

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

iQ-Check™ Salmonella II

(Certificate number: BRD 07-06 - 07/04)

for the detection of *Salmonella* spp. in food products,
pet food and animal feed, production environmental samples
and primary production samples

Qualitative method

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This report consists of 185 pages, including 9 appendices.

Only copies including the totality of this report are authorised.

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

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Quality Assurance documents related to this study can be consulted upon request from **BIO-RAD**.

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> -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 MSRV and SC
Alternative method	iQ-Check™ <i>Salmonella</i> II
Scope	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Food products (25 g test portion) <input checked="" type="checkbox"/> Pet food and animal feed products (25 g and 375 g test portions) <input checked="" type="checkbox"/> Production environmental samples <input checked="" type="checkbox"/> 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 iQ-Check *Salmonella* II method was validated the 1st of July 2004 (certificate No BRD 07-06 - 07/04) according to the ISO 16140 (2003) for food products, pet food and animal feed and production environmental samples. The study was performed by IPL.

A summary of the extension and renewal studies is given in the table below.

Table 1 - Summary of the extension and renewal studies

Date	Study	Reference method	Validation standard
May 2007	Extension study <ul style="list-style-type: none"> <input type="checkbox"/> New extraction protocol: Easy extraction protocol, <input type="checkbox"/> New enrichment protocols (18h ± 2h for the Standard extraction protocol, 21h ± 1h for the Easy extraction protocol), <input type="checkbox"/> New reagents for lysis and PCR steps 	ISO 6579 (2002)	ISO 16140 (2003)
September 2007	Extension study: <ul style="list-style-type: none"> <input type="checkbox"/> For the use of two thermocyclers (iQ5 et MiniOpticon) (internal study) 	ISO 6579 (2002)	ISO 16140 (2003)
September 2008	Extension studies <ul style="list-style-type: none"> <input type="checkbox"/> For raw meats: enrichment step for 10 h ± 2 h at 37°C, <input type="checkbox"/> For raw beef meats: new extraction protocol (Easy II) with use of lysis beads 	ISO 6579 (2002)	ISO 16140 (2003)
December 2008	Renewal study <ul style="list-style-type: none"> <input type="checkbox"/> Inter-laboratory study 	ISO 6579 (2002)	ISO 16140 (2003)
January 2009	Extension study <ul style="list-style-type: none"> <input type="checkbox"/> For a modification of the Taq provider and a modification of the probe chemistry 	/	/
February 2010	Extension study <ul style="list-style-type: none"> <input type="checkbox"/> For the use of the CFX96 Deep Well 	/	/
February 2011	Extension study <ul style="list-style-type: none"> <input type="checkbox"/> For meat products: Easy extraction protocol II, enrichment for 18 h ± 2 h at 37°C 	ISO 6579 (2002)	ISO 16140 (2003)
July 2011	Extension study <ul style="list-style-type: none"> <input type="checkbox"/> Primary production samples: Standard II and Easy I extraction protocols 	ISO 6579 - Amendment 1 (Annex D) (2002) U47-100 (2007)	ISO 16140 (2003)
May 2012	Renewal study	ISO 6579 (2002)	ISO 16140 (2003)
March 2013	Extension study <ul style="list-style-type: none"> <input type="checkbox"/> For a new version of the CFX Manager IDE Software to v2.0 and iQ-Check Prep 	/	/

Date	Study	Reference method	Validation standard
October 2013	Extension study <input type="checkbox"/> For a new version of the CFX Manager Software IDE to v2.1	/	/
November 2014	Extension study <input type="checkbox"/> For a new version of the CFX Manager Software IDE to v2.2 and the iQ-Check Prep v2	/	/
March 2016	Renewal study	ISO 6579 (2002)	ISO 16140 (2003)
May 2018	Extension study <input type="checkbox"/> For a new version of the CFX Manager Software IDE v3.0 and the iQ-Check Prep v3	/	/
October 2020	Renewal study for: <input type="checkbox"/> Food <input type="checkbox"/> Feed <input type="checkbox"/> Production environmental samples <input type="checkbox"/> Primary production samples Extension study for new categories and protocols <input type="checkbox"/> Infant formula and infant cereals with or without probiotics including ingredients (375 g test portion) <input type="checkbox"/> Raw dairy products (50 g test portion) <input type="checkbox"/> Raw meats (25 g and 375 g test portions) Extension for: <input type="checkbox"/> The use of the FDRS protocol for Infant formula and infant cereals with or without probiotics including ingredients (375g test portion) <input type="checkbox"/> The use of the APF Fast	ISO 6579-1 (2017) ISO 6579-1/A1(2020)	ISO 16140-2 (2016)
December 2022	Extension for the use of the CFX Opus Deep well and of the CFX Manager Software IDEv3.1 (the data corresponding to this study are available from AFNOR Certification)	/	ISO 16140-2 (2016)
February 2023	Extension study for the detection of <i>Salmonella</i> spp. in pet food and animal feed (375 g test portion), using a new enrichment protocol	ISO 6579-1 (2017) ISO 6579-1/A1(2020)	ISO 16140-2 (2016)
April 2024	Renewal study	ISO 6579-1 (2017) ISO 6579-1/A1(2020)	ISO 16140-2 (2016)

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The iQ-Check *Salmonella* II kit is based on gene amplification and detection by real-time PCR. Ready-to-use PCR reagents contain oligonucleotides (primers and probes) specific for *Salmonella* spp., as well as DNA polymerase and nucleotides. Detection and data analysis are optimized for use with a Bio-Rad real-time PCR instrument, such as the CFX96 standard, the CFX96 or CFX Opus Deep Well systems.

PCR is a powerful technique used to generate many copies of target DNA. During the PCR reaction, several cycles of heating and cooling allow DNA denaturation, by heat, followed by primers binding to the target region. The DNA polymerase then uses these primers and deoxynucleotide triphosphates (dNTPs) to extend the DNA, creating copies of the target DNA. These copies are called amplicons.

This test allows the detection of *Salmonella* spp. in food products, feed, production environmental samples and primary production samples previously enriched by culture in Buffered peptone water supplemented or not with selective supplements. It includes the following 4 main steps:

- Enrichment,
- DNA extraction,
- Real-time PCR,
- Data analysis & interpretation.

The FDRS protocol (Free DNA Removal Solution) can be applied to remove free DNA from food, feed and environmental enriched samples prior to PCR analysis. It is performed by a selected enzyme and its specific buffer under optimized conditions. The iQ-Check lysis buffer associated with thermal lysis inactivates the enzyme, allowing extraction from intact and living cells (**see Appendix 2**)

The PCR can be performed using either the classical iQ-Check APF (Application Protocol File) which corresponds to a 1h50 min PCR run or the APF Fast (reduction of the number of cycles + time reduction of some steps) to reduce the PCR run time down to 1h10 min without impact on the performances (sensitivity and specificity).

2.1.2 Protocols

Eight protocols are available depending on the categories or test portions tested. They are listed in **Table 2**.

Table 2 - Protocols

Year of validation	Scope	Test portion	Enrichment	Extraction	PCR
2007	Food and pet food and animal feed products Production environmental samples	25 g or sampling device	BPW 20 h ± 4 h at 37°C ± 1°C d 1/10	Standard I: 1 ml (tube)	APF Classic and Fast
			BPW 22 h ± 2 h at 37°C ± 1°C d 1/10	Easy I: 100 µl (tube or Deep Well plate) With or without FDRS for environmental samples	APF Classic and Fast
2011	Primary production samples	25 g or sampling device	BPW + supplement (RAPID' <i>Salmonella</i> capsule) 22 h ± 4 h at 41.5°C ± 1°C d 1/10 + 5 h ± 1 h in BPW (100 µL + 900 µl) at 37°C ± 1°C	Standard II: 1 ml (tube or Deep Well plate), Easy I: 100 µl, (tube or Deep Well plate)	APF Classic and Fast
2020	Infant formula and infant cereals with and without probiotics including ingredients	375 g	Pre-warmed BPW (37°C) + PIF supplement 22 h ± 4 h at 37°C ± 1°C d 1/4	Easy I: 100 µl with and without FDRS (tube or Deep Well plate)	APF Classic and Fast
	Raw dairy products	50 g	Pre-warmed BPW (41.5°C) + novobiocin d 1/10 22 h ± 2 h at 41.5°C	Easy I: 100 µl (tube or Deep Well plate)	APF Classic and Fast
	Raw meats	25 g	Pre-warmed BPW (41.5°C) 8 - 16 h at 41.5°C ± 1°C - d 1/10	Easy II: 100 µl, (tube or Deep Well plate)	APF Classic and Fast
		375 g	Pre-warmed BPW (41.5°C) 10 - 18 h at 41.5°C ± 1°C - d 1/4	Easy II: 100 µl, (tube or Deep Well plate)	APF Classic and Fast
2022	Pet food and animal feed	375 g	Pre-warmed BPW (37°C) + RSLM supplement 18 -24 h at 37°C ± 1°C d 1/6	Easy I: 100 µl with or without FDRS (tube or Deep Well plate)	APF Fast

The PCR is performed on 5 µl DNA extract using either the CFX96 (standard or Deep Well) or the CFX Opus Deep Well with the APF Classic or APF Fast.

In case of PCR inhibition, a new PCR on diluted DNA extract (1:10 in water) is performed.

For the protocol tested for the extension performed in 2022 (pet food and animal feed, 375 g), in case of PCR inhibition, a new PCR on diluted DNA extract (1:10 in water) is carried out and if required the protocol using the Purification Reagent protocol is applied (see **Appendix 3**).

The confirmation of positive PCR results is performed as follows:

- **Food (25 g test portion), pet food and animal feed (25 g or 375 g test portion), production environmental samples:**
 - By the tests described in the ISO 6579-1 method i.e. subculture of BPW in RVS and MKTTn broths before streaking onto XLD plate and a second selective agar plate. The colonies are confirmed by biochemical and serological tests.
 - By direct streaking of 10 µl of enriched sample onto RAPID' *Salmonella* agar. The typical colonies are confirmed by latex test (*Salmonella* latex (3556710) or *Salmonella* Confirm Latex (3556711) or *Salmonella* Latex (Thermo Fischer Scientific DR1108A)) or biochemical galleries without purification step or by the MALDI Biotyper from Bruker.
 - By subculture in RVS broth for 24 h ± 3 h at 41.5°C before streaking onto RAPID' *Salmonella* agar. The typical colonies are confirmed by latex test (*Salmonella* latex (3556710) or *Salmonella* Confirm Latex (3556711) or *Salmonella* Latex (Thermo Fischer Scientific DR1108A)) or biochemical galleries without purification step or by the MALDI Biotyper from Bruker.
- **Primary production samples:**
 - By the tests described in the ISO 6579-1: subculture of the primary enrichment onto MSRV incubated for 24 to 48 h at 41.5°C prior streaking onto XLD and a second selective agar plate. The typical colonies are confirmed by biochemical and serological tests.
 - By subculture onto MSRV plates, incubated for 24 to 48 h at 41.5°C ± 1°C, prior streaking onto RAPID' *Salmonella* agar (24 h ± 2 h at 37°C). The typical colonies are confirmed by latex test or biochemical gallery without purification step or by the Maldi Biotyper from Bruker.

It is possible to store the enrichment broths for 72h at 5°C ± 3°C for food (except dairy products and production environmental samples) and pet food and animal feed. It is possible to store the primary enrichment broths (BPW + supplement) for 24 h at 5°C ± 3°C for primary production samples.

2.1.3 Restriction

There is no restriction for use.

2.2 Reference method♦

The reference methods used for the renewal study correspond to:

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

The flow diagram is described in **Appendix 4**.

2.3 Study design

The study is a **paired study** design for the initial validation on Food, pet food and animal feed products and Production environmental samples. It is an **unpaired study design** for all the extensions as the reference and alternative method have different enrichment step.

3 METHOD COMPARISON STUDY

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

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

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

3.1 Sensitivity

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

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

3.1.1 Number and nature of samples

Combining all the categories and protocols, the following samples were tested:

- 607 samples providing, 250 positive and 357 negative results with the Standard extraction protocol,
- 926 samples with the Easy extraction protocol providing 411 positive and 515 negative results.

The distribution per tested category, type and protocol is given in Tables 3 and 4.

**Table 3 – Distribution per tested category, type and protocol -
Standard extraction protocol**

Category		Type	Positive samples	Negative samples	Total	
1	Ready to eat and ready to reheat products Standard I	a	RTE, pastry	10	18	28
		b	RTRH	11	14	25
		c	Smoked, marinated	11	12	23
		Total		32	44	76
2	Meat products Standard I	a	Poultry meat	15	10	25
		b	Bovine and porcine meat	7	13	20
		c	Delicatessen	8	13	21
		Total		30	36	66
3	Dairy products Standard I	a	Raw milk	7	16	23
		b	Raw milk cheese	10	10	20
		c	Pasteurized dairy products	15	15	30
		Total		32	41	73
4	Egg products Standard I	a	Liquid egg products	10	10	20
		b	Mayonnaise	8	19	27
		c	Egg based products	14	13	27
		Total		32	42	74
5	Fishery and vegetables products Standard I	a	Vegetables	10	27	37
		b	Fruits	10	10	20
		c	Fishery products	10	10	20
		Total		30	47	77
6	Feed Standard I	a	Pet food	12	11	23
		b	Cattle feed	7	17	24
		c	Raw material	12	14	26
		Total		31	42	73
7	Production environmental samples Standard I	a	Surface samples	15	36	51
		b	Process water	8	12	20
		c	Dusts, residues, siphon water	8	12	20
		Total		31	60	91
Food, feed and production environmental samples			218	312	530	
8	Primary production samples (PPS) Standard II	a	Feces	17	22	39
		b	Non feces	15	23	38
		Total		32	45	77
All categories			250	357	607	

**Table 4 – Distribution per tested category, type and protocol -
Easy extraction protocol
With and without FDRS-CFX96 and CFX Opus Deep Well for category 13**

Category		Type	Positive samples	Negative samples	Total	
1	Ready to eat and ready to reheat products (25 g) Easy I	a	RTE, pastry	10	18	28
		b	RTRH	11	14	25
		c	Smoked, marinated	11	12	23
		Total		32	44	76
2	Meat products (25 g) Easy I	a	Poultry meat	15	10	25
		b	Bovine and porcine meat	7	13	20
		c	Delicatessen	8	13	21
		Total		30	36	66
3	Dairy products (25 g) Easy I	a	Raw milk	7	16	23
		b	Raw milk cheese	9	11	20
		c	Pasteurized dairy products	15	15	30
		Total		31	42	73
4	Egg products (25 g) Easy I	a	Liquid egg products	10	10	20
		b	Mayonnaise	8	19	27
		c	Egg based products	14	13	27
		Total		32	42	74
5	Fishery and vegetables products (25 g) Easy I	a	Vegetables	10	27	37
		b	Fruits	10	10	20
		c	Fishery products	10	10	20
		Total		30	47	77
6	Pet food and animal feed (25 g) Easy I	a	Pet food	12	11	23
		b	Animal feed	7	17	24
		c	Raw material	13	13	26
		Total		32	41	73
7	Production environmental samples (25 g or sampling device) Easy I	a	Surface samples	15	36	51
		b	Process water	8	12	20
		c	Dusts, residues, siphon water	8	12	20
		Total		31	60	91
9	Raw meat products (25 g) Easy II	a	Raw chilled meats	14	11	25
		b	Raw frozen meats	14	7	21
		c	Raw seasoned meats	8	12	20
		Total		36	30	66
10	Raw meat products (375 g) Easy II	a	Raw chilled meats	9	11	20
		b	Raw frozen meats	12	8	20
		c	Raw seasoned meats	10	11	21
		Total		31	30	61
11	Raw dairy products (50 g) Easy I	a	Raw milk	11	10	21
		b	Raw milk cheeses	12	14	26
		c	Other raw milk-based products (butter, cream, fermented products)	8	13	21
		Total		31	37	68
12	Infant formula and infant cereals with and without probiotics and ingredients (375 g) Easy I	a	Infant formula and infant cereals without probiotics	10	10	20
		b	Infant formula and infant cereals with probiotics	9	13	22
		c	Ingredients (Maltodextrin, NFDM, whey...)	13	7	20
		Total		32	30	62
13	Pet food and animal feed (375 g) Easy I With or without FDRS CFX96 or CFX Opus	a	Raw material, flours	13	8	21
		b	Animal feed	9	12	21
		c	Pet food	9	11	20
		Total		31	31	62
Food, feed and production environmental samples			379	470	849	

Category		Type	Positive samples	Negative samples	Total	
8	Primary production samples Easy I	a	Feces	17	22	39
		b	Non feces	15	23	38
		Total		32	45	77
All categories			411	515	926	

3.1.2 Artificial contamination of samples

Naturally contaminated products were preferentially analysed, but artificial contaminations were also carried out using the following protocols:

- **Spiking** with injured cells (heat treatment);
- **Seeding** by direct inoculations of low moisture products using lyophilized strains, followed by storage for 2 weeks at ambient temperature before analysis or inoculation by bacteria suspensions and storage for 48-72 h at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$.

The injury efficiency was evaluated by comparing enumeration results onto selective and non-selective agars (respectively XLD and TSYEA). The artificial contaminations are presented in **Appendix 5**.

Combining all the categories, 461 samples were artificially contaminated; 323 gave a positive result.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 5.

Combining all the categories, 21.4 % of the samples were naturally contaminated.

**Table 5 - Repartition of positive naturally
and artificially contaminated samples per inoculation level**

Categories		Naturally contaminated samples	Artificially contaminated samples							Total positive samples*
			Cross contamination	Spiking protocol			Seeding protocol			
				≤ 5CFU/ sample	5<x≤ 10 CFU/ sample	10<x≤ 30 CFU/ sample	≤ 3 CFU/ sample	3<x≤ 10 CFU/ sample	10<x≤ 30 CFU/ sample	
1	Composite (25 g)	0	1	6	0	3	22	0	0	32
2	Meat products (25 g)	25	3	0	0	2	0	0	0	30
3	Dairy products (25 g)	0	0	21	5	3	2	0	0	31
4	Egg products (25 g)	8	0	10	0	2	11	1	0	32
5	Fishery and vegetables products (25 g)	0	0	6	11	2	11	0	0	30
6	Pet food and animal feed (25 g)	13	2	7	2	3	5	0	0	32
7	Environmental samples (25 g or sampling device)	6	0	17	0	2	6	0	0	31
8	Primary production samples	19	0	0	0	0	4	6	3	32
9	Raw meat products (25 g)	8	0	0	0	0	26	2	0	36
10	Raw meat products (375 g)	1	0	0	0	0	30	0	0	31
11	Raw dairy products (50 g)	4	0	0	0	0	27	0	0	31
12	Infant formula and infant cereals with and without probiotics and ingredients (375 g)	0	0	0	0	0	32	0	0	32
13	Pet food and animal feed (375 g)	4	0	4	0	0	17	6	0	31
Food, feed and production environmental samples	Number of samples	69	6	71	18	17	189	9	0	379
	%	18,2%	1,6%	18,7%	4,7%	4,5%	49,9%	2,4%	0,0%	100,0%
All categories	Number of samples	88	6	71	18	17	193	15	3	411
	%	21,4%	1,5%	17,2%	4,4%	4,1%	46,8%	3,6%	0,7%	100,0%

* Combining Standard and Easy extraction protocols

3.1.3 Protocols applied during the validation study

> **Enrichment broth incubation time**

For each protocol, the minimum incubation was applied:

Category	Extraction protocol	
	Standard	Easy
Food		
Pat food and animal feed (25g)	16 h	20 h
Production environmental samples		
Primary production samples	18 h + 4 h	18 h + 4 h
Infant formula and infant cereals with or without probiotics including ingredients (375 g)	/	18 h
Raw dairy products (50 g)	/	20h
Raw meats (25 g)	/	8 h
Raw meats (375 g)	/	10 h
Pet food and animal feed (375 g)	/	18 h

> ***FDRS protocol***

For the extension study concerning the infant formula and infant cereals with or without probiotics including ingredients (375 g), and the pet food and animal feed (375 g) categories the Easy extraction protocol was tested with and without the optional FDRS step.

> ***PCR***

Only the APF Fast protocol was applied for the following categories: raw meat category (25 g and 375 g), the raw dairy products (50 g) and the pet food and animal feed (375 g).

Both APF (Classic and Fast) were tested for the infant formula and infant cereals including ingredients (375 g) tested in 2020

Two Real-Time PCR instruments were used for the extension performed in 2022 (pet food and animal feed, 375 g): CFX96 and CFX Opus Deep Well.

In case of PCR inhibition, the following protocols were applied successively:

- 1:10 dilution of the DNA extract in water
- And if necessary, applying a 1:50 dilution of the DNA extract in water.

In 2022, the Purification Reagent protocol (see Appendix 5) was tested after the 1/10 dilution if required, before performing the 1/50 dilution.

> **Confirmation protocols**

For the validation study performed in 2007, the following protocols were applied:

- ISO 6579 method: subculture in RVS (24 h \pm 3 h at 41.5°C \pm 1°C) and MKTTn (24 h \pm 3 h at 37°C \pm 1°C) prior streaking onto XLD and Hektoen. The typical colonies were confirmed by biochemical gallery and serological tests.
- Subculture in RVS broth (0.5 ml + 10 ml) (6 h to 24 h at 41.5°C), streaking onto RAPID' *Salmonella* (24 h \pm 2 h at 37°C \pm 1°C). Confirmation of typical colonies by:
 - Oxidase test, Omni-P, ONPG.
 - Latex test.
 - Biochemical gallery and serological test.

This protocol is no more available.

An extension study was carried out in 2018 for the use of Biotyper from Bruker for the confirmation of the colonies isolated on RAPID' *Salmonella* plates or after purification step on a non-selective agar plate. It was thus not necessary to test again this protocol.

For the renewal and extension study (2020), the following tests were applied:

- The tests described in the ISO 6579-1 method.
- Direct streaking onto RAPID' *Salmonella*. The typical colonies were confirmed by latex test (*Salmonella* Latex DR1108A from Thermo Fisher Scientific) and biochemical galleries without purification step.
- Subculture in RVS broth for 24 h \pm 3 h at 41.5°C before streaking onto RAPID' *Salmonella* agar. The typical colonies were confirmed by latex test (OXOID) and biochemical galleries without purification step.

In 2022, the following tests were applied:

- The tests described in the ISO 6579-1 method: subculture in RVS and MKTTn before streaking onto selective agar plates.
- Direct streaking onto RAPID' *Salmonella*. The typical colonies will be confirmed by latex test (*Salmonella* Latex DR1108A from Thermo Fisher Scientific) and biochemical galleries without purification step.

- Subculture in RVS broth for 24 h \pm 3 h at 41.5°C before streaking onto RAPID' *Salmonella* agar. The typical colonies were confirmed by latex test (*Salmonella* Latex DR1108A from Thermo Fisher Scientific) and biochemical galleries without purification step.

> **Enrichment broth storage for 24 h or 72 h at 5°C \pm 3°C**

The enrichment broth (BPW + RSLM) from positive and discordant samples were stored for 72 h at 5°C \pm 3°C and the alternative method was tested again.

> **Lactic flora enumeration**

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

3.1.4 Test results

Raw data for all categories are given in **Appendix 6**. The results for all categories are given in Tables 6 and 7.

For the Infant formula and infant cereals with and without probiotics including ingredients (375 g), 4 PCR tests were performed (with and without applying the FDRS, APF Fast and APF Classic). The same results were observed for the four PCR tests applied after incubation time.

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

Category		Protocol	PA	NA*	PD	ND**	PPND	PPNA	Total
1	Ready to eat and ready to reheat products (25 g)	Standard I	32	42	0	0	0	2	76
2	Meat products (25 g)	Standard I	29	36	0	1	0	0	66
3	Dairy products (25 g)	Standard I	28	39	2	2	0	2	73
4	Egg products (25 g)	Standard I	30	41	1	1	0	1	74
5	Fishery and vegetables products (25 g)	Standard I	29	47	1	0	0	0	77
6	Feed (25 g)	Standard I	31	42	0	0	0	0	73
7	Production environmental samples	Standard I	29	56	0	2	0	4	91
Food, feed and production environmental samples			208	303	4	6	0	9	530
8	Primary production samples (PPS)	Standard II	26	45	2	4	0	0	77
All categories			234	348	6	10	0	9	607

* PPNA not included

** PPND not included

Table 7 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method) - Easy extraction protocol

Category		Protocol	PA	NA*	PD	ND**	PPND	PPNA	Total
1	Ready to eat and ready to reheat products (25 g)	Easy I	31	41	0	1	0	3	76
2	Meat products (25 g)	Easy I	29	35	0	1	0	1	66
3	Dairy products (25 g)	Easy I	27	38	1	3	0	4	73
4	Egg products (25 g)	Easy I	31	41	1	0	0	1	74
5	Fishery and vegetables products (25 g)	Easy I	27	43	1	2	0	4	77
6	Pet food and animal feed (25 g)	Easy I	30	39	1	1	0	2	73
7	Production environmental samples	Easy I	30	48	0	1	0	12	91
9	Raw meat products (25 g)	Easy II	25	30	8	3	0	0	66
10	Raw meat products (375 g)	Easy II	8	30	11	11	1	0	61
11	Raw dairy products (50 g)	Easy I	14	37	11	6	0	0	68
12	Infant formula and infant cereals with and without probiotics and ingredients (375 g)	Easy I	21	30	7	4	0	0	62
13	Pet food and animal feed (375 g) w/o FDRS - CFX96	Easy I	25	31	2	4	0	0	62
	Pet food and animal feed (375 g) w FDRS - CFX96		25	31	2	4	0	0	62
	Pet food and animal feed (375 g) w/o FDRS - CFX Opus		26	31	2	3	0	0	62
	Pet food and animal feed (375 g) w FDRS - CFX Opus		25	31	2	4	0	0	62
8	Primary production samples	Easy I	25	45	2	5	0	0	77
All categories with Cat 13 w/o FDRS CFX96			323	488	45	42	1	27	926
All categories with Cat 13 w FDRS CFX96			323	488	45	42	1	27	926
All categories with Cat 13 w/o FDRS CFX Opus			324	488	45	41	1	27	926
All categories with Cat 13 w FDRS CFX Opus			323	488	45	42	1	27	926

* PPNA not included

** PPND not included

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

The calculations are presented in Tables 8 and 9.

Table 8 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) - Standard Extraction protocol

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
1	Ready to eat and ready to reheat products (25 g) Standard I	a RTE, pastry	10	17	0	0	0	1	100,0	100,0	100,0	5,6
		b RTRH	11	13	0	0	0	1	100,0	100,0	100,0	7,1
		c Smoked, marinated	11	12	0	0	0	0	100,0	100,0	100,0	0,0
		Total	32	42	0	0	0	2	100,0	100,0	100,0	4,5
2	Meat products (25 g) Standard I	a Poultry meat	15	10	0	0	0	0	100,0	100,0	100,0	0,0
		b Bovine and porcine meat	6	13	0	1	0	0	85,7	100,0	95,0	0,0
		c Delicatessen	8	13	0	0	0	0	100,0	100,0	100,0	0,0
		Total	29	36	0	1	0	0	96,7	100,0	98,5	0,0
3	Dairy products (25 g) Standard I	a Raw milk	6	16	0	1	0	0	85,7	100,0	95,7	0,0
		b Raw milk cheese	8	9	2	0	0	1	100,0	80,0	90,0	10,0
		c Pasteurized dairy products	14	14	0	1	0	1	93,3	100,0	96,7	6,7
		Total	28	39	2	2	0	2	93,8	93,8	94,5	4,9
4	Egg products (25 g) Standard I	a Liquid egg products	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		b Mayonnaise	6	18	1	1	0	1	87,5	87,5	92,6	5,3
		c Egg based products	14	13	0	0	0	0	100,0	100,0	100,0	0,0
		Total	30	41	1	1	0	1	96,9	96,9	97,3	2,4
5	Fishery and vegetables products (25 g) Standard I	a Vegetables	9	27	1	0	0	0	100,0	90,0	97,3	0,0
		b Fruits	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		c Fishery products	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total	29	47	1	0	0	0	100,0	96,7	98,7	0,0
6	Feed (25 g) Standard I	a Pet food	12	11	0	0	0	0	100,0	100,0	100,0	0,0
		b Cattle feed	7	17	0	0	0	0	100,0	100,0	100,0	0,0
		c Raw material	12	14	0	0	0	0	100,0	100,0	100,0	0,0
		Total	31	42	0	0	0	0	100,0	100,0	100,0	0,0
7	Environmental samples Standard I	a Surface samples	13	34	0	2	0	2	86,7	100,0	96,1	5,6
		b Process water	8	12	0	0	0	0	100,0	100,0	100,0	0,0
		c Dusts, residues, siphon water	8	10	0	0	0	2	100,0	100,0	100,0	16,7
		Total	29	56	0	2	0	4	93,5	100,0	97,8	6,7
Food, feed and production environmental samples			208	303	4	6	0	9	97,2	98,2	98,1	2,9
8	Primary production samples Standard II	a Feces	14	22	1	2	0	0	88,2	94,1	92,3	0,0
		b Non feces	12	23	1	2	0	0	86,7	93,3	92,1	0,0
		Total	26	45	2	4	0	0	87,5	93,8	92,2	0,0
All categories			234	348	6	10	0	9	96,0	97,6	97,4	2,5

Table 9 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) - Easy Extraction protocol

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
1	Ready to eat and ready to reheat products (25 g) Easy I	a	RTE, pastry	9	17	0	1	0	1	90,0	100,0	96,4	5,6
		b	RTRH	11	13	0	0	0	1	100,0	100,0	100,0	7,1
		c	Smoked, marinated	11	11	0	0	0	1	100,0	100,0	100,0	8,3
		Total		31	41	0	1	0	3	96,9	100,0	98,7	6,8
2	Meat products (25 g) Easy I	a	Poultry meat	15	10	0	0	0	0	100,0	100,0	100,0	0,0
		b	Bovine and porcine meat	6	12	0	1	0	1	85,7	100,0	95,0	7,7
		c	Delicatessen	8	13	0	0	0	0	100,0	100,0	100,0	0,0
		Total		29	35	0	1	0	1	96,7	100,0	98,5	2,8
3	Dairy products (25 g) Easy I	a	Raw milk	6	12	0	1	0	4	85,7	100,0	95,7	25,5
		b	Raw milk cheese	7	11	1	1	0	0	88,9	88,9	90,0	0,0
		c	Pasteurized dairy products	14	15	0	1	0	0	93,3	100,0	96,7	0,0
		Total		27	38	1	3	0	4	90,3	96,8	94,5	9,5
4	Egg products (25 g) Easy I	a	Liquid egg products	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		b	Mayonnaise	7	18	1	0	0	1	100,0	87,5	96,3	5,3
		c	Egg based products	14	13	0	0	0	0	100,0	100,0	100,0	0,0
		Total		31	41	1	0	0	1	100,0	96,9	98,6	2,4
5	Fishery and vegetables products (25 g) Easy I	a	Vegetables	8	23	1	1	0	4	90,0	90,0	94,6	14,8
		b	Fruits	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		c	Fishery products	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		Total		27	43	1	2	0	4	93,3	96,7	96,1	6,4
6	Pet food and animal feed (25 g) Easy I	a	Pet food	11	10	0	1	0	1	91,7	100,0	95,7	9,1
		b	Animal feed	7	17	0	0	0	0	100,0	100,0	100,0	0,0
		c	Raw material	12	12	1	0	0	1	100,0	92,3	96,2	7,7
		Total		30	39	1	1	0	2	96,9	96,9	97,3	4,9
7	Environmental samples (25 g or sample device) Easy I	a	Surface samples	14	27	0	1	0	9	93,3	100,0	98,0	25,0
		b	Process water	8	12	0	0	0	0	100,0	100,0	100,0	0,0
		c	Dusts, residues, siphon water	8	9	0	0	0	3	100,0	100,0	100,0	25,0
		Total		30	48	0	1	0	12	96,8	100,0	98,9	20,0

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
9	Raw meat products (25g) Easy II	a	Raw chilled meats	12	11	1	1	0	0	92,9	92,9	92,0	0,0
		b	Raw frozen meats	9	7	4	1	0	0	92,9	71,4	76,2	0,0
		c	Raw seasoned meats	4	12	3	1	0	0	87,5	62,5	80,0	0,0
		Total		25	30	8	3	0	0	91,7	77,8	83,3	0,0
10	Raw meat products (375 g) Easy II	a	Raw chilled meats	2	11	5	2	0	0	77,8	44,4	65,0	0,0
		b	Raw frozen meats	4	8	3	4	1	0	58,3	75,0	60,0	12,5
		c	Raw seasoned meats	2	11	3	5	0	0	50,0	70,0	61,9	0,0
		Total		8	30	11	11	1	0	61,3	64,5	62,3	3,3
11	Raw dairy products (50 g) Easy I	a	Raw milk	6	10	5	0	0	0	100,0	54,5	76,2	0,0
		b	Raw milk cheeses	6	14	4	2	0	0	83,3	66,7	76,9	0,0
		c	Other raw milk-based products (butter, cream, fermented products)	2	13	2	4	0	0	50,0	75,0	71,4	0,0
		Total		14	37	11	6	0	0	80,6	64,5	75,0	0,0
12	Infant formula and infant cereals with and without probiotics and ingredients (375 g) Easy I	a	Infant formula and infant cereals without probiotics	8	10	1	1	0	0	90,0	90,0	90,0	0,0
		b	Infant formula and infant cereals with probiotics	6	13	1	2	0	0	77,8	88,9	86,4	0,0
		c	Ingredients (Maltodextrin, NFDM, whey...)	7	7	5	1	0	0	92,3	61,5	70,0	0,0
		Total		21	30	7	4	0	0	87,5	78,1	82,3	0,0
13	Pet food and animal feed (375 g) Easy I w/o FDRS CFX96	a	Raw material, flours	11	8	1	1	0	0	92,3	92,3	90,5	0,0
		b	Animal feed	5	12	1	3	0	0	66,7	88,9	81,0	0,0
		c	Pet food	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		Total		25	31	2	4	0	0	87,1	93,5	90,3	0,0
13	Pet food and animal feed (375 g) Easy I w FDRS CFX96	a	Raw material, flours	11	8	1	1	0	0	92,3	92,3	90,5	0,0
		b	Animal feed	5	12	1	3	0	0	66,7	88,9	81,0	0,0
		c	Pet food	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		Total		25	31	2	4	0	0	87,1	93,5	90,3	0,0
13	Pet food and animal feed (375 g) Easy I w/o FDRS CFX Opus	a	Raw material, flours	12	8	1	0	0	0	100,0	92,3	95,2	0,0
		b	Animal feed	5	12	1	3	0	0	66,7	88,9	81,0	0,0
		c	Pet food	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		Total		26	31	2	3	0	0	90,3	93,5	91,9	0,0
13	Pet food and animal feed (375 g) Easy I w/o FDRS CFX Opus	a	Raw material, flours	11	8	1	1	0	0	92,3	92,3	90,5	0,0
		b	Animal feed	5	12	1	3	0	0	66,7	88,9	81,0	0,0
		c	Pet food	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		Total		25	31	2	4	0	0	87,1	93,5	90,3	0,0

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
8	Primary production samples Easy I	a Feces	13	22	1	3	0	0	82,4	94,1	89,7	0,0
		b Non feces	12	23	1	2	0	0	86,7	93,3	92,1	0,0
		Total	25	45	2	5	0	0	84,4	93,8	90,9	0,0
All categories with Cat 13 w/o FDRS CFX96			323	488	45	42	1	27	89,5	89,1	90,5	5,4
All categories with Cat 13 w FDRS CFX96			323	488	45	42	1	27	89,5	89,1	90,5	5,4
All categories with Cat 13 w/o FDRS CFX Opus			324	488	45	41	1	27	89,8	89,1	90,6	5,4
All categories with Cat 13 w FDRS CFX Opus			323	488	45	42	1	27	89,5	89,1	90,5	5,4

* PPNA not included

** PPND not included

A summary of the results is given in Table 9.

Table 9 - Summary of results

		All categories Standard extraction protocol	All categories Easy extraction protocol			
			Cat 13 CFX96		Cat 13 CFX Opus	
			w/o FDRS	w FDRS	w/o FDRS	w FDRS
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	96.0%	89.5 %	89.5 %	89.8 %	89.5 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	97.6%	89.1 %	89.1 %	89.1 %	89.1 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	97.4%	90.5 %	90.5 %	90.6 %	90.5 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	2.5%	5.4 %	5.4 %	5.4 %	5.4 %

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

3.1.5.1 Analysis of discordant results

The negative deviations for all categories are given in Tables 10 and 11 and the positive deviations in Tables 12 and 13.

Table 10 - Negative deviations - Standard extraction protocol

Year of analysis	Sample N°	Product	Artificial contamination		ISO method*	Alternative method: iQ-Check Salmonella						Category	Type
			Strain	Inoculation level (CFU/sample)	Final result	IC (Ct)	FAM(Ct)	PCR result	Confirmation	Final result	Agreement		
2007	1412	Pork meat	/	/	+	38,00	N/A	-	+	-	ND	2	b
2007	570	Raw milk	S. Infantis AOOE057	3	+	37,10	N/A	-	+	-	ND	3	a
2007	646	Cheese	S. arizonae Ad451	7,4	+	37,04	N/A	-	+	-	ND	3	c
2020	766	Mayonnaise	S. Typhimurium 776	2,0	+	38,69/35,95/36,10	-/-/39,48	-/+/+	+	-	ND	4	b
2007	420	Surface sample	/	/	+	-/37,73*	-/+/+	-	+	-	ND	7	a
2007	696	Surface sample	S. arizonae Ad 478	2,3	+	36,71	-	-	+	-	ND	7	a
2007	304	Bootsocks (poultry environment)	S. Anatum Ad1108	6,6	+	/	-	-	+	-	ND	8	a
2007	1619	Feces	/	/	+	/	-	-	+	-	ND	8	a
2007	1452	Dug eggs	S. Livingstone Ad1107	9,4	+	/	-	-	-	-	ND	8	b
2007	1532	Wipe (poultry environment)	S. Agama Ad2949	3,0	+	/	-	-	-	-	ND	8	b

Table 11 - Negative deviations - Easy extraction protocol

Year of analysis	Sample N°	Product	Artificial contamination		ISO method*	Alternative method: iQ-Check Salmonella						Category	Type
			Strain	Inoculation level (CFU/sample)	Final result	Ct IC	Ct FAM	PCR result	Confirmation	Final result	Agreement		
2007	1334	RTE salad	S. Brandenburg Ad351	3	+	37,71/37,03/36,52	-/-/42,02	-/+/+	+	-	ND	1	a
2007	1412	Pork meat	/	/	+	37,68	-	-	-	-	ND	2	b
2007	570	Raw milk	S. Infantis AOOE057	3	+	37,48	-	-	-	-	ND	3	a
2007	567	Raw milk cheese	S. Heidelberg A00E005	3	+	37,00	-	-	-	-	ND	3	b
2007	646	Cheese	S. arizonae Ad451	7,4	+	37,53	-	-	-	-	ND	3	c
2007	720	Saffron rice	S. Indiana 2	16	+	34,15	-	-	-	-	ND	5	a
2007	312	Seafood cocktail	S. Saint Paul F31	27	+	36,53/39,7/40,16	-/28,2/27,79	-/+/+	-	-	ND	5	c
2007	1303	Bird seeds	Cross contamination (environment)	/	+	36,38	-	-	-	-	ND	6	a
2007	696	Surface sample	S. arizonae Ad 478	2,3	+	34,07	-	-	-	-	ND	7	a
2011	304	Bootsocks (poultry environment)	S. Anatum Ad1108	6,6	+	/	-	-	+	-	ND	8	a
2011	1618	Feces	/	/	+	/	-	-	+	-	ND	8	a
2011	1619	Feces	/	/	+	/	-	-	+	-	ND	8	a
2011	1452	Dug eggs	S. Livingstone Ad1107	9,4	+	/	-	-	/	-	ND	8	b
2011	1532	Wipe (poultry environment)	S. Agama Ad2949	3	+	/	-	-	/	-	ND	8	b
2020	799	Pork meat	/	/	+	33,17	-	-	-	-	ND	9	a
2020	866	Frozen beef meat	S. Enteritidis Ad2295	1,2	+	33,31	-	-	-	-	ND	9	b
2020	916	Seasoned beef meat	S. Agona Ad2281	1,2	+	33,17	-	-	-	-	ND	9	c
2020	1680	Pork meat	S. Typhimurium Ad1876	2,6	+	33,46	-	-	-	-	ND	10	a
2020	1682	Beef meat	S. Newport Ad2730	2,8	+	33,85	-	-	-	-	ND	10	a
2020	1688	Frozen breast of duck	S. Derby Ad1339	1,8	+	32,61	-	-	-	-	ND	10	b
2020	1690	Frozen leg of lamb	S. Newport Adria586	2,4	+	32,62/33,20/32,70	36,22/36,52/36,57	+/+/+	-	-	PPND	10	b
2020	1691	Frozen ground beef	S. Newport Adria586	2,4	+	32,49	-	-	-	-	ND	10	b
2020	1694	Frozen turkey meat	S. Derby Ad1339	1,8	+	32,47	-	-	-	-	ND	10	b
2020	1695	Frozen chicken meat	S. Braenderup Ad915	2,8	+	32,48/32,69/33,21	-/38,31/40,99	-/+/+	+	-	ND	10	b
2020	2181	Seasoned pork meat	S. Brandenburg Ad2420	1,2	+	33,51	-	-	-	-	ND	10	c
2020	2185	Seasoned veal meat	S. Ohio Ad2224	0,6	+	32,43	-	-	-	-	ND	10	c
2020	2186	Seasoned turkey meat	S. Derby Ad2985	2,4	+	32,51/32,39/32,54	-/38,64	-/+/+	+	-	ND	10	c
2020	2190	Seasoned lamb meat	S. Derby Ad2985	2,4	+	32,40	-	-	-	-	ND	10	c
2020	2191	Seasoned lamb meat	S. Brandenburg Ad2420	1,2	+	32,23	-	-	-	-	ND	10	c
2020	2110	Raw milk cheese	S. Stourbridge Ad2297	1,2	+	33,05	-	-	-	-	ND	11	b
2020	2587	Raw milk cheese	S. Indiana Ad174	1,8	+	32,36	-	-	-	-	ND	11	b
2020	2126	Raw milk butter	S. Ohio Ad2213	2,8	+	32,56	-	-	-	-	ND	11	c
2020	2167	Raw milk cream	/	/	+	33,08	-	-	-	-	ND	11	c

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

Year of analysis	Sample N°	Product	Artificial contamination		ISO method*	Alternative method: iQ-Check Salmonella						Category	Type	
			Strain	Inoculation level (CFU/sample)	Final result	Ct IC	Ct FAM	PCR result	Confirmation	Final result	Agreement			
2020	2595	Raw milk butter	S. Anatum Ad1166	0,4	+	32,67	-	-	-	-	-	ND	11	c
2020	2701	Raw milk yoghurt	S. Tennessee Ad1171	1,2	+	32,89	-	-	-	-	-	ND	11	c
2020	1625	Infant formula	S. Cerro Ad2707	2,5	+	+	-	-	-	-	-	ND	12	a
2020	1633	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2,5.10 ⁶ CFU/g)	S. Cerro Ad2707	2,5	+	+/+	-/-	-/-	-	+	-	ND	12	b
2020	1638	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 8,4.10 ⁴ CFU/g)	S. Livingstone Ad2705	1,5	+	+	-	-	-	-	-	ND	12	b
2020	1941	Whey	S. Mbandaka Ad1810	2,9	+	+	-	-	-	-	-	ND	12	c
2022	1731	Peas pods	S. Idikan Ad12648	1,7	+	1: 34,14 ^a 2: 34,36 ^a 3: 32,80 ^a 4: 33,70 ^a	1: - ^a 2: - ^a 3: 40,73 ^a 4: - ^a	1: - ^a 2: - ^a 3: + ^a 4: - ^a	+	1: - 2: - 3: + 4: -	1: ND 2: ND 3: PA 4: ND	13	a	
2022	2783	Canola cake	S. Minnesota Ad2328	1,1	+	1: 36,08 ^c 2: 43,27 ^a 3: 34,45 ^c 4: 36,00	-/-/-	-/-/-	-	-	-	ND	13	b
2022	3575	Feed (calf)	S. Livingstone F104	0,6,	+	1: 37,36 2: 36,02 3: 37,95 ^a 4: 41,43	-/-/-	-/-/-	-	-	-	ND	13	b
2022	3577	Feed (sheep)	S. spp. F283	0,6	+	1: 38,40 2: 35,75 3: 37,93 ^a 4: 43,95	-/-/-	-/-/-	+	-	-	ND	13	b

1: without FDRS CFX96 2: with FDRS CFX96 3: without FDRS CFX Opus 4: with FDRS CFX Opus a: DNA extract diluted 1:10 b: Reagent H c: DNA extract diluted 1:50

Table 12 - Positive deviations - Standard extraction protocol

Year of analysis	Sample N°	Product	Artificial contamination		ISO method [♦]	Alternative method: iQ-Check Salmonella						Category	Type
			Strain	Inoculation level (CFU/sample)	Final result	IC (Ct)	FAM(Ct)	PCR result	Confirmation	Final result	Agreement		
2007	148	Raw milk cheese	/	/	-	36,71	42,14	+	+	+	PD	3	b
2007	1066	Raw milk cheese	S. Montevideo 606	2	-	-	23,88	+	+	+	PD	3	b
2007	161	Mayonnaise	/	/	-	36,87	25,71	+	+	+	PD	4	b
2020	774	Sprouts	S. Kasenyi Ad2921	1,8	-	31,93	37,88	+	+	+	PD	5	a
2020	1945	Bootsocks (poultry environment)	/	/	-	/	27,61	+	+	+	PD	8	a
2011	1451	Dug eggs	S. Typhimurium Ad1335	14,4	-	/	+	+	+	+	PD	8	b

Table 13 - Positive deviations - Easy extraction protocol

Year of analysis	Sample N°	Product	Artificial contamination		ISO method [♦]	Alternative method: iQ-Check Salmonella						Category	Type
			Strain	Inoculation level (CFU/sample)	Final result	Ct IC	Ct FAM	PCR result	Confirmation	Final result	Agreement		
2007	1066	Raw milk cheese	S. Montevideo 606	2	-	N/A	26,97	+	+	+	PD	3	b
2007	161	Mayonnaise	/	/	-	35,57	31,75	+	+	+	PD	4	b
2007	774	Sprouts	S. Kasenyi Ad2921	1,8	-	33,34	39,45	+	+	+	PD	5	a
2007	388	Dehydrated poultry protein	/	/	-	37,82	39,40	+	+	+	PD	6	c
2011	1451	Dug eggs	S. Typhimurium Ad1335	/	-	/	+	+	+	+	PD	8	b
2011	1945	Bootsocks (poultry environment)	/	/	-	/	+(29,61)	+	+	+	PD	8	a
2020	805	Seasoned pork meat	/	/	-	33,26	40,17	+	+	+	PD	9	c
2020	867	Frozen beef meat	S. Enteritidis Ad2295	1,2	-	32,78	29,29	+	+	+	PD	9	b
2020	870	Frozen turkey meat	S. Swazenground Ad2704	0,8	-	33,09	37,43	+	+	+	PD	9	b
2020	872	Frozen poultry meat	S. Swazenground Ad2704	0,8	-	33,49	34,57	+	+	+	PD	9	b
2020	873	Frozen veal meat	S. Rissen Ad2507	2,8	-	33,99	32,03	+	+	+	PD	9	b
2020	900	Veal meat	S. London Ad2422	2,6	-	32,97	31,90	+	+	+	PD	9	a
2020	909	Seasoned pork meat	S. Rissen Ad2507	2,2	-	33,05	32,52	+	+	+	PD	9	c
2020	913	Seasoned lamb meat	S. Agona Ad2281	1,2	-	32,74	25,92	+	+	+	PD	9	c
2020	1674	Pork meat	S. Typhimurium Ad1876	2,6	-	33,32	31,89	+	+	+	PD	10	a
2020	1675	Pork meat	S. Typhimurium Ad1876	2,6	-	33,68	39,16	+	+	+	PD	10	a
2020	1681	Turkey leg	S. Enteritidis Ad2524	2,8	-	33,16	32,05	+	+	+	PD	10	a
2020	1683	Turkey meat	S. Enteritidis Ad2524	2,8	-	33,05	35,36	+	+	+	PD	10	a
2020	1685	Chicken breast	S. Enteritidis Ad2524	2,8	-	32,57	36,52	+	+	+	PD	10	a
2020	1689	Frozen ground beef	S. Newport Adria586	2,4	-	32,49	34,34	+	+	+	PD	10	b
2020	1692	Frozen beef meat	S. Newport Adria586	2,4	-	32,25	30,58	+	+	+	PD	10	b
2020	1696	Frozen pork meat	S. Derby Ad1339	1,8	-	32,74	34,74	+	+	+	PD	10	b
2020	2180	Seasoned pork meat	S Brandenburg Ad2420	1,2	-	33,54	34,18	+	+	+	PD	10	c
2020	2183	Seasoned beef meat	S. Ohio Ad2224	0,6	-	32,61	35,83	+	+	+	PD	10	c
2020	2188	Seasoned pork meat	S Brandenburg Ad2420	1,2	-	32,20	29,30	+	+	+	PD	10	c
2020	2109	Raw milk cheese	S. Stourbridge Ad2297	1,2	-	34,10	32,36	+	+	+	PD	11	b
2020	2111	Raw milk cheese	S. Stourbridge Ad2297	1,2	-	34,48	32,58	+	+	+	PD	11	b
2020	2114	Raw milk cheese	S. MbandakaAd2296	2,0	-	32,13	23,03	+	+	+	PD	11	b
2020	2116	Raw milk	S. Stourbridge Ad2297	1,2	-	32,46	34,79	+	+	+	PD	11	a
2020	2120	Raw milk	S. Ohio Ad2213	2,8	-	32,29	37,08	+	+	+	PD	11	a
2020	2125	Raw milk butter	S. Dublin Ad1336	2,8	-	32,52	26,67	+	+	+	PD	11	c
2020	2168	Raw ewe milk	/	/	-	33,37	19,12	+	+	+	PD	11	a
2020	2583	Raw milk	S. Meleagridis Adria 505	0,8	-	32,61	23,61	+	+	+	PD	11	a
2020	2584	Raw milk	S. Meleagridis Adria 505	0,8	-	32,40	30,38	+	+	+	PD	11	a
2020	2590	Raw milk cheese	S. Anatum Ad1166	0,4	-	-	20,02	+	+	+	PD	11	b
2020	2597	Raw milk butter	S. Indiana Ad174	1,8	-	-	18,97	+	+	+	PD	11	c

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

Year of analysis	Sample N°	Product	Artificial contamination		ISO method*	Alternative method: iQ-Check <i>Salmonella</i>						Category	Type	
			Strain	Inoculation level (CFU/sample)	Final result	Ct IC	Ct FAM	PCR result	Confirmation	Final result	Agreement			
2020	1627	Infant formula	S. Goldcoast Ad3006	1,8	-	/	+	+	+	+	+	PD	12	a
2020	1641	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	S. Cerro Ad2707	2,5	-	/	+	+	+	+	+	PD	12	b
2020	1929	Whey	S. Livingstone Ad2150	2,5	-	/	+	+	+	+	+	PD	12	c
2020	1931	Milk protein isolate	S. Mbandaka Ad1810	2,9	-	/	+	+	+	+	+	PD	12	c
2020	1932	Sodium caseinate	S. Mbandaka Ad1810	2,9	-	/	+	+	+	+	+	PD	12	c
2020	1936	Starch	S. Mbandaka Ad1810	2,9	-	/	+	+	+	+	+	PD	12	c
2020	1938	Maltodextrin	S. Mbandaka Ad1810	2,9	-	/	+	+	+	+	+	PD	12	c
2022	1733	Feed (bovine)	S. Mbandaka Ad2041	0,1	-	1: 42,97 2: 40,95 3: 36,16 4: 36,34	1: 30,89 2: 31,38 3: 30,12 4: 32,63	+	+	+	+	PD	13	b
2022	3231	Oat bran	S. Montevideo Ad2645	4,0	-	1: N/A 2: N/A 3: 44,18 4: 41,30	1: 38,64 2: 34,77 3: 38,00 4: 34,10	+	+	+	+	PD	13	a

1: without FDRS CFX96 2: with FDRS CFX96 3: without FDRS CFX Opus 4: with FDRS CFX Opus

> **Negative deviations**

- **Standard protocol:**

10 negative deviations were observed, 7 for artificially contaminated samples and 3 for naturally contaminated samples. For 8 samples, the presence of *Salmonella* spp. was confirmed in the enrichment broth. For these samples, the contamination level was probably below the detection limit of the alternative method.

- **Easy protocol:**

Combining all the categories, 42 or 43 negative deviations were observed depending on the protocol applied for category 13, 38 for artificially contaminated samples and 5 for naturally contaminated samples.

For 9 samples (1334, 304, 1618, 1619, 1695, 2186, 1633, 1731 and 3577), the presence of *Salmonella* spp. was confirmed in the enrichment broth. For 5 of these samples, PCR replicates were tested, and one test was positive for samples 1334 (RTE salad), 2186 (seasoned turkey meat), 1633 (infant formula with probiotics) and 1731 (peas pods). For sample 1695 (frozen chicken meat), two positive PCR tests were obtained. The contamination level was probably just at the detection limit for these samples.

For one sample (1690: frozen chicken), three positive PCR tests were observed but it was impossible to confirm the presence of *Salmonella* spp. in the enrichment broth.

For the category pet food and animal feed (375 g test portion), 4 negative deviations were observed whatever the extraction protocol applied (with and without FDRS) for the CFX96 and with FDRS for the CFX Opus. 3 negative deviations were observed without FDRS using the CFX Opus (positive result obtained for sample 1731 in this condition).

> **Positive deviations**

- **Standard protocol**

6 positive deviations were observed, 3 for artificially contaminated samples and 3 for naturally contaminated samples. One of these samples (1495: bootsocks) was contaminated with *Salmonella* Mbandaka.

- **Easy protocol**

Combining all the categories, 45 positive deviations were observed; 5 concerned naturally contaminated samples. The strains were serotyped for samples tested in

2020 and identified as *Salmonella* Typhimurium (sample 805) and *Salmonella* Newport (sample 2168).

According to the ISO 16140-2 (2016), samples in negative agreement were also confirmed during the study and two samples (sample 148 tested in 2007: raw milk cheese and 3575 tested in 2022: feed for calf) were confirmed positive after subculture in RVS broth prior streaking onto RAPID' *Salmonella* agar.

The analyses of discordant results according to the EN ISO 16140-2:2016 for all the categories is the following (See Table 14 for Standard extraction protocol and Table 15 for Easy extraction protocol).

Table 14 - Analyses of discordant results - Standard extraction protocol

Category	Type	N+	ND	PPND	PD	Paired study				Unpaired study		Combined			
						(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL		
1	Ready to eat and ready to reheat products (25 g) Standard I	a	RTE, pastry	10	0	0	0								
		b	RTRH	11	0	0	0								
		c	Smoked, marinated	11	0	0	0								
		Total		32	0	0	0	0	3	0	6	/	/	0	3
2	Meat products (25 g) Standard I	a	Poultry meat	15	0	0	0								
		b	Bovine and porcine meat	7	1	0	0								
		c	Delicatessen	8	0	0	0								
		Total		30	1	0	0	1	3	1	6	/	/	1	3
3	Dairy products (25 g) Standard I	a	Raw milk	7	1	0	0								
		b	Raw milk cheese	10	0	0	2								
		c	Pasteurized dairy products	15	1	0	0								
		Total		32	2	0	2	0	3	4	6	/	/	0	3
4	Egg products (25 g) Standard I	a	Liquid egg products	10	0	0	0								
		b	Mayonnaise	8	1	0	1								
		c	Egg based products	14	0	0	0								
		Total		32	1	0	1	0	3	2	6	/	/	0	3
5	Fishery and vegetables products (25 g) Standard I	a	Vegetables	10	0	0	1								
		b	Fruits	10	0	0	0								
		c	Fishery products	10	0	0	0								
		Total		30	0	0	1	-1	3	1	6	/	/	-1	3
6	Feed (25 g) Standard I	a	Pet food	12	0	0	0								
		b	Cattle feed	7	0	0	0								
		c	Raw material	12	0	0	0								
		Total		31	0	0	0	0	3	0	6	/	/	0	3
7	Environmental samples Standard I	a	Surface samples	15	2	0	0								
		b	Process water	8	0	0	0								
		c	Dusts, residues, siphon water	8	0	0	0								
		Total		31	2	0	0	2	3	2	6	/	/	2	3
Food, feed and production environmental samples				218	6	0	4	2	6	10	18	/	/	2	7
8	PPS Standard II	a	Feces	17	2	0	1								
		b	Non feces	15	2	0	1								
		Total		32	4	0	2	/	/	/	/	2	3	2	3
All categories				250	10	0	6	/	/	/	/	/	/	4	7

Table 15 - Analyses of discordant results - Easy extraction protocol

Category	Type	N+	ND**	PPND	PD	Paired study				Unpaired study		Combined			
						(ND+PPND) -PD	AL	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	AL		
1	Ready to eat and ready to reheat products (25 g) Easy I	a	RTE, pastry	10	1	0	0								
		b	RTRH	11	0	0	0								
		c	Smoked , marinated	11	0	0	0								
		Total		32	1	0	0	1	3	1	6	/	/	1	3
2	Meat products (25 g) Easy I	a	Poultry meat	15	0	0	0								
		b	Bovine and porcine meat	7	1	0	0								
		c	Delicatessen	8	0	0	0								
		Total		30	1	0	0	1	3	1	6	/	/	1	3
3	Dairy products (25 g) Easy I	a	Raw milk	7	1	0	0								
		b	Raw milk cheese	9	1	0	1								
		c	Pasteurized dairy products	15	1	0	0								
		Total		31	3	0	1	2	3	4	6	/	/	2	3
4	Egg products (25 g) Easy I	a	Liquid egg products	10	0	0	0								
		b	Mayonnaise	8	0	0	1								
		c	Egg based products	14	0	0	0								
		Total		32	0	0	1	-1	3	1	6	/	/	-1	3
5	Fishery and vegetables products (25 g) Easy I	a	Vegetables	10	1	0	1								
		b	Fruits	10	0	0	0								
		c	Fishery products	10	1	0	0								
		Total		30	2	0	1	1	3	3	6	/	/	1	3
6	Pet food and animal feed (25 g) Easy I	a	Pet food	12	1	0	0								
		b	Cattle feed	7	0	0	0								
		c	Raw material	13	0	0	1								
		Total		32	1	0	1	0	3	2	6	/	/	0	3
7	Environmental samples (25 g or sample device) Easy I	a	Surface samples	15	1	0	0								
		b	Process water	8	0	0	0								
		c	Dusts, residues, siphon water	8	0	0	0								
		Total		31	1	0	0	1	3	1	6	/	/	1	3
9	Raw meat products (25g) Easy II	a	Raw chilled meats	14	1	0	1								
		b	Raw frozen meats	14	1	0	4								
		c	Raw seasoned meats	8	1	0	3								
		Total		36	3	0	8	/	/	/	/	-5	3	-5	3
10	Raw meat products (375 g) Easy II	a	Raw chilled meats	9	2	0	5								
		b	Raw frozen meats	12	4	1	3								
		c	Raw seasoned meats	10	5	0	3								
		Total		31	11	1	11	/	/	/	/	1	3	1	3
11	Raw dairy products (50 g) Easy I	a	Raw milk	11	0	0	5								
		b	Raw milk cheeses	12	2	0	4								
		c	Other raw milk-based products (butter, cream, fermented products)	8	4	0	2								
		Total		31	6	0	11	/	/	/	/	-5	3	-5	3
12	Infant formula and infant cereals with and without probiotics and ingredients (375 g) Easy I	a	Infant formula and infant cereals without probiotics	10	1	0	1								
		b	Infant formula and infant cereals with probiotics	9	2	0	1								
		c	Ingredients (Maltodextrin, NFDM, whey...)	13	1	0	5								
		Total		32	4	0	7	/	/	/	/	-3	3	-3	3
13	Pet food and animal feed (375 g) Easy I w/o FDRS CFX96	a	Raw material, flours	14	1	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	4	0	2	/	/	/	/	2	3	2	3
13	Pet food and animal feed (375 g) Easy I w/ FDRS CFX96	a	Raw material, flours	14	1	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	4	0	2	/	/	/	/	2	3	2	3
13	Pet food and animal feed (375 g) Easy I w/o FDRS CFX Opus	a	Raw material, flours	14	0	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	3	0	2	/	/	/	/	1	3	1	3
13	Pet food and animal feed (375 g) Easy I w FDRS CFX Opus	a	Raw material, flours	14	1	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	4	0	2	/	/	/	/	2	3	2	3
8	PPS Easy I	a	Feces	17	3	0	1								
		b	Non feces	15	2	0	1								
		Total		32	5	0	2	/	/	/	/	3	3	3	3
All categories with Cat 13 w/o FDRS CFX96				411	42	1	45	/	/	/	/	/	/	-2	10
All categories with Cat 13 w FDRS CFX96				411	42	1	45	/	/	/	/	/	/	-2	10
All categories with Cat 13 w/o FDRS CFX Opus				411	41	1	45	/	/	/	/	/	/	-3	10
All categories with Cat 13 w FDRS CFX Opus				411	42	1	45	/	/	/	/	/	/	-2	10

** PPND not included

The observed values for ND+ PPND - PD meet the acceptability limit for each category tested for both extraction protocols (standard and easy, with or without the optional FDRS step), and both Real-Time PCR instruments (CFX96 and CFX Opus Deep Well) as well as for all the combined categories (calculated values \leq AL).

3.1.6 Enrichment broth storage at 5 ± 3 °C for 24 h or 72 h

Combining all the studies the following changes were observed (See Table 16).

Table 16 - Enrichment broth storage

Year of analysis	Sample N°	Product	iQ-Check <i>Salmonella</i> Easy I or II protocol		Category	Type
			Agreement before storage	Agreement after 72 h storage		
2007	1411	RTE salad	PA	ND	1	a
2020	557	Pizza	PA	ND	1	b
2020	1567	Raw milk	PA	ND	3	a
2007	787	Ice cream	PA	ND	3	c
2007	1075	Infant formula	PA	ND	3	c
2020	774	Sprouts	PD	NA	5	a
2007	312	Seafood cocktail	ND	PA	5	c
2007	412	Surface sample	PA	ND	7	a
2007	420	Surface sample	PA	ND	7	a
2007	421	Surface sample	PA	ND	7	a
2020	897	Poultry meat	PA	ND	9	a
2020	870	Frozen turkey meat	PD	NA	9	b
2020	805	Seasoned pork meat	PD	NA	9	c
2020	1675	Pork meat	PD	NA	10	a
2020	1679	Duck fillet	PA	ND	10	a
2020	2183	Seasoned beef meat	PD	PPNA	10	c
2020	2186	Seasoned turkey meat	ND	PA	10	c
2020	1633	IF with probiotics	ND	PA	12	b
2020	1941	Whey	ND	PA	12	c

Year of analysis	Sample N°	Product	iQ-Check <i>Salmonella</i> II				Category	Type
			Standard II		Easy I			
			Before storage	After 24 h storage	Before storage	After 24 h storage		
2011	996	Pork feces	/	/	PA	ND	8	a
2011	1619	Feces	ND	PA	ND	PA	8	a

Year of analysis	Sample N°	Product	iQ-Check <i>Salmonella</i> II								Category	Type
			Before storage				After storage					
			CFX96		CFX Opus		CFX96		CFX Opus			
			w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS	w FDRS		
2022	1731	Pea pods	ND	ND	PA	ND	ND	PA	PA	PA	13	a

The analyses of discordant results become (See Tables 17 and 18).

The calculated values for ((ND+PPND) -PD) and ND + PPND +PD are above the AL for two categories (cat 3: dairy products and cat 7: production environmental samples), the storage of the enrichment broth for these two categories is thus not possible. The analysis of discordant results excluding these two categories is given Table 19.

**Table 17 - Analysis of discordant after storage 72 h at 5 ± 3°C -
Standard extraction protocol**

Category	Type	N+	ND	PPND	PD	Unpaired study	
						(ND+PPND)-PD	AL
8	a Feces	17	0	0	1	0	3
	b Non feces	15	2	0	1		
	Total	32	2	0	2		

**Table 18 - Analysis of discordant results after storage 24 h or 72 h at 5 ± 3°C -
Easy extraction protocol**

Category	Type	N+	ND**	PPND	PD	Paired study		Unpaired study		Combined		
						(ND+PPND) -PD	AL	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD
1	a RTE, pastry	10	2	0	0							
	b RTRH	11	1	0	0							
	c Smoked, marinated	11	0	0	0							
	Total	32	3	0	0	3	3	3	6	/	/	3
2	a Poultry meat	15	0	0	0							
	b Bovine meat	6	0	0	0							
	c Delicatessen	8	0	0	0							
	Total	29	0	0	0	0	3	0	6	/	/	0
3	a Raw milk	7	2	0	0							
	b Raw milk cheese	9	1	0	1							
	c Pasteurized dairy products	15	3	0	0							
	Total	31	6	0	1	5	3	7	6	/	/	5
4	a Liquid egg products	10	0	0	0							
	b Mayonnaise	8	0	0	1							
	c Egg based products	14	0	0	0							
	Total	32	0	0	1	-1	3	1	6	/	/	-1
5	a Vegetables	9	1	0	0							
	b Fruits	10	0	0	0							
	c Fishery products	10	0	0	0							
	Total	29	1	0	0	1	3	1	6	/	/	1
6	a Pet food	11	0	0	0							
	b Cattle feed	7	0	0	0							
	c Raw material	13	0	0	1							
	Total	31	0	0	1	-1	3	1	6	/	/	-1
7	a Surface samples	15	4	0	0							
	b Process water	8	0	0	0							
	c Dusts, residues, siphon water	8	0	0	0							
	Total	31	4	0	0	4	3	4	6	/	/	4
9	a Raw chilled meats	14	2	0	1							
	b Raw frozen meats	13	1	0	3							
	c Raw seasoned meats	7	1	0	2							
	Total	34	4	0	6	/	/	/	/	-2	3	-2
10	a Raw chilled meats	8	3	0	4							
	b Raw frozen meats	12	5	0	3							
	c Raw seasoned meats	9	4	0	2							
	Total	29	12	0	9	/	/	/	/	3	3	3
11	a Raw milk	11	0	0	5							
	b Raw milk cheeses	12	2	0	4							
	c Other raw milk-based products (butter, cream, fermented products)	8	4	0	2							
	Total	31	6	0	11	/	/	/	/	-5	3	-5
12	a Infant formula and infant cereals without probiotics	10	1	0	1							
	b Infant formula and infant cereals with probiotics	9	1	0	1							
	c Ingredients (Maltodextrin, NFDM, whey...)	13	1	0	5							
	Total	32	3	0	7	/	/	/	/	-4	3	-4

Category	Type	N+	ND**	PPND	PD	Paired study				Unpaired study		Combined			
						(ND+PPND) -PD	AL	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	AL		
13	Pet food and animal feed (375 g) Easy I w/o FDRS CFX96	a	Raw material, flours	14	1	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	4	0	2	/	/	/	/	2	3	2	3
13	Pet food and animal feed (375 g) Easy I w/ FDRS CFX 6	a	Raw material, flours	14	0	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	3	0	2	/	/	/	/	1	3	1	3
13	Pet food and animal feed (375 g) Easy I w/o FDRS CFX Opus	a	Raw material, flours	14	0	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	3	0	2	/	/	/	/	1	3	1	3
13	Pet food and animal feed (375 g) Easy I w FDRS CFX Opus	a	Raw material, flours	14	0	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	3	0	2	/	/	/	/	1	3	1	3
8	PPS Easy I	a	Feces	0	0	0	0								
		b	Non feces	0	0	0	0								
		Total		0	0	0	0	/	/	/	/	0	3	0	3
All categories with Cat 13 w/o FDRS CFX96				372	43	0	38	/	/	/	/	/	/	5	10
All categories with Cat 13 w FDRS CFX96				372	42	0	38	/	/	/	/	/	/	4	10
All categories with Cat 13 w/o FDRS CFX Opus				372	42	0	38	/	/	/	/	/	/	4	10
All categories with Cat 13 w FDRS CFX Opus				372	42	0	38	/	/	/	/	/	/	4	10

** PPND not included

Table 19 - Analysis of discordant results after storage 24 h or 72 h at 5 ± 3°C
Easy extraction protocol (without dairy and environmental categories)

Category	Type	N+	ND**	PPND	PD	Paired study				Unpaired study		Combined		
						(ND+PPND) -PD	A L	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	A L	
1	Ready to eat and ready to reheat products (25 g) Easy I	a	RTE, pastry	10	2	0	0							
		b	RTRH	11	1	0	0							
		c	Smocked, marinated	11	0	0	0							
		Total		32	3	0	0	3	3	3	6	/	/	3
2	Meat products (25 g) Easy I	a	Poultry meat	0	0	0	0							
		b	Bovine meat	0	0	0	0							
		c	Delicatessen	0	0	0	0							
		Total		0	0	0	0	0	3	0	6	/	/	0
4	Egg products (25 g) Easy I	a	Liquid egg products	10	0	0	0							
		b	Mayonnaise	8	0	0	1							
		c	Egg based products	14	0	0	0							
		Total		32	0	0	1	-1	3	1	6	/	/	-1
5	Fishery and vegetables products (25 g) Easy I	a	Vegetables	9	1	0	0							
		b	Fruits	10	0	0	0							
		c	Fishery products	10	0	0	0							
		Total		29	1	0	0	1	3	1	6	/	/	1
6	Pet food and animal feed (25 g) Easy I	a	Pet food	0	0	0	0							
		b	Cattle feed	0	0	0	0							
		c	Raw material	0	0	0	0							
		Total		0	0	0	0	0	3	0	6	/	/	0
9	Raw meat products (25g) Easy II	a	Raw chilled meats	14	2	0	1							
		b	Raw frozen meats	13	1	0	3							
		c	Raw seasoned meats	7	1	0	2							
		Total		34	4	0	6	/	/	/	/	-2	3	-2
10	Raw meat products (375 g) Easy II	a	Raw chilled meats	8	3	0	4							
		b	Raw frozen meats	12	5	0	3							
		c	Raw seasoned meats	9	4	0	2							
		Total		29	12	0	9	/	/	/	/	3	3	3
11	Raw dairy products (50 g) Easy I	a	Raw milk	11	0	0	5							
		b	Raw milk cheeses	12	2	0	4							
		c	Other raw milk-based products (butter, cream, fermented products)	8	4	0	2							
		Total		31	6	0	11	/	/	/	/	-5	3	-5
12	Infant formula and infant cereals with and without probiotics and ingredients (375 g) Easy I	a	Infant formula and infant cereals without probiotics	10	1	0	1							
		b	Infant formula and infant cereals with probiotics	9	1	0	1							
		c	Ingredients (Maltodextrin, NFD, whey...)	13	1	0	5							
		Total		32	3	0	7	/	/	/	/	-4	3	-4

Category	Type	N+	ND**	PPND	PD	Paired study				Unpaired study		Combined			
						(ND+PPND) -PD	A L	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	A L		
13	Pet food and animal feed (375 g) Easy I w/o FDRS CFX96	a	Raw material, flours	14	1	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	4	0	2	/	/	/	/	2	3	2	3
13	Pet food and animal feed (375 g) Easy I w/ FDRS CFX96	a	Raw material, flours	14	0	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	3	0	2	/	/	/	/	1	3	1	3
13	Pet food and animal feed (375 g) Easy I w/o FDRS CFX Opus	a	Raw material, flours	14	0	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	3	0	2	/	/	/	/	1	3	1	3
13	Pet food and animal feed (375 g) Easy I w FDRS CFX Opus	a	Raw material, flours	14	0	0	1								
		b	Animal feed	8	3	0	1								
		c	Pet food	9	0	0	0								
		Total		31	3	0	2	/	/	/	/	1	3	1	3
8	PPS Easy I	a	Feces	0	0	0	0								
		b	Non feces	0	0	0	0								
		Total		0	0	0	0	/	/	/	/	0	3	0	3
All categories with Cat 13 w/o FDRS CFX96				250	33	0	36	/	/	/	/	/	/	-3	9
All categories with Cat 13 w FDRS CFX96				250	32	0	36	/	/	/	/	/	/	-4	9
All categories with Cat 13 w/o FDRS CFX Opus				250	32	0	36	/	/	/	/	/	/	-4	9
All categories with Cat 13 w FDRS CFX Opus				250	32	0	36	/	/	/	/	/	/	-4	9

** PPND not included

The observed values for ND+ PPND - PD meet the acceptability limit for each category tested for both extraction protocols (standard and easy, with or without the optional FDRS step), and both Real-Time PCR instruments (CFX96 and CFX Opus Deep Well) as well as for all the combined categories (calculated values \leq AL), excluding dairy products and production environmental samples (calculated values \leq AL).

3.1.7 Confirmation

A summary of the differences observed between the different confirmation protocols is given in Table 20.

Table 20 - Number of samples per confirmed per protocol

Categories	Number of positive PCR results	Number of samples confirmed positive						Number of PPNC samples
		Direct streaking RAPID' <i>Salmonella</i>	RVS/ RAPID' <i>Salmonella</i>	MSRV/ RAPID' <i>Salmonella</i>	ISO 6579-1 protocol	Additional testing (RVS 48 h /RSAL or 72 h storage)	All confirmatory tests	
Food, pet food and animal feed, production environmental samples	S:221 E: 236	S: 53 (58) E: 53 (59)	S: 59 (67) E: 58 (74)	/	S: 208 (221) E: 205 (235)	S: 4 E: 4	S: 212 E: 209	S:9 E: 27
PPS	S: 28 E: 27	/	/	28	/	/	28	0
Raw meats (25 g)	E:33	19	31	/	33	/	33	0
Raw meats (375 g)	E:20	11	18	/	19	/	19	1
Raw dairy products (50 g)	E:25	16	23	/	25	25	25	0
IF, IC and ingredients (375 g)	E:28	28	28	/	28	/	28	0
Pet food and animal feed (375 g)	E:28	28	28	/	28	/	28	0

IF: infant formula

S: Standard extraction protocol

(): number of samples tested

IC: infant cereals

E: Easy extraction protocol

PPNC: positive presumptive not-confirmed

Best results were obtained when a subculture was applied in RVS broth prior streaking onto RAPID' *Salmonella* plates except for the IF, IC and ingredients category for which the results are similar by direct streaking or with a subculture in RVS broth.

For the food, pet food and animal feed (25 g) and production environmental samples, 27 presumptive positive PCR results were obtained using the Easy extraction protocol, 26 results concerned samples tested in 2007. The samples concerned are mainly environmental samples (12). For 21 samples the tests were repeated after enrichment broth storage and 17 negative PCR results were obtained.

For the pet food and animal feed category (375 test portion) all the PCR positive results were confirmed by direct streaking and after subculture in RVS prior streaking onto RAPID' *Salmonella*. For two samples (3780 and 3072), non-isolated typical colonies were present on the RAPID' *Salmonella* plates but were impossible to recover when streaking again on the same media. The PCR test applied directly on the colonies gave positive results and confirmed the presence of *Salmonella*.

3.1.8 PCR inhibition

For the Standard extraction protocol, 684 PCR tests were performed, and 24 inhibitions observed which concerned mainly egg based products and dairy products representing 3.5 % of inhibition (See Table 21).

For the Easy extraction protocol, 1630 PCR tests were performed, and 14 inhibitions observed, representing 0.9 % of inhibition (See Table 22).

Table 21 - Inhibitions - Standard extraction protocol

Year of analysis	Sample N°	Product	iQ-Check Salmonella			Category
			Standard			
			Ct CI	Ct FAM	Result	
2007	1443	Ice cream	-/48,37	-/26,51*	i/+*	3
2007	715	Ice cream	-/34,54*	-/-*	i/-*	3
2007	718	Ice cream	-/36,24*	-/-*	i/-*	3
2007	787	Ice cream	-/37,57*	-/46,72*	i/+*	3
2007	466	Liquid egg product	-/-*	-/26,35*	i/+*	4
2007	467	Liquid egg product	-/-*	-/27,16*	i/+*	4
2007	468	Liquid egg product	-/-*	-/36,26*	i/+*	4
2007	554	Liquid egg product	-/-*/39,98**	-/-/**	i/i*/-*	4
2007	651	Liquid egg product	-/-*/41,72**	-/-/**	i/i*/-*	4
2007	652	Liquid egg product	-/-*/39,89**	-/-/**	i/i*/-*	4
2007	653	Liquid egg product	-/-*/44,21**	-/-/**	i/i*/-*	4
2007	654	Liquid egg product	-/-*/44,96**	-/-/**	i/i*/-*	4
2007	655	Liquid egg product	-/-*/41,19**	-/-/**	i/i*/-*	4
2007	656	Liquid egg product	-/-*/45,10**	-/-/**	i/i*/-*	4
2007	657	Liquid egg product	-/-*/45,63**	-/-/**	i/i*/-*	4
2007	658	Liquid egg product	-/-*/44,94**	-/-/**	i/i*/-*	4
2007	691	Mayonnaise	-/35,87*	-/-*	i/-*	4
2007	730	Pastry	-/33,04*	-/24,21*	i/+*	4
2020	640	Raspberries compote	-/32,75*	-/-*	i/-*	5
2007	1430	Blackberry puree	-/-*	-/36,73*	i/+*	5
2007	387	Dehydrated poultry protein	-/-*	-/25,71*	i/+*	6
2007	727	Dehydrated poultry protein	-/36,74*	-/29,79*	i/+*	6
2007	420	Surface sample	-/37,73*	-/-*	i/-*	7
2011	1619 (after storage)	Feces	-/+	-/+	i/+	8
Total			24			
%			3,5 %			

*: 1/10

**:1/50

Table 22 - Inhibitions - Easy extraction protocol

Year of analysis	Sample N°	Product	iQ-Check Salmonella			Category
			Easy			
			Ct CI	Ct FAM	Result	
2007	533	Milk powder	N/A/37,64*	N/A/N/A*	i/-*	3
2007	718	Ice cream	-/36,24*	-/-*	i/-*	3
2007	651	Liquid egg product	-/35,21*	-/-*	i/-*	4
2007	652	Liquid egg product	-/41,69*	-/-*	i/-*	4
2007	1430	Blackberry puree	-/36,49*	-/34,99*	i/+*	5
2007	387 (after storage)	Dehydrated poultry protein	N/A/35,57*	N/A/27,58*	i/+*	6
2007	1065	Cattle feed	-/38,80*	-/-*	i/-*	6
2007	1200	Flour (raw material)	N/A/37,47*	N/A/N/A*	i/+*	6
2020	1778	Cattle feed	-/36,81*	-/38,42*	i/ +*	6
2020	1779	Cattle feed	-/-*	-/41,12*	i/ +*	6
2020	1780	Cattle feed	-/40,17*	-/-*	i/ -*	6
2007	510	Surface sample	N/A/48,6*	N/A/N/A*	i/-*	7
2007	511	Surface sample	N/A/N/A*/41,09**	N/A/N/A*/N/A**	i/i*/-**	7
2011	1617	Wipe	-/+	-/+	i/+	8
Total			14			
%			0,9 %			

*: 1/10

**:1/50

For the extension study performed in 2022 for pet food and animal feed (375 g), 388 DNA extracts were tested, 194 without applying the FDRS protocol and 194 with the FDRS protocol. The inhibitions observed concern 12 different samples (6 raw material, 5 feed and 1 pet food). This represents 19,4 % of the samples analysed. They are listed in Table 23.

62 PCR tests were inhibited, the 1:10 dilution protocol allowed to obtain a result for 37 PCR tests (29.7%), the reagent H protocol for 3 PCR tests (4,8%) and a 1:50 dilution of the DNA extract was required for 19 PCR tests (30,6%). Two PCR tests were repeated, and a negative result was observed, without applying a specific protocol.

Table 23 – Inhibitions observed for pet food and animal feed (375 g) - Easy extraction protocol

Year of analysis	Sample N°	Product	Incubation time	iQ-Check Salmonella II											Category	Type		
				Easy I									CFX Opus					
				CFX96			CFX Opus			CFX Opus			CFX Opus					
				w/o FDRS			w FDRS			w/o FDRS			w FDRS					
Ct FAM	Ct IC	Result	Ct FAM	Ct IC	Result	Ct FAM	Ct IC	Result	Ct FAM	Ct IC	Result	Ct FAM	Ct IC	Result				
2022	1731	Pea pods	18 h	i/N/A ^a /36,66 ^b	i/34,14 ^a /33,05 ^b	i/ -a/+b	i/ N/A ^a /38,18 ^b	i/34,36 ^a /32,96 ^b	i/ -a/+b	i/40,73 ^a /35,85 ^b	i/32,80 ^a /33 ^b	i/+a/+b	i/N/A ^a / 38,85 ^b	i/ 33,70 ^a /32,93 ^b	i/ -a/+b	13	a	
			18 h +72h	i/N/A ^a /41,62 ^b	i/33,61 ^a /33,06 ^b	i/ -a/+b	i/N/A ^a / 36,28 ^b	i/ N/A ^a /33,14 ^b	i/i ^a /+b	i/40,20 ^a /35,67 ^b	i/32,79 ^a /33,27 ^b	i/ +a/+b	i/N/A ^a /34,57 ^b	i/N/A ^a /33,09 ^b	i/ i ^a /+b			
2022	1735	Rapeseed cake	18 h	i / i ^a /i ^b /40,05 ^c	i / i ^a /i ^b /38,39 ^c	i / i ^a /i ^b / +c	i / i ^a /i ^b /37,67 ^c	i / i ^a /i ^b /34,17 ^c	i / i ^a /i ^b /+c	i / i ^a /i ^b /40,92 ^c	i / i ^a /i ^b /40,92 ^c	i / i ^a /i ^b /+c	i / i ^a /i ^b / 40,2 ^c	i / i ^a /i ^b / 35,16 ^c	i / i ^a /i ^b /+c	13	b	
			18 h +72h	i / i ^a /i ^b /39 ^c	i / i ^a /i ^b /35,03 ^c	i / i ^a /i ^b /+	i/i ^a /i ^b /40,04 ^c	i/i ^a /i ^b /35,55 ^c	i/i ^a /i ^b /+c	i / i ^a /i ^b /41,78 ^c	i / i ^a /i ^b /38,07 ^c	i/i ^a /i ^b /+c	i / i ^a /i ^b /40,11 ^c	i / i ^a /i ^b /38,52 ^c	i/i ^a /i ^b /+c			
2022	1738	Sausage for dogs	18 h	17,85	N/A	+	18,29	N/A	+	17,93	N/A	+	17,11	40,03	+	13	c	
			18 h +72h	i/20,66 ^a /18,73 ^b	i/34,14 ^a /N/A ^b	i/+a/+b	18,7	N/A	+	17,06	37,25	+	17,68	35,08	+			
2022	2783	Canola cake	18 h	i/i ^a /i ^b / N/A ^c	i/i ^a /i ^b /36,08 ^c	i/i ^a /i ^b /-c	i/ N/A ^a /N/A ^b	i/N/A ^a /43,27 ^b	i/i ^a /-b	i/i ^a /i ^b / N/A ^c	i/i ^a /i ^b /34,45 ^c	i/i ^a /i ^b /-c	N/A	36,00	-	13	b	
			18 h +72h	i/ i ^a / i ^b / N/A ^c	i/ i ^a / i ^b / 34,97 ^c	i/i ^a /i ^b /-c	i/ i ^a / i ^b / N/A ^c	i/ i ^a / i ^b / 37,45 ^c	i/i ^a /i ^b /-c	N/A	38,05	-	i/ i ^a / i ^b / N/A ^c	i/ i ^a / i ^b / 32,63 ^c	i/i ^a /i ^b /-c			
2022	2785	Sunflower pods	18 h	i/39,73 ^a /28,02 ^b	i/33,31 ^a /32,99 ^b	i/ +a/+b	i/30,2 ^a / 27,69 ^b	i/33,14 ^a /32,24 ^b	i/ +a/+b	i/29,21 ^a /27,75 ^b	i/32,64 ^a /33,45 ^b	i/ +a/+b	i/29,07 ^a /27,76 ^b	i/32,58 ^a /32,99 ^b	i/ +a/+b	13	a	
			18 h +72h	i/31,69 ^a /30,02 ^b	i/33,28 ^a /32,11 ^b	i/ +a/+b	i/31,6 ^a / 29,95 ^b	i/33,27 ^a / 32,14 ^b	i/ +a/+b	N/A /31,33 ^a / 31,66 ^b / 32,26 ^b	40,75 /33,51 ^a / 32,38 ^b / 32,14 ^b	- /+a/ +b / +b	i/32,07 ^a /30,18 ^b	i/33,28 ^a /31,95 ^b	i/ +a/+b			
2022	2922	Feverola in grain	18 h	i/ 33,06 ^a	i/ N/A ^a	i/-a	i/ 32,86 ^a	i/ N/A ^a	i/-a	i/33,64 ^a	i/N/A ^a	i/-a	i/33,57 ^a	i/N/A ^a	i/-a	13	a	
			18 h +72h	/	/	/	/	/	/	/	/	/	/	/	/			
2022	2923	Pea pods	18 h	i/ N/A ^a /N/A ^b	i/33,68 ^a / 32,9 ^b	i/-a/-b	i/ N/A ^a /N/A ^b	i/ 33,17 ^a /32,61 ^b	i/-a/-b	i/N/A ^a /NA ^b	i/33,02 ^a /33,25 ^b	i/-a/-b	i/N/A ^a /NA ^b	i/33,15 ^a /33,69 ^b	i/-a/-b	13	a	
			18 h +72h	i/ N/A ^a /N/A ^b	i/ N/A ^a /31,64 ^b	i/i ^a /-b	i/ N/A ^a /N/A ^b	i/33,14 ^a / 32,14 ^b	i/-a/-b	i/N/A ^a /NA ^b	i/41,71 ^a /33,25 ^b	i/-a/-b	i/N/A ^a /NA ^b	i/32,47 ^a /31,75 ^b	i/-a/-b			
2022	3067	Sunflower cake	18 h	35,42	N/A	-	34,83	N/A	-	i/ 33,99 ^a	i/ N/A ^a	i/ -a	i/ 34,64 ^a /34,25 ^b	i/ N/A ^a / N/A ^b	i/ -a /-b	13	a	
			18 h +72h	/	/	/	/	/	/	/	/	/	/	/	/			
2022	3072	Rapeseed cake	18 h	i/ i ^a / i ^b / 39,04 ^c	i/ i ^a / i ^b / 39,91 ^c	i/ i ^a / i ^b / +c	i/ 44,16 ^a / 38,72 ^b / 38,72 ^c	i/ N/A ^a / 41,14 ^b / 36,87 ^c	i/ +a /+b / +c	i/ i ^a / i ^b / 37,29 ^c	i/ i ^a / i ^b / 37,92 ^c	i/ i ^a / i ^b / +c	i/ 41,59 ^a / 37,87 ^b / 38,3 ^c	i/ 41,75 ^a / 38,87 ^b / 36,3 ^c	i/ +a /+b / +c	13	a	
			18 h +72h	i/ i ^a /i ^b / 41,82 ^c	i/ i ^a /i ^b / 42,07 ^c	i/ i ^a /i ^b /+c	i/ i ^a /i ^b / 41,16 ^c	i/ i ^a /i ^b / 42,9 ^c	i/ i ^a /i ^b /+c	i/ i ^a /i ^b / 39,58 ^c	i/ i ^a /i ^b /38,17 ^c	i/ i ^a /i ^b /+c	i/ i ^a /i ^b / 40,67 ^c	i/ i ^a /i ^b /40,96 ^c	i/ i ^a /i ^b /+c			
2022	3575	Feed (calf)	18 h	N/A	37,36	-	N/A	36,02	-	ac/ i/N/A ^a	ac/ i/37,95 ^a	i/ -a	N/A	41,43	-	13	b	
			18 h +72h	N/A	36,63	-	i/N/A	i/40,39	i/-	i/ N/A ^a	i/ 39,35 ^a	i/ -a	i/ N/A ^a / N/A ^b	i/ 38,61 ^a	i/ -a			
2022	3577	Feed (sheep)	18 h	N/A	38,4	-	N/A	35,75	-	ac/ i/N/A ^a	ac/ i/37,93 ^a	i/ -a	N/A	43,95	-	13	b	
			18 h +72h	N/A	39,07	-	N/A	36,04	-	i/ N/A ^a	i/ 39,10 ^a	i/ -a	N/A	43,85	-			
2022	3578	Feed (calf)	18 h	N/A	36,74	-	N/A	35,55	-	i/ i/ N/A ^a	i/ i/ 35,8 ^a	i/ -a	i/ N/A	i/ 42,86	i/-	13	b	
			18 h +72h	N/A	39,69	-	N/A	37,27	-	i/ N/A ^a	i/ 37,81 ^a	i/ -a	i/ N/A ^a / N/A ^b	i/ 38,47 ^a	i/ -a			
Number of inhibitions						14				14				18				16
Number of retest without dilution						0				1				0				1
Number of dilution 1:10 (a)						7				7				13				10
Number of reagent H (b)						0				2				0				1
Number of 1:50 dilution (c)						6				4				5				4
ac: atypical curve						0				0				2				0

3.2 Relative level of detection

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

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

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

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

3.2.1 Experimental design

Six matrix/strain pairs have been tested for the initial or extension studies using the following protocol:

- Level 1: 0 UFC/g or /mL,
- Level 2: level necessary to obtain 0 to 50% positives,
- Level 3: level necessary to obtain 50 to 75% positives,
- Level 4: level necessary to obtain 100% positives.

Additional matrix/strain pairs were tested for the renewal and the extension study performed in 2020 using the following protocol:

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

A total plate count and lactic flora enumeration (for matrix with probiotics) was performed to estimate the total microbial load on the day of analysis.

One matrix/strain pair was tested for the extension study: dry kibbles for dogs. The extraction was performed using the Easy I protocol with and without the FDRS step. Two PCR instruments were tested: CFX96 and CFX Opus Deep Well.

All the matrix/strain pairs tested are listed in Table 24.

Table 24 - Defined (matrix/strain) pairs for the RLOD determination

Year of analysis	Category		Matrix	Strain	Origin	Inoculation procedure	Sample size	Enrichment protocol	Extraction protocol
2020	1	Ready to eat and ready to reheat	Deli salad	S. Typhimurium Ad1603	Ready to eat - composite food	48 h at 3°C ± 2°C	25 g	BPW 16 h at 37°C	Standard I Easy I
2007	2	Meat products	Ground beef	S. Infantis 14	Liquid egg product	/	25 g	BPW 16 h at 37°C	Standard I Easy I
2020	3	Dairy products	Raw milk	S. Mbandaka Ad2296	Raw milk	48 h at 3°C ± 2°C	25 g	BPW 16 h at 37°C	Standard I Easy I
2007	4	Egg products	Liquid egg	S. Enteritidis 2532	Ham	/	25 g	BPW 16 h at 37°C	Standard I Easy I
2007	5	Fishery and vegetable products	Perch fillet	S. Saintpaul F31	Pilchard fillets	/	25 g	BPW 16 h at 37°C	Standard I Easy I
2007	6	Pet food and animal feed	Balls for dog	S. Agona A00V038	Feed for pork	/	25 g	BPW 16 h at 37°C	Standard I Easy I
2007	7	Production environmental samples	Process water	S. Derby A00E084	Dairy industry	/	25 g	BPW 16 h at 37°C	Standard I Easy I
2020	8	Primary production environmental samples	Boot sock	S. Kentucky Ad1756	Boot sock Poultry slaughterhouse	Room temperature for 24 h	Sample device	BPW 16 h at 37°C	Standard II Easy I
2020	9	Raw meat	Veal meat	S. Enteritidis Ad926	Veal meat	48 h at 3°C ± 2°C	25 g	Pre-warmed BPW (41.5°C) 8 h at 41.5°C	Easy II
2020	10	Raw meat	Ground beef	S. Newport Ad2730	Ground beef	48 h at 3°C ± 2°C	375g	Pre-warmed BPW (41.5°C) 10 h at 41.5°C	Easy II
2020	11	Raw dairy products	Raw milk	S. Mbandaka Ad2296	Raw milk	48 h at 3°C ± 2°C	50 g	BPW + supplement 20 h at 41.5°C	Easy I
2020	12	Infant formula and infant cereals with and without probiotics including ingredients	Infant formula with probiotics	S. Cerro Ad2727	Milk powder	Seeding protocol with lyophilized strain storage for 2 weeks at ambient temperature	375 g	Pre-warmed BPW (37°C) + PIF supplement 18 h at 37°C	Easy I + FDRS
2022	13	Pet food and animal feed	Dry kibbles for dog	S. Derby Ad1878	Animal fat for feed	Seeding protocol with lyophilized strain storage for 2 weeks at ambient temperature	375 g	Pre-warmed BPW (37°C) + RAPID [®] Salmonella supplement 18 h at 37°C	Easy I With and without FDRS

3.2.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 15.08.2015. The RLOD are given in Table 25.

Table 25 – Presentation of RLOD before and after confirmation of the alternative method results

Easy extraction protocol										
Category	Name	Test portion	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value	AL
1	Deli salad - S. Typhimurium Ad1603	25 g	1,000	0,473	2,113	0,000	0,374	0,000	1,000	1,5
2	Ground beef - S. Infantis 14	25 g	1,000	0,383	2,608	0,000	0,479	0,000	1,000	
3	Raw milk - S. Mbandaka Ad2296	25 g	1,497	0,461	4,860	0,404	0,589	0,686	0,493	
4	Liquid egg - S. Enteritidis 2532	25 g	1,000	0,383	2,608	0,000	0,479	0,000	1,000	
5	Perch fillet - S. Saintpaul F31	25 g	1,182	0,381	3,668	0,167	0,566	0,295	0,768	
6	Balls for dog - S. Agona AOOV038	25 g	0,582	0,219	1,547	-0,540	0,489	1,106	1,731	
7	Process water - S. Derby AOOE084	25 g	1,000	0,402	2,490	0,000	0,456	0,000	1,000	
8	Bootssocks - S. Kentucky Ad1756	Sample device	1,009	0,441	2,307	0,009	0,414	0,021	0,983	2,5
9	Veal meat - S. Enteritidis Ad926	25 g	1,000	0,447	2,240	0,000	0,403	0,000	1,000	
10	Ground beef - S. Newport Ad2730	375 g	1,382	0,565	3,379	0,323	0,447	0,723	0,469	
11	Raw milk - S. Mbandaka Ad2296	50 g	0,756	0,314	1,823	-0,279	0,440	0,635	1,474	
12	Infant formula with probiotics - S. Cerro Ad2727	375 g	0,350	0,147	0,838	-1,049	0,436	2,405	1,984	
13	Dry kibbles for dogs S. Derby Ad1878	375 g	1,000	0,434	2,304	0,000	0,417	0,000	1,000	
Combined			0,949	0,753	1,197	-0,052	0,116	0,450	1,347	/

The LOD_{50%} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 26.

Table 26 - LOD₅₀ results

Easy extraction protocol				
Category	(Strain / matrix) pair	Test portion	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich	
			Reference method	Alternative method
1	Deli salad - S. Typhimurium Ad1603	25 g	1,2 [0,7-2,0]	1,2 [0,7-2,0]
2	Ground beef - S. Infantis 14	25 g	0,9 [0,5-1,8]	0,9 [0,5-1,8]
3	Raw milk - S. Mbandaka Ad2296	25 g	1,3 [0,7-2,3]	1,6 [0,9-3,0]
4	Liquid egg - S. Enteritidis 2532	25 g	0,7 [0,4-1,5]	0,7 [0,4-1,5]
5	Perch fillet - S. Saintpaul F31	25 g	0,8 [0,4-1,6]	0,9 [0,5-1,7]
6	Balls for dog - S. Agona AOOV038	25 g	0,6 [0,3-1,1]	0,4 [0,2-0,7]
7	Process water - S. Derby AOOE084	25 g	0,6 [0,3-1,3]	0,6 [0,3-1,3]
8	Boots socks - S. Kentucky Ad1756	Sample device	0,8 [0,5-1,5]	0,9 [0,5-1,5]
9	Veal meat - S. Enteritidis Ad926	25 g	0,6 [0,4-1,1]	0,6 [0,4-1,1]
10	Ground beef - S. Newport Ad2730	375 g	0,7 [0,4-1,4]	1,0 [0,5-1,9]
11	Raw milk - S. Mbandaka Ad2296	50 g	0,4 [0,3-0,7]	0,3 [0,2-0,6]
12	Infant formula with probiotics - S. Cerro Ad2727	375 g	0,7 [0,4-1,2]	0,3 [0,1-0,5]
13	Dry kibbles for dogs – S. Derby Ad1878	375 g	0,4 [0,2-0,8]	0,4 [0,2-0,8]
Combined			0,8 [0,7-0,9]	0,7 [0,6-0,8]

3.2.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies or 2.5 for unpaired studies, for all matrix/strain pairs tested.

The LOD₅₀ varies:

- for the Standard extraction protocol, from 0.6 to 1.3 CFU/sample size for the reference method and from 0.6 to 1.4 CFU/ sample size for the alternative method,
- for the Easy extraction protocol, from 0.4 to 1.3 CFU/sample size for the reference method and from 0.3 to 1.6 CFU/sample size.

3.3 Inclusivity / exclusivity

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

3.3.1 Test protocols

> **Inclusivity**

- **Study performed in 2007 and 2008** : 50 target strains were grown in BHI at 37°C and inoculated between 10 to 100 cells / 225ml BPW. For the Standard protocol I, the BPW were incubated for 16h at 37°C, for the Easy protocol I for 20h at 37°C. The protocol of the iQ-Check *Salmonella* II was then applied.
- **Study performed in 2011 with the protocol dedicated to primary production samples (Easy I)**: 56 *Salmonella* strains were grown in BHI at 37°C. The strains were inoculated between 10 to 100 cells / 225ml BPW + RAPID' *Salmonella* capsule. The protocol of the iQ-Check *Salmonella* II was then applied (PCR and confirmation). For the non-motile strains, a subculture of the enrichment broth in RVS (0.1mL + 10mL) was also tested for confirmation step.
- **Study performed in 2020** : As an additional enrichment protocol was tested for the extension study which is more selective than the protocol tested for the primary production samples, the inclusivity study was performed again by testing 100 target strains using the protocol dedicated to infant formula and infant cereals with and without probiotics including ingredients (pre-warmed BPW + PIF supplement - Incubation for 18 h at 37°C-Easy I extraction protocol).

> **Exclusivity**

The non-target strains were grown in BHI at 37°C and inoculated at 10⁵ UFC/ mL BPW, incubated for 24 h at 37°C The protocol of the iQ-Check *Salmonella* II was then applied.

3.3.2 Results

Raw data from studies performed in 2007-2008, 2011 and 2020 are given in **Appendix 8**.

> **Inclusivity**

- **Study performed in 2007 - 2008:** The 50 target strains tested gave a positive PCR result whatever the lysis protocol applied (Standard or Easy) as well as the 106 target strains tested with the short enrichment protocol.
- **Study performed in 2011** using the protocol dedicated to primary production samples (Easy I extraction protocol): 56 *Salmonella* strains were tested; 55 gave a positive PCR test. *Salmonella arizonae* CIP 5526 gave a negative PCR test a negative result was also observed with the reference method.

Salmonella Gallinarum biovar Pullorum Ad 300 strain gave a positive PCR result but negative confirmatory tests. The tests described in the ISO 6579 Annex D and in the U47-100 also gave negative results.

For 5 strains (*S. Bredeney* Adria 396, *S. Gallinarum* 1, *S. Typhi* Ad 302, *S. Typhimurium* Ad 1333 et *S. Veneziana* Adria 233), the confirmation using the MSRV plates gave negative results but the subculture in RVS before streaking onto RAPID' *Salmonella* plates allowed to confirm the PCR tests.

- **Study performed in 2020:**

The 100 tested target strains were detected by the iQ-Check *Salmonella* II method (positive PCR results).

For *Salmonella* Abortusovis Ad2320, 48 h incubation time of the plates were necessary to obtain typical colonies growth. It was also the case for *Salmonella* Gallinarum biovar Pullorum Ad300 and *Salmonella* Luciana CIP105626.

For *Salmonella* Wayne Ad502, positive PCR result was observed with a late Ct value (43,57), no typical colony was observed on RAPID' *Salmonella* plates after direct streaking or after subculture in RVS broth. Typical colonies were observed after subculture in RVS or MKTTn broths and streaking onto XLD plates. The strain was tested again in parallel with the alternative method and the reference method. The same result was observed for PCR. For the reference method, micro-colonies were observed only on RAPID' *Salmonella* plates from MKTTn both.

Salmonella Strasbourg CIP 5632 gave atypical blue colonies on RAPID' *Salmonella*.

> **Exclusivity**

- **Study performed in 2007:** The 30 non-target strains tested gave negative PCR results for both extraction protocols (Standard and Easy).

3.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The storage temperature is indicated on the kit and in the manual; it is 2 - 8°C. The expiry date is indicated on the kit and on each vial or tube of reagent. The reagents are used up to exhaustion.			
Time to result	Negative samples			
	Steps	Reference method	Alternative method	Alternative method (short protocol)
	Primary enrichment	Day 0	Day 0	Day 0
	Enrichment	Day 1		
	Extraction, PCR test, result		Day 1	Day 0
	Streaking	Day 2		
	Reading	Day 3		
	Presumptive positive or positive results			
	Steps	Reference method	Alternative method	Alternative method (short protocol)
	Primary enrichment	Day 0	Day 0	Day 0
	Enrichment	Day 1	Day 1	
	Extraction, PCR test		Day 1	Day 0
	Streaking	Day 2	Day 1 to Day 2	Day 0 to Day 1
	Reading	Day 3	Day 2 to Day 3	Day 1 to Day 2
Confirmation tests	Day 4	Day 2* to Day 4	Day 1* to Day 2	
Common step with the reference method	The pre-enrichment step, as well as all the confirmation steps are common depending on the tested categories.			

*: Confirmation using the latex tests

The iQ-Check *Salmonella* II method gives a negative result the day of initiating the analysis when using the short protocol, compared to 72 h for the reference method.

A positive result is obtained in 1 day by the alternative method when using the short protocol and the latex test, compared to 4 days by the reference method.

4 INTER-LABORATORY STUDY

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

4.1 Study organisation

The inter-laboratory study was carried out in October 2008. 19 collaborators were involved in the study.

Pasteurized milk was contaminated with *Salmonella* Typhimurium 305 isolated from a ready to reheat dish

4.2 Experimental parameters controls

4.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 25 CFU/g and 5 CFU/25 g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at $5 \pm 3^\circ\text{C}$. *Triplicates* were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 27.

Table 27 - Sample stability

Day 0	CFU/25 g (XLD)			Detection / 25 g		
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3
Day 0	38	45	30	+	+	+
Day 1	33	43	33	+	+	+

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

4.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 28).

Table 28 - Contamination levels

Level	Samples	Theoretical target level (CFU/25 g)	True level (CFU/25 g sample)	Low limit (CFU/25 g sample)	High limit (CFU/25 g sample)
1	3 - 7 - 8 - 13 - 17 - 20 - 21 - 24	0	0	/	/
2	1 - 4 - 5 - 10 - 12 - 15 - 18 - 23	5	8,2	7,1	9,4
3	2 - 6 - 9 - 11 - 14 - 16 - 19 - 22	25	36,2	31,4	41,6

4.2.3 Logistic conditions

Temperature conditions are given in Table 29.

Table 29 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date
A	4,0	6,5	Day 1
B	3,0	3,1	Day 1
C	2,5	13,5	Day 1
D	2,5	4,1	Day 1
E	4,5	8,0	Day 2
F	3,5	8,4	Day 1
G	4,0	7,0	Day 1
H	1,5	4,3	Day 1
I	<i>Probe out of order</i>	3,4	Day 1
J	4,0	5,1	Day 1
K	2,0	7,9	Day 1
L	2,0	5,4	Day 1
M	3,0	9,4	Day 1
N	2,0	10,0	Day 1
O	4,5	5,4	Day 1
P	3,0	9,5	Day 1
Q	2,5	6,0	Day 1
R	2,5	8,5	Day 1
S	3,0	5,5	Day 1

Laboratory E received its samples on Wednesday 22 October 2008, on Day 2.

Laboratories C, M, N, P and R recorded a temperature higher than 8.4°C at receipt; after verification of the thermo-probe recording, it appears that the temperatures all below 8°C.

4.3 Results analysis

Raw data are provided in **Appendix 9**.

4.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 30.

Table 30 – 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 $1,7 \cdot 10^6$ to $1,6 \cdot 10^8$ CFU/ml.

> **Salmonella spp. detection**

19 collaborators participated to the study. The results obtained are provided in Table 31 (reference method) and Table 32 (alternative method).

Table 31 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	L0	L1	L2
A	2	8	8
B	5	8	8
C	3	8	8
D	0	8	8
E	0	8	8
F	4	8	8
G	0	8	8
H	0	8	8
I	5	8	8
J	0	8	8
K	0	8	8
L	7	8	8
M	6	8	8
N	2	8	8
O	0	8	8
P	5	8	8
Q	8	8	8
R	0	8	8
S	0	8	8
Total	P₀ = 47	P₁ = 152	P₂ = 152

Table 32 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	2	2	2	8	8	8	8	8	8
B	1	5	0	8	8	8	8	8	8
C	6	3	3	8	8	8	8	8	8
D	1	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
F	0	4	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	2	5	2	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	3	0	0	8	8	8	8	8	8
L	2	7	2	8	8	8	8	8	8
M	6	6	5	8	8	8	8	8	8
N	3	2	2	8	8	8	8	8	8
O	0	0	0	8	8	8	8	8	8
P	0	5	0	8	8	8	8	8	8
Q	8	8	8	8	8	8	8	8	8
R	0	0	0	8	8	8	8	8	8
S	1	0	0	8	8	8	8	8	8
Total	P₀ = 35	C₀ = 47	CP₀ = 24	P₁ = 152	C₁ = 152	CP₁ = 152	P₂ = 152	C₂ = 152	CP₂ = 152

Lab E performed the analysis only at Day 2 due to a late delivery of the samples; their results cannot be taken into account.

Laboratory Q encountered a problem with the automate and obtained inconsistent results; this laboratory was not retained for interpretation.

11 laboratories obtained positive PCR results for uninoculated samples by the alternative method. For 6 of them, the PCR results were not confirmed using the reference method.

10 laboratories obtained positive confirmed results by the reference method for unspiked samples.

7 laboratories (A, C, I, L, M, N and Q) obtained positive confirmed PCR results for unspiked samples.

3 laboratories (B, F and P) obtained positive results for uninoculated samples by the reference method only.

These cross-contaminations were probably linked to the use of micropipettes to transfer the enriched sample to RVS and MKTTn broth.

Cross-contaminations linked to molecular analysis occurred for 3 laboratories: D, K and S.

It seems that the numerous cross-contaminations which occurred during this study are mainly due to bad practices for microbiology than molecular analysis step.

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For the initial validation study, the results from 10 Labs were retained for interpretation including 2 labs with 2 positive results at Level 0 (A and N). The same labs have been kept for this renewal study: A, D, G, H, J, K, N, O, R and S.

4.3.3 Results of the collaborators retained for interpretation

The results obtained with the 10 labs kept for interpretation are presented in Table 33 (reference method) and Table 34 (alternative method).

Table 33 - Positive results by the reference method (With 10 Labs)

Collaborators	Contamination level		
	L0	L1	L2
A	2	8	8
D	0	8	8
G	0	8	8
H	0	8	8
J	0	8	8
K	0	8	8
N	2	8	8
O	0	8	8
R	0	8	8
S	0	8	8
Total	P₀ = 4	P₁ = 80	P₂ = 80

**Table 34 - Positive results (before and after confirmation)
by the alternative method (With 10 Labs)**

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	2	2	2	8	8	8	8	8	8
D	1	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
J	0	0	0	8	8	8	8	8	8
K	3	0	0	8	8	8	8	8	8
N	3	2	2	8	8	8	8	8	8
O	0	0	0	8	8	8	8	8	8
R	0	0	0	8	8	8	8	8	8
S	1	0	0	8	8	8	8	8	8
Total	P₀ = 10	C₀ = 4	CP₀ = 4	P₁ = 80	C₁ = 80	CP₁ = 80	P₂ = 80	C₂ = 80	CP₂ = 80

4.4 Calculation and interpretation

4.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 35).

Table 35 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	95 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	95 %

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

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

No fractional positive result was obtained for this inter-laboratory stud. The two inoculation levels were then retained for calculation.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 and Level 2 is provided in Table 36.

Table 36 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 80	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)
2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 80	Positive deviation (R-/A+) PD = 0
	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 36, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 37).

Table 37 - Sensitivity, relative trueness and false positive ratio percentages

		Level 1	Level 2
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	100 %	100 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	100 %	100 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	100 %	100 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	/	/

4.4.2.1 Interpretation of data

For a **paired study design**, the difference between (ND – PD) and the addition (ND + PD) are calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (ND – PD) and (ND + PD) shall not be higher than the AL. For this study, as all the spiked samples gave positive results for both inoculation levels, the interpretation was done for level 1 and level 2.

For 10 Labs, the limits are the following:

		Calculated values	AL (10 labs)	Conclusion
Level 1	ND - PD	0	3	ND - PD < AL
	ND + PD	0	4	ND + PD < AL
Level 2	ND - PD	0	3	ND - PD < AL
	ND + PD	0	4	ND + PD < AL

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

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

4.4.3 Evaluation of the $LOD_{50\%}$, $LOD_{95\%}$ and RLOD between laboratories

This calculation is not possible as all the inoculated samples gave positive results by both methods.

5 CONCLUSION

The **method comparison study conclusions** are:

- The method comparison study scheme corresponds to both UNPAIRED STUDY and PAIRED STUDY designs depending on the categories.
- In the sensitivity study, combining all the studies, 13 categories were tested: 10 food categories with two tests portions for raw meats (25 g and 375 g), pet food and animal feed (25 g and 375 g), the production environmental samples and the primary production samples. The protocol of the alternative method shows 45 positive deviations and 41 or 42 negative deviations depending on the protocol used for the pet food and animal feed category (375 g) tested in extension. The ND + PPND - PD meet the acceptability limits (AL) whatever the categories, and as well for the 13 tested categories.
- The Relative Levels of Detection (RLOD) are all below the AL fixed at 2.5 for the unpaired study data and at 1.5 for the paired study data whatever the matrix/strain pairs.
- The inclusivity and exclusivity testing gave the expected results for the 100 target strains and the 30 non-target strains tested with the protocol

dedicated to Infant formula and infant cereals with or without probiotics including ingredients.

- It is possible to store the enrichment broth for 72 h at $5 \pm 3^{\circ}\text{C}$ for food (excluding dairy products and production environmental samples), pet food and animal feed (375 g). It is possible to store the primary enrichment broth for 24 h at $5 \pm 3^{\circ}\text{C}$ for primary production samples.

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

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

- The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The iQ-Check *Salmonella* II method is considered equivalent to the ISO standard.**

Quimper, 11 June 2024

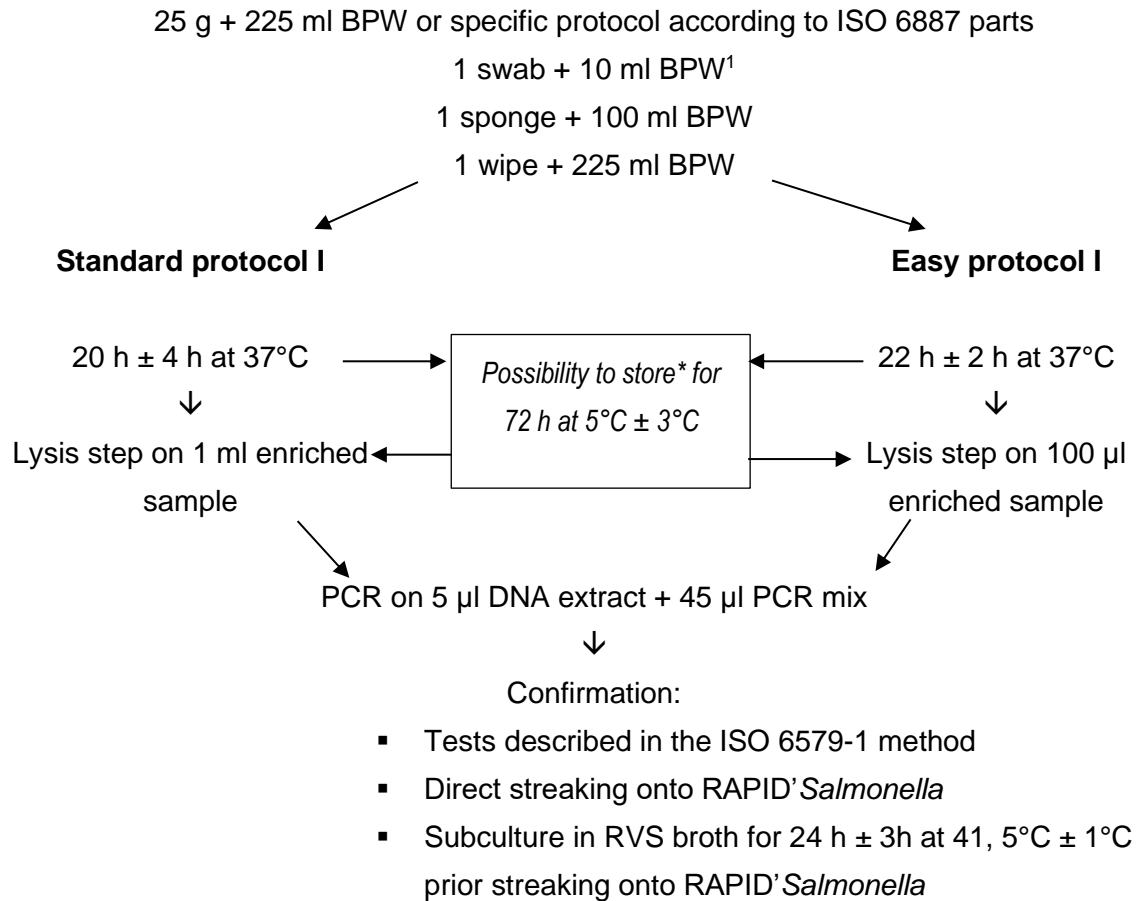
Astrid CARIOU
Manager
Validation of Alternative methods



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: iQ-Check *Salmonella* II

Food, pet food and animal feed (25 g test portion) and production environmental samples



The typical colonies are confirmed by:

- The tests described in the ISO 6579-1 method
- Latex tests
- Biochemical galleries
- MALDI Biotyper from BRUKER

¹ 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)

* Dairy and environmental samples are excluded from the 72 hour enrichment storage

Primary Production Samples

25 g + 225 ml BPW + supplement (RAPID' *Salmonella* capsule)

or specific protocol according to ISO 6887-6

1 swab + 10 ml BPW + supplement²

1 sponge + 100 ml BPW + supplement

1 wipe or bootsock + 225 ml BPW + supplement



Possibility to store for
24 h at 5°C ± 3°C

22 h ± 4 h at 41.5°C ± 1°C



Subculture in BPW (0.1 ml + 0.9 ml)



5 h ± 1 h at 37°C ± 1°C



Lysis step

Standard II

Easy I



PCR on 5 µl DNA extract

+ 45 µl PCR mix

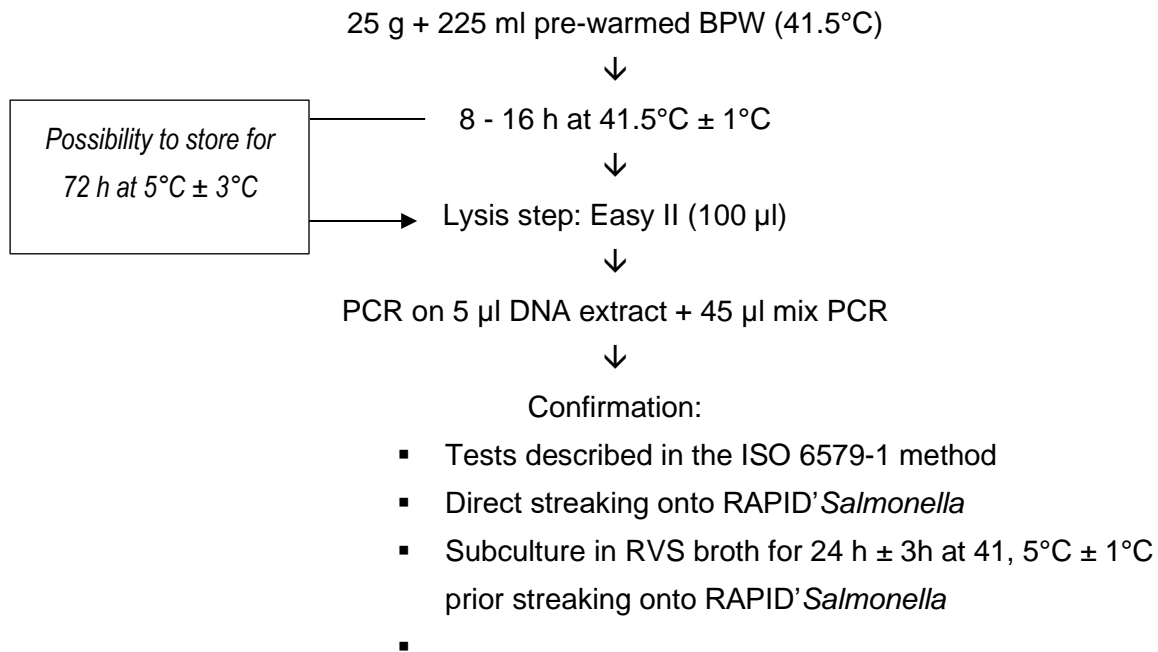


Confirmation:

- By the tests described in the ISO 6579-1 method
- By subculture of the primary enrichment broth onto MSRV (24 to 48 h at 41.5°C ± 1°C) and streaking onto RAPID' *Salmonella* agar (24 h ± 2 h at 37°C). The typical colonies are confirmed by a latex test.

² For sampling after cleaning process premoisten

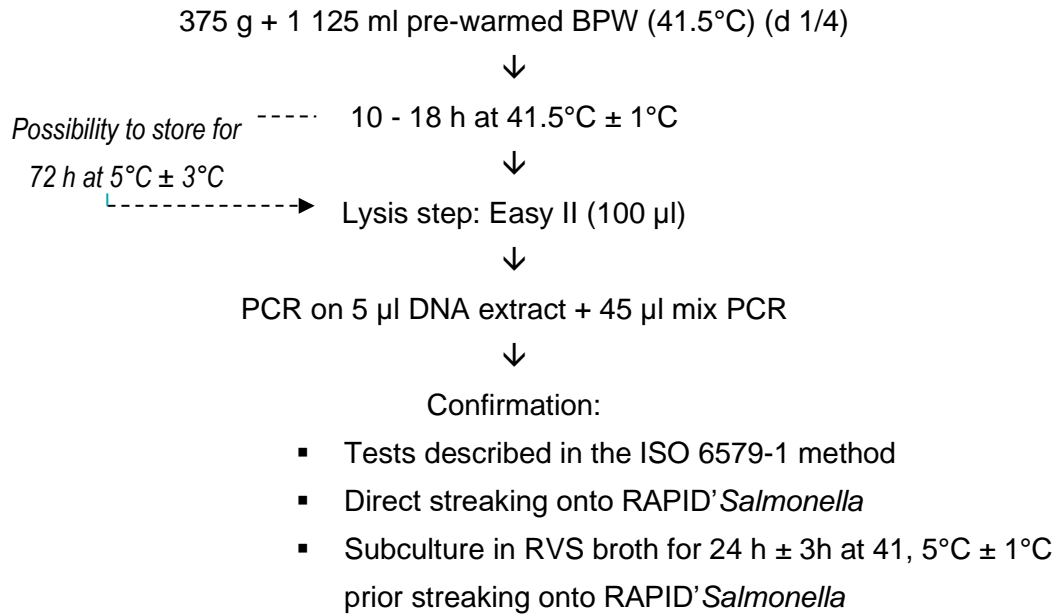
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml BPW)

Raw meats (25 g test portion)

Possibility to store for
72 h at 5°C ± 3°C

The typical colonies are confirmed by:

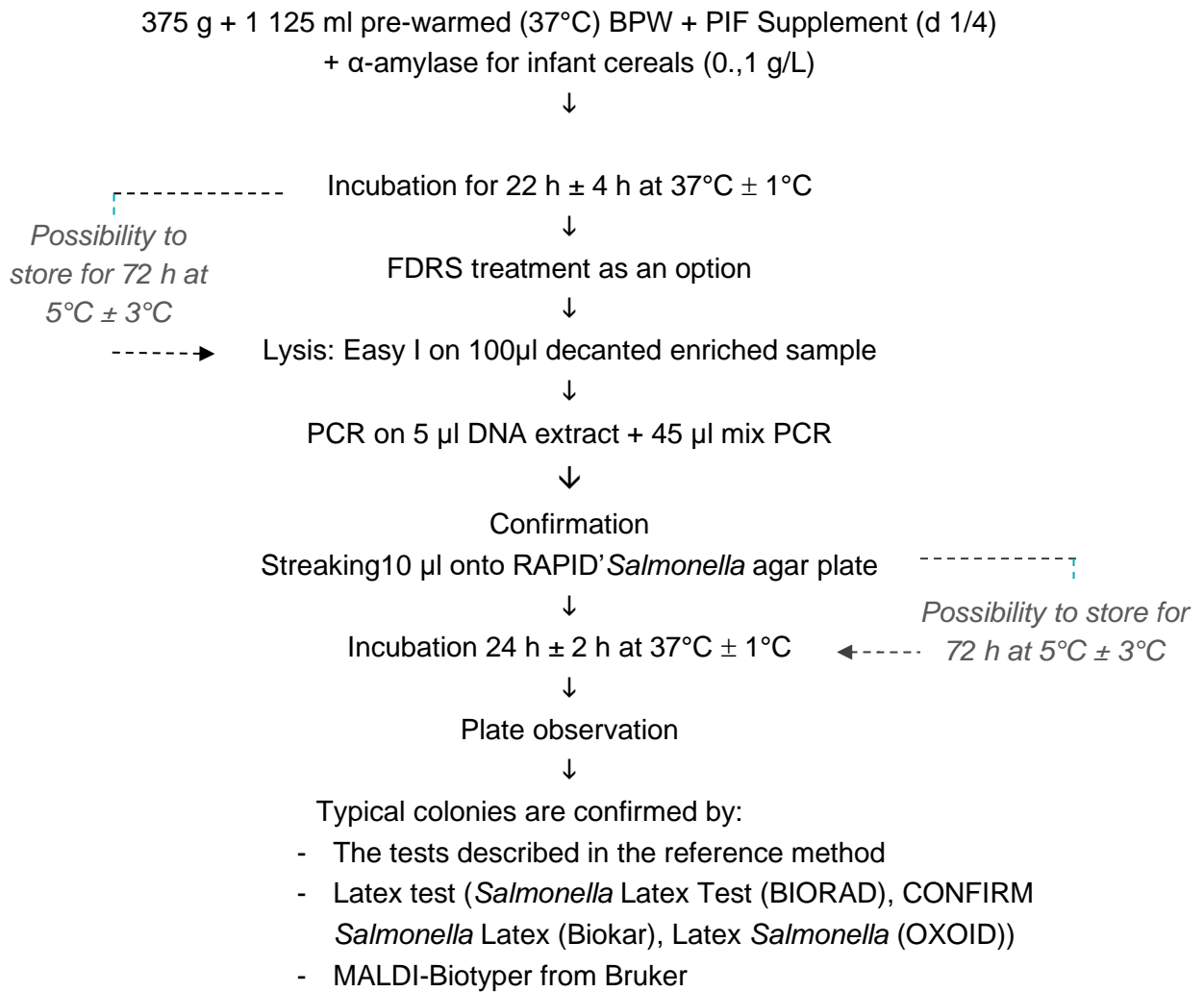
- The tests described in the ISO 6579-1 method
- Latex tests
- Biochemical galleries
- MALDI Biotyper from BRUKER

Raw meats (375 g test portion)

The typical colonies are confirmed by:

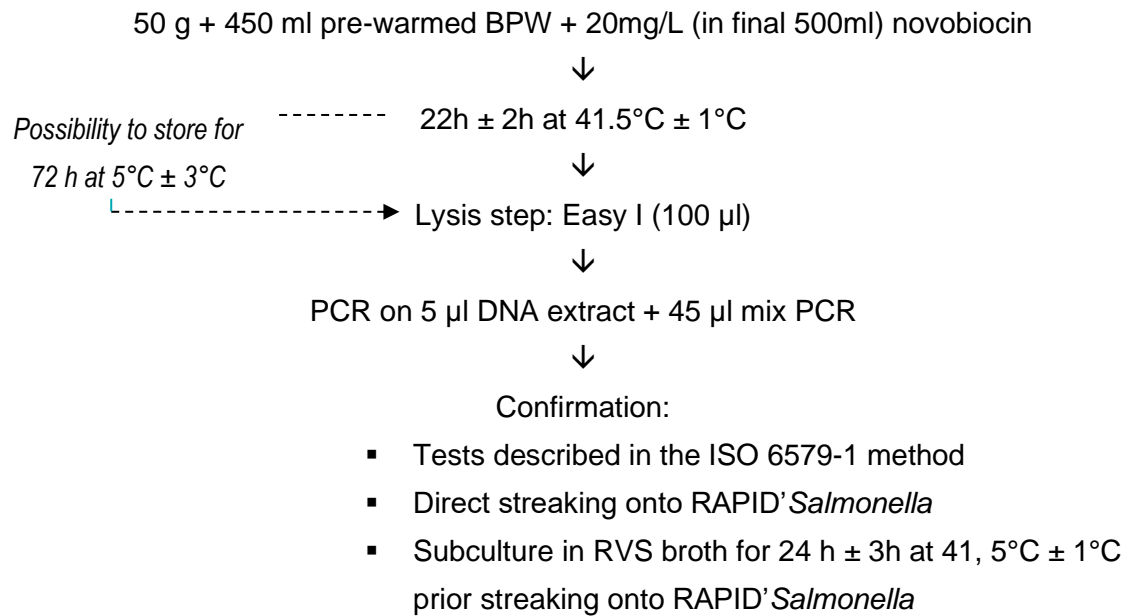
- The tests described in the ISO 6579-1 method
- Latex tests
- Biochemical galleries
- MALDI Biotyper from BRUKER

**Infant formula and infant cereals with
or without probiotics including ingredients (375 g test portion)**



Possibility to
store for 72 h at
5°C ± 3°C

Possibility to store for
72 h at 5°C ± 3°C

Raw dairy products (50 g test portion)

The typical colonies are confirmed by:

- The tests described in the ISO 6579-1 method
- Latex tests
- Biochemical galleries
- MALDI Biotyper from BRUKER

Pet food and animal feed (375 g test portion)

375 g + 1875 ml pre-warmed BPW + RSLM supplement (d 1/6)



Incubation for 18-24 hours at 37.0°C ±1°C

*Possibility to store
for 72 h at 5°C ± 3°C*



Extraction protocol: EASY I with or without FDRS ⁽¹⁾

Add 100 µl of lysis reagent A into a tube or a well of a Deep Well plate



Add 100 µl of decanted enriched sample

Mix by pipetting up and down



Tubes: heating-block at 95 - 100°C for 10 to 15 min

Deep Well plates: incubator-agitator for 15 - 20 min at 1300 rpm



Tubes: vortex at high speed

Deep Well plates: cool at room temperature



Tubes: centrifuge at 10000 - 12000 g at least 2 min



Possibility to store the supernatant up to one year at - 20°C

PCR APF Fast on 5 µl DNA extract + 45 µl PCR mix



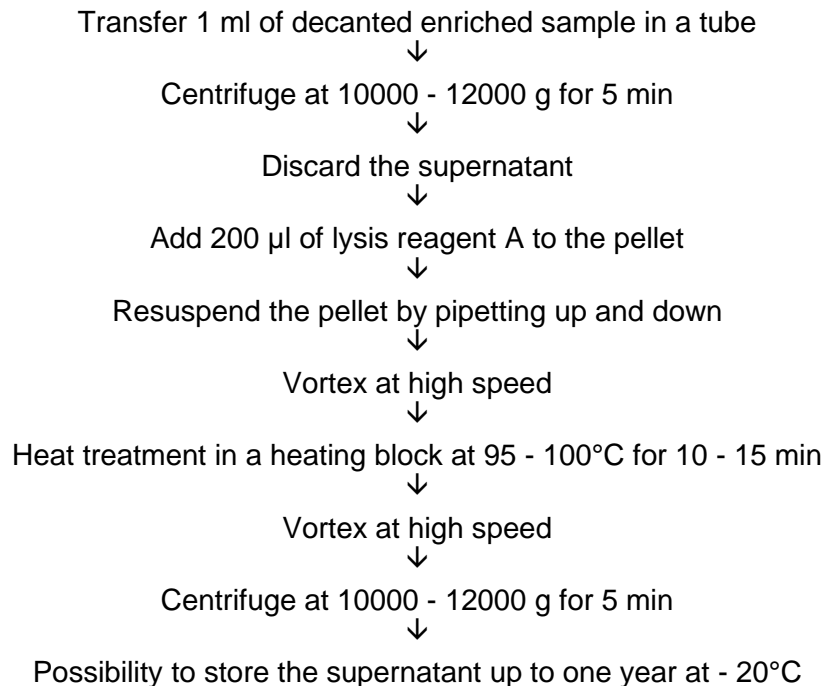
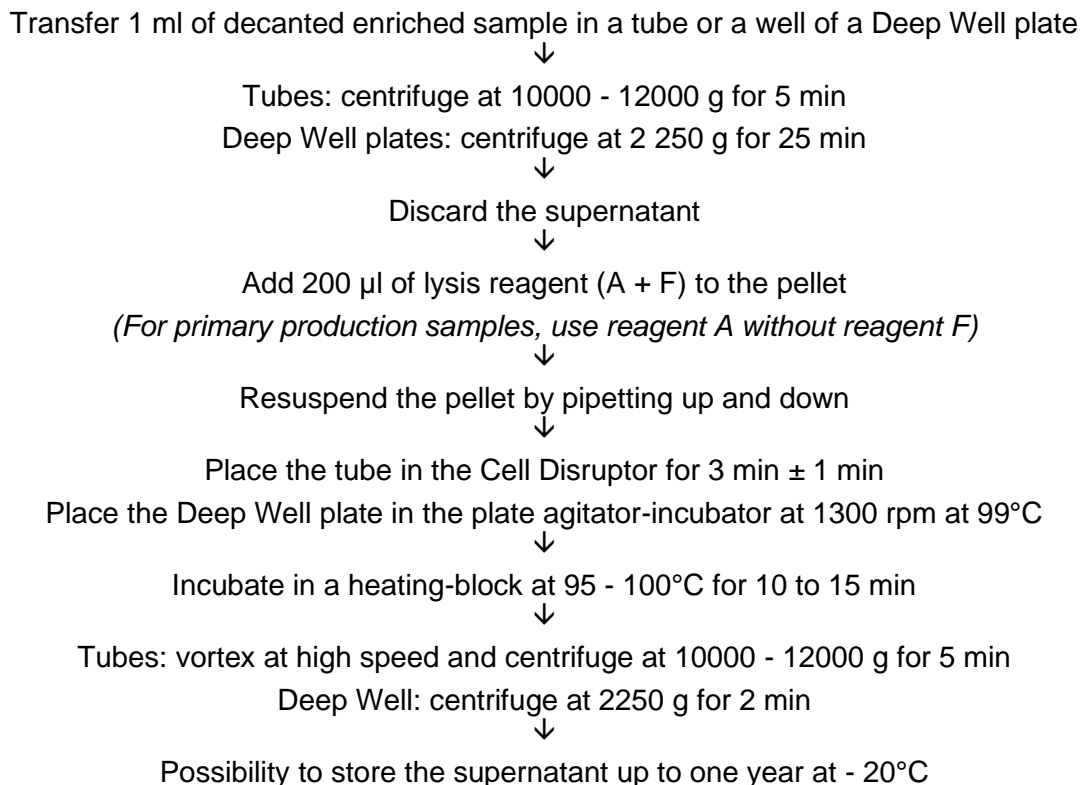
Confirmation:

- Tests described in the ISO 6579-1 method
- Direct streaking onto RAPID' *Salmonella*
- Subculture in RVS broth for 24 h ± 3h at 41, 5°C ± 1°C prior streaking onto RAPID' *Salmonella*

The typical colonies are confirmed by:

- The tests described in the ISO 6579-1 method;
- Latex tests;
- Biochemical galleries;
- MALDI Biotyper from BRUKER

⁽¹⁾: during this study, only the optional FDRS protocol was tested

Extraction protocols**Standard I****Standard II**

Easy I

Add 100 µl of lysis reagent A into a tube or a well of a Deep Well plate



Add 100 µl of decanted enriched sample

Mix by pipetting up and down



Tubes: heating-block at 95 - 100°C for 10 to 15 min

Deep Well plates: incubator-agitator for 15 - 20 min at 1300 rpm



Tubes: vortex at high speed

Deep Well plates: cool at room temperature



Tubes: centrifuge at 10000 - 12000 g at least 2 min



Possibility to store the supernatant up to one year at - 20°C

Easy II

Add 100 µl of lysis reagent (A + F) into a tube or a well of a Deep Well plate



Add 100 µl of decanted enriched sample

Mix by pipetting up and down



Tubes: cell disruptor for 3 min ± 1 min



Tubes: heating-block at 95 - 100°C for 10 - 15 min

Deep Well: agitator-incubator at 1300 rpm at 95 - 100°C for 15 - 20 min



Tubes: vortex at high speed



Tubes: centrifuge at 10000 - 12000 g at least 2 min



Possibility to store the supernatant up to one year at - 20°C

Appendix 2 – iQ-Check FDRS protocol

Activate the iQ-Check Free DNA Removal Solution (FDRS)



Pipette 10 µl of activate reagent into the bottom
of each well of a 96-Deep Well microplate



Add 100 µl of decanted enriched LSB per well. Seal the Deep Well microplate
with the X-Pierce sealing film



Incubate in the thermoshaker without shaking for 15 to 30 min at 37°C



Proceed to Easy DNA extraction protocol
using 100 µl of treated enriched sample

Appendix 3 – iQ-Check Purification Reagent protocol

Suspend Reagent H by adding 25 ml of sterile distilled or Milli-Q water



Add 50 µl of DNA extract to an empty dee-well microplate or tube



Add 200 µl of resuspended Reagent H

Mix by pipetting up and down 5 times



Allow to settle for a minimum of 5 min

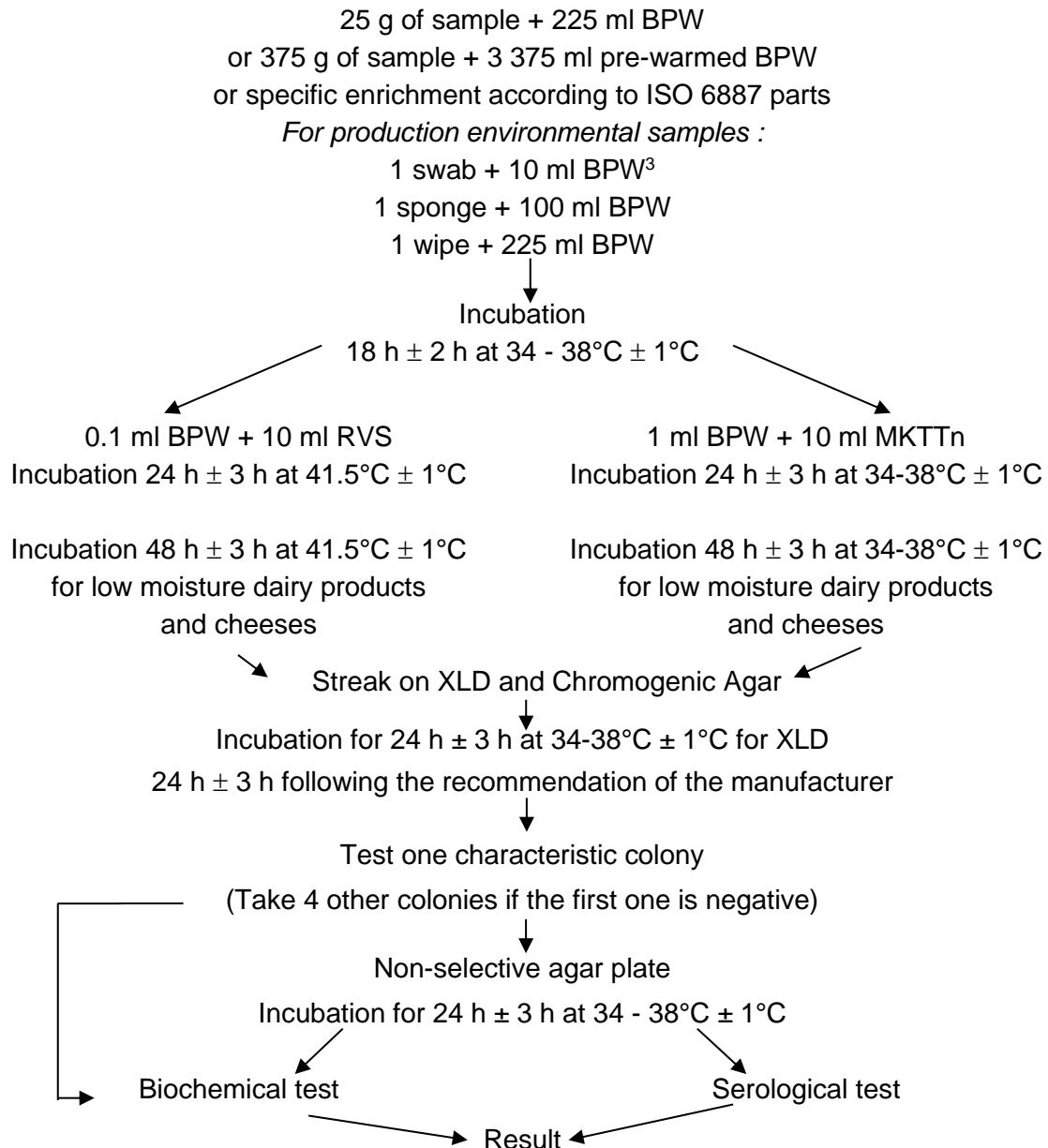


Proceed to PCR on 5 µl DNA extract

Appendix 4 - Flow diagram of the reference method

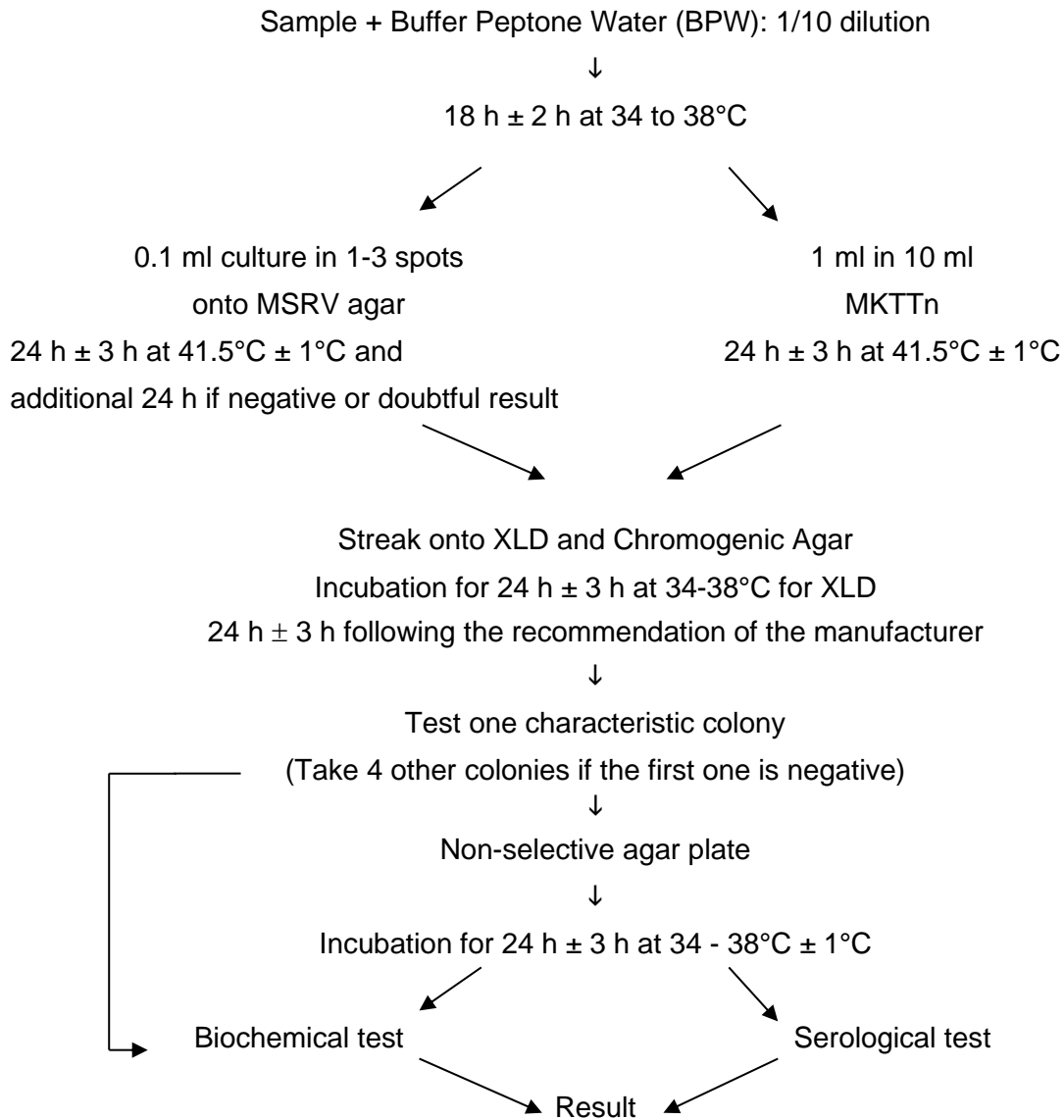
ISO 6579-1 (February 2017): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.

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



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

Primary production samples: faeces and environmental samples



Appendix 5 – Artificial contamination of samples

Date of analysis	Sample N°	Product	Artificial contamination					Global result		Category	Type	
			Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample Mean	Standard protocol I			Easy protocol I
2007	1407	RTE salad	Cross contamination (carcass)						-	-	1	a
2007	1413	RTE salad	Cross contamination (carcass)						-	-	1	a
2007	1306	Pastry	Cross contamination						-	-	1	a
2007	1307	Pastry	S. Heidelberg A00E005	Dust (dairy environment)	HT 55°C/10 min	0,13		8	-	-	1	a
2007	1309	Pastry	S. Montevideo 510	Raw milk	4°C	0,7		25	+	+	1	a
2007	1310	Pastry	Cross contamination						-	-	1	a
2007	1311	Pastry	S. Heidelberg A00E005	Dust (dairy environment)	HT 55°C/10 min	0,13		8	-	-	1	a
2007	318	Pastry	S. Newton 26	Dairy product	HT 30 min 58°C	0,41		4	+	+	1	a
2007	716	Pastry	S. arizonae Ad451	Sheep milk	-80°C	0,52		0,5	-	-	1	a
2007	457	Pastry	S. Livingstone E1	Egg white powder	HT 15 min 60°C	0,4		3	+	+	1	a
2007	458	Pastry	S. Livingstone E1	Egg white powder	HT 15 min 60°C	0,4		3	+	+	1	a
2007	730	Pastry	S. Mbandaka 81	Liquid egg product	HT 30 min 60°C	0,43		17	+	+	1	a
2007	1330	RTE salad	Cross contamination with vegetables						-	-	1	a
2007	1334	RTE salad	S. Brandenburg Ad351	Seafood cocktail	HT 55°C/10 min	0,17		3	+	+	1	a
2007	1408	RTE salad	Cross contamination (pork fat)						-	-	1	a
2007	1409	RTE salad	Cross contamination (carcass)						-	-	1	a
2007	1410	RTE salad	Cross contamination (pork fat)						-	-	1	a
2007	1411	RTE salad	Cross contamination (white meat)						+	+	1	a
2020	629	Deli salad	S. Typhimurium 305	Paella	Seeding 48 h at 3±2°C	/	0-2-2-2-2	1,6	+	+	1	a
2020	630	Deli salad	S. Typhimurium 305	Paella	Seeding 48 h at 3±2°C	/	0-2-2-2-2	1,6	-	-	1	a
2020	631	Pastry	S. Derby Ad1683	Pastry	Seeding 48 h at 3±2°C	/	5-3-1-0-3	2,4	+	+	1	a
2020	632	Pastry	S. Derby Ad1683	Pastry	Seeding 48 h at 3±2°C	/	5-3-1-0-3	2,4	+	+	1	a
2007	1404	RTRH meat	Cross contamination (minced veal meat)						-	-	1	b
2020	549	Ready to reheat poultry dish	S. Anatum 6140	RTRH meal	Seeding 48 h at 3±2°C	/	0-1-3-1-0	1,0	+	+	1	b
2020	550	Ready to reheat pasta dish	S. Anatum 6140	RTRH meal	Seeding 48 h at 3±2°C	/	0-1-3-1-0	1,0	-	-	1	b
2020	551	Ready to reheat fish dish	S. Typhimurium Ad1603	RTRH meal	Seeding 48 h at 3±2°C	/	2-2-3-4-3	2,8	+	+	1	b
2020	552	Ready to reheat scallop dish	S. Typhimurium Ad1603	RTRH meal	Seeding 48 h at 3±2°C	/	2-2-3-4-3	2,8	-	-	1	b
2020	553	Ready to reheat poultry dish	S. Infantis 12	RTE meal	Seeding 48 h at 3±2°C	/	2-2-1-3-0	1,6	+	+	1	b
2020	554	RTRH quiche	S. Infantis 12	RTE meal	Seeding 48 h at 3±2°C	/	2-2-1-3-0	1,6	-	-	1	b
2020	555	RTRH leeks pie	S. Infantis 12	RTE meal	Seeding 48 h at 3±2°C	/	2-2-1-3-0	1,6	+	+	1	b
2020	556	Pizza	S. Anatum 6140	RTRH meal	Seeding 48 h at 3±2°C	/	0-1-3-1-0	1,0	-	-	1	b
2020	557	Pizza	S. Infantis 12	RTE meal	Seeding 48 h at 3±2°C	/	2-2-1-3-0	1,6	+	+	1	b
2020	754	Ready to reheat fish dish	S. Bredeney 4873	RTRH meal	Seeding 48 h at 3±2°C	/	1-1-2-2-2	1,6	+	+	1	b
2020	755	Ready to reheat chicory and ham dish	S. Bredeney 4873	RTRH meal	Seeding 48 h at 3±2°C	/	1-1-2-2-2	1,6	+	+	1	b
2020	756	Ready to eat pasta dish	S. Bredeney 4873	RTRH meal	Seeding 48 h at 3±2°C	/	1-1-2-2-2	1,6	+	+	1	b
2020	757	Ready to eat potatoes and meat dish	S. Worthington 3506	RTRH meal	Seeding 48 h at 3±2°C	/	0-1-3-0-2	1,2	+	+	1	b
2020	758	Ready to eat pasta dish	S. Worthington 3506	RTRH meal	Seeding 48 h at 3±2°C	/	0-1-3-0-2	1,2	+	+	1	b
2020	759	Ready to eat pasta dish	S. Worthington 3506	RTRH meal	Seeding 48 h at 3±2°C	/	0-1-3-0-2	1,2	+	+	1	b
2007	1328	Smoked salmon	S. Brandenburg Ad351	Seafood cocktail	HT 55°C/10 min	0,17		3	+	+	1	c
2007	1329	Smoked herring fillet	Cross contamination (contaminated moulds)						-	-	1	c
2007	1331	Smoked haddock fillet	S. Brandenburg Ad351	Seafood cocktail	HT 55°C/10 min	0,17		3	+	+	1	c
2007	311	Smoked salmon	S. Saint Paul F31	Fish fillet	-20°C; HT 30 min 58°C	0,7		27	+	+	1	c
2020	558	Smoked salmon piece	S. Indiana Ad1409	Marinated fish fillet	Seeding 48 h at 3±2°C	/	1-1-2-1-0	1,0	-	-	1	c
2020	559	Smoked trout	S. Senftenberg Ad355	Seafood cocktail	Seeding 48 h at 3±2°C	/	0-0-4-1-0	1,0	+	+	1	c
2020	560	Smoked herring	S. Indiana Ad1409	Marinated fish fillet	Seeding 48 h at 3±2°C	/	1-1-2-1-0	1,0	-	-	1	c
2020	561	Smoked salmon	S. Senftenberg Ad355	Seafood cocktail	Seeding 48 h at 3±2°C	/	0-0-4-1-0	1,0	+	+	1	c
2020	562	Marinated anchovies	S. Indiana Ad1409	Marinated fish fillet	Seeding 48 h at 3±2°C	/	1-1-2-1-0	1,0	-	-	1	c
2020	563	Marinated roll mops	S. Senftenberg Ad355	Seafood cocktail	Seeding 48 h at 3±2°C	/	0-0-4-1-0	1,0	-	-	1	c

Date of analysis	Sample N°	Product	Artificial contamination						Global result		Category	Type
			Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample Mean	Standard protocol I	Easy protocol I		
2020	760	Smoked mackerel	S. Agona F118	Seafood product	Seeding 48 h at 3±2°C	/	3-2-1-0-1	1,4	+	+	1	c
2020	761	Smoked herrings	S. Agona F118	Seafood product	Seeding 48 h at 3±2°C	/	3-2-1-0-1	1,4	+	+	1	c
2020	762	Sliced smoked tuna	S. Agona F118	Seafood product	Seeding 48 h at 3±2°C	/	3-2-1-0-1	1,4	+	+	1	c
2020	763	Smoked salmon	S. Derby F81	Seafood product	Seeding 48 h at 3±2°C	/	1-3-0-1-0	1,0	+	+	1	c
2020	764	Smoked salmon	S. Derby F81	Seafood product	Seeding 48 h at 3±2°C	/	1-3-0-1-0	1,0	+	+	1	c
2020	765	Smoked trout	S. Derby F81	Seafood product	Seeding 48 h at 3±2°C	/	1-3-0-1-0	1,0	+	+	1	c
2007	394	Veal meat	S. Heidelberg 285	Stuffing tomato	55°C	0,2		28,6	+	+	2	b
2007	395	Sausages	S. Heidelberg 285	Stuffing tomato	55°C	0,2		28,6	+	+	2	c
2007	1405	Pâté	Cross contamination (minced veal meat)						-	-	2	c
2007	1406	Pâté	Cross contamination (minced veal meat)						-	-	2	c
2007	1414	Sausages	Cross contamination (sausage)						+	+	2	c
2007	659	Pâté	Cross contamination with meat product						+	+	2	c
2007	660	Coppa	Cross contamination with meat product						+	+	2	c
2007	372	Raw milk	S. Montevideo 510	Raw milk	4°C	0,3		9,8	+	+	3	a
2007	373	Raw milk	S. Montevideo 510	Raw milk	4°C	0,3		9,8	+	+	3	a
2007	1305	Raw milk	Cross contamination (milk powder)						-	-	3	a
2007	1312	Raw milk	S. Montevideo 510	Raw milk	4°C	0,7		25	-	-	3	a
2007	1441	Raw milk	S. Newton 26	Dairy product	-20°C	1,09		3	+	+	3	a
2007	566	Raw milk	S. Heidelberg A00E005	Dust (dairy environment)	pH10	0,4		3	-	-	3	a
2007	570	Raw milk	S. Infantis AOOE057	Dust (dairy environment)	pH10	0,5		3	+	+	3	a
2007	687	Raw milk	S. Montevideo 510	Raw milk	-80°C	0,6		0,6	-	-	3	a
2007	688	Raw milk	S. Montevideo 510	Raw milk	-80°C	0,6		0,6	-	-	3	a
2007	689	Raw milk	S. Montevideo 510	Raw milk	-80°C	0,6		0,6	-	-	3	a
2007	690	Raw milk	S. Montevideo 510	Raw milk	-80°C	0,6		0,6	-	-	3	a
2007	1059	Raw milk	S. Montevideo 606	Raw milk	-20°C	0,6		2	-	-	3	a
2007	1060	Raw milk	S. Montevideo 606	Raw milk	-20°C	0,6		2	+	+	3	a
2020	1566	Raw milk	S. Ohio Ad1482	Raw milk	Seeding 48 h at 3±2°C	/	4-2-2-1-4	2,6	+	+	3	a
2020	1567	Raw milk	S. Ohio Ad1482	Raw milk	Seeding 48 h at 3±2°C	/	4-2-2-1-4	2,6	+	+	3	a
2007	567	Raw milk cheese	S. Heidelberg A00E005	Dust (dairy environment)	pH10	0,4		3	+	+	3	b
2007	568	Raw milk cheese	S. Heidelberg A00E005	Dust (dairy environment)	pH10	0,4		3	+	+	3	b
2007	569	Raw milk cheese	S. Heidelberg A00E005	Dust (dairy environment)	pH10	0,4		3	+	+	3	b
2007	795	Raw milk cheese	S. Infantis 401b	Raw milk	HT 30 min 55°C	0,3		3,7	+	+	3	b
2007	796	Raw milk cheese	S. Infantis 401b	Raw milk	HT 30 min 55°C	0,3		3,7	+	+	3	b
2007	1064	Raw milk cheese	S. arizonae Ad452	Cheese	HT 55°C 10min	>0,3		15	+	+	3	b
2007	1065	Raw milk cheese	S. arizonae Ad452	Cheese	HT 55°C 10min	>0,3		15	+	+	3	b
2007	1066	Raw milk cheese	S. Montevideo 606	Raw milk	-20°C	0,6		2	+	+	3	b
2007	1067	Raw milk cheese	S. Montevideo 606	Raw milk	-20°C	0,6		2	+	+	3	b
2007	1443	Ice cream	S. Newton 26	Dairy product	-20°C	1,09		3	+	+	3	c
2007	317	Milk powder	S. Newton 26	Dairy product	HT 30 min 58°C	0,41		4	+	+	3	c
2007	571	Infant formula	S. Infantis AOOE057	Dust (dairy environment)	pH10	0,5		3	+	+	3	c
2007	572	Infant formula	S. Infantis AOOE057	Dust (dairy environment)	pH10	0,5		3	+	+	3	c
2007	573	Infant formula	S. Infantis AOOE057	Dust (dairy environment)	pH10	0,5		3	+	+	3	c
2007	643	Cheese	S. arizonae Ad451	Sheep milk	HT 30 min 60°C	0,7		7,4	+	+	3	c
2007	645	Cheese	S. arizonae Ad451	Sheep milk	HT 30 min 60°C	0,7		7,4	+	+	3	c
2007	646	Cheese	S. arizonae Ad451	Sheep milk	HT 30 min 60°C	0,7		7,4	+	+	3	c

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2007	715	Ice cream	S. arizonae Ad451	Sheep milk	-80°C	0,52		0,5	-	-	3	c
2007	718	Ice cream	S. arizonae Ad451	Sheep milk	-80°C	0,52		0,5	-	-	3	c
2007	787	Ice cream	S. arizonae Ad451	Sheep milk	-80°C	0,52		2,6	+	+	3	c
2007	794	Ice cream	S. Infantis 401b	Raw milk	HT 30 min 55°C	0,3		3,7	+	+	3	c
2007	797	Cheese	S. Infantis 401b	Raw milk	HT 30 min 55°C	0,3		3,7	+	+	3	c
2007	1063	Ice cream	S. Infantis 401b	Cheese	HT 55°C 10min	2,3		19	+	+	3	c
2007	1072	Infant formula	S. Anatum Ad298	Milk powder	-20°C	0,5		0,8	+	+	3	c
2007	1073	Infant formula	S. Anatum Ad298	Milk powder	-20°C	0,5		0,8	+	+	3	c
2007	1074	Infant formula	S. Anatum Ad298	Milk powder	-20°C	0,5		0,8	-	-	3	c
2007	1075	Infant formula	S. Anatum Ad298	Milk powder	-20°C	0,5		0,8	+	+	3	c
2007	465	Liquid egg product	S. Enteritidis 465	Liquid egg product	HT 15 min 60°C	0,5		5	+	+	4	a
2007	466	Liquid egg product	S. spp F88	Liquid egg product	-20°C	0,7		3	+	+	4	a
2007	467	Liquid egg product	S. spp F88	Liquid egg product	-20°C	0,7		3	+	+	4	a
2007	468	Liquid egg product	S. spp F88	Liquid egg product	-20°C	0,7		3	+	+	4	a
2020	564	Whole liquid egg	S. Havana Ad1728	Raw liquid egg product	Seeding 48 h at 3±2°C	/	7-0-1-1-2	2,2	+	+	4	a
2007	469	Mayonnaise	S. spp F88	Liquid egg product	-20°C	0,7		3	+	+	4	b
2007	470	Mayonnaise	S. Enteritidis 465	Liquid egg product	HT 15 min 60°C	0,5		5	-	-	4	b
2007	471	Mayonnaise	S. Enteritidis 465	Liquid egg product	HT 15 min 60°C	0,5		5	-	-	4	b
2007	472	Mayonnaise	S. Enteritidis 465	Liquid egg product	HT 15 min 60°C	0,5		5	-	-	4	b
2007	558	Mayonnaise	S. Infantis 14	Liquid egg product	HT 15 min 60°C	0,6		2	+	+	4	b
2007	559	Mayonnaise	S. Infantis 14	Liquid egg product	HT 15 min 60°C	0,6		2	-	-	4	b
2007	560	Mayonnaise	S. Infantis 14	Liquid egg product	HT 15 min 60°C	0,6		2	+	+	4	b
2007	561	Mayonnaise	S. Infantis 14	Liquid egg product	HT 15 min 60°C	0,6		2	+	+	4	b
2007	691	Mayonnaise	S. Mbandaka 81	Liquid egg product	HT 30 min 60°C	0,5		1	-	-	4	b
2007	692	Mayonnaise	S. Mbandaka 81	Liquid egg product	HT 30 min 60°C	0,5		1	-	-	4	b
2020	565	Mayonnaise	S. Typhimurium Ad476	Mayonnaise	Seeding 48 h at 3±2°C	/	2-1-1-0-1	1,0	-	-	4	b
2020	566	Mayonnaise	S. Typhimurium Ad476	Mayonnaise	Seeding 48 h at 3±2°C	/	2-1-1-0-1	1,0	-	-	4	b
2020	567	Mayonnaise	S. Typhimurium Ad476	Mayonnaise	Seeding 48 h at 3±2°C	/	2-1-1-0-1	1,0	-	-	4	b
2020	568	Mayonnaise	S. Mbandaka Ad914	Mayonnaise	Seeding 48 h at 3±2°C	/	2-3-3-1-6	3,0	-	-	4	b
2020	569	Mayonnaise	S. Mbandaka Ad914	Mayonnaise	Seeding 48 h at 3±2°C	/	2-3-3-1-6	3,0	-	-	4	b
2020	766	Mayonnaise	S. Typhimurium 776	Egg product	Seeding 48 h at 3±2°C	/	3-0-4-2-1	2,0	+	+	4	b
2020	767	Mayonnaise	S. Enteritidis 657	Egg product	Seeding 48 h at 3±2°C	/	1-0-0-0-1	0,4	-	-	4	b
2020	768	Mayonnaise	S. Typhimurium 776	Egg product	Seeding 48 h at 3±2°C	/	3-0-4-2-1	2,0	-	-	4	b
2020	769	Mayonnaise	S. Enteritidis 657	Egg product	Seeding 48 h at 3±2°C	/	1-0-0-0-1	0,4	-	-	4	b
2020	1568	Mayonnaise	S. Typhimurium Ad1484	Liquid egg product	Seeding 48 h at 3±2°C	/	3-5-5-2-5	4,0	-	-	4	b
2020	1569	Mayonnaise	S. Typhimurium Adria 13	Egg product	Seeding 48 h at 3±2°C	/	2-1-3-1-3	2,0	-	-	4	b
2020	1570	Mayonnaise	S. Typhimurium Ad1484	Liquid egg product	Seeding 48 h at 3±2°C	/	3-5-5-2-5	4,0	-	-	4	b
2007	1313	Custard	Cross contamination (raw milk)						-	-	4	c
2007	459	Cooked custard	S. Livingstone E1	Egg white powder	HT 15 min 60°C	0,4		3	+	+	4	c
2007	460	Custard	S. Livingstone E1	Egg white powder	HT 15 min 60°C	0,4		3	+	+	4	c
2007	562	Cooked custard	S. spp F83	White egg product	-20°C	0,4		18	+	+	4	c
2007	563	Cooked custard	S. spp F83	White egg product	-20°C	0,4		18	+	+	4	c
2020	570	Custard	S. Mbandaka Ad914	Mayonnaise	Seeding 48 h at 3±2°C	/	2-3-3-1-6	3,0	-	-	4	c
2020	571	Custard	S. Enteritidis 23	Raw liquid egg product	Seeding 48 h at 3±2°C	/	1-1-2-3-2	1,8	+	+	4	c
2020	572	Cooked custard	S. Enteritidis 23	Raw liquid egg product	Seeding 48 h at 3±2°C	/	1-1-2-3-2	1,8	-	-	4	c
2020	573	Cooked custard	S. Havana Ad1728	Raw liquid egg product	Seeding 48 h at 3±2°C	/	7-0-1-1-2	2,2	+	+	4	c
2020	574	Egg cream	S. Havana Ad1728	Raw liquid egg product	Seeding 48 h at 3±2°C	/	7-0-1-1-2	2,2	+	+	4	c
2020	770	Dehydrated preparation for dessert	S. Typhimurium 776	Egg product	Seeding 48 h at 3±2°C	/	3-0-4-2-1	2,0	+	+	4	c
2020	771	Dehydrated preparation for tiramisu	S. Enteritidis 657	Egg product	Seeding 48 h at 3±2°C	/	1-0-0-0-1	0,4	+	+	4	c
2020	772	Custard	S. Typhimurium 776	Egg product	Seeding 48 h at 3±2°C	/	3-0-4-2-1	2,0	+	+	4	c
2020	773	Custard	S. Enteritidis 657	Egg product	Seeding 48 h at 3±2°C	/	1-0-0-0-1	0,4	+	+	4	c
2020	1571	Custard	S. Typhimurium Adria 13	Egg product	Seeding 48 h at 3±2°C	/	2-1-3-1-3	2,0	+	+	4	c
2020	1572	Custard	S. Typhimurium Ad1484	Liquid egg product	Seeding 48 h at 3±2°C	/	3-5-5-2-5	4,0	+	+	4	c

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2020	1573	Custard	S. Typhimurium Adria 13	Egg product	Seeding 48 h at 3±2°C	/	2-1-3-1-3	2,0	+	+	4	c
2007	1332	Mix vegetables	Cross contamination with vegetables						-	-	5	a
2007	1335	Cabbages	Cross contamination with vegetables						-	-	5	a
2007	1338	Purple turnips	Cross contamination (meat powder)						-	-	5	a
2007	1339	Carrots	Cross contamination (environment)						-	-	5	a
2007	1340	Potato	Cross contamination (environment)						-	-	5	a
2007	1341	Broccoli	Cross contamination (environment)						-	-	5	a
2007	1431	Artichoke	S. Virchow F276	curry	-20°C	0,71		1	+	+	5	a
2007	1432	Broccoli	S. Virchow F276	curry	-20°C	0,74		1	+	+	5	a
2007	647	Sliced zucchinis	S. Indiana 2	Flour	HT 30 min 60°C	0,4		6	+	+	5	a
2007	648	Mix vegetables	S. Indiana 2	Flour	HT 30 min 60°C	0,4		6	+	+	5	a
2007	649	Mix vegetables	S. Indiana 2	Flour	HT 30 min 60°C	0,4		6	+	+	5	a
2007	650	Frozen broccolis	S. Indiana 2	Flour	HT 30 min 60°C	0,4		6	+	+	5	a
2007	693	Mushroom	S. Brandenburg Ad351	Seafood cocktail	-80°C	0,3		1	-	-	5	a
2007	694	Asparagus	S. Brandenburg Ad351	Seafood cocktail	-80°C	0,3		1	-	-	5	a
2007	719	Saffron rice	S. Indiana 2	Flour	-80°C	0,59		16	-	-	5	a
2007	720	Saffron rice	S. Indiana 2	Flour	-80°C	0,59		16	+	+	5	a
2007	788	Saffron rice	S. Indiana 2	Flour	-80°C	0,59		2,8	+	+	5	a
2020	774	Sprouts	S. Kasenyi Ad2921	Sprouts	Seeding 48 h at 3±2°C	/	4-1-3-0-1	1,8	+	+	5	a
2020	775	Sprouts	S. Virchow Ad2569	Vegetables	Seeding 48 h at 3±2°C	/	0-0-0-0-1	0,2	-	-	5	a
2020	776	Sprouts	S. Kasenyi Ad2921	Sprouts	Seeding 48 h at 3±2°C	/	4-1-3-0-1	1,8	-	-	5	a
2020	777	Sprouts	S. Virchow Ad2569	Vegetables	Seeding 48 h at 3±2°C	/	0-0-0-0-1	0,2	+	+	5	a
2020	1577	Mix crudities (cabbages, radish, carrots)	S. Typhimurium Ad2034	Vegetables	Seeding 48 h at 3±2°C	/	2-0-2-2-0	1,2	-	-	5	a
2020	1578	Mix crudities (leeks, cabbages, carrots, onions)	S. Odozi Ad2860	Vegetables	Seeding 48 h at 3±2°C	/	3-3-0-1-1	1,6	-	-	5	a
2020	1579	Mix crudities (carrots, leeks)	S. Typhimurium Ad2034	Vegetables	Seeding 48 h at 3±2°C	/	2-0-2-2-0	1,2	-	-	5	a
2007	1428	Peach puree	S. Virchow F276	curry	-20°C	0,71		1	+	+	5	b
2007	1429	Mango coulis	S. Virchow F276	curry	-20°C	0,71		1	+	+	5	b
2007	1430	Blackberry puree	S. Virchow F276	curry	-20°C	0,71		1	+	+	5	b
2020	633	Pineapple	S. Enteritidis ATCC BAA-1045	Fruits	Seeding 48 h at 3±2°C	/	1-5-1-4-1	2,4	-	-	5	b
2020	634	Fresh exotic fruits salad	S. Havana Ad2728	Vegetables	Seeding 48 h at 3±2°C	/	1-2-3-2-2	2,0	+	+	5	b
2020	635	Fruits salad	S. Enteritidis ATCC BAA-1045	Fruits	Seeding 48 h at 3±2°C	/	1-5-1-4-1	2,4	+	+	5	b
2020	636	Fruits salad	S. Derby Ad3057	Vegetables	Seeding 48 h at 3±2°C	/	0-1-0-0-0	0,2	-	-	5	b
2020	637	Cut banana	S. Enteritidis ATCC BAA-1045	Fruits	Seeding 48 h at 3±2°C	/	1-5-1-4-1	2,4	+	+	5	b
2020	638	Cut kiwi	S. Havana Ad2728	Vegetables	Seeding 48 h at 3±2°C	/	1-2-3-2-2	2,0	-	-	5	b
2020	639	Cut tangerine	S. Enteritidis ATCC BAA-1045	Fruits	Seeding 48 h at 3±2°C	/	1-5-1-4-1	2,4	+	+	5	b
2020	640	Raspberries compote	S. Derby Ad3057	Vegetables	Seeding 48 h at 3±2°C	/	0-1-0-0-0	0,2	-	-	5	b
2020	641	Pear compote	S. Enteritidis ATCC BAA-1045	Fruits	Seeding 48 h at 3±2°C	/	1-5-1-4-1	2,4	+	+	5	b
2020	642	Apricot and apple compote	S. Derby Ad3057	Vegetables	Seeding 48 h at 3±2°C	/	0-1-0-0-0	0,2	-	-	5	b
2020	778	Pineapple	S. Kasenyi Ad2921	Sprouts	Seeding 48 h at 3±2°C	/	4-1-3-0-1	1,8	-	-	5	b
2020	779	Rhubarb compote	S. Kasenyi Ad2921	Sprouts	Seeding 48 h at 3±2°C	/	4-1-3-0-1	1,8	-	-	5	b
2020	780	Pear	S. Virchow Ad2569	Vegetables	Seeding 48 h at 3±2°C	/	0-0-0-0-1	0,2	+	+	5	b
2020	781	Apple	S. Virchow Ad2569	Vegetables	Seeding 48 h at 3±2°C	/	0-0-0-0-1	0,2	-	-	5	b
2020	1574	Apple and pear puree	S. Odozi Ad2860	Vegetables	Seeding 48 h at 3±2°C	/	3-3-0-1-1	1,6	+	+	5	b
2020	1575	Apple and apricot puree	S. Typhimurium Ad2034	Vegetables	Seeding 48 h at 3±2°C	/	2-0-2-2-0	1,2	-	-	5	b
2020	1576	Apple sauce	S. Odozi Ad2860	Vegetables	Seeding 48 h at 3±2°C	/	3-3-0-1-1	1,6	-	-	5	b
2007	1333	Prawns	Cross contamination (contaminated moulds)						-	-	5	c
2007	1336	Clams	Cross contamination (environment)						-	-	5	c
2007	1337	Sea almond leaves	Cross contamination (environment)						-	-	5	c
2007	1447	Fish product	S. Saint Paul F31	Fish fillet	4°C	2,12		9	+	+	5	c
2007	1448	Fish fillet	S. Saint Paul F31	Fish fillet	4°C	2,12		9	+	+	5	c
2007	1449	Moulds	S. Saint Paul F31	Fish fillet	4°C	2,12		9	+	+	5	c
2007	1450	Fish fillet	S. Saint Paul F31	Fish fillet	4°C	2,12		9	+	+	5	c

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2007	1451	Tuna scraps	S. Brandenburg Ad351	Seafood cocktail	HT 55°C/10 min	0,27		10	+	+	5	c
2007	1457	Breaded fish	S. Brandenburg Ad351	Seafood cocktail	HT 55°C/10 min	0,27		10	+	+	5	c
2007	1458	Breaded fish	S. Brandenburg Ad351	Seafood cocktail	HT 55°C/10 min	0,27		10	+	+	5	c
2007	312	Seafood cocktail	S. Saint Paul F31	Fish fillet	-20°C; HT 30 min 58°C	0,7		27	+	+	5	c
2020	643	Mackerel fillets	S. Anatum Ad1451	Fish fillet	Seeding 48 h at 3±2°C	/	2-4-4-4-0	2,8	+	+	5	c
2020	644	Fish fillet	S. Anatum Ad1451	Fish fillet	Seeding 48 h at 3±2°C	/	2-4-4-4-0	2,8	+	+	5	c
2007	398	Raw pet food	S. Infantis 179	Feed product	4°C	0,1		20,8	+	+	6	a
2007	1294	Croquettes for cat	Cross contamination (meat powder)						-	-	6	a
2007	1295	Birds food	Cross contamination (meat powder)						-	-	6	a
2007	1296	Dog food	Cross contamination (meat powder)						+	+	6	a
2007	1302	Birds seeds	S. Derby 630	Feed product	-20°C	0,48		0,4	+	+	6	a
2007	1303	Birds seeds	Cross contamination (environment)						+	+	6	a
2007	1461	Food for birds	S. Derby 630	Feed product	-20°C	0,18		1	+	+	6	a
2007	1462	Kitten food	S. Derby 630	Feed product	-20°C	0,18		1	+	+	6	a
2007	1465	Canary food	S. Infantis 179	Feed product	4°C	0,16		6	+	+	6	a
2007	626	Pet food	S. Agona A00V038	Pork food	-80°C	0,4		0	+	+	6	a
2020	1782	Croquettes for cat	S. Montevideo Ad2421	Feed product	Seeding lyophilized strain 2 weeks at ambient temperature	/	/	2,8	-	-	6	a
2020	1783	Croquettes for dog	S. Mbandaka Ad2647	Feed product	Seeding lyophilized strain 2 weeks at ambient temperature	/	/	1,4	+	+	6	a
2020	2106	Croquettes for dog	S. Mbandaka Ad2647	Feed product	Seeding lyophilized strain 2 weeks at ambient temperature	/	/	1,4	+	+	6	a
2020	2107	Croquettes for dog	S. Mbandaka Ad2647	Feed product	Seeding lyophilized strain 2 weeks at ambient temperature	/	/	1,4	+	+	6	a
2007	1297	Cattle feed	Cross contamination (meat powder)						-	-	6	b
2007	1299	Cattle feed	S. Agona A00V038	Feed product	4°C	0,13		18	+	+	6	b
2007	1300	Cattle feed	S. Agona A00V038	Feed product	4°C	0,13		18	+	+	6	b
2007	1301	Cattle feed	S. Derby 630	Feed product	-20°C	0,48		0,4	+	+	6	b
2007	1304	Cattle feed	Cross contamination (environment)						-	-	6	b
2007	1460	Cattle feed	S. Derby 630	Feed product	-20°C	0,18		1	+	+	6	b
2007	1463	Cattle feed	S. Infantis 179	Feed product	4°C	0,16		6	+	+	6	b
2007	1464	Cattle feed	S. Infantis 179	Feed product	4°C	0,16		6	-	-	6	b
2020	1778	Cattle feed	S. Montevideo Ad2421	Feed product	Seeding lyophilized strain 2 weeks at ambient temperature	/	/	2,8	+	+	6	b
2020	1779	Cattle feed	S. Montevideo Ad2421	Feed product	Seeding lyophilized strain 2 weeks at ambient temperature	/	/	2,8	+	+	6	b
2020	1780	Cattle feed	S. Mbandaka Ad2647	Feed product	Seeding lyophilized strain 2 weeks at ambient temperature	/	/	1,4	-	-	6	b
2020	1781	Cattle feed	S. Mbandaka Ad2647	Feed product	Seeding lyophilized strain 2 weeks at ambient temperature	/	/	1,4	-	-	6	b
2007	1298	Flour (raw material)	Cross contamination (meat powder)						-	-	6	c
2007	633	Surface sample	S. Derby SD43	Pork slaughterhouse	pH3	0,4		2,2	+	+	7	a
2007	634	Surface sample	S. Derby SD43	Pork slaughterhouse	pH3	0,4		2,2	+	+	7	a
2007	635	Surface sample	S. Derby SD43	Pork slaughterhouse	pH3	0,4		2,2	+	+	7	a
2007	636	Surface sample	S. Derby SD43	Pork slaughterhouse	pH3	0,4		2,2	+	+	7	a
2007	695	Surface sample	S. arizonae Ad 478	Clams	HT 30 min 60°C	0,41		2,3	+	+	7	a
2007	696	Surface sample	S. arizonae Ad 478	Clams	HT 30 min 60°C	0,41		2,3	+	+	7	a
2007	697	Surface sample	S. arizonae Ad 478	Clams	HT 30 min 60°C	0,41		2,3	+	+	7	a
2007	698	Surface sample	S. arizonae Ad 478	Clams	HT 30 min 60°C	0,41		2,3	+	+	7	a
2007	781	Surface sample	S. arizonae Ad 478	Clams	HT 30 min 60°C	0,41		4,2	+	+	7	a
2007	793	Surface sample	S. Anatum A00E007	Dust (dairy environment)	HT 30 min 55°C	0,6		4,2	-	-	7	a
2007	700	Process water	S. Indiana 2	Flour	-80°C	0,59		0,2	-	-	7	b

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2007	701	Process water	S. Indiana 2	Flour	-80°C	0,59		0,2	-	-	7	b
2007	702	Process water	S. Indiana 2	Flour	-80°C	0,59		0,2	-	-	7	b
2007	703	Process water	S. Indiana 2	Flour	-80°C	0,59		0,2	-	-	7	b
2007	707	Process water	S. Livingstone F104	Feed product	HT 30 min 60°C	0,41		2,8	+	+	7	b
2007	708	Process water	S. Livingstone F104	Feed product	HT 30 min 60°C	0,41		2,8	+	+	7	b
2007	709	Process water	S. Livingstone F104	Feed product	HT 30 min 60°C	0,41		2,8	+	+	7	b
2007	710	Process water	S. Mbandaka 81	Liquid egg product	HT 30 min 60°C	0,43		17,0	+	+	7	b
2007	711	Process water	S. Mbandaka 81	Liquid egg product	HT 30 min 60°C	0,43		17,0	+	+	7	b
2020	1583	Process water (dairy environment)	S. Livingstone Ad2702	Dairy environment	Seeding 48 h at 3±2°C	/	4-2-2-5-2	3,0	+	+	7	b
2020	1584	Process water (meat environment)	S. Rissen Ad2510	Meat environment	Seeding 48 h at 3±2°C	/	3-1-1-4-1	2,0	+	+	7	b
2020	1585	Process water (dairy environment)	S. Livingstone Ad2702	Dairy environment	Seeding 48 h at 3±2°C	/	4-2-2-5-2	3,0	+	+	7	b
2007	704	Residues water	S. Indiana 2	Flour	-80°C	0,59		0,2	-	-	7	c
2007	705	Residues water	S. Livingstone F104	Feed product	HT 30 min 60°C	0,41		2,8	+	+	7	c
2007	706	Residues water	S. Livingstone F104	Feed product	HT 30 min 60°C	0,41		2,8	+	+	7	c
2007	777	Footbath water	S. arizonae Ad 478	Clams	HT 30 min 60°C	0,41		4,2	-	-	7	c
2007	778	Footbath water	S. arizonae Ad 478	Clams	HT 30 min 60°C	0,41		4,2	-	-	7	c
2007	779	Footbath water	S. arizonae Ad 478	Clams	HT 30 min 60°C	0,41		4,2	-	-	7	c
2007	780	Footbath water	S. arizonae Ad 478	Clams	HT 30 min 60°C	0,41		4,2	-	-	7	c
2007	790	Siphon water	S. Anatum A00E007	Dust (dairy environment)	HT 30 min 55°C	0,6		4,2	+	+	7	c
2007	791	Siphon water	S. Anatum A00E007	Dust (dairy environment)	HT 30 min 55°C	0,6		4,2	-	-	7	c
2007	792	Siphon water	S. Anatum A00E007	Dust (dairy environment)	HT 30 min 55°C	0,6		4,2	-	-	7	c
2007	929	Siphon water	S. Newton 26	Dairy product	HT 30 min 55°C	1,4		3,8	+	+	7	c
2007	930	Siphon water	S. Newton 26	Dairy product	HT 30 min 55°C	1,4		3,8	+	+	7	c
2020	1580	Dusts (dairy environment)	S. Livingstone Ad2702	Dairy environment	Seeding 48 h at 3±2°C	/	4-2-2-5-2	3,0	+	+	7	c
2020	1581	Dusts (dairy environment)	S. Livingstone Ad2702	Dairy environment	Seeding 48 h at 3±2°C	/	4-2-2-5-2	3,0	+	+	7	c
2020	1582	Dusts (dairy environment)	S. Livingstone Ad2702	Dairy environment	Seeding 48 h at 3±2°C	/	4-2-2-5-2	3,0	+	+	7	c

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				Strain	Origin	Injury applied	Injury measurement	Inoculation level/sample	Standard II	Easy		
2011	214	Pédichiffonnette poulailler poules pondeuses	Boots socks (poultry environment)	S. Infantis Ad1404	Boots socks (poultry environment)	24 h at ambient temperature	/	9,6	+	+	8	a
2011	217	Pédichiffonnette volaille	Boots socks (poultry environment)	S. Infantis Ad1404	Boots socks (poultry environment)	24 h at ambient temperature	/	9,6	+	+	8	a
2011	304	Pédichiffonnette environnement volaille	Boots socks (poultry environment)	S. Anatum Ad1108	Litter (poultry environment)	24 h at ambient temperature	/	6-4-6-10-7(6,6)	+	+	8	a
2011	305	Pédichiffonnette environnement volaille	Boots socks (poultry environment)	S. Anatum Ad1108	Litter (poultry environment)	24 h at ambient temperature	/	13-6-12-9-17(11,4)	+	+	8	a
2011	307	Fèces de porc	Pork feces	S. Derby Ad1447	Pork feces	24 h at ambient temperature	/	19-11-19-21-8(15,6)	-	-	8	a
2011	312	Fèces volailles	Poultry feces	S. Typhimurium Ad1411	Poultry feces	24 h at ambient temperature	/	10-15-10-15-13(12,6)	+	+	8	a
2011	1511	Lisier porc maternité	Pork slurry	S. Derby Ad1452	Pork feces	24 h at ambient temperature	/	22-20-18-16-18(18,8)	-	-	8	a
2020	1529	Fèces volaille	Poultry feces	S. Enteritidis Ad2970	Poultry	24 h at ambient temperature	/	1-2-5-3-4 (3,0)	+	+	8	a
2020	1530	Fèces volaille	Poultry feces	S. Agama Ad2949	Poultry	24 h at ambient temperature	/	2-5-2-3-3 (3,0)	+	+	8	a
2011	1451	Œufs béchés	Dug eggs	S. Typhimurium Ad1335	Poultry environment	24 h at ambient temperature	/	23-10-13-10-16(14,4)	+	+	8	b
2011	1452	Œufs béchés	Dug eggs	S. Livingstone Ad1107	Dust (poultry environment)	24 h at ambient temperature	/	13-11-7-8-8(9,4)	+	+	8	b
2011	1453	Œufs béchés	Dug eggs	S. Livingstone Ad1107	Dust (poultry environment)	24 h at ambient temperature	/	13-11-7-8-8(9,4)	+	+	8	b
2011	1729	Chiffonnette plasjon(volaille)	Wipe (poultry environment)	S. Blockley Ad923	Poultry environment	24 h at ambient temperature	/	12-5-7-9-3(7,2)	+	+	8	b
2020	1531	Chiffonnette abreuvoir (environnement volaille)	Wipe (poultry environment)	S. Enteritidis Ad2970	Poultry	24 h at ambient temperature	/	1-2-5-3-4 (3,0)	+	+	8	b
2020	1532	Chiffonnette mangeoire (environnement volaille)	Wipe (poultry environment)	S. Agama Ad2949	Poultry	24 h at ambient temperature	/	2-5-2-3-3 (3,0)	+	+	8	b

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				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample Mean			
2020	897	Aiguillettes de poulet	Chicken meat	S. Swarzenground Ad2704	Poultry meat	Seeding 48 h at 3±2°C	/	1-1-1-0-2	1,0	+	9	a
2020	898	Epaule d'agneau	Lamb meal	S. Rissen Ad2507	Pork meat	Seeding 48 h at 3±2°C	/	1-3-3-4-0	2,2	+	9	a
2020	899	Hampe de veau	Veal meat	S. Rissen Ad2507	Pork meat	Seeding 48 h at 3±2°C	/	1-3-3-4-0	2,2	+	9	a
2020	900	Escalope de veau	Veal meat	S. London Ad2422	Pork meat	Seeding 48 h at 3±2°C	/	1-4-3-3-2	2,6	+	9	a
2020	901	Poitrine de porc	Pork meat	S. London Ad2422	Pork meat	Seeding 48 h at 3±2°C	/	1-4-3-3-2	2,6	+	9	a
2020	902	Escalope de dinde	Turkey meat	S. Swarzenground Ad2704	Poultry meat	Seeding 48 h at 3±2°C	/	1-1-1-0-2	1,0	+	9	a
2020	903	Poulet fermier bio	Chicken	S. Swarzenground Ad2704	Poultry meat	Seeding 48 h at 3±2°C	/	1-1-1-0-2	1,0	+	9	a
2020	904	Hampe de Charolais	Beef meat	S. Enteritidis Ad2295	Beef meat	Seeding 48 h at 3±2°C	/	1-4-1-3-2	2,2	+	9	a
2020	905	Côte de porc	Pork meat	S. Agona Ad2281	Pork meat	Seeding 48 h at 3±2°C	/	1-1-0-2-2	1,2	+	9	a
2020	906	Gigot d'agneau	Lamb meat	S. Agona Ad2281	Pork meat	Seeding 48 h at 3±2°C	/	1-1-0-2-2	1,2	+	9	a
2020	907	Pavé de rumsteak	Beef meat	S. Enteritidis Ad2295	Beef meat	Seeding 48 h at 3±2°C	/	1-4-1-3-2	2,2	+	9	a
2020	914	Emincés de dinde	Turkey meat	S. Agona Ad2281	Pork meat	Seeding 48 h at 3±2°C	/	1-1-0-2-2	1,2	-	9	a
2020	864	Haché pur bœuf surgelé	Frozen beef meat	S. Enteritidis Ad2295	Beef meat	Seeding 2 weeks at -20°C	/	0-0-1-3-2	1,2	+	9	b
2020	865	Viande bovine Bourguignon surgelée	Frozen beef meat	S. Enteritidis Ad2295	Beef meat	Seeding 2 weeks at -20°C	/	0-0-1-3-2	1,2	+	9	b
2020	866	Effeillé de charolais surgelé	Frozen beef meat	S. Enteritidis Ad2295	Beef meat	Seeding 2 weeks at -20°C	/	0-0-1-3-2	1,2	+	9	b
2020	867	Steak haché surgelé	Frozen beef meat	S. Enteritidis Ad2295	Beef meat	Seeding 2 weeks at -20°C	/	0-0-1-3-2	1,2	+	9	b
2020	868	Bavette d'loyau surgelé	Frozen beef meat	S. London Ad2422	Pork meat	Seeding 2 weeks at -20°C	/	1-4-7-3-2	3,4	+	9	b
2020	869	Filet mignon de porc surgelé	Frozen pork meat	S. London Ad2422	Pork meat	Seeding 2 weeks at -20°C	/	1-4-7-3-2	3,4	+	9	b
2020	870	Emincés de dinde surgelés	Frozen turkey meat	S. Swarzenground Ad2704	Poultry meat	Seeding 2 weeks at -20°C	/	1-1-0-0-2	0,8	+	9	b
2020	871	Osso bucco de dinde surgelé	Frozen turkey meat	S. Swarzenground Ad2704	Poultry meat	Seeding 2 weeks at -20°C	/	1-1-0-0-2	0,8	+	9	b
2020	872	Cuisse de poulet surgelée	Frozen chicken meat	S. Swarzenground Ad2704	Poultry meat	Seeding 2 weeks at -20°C	/	1-1-0-0-2	0,8	+	9	b
2020	873	Escalope de veau surgelé	Frozen veal meat	S. Rissen Ad2507	Pork meat	Seeding 2 weeks at -20°C	/	1-3-2-7-1	2,8	+	9	b
2020	908	Aiguillettes de canard marinées	Marinated duck meat	S. Rissen Ad2507	Pork meat	Seeding 48 h at 3±2°C	/	1-3-3-4-0	2,2	+	9	c
2020	909	Palets tomate basilic	Seasoned pork meat	S. Rissen Ad2507	Pork meat	Seeding 48 h at 3±2°C	/	1-3-3-4-0	2,2	+	9	c
2020	910	Tranche d'agneau à l'ail	Seasoned lamb meat	S. Rissen Ad2507	Pork meat	Seeding 48 h at 3±2°C	/	1-3-3-4-0	2,2	+	9	c
2020	911	Côte de porc mexicaine	Seasoned pork meat	S. London Ad2422	Pork meat	Seeding 48 h at 3±2°C	/	1-4-3-3-2	2,6	+	9	c
2020	912	Pavé de veau à l'échalote	Seasoned veal meat	S. London Ad2422	Pork meat	Seeding 48 h at 3±2°C	/	1-4-3-3-2	2,6	+	9	c
2020	913	Pavé d'agneau à la tomate	Seasoned lamb meat	S. Agona Ad2281	Pork meat	Seeding 48 h at 3±2°C	/	1-1-0-2-2	1,2	+	9	c
2020	915	Emincé de bœuf andalou	Seasoned beef meat	S. Agona Ad2281	Pork meat	Seeding 48 h at 3±2°C	/	1-1-0-2-2	1,2	-	9	c
2020	916	Pavé de boeuf mexicain	Seasoned beef meat	S. Agona Ad2281	Pork meat	Seeding 48 h at 3±2°C	/	1-1-0-2-2	1,2	+	9	c

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2020	1674	Echine de porc	Pork meat	S. Typhimurium Ad1876	Pork	Seeding 48 h at 3±2°C	/	2-3-3-4-1 (2,6)	+	10	a
2020	1675	Sauté de porc	Pork meat	S. Typhimurium Ad1876	Pork	Seeding 48 h at 3±2°C	/	2-3-3-4-1 (2,6)	+	10	a
2020	1676	Filet mignon de porc	Pork meat	S. Typhimurium Ad1876	Pork	Seeding 48 h at 3±2°C	/	2-3-3-4-1 (2,6)	-	10	a
2020	1677	Côte d'agneau	Lamb chop	S. Enteritidis Ad926	Veal	Seeding 48 h at 3±2°C	/	1-4-2-3-5 (3,0)	-	10	a
2020	1678	Cuisse poule	Chicken leg	S. Enteritidis Ad2524	Poultry	Seeding 48 h at 3±2°C	/	3-0-2-6-3 (2,8)	-	10	a
2020	1679	Filet de canard	Duck fillet	S. Enteritidis Ad2524	Poultry	Seeding 48 h at 3±2°C	/	3-0-2-6-3 (2,8)	+	10	a
2020	1680	Sauté de porc	Pork meat	S. Typhimurium Ad1876	Pork	Seeding 48 h at 3±2°C	/	2-3-3-4-1 (2,6)	+	10	a
2020	1681	Cuisse de dinde	Turkey leg	S. Enteritidis Ad2524	Poultry	Seeding 48 h at 3±2°C	/	3-0-2-6-3 (2,8)	+	10	a
2020	1682	Steak bœuf	Beef meat	S. Newport Ad2730	Ground beef	Seeding 48 h at 3±2°C	/	3-3-2-4-2 (2,8)	+	10	a
2020	1683	Osso bucco dinde	Turkey meat	S. Enteritidis Ad2524	Poultry	Seeding 48 h at 3±2°C	/	3-0-2-6-3 (2,8)	+	10	a
2020	1684	Rôti de porc	Pork meat	S. Typhimurium Ad1876	Pork	Seeding 48 h at 3±2°C	/	2-3-3-4-1 (2,6)	-	10	a
2020	1685	Filet de poulet	Chicken breast	S. Enteritidis Ad2524	Poultry	Seeding 48 h at 3±2°C	/	3-0-2-6-3 (2,8)	+	10	a
2020	1686	Volailles de charolais surgelés	Frozen beef meat	S. Newport Adria586	Beef	Seeding 2 weeks at -20°C	/	1-4-4-1-2 (2,4)	+	10	b
2020	1687	Jarret surgelé	Frozen pork meat	S. Newport Adria586	Beef	Seeding 2 weeks at -20°C	/	1-4-4-1-2 (2,4)	+	10	b
2020	1688	Magret de canard surgelé	Frozen breast of duck	S. Derby Ad1339	Poultry	Seeding 2 weeks at -20°C	/	2-2-0-3-1 (1,8)	+	10	b
2020	1689	Steak hâché surgelé	Frozen ground beef	S. Newport Adria586	Beef	Seeding 2 weeks at -20°C	/	1-4-4-1-2 (2,4)	+	10	b
2020	1690	Gigot d'agneau surgelé	Frozen leg of lamb	S. Newport Adria586	Beef	Seeding 2 weeks at -20°C	/	1-4-4-1-2 (2,4)	+	10	b
2020	1691	Hâché de bœuf surgelé	Frozen ground beef	S. Newport Adria586	Beef	Seeding 2 weeks at -20°C	/	1-4-4-1-2 (2,4)	+	10	b
2020	1692	Viande bovine bourguignon surgelée	Frozen beef meat	S. Newport Adria586	Beef	Seeding 2 weeks at -20°C	/	1-4-4-1-2 (2,4)	+	10	b
2020	1693	Cuisse de poulet surgelée	Frozen chicken leg	S. Braenderup Ad915	Poultry	Seeding 2 weeks at -20°C	/	4-0-4-4-2 (2,8)	+	10	b
2020	1694	Osso bucco de dinde surgelée	Frozen turkey meat	S. Derby Ad1339	Poultry	Seeding 2 weeks at -20°C	/	2-2-0-3-1 (1,8)	+	10	b
2020	1695	Poulet entier surgelé	Frozen chicken meat	S. Braenderup Ad915	Poultry	Seeding 2 weeks at -20°C	/	4-0-4-4-2 (2,8)	+	10	b
2020	1696	Filet mignon de porc surgelé	Frozen pork meat	S. Derby Ad1339	Poultry	Seeding 2 weeks at -20°C	/	2-2-0-3-1 (1,8)	+	10	b
2020	1697	Pintade surgelée	Frozen guinea fowl	S. Braenderup Ad915	Poultry	Seeding 2 weeks at -20°C	/	4-0-4-4-2 (2,8)	+	10	b
2020	2180	Filet mignon de porc à l'ail	Seasoned pork meat	S Brandenburg Ad2420	Pork	Seeding 48 h at 3±2°C	/	1-2-1-0-2 (1,2)	+	10	c
2020	2181	Filet mignon de porc assaisonné	Seasoned pork meat	S Brandenburg Ad2420	Pork	Seeding 48 h at 3±2°C	/	1-2-1-0-2 (1,2)	+	10	c
2020	2182	Magret de canard assaisonné	Seasoned duck meat	S. Newport Ad2223	Poultry	Seeding 48 h at 3±2°C	/	2-1-0-2-1 (1,2)	-	10	c
2020	2183	Bœuf provençal	Seasoned beef meat	S. Ohio Ad2224	Beef	Seeding 48 h at 3±2°C	/	0-0-0-1-2 (0,6)	+	10	c
2020	2184	Brochette de veau	Seasoned veal meat	S. Ohio Ad2224	Beef	Seeding 48 h at 3±2°C	/	0-0-0-1-2 (0,6)	+	10	c
2020	2185	Veau à l'échalote	Seasoned veal meat	S. Ohio Ad2224	Beef	Seeding 48 h at 3±2°C	/	0-0-0-1-2 (0,6)	+	10	c
2020	2186	Brochette de dinde poivrons	Seasoned turkey meat	S. Derby Ad2985	Turkey	Seeding 48 h at 3±2°C	/	4-0-4-2-2 (2,4)	+	10	c
2020	2187	Brochettes bœuf mariné	Marinated beef meat	S. Ohio Ad2224	Beef	Seeding 48 h at 3±2°C	/	0-0-0-1-2 (0,6)	+	10	c
2020	2188	Lomos de porc saveur mexicaine	Seasoned pork meat	S Brandenburg Ad2420	Pork	Seeding 48 h at 3±2°C	/	1-2-1-0-2 (1,2)	+	10	c
2020	2189	Aiguillette de poulet thym citron	Seasoned chicken meat	S. Newport Ad2223	Poultry	Seeding 48 h at 3±2°C	/	2-1-0-2-1 (1,2)	-	10	c
2020	2190	Agneau tomate	Seasoned lamb meat	S. Derby Ad2985	Turkey	Seeding 48 h at 3±2°C	/	4-0-4-2-2 (2,4)	+	10	c
2020	2191	Agneau ail	Seasoned lamb meat	S Brandenburg Ad2420	Pork	Seeding 48 h at 3±2°C	/	1-2-1-0-2 (1,2)	+	10	c

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2020	2116	Lait cru	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3±2°C	/	1-1-2-0-2	1,2	+	11	a
2020	2117	Lait cru	Raw milk	S. MbandakaAd2296	Raw milk	Seeding 48 h at 3±2°C	/	2-3-2-2-1	2,0	+	11	a
2020	2118	Lait cru	Raw milk	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3±2°C	/	2-3-4-3-2	2,8	-	11	a
2020	2119	Lait cru	Raw milk	S. Dublin Ad1336	Raw milk cheese	Seeding 48 h at 3±2°C	/	2-2-4-3-3	2,8	-	11	a
2020	2120	Lait cru	Raw milk	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3±2°C	/	2-3-4-3-2	2,8	+	11	a
2020	2121	Lait cru	Raw milk	S. Dublin Ad1336	Raw milk cheese	Seeding 48 h at 3±2°C	/	2-2-4-3-3	2,8	+	11	a
2020	2582	Lait cru	Raw milk	S. Indiana Ad174	Dairy product	Seeding 48 h at 3±2°C	/	7-1-0-1-0	1,8	+	11	a
2020	2583	Lait cru	Raw milk	S. Meleagridis Adria 505	Raw milk	Seeding 48 h at 3±2°C	/	2-0-0-1-1	0,8	+	11	a
2020	2584	Lait cru	Raw milk	S. Meleagridis Adria 505	Raw milk	Seeding 48 h at 3±2°C	/	2-0-0-1-1	0,8	+	11	a
2020	2585	Lait cru	Raw milk	S. Norwich Ad1172	Dairy product	Seeding 48 h at 3±2°C	/	0-0-0-1-0	0,2	-	11	a
2020	2586	Lait cru	Raw milk	S. Anatum Ad1166	Dairy product	Seeding 48 h at 3±2°C	/	0-1-0-0-1	0,4	+	11	a
2020	2108	Râpé de brebis au lait cru	Raw milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3±2°C	/	1-1-2-0-2	1,2	+	11	b
2020	2109	Reblochon au lait cru	Raw milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3±2°C	/	1-1-2-0-2	1,2	+	11	b
2020	2110	Roquefort au lait cru	Raw milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3±2°C	/	1-1-2-0-2	1,2	+	11	b
2020	2111	Petit Pont l'Evêque au lait cru	Raw milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3±2°C	/	1-1-2-0-2	1,2	+	11	b
2020	2112	Tomme de brebis au lait cru	Raw milk cheese	S. MbandakaAd2296	Raw milk	Seeding 48 h at 3±2°C	/	2-3-2-2-1	2,0	-	11	b
2020	2113	Comté au lait cru	Raw milk cheese	S. MbandakaAd2296	Raw milk	Seeding 48 h at 3±2°C	/	2-3-2-2-1	2,0	+	11	b
2020	2114	Morbier au lait cru	Raw milk cheese	S. MbandakaAd2296	Raw milk	Seeding 48 h at 3±2°C	/	2-3-2-2-1	2,0	+	11	b
2020	2115	Camembert au lait cru	Raw milk cheese	S. MbandakaAd2296	Raw milk	Seeding 48 h at 3±2°C	/	2-3-2-2-1	2,0	+	11	b
2020	2587	Valencay au lait cru de chèvre	Raw milk cheese	S. Indiana Ad174	Dairy product	Seeding 48 h at 3±2°C	/	7-1-0-1-0	1,8	+	11	b
2020	2588	Maroilles au lait cru	Raw milk cheese	S. Meleagridis Adria 505	Raw milk	Seeding 48 h at 3±2°C	/	2-0-0-1-1	0,8	-	11	b
2020	2589	Comté au lait cru	Raw milk cheese	S. Norwich Ad1172	Dairy product	Seeding 48 h at 3±2°C	/	0-0-0-1-0	0,2	-	11	b
2020	2590	Caprifeuille au lait cru de chèvre	Raw milk cheese	S. Anatum Ad1166	Dairy product	Seeding 48 h at 3±2°C	/	0-1-0-0-1	0,4	+	11	b
2020	2591	Tomme de brebis au lait cru	Raw milk cheese	S. Indiana Ad174	Dairy product	Seeding 48 h at 3±2°C	/	7-1-0-1-0	1,8	-	11	b
2020	2838	NeufChatel au lait cru	Raw milk cheese	S. Agona Ad1483	Dairy product	Seeding 72 h at 3±2°C	/	2-3-0-5-1	2,2	-	11	b
2020	2839	Chabichou au lait cru	Raw milk cheese	S. Agona Ad1483	Dairy product	Seeding 72 h at 3±2°C	/	2-3-0-5-1	2,2	+	11	b
2020	2840	Roquefort au lait cru	Raw milk cheese	S. Mikawasima Ad1811	Dairy product	Seeding 72 h at 3±2°C	/	2-1-3-1-3	2,0	-	11	b
2020	2975	Morbier au lait cru	Raw milk cheese	S. Anatum Ad2718	Dairy product	Seeding 48 h at 3±2°C	/	3-3-4-1-4	3,0	+	11	b
2020	2976	Emmental au lait cru	Raw milk cheese	S. Anatum Ad2718	Dairy product	Seeding 48 h at 3±2°C	/	3-3-4-1-4	3,0	+	11	b
2020	2977	Appenzeller au lait cru	Raw milk cheese	S. Anatum Ad2718	Dairy product	Seeding 48 h at 3±2°C	/	3-3-4-1-4	3,0	-	11	b
2020	2122	Fromage blanc au lait cru	Raw milk white cheese	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3±2°C	/	2-3-4-3-2	2,8	-	11	c
2020	2123	Fromage blanc au lait cru	Raw milk white cheese	S. Dublin Ad1336	Raw milk cheese	Seeding 48 h at 3±2°C	/	2-2-4-3-3	2,8	-	11	c
2020	2124	Beurre au lait cru	Raw milk butter	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3±2°C	/	2-3-4-3-2	2,8	+	11	c
2020	2125	Beurre au lait cru	Raw milk butter	S. Dublin Ad1336	Raw milk cheese	Seeding 48 h at 3±2°C	/	2-2-4-3-3	2,8	+	11	c
2020	2126	Beurre au lait cru	Raw milk butter	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3±2°C	/	2-3-4-3-2	2,8	+	11	c
2020	2127	Beurre au lait cru	Raw milk butter	S. Dublin Ad1336	Raw milk cheese	Seeding 48 h at 3±2°C	/	2-2-4-3-3	2,8	-	11	c
2020	2128	Yaourt au lait cru	Raw milk yoghurt	S. Montevideo Ad912	Raw milk	Seeding 48 h at 3±2°C	/	4-5-1-4-1	3,0	-	11	c
2020	2129	Yaourt au lait cru	Raw milk yoghurt	S. Montevideo Ad912	Raw milk	Seeding 48 h at 3±2°C	/	4-5-1-4-1	3,0	+	11	c
2020	2592	Yaourt au lait entier cru	Raw milk yoghurt	S. Indiana Ad174	Dairy product	Seeding 48 h at 3±2°C	/	7-1-0-1-0	1,8	-	11	c
2020	2593	Yaourt bio au lait entier cru	Raw milk yoghurt	S. Meleagridis Adria 505	Raw milk	Seeding 48 h at 3±2°C	/	2-0-0-1-1	0,8	-	11	c
2020	2594	Gros lait fermier au lait cru	Raw fermented milk	S. Norwich Ad1172	Dairy product	Seeding 48 h at 3±2°C	/	0-0-0-1-0	0,2	-	11	c
2020	2595	Beurre de baratte demi-sel au lait cru	Raw milk butter	S. Anatum Ad1166	Dairy product	Seeding 48 h at 3±2°C	/	0-1-0-0-1	0,4	+	11	c
2020	2596	Beurre bio au lait cru au sel de Guérande	Raw milk butter	S. Norwich Ad1172	Dairy product	Seeding 48 h at 3±2°C	/	0-0-0-1-0	0,2	-	11	c
2020	2597	Beurre au lait cru	Raw milk butter	S. Indiana Ad174	Dairy product	Seeding 48 h at 3±2°C	/	7-1-0-1-0	1,8	+	11	c
2020	2700	Fromage blanc au lait cru	Raw milk white cheese	S. Tennessee Ad1171	Dairy product	Seeding 48 h at 3±2°C	/	1-0-4-1-0	1,2	-	11	c
2020	2701	Yaourt nature au lait cru	Raw milk yoghurt	S. Tennessee Ad1171	Dairy product	Seeding 48 h at 3±2°C	/	1-0-4-1-0	1,2	+	11	c
2020	2702	Faisselle au lait cru	Raw milk (faisselle)	S. Duisburg Ad1812	Dairy product	Seeding 48 h at 3±2°C	/	4-1-1-2-3	2,2	-	11	c
2020	2703	Fromage blanc lissé au lait cru	Raw milk white cheese	S. Duisburg Ad1812	Dairy product	Seeding 48 h at 3±2°C	/	4-1-1-2-3	2,2	-	11	c

Date of analysis	Sample N°	Product (French name)	Product	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample			
2020	1623	Poudre de lait infantile	Infant formula	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,8	+	12	a
2020	1624	Poudre de lait infantile	Infant formula	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,1	+	12	a
2020	1625	Poudre de lait infantile	Infant formula	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	a
2020	1626	Poudre de lait infantile	Infant formula	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,5	+	12	a
2020	1627	Poudre de lait infantile	Infant formula	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,8	+	12	a
2020	1628	Céréales infantiles saveur choco biscuit	Infant cereals	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,1	+	12	a
2020	1629	Céréales infantiles saveur biscuit	Infant cereals	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	a
2020	1630	Céréales infantiles multicéréales	Infant cereals	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,5	+	12	a
2020	1631	Céréales infantiles saveur vanille	Infant cereals	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,8	+	12	a
2020	1632	Céréales infantiles blé et avoine bio	Infant cereals	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,1	+	12	a
2020	1633	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 2,5.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2,5.10 ⁶ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	b
2020	1634	Poudre de lait infantile avec probiotique (<i>Bifidobacterium lactis</i> 5,5.10 ⁵ UFC/g)	Infant formula with probiotics (<i>Bifidobacterium lactis</i> 5,5.10 ⁵ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,5	+	12	b
2020	1635	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 1,3.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 1,3.10 ⁶ CFU/g)	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,8	+	12	b
2020	1636	Poudre de lait infantile avec probiotique (<i>Lactobacillus rhamnosus</i> 2,5.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus rhamnosus</i> 2,5.10 ⁶ CFU/g)	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,1	+	12	b
2020	1637	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 2,3.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2,3.10 ⁶ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	b
2020	1638	Céréales infantiles avec probiotiques miel (<i>Bifidobacterium lactis</i> 8,4.10 ⁴ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 8,4.10 ⁴ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,5	+	12	b
2020	1639	Céréales infantiles avec probiotiques avoine et blé (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,8	+	12	b
2020	1640	Céréales infantiles avec probiotiques saveur biscuit (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,1	-	12	b
2020	1641	Céréales infantiles avec probiotiques cacao (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	b
2020	1642	Céréales infantiles avec probiotiques cinq céréales (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	/	1,5	+	12	b
2020	1927	Maltodextrine	Maltodextrin	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,3	+	12	c
2020	1928	Lactosérum	Whey	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,3	-	12	c
2020	1929	Lactosérum	Whey	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	c
2020	1930	Isolats protéines lait	Milk protein isolate	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	-	12	c
2020	1931	Isolats protéines lait	Milk protein isolate	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,9	+	12	c
2020	1932	Caséinate de sodium	Sodium caseinate	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,9	+	12	c

Date of analysis	Sample N°	Product (French name)	Product	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample			
2020	1933	Caséinate de sodium	Sodium caseinate	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	c
2020	1934	Isolats protéines lactosérum	Whey protein isolate	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,3	+	12	c
2020	1935	Isolats protéines lactosérum	Whey protein isolate	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	c
2020	1936	Amidon	Starch	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,9	+	12	c
2020	1937	Maltodextrine	Maltodextrin	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	c
2020	1938	Maltodextrine	Maltodextrin	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,9	+	12	c
2020	1939	NFDM (DWP28)	NFDM	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,3	+	12	c
2020	1940	NFDM (PL0%)	NFDM	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,5	+	12	c
2020	1941	Lactosérum	Whey	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	/	2,9	+	12	c

Year of Analysis	Sample N°	Product (French name)	Product	Artificial contamination					Global result 18h iQ	Type	Category
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample Mean			
2022	1731	Coques de pois	Pea pods	<i>Salmonella</i> Idikan Ad2648	Feed (soya cake)	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	1,7	+	a	13
2022	1767	Farine animale	Animal flour	<i>Salmonella</i> Cerro Ad689	Dehydrated poultry proteins	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	1,5	+	a	13
2022	1768	Farine animale	Animal flour	<i>Salmonella</i> Mbandaka Ad2041	Feed (animal flour)	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	0,6	+	a	13
2022	2780	Protéines de pois (farine)	Pea protein (flour)	<i>Salmonella</i> Montevideo Ad2645	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	4,0	+	a	13
2022	2781	Protéines texturées de pois	Textured pea protein (flour)	<i>Salmonella enterica enterica</i> (18 :- :-) Ad1846	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	3,0	+	a	13
2022	2785	Coques de tournesol	Sunflower pods	<i>Salmonella</i> Minnesota Ad2328	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	1,1	+	a	13
2022	3230	Son	Oat bran	<i>Salmonella enterica enterica</i> (18 :- :-) Ad1846	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	1,4	+	a	13
2022	3231	Son	Oat bran	<i>Salmonella</i> Montevideo Ad2645	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	4,0	+	a	13
2022	3232	Farine animale	Animal flour	<i>Salmonella enterica enterica</i> (18 :- :-) Ad1846	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	1,4	+	a	13
2022	3233	Farine animale	Animal flour	<i>Salmonella</i> Montevideo Ad2645	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	4,0	+	a	13
2022	3573	Viande crue (matière première pour alimentation animale)	Raw meat (raw material)	<i>Salmonella</i> Bredeney 975	Beef meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	3,4	+	a	13
2022	1730	Maïs en grain	Corn in grain	<i>Salmonella</i> Montevideo Ad2421	Feed	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	2,3	+	b	13
2022	1733	Aliment pour bovins	Feed (bovine)	<i>Salmonella</i> Mbandaka Ad2041	Feed (animal flour)	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	0,1	+	b	13
2022	1734	Aliment composé pour poule	Compound feed for chickens	<i>Salmonella</i> Cerro Ad689	Dehydrated poultry proteins	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	0,8	+	b	13
2022	2782	Tourteaux de soja brut	Raw soya cake	<i>Salmonella enterica enterica</i> (18 :- :-) Ad1846	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	3,0	+	b	13
2022	2783	Tourteaux de canola	Canola cake	<i>Salmonella</i> Minnesota Ad2328	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	1,1	+	b	13
2022	2784	Aliments poulet finition	Feed (chicken)	<i>Salmonella</i> Montevideo Ad2645	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	4,0	-	b	13
2022	3575	Aliments (veau)	Feed (calf)	<i>Salmonella</i> Livingstone F104	Pet food	Spiking Heat treatment (56°C for 8 minutes)	0,6	0,4	+	b	13
2022	3577	Aliment (ovins)	Feed (sheep)	<i>Salmonella</i> Worthington F283	Pet food	Spiking Heat treatment (56°C for 8 minutes)	0,6	0,2	+	b	13

Year of Analysis	Sample N°	Product (French name)	Product	Artificial contamination					Global result 18h iQ	Type	Category
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample Mean			
2022	3578	Aliments (veau)	Feed (calf)	<i>Salmonella</i> Worthington F283	Pet food	Spiking Heat treatment (56°C for 8 minutes)	0,6	0,2	-	b	13
2022	1729	Chutes de viande fraiche	Fresh meat scraps	<i>Salmonella</i> Enteritidis Ad2295	Beef meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	2,6	+	c	13
2022	1737	Pâté pour chat au poulet	Chicken pâté for cats	<i>Salmonella</i> Derby Ad2985	Turkey meat	Spiking Heat treatment (56°C for 8 minutes)	0,7	1,4	+	c	13
2022	1738	Saucisson pour chien	Sausage for dogs	<i>Salmonella</i> Bredeney Ad2042	Poultry meat	Spiking Heat treatment (56°C for 8 minutes)	0,9	3,8	+	c	13
2022	1739	Graines pour oiseaux	Bird seed	<i>Salmonella</i> Idikan Ad2648	Feed (soya cake)	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	1,7	+	c	13
2022	1740	Croquettes pour chien	Dog food	<i>Salmonella</i> Kedougou Ad2419	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	1,2	+	c	13
2022	2954	Chutes de viande fraiche pour animaux	Fresh meat scraps	<i>Salmonella</i> Enteritidis Ad2295	Beef meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	1,8	+	c	13
2022	2955	Saucisson frais pour chien (viande 60% et légumes 16%, céréales)	Fresh sausage for dogs	<i>Salmonella</i> Enteritidis Ad2295	Beef meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	1,8	+	c	13
2022	2956	Croquettes fraiches pour chat (poulet)	Fresh cat food	<i>Salmonella</i> Bredeney Ad2042	Poultry meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	3,2	+	c	13
2022	2957	Croquettes fraiches pour chien (poulet)	Fresh dog food	<i>Salmonella</i> Bredeney Ad2042	Poultry meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	3,2	+	c	13

Appendix 6 – Sensitivity study: raw data

Results 1 - APF Classic (2007) - APF Fast (2020) / Standard protocol - Easy protocol _____	86
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Results 6 - APF Fast (2022) / Easy I protocol with and without FDRS (CFX96 Deep Well - Opus Deep Well)_	134

Bold typing: artificially inoculated samples

Salmonella detection results:

m:	minority level of target analyte
M:	majority level of target analyte
p:	pure culture level of target analyte
1/2:	50% level of target analyte
(x):	number of colonies on the plate
-:	no typical colonies but presence of background microflora
st:	plate without any colony
d:	doubtful result
ni:	non-isolated colony
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND:	positive presumptive negative deviation
RSAL:	RAPID [®] <i>Salmonella</i>
i:	PCR inhibition
a:	1:10 dilution of the DNA extract
b:	Reagent H
c:	1:50 dilution of the DNA extract

Results 1 - APF Classic (2007) - APF Fast (2020) / Standard protocol - Easy protocol

READY TO EAT AND READY TO REHEAT PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast																																								
Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check Salmonella II																									Category	Type										
				Reference method: ISO 6579 or ISO 6579-1*															Standard protocol												Easy protocol									
				BPW for 16 h at 37°C															BPW for 20 h at 37°C																					
				RVS					MKTn					PCR Result					Confirmation					PCR Result							Confirmation					Agreement				
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID'Salmonella				RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking RAPID'Salmonella				RVS/RAPID'Salmo/Latex			ISO 6579-1	All confirmatory tests	Final result	IQ/ISO						
2007	1407	Cervelas vinaigrette	RTE salad	-	-	-	-	-	37,74	N/A	-					-	-	-	NA	38,02	N/A	-						-	-	-	NA	1	a							
2007	1413	Salade strasbourgeoise	RTE salad	-	-	-	-	-	37,59	N/A	-					-	-	-	NA	37,80	N/A	-						-	-	-	NA	1	a							
2007	1306	Millefeuille chantilly	Pastry	-	-	-	-	-	35,64	N/A	-					-	-	-	NA	36,97	N/A	-						-	-	-	NA	1	a							
2007	1307	Tranche fraisier	Pastry	-	-	-	-	-	35,06	N/A	-					-	-	-	NA	36,90	N/A	-						-	-	-	NA	1	a							
2007	1309	Millefeuille chantilly	Pastry	+	+	+	+	+	36,96	29,42	+					+	+	+	PA	37,79	35,99	+						+	+	+	PA	1	a							
2007	1310	Millefeuille	Pastry	-	-	+	+	-	36,41	N/A	-					-	-	-	NA	37,38	N/A	-						-	-	-	NA	1	a							
2007	1311	Savarin chantilly	Pastry	-	-	-	-	-	35,55	N/A	-					-	-	-	NA	37,02	N/A	-						-	-	-	NA	1	a							
2007	318	Chou à la crème	Pastry	+p	+p	+p	+p	+	N/A	16,20	+					+	+	+	PA	N/A	20,74	+					+	+	+	PA	1	a								
2007	716	Tiramisu	Pastry	-	-	-	-	-	37,57	N/A	-					-	-	-	NA	33,89	N/A	-						-	-	-	NA	1	a							
2007	457	Millefeuille	Pastry	+M	+M	+M	+M	+	N/A	20,20	+					+	+	+	PA	37,94	27,39	+					+	+	+	PA	1	a								
2007	458	Eclair café	Pastry	+M	+M	+M	+M	+	N/A	24,14	+					+	+	+	PA	37,72	28,30	+					+	+	+	PA	1	a								
2007	551	Eclair vanille	Pastry	-	-st	-st	-st	-	34,32	N/A	-					-	-	-	NA	36,73	39,39	+					-	-	-	PPNA	1	a								
2007	552	Eclair vanille	Pastry	-st	-st	-st	-st	-	34,95	N/A	-					-	-	-	NA	37,02	N/A	-						-	-	-	NA	1	a							
2007	730	Gâteau au chocolat	Pastry	+M	+M	+M	+M	+	N/A/33,04*	N/A/24,21*	i/+*					+	+	+	PA	33,34	27,29	+					+	+	+	PA	1	a								
2007	1330	Salade de gambas	RTE salad	-	-	+	-	-	35,74	N/A	-					-	-	-	NA	37,47	N/A	-						-	-	-	NA	1	a							
2007	1334	Riz au crabe	RTE salad	+	+	-	+	+	34,91	35,44	+					+	+	+	PA	37,71/37,03/36,52	N/A/N/A/42,02	-/+					+	+	+	-	ND	1	a							
2007	1408	Salade berlinoise	RTE salad	-	-	-	+	-	37,12	N/A	-					-	-	-	NA	37,62	N/A	-						-	-	-	NA	1	a							
2007	1409	Salade piémontaise au jambon	RTE salad	-	-	-	-	-	37,59	N/A	-					-	-	-	NA	38,07	N/A	-						-	-	-	NA	1	a							
2007	1410	Salade de lentilles lardons à l'auvergnate	RTE salad	-	-	-	+	-	37,88	N/A	-					-	-	-	NA	37,04	N/A	-						-	-	-	NA	1	a							
2007	1411	Taboulé au poulet	RTE salad	+	+	+	+	+	44,27	25,67	+					+	+	+	PA	37,85	34,42	+					+	+	+	+	PA	1	a							
2007	574	Salade piémontaise	RTE salad	-	-	-	-	-	36,80	N/A	-					-	-	-	NA	36,47	N/A	-						-	-	-	NA	1	a							
2007	575	Salade Auvergnate	RTE salad	-st	-st	-st	-st	-	36,24	38,04	+					-	-	-	PPNA	36,28	N/A	-						-	-	-	NA	1	a							
2007	576	Salade Bretonne	RTE salad	-	-	-	-	-	36,11	N/A	-					-	-	-	NA	36,40	N/A	-						-	-	-	NA	1	a							
2007	577	Taboulé au poulet	RTE salad	-	-	-st	-st	-	36,67	N/A	-					-	-	-	NA	38,17	N/A	-						-	-	-	NA	1	a							
2020	629	Salade de riz au thon	Deli salad	+p	+M	+m	+M	+	31,40	25,15	+	+(1)	+	+	+	+	+	+	PA	32,05	28,52	+	+(1)	+	+	+	+	+	+	+	PA	1	a							
2020	630	Salade de riz provençale	Deli salad	-	-	st	st	-	32,84	-	-	-	-	-	-	-	-	-	NA	33,02	-	-	-	-	-	-	-	-	-	-	NA	1	a							
2020	631	Eclair chocolat	Pastry	+M	+M	+p	+M	+	31,62	29,11	+	+1/2	+	+	+	+	+	+	PA	32,41	32,41	+	+1/2	+	+	+	+	+	+	+	PA	1	a							
2020	632	Tarte flan	Pastry	+p	+p	+p	+p	+	34,35	16,59	+	+m	+	+	+	+	+	+	PA	32,98	21,20	+	+m	+	+	+	+	+	+	+	PA	1	a							

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READY TO EAT AND READY TO REHEAT PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast																																								
Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check Salmonella II																									Category	Type										
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				BPW for 16 h at 37°C															BPW for 20 h at 37°C																					
				RVS					MKTTn					PCR Result					Confirmation					PCR Result							Confirmation					Agreement				
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID'Salmonella			RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking RAPID'Salmonella			RVS/RAPID'Salmo/Latex	ISO 6579-1	All confirmatory tests			Final result	IQ/ISO								
2007	1404	Tomate farcie	RTRH meat	-	-	-	-	-	35,33	N/A	-					-	-	-	NA	37,70	N/A	-					-	-	-	NA	1	b								
2020	549	Riz poulet champignons	Ready to reheat poultry dish	+p	+p	+p	+p	+	36,11	21,86	+	+p	+	+	+	+	+	+	+	PA	36,50	18,88	+	+p	+	+	+	+	+	+	+	PA	1	b						
2020	550	Macaroni sauce tomate et boulettes	Ready to reheat pasta dish	st	st	st	st	-	32,98	-	-	st	-	-	-	-	-	-	NA	33,01	-	-	st	-	-	-	-	-	-	-	NA	1	b							
2020	551	Parmentier colin d'Alaska	Ready to reheat fish dish	+p	+p	+p	+p	+	-	15,03	+	+p	+	+	+	+	+	+	+	PA	35,16	17,85	+	+p	+	+	+	+	+	+	+	PA	1	b						
2020	552	Cassolette de St Jacques	Ready to reheat scallop dish	st	st	st	st	-	38,39	-	-	st	-	-	-	-	-	-	NA	36,10	-	-	st	-	-	-	-	-	-	-	NA	1	b							
2020	553	Filet de poulet pommes de terre	Ready to reheat poultry dish	+M	+p	+p	+p	+	38,76	15,85	+	+p	+	+	+	+	+	+	+	PA	33,74	18,89	+	+p	+	+	+	+	+	+	+	PA	1	b						
2020	554	Quiche Lorraine	RTRH quiche	st	st	st	st	-	33,22	-	-	st	-	-	-	-	-	-	NA	32,81	-	-	st	-	-	-	-	-	-	-	NA	1	b							
2020	555	Tarte aux poireaux	RTRH leeks pie	+p	+p	+p	+p	+	36,16	18,19	+	+p	+	+	+	+	+	+	+	PA	33,16	20,40	+	+p	+	+	+	+	+	+	+	PA	1	b						
2020	556	Pizza 3 fromages	Pizza	st	st	st	st	-	36,64/ 37,42 / 37,07	38,22/ 38,12 / 37,66	+ / + / +	st	-	-	-	-	-	-	PPNA	33,70/ 34,06/ 34,10	36,67/ 33,40/ 34,60	+ / + / +	st	-	-	-	-	-	-	PPNA	1	b								
2020	557	Pizza jambon fromage	Pizza	+p	+p	+p	+p	+	38,63	35,61	+	+p	+	+	+	+	+	+	PA	32,47	31,10	+	+p	+	+	+	+	+	+	+	+	PA	1	b						
2020	754	Filet de saumon avec purée brocoli	Ready to reheat fish dish	+p	+p	+p	+p	+	-	15,04	+	+p	+	+	+	+	+	+	+	PA	-	17,78	+	+p	+	+	+	+	+	+	+	+	PA	1	b					
2020	755	Gratin d'endives au jambon	Ready to reheat chicory and ham dish	+p	+p	+p	+p	+	-	16,32	+	+p	+	+	+	+	+	+	+	PA	-	17,66	+	+p	+	+	+	+	+	+	+	+	PA	1	b					
2020	756	Nouilles sautées poulet, légumes, crevettes	Ready to eat pasta dish	+p	+p	+p	+p	+	33,89	16,81	+	+p	+	+	+	+	+	+	+	PA	-	21,90	+	+p	+	+	+	+	+	+	+	+	PA	1	b					
2020	757	Hachis parmentier	Ready to eat potatoes and meat dish	+p	+p	+p	+p	+	-	15,38	+	+p	+	+	+	+	+	+	+	PA	-	17,43	+	+p	+	+	+	+	+	+	+	+	PA	1	b					
2020	758	Lasagnes	Ready to eat pasta dish	+p	+p	+p	+p	+	37,24	17,07	+	+p	+	+	+	+	+	+	+	PA	-	18,85	+	+p	+	+	+	+	+	+	+	+	PA	1	b					
2020	759	Escalope milanaise spaghetti	Ready to eat pasta dish	+p	+p	+p	+p	+	35,05	16,89	+	+p	+	+	+	+	+	+	+	PA	-	19,78	+	+p	+	+	+	+	+	+	+	+	PA	1	b					
2020	1051	Risotto au poulet et cèpes	RTRH meal	st	st	st	st	-	33,79	-	-	st	-	-	-	-	-	-	NA	34,18	-	-	st	-	-	-	-	-	-	-	NA	1	b							
2020	1052	Couscous poulet merguez	RTRH meal	st	st	st	st	-	33,08	-	-	st	-	-	-	-	-	-	NA	33,53	-	-	st	-	-	-	-	-	-	-	NA	1	b							
2020	1053	Poulet tandoori et semoule	RTRH meal	st	st	st	st	-	34,57	-	-	st	-	-	-	-	-	-	NA	34,30	-	-	st	-	-	-	-	-	-	-	NA	1	b							
2020	1054	Tomate farcie et riz	RTRH meal	st	st	st	st	-	33,66	-	-	st	-	-	-	-	-	-	NA	33,31	-	-	st	-	-	-	-	-	-	-	NA	1	b							
2020	1055	Blanquette de veau et riz blanc	RTRH meal	st	st	st	st	-	33,21	-	-	st	-	-	-	-	-	-	NA	33,29	-	-	st	-	-	-	-	-	-	-	NA	1	b							
2020	1385	Moussaka	RTRH meal	st	st	st	st	-	34,61	-	-	st	-	-	-	-	-	-	NA	34,13	-	-	st	-	-	-	-	-	-	-	NA	1	b							

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				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result	RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result			RVS/RAPID' Salmo/ Latex	ISO 6579-1	All confirmatory tests	Final result	Agreement							
2020	1386	Poulet crème champignons farfalles	RTRH meal	st	st	st	st	-	34,27	-	-	st	-	-	-	-	NA	33,76	-	-	st	-	-	-	-	-	-	-	NA	1	b										
2020	1387	Poulet riz Basmati	RTRH meal	st	st	st	st	-	32,82	-	-	-	-	-	-	-	NA	34,50	-	-	-	-	-	-	-	-	-	NA	1	b											
2020	1388	Poisson à l'andalouse	RTRH meal	st	st	st	st	-	34,14	-	-	st	-	-	-	-	NA	33,99	-	-	st	-	-	-	-	-	-	NA	1	b											
2007	1328	Saumon fumé	Smoked salmon	+	+	+	+	+	35,20	28,60	+					+	PA	37,57	30,38	+							+	+	+	PA	1	c									
2007	1329	Filet de Hareng fumé	Smoked herring fillet	-	-	-	-	-	35,53	N/A	-					-	NA	36,48	N/A	-							-	-	-	NA	1	c									
2007	1331	Filet de Haddock fumé	Smoked haddock fillet	+	+	+	+	+	41,76	20,42	+					+	PA	42,60	24,06	+							+	+	+	PA	1	c									
2007	311	Saumon fumé	Smoked salmon	+p	+p	+p	+p	+	N/A	16,52	+					+	PA	N/A	22,09	+							+	+	+	PA	1	c									
2007	616	Saumon fumé	Smoked salmon	-st	-st	-st	-st	-	36,80	N/A	-					-	NA	37,06/ 34,41/ 33,55	48,72/ 37,63/ 37,96	+/- +							-	-	-	PPNA	1	c									
2020	558	Lardons fumés de saumon	Smoked salmon piece	-	st	-	st	-	32,62	-	-	-	-	-	-	-	NA	32,10	-	-	-	-	-	-	-	-	-	-	-	NA	1	c									
2020	559	Truite fumée	Smoked trout	+p	+p	+p	+p	+	35,60	19,59	+	+p	+	+	+	+	PA	32,28	20,08	+	+p	+	+	+	+	+	+	+	+	PA	1	c									
2020	560	Hareng fumé	Smoked herring	-	st	-	-	-	32,54	-	-	-	-	-	-	-	NA	32,30	-	-	-	-	-	-	-	-	-	-	-	NA	1	c									
2020	561	Saumon fumé	Smoked salmon	+M	+p	+p	+p	+	32,29	28,04	+	+M	+	+	+	+	PA	32,64	33,30	+	+M	+	+	+	+	+	+	+	+	PA	1	c									
2020	562	Anchois marinés	Marinated anchovies	st	st	st	st	-	32,43	-	-	st	-	-	-	-	NA	32,97	-	-	st	-	-	-	-	-	-	-	-	NA	1	c									
2020	563	Rollmops marinés	Marinated roll mops	st	st	st	st	-	33,73	-	-	st	-	-	-	-	NA	32,41	-	-	st	-	-	-	-	-	-	-	-	NA	1	c									
2020	760	Maquereaux fumés au poivre	Smoked mackerel	+p	+p	+p	+p	+	33,64	17,88	+	+p	+	+	+	+	PA	-	18,33	+	+p	+	+	+	+	+	+	+	+	PA	1	c									
2020	761	Harengs fumés	Smoked herrings	+p	+p	+p	+p	+	34,95	16,70	+	+M	+	+	+	+	PA	35,83	19,23	+	+M	+	+	+	+	+	+	+	+	PA	1	c									
2020	762	Emincés de thon fumés	Sliced smoked tuna	+p	+p	+p	+p	+	37,12	13,81	+	+p	+	+	+	+	PA	33,80	21,51	+	+p	+	+	+	+	+	+	+	+	PA	1	c									
2020	763	Bouchées de saumon fumé	Smoked salmon	+p	+p	+p	+p	+	32,48	19,04	+	+p	+	+	+	+	PA	33,79	21,46	+	+p	+	+	+	+	+	+	+	+	PA	1	c									
2020	764	Saumon fumé	Smoked salmon	+M	+p	+p	+p	+	32,65	19,42	+	+M	+	+	+	+	PA	32,94	27,19	+	+M	+	+	+	+	+	+	+	+	PA	1	c									
2020	765	Truite fumée	Smoked trout	+p	+p	+p	+p	+	33,13	36,80	+	+p	+	+	+	+	PA	33,25	21,96	+	+p	+	+	+	+	+	+	+	+	PA	1	c									
2020	1056	Saumon fumé	Smoked salmon	-	st	-	st	-	33,50	-	-	st	-	-	-	-	NA	32,45	-	-	st	-	-	-	-	-	-	-	-	NA	1	c									
2020	1057	Filets de harengs fumés	Smoked herring fillet	st	st	-	st	-	32,83	-	-	-	-	-	-	-	NA	33,52	-	-	-	-	-	-	-	-	-	-	-	NA	1	c									
2020	1058	Truite fumée	Smoked trout	st	st	st	st	-	33,52	-	-	st	-	-	-	-	NA	33,40	-	-	st	-	-	-	-	-	-	-	-	NA	1	c									
2020	1389	Anchois à l'ail	Marinated anchovies	st	st	st	st	-	33,22	-	-	st	-	-	-	-	NA	34,03	-	-	st	-	-	-	-	-	-	-	-	NA	1	c									
2020	1390	Tartare de saumon fumé	Smoked salmon	-	-	-	-	-	33,49	-	-	-	-	-	-	-	NA	32,97	-	-	-	-	-	-	-	-	-	-	-	NA	1	c									
2020	1391	Saumon fumé	Smoked salmon	st	st	st	st	-	32,98	-	-	st	-	-	-	-	NA	33,29	-	-	st	-	-	-	-	-	-	-	-	NA	1	c									

MEAT PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast																																									
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				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID' <i>Salmonella</i>			RVS/RSAL/ Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking RAPID' <i>Salmonella</i>			RVS/ RAPID' Salmo/ Latex	ISO 6579-1	All confirmatory tests	Final result			Agreement	IQ/ISO								
2007	389	Morceaux de poule avec peau	Poultry meat	+	+	+ni	+ni	+	36,60	36,43	+					+	+	+	PA	38,31	37,54	+						+	+	+	PA	2	a								
2007	392	Morceaux de poule avec peau	Poultry meat	+	+ni	+	+	+	37,32	27,42	+					+	+	+	PA	40,76	33,65	+						+	+	+	PA	2	a								
2007	393	Viande blanche	Poultry meat	+	+	+	-	+	38,01	25,91	+					+	+	+	PA	39,45	32,61	+						+	+	+	PA	2	a								
2007	755	Viande blanche	Poultry meat	+	+	+	+	+	38,28	26,59	+					+	+	+	PA	35,35	30,82	+						+	+	+	PA	2	a								
2007	759	Morceau de poule avec peau	Poultry meat	+	+	+	+	+	37,80	26,72	+					+	+	+	PA	35,25	29,20	+						+	+	+	PA	2	a								
2007	760	Cuisse de poule	Poultry meat	+	+	-	+	+	36,99	30,93	+					+	+	+	PA	35,30	34,13	+						+	+	+	PA	2	a								
2007	1187	Morceaux de poule	Poultry meat	+	+	+	+	+	36,04	31,05	+					+	+	+	PA	38,94	37,27	+						+	+	+	PA	2	a								
2007	1188	Viande blanche	Poultry meat	-	-	+(Citrobacter freundii)	+(Citrobacter freundii)	-	36,71	N/A	-					-	-	-	NA	37,71	N/A	-						-	-	-	NA	2	a								
2007	1320	Viande blanche	Poultry meat	+	+	+	+	+	37,40	25,55	+					+	+	+	PA	39,09	29,82	+						+	+	+	PA	2	a								
2007	1327	Morceaux de poule avec peau	Poultry meat	+	+	+	+	+	35,32	32,48	+					+	+	+	PA	37,36	43,80	+						+	+	+	PA	2	a								
2007	1416	Morceaux de poule avec peau	Poultry meat	-	-	-	+(Citrobacter freundii)	-	38,30	N/A	-					-	-	-	NA	38,14	N/A	-						-	-	-	NA	2	a								
2007	107	Morceaux de poule avec peau	Poultry meat	-	-	+m(Citrobacter youngae)	+M(Citrobacter youngae)	-	37,86	N/A	-					-	-	-	NA	38,42	N/A	-						-	-	-	NA	2	a								
2007	108	Morceaux de poule avec peau	Poultry meat	-	+m (Citrobacter youngae)	+m(Citrobacter youngae)	+M (Citrobacter youngae)	-	38,46	N/A	-					-	-	-	NA	38,62	N/A	-						-	-	-	NA	2	a								
2007	111	Viande blanche	Poultry meat	+	+M	+	+	+	N/A	21,42	+					+	+	+	PA	N/A	27,88	+						+	+	+	PA	2	a								
2007	119	Morceaux de poule avec peau	Poultry meat	+ M	+ M	+ M	+ M	+	N/A	25,20	+					+	+	+	PA	41,34	32,88	+						+	+	+	PA	2	a								
2007	121	Viande blanche	Poultry meat	+m	+m	+m	+m	+	N/A	25,98	+					+	+	+	PA	38,44	38,70	+						+	+	+	PA	2	a								
2007	122	Viande blanche	Poultry meat	+ M	+ M	+ M	+ M	+	45,07	33,98	+					+	+	+	PA	38,22	42,10	+						+	+	+	PA	2	a								
2007	123	Morceaux de poule	Poultry meat	+m (Citrobacter youngae)	+m (Citrobacter youngae)	+m (Citrobacter youngae)	+M (Citrobacter youngae)	-	38,71	N/A	-					-	-	-	NA	38,05	N/A	-						-	-	-	NA	2	a								
2007	124	Morceaux de poule	Poultry meat	-	-	+m (Citrobacter youngae)	+m (Citrobacter youngae)	-	39,62	N/A	-					-	-	-	NA	38,08	N/A	-						-	-	-	NA	2	a								
2007	125	Morceaux de poule	Poultry meat	-	-	+m	+ M	+	N/A	25,29	+					+	+	+	PA	39,89	32,52	+						+	+	+	PA	2	a								
2007	126	Morceaux de poule	Poultry meat	-	+m	+ M	+m	+	N/A	26,12	+					+	+	+	PA	38,86	32,56	+						+	+	+	PA	2	a								
2007	661	Escalopes de poulet	Poultry meat	+m(Proteus mirabilis)	-	-	-	-	37,28	N/A	-					-	-	-	NA	37,84	N/A	-						-	-	-	NA	2	a								
2007	662	Escalope de dinde	Poultry meat	-	-	-	+m	-	37,42	N/A	-					-	-	-	NA	36,87	N/A	-						-	-	-	NA	2	a								
2007	663	Cuisse de poulet	Poultry meat	-	-	-	-	-	38,09	N/A	-					-	-	-	NA	36,34	N/A	-						-	-	-	NA	2	a								
2007	664	Pilons de poulet	Poultry meat	-	-	-	-	-	37,37	N/A	-					-	-	-	NA	37,11	N/A	-						-	-	-	NA	2	a								
2007	390	Carcasse de veau	Veal meat	+	+	+	+	+	35,70	35,32	+					+	+	+	PA	37,64	37,24	+						+	+	+	PA	2	b								
2007	391	Carcasse de bœuf	Beef meat	-	-	-	-	-	36,07	N/A	-					-	-	-	NA	37,99	42,57	+						-	-	-	PPNAN A	2	b								
2007	394	Escalopes de veau	Veal meat	+	+	+	+	+	44,46	22,76	+					+	+	+	PA	N/A	28,73	+						+	+	+	PA	2	b								
2007	761	Surface carcasse de bœuf	Beef meat	+	-	+	+	+	36,77	27,58	+					+	+	+	PA	35,51	36,55	+						+	+	+	PA	2	b								
2007	762	Escalope de porc	Pork meat	-	-	-	-	-	35,89	N/A	-					-	-	-	NA	35,65	N/A	-						-	-	-	NA	2	b								

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				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result	RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result			RVS/RAPID' Salmo/ Latex	ISO 6579-1	All confirmatory tests	Final result	Agreement							
2007	372	Lait cru	Raw milk	+	+	+	+	+	37,79	34,83	+						+	+	+	PA	38,21	36,90	+							+	+	+	PA	3	a						
2007	373	Lait cru	Raw milk	+	+	+	+	+	36,28	36,89	+						+	+	+	PA	37,90	42,36	+							+	+	+	PA	3	a						
2007	744	Lait cru de vache	Raw cow milk	-	-	-	-	-	39,79	N/A	-						-	-	-	NA	35,43	N/A	-						-	-	-	NA	3	a							
2007	745	Lait cru de vache	Raw cow milk	-	-	-	-	-	37,55	N/A	-						-	-	-	NA	35,16	N/A	-						-	-	-	NA	3	a							
2007	746	Lait cru de vache	Raw cow milk	-	-	-	-	-	39,30	N/A	-						-	-	-	NA	35,37	N/A	-						-	-	-	NA	3	a							
2007	747	Lait de brebis	Raw ewe milk	-	-	-	+/-	-	36,55	N/A	-						-	-	-	NA	35,06	N/A	-						-	-	-	NA	3	a							
2007	1305	Lait cru	Raw milk	+ (Citrobacter freundii)	-	-	+ (Citrobacter freundii)	-	37,43	N/A	-						-	-	-	NA	37,14/33,85/33,91	43,38/N/A/41,79	+/-/+						-	-	-	PPNA	3	a							
2007	1308	Lait cru	Raw milk	-	-	-	-	-	39,82	N/A	-						-	-	-	NA	63,62	40,56	+						-	-	-	PPNA	3	a							
2007	1312	Lait cru	Raw milk	-	+ (Citrobacter freundii)	-	+ (Citrobacter freundii)	-	37,82	N/A	-						-	-	-	NA	37,36	N/A	-						-	-	-	NA	3	a							
2007	1441	Lait	Raw milk	+	+	+	+	+	N/A	25,81	+						+	+	+	PA	48,53	26,78	+						+	+	+	PA	3	a							
2007	147	Lait cru	Raw milk	-	-	-	-	-	36,45	N/A	-						-	-	-	NA	37,41	N/A	-						-	-	-	NA	3	a							
2007	530	Lait cru	Raw milk	+m (Citrobacter youngae)	+m (Citrobacter youngae)	-	-	-	35,45	N/A	-						-	-	-	NA	35,58	N/A	-						-	-	-	NA	3	a							
2007	531	Lait cru	Raw milk	-	-	-	-	-	36,33	N/A	-						-	-	-	NA	35,31	N/A	-						-	-	-	NA	3	a							
2007	566	Lait cru	Raw milk	-	-	-	-	-	37,57	N/A	-						-	-	-	NA	36,77	N/A	-						-	-	-	NA	3	a							
2007	570	Lait cru	Raw milk	+m	+m	+m	+/- m	+	37,10	N/A	-						+	+	-	ND	37,48	N/A	-						+	+	-	ND	3	a							
2007	687	Lait cru	Raw milk	-	-	-	-	-	40,01/34,86*	N/A/N/A*	-/*						-	-	-	NA	39,87/35,28*	42,36/40,85*	+/*						-	-	-	PPNA	3	a							
2007	688	Lait cru	Raw milk	-	-	-	-	-	41,24/36,13*	N/A/N/A*	-/*						-	-	-	NA	39,54/34,58*	42,35/41,14*	+/*						-	-	-	PPNA	3	a							
2007	689	Lait cru	Raw milk	-	+m (NC onto TCS)	+/- (Citrobacter koeri)	-	-	40,39/35,78*	N/A/N/A*	-/*						-	-	-	NA	38,67/34,7*	N/A/N/A*	-/*						-	-	-	NA	3	a							
2007	690	Lait cru	Raw milk	-	-	-	-	-	41,05/37,82*	N/A/N/A*	-/*						-	-	-	NA	39,04/34,59*	N/A/N/A*	-/*						-	-	-	NA	3	a							
2007	1059	Lait cru	Raw milk	-	-	-	-	-	37,58	N/A	-						-	-	-	NA	38,11	N/A	-						-	-	-	NA	3	a							
2007	1060	Lait cru	Raw milk	+M	+M	+M	+M	+	37,71	41,55	+						+	+	+	PA	37,29	38,95	+								+	+	+	PA	3	a					
2020	1566	Lait cru fermier	Raw milk	+1/2	+p	+1/2	+M	+	33,93	33,54	+						-	+	+	+	PA	32,30	35,51	+					+	+	+	+	+	+	PA	3	a				
2020	1567	Lait cru fermier	Raw milk	+m	+p	+m	+M	+	32,50	38,90	+						-	+	+	+	PA	32,71	40,68	+					+	+	+	+	+	+	PA	3	a				
2007	748	Tomme au lait cru	Raw milk cheese	-	-	-	-	-	36,29/34,27/34,11	41,54/N/A/41,36	+/*						-	-	-	PPNA	36,97	N/A	-						-	-	-	NA	3	b							
2007	148	Fromage à pâte non cuite au lait cru	Raw milk cheese	-	-	-	-	-	36,71	42,14	+						+	(RVS 48 h)	+	+	PD	36,88	N/A	-					+	(RVS 48 h)	-	+	-	NA	3	b					
2007	522	Raclette au lait cru	Raw milk cheese	-	-	+/- m (Citrobacter youngae)	+m (Citrobacter youngae)	-	37,41	N/A	-						-	-	-	NA	34,18	N/A	-						-	-	-	NA	3	b							
2007	525	Tomme de Savoie au lait cru	Raw milk cheese	-	-	-	-	-	34,75	N/A	-						-	-	-	NA	35,06	N/A	-						-	-	-	NA	3	b							
2007	526	Crottin de Chavignol	Raw milk cheese	-	-	-	-	-	34,49	N/A	-						-	-	-	NA	35,25	N/A	-						-	-	-	NA	3	b							
2007	527	Roquefort	Raw milk cheese	-	-	-	-	-	35,85	N/A	-						-	-	-	NA	34,85	N/A	-						-	-	-	NA	3	b							
2007	567	Raclette au lait cru	Raw milk cheese	+M	+M	+M	+M	+	38,94	34,61	+						+	+	+	PA	37,00	N/A	-						+	+	-	ND	3	b							

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

DAIRY PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast																																									
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				Reference method: ISO 6579 or ISO 6579-1*												Standard protocol														Easy protocol											
				BPW for 16 h at 37°C												BPW for 20 h at 37°C																									
				RVS					MKTTn					PCR Result			Confirmation						PCR Result			Confirmation						Agreement									
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID'Salmonella			RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking RAPID'Salmonella			RVS/RAPID'Salmo/Latex	ISO 6579-1			All confirmatory tests	Final result	IQ/ISO									
2007	568	St Nectaire fermier	Raw milk cheese	+M	+M	+M	+M	+	37,25	30,11	+						+	+	+	PA	36,63	34,72	+						+	+	+	PA	3	b							
2007	569	Roquefort	Raw milk cheese	+M	+M	+M	+M	+	36,07	30,05	+						+	+	+	PA	37,08	33,12	+						+	+	+	PA	3	b							
2007	795	Tomme de Savoie au lait cru	Raw milk cheese	+M	+p	+M	+M	+	36,63	22,47	+						+	+	+	PA	34,25	28,87	+						+	+	+	PA	3	b							
2007	796	Raclette au lait cru	Raw milk cheese	+M	+M	+M	+M	+	36,34	24,88	+						+	+	+	PA	37,04	29,32	+						+	+	+	PA	3	b							
2007	1064	Comté au lait cru	Raw milk cheese	+p	+p	+p	+p	+	38,19	32,18	+						+	+	+	PA	37,55	35,66	+						+	+	+	PA	3	b							
2007	1065	Chèvre fermier au lait cru	Raw milk cheese	+p	+p	+p	+p	+	37,02	32,17	+						+	+	+	PA	36,44	35,47	+						+	+	+	PA	3	b							
2007	1066	Crottin de chèvre au lait cru	Raw milk cheese	-	-	-	-	-	N/A	23,88	+						+	+	+	PD	N/A	26,97	+					+	+	+	PD	3	b								
2007	1067	Fromage à pâte molle au lait cru	Raw milk cheese	+M	+M	+M	+M	+	37,44	35,74	+						+	+	+	PA	38,00	40,43	+						+	+	+	PA	3	b							
2007	1078	Chèvre au lait cru	Raw milk cheese	-st	-st	-st	-st	-	37,56	N/A	-						-	-	-	NA	36,62	N/A	-						-	-	-	NA	3	b							
2020	1392	Camembert au lait cru	Raw milk cheese	-	-	-	-	-	33,36	-	-	-					-	-	-	NA	33,40	-	-	-					-	-	-	NA	3	b							
2020	1393	Sainte Maure au lait cru de chèvre	Raw goat milk cheese	-	-	-	-	-	33,22	-	-	-					-	-	-	NA	34,52	-	-	-					-	-	-	NA	3	b							
2020	1394	Reblochon au lait cru	Raw milk cheese	-	-	-	-	-	34,59	-	-	-					-	-	-	NA	33,72	-	-	-					-	-	-	NA	3	b							
2020	1395	Roquefort au lait cru de brebis	Raw ewe milk cheese	-	-	-	-	-	33,68	-	-	-					-	-	-	NA	33,49	-	-	-					-	-	-	NA	3	b							
2007	1443	Crème glacée au chocolat	Ice cream	+	+	+	+	+	N/A/48,37*	N/A/26,51*	i/+*						+	+	+	PA	44,60	30,70	+						+	+	+	PA	3	c							
2007	149	Crème fraîche	Fresh cream	-st	-st	-st	-st	-	36,57	N/A	-						-	-	-	NA	37,08	N/A	-						-	-	-	NA	3	c							
2007	317	Poudre de lait	Milk powder	+p	+p	+p	+p	+	N/A	17,21	+						+	+	+	PA	47,85	23,13	+						+	+	+	PA	3	c							
2007	523	St Nectaire fermier	Cheese	-	-	-	-	-	35,06	N/A	-						-	-	-	NA	34,89	N/A	-						-	-	-	NA	3	c							
2007	524	Comté	Cheese	-	-	-	-	-	35,30	N/A	-						-	-	-	NA	34,66	N/A	-						-	-	-	NA	3	c							
2007	528	Tomme de montagne	Cheese	-	-	-	-	-	34,02	N/A	-						-	-	-	NA	34,68	N/A	-						-	-	-	NA	3	c							
2007	529	Emmental	Cheese	-	-	-st	-st	-	35,18	N/A	-						-	-	-	NA	36,55	N/A	-						-	-	-	NA	3	c							
2007	532	Poudre de lait	Milk powder	-st	-st	-st	-st	-	34,49	N/A	-						-	-	-	NA	34,68	N/A	-						-	-	-	NA	3	c							
2007	533	Poudre de lait	Milk powder	-st	-st	-st	-st	-	34,55	N/A	-						-	-	-	NA	N/A/37,64*	N/A/N/A*	i/-*						-	-	-	NA	3	c							
2007	534	Poudre de lait	Milk powder	-st	-st	-st	-st	-	34,78	N/A	-						-	-	-	NA	35,58	N/A	-						-	-	-	NA	3	c							
2007	535	Poudre de lait	Milk powder	-st	-st	-st	-st	-	35,24	N/A	-						-	-	-	NA	35,31	N/A	-						-	-	-	NA	3	c							
2007	536	Poudre de lait	Milk powder	-st	-st	-st	-st	-	35,97	39,38	+						-	-	-	PPNA	35,34	N/A	-						-	-	-	NA	3	c							
2007	571	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	N/A	26,43	+						+	+	+	PA	41,77	27,15	+						+	+	+	PA	3	c							
2007	572	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	N/A	19,94	+						+	+	+	PA	N/A	19,85	+						+	+	+	PA	3	c							
2007	573	Poudre de lait infantile	Infant formula	+M	+p	+p	+p	+	N/A	20,31	+						+	+	+	PA	40,33	24,40	+						+	+	+	PA	3	c							
2007	643	Emmental suisse	Cheese	+M	+M	+p	+p	+	38,64	34,27	+						+	+	+	PA	39,18	40,96	+						+	+	+	PA	3	c							
2007	645	Comté	Cheese	+M	+M	+p	+p	+	36,86	32,77	+						+	+	+	PA	37,83	36,19	+						+	+	+	PA	3	c							
2007	646	St Nectaire fermier	Cheese	+M	+M	+M	+M	+	37,04	N/A	-						+	+	-	ND	37,53	N/A	-						+	+	-	ND	3	c							

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				BPW for 16 h at 37°C												BPW for 20 h at 37°C																									
				RVS					MKTTn					PCR Result			Confirmation						PCR Result			Confirmation						Agreement									
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result	RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result			RVS/RAPID/Salmo/Latex	ISO 6579-1	All confirmatory tests	Final result	IQ/ISO							
2007	715	Glace au chocolat	Ice cream	-st	-st	-st	-st	-	N/A/34,54*	N/A/N/A*	i/-*					-	-	-	NA	34,77	N/A	-					-	-	-	NA	3	c									
2007	718	Glace au chocolat	Ice cream	-	-	-	-	-	N/A/36,24*	N/A/N/A*	i/-*					-	-	-	NA	N/A/36,24*	N/A	i/-*					-	-	-	NA	3	c									
2007	787	Glace au chocolat	Ice cream	+p	+p	+p	+p	+	N/A/37,57*	N/A/46,72*	i/+*					+	+	+	PA	37,17	47,98	+					+	+	+	PA	3	c									
2007	794	Glace vanille	Ice cream	+p	+p	+p	+p	+	37,67	23,93	+					+	+	+	PA	35,16	28,49	+					+	+	+	PA	3	c									
2007	797	Comté	Cheese	+M	+M	+M	+M	+	38,59	23,03	+					+	+	+	PA	34,26	26,27	+					+	+	+	PA	3	c									
2007	798	Glace vanille	Ice cream	-	-	-	-	-	34,51	N/A	-					-	-	-	NA	34,91	N/A	-					-	-	-	NA	3	c									
2007	1063	Crème glacée au café	Ice cream	+p	+p	+p	+p	+	N/A	20,93	+					+	+	+	PA	N/A	27,17	+					+	+	+	PA	3	c									
2007	1072	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	N/A	25,36	+					+	+	+	PA	N/A	24,77	+					+	+	+	PA	3	c									
2007	1073	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	N/A	21,99	+					+	+	+	PA	N/A	21,25	+					+	+	+	PA	3	c									
2007	1074	Poudre de lait infantile	Infant formula	-st	-st	-st	-st	-	36,71	N/A	-					-	-	-	NA	36,88	N/A	-					-	-	-	NA	3	c									
2007	1075	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	38,40	37,88	+					+	+	+	PA	37,41	36,59	+					+	+	+	PA	3	c									
2007	1077	Lait ribot	Fermented milk	-st	-st	-st	-st	-	40,25	N/A	-					-	-	-	NA	36,94	N/A	-					-	-	-	NA	3	c									

EGG PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast																																									
Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check <i>Salmonella</i> II																								Category	Type												
				Reference method: ISO 6579 or ISO 6579-1*												Standard protocol														Easy protocol											
				BPW for 16 h at 37°C												BPW for 20 h at 37°C																									
				RVS					MKTTn					PCR Result			Confirmation						PCR Result			Confirmation						Agreement									
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID <i>Salmonella</i>			RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking Rapid <i>Salmonella</i>			RVS/RAPID <i>Salmo/Latex</i>	ISO 6579-1			All confirmatory tests	Final result	IQ/ISO									
2007	150	Coule d'œuf crue	Liquid egg product	+m	+m	+m	+m	+	37,43	31,81	+					+	+	+	PA	35,39	34,35	+						+	+	+	PA	4	a								
2007	151	Coule d'œuf crue	Liquid egg product	+m	+m	+m	+m	+	36,48	30,62	+					+	+	+	PA	35,11	34,27	+						+	+	+	PA	4	a								
2007	152	Coule d'œuf crue	Liquid egg product	+m	-	+m	+m	+	N/A /46,98*	N/A /39,85*	i/+*					+	+	+	PA	35,19	35,47	+						+	+	+	PA	4	a								
2007	153	Coule d'œuf crue	Liquid egg product	+m	+m	+m	+m	+	39,33	32,75	+					+	+	+	PA	35,38	34,75	+						+	+	+	PA	4	a								
2007	154	Coule d'œuf crue	Liquid egg product	+m	+m	+m	+m	+	N/A	39,78	+					+	+	+	PA	35,52	34,81	+						+	+	+	PA	4	a								
2007	465	Coule d'œuf	Liquid egg product	+M	+p	+p	+p	+	N/A	37,10	+					+	+	+	PA	N/A	23,04	+						+	+	+	PA	4	a								
2007	466	Coule d'œuf	Liquid egg product	+p	+p	+p	+p	+	N/A/N/A*	N/A/26,35*	i/+*					+	+	+	PA	N/A	23,03	+						+	+	+	PA	4	a								
2007	467	Coule d'œuf	Liquid egg product	+p	+p	+p	+p	+	N/A/N/A*	N/A/27,16*	i/+*					+	+	+	PA	48,82	24,07	+						+	+	+	PA	4	a								
2007	468	Coule d'œuf	Liquid egg product	+p	+p	+p	+p	+	N/A/N/A*	N/A/36,26*	i/+*					+	+	+	PA	44,32	23,86	+						+	+	+	PA	4	a								
2007	553	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	37,72	N/A	-					-	-	-	NA	41,18	N/A	-						-	-	-	NA	4	a								
2007	554	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	N/A/N/A* / 39,98**	N/A/N/A* / N/A**	i/i*/*-					-	-	-	NA	40,08	N/A	-						-	-	-	NA	4	a								
2007	651	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	N/A/N/A* / 41,72**	N/A/N/A* / N/A**	i/i*/*-					-	-	-	NA	N/A/35,21*	N/A/N/A*	i/-*						-	-	-	NA	4	a								
2007	652	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	N/A/N/A* / 39,89**	N/A/N/A* / N/A**	i/i*/*-					-	-	-	NA	N/A/41,69*	N/A/N/A*	i/-*						-	-	-	NA	4	a								
2007	653	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	N/A/N/A* / 44,21**	N/A/N/A* / N/A**	i/i*/*-					-	-	-	NA	47,75	N/A	-						-	-	-	NA	4	a								
2007	654	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	N/A/N/A* / 44,96**	N/A/N/A* / N/A**	i/i*/*-					-	-	-	NA	47,31	N/A	-						-	-	-	NA	4	a								
2007	655	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	N/A/N/A* / 41,19**	N/A/N/A* / N/A**	i/i*/*-					-	-	-	NA	41,89	N/A	-						-	-	-	NA	4	a								
2007	656	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	N/A/N/A* / 45,10**	N/A/N/A* / N/A**	i/i*/*-					-	-	-	NA	46,90	N/A	-						-	-	-	NA	4	a								
2007	657	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	N/A/N/A* / 45,63**	N/A/N/A* / N/A**	i/i*/*-					-	-	-	NA	45,35	N/A	-						-	-	-	NA	4	a								
2007	658	Coule d'œuf	Liquid egg product	-st	-st	-st	-st	-	N/A/N/A* / 44,94**	N/A/N/A* / N/A**	i/i*/*-					-	-	-	NA	45,29	N/A	-						-	-	-	NA	4	a								
2020	564	Coule d'œuf entier	Whole liquid egg	+p	+p	+p	+p	+	-	30,86	+	+p	+	+	+	+	+	+	PA	41,83	22,75	+	+p	+	+	+	+	+	+	+	PA	4	a								
2007	159	Mayonnaise	Mayonnaise	+/- 1col m	+3col	-	+1col m	+	37,43	31,81	+					+	+	+	PA	37,91	42,39	+						+	+	+	PA	4	b								
2007	160	Mayonnaise	Mayonnaise	-	+/- green m	+/- red	+/- green	+	35,94	26,85	+					+	+	+	PA	38,27	36,52	+						+	+	+	PA	4	b								

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

EGG PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast																																			
Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check <i>Salmonella</i> II																								Category	Type						
				Reference method: ISO 6579 or ISO 6579-1*												Standard protocol						Easy protocol													
				BPW for 16 h at 37°C												BPW for 20 h at 37°C																			
				RVS					MKTTn					PCR Result			Confirmation						PCR Result			Confirmation						Agreement			
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID'Salmonella				RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking Rapid'Salmonella						RVS/RAPID'Salmo/Latex	ISO 6579-1	All confirmatory tests	Final result	IQ/ISO	
2020	570	Crème anglaise	Custard	st	st	st	st	-	32,35	-	-	st			-	-	-	-	-	NA	33,05	-	-	st			-	-	-	-	-	-	NA	4	c
2020	571	Crème anglaise	Custard	+p	+p	+p	+p	+	-	16,04	+	+p	+	+	+	+	+	+	+	PA	-	18,20	+	+p	+	+	+	+	+	+	+	PA	4	c	
2020	572	Flan	Cooked custard	st	-	-	-	-	33,00	-	-	-			-	-	-	-	-	NA	33,24	-	-	-			-	-	-	-	-	NA	4	c	
2020	573	Flan	Cooked custard	+p	+p	+p	+p	+	-	16,52	+	+p	+	+	+	+	+	+	+	PA	35,66	18,67	+	+p	+	+	+	+	+	+	+	PA	4	c	
2020	574	Crème aux œufs	Egg cream	+p	+p	+p	+p	+	-	16,85	+	+p	+	+	+	+	+	+	+	PA	34,07	18,27	+	+p	+	+	+	+	+	+	+	PA	4	c	
2020	770	Préparation pour crème brûlée	Dehydrated preparation for dessert	+p	+p	+p	+p	+	34,59	16,53	+	+p	+	+	+	+	+	+	+	PA	37,17	19,36	+	+p	+	+	+	+	+	+	+	PA	4	c	
2020	771	Préparation pour tiramisu	Dehydrated preparation for tiramisu	+p	+p	+p	+p	+	-	16,11	+	+p	+	+	+	+	+	+	+	PA	-	17,44	+	+p	+	+	+	+	+	+	+	PA	4	c	
2020	772	Crème anglaise	Custard	+p	+p	+p	+p	+	-	15,13	+	+p	+	+	+	+	+	+	+	PA	35,57	19,38	+	+p	+	+	+	+	+	+	+	PA	4	c	
2020	773	Crème anglaise	Custard	+p	+p	+p	+p	+	33,82	17,98	+	+p	+	+	+	+	+	+	+	PA	33,25	21,13	+	+p	+	+	+	+	+	+	+	PA	4	c	
2020	1571	Crème anglaise	Custard	+p	+p	+p	+p	+	-	15,44	+	+p	+	+	+	+	+	+	+	PA	-	16,30	+	+p	+	+	+	+	+	+	+	PA	4	c	
2020	1572	Crème pâtissière	Custard	+M	+M	+M	+M	+	-	16,09	+	+M	+	+	+	+	+	+	+	PA	-	17,56	+	+M	+	+	+	+	+	+	+	PA	4	c	
2020	1573	Crème pâtissière	Custard	+p	+p	+M	+M	+	33,38	20,46	+	+1/2	+	+	+	+	+	+	+	PA	-	23,07	+	+1/2	+	+	+	+	+	+	+	PA	4	c	

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2007	1192	Salade chou rouge	Red cabbage	-	-	-	-	-	35,60	N/A	-					-	-	-	NA	37,92	N/A	-					-	-	-	NA	5	a									
2007	1193	Carottes rapées	Grated carrots	+	-	+	-	-	35,12	N/A	-					-	-	-	NA	37,95	N/A	-					-	-	-	NA	5	a									
2007	1194	Trio crudités	Mix vegetables	-	-	-	-	-	35,27	N/A	-					-	-	-	NA	37,89	45,33	+					-	-	-	PPNA	5	a									
2007	1195	Coleslaw	Coleslaw	-	-	-	-	-	35,46	N/A	-					-	-	-	NA	39,93	N/A	-					-	-	-	NA	5	a									
2007	1332	Macédoine de légumes	Mix vegetables	-	-	-	-	-	35,92	N/A	-					-	-	-	NA	37,17	N/A	-					-	-	-	NA	5	a									
2007	1335	Trio de choux	Cabbages	-	-	-	-	-	36,43	N/A	-					-	-	-	NA	36,98	N/A	-					-	-	-	NA	5	a									
2007	1338	Navets violets	Purple turnips	-	-	-	-	-	35,42	N/A	-					-	-	-	NA	36,57	N/A	-					-	-	-	NA	5	a									
2007	1339	Carottes	Carrots	-	-	-	-	-	36,29	N/A	-					-	-	-	NA	36,99	N/A	-					-	-	-	NA	5	a									
2007	1340	Pomme de terre	Potato	-	-	-	-	-	36,21	N/A	-					-	-	-	NA	37,50	N/A	-					-	-	-	NA	5	a									
2007	1341	Brocolis	Broccoli	-	-	-	-	-	35,66	N/A	-					-	-	-	NA	37,66	N/A	-					-	-	-	NA	5	a									
2007	1431	Purée d'artichaut	Artichoke	+	+	+	+	+	43,82	30,50	+					+	+	+	PA	N/A	29,13	+					+	+	+	PA	5	a									
2007	1432	Purée de brocolis	Broccoli	+	+	+	+	+	39,25	37,66	+					+	+	+	PA	40,00	36,76	+					+	+	+	PA	5	a									
2007	578	Petits pois cuisinés surgelés	Frozen peas	-st	-st	-st	-st	-	37,28	N/A	-					-	-	-	NA	36,26	N/A	-					-	-	-	NA	5	a									
2007	617	Poivrons verts surgelés	Frozen green pepper	-	-	-	-	-	38,69	N/A	-					-	-	-	NA	38,37	N/A	-					-	-	-	NA	5	a									
2007	618	Haricots verts surgelés	Frozen green bean	-	-	-	-	-	37,95	N/A	-					-	-	-	NA	35,38	N/A	-					-	-	-	NA	5	a									
2007	619	Mélange de légumes surgelés	Frozen mix vegetables	-st	-st	-st	-st	-	38,34	N/A	-					-	-	-	NA	37,16	N/A	-					-	-	-	NA	5	a									
2007	620	Epinards hachés à la crème surgelés	Frozen spinach	-	-	-	-	-	38,63	N/A	-					-	-	-	NA	36,75	N/A	-					-	-	-	NA	5	a									
2007	621	Petits pois carottes surgelés	Frozen peas and carrots	-st	-st	-st	-st	-	38,02	N/A	-					-	-	-	NA	37,56	N/A	-					-	-	-	NA	5	a									
2007	622	Tomates en dés surgelées	Frozen tomatoes	-st	-st	-st	-st	-	39,07	N/A	-					-	-	-	NA	36,20	N/A	-					-	-	-	NA	5	a									
2007	623	Poivrons rouges surgelés	Frozen red pepper	-	-	-st	-st	-	41,67	N/A	-					-	-	-	NA	36,32	39,55	+					-	-	-	PPNA	5	a									
2007	624	Navets en cubes surgelés	Frozen turnips	-	-	-	-	-	39,63	N/A	-					-	-	-	NA	37,54	N/A	-					-	-	-	NA	5	a									
2007	647	Courgettes en rondelles	Sliced zucchini	+M	+M	+p	+p	+	38,53	36,85	+					+	+	+	PA	37,61	42,14	+					+	+	+	PA	5	a									
2007	648	Julienne de légumes et choux fleurs	Mix vegetables	+M	+M	+M	+M	+	43,99	27,21	+					+	+	+	PA	38,92	34,37	+					+	+	+	PA	5	a									
2007	649	Légumes pour pot au feu	Mix vegetables	+p	+p	+p	+p	+	N/A	22,41	+					+	+	+	PA	39,94	31,58	+					+	+	+	PA	5	a									
2007	650	Brocolis surgelés	Frozen broccolis	+p	+p	+p	+p	+	N/A	22,51	+					+	+	+	PA	N/A	28,38	+					+	+	+	PA	5	a									
2007	693	Purée de champignons	Mushroom	-	-	-st	-st	-	39,73	N/A	-					-	-	-	NA	36,05/ 34,64/ 34,86	45,02/ 36,8/ 36,45	+/+/ +					-	-	-	PPNA	5	a									
2007	694	Purée d'asperges	Asparagus	-	-	-st	-st	-	40,55	N/A	-					-	-	-	NA	39,4/ 35,55/ 34,87	43,56/ 39,3/ 40,34	+/+/ +					-	-	-	PPNA	5	a									
2007	719	Riz au safran	Saffron rice	-	-	-	-	-	36,43	N/A	-					-	-	-	NA	33,41	N/A	-					-	-	-	NA	5	a									
2007	720	Riz au safran	Saffron rice	+M	+M	+M	+M	+	36,65	48,22	+					+	+	+	PA	34,15	N/A	-					+	+	-	ND	5	a									

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

ADRIA

97/185

11 June 2024

Summary report (Version 0)

iQ-Check *Salmonella* II

FISHERY AND VEGETABLES PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast																																						
Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check <i>Salmonella</i> II																									Category	Type								
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				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID'Salmonella			RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Ct CI	Ct FAM	Result			Direct streaking Rapid'Salmonella			RVS/RAPID'Salmo/Latex	ISO 6579-1	All confirmatory tests				Final result	IQ/ISO					
2007	788	Riz au safran et légumes	Saffron rice	+m	+m	+m	+m	+	40,67	30,58	+					+	+	+	PA	36,98	36,16	+						+	+	+	PA	5	a					
2020	774	Graines germées radis fenouil	Sprouts	-	-	-	-	-	31,93	37,88	+	-	-	-	-(+ at 72h)	-	+	+	PD	33,34	39,45	+	-	-	-	-	-	-(+ at 72h)	-	+	PD	5	a					
2020	775	Graines germées	Sprouts	-	-	-	-	-	32,19	-	-	-	-	-	-	-	-	-	NA	33,72	-	-	-	-	-	-	-	-	-	-	NA	5	a					
2020	776	Graines germées poireau lentille	Sprouts	-	-	-	-	-	32,43	-	-	-	-	-	-	-	-	-	NA	33,57	-	-	-	-	-	-	-	-	-	-	NA	5	a					
2020	777	Graines germées poireau lentille	Sprouts	+M	+M	-	-	+	32,05	36,85	+	-	-	-	-	+	+	+	PA	33,53	38,64	+	-	-	-	-	+	+	+	PA	5	a						
2020	1577	Mélange de crudités (cabbages, radish, carottes)	Mix crudities (cabbages, radish, carrots)	-	st	-	-	-	32,15	-	-	-	-	-	-	-	-	-	NA	32,51	-	-	-	-	-	-	-	-	-	-	NA	5	a					
2020	1578	Mélanges de crudités (poireaux, chou, carottes, oignons)	Mix crudities (leeks, cabbages, carrots, onions)	-	st	-	st	-	32,13	-	-	-	-	-	-	-	-	-	NA	32,22	-	-	-	-	-	-	-	-	-	-	NA	5	a					
2020	1579	Mélange de crudités (carottes, poireaux)	Mix crudities (carrots, leeks)	st	st	st	st	-	32,23	-	-	-	-	-	-	-	-	-	NA	32,70	-	-	-	-	-	-	-	-	-	-	NA	5	a					
2007	1428	Purée de pêche blanche	Peach puree	+	+	+	+	+	N/A	20,14	+					+	+	+	PA	N/A	25,29	+						+	+	+	PA	5	b					
2007	1429	Coulis de mangue	Mango coulis	+	+	+	+	+	N/A	20,94	+					+	+	+	PA	N/A	27,11	+						+	+	+	PA	5	b					
2007	1430	Purée de mûres	Blackberry puree	+	+	+	+	+	N/A/N/A*	N/A/36,73*	i/+*					+	+	+	PA	N/A/36,49*	N/A/34,99*	i/+*						+	+	+	PA	5	b					
2020	633	Ananas	Pine apple	-	st	-	-	-	32,21	-	-	-	-	-	-	-	-	-	NA	32,54	-	-	-	-	-	-	-	-	-	-	NA	5	b					
2020	634	Salade de fruits frais exotiques	Fresh exotic fruits salad	+M	+M	+M	+m	+	32,14	19,68	+	+m	+	+	+	+	+	+	PA	31,62	23,83	+	+m	+	+	+	+	+	+	+	PA	5	b					
2020	635	Salade 5 fruits frais	Fruits salad	+p	+p	+p	+p	+	32,16	33,01	+	+m	+	+	+	+	+	+	PA	31,74	27,11	+	+m	+	+	+	+	+	+	+	PA	5	b					
2020	636	Salade de fruits frais exotiques	Fruits salad	-	-	-	-	-	34,41	-	-	-	-	-	-	-	-	-	NA	32,75	-	-	-	-	-	-	-	-	-	-	NA	5	b					
2020	637	Banane coupée	Cut banana	+p	+p	+p	+p	+	36,61	15,59	+	+p	+	+	+	+	+	+	PA	-	17,66	+	+p	+	+	+	+	+	+	+	PA	5	b					
2020	638	Kiwi coupé	Cut kiwi	st	st	st	st	-	32,41	-	-	st	-	-	-	-	-	-	NA	32,49	-	-	st	-	-	-	-	-	-	-	NA	5	b					
2020	639	Mandarine coupée	Cut tangerine	+p	+p	+p	+p	+	35,30	17,30	+	+p	+	+	+	+	+	+	PA	32,61	20,00	+	+p	+	+	+	+	+	+	+	PA	5	b					
2020	640	Coulis framboises	Raspberries compote	st	st	st	st	-	-/32,75*	-/-*	i/-*	st	-	-	-	-	-	-	NA	41,36	-	-	st	-	-	-	-	-	-	-	NA	5	b					
2020	641	Compote poire	Pear compote	+p	+p	+p	+p	+	31,50	24,14	+	+p	+	+	+	+	+	+	PA	-	16,67	+	+p	+	+	+	+	+	+	+	PA	5	b					
2020	642	Compote pomme abricot	Apricot and apple compote	st	st	st	st	-	32,14	-	-	st	-	-	-	-	-	-	NA	32,51	-	-	st	-	-	-	-	-	-	-	NA	5	b					
2020	778	Ananas	Pine apple	-	st	-	-	-	32,15	-	-	-	-	-	-	-	-	-	NA	33,71	-	-	-	-	-	-	-	-	-	-	NA	5	b					
2020	779	Rhubarbe	Rhubarb compote	st	st	st	st	-	32,12	-	-	st	-	-	-	-	-	-	NA	32,22	-	-	st	-	-	-	-	-	-	-	NA	5	b					
2020	780	Poire	Pear	+p	+p	+p	+p	+	32,39	20,67	+	+m	+	+	+	+	+	+	PA	32,90	27,56	+	+m	-	-	-	-	-	-	-	PA	5	b					
2020	781	Pomme	Apple	st	st	st	st	-	32,19	-	-	st	-	-	-	-	-	-	NA	33,04	-	-	st	-	-	-	-	-	-	-	NA	5	b					
2020	1574	Purée de pomme poire	Apple and pear puree	+p	+p	+p	+p	+	36,38	17,22	+	+p	+	+	+	+	+	+	PA	41,39	17,54	+	+p	+	+	+	+	+	+	+	PA	5	b					
2020	1575	Purée de pomme abricot	Apple and apricot puree	st	st	st	st	-	32,47	-	-	st	-	-	-	-	-	-	NA	32,83	-	-	st	-	-	-	-	-	-	-	NA	5	b					
2020	1576	Compote pomme passion	Apple sauce	st	st	st	st	-	32,06	-	-	st	-	-	-	-	-	-	NA	32,33	-	-	st	-	-	-	-	-	-	-	NA	5	b					

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2007	1333	Crevettes cocktail	Prawns	-	-	-	-	-	40,51	N/A	-					-	-	-	NA	38,38	N/A	-					-	-	-	NA	5	c									
2007	1336	Palourdes	Clams	-	-	+ (Citrobacter freundii)	+ (Citrobacter freundii)	-	37,03	N/A	-					-	-	-	NA	36,92	N/A	-					-	-	-	NA	5	c									
2007	1337	Amandes de mer	Sea almond leaves	-	-	-	+ (oxydase +)	-	40,59	N/A	-					-	-	-	NA	N/A	N/A	-					-	-	-	NA	5	c									
2007	1447	Poissonnette de colin Alaska	Fish product	+	+	+	+	+	N/A	20,77	+					+	+	+	PA	N/A	24,37	+					+	+	+	PA	5	c									
2007	1448	Filet de cabillaud	Fish fillet	+	+	+	+	+	N/A	17,80	+					+	+	+	PA	N/A	22,11	+					+	+	+	PA	5	c									
2007	1449	Moules décortiquées	Moulds	+	+	+	+	+	N/A	30,60	+					+	+	+	PA	44,12	37,89	+					+	+	+	PA	5	c									
2007	1450	Filet de limande meunière	Fish fillet	+	+	+	+	+	N/A	19,38	+					+	+	+	PA	N/A	24,35	+					+	+	+	PA	5	c									
2007	1451	Miettes de thon	Tuna scraps	+	+	+	+	+	41,16	27,66	+					+	+	+	PA	40,74	29,24	+					+	+	+	PA	5	c									
2007	1457	Filet de colin d'Alaska pané	Breaded fish	+	+	+	+	+	N/A	22,77	+					+	+	+	PA	N/A	24,32	+					+	+	+	PA	5	c									
2007	1458	Colin d'Alaska pané cuit	Breaded fish	+	+	+	+	+	N/A	22,77	+					+	+	+	PA	43,19	28,02	+					+	+	+	PA	5	c									
2007	312	Cocktail de fruits de mer	Seafood cocktail	+p	+p	+M	+M	+	N/A	19,75	+					+	+	+	PA	36,53/39,7/40,16	N/A/28,2/27,79	-/+					+	+	-	ND	5	c									
2007	612	Filet de grenadier	Fish fillet	-	-	-	-	-	36,81	N/A	-					-	-	-	NA	36,52	N/A	-					-	-	-	NA	5	c									
2007	613	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	-	37,54	N/A	-					-	-	-	NA	37,76	N/A	-					-	-	-	NA	5	c									
2007	614	Filets de merlan panés	Breaded fish	-	-	-	-	-	37,25	N/A	-					-	-	-	NA	35,59	N/A	-					-	-	-	NA	5	c									
2007	615	Filets de merlan panés	Breaded fish	-	-	-st	-st	-	37,28	N/A	-					-	-	-	NA	37,31	N/A	-					-	-	-	NA	5	c									
2020	643	Filet maquereaux	Mackerel fillets	+p	+p	+p	+p	+	32,04	21,78	+	+M	+	+	+	+	+	+	PA	32,57	22,66	+	+M	+	+	+	+	+	+	PA	5	c									
2020	644	Filet grondin	Fish fillet	+p	+p	+M	+p	+	32,10	20,46	+	+M	+	+	+	+	+	+	PA	31,68	22,88	+	+M	+	+	+	+	+	+	PA	5	c									
2020	1059	Filet de tacaud	Fish fillet	st	st	-	st	-	32,66	-	-	-	-	-	-	-	-	-	NA	33,56	-	-	-	-	-	-	-	-	-	NA	5	c									
2020	1060	Filet d'églefin	Fish fillet	-	-	-	-	-	32,78	-	-	-	-	-	-	-	-	-	NA	33,54	-	-	-	-	-	-	-	-	-	NA	5	c									
2020	1061	Saumon frais	Salmon	-	-	-	-	-	32,97	-	-	-	-	-	-	-	-	-	NA	33,59	-	-	-	-	-	-	-	-	-	NA	5	c									

PET FOOD AND ANIMAL FEED (25 g) 2007: APF Classic - 2020: APF Fast																																									
Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check <i>Salmonella</i> II																								Category	Type												
				Reference method: ISO 6579 or ISO 6579-1*												Standard protocol														Easy protocol											
				BPW for 16 h at 37°C												BPW for 20 h at 37°C																									
				RVS					MKTTn					PCR Result			Confirmation						PCR Result			Confirmation						Agreement									
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID'Salmonella			RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking Rapid'Salmonella			RVS/RAPID'Salmo/Latex	ISO 6579-1			All confirmatory tests	Final result	IQ/ISO									
2007	398	Viande crue pour animaux	Raw pet food	+	+	+	+	+	41,62	22,9	+					+	+	+	PA	N/A	25,27	+					+	+	+	PA	6	a									
2007	1294	Croquettes pour chat	Croquettes for cat	-	-	-	-	-	35,45	N/A	-					-	-	-	NA	36,90	N/A	-					-	-	-	NA	6	a									
2007	1295	Menu 4 saisons pour oiseaux	Birds food	-	-	-	-	-	36,04	N/A	-					-	-	-	NA	38,47	N/A	-					-	-	-	NA	6	a									
2007	1296	Friandise pour chien	Dog food	+	+	+	+	+	35,74	26,53	+					+	+	+	PA	N	24,53	+					+	+	+	PA	6	a									
2007	1302	Graines pour oiseaux	Birds seeds	+	+	+	+	+	36,16	25,03	+					+	+	+	PA	41,00	27,65	+					+	+	+	PA	6	a									
2007	1303	Graines pour oiseaux	Birds seeds	+	+	-	-	+	35,48	41,19	+					+	+	+	PA	36,38	N/A	-					+	+	-	ND	6	a									
2007	1461	Aliment pour oiseaux	Food for birds	+	+	+	+	+	N/A	22,25	+					+	+	+	PA	45,39	26,60	+					+	+	+	PA	6	a									
2007	1462	Croquettes chatons	Kitten food	+	+	+	+	+	N/A	20,08	+					+	+	+	PA	N/A	24,37	+					+	+	+	PA	6	a									
2007	1465	Aliments pour canaris	Canary food	+	+	+	+	+	N/A	19,47	+					+	+	+	PA	N/A	23,41	+					+	+	+	PA	6	a									
2007	606	Graines pour oiseaux	Birds seeds	-	-	-	-	-	36,70	N/A	-					-	-	-	NA	36,27	N/A	-					-	-	-	NA	6	a									
2007	607	Pâté pour chien	Dog food	-st	-st	-st	-st	-	36,04	N/A	-					-	-	-	NA	37,54	N/A	-					-	-	-	NA	6	a									
2007	608	Bouchées pour chien	Dog food	-st	-st	-st	-st	-	36,70	N/A	-					-	-	-	NA	38,57	N/A	-					-	-	-	NA	6	a									
2007	609	Viande pour animaux	Pet food	-	-	-	-	-	36,73	N/A	-					-	-	-	NA	37,58	N/A	-					-	-	-	NA	6	a									
2007	625	Saucisson pour chien	Sausage for dog	-st	-st	-st	-st	-	38,70	N/A	-					-	-	-	NA	36,40	45,54	+					-	-	-	PPNA	6	a									
2007	626	Aliment pour chien au bœuf	Pet food	+p	+p	+p	+p	+	N/A	20,35	+					+	+	+	PA	N/A	23,94	+					+	+	+	PA	6	a									
2007	627	Croquettes pour chien au poulet	Croquettes for dog	-st	-st	-st	-st	-	38,61	N/A	-					-	-	-	NA	38,68	N/A	-					-	-	-	NA	6	a									
2007	628	Aliment pour oiseaux	Food for birds	-	-	-	-	-	37,97	N/A	-					-	-	-	NA	37,75	N/A	-					-	-	-	NA	6	a									
2007	629	Croquettes pour chat	Croquettes for cat	+p	+p	+p	+p	+	N/A	22,15	+					+	+	+	PA	N/A	24,45	+					+	+	+	PA	6	a									
2007	632	Friandises pour chien	Dog food	-st	-st	-st	-st	-	37,94	N/A	-					-	-	-	NA	37,64	N/A	-					-	-	-	NA	6	a									
2020	1782	Croquettes chats	Croquettes for cat	st	st	st	st	-	33,25	-	-	st				-	-	-	NA	34,78	-	-	st				-	-	-	NA	6	a									
2020	1783	Croquettes chiens	Croquettes for dog	+p	+p	+p	+p	+	35,91	18,50	+	+p	+	+	+	+	+	+	PA	36,56	20,11	+	+p	+	+	+	+	+	+	PA	6	a									
2020	2106	Croquettes chiens	Croquettes for dog	+p	+p	+p	+p	+	33,13	19,57	+	+p	+	+	+	+	+	+	PA	-	20,22	+	+p	+	+	+	+	+	+	PA	6	a									
2020	2107	Croquettes chiens	Croquettes for dog	+p	+p	+p	+p	+	32,53	23,65	+	+p	+	+	+	+	+	+	PA	-	21,02	+	+p	+	+	+	+	+	+	PA	6	a									
2007	1297	Aliment complet pour jeunes bovins et vaches	Cattle feed	-	-	-	-	-	36,53	N/A	-					-	-	-	NA	41,92	N/A	-					-	-	-	NA	6	b									
2007	1299	Aliment complet pour porcelets	Cattle feed	+	+	+	+	+	35,27	37,21	+					+	+	+	PA	37,18	36,71	+					+	+	+	PA	6	b									
2007	1300	Aliment complet pour porcs	Cattle feed	+	+	+	+	+	N/A	17,35	+					+	+	+	PA	N/A/37,74*	N/A/31,87*	+					+	+	+	PA	6	b									

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

PET FOOD AND ANIMAL FEED (25 g)
2007: APF Classic - 2020: APF Fast

Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check <i>Salmonella</i> II																								Category	Type			
				Reference method: ISO 6579 or ISO 6579-1*												Standard protocol						Easy protocol										
									BPW for 16 h at 37°C						BPW for 20 h at 37°C																	
				RVS		MKTTn			PCR Result			Confirmation			Final result	Agreement	PCR Result			Confirmation			Agreement									
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID'Salmonella					RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Ct CI	Ct FAM	Result		Direct streaking Rapid'Salmonella			RVS/RAPID'Salmo/Latex			ISO 6579-1	All confirmatory tests	Final result
2007	1301	Céréales pour vaches	Cattle feed	+	+	+	+	+	37,49	27,63	+					+	+	+	PA	39,26	33,62	+					+	+	+	PA	6	b
2007	1304	Aliment complet pour porcs	Cattle feed	-	-	-	-	-	35,52	N/A	-					-	-	-	NA	N/A/41,76*	N/A/N/A*	-					-	-	-	NA	6	b
2007	1460	Aliment pour bovins et vaches	Cattle feed	+	+	+	+	+	40,94	28,29	+					+	+	+	PA	42,28	35,07	+					+	+	+	PA	6	b
2007	1463	Vermicelle pour porcelets	Cattle feed	+	+	+	+	+	41,77	26,09	+					+	+	+	PA	39,18	31,32	+					+	+	+	PA	6	b
2007	1464	Aliment pour vaches laitières	Cattle feed	-	-	-	-	-	36,97	N/A	-					-	-	-	NA	39,97	N/A	-					-	-	-	NA	6	b
2007	579	Aliment pour vache laitière	Cattle feed	-	-	-	-	-	38,37	N/A	-					-	-	-	NA	N/A	N/A	-					-	-	-	NA	6	b
2007	580	Aliment pour jeunes bovins	Cattle feed	-st	-st	-st	-st	-	38,40	N/A	-					-	-	-	NA	42,98	N/A	-					-	-	-	NA	6	b
2007	581	Aliment complet pour porcelets	Cattle feed	-st	-st	-st	-st	-	35,99	N/A	-					-	-	-	NA	36,89	N/A	-					-	-	-	NA	6	b
2007	603	Aliment pour porc	Cattle feed	-	-	-st	-st	-	37,69	N/A	-					-	-	-	NA	37,36	N/A	-					-	-	-	NA	6	b
2007	604	Aliment pour vache laitière	Cattle feed	-	-st	-st	-st	-	37,20	N/A	-					-	-	-	NA	N/A	N/A	-					-	-	-	NA	6	b
2007	641	Aliment en flocon pour bétail	Cattle feed	-	-	-	-	-	41,64	N/A	-					-	-	-	NA	36,54	N/A	-					-	-	-	NA	6	b
2020	1062	Aliment pour ruminants	Cattle feed	st	st	st	st	-	33,42	-	-	st			-	-	-	NA	36,92	-	-	st				-	-	-	NA	6	b	
2020	1063	Aliment pour porcs	Cattle feed	st	st	st	-	-	33,47	-	-	st			-	-	-	NA	33,83	-	-	st				-	-	-	NA	6	b	
2020	1064	Aliment pour porcs	Cattle feed	st	st	-	-	-	37,08	-	-	st			-	-	-	NA	33,34	-	-	st				-	-	-	NA	6	b	
2020	1065	Tourteaux de colza	Cattle feed	st	st	st	st	-	34,04	-	-	st			-	-	-	NA	-/38,80*	-/*	i/*	st				-	-	-	NA	6	b	
2020	1066	Tourteaux de colza	Cattle feed	st	st	st	st	-	35,14	-	-	st			-	-	-	NA	37,96	-	-	st				-	-	-	NA	6	b	
2020	1067	Aliment pour porcs	Cattle feed	st	st	st	st	-	34,17	-	-	st			-	-	-	NA	34,00	-	-	st				-	-	-	NA	6	b	
2020	1778	Tourteaux	Cattle feed	+p	+p	+p	+p	+	38,23	35,36	+	+p	+	+	+	+	+	PA	-/36,81*	-/38,42*	i/*	+p	+	+	+	+	+	+	+	PA	6	b
2020	1779	Tourteaux de colza	Cattle feed	+p	+p	+p	+p	+	36,73	21,15	+	+p	+	+	+	+	+	PA	-/*	-/41,12*	i/*	+p	+	+	+	+	+	+	+	PA	6	b
2020	1780	Tourteaux de colza	Cattle feed	st	st	st	st	-	43,33	-	-	st			-	-	-	NA	-/40,17*	-/*	i/*	st				-	-	-	NA	6	b	
2020	1781	Aliment ruminant	Cattle feed	st	st	st	st	-	34,16	-	-	st			-	-	-	NA	35,54	-	-	st				-	-	-	NA	6	b	
2007	387	Protéines déshydratées de volaille	Dehydrated poultry protein	+	+	+	+	+	N/A/N/A*	N/A/25,71*	i/*					+	+	+	PA	N/A	23,48	+					+	+	+	PA	6	c
2007	388	Protéines déshydratées de volaille	Dehydrated poultry protein	-	-	-	-	-	40,71	N/A	-					-	-	-	NA	37,82	39,40	+					-	-	+	PD	6	c
2007	750	Protéines deshydratées de volailles (PDV)	Dehydrated poultry protein	-	-	-	-	-	36,01	N/A	-					-	-	-	NA	34,90	N/A	-					-	-	-	NA	6	c
2007	751	PDV	Dehydrated poultry protein	-	-	-	-	-	35,96	N/A	-					-	-	-	NA	35,01	N/A	-					-	-	-	NA	6	c
2007	752	PDV	Dehydrated poultry protein	+	+	+	+	+	40,49	21,69	+					+	+	+	PA	36,50	26,28	+					+	+	+	PA	6	c
2007	753	PDV	Dehydrated poultry protein	+	+	+	+	+	N/A	18,57	+					+	+	+	PA	37,88	23,74	+					+	+	+	PA	6	c

PET FOOD AND ANIMAL FEED (25 g) 2007: APF Classic - 2020: APF Fast																																		
Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check <i>Salmonella</i> II																								Category	Type					
				Reference method: ISO 6579 or ISO 6579-1*												Standard protocol						Easy protocol												
				RVS					MKTTn					PCR Result			Confirmation			BPW for 16 h at 37°C			PCR Result			Confirmation				BPW for 20 h at 37°C			Agreement	
				RVS		MKTTn			PCR Result			Confirmation			BPW for 16 h at 37°C			PCR Result			Confirmation			BPW for 20 h at 37°C			Agreement							
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result	RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result			RVS/RAPID' Salmo/ Latex	ISO 6579-1	All confirmatory tests	Final result	IQ/ISO
2007	754	PDV	Dehydrated poultry protein	-	-	-	-	-	35,84	N/A	-						-	-	-	NA	34,76	N/A	-						-	-	-	NA	6	c
2007	1200	Poudre de volaille	Flour (raw material)	-	-	-	-	-	36,25	N/A	-						-	-	-	NA	N/A/37,47*	N/A/N/A*	i/-*						-	-	-	NA	6	c
2007	1298	Farine de viande	Flour (raw material)	-	-	-	-	-	36,01	N/A	-						-	-	-	NA	38,13	N/A	-						-	-	-	NA	6	c
2007	1323	Poudre de volaille	Flour (raw material)	+	+	+	+	+	36,45	27,51	+						+	+	+	PA	43,59	23,98	+						+	+	+	PA	6	c
2007	112	PDV	Dehydrated poultry protein	-st	-st	-st	-st	-	39,90	N/A	-						-	-	-	NA	39,71	N/A	-						-	-	-	NA	6	c
2007	113	PDV	Dehydrated poultry protein	+	+p	+	+	+	N/A	21,19	+						+	+	+	PA	N/A	25,04	+						+	+	+	PA	6	c
2007	114	PDV	Dehydrated poultry protein	-st	-st	-st	-st	-	38,37	N/A	-						-	-	-	NA	39,04	N/A	-						-	-	-	NA	6	c
2007	115	PDV	Dehydrated poultry protein	+m	+	+	+	+	N/A	25,80	+						+	+	+	PA	44,43	28,40	+						+	+	+	PA	6	c
2007	116	PDV	Dehydrated poultry protein	-st	-st	-st	-st	-	38,36	N/A	-						-	-	-	NA	38,48	N/A	-						-	-	-	NA	6	c
2007	117	PDV	Dehydrated poultry protein	+p	+	+	+	+	N/A	20,73	+						+	+	+	PA	N/A	23,69	+						+	+	+	PA	6	c
2007	118	PDV	Dehydrated poultry protein	-st	-st	-st	-st	-	38,92	N/A	-						-	-	-	NA	40,17	N/A	-						-	-	-	NA	6	c
2007	602	Farine de viande	Flour (raw material)	-	-st	-st	-st	-	36,90	N/A	-						-	-	-	NA	37,29	N/A	-						-	-	-	NA	6	c
2007	605	Farine de viande	Flour (raw material)	+p	+p	+p	+p	+	N/A	38,04	+						+	+	+	PA	N/A	21,21	+						+	+	+	PA	6	c
2007	610	Protéines déshydratées de volaille	Dehydrated poultry protein	-st	-st	-st	-st	-	37,88	N/A	-						-	-	-	NA	36,19	N/A	-						-	-	-	NA	6	c
2007	611	Protéines déