volaille	Poultry litter	S. Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	2-1-0-2-0	1.0	-	-	17	b	
2024	656	Chiffonnette environnement vache	Wipe (cow environment)	S. Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	1-1-0-2-1	1.0	-	-	17	b	
2024	657	Chiffonnette environnement vache	Wipe (cow environment)	S. Kingston Ad1726	Beef faeces	Seeding 24 h at ambient temperature	3-6-2-5-1	3.4	-	-	17	b	
2024	658	Chiffonnette environnement vache	Wipe (beef environment)	S. Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	1-1-0-2-1	1.0	+	+	17	b	
2024	659	Chiffonnette environnement porc	Wipe (pork environment)	S. Typhimurium Ad1070	Pork slaughterhouse	Seeding 24 h at ambient temperature	4-5-2-4-1	3.2	+	+	17	b	
2024	660	Chiffonnette environnement porc	Wipe (pork environment)	S. Typhimurium Ad2508	Pork environment	Seeding 24 h at ambient temperature	4-3-2-1-3	2.6	+	+	17	b	
2024	661	Chiffonnette environnement porc	Wipe (pork environment)	S. Typhimurium Ad1070	Pork slaughterhouse	Seeding 24 h at ambient temperature	4-5-2-4-1	3.2	+	+	17	b	
2024	662	Litière sol volaille	Poultry litter	S. Blockley Ad923	Poultry environment	Seeding 24 h at ambient temperature	5-3-3-5-1	3.4	-	-	17	b	
2024	663	Litière volaille	Poultry litter	S. Enteritidis Ad2970	Poultry bootssocks	Seeding 24 h at ambient temperature	4-5-8-4-4	5.0	-	-	17	b	
2024	664	Litière porc	Pork litter	S. Typhimurium Ad2508	Pork environment	Seeding 24 h at ambient temperature	4-3-2-1-3	2.6	-	-	17	b	
2024	665	Eau abreuvoir porc	Pork drinker water	S. Derby Ad1545	Water trough	Seeding 24 h at ambient temperature	7-4-6-6-4	5.4	+	+	17	b	
2024	666	Eau abreuvoir porc	Drinking water for pork	S. Typhimurium Ad1546	Water trough	Seeding 24 h at ambient temperature	6-11-8-4-7	7.2	+	+	17	b	
2024	667	Eau abreuvoir porc	Pork drinker water	S. Derby Ad1545	Water trough	Seeding 24 h at ambient temperature	7-4-6-6-4	5.4	+	+	17	b	
2024	668	Eau abreuvoir porc	Pork drinker water	S. Typhimurium Ad1546	Water trough	Seeding 24 h at ambient temperature	6-11-8-4-7	7.2	+	+	17	b	

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global results		Category	Type
				Strain	Origin	Injury protocol	Inoculation level CFU/test portion					
							CFU/plate	Mean	7500 Fast	QS5		
2024	669	Eau abreuvoir bœuf	Beef drinker water	S. Derby Ad1545	Water trough	Seeding 24 h at ambient temperature	7-4-6-6-4	5.4	+	+	17	b
2024	670	Eau abreuvoir bœuf	Beef drinker water	S. Typhimurium Ad1546	Water trough	Seeding 24 h at ambient temperature	6-11-8-4-7	7.2	+	+	17	b
2024	671	Eau abreuvoir bœuf	Beef drinker water	S. Derby Ad1545	Water trough	Seeding 24 h at ambient temperature	7-4-6-6-4	5.4	+	+	17	b
2024	672	Eau abreuvoir bœuf	Beef drinker water	S. Typhimurium Ad1546	Water trough	Seeding 24 h at ambient temperature	6-11-8-4-7	7.2	+	+	17	b

Appendix 4 - Raw data sensitivity study

For most of the samples, the following abbreviations are used:

+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 on the plate
-A:	no typical colonies but presence of high level of background microflora
-B:	no typical colonies but presence of middle level of background microflora
-C:	no typical colonies but presence of low level of background microflora
st:	plate without any colony
d:	doubtful result
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND:	positive presumptive negative deviation
w:	weak reaction
*:	1-in-10 enrichment dilution
NC:	non characteristic PCR curve
ONE Broth + supp	OBS + ONE Broth-Salmonella Supplement
No more lysate available the PCR test once or twice	
Discordant result between 7500 Fast (initial validation result) and QS5. lysate tested again with 7500 Fast in 2018 (see last result)	

For the cocoa and chocolates study, the following abbreviations are used:

Observations of the culture plates		Data comparison between the alternative and the reference methods	
t	Only typical colonies present	PA	Positive Agreement
at	Only atypical colonies present	NA	Negative Agreement
m	Both typical and atypical colonies present	PD	Positive Deviation
ng	No growth present	ND	Negative Deviation

	ADRIA (Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)
	Q Labs
	Microsept

MEAT PRODUCTS - PikoReal PCR instrument (2014)																											
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579*					Alternative method: SureTect Salmonella - PikoReal																	Category	Type
				RVS broth		MKTTn broth		Result	PCR Result (Ci)	After incubation time												After storage for 72 h at 5 ± 3°C					
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Confirmatory tests					Agreement		PCR result	Confir-matory tests	Final result	Agreement							
										Brilliance Salmonella Agar				RVS/Brilliance Salmonella Agar							Brilliance	RVS/ Brilliance					
								Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result										
4	Viande gros grain de volaille	Raw poultry meat	BPW	-	-	-	-	-	i/-	-				-	-				-	NA	NA					1	a
9	Filet mignon	Raw pork meat	BPW	+M	+M	+1/2	+m	+	33.36(+)	+m	+	+	+	+	+M	+	+	+	PA	PA	35.31(+)	+	+	PA	1	a	
11	Viande séparée de volaille	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					1	a
15	Viande filet de dinde	Raw poultry meat	BPW	+m	+m	+1/2	+M	+	37.58(+)	+/-2col/+	+	+	+	+	+m	+	+	+	PA	PA	38.21(+)	+	+	PA	1	a	
17	Jarrets de porc	Raw pork meat	BPW	+p	+p	+p	+p	+	25.6(+)	+M	+	+	+	+	+p	+	+	+	PA	PA	24.59(+)	+	+	PA	1	a	
18	Maigre d'échine de porc	Raw pork meat	BPW	+M	+M	+m	+m	+	34.76(+)	+/-m/+	+	+	+	+	+M	+	+	+	PA	PA	34.17(+)	+	+	PA	1	a	
19	Magret	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					1	a
20	Peau de cou	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					1	a
21	Viande broyée de poulet	Raw poultry meat	BPW	+m(NC)	-	-	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	1	a
22	Blanc de dinde	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					1	a
23	Viande broyée de porc	Raw pork meat	BPW	-	-	+1/2(NC)	-	-	-	-				-	-				-	NA	NA					1	a
482	Cuisse de dinde	Raw poultry meat	BPW	+m	+m	+1/2	+1/2	+	33.16(+)	+m ni/+	+	+	+	+	+m	+	+	+	PA	PA	34.02(+)	+	+	PA	1	a	
696	Escalope de dinde	Raw poultry meat	BPW	-	-	+/-ni / -	-	-	-	-				-	-				-	NA	NA					1	a
697	Sot -l'y-laisse de dinde	Raw poultry meat	BPW	+/-ni / -	-	-	-	-	-	-				-	+/-ni / -				-	NA	NA					1	a
698	Escalope de dinde	Raw poultry meat	BPW	-	-	+/-ni / -	-	-	-	-				-	-				-	NA	NA					1	a
2497	Steak haché	Ground beef	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					1	a
2655	Steak haché	Ground beef	BPW	+1/2	+p	+M	+M	+	30.14(+)	+m	+	+	+	+	+p	+	+	+	PA	PA	32.1(+)	+	+	PA	1	a	
2660	Steak haché	Ground beef	BPW	+M	+p	+M	+p	+	34.18(+)	+m ni/+	+	+	+	+	+mni/+	+	+	+	PA	PA	37.03(+)	+	+	PA	1	a	
5036	Tartare de bœuf assaisonné	Seasoned ground beef	BPW	+M	+p	+M	+M	+	26.03(+)	+M	+	+	+	+	+M	+	+	+	PA	PA	27.07(+)	+	+	PA	1	a	
5038	Steak haché à l'oignon congelé	Frozen seasoned ground beef	BPW	+1/2	+p	+M	+p	+	28.62(+)	+M	+	+	+	+	+M	+	+	+	PA	PA	29.63(+)	+	+	PA	1	a	
2	Saucisse	Sausages	BPW	+1/2	+M	+m	+M	+	31.15(+)	+1/2	+	+	+	+	+M	+	+	+	PA	PA	31.21(+)	+	+	PA	1	b	
5	Saucisse	Sausages	BPW	+M	+1/2	+m	+1/2	+	32.49(+)	+M	+	+	+	+	+1/2	+	+	+	PA	PA	30.74(+)	+	+	PA	1	b	
6	Saucisse	Sausages	BPW	+m	+m	+m	+1/2	+	32.15(+)	+1/2	+	+	+	+	+m	+	+	+	PA	PA	32.88(+)	+	+	PA	1	b	
7	Chair persillée	Ground flavoured pork	BPW	+1/2	+/- ni/+	+2col	+/-1col	+	43.39(+)	-				-	+/- ni/+	+	+	+	PPND	PA	39.86(+)	-(+MSRV)	+	PA	1	b	
8	Chipolatas	Sausages	BPW	-	-	-	-	-	42.19(+)	-				-	-				PPNA	PPNA	-	-	-	NA	1	b	
12	Saucisse	Sausages	BPW	+M	+M	+1/2	+M	+	32.49(+)	+1/2	+	+	+	+	+M	+	+	+	PA	PA	31.28(+)	+	+	PA	1	b	
13	Merguez	Sausages (merguez)	BPW	+m	+m	+m	+1/2	+	38.07(+)	+m	+	+	+	+	+m	+	+	+	PA	PA	36.32(+)	+	+	PA	1	b	
16	Farce sans colorant	Flavoured pork meat	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					1	b
473	Chipolatas	Sausages	BPW	+M	+m	+M	+p	+	-	+1/1col/+	+	+	+	-	+p	+	+	+	ND	ND	-/-	+	-	ND	1	b	
691	Merguez	Sausages (merguez)	BPW	-	-	+/-ni / -	-	-	-	-				-	-				-	NA	NA					1	b
693	Chipolatas	Sausages	BPW	-	-	-	+/(C. braakii)	-	-	-				-	-				-	NA	NA	-	-	-		1	b
694	Chair à saucisse	Meat sausages	BPW	-	-	+/-ni / -	-	-	-	-				-	-				-	NA	NA					1	b
695	Saucisse de Toulouse	Sausages	BPW	+1/2	+1/2	+m	+M	+	34.22(+)	+/-ni / +	+	+	+	+	+1/2	+	+	+	PA	PA	36.06(+)	+	+	PA	1	b	
1637	Saucisses	Sausages	BPW	+M	+M	+m ni / +	+M	+	33.11(+)	+m ni / +	+	+	+	+	+M	+	+	+	PA	PA	34.61(+)	+	+	PA	1	b	
1638	Chipolatas	Sausages	BPW	+1col ni/ -	-	+m ni / -	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	1	b
1639	Chipolatas	Sausages	BPW	-	-	-	st	-	-	-				-	-				-	NA	NA					1	b
1640	Saucisses	Sausages	BPW	+M	+M	+m	+m	+	30.26(+)	+1/2	+	+	+	+	+M	+	+	+	PA	PA	31.27(+)	+	+	PA	1	b	
1641	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					1	b
1642	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					1	b
1643	Chipolatas	Sausages	BPW	+m ni / -	-	-	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	1	b
1644	Chipolatas	Sausages	BPW	+1/2	+M	+1/2	+M	+	34.41(+)	+m ni / +	+	+	+	+	+m	+	+	+	PA	PA	36.39(+)	+	+	PA	1	b	
1645	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					1	b

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

Summary report (Version 0)
SureTect Salmonella

116/263

18 June 2024

MEAT PRODUCTS - PikoReal PCR instrument (2014)																												
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579*					Alternative method: SureTect Salmonella - PikoReal																		Category	Type
				RVS broth		MKTTn broth		Result	After incubation time														After storage for 72 h at 5 ± 3°C					
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR Result (C _t)	Confirmatory tests					RVS/Brilliance Salmonella Agar				Agreement		PCR result	Confirmatory tests	Final result	Agreement				
										Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance					RVS/Brilliance			
1646	Chipolatas aux herbes	Sausages	BPW	+M	+1/2	+m	+1/2	+	28.59(+)	+m ni /+	+	+	+	+	+1/2	+	+	+	+	PA	PA	40.45(+)	+	+	PA	1	b	
1	Blanquette	Raw veal meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c	
3	Pavé mariné à la Provençale	Marinated beef	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c	
10	Blanquette de dinde à l'orientale	Flavoured poultry meat	BPW	+m	+m	+m	+M	+	-	+/-1col/+	+	+	+	-	+m	+	+	+	ND	ND	40.19(+)	+	+	PA	1	c		
14	Escalope de jambon	Raw ham pork meat	BPW	+1/2	+M	+M	+M	+	24.4(+)	+M	+	+	+	+	+M	+	+	+	PA	PA	35.24(+)	+	+	PA	1	c		
34	Blanquette de veau	Ready to reheat meal (veal)	BPW	+M	+p	+M	+p	+	23.35(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	25.18(+)	+	+	PA	1	c		
35	Veau marengo	Ready to reheat meal (veal)	BPW	+M	+p	+M	+p	+	24.28(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	24.59(+)	+	+	PA	1	c		
36	Emincés de bœuf	Ready to reheat meal (beef)	BPW	+M	+M	+M	+p	+	23.17(+)	+p	+	+	+	+	+M	+	+	+	PA	PA	24.59(+)	+	+	PA	1	c		
37	Langue de bœuf	Ready to reheat meal (beef tongue)	BPW	+M	+p	+M	+p	+	24.37(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	24.56(+)	+	+	PA	1	c		
474	Araignée de porc marinée	Marinated pork meat	BPW	+1/2	+p	+m	+M	+	30.22(+)	+m	+	+	+	+	+1/2	+	+	+	PA	PA	32.28(+)	+	+	PA	1	c		
475	Viande marinée à l'Indienne	Marinated poultry meat	BPW	+1/2	+1/2	+1/2	+M	+	31.35(+)	+M	+	+	+	+	+M	+	+	+	PA	PA	32.05(+)	+	+	PA	1	c		
476	Porc à la mexicaine	Flavoured pork meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c		
477	Pavé mariné à la provençale	Marinated pork meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c		
478	Côte de porc grillade	Cooked pork meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c		
481	Rôti de porc	Cooked pork meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c		
483	Tomates farcies	Cooked tomatoes	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c		
485	Tomates farcies	Cooked tomatoes	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c		
644	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	+p	+p	+M	+p	+	29.10(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	28.44(+)	+	+	PA	1	c		
645	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	+p	+/(pale)	+p	+/(pale)	+	22.24(+)	+/(pale)	+	+	+	+	+/(pale)	+	+	+	PA	PA	22.85(+)	+	+	PA	1	c		
646	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	+p	+/(pale)	+p	+/(pale)	+	29.24(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	27.41(+)	+	+	PA	1	c		
647	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	+p	+/(pale)	+p	+/(pale)	+	22.55(+)	+/(pale)	+	+	+	+	+/(pale)	+	+	+	PA	PA	24.62(+)	+	+	PA	1	c		
648	Rôti de porc supérieur et purée de pomme de terre	Ready to reheat (veal)	BPW	+p	+/(pale)	+p	+/(pale)	+	30.92(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	26.38(+)	+	+	PA	1	c		
662	Poulet et riz basquaise	Ready to reheat (poultry)	BPW	st	st	st	st	-	-	st					st				NA	NA					1	c		
663	Filet de poulet et pommes de terre	Ready to reheat (poultry)	BPW	st	st	st	st	-	-	st					st				NA	NA					1	c		
664	Roti de porc supérieur et purée de pommes de terre	Ready to reheat (pork and potatoes)	BPW	st	st	st	st	-	-	st					st				NA	NA					1	c		
665	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	st	st	st	st	-	-	st					st				NA	NA					1	c		
666	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	st	st	st	st	-	-	st					st				NA	NA					1	c		
690	Chorizo	Chorizo	BPW	-	-	st	st	-	-	-					-				NA	NA					1	c		
692	Allumettes lardons fumés	Sliced smoked bacon	BPW	-	-	-	-	-	-	-					-				NA	NA					1	c		
2486	Pâté de campagne	Pâté	BPW	-	-	-	-	-	-	-					-				NA	NA					1	c		

MILK AND DAIRY PRODUCTS - PikoReal PCR instrument (2014)

N° Sample	Product (French name)	Product	Reference method: ISO 6579*		Alternative method: SureTect Salmonella - PikoReal																				Category	Type										
			RVS broth		MKTTn broth		BPW + novobiocin (12mg/L)-20h 37°C										ONE Broth Salmonella + novobiocin (12mg/L)-20h 37°C																			
			XLD	ASAP	XLD	ASAP	Result	PCR result (C)	Confirmatory tests					Agreement		PCR result (C)	Confirmatory tests					Agreement														
									Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/ Brilliance		Brilliance Salmonella Agar			RVS/Brilliance Salmonella		Brilliance	RVS/ Brilliance													
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/ Brilliance	Typical colonies	Latex			Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact			Reference method tests	Final result	Brilliance	RVS/ Brilliance									
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	i/-*	+d/-				-	-			-	ND	ND	+(23.38)	+M	+	+	+	+	+p	+		+	PA	PA	2	a			
487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-				-	-			-	NA	NA	-	-				-	st			-	NA	NA	2	a			
488	Lait ribot	Fermented milk	st	st	st	st	-	-	st				-	st			-	NA	NA	+(22.14)	+p	+	+	+	+	+p	+		+	PD	PD	2	a			
489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-	-				-	-			-	ND	ND	-	-				-	-			-	ND	ND	2	a			
490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(19.10)	+p	+	+	+	+	+p	+		+	PA	PA	+(20.91)	+p	+	+	+	+	+p	+		+	PA	PA	2	a			
491	Crème fraîche	Cream	st	st	st	st	-	+(21.32)	-	(XLD+)			+	-	(XLD+)	+		+	PD	PD	+(20.04)	-(XLD+)			+	-	(XLD+)	+		+	PD	PD	2	a		
492	Lait cru fermier	Raw milk	-	-	-	-	-	i/i-*	-				-	+d/+	+	+	+	-	NA	NA	+(36.26)	+d/+	+	+	+	+	+m	+		+	PD	PD	2	a		
496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	st				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	a			
775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+(27.15)	+m	+	+	+	+	+M	+		+	PA	PA	+(27.32)	+mni/+	+	+	+	+	+M	+		+	PA	PA	2	a			
776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(20.39)	+p	+	+	+	+	+p	+		+	PA	PA	+(20.95)	+p	+	+	+	+	+p	+		+	PA	PA	2	a			
777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+(21.02)	+p	+	+	+	+	+p	+		+	PA	PA	+(21.01)	+p	+	+	+	+	+p	+		+	PA	PA	2	a			
778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+(19.77)	+p	+	+	+	+	+p	+		+	PA	PA	+(20.41)	+p	+	+	+	+	+p	+		+	PA	PA	2	a			
779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+(22.41)	-	(XLD+)	+	+	+	+	-	(XLD+)	+		+	PA	PA	+(21.15)	-(XLD+)	+	+	+	+	-	(XLD+)	+		+	PA	PA	2	a
780	Glace rhum raisin	Ice cream	st	st	st	st	-	i/i-*	-				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	a			
781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	+(20.02)	+p	+	+	+	+	+p	+		+	PD	PD	-	st				-	st			-	NA	NA	2	a			
783	Glace rhum raisin	Ice cream	st	st	st	st	-	+(20.29)	+p	+	+	+	+	+p	+		+	PD	PD	+(20.72)	+p	+	+	+	+	+p	+		+	PD	PD	2	a			
2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	st				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	a			
2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	st				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	a			
2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	st				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	a			
2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-				-	-			-	NA	NA	-	-				-	-			-	NA	NA	2	a			
2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-				-	st			-	NA	NA	-	-				-	st			-	NA	NA	2	a			
7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-				-	-			-	NA	NA	-	-				-	st			-	NA	NA	2	b			
7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-				-	-			-	NA	NA	-	-				-	st			-	NA	NA	2	b			
7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-				-	-			-	NA	NA	-	-				-	-			-	NA	NA	2	b			
7745	Lait cru	Raw milk	-	-	-	-	-	-	-				-	-			-	NA	NA	-	-				-	-			-	NA	NA	2	b			
7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.80)	+d	+	+	+	+	+p	-		+	PA	PA	+(20.18)	+d	+	+	+	+	+p	+		+	PA	PA	2	b			
7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.18)	+d	+	+	+	+	+p	-		+	PA	PA	+(22.35)	+d	+	+	+	+	+d	+		+	PA	PA	2	b			
7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-				-	-			-	NA	NA	-	-				-	st			-	NA	NA	2	b			
7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-				-	-			-	NA	NA	-	-				-	-			-	NA	NA	2	b			
417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.08)	+p	+	+	+	+	+p	+		+	PA	PA	+(22.87)	+p	+	+	+	+	+p	+		+	PA	PA	2	b			

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

118/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

MILK AND DAIRY PRODUCTS - PikoReal PCR instrument (2014)																																			
N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella - PikoReal																				Category	Type						
			RVS broth		MKTn broth			BPW + novobiocin (12mg/L)-20h 37°C										ONE Broth Salmonella + novobiocin (12mg/L)-20h 37°C																	
			XLD	ASAP	XLD	ASAP	Result	PCR result (C _t)	Confirmatory tests					Agreement		PCR result (C _t)	Confirmatory tests					Agreement													
									Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/ Brilliance		Brilliance Salmonella Agar			RVS/Brilliance Salmonella		Brilliance	RVS/ Brilliance												
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests			Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result			Brilliance	RVS/ Brilliance										
2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c

MILK AND DAIRY PRODUCTS - PikoReal PCR instrument (2014)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦	Alternative method: SureTect Salmonella - PikoReal								Category	Type
			Result	After storage 72h -BPW + novobiocin				After storage 72h-ONE Broth Salmonella +novobiocin					
				PCR result (C _i)	Confirmatory tests	Final result	Agreement	PCR result (C _i)	Confirmatory tests	Final result	Agreement		
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+	i/i-*	-	-	ND	+	+	+	PA	2	a
488	Lait ribot	Fermented milk	-	-	-	-	NA	+	+	+	PD	2	a
489	Crème fraîche pasteurisée	Pasteurised cream	+	i/-	-	-	ND	+	+	+	PA	2	a
490	Lait fermenté	Fermented milk	+	+(20.11)	+	+	PA	+	+	+	PA	2	a
491	Crème fraiche	Cream	-	+(22.11)	-(+XLD)	+	PD	+	+	+	PD	2	a
492	Lait cru fermier	Raw milk	-	-	-	-	NA	+	+	-	NA	2	a
775	Cantal pasteurisé	Pasteurised milk cheese	+	+(26.29)	+	+	PA	+	+	+	PA	2	a
776	Lait fermenté	Fermented milk	+	+(20.89)	+	+	PA	+	+	+	PA	2	a
777	Lait frais entier	Pasteurised milk	+	+(19.37)	+	+	PA	+	+	+	PA	2	a
778	Crème pasteurisée	Pasteurised cream	+	+(18.62)	+	+	PA	+	+	+	PA	2	a
779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+	+(20.35)	-(XLD+)	+	PA	+	+	+	PA	2	a
781	Glace vanille	Ice cream (vanilla)	-	+(20.38)	+	+	PD	-	-	-	NA	2	a
783	Glace rhum raisin	Ice cream	-	+(21.23)	+	+	PD	+	+	+	PD	2	a
7746	Lait cru de brebis	Ewe raw milk	+	+(20.51)	+d	+	PA	+	+	+	PA	2	b
7747	Lait cru de brebis	Ewe raw milk	+	+(23.06)	+d	+	PA	+	+	+	PA	2	b
417	Lait cru de brebis	Ewe raw milk	+	+(19.64)	+	+	PA	+	+	+	PA	2	b
418	Lait cru de brebis	Ewe raw milk	+	+(20.34)	+	+	PA	+	+	+	PA	2	b
419	Lait cru de brebis	Ewe raw milk	+	+(20.75)	+	+	PA	+	+	+	PA	2	b
420	Lait cru de brebis	Ewe raw milk	+	+(19.34)	+	+	PA	+	+	+	PA	2	b
493	Roquefort au lait cru	Raw milk cheese	+	-	-(5MSRV/ 5RVS/ 5MKTTN)	-	ND	-	-	-	ND	2	b
494	Comté au lait cru	Raw milk cheese	-	-	-	-	NA	+	+	+	PD	2	b
2461	Roquefort au lait cru	Raw milk cheese	+	-	-	-	ND	-	-	-	ND	2	b
327	lait entier en poudre	Milk powder	-	+(20.08)	+	+	PD	+	+	+	PD	2	c
328	Lait entier en poudre	Milk powder	+	-	-	-	ND	-	-	-	ND	2	c
330	lait demi écrémé en poudre	Milk powder	+	+(20.46)	+	+	PA	-	-	-	ND	2	c
331	Lait écrémé en poudre	Milk powder	+	+(19.42)	+	+	PA	+	+	+	PA	2	c
333	Maltodextrine en poudre	Maltodextrin	+	+(20.25)	+	+	PA	+	+	+	PA	2	c
334	Maltodextrine en poudre	Maltodextrin	+	+(19.22)	+	+	PA	+	+	+	PA	2	c
335	Lactosérum en poudre atomisé	Lactoserum	+	+(20.84)	+	+	PA	+	+	+	PA	2	c
336	Lactosérum en poudre atomisé	Lactoserum	+	+(19.72)	+	+	PA	+	+	+	PA	2	c
337	Lactosérum en poudre	Lactoserum	+	+(18.89)	+	+	PA	+	+	+	PA	2	c
339	Caséinates	Caseinates	+	+(22.55)	+	+	PA	+	+	+	PA	2	c
340	Caséinates	Caseinates	+	+(22.20)	+	+	PA	+	+	+	PA	2	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

SEAFOOD AND VEGETABLES - PikoReal PCR instrument (2014)																													
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579♦				Alternative method: SureTect Salmonella - PikoReal																			Category	Type	
				RVS broth		MKTTn broth		Result	PCR Result (C _t)	After incubation time														After storage for 72 h at 5 ± 3°C					
				Confirmatory tests														Agreement				PCR result	Confirmatory tests	Final result	Agreement				
				Brilliance Salmonella Agar							RVS/Brilliance Salmonella Agar							Brilliance	RVS/Brilliance										
XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar	Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/Brilliance														
464	Crevettes natures	Prawns	BPW	+M	+p	+M	+p	+	31.33(+)	+1/2	+	+	+	+	+p	+	+	+	+	PA	PA	32.20(+)	+	+	PA	3	a		
465	Filet d'Eglefin	Filet of fish	BPW	+p	+p	+M	+p	+	27.63(+)	+M	+	+	+	+	+p	+	+	+	+	PA	PA	28.16(+)	+	+	PA	3	a		
468	Crevettes géantes	Prawns	BPW	+M	+p	+M	+p	+	26.15(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	26.68(+)	+	+	PA	3	a		
480	Gâteau de Saint-Jacques cru	Scallops	BPW	+m	+1/2	+1/2	+1/2	+	27.24(+)	+m	+	+	+	+	+1/2	+	+	+	+	PA	PA	30.06(+)	+	+	PA	3	a		
484	Queue de lotte	Raw fish	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	a		
649	Chou blanc. carotte. céleri	Raw vegetables	BPW	+p	+p	+M	+M	+	27.29(+)	+1/2	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	PA	PA	28.67(+)	+	+	PA	3	a		
652	Filets de colin d'Alaska surgelés	Frozen raw fish	BPW	+p	+p	+p	+M	+	24.2(+)	+M	+	+	+	+	+p	+	+	+	+	PA	PA	25.00(+)	+	+	PA	3	a		
653	Cœurs de filets de cabillaud surgelés	Frozen raw fish	BPW	+p	+p	+p	+p	+	25.32(+)	+M	+	+	+	+	+p	+	+	+	+	PA	PA	27.81(+)	+	+	PA	3	a		
654	Filets de cabillaud surgelés	Frozen raw fish	BPW	+p	+p	+p	+p	+	39.40(+)	+1/2	+	+	+	+	+p	+	+	+	+	PA	PA	38.08(+)	+	+	PA	3	a		
702	Pousses de soja	Soybeans	BPW	+1col (C.werkmanii)	+/-ni / -	+/(C.werkmanii Citrobacter spp.)	-	-	-	-				-	+/-1col	-			-	NA	NA	-				3	a		
703	Epinards	Spinaches	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	a		
705	Courgettes en rondelles surgelées	Frozen courgettes	BPW	+/-ni / -	-	-	-	-	-	-				-	+/-ni / -				-	NA	NA					3	a		
706	Poireaux émincés surgelés	Frozen leeks	BPW	-	-	+/(C.youngae)	-	-	-	-				-	-				-	NA	NA	-				3	a		
707	Haricots verts surgelés	Frozen beans	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	a		
708	Petits pois surgelés	Frozen peas	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	a		
709	Filet de cabillaud surgelé	Frozen raw Cod	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					3	a		
710	Filet de colin surgelé	Frozen raw fish	BPW	st	st	-	-	-	-	-				-	st				-	NA	NA					3	a		
2717	Poêlée catalane	Ready to reheat (vegetables)	BPW	-	-	+/-m ni / -	-	-	-	-				-	-				-	NA	NA					3	a		
2718	Poêlée méditerranéenne	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	a		
2719	Poêlée champêtre	Ready to reheat (vegetables)	BPW	-	-	+/-m ni / -	-	-	-	-				-	-				-	NA	NA					3	a		
2916	Dos de cabillaud frais	Raw cod	BPW	+p	+p	+M	+M	+	36.79(+)	+/-mni/+	+	+	+	+	+p	+	+	+	+	PA	PA	29.16(+)	+	+	PA	3	a		
2917	Filet de julienne frais	Raw fish	BPW	+p	+p	+M	+m	+	33.33(+)	+/-mni/+	+	+	+	+	+p	+	+	+	+	PA	PA	32.19(+)	+	+	PA	3	a		
2918	Végétaux IV Gamme (mélange)	Raw vegetables	BPW	+p	+p	+M	+p	+	36.73(+)	+m	+	+	+	+	+M	+	+	+	+	PA	PA	39.74(+)	+	+	PA	3	a		
2919	Végétaux IV Gamme (carottes)	Raw vegetables	BPW	+p	+p	+M	+p	+	36.19(+)	+/-mni/+	+	+	+	+	+M	+	+	+	+	PA	PA	36.09(+)	+	+	PA	3	a		
469	Crevettes sauce piquante et moules	Prawns and mussels	BPW	+p	+p	+p	+p	+	24.07(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	25.09(+)	+	+	PA	3	b		
470	Colin aux petits légumes	Ready to reheat meal (fish and vegetables)	BPW	+p	+p	+p	+p	+	22.46(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	23.92(+)	+	+	PA	3	b		
471	Moelleux saumon et légumes	Ready to reheat meal (fish and vegetables)	BPW	+p	+p	+p	+p	+	24.06(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	24.93(+)	+	+	PA	3	b		
479	Accras de morue	Cod acra	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					3	b		
486	Coquilles Saint Jacques surgelés	Frozen scallops	BPW	st	st	-	-	-	-	-				-	st				-	NA	NA					3	b		
655	Pommes de terre saladaises	Ready to reheat (potatoes)	BPW	+p	+p	+p	+p	+	23.54(+)	+p	+(weak reaction)	+	+	+	+p	+(weak reaction)	+	+	+	PA	PA	23.71(+)	+	+	PA	3	b		
656	Colin d'Alaska et petits légumes	Ready to reheat (fish and vegetables)	BPW	+p	+p	+p	+p	+	23.01(+)	+p	+(weak reaction)	+	+	+	+p	+(weak reaction)	+	+	+	PA	PA	24.03(+)	+	+	PA	3	b		
657	Filets de saumon et purée de brocolis	Ready to reheat (fish and vegetables)	BPW	+p	+p	+p	+p	+	24.39(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	24.58(+)	+	+	PA	3	b		
658	Lasagnes chèvre épinards	Ready to reheat pasta (spinach, goat cheese)	BPW	+p	+p	+p	+p	+	26.90(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	26.03(+)	+	+	PA	3	b		
659	Colin d'Alaska et petits légumes	Ready to reheat (fish and vegetables)	BPW	+p	+p	+p	+p	+	23.95(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	23.98(+)	+	+	PA	3	b		

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

122/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

SEAFOOD AND VEGETABLES - PikoReal PCR instrument (2014)																														
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579*					Alternative method: SureTect Salmonella - PikoReal																					
				RVS broth		MKTTn broth		Result	PCR Result (C _t)	After incubation time															After storage for 72 h at 5 ± 3°C				Category	Type
				Confirmatory tests															Agreement											
				Brilliance Salmonella Agar						RVS/Brilliance Salmonella Agar					Brilliance		RVS/Brilliance		PCR result	Confir-matory tests	Final result	Agree-ment								
XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar	Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance															
660	Lasagnes chèvre épinards	Ready to reheat pasta (spinach, goat cheese)	BPW	+p	+p	+p	+p	+	25.11(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	24.75(+)	+	+	PA	3	b			
711	Filet de saumon et purée de brocolis	Ready to reheat (salmon, broccolis)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	b			
712	Colin d'Alaska aux petits légumes	Ready to reheat (fish and vegetables)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	b			
2713	Saumon à l'oseille	Ready to reheat meal (salmon)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	b			
2714	Pavé de lieu cuisiné	Ready to reheat meal (fish)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	b			
2715	Cabillaud cuisiné	Ready to reheat meal (cod)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	b			
2716	Pavé de saumon cuisiné	Ready to reheat meal (salmon)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	b			
2853	Poêlée champêtre	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	b			
2854	Epinards à la crème	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	b			
2855	Gratin dauphinois	Ready to reheat (vegetables)	BPW	st	st	st	st	-	-	-					-	st				NA	NA					3	b			
2856	Galettes de légumes	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	b			
2857	Paëlla	Ready to reheat meal (paella)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	b			
2858	Quiche saumon brocolis	Ready to reheat (vegetables salmon)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	b			
2859	Tarte aux poireaux	Ready to reheat (egg, leeks)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	b			
2934	Paëlla royale	Ready to reheat meal (paella)	BPW	+p	+p	+p	+p	+	23.13(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	22.78(+)	+	+	PA	3	b			
2935	Pavé de lieu sauce citron	Ready to reheat meal (fish)	BPW	+p	+p	+p	+p	+	22.86(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	24.71(+)	+	+	PA	3	b			
466	Salade de surimi carottes ananas	Salad (surimi, carrots)	BPW	+p	+p	+p	+p	+	30.01(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	32.11(+)	+	+	PA	3	c			
467	Salade de pâtes et surimi	Salad (surimi, pastas)	BPW	+p	+p	+p	+p	+	35.79(+)	+1/2	+	+	+	+	+p	+	+	+	+	PA	PA	37.00(+)	+	+	PA	3	c			
472	Sandwich thon crudités	Sandwich (tuna and vegetables)	BPW	+M	+p	+M	+M	+	28.28(+)	+m	+	+	+	+	+m	+	+	+	+	PA	PA	29.47(+)	+	+	PA	3	c			
650	Sandwich thon provençal	Sandwich (tuna)	BPW	+M	+m	+M	+M	+	26.59(+)	+m	+(weak reaction)	+	+	+	+M	+(weak reaction)	+	+	+	PA	PA	28.03(+)	+	+	PA	3	c			
651	Sandwich thon crudités	Sandwich (tuna)	BPW	+p	+p	+p	+M	+	24.67(+)	+m	+(weak reaction)	+	+	+	+p	+(weak reaction)	+	+	+	PA	PA	25.42(+)	+	+	PA	3	c			
699	Carottes râpées	Raw carrots	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
700	Salade saumon, fusilli et tomates cerises	Salad (salmon, pastas, tomatoes)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
701	Salade thon pommes de terre et olives	Salad (potatoes, olive)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
704	Salade baby	Salad	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
2707	Coleslaw	Deli salad (vegetables)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
2708	Carottes râpées	Deli salad (Sliced carrots)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
2709	Salade de surimi	Deli salad (surimi)	BPW	st	st	st	st	-	-	-					-	st				NA	NA					3	c			
2710	Sandwich thon crudités	Sandwich (tuna)	BPW	-	-	+/-m ni /-	-	-	-	-					-	-				NA	NA					3	c			
2711	Sandwich thon à la provençale	Sandwich (tuna)	BPW	-	-	+/-m ni /-	-	-	-	-					-	-				NA	NA					3	c			
2712	Sandwich saumon fumé	Sandwich (salmon)	BPW	-	st	-	st	-	-	-					-	st				NA	NA					3	c			
2845	Sandwich thon à la provençale	Sandwich (tuna)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
2846	Sandwich jambon emmenthal	Sandwich (cheese ham)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
2847	Sandwich jambon beurre	Sandwich (butter ham)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
2848	Carottes râpées	Deli salad (Sliced carrots)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	c			
2849	Piémontaise au jambon	Deli salad (ham)	BPW	-	-	-	-	-	-	-					-	-				NA	NA					3	c			
2850	Piémontaise au poulet	Deli salad (poultry)	BPW	st	st	st	st	-	-	st					-	st				NA	NA					3	c			

SEAFOOD AND VEGETABLES - PikoReal PCR instrument (2014)																											
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				RVS broth		MKTn broth			Result	PCR Result (C _t)	After incubation time										After storage for 72 h at 5 ± 3°C				Category	Type	
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar	Confirmatory tests					Agreement		PCR result	Confir-matory tests	Final result	Agree-ment									
								Brilliance Salmonella Agar				RVS/Brilliance Salmonella Agar		Brilliance					RVS/ Brilliance								
				Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance												
2851	Coleslaw	Deli salad (vegetables)	BPW	-	-	-	-	-	-	st				-	-				-	NA	NA				3	c	
2852	Salade de surimi	Deli salad (surimi)	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA				3	c	
2922	Sandwich jambon emmenthal	Sandwich (ham. cheese)	BPW	+M	+p	+M	+p	+	37.14(+)	+1/2ni/+	+	+	+	+	+p	+			+	PA	PA	37.61(+)	+	+	PA	3	c
2923	Sandwich jambon beurre	Sandwich (ham. butter)	BPW	+1/2	+M	+mni	+M	+	34.13(+)	-				-	+m	+	+	+	+	PPND	PA	i/36.01(+)	+	+	PA	3	c
2924	Sandwich thon à la provençale	Sandwich (cooked tuna)	BPW	+1/2	+M	+m	+m	+	34.65(+)	-				-	+M	+	+	+	+	PPND	PA	34.39(+)	+	+	PA	3	c
2925	Betteraves	Deli salad (beets)	BPW	+p	+p	+p	+p	+	29.31(+)	+p	+	+	+	+	+p	+			+	PA	PA	29.51(+)	+	+	PA	3	c

EGG PRODUCTS - PikoReal PCR instrument (2014)																											
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579*					Alternative method: SureTect Salmonella - PikoReal																	Category	Type
				RVS broth		MKTTn broth		Result	PCR Result (C _i)	After incubation time										After storage for 72 h at 5 ± 3°C							
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Confirmatory tests					Agreement		PCR result	Confirmatory tests	Final result	Agreement							
										Brilliance Salmonella Agar					RVS/Brilliance Salmonella Agar						Brilliance	RVS/Brilliance					
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/Brilliance																
3540	Poudre de jaune d'œuf	Egg yolk powder	BPW	+p	+p	+p	+p	+	24.33(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.02(+)	+	+	PA	4	a
3541	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a
3542	Poudre de blanc d'œuf	White egg powder	BPW	+p	+p	+p	+p	+	23.63(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.73(+)	+	+	PA	4	a
3543	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	26.60(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.99(+)	+	+	PA	4	a
3546	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	30.35(+)	+p	+	+	+	+	+p	+			+	PA	PA	32.35(+)	+	+	PA	4	a
3547	Poudre de jaune d'œuf	Egg yolk powder	BPW	+p	+p	+p	+p	+	25.52(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.52(+)	+	+	PA	4	a
3548	Poudre de blanc d'œuf	White egg powder	BPW	+p	+p	+p	+p	+	28.05(+)	+p	+	+	+	+	+p	+			+	PA	PA	30.88(+)	+	+	PA	4	a
3549	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	28.56(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.02(+)	+	+	PA	4	a
3643	Poudre de jaune d'œuf	Egg yolk powder	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a
3644	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a
3645	Poudre de blanc d'œuf	White egg powder	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a
4427	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a
4428	Poudre de blanc d'œuf	White egg powder	BPW	st	st	st	st	-	43.55 (+)	st(x5)				-	st				-	PPNA	PPNA	-	-	-	NA	4	a
4429	Préparation pour Flan pâtissier aux œufs	Egg based product	BPW	+p	+p	+p	+p	+	42.06(+)	+p	+	+	+	+	+p	+			+	PA	PA	41.54(+)	+	+	PA	4	a
4430	Préparation pour crème pâtissière	Egg based product	BPW	+p	+p	+p	+p	+	27.48(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.45(+)	+	+	PA	4	a
4431	Préparation pour crème pâtissière	Egg based product	BPW	st	st	st	-	-	-	-				-	st				-	NA	NA					4	a
5520	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	25.39(+)	+p	+	+	+	+	+p	+			+	PA	PA	27.26(+)	+	+	PA	4	a
5521	Poudre de jaune d'œuf	Egg yolk powder	BPW	+p	+p	+p	+p	+	25.35(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.90(+)	+	+	PA	4	a
1468	Préparation pour flan pâtissier aux œufs	Custard pastry	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a
1469	Préparation pour crème anglaise	English cream	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					4	a
3534	Blanc d'œuf pasteurisé	Pasteurized egg white product	BPW	+p	+p	+p	+p	+	22.78(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.44(+)	+	+	PA	4	b
3535	Coule d'Œuf entier pasteurisé	Pasteurized egg whole product	BPW	+p	+p	+p	+p	+	25.32(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.03(+)	+	+	PA	4	b
3536	Coule de jaune d'œuf pasteurisé	Pasteurized egg product	BPW	+p	+p	+p	+p	+	26.44(+)	+p	+	+	+	+	+p	+			+	PA	PA	29.49(+)	+	+	PA	4	b
3537	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b
3538	Mayonnaise	Mayonnaise	BPW	+p	+p	+p	+p	+	21.87(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.93(+)	+	+	PA	4	b
3539	Mayonnaise à la moutarde	Mayonnaise	BPW	+p	+p	+p	+p	+	23.45(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.03(+)	+	+	PA	4	b
3544	Coule d'Œuf entier pasteurisé	Pasteurized egg whole product	BPW	+p	+p	+p	+p	+	23.17(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.09(+)	+	+	PA	4	b
3545	Coule de jaune d'œuf pasteurisé	Pasteurized egg yellow product	BPW	+p	+p	+p	+p	+	26.18(+)	+p	+	+	+	+	+p	+			+	PA	PA	31.32(+)	+	+	PA	4	b
3550	Blanc d'œuf pasteurisé	Pasteurized egg white product	BPW	+p	+p	+p	+p	+	29.27(+)	+p	+	+	+	+	+p	+			+	PA	PA	32.03(+)	+	+	PA	4	b
3626	Blanc d'œuf pasteurisé	Pasteurized egg white product	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					4	b
3627	Coule de jaune d'œuf pasteurisé	Pasteurized egg yellow product	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b
3628	Coule d'Œuf entier pasteurisé	Pasteurized egg whole product	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b
3631	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b
3632	Mayonnaise à la moutarde	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b
3633	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b
3634	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b
3635	Mayonnaise fine	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b
4425	Coule d'œuf entier pasteurisée	Pasteurized whole egg	BPW	+p	+p	+p	+p	+	26.56(+)	+p	+	+	+	+	+p	+			+	PA	PA	27.29(+)	+	+	PA	4	b
4426	Coule de blanc d'œuf pasteurisée	Pasteurized white egg	BPW	+p	+p	+p	+p	+	24.85(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.17(+)	+	+	PA	4	b

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EGG PRODUCTS - PikoReal PCR instrument (2014)																											
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579*					Alternative method: SureTect Salmonella - PikoReal																	Category	Type
				RVS broth		MKTTn broth		Result	PCR Result (C _i)	After incubation time										After storage for 72 h at 5 ± 3°C							
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Confirmatory tests					Agreement		PCR result	Confir-matory tests	Final result	Agree-ment							
										Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/ Brilliance											
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance																
4439	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	b	
4440	Coule d'œuf entier	Whole egg	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	b	
4441	Coule de blanc d'œuf pasteurisée	Pasteurized white egg	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	b	
5518	Coule de jaune d'œuf pasteurisé	Pasteurized egg yellow product	BPW	+p	+p	+p	+p	+	25.74(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.08(+)	+	+	PA	4	b
5519	Coule d'œuf entier pasteurisé	Pasteurized egg whole product	BPW	+p	+p	+p	+p	+	22.51(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.74(+)	+	+	PA	4	b
3528	Ile flottante aux œufs frais	Egg based dessert	BPW	+p	+p	+p	+p	+	22.06(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.20(+)	+	+	PA	4	c
3529	Flan pâtissier	Egg based dessert	BPW	+p	+p	+p	+p	+	22.09(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.63(+)	+	+	PA	4	c
3530	Clafoutis aux cerises	Egg based dessert	BPW	+p	+p	+p	+p	+	22.05(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.60(+)	+	+	PA	4	c
3531	Crème brûlée	Egg based dessert	BPW	+p	+p	+p	+p	+	21.89(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.77(+)	+	+	PA	4	c
3532	Crème anglaise saveur vanille	Cream egg based	BPW	+p	+p	+p	+p	+	22.98(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.98(+)	+	+	PA	4	c
3533	Crème anglaise	Cream egg based	BPW	+p	+p	+p	+p	+	22.74(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.53(+)	+	+	PA	4	c
3629	Crème anglaise saveur vanille	Cream egg based	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	c	
3630	Crème anglaise	Cream egg based	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	c	
3636	Ile flottante aux œufs frais	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	c	
3637	Crème brûlée	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	c	
3638	Flan pâtissier	Egg based dessert	BPW	st	st	st	st	-	43.89 (+)	st (x5)				-	st (x5)				-	PPNA	PPNA				4	c	
3639	Clafoutis aux cerises	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	c	
3640	Eclair à la vanille	Egg based dessert	BPW	st	st	-	-	-	-	st				-	st				-	NA	NA				4	c	
3641	Part de flan	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	c	
3642	Religieuse au café	Egg based dessert	BPW	st	st	-	-	-	-	st				-	st				-	NA	NA				4	c	
4433	Tarte au citron	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	c	
4434	Tartelettes citron	Egg based dessert	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA				4	c	
4435	Amandine aux poires	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	c	
4436	Mousse au chocolat à l'ancienne	Egg based dessert	BPW	st	st	-	-	-	-	-				-	st				-	NA	NA				4	c	
4437	Crème brûlée	Custard	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				4	c	
4438	Crème anglaise	Custard	BPW	+p	+p	+p	+p	+	22.42(+)	+p	+	+	+	+	+p	+			+	PA	PA				4	c	
4445	Œufs durs	Cooked egg	BPW	+p	+p	+M	+p	+	38.28(+)	+p	+	+	+	+	+p	+			+	PA	PA	39.74(+)	+	+	PA	4	c

RAW BEEF MEATS WITH AND WITHOUT AROMATICS - PikoReal PCR instrument (2013)

N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella - PikoReal																			Category	Type							
			RVS broth		MKTTn broth		Result	BPW pre-warmed for 8 h at 41.5°C										BPW pre-warmed for 24 h at 41.5°C																	
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR result (C _t)	Confirmatory tests					Agreement		PCR result (C _t)	Confirmatory tests					Agreement													
									Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/ Brilliance		Brilliance Salmonella Agar			RVS/Brilliance Salmonella		Brilliance	RVS/ Brilliance												
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference Method tests	Final result	Brilliance	RVS/ Brilliance	Typical colonies	Latex			Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact			Reference method tests	Final result	Brilliance	RVS/ Brilliance								
5319	Haché à la bolognaise	Seasoned ground beef	+1/2	+p	+M	+p	+	27.87	+M	+	+	+	+	+p	+			+	PA	PA	26.67	+M	+	+	+	+	+p	+			+	PA	PA	5	c
5320	Haché à l'oignon	Frozen seasoned ground beef	+1/2	+M	+1/2	+M	+	28.19	+M	+	+	+	+	+M	+			+	PA	PA	25.67	+M	+	+	+	+	+M	+			+	PA	PA	5	c
5321	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	+1/2	+M	+1/2	+M	+	29.64	+M	+	+	+	+	+p	+			+	PA	PA	26.18	+p	+	+	+	+	+p	+			+	PA	PA	5	c
5325	Carpaccio au basilic	Carpaccio	-	-	-	-	-	-	-					-	-			-	NA	NA	-	-					-	-			-	NA	NA	5	c
5326	Carpaccio huile d'olive et basilic	Carpaccio	-	-	-	-	-	-	-					-	-			-	NA	NA	-	-					-	-			-	NA	NA	5	c
5327	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-					st				-	NA	NA	-	-					-	-			-	NA	NA	5	c
5328	Tartare et sa sauce	Seasoned beef	-	-	-	-	-	-	st					st				-	NA	NA	-	st					-	-			-	NA	NA	5	c
5329	Haché à la bolognaise	Seasoned ground beef	-	-	-	-	-	-	-					st				-	NA	NA	-	-					-	-			-	NA	NA	5	c
5330	Haché à l'oignon	Frozen seasoned ground beef	-	-	-	-	-	-	-					-	-			-	NA	NA	-	-					-	-			-	NA	NA	5	c
5331	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	-	-	-	-	-	-	st					st				-	NA	NA	-	-					st				-	NA	NA	5	c
5820	Carpaccio basilic	Carpaccio	+p	-	+p	-	+	36.30	-(XLD:+)	+	+	+	+	-(XLD:+)	+			+	PA	PA	25.44	-(XLD:+)	+	+	+	+	-(XLD:+)	+			+	PA	PA	5	c
5821	Carpaccio huile d'olive et basilic	Carpaccio	+M	+p	+p	+p	+	33.49	+p	+	+	+	+	+p	+			+	PA	PA	24.26	+p	+	+	+	+	+p	+			+	PA	PA	5	c
5822	Bavette à l'échalotte	Beef trim seasoned	+M	+M	+M	+M	+	29.50	+p	+	+	+	+	+p	+			+	PA	PA	28.99	+M	+	+	+	+	+M	+			+	PA	PA	5	c
5823	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	+p	+p	+p	+p	+	36.64	+p	+	+	+	+	+p	+			+	PA	PA	32.04	+p	+	+	+	+	+p	+			+	PA	PA	5	c
5826	Carpaccio au basilic	Carpaccio	st	st	st	st	-	-	st					st				-	NA	NA	-	-					-	-			-	NA	NA	5	c
5827	Carpaccio huile d'olive et basilic	Carpaccio	-	-	-	-	-	-	st					st				-	NA	NA	-	-					-	-			-	NA	NA	5	c
5828	Bavette à l'échalotte	Beef trim seasoned	-	-	-	-	-	-	-					-	-			-	NA	NA	-	-					-	-			-	NA	NA	5	c
5829	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	-	-	-	-	-	-	st					st				-	NA	NA	-	st					st				-	NA	NA	5	c
5831	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	-	-	-	-	-	-	st					st				-	NA	NA	-	st					st				-	NA	NA	5	c

RAW BEEF MEATS WITH AND WITHOUT AROMATICS - PikoReal PCR instrument (2014)													
N°Sample	French name product	English name product	Reference method: ISO 6579*	Alternative method: SureTect Salmonella - PikoReal								Category	Type
			Result	8 h at 41.5°C ± 1°C in BPW + BPW storage for 72h at 5 ± 3°C				24 h at 41.5°C ± 1°C in BPW + BPW storage for 72h at 5 ± 3°C					
				PCR result (C _t)	Confirmatory tests	Final result	Agreement	PCR result (C _t)	Confirmatory tests	Final result	Agreement		
1790	Steak haché	Ground beef	+ (S. Ohio)	-	-	-	ND	-	-	-	ND	5	a
1791	Steak haché	Ground beef	+	33.46(+)	+	+	PA	31.03	+	+	PA	5	a
1793	Steak haché	Ground beef	+	33.12(+)	+	+	PA	30.40	+	+	PA	5	a
1794	Steak haché	Ground beef	-	33.28(+)	+	+	PD	29.53	+	+	PD	5	a
1795	Steak haché	Ground beef	+	30.72(+)	+	+	PA	28.93	+	+	PA	5	a
2653	Steak haché	Ground beef	+	38.05(+)	+	+	PA	31.96	+	+	PA	5	a
2654	Steak haché	Ground beef	+	33.20(+)	+	+	PA	30.22	+	+	PA	5	a
2655	Steak haché	Ground beef	+	32.97(+)	+	+	PA	29.90	+	+	PA	5	a
2656	Haché de bœuf	Ground beef	+	30.58(+)	+	+	PA	30.06	+	+	PA	5	a
2657	Haché de bœuf	Ground beef	+	32.75(+)	+	+	PA	31.00	+	+	PA	5	a
2658	Steak haché	Ground beef	+	34.05(+)	+	+	PA	28.28	+	+	PA	5	a
2659	Steak haché	Ground beef	+	-/-	+	-	ND	36.49	+	+	PA	5	a
2660	Steak haché	Ground beef	+	34.61(+)	+	+	PA	33.97	+	+	PA	5	a
2661	Steak haché	Ground beef	+	32.15(+)	+	+	PA	31.53	+	+	PA	5	a
2662	Steak haché	Ground beef	+	31.05(+)	+	+	PA	30.28	+	+	PA	5	a
2663	Steak haché	Ground beef	+	34.61(+)	+	+	PA	28.89	+	+	PA	5	a
2664	Haché de bœuf	Ground beef	+	34.26(+)	+	+	PA	33.09	+	+	PA	5	a
2665	Steak haché	Ground beef	+	35.36(+)	+	+	PA	35.75	+	+	PA	5	a
2666	Steak haché	Ground beef	+	38.03(+)	+	+	PA	31.92	+	+	PA	5	a
2667	Steak haché	Ground beef	+	-	+	-	ND	34.73	+	+	PA	5	a
2668	Steak haché	Ground beef	+	35.42(+)	+	+	PA	27.52	+	+	PA	5	a
2669	Haché de bœuf	Ground beef	+	33.57(+)	+	+	PA	33.36	+	+	PA	5	a
2670	Haché de bœuf	Ground beef	-	36.81(+)	+ (XLD)	+	PD	36.99	+ (XLD)	+	PD	5	a
2671	Steak haché	Ground beef	+	38.80(+)	+ (XLD)	+	PA	35.43	+ (XLD)	+	PA	5	a
5312	Bifteck	Beef trim	+	32.84(+)	+	+	PA	30.68	+	+	PA	5	a
5313	Tranche à bifteck	Beef trim	+	32.29(+)	+	+	PA	28.68	+	+	PA	5	a
5314	Filet de tournedos	Beef trim	+	37.73(+)	+	+	PA	26.38	+	+	PA	5	a
1796	Steak haché congelé	Frozen ground beef	+	30.90(+)	+	+	PA	25.17	+	+	PA	5	b
1797	Steak haché congelé	Frozen ground beef	-	34.58(+)	+	+	PD	34.88	+	+	PD	5	b
1798	Steak haché congelé	Frozen ground beef	+	32.20(+)	+	+	PA	28.95	+	+	PA	5	b
1799	Steak haché congelé	Frozen ground beef	+	-/-	+	-	ND	37.01	+	+	PA	5	b
1800	Steak haché congelé	Frozen ground beef	+	33.71(+)	+	+	PA	33.74	+	+	PA	5	b
1801	Steak haché congelé	Frozen ground beef	+	31.39(+)	+	+	PA	31.57	+	+	PA	5	b
2651	Steak haché congelé	Frozen ground beef	+	36.42(+)	+	+	PA	29.76	+	+	PA	5	b
2652	Steak haché congelé	Frozen ground beef	-	-	+	-	NA	32.51	+	+	PD	5	b
5824	Boulettes au bœuf surgelées	Frozen seasoned ground beef	+	37.97(+)	+	+	PA	36.49	+	+	PA	5	b
5310	Haché à l'oignon	Frozen seasoned ground beef	+	-/-	+	-	ND	-/46.85 /41.96	+	-	ND	5	c
5315	Carpaccio au basilic	Carpaccio	+	33.23(+)	+	+	PA	29.21	+	+	PA	5	c
5316	Carpaccio huile d'olive et basilic	Carpaccio	+	29.22(+)	+	+	PA	24.37	+	+	PA	5	c
5317	Carpaccio au pistou	Carpaccio	+	27.55(+)	+	+	PA	21.58	+	+	PA	5	c
5318	Tartare et sa sauce	Seasoned beef	+	36.69(+)	+	+	PA	31.20	+	+	PA	5	c
5319	Haché à la bolognaise	Seasoned ground beef	+	27.29(+)	+	+	PA	26.26	+	+	PA	5	c
5320	Haché à l'oignon	Frozen seasoned ground beef	+	28.32(+)	+	+	PA	26.22	+	+	PA	5	c
5321	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	+	29.45(+)	+	+	PA	26.60	+	+	PA	5	c
5820	Carpaccio basilic	Carpaccio	+	26.61(+)	-(XLD:+)	+	PA	27.28	-(XLD:+)	+	PA	5	c
5821	Carpaccio huile d'olive et basilic	Carpaccio	+	25.01(+)	+	+	PA	26.12	+	+	PA	5	c
5822	Bavette à l'échalote	Beef trim seasoned	+	28.79(+)	+	+	PA	29.96	+	+	PA	5	c
5823	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	+	27.70(+)	+	+	PA	32.29	+	+	PA	5	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

Summary report (Version 0)
SureTect Salmonella

130/263

18 June 2024

INFANT FORMULA - PikoReal PCR instrument (2014)																																
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579 [♦]				Alternative method: SureTect Salmonella - PikoReal																		Category	Type					
				RVS broth		MKTTn broth		Result	PCR result (C _i)	After incubation time										After storage 72 h at 5°C ± 3°C												
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Confirmatory tests					RVS/Brilliance Salmonella					Agreement		PCR Result (C _i)	Confir-matory tests	Final result	Agreement							
										Typical colonies	Latex	Micro-bact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	Brilliance Salmonella	RVS/ Brilliance Salmonella											
604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.55)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(23.39)	+	+	PA	6	a
605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(24.55)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(24.48)	+	+	PA	6	a
609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	BPW	+p	-	+p	-	+	+(28.36)	-(XLD+)	+	+	+	+	+	-(XLD+)	+	+	+	+	+	+	+	+	PA	PA	+(30.05)	+	+	PA	6	a
610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.75)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(25.30)	+	+	PA	6	a
611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(23.68)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(22.22)	+	+	PA	6	a
617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
981	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(21.67)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(21.26)	+	+	PA	6	a
982	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(23.65)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(24.38)	+	+	PA	6	a
983	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.05)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(24.90)	+	+	PA	6	a
984	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(25.17)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(25.60)	+	+	PA	6	a
992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+M	+M	+M	+p	+	+(25.20)	+M	+	+	+	+	+M	+	+	+	+	+	+	+	+	+	PA	PA	+(24.82)	+	+	PA	6	a
993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(29.17)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(30.15)	+	+	PA	6	a
1108	Poudre de lait infantile 3ième âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(20.12)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(19.6)	+	+	PA	6	a
1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(25.17)	+M	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(25.48)	+	+	PA	6	a
1110	Poudre de lait infantile 3ième âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(29.25)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(29.03)	+	+	PA	6	a
1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.19)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(22.87)	+	+	PA	6	a
1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(24.43)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(25.16)	+	+	PA	6	a
1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1978	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	a
606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10 ⁵ CFU/g	BPW	+p	+p	+p	+p	+	+(23.64)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(26.38)	+	+	PA	6	b
607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10 ⁵ CFU/g	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	b
612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	BPW	+p	+p	+p	+p	+	+(29.65)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(29.43)	+	+	PA	6	b
613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	b
615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x 10 ⁶ CFU/g	BPW	+p	-	+p	-	+	-	st					-	-									ND	ND	-	-(5MSRV/5RVS/5MKTTn)	-	ND	6	b
619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x 10 ⁵ CFU/g	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	b
620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10 ⁶ CFU/g	BPW	+p	+p	+p	+p	+	+(28.05)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(27.75)	+	+	PA	6	b
621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10 ⁶ CFU/g	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	b
623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1 x 10 ⁵ CFU/g	BPW	+p	-	+p	-	+	+(31.82)	-(XLD+)	+	+	+	+	+	-(XLD+)	+	+	+	+	+	+	+	+	PA	PA	+(31.50)	+	+	PA	6	b
985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1 x 10 ⁵ CFU/g	BPW	+(4)	st	+p	+p	+	+(33.52)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(33.27)	+	+	PA	6	b
986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 x 10 ⁵ CFU/g	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	b
987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	BPW	+p	+p	+p	+p	+	-/-	+(2)	+	+	+	+	-	+p	+	+	+	+	+	+	+	+	ND	ND	+(39.54)	-	-	PPND	6	b
988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4 x 10 ² CFU/g	BPW	-	+p	-	+p	+	+(24.10)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(24.97)	+	+	PA	6	b
989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 x 10 ⁵ CFU/g	BPW	+p	+p	+p	+p	+	+(28.44)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(27.23)	+	+	PA	6	b
990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0 x 10 ⁵ CFU/g	BPW	+p	+(3)	+p	+p	+	+(32.63)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(32.60)	+	+	PA	6	b
994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1 x 10 ⁶ CFU/g	BPW	+p	+p	+p	+p	+	+(32.86)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(32.06)	+	+	PA	6	b
995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	BPW	st	st	st	st	-	-	st					-	st									NA	NA					6	b
1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0 x 10 ⁵ CFU/g	BPW	+p	+p	+p	+p	+	+(22.12)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(23.01)	+	+	PA	6	b
1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0 x 10 ⁴ CFU/g	BPW	+p	+p	+p	+p	+	+(22.27)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(22.69)	+	+	PA	6	b
1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4 x 10 ² CFU/g	BPW	+p	+p	+p	+p	+	+(23.29)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(21.69)	+	+	PA	6	b
1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 x 10 ⁶ CFU/g	BPW	+p	+p	+p	+p	+	+(37.02)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(36.25)	-(5MSRV/5RVS/5MKTTn)	-	PPND	6	b
1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5 x 10 ⁵ CFU/g	BPW	+p	+p	+p	+p	+	+(26.91)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(26.39)	+	+	PA	6	b
1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10 ⁵ CFU/g	BPW	+p	+p	+p	+p	+	+(22.38)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(23.89)	+	+	PA	6	b
1107	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 1.4 x 10 ⁵ CFU/g	BPW	+p	+p	+p	+p	+	+(21.95)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	+(21.01)	+	+	PA	6	b
1988	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 x 10 ⁵ CFU/g	BPW	st	st	st	st	-	-	st					-	st				</												

INFANT FORMULA - PikoReal PCR instrument (2014)																												
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579 ♦				Alternative method: SureTect Salmonella - PikoReal																Category	Type			
				RVS broth		MKTTn broth		Result	PCR result (C _t)	After incubation time										After storage 72 h at 5°C ± 3°C								
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Brilliance Salmonella					RVS/Brilliance Salmonella					Agreement		PCR Result (C _t)	Confir-matory tests			Final result	Agree-ment	
										Typical colonies	Latex	Micro-bact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	Brilliance Salmonella	RVS/ Brilliance Salmonella							
1991	Poudre de lait infantile avec probiotiques 3ième âge	Infant formula with probiotics 1.0 x 10 ⁶ CFU/g	BPW	st	st	st	st	-	-	st					-	st					-	NA	NA				6	b
1992	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 8.0 x 10 ⁵ CFU/g	BPW	st	st	st	st	-	-	st					-	st					-	NA	NA				6	b
1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10 ⁵ CFU/g	BPW	st	st	st	st	-	-	st					-	st					-	NA	NA				6	b
1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x 10 ⁶ CFU/g	BPW	st	st	st	st	-	-	st					-	st					-	NA	NA				6	b
1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x 10 ⁵ CFU/g	BPW	st	st	st	st	-	-	st					-	st					-	NA	NA				6	b
1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5 x 10 ⁵ CFU/g	BPW	st	st	st	st	-	-	st					-	st					-	NA	NA				6	b

PET FOOD - PikoReal PCR instrument (2014)																												
N°Sample	French name product	English name product	Protocol	Reference method: ISO 6579 ♦					Alternative method: SureTect Salmonella - PikoReal																	Category	Type	
				RVS broth		MKTTn broth		Result	After incubation time														After storage for 72 h at 5 ± 3°C					
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR Result (C _t)	Confirmatory tests								Agreement		PCR result (C _t)	Confir- matory tests	Final result	Agree- ment					
										Brilliance Salmonella Agar				RVS/Brilliance Salmonella Agar				Brilliance	RVS/ Brilliance									
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro- bact	Reference method tests	Final result																			
5212	Crépine (Matière première alimentation animale)	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5213	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5214	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5215	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5216	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5217	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	+m	+M	+M	+p	+	36.27(+)	+m	+	+	+	+	+p	+	+	+	PA	PA	32.35(+)	+	+	+	PA	7	a	
5218	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5219	Farine (matière première alimentation animale)	Raw materials (flour)	ONE Broth + supp	+	-	+m	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	NA	7	a	
5220	Farine d'agneau (matière première alimentation animale)	Raw materials (Lamb flour)	ONE Broth + supp	+M	+M	+M	+M	+	34.07(+)	+m	+	+	+	+	+M	+	+	+	PA	PA	31.11(+)	+	+	+	PA	7	a	
5221	Viande crue pour animaux	Raw materials	ONE Broth + supp	+p	+p	+M	+M	+	-/-	-	-	-	-	-	+p	+	+	+	ND	ND	-/-	+	-	-	ND	7	a	
5222	Viande crue pour animaux	Raw materials	ONE Broth + supp	+p	+p	+M	+M	+	37.19(+)	+m	+	+	+	+	+M	+	+	+	PA	PA	34.03(+)	+	+	+	PA	7	a	
5223	Viande crue pour animaux	Raw materials	ONE Broth + supp	+M	+p	+M	+M	+	29.01(+)	+M	+	+	+	+	+p	+	+	+	PA	PA	27.13(+)	+	+	+	PA	7	a	
5238	Matière première alimentation animale (sortie sécheur)	Pet food powder	ONE Broth + supp	+M	+M	+M	+p	+	27.15(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	25.57(+)	+	+	+	PA	7	a	
5239	Farine de saumon (matière première)	Raw materials (salmon flour)	ONE Broth + supp	+p	+p	+p	+p	+	34.01(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	32.25(+)	+	+	+	PA	7	a	
5240	Farine (matière première)	Raw materials(flour)	ONE Broth + supp	+p	+p	+p	+p	+	25.84(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	23.90(+)	+	+	+	PA	7	a	
5241	Farine (matière première)	Raw materials (flour)	ONE Broth + supp	+M	+M	+M	+m	+	42.10(+)	-	-	-	-	-	+M	+	+	+	PPND	PA	27.66(+)	+	+	+	PA	7	a	
5534	Protéines déshydratées de volaille	Pet food powder	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5535	Matière première alimentation animale sécheur sortie 3	Pet food powder	ONE Broth + supp	-	-	+m (C.gillenii)	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	NA	7	a	
5536	Matière première alimentation animale sécheur sortie 4	Pet food powder	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	NA	7	a	
5537	Protéines déshydratées de volaille	Pet food powder	ONE Broth + supp	-	-	+M (C.gillenii)	-	-	35.7 (NC curve) /-/-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	NA	7	a	
5540	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	+m (E. coli)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	NA	7	a	
5541	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5542	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	st	st	st	st	-	-	st	-	-	-	-	st	-	-	-	NA	NA					7	a		
5543	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	37.36(+)	+/-ni/+	+	+	+	+	+M	+	+	+	PD	PD	38.59(+)	+	+	+	PD	7	a	
5550	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5551	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

133/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

PET FOOD - PikoReal PCR instrument (2014)

N°Sample	French name product	English name product	Protocol	Reference method: ISO 6579 *		Alternative method: SureTect Salmonella - PikoReal																			Category	Type		
				RVS broth		MKTTn broth		Result	After incubation time														After storage for 72 h at 5 ± 3°C					
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR Result (C _t)	Confirmatory tests					Agreement				PCR result (C _t)	Confir- matory tests	Final result	Agree- ment						
										Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/ Brilliance												
Typical colonies			Latex	Microbact GNB	Reference method tests	Final result	Typical colonies		Latex	Micro- bact	Reference method tests	Final result																
5552	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					7	a		
5232	Croquettes pour chat	Pellets for cat	ONE Broth + supp	-(white colonies)	+p	-(white colonies)	+p	+	24.20(+)	+p	+	+	+	+	+p	+			PA	PA	21.75(+)	+	+	PA	7	b		
5233	Croquettes pour chat	Pellets for cat	ONE Broth + supp	+p	+p	+p	+p	+	23.9(+)	+p	+	+	+	+	+p	+			PA	PA	21.30(+)	+	+	PA	7	b		
5234	Croquettes pour chaton	Pellets for cat	ONE Broth + supp	+p	+p	+p	+p	+	24.19(+)	+p	+	+	+	+	+p	+			PA	PA	22.78(+)	+	+	PA	7	b		
5235	Croquettes pour chien aux céréales, bœuf et légumes	Pellets for dog (cereals, beef, vegetables)	ONE Broth + supp	+p	+p	+p	+p	+	23.36(+)	+p	+	+	+	+	+p	+			PA	PA	22.18(+)	+	+	PA	7	b		
5236	Croquettes pour chien au riz, légumes et céréales	Pellets for dog (cereals, beef, rice)	ONE Broth + supp	+p	+p	+p	+p	+	23.55(+)	+p	+	+	+	+	+p	+			PA	PA	22.22(+)	+	+	PA	7	b		
5237	Croquettes pour chien au poulet et riz	Pellets for dog (cereals, chicken, rice)	ONE Broth + supp	st	st	st	st	-	27.40(+)	+p	+	+	+	+	+p	+			PD	PD	25.09(+)	+	+	PD	7	b		
5538	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				NA	NA					7	b		
5539	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				NA	NA					7	b		
5546	Croquettes pour chien	Pellets for dog	ONE Broth + supp	+p	+p	+p	+p	+	23.70(+)	+p	+	+	+	+	+p	+			PA	PA	23.88(+)	+	+	PA	7	b		
5547	Croquettes pour chat	Pellets for cat	ONE Broth + supp	+p	+p	+p	+p	+	24.07(+)	+p	+	+	+	+	+p	+			PA	PA	24.14(+)	+	+	PA	7	b		
5560	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				NA	NA					7	b		
5561	Croquettes pour chat	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				NA	NA					7	b		
5562	Croquettes pour chat stérilisé	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				NA	NA					7	b		
5563	Croquettes pour chaton	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				NA	NA					7	b		
1458	Croquettes pour chat : bœuf volaille poisson	Pellets for cat	ONE Broth + supp	+p	+p	+p	+p	+	20.57(+)	+p	+	+	+	+	+p	+			PA	PA	+(20.27)	+	+	PA	7	b		
1459	Croquettes pour chien : bœuf , céréales	Pellets for dog	ONE Broth + supp	+p	+p	+p	+p	+	23.02(+)	+p	+	+	+	+	+p	+			PA	PA	+(21.58)	+	+	PA	7	b		
1463	Croquettes pour chat : bœuf volaille poisson	Pellets for cat	ONE Broth + supp	st	st	st	st	-	40.14(+)/ 41.28(+)/ 40.48(+)	st				-	st				PPNA	PPNA					7	b		
1464	Croquettes pour chien : bœuf, céréales	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				NA	NA					7	b		
1465	Croquettes pour chat : poulet, canard, légumes	Pellets for cat	ONE Broth + supp	st	st	st	st	-	41.98(+)/ 40.96(+)/ 40.94(+)	st				-	st				PPNA	PPNA					7	b		
1466	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				NA	NA					7	b		
1467	Croquettes pour chat : bœuf, poulet	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				NA	NA					7	b		
5224	Saucisson pour chien au bœuf	Sausage for dog (beef)	ONE Broth + supp	-(white colonies)	+p	-(white colonies)	+p	+	24.60(+)	+p	+	+	+	+	+p	+			PA	PA	21.84(+)	+	+	PA	7	c		
5225	Saucisson pour chien au bœuf	Sausage for dog (beef)	ONE Broth + supp	+p	+p	+p	+p	+	23.86(+)	+p	+	+	+	+	+p	+			PA	PA	21.30(+)	+	+	PA	7	c		
5226	Saucisson pour chien : viande et légumes	Sausage for dog (meat and vegetables)	ONE Broth + supp	+p	+p	+p	+p	+	24.09(+)	+p	+	+	+	+	+p	+			PA	PA	22.31(+)	+	+	PA	7	c		
5227	Saucisson pour chien : viande et légumes	Sausage for dog (meat and vegetables)	ONE Broth + supp	+p	+p	+p	+p	+	24.51(+)	+p	+	+	+	+	+p	+			PA	PA	23.15(+)	+	+	PA	7	c		
5228	Pâté pour chien au poulet	Pâté food dog (chicken)	ONE Broth + supp	-(white colonies)	+p	-(white colonies)	+p	+	25.08(+)	+p	+	+	+	+	+p	+			PA	PA	22.82(+)	+	+	PA	7	c		
5229	Pâté pour chien	Pâté food dog	ONE Broth + supp	+p	+p	+p	+p	+	23.33(+)	+p	+	+	+	+	+p	+			PA	PA	21.80(+)	+	+	PA	7	c		

PET FOOD - PikoReal PCR instrument (2014)																												
N°Sample	French name product	English name product	Protocol	Reference method: ISO 6579 *					Alternative method: SureTect Salmonella - PikoReal																		Category	Type
				RVS broth		MKTTn broth		Result	After incubation time														After storage for 72 h at 5 ± 3°C					
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR Result (C _t)	Confirmatory tests					RVS/Brilliance Salmonella Agar				Agreement		PCR result (C _t)	Confir-matory tests	Final result	Agree-ment				
										Brilliance Salmonella Agar		RVS/Brilliance Salmonella Agar			Brilliance	RVS/ Brilliance												
						Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests			Final result											
5230	Pâté pour chien	Pâté food dog	ONE Broth + supp	+p	+p	+p	+p	+	25.02(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.34(+)	+	+	PA	7	c	
5231	Pâté pour chien	Pâté food dog	ONE Broth + supp	+p	+p	+p	+p	+	23.87(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.96(+)	+	+	PA	7	c	
5548	Saucisson pour chien	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	25.08(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.04(+)	+	+	PA	7	c	
5549	Saucisson pour chien	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	25.40(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.75(+)	+	+	PA	7	c	
5553	Saucisson pour chien	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5554	Saucisson pour chien	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5555	Pâté pour chat	Pâté for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5556	Pâté pour chat	Pâté for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5557	Pâté pour chien	Pâté for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5558	Pâté pour chien au bœuf	Pâté for dog with beef	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5559	Pâté pour chien au poulet	Pâté for dog with poultry	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
1456	Saucisson pour chien : viande et légumes	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	20.00(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.61)	+	+	PA	7	c	
1457	Saucisson pour chien : viande et légumes	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	20.78(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.41)	+	+	PA	7	c	
1460	Saucisson pour chien : viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
1461	Saucisson pour chien : viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
1462	Saucisson pour chien : viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	

MEAT PRODUCTS																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella														Category	Type		
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		After incubation time								All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500 Fast	QS5	7500 Fast			QS5	
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests								
2016	7466	Rôti de porc échine	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	7467	Jambon de porc frais	Pork meat	+md (NC)	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	7468	Sauté de porc nature	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	7469	Ribs et épaule	Pork meat	-	-	-	-	-	+(25.72)	+(27.48)	+m/+	+	+	+	+	+M	+	+	+	+	+	+	+	+	1	a
2016	7470	Blanquette	Pork meat (blanquette)	+md (NC)	-	+md/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	7471	Porc haché	Ground pork meat	+md	+m	+1/2	+m	+	+(29.30)	+(31.09)	+m/+	+	+	+	+	+1/2	+	+	+	+	+	+	+	1	a	
2016	7472	Langue de cochon	Pork meat	-	-	-	-	-	+(34.03)	+(32.09)	+d/+	+	+	+	+	+m	+	+	+	+	+	+	+	1	a	
2016	7473	Araignée de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	7474	Viande rouge	Pork meat	-	-	-	-	-	-/-	-	+d/+	+	+	+	+	-	-	-	-	-	-	-	-	-	1	a
2016	7477	Epaule de porc	Pork meat	+md	+M	+M	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	1	a	
2016	434	Araignée de porc salsa	Seasoned pork meat	+d/+	-	-	-	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	1	a	
2016	435	Manchettes de bœuf congelées	Frozen beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	436	VSM de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	437	Viande de porc	Pork meat	+d/-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	482	Poitrine de veau à mijoter	Veal meat	+M	+M	+M	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	1	a	
2016	483	Pavé de veau à griller	Veal meat	-	-	-	-	-	+(25.82)	+(25.73)	+1/2	+	+	+	+	+p	+	+	+	+	+	+	+	1	a	
2016	484	Bavette d'aloyau	Beef meat	+d/-	-	+d/-	-	-	+(20.56)	+(19.87)	+p	+	+	+	+p	+	+	+	+	+	+	+	+	1	a	
2016	485	Steak à griller	Ground beef	+M	+M	+M	+M	+	+(27.87)	+(29.10)	+M	+	+	+	+	+p	+	+	+	+	+	+	+	1	a	
2016	1183	Porc haché	Pork meat	+1/2	+m	+m	+m	+	+(30.97)	+(32.06)	+mni/+	+	+	+	+	+1/2	+	+	+	+	+	+	+	1	a	
2016	1184	Echine de cochon	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	1185	Ribs de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	1186	Epaule de cochon congelée	Frozen pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	1187	Sauté de porc nature	Pork meat	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	1190	Porc haché	Ground pork meat	+1/2	+1/2	+m	+1/2	+	+(31.77)	+(30.93)	+m	+	+	+	+	+M	+	+	+	+	+	+	+	1	a	
2016	1534	Viande bovine à pot au feu	Beef trim	+M	-	+dni/+	-	+	+(33.47)	+(35.23)	+d(XLD-)	-	Serratia marcescens	-	-(XLD+)	+	+	+	+	+	+	+	+	1	a	
2016	2043	Viande crue de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	2044	Maigre d'épaule de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	2261	Araignée de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	2262	Maigre de tête de porc	Pork meat	+m	+m	+1/2	+1/2	+	+(23.39)	+(29.18)	+md	+	+	+	+	+1/2	+	+	+	+	+	+	+	1	a	
2017	7043	Salade surimi thon	RTE (salad surimi tuna)	+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	7458	Viande gros grain de poulet	Chicken meat	+1/2	+m	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	1	b	
2016	7460	Cuisse de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	7461	Préparation viande blanche de poulet	Chicken meat	+1/2	+1/2	+m/-	+1/2	+	+(26.25)	+(26.68)	+1/2	+	+	+	+	+1/2	+	+	+	+	+	+	+	1	b	
2016	7462	Paupiette de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	7463	Cuisse de poulet	Chicken meat	+1/2	+1/2	+m/-	+M	+	+(33.04)	+(32.79)	+m/+	+	+	+	+	+M	+	+	+	+	+	+	+	1	b	
2016	7464	Canard	Duck meat	-	-	-	-	-	+(30.00)	+(31.47)	+m/+	+	+	+	+	+p	+	+	+	+	+	+	+	1	b	
2016	7465	Viande de coudes de canard	Duck meat	+md (NC)	-	-	-	-	+(31.27)	+(33.44)	+m/+	+	+	+	+	+1/2	+	+	+	+	+	+	+	1	b	
2016	7475	Foies de poulet	Chicken liver	+md	+M	+m	+M	+	+(23.70)	+(26.10)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	1	b	
2016	7476	Sauté de dinde	Turkey meat	+md (NC)	-	+d/-	-	-	+(34.42)	+(37.53)	+m/+	+	+	+	+	+1/2	+	+	+	+	+	+	+	1	b	
2016	424	Préparation viande blanche de poulet	Chicken meat	+M	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	1	b	
2016	425	Brochette de dinde	Chicken meat	+1/2d (NC)	-	+md (NC)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	426	Peau de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(28.98)	+(28.14)	+m/+	+	+	+	+	+M	+	+	+	+	+	+	+	1	b	
2016	427	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	428	Viande blanche de poulet	Chicken meat	-	-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	429	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	430	VSM de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(28.12)	+(26.31)	+m/+	+	+	+	+	+M	+	+	+	+	+	+	+	1	b	
2016	431	Sauté de dinde saumuré	Seasoned turkey meat	-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	1191	Peau de poulet congelée	Frozen poultry meat	+M	-	+m	-	+	+(28.96)	+(26.97)	-	-	-	-	-	+d	+	+	+	+	+	+	+	1	b	
2016	1192	Brochette de pintade	Frozen guinea fowl	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	1193	Brochette de poulet	Poultry meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	1194	Viande gros grain de poulet	Poultry meat	+m	+M	+M	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	1	b	
2016	2041	VSM poulet	Chicken meat	+m	+m	+1/2	+1/2	+	+(27.09)	+(24.23)	+M	+	+	+	+	+p	+	+	+	+	+	+	+	1	b	
2016	2042	Viande blanche de poulet	Chicken meat	+d(NC on TSA)	-	+d (NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	7478	Saucisse	Sausages	+md	+p	+M	+1/2	-	+(27.81)	+(29.19)	+m/+	+	+	+	+	+p	+	+	+	+	+	+	+	1	c	
2016	7479	Sauté de dinde saumuré	Seasoned turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	c
2016	7480	Chipolatas aux herbes	Sausages	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	c
2016	432	Saucisse	Sausages	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	c
2016	433	Farce de légumes	Ground seasoned pork meat	+M	+M	+m	+m	+	+(24.73)	+(26.87)	+m/+	+	+	+	+	+p	+	+	+	+	+	+	+	1	c	
2016	438	Chair	Ground seasoned pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

136/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

MEAT PRODUCTS																		
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*				Alternative method: SureTect Salmonella							Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast			QS5	
																		After 72 h storage at 5°C ± 3°C
2016	7466	Rôti de porc échine	Pork meat	-	-	-	-	-	-	-	-	-	-	1	a			
2016	7467	Jambon de porc frais	Pork meat	+md (NC)	-	+d/-	-	-	-	-	-	-	NA	NA	1	a		
2016	7468	Sauté de porc nature	Pork meat	-	-	-	-	-	-	-	-	-	-	-	1	a		
2016	7469	Ribs et épaule	Pork meat	-	-	-	-	-	+(27.42)	+(27.52)	+	+	+	PD	PD	1	a	
2016	7470	Blanquette	Pork meat (blanquette)	+md (NC)	-	+md/-	-	-	-	-	-	-	NA	NA	1	a		
2016	7471	Porc haché	Ground pork meat	+md	+m	+1/2	+m	+	+(30.10)	+(29.94)	+	+	+	PA	PA	1	a	
2016	7472	Langue de coche	Pork meat	-	-	-	-	-	+(37.94)	+(41.32)	+	+	+	PD	PD	1	a	
2016	7473	Araignée de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	NA	NA	1	a		
2016	7474	Viande rouge	Pork meat	-	-	-	-	-	-	-	-	-	NA	NA	1	a		
2016	7477	Epaule de porc	Pork meat	+md	+M	+M	+M	+(S. Rissen)	-	-	-	-	ND	ND	1	a		
2016	434	Araignée de porc salsa	Seasoned pork meat	+d/+	-	-	-	+(S. Typhimurium)	+(27.15)	+(25.20)	+	+	+	PA	PA	1	a	
2016	435	Manchettes de bœuf congelées	Frozen beef	-	-	-	-	-	-	-	-	-	-	-	1	a		
2016	436	VSM de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	NA	NA	1	a		
2016	437	Viande de porc	Pork meat	+d/-	-	+d/-	-	-	-	-	-	-	NA	NA	1	a		
2016	482	Poitrine de veau à mijoter	Veal meat	+M	+M	+M	+M	+	+(24.09)	+(24.59)	+	+	+	PA	PA	1	a	
2016	483	Pavé de veau à griller	Veal meat	-	-	-	-	-	+(27.99)	+(25.19)	+	+	+	PD	PD	1	a	
2016	484	Bavette d'aloiau	Beef meat	+d/-	-	+d/-	-	-	+(21.34)	+(22.13)	+	+	+	PD	PD	1	a	
2016	485	Steak à griller	Ground beef	+M	+M	+M	+M	+	+(27.06)	+(28.42)	+	+	+	PA	PA	1	a	
2016	1183	Porc haché	Pork meat	+1/2	+m	+m	+m	+	+(31.56)	+(29.47)	+	+	+	PA	PA	1	a	
2016	1184	Echine de coche	Pork meat	-	-	-	-	-	-	-	-	-	-	-	1	a		
2016	1185	Ribs de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	1	a		
2016	1186	Epaule de coche congelée	Frozen pork meat	-	-	-	-	-	-	-	-	-	-	-	1	a		
2016	1187	Sauté de porc nature	Pork meat	-	st	-	-	-	-	-	-	-	-	-	1	a		
2016	1190	Porc haché	Ground pork meat	+1/2	+1/2	+m	+1/2	+	+(32.30)	+(29.77)	+	+	+	PA	PA	1	a	
2016	1534	Viande bovine à pot au feu	Beef trim	+M	-	+dni/+	-	+	+(32.86)	+(35.80)	-	-(XLD:+)	+	+	PA	PA	1	a
2016	2043	Viande cru de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	1	a		
2016	2044	Maigre d'épaule de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	1	a		
2016	2261	Araignée de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	1	a		
2016	2262	Maigre de tête de porc	Pork meat	+m	+m	+1/2	+1/2	+	+(29.09)	+(27.58)	+	+	+	PA	PA	1	a	
2017	7043	Salade surimi thon	RTE (salad surimi tuna)	+M	+M	+M	+M	+	-	-	-	-	ND	ND	1	a		
2016	7458	Viande gros grain de poulet	Chicken meat	+1/2	+m	+1/2	+1/2	+(S. Virchow)	-	-	-	-	ND	ND	1	b		
2016	7460	Cuisse de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	NA	NA	1	b		
2016	7461	Préparation viande blanche de poulet	Chicken meat	+1/2	+1/2	+m/-	+1/2	+	+(27.19)	+(25.30)	+	+	+	PA	PA	1	b	
2016	7462	Paupiette de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	NA	NA	1	b		
2016	7463	Cuisse de poulet	Chicken meat	+1/2	+1/2	+m/-	+M	+	+(34.27)	+(33.11)	+	+	+	PA	PA	1	b	
2016	7464	Canard	Duck meat	-	-	-	-	-	+(31.60)	+(30.84)	+	+	+	PD	PD	1	b	
2016	7465	Viande de cous de canard	Duck meat	+md (NC)	-	-	-	-	+(33.47)	+(33.06)	+	+	+	PD	PD	1	b	
2016	7475	Foies de poulet	Chicken liver	+md	+M	+m	+M	+	+(25.45)	+(24.60)	+	+	+	PA	PA	1	b	
2016	7476	Sauté de dinde	Turkey meat	+md (NC)	-	+d/-	-	-	+(35.73)	+(36.96)	+	+	+	PD	PD	1	b	
2016	424	Préparation viande blanche de poulet	Chicken meat	+M	+1/2	+1/2	+1/2	+(S. Typhimurium)	-	-	-	-	ND	ND	1	b		
2016	425	Brochette de dinde	Chicken meat	+1/2d (NC)	-	+md (NC)	-	-	-	i/*	-	-	NA	NA	1	b		
2016	426	Peau de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(28.44)	+(27.11)	+	+	+	PA	PA	1	b	
2016	427	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	1	b		
2016	428	Viande blanche de poulet	Chicken meat	-	-	-	+d/-	-	-	-	-	-	-	-	1	b		
2016	429	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	1	b		
2016	430	VSM de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(27.88)	+(25.99)	+	+	+	PA	PA	1	b	
2016	431	Sauté de dinde saumuré	Seasoned turkey meat	-	-	+d/-	-	-	-	-	-	-	-	-	1	b		
2016	1191	Peau de poulet congelée	Frozen poultry meat	+M	-	+m	-	+	+(28.08)	+(27.58)	5x (MSRV/RVS/MKTTn):+	+	+	PA	PA	1	b	
2016	1192	Brochette de pintade	Frozen guinea fowl	-	-	-	-	-	-	-	-	-	-	-	1	b		
2016	1193	Brochette de poulet	Poultry meat	-	-	-	-	-	-	-	-	-	-	-	1	b		
2016	1194	Viande gros grain de poulet	Poultry meat	+m	+M	+M	+p	+(S. Typhimurium)	-	-	-	-	ND	ND	1	b		
2016	2041	VSM poulet	Chicken meat	+m	+m	+1/2	+1/2	+	+(26.08)	+(25.25)	+	+	+	PA	PA	1	b	
2016	2042	Viande blanche de poulet	Chicken meat	+d (NC on TSA)	-	+d (NC on TSA)	-	-	-	-	-	-	-	-	1	b		
2016	7478	Saucisse	Sausages	+md	+p	+M	+1/2	+	+(31.31)	+(30.07)	+	+	+	PA	PA	1	c	
2016	7479	Sauté de dinde saumuré	Seasoned turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	NA	NA	1	c		
2016	7480	Chipolatas aux herbes	Sausages	-	-	-	-	-	-	-	-	-	-	-	1	c		
2016	432	Saucisse	Sausages	-	-	-	-	-	-	-	-	-	-	-	1	c		
2016	433	Farce de légumes	Ground seasoned pork meat	+M	+M	+m	+m	+	+(24.41)	+(25.12)	+	+	+	PA	PA	1	c	
2016	438	Chair	Ground seasoned pork meat	-	-	-	-	-	-	-	-	-	-	-	1	c		
2016	439	Chair à saucisse	Ground seasoned pork meat	-	-	+d/-	-	-	-	-	-	-	NA	NA	1	c		
2016	767	Rôti de porc	Delicatessen (pork)	+p	+p	+p	+p	+	+(20.45)	+(21.27)	+	+	+	PA	PA	1	c	
2016	768	Bacon fumé	Delicatessen (bacon)	+p	+p	+p	+p	+	+(22.18)	+(22.55)	+	+	+	PA	PA	1	c	

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

138/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

MEAT PRODUCTS																	
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*				Alternative method: SureTect Salmonella						Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		All confirmatory tests	After 72 h storage at 5°C ± 3°C				Agreement	
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5			7500 Fast	QS5
									7500 Fast	QS5		7500 Fast	QS5			7500 Fast	QS5
2016	769	Saucisson sec	Delicatessen (dry sausage)	+p	+p	+p	+p	+	+(22.61)	+(23.90)	+	+	+	+	1	c	
2016	770	Cervelas	Delicatessen (cervelas)	+p	+p	+p	+p	+	+(20.77)	+(19.87)	+	+	+	+	1	c	
2016	771	Jambon supérieur avec couenne	Delicatessen (ham)	+p	+p	+p	+p	+	+(20.84)	+(24.10)	+	+	+	+	1	c	
2016	772	Saucisson à l'ail	Delicatessen (sausage)	+p	+p	+p	+p	+	+(23.07)	+(25.12)	+	+	+	+	1	c	
2016	773	Jambon serrano	Delicatessen (ham)	+p	+p	+p	+p	+	+(21.06)	+(21.25)	+	+	+	+	1	c	
2016	774	Salami	Delicatessen (salami)	+p	+p	+p	+p	+	+(22.12)	+(23.10)	+	+	+	+	1	c	
2016	1188	Chair à saucisse	Sausages	-	+d	+d	+m	+	+(32.88)	+(34.57)	+	+	+	+	1	c	
2016	2038	Salami fumé	Delicatessen	-	-	-	-	-							1	c	
2016	2039	Bacon fumé	Delicatessen	st	st	st	st	-							1	c	
2016	2040	Saucisson sec	Sausages	st	st	st	st	-							1	c	
2016	3748	Lomo	Delicatessen	st	st	st	st	-							1	c	

MILK AND DAIRY PRODUCTS																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella														Category	Type		
				BPW + 12 mg/L novobiocin – 20 h at 37°C ± 1°C																						
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _t)		Confirmatory tests						All confirmatory tests	Final result		Agreement						
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella			RVS/Brilliance Salmonella				7500	QS5	7500 Fast	QS5					
2016	486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	-	-	+d/-									-	-	ND	ND	2	a	
2016	487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-	-										-	-	NA	NA	2	a
2016	488	Lait ribot	Fermented milk	st	st	st	st	-	-	-	st										-	-	NA	NA	2	a
2016	489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-	-	-										-	-	ND	ND	2	a
2016	490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(20.45)	+(22.87)	+p	+	+	+	+p	+					+	+	PA	PA	2	a
2016	491	Crème fraîche	Cream	st	st	st	st	-	+(21.07)	+(21.09)	-(XLD+)				-(XLD+)	+					+	+	PD	PD	2	a
2016	492	Lait cru fermier	Raw milk	-	-	-	-	-	i/i-*	-	-				+d/+	+	+				+	+	NA	NA	2	a
2016	496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	-	st				st						-	-	NA	NA	2	a
2016	775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+(28.32)	+(28.99)	+m	+	+	+	+M	+					+	+	PA	PA	2	a
2016	776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(22.21)	+(22.58)	+p	+	+	+	+p	+					+	+	PA	PA	2	a
2016	777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+(21.46)	+(21.81)	+p	+	+	+	+p	+					+	+	PA	PA	2	a
2016	778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+(21.57)	+(22.58)	+p	+	+	+	+p	+					+	+	PA	PA	2	a
2016	779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+(22.76)	+(21.75)	-(XLD+)	+	+	+	-(XLD+)	+					+	+	PA	PA	2	a
2016	780	Glace rhum raisin	Ice cream	st	st	st	st	-	-	-	-				st						-	-	NA	NA	2	a
2016	781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	+(22.04)	+(20.27)	+p	+	+	+	+p	+					+	+	PD	PD	2	a
2016	783	Glace rhum raisin	Ice cream	st	st	st	st	-	+(22.08)	+(21.69)	+p	+	+	+	+p	+					+	+	PD	PD	2	a
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	st				st						-	-	NA	NA	2	a
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	st				st						-	-	NA	NA	2	a
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	st				st						-	-	NA	NA	2	a
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-				-						-	-	NA	NA	2	a
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-				st						-	-	NA	NA	2	a
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-						-	-	NA	NA	2	b
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-						-	-	NA	NA	2	b
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-						-	-	NA	NA	2	b
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-				-						-	-	NA	NA	2	b
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.25)	+(23.39)	+d	+	+	+	+p	-					+	+	PA	PA	2	b
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.72)	+(23.18)	+d	+	+	+	+p	-					+	+	PA	PA	2	b
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-				-						-	-	NA	NA	2	b
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-				-						-	-	NA	NA	2	b
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(24.13)	+(22.93)	+p	+	+	+	+p	+					+	+	PA	PA	2	b
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.56)	+(21.95)	+p	+	+	+	+p	+					+	+	PA	PA	2	b
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.05)	+(22.09)	+p	+d	+	+	+p	+					+	+	PA	PA	2	b
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(30.92)	+(23.42)	+p	+d	+	+	+p	+					+	+	PA	PA	2	b
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				st						-	-	NA	NA	2	b
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				st						-	-	NA	NA	2	b
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-				st						-	-	NA	NA	2	b
2016	493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	-	-	-				st						-	-	ND	ND	2	b
2016	494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	-	-	-				-						-	-	NA	NA	2	b
2016	495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	-	st				st						-	-	NA	NA	2	b
2016	2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	st				st						-	-	ND	ND	2	b
2016	2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				st						-	-	NA	NA	2	b
2016	327	Lait entier en poudre	Milk powder	st	st	st	st	-	+(22.55)	+(20.64)	+p	+	+	+	+p	+					+	+	PD	PD	2	c
2016	328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	+(40.18)/-(39.65)	+(38.45)	st				st										2	c
2016	330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(21.30)	+(20.69)	+p	+	+	+	+p	+					+	+	PA	PA	2	c
2016	331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(21.71)	+(20.89)	+p	+	+	+	+p	+					+	+	PA	PA	2	c
2016	333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(20.04)	+(19.88)	+p	+	+	+	+p	+					+	+	PA	PA	2	c
2016	334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(21.29)	+(20.28)	+p	+	+	+	+p	+					+	+	PA	PA	2	c
2016	335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(22.21)	+(20.93)	+p	+	+	+	+p	+					+	+	PA	PA	2	c
2016	336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(21.83)	+(22.99)	+p	+	+	+	+p	+					+	+	PA	PA	2	c
2016	337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+(21.83)	+(20.99)	+p	+	+	+	+p	+					+	+	PA	PA	2	c
2016	339	Caséinates	Caseinates	+p	+p	+p	+p	+	+(20.57)	+(17.79)	+p	+	+	+	+p	+					+	+	PA	PA	2	c
2016	340	Caséinates	Caseinates	+p	+p	+p	+p	+	+(21.39)	+(21.28)	+p	+	+	+	+p	+					+	+	PA	PA	2	c
2016	2028	Caséines	Caseines	st	st	st	st	-	-	-	st				st						-	-	NA	NA	2	c
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	-	st				st						-	-	NA	NA	2	c
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	-	st				st						-	-	NA	NA	2	c
2016	2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	-	st				st						-	-	NA	NA	2	c
2016	2032	Caséinates	Caseinates	st	st	st	st	-	-	-	st				st						-	-	NA	NA	2	c
2016	2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-	-				-						-	-	NA	NA	2	c
2016	2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-	-				-						-	-	NA	NA	2	c
2016	2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	-	st				st						-	-	NA	NA	2	c
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st				st						-	-	NA	NA	2	c
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	-	st				st						-	-	NA	NA	2	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MILK AND DAIRY PRODUCTS																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella																Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	ONE Broth Salmonella + 12 mg/L novobiocin for 20 h at 37°C ± 1°C																	
				XLD	ASAP	XLD	ASAP		PCR 7500 Fast result (C)	PCR QS5 result (C)	Confirmatory tests								All confirmatory tests	Final result		Agreement				
								Brilliance Salmonella				RVS/Brilliance Salmonella				7500 Fast	QS5	7500 Fast		QS5						
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result																	
2016	486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	+(24.41)	+(22.69)	+M	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a
2016	487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	st			-	-	-	-	NA	NA	2	a
2016	488	Lait ribot	Fermented milk	st	st	st	st	-	+(22.07)	+(22.38)	-	+	+	+	+	+p	+		+	+	+	+	PD	PD	2	a
2016	489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-/(36.21**)	+(36.82)	-	-	-	-	-	-	-		-	-	-	-	ND	PPND	2	a
2016	490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(22.06)	+(19.96)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a
2016	491	Crème fraîche	Cream	st	st	st	st	-	+(21.47)	+(22.63)	-(XLD+)				+	-(XLD+)	+		+	+	+	+	PD	PD	2	a
2016	492	Lait cru fermier	Raw milk	-	-	-	-	-	-/(+40.07)/(35.69**)	+(41.74)	+d/+	+	+	+	-	+m	+		-	+	-	+	NA	PD	2	a
2016	496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	-	-	-	-	-	-	st			-	-	-	-	NA	NA	2	a
2016	775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+(29.65)	+(29.78)	+mni/+	+	+	+	+	+M	+		+	+	+	+	PA	PA	2	a
2016	776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(21.87)	+(23.44)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a
2016	777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+(21.10)	+(20.79)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a
2016	778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+(20.41)	+(19.94)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a
2016	779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+(22.11)	+(22.19)	-(XLD+)	+	+	+	+	-(XLD+)	+		+	+	+	+	PA	PA	2	a
2016	780	Glace rhum raisin	Ice cream	st	st	st	st	-	-/**	+(49.07)	st				-	st			-	-	-	-	NA	PPNA	2	a
2016	781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	a
2016	783	Glace rhum raisin	Ice cream	st	st	st	st	-	+(22.10)	+(19.24)	+p	+	+	+	+	+p	+		+	+	+	+	PD	PD	2	a
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	a
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	a
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	a
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-				-	-			-	-	-	-	NA	NA	2	a
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-				-	-			-	-	-	-	NA	NA	2	a
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	st			-	-	-	-	NA	NA	2	b
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	st			-	-	-	-	NA	NA	2	b
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	-			-	-	-	-	NA	NA	2	b
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-				-	-			-	-	-	-	NA	NA	2	b
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.22)	+(20.32)	+d	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(24.50)	+(23.19)	+d	+	+	+	+	+d	+		+	+	+	+	PA	PA	2	b
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-				-	st			-	-	-	-	NA	NA	2	b
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-				-	-			-	-	-	-	NA	NA	2	b
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.15)	+(20.66)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(23.99)	+(23.27)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(21.24)	+(20.73)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.01)	+(20.90)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	b
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	b
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	b
2016	493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	-	-	-				-	st			-	-	-	-	ND	ND	2	b
2016	494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	+	+(32.84)	+(32.94)	+d/+	+	+	+	+	+1/2	+		+	+	+	+	PD	PD	2	b
2016	495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	b
2016	2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	st				-	st			-	-	-	-	ND	ND	2	b
2016	2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	st			-	-	-	-	NA	NA	2	b
2016	327	lait entier en poudre	Milk powder	st	st	st	st	-	+(21.29)	+(18.69)	+p	+	+	+	+	+p	+		+	+	+	+	PD	PD	2	c
2016	328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	-/(+42.45**)	+(38.35)	st				-	st			-	-	-	-	ND	PPND	2	c
2016	330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	-	-	st				-	st			-	-	-	-	ND	ND	2	c
2016	331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(22.49)	+(19.85)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c
2016	333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(21.28)	+(19.46)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c
2016	334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(20.77)	+(20.65)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c
2016	335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(19.65)	+(17.90)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c
2016	336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(20.34)	+(19.57)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c
2016	337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+(21.20)	+(19.97)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c
2016	339	Caséinates	Caseinates	+p	+p	+p	+p	+	+(20.88)	+(19.90)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c
2016	340	Caséinates	Caseinates	+p	+p	+p	+p	+	+(22.36)	+(22.16)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c
2016	2028	Caséines	Caseines	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	c
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	-	-				-	-			-	-	-	-	NA	NA	2	c
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	c
2016	2031	Maltodextrine en poudre	Maltodextrin	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	c
2016	2032	Caséinates	Caseinates	st	st	st	st	-	-	-	-				-	-			-	-	-	-	NA	NA	2	c
2016	2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-	-				-	st			-	-	-	-	NA	NA	2	c
2016	2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	c
2016	2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	c
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	c
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

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Summary report (Version 0)
SureTect Salmonella

MILK AND DAIRY PRODUCTS																												
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella													Category	Type					
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	20 h at 37°C in BPW + novobiocin and storage for 72 h at 5°C ± 3°C						20 h at 37°C in OBS + novobiocin and storage for 72 h at 5°C ± 3°C													
				PCR (C _i)		All confirmatory tests	Final result		Agreement		PCR 7500 Fast result (C _i)	PCR QS5 result (C _i)	All confirmatory tests	Final result		Agreement												
				XLD	ASAP		XLD		ASAP	7500 Fast				QS5	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5								
2016	486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	-	-	-	-	-	ND	ND	+	(24.66)	+	(21.78)	+	+	+	+	2	a			
2016	487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a		
2016	488	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-	-	-	NA	NA	+	(22.25)	+	(21.83)	+	+	+	PD	PD	2	a		
2016	489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-	-	-	-	-	ND	ND	-	-(35.64)	+	(33.18)	+	-	+	ND	PA	2	a		
2016	490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+	(21.67)	+	(21.30)	+	+	+	+	(21.75)	+	(15.12)	+	+	+	PA	PA	2	a		
2016	491	Crème fraîche	Cream	st	st	st	st	-	+	(22.06)	+	(20.44)	-	(+XLD)	+	+	+	(21.66)	+	(20.19)	-	(+XLD)	+	+	PD	PD	2	a
2016	492	Lait cru fermier	Raw milk	-	-	-	-	-	-	-	-	-	-	NA	NA	+	(38.69)	+	(33.11)	+	+	+	PD	PD	2	a		
2016	496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a		
2016	775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+	(28.77)	+	(25.83)	+	+	+	+	(30.51)	+	(28.00)	+	+	+	PA	PA	2	a		
2016	776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+	(21.10)	+	(21.76)	+	+	+	+	(21.25)	+	(22.65)	+	+	+	PA	PA	2	a		
2016	777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+	(20.59)	+	(20.77)	+	+	+	+	(21.01)	+	(20.81)	+	+	+	PA	PA	2	a		
2016	778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+	(21.23)	+	(19.77)	+	+	+	+	(21.97)	+	(21.67)	+	+	+	PA	PA	2	a		
2016	779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+	(21.15)	+	(21.10)	-	(XLD+)	+	+	+	(22.32)	+	(21.70)	-	(XLD+)	+	+	PA	PA	2	a
2016	780	Glace rhum raisin	Ice cream	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a		
2016	781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	+	(20.70)	+	(20.17)	+	+	+	+	-	-	+	(39.55)	-	-	-	NA	PPNA	2	a	
2016	783	Glace rhum raisin	Ice cream	st	st	st	st	-	+	(21.97)	+	(20.69)	+	+	+	+	+	(21.07)	+	(19.82)	+	+	+	PD	PD	2	a	
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a		
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a		
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a		
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a		
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a		
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b		
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b		
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b		
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b		
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+	(22.70)	+	(21.14)	+d	+	+	+	(22.18)	+	(21.43)	+d	+	+	+	PA	PA	2	b	
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+	(23.06)	+	(22.52)	+d	+	+	+	(22.58)	+	(21.61)	+d	+	+	+	PA	PA	2	b	
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b		
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b		
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+	(20.86)	+	(19.97)	+	+	+	+	(22.11)	+	(22.07)	+	+	+	+	PA	PA	2	b	
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+	(22.12)	+	(22.21)	+	+	+	+	(23.34)	+	(23.97)	+	+	+	+	PA	PA	2	b	
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+	(2064)	+	(21.43)	+	+	+	+	(21.24)	+	(21.41)	+	+	+	+	PA	PA	2	b	
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+	(22.17)	+	(22.27)	+	+	+	+	(22.21)	+	(21.20)	+	+	+	+	PA	PA	2	b	
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b		
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b		
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b		
2016	493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	+	(41.41)/-fi	+	(38.71)	-	(5MSRV/ 5RVS/ 5MKTTN)	-	-	-	-	-	-	-	-	-	ND	ND	2	b	
2016	494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	-	-	-	-	-	NA	NA	+	(33.82)	+	(30.95)	+	+	+	+	PD	PD	2	b	
2016	495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b	
2016	2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	-	-	-	-	-	-	-	-	ND	ND	2	b	
2016	2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b	
2016	327	lait entier en poudre	Milk powder	st	st	st	st	-	+	(21.57)	+	(20.46)	+	+	+	+	(22.63)	+	(19.75)	+	+	+	+	PD	PD	2	c	
2016	328	lait entier en poudre	Milk powder	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	-	-	-	-	-	-	-	-	ND	ND	2	c	
2016	330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+	(22.00)	+	(20.11)	+	+	+	+	-	-	-	-	-	-	-	ND	ND	2	c	
2016	331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+	(20.33)	+	(20.01)	+	+	+	+	(22.52)	+	(21.39)	+	+	+	+	PA	PA	2	c	
2016	333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+	(21.94)	+	(20.55)	+	+	+	+	(22.12)	+	(22.25)	+	+	+	+	PA	PA	2	c	
2016	334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+	(20.67)	+	(21.52)	+	+	+	+	(21.55)	+	(24.82)	+	+	+	+	PA	PA	2	c	
2016	335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+	(22.63)	+	(20.63)	+	+	+	+	(21.54)	+	(22.36)	+	+	+	+	PA	PA	2	c	
2016	336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+	(20.17)	+	(20.08)	+	+	+	+	(19.90)	+	(22.59)	+	+	+	+	PA	PA	2	c	
2016	337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+	(20.38)	+	(19.68)	+	+	+	+	(20.56)	+	(22.00)	+	+	+	+	PA	PA	2	c	

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

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Summary report (Version 0)
SureTect Salmonella

18 June 2024

MILK AND DAIRY PRODUCTS																											
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella														Category	Type			
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	20 h at 37°C in BPW + novobiocin and storage for 72 h at at 5°C ± 3°C							20 h at 37°C in OBS + novobiocin and storage for 72 h at 5°C ± 3°C											
				PCR (C _i)		All confirmatory tests	Final result		Agreement		PCR 7500 Fast result (C _i)	PCR QS5 result (C _i)	All confirmatory tests	Final result		Agreement											
				XLD	ASAP		XLD		ASAP	7500 Fast				QS5	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5							
2016	339	Caséinates	Caseinates	+p	+p	+p	+p	+	i/(21.20)	+(20.39)	+	+	+	+	PA	PA	+(21.99)	+(22.67)	+	+	+	+	PA	PA	2	c	
2016	340	Caséinates	Caseinates	+p	+p	+p	+p	+	+(22.78)	+(23.99)	+	+	+	+	PA	PA	+(22.13)	+(24.69)	+	+	+	+	PA	PA	2	c	
2016	2028	Caséines	Caseines	st	st	st	st	-																	2	c	
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-																		2	c
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-																		2	c
2016	2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-																		2	c
2016	2032	Caséinates	Caseinates	st	st	st	st	-																		2	c
2016	2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-																		2	c
2016	2034	Lactose en poudre	Powder lactose	st	st	st	st	-																		2	c
2016	2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-																		2	c
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-																		2	c
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-																		2	c

INFANT FORMULA																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella															Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		Confirmatory tests								All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500	QS5	7500 Fast	QS5			
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests								
2016	604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.47)	+(20.43)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	+p	+p	+p	+	+(26.13)	+(24.82)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	-	+p	-	+	+(29.84)	+(31.67)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	PA	PA	3	a	
2016	610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.79)	+(25.51)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.28)	+(22.09)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	981	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.46)	+(21.41)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	982	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.19)	+(24.68)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	983	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.61)	+(24.48)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(27.20)	+(26.98)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+M	+M	+M	+p	+	+(25.90)	+(24.74)	+m	+	+	+	+M	+			+	+	+	PA	PA	3	a	
2016	993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(31.25)	+(29.28)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1108	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(22.06)	+(20.28)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(26.60)	+(25.63)	+M	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1110	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(29.81)	+(29.92)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.62)	+(23.12)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.62)	+(25.13)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1978	Poudre de lait infantile 2e âge	Infant formula without probioticsx	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	a
2016	606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(26.17)	+(24.29)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(31.03)	+(28.58)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	st	st	st	st	-	-/**	+(36.41)	st				st					-	-	-	NA	PPNA	3	b
2016	615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x 10 ⁵ CFU/g	+p	-	+p	-	+	-	-	st				-					-	-	-	ND	ND	3	b
2016	619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(28.41)	+(25.92)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10 ⁶ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1 x 10 ⁵ CFU/g	+p	-	+p	-	+	+(32.04)	+(32.11)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	PA	PA	3	b	
2016	985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1 x 10 ⁶ CFU/g	+(4)	st	+p	+p	+	+(34.78)	+(34.60)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 x 10 ⁵ CFU/g	st	st	st	st	-	-	i/**	st				st					-	-	-	NA	NA	3	b
2016	987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(41.37)/-(42.32)	+(36.18)	+(2)	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4 x 10 ² CFU/g	-	+p	-	+p	+	+(25.92)	+(26.38)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(30.97)	+(29.09)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0 x 10 ⁵ CFU/g	+p	+(3)	+p	+p	+	+(34.59)	+(32.63)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(33.50)	+(35.23)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(23.48)	+(22.21)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0 x 10 ⁴ CFU/g	+p	+p	+p	+p	+	+(24.66)	+(22.46)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4 x 10 ² CFU/g	+p	+p	+p	+p	+	+(23.55)	+(22.14)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(38.47)	+(35.08)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(27.89)	+(24.51)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(23.74)	+(22.87)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	1107	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 1.4 x 10 ³ CFU/g	+p	+p	+p	+p	+	+(22.37)	+(21.49)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	1988	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	1989	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.0 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	1990	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10 ⁶ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	1991	Poudre de lait infantile avec probiotiques 3e âge	Infant formula with probiotics 1.0 x 10 ⁶ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	1992	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 8.0 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b
2016	1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x 10 ⁶ CFU/g	st	st	st	st	-	-	-	st				st					-	-	-	NA	NA	3	b

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

INFANT FORMULA																									
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella												Category	Type			
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		Confirmatory tests								All confirmatory tests	Final result			Agreement		
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500			QS5	7500 Fast	QS5
								Typical colonies			Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests								
2016	1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st				st				-	-	NA	NA	3	b	
2016	1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st				st				-	-	NA	NA	3	b	

INFANT FORMULA																		
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 [♦]				Alternative method: SureTect Salmonella								Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _t)		All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5			
																		7500 Fast
2016	604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	+p	+p	+p	+p	+	+(22.50)	+(21.22)	+	+	+	+	PA	PA	3	a
2016	605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	st	st	st	st	-									3	a
2016	608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.04)	+(24.41)	+	+	+	+	PA	PA	3	a
2016	609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	-	+p	-	+	+(30.19)	+(31.20)	+	+	+	+	PA	PA	3	a
2016	610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.27)	+(25.51)	+	+	+	+	PA	PA	3	a
2016	611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.54)	+(23.82)	+	+	+	+	PA	PA	3	a
2016	617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	981	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(22.28)	+(21.66)	+	+	+	+	PA	PA	3	a
2016	982	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.38)	+(23.23)	+	+	+	+	PA	PA	3	a
2016	983	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.25)	+(23.93)	+	+	+	+	PA	PA	3	a
2016	984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.69)	+(25.30)	+	+	+	+	PA	PA	3	a
2016	992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+M	+M	+M	+p	+	+(26.06)	+(26.42)	+	+	+	+	PA	PA	3	a
2016	993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(29.72)	+(30.05)	+	+	+	+	PA	PA	3	a
2016	1108	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(20.83)	+(18.79)	+	+	+	+	PA	PA	3	a
2016	1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.23)	+(25.84)	+	+	+	+	PA	PA	3	a
2016	1110	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(29.58)	+(30.13)	+	+	+	+	PA	PA	3	a
2016	1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.92)	+(24.47)	+	+	+	+	PA	PA	3	a
2016	1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.93)	+(26.82)	+	+	+	+	PA	PA	3	a
2016	1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1978	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-									3	a
2016	606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(27.03)	+(23.70)	+	+	+	+	PA	PA	3	b
2016	607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10 ⁵ CFU/g	st	st	st	st	-									3	b
2016	612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(30.23)	+(30.05)	+	+	+	+	PA	PA	3	b
2016	613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	st	st	st	st	-									3	b
2016	615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x 10 ⁶ CFU/g	+p	-	+p	-	+	+(45.85)/- ^{**}	-	5x(MSRV/RVS/MKTTn):-	-	-	PPND	ND	3	b	
2016	619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x 10 ⁵ CFU/g	st	st	st	st	-									3	b
2016	620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(29.36)	+(28.78)	+	+	+	+	PA	PA	3	b
2016	621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10 ⁶ CFU/g	st	st	st	st	-									3	b
2016	623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1 x 10 ⁵ CFU/g	+p	-	+p	-	+	+(32.67)	+(33.96)	+	+	+	+	PA	PA	3	b
2016	985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1 x 10 ⁶ CFU/g	+(4)	st	+p	+p	+	+(33.30)	+(33.52)	+	+	+	+	PA	PA	3	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

146/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

INFANT FORMULA																	
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella							Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _t)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2016	986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 x 10 ⁵ CFU/g	st	st	st	st	-								3	b
2016	987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	3	b
2016	988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4 x 10 ² CFU/g	-	+p	-	+p	+	+(25.32)	+(24.83)	+	+	+	PA	PA	3	b
2016	989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(28.50)	+(29.01)	+	+	+	PA	PA	3	b
2016	990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0 x 10 ⁵ CFU/g	+p	+(3)	+p	+p	+	+(32.08)	+(33.56)	+	+	+	PA	PA	3	b
2016	994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(34.20)	+(32.54)	+	+	+	PA	PA	3	b
2016	995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2 x 10 ⁶ CFU/g	st	st	st	st	-								3	b
2016	1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(22.22)	+(23.43)	+	+	+	PA	PA	3	b
2016	1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0 x 10 ⁴ CFU/g	+p	+p	+p	+p	+	+(23.00)	+(23.24)	+	+	+	PA	PA	3	b
2016	1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4 x 10 ² CFU/g	+p	+p	+p	+p	+	+(23.52)	+(23.44)	+	+	+	PA	PA	3	b
2016	1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(35.14)	+(36.74)	5x(MSRV/RVS/MKTTn):-	-	-	PPND	PPND	3	b
2016	1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(27.96)	+(26.35)	+	+	+	PA	PA	3	b
2016	1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(23.00)	+(24.18)	+	+	+	PA	PA	3	b
2016	1107	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 1.4 x 10 ³ CFU/g	+p	+p	+p	+p	+	+(22.91)	+(21.93)	+	+	+	PA	PA	3	b
2016	1988	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 x 10 ⁵ CFU/g	st	st	st	st	-								3	b
2016	1989	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.0 x 10 ⁵ CFU/g	st	st	st	st	-								3	b
2016	1990	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10 ⁶ CFU/g	st	st	st	st	-								3	b
2016	1991	Poudre de lait infantile avec probiotiques 3e âge	Infant formula with probiotics 1.0 x 10 ⁶ CFU/g	st	st	st	st	-								3	b
2016	1992	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 8.0 x 10 ⁵ CFU/g	st	st	st	st	-								3	b
2016	1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10 ⁵ CFU/g	st	st	st	st	-								3	b
2016	1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x 10 ⁶ CFU/g	st	st	st	st	-								3	b
2016	1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x 10 ⁵ CFU/g	st	st	st	st	-								3	b
2016	1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5 x 10 ⁵ CFU/g	st	st	st	st	-								3	b

VEGETABLES																							
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella											Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C)		After incubation time						All confirmatory tests	Final result				Agreement	
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella			7500 Fast	QS5			7500 Fast	QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex							
2016	6602	Fruits rouges surgelées	Frozen red fruits	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a	
2016	6603	Fraises surgelées	Frozen strawberries	st	st	st	st	-	-/(41.23**)	+(43.25)	st	-	-	-	-	-	-	-	NA	PPNA	4	a	
2016	6688	Ciboulette	Chive	+p	+p	+m	+m	+	+(33.58)	+(22.89)	+m/+	+	+	+	+	+	+	PA	PA	4	a		
2016	6689	Ciboulette	Chive	+p	+p	+1/2	+1/2	+	+(31.47)	+(22.86)	+m	+	+	+	+	+	+	PA	PA	4	a		
2016	6690	Basilic	Basil	+M	+M	+m	+m	+	+(27.83)	+(21.87)	+m	+	+	+	+M	+	+	PA	PA	4	a		
2016	6691	Basilic	Basil	+M	+M	-	+m	+	+(38.24)	+(33.08)	+md	+	+	+	+M	+w	+	PA	PA	4	a		
2016	6692	Coriandre	Coriander	+M	+M	+M	+M	+	+(27.30)	+(34.86)	+1/2	+	+	+	+p	+	+	PA	PA	4	a		
2016	6693	Coriandre	Coriander	-	-	-	-	-	-/(33.35)/+(33.58)	+(34.62)	+m	+	+	+	-	-	+	NA	PD	4	a		
2016	6694	Feuilles fraîches d'épinards	Fresh spinach	+M	+M	+1/2	+1/2	+	-/(30.75)/+(31.19)	+(30.92)	-	/	-	-	+p	+w	+	ND	PA	4	a		
2016	6697	Persil	Parsley	+M	+M	+m	+m	+	+(35.14)	+(25.69)	+md	+	+	+	+M	+	+	PA	PA	4	a		
2016	6698	Persil	Parsley	+1/2	+1/3	+m	+m	+	+(32.92)	+(36.42)	+m/+	+	+	+	+1/2	+	+	PA	PA	4	a		
2016	7101	Chou rouge	Red cabbage	+p	+p	+M	+p	+	+(25.59)	+(24.70)	+p	+	+	+	+p	+	+	PA	PA	4	a		
2016	7106	Chou rouge	Red cabbage	-	-	-	-	-	-	-	-	-	-	-	st	-	-	NA	NA	4	a		
2016	7107	Persil	Parsley	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a		
2016	7108	Persil	Parsley	-	-	+md/-	+md/-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a		
2016	7109	Coriandre	Coriander	-	-	+md/-	+md/-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a		
2016	7110	Ciboulette	Chive	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a		
2016	7111	Basilic	Basil	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a		
2017	6006	Courgette	Zucchini	+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	ND	ND	4	a		
2017	6021	Courgette	Zucchini	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a		
2016	6477	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	-	-	-	-	-	-/-	-	-	-	-	-	+d	+	+	NA	NA	4	b		
2016	6481	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	+1/2	+1/2	+M	+M	+	i/(36.15)*	+(34.78)	-	-	-	-	+M	+	+	PA	PA	4	b		
2016	6695	Jeunes pousses corsées	Baby leaves	+p	+p	+1/2	+1/2	+	+(31.30)	+(36.64)	+m/+	+	+	+	+p	+	+	PA	PA	4	b		
2016	6696	Jeunes pousses d'épinards	Baby leaves	+M	+M	+m	+m	+	+(34.37)/-*	-	+md/-	-	-	-	+p	+	+	PA	ND	4	b		
2016	7100	Jeunes pousses d'épinards	Baby leaves	+M	+M	+1/2	+1/2	+	+(32.37)	+(30.98)	+md/+	+	+	+	+p	+	+	PA	PA	4	b		
2016	7102	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	+M	+M	+M	+M	+	+(26.32)	+(25.26)	+M	+	+	+	+p	+	+	PA	PA	4	b		
2016	7103	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	st	-	-	-	-	-	-	-	-	-	-	st	-	-	NA	NA	4	b		
2016	7105	Jeunes pousses d'épinards	Baby leaves	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b		
2016	7112	Jeunes pousses (red chard/épinards/roquette)	Baby leaves	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b		
2016	7113	Tendres pousses (mâche/épinards/laitue)	Baby leaves	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b		
2016	7114	Jeunes pousses	Baby leaves	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b		
2016	7115	Mesclun	Mesclun	-	-	-	-	-	-	-	-	-	-	-	st	-	-	NA	NA	4	b		
2017	6007	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md (C. youngae/ C. freundii)	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b		
2017	6008	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md (C. youngae)	-	-	+(32.62)	+(31.20)	+m	+	+	+	+M	+	+	PD	PD	4	b		
2017	6009	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b		
2017	6010	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	+(28.64)	+(25.08)	+M	+	+	+	+p	+	+	PD	PD	4	b		
2017	6011	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	+M	+M	+m	+m	+	+(30.00)	+(30.87)	+1/2	+	+	+	+p	+	+	PA	PA	4	b		
2017	6022	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md	+md (C. youngae)	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b		
2017	6023	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b		
2017	6024	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b		
2016	6474	Coleslaw	Coleslaw	+M	+M	+M	+M	+	+(26.21)	+(24.08)	+1/2	+	+	+	+M	+	+	PA	PA	4	c		

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

148/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

VEGETABLES																									
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella													Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		After incubation time								All confirmatory tests	Final result				Agreement	
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500 Fast	QS5			7500 Fast	QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
2016	6475	Macédoine	Deli salad	+M	+1/2	+M	+M	+	+(26.43)	+(24.18)	+m	+	+	+	+M	+			+	+	+	PA	PA	4	c
2016	6476	Céleri rémoulade	Celery deli salad	st	st	st	st	-	+(21.51)	+(20.76)	+1/2	+	+	+	+p	+			+	+	+	PD	PD	4	c
2016	6478	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2016	6479	Macédoine	Deli salad	-	-	-	st	-	-	-	-				-				-	-	-	NA	NA	4	c
2016	6480	Céleri rémoulade	Celery deli salad	-	-	st	st	-	+(27.08)	+(24.91)	+M	+	+	+	+p	+			+	+	+	PD	PD	4	c
2016	6699	Houmous	Houmous	+p	+p	+p	+p	+	+(22.03)	+(26.34)	+p	+	+	+	+p	+			+	+	+	PA	PA	4	c
2016	6700	Tapenade d'olives	Olive tapenade	+p	+p	+p	+p	+	+(21.91)	+(30.07)	+p	+	+	+	+p	+			+	+	+	PA	PA	4	c
2016	6701	Jus d'orange frais	Fresh orange juice	+p	+p	+p	+p	+	+(23.98)	+(32.40)	+M	+	+	+	+M	+			+	+	+	PA	PA	4	c
2016	6702	Jus de fruits frais	Fresh juice	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	4	c
2016	7099	Carottes râpées	Grated carrots	+M	+M	+M	+M	+	+(24.02)	+(23.49)	+M	+	+	+	+p	+			+	+	+	PA	PA	4	c
2016	7104	Carottes râpées	Grated carrots	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	4	c
2017	6012	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	6013	Pommes rissolées surgelées	Frozen cooked potatoes	+1/2	+1/2	+M	+M	+	-	-	-				-				-	-	-	ND	ND	4	c
2017	6025	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	6026	Salade de betteraves	RTE (beet salad)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	4	c
2017	6027	Salade carottes céleri	RTE (salad carrots celery)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	6028	Pommes rissolées surgelées	Frozen cooked potatoes	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	6029	Poêlée rustique surgelée	Frozen cooked mixed vegetables	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	6030	Poêlée champêtre surgelée	Frozen cooked mixed vegetables	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	7044	Carottes râpées	RTE (sliced carrots)	+M	+M	+m	+m	+	+(34.49)	+(34.34)	-				+M	+			+	+	+	PA	PA	4	c
2017	7045	Carottes et céleri râpés	RTE (carrots and celery)	+p	+p	+p	+p	+	+(20.45)	+(20.12)	+p	+	+	+	+p	+			+	+	+	PA	PA	4	c
2017	7046	Céleri rémoulade	RTE (celery with custard)	+p	+p	+p	+p	+	+(41.08)	+(41.82)	-			5RVS/5MKTTN/5MSRV	st				-	-	-	PPND	PPND	4	c
2017	7047	Macédoine de légumes	RTE (macedoine)	st	st	st	st	-	+(21.33)	+(20.33)	+p	+	+	+	+p	+			+	+	+	PD	PD	4	c

VEGETABLES																	
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella						Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _t)		All confirmatory tests	After 72 h storage at 5°C ± 3°C		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast			QS5
2016	6688	Ciboulette	Chive	+p	+p	+m	+m	+	+(31.69)	+(37.81)	+	+	+	PA	PA	4	a
2016	6689	Ciboulette	Chive	+p	+p	+1/2	+1/2	+	-/(39.05**)	+(40.03)	+	-	+	ND	PA	4	a
2016	6690	Basilic	Basil	+M	+M	+m	+m	+	+(26.71)	+(28.62)	+	+	+	PA	PA	4	a
2016	6691	Basilic	Basil	+M	+M	-	+m	+	+(36.77)	+(34.55)	+	+	+	PA	PA	4	a
2016	6692	Coriandre	Coriander	+M	+M	+M	+M	+	+(26.13)	+(26.10)	+	+	+	PA	PA	4	a
2016	6693	Coriandre	Coriander	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a
2016	6694	Feuilles fraîches d'épinards	Fresh spinach	+M	+M	+1/2	+1/2	+	+(40.25)	+(36.71)	+	+	+	PA	PA	4	a
2016	6697	Persil	Parsley	+M	+M	+m	+m	+	+(33.48)	+(31.81)	+	+	+	PA	PA	4	a
2016	6698	Persil	Parsley	+1/2	+1/3	+m	+m	+	+(31.82)	+(30.93)	+	+	+	PA	PA	4	a
2016	7101	Chou rouge	Red cabbage	+p	+p	+M	+p	+	+(24.99)	+(23.93)	+	+	+	PA	PA	4	a
2017	6006	Courgette	Zucchini	+M	+M	+M	+M	+	-	-	-	-	-	ND	ND	4	a
2016	6477	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	-	-	-	-	-	-/-	-	+	-	-	NA	NA	4	b
2016	6481	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	+1/2	+1/2	+M	+M	+	+(37.21)	+(33.92)	+	+	+	PA	PA	4	b
2016	6695	Jeunes pousses corsées	Baby leaves	+p	+p	+1/2	+1/2	+	+(30.77)	+(33.42)	+	+	+	PA	PA	4	b
2016	6696	Jeunes pousses d'épinards	Baby leaves	+M	+M	+m	+m	+	+(33.38)	+(31.26)	+	+	+	PA	PA	4	b
2016	7100	Jeunes pousses d'épinards	Baby leaves	+M	+M	+1/2	+1/2	+	+(33.43)	+(31.71)	+	+	+	PA	PA	4	b
2016	7102	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	+M	+M	+M	+M	+	+(26.12)	+(25.06)	+	+	+	PA	PA	4	b
2017	6007	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md (<i>C. youngae</i> / <i>C. freundii</i>)	-	-	-	-	-	-	-	NA	NA	4	b
2017	6008	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md (<i>C. youngae</i>)	-	-	+(33.78)	+(30.33)	+	+	+	PD	PD	4	b
2017	6010	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	+(29.05)	+(24.74)	+	+	+	PD	PD	4	b
2017	6011	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	+M	+M	+m	+m	+	+(30.07)	+(28.98)	+	+	+	PA	PA	4	b
2017	6022	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md	+md (<i>C. youngae</i>)	-	-	-	-	-	-	NA	NA	4	b
2016	6474	Coleslaw	Coleslaw	+M	+M	+M	+M	+	+(26.08)	+(23.68)	+	+	+	PA	PA	4	c
2016	6475	Macédoine	Deli salad	+M	+1/2	+M	+M	+	+(24.14)	+(22.54)	+	+	+	PA	PA	4	c
2016	6476	Céleri rémoulade	Celery deli salad	st	st	st	st	-	+(21.63)	+(20.27)	+	+	+	PD	PD	4	c
2016	6480	Céleri rémoulade	Celery deli salad	-	-	st	st	-	+(21.28)	+(19.48)	+	+	+	PD	PD	4	c
2016	6699	Houmous	Houmous	+p	+p	+p	+p	+	+(23.00)	+(22.13)	+	+	+	PA	PA	4	c
2016	6700	Tapenade d'olives	Olive tapenade	+p	+p	+p	+p	+	+(21.46)	+(22.89)	+	+	+	PA	PA	4	c
2016	6701	Jus d'orange frais	Fresh orange juice	+p	+p	+p	+p	+	+(21.63)	+(20.74)	+	+	+	PA	PA	4	c
2016	7099	Carottes râpées	Grated carrots	+M	+M	+M	+M	+	+(23.28)	+(22.32)	+	+	+	PA	PA	4	c
2017	6013	Pommes rissolées surgelées	Frozen cooked potatoes	+1/2	+1/2	+M	+M	+	-/(39.98**)	+(38.93)	-	-	-	ND	ND	4	c
2017	6027	Salade carottes céleri	RTE (salad carrots celery)	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c
2017	7044	Carottes râpées	RTE (sliced carrots)	+M	+M	+m	+m	+	+(33.65)	+(33.88)	+	+	+	PA	PA	4	c
2017	7045	Carottes et céleri râpés	RTE (carrots and celery)	+p	+p	+p	+p	+	+(20.70)	+(21.69)	+	+	+	PA	PA	4	c
2017	7046	Céleri rémoulade	RTE (celery with custard)	+p	+p	+p	+p	+	+(41.62)/-**	-	5x(MSRV/RVS/MKTTn):-	-	-	PPND	ND	4	c
2017	7047	Macédoine de légumes	RTE (macedoine)	st	st	st	st	-	+(20.22)	+(21.79)	+	+	+	PD	PD	4	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

Summary report (Version 0)
SureTect Salmonella

150/263

18 June 2024

SEAFOOD																									
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella											Category	Type				
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (C)		Confirmatory tests								All confirmatory tests			Final result		Agreement	
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella							7500 Fast	QS5	7500 Fast	QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
2016	6467	Filet de vieille	Fish filets	-	-	-	-	-	-/-/-**	+(38.30)	-	-	-	-	+	+	+	+	+	-	+	NA	PD	5	a
2016	6468	Filet de lieu noir	Fish filets	-	+md/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2016	6469	Filet de vieille	Fish filets	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2016	6470	Filet de lieu noir	Fish filets	+m	+1/2	+p	+p	+	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	ND	5	a
2016	6604	Filet de colin d'Alaska surgelé	Frozen fish fillet	+p	+p	+p	+p	+	+(22.21)	+(29.27)	+p	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	a
2016	6605	Filet de colin d'Alaska surgelé	Frozen fish fillet	^p	+p	+p	+p	+	+(22.5)	+(24.10)	+p	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	a
2016	6606	Crevettes équateur surgelées	Frozen shrimp	+p	+p	+p	+p	+	+(23.68)	+(40.17)	+M	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	a
2016	6703	Crevettes crues tropicales	Raw shrimps	+m	+1/2	-	+m	+	+(25.46)	+(21.65)	+1/2	+	+	+	+m	+	-	-	+	+	+	PA	PA	5	a
2016	6704	Crevettes crues tropicales	Raw shrimps	+1/2	+1/2	+m	+m/	+	+(30.23)	+(20.70)	+d/+	+	+	+	+1/2	+	-	-	+	+	+	PA	PA	5	a
2016	6705	Crevettes crues équateur	Raw shrimps	+p	+p	+p	+p	+	+(23.04)	+(25.68)	+p	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	a
2016	7118	Filet de colin d'Alaska surgelé	Frozen fish fillet	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	5	a
2016	7119	Filet de cabillaud surgelé	Frozen fish fillet	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	5	a
2016	7120	Pavé de saumon surgelé	Frozen fish fillet	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	5	a
2017	6246	Darne de saumon d'élevage	Raw salmon	+M	+p	+M	+M	+	+(27.51)	+(24.60)	+1/2	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	a
2017	6247	Filet de Tcaud	Raw fish fillet	+M	+M	+m	+m	+	+(28.96)	+(27.76)	+m	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	a
2017	6257	Filet de lieu noir	Raw fish fillet	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2017	6258	Darne de saumon d'élevage	Raw salmon fillet	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2017	6259	Filet de Tcaud	Raw fish fillet	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	5	a
2017	6260	Filet de Maquereaux	Raw macquerel fillet	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2017	7422	Filet de merlan	Fish filets	+M (C. youngae)	-	+M (C. youngae)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2016	6464	Cocktail de fruits de mer	Seafood cocktail	+M	+M	+M	+p	+	+(22.52)	+(19.14)	+p	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	b
2016	6465	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	-	i/-*	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b
2016	6466	Mélange de fruits de mer	Seafood mixture	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b
2017	6248	Sardines marinées à cuire	Marinated sardines	+p	+p	+p	+p	+	+(21.65)	+(22.01)	+p	+w	+	+	+p	-	-	+	+	+	PA	PA	5	b	
2017	6249	Sardines marinées à cuire	Marinated sardines	+p	+p	+M	+M	+	+(23.29)	+(21.53)	+p	-	+	+	+p	-	-	+	+	+	PA	PA	5	b	
2017	6250	Grillades de filet de Colin à cuire	Grilled colin fillet	+M	+M	+M	+M	+	+(20.40)	+(19.37)	+M	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	b
2017	6251	Filet de colin façon meunière	Cooked colin fillet	+M	+M	+m	+m	+	+(30.09)	+(31.06)	+m	+	+	+	+M	+	-	-	+	+	+	PA	PA	5	b
2017	6252	Saint Jacques poireaux et champignons	Cooked shellfish	+M	+M	+p	+p	+	+(21.06)	+(18.82)	+p	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	b
2017	6253	Petites gambas tagliatelles Pesto	Cooked shellfish	+M	+M	+p	+p	+	+(21.38)	+(17.69)	+p	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	b
2017	6254	Penné au saumon crème d'épinards	Cooked salmon with pastas	+M	+M	+p	+p	+	+(22.00)	+(18.40)	+p	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	b
2017	6255	Acras de morues à cuire	Cooked cod	+M	+M	+p	+p	+	+(21.31)	+(17.28)	+M	+	+	+	+p	+	-	-	+	+	+	PA	PA	5	b
2017	6256	Crevettes sauce piquante à cuire	Cooked shrimps	+M	+M	+p	+p	+	+(22.18)	+(18.47)	+p	-	+	+	+p	-	-	+	+	+	PA	PA	5	b	
2017	6261	Crevettes sauce piquante à cuire	Cooked shrimps	st	st	-	-	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	5	b
2017	6262	Parmentier de poisson ciboulette	Cooked fish	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	5	b
2017	6263	Penné aux saumon crème d'épinards	Cooked salmon with pastas	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	5	b
2017	6264	Petites gambas tagliatelles Pesto	Cooked shellfish with pastas	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	5	b
2017	6265	Saint Jacques poireaux et champignons	Cooked shellfish	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	5	b
2017	6266	Filet de colin façon meunière	Cooked colin fillet	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b
2017	6267	Grillades de filet de Colin à cuire	Grilled colin fillet	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b
2017	6268	Sardines marinées à cuire	Marinated sardines	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	5	b
2016	6471	Surimi	Surimi	st	st	st	st	-	+(22.70)	+(22.30)	+p	+	+	+	+p	+	-	-	+	+	+	PD	PD	5	c
2016	6472	Terrine de crabe homard	Seafood terrine	+p	+p	+p	+p	+	-	-	st	-	-	-	st	-	-	-	-	-	-	ND	ND	5	c
2016	6473	Terrine de saumon Saint Jacques	Seafood terrine	st	st	st	st	-	+(22.69)	+(20.22)	+p	+	+	+	+p	+	-	-	+	+	+	PD	PD	5	c
2016	7116	Terrine de saumon fumé	Salmon terrine	st	st	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	5	c
2016	7117	Terrine de Saint-Jacques	Seafood terrine	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c
2017	6014	Salade de pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c
2017	6015	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-	+(21.18)	+(18.97)	+p	+vw	+	+	+p	+vw	-	-	+	+	+	PD	PD	5	c
2017	6016	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	+p	+p	+p	+p	+	-	-	st	-	-	-	st	-	-	-	-	-	-	ND	ND	5	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

151/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

SEAFOOD																									
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500 Fast	QS5	7500 Fast			QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
2017	6018	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	+(1)	+m	+M	+M	+	+(26.97)	+(23.48)	+m	+vw	+	+	+M	+vw			+	+	+	PA	PA	5	c
2017	6019	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	st	st	-	-	-	-	-	-				-				-	-	-	NA	NA	5	c
2017	6031	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	5	c
2017	6032	Salade pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	c
2017	6033	Tortis concombre saumon	RTE (salad pastas cucumber)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	c
2017	6034	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	5	c
2017	6035	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	-	-	+md (C. freundii)	-	-	-	-	-				-				-	-	-	NA	NA	5	c
2017	6036	Sandwich thon provençale	RTE (sandwich tuna)	-	-	+md (C. youngae/ C. freundii)	-	-	-	-	-				-				-	-	-	NA	NA	5	c
2017	6037	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	-	-	-	st	-	-	-	-				-				-	-	-	NA	NA	5	c
2017	6038	Sandwich thon crudités	RTE (sandwich tuna vegetables)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	c
2017	7038	Terrine de saumon	Salmon terrine	+p	+p	+p	+p	+	-	-	st				st				-	-	-	ND	ND	5	c
2017	7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	+M	+M	+M	+M	+	+(28.18)	+(28.39)	+m	+	+	+	+M	+			+	+	+	PA	PA	5	c
2017	7040	Sandwich saumon fromage	RTE (sandwich salmon cheese)	+p	+p	+M	+M	+	+(19.70)	+(19.09)	+p	+	+	+	+p	+			+	+	+	PA	PA	5	c
2017	7041	Tartinable surimi crabe	Fish terrine	+p	+p	+p	+p	+	+(41.27)	+(41.54)	-			5RVS/5MKTTN/5MSRV	st				-	-	-	PPND	PPND	5	c
2017	7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	+M	+M	+p	+p	+	+(19.63)	+(18.64)	+p	+	+	+	+M	+			+	+	+	PA	PA	5	c

SEAFOOD																	
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579*				Alternative method: SureTect Salmonella						Category	Type		
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C ± 3°C								
				XLD	ASAP	XLD	ASAP		PCR (C _t)		All confirmatory tests	Final result				Agreement	
									7500 Fast	QS5		7500 Fast	QS5			7500 Fast	QS5
2016	6467	Filet de vieille	Fish filets	-	-	-	-	-	-/-	-	+	-	-	NA	NA	5	a
2016	6468	Filet de lieu noir	Fish filets	-	+md/-	-	-	-								5	a
2016	6469	Filet de vieille	Fish filets	-	-	-	-	-								5	a
2016	6470	Filet de lieu noir	Fish filets	+m	+1/2	+p	+p	+	-	-	-	-	-	ND	ND	5	a
2016	6604	Filet de colin d'Alaska surgelé	Frozen fish fillet	+p	+p	+p	+p	+	+(25.37)	+(31.79)	+	+	+	PA	PA	5	a
2016	6605	Filet de colin d'Alaska surgelé	Frozen fish fillet	^p	+p	+p	+p	+	+(21.41)	+(23.02)	+	+	+	PA	PA	5	a
2016	6606	Crevettes équateur surgelées	Frozen shrimp	+p	+p	+p	+p	+	+(23.55)	+(21.89)	+	+	+	PA	PA	5	a
2016	6703	Crevettes crues tropicales	Raw shrimps	+m	+1/2	-	+m	+	+(25.39)	+(25.07)	+	+	+	PA	PA	5	a
2016	6704	Crevettes crues tropicales	Raw shrimps	+1/2	+1/2	+m	+m/	+	+(29.96)	+(26.91)	+	+	+	PA	PA	5	a
2016	6705	Crevettes crues équateur	Raw shrimps	+p	+p	+p	+p	+	+(22.55)	+(25.29)	+	+	+	PA	PA	5	a
2016	7118	Filet de colin d'Alaska surgelé	Frozen fish fillet	-	-	-	-	-								5	a
2016	7119	Filet de cabillaud surgelé	Frozen fish fillet	-	-	-	-	-								5	a
2016	7120	Pavé de saumon surgelé	Frozen fish fillet	-	-	-	-	-								5	a
2017	6246	Darne de saumon d'élevage	Raw salmon	+M	+p	+M	+M	+	+(28.06)	+(25.99)	+	+	+	PA	PA	5	a
2017	6247	Filet de Tacaud	Raw fish fillet	+M	+M	+m	+m	+	+(29.14)	+(25.38)	+	+	+	PA	PA	5	a
2017	6257	Filet de lieu noir	Raw fish fillet	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2017	6258	Darne de saumon d'élevage	Raw salmon fillet	st	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2017	6259	Filet de Tacaud	Raw fish fillet	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2017	6260	Filet de Maquereaux	Raw macquerel fillet	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a
2017	7422	Filet de merlan	Fish filets	+M (C. youngae)	-	+M (C. youngae)	-	-								5	a
2016	6464	Cocktail de fruits de mer	Seafood cocktail	+M	+M	+M	+p	+	+(22.64)	+(20.14)	+	+	+	PA	PA	5	b
2016	6465	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	-								5	b
2016	6466	Mélange de fruits de mer	Seafood mixture	-	-	-	-	-								5	b
2017	6248	Sardines marinées à cuire	Marinated sardines	+p	+p	+p	+p	+	+(22.11)	+(18.81)	+	+	+	PA	PA	5	b
2017	6249	Sardines marinées à cuire	Marinated sardines	+p	+p	+M	+M	+	+(22.46)	+(18.65)	+	+	+	PA	PA	5	b
2017	6250	Grillades de filet de Colin à cuire	Grilled colin fillet	+M	+M	+M	+M	+	+(20.05)	+(17.79)	+	+	+	PA	PA	5	b
2017	6251	Filet de colin façon meunière	Cooked colin fillet	+M	+M	+m	+m	+	+(31.11)	+(29.28)	+	+	+	PA	PA	5	b
2017	6252	Saint Jacques poireaux et champignons	Cooked shellfish	+M	+M	+p	+p	+	+(20.23)	+(18.87)	+	+	+	PA	PA	5	b
2017	6253	Petites gambas tagliatelles Pesto	Cooked shellfish	+M	+M	+p	+p	+	+(21.64)	+(18.72)	+	+	+	PA	PA	5	b
2017	6254	Penné aux saumon crème d'épinards	Cooked salmon with pastas	+M	+M	+p	+p	+	+(22.82)	+(18.92)	+	+	+	PA	PA	5	b
2017	6255	Acras de morues à cuire	Cooked cod	+M	+M	+p	+p	+	+(21.83)	+(17.41)	+	+	+	PA	PA	5	b
2017	6256	Crevettes sauce piquante à cuire	Cooked shrimps	+M	+M	+p	+p	+	+(22.07)	+(17.95)	+	+	+	PA	PA	5	b
2017	6261	Crevettes sauce piquante à cuire	Cooked shrimps	st	st	-	-	-								5	b
2017	6262	Parmentier de poisson ciboulette	Cooked fish	st	st	st	st	-								5	b
2017	6263	Penné aux saumon crème d'épinards	Cooked salmon with pastas	st	st	st	st	-								5	b
2017	6264	Petites gambas tagliatelles Pesto	Cooked shellfish with pastas	st	st	st	st	-								5	b
2017	6265	Saint Jacques poireaux et champignons	Cooked shellfish	st	st	st	st	-								5	b
2017	6266	Filet de colin façon meunière	Cooked colin fillet	-	-	-	-	-								5	b
2017	6267	Grillades de filet de Colin à cuire	Grilled colin fillet	-	-	-	-	-								5	b
2017	6268	Sardines marinées à cuire	Marinated sardines	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b
2016	6471	Surimi	Surimi	st	st	st	st	-	+(22.06)	+(31.82)	+	+	+	PD	PD	5	c
2016	6472	Terrine de crabe homard	Seafood terrine	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	5	c
2016	6473	Terrine de saumon Saint Jacques	Seafood terrine	st	st	st	st	-	+(22.79)	+(22.34)	+	+	+	PD	PD	5	c
2016	7116	Terrine de saumon fumé	Salmon terrine	st	st	st	st	-								5	c
2016	7117	Terrine de Saint-Jacques	Seafood terrine	st	st	st	st	-								5	c
2017	6014	Salade de pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-								5	c
2017	6015	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-	+(21.61)	+(18.54)	+	+	+	PD	PD	5	c
2017	6016	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	5	c
2017	6018	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	+(1)	+m	+M	+M	+	+(27.02)	+(22.81)	+	+	+	PA	PA	5	c
2017	6019	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	st	st	-	-	-								5	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

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18 June 2024

Summary report (Version 0)
SureTect Salmonella

SEAFOOD																	
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella						Category	Type	
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (C _t)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast			QS5
After 72 h storage at 5°C ± 3°C																	
2017	6031	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-							5	c	
2017	6032	Salade pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-							5	c	
2017	6033	Tortis concombre saumon	RTE (salad pastas cucumber)	-	-	-	-	-							5	c	
2017	6034	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	st	st	st	st	-							5	c	
2017	6035	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	-	-	+md (<i>C. freundii</i>)	-	-	-	-	-	-	NA	NA	5	c	
2017	6036	Sandwich thon provençale	RTE (sandwich tuna)	-	-	+md (<i>C. youngae/C. freundii</i>)	-	-	-	-	-	-	NA	NA	5	c	
2017	6037	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	-	-	-	st	-							5	c	
2017	6038	Sandwich thon crudités	RTE (sandwich tuna vegetables)	-	-	-	-	-							5	c	
2017	7038	Terrine de saumon	Salmon terrine	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	5	c
2017	7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	+M	+M	+M	+M	+	+(28.14)	+(28.89)	+	+	+	PA	PA	5	c
2017	7040	Sandwich saumon fromage	RTE (sandwich salmon cheese)	+p	+p	+M	+M	+	+(19.22)	+(21.25)	+	+	+	PA	PA	5	c
2017	7041	Tartinable surimi crabe	Fish terrine	+p	+p	+p	+p	+	-./.**	+(44.18)	-	-	-	ND	PPND	5	c
2017	7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	+M	+M	+p	+p	+	+(19.36)	+(19.56)	+	+	+	PA	PA	5	c

RAW BEEF MEATS																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella														Category	Type		
				RVS broth		MKTn broth		Result	Pre-warmed BPW – 9 h at 41.5°C ± 1°C																	
				XLD	ASAP	XLD	ASAP		PCR (C)		Confirmatory tests								All confirmatory tests	Final result		Agreement				
									7500 Fast	QS5	Brilliance Salmonella				RVS/Brilliance Salmonella					7500 Fast	QS5	7500 Fast			QS5	
						Typical colonies	Latex	Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests													
2016	557	Bourguignon à mijoter	Beef trim	+p	+p	+M	+M	+	+(26.88)	+(27.52)	+p	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	a
2016	565	Haché pur boeuf 5% MG	Ground beef	+1/2	+1/2	+M	+M	+	+(32.64)	+(32.00)	+m	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	a
2016	566	Steak haché pur boeuf	Ground beef	+m	+m	+m	+m	+	-/(40.55)/(39.61)	+(37.67)	-				+1d	+w	+	+	+	+	+	+	ND	PA	6	a
2016	567	Haché boucher pur boeuf	Ground beef	+p	+p	+M	+M	+	+(33.47)	+(32.68)	+m	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	a
2016	572	Bourguignon à mijoter	Beef trim	+p	+p	+p	+p	+	+(31.54)	+(34.72)	+p	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	a
2016	859	Escalope de veau	Veal meat (escalope)	+M	+M	+M	+M	+	+(33.68)	+(33.74)	+M	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	a
2016	860	Côte de veau	Veal meat (cutlet)	+M	+M	+M	+M	+	+(36.12)	+(36.51)	+M	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	a
2016	861	Rôti de veau	Veal meat (roast)	+M	+M	+M	+M	+	+(32.95)	+(34.18)	+m/+	+	+	+	+m	+	+	+	+	+	+	+	PA	PA	6	a
2016	862	Blanquette de veau	Veal meat (blanquette)	-	-	-	-	-	+(32.45)	+(33.79)	+m/+	+	+	+	+m	+	+	+	+	+	+	+	PD	PD	6	a
2016	863	Filet de veau	Veal meat (filet)	+M	+M	+M	+M	+	+(31.60)	+(29.99)	+p	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	a
2016	2235	Haché boucher pur boeuf	Ground beef	-	-	-	-	-	i/-	-	st				-								NA	NA	6	a
2016	2236	Hampe de boeuf	Beef trim	-	-	-	-	-	-	-	-				st								NA	NA	6	a
2016	2237	Steak haché frais	Ground beef	-	-	-	-	-	-	-	st				-								NA	NA	6	a
2016	2238	Steak haché frais	Ground beef	-	-	-	-	-	-	-	-				-								NA	NA	6	a
2016	2241	Viande à Bourguignon	Beef trim	-	-	-	-	-	-	-	-				st								NA	NA	6	a
2016	2242	Viande à pot au feu	Beef trim	-	-	-	-	-	-	-	-				st								NA	NA	6	a
2016	2243	Entrecôte	Beef trim	-	-	-	-	-	-	-	-				-								NA	NA	6	a
2016	2244	Steak	Beef trim	-	-	-	-	-	-	-	-				-								NA	NA	6	a
2016	2245	Bavette	Beef trim	-	-	-	-	-	-	-	-				st								NA	NA	6	a
2016	2246	Steak haché	Ground beef	-	-	-	-	-	-	-	-				-								NA	NA	6	a
2016	440	Entrecôte à griller surgelée	Frozen beef trim	st	st	-	-	-	+(47.60)/(42.44**)	-	-(XLD+)	+	+	+	-(XLD+)	+	+	+	+	+	+	+	PD	NA	6	b
2016	441	Tournedos de filet surgelé	Frozen beef trim	+p	+M	+M	+M	+	+(30.85)	+(29.60)	+p	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	b
2016	442	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(33.84)	+(34.85)	+m/+	+	+	+	+M	+	+	+	+	+	+	+	PA	PA	6	b
2016	443	Carpaccio de boeuf huile d'olive, basilic surgelé	Frozen carpaccio	+p	+p	+p	+M	+	-/**	+(41.59)	st				st								ND	PPND	6	b
2016	444	Carpaccio de boeuf huile d'olive, basilic surgelé	Frozen carpaccio	+M	+M	+p	+p	+	-	-	-				st								ND	ND	6	b
2016	445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	+p	+p	+1/2	+1/2	+	+(35.00)	+(36.95)	+1/2	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	b
2016	447	Steak haché surgelé	Frozen ground beef	+M	+M	+1/2	+1/2	+	+(30.32)	+(31.64)	+p	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	b
2016	448	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	+(34.17)	+(35.21)	+1/2	+	+	+	+p	+	+	+	+	+	+	+	PD	PD	6	b
2016	449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	+M	+M	+d/-	-	+	+(36.09)	+(36.13)	-(XLD+)	+	+	+	-(XLD+)	+	+	+	+	+	+	+	PA	PA	6	b
2016	450	Tournedos de filet surgelé	Frozen beef trim	st	-	-	-	-	+(29.42)	+(29.74)	+p	+	+	+	+p	+	+	+	+	+	+	+	PD	PD	6	b
2016	451	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(32.58)	+(31.06)	+m	+	+	+	+M	+	+	+	+	+	+	+	PA	PA	6	b
2016	2221	Haché de boeuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-								NA	NA	6	b
2016	2222	Steak haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				st								NA	NA	6	b
2016	2223	Entrecôte surgelée	Frozen beef trim	st	st	st	st	-	-	-	st				st								NA	NA	6	b
2016	2224	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	st				st								NA	NA	6	b
2016	2225	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-								NA	NA	6	b
2016	2226	Steak haché bio surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-								NA	NA	6	b
2016	2227	Effeillé de charolais surgelé	Frozen beef trim	-	-	-	-	-	-	-	-				-								NA	NA	6	b
2016	2228	Boulettes de viande surgelées	Frozen boulets	-	-	-	-	-	-	-	-				-								NA	NA	6	b
2016	2229	Haché de boeuf surgelé	Frozen ground beef	st	st	st	st	-	-	-	st				st								NA	NA	6	b
2016	2230	Entrecôte surgelée	Frozen beef trim	-	-	-	-	-	-	-	-				-								NA	NA	6	b
2016	558	Haché bolognaise	Seasoned ground beef	+1/2	+1/2	+1/2	+1/2	+	+(30.14)	+(31.36)	+m	+	+	+	+M	+	+	+	+	+	+	+	PA	PA	6	c
2016	559	Carpaccio pur boeuf	Carpaccio	+p	+p	+p	+M	+	+(25.03)	+(25.53)	+p	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	c
2016	560	Carpaccio aux olives	Carpaccio	+p	+p	+p	+p	+	+(29.15)	+(29.64)	+p	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	c
2016	561	Carpaccio au basilic	Carpaccio	st	st	-	-	-	-	-	st				st								NA	NA	6	c
2016	562	Tartare de boeuf et sauce	Carpaccio	+p	+p	+p	+p	+	-	-	st				st								ND	ND	6	c
2016	563	Haché bolognaise	Seasoned ground beef	+m	+m	+1/2	+1/2	+	-	-	-				-								ND	ND	6	c
2016	564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	+M	+p	+M	+M	+	+(26.50)	+(27.96)	+m	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	c
2016	569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+p	+	+(32.40)	+(34.35)	+1/2	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	c
2016	570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+M	+	+(30.81)	+(29.53)	+p	+	+	+	+p	+	+	+	+	+	+	+	PA	PA	6	c
2016	571	Pavé de rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-				-								NA	NA	6	c
2016	573	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	+(32.08)	+(32.91)	+m	+	+	+	+M	+	+	+	+	+	+	+	PD	PD	6	c
2016	2231	Carpaccio de boeuf	Carpaccio	st	st	-	-	-	-	-	st				st								NA	NA	6	c
2016	2232	Rumsteak au poivre	Seasoned beef trim	-	-	-	-	-	-	-	-				-								NA	NA	6	c
2016	2233	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	-				st								NA	NA	6	c
2016	2234	Carpaccio noisette	Carpaccio	-	-	-	-	-	-	-	st				-								NA	NA	6	c
2016	2239	Carpaccio au parmesan	Carpaccio	st	st	-	-	-	-	-	st				st								NA	NA	6	c
2016	2240	Rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-				st								NA	NA	6	c
2016	2247	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-				-								NA	NA	6	c
2016	2248	Carpaccio basilic	Carpaccio	-	-	-	-	-	-	-	st				st								NA	NA	6	c
2016	3747	Haché de boeuf bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-				-								NA	NA	6	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

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18 June 2024

Summary report (Version 0)
SureTect Salmonella

RAW BEEF MEATS																								
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella														Category	Type
				RVS broth		MKTTn broth		Result	BPW 9 h at 41.5°C ± 1°C + storage for 72 h at 5°C ± 3°C				BPW 24 h at 41.5°C ± 1°C + storage for 72 h at 5°C ± 3°C				All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		PCR (C _i)		Agreement		PCR (C _i)		Agreement									
									7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5								
2016	557	Bourguignon à mijoter	Beef trim	+p	+p	+M	+M	+	+(24.92)	+(27.68)	+	+	+	PA	PA	+(22.92)	+(21.84)	+	+	+	PA	PA	6	a
2016	565	Haché pur boeuf 5% MG	Ground beef	+1/2	+1/2	+M	+M	+	+(33.24)	+(34.21)	+	+	+	PA	PA	+(30.56)	+(29.15)	+	+	+	PA	PA	6	a
2016	566	Steak haché pur boeuf	Ground beef	+m	+m	+m	+m	+	-/-	-	+	-	-	ND	ND	+(34.93)	+(37.67)	+	+	+	PA	PA	6	a
2016	567	Haché boucher pur boeuf	Ground beef	+p	+p	+M	+M	+	+(33.12)	+(32.55)	+	+	+	PA	PA	+(31.02)	+(29.43)	+	+	+	PA	PA	6	a
2016	572	Bourguignon à mijoter	Beef trim	+p	+p	+p	+p	+	+(30.11)	+(32.66)	+	+	+	PA	PA	+(24.20)	+(24.65)	+	+	+	PA	PA	6	a
2016	859	Escalope de veau	Veal meat (escalope)	+M	+M	+M	+M	+	+(34.12)	+(32.77)	+	+	+	PA	PA	+(26.02)	+(25.34)	+	+	+	PA	PA	6	a
2016	860	Côte de veau	Veal meat (cutlet)	+M	+M	+M	+M	+	+(34.65)	+(33.14)	+	+	+	PA	PA	+(28.94)	+(28.87)	+	+	+	PA	PA	6	a
2016	861	Rôti de veau	Veal meat (roast)	+M	+M	+M	+M	+	+(33.51)	+(35.73)	+	+	+	PA	PA	+(31.89)	+(31.65)	+	+	+	PA	PA	6	a
2016	862	Blanquette de veau	Veal meat (blanquette)	-	-	-	-	-	+(33.17)	+(35.43)	+	+	+	PD	PD	+(31.28)	+(31.32)	+	+	+	PD	PD	6	a
2016	863	Filet de veau	Veal meat (filet)	+M	+M	+M	+M	+	+(31.16)	+(31.12)	+	+	+	PA	PA	+(29.21)	+(27.47)	+	+	+	PA	PA	6	a
2016	440	Entrecôte à griller surgelée	Frozen beef trim	st	st	-	-	-	+(38.71)	+(42.77)	-(+XLD)	+	+	PD	PD	+(25.89)	+(28.29)	-(+XLD)	+	+	PD	PD	6	b
2016	441	Tournedos de filet surgelé	Frozen beef trim	+p	+M	+M	+M	+	+(30.23)	+(34.38)	+	+	+	PA	PA	+(25.01)	+(25.38)	+	+	+	PA	PA	6	b
2016	442	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(33.36)	+(35.82)	+	+	+	PA	PA	+(29.80)	+(31.74)	+	+	+	PA	PA	6	b
2016	443	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+p	+p	+p	+M	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	6	b
2016	444	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+M	+M	+p	+p	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	6	b
2016	445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	+p	+p	+1/2	+1/2	+	+(35.60)	+(33.86)	+	+	+	PA	PA	+(28.23)	+(27.83)	+	+	+	PA	PA	6	b
2016	447	Steak haché surgelé	Frozen ground beef	+M	+M	+1/2	+1/2	+	+(30.01)	+(30.65)	+	+	+	PA	PA	+(25.06)	+(22.71)	+	+	+	PA	PA	6	b
2016	448	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	+(34.23)	+(32.53)	+	+	+	PD	PD	+(26.74)	+(24.59)	+	+	+	PD	PD	6	b
2016	449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	+M	+M	+d/-	-	+	+(34.47)	+(35.72)	-(+XLD)	+	+	PA	PA	+(29.91)	+(29.13)	-(+XLD)	+	+	PA	PA	6	b
2016	450	Tournedos de filet surgelé	Frozen beef trim	st	-	-	-	-	+(28.35)	+(32.79)	+	+	+	PD	PD	+(23.07)	+(24.74)	+	+	+	PD	PD	6	b
2016	451	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(32.12)	+(31.86)	+	+	+	PA	PA	+(28.15)	+(27.28)	+	+	+	PA	PA	6	b
2016	558	Haché bolognaise	Seasoned ground beef	+1/2	+1/2	+1/2	+1/2	+	+(30.73)	+(30.33)	+	+	+	PA	PA	+(31.11)	+(28.82)	+	+	+	PA	PA	6	c
2016	559	Carpaccio pur bœuf	Carpaccio	+p	+p	+p	+M	+	+(24.49)	+(27.52)	+	+	+	PA	PA	+(20.65)	+(20.36)	+	+	+	PA	PA	6	c
2016	560	Carpaccio aux olives	Carpaccio	+p	+p	+p	+p	+	+(26.64)	+(28.72)	+	+	+	PA	PA	+(23.20)	+(24.28)	+	+	+	PA	PA	6	c
2016	562	Tartare de bœuf et sauce	Carpaccio	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	-/-**	+(40.70)	-	-	-	ND	PPND	6	c
2016	563	Haché bolognaise	Seasoned ground beef	+m	+m	+1/2	+1/2	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	6	c
2016	564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	+M	+p	+M	+M	+	+(28.46)	+(27.48)	+	+	+	PA	PA	+(29.04)	+(28.57)	+	+	+	PA	PA	6	c
2016	569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+p	+	+(31.83)	+(32.93)	+	+	+	PA	PA	+(30.75)	+(32.54)	+	+	+	PA	PA	6	c
2016	570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+M	+	+(30.06)	+(30.63)	+	+	+	PA	PA	+(24.98)	+(25.22)	+	+	+	PA	PA	6	c
2016	573	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	+(35.31)	+(33.20)	+	+	+	PD	PD	+(28.25)	+(26.98)	+	+	+	PD	PD	6	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

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Summary report (Version 0)
SureTect Salmonella

18 June 2024

PRODUCTION ENVIRONMENTAL SAMPLES																									
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella													Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		After incubation time								Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella				All confirmatory tests	7500 Fast	QS5			7500 Fast	QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
2016	697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	+p	+p	+p	+p	+	+(21.19)	+(19.14)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	+M	+p	+1/2	+M	+	+(26.04)	+(26.24)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	-	+d	-	+d	+	+(21.50)	+(21.70)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	+M	+M	+1/2	+1/2	+	+(28.43)	+(27.98)	+M	+	+	+	+M	+	+	+	+	+	+	PA	PA	7	a
2016	920	Poussières de sang	Dusts (pork/beef industry)	+mni/+	+1/2	-	+dni/-	+	(S. Rissen)	-/-	-	-	-	-	+m	+	+	+	+	+	+	ND	ND	7	a
2016	922	Résidus sang auge saignée	Dusts (pork/beef industry)	+d(NC)	-	+dni/-	+d (Serratia marcescens)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	923	Eau de siphon N°7	Siphon water (pork/beef industry)	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	a
2016	924	Sang montée AR3	Wastes (pork/beef industry)	+dni/-	-	+dni/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1127	Poussières de lait n°2	Dust (dairy industry)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	a
2016	1128	Déchets poisson cru	Dusts (fish industry)	+d (NC)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1129	Déchets appât poisson	Dusts (fish industry)	+p	+p	+1/2	+M	+	+(33.29)	+(33.99)	+d/+	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	1132	Déchets pâte à pompon n°2	Raw pastry	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1536	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+M	+M	+	+(23.83)	+(23.97)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	1537	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+1/2	+M	+	+(26.02)	+(24.42)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	1538	Déchets poisson cru	Dusts (fish industry)	-	-	+dni/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1543	Déchets hachoir saucisson	Dusts (sausages)	+1/2	+1/2	+1/2	+1/2	+	-/-	-	+m/+	+	+	+	+p	+	+	+	+	+	+	ND	ND	7	a
2016	3749	Déchets	Dusts	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	3750	Déchets	Dusts	st	st	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	a
2016	3751	Déchets	Dusts	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	3752	Déchets	Dusts	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	a
2016	7727	Eau de rinçage (industrie viande)	Rinsed water (meat industry)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	695	Eau de rinçage planche à découper (fab saucisses)	Rinsed water (pork industry)	-	-	-	+d (NC)	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	696	Eau de rinçage hachoir (fab saucisses)	Rinsed water (pork industry)	+p	+p	+p	+p	+	+(26.78)	+(26.20)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	918	Eau de rinçage N°4	Rinsed water (pork/beef industry)	st	st	+m (C. youngae)	+m(ox+)	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	919	Eau de rinçage N°5	Rinsed water (meat industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	925	Eau de process épiluse N°1	Process water (pork/beef industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(28.47)	+(27.82)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1119	Eau de process chipolatas/merguez	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(30.08)	+(29.53)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1120	Eau de process préparation poisson	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(21.64)	+(23.12)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1121	Eau de process préparation poisson	Process water (fish)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	+p	+p	+p	+p	+	+(23.06)	+(24.31)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1123	Eau de process fromage/biscuit	Process water (biscuit/cheese)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	1124	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(23.21)	+(22.89)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1125	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(23.14)	+(22.64)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1539	Eau de rinçage pousoir (production poisson)	Rinsed water (fish industry)	+p	+M	+M	+M	+	+(25.70)	+(24.23)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1540	Eau de rinçage cutter (production poisson)	Rinsed water (fish industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	1541	Eau de process madeleine	Process water (pastry)	st	st	st	st	-	-	-	st	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	1542	Eau de process madeleine	Process water (pastry)	+p	+p	+p	+p	+	+(22.96)	+(21.16)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1547	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+M	+p	+M	+p	+	+(26.19)	+(23.68)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1548	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+p	+p	+p	+p	+	+(25.70)	+(23.36)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	7728	Chiffonnette tapis transfert carnés	Wipe (meat industry)	+M	+M	+m	+1/2	+	(S.Typhimurium)	-/-/-**	+(37.55)	+d	+d	Serratia marcescens	Serratia marcescens	+M	+	+	+	+	+	ND	PA	7	c
2016	7729	Chiffonnette tapis travail	Wipe (meat industry)	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7730	Chiffonnette cabine	Wipe (meat industry)	st	st	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7732	Chiffonnette transfert carnés	Wipe (meat industry)	st	st	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7733	Chiffonnette tapis scie	Wipe (meat industry)	st	st	-	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7734	Chiffonnette tapis travail	Wipe (meat industry)	st	st	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7735	Chiffonnette transfert cranés	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7736	Chiffonnette tapis maintien carcasses	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	Cedecea davisae	Serratia marcescens	-	-	-	-	-	-	-	NA	NA	7	c
2016	7737	Chiffonnette tapis après nettoyage	Wipe after cleaning (meat industry)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7739	Chiffonnette tapis scie avant nettoyage	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	Serratia marcescens	Serratia marcescens	-	-	-	-	-	-	-	NA	NA	7	c
2016	7740	Chiffonnette tapis descende	Wipe (meat industry)	-	-	-	-	-	-	-	+d	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7741	Chiffonnette tapis aérien	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	Serratia marcescens	Serratia marcescens	-	-	-	-	-	-	-	NA	NA	7	c
2016	690	Chiffonnette pousoir biscuit	Wipe (pastry)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	691	Chiffonnette plan de travail biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(22.92)	+(22.39)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	c
2016	692	Chiffonnette pousoir propre	Wipe (pastry)	+p	+p	+p	+p	+	+(23.16)	+(22.66)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	c
2016	693	Chiffonnette mélangeur biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(25.54)	+(21.04)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	c
2016	694	Chiffonnette mélangeur Dito/ Biscuit propre	Wipe (pastry)	st	st	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

PRODUCTION ENVIRONMENTAL SAMPLES																							
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella													Category	Type
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		Confirmatory tests						All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella			7500 Fast	QS5	7500 Fast	QS5		
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex							
2016	910	Chiffonnette entrée goulotte (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	911	Chiffonnette fendeuse n°2 (porc/bœuf)	Wipe (pork/beef industry)	st	st	st	st	-	-	-	st	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	912	Chiffonnette bande de marquage (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	913	Chiffonnette guide sortie consignés (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+1/2	+1/2	+1/2	+	(S. :4.5:i:-)	+(31.07)	+(31.82)	+m	+	+	+	+	+	+	PA	PA	7	c	
2016	914	Chiffonnette scie consignée (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	915	Chiffonnette intérieur pince à tête (porc/bœuf)	Wipe (pork/beef industry)	-	st	-	st	-	-	-	st	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	916	Chiffonnette entrée cabine plaque (porc/bœuf)	Wipe (pork/beef industry)	+m	+mni/+	+m	+m	+	+(33.27)	+(33.23)	+m/+	+	+	+	+	+	+	+	PA	PA	7	c	
2016	917	Chiffonnette guide uniporc roulette (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+m	+1/2	+m	+	+(31.76)	+(32.97)	+m/+	+	+	+	+	+	+	+	PA	PA	7	c	
2016	1137	Chiffonnette balance prélèvements produit à base de poisson	Wipe (fish industry)	+p	+p	+p	+p	+	+(25.06)	+(26.08)	+p	+	+	+	+	+	+	+	PA	PA	7	c	
2016	1544	Chiffonnette atelier saucisson	Dusts (sausages)	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(24.62)	+(24.00)	+p	+	+	+	+	+	+	+	PA	PA	7	c	
2016	1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(23.95)	+(22.56)	+p	+	+	+	+	+	+	+	PA	PA	7	c	

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast and QS5 PCR instruments)																	
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*				Alternative method: SureTect Salmonella								Category	Type
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C ± 3°C								
				XLD	ASAP	XLD	ASAP		PCR (C _i)		All confirmatory tests	Final result		Agreement			
									7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2016	697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	+p	+p	+p	+p	+	+(27,06)	+(21,75)	+	+	+	PA	PA	7	a
2016	698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	+M	+p	+1/2	+M	+	+(27,13)	+(26,84)	+	+	+	PA	PA	7	a
2016	699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	-	+d	-	+d	+	+(21,27)	+(20,52)	+	+	+	PA	PA	7	a
2016	700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	+M	+M	+1/2	+1/2	+	+(27,45)	+(28,08)	+	+	+	PA	PA	7	a
2016	920	Poussières de sang	Dusts (pork/beef industry)	+mni/+	+1/2	-	+dni/-	+(S. Rissen)	-/-	-	+	-	-	ND	ND	7	a
2016	922	Résidus sang auge saignée	Dusts (pork/beef industry)	+d (NC)	-	+dni/-	+d (Serratia marcescens)	-	-	-	-	-	-	NA	NA	7	a
2016	1128	Déchets poisson cru	Dusts (fish industry)	+d (NC)	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1129	Déchets appât poisson	Dusts (fish industry)	+p	+p	+1/2	+M	+	+(33,64)	+(33,48)	+	+	+	PA	PA	7	a
2016	1536	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+M	+M	+	+(23,69)	+(23,91)	+	+	+	PA	PA	7	a
2016	1537	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+1/2	+M	+	+(25,99)	+(23,07)	+	+	+	PA	PA	7	a
2016	1538	Déchets poisson cru	Dusts (fish industry)	-	-	+dni/-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1543	Déchets hachoir saucisson	Dusts (sausages)	+1/2	+1/2	+1/2	+1/2	+	-/(40,75)/(40,45)	-	+	-	-	ND	ND	7	a
2016	695	Eau de rinçage planche à découper (fab saucisses)	Rinsed water (pork industry)	-	-	-	+d (NC)	-	i/-	-	-	-	-	NA	NA	7	b
2016	696	Eau de rinçage hachoir (fab saucisses)	Rinsed water (pork industry)	+p	+p	+p	+p	+	+(27,11)	+(28,25)	+	+	+	PA	PA	7	b
2016	1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(28,62)	+(28,65)	+	+	+	PA	PA	7	b
2016	1119	Eau de process chipolatas/merguez	Process water (sausages)	+p	+p	+p	+p	+	+(28,44)	+(29,94)	+	+	+	PA	PA	7	b
2016	1120	Eau de process préparation poisson	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(21,41)	+(21,96)	+	+	+	PA	PA	7	b
2016	1121	Eau de process préparation poisson	Process water (fish)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	b
2016	1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	+p	+p	+p	+p	+	+(23,77)	+(23,20)	+	+	+	PA	PA	7	b
2016	1124	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(22,96)	+(23,49)	+	+	+	PA	PA	7	b
2016	1125	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(24,43)	+(23,62)	+	+	+	PA	PA	7	b
2016	1539	Eau de rinçage pousoir (production poisson)	Rinsed water (fish industry)	+p	+M	+M	+M	+	+(26,74)	+(26,66)	+	+	+	PA	PA	7	b
2016	1540	Eau de rinçage cutter (production poisson)	Rinsed water (fish industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	1541	Eau de process madeleine	Process water (pastry)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	b
2016	1542	Eau de process madeleine	Process water (pastry)	+p	+p	+p	+p	+	+(22,87)	+(23,81)	+	+	+	PA	PA	7	b
2016	1547	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+M	+p	+M	+p	+	+(27,42)	+(26,46)	+	+	+	PA	PA	7	b
2016	1548	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+p	+p	+p	+p	+	+(26,50)	+(25,42)	+	+	+	PA	PA	7	b
2016	7728	Chiffonnette tapis transfert carnés	Wipe (meat industry)	+M	+M	+m	+1/2	+(S. Typhimurium)	-/-	-	+	-	-	ND	ND	7	c
2016	7729	Chiffonnette tapis travail	Wipe (meat industry)	+d/-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7736	Chiffonnette tapis maintien carcasses	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7739	Chiffonnette tapis scie avant nettoyage	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7740	Chiffonnette tapis descente	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7741	Chiffonnette tapis aérien	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	691	Chiffonnette plan de travail biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(24,63)	+(22,76)	+	+	+	PA	PA	7	c
2016	692	Chiffonnette pousoir propre	Wipe (pastry)	+p	+p	+p	+p	+	+(22,82)	+(22,38)	+	+	+	PA	PA	7	c
2016	693	Chiffonnette mélangeur biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(23,75)	+(24,93)	+	+	+	PA	PA	7	c
2016	694	Chiffonnette mélangeur Dito/Biscuit propre	Wipe (pastry)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	c
2016	913	Chiffonnette guide sortie consignés (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+1/2	+1/2	+1/2	+(S. :4,5i:-)	+(31,90)	+(31,22)	+	+	+	PA	PA	7	c
2016	916	Chiffonnette entrée cabine plaque (porc/bœuf)	Wipe (pork/beef industry)	+m	+mni/+	+m	+m	+	+(32,60)	+(33,78)	+	+	+	PA	PA	7	c
2016	917	Chiffonnette guide uniporc roulette (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+m	+1/2	+m	+	+(31,98)	+(32,25)	+	+	+	PA	PA	7	c
2016	1137	Chiffonnette balance prélèvements produit à base de poisson	Wipe (fish industry)	+p	+p	+p	+p	+	+(23,05)	+(23,95)	+	+	+	PA	PA	7	c
2016	1544	Chiffonnette atelier saucisson	Dusts (sausages)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	c
2016	1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(24,65)	+(25,15)	+	+	+	PA	PA	7	c
2016	1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(24,00)	+(23,35)	+	+	+	PA	PA	7	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MILK POWDER, INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 g) INCLUDING INGREDIENTS																									
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time																
				XLD	ASAP	XLD	ASAP		PCR (C _i)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
									7500 Fast	QS5	Brilliance Salmonella			RVS / Brilliance Salmonella						7500 Fast	QS5	7500 Fast			QS5
Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests																		
2019	99	Céréales infantiles (saveur vanille)	Infant cereals (vanilla flavour)	+p	+M	+p	+p	+	+(30.22)	+(29.20)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	a	
2019	100	Céréales infantiles (saveur brioche)	Infant cereals (brioche flavour)	+p	+p	+M	+M	+	+(25.31)	+(25.54)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	a	
2019	296	Lait en poudre demi-écrémé	Half skimmed milk powder	+p	+p	+p	+p	+	+(32.69)	+(29.93)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	a	
2019	297	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	+(23.50)	+(22.47)	+p	+	+	+	+p	+		+	+	+	PD	PD	8	a	
2019	298	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	8	a	
2019	305	Céréales infantiles (saveur miel)	Infant cereals (honey flavour)	+p	+p	+p	+p	+	+(28.10)	+(27.33)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	a	
2019	306	Céréales infantiles (saveur cacao)	Infant cereals (cocoa flavour)	+p	+p	+p	+p	+	+(27.36)	+(26.93)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	a	
2019	340	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(19.82)	+(19.21)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	a	
2019	341	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(20.51)	+(18.37)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	a	
2019	342	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	-/-	-/-	+p(2col)	+	+	+	+p	+		+	-	-	ND	ND	8	a	
2019	958	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+(40.88)/-/+ (39.51)	-/(37.06)/+(38.19)	st				+p	+		+	+	-	PA	ND	8	a	
2019	959	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+(34.18)	+(31.47)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	a	
2019	1126	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	8	a	
2019	1127	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	8	a	
2019	1128	Céréales infantiles	Infant cereals without probiotics	st	st	st	st	-	-	-	-				st			-	-	-	NA	NA	8	a	
2019	1129	Céréales infantiles (saveur brioche)	Infant cereals without probiotics (brioche flavour)	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	8	a	
2019	1130	Céréales infantiles (chocolat biscuité)	Infant cereals without probiotics (biscuit flavour)	-	-	-	-	-	-	-	-				-			-	-	-	NA	NA	8	a	
2019	1131	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	-				st			-	-	-	NA	NA	8	a	
2019	1132	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	8	a	
2019	1133	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	8	a	
2019	96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 x 10 ³ CFU/g	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	8	b	
2019	97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(21.50)	+(20.11)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	b	
2019	98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 x 10 ⁶ CFU/g	st	st	st	st	-	+(19.44)	+(18.51)	+p	+	+	+	+p	+		+	+	+	PD	PD	8	b	
2019	307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavour) 6.2 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(29.63)	+(28.87)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	b	
2019	308	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavour) 5.3 x 10 ⁶ CFU/g	st	st	st	st	-	-	-	-				-			-	-	-	NA	NA	8	b	
2019	309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavour) 1.8 x 10 ⁶ CFU/g	st	st	st	st	-	+(34.28)	+(34.15)	+p	+	+	+	+p	+		+	+	+	PD	PD	8	b	
2019	960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(38.55)	+(34.75)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	b	
2019	961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(22.43)	+(22.38)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	b	
2019	962	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 x 10 ⁶ CFU/g	-	-	st	st	-	-	-	-				-			-	-	-	NA	NA	8	b	
2019	963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals) 3.3 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	-	-	st				-			-	-	-	ND	ND	8	b	
2019	964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavour) 7.0 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(33.57)	+(32.26)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	b	
2019	965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavour) 4.9 x 10 ⁴ CFU/g	-	-	-	-	-	+(40.16)	+(38.34)	+p	+	+	+	+p	+		+	+	+	PD	PD	8	b	
2019	1123	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 8.0 x 10 ⁵ CFU/g	-	-	st	st	-	-	-	st				st			-	-	-	NA	NA	8	b	
2019	1124	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 3.0 x 10 ⁶ CFU/g	-	-	st	st	-	-	-	st				st			-	-	-	NA	NA	8	b	
2019	1125	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 7.0 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	8	b	
2019	1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10 ² CFU/g	+p	+p	+p	+p	+	+(28.46)	+(27.62)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	b	
2019	1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(28.55)	+(27.85)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	b	
2019	1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10 ³ CFU/g	+p	+p	+p	+p	+	+(31.36)	+(30.32)	+p	+	+	+	+p	+		+	+	+	PA	PA	8	b	

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

Summary report (Version 0)
SureTect Salmonella

161/263

18 June 2024

MILK POWDER, INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 g) INCLUDING INGREDIENTS																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: SureTect Salmonella															Category	Type	
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		Confirmatory tests								All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella			RVS / Brilliance Salmonella						7500 Fast	QS5	7500 Fast	QS5			
								Typical colonies			Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests									
2019	1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	-/-	-/-	st					+p	+	+	+	+	-	-	ND	ND	8	b
2019	1260	Céréales infantile avec probiotiques (saveur caramel)	Infant cereals with probiotics (caramel flavour) 5.6 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st					st					-	-	NA	NA	8	b
2019	1261	Céréales infantile avec probiotiques (saveur chocolat au lait biscuité)	Infant cereals with probiotics (chocolate biscuity flavour) 1.6 x 10 ⁴ CFU/g	-	-	-	-	-	-	-	st					st					-	-	NA	NA	8	b
2019	1262	Céréales infantile avec probiotiques (saveur noisette biscuité)	Infant cereals with probiotics (hazelnut biscuit flavour) 2.0 x 10 ⁵ CFU/g	st	st	st	st	-	-	-	st					st					-	-	NA	NA	8	b
2019	299	Poudre de Lactoserum	Whey powder	st	st	st	st	-	-	-	st					st				-	-	-	NA	NA	8	c
2019	300	Poudre de Lactoserum	Whey powder	+p	+p	+p	+p	+	-	-	st					st				-	-	-	ND	ND	8	c
2019	301	Caseinates	Caseinates	st	st	st	st	-	+(25.45)	+(25.09)	+p	+	+	+	+p	+			+	+	+	PD	PD	8	c	
2019	302	Amidon modifié de manioc	Starch	-	-	-	-	-	-	-	-					-				-	-	-	NA	NA	8	c
2019	303	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	-	-	-					-				-	-	-	ND	ND	8	c
2019	304	Amidon de manioc	Starch	st	st	st	st	-	-	-	-					st				-	-	-	NA	NA	8	c
2019	566	Farine de seigle	Rye flour	-	-	-	-	-	-	-	-					-				-	-	-	NA	NA	8	c
2019	567	Farine d'orge	Barley flour	-	-	-	-	-	+(24.34)	+(24.76)	+m	+	+	+	+M	+			+	+	+	PD	PD	8	c	
2019	568	Farine de maïs	Corn flour	-	-	-	-	-	-	-	-					-				-	-	-	NA	NA	8	c
2019	569	Farine de blé	Wheat flour	+M	+1/2	+1/2	+1/2	+	+(32.14)	+(31.83)	+md/+	+	+	+	+1/2	+			+	+	+	PA	PA	8	c	
2019	570	Farine de blé type T55	Wheat flour	+1/2	+1/2	+m	+1/2	+	-	-	-					-				-	-	-	ND	ND	8	c
2019	571	Farine de blé type T65	Wheat flour	+1/2	+1/2	+1/2	+1/2	+	+(27.41)	+(27.26)	+md/+	+	+	+	+1/2	+			+	+	+	PA	PA	8	c	
2019	1243	Farine de maïs	Corn flour	+M	+1/2	+M	+m	+	+(35.84)	+(36.08)	+md/+	+	+	+	+1/2	+			+	+	+	PA	PA	8	c	
2019	1244	Farine d'orge	Barley flour	+M	+1/2	+M	+M	+	+(36.41)	+(36.26)	+md/+	+	+	+	+M	+			+	+	+	PA	PA	8	c	
2019	1264	Farine de seigle semi-complète	Semi-complete rye flour	-	-	-	-	-	-	+(42.39)/-/-	-					-				5RVS. 5Mktn. 5MSRV:-	-	-	NA	PPNA	8	c
2019	1265	Farine de blé complète	Whole wheat flour	-	-	+md/- (C. <i>youngae</i>)	-	-	-	-	-					-					-	-	NA	NA	8	c
2019	1266	Farine de froment de campagne	Country wheat flour	-	-	-	-	-	-	-	-					-					-	-	NA	NA	8	c
2019	1267	Farine de blé	Wheat flour	-	-	-	-	-	-	-	-					-					-	-	NA	NA	8	c
2019	1268	Poudre de Lactoserum	Lactoserum	st	st	st	st	-	-	-	st					st					-	-	NA	NA	8	c
2019	1269	Caseinates	Caseinates	-	-	st	st	-	-	-	st					st					-	-	NA	NA	8	c
2019	1271	Poudre de lactoserum	Lactoserum	st	st	st	st	-	-	-	-					-					-	-	NA	NA	8	c

MILK POWDER. INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 g) INCLUDING INGREDIENTS																	
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579*				Alternative method: SureTect Salmonella							Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C _i)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast			QS5
2019	99	Céréales infantiles (saveur vanille)	Infant cereals (vanilla flavour)	+p	+M	+p	+p	+	+(20.75)	+(20.46)	+	+	+	PA	PA	8	a
2019	100	Céréales infantiles (saveur brioche)	Infant cereals (brioche flavour)	+p	+p	+M	+M	+	+(21.88)	+(21.68)	+	+	+	PA	PA	8	a
2019	296	Lait en poudre demi-écrémé	Half skimmed milk powder	+p	+p	+p	+p	+	+(23.80)	+(23.22)	+	+	+	PA	PA	8	a
2019	297	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	+(21.08)	+(20.72)	+	+	+	PD	PD	8	a
2019	298	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-								8	a
2019	305	Céréales infantiles (saveur miel)	Infant cereals (honey flavour)	+p	+p	+p	+p	+	+(26.21)	+(26.39)	+	+	+	PA	PA	8	a
2019	306	Céréales infantiles (saveur cacao)	Infant cereals (cocoa flavour)	+p	+p	+p	+p	+	+(22.21)	+(22.46)	+	+	+	PA	PA	8	a
2019	340	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(18.88)	+(18.41)	+	+	+	PA	PA	8	a
2019	341	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(19.51)	+(18.78)	+	+	+	PA	PA	8	a
2019	342	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(36.11)	+(35.50)	+	+	+	PA	PA	8	a
2019	958	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	-/-	+(36.99)	+	-	+	ND	PA	8	a
2019	959	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+(33.18)	+(31.81)	+	+	+	PA	PA	8	a
2019	96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 x 10 ³ CFU/g	st	st	st	st	-	-	-	-	-	-	NA	NA	8	b
2019	97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(19.80)	+(18.81)	+	+	+	PA	PA	8	b
2019	98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 x 10 ⁶ CFU/g	st	st	st	st	-	+(18.75)	+(18.12)	+	+	+	PD	PD	8	b
2019	307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavour) 6.2 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(22.48)	+(22.50)	+	+	+	PA	PA	8	b
2019	309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavour) 1.8 x 10 ⁶ CFU/g	st	st	st	st	-	+(26.68)	+(26.21)	+	+	+	PD	PD	8	b
2019	960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	+(35.54)	+(31.31)	+	+	+	PA	PA	8	b
2019	961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(19.24)	+(18.72)	+	+	+	PA	PA	8	b
2019	963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals) 3.3 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	-/(40.98)/ +(39.79)	-/(40.64)/+(38.77)	+	-	-	ND	ND	8	b
2019	964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavour) 7.0 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(31.25)	+(30.50)	+	+	+	PA	PA	8	b
2019	965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavour) 4.9 x 10 ⁴ CFU/g	-	-	-	-	-	+(34.80)	+(34.04)	+	+	+	PD	PD	8	b
2019	1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10 ² CFU/g	+p	+p	+p	+p	+	+(26.86)	+(24.82)	+	+	+	PA	PA	8	b
2019	1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 x 10 ⁵ CFU/g	+p	+p	+p	+p	+	+(24.78)	+(24.08)	+	+	+	PA	PA	8	b
2019	1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10 ³ CFU/g	+p	+p	+p	+p	+	+(26.13)	+(25.11)	+	+	+	PA	PA	8	b
2019	1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10 ⁶ CFU/g	+p	+p	+p	+p	+	-/(39.92)	-/-	+	-	-	ND	ND	8	b
2019	300	Poudre de Lactoserum	Whey powder	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	8	c
2019	301	Caséinates	Caseinates	st	st	st	st	-	+(22.50)	+(23.02)	+	+	+	PD	PD	8	c
2019	303	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	8	c
2019	567	Farine d'orge	Barley flour	-	-	-	-	-	+(26.50)	+(24.72)	+	+	+	PD	PD	8	c
2019	569	Farine de blé	Wheat flour	+M	+1/2	+1/2	+1/2	+	+(34.45)	+(33.90)	+	+	+	PA	PA	8	c
2019	570	Farine de blé type T55	Wheat flour	+1/2	+1/2	+m	+1/2	+	-	-	-	-	-	ND	ND	8	c
2019	571	Farine de blé type T65	Wheat flour	+1/2	+1/2	+1/2	+1/2	+	+(28.99)	+(27.65)	+	+	+	PA	PA	8	c
2019	1243	Farine de maïs	Corn flour	+M	+1/2	+M	+m	+	+(36.70)	+(35.09)	+	+	+	PA	PA	8	c
2019	1244	Farine d'orge	Barley flour	+M	+1/2	+M	+M	+	+(35.54)	+(34.32)	+	+	+	PA	PA	8	c
2019	1264	Farine de seigle semi-complète	Semi-complete rye flour	-	-	-	-	-	-	-	-	-	-	NA	NA	8	c

* Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

Summary report (Version 0)
SureTect Salmonella

163/263

18 June 2024

Cocoa Powders									
Product	Sample Number	ISO 6579 Reference Method						Microbact 24E	Final Result
		MKTTn		RVS		Agglutination			
		XLD	BSA	XLD	BSA	O	H		
Cocoa Powder	364.1	ng	ng	ng	ng				Negative
Cocoa Powder	364.2	ng	ng	ng	ng				Negative
Cocoa Powder	364.3	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Cocoa Powder	364.4	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Cocoa Powder	364.5	ng	ng	ng	ng				Negative
Cocoa Powder	364.6	ng	ng	ng	ng				Negative
Cocoa Powder	364.7	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
White Chocolate Chocolate Chip Muffin Mix	364.8	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Cocoa Powder	364.9	ng	ng	ng	ng				Negative
Chocolate Pudding Mix	364.10	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Baking Cocoa	364.11	ng	ng	ng	ng				Negative
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	ng	ng	ng	ng				Negative
Milk Chocolate Hot Cocoa Mix	364.13	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Milk Chocolate Hot Cocoa Mix	364.14	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Chocolate Drink Powder	364.15	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Cocoa Powder	364.16	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Chocolate Drink Powder	364.17	ng	ng	ng	ng				Negative
Cocoa Powder	364.18	ng	ng	ng	ng				Negative
Cocoa Powder	364.19	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Organic Unsweetened Dutched Cocoa Powder	364.20	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Cocoa Powder	364.21	ng	ng	ng	ng				Negative
Hot Chocolate Mix	364.22	ng	ng	ng	ng				Negative
Baking Cocoa Powder	364.23	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Cocoa Powder	364.24	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Cocoa Powder	364.25	t	t	t	t	+	+	<i>Salmonella</i> spp.	Positive
Organic Cocoa Powder	364.26	ng	ng	ng	ng				Negative
Cocoa Powder	364.69	ng	ng	ng	ng				Negative

Chocolates									
Product	Sample Number	ISO 6579 Reference Method						Microbact 24E	Final Result
		MKTTn		RVS		Agglutination			
		XLD	BSA	XLD	BSA	O	H		
70% Cocoa Dark Chocolate	364.27	t	t	t	t	+	+	Salmonella spp.	Positive
78% Cocoa Dark Chocolate	364.28	m	t	t	t	+	+	Salmonella spp.	Positive
85% Cocoa Dark Chocolate	364.29	at	ng	ng	ng	/	/	/	Negative
90% Cocoa Dark Chocolate	364.30	t	t	t	t	+	+	Salmonella spp.	Positive
95% Cocoa Dark Chocolate	364.31	ng	ng	ng	ng	/	/	/	Negative
Chocolate Syrup	364.32	t	t	m	t	+	+	Salmonella spp.	Positive
Milk Chocolate Baking Chips	364.33	t	t	t	t	+	+	Salmonella spp.	Positive
White Chocolate Chips	364.34	ng	ng	ng	ng	/	/	/	Negative
Milk Chocolate	364.35	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.36	ng	ng	at	ng	/	/	/	Negative
Milk Chocolate	364.37	t	t	t	t	+	+	Salmonella spp.	Positive
Milk Chocolate	364.38	m	t	m	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.39	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate Almond	364.40	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate & Mint Swirl	364.41	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate & Sea Salt Caramel	364.42	t	t	t	t	+	+	Salmonella spp.	Positive
Milk Chocolate & Caramel	364.43	at	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.44	m	t	m	t	+	+	Salmonella spp.	Positive
80% Cocoa	364.45	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Pudding	364.46	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.67	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.68	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.70	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.71	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.72	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.73	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.74	ng	ng	ng	ng	/	/	/	Negative

Raw Materials									
Product	Sample Number	ISO 6579 Reference Method						Microbact 24E	Final Result
		MKTTn		RVS		Agglutination			
		XLD	BSA	XLD	BSA	O	H		
Raw Organic Cacao Paste/Liquor	364.47	t	t	t	t	+	+	Salmonella spp.	Positive
Cacao Butter	364.48	t	t	t	t	+	+	Salmonella spp.	Positive
Cacao Paste	364.49	t	t	t	t	+	+	Salmonella spp.	Positive
Raw Cocoa Butter 100%	364.50	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Liquor Chunks	364.51	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Butter Refined	364.52	ng	ng	ng	ng				Negative
Organic Cacao Paste	364.53	ng	ng	ng	ng				Negative
Organic Cocoa Butter Wafers	364.54	m	t	m	t	+	+	Salmonella spp.	Positive
Organic Raw Cacao Beans	364.55	at	ng	at	ng				Negative
Unrefined Cocoa Butter	364.56	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Beans	364.57	m	t	m	t	+	+	Salmonella spp.	Positive
Cocoa Butter Refined	364.58	ng	ng	ng	ng				Negative
Cocoa Beans	364.59	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Cocoa Butter Wafers	364.60	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Cocoa Beans	364.61	m	t	m	t	+	+	Salmonella spp.	Positive
Cocoa Beans	364.62	ng	ng	ng	ng				Negative
Raw Cacao Beans	364.63	m	t	m	t	+	+	Salmonella spp.	Positive
Cocoa Butter	364.64	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Raw Cacao Beans	364.65	ng	ng	ng	ng				Negative
Cocoa Butter	364.66	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Butter	364.75	ng	ng	ng	ng				Negative
Cocoa Butter	364.76	ng	ng	ng	ng				Negative
Cocoa Butter	364.77	ng	ng	ng	ng				Negative
Cocoa Butter	364.78	ng	ng	ng	ng				Negative
Cocoa Butter	364.79	ng	ng	ng	ng				Negative
Cocoa Butter	364.80	ng	ng	ng	ng				Negative
Cocoa Butter	364.81	ng	ng	ng	ng				Negative

Cocoa Powders													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
		Final Result	Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
			7500 Fast	C _t	QS5	C _t	XLD	BSA					
Cocoa Powder	364.1	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.2	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.3	Positive	+	23.84	+	22.16	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.4	Positive	+	23.03	+	22.82	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.5	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.6	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.7	Positive	+	23.91	+	22.28	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chocolate Chip Muffin Mix	364.8	Positive	+	23.56	+	22.82	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.9	Negative	-		-		ng	ng			Negative	NA	NA
Chocolate Pudding Mix	364.10	Positive	+	23.55	+	23.02	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa	364.11	Negative	-		-		ng	ng			Negative	NA	NA
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	Negative	-		-		ng	ng			Negative	NA	NA
Milk Chocolate Hot Cocoa Mix	364.13	Positive	+	24.29	+	22.76	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	Positive	+	23.62	+	22.54	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	Positive	+	23.77	+	22.97	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	Positive	+	24.79	+	22.67	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.17	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.18	Negative	-/-		-/-						Negative	NA	NA
Cocoa Powder	364.19	Positive	+	24.15/25.23/27.60	+	22.57	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	Positive	+	24.04	+	22.36	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.21	Negative	-		-		ng	ng			Negative	NA	NA
Hot Chocolate Mix	364.22	Negative	-		-		ng	ng			Negative	NA	NA
Baking Cocoa Powder	364.23	Positive	+	23.51	+	21.83	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	Positive	+	23.23	+	21.96	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	Positive	+	24.90	+	21.73	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Powder	364.26	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.69	Negative	-		-		ng	ng			Negative	NA	NA

Chocolates													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
			Final Result	Instrument			Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
		7500 Fast		C _t	QS5	C _t	XLD	BSA					
70% Cocoa Dark Chocolate	364.27	Positive	+	19.78	+	20.51	t	t	+	Salmonella spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	Positive	+	40.25	+	19.22	m	t	+	Salmonella spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	Negative	-/-	/	-	/	ng	ng	/	/	Negative	NA	NA
90% Cocoa Dark Chocolate	364.30	Positive	+	38.21	+	20.59	t	t	+	Salmonella spp.	Positive	PA	PA
95% Cocoa Dark Chocolate	364.31	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Chocolate Syrup	364.32	Positive	+	20.70	+	36.86	m	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	Positive	+	22.98	+	21.57	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chips	364.34	Negative	-/-	/	-	/	ng	ng	/	/	Negative	NA	NA
Milk Chocolate	364.35	Positive	+	21.25	+	24.43	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.36	Negative	-/-	/	-	/	ng	ng	/	/	Negative	NA	NA
Milk Chocolate	364.37	Positive	+	21.23	+	24.27	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.38	Positive	+	24.43	+	22.45	m	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.39	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate Almond	364.40	Positive	+	24.89	+	37.64	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate & Mint Swirl	364.41	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate & Sea Salt Caramel	364.42	Positive	+	21.35	+	33.64	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate & Caramel	364.43	Negative	-/-	/	-	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.44	Positive	+	21.66	+	26.68	m	t	+	Salmonella spp.	Positive	PA	PA
80% Cacao	364.45	Positive	+	23.12	+	23.69	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding	364.46	Positive	+	23.60	+	40.42	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.67	Positive	+	21.89	+	20.94	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.68	Positive	+	22.20	+	20.93	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.70	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA
Dark Chocolate	364.71	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA
Dark Chocolate	364.72	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA
Dark Chocolate	364.73	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA
Dark Chocolate	364.74	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA

Raw Materials													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
		Final Result	Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
			7500 Fast	C _t	QS5	C _t	XLD	BSA					
Raw Organic Cacao Paste/Liquor	364.47	Positive	+	21.74	+	40.32	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Butter	364.48	Positive	+	21.10	+	23.43	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Paste	364.49	Positive	+	21.34	+	20.78	t	t	+	Salmonella spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	Positive	+	20.42	+	22.16	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	Positive	+	20.36	+	21.01	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Organic Cacao Paste	364.53	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Organic Cocoa Butter Wafers	364.54	Positive	+	20.25	+	22.17	m	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	Negative	-	/	-	/	at	ng	/	/	Negative	NA	NA
Unrefined Cocoa Butter	364.56	Positive	+	39.51	-/-	/	t	t	+	Salmonella spp.	Positive	PA	ND
Cocoa Beans	364.57	Positive	+	20.11	+	20.50	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.58	Negative	-	/	-/-	/	ng	ng	/	/	Negative	NA	NA
Cocoa Beans	364.59	Positive	+	20.79	+	18.75	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	Positive	+	21.02	+	19.73	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Beans	364.61	Positive	+	20.35	+	14.10	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Beans	364.62	Negative	-	/	-/-	/	ng	ng	/	/	Negative	NA	NA
Raw Cacao Beans	364.63	Positive	+	21.78	+	20.09	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.64	Positive	+	21.73	+	21.12	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.65	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.66	Positive	+	21.21	+	20.98	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.75	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.76	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.77	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.78	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.79	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.80	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.81	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA

Cocoa Powders																	
Product	Sample Number	ISO 6579 Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)											7500 Fast Agreement	QS5 Agreement		
			Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements					Final Result	
			7500 Fast	C _t	QS5	C _t	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex				Microbact 24E
Cocoa Powder	364.1	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Powder	364.2	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Powder	364.3	Positive	+	24.23	+	22.00	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.4	Positive	+	24.00	+	22.07	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.5	Negative	+	23.92	+	21.91	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.6	Negative	+	24.19	+	22.14	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.7	Positive	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	ND	ND
White Chocolate Chocolate Chip Muffin Mix	364.8	Positive	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	ND	ND
Cocoa Powder	364.9	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Chocolate Pudding Mix	364.10	Positive	+	24.34	+	22.24	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa	364.11	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Milk Chocolate Hot Cocoa Mix	364.13	Positive	+	23.98	+	22.10	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	Positive	+	24.32	+	21.55	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	Positive	+	24.12	+	21.96	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	Positive	+	23.64	+	22.27	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.17	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Powder	364.18	Negative	+	23.78	+	22.49	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.19	Positive	+	23.64	+	21.69	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	Positive	+	23.10	+	22.22	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.21	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Hot Chocolate Mix	364.22	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Baking Cocoa Powder	364.23	Positive	+	23.68	+	21.53	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	Positive	+	23.74	+	22.353	t	t	+	Salmonella spp.	ng	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	Positive	-/-	/	+	22.37	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	PA
Organic Cocoa Powder	364.26	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Powder	364.69	Negative	-	/	-	/	/	/	/	/		ng	/	/	Negative	NA	NA

Chocolates																	
Product	Sample Number	ISO 6579 Reference Method Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)											7500 Fast Agreement	QS5 Agreement		
			Instrument			Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result	
			7500 Fast	C _t	QS5	C _t	XLD			BSA	XLD	BSA	Oxoid Salmonella Latex				Microbact 24E
70% Cocoa Dark Chocolate	364.27	Positive	+	19.78	+	20.89	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	Positive	+	21.80	+	36.40	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	Negative	+	41.69	-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Negative	PD	NA
90% Cocoa Dark Chocolate	364.30	Positive	+	20.54	+	29.32	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
95% Cocoa Dark Chocolate	364.31	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Chocolate Syrup	364.32	Positive	+	20.81	+	22.56	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	Positive	+	24.79	+	22.73	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chips	364.34	Negative	+	21.25	+	39.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Milk Chocolate	364.35	Positive	+	20.64	+	26.34	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.36	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Milk Chocolate	364.37	Positive	+	20.95	+	22.31	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.38	Positive	+	20.75	+	25.99	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.39	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate Almond	364.40	Positive	+	20.34	+	22.89	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate & Mint Swirl	364.41	Negative	-/-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate & Sea Salt Caramel	364.42	Positive	+	20.68	+	22.27	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate & Caramel	364.43	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.44	Positive	+	21.11	+	24.52	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
80% Cacao	364.45	Positive	+	20.90	+	22.57	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding	364.46	Positive	+	21.24	+	22.23	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.67	Positive	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	ND	ND
Dark Chocolate	364.68	Positive	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	ND	ND
Dark Chocolate	364.70	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.71	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.72	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.73	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.74	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA

Raw Materials																	
Product	Sample Number	ISO 6579 Reference Method Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
			Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
			7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
Raw Organic Cacao Paste/Liquor	364.47	Positive	-/-	/	-/-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	ND
Cacao Butter	364.48	Positive	+	21.49	+	19.36	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Paste	364.49	Positive	+	20.59	+	19.95	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	Positive	+	20.53	+	19.64	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	Positive	+	20.17	+	17.43	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	Negative	+	45.55	+	22.56	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Organic Cacao Paste	364.53	Negative	+	41.6	+	22.73	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Organic Cocoa Butter Wafers	364.54	Positive	+	20.31	+	19.76	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	Negative	+	44.82	+	39.05	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Unrefined Cocoa Butter	364.56	Positive	-/-	/	-/-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	ND
Cocoa Beans	364.57	Positive	+	20.48	+	19.20	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.58	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Beans	364.59	Positive	+	21.40	+	19.94	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	Positive	+	20.83	+	19.17	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Beans	364.61	Positive	+	21.07	+	18.18	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Beans	364.62	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Raw Cacao Beans	364.63	Positive	+	21.24	+	19.56	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.64	Positive	+	21.1	+	20.20	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.65	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.66	Positive	+	21.01	+	19.97	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.75	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.76	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.77	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.78	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.79	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.80	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.81	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA

Category	Pet Food (1-in-6 ratio+) (375 g)										Pet Food (25 g)								Final Agreement		
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation						Final Result			
				20 h	20 h	20 h		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H			Identification	Final Result
				Instrument Value (C _t)	XLD	BSA	XLD					HE	XLD	HE							
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1.2)	41	23.44	23.42	t	t	+	Salmonella spp.	Pos	51	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Steak and Chicken Crunchy Bites for Adults		42	-	-	ng	ng			Neg	52	ng	ng	ng	ng				Neg	NA	
	Small Dog IncrediBITES Beef	4,3,2,1,1 (2.2)	43	18.35	19.56	t	t	+	Salmonella spp.	Pos	53	ng	ng	ng	ng				Neg	PD	
	Chicken Flavor Puppy Bites		44	-	-	at	at			Neg	54	at	at	at	at				Neg	NA	
	Puppy Dog Food with Chicken		45	-	-	at	at			Neg	55	at	at	at	at				Neg	NA	
	Small Dog Steak and Vegetable Kibble		46	-	-	ng	ng			Neg	56	ng	ng	ng	ng				Neg	NA	
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1.6)	47	19.55	21.29	t	t	+	Salmonella spp.	Pos	57	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2.4)	107	19.93	20.24	t	t	+	Salmonella spp.	Pos	112	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1.8)	108	25.10	25.81	t	t	+	Salmonella spp.	Pos	113	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1.0)	109	40.13	42.15	ng	ng			Neg	114	t	t	t	t	+	+	Salmonella spp.	Pos	PPND	
	Adult Healthy Weight Dog Kibble		217	-	-	ng	ng			Neg	262	ng	ng	ng	ng				Neg	NA	
	Lifer Protection Support Puppy Kibble	2,3,1,1,2 (1.8)	218	19.33	20.38	t	t	+	Salmonella spp.	Pos	263	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Life Protection Support Senior Dog Kibble		219	-	-	at	ng			Neg	264	ng	ng	ng	ng				Neg	NA	
	Premium Nutrition Kibble For Cats	2,0,4,2,1 (1.8)	220	24.37	25.18	m	m	+	Salmonella spp.	Pos	265	ng	ng	ng	ng				Neg	PD	
	Heart, Eye, and Immunity Support Puppy Kibble		221	-	-	at	at			Neg	266	at	at	ng	ng				Neg	NA	
	Complete Cat Kibble	1,2,4,2,4 (2.6)	222	19.85	21.68	t	t	+	Salmonella spp.	Pos	267	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken and Turkey Flavor Cat Kibble		223	-	-	ng	ng			Neg	268	ng	ng	ng	ng				Neg	NA	
	One Plus Support Kitten Kibble	0,1,2,0,1 (0.8)	224	-	-	ng	ng			Neg	269	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Chicken Flavored First Year Kitten Kibble		225	-	-	at	ng			Neg	270	at	ng	ng	ng				Neg	NA	
	Little Bites Small Dog Kibble	1,2,3,3,1 (2.0)	226	21.18	22.90	t	t	+	Salmonella spp.	Pos	271	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Small Breed Adult Dog Kibble	1,3,4,4,2 (2.8)	227	19.75	21.94	t	t	+	Salmonella spp.	Pos	272	ng	ng	ng	ng				Neg	PD	
	Urinary Tract Protective Dog Kibble	4,3,1,4,1 (2.6)	228	19.62	20.98	t	t	+	Salmonella spp.	Pos	273	ng	ng	ng	ng				Neg	PD	
	Longevity Support Cat Kibble		229	-	-	ng	ng			Neg	274	ng	ng	ng	ng				Neg	NA	
	Seafood Flavored Cat Kibble		230	-	-	ng	ng			Neg	275	ng	ng	ng	ng				Neg	NA	
	Active Adult Formula Adult Dog Kibble	4,4,2,1,2 (2.6)	231	19.04	20.31	t	t	+	Salmonella spp.	Pos	276	ng	ng	ng	ng				Neg	PD	
	Beef Dog Kibble		232	-	-	ng	ng			Neg	277	ng	ng	ng	ng				Neg	NA	
	Grain Free Dog Kibble	1,1,0,2,0 (0.8)	233	-	-	at	at			Neg	278	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Chicken Flavored Cat Treats		234	-	-	at	at			Neg	279	ng	ng	ng	ng				Neg	NA	
	Small Dog Milk Bone Dry Dog Treats	3,1,2,2,0 (1.6)	235	21.53	21.64	t	t	+	Salmonella spp.	Pos	280	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Variety Pack Snap Dog Treats		236	-	-	ng	ng			Neg	281	ng	ng	ng	ng				Neg	NA	
	Beef and Chicken Dog Kibble		635	-	-	at	at			Neg	650	ng	ng	ng	ng				Neg	NA	

Category	Pet Food (1-in-6 ratio) (375 g)										Pet Food (25 g)								Final Agreement	
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				20 h	20 h	20 h		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification		Final Result
				Instrument Value (C _t)	XLD	BSA	XLD					HE	XLD	HE						
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (.,2)	48	21.10	22.21	t	t	+	Salmonella spp.	Pos	58	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Chicken Dinner		49	-	-	ng	ng			Neg	59	ng	ng	ng	ng				Neg	NA
	Beef Cuts in Gravy	2,2,3,1,2 (2.0)	50	19.60	20.37	t	t	+	Salmonella spp.	Pos	60	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2.0)	110	20.78	21.55	t	t	+	Salmonella spp.	Pos	115	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2.0)	111	23.62	24.39	t	t	+	Salmonella spp.	Pos	116	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Salmon Grilled Bits		237	-	-	ng	ng			Neg	282	ng	ng	ng	ng				Neg	NA
	Duck and Chicken Grilled Bits	3,1,5,0,0 (1.8)	238	20.10	20.54	t	t	+	Salmonella spp.	Pos	283	ng	ng	ng	ng				Neg	PD
	Perfect Coat Wet Dog Food		239	-	-	ng	ng			Neg	284	ng	ng	ng	ng				Neg	NA
	Puppy Support Wet Dog Food	5,4,1,3,2 (3.0)	240	18.90	19.61	t	t	+	Salmonella spp.	Pos	285	ng	ng	ng	ng				Neg	PD
	Fit and Healthy Active Dog Wet Food		241	-	-	at	at			Neg	286	ng	ng	ng	ng				Neg	NA
	Joint Support Wet Dog Food	Natural contamination	242	-	-	ng	ng			Neg	287	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Hearty Beef Stew Wet Dog Food		243	-	-	ng	ng			Neg	288	ng	ng	ng	ng				Neg	NA
	Organic Chicken Chunk Dinners	3,6,0,5,1 (3.0)	244	19.92	20.71	t	t	+	Salmonella spp.	Pos	289	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Baked Chicken Dinner Chunks Wet Dog Food	2,1,3,4,0 (2.0)	245	-	-	ng	ng			Neg	290	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Chicken and Sweet Potato Pâté		246	-	-	ng	ng			Neg	291	ng	ng	ng	ng				Neg	NA
	Turkey and Chicken Pâté for Dogs	3,1,2,1,1 (1.6)	247	39.58	41.17	t	t	+	Salmonella spp.	Pos	292	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	BBQ Flavored Chunks Wet Dog Food		248	-	-	ng	ng			Neg	293	ng	ng	ng	ng				Neg	NA
	Chicken Entrée Chunks for Dogs	2,5,1,0,2 (2.0)	249	19.92	20.94	t	t	+	Salmonella spp.	Pos	294	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Ocean Fish and Tuna Cat Pâté		250	-	-	ng	ng			Neg	295	ng	ng	ng	ng				Neg	NA
	Shredded Beef in Gravy		251	-	-	ng	ng			Neg	296	ng	ng	ng	ng				Neg	NA
	Shredded Chicken in Gravy		252	-	-	at	ng			Neg	297	ng	ng	ng	ng				Neg	NA
	Shredded White Fish Tuna	2,1,0,3,2 (1.6)	253	-	-	at	at			Neg	298	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Beef Stew Chunks in Light Gravy		254	-	-	at	at			Neg	299	ng	ng	ng	ng				Neg	NA
	Chicken Stew Balanced Diet Wet Dog Food	3,2,1,1,1 (1.6)	255	20.06	20.14	t	t	+	Salmonella spp.	Pos	300	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Lamb Stew Wet Dog Food		256	-	-	ng	ng			Neg	301	ng	ng	ng	ng				Neg	NA
	Fresh Home Cooked Chicken Chunk Pâté For Dogs		257	-	-	ng	ng			Neg	302	ng	ng	ng	ng				Neg	NA
Tender Chicken Moist Bites for Cats	1,2,4,1,2 (2.0)	258	19.23	19.55	t	t	+	Salmonella spp.	Pos	303	ng	ng	ng	ng				Neg	PD	
Sliced Beef Rolls For Small Dogs		259	-	-	ng	ng			Neg	304	ng	ng	ng	ng				Neg	NA	
Chicken and Beef Medley for Cats		260	-	-	ng	ng			Neg	305	ng	ng	ng	ng				Neg	NA	
Sliced Chicken Roast for Pets	1,2,4,5,1 (2.6)	261	20.01	20.42	m	m	+	Salmonella spp.	Pos	306	ng	ng	ng	ng				Neg	PD	

Pet Food (1-in-10 ratio) (375 g)																	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			ISO 6579-1:2017 Confirmation							Final Agreement	
				20 h	20 h	20 h		Microbact Latex	MKTTn		RVS		Poly O	Poly H	Identification		Final Result
				Instrument Value (C _t)		XLD	BSA		XLD	HE	XLD	HE					
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1.2)	51	22.62	22.79	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Steak and Chicken Crunchy Bites for Adults		52	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Small Dog IncrediBITES Beef		53	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Chicken Flavor Puppy Bites		54	-	-	at	at		at	at	at	at				Neg	NA
	Puppy Dog Food with Chicken		55	-	-	at	at		at	at	at	at				Neg	NA
	Small Dog Steak and Vegetable Kibble		56	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1.6)	57	21.19	21.16	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2.4)	112	20.08	20.29	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1.8)	113	24.75	25.06	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1.0)	114	22.36	22.9	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Adult Healthy Weight Dog Kibble		307	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Lifer Protection Support Puppy Kibble		308	-	-	at	at		ng	ng	ng	ng				Neg	NA
	Life Protection Support Senior Dog Kibble	2,3,1,1,2 (1.8)	309	20.59	21.10	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Premium Nutrition Kibble For Cats	3,4,5,1,0 (2.6)	310	22.27	22.54	m	m	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA
	Heart, Eye, and Immunity Support Puppy Kibble		311	-	-	at	at		at	at	at	at				Neg	NA
	Complete Cat Kibble		312	-	-	at	at		ng	ng	ng	ng				Neg	NA
	Chicken and Turkey Flavor Cat Kibble		313	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	One Plus Support Kitten Kibble	5,1,4,2,2 (2.8)	314	18.47	21.20	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken Flavored First Year Kitten Kibble	3,1,2,0,4 (2.0)	315	22.24	22.75	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Little Bites Small Dog Kibble		316	-	-	at	ng		ng	ng	ng	ng				Neg	NA
	Small Breed Adult Dog Kibble	6,2,1,3,5 (3.4)	317	19.57	20.97	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Urinary Tract Protective Dog Kibble	1,3,2,4,2 (2.4)	318	20.39	20.68	m	t	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA
	Longevity Support Cat Kibble	5,2,2,4,3 (3,2)	319	21.89	22.08	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Seafood Flavored Cat Kibble		320	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Active Adult Formula Adult Dog Kibble		321	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Beef Dog Kibble	1,6,0,5,2 (2.8)	322	20.58	20.86	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
Grain Free Dog Kibble		323	-	-	at	at		ng	ng	ng	ng				Neg	NA	
Chicken Flavored Cat Treats	1,1,3,2,1 (1.6)	324	20.43	21.05	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
Small Dog Milk Bone Dry Dog Treats		325	-	-	at	at		at	at	at	at				Neg	NA	
Variety Pack Snap Dog Treats	3,2,4,2,2 (2.2)	326	21.60	21.46	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	

Pet Food (1-in-10 ratio) (375 g)																	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			ISO 6579-1:2017 Confirmation							Final Agreement	
				20 h	20 h	20 h		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C _t)		XLD	BSA	Microbact Latex	XLD	HE	XLD						HE
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (1.2)	58	23.51	23.82	m	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Chicken Dinner		59	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Beef Cuts in Gravy	2,2,3,1,2 (2.0)	60	20.24	20.64	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2.0)	115	22.99	23.24	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2.0)	116	24.61	25.16	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Salmon Grilled Bits	1,6,2,1,1 (2.2)	327	20.29	20.42	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Duck and Chicken Grilled Bits	6,4,2,1,4 (3.4)	328	19.62	19.84	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Perfect Coat Wet Dog Food		329	-	-	at	ng		ng	ng	ng	ng				Neg	NA
	Puppy Support Wet Dog Food	3,3,1,0,1 (1.6)	330	20.16	20.23	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Fit and Healthy Active Dog Wet Food		331	-	-	at	at		at	at	ng	ng				Neg	NA
	Joint Support Wet Dog Food	Natural contamination	332	19.86	20.29	m	m	+	at	at	at	at				Neg	PD
	Hearty Beef Stew Wet Dog Food		333	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Organic Chicken Chunk Dinners		334	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Baked Chicken Dinner Chunks Wet Dog Food	1,4,3,2,0 (2.0)	335	21.14	20.86	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Sweet Potato Pâté		336	-	-	at	at		ng	ng	ng	at				Neg	NA
	Turkey and Chicken Pâté for Dogs	2,2,3,0,1 (1.6)	337	20.64	20.39	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	BBQ Flavored Chunks Wet Dog Food		338	-	-	ng	ng		at	at	at	at				Neg	NA
	Chicken Entrée Chunks for Dogs		339	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Ocean Fish and Tuna Cat Pâté	4,5,3,2,2 (3.2)	340	19.78	20.17	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Shredded Beef in Gravy		341	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Shredded Chicken in Gravy		342	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Shredded White Fish Tuna	4,2,2,1,2 (2.2)	343	19.68	20.04	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Beef Stew Chunks in Light Gravy		344	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Chicken Stew Balanced Diet Wet Dog Food		345	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
Lamb Stew Wet Dog Food		346	-	-	ng	ng		ng	ng	ng	ng				Neg	NA	
Fresh Home Cooked Chicken Chunk Pâté For Dogs	2,4,2,2,1 (2.2)	347	20.76	20.54	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
Tender Chicken Moist Bites for Cats	5,6,1,3,3 (3.6)	348	19.25	18.93	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
Sliced Beef Rolls For Small Dogs		349	-	-	ng	ng		ng	ng	ng	ng				Neg	NA	
Chicken and Beef Medley for Cats		350	-	-	at	at		ng	ng	at	at				Neg	NA	
Sliced Chicken Roast for Pets	2,2,4,3,2 (2.6)	351	21.20	21.04	m	m	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA	

Category	Meat & Meat Products (375 g)														Meat & Meat Products (25 g)										Final Agreement	
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation								Final Result		
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex				Identification ¹	MKTTn		RVS		Poly O	Poly H	Identification			
				Instrument Value (C _i)		XLD	BSA	XLD	BSA	8 h	24 h	XLD	HE				XLD	HE	8 h	24 h						
Raw	Fresh Ground Pork (40% Fat)*	2,1,1,2,1 (1.4)	1	30.85	27.96	32.95	27.73	m	m	m	m	+	+	Salmonella spp.	Pos	11	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Country Pork Ground Sausage (25% Fat)*	2,3,1,1,0 (1.4)	2	32.29	23.52	33.59	23.89	m	m	m	m	+	+	Salmonella spp.	Pos	12	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Chorizo Pork Sausage (25% Fat)*	4,3,3,1,0 (2.8)	3	32.64	22.63	33.65	22.49	m	m	m	m	+	+	Salmonella spp.	Pos	13	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	Natural contamination	4	37.34	33.52	38.64	33.94	m ²	at ²	m	m	+	+	Salmonella spp.	Pos	14	at	at	at	at	/	/	/	Neg	PD	PD
	Raw Ground Beef (73% Lean)*	2,4,2,0,1 (1.8)	6	32.62	27.87	33.78	27.12	m	m	m	m	+	+	Salmonella spp.	Pos	16	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Raw Ground Beef (80% Lean)*	/	7	-	-	-	-	at	at	at	at	/	/	/	Neg	17	at	at	at	at	/	/	/	Neg	NA	NA
	Raw Ground Turkey (85% Lean)	/	9	-	-	-	-	at	at	at	at	/	/	/	Neg	19	at	at	at	at	/	/	/	Neg	NA	NA
	Raw Shaved Pork*	2,2,3,2,1 (2.0)	81	35.90	33.71	37.18	35.17	m	m	m	m	+	+	Salmonella spp.	Pos	89	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Ground Pork (40% Fat)*	3,4,3,1,2 (2.6)	82	31.98	26.91	32.52	27.33	m	m	m	m	+	+	Salmonella spp.	Pos	90	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	2,2,4,1,1 (2.0)	83	34.33	29.55	34.09	30.15	m	m	m	m	+	+	Salmonella spp.	Pos	91	at	at	at	at	/	/	/	Neg	PD	PD
	Raw Shaved Beef	1,5,1,2,2 (2.2)	86	30.88	24.10	31.64	24.55	m	m	m	m	+	+	Salmonella spp.	Pos	94	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Raw Ground Beef (73% Lean)*	2,6,2,1,1 (2.4)	88	31.51	22.50	32.27	23.53	m	m	m	m	+	+	Salmonella spp.	Pos	96	at	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Beer Bratwurst Sausage*	/	460	-	-	-	-	at	at	at	at	/	/	/	Neg	511	at	at	at	at	/	/	/	Neg	NA	NA
	Flat Iron Flank Steak	1,2,5,1,1 (2.0)	461	-	-	-	-	at	at	at	at	/	/	/	Neg	512	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Bone in Pork Shoulder Steak	/	462	-	-	-	-	at	at	at	at	/	/	/	Neg	513	at	at	at	at	/	/	/	Neg	NA	NA
	Lamb Loin Chops	1,3,3,1,3 (2.2)	463	-	-	-	-	at	at	at	at	/	/	/	Neg	514	at	at	at	at	/	/	/	Neg	NA	NA
	Flanken Beef Short Ribs*	natural contamination	464	-	26.05	-	26.61	m ²	m ²	m	m	+	+	Salmonella spp.	Pos	515	m	m	m	m	+	+	Salmonella spp.	Pos	ND	PA
	Sweat Italian Sausage*	/	465	-	-	-	-	at	at	at	at	/	/	/	Neg	516	at	at	at	at	/	/	/	Neg	NA	NA
	Thin Sliced Beef Strip Steak	/	466	-	-	-	-	at	at	at	at	/	/	/	Neg	517	at	at	at	at	/	/	/	Neg	NA	NA
	Beef Bottom Sirloin Steak	2,3,5,1,1 (2.4)	467	-	-	-	-	at	at	at	at	/	/	/	Neg	518	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
Fresh Diced Pork Belly*	/	628	-	-	-	-	at	at	at	at	/	/	/	Neg	643	at	at	at	at	/	/	/	Neg	NA	NA	
Raw Ground Beef (85% Lean)	/	629	-	-	-	-	at	at	at	at	/	/	/	Neg	644	at	at	at	at	/	/	/	Neg	NA	NA	
Fresh Thin Slice Bone in Pork Chops	/	630	-	-	-	-	at	at	at	at	/	/	/	Neg	645	at	at	at	at	/	/	/	Neg	NA	NA	
Country Style Sausage*	/	631	-	-	-	-	at	at	at	at	/	/	/	Neg	646	at	at	at	at	/	/	/	Neg	NA	NA	

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points

² Sample was confirmed through troubleshooting procedure (see IFU).

Category	Meat & Meat Products (375 g)														Meat & Meat Products (25 g)								Final Agreement			
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation						Final Result				
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex				Identification ¹	MKTTn		RVS		Poly O				Poly H	Identification
				Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Seasoned and Marinated	Roasted Garlic & Herb Pork Tenderloin (Marinated)	Natural contamination	5	-	36.47	-	35.93	m ²	at ²	m	m	+	+	Salmonella spp.	Pos	15	at	at	at	at	/	/	/	Neg	NA	PD
	Sweet Chili Lime Chicken Breast (Marinated)	1,2,1,1,0 (1.0)	8	34.33	32.88	34.16	32.45	m	m	m	m	+	+	Salmonella spp.	Pos	18	at	at	at	at	+	+	Salmonella spp.	Pos	PD	PD
	Al Pastor Boneless Pork Dices (Marinated)*	1,4,1,0,2 (1.6)	10	37.55	24.63	38.45	24.70	m	m	m	m	+	+	Salmonella spp.	Pos	20	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	California Garlic Seasoned Marinated Pork Chops	2,1,0,2,3 (1.6)	84	34.47	32.80	35.64	33.32	m	m	m	m	+	+	Salmonella spp.	Pos	92	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Chili and Red Pepper Applewood Smoked marinated Beef Filet Skewers	3,3,4,1,2 (2.6)	85	33.62	24.50	34.150	25.12	at	m	m	m	+	+	Salmonella spp.	Pos	93	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Chimichurri Street Taco Marinated Flank Steak	1,2,2,2,3 (2.0)	87	33.38	25.66	34.71	26.06	m	m	m	m	+	+	Salmonella spp.	Pos	95	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1.6)	471	-	-	-	-	ng	at	at	at	/	/	/	Neg	522	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Herb and Olive Oil Pork Tenderloin Medallions	2,5,1,1,1 (2.0)	472	35.49	23.46	36.08	24.02	at	m	m	m	+	+	Salmonella spp.	Pos	523	at	at	at	at	/	/	/	Neg	PD	PD
	Brown Sugar Pork Belly*	/	473	-	-	-	-	at	at	at	at	/	/	/	Neg	524	at	at	at	at	/	/	/	Neg	NA	NA
	Boneless Por Roast Spicy Carnitas	/	474	-	-	-	-	at	at	at	at	/	/	/	Neg	525	at	at	at	at	/	/	/	Neg	NA	NA
	BBQ Dry Rub Pork Tenderloin	/	475	-	-	-	-	at	at	at	at	/	/	/	Neg	526	at	at	at	at	/	/	/	Neg	NA	NA
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2.2)	476	37.56	25.93	38.51	26.15	at	m	m	m	+	+	Salmonella spp.	Pos	527	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Marinated Kalbi Beef Flank Steak	/	477	-	-	-	-	at	at	at	at	/	/	/	Neg	528	at	at	at	at	/	/	/	Neg	NA	NA
	Tuscan Herb Pork Loin	5,1,1,0,3 (2.0)	478	33.67	24.41	35.00	25.17	m	m	m	m	+	+	Salmonella spp.	Pos	529	at	at	at	at	/	/	/	Neg	PD	PD
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2.2)	479	-	-	-	-	at	at	at	at	/	/	/	Neg	530	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Seasoned Pork Chop - California Garlic Medley	/	480	-	-	-	-	at	at	at	at	/	/	/	Neg	531	at	at	at	at	/	/	/	Neg	NA	NA
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2.2)	481	35.38	27.69	40.93	27.90	m	m	m	m	+	+	Salmonella spp.	Pos	532	at	at	at	at	/	/	/	Neg	PD	PD
	Italian Seasoned Beef and Pork Meatballs *	/	482	-	-	-	-	at	at	at	at	/	/	/	Neg	533	at	at	at	at	/	/	/	Neg	NA	NA
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2.8)	483	36.98	28.03	37.22	28.46	m	m	m	m	+	+	Salmonella spp.	Pos	534	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Garlic and Herb Dry Rubbed Loin Chops	/	484	-	-	-	-	at	at	at	at	/	/	/	Neg	535	at	at	at	at	/	/	/	Neg	NA	NA
Street Taco Marinated Steak Strips	/	632	-	-	-	-	at	at	at	at	/	/	/	Neg	647	at	at	at	at	/	/	/	Neg	NA	NA	
Roasted Garlic Marinated Ribeye Steak	/	633	-	-	-	-	at	at	at	at	/	/	/	Neg	648	at	at	at	at	/	/	/	Neg	NA	NA	
Al Pastor Marinated Pork Tips	/	634	-	-	-	-	at	at	at	at	/	/	/	Neg	649	at	at	at	at	/	/	/	Neg	NA	NA	

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points

² Sample was confirmed through troubleshooting procedure (see IFU).

Category	Meat & Meat Products (375 g)														Meat & Meat Products (25 g)								Final Agreement			
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation						Final Result				
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex				Identification ¹	MKTTn		RVS		Poly O				Poly H	Identification
				Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Frozen	Frozen Ground Veal	1,1,3,3,5 (2.6)	488	33.08	23.05	35.01	23.05	t	t	m	m	+	+	Salmonella spp.	Pos	539	at	at	at	at	/	/	/	Neg	PD	PD
	Ground Beef Crumbles*	1,2,6,0,1 (2.0)	489	-	-	-	-	ng	at	at	at	/	/	/	Neg	540	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	73% Lean Frozen Beef Burger Patties*	/	490	-	-	-	-	at	at	at	at	/	/	/	Neg	541	at	at	at	at	/	/	/	Neg	NA	NA
	Frozen Beef Burger Patties	/	491	-	-	-	-	at	at	at	at	/	/	/	Neg	542	at	at	at	at	/	/	/	Neg	NA	NA
	91% Lean Beef Patties	4,5,1,0,1 (2.2)	492	31.68	24.37	32.06	24.70	at	m	m	m	+	+	Salmonella spp.	Pos	543	at	at	at	at	/	/	/	Neg	PD	PD
	85% Lean Beef Patties	1,5,0,2,2 (2.0)	493	-	-	-	-	at	at	at	at	/	/	/	Neg	544	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Ready to Cook Frozen Beef Liver	/	494	-	-	-	-	at	at	at	at	/	/	/	Neg	545	at	at	at	at	/	/	/	Neg	NA	NA
	Premium Pork Sausage Patties*	1,6,0,0,3 (2.0)	495	31.62	24.93	32.16	25.36	m	m	m	m	+	+	Salmonella spp.	Pos	546	at	at	at	at	/	/	/	Neg	PD	PD
	Hot Pork Sausage Patties*	2,1,3,3,1 (2.0)	496	-	-	-	-	at	at	at	at	/	/	/	Neg	547	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Prime Rib Beef Patties	2,1,1,4,2 (2.0)	497	32.57	24.47	33.30	25.01	m	m	m	m	+	+	Salmonella spp.	Pos	548	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Mild Country Sausage Patties*	/	498	-	-	-	-	at	at	at	at	/	/	/	Neg	549	at	at	at	at	/	/	/	Neg	NA	NA
	Pork Sausage Links*	4,0,1,1,2 (1.6)	499	31.84	23.00	32.43	23.45	m	m	m	m	+	+	Salmonella spp.	Pos	550	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Cheddar Cheese Sausage Balls*	/	500	-	-	-	-	ng	ng	ng	at	/	/	/	Neg	551	at	at	at	at	/	/	/	Neg	NA	NA
	80% Lean Beef Patties*	5,6,0,0,1 (2.4)	501	34.40	24.06	34.86	24.69	at	m	m	m	+	+	Salmonella spp.	Pos	552	at	at	at	at	/	/	/	Neg	PD	PD
	Country Style Pork Scrapple*	/	502	-	-	-	-	at	at	at	at	/	/	/	Neg	553	at	at	at	at	/	/	/	Neg	NA	NA
	Monterey Jack and Roasted Red Pepper Beef Patties	/	503	-	-	-	-	ng	ng	at	at	/	/	/	Neg	554	at	at	at	at	/	/	/	Neg	NA	NA
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2.0)	504	32.32	23.03	33.31	23.09	ng	m	m	m	+	+	Salmonella spp.	Pos	555	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Angus Chuck Beef Patties	/	505	-	-	-	-	ng	ng	at	at	/	/	/	Neg	556	at	at	at	at	/	/	/	Neg	NA	NA
80% Lean Organic Beef Burgers*	6,2,0,1,3 (2.4)	506	33.25	23.98	33.84	24.22	at	m	m	m	+	+	Salmonella spp.	Pos	557	at	at	at	at	/	/	/	Neg	PD	PD	
Grass Fed Beef Burgers	/	507	-	-	-	-	at	at	at	at	/	/	/	Neg	558	at	at	at	at	/	/	/	Neg	NA	NA	

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Category	Meat & Meat Products (25 g)														Meat & Meat Products (25 g)								Final Agreement			
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation						Final Result				
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex				Identification ¹	XLD	HE	XLD	HE	Poly O				Poly H	Identification
				Instrument Value (C _i)		Instrument Value (C _i)		XLD	BSA	XLD	BSA	8 hr	24 h													
Raw	80% Lean Ground Beef*		562	-	-	-	-	at	at	at	at	/	/		Neg	631	at	at	at	at	/	/		Neg	NA	NA
	73% Lean Ground Beef*	2,1,1,0,1 (1.0)	563	24.90	23.11	25.74	24.49	m	m	m	m	+	+	Salmonella spp.	Pos	632	at	at	at	at	/	/		Neg	PD	PD
	93% Lean Ground Beef		564	-	-	-	-	at	at	at	at	/	/		Neg	633	at	at	at	at	/	/		Neg	NA	NA
	Shaved Pork*	1,2,1,1,1 (1.2)	565	26.22	21.91	27.25	23.01	m	m	m	m	+	+	Salmonella spp.	Pos	634	at	at	at	at	/	/		Neg	PD	PD
	Shaved Steak		566	-	-	-	-	at	at	at	at	/	/		Neg	635	at	at	at	at	/	/		Neg	NA	NA
	Diced Beef Taco Meat*		567	-	-	-	-	at	at	at	at	/	/		Neg	636	at	at	at	at	/	/		Neg	NA	NA
	Fresh Ground Pork*	4,1,0,1,2 (1.6)	568	24.31	21.51	25.21	23.05	m	m	m	m	+	+	Salmonella spp.	Pos	637	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Pork Loin Chops		569	-	-	-	-	at	at	at	at	/	/		Neg	638	at	at	at	at	/	/		Neg	NA	NA
	Country Pork Sausage*	1,1,3,1,2 (1.6)	570	-	-	-	-	at	at	at	at	/	/		Neg	639	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Natural Pork Tenderloin		571	-	-	-	-	at	at	at	at	/	/		Neg	640	m	m	at	at	/	/		Neg	NA	NA
	Hot Italian Sausage*	1,1,2,1,4 (2.0)	572	-	-	-	-	at	at	at	at	/	/		Neg	641	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Raw Ground Pork*	1,1,3,1,1 (1.4)	573	26.42	23.04	27.09	24.18	m	m	m	m	+	+	Salmonella spp.	Pos	642	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Beer Bratwurst Sausage*		574	-	-	-	-	at	at	at	at	/	/		Neg	511	at	at	at	at	/	/		Neg	NA	NA
	Flat Iron Flank Steak	1,2,5,1,1 (2.0)	575	26.37	22.61	26.96	24.10	m	m	m	m	+	+	Salmonella spp.	Pos	512	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Bone in Pork Shoulder Steak		576	-	-	-	-	at	at	at	at	/	/		Neg	513	at	at	at	at	/	/		Neg	NA	NA
	Lamb Loin Chops	1,3,3,1,3 (2.2)	577	24.33	22.51	25.08	24.12	m	m	m	m	+	+	Salmonella spp.	Pos	514	at	at	at	at	/	/		Neg	PD	PD
	Flanken Beef Short Ribs*	Natural contamination	578	-	-	-	-	at	at	at	at	/	/		Neg	515	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Sweet Italian Sausage*		579	-	-	-	-	at	at	at	at	/	/		Neg	516	at	at	at	at	/	/		Neg	NA	NA
	Thin Sliced Beef Strip Steak		580	-	-	-	-	at	at	at	at	/	/		Neg	517	at	at	at	at	/	/		Neg	NA	NA
Beef Bottom Sirloin Steak	2,3,5,1,1 (2.4)	581	-	-	-	-	at	at	at	at	/	/		Neg	518	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND	

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Category	Meat & Meat Products (25 g)															Meat & Meat Products (25 g)										Final Agreement	
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation								Final Result			
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex				Identification ¹	XLD	HE	RVS		Poly O	Poly H	Identification				
				Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	8 h	24 h						XLD	HE					XLD		
Seasoned and Marinated	Teriyaki Pork Tenderloin	1,2,4,1,0 (1.6)	585	29.92	24.50	31.74	25.76	m	m	m	m	+	+	Salmonella spp.	Pos	643	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Carne Asada Loin Flank Steak	6,0,0,1,2 (1.8)	586	-	-	-	-	at	at	at	at	/	/	/	Neg	644	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND	
	Chimichurri Loin Flap Steak	/	587	-	-	-	-	at	at	at	at	/	/	/	Neg	645	at	at	at	at	/	/	/	Neg	NA	NA	
	Roasted Garlic and Herb Pork Tenderloin	1,1,4,1,1 (1.6)	588	28.24	28.23	29.06	30.01	m	m	at	m	+	+	Salmonella spp.	Pos	646	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Apple Wood Smoked Bacon Pork Loin	/	589	-	-	-	-	at	at	at	at	/	/	/	Neg	647	at	at	at	at	/	/	/	Neg	NA	NA	
	Peppercorn Pork Tenderloin	1,2,2,3,0 (1.6)	590	27.64	23.85	28.88	24.09	m	m	m	m	+	+	Salmonella spp.	Pos	648	at	at	at	at	/	/	/	Neg	PD	PD	
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1.6)	591	-	-	-	-	at	at	at	at	/	/	/	Neg	522	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND	
	Herb and Olive Oil Pork Tenderloin Medallions	/	592	-	-	-	-	at	at	at	at	/	/	/	Neg	523	at	at	at	at	/	/	/	Neg	NA	NA	
	Brown Sugar Pork Belly*	0,1,1,4,1 (1.4)	593	25.45	21.89	26.12	22.68	m	m	m	m	+	+	Salmonella spp.	Pos	524	at	at	at	at	/	/	/	Neg	PD	PD	
	Boneless Por Roast Spicy Carnitas	/	594	-	-	-	-	at	at	at	at	/	/	/	Neg	525	at	at	at	at	/	/	/	Neg	NA	NA	
	BBQ Dry Rub Pork Tenderloin	/	595	-	-	-	-	at	at	at	at	/	/	/	Neg	526	at	at	at	at	/	/	/	Neg	NA	NA	
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2.2)	596	29.34	23.01	30.48	24.16	m	m	m	m	+	+	Salmonella spp.	Pos	527	m	m	m	m	+	+	Salmonella spp.	Pos	PD	PD	
	Marinated Kalbi Beef Flank Steak	/	597	-	-	-	-	at	at	at	at	/	/	/	Neg	528	at	at	at	at	/	/	/	Neg	NA	NA	
	Tuscan Herb Pork Loin	/	598	-	-	-	-	at	at	at	at	/	/	/	Neg	529	at	at	at	at	/	/	/	Neg	NA	NA	
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2.2)	599	-	-	-	-	at	at	at	at	/	/	/	Neg	530	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND	
	Seasoned Pork Chop - California Garlic Medley	/	600	-	-	-	-	at	at	at	at	/	/	/	Neg	531	at	at	at	at	/	/	/	Neg	NA	NA	
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2.2)	601	28.80	22.86	29.17	23.12	m	m	m	m	+	+	Salmonella spp.	Pos	532	at	at	at	at	/	/	/	Neg	PD	PD	
	Italian Seasoned Beef and Pork Meatballs *	/	602	-	-	-	-	at	at	at	at	/	/	/	Neg	533	at	at	at	at	/	/	/	Neg	NA	NA	
Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2.8)	603	-	-	-	-	at	at	at	at	/	/	/	Neg	534	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND		
Garlic and Herb Dry Rubbed Loin Chops	/	604	-	-	-	-	at	at	at	at	/	/	/	Neg	535	at	at	at	at	/	/	/	Neg	NA	NA		

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Category	Meat & Meat Products (25 g)														Meat & Meat Products (25 g)								Final Agreement			
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation						Final Result				
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex				Identification ¹	XLD	HE	XLD	HE	Poly O				Poly H	Identification
				Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	8 h	24 h													
Frozen	Frozen Ground Veal		608	-	-	-	-	ng	ng	at	at	/	/		Neg	539	at	at	at	at	/	/		Neg	NA	NA
	Ground Beef Crumbles*	1,2,6,0,1 (2.0)	609	26.66	22.79	26.92	22.69	t	t	m	m	+	+	Salmonella spp.	Pos	540	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	73% Lean Frozen Beef Burger Patties*		610	-	-	-	-	at	at	at	at	/	/		Neg	541	at	at	at	at	/	/		Neg	NA	NA
	Frozen Beef Burger Patties		611	-	-	-	-	at	at	at	at	/	/		Neg	542	at	at	at	at	/	/		Neg	NA	NA
	91% Lean Beef Patties	4,5,1,0,1 (2.2)	612	27.72	22.10	28.08	21.90	m	m	m	m	+	+	Salmonella spp.	Pos	543	at	at	at	at	/	/		Neg	PD	PD
	85% Lean Beef Patties	1,5,0,2,2 (2.0)	613	35.25	30.35	36.27	30.70	m	m	m	m	+	+	Salmonella spp.	Pos	544	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Ready to Cook Frozen Beef Liver		614	-	-	-	-	ng	ng	ng	ng	/	/		Neg	545	at	at	at	at	/	/		Neg	NA	NA
	Premium Pork Sausage Patties*		615	-	-	-	-	at	at	at	at	/	/		Neg	546	at	at	at	at	/	/		Neg	NA	NA
	Hot Pork Sausage Patties*	2,1,3,3,1 (2.0)	616	-	-	-	-	at	at	at	at	/	/		Neg	547	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Prime Rib Beef Patties	2,1,1,4,2 (2.0)	617	28.76	22.06	28.96	22.15	m	m	m	m	+	+	Salmonella spp.	Pos	548	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Mild Country Sausage Patties*		618	-	-	-	-	at	at	at	at	/	/		Neg	549	at	at	at	at	/	/		Neg	NA	NA
	Pork Sausage Links*	4,0,1,1,2 (1.6)	619	-	-	-	-	ng	ng	at	at	/	/		Neg	550	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Cheddar Cheese Sausage Balls*		620	-	-	-	-	ng	ng	ng	ng	/	/		Neg	551	at	at	at	at	/	/		Neg	NA	NA
	80% Lean Beef Patties*		621	-	-	-	-	at	at	at	at	/	/		Neg	552	at	at	at	at	/	/		Neg	NA	NA
	Country Style Pork Scrapple*	1,1,2,1,3 (1.6)	622	25.84	20.83	26.53	21.76	t	t	m	m	+	+	Salmonella spp.	Pos	553	at	at	at	at	/	/		Neg	PD	PD
	Monterey Jack and Roasted Red Pepper Beef Patties		623	-	-	-	-	at	at	at	at	/	/		Neg	554	at	at	at	at	/	/		Neg	NA	NA
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2.0)	624	29.02	20.84	29.04	21.04	m	m	m	m	+	+	Salmonella spp.	Pos	555	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
Angus Chuck Beef Patties		625	-	-	-	-	ng	at	at	at	/	/		Neg	556	at	at	at	at	/	/		Neg	NA	NA	
80% Lean Organic Beef Burgers*	6,2,0,1,3 (2.4)	626	28.77	21.64	29.06	21.77	m	m	m	m	+	+	Salmonella spp.	Pos	557	at	at	at	at	/	/		Neg	PD	PD	
Grass Fed Beef Burgers	1,2,4,0,1 (1.6)	627	-	-	-	-	at	at	at	at	/	/		Neg	558	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND	

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Category	PIF (375 g)										PIF (25 g)								Final Agreement	
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				18 h	18 h	18 h		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification		Final Result
				Instrument Value (C _t)	XLD	BSA	XLD					HE	XLD	HE						
Powdered Infant Formula (no Probiotics)	Premium Milk Based Powdered Formula w/ Iron (no probiotics)		62	-	-	ng	ng			Neg	72	ng	ng	ng	ng			Neg	NA	
	Powder Infant Formula (no Probiotics)		64	-	-	ng	ng			Neg	74	ng	ng	ng	ng			Neg	NA	
	Soy Based Infant Formula With Iron (no Probiotics)	2,3,2,2,1 (2.0)	65	19.78	19.90	t	t	+	Salmonella spp.	Pos	75	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Gentle Soy Formula (no Probiotics)	4,1,1,2,3 (2.2)	68	18.86	19.53	t	t	+	Salmonella spp.	Pos	78	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Plant Based Dairy Free Formula (no Probiotics)	1,1,2,0,2 (1.2)	69	26.74	27.35	t	t	+	Salmonella spp.	Pos	79	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Milk Based Infant Formula With Iron (no Probiotics)	2,1,2,3,1 (1.8)	117	22.39	23.11	t	t	+	Salmonella spp.	Pos	121	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant Formula with A2 β - Casein Protein (no Probiotics)	2,3,1,1,2 (1.8)	118	27.29	28.07	t	t	+	Salmonella spp.	Pos	122	ng	ng	ng	ng				Neg	PD
	Infant Formula with Iron		125	-	-	ng	ng			Neg	171	ng	ng	ng	ng				Neg	NA
	Soy infant formula with Iron	4,3,5,1,1 (2.8)	126	19.69	20.82	m	m	+	Salmonella spp.	Pos	172	ng	ng	ng	ng				Neg	PD
	Breast Milk Substitute Infant Formula		127	-	-	ng	ng			Neg	173	ng	ng	ng	ng				Neg	NA
	Milk Based infant Formula	6,2,1,0,4 (2.6)	128	22.11	21.79	t	t	+	Salmonella spp.	Pos	174	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant Formula Plus for Premature Infants		129	-	-	ng	ng			Neg	175	ng	ng	ng	ng				Neg	NA
	Whole Milk Infant Formula	1,1,5,1,4 (2.4)	130	18.90	19.87	t	t	+	Salmonella spp.	Pos	176	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Goat Milk Based Infant Formula	6,2,1,1,6 (3.2)	131	19.99	21.49	t	m	+	Salmonella spp.	Pos	177	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant Formula with Rice Base for Sensitivity		132	-	-	ng	ng			Neg	178	ng	ng	ng	ng				Neg	NA
	Infant Formula for Food Sensitivities	2,2,3,2,4 (2.6)	133	19.74	20.81	t	t	+	Salmonella spp.	Pos	179	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant formula for Lactose Sensitivity		134	-	-	ng	ng			Neg	180	ng	ng	ng	ng				Neg	NA
	Non-GMO Organic Soy Based Infant Formula	6,3,1,1,1 (2.4)	135	19.59	20.00	t	t	+	Salmonella spp.	Pos	181	ng	ng	ng	ng				Neg	PD
Organic Goat Milk Infant Formula		136	-	-	ng	ng			Neg	182	ng	ng	ng	ng				Neg	NA	
Organic Sensitive DHA and ARA Infant Formula	1,5,1,3,2 (2.4)	137	19.98	21.14	t	t	+	Salmonella spp.	Pos	183	t	t	t	t	+	+	Salmonella spp.	Pos	PA	

Category	PIF (375 g)										PIF (25 g)							Final Agreement		
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				18 h	18 h	18 h		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H		Identification	Final Result
				Instrument Value (C _t)		XLD	BSA					XLD	HE	XLD	HE					
Powdered Infant Formula (with Probiotics)	Grass Fed Milk Based Formula w/ Probiotics	2,1,1,2,2 (1.6)	61	27.71	28.15	t	t	+	Salmonella spp.	Pos	71	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Organic Milk Based Infant Formula With Iron and Probiotics		63	-	-	ng	ng			Neg	73	ng	ng	ng	ng				Neg	NA
	Organic Dairy Infant Formula w/Probiotics	3,3,1,0,0 (1.4)	66	19.28	21.00	t	t	+	Salmonella spp.	Pos	76	ng	ng	ng	ng				Neg	PD
	Gentle Complete Nutrition Formula w/Probiotics		67	-	-	ng	ng			Neg	77	ng	ng	ng	ng				Neg	NA
	Complete Infant Formula w/ Probiotics	2,2,5,0,1 (2.0)	70	18.62	18.55	t	t	+	Salmonella spp.	Pos	80	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Total Milk Based Infant Formula w/Probiotics	5,6,0,0,1 (2.4)	119	20.74	22.70	t	t	+	Salmonella spp.	Pos	123	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Gentle Digestive Infant Formula w/Probiotics	2,3,4,1,1 (2.2)	120	23.70	24.72	t	t	+	Salmonella spp.	Pos	124	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Extensive HA for Milk Intolerances w/Probiotics		138	-	-	ng	at			Neg	184	ng	ng	ng	ng				Neg	NA
	SoothePro for Gentle Tummies w/Probiotics	2,1,1,3,1 (1.6)	139	22.44	22.67	t	t	+	Salmonella spp.	Pos	185	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Organic Milk Based Formula w/Probiotics		140	-	-	at	at			Neg	186	ng	ng	ng	ng				Neg	NA
	Organic Grass Fed Cow Milk Based Formula w/Probiotics		141	-	-	ng	ng			Neg	187	ng	ng	ng	ng				Neg	NA
	Hypoallergenic Infant Formula w/Iron and Probiotics	1,5,1,1,1 (1.8)	142	20.23	20.67	t	t	+	Salmonella spp.	Pos	188	ng	ng	ng	ng				Neg	PD
	Nan SupremePro w/ Probiotics	1,3,1,2,2 (1.8)	143	21.73	24.35	t	t	+	Salmonella spp.	Pos	189	ng	ng	ng	ng				Neg	PD
	Pure Bliss Non - GMO milk based formula	1,4,1,3,1 (2.0)	144	20.63	21.66	t	t	+	Salmonella spp.	Pos	190	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Neocate Amino Acid Bas Infant Formula	1,2,2,2,3 (2.0)	145	24.06	24.61	t	t	+	Salmonella spp.	Pos	191	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Premium Goat Milk Formula with Methylfolate		146	-	-	at	at			Neg	192	ng	ng	ng	ng				Neg	NA
	Gold Pluss Milk Based Infant Formula	2,1,2,0,2 (1.4)	147	24.79	25.06	t	t	+	Salmonella spp.	Pos	193	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Nan ExpertPro Sensipro w/ Probiotics		148	-	-	ng	ng			Neg	194	ng	ng	ng	ng				Neg	NA
Nutramigen Hypoallergenic w/ Probiotics	1,1,1,4,1 (1.6)	149	24.26	32.14	t	t	+	Salmonella spp.	Pos	195	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
Organic Dairy Infant Formula w/Iron and Probiotics		639	-	-	at	at			Neg	654	ng	ng	ng	ng				Neg	NA	

Category	PIF (375 g)										PIF (25 g)								Final Agreement		
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation						Final Result			
				18 h	18 h	18 h		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H			Identification	Final Result
				Instrument Value (C _i)	XLD	BSA	XLD					HE	XLD	HE							
Related Products/ Ingredients	Organic Crispy Beet and Berry Fruit Chews	2,3,1,4,1 (2.2)	151	19.85	21.16	t	t	+	Salmonella spp.	Pos	197	ng	ng	ng	ng	/	/	/	Neg	PD	
	Banana and Strawberry Puff Cereal	4,2,3,3,1 (2.6)	152	19.67	19.92	t	t	+	Salmonella spp.	Pos	198	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Rice based Baby Cereal	/	153	-	-	ng	ng	/	/	Neg	199	ng	ng	ng	ng	/	/	/	Neg	NA	
	Multi-grain Baby Cereal	/	154	-	-	ng	ng	/	/	Neg	200	ng	ng	ng	ng	/	/	/	Neg	NA	
	Oatmeal, Carrot, Lentils, and Apple Baby Cereal	2,2,0,3,1 (1.6)	155	22.26	22.71	t	t	+	Salmonella spp.	Pos	201	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Organic Apple and Carrot Baby Oatmeal	/	156	-	-	ng	ng	/	/	Neg	202	ng	ng	ng	ng	/	/	/	Neg	NA	
	Infant Oatmeal	2,1,0,1,3 (1.4)	157	22.58	23.14	t	t	+	Salmonella spp.	Pos	203	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Banana and Carrot Oat Bar	/	158	-	-	ng	ng	/	/	Neg	204	ng	ng	ng	ng	/	/	/	Neg	NA	
	Arrow Root Biscuits	1,1,1,4,2 (1.8)	159	22.58	22.70	m	t	+	Salmonella spp.	Pos	205	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Oats and Barley Cereal Blend	/	160	-	-	at	at	/	/	Neg	206	ng	ng	ng	ng	/	/	/	Neg	NA	
	Rice Based Baby Cereal	1,2,3,1,1 (1.6)	161	21.06	21.02	t	t	+	Salmonella spp.	Pos	207	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Mild Cheddar and Veggie Infant Snack Puffs	/	162	-	-	ng	ng	/	/	Neg	208	ng	ng	ng	ng	/	/	/	Neg	NA	
	Infant Oatmeal with Dried Strawberries and Bananas	4,1,4,2,1 (2.4)	163	19.27	19.27	m	t	+	Salmonella spp.	Pos	209	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Banana Flavored Infant Oatmeal	/	164	-	-	at	at	/	/	Neg	210	at	at	at	at	/	/	/	Neg	NA	
	Organic Infant Chickpea and Apple Oatmeal	1,2,2,0,2 (1.4)	165	21.17	20.87	t	t	+	Salmonella spp.	Pos	211	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Dried Blueberry, Banana, and Sweet Potato Fruit Chews	/	166	-	-	ng	ng	/	/	Neg	212	ng	ng	ng	ng	/	/	/	Neg	NA	
	Oat, Rice, and Prune Infant Cereal	0,1,1,0,3 (1.0)	167	-	-	ng	ng	/	/	Neg	213	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Wheat and Banana Fruit Cereal	2,1,1,1,1 (1.2)	168	21.23	21.44	t	t	+	Salmonella spp.	Pos	214	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Banana, Almond, and Buckwheat Cereal	2,0,3,3,2 (2.0)	169	20.60	21.15	t	t	+	Salmonella spp.	Pos	215	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Bannana and Strawberry Cerreal Bars	/	636	-	-	ng	ng	/	/	Neg	651	ng	ng	ng	ng	/	/	/	Neg	NA	
	Strawberry and Prune Cerreal Bars	/	637	-	-	ng	ng	/	/	Neg	652	ng	ng	ng	ng	/	/	/	Neg	NA	
	Sweet Potato and Apple Oatmeal	/	638	-	-	ng	ng	/	/	Neg	653	ng	ng	ng	ng	/	/	/	Neg	NA	
Raspberry and Apple Cerreal Bars	/	640	-	-	ng	ng	/	/	Neg	655	ng	ng	ng	ng	/	/	/	Neg	NA		
Bluberry Cereal Snack Puffs	/	641	-	-	ng	ng	/	/	Neg	656	ng	ng	ng	ng	/	/	/	Neg	NA		
Organic Fruit Chews	/	642	-	-	ng	ng	/	/	Neg	657	ng	ng	ng	ng	/	/	/	Neg	NA		

Category	Vegetables (375 g)													Vegetables (25 g)								Final Agreement				
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Sample No	ISO 6579-1:2017 Confirmation											
				10 h	24 h	10 h	24 h	10 h		24 h		Microbact Latex			Identification ¹	Final Result	MKTTn		RVS		Poly O			Poly H	Identification	Final Result
				Instrument Value (C _i)		Instrument Value (C _i)		XLD	BSA	XLD	BSA	10 h	24 h				XLD	HE	XLD	HE						
Sprouted Seeds and Leafy Greens	Radish Sprouts		21	-	-	-		at	at	at	at	/	/		Neg	31	at	at	at	at	/	/		Neg	NA	NA
	Celery Sprouts and Hearts	3,2,1,1,1 (1.6)	22	26.63	23.42	27.00	23.32	m	m	m	m	+	+	Salmonella spp.	Pos	32	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Broccoli Sprouts		23	-	-	-	-	at	at	at	at	/	/		Neg	33	at	at	at	at	/	/		Neg	NA	NA
	Pea Tips and Sprouts	1,1,1,0,1 (0.8)	24	-	-	-	-	at	at	at	at	/	/		Neg	34	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Sprouting Cauliflower	2,3,2,2,1 (2.0)	25	25.88	19.89	26.76	20.15	m	m	m	m	+	+	Salmonella spp.	Pos	35	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Baby Spinach	2,1,1,0,1 (1.0)	26	-	-	-	-	at	at	at	at	/	/		Neg	36	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Romaine Hearts		27	-	-	-	-	ng	at	at	at	/	/		Neg	37	ng	ng	ng	ng	/	/		Neg	NA	NA
	Arugula		28	-	-	-	-	at	at	at	at	/	/		Neg	38	ng	ng	ng	ng	/	/		Neg	NA	NA
	Spring Mix Greens	1,2,1,0,2 (1.2)	29	26.46	21.56	27.10	22.08	m	m	m	m	+	+	Salmonella spp.	Pos	39	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Collard Greens	2,2,0,1,1 (1.2)	30	33.70	23.44	33.61	23.52	m	m	m	m	+	+	Salmonella spp.	Pos	40	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Alfalfa Sprouts	1,2,2,3,1 (1.8)	97	35.24	21.64	35.33	21.35	at	m	m	m	+	+	Salmonella spp.	Pos	102	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Clover Sprouts	2,2,0,1,2 (1.4)	98	32.81	20.45	33.10	20.39	m	m	t	t	+	+	Salmonella spp.	Pos	103	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Romaine Hearts	2,1,0,1,2 (1.2)	99	26.08	23.84	26.48	23.35	m	m	m	m	+	+	Salmonella spp.	Pos	104	at	at	at	at	/	/		Neg	PD	PD
	Turnip Greens	2,0,0,3,1 (1.2)	100	34.41	27.85	35.15	28.30	m ²	at	m	m	+	+	Salmonella spp.	Pos	105	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Tender Whole Spinach	2,2,1,1,1 (1.4)	101	35.14	29.16	36.27	30.10	m ²	at	m	m	+	+	Salmonella spp.	Pos	106	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Field Greens	2,1,3,1,0 (1.4)	352	28.79	26.60	30.03	27.07	m	m	m	m	+	+	Salmonella spp.	Pos	406	at	at	at	at	/	/		Neg	PD	PD
	Mustard Greens		353	-	-	-	-	at	at	at	at	/	/		Neg	407	at	at	at	at	/	/		Neg	NA	NA
	Power Crunch Salad Blend		354	-	-	-	-	at	at	at	at	/	/		Neg	408	at	at	at	at	/	/		Neg	NA	NA
	Green Leaf Lettuce		355	-	-	-	-	at	at	at	at	/	/		Neg	409	at	at	at	at	/	/		Neg	NA	NA
	Romaine Lettuce		356	-	-	-	-	ng	ng	ng	ng	/	/		Neg	410	at	at	at	at	/	/		Neg	NA	NA
Mustard Green Sprouts		357	-	-	-	-	at	at	at	at	/	/		Neg	411	at	at	at	at	/	/		Neg	NA	NA	
Mixed Greens	Natural contamination	358	30.91	22.54	32.09	23.01	m	m	m	m	+	+	Salmonella spp.	Pos	412	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA	
Romaine Head	Natural contamination	359	36.60	29.78	37.36	30.33	m	m	m	m	+	+	Salmonella spp.	Pos	413	at	at	at	at	/	/		Neg	PD	PD	

¹ Identical results produced at both minimum (10 h) and maximum (24 h) time points

² Sample was confirmed through troubleshooting procedure (see IFU).

Category	Vegetables (375 g)													Vegetables (25 g)								Final Agreement				
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Sample No	ISO 6579-1:2017 Confirmation											
				10 h	24 h	10 h	24 h	10 h		24 h		Microbact Latex			Identification ¹	Final Result	MKTTn		RVS		Poly O			Poly H	Identification	Final Result
				Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	10 h	24 h				XLD	HE	XLD	HE						
Vegetables	Edamame		360	-	-	-	-	at	at	at	at	/	/		Neg	414	at	at	at	at	/	/		Neg	NA	NA
	French Style Green Beans	1,8,0,0,1 (2.0)	361	28.78	22.41	29.74	22.89	m	m	m	m	+	+	Salmonella spp.	Pos	415	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Baby Lima Beans		362	-	-	-	-	at	at	at	at	/	/		Neg	416	at	at	at	at	/	/		Neg	NA	NA
	Radishes		363	-	-	-	-	at	at	at	at	/	/		Neg	417	at	at	at	at	/	/		Neg	NA	NA
	Cauliflower	Natural contamination	364	32.53	26.03	33.09	26.60	m	m	m	m	+	+	Salmonella spp.	Pos	418	at	at	at	at	/	/		Neg	PD	PD
	Baby Carrots	1,2,3,1,1 (1.6)	365	-	-	-	-	at	at	at	at	/	/		Neg	419	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Brussel Sprouts		366	-	-	-	-	at	at	at	at	/	/		Neg	420	at	at	at	at	/	/		Neg	NA	NA
	Mini Seedless Cucumbers	3,4,0,4,0 (2.2)	367	-	-	-	-	at	at	at	at	/	/		Neg	421	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Organic Yellow Squash		368	-	-	-	-	at	at	at	at	/	/		Neg	422	at	at	at	at	/	/		Neg	NA	NA
	Artichokes	1,1,0,2,4 (1.6)	369	-	-	-	-	at	at	at	at	/	/		Neg	423	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Eggplant		370	-	-	-	-	at	at	at	at	/	/		Neg	424	at	at	at	at	/	/		Neg	NA	NA
	Whole Kernel Corn	1,1,3,4,0 (1.8)	371	29.07	25.29	29.78	25.34	m	m	m	m	+	+	Salmonella spp.	Pos	425	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Whole Okra		372	-	-	-	-	at	at	at	at	/	/		Neg	426	at	at	at	at	/	/		Neg	NA	NA
	Frozen Sweet Corn	1,2,2,2,2 (1.4)	373	36.97	34.84	39.51	35.31	m	m	m	m	+	+	Salmonella spp.	Pos	427	at	at	at	at	/	/		Neg	PD	PD
	Frozen Mixed Vegetables	2,4,0,0,1 (1.4)	374	29.39	23.17	30.82	23.34	m	m	m	m	+	+	Salmonella spp.	Pos	428	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Asparagus Spears		375	-	-	-	-	at	at	at	at	/	/		Neg	429	at	at	at	at	/	/		Neg	NA	NA
	Butternut Squash	1,2,3,0,0 (1.2)	376	-	-	-	-	at	at	ng	at	/	/		Neg	430	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Cut Green Beans		377	-	-	-	-	ng	ng	at	at	/	/		Neg	431	at	at	at	at	/	/		Neg	NA	NA
	Frozen Broccoli	2,1,0,5,1 (1.8)	378	29.42	22.32	30.02	22.45	t	t	m	m	+	+	Salmonella spp.	Pos	432	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Frozen Lima Beans	1,1,6,0,1 (1.8)	379	28.09	20.06	28.88	20.38	t	t	m	m	+	+	Salmonella spp.	Pos	433	ng	ng	ng	ng	/	/		Neg	PD	PD
Frozen Cauliflower		380	-	-	-	-	ng	ng	ng	ng	/	/		Neg	434	ng	ng	ng	ng	/	/		Neg	NA	NA	
Frozen Peas	1,1,3,1,1 (1.4)	381	26.35	20.87	27.21	20.89	m	t	m	t	+	+	Salmonella spp.	Pos	435	at	at	at	at	/	/		Neg	PD	PD	
Frozen Green Beans		382	-	-	-	-	ng	ng	ng	ng	/	/		Neg	436	ng	ng	ng	ng	/	/		Neg	NA	NA	

¹ Identical results produced at both minimum (10 h) and maximum (24 h) time points.

Category	Vegetables (375 g)														Vegetables (25 g)										Final Agreement	
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation								Final Result		
				10 h	24 h	10 h	24 h	10 h		24 h		Microbact Latex				Identification ¹	MKTTn		RVS		Poly O	Poly H	Identification			
				Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	10 h	24 h				XLD	HE	XLD	HE						
Fruits and Juices	Frozen Sliced Strawberries and Bananas	2,1,0,2,1 (1.2)	383	-	-	-	-	ng	ng	ng	ng	/	/	/	Neg	437	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Frozen Strawberry and Mango Blend	2,5,1,1,4 (2.6)	384	27.19	19.36	27.85	20.06	t	t	t	t	+	+	Salmonella spp.	Pos	438	at	at	at	at	/	/	/	Neg	PD	PD
	Frozen Triple Berry Medley	/	385	-	-	-	-	ng	ng	ng	ng	/	/	/	Neg	439	at	at	at	at	/	/	/	Neg	NA	NA
	Frozen All Natural Passion Fruit	0,1,2,4,2 (1.8)	386	-	-	-	-	ng	ng	ng	ng	/	/	/	Neg	440	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Peaches	4,5,1,1,0 (2.2)	387	26.38	20.86	27.50	21.20	t	t	m	m	+	+	Salmonella spp.	Pos	441	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Gala Apples	1,0,5,0,4 (2.0)	388	-	-	-	-	ng	at	at	at	/	/	/	Neg	442	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Frozen Dragon Fruit Smoothie Blend Puree	/	389	-	-	-	-	at	at	at	at	/	/	/	Neg	443	at	at	at	at	/	/	/	Neg	NA	NA
	Frozen Mango Chunks	0,2,2,3,1 (1.2)	390	-	-	-	-	at	at	at	at	/	/	/	Neg	444	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Pineapple Wedges	1,5,3,2,1 (2.4)	391	27.74	20.20	34.75	21.05	t	t	t	t	+	+	Salmonella spp.	Pos	445	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Frozen Whole Strawberries	/	392	-	-	-	-	at	at	at	at	/	/	/	Neg	446	at	at	at	at	/	/	/	Neg	NA	NA
	Red Pear	/	393	-	-	-	-	at	at	at	at	/	/	/	Neg	447	ng	ng	at	at	/	/	/	Neg	NA	NA
	Green Seedless Grapes	2,4,0,2,2 (2.0)	394	29.32	21.81	30.22	22.18	m	t	t	t	+	+	Salmonella spp.	Pos	448	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Cut Cantaloupe	/	395	-	-	-	-	at	at	at	at	/	/	/	Neg	449	at	at	at	at	/	/	/	Neg	NA	NA
	Fresh Cut Seedless Watermelon	6,0,3,1,2 (2.4)	396	29.91	18.32	31.07	19.15	t	t	t	t	+	+	Salmonella spp.	Pos	450	ng	ng	at	at	/	/	/	Neg	PD	PD
	Blueberries	/	397	-	-	-	-	ng	at	at	at	/	/	/	Neg	451	at	at	ng	ng	/	/	/	Neg	NA	NA
	Strawberries	/	398	-	-	-	-	at	at	at	at	/	/	/	Neg	452	at	at	at	at	/	/	/	Neg	NA	NA
	Raspberries	/	399	-	-	-	-	at	at	at	at	/	/	/	Neg	453	at	at	at	at	/	/	/	Neg	NA	NA
	Blackberries	1,1,3,4,5 (2.8)	400	25.75	19.15	27.07	19.67	t	t	t	t	+	+	Salmonella spp.	Pos	454	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Clementines	/	401	-	-	-	-	at	at	at	at	/	/	/	Neg	455	at	at	at	at	/	/	/	Neg	NA	NA
	Frozen Strawberry and Banana Smoothie Blend Purée	/	402	-	-	-	-	at	at	at	at	/	/	/	Neg	456	at	at	at	at	/	/	/	Neg	NA	NA
Sliced Cantaloupe	/	403	-	-	-	-	at	at	at	at	/	/	/	Neg	457	at	at	at	at	/	/	/	Neg	NA	NA	
Fresh Bananas	Natural contamination	404	27.06	24.72	28.66	25.26	m	m	m	m	+	+	Salmonella spp.	Pos	458	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
Kiwi	/	405	-	-	-	-	at	at	at	at	/	/	/	Neg	459	at	at	at	at	/	/	/	Neg	NA	NA	

¹ Identical results produced at both minimum (10 h) and maximum (24 h) time points.

Category	Animal Feed (150 g) ¹										Animal Feed (25 g) ¹							Final Agreement (QS5)	Final Agreement (7500)		
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				20 h	20 h	20 h		Microbact Latex	Final Result (QS5)	Final Result (7500)		MKTTn		RVS		Poly O	Poly H			Identification	Final Result
				Instrument Value (C _t)		XLD	BSA					XLD	HE	XLD	HE						
Pet Feed	Junior cat kibble	4.4	1854699	-	-	ng	ng		Neg	Neg	1854699	ng	ng	ng	ng				Neg	NA	NA
	Food for dwarf rabbits	4.4	1854700	-	-	ng	ng		Neg	Neg	1854700	ng	ng	ng	ng				Neg	NA	NA
	Macaroni for dogs	4.4	1854701	-	-	ng	ng		Neg	Neg	1854701	ng	ng	ng	ng				Neg	NA	NA
	Dog food - 25 kg	4.4	1854702	-	-	ng	ng		Neg	Neg	1854702	ng	ng	ng	ng				Neg	NA	NA
	Bites in dog sauce	4.4	1854703	-	-	ng	ng		Neg	Neg	1854703	ng	ng	ng	ng				Neg	NA	NA
	Slow Cooked in Cat Sauce	4.4	1854704	-	-	ng	ng		Neg	Neg	1854704	ng	ng	ng	ng				Neg	NA	NA
	Hamster food	4.2	1854705	-	-	ng	ng		Neg	Neg	1854705	ng	ng	ng	ng				Neg	NA	NA
	Food for dwarf rabbits	4.2	1854708	-	-	ng	ng		Neg	Neg	1854708	ng	ng	ng	ng				Neg	NA	NA
	Cat kibble without cereals	1.4	1854751	23.27	26.87	t	t	+	Pos	Pos	1854751	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Dog food with veal and carrots	1.4	1854752	24.66	24.01	t	t	+	Pos	Pos	1854752	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Cat kibble	1.4	1854753	22.21	23.28	t	t	+	Pos	Pos	1854753	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Terrine in sauce for cats - salmon / carrots	2.6	1854754	26.52	26.30	t	t	+	Pos	Pos	1854754	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Cat terrine without cereals	3.2	1854755	19.10	19.58	t	t	+	Pos	Pos	1854755	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Kibble for little dog	3.2	1854756	23.76	24.70	t	t	+	Pos	Pos	1854756	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Kibble for big dog	2.8	1854757	23.35	22.69	t	t	+	Pos	Pos	1854757	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Beef terrine for cat	2.8	1854758	20.66	20.67	t	t	+	Pos	Pos	1854758	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Lamb terrine for cat	3.8	1854759	20.11	21.11	t	t	+	Pos	Pos	1854759	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Poultry and carrot terrine for dog	3.8	1854760	21.63	22.80	t	t	+	Pos	Pos	1854760	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Chicken and vegetables terrine for dog	3.6	1854761	20.82	20.96	t	t	+	Pos	Pos	1854761	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Terrine in sauce for cats - poultry / green bean	3.6	1854762	19.92	19.29	t	t	+	Pos	Pos	1854762	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Food for guinea pigs	4.2	1854706	-	-	ng	ng		Neg	Neg	1854706	ng	ng	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Bird food	4.2	1854707	-	-	t	t	+	Neg	Neg	1854707	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Cat food		1854763	-	37.54	ng	ng		Neg	Neg	1854763	ng	ng	ng	ng				Neg	NA	PPNA
Beef dog food		1854764	39.99	-	ng	ng		Neg	Neg	1854764	ng	ng	ng	ng				Neg	PPNA	NA	
Dog kibble		1854765	-	-	ng	ng		Neg	Neg	1854765	ng	ng	ng	ng				Neg	NA	NA	

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Animal Feed (150 g) ¹											Animal Feed (25 g) ¹								Final Agreement (QS5)	Final Agreement (7500)	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				20 h	20 h	20 h		Microbact Latex	Final Result (QS5)	Final Result (7500)		MKTTn		RVS		Poly O	Poly H	Identification			Final Result
				Instrument Value (C _i)		XLD	BSA					XLD	HE	XLD	HE						
Livestock Feed	Poultry feed	3.2	1778879	-	-	ng	ng	/	Neg	Neg	1778879	ng	ng	ng	ng	/	/	/	Neg	NA	NA
	Oats	1.0	1854717	-	37.70	ng	ng	/	Neg	Neg	1854717	ng	ng	ng	ng	/	/	/	Neg	NA	PPNA
	Rapeseed meal	1.0	1854718	-	-	ng	ng	/	Neg	Neg	1854718	ng	ng	ng	ng	/	/	/	Neg	NA	NA
	Rabbit food	1.0	1854719	-	-	ng	ng	/	Neg	Neg	1854719	ng	ng	ng	ng	/	/	/	Neg	NA	NA
	Corn and rapeseed flour	1.0	1854720	-	-	ng	ng	/	Neg	Neg	1854720	ng	ng	ng	ng	/	/	/	Neg	NA	NA
	Horse food	/	1854782	-	-	ng	ng	/	Neg	Neg	1854782	ng	ng	ng	ng	/	/	/	Neg	NA	NA
	Fish feed	/	1854783	-	-	ng	ng	/	Neg	Neg	1854783	ng	ng	ng	ng	/	/	/	Neg	NA	NA
	Barley granulet	/	1854784	-	-	ng	ng	/	Neg	Neg	1854784	ng	ng	ng	ng	/	/	/	Neg	NA	NA
	Corn flour	/	1854785	-	-	ng	ng	/	Neg	Neg	1854785	ng	ng	ng	ng	/	/	/	Neg	NA	NA
	Pig food	/	1854786	-	-	ng	ng	/	Neg	Neg	1854786	ng	ng	ng	ng	/	/	/	Neg	NA	NA
	Horse food	3.2	1778878	27.4	25.61	t	t	+	Pos	Pos	1778878	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Pig food	3.2	1778881	-	-	ng	ng	/	Neg	Neg	1778881	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Fish food	3.2	1778882	26.42	26.48	t	t	+	Pos	Pos	1778882	ng	ng	ng	ng	/	/	/	Neg	PD	PD
	Corn flour	1.0	1854715	-	-	t	t	+	Neg	Neg	1854715	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Barley granulet	1.0	1854716	34.44	33.1	t	t	+	Pos	Pos	1854716	ng	ng	ng	ng	/	/	/	Neg	PD	PD
	Poultry feed	3.0	1854777	35.17	37.13	t	t	+	Pos	Pos	1854777	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Oats	3.0	1854778	27.03	26.66	t	t	+	Pos	Pos	1854778	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Soybean meal	3.0	1854779	-	40.6	ng	ng	/	Neg	Pos	1854779	t	t	t	t	+	+	Salmonella spp.	Pos	ND	PPND
Sheep feed	3.0	1854780	28.99	29.12	t	t	+	Pos	Pos	1854780	ng	ng	ng	ng	/	/	/	Neg	PD	PD	
Lamb feed	3.0	1854781	-	-	ng	ng	/	Neg	Neg	1854781	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND	

¹ Note that these data are generated at MicroSept, a qualified AFNOR expert lab.

Animal Feed (150 g) ¹											Animal Feed (25 g) ¹							Final Agreement (QS5)	Final Agreement (7500)		
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				20 h	20 h	20 h		Microbact Latex	Final Result (QS5)	Final Result (7500)		MKTTn		RVS		Poly O	Poly H			Identification	Final Result
				Instrument Value (C _t)		XLD	BSA					XLD	HE	XLD	HE						
Ingredients for Feed Products	Soy proteins		2319027	-	-	ng	ng		Neg	Neg	2319027	ng	ng	ng	ng			Neg	NA	NA	
	Insect meal		2319028	-	-	ng	ng		Neg	Neg	2319028	ng	ng	ng	ng			Neg	NA	NA	
	Chicken meal		2319029	-	-	ng	ng		Neg	Neg	2319029	ng	ng	ng	ng			Neg	NA	NA	
	Beef meal		2319030	-	-	ng	ng		Neg	Neg	2319030	ng	ng	ng	ng			Neg	NA	NA	
	Fish meal		2319031	-	-	ng	ng		Neg	Neg	2319031	ng	ng	ng	ng			Neg	NA	NA	
	Poultry protein concentrate		2319032	-	-	ng	ng		Neg	Neg	2319032	ng	ng	ng	ng			Neg	NA	NA	
	Rice fiber		2319033	-	-	ng	ng		Neg	Neg	2319033	ng	ng	ng	ng			Neg	NA	NA	
	Pea fiber		2319034	-	-	ng	ng		Neg	Neg	2319034	ng	ng	ng	ng			Neg	NA	NA	
	Cereals		2319035	-	-	ng	ng		Neg	Neg	2319035	ng	ng	ng	ng			Neg	NA	NA	
	Broad bean flour		2319036	-	-	ng	ng		Neg	Neg	2319036	ng	ng	ng	ng			Neg	NA	NA	
	Soy proteins	2.4	2319037	30.29	29.65	t	t	+	Pos	Pos	2319037	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Insect meal	3.6	2319038	32.56	33.30	t	t	+	Pos	Pos	2319038	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Chicken meal	3.8	2319039	21.55	21.22	t	t	+	Pos	Pos	2319039	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Beef meal	3.6	2319040	20.92	20.09	t	t	+	Pos	Pos	2319040	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Fish meal	5.0	2319041	22.2	21.88	t	t	+	Pos	Pos	2319041	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Poultry protein concentrate	3.8	2319042	36.14	37.48	t	t	+	Pos	Pos	2319042	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Rice fiber	3.2	2319043	21.71	20.47	t	t	+	Pos	Pos	2319043	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Pea fiber	3.2	2319044	20.35	19.96	t	t	+	Pos	Pos	2319044	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
Cereals	4.0	2319045	36.29	37.68	t	t	+	Pos	Pos	2319045	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA	
Broad bean flour	2.4	2319046	35.45	34.82	t	t	+	Pos	Pos	2319046	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA	

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Result of the alternative method after 72h storage - paired data study with the ISO 6887-4:2017 enrichment protocol

Cocoa Powders														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1								7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E			Final Result
		7500 Fast	QS5	7500 Fast	C _t	QS5	C _t	XLD	BSA					
Cocoa Powder	364.3	PA	PA	+	23.63	+	21.814	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.4	PA	PA	+	23.97	+	22.02	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.7	PA	PA	+	24.35	+	21.36	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chocolate Chip Muffin Mix	364.8	PA	PA	+	24.16	+	22.38	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding Mix	364.10	PA	PA	+	23.40	+	23.47	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.13	PA	PA	+	23.59	+	21.54	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	PA	PA	+	23.34	+	21.67	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	PA	PA	+	24.23	+	20.87	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	PA	PA	+	25.30	+	21.76	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.18	NA	NA	/	/	-/-	/	t	t	+	Salmonella spp.	Positive	NA	NA
Cocoa Powder	364.19	PA	PA	+	24.57	+	21.31	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	PA	PA	+	28.28	+	21.97	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa Powder	364.23	PA	PA	+	23.33	+	20.13	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	PA	PA	+	23.76	+	21.61	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	PA	PA	+	23.22	+	22.68	t	t	+	Salmonella spp.	Positive	PA	PA

Chocolates														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1								7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E			Final Result
		7500 Fast	QS5	7500 Fast	C _t	QS5	C _t	XLD	BSA					
70% Cocoa Dark Chocolate	364.27	PA	PA	+	21.45	+	19.28	t	t	+	Salmonella spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	PA	PA	+	22.29	+	19.22	m	t	+	Salmonella spp.	Positive	PA	PA
90% Cocoa Dark Chocolate	364.30	PA	PA	+	20.94	+	19.45	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Syrup	364.32	PA	PA	+	21.41	+	19.48	m	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	PA	PA	+	22.58	+	19.96	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.35	PA	PA	+	20.87	+	20.02	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.37	PA	PA	+	21.57	+	19.27	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.38	PA	PA	+	22.10	+	18.44	m	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate Almond	364.40	PA	PA	+	21.59	+	19.15	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate & Sea Salt Caramel	364.42	PA	PA	+	22.87	+	19.02	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.44	PA	PA	+	20.98	+	18.24	m	t	+	Salmonella spp.	Positive	PA	PA
Dark 80% Cacao	364.45	PA	PA	+	21.35	+	19.32	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding	364.46	PA	PA	+	21.98	+	19.60	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.67	PA	PA	+	42.19	+	33.91	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.68	PA	PA	+	42.38	+	40.64	t	t	+	Salmonella spp.	Positive	PA	PA

Raw Materials														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
		7500 Fast	QS5	7500 Fast	C _t	QS5	C _t	XLD	BSA					
Raw Organic Cacao Paste/Liquor	364.47	PA	PA	+	21.74	+	20.15	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Butter	364.48	PA	PA	+	20.90	+	20.23	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Paste	364.49	PA	PA	+	20.74	+	19.48	t	t	+	Salmonella spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	PA	PA	+	20.94	+	26.47	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	PA	PA	+	20.27	+	21.72	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.54	PA	PA	+	20.49	+	19.73	m	t	+	Salmonella spp.	Positive	PA	PA
Unrefined Cocoa Butter	364.56	PA	ND	+	40.17	-	/	t	t	+	Salmonella spp.	Positive	PA	ND
Cacao Beans	364.57	PA	PA	+	21.18	+	20.34	m	t	+	Salmonella spp.	Positive	PA	PA
Organic Cacao Nibs	364.59	PA	PA	+	20.46	+	17.59	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	PA	PA	+	20.85	+	22.33	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Nibs	364.61	PA	PA	+	20.41	+	21.36	m	t	+	Salmonella spp.	Positive	PA	PA
Raw Cacao Nibs	364.63	PA	PA	+	20.72	+	19.77	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.64	PA	PA	+	20.22	+	19.64	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.66	PA	PA	+	20.43	+	20.45	t	t	+	Salmonella spp.	Positive	PA	PA

Cocoa Powders																		
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
		7500 Fast	QS5	7500 Fast	C _t	QS5	C _t	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
Cocoa Powder	364.03	PA	PA	+	23.48	+	22.64	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.04	PA	PA	+	23.74	+	22.37	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.05	PD	PD	+	39.26	+	20.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.06	PD	PD	+	39.05	+	19.73	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.07	ND	ND	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	ND	ND
White Chocolate Chocolate Chip Muffin Mix	364.08	ND	ND	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	ND	ND
Chocolate Pudding Mix	364.10	PA	PA	+	23.45	+	21.43	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.13	PA	PA	+	23.53	+	21.95	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	PA	PA	+	25.40	+	21.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	PA	PA	+	24.02	+	21.51	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	PA	PA	+	23.25	+	21.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.18	PD	PD	+	20.65	+	20.18	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.19	PA	PA	+	24.26	+	22.10	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	PA	PA	+	24.15	+	22.60	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa Powder	364.23	PA	PA	+	23.41	+	21.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	PA	PA	+	23.12	+	20.23	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	ND	PA	-	/	+	21.41	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	PA

Finished Products																		
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
		7500 Fast	QS5	7500 Fast	C _t	QS5	C _t	XLD	BSA			XLD	BSA	Oxid Salmonella Latex	Microbact 24E			
70% Cocoa Dark Chocolate	364.27	PA	PA	+	21.04	+	19.72	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	PA	PA	+	21.66	+	18.83	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	PD	NA	+	37.47	/	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	NA
90% Cocoa Dark Chocolate	364.30	PA	PA	+	21.39	+	19.02	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Syrup	364.32	PA	PA	+	21.44	+	19.12	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	PA	PA	+	21.52	+	18.22	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chips	364.34	PD	PD	+	20.61	+	35.70	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Milk Chocolate	364.35	PA	PA	+	22.33	+	18.93	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.37	PA	PA	+	20.82	+	20.28	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.38	PA	PA	+	21.67	+	18.91	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate Almond	364.40	PA	PA	+	22.20	+	19.17	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate & Sea Salt Caramel	364.42	PA	PA	+	21.10	+	19.22	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.44	PA	PA	+	22.20	+	19.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark 80% Cacao	364.45	PA	PA	+	21.62	+	18.84	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding	364.46	PA	PA	+	20.28	+	19.06	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.67	ND	ND	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	ND	ND
Dark Chocolate	364.68	ND	ND	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	ND	ND

Raw Materials																			
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)														7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements				Final Result			
		7500 Fast	QS5	7500 Fast	C _t	QS5	C _t	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E				
Raw Organic Cacao Paste/Liquor	364.47	ND	ND	-	/	-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	ND	
Cacao Butter	364.48	PA	PA	+	21.39	+	20.33	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Cacao Paste	364.49	PA	PA	+	20.73	+	20.23	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Raw Cocoa Butter 100%	364.50	PA	PA	+	20.31	+	22.71	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Chocolate Liquor Chunks	364.51	PA	PA	+	31.68	+	21.86	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Cocoa Butter Refined	364.52	PD	PD	+	21.14	+	20.38	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD	
Organic Cacao Paste	364.53	PD	PD	+	20.94	+	20.14	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD	
Organic Cocoa Butter Wafers	364.54	PA	PA	+	21.36	+	20.64	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA	
Organic Raw Cacao Beans	364.55	PD	PD	+	41.54	+	38.55	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PD	PD	
Unrefined Cocoa Butter	364.56	ND	ND	-	/	-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	ND	
Cacao Beans	364.57	PA	PA	+	20.68	+	16.16	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA	
Organic Cacao Nibs	364.59	PA	PA	+	21.10	+	18.81	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Organic Cocoa Butter Wafers	364.60	PA	PA	+	21.09	+	22.51	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Organic Cocoa Nibs	364.61	PA	PA	+	21.07	+	20.36	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA	
Raw Cacao Nibs	364.63	PA	PA	+	20.91	+	16.88	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA	
Cocoa Butter	364.64	PA	PA	+	20.71	+	20.41	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Cocoa Butter	364.66	PA	PA	+	20.33	+	21.99	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	

Extension (2023) Sensitivity – 2 – 8° C, 72-hour hold

Category	Pet Food (1-in-6 ratio) (375 g)										Pet Food (25 g)								Final Agreement	
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				20 h	20 h	20 h		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification		Final Result
				Instrument Value (C _i)	XLD	BSA	XLD					HE	XLD	HE						
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1.2)	41	23.79	23.41	t	t	+	Salmonella spp.	Pos	51	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Small Dog IncrediBITES Beef	4,3,2,1,1 (2.2)	43	18.42	20.10	t	t	+	Salmonella spp.	Pos	53	ng	ng	ng	ng	/	/	/	Neg	PD
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1.6)	47	20.88	21.37	t	t	+	Salmonella spp.	Pos	57	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2.4)	107	19.89	20.45	t	t	+	Salmonella spp.	Pos	112	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1.8)	108	25.14	26.87	t	t	+	Salmonella spp.	Pos	113	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1.0)	109	-	-	ng	ng	/	/	Neg	114	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Life Protection Support Puppy Kibble	2,3,1,1,2 (1.8)	218	20.94	21.62	t	t	+	Salmonella spp.	Pos	263	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Premium Nutrition Kibble For Cats	2,0,4,2,1 (1.8)	220	25.67	26.61	m	m	+	Salmonella spp.	Pos	265	ng	ng	ng	ng	/	/	/	Neg	PD
	Complete Cat Kibble	1,2,4,2,4 (2.6)	222	21.83	22.34	t	t	+	Salmonella spp.	Pos	267	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	One Plus Support Kitten Kibble	0,1,2,0,1 (0.8)	224	-	-	ng	ng	/	/	Neg	269	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Little Bites Small Dog Kibble	1,2,3,3,1 (2.0)	226	20.91	22.45	t	t	+	Salmonella spp.	Pos	271	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Small Breed Adult Dog Kibble	1,3,4,4,2 (2.8)	227	22.18	23.36	t	t	+	Salmonella spp.	Pos	272	ng	ng	ng	ng	/	/	/	Neg	PD
	Urinary Tract Protective Dog Kibble	4,3,1,4,1 (2.6)	228	19.83	20.47	t	t	+	Salmonella spp.	Pos	273	ng	ng	ng	ng	/	/	/	Neg	PD
	Active Adult Formula Adult Dog Kibble	4,4,2,1,2 (2.6)	231	19.53	20.61	t	t	+	Salmonella spp.	Pos	276	ng	ng	ng	ng	/	/	/	Neg	PD
	Grain Free Dog Kibble	1,1,0,2,0 (0.8)	233	-	-	at	at	/	/	Neg	278	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Small Dog Milk Bone Dry Dog Treats	3,1,2,2,0 (1.6)	235	21.48	21.87	t	t	+	Salmonella spp.	Pos	280	t	t	t	t	+	+	Salmonella spp.	Pos	PA
Beef and Chicken Dog Kibble	/	635	-	-	at	at	/	/	Neg	650	ng	ng	ng	ng	/	/	/	Neg	NA	
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (1.2)	48	22.40	22.89	t	t	+	Salmonella spp.	Pos	58	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Beef Cuts in Gravy	2,2,3,1,2 (2.0)	50	20.83	21.20	t	t	+	Salmonella spp.	Pos	60	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2.0)	110	21.54	21.92	t	t	+	Salmonella spp.	Pos	115	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2.0)	111	23.87	24.38	t	t	+	Salmonella spp.	Pos	116	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Duck and Chicken Grilled Bits	3,1,5,0,0 (1.8)	238	20.65	21.15	t	t	+	Salmonella spp.	Pos	283	ng	ng	ng	ng	/	/	/	Neg	PD
	Puppy Support Wet Dog Food	5,4,1,3,2 (3.0)	240	19.96	20.70	t	t	+	Salmonella spp.	Pos	285	ng	ng	ng	ng	/	/	/	Neg	PD
	Joint Support Wet Dog Food	Natural contamination	242	-	-	ng	ng	/	/	Neg	287	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Organic Chicken Chunk Dinners	3,6,0,5,1 (3.0)	244	20.89	21.96	t	t	+	Salmonella spp.	Pos	289	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Baked Chicken Dinner Chunks Wet Dog Food	2,1,3,4,0 (2.0)	245	-	-	ng	ng	/	/	Neg	290	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Turkey and Chicken Pâté for Dogs	3,1,2,1,1 (1.6)	247	-	-	t	t	+	Salmonella spp.	Pos	292	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Chicken Entrée Chunks for Dogs	2,5,1,0,2 (2.0)	249	22.69	24.00	t	t	+	Salmonella spp.	Pos	294	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Shredded White Fish Tuna	2,1,0,3,2 (1.6)	253	-	-	at	at	/	/	Neg	298	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Chicken Stew Balanced Diet Wet Dog Food	3,2,1,1,1 (1.6)	255	23.82	24.82	t	t	+	Salmonella spp.	Pos	300	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Tender Chicken Moist Bites for Cats	1,2,4,1,2 (2.0)	258	20.88	21.89	t	t	+	Salmonella spp.	Pos	303	ng	ng	ng	ng	/	/	/	Neg	PD
Sliced Chicken Roast for Pets	1,2,4,5,1 (2.6)	261	21.68	22.32	m	m	+	Salmonella spp.	Pos	306	ng	ng	ng	ng	/	/	/	Neg	PD	

Pet Food (1-in-10 ratio) (375 g)																	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			ISO 6579-1:2017 Confirmation							Final Agreement	
				20 h	20 h	20 h		Microbact Latex	MKTTn		RVS		Poly O	Poly H	Identification		Final Result
				Instrument Value (C _i)		XLD	BSA		XLD	HE	XLD	HE					
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1.2)	51	22.95	23.28	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1.6)	57	20.77	21.95	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2.4)	112	20.34	20.51	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1.8)	113	27.44	27.38	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1.0)	114	23.74	24.51	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Life Protection Support Senior Dog Kibble	2,3,1,1,2 (1.8)	309	20.26	21.61	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Premium Nutrition Kibble For Cats	3,4,5,1,0 (2.6)	310	22.52	24.27	m	m	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA
	One Plus Support Kitten Kibble	5,1,4,2,2 (2.8)	314	21.01	21.86	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken Flavored First Year Kitten Kibble	3,1,2,0,4 (2.0)	315	21.68	22.93	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Small Breed Adult Dog Kibble	6,2,1,3,5 (3.4)	317	20.78	21.65	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Urinary Tract Protective Dog Kibble	1,3,2,4,2 (2.4)	318	22.64	22.68	m	t	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA
	Longevity Support Cat Kibble	5,2,2,4,3 (3.2)	319	21.79	22.52	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Beef Dog Kibble	1,6,0,5,2 (2.8)	322	20.81	21.77	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken Flavored Cat Treats	1,1,3,2,1 (1.6)	324	20.44	21.66	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
Variety Pack Snap Dog Treats	3,2,4,2,2 (2.2)	326	22.95	23.30	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (1.2)	58	23.75	25.32	m	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Beef Cuts in Gravy	2,2,3,1,2 (2.0)	60	21.04	21.38	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2.0)	115	22.68	23.52	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2.0)	116	24.60	25.58	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Salmon Grilled Bits	1,6,2,1,1 (2.2)	327	20.59	21.19	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Duck and Chicken Grilled Bits	6,4,2,1,4 (3.4)	328	20.92	21.08	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Puppy Support Wet Dog Food	3,3,1,0,1 (1.6)	330	21.7	22.00	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Joint Support Wet Dog Food	Natural contamination	332	21.39	21.76	m	m	+	at	at	at	at				Neg	PD
	Baked Chicken Dinner Chunks Wet Dog Food	1,4,3,2,0 (2.0)	335	21.85	22.32	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Turkey and Chicken Pâté for Dogs	2,2,3,0,1 (1.6)	337	21.27	21.13	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Ocean Fish and Tuna Cat Pâté	4,5,3,2,2 (3.2)	340	19.91	20.39	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Shredded White Fish Tuna	4,2,2,1,2 (2.2)	343	20.46	20.57	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Fresh Home Cooked Chicken Chunk Pâté For Dogs	2,4,2,2,1 (2.2)	347	19.82	20.56	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Tender Chicken Moist Bites for Cats	5,6,1,3,3 (3.6)	348	18.47	19.64	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
Sliced Chicken Roast for Pets	2,2,4,3,2 (2.6)	351	21.66	22.22	m	m	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA	

Category	Meat & Meat Products (375 g)														Meat & Meat Products (25 g)								Final Agreement			
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation						Final Result				
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex				Identification ¹	MKTTn		RVS		Poly O				Poly H	Identification
				Instrument Value (C _i)		Instrument Value (C _i)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Raw	Fresh Ground Pork (40% Fat)*	2,1,1,2,1 (1.4)	1	30.02	27.28	31.04	27.23	m	m	m	m	+	+	Salmonella spp.	Pos	11	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Country Pork Ground Sausage (25% Fat)*	2,3,1,1,0 (1.4)	2	30.49	23.73	32.27	23.87	m	m	m	m	+	+	Salmonella spp.	Pos	12	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Chorizo Pork Sausage (25% Fat)*	4,3,3,1,0 (2.8)	3	32.60	22.13	32.27	22.24	m	m	m	m	+	+	Salmonella spp.	Pos	13	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	Natural contamination	4	36.54	34.39	38.78	34.05	m ²	at ²	m	m	+	+	Salmonella spp.	Pos	14	at	at	at	at	/	/	/	Neg	PD	PD
	Raw Ground Beef (73% Lean)*	2,4,2,0,1 (1.8)	6	32.76	28.28	33.42	27.63	m	m	m	m	+	+	Salmonella spp.	Pos	16	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Raw Shaved Pork*	2,2,3,2,1 (2.0)	81	35.63	35.25	36.05	35.25	m	m	m	m	+	+	Salmonella spp.	Pos	89	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Ground Pork (40% Fat)*	3,4,3,1,2 (2.6)	82	31.80	26.71	33.08	27.54	m	m	m	m	+	+	Salmonella spp.	Pos	90	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	2,2,4,1,1 (2.0)	83	34.09	29.97	35.05	35.32	m	m	m	m	+	+	Salmonella spp.	Pos	91	at	at	at	at	/	/	/	Neg	PD	PD
	Raw Shaved Beef	1,5,1,2,2 (2.2)	86	30.45	23.10	31.32	24.13	m	m	m	m	+	+	Salmonella spp.	Pos	94	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Raw Ground Beef (73% Lean)*	2,6,2,1,1 (2.4)	88	30.81	22.93	32.17	23.50	m	m	m	m	+	+	Salmonella spp.	Pos	96	at	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Flat Iron Flank Steak	1,2,5,1,1 (2.0)	461	-	-	-	-	at	at	at	at	/	/	/	Neg	512	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Lamb Loin Chops	1,3,3,1,3 (2.2)	463	-	-	-	-	at	at	at	at	/	/	/	Neg	514	at	at	at	at	/	/	/	Neg	NA	NA
	Flanken Beef Short Ribs*	Natural contamination	464	-	25.80	-	26.84	m ²	m ²	m	m	+	+	Salmonella spp.	Pos	515	m	m	m	m	+	+	Salmonella spp.	Pos	ND	PA
	Beef Bottom Sirloin Steak	2,3,5,1,1 (2.4)	467	-	-	-	-	at	at	at	at	/	/	/	Neg	518	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Fresh Diced Pork Belly*	/	628	-	-	-	-	at	at	at	at	/	/	/	Neg	643	at	at	at	at	/	/	/	Neg	NA	NA
	Raw Ground Beef (85% Lean)	/	629	-	-	-	-	at	at	at	at	/	/	/	Neg	644	at	at	at	at	/	/	/	Neg	NA	NA
	Fresh Thin Slice Bone in Pork Chops	/	630	-	-	-	-	at	at	at	at	/	/	/	Neg	645	at	at	at	at	/	/	/	Neg	NA	NA
Country Style Sausage*	/	631	-	-	-	-	at	at	at	at	/	/	/	Neg	646	at	at	at	at	/	/	/	Neg	NA	NA	

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points

² Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)															Meat & Meat Products (25 g)								Final Agreement			
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Sample No	ISO 6579-1:2017 Confirmation											
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex	Identification ¹		Final Result	MKTTn		RVS		Poly O	Poly H	Identification			Final Result	
				Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	8 h				24 h	XLD	HE	XLD							HE
Seasoned and Marinated	Roasted Garlic & Herb Pork Tenderloin (Marinated)	Natural contamination	5	-	37.37	-	35.01	m ²	at ²	m	m	+	+	Salmonella spp.	Pos	15	at	at	at	at	/	/	/	Neg	NA	PD
	Sweet Chili Lime Chicken Breast (Marinated)	1,2,1,1,0 (1.0)	8	36.94	31.67	36.53	32.83	m	m	m	m	+	+	Salmonella spp.	Pos	18	at	at	at	at	/	/	/	Neg	PD	PD
	Al Pastor Boneless Pork Dices (Marinated)*	1,4,1,0,2 (1.6)	10	37.36	23.84	37.07	23.81	m	m	m	m	+	+	Salmonella spp.	Pos	20	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	California Garlic Seasoned Marinated Pork Chops	2,1,0,2,3 (1.6)	84	35.32	33.18	37.13	34.13	m	m	m	m	+	+	Salmonella spp.	Pos	92	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Chili and Red Pepper Applewood Smoked marinated Beef Filet Skewers	3,3,4,1,2 (2.6)	85	32.94	23.95	34.25	24.60	at	m	m	m	+	+	Salmonella spp.	Pos	93	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Chimichurri Street Taco Marinated Flank Steak	1,2,2,2,3 (2.0)	87	34.55	24.10	35.30	25.21	m	m	m	m	+	+	Salmonella spp.	Pos	95	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1.6)	471	-	-	-	-	ng	at	at	at	/	/	/	Neg	522	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Herb and Olive Oil Pork Tenderloin Medallions	2,5,1,1,1 (2.0)	472	36.08	24.46	36.25	25.38	at	m	m	m	+	+	Salmonella spp.	Pos	523	at	at	at	at	/	/	/	Neg	PD	PD
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2.2)	476	35.47	25.28	37.07	26.67	at	m	m	m	+	+	Salmonella spp.	Pos	527	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Tuscan Herb Pork Loin	5,1,1,0,3 (2.0)	478	33.37	22.24	34.67	23.42	m	m	m	m	+	+	Salmonella spp.	Pos	529	at	at	at	at	/	/	/	Neg	PD	PD
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2.2)	479	-	-	-	-	at	at	at	at	/	/	/	Neg	530	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2.2)	481	39.14	26.44	41.23	27.18	m	m	m	m	+	+	Salmonella spp.	Pos	532	at	at	at	at	/	/	/	Neg	PD	PD
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2.8)	483	35.37	27.06	36.83	34.58	m	m	m	m	+	+	Salmonella spp.	Pos	534	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Garlic and Herb Dry Rubbed Loin Chops	/	484	-	-	-	-	at	at	at	at	/	/	/	Neg	535	at	at	at	at	/	/	/	Neg	NA	NA
	Street Taco Marinated Steak Strips	/	632	-	-	-	-	at	at	at	at	/	/	/	Neg	647	at	at	at	at	/	/	/	Neg	NA	NA
	Roasted Garlic Marinated Ribeye Steak	/	633	-	-	-	-	at	at	at	at	/	/	/	Neg	648	at	at	at	at	/	/	/	Neg	NA	NA
Al Pastor Marinated Pork Tips	/	634	-	-	-	-	at	at	at	at	/	/	/	Neg	649	at	at	at	at	/	/	/	Neg	NA	NA	

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 H) and maximum (24 H) time points

² Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)															Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation								Final Result		
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex				Identification ¹	MKTTn		RVS		Poly O	Poly H	Identification			
				Instrument Value (C _i)		Instrument Value (C _i)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Frozen	Frozen Ground Veal	1,1,3,3,5 (2.6)	488	32.53	22.03	3.49	22.68	t	t	m	m	+	+	Salmonella spp.	Pos	539	at	at	at	at	/	/	/	Neg	PD	PD
	Ground Beef Crumbles*	1,2,6,0,1 (2.0)	489	-	-	-	-	ng	at	at	at	/	/	/	Neg	540	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	91% Lean Beef Patties	4,5,1,0,1 (2.2)	492	34.66	23.67	36.37	24.56	at	m	m	m	+	+	Salmonella spp.	Pos	543	at	at	at	at	/	/	/	Neg	PD	PD
	85% Lean Beef Patties	1,5,0,2,2 (2.0)	493	-	-	-	-	at	at	at	at	/	/	/	Neg	544	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Premium Pork Sausage Patties*	1,6,0,0,3 (2.0)	495	31.78	22.97	33.46	24.76	m	m	m	m	+	+	Salmonella spp.	Pos	546	at	at	at	at	/	/	/	Neg	PD	PD
	Hot Pork Sausage Patties*	2,1,3,3,1 (2.0)	496	-	-	-	-	at	at	at	at	/	/	/	Neg	547	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Prime Rib Beef Patties	2,1,1,4,2 (2.0)	497	31.64	23.42	32.52	24.52	m	m	m	m	+	+	Salmonella spp.	Pos	548	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Pork Sausage Links*	4,0,1,1,2 (1.6)	499	32.24	21.34	33.16	22.06	m	m	m	m	+	+	Salmonella spp.	Pos	550	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	80% Lean Beef Patties*	5,6,0,0,1 (2.4)	501	36.11	24.49	36.58	25.44	at	m	m	m	+	+	Salmonella spp.	Pos	552	at	at	at	at	/	/	/	Neg	PD	PD
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2.0)	504	34.13	22.62	35.13	23.44	ng	m	m	m	+	+	Salmonella spp.	Pos	555	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
80% Lean Organic Beef Burgers*	6,2,0,1,3 (2.4)	506	33.83	22.45	34.56	23.23	at	m	m	m	+	+	Salmonella spp.	Pos	557	at	at	at	at	/	/	/	Neg	PD	PD	
	Grass Fed Beef Burgers	/	507	-	-	-	-	at	at	at	at	/	/	/	Neg	558	at	at	at	at	/	/	/	Neg	NA	NA

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Category	Meat & Meat Products (375 g)														Meat & Meat Products (25 g)								Final Agreement			
	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Final Result	Sample No	ISO 6579-1:2017 Confirmation						Final Result				
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex				Identification ¹	MKTTn		RVS		Poly O				Poly H	Identification
				Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Raw	73% Lean Ground Beef*	2,1,1,0,1 (1.0)	563	23.74	22.58	25.07	23.35	m	m	m	m	+	+	Salmonella spp.	Pos	632	at	at	at	at	/	/	Neg	PD	PD	
	Shaved Pork*	1,2,1,1,1 (1.2)	565	26.36	21.64	27.68	22.91	m	m	m	m	+	+	Salmonella spp.	Pos	634	at	at	at	at	/	/	Neg	PD	PD	
	Fresh Ground Pork*	4,1,0,1,2 (1.6)	568	23.99	22.95	24.60	23.28	m	m	m	m	+	+	Salmonella spp.	Pos	637	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Country Pork Sausage*	1,1,3,1,2 (1.6)	570	-	-	-	-	at	at	at	at	/	/	/	Neg	639	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Hot Italian Sausage*	1,1,2,1,4 (2.0)	572	-	-	-	-	at	at	at	at	/	/	/	Neg	641	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Raw Ground Pork*	1,1,3,1,1 (1.4)	573	26.39	22.54	27.26	23.51	m	m	m	m	+	+	Salmonella spp.	Pos	642	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Flat Iron Flank Steak	1,2,5,1,1 (2.0)	575	25.46	21.34	26.87	22.22	m	m	m	m	+	+	Salmonella spp.	Pos	512	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Lamb Loin Chops	1,3,3,1,3 (2.2)	577	23.19	20.91	24.68	21.63	m	m	m	m	+	+	Salmonella spp.	Pos	514	at	at	at	at	/	/	Neg	PD	PD	
	Flanken Beef Short Ribs*	Natural contamination	578	-	-	-	-	at	at	at	at	/	/	/	Neg	515	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Beef Bottom Sirloin Steak	2,3,5,1,1 (2.4)	581	-	-	-	-	at	at	at	at	/	/	/	Neg	518	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
Seasoned and Marinated	Teriyaki Pork Tenderloin	1,2,4,1,0 (1.6)	585	30.39	24.13	31.00	24.34	m	m	m	m	+	+	Salmonella spp.	Pos	643	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Carne Asada Loin Flank Steak	6,0,0,1,2 (1.8)	586	-	-	-	-	at	at	at	at	/	/	/	Neg	644	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Roasted Garlic and Herb Pork Tenderloin	1,1,4,1,1 (1.6)	588	27.03	27.93	27.92	28.30	m	m	at	m	+	+	Salmonella spp.	Pos	646	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Peppercorn Pork Tenderloin	1,2,2,3,0 (1.6)	590	26.64	21.92	27.66	22.16	m	m	m	m	+	+	Salmonella spp.	Pos	648	at	at	at	at	/	/	Neg	PD	PD	
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1.6)	591	-	-	-	-	at	at	at	at	/	/	/	Neg	522	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Brown Sugar Pork Belly*	0,1,1,4,1 (1.4)	593	22.75	20.38	23.65	20.49	m	m	m	m	+	+	Salmonella spp.	Pos	524	at	at	at	at	/	/	Neg	PD	PD	
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2.2)	596	24.56	22.22	26.49	22.43	m	m	m	m	+	+	Salmonella spp.	Pos	527	m	m	m	m	+	+	Salmonella spp.	Pos	PD	PD
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2.2)	599	-	-	-	-	at	at	at	at	/	/	/	Neg	530	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2.2)	601	28.10	21.26	29.19	21.53	m	m	m	m	+	+	Salmonella spp.	Pos	532	at	at	at	at	/	/	Neg	PD	PD	
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2.8)	603	-	-	-	-	at	at	at	at	/	/	/	Neg	534	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
Garlic and Herb Dry Rubbed Loin Chops	/	604	-	-	-	-	at	at	at	at	/	/	/	Neg	535	at	at	at	at	/	/	Neg	NA	NA		
Frozen	Ground Beef Crumbles*	1,2,6,0,1 (2.0)	609	25.34	21.58	26.02	21.92	t	t	m	m	+	+	Salmonella spp.	Pos	540	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	91% Lean Beef Patties	4,5,1,0,1 (2.2)	612	26.51	21.22	27.35	21.59	m	m	m	m	+	+	Salmonella spp.	Pos	543	at	at	at	at	/	/	Neg	PD	PD	
	85% Lean Beef Patties	1,5,0,2,2 (2.0)	613	35.38	31.18	36.58	31.70	m	m	m	m	+	+	Salmonella spp.	Pos	544	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Hot Pork Sausage Patties*	2,1,3,3,1 (2.0)	616	-	-	-	-	at	at	at	at	/	/	/	Neg	547	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Prime Rib Beef Patties	2,1,1,4,2 (2.0)	617	23.92	20.12	25.16	20.84	m	m	m	m	+	+	Salmonella spp.	Pos	548	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Pork Sausage Links*	4,0,1,1,2 (1.6)	619	-	-	-	-	ng	ng	at	at	/	/	/	Neg	550	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Country Style Pork Scrapple*	1,1,2,1,3 (1.6)	622	25.77	21.02	27.12	20.98	t	t	m	m	+	+	Salmonella spp.	Pos	553	at	at	at	at	/	/	Neg	PD	PD	
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2.0)	624	26.86	19.89	28.01	20.12	m	m	m	m	+	+	Salmonella spp.	Pos	555	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	80% Lean Organic Beef Burgers*	6,2,0,1,3 (2.4)	626	27.38	20.98	28.66	21.24	m	m	m	m	+	+	Salmonella spp.	Pos	557	at	at	at	at	/	/	Neg	PD	PD	
	Grass Fed Beef Burgers	1,2,4,0,1 (1.6)	627	-	-	-	-	at	at	at	at	/	/	/	Neg	558	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND

* High fat (≥ 20%) content 6887 sample prep followed

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points.

PIF (375 g)											PIF (25 g)								Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				18 h	18 h	18 h		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification		Final Result
				Instrument Value (C _i)		XLD	BSA					XLD	HE	XLD	HE					
Related Products/ Ingredients	Organic Crispy Beet and Berry Fruit Chews	2,3,1,4,1 (2.2)	151	19.47	20.12	t	t	+	Salmonella spp.	Pos	197	ng	ng	ng	ng	/	/	Salmonella spp.	Neg	PD
	Banana and Strawberry Puff Cereal	4,2,3,3,1 (2.6)	152	20.36	20.78	t	t	+	Salmonella spp.	Pos	198	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Oatmeal, Carrot, Lentils, and Apple Baby Cereal	2,2,0,3,1 (1.6)	155	23.90	25.23	t	t	+	Salmonella spp.	Pos	201	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant Oatmeal	2,1,0,1,3 (1.4)	157	25.05	25.39	t	t	+	Salmonella spp.	Pos	203	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Arrow Root Biscuits	1,1,1,4,2 (1.8)	159	21.39	23.29	m	t	+	Salmonella spp.	Pos	205	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Rice Based Baby Cereal	1,2,3,1,1 (1.6)	161	22.01	22.26	t	t	+	Salmonella spp.	Pos	207	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant Oatmeal with Dried Strawberries and Bananas	4,1,4,2,1 (2.4)	163	20.86	21.59	m	t	+	Salmonella spp.	Pos	209	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Organic Infant Chickpea and Apple Oatmeal	1,2,2,0,2 (1.4)	165	23.74	24.43	t	t	+	Salmonella spp.	Pos	211	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Oat, Rice, and Prune Infant Cereal	0,1,1,0,3 (1.0)	167	-	-	ng	ng	/	/	Neg	213	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Wheat and Banana Fruit Cereal	2,1,1,1,1 (1.2)	168	21.94	22.60	t	t	+	Salmonella spp.	Pos	214	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Banana, Almond, and Buckwheat Cereal	2,0,3,3,2 (2.0)	169	20.21	20.79	t	t	+	Salmonella spp.	Pos	215	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Banana and Strawberry Cereal Bars	/	636	-	-	ng	ng	/	/	Neg	651	ng	ng	ng	ng	/	/	/	Neg	NA
	Strawberry and Prune Cereal Bars	/	637	-	-	ng	ng	/	/	Neg	652	ng	ng	ng	ng	/	/	/	Neg	NA
	Sweet Potato and Apple Oatmeal	/	638	-	-	ng	ng	/	/	Neg	653	ng	ng	ng	ng	/	/	/	Neg	NA
	Raspberry and Apple Cereal Bars	/	640	-	-	ng	ng	/	/	Neg	655	ng	ng	ng	ng	/	/	/	Neg	NA
	Blueberry Cereal Snack Puffs	/	641	-	-	ng	ng	/	/	Neg	656	ng	ng	ng	ng	/	/	/	Neg	NA
	Organic Fruit Chews	/	642	-	-	ng	ng	/	/	Neg	657	ng	ng	ng	ng	/	/	/	Neg	NA

Category	Item	PIF (375 g)									PIF (25 g)								Final Agreement	
		Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				18 h	18 h	18 h		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification		Final Result
				Instrument Value (C _t)		XLD	BSA					XLD	HE	XLD	HE					
Powdered Infant Formula (no Probiotics)	Soy Based Infant Formula with Iron (no Probiotics)	2,3,2,2,1 (2.0)	65	18.76	19.51	t	t	+	Salmonella spp.	Pos	75	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Gentle Soy Formula (no Probiotics)	4,1,1,2,3 (2.2)	68	18.99	19.90	t	t	+	Salmonella spp.	Pos	78	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Plant Based Dairy Free Formula (no Probiotics)	1,1,2,0,2 (1.2)	69	24.37	28.13	t	t	+	Salmonella spp.	Pos	79	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Milk Based Infant Formula with Iron (no Probiotics)	2,1,2,3,1 (1.8)	117	21.79	23.07	t	t	+	Salmonella spp.	Pos	121	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant Formula with A2 β - Casein Protein (no Probiotics)	2,3,1,1,2 (1.8)	118	27.18	28.00	t	t	+	Salmonella spp.	Pos	122	ng	ng	ng	ng	/	/	/	Neg	PD
	Soy infant formula with Iron	4,3,5,1,1 (2.8)	126	17.98	19.51	m	m	+	Salmonella spp.	Pos	172	ng	ng	ng	ng	/	/	/	Neg	PD
	Milk Based infant Formula	6,2,1,0,4 (2.6)	128	18.79	22.41	t	t	+	Salmonella spp.	Pos	174	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Whole Milk Infant Formula	1,1,5,1,4 (2.4)	130	17.84	19.89	t	t	+	Salmonella spp.	Pos	176	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Goat Milk Based Infant Formula	6,2,1,1,6 (3.2)	131	19.44	20.74	t	m	+	Salmonella spp.	Pos	177	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant Formula for Food Sensitivities	2,2,3,2,4 (2.6)	133	19.29	20.62	t	t	+	Salmonella spp.	Pos	179	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Non-GMO Organic Soy Based Infant Formula	6,3,1,1,1 (2.4)	135	18.39	19.55	t	t	+	Salmonella spp.	Pos	181	ng	ng	ng	ng	/	/	/	Neg	PD
	Organic Sensitive DHA and ARA Infant Formula	1,5,1,3,2 (2.4)	137	20.44	20.52	t	t	+	Salmonella spp.	Pos	183	t	t	t	t	+	+	Salmonella spp.	Pos	PA
Powdered Infant Formula (with Probiotics)	Grass Fed Milk Based Formula w/ Probiotics	2,1,1,2,2 (1.6)	61	27.20	28.09	t	t	+	Salmonella spp.	Pos	71	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Organic Dairy Infant Formula w/Probiotics	3,3,1,0,0 (1.4)	66	19.49	20.72	t	t	+	Salmonella spp.	Pos	76	ng	ng	ng	ng	/	/	/	Neg	PD
	Complete Infant Formula w/ Probiotics	2,2,5,0,1 (2.0)	70	18.62	19.53	t	t	+	Salmonella spp.	Pos	80	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Total Milk Based Infant Formula w/Probiotics	5,6,0,0,1 (2.4)	119	19.72	21.14	t	t	+	Salmonella spp.	Pos	123	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Gentle Digestive Infant Formula w/Probiotics	2,3,4,1,1 (2.2)	120	21.10	22.60	t	t	+	Salmonella spp.	Pos	124	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	SoothePro for Gentle Tummies w/Probiotics	2,1,1,3,1 (1.6)	139	20.37	22.03	t	t	+	Salmonella spp.	Pos	185	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Hypoallergenic Infant Formula w/Iron and Probiotics	1,5,1,1,1 (1.8)	142	18.4	20.18	t	t	+	Salmonella spp.	Pos	188	ng	ng	ng	ng	/	/	/	Neg	PD
	Nan SupremePro w/ Probiotics	1,3,1,2,2 (1.8)	143	20.27	22.92	t	t	+	Salmonella spp.	Pos	189	ng	ng	ng	ng	/	/	/	Neg	PD
	Pure Bliss Non - GMO milk based formula	1,4,1,3,1 (2.0)	144	21.13	22.10	t	t	+	Salmonella spp.	Pos	190	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Neocate Amino Acid Based Infant Formula	1,2,2,2,3 (2.0)	145	21.42	23.14	t	t	+	Salmonella spp.	Pos	191	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Gold Plus Milk Based Infant Formula	2,1,2,0,2 (1.4)	147	22.69	23.77	t	t	+	Salmonella spp.	Pos	193	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Nutramigen Hypoallergenic w/ Probiotics	1,1,1,4,1 (1.6)	149	27.30	30.84	t	t	+	Salmonella spp.	Pos	195	t	t	t	t	+	+	Salmonella spp.	Pos	PA
Organic Dairy Infant Formula w/Iron and Probiotics	/	639	-	-	at	at	/	/	Neg	654	ng	ng	ng	ng	/	/	/	Neg	NA	

Category	Item	Inoculation Level	Vegetables (375 g)											Vegetables (25 g)								Final Agreement				
			Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Sample No	ISO 6579-1:2017 Confirmation											
				10 h	24 h	10 h	24 h	10 h		24 h		Microbact Latex			Identification ¹	Final Result	MKTTn		RVS		Poly O			Poly H	Identification	Final Result
				Instrument Value (C _t)		Instrument Value (C _t)		XLD	BSA	XLD	BSA	10 h	24 h				XLD	HE	XLD	HE						
Sprouted Seeds and Leafy Greens	Celery Sprouts and Hearts	3,2,1,1,1 (1.6)	22	26.02	23.72	27.02	24.44	m	m	m	m	+	+	Salmonella spp.	Pos	32	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Pea Tips and Sprouts	1,1,1,0,1 (0.8)	24	-	-	-	-	at	at	at	at	/	/	/	Neg	34	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Sprouting Cauliflower	2,3,2,2,1 (2.0)	25	24.72	20.52	25.15	21.29	m	m	m	m	+	+	Salmonella spp.	Pos	35	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Baby Spinach	2,1,1,0,1 (1.0)	26	-	-	-	-	at	at	at	at	/	/	/	Neg	36	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Spring Mix Greens	1,2,1,0,2 (1.2)	29	26.85	22.59	27.05	23.04	m	m	m	m	+	+	Salmonella spp.	Pos	39	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Collard Greens	2,2,0,1,1 (1.2)	30	33.23	23.94	33.63	24.80	m	m	m	m	+	+	Salmonella spp.	Pos	40	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Alfalfa Sprouts	1,2,2,3,1 (1.8)	97	36.79	22.61	37.43	23.77	at	m	m	m	+	+	Salmonella spp.	Pos	102	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Clover Sprouts	2,2,0,1,2 (1.4)	98	34.04	22.42	35.30	23.05	m	m	t	t	+	+	Salmonella spp.	Pos	103	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Romaine Hearts	2,1,0,1,2 (1.2)	99	26.07	22.2	26.49	23.11	m	m	m	m	+	+	Salmonella spp.	Pos	104	at	at	at	at	/	/	/	Neg	PD	PD
	Turnip Greens	2,0,0,3,1 (1.2)	100	33.50	28.07	36.95	28.58	m ²	at	m	m	+	+	Salmonella spp.	Pos	105	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Tender Whole Spinach	2,2,1,1,1 (1.4)	101	35.79	30.02	36.04	29.71	m ²	at	m	m	+	+	Salmonella spp.	Pos	106	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Field Greens	2,1,3,1,0 (1.4)	352	29.32	27.81	30.80	28.23	m	m	m	m	+	+	Salmonella spp.	Pos	406	at	at	at	at	/	/	/	Neg	PD	PD
	Mixed Greens	Natural contamination	358	30.86	24.78	32.18	25.14	m	m	m	m	+	+	Salmonella spp.	Pos	412	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Romaine Head	natural contamination	359	38.26	31.79	38.01	32.38	m	m	m	m	+	+	Salmonella spp.	Pos	413	at	at	at	at	/	/	/	Neg	PD	PD
Vegetables	French Style Green Beans	1,8,0,0,1 (2.0)	361	28.82	23.85	29.53	24.62	m	m	m	m	+	+	Salmonella spp.	Pos	415	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Cauliflower	Natural contamination	364	33.23	26.16	34.11	27.14	m	m	m	m	+	+	Salmonella spp.	Pos	418	at	at	at	at	/	/	/	Neg	PD	PD
	Baby Carrots	1,2,3,1,1 (1.6)	365	-	-	-	-	at	at	at	at	/	/	/	Neg	419	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Mini Seedless Cucumbers	3,4,0,4,0 (2.2)	367	-	-	-	-	at	at	at	at	/	/	/	Neg	421	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Artichokes	1,1,0,2,4 (1.6)	369	-	-	-	-	at	at	at	at	/	/	/	Neg	423	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Whole Kernel Corn	1,1,3,4,0 (1.8)	371	30.24	28.09	30.87	27.67	m	m	m	m	+	+	Salmonella spp.	Pos	425	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Frozen Sweet Corn	1,2,2,2,2 (1.4)	373	36.09	35.67	40.74	36.01	m	m	m	m	+	+	Salmonella spp.	Pos	427	at	at	at	at	/	/	/	Neg	PD	PD
	Frozen Mixed Vegetables	2,4,0,0,1 (1.4)	374	30.95	25.82	32.36	26.12	m	m	m	m	+	+	Salmonella spp.	Pos	428	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Butternut Squash	1,2,3,0,0 (1.2)	376	-	-	-	-	at	at	ng	at	/	/	/	Neg	430	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Frozen Broccoli	2,1,0,5,1 (1.8)	378	29.21	24.72	30.18	25.08	t	t	m	m	+	+	Salmonella spp.	Pos	432	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Frozen Lima Beans	1,1,6,0,1 (1.8)	379	28.16	23.66	29.03	24.01	t	t	m	m	+	+	Salmonella spp.	Pos	433	ng	ng	ng	ng	/	/	/	Neg	PD	PD
	Frozen Peas	1,1,3,1,1 (1.4)	381	25.17	23.63	26.38	23.38	m	t	m	t	+	+	Salmonella spp.	Pos	435	at	at	at	at	/	/	/	Neg	PD	PD
Fruits and juices	Frozen Sliced Strawberries and Bananas	2,1,0,2,1 (1.2)	383	-	-	-	-	ng	ng	ng	ng	/	/	/	Neg	437	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Frozen Strawberry and Mango Blend	2,5,1,1,4 (2.6)	384	28.41	21.77	29.24	21.58	t	t	t	t	+	+	Salmonella spp.	Pos	438	at	at	at	at	/	/	/	Neg	PD	PD
	Frozen All Natural Passion Fruit	0,1,2,4,2 (1.8)	386	-	-	-	-	ng	ng	ng	ng	/	/	/	Neg	440	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Peaches	4,5,1,1,0 (2.2)	387	26.58	22.92	27.56	22.67	t	t	m	m	+	+	Salmonella spp.	Pos	441	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Gala Apples	1,0,5,0,4 (2.0)	388	-	-	-	-	ng	at	at	at	/	/	/	Neg	442	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Frozen Mango Chunks	0,2,2,3,1 (1.2)	390	-	-	-	-	at	at	at	at	/	/	/	Neg	444	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Pineapple Wedges	1,5,3,2,1 (2.4)	391	27.38	20.70	27.94	21.30	t	t	t	t	+	+	Salmonella spp.	Pos	445	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Green Seedless Grapes	2,4,0,2,2 (2.0)	394	27.89	24.51	28.56	24.25	m	t	t	t	+	+	Salmonella spp.	Pos	448	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Cut Seedless Watermelon	6,0,3,1,2 (2.4)	396	28.96	19.83	30.45	19.91	t	t	t	t	+	+	Salmonella spp.	Pos	450	ng	ng	at	at	/	/	/	Neg	PD	PD
	Blackberries	1,1,3,4,5 (2.8)	400	25.76	19.01	26.78	19.52	t	t	t	t	+	+	Salmonella spp.	Pos	454	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
Fresh Bananas	Natural contamination	404	31.02	25.54	31.68	25.97	m	m	m	m	+	+	Salmonella spp.	Pos	458	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	

¹ Identical results produced at both minimum (10 h) and maximum (24 h) time points.

Animal Feed (150 g) ¹				Animal Feed (150 g) ¹					Final Agreement (QS5 + 7500)
Category	Item	Inoculation Level	Sample No	Alternative method 72 h storage at 5±3°C					
				QS5	7500 Fast	BSA	Latex	Result	
Pet Feed ¹									
Livestock Feed ¹									
Ingredients for Feed Products	Soy proteins		2319027	-	-	ng		Neg	NA
	Insect meal		2319028	-	-	ng		Neg	NA
	Chicken meal		2319029	-	-	ng		Neg	NA
	Beef meal		2319030	-	-	ng		Neg	NA
	Fish meal		2319031	-	-	ng		Neg	NA
	Poultry protein concentrate		2319032	-	-	ng		Neg	NA
	Rice fibre		2319033	-	-	ng		Neg	NA
	Pea fibre		2319034	-	-	ng		Neg	NA
	Cereals		2319035	-	-	ng		Neg	NA
	Broad bean flour		2319036	-	-	ng		Neg	NA
	Soy proteins	2.4	2319037	28.81	28.03	t	<i>Salmonella</i> spp.	Pos	PA
	Insect meal	3.6	2319038	32.14	31.35	t	<i>Salmonella</i> spp.	Pos	PA
	Chicken meal	3.8	2319039	20.9	20.82	t	<i>Salmonella</i> spp.	Pos	PA
	Beef meal	3.6	2319040	20.55	19.63	t	<i>Salmonella</i> spp.	Pos	PA
	Fish meal	5.0	2319041	21.79	21.3	t	<i>Salmonella</i> spp.	Pos	PA
	Poultry protein concentrate	3.8	2319042	33.42	35.37	t	<i>Salmonella</i> spp.	Pos	PA
Rice fibre	3.2	2319043	21	21.04	t	<i>Salmonella</i> spp.	Pos	PA	
Pea fibre	3.2	2319044	20.44	20.2	t	<i>Salmonella</i> spp.	Pos	PA	
Cereals	4.0	2319045	-	-	at		Neg	ND	
Broad bean flour	2.4	2319046	35.22	34.85	at		Pos	PA	

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab, and Pet Feed and Livestock Feed samples were not analyzed for 72 h enrichment broth storage.

PRIMARY PRODUCTION SAMPLES																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 & ISO 6579/A1 ♦						Alternative method: SureTect Salmonella																Category	Type			
				MSRV						MKTn broth			BPW + 20 mg/L novobiocin – 18 h at 41.5°C ± 1°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C						Confirmation						Final result			Agreement		
				MSRV			MKTn broth			PCR			RVS			Reference method tests			All confirmatory tests			7500 Fast	QS5	7500 Fast	QS5					
				Reading 24h/48h	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Final result	7500 Fast		QS5		Typical colonies		Reference method tests	All confirmatory tests	RVS												
										C _t target	Ct IPC	Result	C _t target	Ct IPC	Result			Brilliance Salmonella	XLD	Latex test	Biochemical Gallery									
2023	5221	Fèces de vache	Cow faeces	+	+p	+M	+M	+M	+	34.34	34.02	+	30.87	32.50	+	+M	+m	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2023	5222	Fèces de génisse	Cow faeces	+	+p	+p	+M	+p	+	34.31	34.81	+	32.12	30.65	+	+M	+m	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2023	5223	Pédichiffonnette environnement vache	Bootsocks (cow environment)	+	+p	+p	+M	+M	+	22.65	35.31	+	20.60	33.37	+	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2023	5224	Pédichiffonnette environnement génisse	Bootsocks (cow environment)	+	+p	+p	+M	+M	+	23.09	34.59	+	21.18	32.87	+	+p	+m	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2023	5226	Fèces porc	Pork faeces	d/d	+M	+p	+m	+M	+	36.85	34.98	+	36.20	33.65	+	+m	-A	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2023	5227	Fèces porc	Pork faeces	+	+p	+p	+M	+M	+	42.59	34.42	+	38.08	34.15	+	+m	-A	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2023	5228	Pédichiffonnette environnement porc	Bootsocks (pork environment)	+	+M	+p	+M	+M	+	37.20	34.19	+	34.53	33.50	+	+M	-A	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2023	5229	Pédichiffonnette environnement porc	Bootsocks (pork environment)	+	+M	+p	+M	+M	+	37.97	34.88	+	36.88	32.77	+	+M	-A	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2024	480	Fèces de porc	Pork faeces	-/-	/	/	+M (P. mirabilis)	-B	-	N/A	34.08	-	N/A	33.92	-	-B	-A	/	/	/	-	-	-	-	-	-	NA	NA	17	a
2024	481	Fèces de bovin	Beef faeces	-/-	/	/	-B	-B	-	N/A	34.62	-	N/A	32.31	-	-C	-A	/	/	/	-	-	-	-	-	-	NA	NA	17	a
2024	482	Fèces de bovin	Beef faeces	-/-	/	/	md/-	+M (atypical on TSA, oxydase+)	-	N/A	33.86	-	N/A	33.99	-	-B	-A	/	/	-	-	-	-	-	-	-	NA	NA	17	a
2024	483	Fèces de bovin	Beef faeces	-/d	-B	st	-A	-B	-	N/A	33.51	-	N/A	34.17	-	-C	-A	/	/	/	-	-	-	-	-	-	NA	NA	17	a
2024	484	Fèces de volaille	Poultry faeces	-/d	-A	-C	-A	md (C. gillenii)	-	N/A	33.94	-	N/A	32.81	-	-B	-A	/	/	/	-	-	-	-	-	-	NA	NA	17	a
2024	485	Fèces de poule	Hen faeces	+	+M	+p	+M	+1/2	+	26.16	33.58	+	25.88	33.26	+	+p	+M	+	/	+	+	+	+	+	+	+	PA	PA	17	a
2024	486	Fèces de volaille	Poultry faeces	+	p	p	+M	+p	+	N/A	33.17	-	N/A	33.25	-	-C	-A	/	/	/	-	-	-	-	-	-	ND	ND	17	a
2024	487	Fèces de pigeon	Pigeon faeces	-/-	/	/	-A	-A	-	N/A	34.08	-	N/A	33.88	-	-B	-A	/	/	/	-	-	-	-	-	-	NA	NA	17	a
2024	488	Fèces de volaille	Poultry faeces	d/d	-A	-B	+1/2	+1/2	+	N/A	33.75	-	N/A	33.62	-	-B	-A	/	/	-	-	-	-	-	-	-	ND	ND	17	a
2024	489	Fèces de volaille	Poultry faeces	+	+p	+p	+1/2	+p	+	22.72	33.38	+	22.22	34.40	+	+p	+M	+	/	+	+	+	+	+	+	+	PA	PA	17	a
2024	490	Fèces de volaille	Poultry faeces	-/d	+p	+p	+M	+m	+	N/A	34.29	-	N/A	22.89	-	-A	-A	/	/	/	-	-	-	-	-	-	ND	ND	17	a
2024	491	Fèces de volaille	Poultry faeces	-/-	/	/	St	st	-	N/A	34.57	-	N/A	34.83	-	st	st	/	/	/	-	-	-	-	-	-	NA	NA	17	a
2024	492	Fèces de bovin	Beef faeces	-/-	/	/	-A	-B	-	N/A	34.52	-	N/A	32.66	-	-B	-A	/	/	/	-	-	-	-	-	-	NA	NA	17	a
2024	493	Fèces de bovin	Beef faeces	-/-	/	/	md (C. youngae)	+1/2 (C. youngae)	-	N/A	33.98	-	N/A	21.66	-	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	17	a
2024	501	Paire de sterisox volaille	Bootsocks (poultry environment)	+	+M	+p	+M	+M	+	N/A	33.96	-	N/A	31.96	-	st	-C	/	/	/	-	-	-	-	-	-	ND	ND	17	a
2024	502	Pédichiffonnette sol volaille	Bootsocks (poultry environment)	+	+p	+p	+M	+M	+	21.09	33.15	+	20.38	31.83	+	+p	+M	+	/	+	+	+	+	+	+	+	PA	PA	17	a
2024	652	Pédichiffonnette sol volaille	Bootsocks (poultry environment)	d/d	+p	+p	+1/2	+M	+	23.45	33.94	+	23.46	35.55	+	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2024	653	Fèces poule	Poultry faeces	+	+p	+p	+M	+p	+	25.03	34.77	+	25.54	35.62	+	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2024	654	Fèces volaille	Poultry faeces	+	+p	+p	+M	+M	+	26.10	33.41	+	25.43	33.98	+	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	17	a
2024	655	Fèces volaille	Poultry faeces	-/d	-C	-C	-C	-C	-	N/A	33.26	-	N/A	24.55	-	st	-B	/	/	/	-	-	-	-	-	-	NA	NA	17	a
2024	673	Fèces bovin	Beef faeces	+	+p	+p	+M	+p	+	23.12	33.67	+	22.73	26.67	+	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	17	a

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

206/263

Summary report (Version 0)
SureTect Salmonella

18 June 2024

PRIMARY PRODUCTION SAMPLES																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 & ISO 6579/A1 *						Alternative method: SureTect Salmonella														Category	Type					
				MSRV			MKTTn broth			BPW + 20 mg/L novobiocin – 18 h at 41.5°C ± 1°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C						Confirmation						Final result				Agreement				
				Reading 24h/48h	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella	Final result	PCR			RVS						7500 Fast	QS5	7500 Fast	QS5								
										7500 Fast			QS5			Typical colonies							Reference method tests			All confirmatory tests				
										C _t target	Ct IPC	Result	C _t target	Ct IPC	Result	Brilliance Salmonella	XLD	Latex test									Biochemical Gallery			
7500 Fast		QS5																												
2023	5225	Chiffonnette environnement vache	Wipe (cow environment)	+	+p	+p	+M	+M	+	32.44	34.93	+	29.47	32.78	+	+M	+m	+	+	+	+	+	+	+	+	+	PA	PA	17	b
2023	5230	Chiffonnette environnement porc	Wipe (pork environment)	+	+M	+M	+m	+M	+	34.43	34.81	+	32.33	33.89	+	+m	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	17	b
2024	494	Eau abreuvoir de poule	Drinking water for hens	-/-	/	/	md/-	-A	-	27.38	34.61	+	26.43	29.74	+	+M	+M	+	+	+	+	+	+	+	+	+	PD	PD	17	b
2024	495	Eau abreuvoir de vache	Drinker water for cows	+	-A	-A	-A	-A	-	N/A	34.13	-	N/A	31.63	-	-B	+d (1)/-	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	496	Litière sol volaille	Poultry litter	-/-	/	/	-A	-A	-	N/A	36.47	-	N/A	36.98	-	-C	-A	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	497	Eau abreuvoir volaille	Drinker water for poultry	-/-	/	/	-B	st	-	N/A	34.39	-	N/A	35.71	-	-C	-A	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	498	Eau abreuvoir volaille	Drinking water for poultry	-/-	/	/	st	st	-	20.30	33.55	+	21.00	32.86	+	+p	+M	+	/	/	+	+	+	+	+	+	PD	PD	17	b
2024	499	Litière volaille	Poultry litter	-/-	/	/	+m (P. mirabilis)	-B	-	N/A/38.50/N/A*	47.05/34.37/34.01*	i/+/-*	N/A/N/A/N/A*	39.69/35.27/31.64*	i/-/*	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PD	NA	17	b
2024	500	Eau abreuvoir volaille	Drinker water for poultry	-/-	/	/	st	st	-	N/A	34.01	-	N/A	23.20	-	st	st	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	503	Litière volaille	Poultry litter	-/-	/	/	-B	st	-	N/A	33.19	-	N/A	31.68	-	st	-C	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	656	Chiffonnette environnement vache	Wipe (cow environment)	-/-	/	/	-B	-C	-	N/A	33.69	-	N/A	31.89	-	st	st	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	657	Chiffonnette environnement vache	Wipe (cow environment)	-/-	/	/	-B	-C	-	N/A	33.35	-	N/A	23.36	-	-C	-C	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	658	Chiffonnette environnement vache	Wipe (beef environment)	-/-	/	/	-A	-C	-	27.59	33.66	+	26.27	24.24	+	+p	+M	+	+	+	+	+	+	+	+	+	PD	PD	17	b
2024	659	Chiffonnette environnement porc	Wipe (pork environment)	-/-	/	/	-B	-A	-	39.76	33.74	+	36.71	26.47	+	+p	+M	+	+	+	+	+	+	+	+	+	PD	PD	17	b
2024	660	Chiffonnette environnement porc	Wipe (pork environment)	-/-	/	/	+M	+p	+	N/A	33.44	-	N/A	31.60	-	-C	-B	/	/	/	-	-	-	-	-	-	ND	ND	17	b
2024	661	Chiffonnette environnement porc	Wipe (pork environment)	-d	+p	+p	d(2)	+p	+	N/A	33.60	-	N/A	32.88	-	-C	-B	/	/	/	-	-	-	-	-	-	ND	ND	17	b
2024	662	Litière sol volaille	Poultry litter	-/-	/	/	-A	-B	-	N/A	34.00	-	N/A	32.99	-	-B	-B	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	663	Litière volaille	Poultry litter	-d	-A	-A	+m (C. braakii)	+m(1) (C. braakii)	-	N/A	33.74	-	N/A	31.41	-	-B	-B	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	664	Litière porc	Pork litter	d/d	-A	md (H. alvei)	md/-	-B	-	N/A	34.35	-	N/A	29.33	-	-C	-B	/	/	/	-	-	-	-	-	-	NA	NA	17	b
2024	665	Eau abreuvoir porc	Pork drinker water	d/+	+p	+p	+m	+p	+	36.12	33.55	+	33.90	31.49	+	+p	+md/+	+	+	+	+	+	+	+	+	+	PA	PA	17	b
2024	666	Eau abreuvoir porc	Drinking water for pork	-/-	/	/	st	st	-	33.59	36.02	+	32.37	30.42	+	+M	+md/+	+	+	+	+	+	+	+	+	+	PD	PD	17	b
2024	667	Eau abreuvoir porc	Pork drinker water	-d	+M	+M	+1/2	+M	+	33.58	33.94	+	31.71	32.44	+	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	17	b
2024	668	Eau abreuvoir porc	Pork drinker water	d/+	pd (H2S-)	+p	md (H2S-)	+M	+	38.37	34.69	+	37.51	33.41	+	+p	+md/+	+	+	+	+	+	+	+	+	+	PA	PA	17	b
2024	669	Eau abreuvoir bœuf	Beef drinker water	d/+	pd (H2S-)	+p	pd (H2S-)	+p	+	28.06	34.97	+	27.38	34.90	+	+p	+d/+	+	+	+	+	+	+	+	+	+	PA	PA	17	b
2024	670	Eau abreuvoir bœuf	Beef drinker water	d/+	Md (H2S-)	+p	pd (H2S-)	+p	+	N/A	33.59	-	N/A	34.91	-	st	st	/	/	/	-	-	-	-	-	-	ND	ND	17	b

PRIMARY PRODUCTION SAMPLES																										
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 & ISO 6579/A1♦ Final result	Alternative method: SureTect Salmonella																Category	Type				
					After enrichment broth storage for 72 h at 5°C ± 3°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C																					
					PCR						Confirmation												Final result		Agreement	
					7500 Fast			QS5			RVS				Reference method tests (if necessary)	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5						
					Ct target	Ct IPC	Result	Ct target	Ct IPC	Result	Typical colonies		Latex test	Biochemical Gallery (if necessary)												
						Brilliance Salmonella	XLD																			
2023	5221	Fèces de vache	Cow faeces	+	33.40	35.50	+	35.84	+28.18	+	+m	+m	+	+	+	+	+	+	PA	PA	17	a				
2023	5222	Fèces de génisse	Cow faeces	+	33.72	37.01	+	36.29	+30.12	+	+M	+m	+	+	+	+	+	+	PA	PA	17	a				
2023	5223	Pédichiffonnette environnement vache	Bootsocks (cow environment)	+	21.02	34.19	+	21.36	+34.15	+	+M	+M	+	+	+	+	+	+	PA	PA	17	a				
2023	5224	Pédichiffonnette environnement génisse	Bootsocks (cow environment)	+	22.08	36.23	+	21.62	+33.32	+	+M	+m	+	+	+	+	+	+	PA	PA	17	a				
2023	5226	Fèces porc	Pork faeces	+	38.40	35.36	+	37.86	32.74	+	+m	-A	+	+	+	+	+	+	PA	PA	17	a				
2023	5227	Fèces porc	Pork faeces	+	38.89	34.55	+	39.99	36.01	+	+m	-A	+	+	+	+	+	+	PA	PA	17	a				
2023	5228	Pédichiffonnette environnement porc	Bootsocks (pork environment)	+	38.49	37.05	+	37.22	34.20	+	+m	-A	+	+	+	+	+	+	PA	PA	17	a				
2023	5229	Pédichiffonnette environnement porc	Bootsocks (pork environment)	+	35.78	34.92	+	34.34	34.24	+	+m	-A	+	+	+	+	+	+	PA	PA	17	a				
2024	480	Fèces de porc	Pork faeces	-	N/A	34.26	-	N/A	33.86	-	-B	-A	/	/	/	-	-	-	NA	NA	17	a				
2024	482	Fèces de bovin	Beef faeces	-	N/A	34.04	-	N/A	20.85	-	-A	-A	/	/	/	-	-	-	NA	NA	17	a				
2024	483	Fèces de bovin	Beef faeces	-	N/A	33.31	-	N/A	34.36	-	-C	-A	/	/	/	-	-	-	NA	NA	17	a				
2024	484	Fèces de volaille	Poultry faeces	-	N/A	34.47	-	N/A	34.59	-	-A	-A	/	/	/	-	-	-	NA	NA	17	a				
2024	485	Fèces de poule	Hens' faeces	+	28.20	34.03	+	28.17	34.20	+	+p	+M	+	/	+	+	+	+	PA	PA	17	a				
2024	486	Fèces de volaille	Poultry faeces	+	N/A	34.11	-	N/A	34.45	-	st	-A	/	/	/	-	-	-	ND	ND	17	a				
2024	488	Fèces de volaille	Poultry faeces	+	N/A	35.24	-	N/A	34.31	-	-A	+md/-	/	/	/	-	-	-	ND	ND	17	a				
2024	489	Fèces de volaille	Poultry faeces	+	22.29	33.80	+	22.26	33.78	+	+p	+M	+	/	+	+	+	+	PA	PA	17	a				
2024	490	Fèces de volaille	Poultry faeces	+	N/A	35.97	-	N/A	33.43	-	-A	-A	/	/	/	-	-	-	ND	ND	17	a				
2024	493	Fèces de bovin	Beef faeces	-	N/A	34.68	-	N/A	33.93	-	-A	-A	/	/	/	-	-	-	NA	NA	17	a				
2024	501	Paire de sterisox volaille	Bootsocks (poultry environment)	+	N/A	34.74	-	N/A	34.67	-	-C	-B	/	/	/	-	-	-	ND	ND	17	a				
2024	502	Pédichiffonnette sol volaille	Bootsocks (poultry environment)	+	21.35	34.27	+	21.47	34.27	+	+p	+M	+	/	+	+	+	+	PA	PA	17	a				
2024	652	Pédichiffonnette sol volaille	Bootsocks (poultry environment)	+	22.46	33.01	+	21.33	34.29	+	+p	+M	+	/	/	+	+	+	PA	PA	17	a				
2024	653	Fèces poule	Poultry faeces	+	25.72	34.27	+	24.18	30.15	+	+p	+M	+	/	/	+	+	+	PA	PA	17	a				
2024	654	Fèces volaille	Poultry faeces	+	24.67	32.71	+	24.31	34.81	+	+p	+M	+	/	/	+	+	+	PA	PA	17	a				
2024	655	Fèces volaille	Poultry faeces	-	N/A	33.65	-	N/A	34.26	-	st	-B	/	/	/	-	-	-	NA	NA	17	a				
2024	673	Fèces bovin	Beef faeces	+	23.62	33.24	+	22.66	35.17	+	+p	+M	+	/	/	+	+	+	PA	PA	17	a				
2023	5225	Chiffonnette environnement vache	Wipe (cow environment)	+	30.11	37.17	+	30.19	34.38	+	+m	+m	+	+	+	+	+	+	PA	PA	17	b				
2023	5230	Chiffonnette environnement porc	Wipe (pork environment)	+	34.20	35.38	+	32.69	33.06	+	+m	+1/2	+	+	+	+	+	+	PA	PA	17	b				
2024	494	Eau abreuvoir de poule	Drinking water for hens	-	29.16	35.62	+	28.56	34.16	+	+M	+M	+	/	+	+	+	+	PD	PD	17	b				
2024	495	Eau abreuvoir de vache	Drinker water for cows	-	N/A	34.95	-	N/A	19.39	-	-A	-A	/	/	/	-	-	-	NA	NA	17	b				
2024	498	Eau abreuvoir volaille	Drinking water for poultry	-	22.10	33.60	+	21.80	33.21	+	+p	+M	+	/	+	+	+	+	PD	PD	17	b				
2024	499	Litière volaille	Poultry litter	-	39.46	34.78	+	39.17	34.63	+	+1/2	+1/2	+	/	+	+	+	+	PD	PD	17	b				
2024	658	Chiffonnette environnement vache	Wipe (beef environment)	-	23.24	33.69	+	22.33	35.41	+	+M	+M	+	/	/	+	+	+	PD	PD	17	b				
2024	659	Chiffonnette environnement porc	Wipe (pork environment)	-	38.73	33.01	+	34.93	19.00	+	+p	+M	+	/	/	+	+	+	PD	PD	17	b				
2024	660	Chiffonnette environnement porc	Wipe (pork environment)	+	N/A	33.69	-	N/A	33.03	-	-C	-B	/	/	/	-	-	-	ND	ND	17	b				
2024	661	Chiffonnette environnement porc	Wipe (pork environment)	+	N/A	33.01	-	N/A	34.79	-	-C	-C	/	/	/	-	-	-	ND	ND	17	b				
2024	663	Litière volaille	Poultry litter	-	N/A	32.20	-	38.65/N/A/N/A	34.79/34.30/34.32	+/-	-B	-B	/	/	/	-	-	-	NA	PPNA	17	b				
2024	664	Litière porc	Pork litter	-	N/A	33.98	-	N/A	34.87	-	-B	-B	/	/	/	-	-	-	NA	NA	17	b				
2024	665	Eau abreuvoir porc	Pork drinker water	+	36.36	34.52	+	35.92	34.97	+	+p	+md/+	+	/	/	+	+	+	PA	PA	17	b				
2024	666	Eau abreuvoir porc	Drinking water for pork	-	36.50	34.34	+	35.49	33.61	+	+p	+md (H2S-)	+	/	/	+	+	+	PD	PD	17	b				
2024	667	Eau abreuvoir porc	Pork drinker water	+	35.11	34.31	+	35.30	34.99	+	+M	+1/2	+	/	/	+	+	+	PA	PA	17	b				
2024	668	Eau abreuvoir porc	Pork drinker water	+	35.91	33.32	+	37.11	33.94	+	+p	+md (H2S-)	+	/	/	+	+	+	PA	PA	17	b				

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

PRIMARY PRODUCTION SAMPLES																						
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 & ISO 6579/A1♦ Final result	Alternative method: SureTect Salmonella																Category	Type
					After enrichment broth storage for 72 h at 5°C ± 3°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C																	
					PCR						Confirmation						Final result		Agreement			
					7500 Fast			QS5			RVS				Reference method tests (if necessary)	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5		
					Ct target	Ct IPC	Result	Ct target	Ct IPC	Result	Typical colonies		Latex test	Biochemical Gallery (if necessary)								
						Brilliance Salmonella	XLD															
2024	669	Eau abreuvoir bœuf	Beef drinker water	+	26.72	33.86	+	27.14	34.35	+	+p	+md (H2S-)	+	/	/	+	+	+	PA	PA	17	b
2024	670	Eau abreuvoir bœuf	Beef drinker water	+	N/A	35.03	-	N/A	34.84	-	st	st	/	/	/	-	-	-	ND	ND	17	b
2024	671	Eau abreuvoir bœuf	Beef drinker water	+	22.55	33.20	+	22.91	34.12	+	+p	+md (H2S-)	+	/	/	+	+	+	PA	PA	17	b
2024	672	Eau abreuvoir bœuf	Beef drinker water	+	23.30	33.49	+	22.91	33.44	+	+p	+md (H2S-)	+	/	/	+	+	+	PA	PA	17	b

Appendix 5 - Raw Data of the RLOD studies

PikoReal PCR Instrument

Chicken meat

Salmonella Braenderup Ad915

Aerobic mesophilic flora: 7 x 10³ CFU/g

N° Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella				Positive/ total	
			RVS		MKTTn		Result	Positive/ total	Protocol 1: BPW 20 h 37°C				
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			PCR		Confirmations		Result
									Result	C _t			
1872	0	/	+m ni/-	-	-	-	-	-	/	/	-	0/6	
1873			+m ni/-	-	-	-	-	-	/	/	-		
1874			+m ni/-	-	+3 ni/-	-	-	-	/	/	-		
1875			-	-	+m ni/-	-	-	-	/	/	-		
1876			+/-m (NC on TSA)	-	+m ni/-	-	-	-	/	/	-		
1877			+m ni/-	-	+m ni/-	-	-	-	/	/	-		
1878	1	0.2	+4 ni/+ (NC on TSA)	-	+m ni/-	-	-	-	/	/	-	0/6	
1879			+4 ni/-	-	-	-	-	-	/	/	-		
1880			-	-	-	-	-	-	/	/	-		
1881			+3 ni/-	-	-	-	-	-	/	/	-		
1882			+4 ni/-	-	-	-	-	-	/	/	-		
1883			+m (NC on TSA)	-	-	-	-	-	/	/	-		
1884	2	0.4	+M	+p	+M	+M	+	+	35.62	+	+	3/6	
1885			+M	+M	+M	+M	+	+	37.72	+	+		
1886			+m ni/-	-	+m ni/+ (NC on TSA)	-	-	-	/	/	-		
1887			+m ni/-	-	+1 ni/-	-	-	-	/	/	-		
1888			+m (NC on TSA)	-	+4 ni/-	-	-	-	/	/	-		
1889			+M	+M	+1/2 ni	+M	+	+	36.84	+	+		
1890	3	0.9	+M	+p	+1/2 ni	+M	+	+	36.53	+	+	3/6	
1891			+M	+p	+M	+M	+	+	32.00	+	+		
1892			+m ni/-	-	-	-	-	-	/	/	-		
1893			+M	+M	+m ni	+M	+	+	/	/	-		
1894			+2 ni/-	-	-	-	-	-	/	/	-		
1895			+M	+M	+1/2	+M	+	+	31.49	+	+		
1896	4	4.4	+M	+M	+M	+M	+	+	30.47	+	+	6/6	
1897			+M	+M	+M	+M	+	+	29	+	+		
1898			+M	+M	+1/2	+M	+	+	29.64	+	+		
1899			+M	+M	+m	+M	+	+	31.49	+	+		
1900			+M	+M	+M	+M	+	+	29.96	+	+		
1901			+m	+M	+1/2	+M	+	+	34.34	+	+		

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Raw milk
Salmonella Montevideo 606

Aerobic mesophilic flora: 1.5 x 10⁶ CFU/g

PikoReal PCR Instrument

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦					Alternative method : SureTect Salmonella				Positive/total		
			RVS		MKTTn		Result	Positive/total	Protocol 2: ONE Broth Salmonella + supplement					
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			PCR		Confirmations		Result	
							Result	C _t						
5271	0	/	-	-	-	-	-	0/6	-	/	-	-	0/6	
5272			-	-	-	-	-	-	-	/	-	-		
5273			-	-	-	-	-	-	-	/	-	-		
5274			-	-	-	-	-	-	-	/	-	-		
5275			-	-	-	-	-	-	-	/	-	-		
5276			-	-	-	-	-	-	-	/	-	-		
5371	1	0.3	-	-	-	-	-	2/6	+	31.10	+	+	2/6	
5372			-	-	-	-	-		-	-	-	-		-
5373			+M	+M	+M	+M	+		+	28.64	+	+		+
5374			-	-	-	-	-		-	-	-	-		-
5375			-	-	-	-	-		-	-	-	-		-
5376			+M	+M	+M	+M	+		-	-	-	-		-
5377	2	0.6	-	-	-	-	-	1/6	+	29.84	+	+	2/6	
5378			-	-	-	-	-		-	-	-	-		-
5379			+M	+M	+M	+M	+		-	-	-	-		-
5380			-	-	-	-	-		+	29.0	+	+		+
5381			-	-	-	-	-		-	-	-	-		-
5382			-	-	-	-	-		-	-	-	-		-
5383	3	1.1	-	-	-	-	-	4/6	-	-	-	-	3/6	
5384			+m	+M	+m	+M	+		+	28.30	+	+		+
5385			+M	+M	+M	+M	+		-	-	-	-		-
5386			-	-	-	-	-		+	33.38	+	+		+
5387			+M	+M	+M	+M	+		+	26.11	+	+		+
5388			+1/2	+1/2	+M	+M	+		-	-	-	-		-
5389	4	2.2	+M	+M	+M	+M	+	5/6	+	28.35	+	+	6/6	
5390			+M	+M	+M	+M	+		+	31.51	+	+		+
5391			+M	+M	+M	+M	+		+	31.23	+	+		+
5392			+M	+M	+M	+M	+		+	27.87	+	+		+
5393			-	-	-	-	-		+	28.96	+	+		+
5394			+M	+M	+M	+M	+		+	30.53	+	+		+

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Spinach

Salmonella Virchow Ad 1721

Aerobic mesophilic flora: 2.6 x 10³ CFU/g

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella				Positive/total
			RVS		MKTn		Result	Positive/total	Protocol 1: BPW 20 h at 37°C			
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			PCR	Confirmations	Result	
		Result	C _t									
2081	0	/	-	-	-	-	-	-	/	-	-	0/6
2082			-	-	-	-	-	/	-	-		
2083			-	-	-	-	-	/	-	-		
2084			-	-	-	-	-	/	-	-		
2085			-	-	-	-	-	/	-	-		
2086			-	-	-	-	-	/	-	-		
2087	1	0.2	-	-	-	-	-	-	/	-	2/6	
2088			-	-	-	-	-	/	-	-		
2089			+M	+M	+M	+M	+	+	26.29	+		+
2090			-	-	-	-	-	-	/	-		-
2091			+M	+M	+M	+M	+	+	26.30	+		+
2092			-	-	-	-	-	-	/	-		-
2093	-	-	-	-	-	-	/	-	-			
2094	2	0.4	+M	+M	+M	+M	+	+	30.70	+	+	
2095			+M	+M	+M	+M	+	+	27.74	+	+	
2096			-	-	-	-	-	-	/	-	-	
2097			-	-	-	-	-	-	/	-	-	
2098	+M	+M	+M	+M	+	+	27.50	+	+			
2099	-	-	-	-	-	-	/	-	-			
2100	3	0.8	+M	+M	+M	+M	+	+	26.46	+	+	
2101			+M	+M	+M	+M	+	+	27.26	+	+	
2102			+M	+M	+M	+M	+	+	26.43	+	+	
2103			+M	+M	+M	+M	+	+	26.89	+	+	
2104			+M	+M	+M	+M	+	+	26.92	+	+	
2776	4	1.0	+M	+M	+M	+M	+	+	27.32	+	+	
2777			+M	+M	+M	+M	+	+	26.94	+	+	
2778			-	-	-	-	-	-	/	-	-	
2779			+M	+M	+M	+M	+	+	27.84	+	+	
2780			+M	+M	+M	+M	+	+	25.76	+	+	
2781			+M	+M	+M	+M	+	+	28.01	+	+	
2105	5	1.5	+M	+M	+M	+M	+	+	26.72	+	+	
2106			+M	+M	+M	+M	+	+	25.59	+	+	
2107			+M	+M	+M	+M	+	+	26.14	+	+	
2108			-	-	-	-	-	-	/	-	-	
2109			+M	+M	+M	+M	+	+	26.09	+	+	
2110			-	-	-	-	-	-	/	-	-	
2782	6	1.8	+M	+M	+M	+M	+	+	26.17	+	+	
2783			+M	+M	+M	+M	+	+	27.07	+	+	
2784			+M	+M	+M	+M	+	+	27.4	+	+	
2785			+M	+M	+M	+M	+	+	27.92	+	+	
2786			+M	+M	+M	+M	+	+	26.37	+	+	
2787			+M	+M	+M	+M	+	+	27.53	+	+	

♦ Analyses performed according to the COFRAC accreditation

Whole egg product

Salmonella Enteritidis 10

Aerobic mesophilic flora: <40 (detection) CFU/g

N° Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579 ♦					Alternative method: SureTect Salmonella				Positive/total	
			RVS		MKTTn		Result	Positive/total	Protocol 1: BPW 20 h at 37°C				
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Result	Ct	Confirmations		Result
1902	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6
1903			st	st	st	st	-		-	/	/	-	
1904			st	st	st	st	-		-	/	/	-	
1905			st	st	st	st	-		-	/	/	-	
1906			st	st	st	st	-		-	/	/	-	
1907			st	st	st	st	-		-	/	/	-	
1908	1	0.2	st	st	st	st	-	2/6	-	/	/	-	2/6
1909			st	st	st	st	-		-	/	/	-	
1910			+p	+p	+p	+p	+		+	25.30	+	+	
1911			st	st	st	st	-		-	/	/	-	
1912			st	st	st	st	-		-	/	/	-	
1913			+p	+p	+p	+p	+		+	25.51	+	+	
1914	2	0.3	st	st	st	st	-	3/6	-	/	/	-	3/6
1915			st	st	st	st	-		-	/	/	-	
1916			+p	+p	+p	+p	+		+	25.88	+	+	
1917			+p	+p	+p	+p	+		+	25.87	+	+	
1918			st	st	st	st	-		-	/	/	-	
1919			+p	+p	+p	+p	+		+	25.73	+	+	
1920	3	0.7	+p	+p	+p	+p	+	4/6	+	26.15	+	+	4/6
1921			+p	+p	+p	+p	+		+	25.36	+	+	
1922			st	st	st	st	-		-	/	/	-	
1923			+p	+p	+p	+p	+		+	25.63	+	+	
1924			+p	+p	+p	+p	+		+	25.47	+	+	
1925			st	st	st	st	-		-	/	/	-	
1926	4	1.4	+p	+p	+p	+p	+	5/6	+	26.47	+	+	5/6
1927			+p	+p	+p	+p	+		+	26.15	+	+	
1928			+p	+p	+p	+p	+		+	26.23	+	+	
1929			st	st	st	st	-		-	/	/	-	
1930			+p	+p	+p	+p	+		+	26.16	+	+	
1931			+p	+p	+p	+p	+		+	29.24	+	+	
5853	5	2.2	+p	+p	+p	+p	+	4/6	+	25.26	+	+	4/6
5854			+p	+p	+p	+p	+		+	26.12	+	+	
5855			st	st	st	st	-		-	/	/	-	
5856			+p	+p	+p	+p	+		+	25.23	+	+	
5857			st	st	st	st	-		-	/	/	-	
5858			+p	+p	+p	+p	+		+	26.34	+	+	
5859	6	3.2	+p	+p	+p	+p	+	6/6	+	25.61	+	+	6/6
5860			+p	+p	+p	+p	+		+	26.39	+	+	
5861			+p	+p	+p	+p	+		+	24.25	+	+	
5862			+p	+p	+p	+p	+		+	24.8	+	+	
5863			+p	+p	+p	+p	+		+	25.16	+	+	
5864			+p	+p	+p	+p	+		+	24.51	+	+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Ground beef

PikoReal PCR Instrument

Salmonella Typhimurium AOOC060

Aerobic mesophilic flora: 6.0 x 10² CFU/g

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579 [♦]					Alternative method: SureTect Salmonella											
			RVS		MKTTn		Result	Positive/total	Protocol 3: BPW (pre-warmed 41.5°C) 8 h at 41.5°C				Protocol 3: BPW (pre-warmed 41.5°C) 24 h at 41.5°C						
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			PCR		Confirmations	Result	Positive/total	PCR		Confirmations	Result	Positive/total	
									Result	Ct				Result	Ct				
2411	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6	
2412			-	-	-	-	-		-	-	/	/		-	-	/	/		-
2413			-	-	-	-	-		-	-	/	/		-	-	/	/		-
2414			-	-	-	-	-		-	-	/	/		-	-	/	/		-
2415			st	st	st	st	-		-	-	/	/		-	-	/	/		-
2416			st	st	st	st	-		-	-	/	/		-	-	/	/		-
2417	1	0.4	st	st	-	-	-	2/6	-	/	/	-	3/6	-	/	/	-	3/6	
2418			-	-	-	-	-		-	+	35.21	+		+	+	26.30	+		+
2419			-	-	-	-	-		-	+	34.05	+		+	+	25.46	+		+
2420			+M	+M	+p	+p	+		+	-	/	/		-	-	/	/		-
2421			-	-	-	-	-		-	-	/	/		-	-	/	/		-
2422			+M	+M	+M	+M	+		+	+	33.53	+		+	+	26.16	+		+
2423	2	0.8	+M	+p	+p	+M	+	3/6	+	38.19	+	+	6/6	+	29.56	+	+	6/6	
2424			st	st	st	-	-		+	34.34	+	+		+	27.40	+	+		
2425			-	-	-	-	-		-	+	33.51	+		+	+	24.63	+		+
2426			+p	+p	+p	+p	+		+	+	34.27	+		+	+	25.58	+		+
2427			st	st	-	-	-		-	+	33.41	+		+	+	26.81	+		+
2428			+M	+p	+p	+p	+		+	+	33.49	+		+	+	26.41	+		+
2429	3	1.6	+p	+p	+p	+p	+	6/6	+	35.30	+	+	6/6	+	26.63	+	+	6/6	
2430			+p	+p	+p	+p	+		+	34.05	+	+		+	27.37	+	+		
2431			+p	+p	+p	+p	+		+	33.72	+	+		+	26.09	+	+		
2432			+p	+p	+M	+M	+		+	35.27	+	+		+	27.03	+	+		
2433			+M	+p	+p	+p	+		+	32.75	+	+		+	25.58	+	+		
2434			+M	+p	+M	+M	+		+	33.90	+	+		+	27.92	+	+		
2435	4	3.2	+p	+p	+p	+M	+	6/6	+	32.05	+	+	6/6	+	25.08	+	+	6/6	
2436			+M	+p	+M	+M	+		+	31.55	+	+		+	24.28	+	+		
2437			+p	+p	+p	+M	+		+	32.41	+	+		+	25.49	+	+		
2438			+p	+p	+p	+M	+		+	32.68	+	+		+	26.10	+	+		
2439			+p	+p	+p	+M	+		+	34.63	+	+		+	23.65	+	+		
2440			+p	+p	+p	+p	+		+	32.12	+	+		+	25.54	+	+		

♦ Analyses performed according to the COFRAC accreditation

Powdered infant formula with probiotics
Salmonella Anatum Ad298

Anaerobic lactic flora: 1.3 10⁶ CFU/g
48 h at 2-8°C

PikoReal PCR Instrument

N°Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579 [♦]					Alternative method: SureTect Salmonella								
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result(Ct)	BPW 16h 37°C				Positive/Total		
			XLD	ASAP	XLD	ASAP				Confirmatory tests						
							Brilliance Salmonella			RVS/Brilliance Salmonella		Final result				
Typical colonies	Latex	Typical colonies	Latex													
3378	0	0	st	st	st	st	-	0/5	-	st		st		-	0/5	
3379			-	-	-	-	-		-	-	-		-			-
3380			st	st	st	st	-		-	-	st		st			-
3381			st	st	st	st	-		-	-	-		-			-
3382			st	st	st	st	-		-	-	st		st			-
3383	1	1.1	-	-	-	-	-	14/20	-	-		-		-	14/20	
3384			+p	+p	+p	+p	+		+(31.73)	+p	+	+p	+	+		
3385			+p	+p	+p	+p	+		+(29.8)	+p	+	+p	+	+		
3386			+p	+p	+p	+p	+		+(26.31)	+p	+	+p	+	+		
3387			+p	+p	+p	+p	+		+(25.98)	+p	+	+p	+	+		
3388			+p	+p	+p	+p	+		+(27.03)	+p	+	+p	+	+		
3389			+p	+p	+p	+p	+		+(26.22)	+p	+	+p	+	+		
3390			+p	+p	+p	+p	+		+(27.89)	+p	+	+p	+	+		
3391			st	st	st	st	-		-	st		st		-		
3392			+p	+p	+p	+p	+		+(28.84)	+p	+	+p	+	+		
3393			+p	+p	+p	+p	+		+(26.28)	+p	+	+p	+	+		
3394			st	st	st	st	-		-	st		st		-		
3395			+p	+p	+p	+p	+		+(25.95)	+p	+	+p	+	+		
3396			+p	+p	+p	+p	+		+(29.2)	+p	+	+p	+	+		
3397			st	st	st	st	-		-	st		st		-		
3398			st	st	st	st	-		-	st		st		-		
3399			+p	+p	+p	+p	+		+(26.26)	+p	+	+p	+	+		
3400			+p	+p	+p	+p	+		+(29.55)	+p	+	+p	+	+		
3401			+p	+p	+p	+p	+		+(29.17)	+p	+	+p	+	+		
3402			st	st	st	st	-		-	st		st		-		
3403	2	7.7	+p	+p	+p	+p	+	5/5	+(21.63)	+p	+	+p	+	+	5/5	
3404			+p	+p	+p	+p	+		+(22.56)	+p	+	+p	+	+		
3405			+p	+p	+p	+p	+		+(21.02)	+p	+	+p	+	+		
3406			+p	+p	+p	+p	+		+(21.18)	+p	+	+p	+	+		
3407			+p	+p	+p	+p	+		+(21.74)	+p	+	+p	+	+		

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Balls for dog

Salmonella Derby 630

Aerobic mesophilic flora: 1.1 x 10⁴ CFU/g

PikoReal PCR Instrument

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579 [♦]					Alternative method: SureTect Salmonella				Positive/total	
			RVS		MKTTn		Result	Positive/total	Protocol 2: ONE Broth-Salmonella + supplement				
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			PCR		Confirmation		Result
Result	C _t	Confirmation	Result										
5157	0	/	st	st	st	st	-	0/6	-	/	-	-	0/6
5158			st	st	st	st	-		-	/	-	-	
5159			st	st	st	st	-		-	/	-	-	
5160			st	st	st	st	-		-	/	-	-	
5161			st	st	st	st	-		-	/	-	-	
5162			st	st	st	st	-		-	/	-	-	
5163	1	0.2	st	st	st	st	-	2/6	+	24.14	+	+	3/6
5164			st	st	st	st	-		+	23.53	+	+	
5165			st	st	st	st	-		+	24.5	+	+	
5166			+p	+p	+p	+p	+		-	/	-	-	
5167			+p	+p	+p	+p	+		-	/	-	-	
5168			st	st	st	st	-		-	/	-	-	
5169	2	0.5	+p	+p	+p	+p	+	2/6	+	23.59	+	+	3/6
5170			+p	+p	+p	+p	+		+	23.34	+	+	
5171			st	st	st	st	-		-	/	-	-	
5172			st	st	st	st	-		+	24.77	+	+	
5173			st	st	st	st	-		-	/	-	-	
5174			st	st	st	st	-		-	/	-	-	
5175	3	1	+p	+p	+p	+p	+	6/6	-	/	-	-	4/6
5176			+p	+p	+p	+p	+		+	24.07	+	+	
5177			+p	+p	+p	+p	+		-	/	-	-	
5178			+p	+p	+p	+p	+		+	24.91	+	+	
5179			+p	+p	+p	+p	+		+	24.37	+	+	
5180			+p	+p	+p	+p	+		+	25.24	+	+	
5181	4	1.9	+p	+p	+p	+p	+	5/6	+	22.75	+	+	5/6
5182			+p	+p	+p	+p	+		+	23.32	+	+	
5183			+p	+p	+p	+p	+		+	23.04	+	+	
5184			st	st	st	st	-		+	23.11	+	+	
5185			+p	+p	+p	+p	+		+	23.37	+	+	
5186			+p	+p	+p	+p	+		-	/	-	-	

Raw Chicken Meat
Salmonella Bredeney 975

Aerobic mesophilic flora: 3.2 x 10⁴ CFU/g
48 h at 3°C ± -2°C

N° Sample	Level	Inoculation (CFU/25 g)	Reference method : ISO 6579 ♦					Alternative method: SureTect Salmonella											
			RVS broth		MKTTn broth		Result	Positive/ Total	BPW + 12 mg/L novobiocin for 20 h at 37°C										
			XLD	ASAP	XLD	ASAP			PCR result (C _t) 7500 Fast	PCR result (C _t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5	
											Brilliance Salmonella		RVS/Brilliance Salmonella						
				Typical colonies	Latex	Typical colonies	Latex												
2045	1	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		
2046			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2047			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2048			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2049			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2151	2	1.0	+m (NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-		
2152			+1/2	+1/2	+M	+M	+	+(28.33)	+(28.40)	+1/2	+	+M	+	+	-	-	-	+	
2153			+mni/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2154			+1/2	+1/2	+m	+M	+	+(26.88)	+(31.50)	+1/2	+	+M	+	+	-	-	-	-	+
2155			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2156			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2157			+1/2	+1/2	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
2158			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2159			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2160			+mni/-	-	-	-	-	-	+(27.43)	+(26.50)	+M	+	+M	+	+	-	-	-	+
2161			+m	+m	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
2162			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2163			+M	+1/2	+m	+M	+	+(27.50)	+(28.82)	+M	+	+M	+	+	-	-	-	-	+
2164			+m	+m	+mni	+m	+	+(28.56)	+(33.74)	+1/2	+	+1/2	+	+	-	-	-	-	+
2165			+m	+mni	+m	+M	+	+(27.28)	+(33.47)	+1/2	+	+M	+	+	-	-	-	-	+
2166			+mni/+d	+mni	-	+md	+	+(27.14)	+(37.01)	+1/2	+	+1/2	+	+	-	-	-	-	+
2167			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2168	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		
2169	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		
2170	+1/2	+1/2	+m	+M	+	+(28.55)	+(28.83)	+1/2	+	+M	+	+	-	-	-	-	+		

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

N° Sample	Level	Inoculation (CFU/25 g)	Reference method : ISO 6579 ♦					Alternative method: SureTect Salmonella										
			RVS broth		MKTTn broth		Result	Positive/ Total	BPW + 12 mg/L novobiocin for 20 h at 37°C									
			XLD	ASAP	XLD	ASAP			PCR result (C _t) 7500 Fast	PCR result (C _t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance Salmonella		RVS/Brilliance Salmonella					
				Typical colonies	Latex	Typical colonies	Latex											
2171	3	2.7	+1/2	+1/2	+m	+M	+	5/5	+(25.04)	+(27.85)	+1/2	+	+M	+	+	3/5	+	3/5
2172			+m	+m	+mni/+	+M	+		+(28.76)	+(35.59)	+1/2	+	+M	+	+		+	
2173			+M	+M	+m	+M	+		+(26.48)	+(27.80)	+1/2	+	+M	+	+		+	
2174			+m	+m	+m	+M	+		i/i/-/(31.41)**	+(31.13)	-	-	-	-	-		-	
2175			+M	+m	+M	+M	+		-	-	-	-	-	-	-		-	

Raw Milk
Salmonella Ohio Ad1482

Aerobic mesophilic flora: 5.4×10^7 CFU/g
48 h at 3°C ± 2°C

N° Sample	Level	Inoculation (CFU/25 g)	Reference method : ISO 6579 ♦					Alternative method : SureTect Salmonella										
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (C _i) 7500Fast	PCR result (C _i) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
			XLD	ASAP	XLD	ASAP					Brilliance Salmonella		RVS/Brilliance Salmonella					
											Typical	Latex	Typical	Latex				
2353	0	0	-	-	-	-	-	0/5	i/-	-	-	-	-	-	0/5	-	0/5	
2354			-	-	-	-	-		-	-	-	-	-	-				
2355			-	-	-	-	-		-	-	-	-	-	-				
2356			-	-	-	-	-		-	-	-	-	-	-				
2357			-	-	-	-	-		i/-	-	-	-	-	-				
2358	1	1.1	+m/+	+m/+	+1/2	+1/2	+	11/20	+(30.77)	+(29.98)	+mni/+	+	+M	+	+	+	13/20	
2359			+1/2	+1/2	+M	+1/2	+		+(32.04)	+(30.11)	+mni/+	+	+p	+	+	+		
2360			+m	+m	+M	+M	+		-	-	-	-	-	-	-	-		
2361			-	-	-	-	-		i/-	-	-	-	-	-	-	-		
2362			+m	+m	+M	+1/2	+		+(41.37)	+(33.32)	+mni/+	+	+M	+	+	+		
2363			+m	+m	+M	+M	+		+(32.59)	+(30.92)	+m	+	+p	+	+	+		
2364			+m/+	+m/+	+d/+m	+d/+m	+		-	-	-	-	-	-	-	-		
2365			-	-	-	-	-		+(33.16)	+(32.15)	+mni/+	+	+p	+	+	+		
2366			-	-	-	-	-		-	-	-	-	-	-	-	-		
2367			-	-	-	-	-		-	-	-	-	-	-	-	-		
2368			+md	+md	-	-	+		i/-**	+(37.85)	+d/+	+	+M	+	-	+		
2369			+m	+m	+1/2	+M	+		+(34.29)	+(31.86)	+mni/+	+	+M	+	+	+		
2370			-	-	-	-	-		-	-	-	-	-	-	-	-		
2371			+1/2	+1/2	+M	+M	+		+(35.52)	+(34.16)	+mni/+	+	+M	+	+	+		
2372			-	-	-	-	-		+(33.09)	+(32.38)	+mni/+	+	+p	+	+	+		
2373			-	-	-	-	-		-/+ (36.76)**	+(35.86)	+md/+	+	+p	+	-	+		
2374			+m	+m	+M	+M	+		+(30.48)	+(31.13)	+m/+	+	+M	+	+	+		
2375			-	-	-	-	-		-	-	-	-	-	-	-	-		
2376			-	-	-	-	-		+(36.90)	+(32.21)	+mni/+	+	+p	+	+	+		
2377			+md/+m	+md/+m	-	-	+		+(30.28)	+(28.17)	+m	+	+p	+	+	+		
2378	2	3.2	+m	+1/2	+M	+M	+	5/5	+(30.00)	+(27.64)	+M	+	+p	+	+	+	5/5	
2379			+1/2	+1/2	+M	+M	+		i/(29.29)	+(29.26)	+M	+	+p	+	+	+		
2380			+1/2	+1/2	+1/2	+M	+		+(29.93)	+(28.85)	+1/2	+	+p	+	+	+		
2381			+m	+m	+M	+M	+		+(27.80)	+(28.79)	+M	+	+p	+	+	+		
2382			+m	+m	+M	+M	+		i/(29.61)	+(29.89)	+1/2	+	+p	+	+	+		

*=1/10 diluted sample

NA=No agglutination

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

220/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

Raw Milk
Salmonella Ohio Ad1482

Aerobic mesophilic flora: 5.4 x 10⁷ CFU/g
48 h at 3°C ± 2°C

N° Sample	Level	Inoculation (CFU/25g)	Reference method : ISO 6579 [♦]					Alternative method : SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	ONE Broth Salmonella + 12 mg/L novobiocin for 20 h at 37°C								
			XLD	ASAP	XLD	ASAP			PCR result (C _t) 7500Fast	PCR result (C _t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5
							Brilliance Salmonella				RVS/Brilliance Salmonella						
								Typical colonies	Latex	Typical colonies	Latex						
2353	0	0	-	-	-	-	-	0/5	i/i/-*	-	-	-	-	-	-	-	
2354			-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2355			-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2356			-	-	-	-	-	-	-	i/-/-**	+(45.78)	-	-	-	-	-	-
2357			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2358	1	1.1	+m/+	+m/+	+1/2	+1/2	+	11/20	+(29.96)	+(28.31)	+mni/+	+	+p	+	+	+	
2359			+1/2	+1/2	+M	+1/2	+		+(29.46)	+(28.77)	+m	+	+p	+	+	+	+
2360			+m	+m	+M	+M	+		i/+(29.35)	+(29.41)	+m	+	+p	+	+	+	+
2361			-	-	-	-	-		+(26.11)	+(25.39)	+m	+	+M	+	+	+	+
2362			+m	+m	+M	+1/2	+		+(26.49)	+(27.02)	+m	+	+p	+	+	+	+
2363			+m	+m	+M	+M	+		i/-	-	+d/+	+	+1/2	+	-	-	-
2364			+m/+	+m/+	+d/+m	+d/+m	+		+(27.16)	+(26.76)	+1/2	+	+M	+	+	+	+
2365			-	-	-	-	-		-	-	-	-	-	-	-	-	-
2366			-	-	-	-	-		-	-	-	-	-	-	-	-	-
2367			-	-	-	-	-		-	-	-	-	-	-	-	-	-
2368			+md	+md	-	-	+		-	-	-	-	+d	+d	-	-	-
2369			+m	+m	+1/2	+M	+		i/-	-	-	-	-	-	-	-	-
2370			-	-	-	-	-		i/-	-	-	-	-	-	-	-	-
2371			+1/2	+1/2	+M	+M	+		+(32.07)	+(31.34)	+m	+	+p	+	+	+	+
2372			-	-	-	-	-		i/+(28.03)	+(28.71)	+m/+	+	+p	+	+	+	+
2373			-	-	-	-	-		-	-	-	-	-	-	-	-	-
2374			+m	+m	+M	+M	+		i/+(28.44)	+(28.83)	+m/+	+	+p	+	+	+	+
2375	-	-	-	-	-	i/i/-*	-	-	-	-	-	-	-	-			
2376	-	-	-	-	-	-	-	-	-	-	-	-	-	-			
2377	+md/+m	+md/+m	-	-	+	-	-	-	-	-	-	-	-	-			
2378	2	3.2	+m	+1/2	+M	+M	+	5/5	+(27.31)	+(26.79)	+M	+	+p	+	+	+	
2379			+1/2	+1/2	+M	+M	+		+(28.21)	+(26.97)	+M	+	+p	+	+	+	
2380			+1/2	+1/2	+1/2	+M	+		i/+(26.92)	+(25.93)	+M	+	+p	+	+	+	
2381			+m	+m	+M	+M	+		+(25.85)	+(24.87)	+M	+	+p	+	+	+	
2382			+m	+m	+M	+M	+		+(26.34)	+(24.79)	+M	+	+p	+	+	+	

*=1/10 diluted sample

NA=No agglutination

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

221/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

Powdered Infant Formula with probiotics (25 g)
Salmonella Anatum Ad298

Aerobic lactic flora: 1.3 x 10⁶ CFU/g
 48 h at 3°C ± 2°C

N° Sample	Level	Inoculation (CFU/25 g)	Reference method : ISO 6579 ♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (C _i) 7500 Fast		BPW for 16 h at 37°C				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
			XLD	ASAP	XLD	ASAP					Confirmatory tests		RVS/Brilliance Salmonella					
							Typical colonies	Latex	Typical colonies	Latex								
3378	0	0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	0/5	
3379			-	-	-	-	-		-	-	-		-		-			
3380			st	st	st	st	-		-	-	st		st		-			
3381			st	st	st	st	-		-	-	-		-		-			
3382			st	st	st	st	-		-	-	st		st		-			
3383	1	1.1	-	-	-	-	-	14/20	-	-	-		-		-	14/20	14/20	
3384			+p	+p	+p	+p	+		+(25.84)	+(29.72)	+p	+	+p	+	+			
3385			+p	+p	+p	+p	+		+(28.62)	+(30.98)	+p	+	+p	+	+			
3386			+p	+p	+p	+p	+		+(27.44)	+(33.46)	+p	+	+p	+	+			
3387			+p	+p	+p	+p	+		+(27.87)	+(33.64)	+p	+	+p	+	+			
3388			+p	+p	+p	+p	+		+(27.40)	+(31.18)	+p	+	+p	+	+			
3389			+p	+p	+p	+p	+		+(27.58)	+(32.60)	+p	+	+p	+	+			
3390			+p	+p	+p	+p	+		+(28.73)	+(33.40)	+p	+	+p	+	+			
3391			st	st	st	st	-		i/-	-	st		st		-			
3392			+p	+p	+p	+p	+		+(26.31)	+(27.26)	+p	+	+p	+	+			
3393			+p	+p	+p	+p	+		+(27.51)	+(31.87)	+p	+	+p	+	+			
3394			st	st	st	st	-		-	-	st		st		-			
3395			+p	+p	+p	+p	+		+(26.20)	+(29.05)	+p	+	+p	+	+			
3396			+p	+p	+p	+p	+		+(30.41)	+(36.32)	+p	+	+p	+	+			
3397			st	st	st	st	-		-	-	st		st		-			
3398	st	st	st	st	-	-	-	st		st		-						
3399	+p	+p	+p	+p	+	+(29.21)	+(30.78)	+p	+	+p	+	+						
3400	+p	+p	+p	+p	+	+(30.88)	+(32.52)	+p	+	+p	+	+						
3401	+p	+p	+p	+p	+	+(30.18)	+(29.66)	+p	+	+p	+	+						
3402	st	st	st	st	-	-	-	st		st		-						
3403	2	7.7	+p	+p	+p	+p	+	5/5	+(24.18)	+(26.99)	+p	+	+p	+	+	5/5	5/5	
3404			+p	+p	+p	+p	+		+(24.04)	+(26.54)	+p	+	+p	+	+			
3405			+p	+p	+p	+p	+		+(23.22)	+(27.17)	+p	+	+p	+	+			
3406			+p	+p	+p	+p	+		+(24.33)	+(27.29)	+p	+	+p	+	+			
3407			+p	+p	+p	+p	+		+(23.88)	+(28.48)	+p	+	+p	+	+			

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Frozen spinach
Salmonella Virchow Ad1721

Aerobic mesophilic flora: 8.4 x 10⁷ CFU/g
One week at -20°C

N° Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	BPW + 12 mg/L novobiocin 20 h 37°C								
			XLD	ASAP	XLD	ASAP			Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5	
							Brilliance Salmonella		RVS/Brilliance Salmonella								
						PCR result (C _t) 7500 Fast	PCR result (C _t) QS5	Typical colonies	Latex	Typical colonies	Latex						
7295	1	0	-	-	-	-	-	0/5	-	-	-	-	-	-	-	-	-
7296			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7297			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7298			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7299			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7300	2	0.7	+M	+M	+M	+M	+	7/20	+(23.68)	+(21.10)	+1/2	+	+M	+	+	+	+
7301			-	-	-	-	-		+(22.87)	+(21.01)	+M	+	+M	+	+	+	+
7302			+M	+M	+M	+M	+		-	-	-	-	-	-	-	-	-
7303			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7304			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7305			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7306			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7307			+M	+M	+M	+M	+		-	-	-	-	-	-	-	-	-
7308			+M	+M	+M	+M	+		+(23.71)	+(20.66)	+M	+	+p	+	+	+	+
7309			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7310			+M	+M	+M	+M	+		+(22.72)	+(19.47)	+M	+	+p	+	+	+	+
7311			+M	+M	+M	+M	+		-	-	-	-	-	-	-	-	-
7312			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7313			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7314			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7315			-	-	-	-	-		+(22.27)	+(20.38)	+M	+	+p	+	+	+	+
7316			+M	+M	+M	+M	+		+(23.19)	+(20.44)	+M	+	+p	+	+	+	+
7317			-	-	-	-	-		-	-	-	-	-	-	-	-	-
7318			-	-	-	-	-		+(27.71)	+(24.66)	+1/2	+	+p	+	+	+	+
7319	-	-	-	-	-	-	-	-	-	-	-	-	-	-			
7320	3	1.9	+M	+M	+M	+M	+	5/5	+(22.16)	+(20.81)	+M	+	+p	+	+	+	+
7321			+M	+M	+1/2	+M	+		+(22.57)	+(21.59)	+M	+	+p	+	+	+	+
7322			+M	+M	+M	+M	+		+(21.87)	+(21.67)	+M	+	+p	+	+	+	+
7323			+M	+M	+M	+M	+		+(23.95)	+(23.04)	+M	+	+p	+	+	+	+
7324			+M	+M	+M	+M	+		+(24.06)	+(22.30)	+M	+	+p	+	+	+	+

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Fish terrine
Salmonella Derby Ad1093

Aerobic mesophilic flora: <20 CFU/g
48 h at 3°C± 2°C

N°Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579 ♦					Alternative method: SureTect Salmonella										
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (C _i) 7500 Fast	PCR result (C _i) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
			XLD	ASAP	XLD	ASAP					Brilliance Salmonella		RVS/Brilliance Salmonella					
							Typical colonies	Latex	Typical colonies	Latex								
7163	1	0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5
7164			st	st	st	st	-		-	-	st		st		-			
7165			st	st	st	st	-		-	-	st		st		-			
7166			st	st	st	st	-		-	-	st		st		-			
7167			st	st	st	st	-		-	-	st		st		-			
7173	2	0.7	st	st	st	st	-	7/20	+(20.54)	+(21.73)	+p	+	+p	+	+	9/20	+	9/20
7174			st	st	st	st	-		-	-	st		st		-			
7175			+p	+p	+p	+p	+		+(21.94)	+(21.86)	+p	+	+p	+	+			
7176			st	st	st	st	-		+(21.54)	+(21.35)	+p	+	+p	+	+			
7177			st	st	st	st	-		-	-	st		st		-			
7178			+p	+p	+p	+p	+		+(21.44)	+(21.73)	+p	+	+p	+	+			
7179			st	st	st	st	-		+(22.17)	+(22.29)	+p	+	+p	+	+			
7180			+p	+p	+p	+p	+		+(22.01)	+(21.86)	+p	+	+p	+	+			
7181			st	st	st	st	-		+(22.16)	+(21.16)	+p	+	+p	+	+			
7182			st	st	st	st	-		-	-	st		st		-			
7183			st	st	st	st	-		-	-	st		st		-			
7184			st	st	st	st	-		-	-	st		st		-			
7185			st	st	st	st	-		-	-	st		st		-			
7186			+p	+p	+p	+p	+		-	-	st		st		-			
7187			st	st	st	st	-		+(20.28)	+(20.96)	+p	+	+p	+	+			
7188			+p	+p	+p	+p	+		-	-	st		st		-			
7189			st	st	st	st	-		-	-	st		st		-			
7190	st	st	st	st	-	+(20.19)	+(19.69)	+p	+	+p	+	+						
7191	+p	+p	+p	+p	+	-	-	st		st		-						
7192	+p	+p	+p	+p	+	-	-	st		st		-						
7168	3	2.0	+p	+p	+p	+p	+	5/5	-	-	st		st		-	3/5	-	
7169			+p	+p	+p	+p	+		+(20.28)	+(20.19)	+p	+	+p	+	+			
7170			+p	+p	+p	+p	+		-	-	st		st		-			
7171			+p	+p	+p	+p	+		+(20.52)	+(20.78)	+p	+	+p	+	+			
7172			+p	+p	+p	+p	+		+(20.89)	+(22.18)	+p	+	+p	+	+			

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Ground beef
Salmonella Typhimurium AOOC060

Aerobic mesophilic flora: 2.0 x 10² CFU/g
48 h at 3°C ± 2°C

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579 ♦					Alternative method: SureTect Salmonella											
			RVS broth		MKTTn broth		Result	Positive/Total	Pre-warmed BPW for 9 h at 41.5°C										
			XLD	ASAP	XLD	ASAP			PCR result (C _i) 7500Fast	PCR result (C _i) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5	
											Brilliance Salmonella		RVS/Brilliance Salmonella						
						Typical colonies	Latex	Typical colonies	Latex										
2431	0	0.0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5	
2432			st	st	-	-	-		-	-	st		st		-		-		
2433			st	st	st	st	-		-	-	st		st		-		-		
2434			st	st	st	st	-		-	-	st		st		-		-		
2435			st	st	st	st	-		-	-	st		st		-		-		
2436	1	1.0	st	st	st	st	-	8/20	-	-	st		st		-	10/20	-	10/20	
2437			st	st	st	st	-		-	-	st		st		-		-		
2438			st	st	st	st	-		+(24.00)	+(24.51)	+p	+	+p	+	+		+		+
2439			st	st	st	st	-		-	-	st		st		-		-		
2440			st	st	st	st	-		+(26.78)	+(29.23)	+p	+	+p	+	+		+		+
2441			st	st	st	st	-		-/+ (42.02)**	+(48.46)	st		st		-		-		
2442			st	st	st	st	-		-	-	st		st		-		-		
2443			+p	+p	+p	+p	+		-	-	st		st		-		-		
2444			st	st	st	st	-		-	-	st		st		-		-		
2445			+p	+p	+p	+p	+		+(25.41)	+(26.99)	+p	+	+p	+	+		+		+
2446			+p	+p	+p	+p	+		+(26.67)	+(27.24)	+p	+	+p	+	+		+		+
2447			+p	+p	+p	+p	+		+(25.50)	+(25.60)	+p	+	+p	+	+		+		+
2448			st	st	st	st	-		+(26.17)	+(25.58)	+p	+	+p	+	+		+		+
2449			+p	+p	+p	+p	+		-	-	st		st		-		-		
2450			st	st	st	st	-		-	-	st		st		-		-		
2451	+p	+p	+p	+p	+	-	-	st		st		-	-						
2452	+p	+p	+p	+p	+	+(25.57)	+(25.41)	+M	+	+p	+	+	+	+					
2453	+p	+p	+p	+p	+	+(28.38)	+(27.99)	+M	+	+p	+	+	+	+					
2454	st	st	st	st	-	+(25.90)	+(26.38)	+M	+	+p	+	+	+	+					
2455	st	st	st	st	-	+(27.72)	+(27.28)	+M	+	+p	+	+	+	+					
2456	+p	+p	+p	+p	+	+(24.49)	+(24.14)	+p	+	+p	+	+	+	+					
2457	st	st	st	st	-	+(26.87)	+(24.87)	+p	+	+p	+	+	+	+					
2458	st	st	st	st	-	+(25.82)	+(23.96)	+p	+	+p	+	+	+	+					
2459	+p	+p	+p	+p	+	+(27.63)	+(26.44)	+p	+	+p	+	+	+	+					
2460	+p	+p	+p	+p	+	+(27.18)	+(27.92)	+p	+	+p	+	+	+	+					

♦ Analyses performed according to the COFRAC accreditation

Ground beef
Salmonella Typhimurium AOOC060

Aerobic mesophilic flora: 2.0 x 10² CFU/g
48 h at 3°C ± 2°C

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579 [♦]					Alternative method: SureTect Salmonella										
			RVS broth		MKTTn broth		Result	Positive/Total	Pre-warmed BPW for 24 h at 41.5°C						Final result 7500 Fast	Positive/ Total 7500 Fast	Final result QS5	Positive/Total QS5
			XLD	ASAP	XLD	ASAP			PCR result (C _i) 7500 Fast	PCR result (C _i) QS5	Confirmatory tests							
							Brilliance Salmonella				RVS/Brilliance Salmonella							
				Typical colonies	Latex	Typical colonies	Latex											
2431	0	0.0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5
2432			st	st	-	-	-		-	-	-	-	-	-	-		-	
2433			st	st	st	st	-		-	-	-	st		st			-	
2434			st	st	st	st	-		-	-	-	st		st			-	
2435			st	st	st	st	-		-	-	-	st		st			-	
2436	1	1.0	st	st	st	st	-	8/20	-	-	st		st		-	10/20	-	10/20
2437			st	st	st	st	-		-	-	st		st		-			
2438			st	st	st	st	-		+(22.30)	+(22.92)	+p	+	+M	+	+		+	
2439			st	st	st	st	-		-	-	st		st		-			
2440			st	st	st	st	-		+(23.59)	+(22.06)	+p	+	+M	+	+		+	
2441			st	st	st	st	-		-	-	st		st		-			
2442			st	st	st	st	-		-	-	st		st		-			
2443			+p	+p	+p	+p	+		-	-	st		st		-			
2444			st	st	st	st	-		-	-	st		st		-			
2445			+p	+p	+p	+p	+		+(23.36)	+(22.81)	+p	+	+M	+	+		+	
2446			+p	+p	+p	+p	+		+(24.73)	+(23.20)	+p	+	+M	+	+		+	
2447			+p	+p	+p	+p	+		+(22.60)	+(22.29)	+p	+	+M	+	+		+	
2448			st	st	st	st	-		+(21.31)	+(22.33)	+p	+	+M	+	+		+	
2449			+p	+p	+p	+p	+		-	-	st		st		-			
2450			st	st	st	st	-		-	-	st		st		-			
2451	+p	+p	+p	+p	+	-	-	st		st		-						
2452	+p	+p	+p	+p	+	+(21.76)	+(22.47)	+p	+	+p	+	+	+					
2453	+p	+p	+p	+p	+	+(22.06)	+(22.70)	+p	+	+p	+	+	+					
2454	st	st	st	st	-	+(21.78)	+(21.42)	+p	+	+p	+	+	+					
2455	st	st	st	st	-	+(21.85)	+(22.95)	+p	+	+p	+	+	+					
2456	+p	+p	+p	+p	+	+(21.80)	+(21.70)	+p	+	+p	+	+	+					
2457	st	st	st	st	-	+(22.82)	+(22.72)	+p	+	+p	+	+	+					
2458	st	st	st	st	-	+(21.30)	+(20.61)	+p	+	+p	+	+	+					
2459	+p	+p	+p	+p	+	+(21.57)	+(23.26)	+p	+	+p	+	+	+					
2460	+p	+p	+p	+p	+	+(21.73)	+(23.58)	+p	+	+p	+	+	+					

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Process water
Salmonella Livingstone A00L058

Anaerobic lactic flora: 2.02 x 10⁵ CFU/g
48 h at 3°C ± 2°C

N°Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579 [♦]						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	BPW for 20 h at 37°C									
			XLD	ASAP	XLD	ASAP			PCR result (C _i) 7500 Fast	PCR result (C _i) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
							Brilliance Salmonella				RVS/Brilliance Salmonella							
						Typical colonies	Latex	Typical colonies	Latex									
2511	0	0	-	-	-	-	-	0/5	-	-	-	-	-	-	0/5	-	0/5	
2512			st	st	st	st	-		-	-	st	-	st	-		-		
2513			st	st	st	st	-		-	-	st	-	st	-		-		
2514			st	st	st	st	-		-	-	st	-	st	-		-		
2515			st	st	st	st	-		-	-	st	-	st	-		-		
2516	1	0.7	st	st	st	st	-	9/20	-	-	st	-	st	-	8/20	-	9/20	
2517			+p	+p	+p	+p	+		+(22.32)	+(22.15)	+p	+	+p	+		+		+
2518			st	st	st	st	-		-	-	st	-	st	-		-		-
2519			+p	+p	+p	+p	+		+(22.37)	+(21.72)	+p	+	+p	+		+		+
2520			+M	+M	+M	+M	+		+(22.19)	+(20.79)	+M	+	+p	+		+		+
2521			st	st	st	st	-		-	-	st	-	st	-		-		-
2522			+p	+p	+p	+p	+		+(23.07)	+(21.60)	+p	+	+p	+		+		+
2523			-	-	-	-	-		-	-	-	-	-	-		-		-
2524			+p	+p	+p	+p	+		+(21.10)	+(21.51)	+p	+	+p	+		+		+
2525			-	-	-	-	-		-	-	-	-	-	-		-		-
2526			+p	+p	+p	+p	+		+(22.08)	+(21.81)	+p	+	+p	+		+		+
2527			-	-	-	-	-		-	-	-	-	-	-		-		-
2528			st	st	st	st	-		-	-	st	-	st	-		-		-
2529			+M	+M	+M	+M	+		+(22.03)	+(21.94)	+M	+	+M	+		+		+
2530			st	st	st	st	-		-	-	-	-	st	-		-		-
2531			st	st	st	st	-		-	-	st	-	st	-		-		-
2532			+1/2	+1/2	+1/2	+1/2	+		-/-/- **	+(38.53)	-	-	+M	+		-		+
2533			st	st	st	st	-		-	-	-	-	st	-		-		-
2534			+p	+p	+p	+p	+		+(22.59)	+(21.95)	+p	+	+p	+		+		+
2535			st	st	st	st	-		+(39.05)/- **	-	st (x5)	-	st	-		-		-
2536	2	2.1	+M	+M	+M	+M	+	5/5	+(21.63)	+(22.78)	+p	+	+M	+	+	5/5	+	5/5
2537			+M	+M	+M	+M	+		+(24.06)	+(21.84)	+1/2	+	+M	+	+		+	
2538			+p	+p	+p	+p	+		+(22.35)	+(23.79)	+p	+	+M	+	+		+	
2539			+p	+p	+p	+p	+		+(21.42)	+(21.63)	+p	+	+M	+	+		+	
2540			+p	+p	+p	+p	+		+(21.34)	+(22.25)	+p	+	+M	+	+		+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Powdered infant formula with probiotics (375 g)
Salmonella Mbandaka Ad1810

Anaerobic lactic flora: 5.4×10^6 CFU/g
 2 weeks at room temperature ($23 \pm 5^\circ\text{C}$)

N°Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579 [♦]						Alternative Method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (C _t) 7500 Fast	PCR result (C _t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
			XLD	ASAP	XLD	ASAP					Brilliance Salmonella		RVS/Brilliance Salmonella					
											Typical colonies	Latex	Typical colonies	Latex				
585	0	0	st	st	st	st	-	0/5	-	-	st	/	st	/	-	0/5	-	0/5
586			st	st	st	st	-		-	-	st	/	st	/	-		-	
587			st	st	st	st	-		-	-	st	/	st	/	-		-	
588			st	st	st	st	-		-	-	st	/	st	/	-		-	
589			st	st	st	st	-		-	-	st	/	st	/	-		-	
1488	1	3.0	+p	+p	+p	+p	+	8/20	-	-	st	/	st	/	-	18/20	-	18/20
1489			st	st	st	st	-		+(21.03)	+(20.38)	+p	+	+p	+	+		-	
1490			+p	+p	+p	+p	+		+(20.98)	+(20.36)	+p	+	+p	+	+		-	
1491			+p	+p	+p	+p	+		+(20.81)	+(20.20)	+p	+	+p	+	+		-	
1492			st	st	st	st	-		+(22.72)	+(21.42)	+p	+	+p	+	+		-	
1493			+p	+p	+p	+p	+		+(26.43)	+(25.85)	+p	+	+p	+	+		-	
1494			+p	+p	+p	+p	+		+(21.79)	+(20.78)	+p	+	+p	+	+		-	
1495			st	st	st	st	-		+(25.23)	+(24.92)	+p	+	+p	+	+		-	
1496			+p	+p	+p	+p	+		+(21.50)	+(20.48)	+p	+	+p	+	+		-	
1497			+p	+p	+p	+p	+		-	-	st	/	st	/	-		-	
1498			st	st	st	st	-		+(25.45)	+(24.40)	+p	+	+p	+	+		-	
1499			st	st	st	st	-		+(34.01)	+(32.78)	+p	+	+p	+	+		-	
1500			st	st	st	st	-		+(21.45)	+(21.37)	+p	+	+p	+	+		-	
1501			st	st	st	st	-		+(24.65)	+(24.42)	+p	+	+p	+	+		-	
1502			st	st	st	st	-		+(20.73)	+(20.87)	+p	+	+p	+	+		-	
1503			st	st	st	st	-		+(20.97)	+(20.46)	+p	+	+p	+	+		-	
1504			st	st	st	st	-		+(20.52)	+(20.55)	+p	+	+p	+	+		-	
1505			+p	+p	+p	+p	+		+(28.25)	+(27.74)	+p	+	+p	+	+		-	
1506			st	st	st	st	-		+(20.44)	+(21.24)	+p	+	+p	+	+		-	
1507			st	st	st	st	-		+(20.98)	+(21.38)	+p	+	+p	+	+		-	
1342	2	6.7	st	st	st	st	-	2/5	+(24.70)	+(23.70)	+p	+	+p	+	+	5/5	-	5/5
1343			st	st	st	st	-		+(23.22)	+(22.72)	+p	+	+p	+	+		-	
1344			+p	+p	+p	+p	+		+(23.23)	+(22.65)	+p	+	+p	+	+		-	
1345			st	st	st	st	-		+(22.56)	+(22.50)	+p	+	+p	+	+		-	
1346			+p	+p	+p	+p	+		+(21.58)	+(21.26)	+p	+	+p	+	+		-	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Cocoa Powder - 375 g - APC Result: 2.4 x 10² CFU/g

Inoculation Level	Sample	MKTTn		RVS		Agglutinations		Microbact 24E	Final Result	Positive/ Total	Alternative method: SureTect Salmonella (ISO 6887-4) Paired with ISO 6579-1									Positive/ Total	
		XLD	BSA	XLD	BSA	O	H				Instrument				Direct		Oxoid Salmonella Latex	Microbact 24E	Final Result		
											7500 Fast	C _t	QS5	C _t	XLD	BSA					
Uninoculated	0	364.84	ng	ng	ng	ng	/	/	/	Negative	0/5	-	/	-	/	ng	ng	/	/	Negative	0/5
		364.92	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.98	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.102	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.108	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
Low	1.1	364.82	t	t	t	t	+	+	Salmonella	Positive	13/20	+	32.27	+	24.89	t	t	+	Salmonella	Positive	13/20
		364.85	t	t	t	t	+	+	Salmonella	Positive		+	20.57	+	24.14	t	t	+	Salmonella	Positive	
		364.86	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.87	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.88	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.89	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.90	t	t	t	t	+	+	Salmonella	Positive		+	20.41	+	28.09	t	t	+	Salmonella	Positive	
		364.91	t	t	t	t	+	+	Salmonella	Positive		+	21.03	+	29.71	t	t	+	Salmonella	Positive	
		364.94	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.95	t	t	t	t	+	+	Salmonella	Positive		+	20.09	+	28.14	t	t	+	Salmonella	Positive	
		364.96	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.97	t	t	t	t	+	+	Salmonella	Positive		+	32.52	+	22.96	t	t	+	Salmonella	Positive	
		364.99	t	t	t	t	+	+	Salmonella	Positive		+	19.9	+	24.05	t	t	+	Salmonella	Positive	
		364.100	t	t	t	t	+	+	Salmonella	Positive		+	20.17	+	36.34	t	t	+	Salmonella	Positive	
		364.101	t	t	t	t	+	+	Salmonella	Positive		+	33.30	+	28.68	t	t	+	Salmonella	Positive	
		364.104	t	t	t	t	+	+	Salmonella	Positive		+	20.66	+	27.85	t	t	+	Salmonella	Positive	
		364.105	t	t	t	t	+	+	Salmonella	Positive		+	20.46	+	30.65	t	t	+	Salmonella	Positive	
		364.106	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.109	t	t	t	t	+	+	Salmonella	Positive		+	38.98	+	38.40	t	t	+	Salmonella	Positive	
		364.111	t	t	t	t	+	+	Salmonella	Positive		+	46.25	+	37.76	t	t	+	Salmonella	Positive	
High	9.2	364.83	t	t	t	t	+	+	Salmonella	Positive	5/5	+	20.02	+	25.10	t	t	+	Salmonella	Positive	5/5
		364.93	t	t	t	t	+	+	Salmonella	Positive		+	19.50	+	29.27	t	t	+	Salmonella	Positive	
		364.103	t	t	t	t	+	+	Salmonella	Positive		+	20.43	+	28.76	t	t	+	Salmonella	Positive	
		364.107	t	t	t	t	+	+	Salmonella	Positive		+	20.42	+	25.84	t	t	+	Salmonella	Positive	
		364.110	t	t	t	t	+	+	Salmonella	Positive		+	20.01	+	28.12	t	t	+	Salmonella	Positive	

Cocoa Powder - 375 g - APC Result: 2.4 x 10² CFU/g

Inoculation Level	Sample	MKTn		RVS		Agglutinations		Microbact 24E	Final Result	Positive/ Total	Alternative method: SureTect Salmonella (BPW)							Final Result	Positive/ Total		
		XLD	BSA	XLD	BSA	O	H				Instrument				Direct Streak		Oxoid Salmonella Latex			Microbact 24E	
											7500 Fast	Ct	QS5	Ct	XLD	BSA					
Uninoculated	0	364.84	ng	ng	ng	ng	/	/		Negative	0/5	-	/	-	/	ng	ng	/	/	Negative	0/5
		364.92	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.98	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.102	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.108	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
Low	1.1	364.82	t	t	t	t	+	+	Salmonella	Positive	13/20	+	20.35	+	28.80	t	t	+	Salmonell	Positive	15/20
		364.85	t	t	t	t	+	+	Salmonella	Positive		-	/	-	/	ng	ng	/	/	Negative	
		364.86	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.87	ng	ng	ng	ng	/	/		Negative		+	21.70	+	29.90	t	t	+	Salmonell	Positive	
		364.88	ng	ng	ng	ng	/	/		Negative		+	29.45	+	34.00	t	t	+	Salmonell	Positive	
		364.89	ng	ng	ng	ng	/	/		Negative		+	20.61	+	27.30	t	t	+	Salmonell	Positive	
		364.90	t	t	t	t	+	+	Salmonella	Positive		+	29.24	+	32.60	t	t	+	Salmonell	Positive	
		364.91	t	t	t	t	+	+	Salmonella	Positive		+	20.23	+	44.00	t	t	+	Salmonell	Positive	
		364.94	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.95	t	t	t	t	+	+	Salmonella	Positive		+	19.70	+	21.80	t	t	+	Salmonell	Positive	
		364.96	ng	ng	ng	ng	/	/		Negative		+	20.37	+	29.10	t	t	+	Salmonell	Positive	
		364.97	t	t	t	t	+	+	Salmonella	Positive		+	32.62	+	34.00	t	t	+	Salmonell	Positive	
		364.99	t	t	t	t	+	+	Salmonella	Positive		+	20.31	+	32.30	t	t	+	Salmonell	Positive	
		364.100	t	t	t	t	+	+	Salmonella	Positive		+	20.63	+	31.10	t	t	+	Salmonell	Positive	
		364.101	t	t	t	t	+	+	Salmonella	Positive		+	20.21	+	38.30	t	t	+	Salmonell	Positive	
		364.104	t	t	t	t	+	+	Salmonella	Positive		-	/	-	/	ng	ng	/	/	Negative	
		364.105	t	t	t	t	+	+	Salmonella	Positive		-	/	-	/	ng	ng	/	/	Negative	
		364.106	ng	ng	ng	ng	/	/		Negative		+	20.35	+	41.00	t	t	+	Salmonell	Positive	
364.109	t	t	t	t	+	+	Salmonella	Positive	+	20.77	+	22.90	t	t	+	Salmonell	Positive				
364.111	t	t	t	t	+	+	Salmonella	Positive	+	20.12	+	37.70	t	t	+	Salmonell	Positive				
High	9.2	364.83	t	t	t	t	+	+	Salmonella	Positive	5/5	+	20.29	+	32.20	t	t	+	Salmonell	Positive	5/5
		364.93	t	t	t	t	+	+	Salmonella	Positive		+	20.25	+	36.30	t	t	+	Salmonell	Positive	
		364.103	t	t	t	t	+	+	Salmonella	Positive		+	19.86	+	25.30	t	t	+	Salmonell	Positive	
		364.107	t	t	t	t	+	+	Salmonella	Positive		+	20.49	+	24.80	t	t	+	Salmonell	Positive	
		364.110	t	t	t	t	+	+	Salmonella	Positive		+	21.00	+	37.70	t	t	+	Salmonell	Positive	

Raw Data of RLOD Extension Study (2023)

Matrix	APC¹ (CFU/g)	Salmonella Pathogen Screen² (25 g test portions)
Cat Liver Pâté	2.2 x 10 ¹	0/5
Raw Ground Beef	3.6 x 10 ⁵	0/5
Powder Infant Formula (With Probiotics)	1.8 x 10 ³	0/5
Powder Infant Formula (Without Probiotics)	2.6 x 10 ³	0/5
Spinach	4.4 x 10 ⁴	0/5
Animal Feed ³	5.0 x 10 ¹	N/A

¹ APC conducted in accordance with ISO 4833-1.

² *Salmonella* screen conducted following the ISO 6579 – 1:2017 reference method.

³ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Pet Food (1-in-6 ratio) (375 g)															Pet Food (25 g)											
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation				ISO 6579-1:2017 Confirmation							Sample No	ISO 6579-1:2017 Confirmation										
		20 h	20 h	20 h		Microbact Latex	Identification	Final Result	MKTn		RVS		Poly O	Poly H		Identification	Final Result	MKTn		RVS		Poly O	Poly H	Identification	Final Result	
		Instrument Value (C _t)		XLD	BSA				XLD	HE	XLD	HE						XLD	HE	XLD	HE					XLD
Uninoculated (0.0)	33	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	61	ng	ng	ng	ng					Neg
	44	-	-	at	at			Neg	ng	ng	ng	ng				Neg	67	ng	ng	ng	ng					Neg
	50	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	68	ng	ng	ng	ng					Neg
	51	-	-	at	at			Neg	at	at	at	at				Neg	83	ng	ng	ng	ng					Neg
	57	-	-	at	at			Neg	at	at	at	at				Neg	84	ng	ng	ng	ng					Neg
Low (1.6)	32	21.56	21.66	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	62	ng	ng	ng	ng					Neg
	34	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	63	ng	ng	ng	ng					Neg
	37	-	-	at	at			Neg	at	at	at	at				Neg	64	t	t	t	t	+	+	Salmonella spp.	Pos	
	38	21.23	21.19	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	66	ng	ng	ng	ng					Neg
	39	19.93	20.26	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	69	ng	ng	ng	ng					Neg
	40	19.67	20.59	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	72	at	at	at	at					Neg
	41	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	73	t	t	t	t	+	+	Salmonella spp.	Pos	
	42	19.94	20.23	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	74	ng	ng	ng	ng					Neg
	43	21.24	21.44	t	t	+	Salmonella spp.	Pos	m	m	t	t	+	+	Salmonella spp.	Pos	75	ng	ng	ng	ng					Neg
	45	-	-	at	at			Neg	ng	ng	at	at				Neg	76	ng	ng	ng	ng					Neg
	46	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	77	t	t	t	t	+	+	Salmonella spp.	Pos	
	47	-	-	at	at			Neg	at	at	at	at				Neg	78	t	t	t	t	+	+	Salmonella spp.	Pos	
	49	20.99	21.65	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	80	ng	ng	ng	ng					Neg
	52	19.79	20.43	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	81	ng	ng	ng	ng					Neg
	53	-	-	at	ng			Neg	ng	ng	at	at				Neg	82	t	t	t	t	+	+	Salmonella spp.	Pos	
54	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	85	t	t	t	t	+	+	Salmonella spp.	Pos		
56	-	-	ng	ng			Neg								Neg	86	ng	ng	ng	ng					Neg	
58	19.52	20.36	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	87	ng	ng	ng	ng					Neg	
59	19.72	20.08	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	89	t	t	t	t	+	+	Salmonella spp.	Pos		
60	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	90	ng	ng	ng	ng					Neg	
High (2.8)	31	19.80	20.48	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	65	t	t	t	t	+	+	Salmonella spp.	Pos	
	35	19.99	19.75	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	70	t	t	t	t	+	+	Salmonella spp.	Pos	
	36	19.76	19.85	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	71	t	t	t	t	+	+	Salmonella spp.	Pos	
	48	19.37	20.13	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	79	t	t	t	t	+	+	Salmonella spp.	Pos	
	55	19.64	30.39	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	88	t	t	t	t	+	+	Salmonella spp.	Pos	

Pet Food (375 g)																
Level	Sample No	SureTect Salmonella-QS5	SureTect Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation							
		20 h	20 h	20 h		Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result
		Instrument Value (C _i)		XLD	BSA				XLD	HE	XLD	HE				
Uninoculated (0.0)	8	-	-	at	at			Neg	ng	ng	ng	ng				Neg
	9	-	-	at	at			Neg	at	at	at	at				Neg
	17	-	-	at	at			Neg	ng	ng	ng	ng				Neg
	23	-	-	at	at			Neg	at	at	at	at				Neg
	26	-	-	at	ng			Neg	at	at	ng	ng				Neg
Low (1.2)	1	-	-	at	at			Neg	at	at	at	at				Neg
	2	20.20	21.14	m	m	+	Salmonella spp.	Pos	t	t	m	m	+	+	Salmonella spp.	Pos
	3	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	5	21.05	22.24	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	6	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	7	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	10	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	13	21.45	22.26	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	14	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	18	19.90	21.34	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	19	21.95	22.31	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	20	20.91	21.22	m	m	+	Salmonella spp.	Pos	t	m	m	m	+	+	Salmonella spp.	Pos
	21	-	-	at	at			Neg	at	at	at	at				Neg
	22	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	24	-	-	at	at			Neg	at	at	at	at				Neg
	25	19.46	21.18	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos
27	19.65	20.75	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	
28	-	-	at	at			Neg	at	at	at	at				Neg	
29	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	
30	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	
High (2.2)	4	20.17	21.18	m	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	11	21.62	22.01	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	12	20.80	21.37	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	15	20.98	21.58	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	16	21.21	22.43	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos

Raw Ground Beef (375 g)														Raw Ground Beef (25g)													
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation ¹				ISO 6579-1:2017 Confirmation ¹						Sample No	ISO 6579-1:2017 Confirmation										
		8 h	24 h	8 h	24 h	XLD	BSA	Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O		Poly H	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result
		Instrument Value (C _i)		Instrument Value (C _i)							XLD	HE	XLD	HE							XLD	HE	XLD	HE			
Uninoculated (0.0)	302	-	-	-	-	at	at			Neg	at	at	at	at				Neg	361	at	at	at	at				Neg
	308	-	-	-	-	at	at			Neg	at	at	at	at				Neg	364	at	at	at	at				Neg
	309	-	-	-	-	at	at			Neg	at	at	at	at				Neg	371	at	at	at	at				Neg
	316	-	-	-	-	at	at			Neg	at	at	at	at				Neg	377	at	at	at	at				Neg
	317	-	-	-	-	at	at			Neg	at	at	at	at				Neg	380	at	at	at	at				Neg
Low (0.6)	301	-	-	-	-	at	at			Neg	at	at	at	at				Neg	362	m	m	m	m	+	+	Salmonella spp.	Pos
	303	35.65	24.80	35.73	25.47	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	363	at	at	at	at				Neg
	305	-	-	-	-	at	at			Neg	at	at	at	at				Neg	365	at	at	at	at				Neg
	306	33.96	26.94	35.56	27.30	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	366	at	at	at	at				Neg
	307	-	-	-	-	at	at			Neg	at	at	at	at				Neg	367	at	at	at	at				Neg
	312	36.37	23.78	37.33	23.68	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	369	m	m	m	m	+	+	Salmonella spp.	Pos
	313	-	-	-	-	at	at			Neg	at	at	at	at				Neg	370	m	m	m	m	+	+	Salmonella spp.	Pos
	314	34.95	24.66	36.68	25.06	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	372	at	at	at	at				Neg
	315	35.69	23.79	36.99	24.04	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	373	m	m	m	m	+	+	Salmonella spp.	Pos
	318	34.28	24.25	35.17	25.24	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	374	m	m	m	m	+	+	Salmonella spp.	Pos
	319	-	-	-	-	at	at			Neg	at	at	at	at				Neg	375	at	at	at	at				Neg
	321	-	-	-	-	at	at			Neg	at	at	at	at				Neg	378	m	m	m	m	+	+	Salmonella spp.	Pos
	322	34.48	24.94	35.68	25.97	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	379	at	at	at	at				Neg
	323	34.35	25.57	35.77	26.32	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	382	at	at	at	at				Neg
	324	-	-	-	-	at	at			Neg	at	at	at	at				Neg	383	m	m	m	m	+	+	Salmonella spp.	Pos
	326	-	-	-	-	at	at			Neg	at	at	at	at				Neg	384	at	at	at	at				Neg
	327	35.51	23.83	36.33	24.25	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	385	at	at	at	at				Neg
	328	-	-	-	-	at	at			Neg	at	at	at	at				Neg	386	at	at	at	at				Neg
	329	-	-	-	-	at	at			Neg	at	at	at	at				Neg	388	at	at	at	at				Neg
	330	-	-	-	-	at	at			Neg	at	at	at	at				Neg	390	m	m	m	m	+	+	Salmonella spp.	Pos
High (2.1)	304	31.54	24.45	32.17	24.86	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	368	m	m	m	m	+	+	Salmonella spp.	Pos
	310	31.33	22.45	31.88	22.56	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	376	m	m	m	m	+	+	Salmonella spp.	Pos
	311	30.94	23.56	31.50	23.90	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	381	m	m	m	m	+	+	Salmonella spp.	Pos
	320	32.29	21.61	32.93	22.15	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	387	m	m	m	m	+	+	Salmonella spp.	Pos
	325	31.82	23.41	32.42	23.57	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	389	m	m	m	m	+	+	Salmonella spp.	Pos

¹Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Raw Ground Beef (25 g)														Raw Ground Beef (25g)															
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation ¹				ISO 6579-1:2017 Confirmation ¹						Sample No	ISO 6579-1:2017 Confirmation												
		8 h	24 h	8 h	24 h	8 h			Identification	Final Result	MKTTn		RVS		Poly O		Poly H	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
		Instrument Value (C _i)		Instrument Value (C _i)		XLD	BSA	Microbact Latex			XLD	HE	XLD	HE						XLD	HE	XLD	HE					XLD	HE
Uninoculated (0.0)	273	-	-	-	-	at	at			Neg	at	at	at	at					Neg	336	at	at	at	at					Neg
	280	-	-	-	-	at	at			Neg	at	at	at	at					Neg	347	at	at	at	at					Neg
	289	-	-	-	-	at	at			Neg	at	at	ng	ng					Neg	353	at	at	at	at					Neg
	293	-	-	-	-	at	at			Neg	at	at	ng	ng					Neg	357	at	at	at	at					Neg
	297	-	-	-	-	at	at			Neg	at	at	at	at					Neg	360	at	at	at	at					Neg
Low (1.8)	272	27.63	22.42	28.30	23.54	m	t	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	331	at	at	at	at					Neg	
	274	-	-	-	-	at	at			Neg	at	at	at	at					Neg	332	m	m	m	m	+	+	Salmonella spp.	Pos	
	275	28.38	22.61	29.38	23.63	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	333	at	at	at	at					Neg	
	277	-	-	-	-	at	at			Neg	at	at	at	at					Neg	334	at	at	at	at					Neg
	279	-	-	-	-	a	at			Neg	at	at	at	at					Neg	335	at	at	at	at					Neg
	281	28.31	22.49	28.46	23.18	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	337	m	m	m	m	+	+	Salmonella spp.	Pos		
	282	-	-	-	-	at	at			Neg	at	at	at	at					Neg	338	m	m	m	m	+	+	Salmonella spp.	Pos	
	284	-	-	-	-	m	m			Neg	at	at	at	at					Neg	341	at	at	at	at					Neg
	285	29.40	22.53	29.91	23.42	m	m	+	Salmonella spp.	Pos	m	m	t	t	+	+	Salmonella spp.	Pos	342	m	m	m	m	+	+	Salmonella spp.	Pos		
	286	29.31	23.05	30.40	24.18	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	343	at	at	at	at					Neg	
	287	28.74	23.45	29.48	24.30	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	344	at	at	at	at					Neg	
	288	-	-	-	-	at	at			Neg	at	at	at	at					Neg	345	m	m	m	m	+	+	Salmonella spp.	Pos	
	290	-	-	-	-	at	at			Neg	at	at	at	at					Neg	346	at	at	at	at					Neg
	291	-	-	-	-	at	at			Neg	at	at	at	at					Neg	348	at	at	at	at					Neg
	294	28.29	23.56	29.45	25.36	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	352	m	m	m	m	+	+	Salmonella spp.	Pos		
295	-	-	39.73	-	at	at			Neg	at	at	at	ng					Neg	354	at	at	at	at					Neg	
296	29.51	23.70	30.03	24.37	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	355	at	at	at	at					Neg		
298	-	-	-	-	at	at			Neg	at	at	at	at					Neg	356	at	at	at	at					Neg	
299	-	-	-	-	at	ng			Neg	at	at	at	at					Neg	358	at	at	at	at					Neg	
300	-	-	-	-	at	at			Neg	at	at	at	at					Neg	359	at	at	at	at					Neg	
High (2.8)	271	25.83	24.30	26.14	25.10	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	339	m	m	m	m	+	+	Salmonella spp.	Pos		
	276	25.17	21.63	25.98	22.80	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	340	m	m	m	m	+	+	Salmonella spp.	Pos		
	278	24.91	20.95	25.97	22.28	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	349	m	m	m	m	+	+	Salmonella spp.	Pos		
	283	25.23	20.96	25.82	22.08	m	t	+	Salmonella spp.	Pos	m	m	t	t	+	+	Salmonella spp.	Pos	350	m	m	m	m	+	+	Salmonella spp.	Pos		
	292	25.08	21.49	25.82	22.50	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	351	m	m	m	m	+	+	Salmonella spp.	Pos		

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Powdered Infant Formula (With Probiotics) (375 g)														Powdered Infant Formula (With Probiotics) (25g)												
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation				ISO 6579-1:2017 Confirmation							Sample No	ISO 6579-1:2017 Confirmation										
		18 h	18 h	18 h		Microbact Latex	Identification	Final Result	MKTn		RVS		Poly O	Poly H		Identification	Final Result	MKTn		RVS		Poly O	Poly H	Identification	Final Result	
		Instrument Value (C _t)		XLD	BSA				XLD	HE	XLD	HE						XLD	HE	XLD	HE					XLD
Uninoculated (0.0)	104	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	121	ng	ng	ng	ng					Neg
	105	-	-	at	at			Neg	at	at	at	at				Neg	123	ng	ng	ng	ng					Neg
	113	-	-	at	at			Neg	at	at	at	at				Neg	132	ng	ng	ng	ng					Neg
	114	-	-	at	at			Neg	at	at	at	at				Neg	144	ng	ng	ng	ng					Neg
	120	-	-	ng	at			Neg	ng	ng	ng	ng				Neg	147	ng	ng	ng	ng					Neg
Low (1.5)	91	-	-	at	at			Neg	at	at	at	at				Neg	124	ng	ng	ng	ng					Neg
	92	25.81	26.44	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	125	ng	ng	ng	ng					Neg
	93	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	126	t	t	t	t	+	+	Salmonella spp.	Pos	
	94	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	127	ng	ng	ng	ng					Neg
	95	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	128	ng	ng	ng	ng					Neg
	96	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	129	ng	ng	ng	ng					Neg
	99	25.33	26.68	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	130	t	t	t	t	+	+	Salmonella spp.	Pos	
	100	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	131	ng	ng	ng	ng					Neg
	101	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	133	ng	ng	ng	ng					Neg
	102	21.85	27.79	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	135	ng	ng	ng	ng					Neg
	103	-	-	at	at			Neg	at	at	at	at				Neg	136	ng	ng	ng	ng					Neg
	106	22.47	25.59	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	137	t	t	t	t	+	+	Salmonella spp.	Pos	
	107	27.75	27.70	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	138	ng	ng	ng	ng					Neg
	108	-	-	ng	ng			Neg	at	at	at	at				Neg	139	ng	ng	ng	ng					Neg
	110	-	-	ng	ng			Neg	at	at	ng	ng				Neg	141	t	t	t	t	+	+	Salmonella spp.	Pos	
	111	22.45	27.34	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	142	t	t	t	t	+	+	Salmonella spp.	Pos	
	112	28.74	28.07	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	143	m	m	m	m	+	+	Salmonella spp.	Pos	
	116	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	145	t	t	t	t	+	+	Salmonella spp.	Pos	
117	23.24	25.96	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	146	ng	ng	ng	ng					Neg	
118	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	149	ng	ng	ng	ng					Neg	
High (3.2)	97	24.17	23.14	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	122	t	t	t	t	+	+	Salmonella spp.	Pos	
	98	23.46	25.08	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	134	t	t	t	t	+	+	Salmonella spp.	Pos	
	109	24.51	22.80	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	140	t	t	t	t	+	+	Salmonella spp.	Pos	
	115	21.90	23.17	t	t	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	148	t	t	t	t	+	+	Salmonella spp.	Pos	
	119	19.54	24.01	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	150	t	t	t	t	+	+	Salmonella spp.	Pos	

Powdered Infant Formula (WithOut Probiotics) (375 g)														Powdered Infant Formula (WithOut Probiotics) (25g)												
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation						Sample No	ISO 6579-1:2017 Confirmation										
		18 h	18 h	18 h		Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H		Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result	
		Instrument Value (C _t)		XLD	BSA				XLD	HE	XLD	HE						XLD	HE	XLD	HE					XLD
Uninoculated (0.0)	158	-	-	at	at			Neg	ng	ng	ng	ng				Neg	181	ng	ng	ng	ng					Neg
	171	-	-	at	at			Neg	ng	ng	ng	ng				Neg	188	ng	ng	ng	ng					Neg
	172	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	189	ng	ng	ng	ng					Neg
	174	-	-	ng	at			Neg	ng	ng	ng	ng				Neg	204	ng	ng	ng	ng					Neg
	175	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	208	ng	ng	ng	ng					Neg
Low (1.6)	151	28.77	29.26	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	182	t	t	t	t	+	+	Salmonella spp.	Pos	
	152	-	-	at	at			Neg	ng	ng	ng	ng				Neg	183	ng	ng	ng	ng					Neg
	154	-	-	at	at			Neg	ng	ng	ng	ng				Neg	184	ng	ng	ng	ng					Neg
	155	32.61	32.20	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	185	ng	ng	ng	ng					Neg
	156	32.01	32.16	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	187	ng	ng	ng	ng					Neg
	157	-	-	at	at			Neg	ng	ng	ng	ng				Neg	190	t	t	t	t	+	+	Salmonella spp.	Pos	
	159	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	191	t	t	t	t	+	+	Salmonella spp.	Pos	
	160	30.76	30.81	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	192	t	t	t	t	+	+	Salmonella spp.	Pos	
	162	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	193	ng	ng	ng	ng					Neg
	163	29.48	29.60	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	194	ng	ng	ng	ng					Neg
	164	-	-	at	at			Neg	at	at	at	at				Neg	196	t	t	t	t	+	+	Salmonella spp.	Pos	
	165	-	-	at	at			Neg	at	at	at	at				Neg	197	t	t	t	t	+	+	Salmonella spp.	Pos	
	166	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	198	at	ng	ng	ng					Neg
	167	27.92	27.60	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	199	at	at	ng	ng					Neg
	168	30.54	30.03	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	200	t	t	t	t	+	+	Salmonella spp.	Pos	
169	-	-	at	at			Neg	ng	ng	ng	ng				Neg	203	ng	ng	ng	ng					Neg	
170	-	-	at	at			Neg	ng	ng	ng	ng				Neg	205	ng	ng	ng	ng					Neg	
177	28.72	29.00	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	206	ng	ng	ng	ng					Neg	
179	29.28	28.29	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	209	t	t	t	t	+	+	Salmonella spp.	Pos		
180	-	-	at	at			Neg	ng	ng	ng	ng				Neg	210	t	t	t	t	+	+	Salmonella spp.	Pos		
High (2.0)	153	27.46	27.51	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	186	t	t	t	t	+	+	Salmonella spp.	Pos	
	161	23.77	23.88	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	195	t	t	t	t	+	+	Salmonella spp.	Pos	
	173	21.17	26.34	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	201	t	t	t	t	+	+	Salmonella spp.	Pos	
	176	25.52	26.51	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	202	t	t	t	t	+	+	Salmonella spp.	Pos	
	178	28.61	27.22	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	207	t	t	t	t	+	+	Salmonella spp.	Pos	

Spinach (375 g)															Spinach (25g)												
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation ¹				ISO 6579-1:2017 Confirmation ¹						Sample No	ISO 6579-1:2017 Confirmation										
		10 h	24 h	10 h	24 h	XLD	BSA	Microbact Latex	Identification	Final Result	MKTtn		RVS		Poly O		Poly H	Identification	Final Result	MKTtn		RVS		Poly O	Poly H	Identification	Final Result
		Instrument Value (C _i)		Instrument Value (C _i)							XLD	HE	XLD	HE						XLD	HE	XLD	HE				
Uninoculated (0,0)	213	-	-	-	-	at	at			Neg	at	at	at	at				Neg	242	at	at	at	at				Neg
	218	-	-	-	-	at	at			Neg	at	at	at	at				Neg	249	at	at	at	at				Neg
	225	-	-	-	-	at	at			Neg	at	at	at	at				Neg	258	at	at	at	at				Neg
	232	-	-	-	-	at	at			Neg	at	at	at	at				Neg	261	at	at	at	at				Neg
	238	-	-	-	-	at	at			Neg	at	at	at	at				Neg	267	at	at	at	at				Neg
Low (0,8)	211	-	-	-	-	at	at			Neg	at	at	at	at				Neg	241	at	at	at	at				Neg
	212	-	-	-	-	at	at			Neg	at	at	at	at				Neg	243	t	t	t	t	+	+	Salmonella spp.	Pos
	214	33.35	34.56	25.31	25.89	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	244	at	at	at	at				Neg
	216	-	-	-	-	at	at			Neg	at	at	at	at				Neg	245	t	t	m	m	+	+	Salmonella spp.	Pos
	217	-	-	-	-	at	at			Neg	at	at	at	at				Neg	246	at	at	at	at				Neg
	219	-	-	-	-	at	at			Neg	at	at	at	at				Neg	247	m	m	m	m	+	+	Salmonella spp.	Pos
	220	34.93	36.19	26.89	27.41	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	248	at	at	at	at				Neg
	221	38.27	37.40	28.35	29.30	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	250	at	at	at	at				Neg
	222	-	-	-	-	at	at			Neg	at	at	at	at				Neg	252	at	at	at	at				Neg
	224	-	-	-	-	at	at			Neg	at	at	at	at				Neg	253	m	m	m	m	+	+	Salmonella spp.	Pos
	226	36.76	38.54	26.00	26.83	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	254	m	m	m	m	+	+	Salmonella spp.	Pos
	227	37.56	35.31	27.29	27.75	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	256	m	m	m	m	+	+	Salmonella spp.	Pos
	228	-	-	-	-	at	at			Neg	at	at	at	at				Neg	257	at	at	at	at				Neg
	229	33.46	35.04	25.00	25.69	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	259	at	at	at	at				Neg
	230	-	-	-	-	at	at			Neg	at	at	at	at				Neg	260	m	m	m	m	+	+	Salmonella spp.	Pos
	233	-	-	-	-	at	at			Neg	at	at	at	at				Neg	262	at	at	at	at				Neg
	234	-	-	-	-	at	at			Neg	at	at	at	at				Neg	264	at	at	at	at				Neg
	235	39.27	37.09	28.50	29.27	at	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	266	m	m	t	t	+	+	Salmonella spp.	Pos
	237	-	-	-	-	at	at			Neg	at	at	at	at				Neg	268	at	at	at	at				Neg
	240	-	-	-	-	at	at			Neg	at	at	at	at				Neg	269	at	at	at	at				Neg
High (2,4)	215	28.81	30.08	23.67	24.37	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	251	m	m	m	m	+	+	Salmonella spp.	Pos
	223	32.80	33.71	25.48	26.09	m	m	+	Salmonella spp.	Pos	t	t	m	m	+	+	Salmonella spp.	Pos	255	m	m	m	m	+	+	Salmonella spp.	Pos
	231	30.13	30.99	24.00	24.16	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	263	m	m	t	t	+	+	Salmonella spp.	Pos
	236	34.57	36.40	26.65	27.83	m	m	+	Salmonella spp.	Pos	t	t	m	m	+	+	Salmonella spp.	Pos	265	m	m	m	m	+	+	Salmonella spp.	Pos
	239	34.23	36.35	26.99	27.70	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	270	m	m	m	m	+	+	Salmonella spp.	Pos

¹ Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Animal Feed (150 g) ¹								Animal Feed (25 g) ¹					
Code	CFU/150 g	Alternative method						Reference method: ISO 6579-1:2017					
		QS5	7500	BSA	Confirmation		Final result	RVS		MKTTn		Confirmation	Final result
					Latex (+/-)	Classical tests		XLD	RAPID' Salmonella	XLD	RAPID' Salmonella		
1854746	0	-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854747		-	-	- (EM)			Neg	- (EM)	- (EL)	- (EM)	- (ØE)		Neg
1854748		-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854749		-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854750		-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854721	0.8	-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854722		17.6	18.36	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854723		20.35	19.83	+ (AM)	+	Salmonella spp.	Pos	- (EL)	- (EL)	- (EL)	- (EL)		Neg
1854724		-	-	- (EL)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854725		24.2	23.98	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854726		-	-	- (ØE)			Neg	- (EL)	- (EL)	- (EL)	- (EL)		Neg
1854727		-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854728		21.97	21.41	+ (AM)	+	Salmonella spp.	Pos	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854729		-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854730		22.91	22.91	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854731		19.79	21.79	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854732		24.62	26.13	+ (AM)	+	Salmonella spp.	Pos	- (EL)	- (EL)	- (EL)	- (ØE)		Neg
1854733		-	-	- (EL)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854734		-	-	- (EL)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854735		-	-	- (ØE)			Neg	- (EL)	- (ØE)	- (EL)	- (ØE)		Neg
1854736		16.89	21.38	+ (AM)	+	Salmonella spp.	Pos	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854737		19.65	23.29	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854738		-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854739		20.86	22.75	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854740		-	-	- (ØE)			Neg	- (EL)	- (EL)	- (EL)	- (EL)		Neg
1854741	2.9	22.51	23.94	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854742		19.77	20.93	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854743		23.52	25.86	+ (BM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854744		25.05	25.53	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos
1854745		24.87	25.23	+ (AM)	+	Salmonella spp.	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	Salmonella spp.	Pos

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Matrix: **Bootsocks (poultry)**
 Strain: **Salmonella Infantis Ad1404**
 Aerobic mesophilic flora :2.0 x 10⁵ CFU/g

N°Sample	Level	Contamination level (CFU/test portion)	Reference method: ISO 6579-1 & ISO 6579/A1*						Number positive samples/Total	Alternative method: SureTect Salmonella														
			MSRV			MKTTn broth				Final result	BPW + 20mg/L novobiocin – 18 h at 41.5°C ± 1°C + Regrowth in BPW (1 mL + 9 mL) 4 h at 37°C ± 1°C						All confirmatory tests	Final result		Number positive samples/Total				
			PCR SureTect Salmonella		Confirmatory tests			7500 Fast			RVS			Brilliance Salmonella	XLD	7500 Fast		QS5						
			Reading 24 h/48 h	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				Target Ct	IPC Ct	Result						Target Ct	IPC Ct	Result	Typical colonies	Latex	Typical colonies
46	/	0	-/-	/	/	-A	-A	-	-	+35.26	-	-	+22.58	-	-A	/	-A	-	-	-	-	0/5	0/5	
47			-/-	/	/	-A	-A	-	-	+36.57	-	-	+35.60	-	-A	/	-A	-	-	-	-			
48			-/-	/	/	-A	-A	-	-	+36.49	-	-	+35.53	-	-A	/	-A	-	-	-	-			
49			-/-	/	/	-A	-A	-	-	+35.68	-	-	+19.13	-	-A	/	-A	-	-	-	-			
50			-/-	/	/	-A	-A	-	-	+35.15	-	-	+33.41	-	-A	/	-A	-	-	-	-			
194	Low	0.9	-/d	M	M	1/2	1/2	+	-	+34.06	-	-	+33.35	-	-A	/	-B	-	-	-	12/20	13/20	13/20	
195			-/d	-A	-A	-A	-A	-	-	+34.81	-	-	+33.77	-	-A	/	-C	-	-	-				-
196			-/-			-A	-A	-	+	+26.12	+34.66	+	+25.64	+33.94	+	+M	+	+M	+	+				+
197			+	M	p	m	m	+	+	+26.12	+34.65	+	+25.44	+33.81	+	+M	+	+M	+	+				+
198			-/-			-A	-A	-	+	+27.47	+34.73	+	+26.15	+33.49	+	+M	+	+M	+	+				+
199			+	M	M	1/2	M	+	-	+35.03	-	-	+34.89	-	-C	/	-B	-	-	-				-
200			+	M	M	m	m	+	-	+34.42	-	-	+33.45	-	-C	/	-B	-	-	-				-
201			+	M	M	m	m	+	+	+36.01	+35.34	+	+34.45	+33.44	+	+M	+	+M	+	+				+
202			-/-			-A	-A	-	-	+34.67	-	-	+33.87	-	-B	/	-B	-	-	-				-
203			-/-			-A	-A	-	+	+28.54	+35.78	+	+25.97	+33.96	+	+M	+	+M	+	+				+
204			+	M	p	m	m	+	+	+29.80	+35.39	+	+28.42	+34.49	+	+M	+	+M	+	+				+
205			+	M	M	m	m	+	-	+34.82	-	-	+33.95	-	-B	/	-B	-	-	-				-
206			+	p	p	M	m	+	+	+25.03	+34.62	+	+23.68	+33.93	+	+M	+	+M	+	+				+
207			-/d	p	p	m	m	+	+	+24.22	+34.53	+	+23.04	+33.50	+	+M	+	+M	+	+				+
208			+	M	M	m	m	+	-	+35.35	-	-	+33.24	-	-B	/	-B	-	-	-				-
209	-/-			-B	-B	-	+	+24.45	+35.41	+	+22.15	+34.12	+	+M	+	+M	+	+	+					
210	+	M	p	m	m	+	+	+26.32	+35.06	+	+23.64	+34.08	+	+M	+	+M	+	+	+					
211	+	M	M	M	M	+	+	+29.65	+35.51	+	+27.93	+32.53	+	+M	+	+M	+	+	+					
212	-/-			-A	-A	-	+	+37.87	+36.25	+	+35.46	+32.64	+	+M	+	+M	+	+	+					
213	-/-			-A	-A	-	+	+27.02	+34.76	+	+26.18	+32.79	+	+M	+	+M	+	+	+					
214	High	3.3	+	1/2	1/2	M	M	+	+32.88	+33.76	+	+32.36	+27.37	+	+M	+	+M	+	+	+	5/5	5/5		
215			+	1/2	1/2	m	m	+	+30.48	+34.40	+	+27.77	+33.93	+	+M	+	+M	+	+	+				
216			+	M	p	m	m	+	+24.03	+34.05	+	+22.00	+33.76	+	+M	+	+M	+	+	+				
217			+	M	1/2	M	M	+	+26.02	+35.88	+	+25.38	+32.93	+	+M	+	+M	+	+	+				
218			+	p	p	m	m	+	+24.75	+33.52	+	+21.35	+26.92	+	+M	+	+M	+	+	+				

* Analyses performed according to the COFRAC accreditation.

Appendix 6 - Inclusivity and exclusivity study

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level CFU/ 225 mL	SureTect Salmonella (C _t) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (C _t) 24 h pre-warmed BPW 41.5°C		Confirmation			
							7500 Fast	PikoReal	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar		7500 Fast	PikoReal	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar	
									+/-	Latex	+/-	Latex			+/-	Latex	+/-	Latex
Extension (2017)	1	Salmonella	Abaetetuba	Ad2318	/	27	+(30.63)	+(30.58)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	2	Salmonella	Aberdeen	CIP 105618	Human	39	+(36.26)	+(36.17)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	3	Salmonella	Abortusequi	Ad2321	/	14	+(37.41)	+(38.38)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	4	Salmonella	Abortusovis	Ad2320	Primary sample	33	+(40.82)	+(41.20)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	5	Salmonella	Adelaide	Ad2319	Turkey breeding	39	+(38.72)	+(37.95)	+	+	/	/	/	/	/	/	/	/
Initial validation	6	Salmonella	Agona	A00V38	Feedstuff	42	/	+(31.85)	+	+	/	/	/	/	/	/	/	/
Initial validation	7	Salmonella	Anatum	6140	Bœuf Bourguignon	10	/	+(38.08)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	8	Salmonella	arizonae 48:z4.z23:-	Ad1850	Poultry breeding	20	+(38.69)	+(38.70)	+	+	/	/	/	/	/	/	/	/
Initial validation	9	Salmonella	arizonae SIIIa 50:z4.z23	CIP 5526	Egg powder	53	/	+(43.81)	+	+	/	/	/	/	/	/	/	/
Initial validation	10	Salmonella	arizonae SIIIa 51:z4.z23:-	CIP 5523	Turkey	3	/	+(41.41)	+	-	/	/	/	/	/	/	/	/
Extension (2017)	11	Salmonella	Bareilly	Ad 1687	Environment	31	+(33.31)	+(33.26)	+	+	/	/	/	/	/	/	/	/
Initial validation	12	Salmonella	Blockley	Ad 923	Chicken	5	/	+(34.74)	+	+	/	/	/	/	/	/	/	/
Initial validation	13	Salmonella	bongori 48:z35	Ad 598	Environmental sample	1	/	+(39.05)	+	-	/	/	/	/	/	/	/	/
Initial validation	14	Salmonella	Bovismorbificans	728	Agar	1	/	+(36.47)	+	+	/	/	/	/	/	/	/	/
Initial validation	15	Salmonella	Braenderup	178	Food product	5	/	+(34.04)	+	+	/	/	/	/	/	/	/	/
Initial validation	16	Salmonella	Brandenburg	Ad 351	Seafood	1	/	+(33.25)	+	+	/	/	/	/	/	/	/	/
Initial validation	17	Salmonella	Bredenev	396	Ground beef	5	/	+(35.23)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	18	Salmonella	Caracas	Ad2322	Spices	35	+(31.87)	+(32.17)	+	+	/	/	/	/	/	/	/	/
Initial validation	19	Salmonella	Cerro	Ad 689	Dehydrated proteins	5	/	+(34.59)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	20	Salmonella	Chester	CIP 103543	/	32	+(32.78)	+(32.34)	+	+	/	/	/	/	/	/	/	/
Initial validation	21	Salmonella	Cremieu	230	Hare	5	/	+(36.16)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	22	Salmonella	Cubana	Ad2323	Dusts	21	+(35.14)	+(34.32)	+	+	/	/	/	/	/	/	/	/
Initial validation	23	Salmonella	Derby	Ad 1093	Frozen fish fillet	7	/	+(39.94)	+	+	/	/	/	/	/	/	/	/
Initial validation	24	Salmonella	diarizonae SIIIb 38:IV:z53	Ad451	Raw milk cheese	2	/	+(41.39)	+	+	/	/	/	/	/	/	/	/
Initial validation	25	Salmonella	diarizonae SIIIb 61:-:1.5.7	Ad1280	Raw milk cheese	1	/	+(26.50)	+	+	/	/	/	/	/	/	/	/
Initial validation	26	Salmonella	Dublin	Ad 529	Beef meat	2	/	+(38.08)	+	+	/	/	/	/	/	/	/	/
Initial validation	27	Salmonella	Enteritidis	Ad 926	Raw veal meat	1	/	+(35.51)	+	+	/	/	/	/	/	/	/	/
Initial validation	28	Salmonella	Gallinarum	Ad 300	Poultry slaughterhouse	1	/	-	st	/	st	/	/	+(23.42)	+	+	+	+
Initial validation	28	Salmonella	Gallinarum	Ad 300	Poultry slaughterhouse	7 (+milk)	/	-	-	/	st	/	/	+(28.40)	-	/	+m	+ (very weak reaction)
Initial validation	29	Salmonella	Gallinarum	2	/	4	/	+(39.59)	st	/	st	/	/	/	/	/	/	/
Extension (2017)	30	Salmonella	Gaminara	Ad2324	Boar meat	28	+(36.65)	+(37.31)	+	+	/	/	/	/	/	/	/	/
Initial validation	31	Salmonella	Give	436	Ground beef	1	/	+(35.04)	+	+	/	/	/	/	/	/	/	/
Initial validation	32	Salmonella	Hadar	35	Poultry	2	/	+(35.29)	+	+	/	/	/	/	/	/	/	/
Initial validation	33	Salmonella	Havana	Ad 930	Poultry	1	/	+(36.26)	+	+	/	/	/	/	/	/	/	/
Initial validation	34	Salmonella	Heidelberg	A00E005	Dairy industry environmental sample	2	/	+(40.25)	+	+	/	/	/	/	/	/	/	/

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level CFU/ 225 mL	SureTect Salmonella (C _i) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (C _i) 24 h pre-warmed BPW 41.5°C		Confirmation			
									Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar				Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar	
							7500 Fast	PikoReal	+/-	Latex	+/-	Latex	7500 Fast	PikoReal	+/-	Latex	+/-	Latex
Initial validation	35	<i>Salmonella</i>	Houtenae (sub-group IV) 43:z4z32	Ad 597	Fish	8	/	+(39.22)	+ (pale colonies)	+	/	/	/	/	/	/	/	
Extension (2017)	36	<i>Salmonella</i>	Hvittingfoss	Ad2325	Seafood product	22	+(36.89)	+(36.14)	+	+	/	/	/	/	/	/	/	
Initial validation	37	<i>Salmonella</i>	Indiana	2	Fish flour	10	/	+(33.85)	+	+	/	/	/	/	/	/	/	
Initial validation	38	<i>Salmonella</i>	<i>indica</i> (sub-group VI) 1.26.14.25:a:enx	Ad 600	Environmental sample	8	/	+(38.46)	+	+ (weak reaction)	/	/	/	/	/	/	/	
Extension (2017)	39	<i>Salmonella</i>	<i>indica</i> 11:b:e.n.x	Ad2337	Chicken breeding environment	10	+(31.53)	+(30.49)	+	+	+	/	/	/	/	/	/	
Initial validation	40	<i>Salmonella</i>	Infantis	12	Ready-to-eat	7	/	+(31.42)	+	+	/	/	/	/	/	/	/	
Extension (2017)	41	<i>Salmonella</i>	Javiana	Ad2326	Turkey meat	31	+(33.52)	+(33.82)	+	+	/	/	/	/	/	/	/	
Initial validation	42	<i>Salmonella</i>	Kedougou	Ad 929	Environmental sample (slaughterhouse)	6	/	+(35.34)	+	+	/	/	/	/	/	/	/	
Extension (2017)	43	<i>Salmonella</i>	Kentucky	Ad1756	Poultry breeding	23	+(35.91)	+(35.97)	+	+	/	/	/	/	/	/	/	
Initial validation	44	<i>Salmonella</i>	Kottbus	1	Environmental sample (slaughterhouse)	4	/	+(34.32)	+	+	/	/	/	/	/	/	/	
Initial validation	45	<i>Salmonella</i>	Landau	Ad499	/	14	/	+(39.91)	+ (microscopic colonies)	+ (very weak reaction)	/	/	/	/	/	/	/	
Extension (2017)	46	<i>Salmonella</i>	Lille	Adria 37	/	27	+(31.42)	+(31.46)	+	+	/	/	/	/	/	/	/	
Initial validation	47	<i>Salmonella</i>	Livingstone	E1	Egg white powder	32	/	+(32.00)	+	+	/	/	/	/	/	/	/	
Initial validation	48	<i>Salmonella</i>	London	326	Ham	6	/	+(34.11)	+	+	/	/	/	/	/	/	/	
Extension (2017)	49	<i>Salmonella</i>	Luciana	CIP 105626	Clinical	24	+(35.47)	+(35.22)	+ (blue colonies)	+	/	/	/	/	/	/	/	
Initial validation	50	<i>Salmonella</i>	Manhattan	900	Dairy environmental sample	8	/	+(32.04)	+	+	/	/	/	/	/	/	/	
Extension (2017)	51	<i>Salmonella</i>	Maracaibo	CIP 54143	/	2	+(37.50)	+(36.80)	+	+	/	/	/	/	/	/	/	
Extension (2017)	52	<i>Salmonella</i>	Marseille	CIP105627	Human	26	+(37.28)	+(36.32)	+	+	/	/	/	/	/	/	/	
Initial validation	53	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	5	/	+(32.43)	+	+	/	/	/	/	/	/	/	
Extension (2017)	54	<i>Salmonella</i>	Meleagridis	505	Raw milk	21	+(32.26)	+(31.07)	+	+	/	/	/	/	/	/	/	
Extension (2017)	55	<i>Salmonella</i>	Michigan	Ad2327	/	36	+(31.28)	+(30.12)	+	+	/	/	/	/	/	/	/	
Extension (2017)	56	<i>Salmonella</i>	Mikawasima	Ad1811	Raw sheep milk	42	+(32.06)	+(31.65)	+	+	/	/	/	/	/	/	/	
Extension (2017)	57	<i>Salmonella</i>	Minnesota	Ad2328	Feedstuff	31	+(30.55)	+(30.16)	+	+	/	/	/	/	/	/	/	
Extension (2017)	58	<i>Salmonella</i>	Missisipi	Ad2329	Primary sample	38	+(32.05)	+(31.85)	+	+	/	/	/	/	/	/	/	
Initial validation	59	<i>Salmonella</i>	Montevideo	Ad 912	Raw milk	6	/	+(34.06)	+	+	/	/	/	/	/	/	/	
Extension (2017)	60	<i>Salmonella</i>	Muenchen	CIP 106178	/	25	+(32.77)	+(33.48)	+	+	/	/	/	/	/	/	/	
Initial validation	61	<i>Salmonella</i>	Napoli	Ad 928	Bovine	9	/	+(40.11)	+	+ (weak reaction)	/	/	/	/	/	/	/	
Initial validation	62	<i>Salmonella</i>	Newport	540	Toulouse sausage	4	/	+(32.77)	+	+	/	/	/	/	/	/	/	
Extension (2017)	63	<i>Salmonella</i>	Norwich	Ad1172	Dairy product	24	+(29.04)	+(29.91)	+	+	/	/	/	/	/	/	/	
Extension (2017)	64	<i>Salmonella</i>	Ohio	Ad1482	Raw milk	18	+(33.61)	+(34.59)	+	+	/	/	/	/	/	/	/	
Extension (2017)	65	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	43	+(30.41)	+(30.47)	+	+	/	/	/	/	/	/	/	
Extension (2017)	66	<i>Salmonella</i>	Ouakam	Ad1647	Compost	30	+(32.71)	+(33.23)	+	+	/	/	/	/	/	/	/	
Initial validation	67	<i>Salmonella</i>	Panama	195	Ground beef	4	/	+(38.09)	+	+	/	/	/	/	/	/	/	
Initial validation	68	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	37	/	+(39.43)	+ (microscopic colonies)	+ (very weak reaction)	/	/	/	/	/	/	/	
Initial validation	69	<i>Salmonella</i>	Paratyphi B	Ad 301	Clinical	39	/	+(29.72)	+	+ (very weak reaction)	/	/	/	/	/	/	/	
Initial validation	70	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	72	/	+(36.43)	+	+	/	/	/	/	/	/	/	
Extension (2017)	71	<i>Salmonella</i>	Pomona	CIP105630	Poultry product	41	+(34.18)	+(36.13)	+	+	/	/	/	/	/	/	/	
Extension (2017)	72	<i>Salmonella</i>	Poona	Ad2330	Poultry food	35	+(31.71)	+(33.12)	+	+	/	/	/	/	/	/	/	
Extension (2017)	73	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	42	+(31.89)	+(32.56)	+	+	/	/	/	/	/	/	/	

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level CFU/ 225 mL	SureTect Salmonella (C _i) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (C _i) 24 h pre-warmed BPW 41.5°C		Confirmation			
							7500 Fast	PikoReal	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar		7500 Fast	PikoReal	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar	
									+/-	Latex	+/-	Latex			+/-	Latex	+/-	Latex
Initial validation	74	Salmonella	Regent	328	Duck	1	/	+(38.68)	+	+ (weak reaction)	/	/	/	/	/	/	/	/
Initial validation	75	Salmonella	Rissen	39	Poultry	1	/	+(34.50)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	76	Salmonella	Rubislaw	Ad2332	Shark	29	+(31.40)	+(31.63)	+	+	/	/	/	/	/	/	/	/
Initial validation	77	Salmonella	Saintpaul	F31	Pilchard fillet	2	/	+(33.07)	+	+	/	/	/	/	/	/	/	/
Initial validation	78	Salmonella	salamae (sub-group II) 42:b:enxz	Ad 593	Cereals	5	/	+(35.31)	+	-	/	/	/	/	/	/	/	/
Extension (2017)	79	Salmonella	Schwarzengrund	Ad2704	Turkey meat	42	+(29.16)	+(30.49)	+	+	/	/	/	/	/	/	/	/
Initial validation	80	Salmonella	Senftenberg	Ad 355	Seafood	12	/	+(32.29)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	81	Salmonella	Stanley	Ad 1688	Environment	29	+(32.33)	+(33.02)	+	+	/	/	/	/	/	/	/	/
Initial validation	82	Salmonella	Sternschanze	Ad500	/	5	/	+(43.05)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	/	/
Extension (2017)	83	Salmonella	Stourbridge	Ad2297	Raw milk cheese	21	+(38.26)	+(37.50)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	84	Salmonella	Strasbourg	CIP105632	Human	30	+(33.65)	+(33.29)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	85	Salmonella	Tananarive	CIP54142	pork meat	34	+(36.27)	+(36.31)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	86	Salmonella	Tennessee	A00E006	Dairy dusts	24	+(29.46)	+(30.74)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	87	Salmonella	Thompson	AER301	Poultry products	29	+(29.97)	+(30.71)	+	+	/	/	/	/	/	/	/	/
Initial validation	88	Salmonella	Typhi	Ad 302	Clinical	35	/	+(29.54)	+	+	/	/	/	/	/	/	/	/
Initial validation	89	Salmonella	Typhimurium	305	Paella	3	/	+(34.07)	+	+	/	/	/	/	/	/	/	/
Initial validation	90	Salmonella	Typhimurium SI 1.4.[5].12:-:-(variant immobile)	Ad 1233	Tiramisu	12	/	+(32.56)	+	+	/	/	/	/	/	/	/	/
Initial validation	91	Salmonella	Typhimurium SI 1.4.[5].12:-:1.2 (variant monophasique)	Ad 1335	Enviromental sample	2	/	+(35.99)	+	+	/	/	/	/	/	/	/	/
Initial validation	92	Salmonella	Typhimurium SI 1.4.[5].12:i:- (variant monophasique)	Ad 1334	Ready-to-eat meal (meat)	3	/	+(33.45)	+	+	/	/	/	/	/	/	/	/
Initial validation	93	Salmonella	Urbana	Ad 501	Food product	29	/	-	+(1 colony)	+(weak reaction)	+	+(weak reaction)	/	+(26.38)	+	+(weak reaction)	+	+(weak reaction)
						9 (+milk)	/	+(39.67)	-	/	st	/	+(37.90)	-	/	st	/	/
Extension (2017)	94	Salmonella	Veneziana	Adria 233	Food product	7	+(25.64)	+(24.58)	+	+	+	/	/	/	/	/	/	/
Initial validation	95	Salmonella	Virchow	F276	Curry	4	/	+(36.24)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	96	Salmonella	Wandsworth	Ad2335	Fish fillet	22	+(34.19)	+(35.02)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	97	Salmonella	Waycross	CIP105634	/	49	+(30.21)	+(30.43)	+	+	/	/	/	/	/	/	/	/
Initial validation	98	Salmonella	Wayne	Ad502	/	5	/	+(38.12)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	99	Salmonella	Weltevreden	Ad2336	Water	38	+(30.53)	+(31.01)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	100	Salmonella	Worthington	Adria 3506	Cooked terrin	43	+(31.39)	+(32.36)	+	+	/	/	/	/	/	/	/	/

INCLUSIVITY STRAINS																								
Strain			Reference	Origin	Inoculation level CFU/225 mL	SureTect Salmonella (C _t) 8 h pre-warmed BPW 41.5°C	Confirmation				SureTect Salmonella 8 h Result	SureTect Salmonella (C _t) 24 h pre-warmed BPW 41.5°C	Confirmation				SureTect Salmonella 24 h Result	Reference method						
							Brilliance Salmonella		RVS / Brilliance Salmonella				Brilliance Salmonella		RVS / Brilliance Salmonella			Inoculation level CFU/225 mL	RVS		MKttn		Latex	
							+/-	Latex	+/-	Latex			+/-	Latex	+/-	Latex			XLD	Brilliance Salmonella	XLD	Brilliance Salmonella		
18.	Salmonella	Gallinarum	Ad 300	Poultry slaughterhouse	7	BPW	-	-	/	st	/	-	+(27.19)	-	/	+m	+(very weak reaction)	+	2	-	+m	st	st	+(very weak reaction)
						BPW + milk	-	-	/	st	/	-	+(28.40)	-	/	+m	+(very weak reaction)	+		-	+m	st	st	+(very weak reaction)
50.	Salmonella	Urbana	Ad 501	Food product	9	BPW	-	-	/	st	/	-	-	st	/	st	/	-	40	+p	+p	+p	+p	+(very weak reaction)
						BPW + milk	+(39.67)	-	/	st	/	-	+(37.90)	-	/	st	/	+		+p	+p	+p	+p	+(very weak reaction)

INCLUSIVITY STRAINS															
Strain			Reference	Origin	Inoculation level CFU/225 mL	SureTect Salmonella (C _t) 8 h pre-warmed BPW 41.5°C	Confirmation				SureTect Salmonella (C _t) 24 h pre-warmed BPW 41.5°C	Confirmation			
							Brilliance Salmonella		RVS / Brilliance Salmonella			Brilliance Salmonella		RVS / Brilliance Salmonella	
							+/-	Latex	+/-	Latex		+/-	Latex	+/-	Latex
52.	Salmonella	Landau	Ad499	/	14	+(39.91)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	
53.	Salmonella	Sternschanze	Ad500	/	5	+(43.05)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	
54.	Salmonella	Wayne	Ad502	/	5	+(38.12)	+	+	/	/	/	/	/	/	
55.	Salmonella	Gallinarum	2	/	1	+(39.59)	st	/	st	/	/	/	/	/	

Extension 2024 (PPS)

INCLUSIVITY																	
No	Strain		Reference	Origin	Inoculation level (CFU/225mL)	ISO 6579-1 & ISO 6579-1/A1 (PPS protocol) results	BPW + 20 mg/L novobiocin - 18 h at 41.5°C ± 1°C + Regrowth in BPW (1 mL + 9 mL) 4 h at 37°C ± 1°C										
							SureTect Salmonella						RVS				All confirmatory tests
							7500 Fast			QS5			Brilliance Salmonella		XLD		
							Target C _t	IC C _t	Result	Target C _t	IC C _t	Result	Typical colonies	Latex	Typical colonies		
1	Salmonella	Abaetetuba	Ad2318	/	25	/	22.15	33.09	+	22.28	35.38	+	+	+	+	+	
2	Salmonella	Aberdeen	CIP 105618	/	43	/	22.05	32.96	+	23.79	34.64	+	+	+	+	+	
3	Salmonella	Abortusequi	Ad2321	/	18	/	35.39	34.72	+	36.92	32.09	+	-	/	-	+	
4	Salmonella	Abortusovis	Ad2320	Ovine fetus	15	/	N/A	34.02	-	N/A	21.18	-	-	/	-	-	
					BHI	+	19.87	33.91	+	19.86	34.29	+	/	/	/	/	
					3	+	/	/	/	/	/	/	/	/	/	/	
					3 (with sterile faeces)	/	20.84	34.49	+	21.27	34.55	+	+	+	+	+	
5	Salmonella	Adelaide	Ad2319	Turkey breeding environment	65	/	24.93	35.09	+	23.68	33.85	+	+	+	+	+	
6	Salmonella	Agona	A00V038	Feed for pork	35	/	23.82	34.18	+	23.21	34.96	+	+	+	+	+	
7	Salmonella	Anatum	A00E007	Dusts	51	/	23.37	33.55	+	21.86	33.92	+	+	+	+	+	
8	Salmonella	arizonae 51:z4,z24:-	CIP 8230	Turkey meat	60	/	22.36	34.19	+	21.55	34.36	+	+	+	+	+	
9	Salmonella	arizonae 48:z4,z23:-	Ad1850	Poultry environmental sample	39	/	20.76	32.62	+	21.19	24.33	+	+	+	+	+	
10	Salmonella	Bardo	Adria 569	Meat for sausage	38	/	22.97	33.86	+	22,00	33.65	+	+	+	+	+	
11	Salmonella	Bareilly	Ad1687	Chocolate industry	51	/	23.13	33.28	+	21.61	34.25	+	+	+	+	+	
12	Salmonella	Blockley	Ad923	Poultry environment	31	/	23.54	34.06	+	22.5	36.02	+	+	+	+	+	
13	Salmonella	bongori 66 :z35:-	Ad598	Environmental sample	36/58	+	N/A/N/A	33.39/34.30	-/-	N/A/N/A	34.44/24.90	-/-	+(2)/-	+	-/-	+	
					BHI	/	18.55	34.25	+	13.21	36.04	+	/	/	/	/	
					75	+	/	/	/	/	/	/	/	/	/	/	
					75 with sterile faeces	/	20.4	33.88	+	19.67	29.31	+	+	+	+	+	
14	Salmonella	Bovismorbificans	Adria 6629	Sausage	42	/	23.08	33.22	+	21.92	34.97	+	+	+	+	+	
15	Salmonella	Braenderup	Adria 111	Pork meat	53	/	23.19	33.63	+	21.74	35.17	+	+	+	+	+	
16	Salmonella	Brandenburg	Ad351	Seafood cocktail	49	/	24.70	34.42	+	22.68	35.21	+	+	+	+	+	
17	Salmonella	Bredeney	Adria 396	Ground beef	35	/	21.25	32.45	+	20.77	32.68	+	+	+	+	+	
18	Salmonella	Caracas	Ad2322	Spice	53	/	22.14	33.28	+	20.27	27.77	+	+	+	+	+	
19	Salmonella	Cerro	Ad689	Dehydrated poultry protein	28	/	21.16	32.66	+	20.72	34.71	+	+	+	+	+	
20	Salmonella	Chester	CIP 103543	/	39	/	21.51	32.53	+	20.65	35.26	+	+	+	+	+	
21	Salmonella	Cubana	Ad2323	Dust feed environment	24	/	22.23	32.62	+	21.96	35.81	+	+	+	+	+	
22	Salmonella	Derby	Ad1093	Fish fillet	40	/	21.71	32.92	+	21.69	33.59	+	+	+	+	+	
23	Salmonella	diarizonae 38:lv:z53	Ad451	Ewe milk cheese	39	/	21.27	32.37	+	21.1	35.13	+	+	+	+	+	
24	Salmonella	diarizonae 61:k:1,5,7	Ad1300	Raw ewe milk	60	/	21.12	33.07	+	20.15	35.2	+	+	+	+	+	
25	Salmonella	Dublin	Ad529	Beef meat	29	/	21.87	34.09	+	21.7	33.25	+	+(light purple)	+	+	+	
26	Salmonella	Emek	Ad333	/	33	/	22.44	35.18	+	21.47	32.89	+	+	+	+	+	
27	Salmonella	Enteritidis	Ad477	Hen meat	37	/	21.10	34.30	+	20.8	32.89	+	+	+	+	+	
28	Salmonella	Gallinarum biovar pullorum	Ad300	Poultry environment	13/33	+	- /N/A	33.20/34.63	-/-	N/A/N/A	32.86/26.77	-/-	-/-	/	-/-	-	
					BHI	/	22.10	35.39	+	19.81	33.84	+	/	/	/	/	
					27	+	/	/	/	/	/	/	/	/	/	/	
					27 (with sterile faeces)	/	21.01	34.84	+	20.38	26,00	+	+	+	+	+	
29	Salmonella	Gaminara	Ad2324	Boar meat	26	/	22.19	34.28	+	21.36	33.95	+	+	+	+	+	
30	Salmonella	Give	436	Ground beef	31	/	21.65	34.95	+	20.91	32.51	+	+	+	+	+	
31	Salmonella	Guinea	29	/	34	/	21.69	33.69	+	21.08	33.38	+	+	+	+(yellow)	+	
32	Salmonella	Hadar	24871	Chicken meat	36	/	21.00	34.49	+	20.63	33.33	+	+	+	+	+	

INCLUSIVITY																	
No	Strain		Reference	Origin	Inoculation level (CFU/225mL)	ISO 6579-1 & ISO 6579-1/A1 (PPS protocol) results	BPW + 20 mg/L novobiocin - 18 h at 41.5°C ± 1°C + Regrowth in BPW (1 mL + 9 mL) 4 h at 37°C ± 1°C										
							SureTect Salmonella						RVS				All confirmatory tests
							7500 Fast			QS5			Brilliance Salmonella		XLD		
							Target C _t	IC C _t	Result	Target C _t	IC C _t	Result	Typical colonies	Latex	Typical colonies		
33	<i>Salmonella</i>	Havana	Ad930	Poultry environment	54	/	21.42	32.93	+	21.27	33.15	+	+	+	+	+	
34	<i>Salmonella</i>	Heidelberg	A00E005	Dusts from dairy industry	46	/	21.60	33.99	+	20.84	33.58	+	+	+	+	+	
35	<i>Salmonella</i>	<i>houtenae</i> 1,40:z4:z23:-	Ad2682	Primary production sample(poultry)	30	/	22.35	34.21	+	22.36	33.31	+	+	+	+	+	
36	<i>Salmonella</i>	Hvittingfoss	Ad2325	Raw stuff	57	/	21.30	33.39	+	21.28	32.59	+	+	+	+	+	
37	<i>Salmonella</i>	Indiana	Ad174	White cheese	39	/	22.78	33.86	+	22.35	32.81	+	+	+	+	+	
38	<i>Salmonella</i>	<i>indica</i> 1,6,14,25:a:enx	Ad600	Environmental sample	52	/	22.86	33.54	+	22.24	33.12	+	+	+	+(yellow)	+	
39	<i>Salmonella</i>	<i>indica</i> 11:b:e,n,x	Ad2337	Chicken breeding environment	21	/	23.05	34.73	+	21.74	33.58	+	+	+	+	+	
40	<i>Salmonella</i>	Infantis	F401B	Cheese	33	/	21.85	35.71	+	21.9	33.55	+	+	+	+	+	
41	<i>Salmonella</i>	Javiana	Ad2326	Turkey meat	38	/	21.15	34.51	+	20.68	33.14	+	+	+	+	+	
42	<i>Salmonella</i>	Kedougou	Ad929	Bovine environmental sample	22	/	22.77	34.02	+	21.87	33.41	+	+	+	+	+	
43	<i>Salmonella</i>	Kentucky	Ad1756	Poultry environmental sample	34	/	44.21	34.13	+	22.59	35.08	+	+	+	+	+	
44	<i>Salmonella</i>	Kottbus	Adria 1	Poultry environmental sample	50	/	22.52	32.05	+	21.89	34.45	+	+	+	+	+	
45	<i>Salmonella</i>	Landau	Ad499	/	23	/	36.39	35.13	+	37.46	35.81	+	+	+	+	+	
46	<i>Salmonella</i>	Lille	Adria 37	Food product	82	/	21.06	34.68	+	20.68	33.44	+	+	+	+	+	
47	<i>Salmonella</i>	Livingstone	Ad1107	Dusts	52	/	21.77	33.78	+	22.19	34.29	+	+	+	+	+	
48	<i>Salmonella</i>	London	Adria 326	Cooked meat sample	63	/	21.58	33.45	+	20.82	33.42	+	+	+	+	+	
49	<i>Salmonella</i>	Luciana	CIP 105626	/	3	/	22.80	33.42	+	21.08	35.56	+	+	+	+	+	
50	<i>Salmonella</i>	Manhattan	Adria 900	Dusts from dairy industry	74	/	21.41	35.63	+	22.11	35.05	+	+	+	+	+	
51	<i>Salmonella</i>	Maracaibo	CIP 54143	/	36	/	21.42	33.59	+	19.81	32.63	+	+	+	+	+	
52	<i>Salmonella</i>	Marseille	CIP105627	/	36	/	21.40	34.95	+	19.93	33.84	+	+	+	+	+	
53	<i>Salmonella</i>	Mbandaka	Ad914	Mayonnaise	47	/	21.05	34.35	+	20.91	33.55	+	+	+	+	+	
54	<i>Salmonella</i>	Meleagridis	505	Raw milk	17	/	21.89	34.22	+	21.78	35.27	+	+	+	+	+	
55	<i>Salmonella</i>	Michigan	Ad2327	Low moisture sausage	61	/	22.90	34.55	+	22.32	32.58	+	+	+	+	+	
56	<i>Salmonella</i>	Mikawasima	Ad1811	Raw ewe milk	37	/	22.09	35.02	+	21.49	33.21	+	+	+	+	+	
57	<i>Salmonella</i>	Minnesota	Ad2328	Feed	39	/	21.60	35.73	+	21.33	34.51	+	+	+	+	+	
58	<i>Salmonella</i>	Missisipi	Ad2329	Parakeet	29	/	21.13	34.46	+	20.55	33.41	+	+	+	+	+	
59	<i>Salmonella</i>	Montevideo	Ad912	Raw milk	14	/	21.69	34.16	+	21.51	33.69	+	+	+	+	+	
60	<i>Salmonella</i>	Muenchen	CIP 106178	/	16	/	22.20	34.10	+	21.13	33.35	+	+	+	+	+	
61	<i>Salmonella</i>	Napoli	Ad928	Clinical	53	/	22.05	34.32	+	21.72	33.60	+	+	+	+	+	
62	<i>Salmonella</i>	Newport	Adria 586	Sausage	14	/	22.83	34.92	+	22.32	34.35	+	+	+	+	+	
63	<i>Salmonella</i>	Norwich	Ad1172	/	23	/	21.92	34.40	+	21.81	34.42	+	+	+	+	+	
64	<i>Salmonella</i>	Ohio	Ad1482	Raw cow milk	7	/	23.57	35.80	+	22.08	33.21	+	+	+	+	+	
65	<i>Salmonella</i>	Orion	27	/	30	/	22.00	34.02	+	22.08	35.43	+	+	+	+	+	
66	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	25	/	21.37	34.07	+	21.45	34.82	+	+	+	+	+	
67	<i>Salmonella</i>	Ouakam	Ad1647	Compost	37	/	22.81	34.50	+	21.32	33.79	+	+	+	+	+	
68	<i>Salmonella</i>	Panama	Adria 8	Ground beef	26	/	21.96	34.65	+	20.87	32.65	+	+	+	+	+	
69	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	39	/	22.09	33.88	+	21.26	33.11	+	+	+	+	+	
70	<i>Salmonella</i>	Paratyphi B	Ad301	Clinical	34	/	22.11	34.15	+	21.01	33.23	+	+	+	+	+	
71	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	43	/	21.64	35.13	+	20.99	35.08	+	+	+	+	+	
72	<i>Salmonella</i>	Pomona	CIP105630	/	46	/	39.04	34.76	+	37.69	32.52	+	+	+	+	+	
73	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	33	/	21.65	33.83	+	21.38	33.10	+	+	+	+	+	
74	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	54	/	23.35	35.22	+	22.25	34.28	+	+	+	+	+	
75	<i>Salmonella</i>	Regent	Adria 328	Duck	29	/	23.08	34.61	+	21.41	33.87	+	+	+	+	+	

INCLUSIVITY																	
No	Strain		Reference	Origin	Inoculation level (CFU/225mL)	ISO 6579-1 & ISO 6579-1/A1 (PPS protocol) results	BPW + 20 mg/L novobiocin - 18 h at 41.5°C ± 1°C + Regrowth in BPW (1 mL + 9 mL) 4 h at 37°C ± 1°C										
							SureTect Salmonella						RVS				All confirmatory tests
							7500 Fast			QS5			Brilliance Salmonella		XLD		
							Target C _t	IC C _t	Result	Target C _t	IC C _t	Result	Typical colonies	Latex	Typical colonies		
76	<i>Salmonella</i>	Rissen	Adria 39	Food product	19	/	21.15	34.53	+	24.62	40.07	+	+	+	+	+	
77	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	35	/	20.71	34.84	+	25.05	37.83	+	+	+	+	+	
78	<i>Salmonella</i>	Saintpaul	Adria F31	Pilchard fillets	38	/	20.91	34.00	+	25.46	40.59	+	+	+	+	+	
79	<i>Salmonella</i>	<i>salamae</i> 42,b:e,n,x,z15	Ad593	Cereals	50	/	36.66	34.37	+	37.95	32.75	+	+	+	+	+	
80	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	43	/	20.48	34.41	+	21.38	23.11	+	+	+	+	+	
81	<i>Salmonella</i>	Senftenberg	Ad355	Seafood cocktail	18	/	20.88	34.80	+	23.33	36.39	+	+	+	+	+	
82	<i>Salmonella</i>	Stanley	Ad1688	Chocolate industry	21	/	N/A	34.28	-	N/A	N/A	-	-	/	-	-	
					BHI	/	18.27	35.30	+	17.62	20.93	+	/	/	/	/	
					45	+	/	/	/	/	/	/	/	/	/	/	
					45 (with sterile faeces)	/	20.42	33.51	+	20.16	29.45	+	+	+	+	+	
83	<i>Salmonella</i>	Stourbridge	Ad2297	Raw milk cheese	36	/	22.02	34.08	+	25.56	38.61	+	+	+	+	+	
84	<i>Salmonella</i>	Strasbourg	CIP105632	/	7	/	31.94	34.16	+	32.38	25.78	+	+(blue)	+	+	+	
85	<i>Salmonella</i>	Tananarive	CIP54142	/	40	/	20.88	34.26	+	20.81	26.14	+	+	+	+	+	
86	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	22	/	20.62	33.73	+	20.47	26.65	+	+	+	+	+	
87	<i>Salmonella</i>	Thompson	AER301	Poultry	44	/	20.98	32.73	+	20.98	29.14	+	+	+	+	+	
88	<i>Salmonella</i>	Typhi	Ad302	Clinical	20	/	N/A	35.13	-	N/A	34.70	-	-	/	-	-	
					BHI	/	22.15	34.01	+	21.78	33.76	+	/	/	/	/	
					26	+(XLD only)	/	/	/	/	/	/	/	/	/	/	
					26 (with sterile faeces)	/	N/A	35.11	-	N/A	23.28	-	-	/	+	+	
89	<i>Salmonella</i>	Typhimurium	Ad1070	Pork meat	25	/	21.31	33.25	+	20.70	26.94	+	+	+	+	+	
90	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:-	Ad1333	Tiramisu	37	/	21.32	33.95	+	20.32	26.70	+	+	+	+	+	
91	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:1,2	Ad1335	Poultry environmental sample	46	/	20.89	33.79	+	20.74	25.58	+	+	+	+	+	
92	<i>Salmonella</i>	Typhimurium 1,4 [5], II2:i:-	Ad1334	Ready to cook pork	44	/	19.58	33.39	+	23.65	36.51	+	+	+	+	+	
93	<i>Salmonella</i>	Urbana	Ad2334	Shrimps	33	/	20.38	34.30	+	19.85	28.15	+	+	+	+	+	
94	<i>Salmonella</i>	Veneziana	Adria 233	Food product	27	/	21.65	34.20	+	21.01	24.51	+	+	+	+	+	
95	<i>Salmonella</i>	Virchow	Adria F276	Curry	28	/	21.30	34.13	+	20.36	24.19	+	+	+	+	+	
96	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	28	/	21.06	34.38	+	20.77	26.23	+	+	+	+	+	
97	<i>Salmonella</i>	Waycross	CIP105634	/	44	/	21.46	33.47	+	20.61	21.37	+	+	+	+	+	
98	<i>Salmonella</i>	Wayne	Ad502	/	13	/	N/A	34.78	-	N/A	20.67	-	-	/	-	-	
					BHI	/	21.04	33.69	+	18.86	31.24	+	/	/	/	/	
					42	+	/	/	/	/	/	/	/	/	/	/	
					42 (with sterile faeces)	/	21.92	33.25	+	21.45	22.34	+	+	+	+	+	
99	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	29	/	21.59	34.65	+	20.76	22.77	+	+	+	+	+	
100	<i>Salmonella</i>	Worthington	Adria 3506	Pâté	16	/	20.23	34.65	+	20.36	20.80	+	+	+	+	+	

EXCLUSIVITY					
Strain			Origin	Inoculation level (CFU/mL)	SureTect Salmonella
1.	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	2.8 x 10 ⁵	-
2.	<i>Citrobacter diversus</i>	adria 140	Raw milk	1.7 x 10 ⁵	-
3.	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	2.6 x 10 ⁵	-
4.	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	2.1 x 10 ⁵	-
5.	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	3.4 x 10 ⁵	-
6.	<i>Enterobacter agglomerans</i>	adria 11	Cheese	1.2 x 10 ⁵	-
7.	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	8.6 x 10 ⁴	-
8.	<i>Enterobacter cloacae</i>	adria 10	Raw milk	1.2 x 10 ⁵	-
9.	<i>Enterobacter intermedius</i>	adria 60	Bean	5.4 x 10 ⁴	-
10.	<i>Enterobacter kobei</i>	Ad 342	Ham	1.0 x 10 ⁵	-
11.	<i>Enterobacter sakazakii</i>	adria 95	Fermented milk	3.4 x 10 ⁵	-
12.	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	2.2 x 10 ⁴	-
13.	<i>Escherichia coli</i>	adria 19	Grated carrots	2.0 x 10 ⁵	-
14.	<i>Escherichia hermanii</i>	Ad 461	Dessert	1.4 x 10 ⁵	-
15.	<i>Escherichia vulneris</i>	adria 127	Raw milk	2.0 x 10 ⁵	-
16.	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	3.5 x 10 ⁵	-
17.	<i>Klebsiella oxytoca</i>	57	Food product	1.5 x 10 ⁵	-
18.	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	3.9 x 10 ⁵	-
19.	<i>Kluyvera spp</i>	adria 41	Raw milk	1.7 x 10 ⁵	-
20.	<i>Morganella morganii</i>	CIP A236	/	1.2 x 10 ⁵	-
21.	<i>Pantoea agglomerans</i>	adria 86	Frozen vegetables	2.5 x 10 ⁵	-
22.	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	6.2 x 10 ⁵	-
23.	<i>Proteus vulgaris</i>	adria 43	Sliced ham	1.4 x 10 ⁴	-
24.	<i>Providencia rettgeri</i>	adria 112	White liquid egg	1.6 x 10 ⁵	-
25.	<i>Rhanella aquatilis</i>	adria 69	Molluscs	6.3 x 10 ⁴	-
26.	<i>Serratia liquefaciens</i>	26	Egg product	6.8 x 10 ⁴	-
27.	<i>Serratia proteomaculans</i>	A00C056	Ham	2.6 x 10 ⁴	-
28.	<i>Shigella flexneri</i>	CIP 8248	/	1.3 x 10 ⁵	-
29.	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	2.1 x 10 ⁵	-
30.	<i>Yersinia enterocolitica</i>	adria 32	Bacon	1.0 x 10 ⁵	-

Appendix 7 - Results obtained by the Expert Laboratory and the Collaborators

Laboratory **Q (ADRIA)**
Aerobic mesophilic flora: $6.9 \times 10^2/g$

N° Sample	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking <i>Brilliance</i> Salmonella		RVS/ <i>Brilliance</i> Salmonella			Final result
	XLD	<i>Brilliance</i> Salmonella Agar	XLD	<i>Brilliance</i> Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
Q3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q1	+	+	+	+	+	+	28.36	+	+	+	+	+	+	PA
Q5	+	+	+	+	+	+	28.37	+	+	+	+	+	+	PA
Q7	+	+	+	+	+	+	27.40	+	+	+	+	+	+	PA
Q9	+	+	+	+	+	+	28.47	+	+	+	+	+	+	PA
Q13	+	+	+	+	+	+	28.04	+	+	+	+	+	+	PA
Q17	+	+	+	+	+	+	29.26	+	+	+	+	+	+	PA
Q20	+	+	+	+	+	+	29.28	+	+	+	+	+	+	PA
Q22	+	+	+	+	+	+	29.74	+	+	+	+	+	+	PA
Q2	+	+	+	+	+	+	26.11	+	+	+	+	+	+	PA
Q4	+	+	+	+	+	+	25.25	+	+	+	+	+	+	PA
Q6	+	+	+	+	+	+	24.75	+	+	+	+	+	+	PA
Q10	+	+	+	+	+	+	25.27	+	+	+	+	+	+	PA
Q12	+	+	+	+	+	+	25.27	+	+	+	+	+	+	PA
Q14	+	+	+	+	+	+	25.60	+	+	+	+	+	+	PA
Q18	+	+	+	+	+	+	25.34	+	+	+	+	+	+	PA
Q21	+	+	+	+	+	+	25.49	+	+	+	+	+	+	PA

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

ADRIA

249/263

18 June 2024

Summary report (Version 0)
SureTect Salmonella

Laboratory **A**
 Aerobic mesophilic flora: 4.9×10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto <i>Brilliance</i> Salmonella		RVS/ <i>Brilliance</i> Salmonella			Final result
	XLD	<i>Brilliance</i> Salmonella Agar	XLD	<i>Brilliance</i> Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
A3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A16	-	-	+	-	-	-	/	-	-	/	-	/	-	NA
A19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A1	+	+	+	+	+	+	28.40	+	+	+	+	+	+	PA
A5	+	+	+	+	+	+	27.39	+	+	+	+	+	+	PA
A7	+	+	+	+	+	+	25.53	+	+	+	+	+	+	PA
A9	+	+	+	+	+	+	26.15	+	+	+	+	+	+	PA
A13	+	+	+	+	+	+	26.59	+	+	+	+	+	+	PA
A17	+	+	+	+	+	+	27.49	+	+	+	+	+	+	PA
A20	+	+	+	+	+	+	26.36	+	+	+	+	+	+	PA
A22	+	+	+	+	+	+	27.81	+	+	+	+	+	+	PA
A2	+	+	+	+	+	+	27.34	+	+	+	+	+	+	PA
A4	+	+	+	+	+	+	26.19	+	+	+	+	+	+	PA
A6	+	+	+	+	+	+	23.57	+	+	+	+	+	+	PA
A10	+	+	+	+	+	+	25.28	+	+	+	+	+	+	PA
A12	+	+	+	+	+	+	25.02	+	+	+	+	+	+	PA
A14	+	+	+	+	+	+	26.30	+	+	+	+	+	+	PA
A18	+	+	+	+	+	+	27.57	+	+	+	+	+	+	PA
A21	+	+	+	+	+	+	27.14	+	+	+	+	+	+	PA

Laboratory **B**
 Aerobic mesophilic flora: $2.9 \times 10^2/g$

Temperature at receipt above 8.4°C

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
B3	-	-	-	-	/	-	42.14	+	-	/	-	/	-	PPNA
B8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
B11	-	-	-	-	/	-	48.33	+	-	/	-	/	-	PPNA
B15	-	-	-	-	/	-	35.16	+	-	/	-	/	-	PPNA
B16	-	-	-	-	/	-	37.30	+	-	/	-	/	-	PPNA
B19	-	-	-	-	/	-	43.61	+	-	/	-	/	-	PPNA
B23	-	-	-	-	/	-	42.50	+	-	/	-	/	-	PPNA
B24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
B1	+	+	+	+	+	+	26.73	+	+	+	+	+	+	PA
B5	+	+	+	+	+	+	24.74	+	+	+	+	+	+	PA
B7	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
B9	+	+	+	+	+	+	28.81	+	+	+	+	+	+	PA
B13	+	+	+	+	+	+	27.39	+	+	+	+	+	+	PA
B17	+	+	+	+	+	+	26.21	+	+	+	+	+	+	PA
B20	+	+	+	+	+	+	27.02	+	+	+	+	+	+	PA
B22	+	+	+	+	+	+	25.83	+	+	+	+	+	+	PA
B2	+	+	+	+	+	+	25.29	+	+	+	+	+	+	PA
B4	+	+	+	+	+	+	24.74	+	+	+	+	+	+	PA
B6	+	+	+	+	+	+	25.68	+	+	+	+	+	+	PA
B10	+	+	+	+	+	+	25.41	+	+	+	+	+	+	PA
B12	+	+	+	+	+	+	24.24	+	+	+	+	+	+	PA
B14	+	+	+	+	+	+	25.12	+	+	+	+	+	+	PA
B18	+	+	+	+	+	+	24.39	+	+	+	+	+	+	PA
B21	+	+	+	+	+	+	24.38	+	+	+	+	+	+	PA

Laboratory **D**
Aerobic mesophilic flora: 2.2×10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
D3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D1	+	+	+	+	+	+	25.17	+	+	+	+	+	+	PA
D5	+	+	+	+	+	+	24.04	+	+	+	+	+	+	PA
D7	+	+	+	+	+	+	24.52	+	+	+	+	+	+	PA
D9	+	+	+	+	+	+	24.53	+	+	+	+	+	+	PA
D13	+	+	+	+	+	+	24.08	+	+	+	+	+	+	PA
D17	+	+	+	+	+	+	24.88	+	+	+	+	+	+	PA
D20	+	+	+	+	+	+	23.68	+	+	+	+	+	+	PA
D22	+	+	+	+	+	+	i/+	+	+	+	+	+	+	PA
D2	+	+	+	+	+	+	25.55	+	+	+	+	+	+	PA
D4	-	-	-	-	/	-	23.56	+	+	+	+	+	+	PD
D6	+	+	+	+	+	+	24.12	+	+	+	+	+	+	PA
D10	+	+	+	+	+	+	24.30	+	+	+	+	+	+	PA
D12	+	+	+	+	+	+	26.86	+	+	+	+	+	+	PA
D14	+	+	+	+	+	+	24.05	+	+	+	+	+	+	PA
D18	+	+	+	+	+	+	35.97	+	+	+	+	+	+	PA
D21	+	+	+	+	+	+	23.99	+	+	+	+	+	+	PA

Laboratory **E**
 Aerobic mesophilic flora: 1.2×10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
E3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

Laboratory **G**
 Aerobic mesophilic flora: 1.4 x 10⁴/g

Temperature at receipt above 8.4°C

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
G3	-	-	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-	/	-	NA
G8	-(atypical)	-	-(atypical)	-(atypical)	-	-	/	-	-	/	-	/	-	NA
G11	-(atypical)	-(atypical)	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-(atypical)	-	-	NA
G15	-	-	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-	/	-	NA
G16	-	-	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-	/	-	NA
G19	+	+	+	+	-*	+	/	-	-(atypical)	-	-	/	-	ND
G23	-	-	-	-	-	-	/	-	-(atypical)	-	-	/	-	NA
G24	-	-	-	-	-	-	/	-	-(atypical)	-	-	/	-	NA
G1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

*: API20E:+

Laboratory **H**
Aerobic mesophilic flora: $1.1 \times 10^3/g$

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
H3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H1	+	+	+	+	+	+	31.23	+	+	+	+	+	+	PA
H5	+	+	+	+	+	+	32.15	+	+	+	+	+	+	PA
H7	+	+	+	+	+	+	31.09	+	+	+	+	+	+	PA
H9	+	+	+	+	+	+	31.33	+	+	+	+	+	+	PA
H13	+	+	+	+	+	+	31.87	+	+	+	+	+	+	PA
H17	+	+	+	+	+	+	33.12	+	+	+	+	+	+	PA
H20	+	+	+	+	+	+	31.79	+	+	+	+	+	+	PA
H22	+	+	+	+	+	+	32.54	+	+	+	+	+	+	PA
H2	+	+	+	+	+	+	29.09	+	+	+	+	+	+	PA
H4	+	+	+	+	+	+	29.17	+	+	+	+	+	+	PA
H6	+	+	+	+	+	+	28.27	+	+	+	+	+	+	PA
H10	+	+	+	+	+	+	28.59	+	+	+	+	+	+	PA
H12	+	+	+	+	+	+	27.71	+	+	+	+	+	+	PA
H14	+	+	+	+	+	+	28.20	+	+	+	+	+	+	PA
H18	+	+	+	+	+	+	27.72	+	+	+	+	+	+	PA
H21	+	+	+	+	+	+	27.64	+	+	+	+	+	+	PA

Laboratory I

Samples for ISO method analysed at Day 1 and samples for alternative method analysed at Day 2

Aerobic mesophilic flora: 1.0×10^2 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
I3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I1	+	+	+	+	+	+	30.78	+	+	+	+	+	+	PA
I5	+	+	+	+	+	+	29.86	+	+	+	+	+	+	PA
I7	+	+	+	+	+	+	33.24	+	+	+	+	+	+	PA
I9	+	+	+	+	+	+	29.40	+	+	+	+	+	+	PA
I13	+	+	+	+	+	+	30.16	+	+	+	+	+	+	PA
I17	+	+	+	+	+	+	31.46	+	+	+	+	+	+	PA
I20	+	+	+	+	+	+	30.77	+	+	+	+	+	+	PA
I22	+	+	+	+	+	+	30.11	+	+	+	+	+	+	PA
I2	+	+	+	+	+	+	27.69	+	+	+	+	+	+	PA
I4	+	+	+	+	+	+	28.55	+	+	+	+	+	+	PA
I6	+	+	+	+	+	+	29.86	+	+	+	+	+	+	PA
I10	+	+	+	+	+	+	28.15	+	+	+	+	+	+	PA
I12	+	+	+	+	+	+	28.08	+	+	+	+	+	+	PA
I14	+	+	+	+	+	+	27.58	+	+	+	+	+	+	PA
I18	+	+	+	+	+	+	27.88	+	+	+	+	+	+	PA
I21	+	+	+	+	+	+	29.56	+	+	+	+	+	+	PA

Laboratory **J**
Aerobic mesophilic flora: 1.1×10^4 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					Typical colonies	Latex test	Typical colonies	Latex test		
J3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J1	+	+	+	+	+	+	30.61	+	+	+	+	+	+	PA
J5	+	+	+	+	+	+	31.93	+	+	+	+	+	+	PA
J7	+	+	+	+	+	+	33.34	+	+	+	+	+	+	PA
J9	+	+	+	+	+	+	31.26	+	+	+	+	+	+	PA
J13	+	+	+	+	+	+	31.01	+	+	+	+	+	+	PA
J17	+	+	+	+	+	+	29.07	+	+	+	+	+	+	PA
J20	+	+	+	+	+	+	29.29	+	+	+	+	+	+	PA
J22	+	+	+	+	+	+	28.72	+	+	+	+	+	+	PA
J2	+	+	+	+	+	+	27.86	+	+	+	+	+	+	PA
J4	+	+	+	+	+	+	26.09	+	+	+	+	+	+	PA
J6	+	+	+	+	+	+	27.62	+	+	+	+	+	+	PA
J10	+	+	+	+	+	+	29.32	+	+	+	+	+	+	PA
J12	+	+	+	+	+	+	26.36	+	+	+	+	+	+	PA
J14	+	+	+	+	+	+	26.82	+	+	+	+	+	+	PA
J18	+	+	+	+	+	+	27.15	+	+	+	+	+	+	PA
J21	+	+	+	+	+	+	26.82	+	+	+	+	+	+	PA

Laboratory **K**
Aerobic mesophilic flora: $2.0 \times 10^3/g$

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
K3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K15	-	-	-	-	/	-	37.41 /	+/-	-	/	-	/	-	PPNA
K16	-	-	-	-	/	-	37.53 /	+/-	-	/	-	/	-	PPNA
K19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K1	+	+	+	+	+	+	30.74	+	+	+	+	+	+	PA
K5	+	+	+	+	+	+	30.11	+	+	+	+	+	+	PA
K7	+	+	+	+	+	+	30.26	+	+	+	+	+	+	PA
K9	+	+	+	+	+	+	30.41	+	+	+	+	+	+	PA
K13	+	+	+	+	+	+	27.94	+	+	+	+	+	+	PA
K17	+	+	+	+	+	+	29.16	+	+	+	+	+	+	PA
K20	+	+	+	+	+	+	28.72	+	+	+	+	+	+	PA
K22	+	+	+	+	+	+	28.49	+	+	+	+	+	+	PA
K2	+	+	+	+	+	+	26.77	+	+	+	+	+	+	PA
K4	+	+	+	+	+	+	28.14	+	+	+	+	+	+	PA
K6	+	+	+	+	+	+	27.33	+	+	+	+	+	+	PA
K10	+	+	+	+	+	+	27.21	+	+	+	+	+	+	PA
K12	+	+	+	+	+	+	25.72	+	+	+	+	+	+	PA
K14	+	+	+	+	+	+	31.93	+	+	+	+	+	+	PA
K18	+	+	+	+	+	+	25.73	+	+	+	+	+	+	PA
K21	+	+	+	+	+	+	25.52	+	+	+	+	+	+	PA

Laboratory **L**
 Aerobic mesophilic flora: 6.9×10^2 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
L3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L1	+	+	+	+	+	+	31.59	+	+	+	+	+	+	PA
L5	+	+	+	+	+	+	29.79	+	+	+	+	+	+	PA
L7	+	+	+	+	+	+	30.80	+	+	+	+	+	+	PA
L9	+	+	+	+	+	+	33.36	+	+	+	+	+	+	PA
L13	+	+	+	+	+	+	33.96	+	+	+	+	+	+	PA
L17	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
L20	+	+	+	+	+	+	30.10	+	+	+	+	+	+	PA
L22	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
L2	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
L4	+	+	+	+	+	+	27.66	+	+	+	+	+	+	PA
L6	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
L10	+	+	+	+	+	+	28.90	+	+	+	+	+	+	PA
L12	+	+	+	+	+	+	37.84	+	+	+	+	+	+	PA
L14	+	+	+	+	+	+	36.80	+	+	+	+	+	+	PA
L18	+	+	+	+	+	+	29.23	+	+	+	+	+	+	PA
L21	+	+	+	+	+	+	29.26	+	+	+	+	+	+	PA

Laboratory M

Aerobic mesophilic flora: 6.1×10^2 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
M3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M16	-	-	-	-	/	-	31.44	+	-	/	-	/	-	PPNA
M19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M1	+	+	+	+	+	+	31.59	+	+	+	+	+	+	PA
M5	+	+	+	+	+	+	29.79	+	+	+	+	+	+	PA
M7	+	+	+	+	+	+	30.80	+	+	+	+	+	+	PA
M9	+	+	+	+	+	+	33.36	+	+	+	+	+	+	PA
M13	+	+	+	+	+	+	33.96	+	+	+	+	+	+	PA
M17	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
M20	+	+	+	+	+	+	30.10	+	+	+	+	+	+	PA
M22	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
M2	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
M4	+	+	+	+	+	+	27.66	+	+	+	+	+	+	PA
M6	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
M10	+	+	+	+	+	+	28.90	+	+	+	+	+	+	PA
M12	+	+	+	+	+	+	37.84	+	+	+	+	+	+	PA
M14	+	+	+	+	+	+	36.80	+	+	+	+	+	+	PA
M18	+	+	+	+	+	+	29.23	+	+	+	+	+	+	PA
M21	+	+	+	+	+	+	29.26	+	+	+	+	+	+	PA

Laboratory **N**
Aerobic mesophilic flora: 1.9×10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
N3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

Laboratory **O**

Temperature at receipt at 8.4°C

Aerobic mesophilic flora: 6.0 x 10³ /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto Brilliance Salmonella		RVS/Brilliance Salmonella			Final result
	XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
O3	-	-	-	-	/	-	/	-	+	+	-	/	-	NA
O8	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
O11	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
O15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
O16	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
O19	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
O23	-	-	-	-	/	-	/	+	-	/	+	+	+	PD
O24	-	-	+	+	-	-	/	+	-	/	-	/	-	PPNA
O1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
O21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

Laboratory **P**
Aerobic mesophilic flora: $2.0 \times 10^3/g$

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella						Agreement	
	RVS		MKTTn		Latex test	Final result	C _t	Test result	Direct streaking onto <i>Brilliance</i> Salmonella		RVS/ <i>Brilliance</i> Salmonella			Final result
	XLD	<i>Brilliance</i> Salmonella Agar	XLD	<i>Brilliance</i> Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
P3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA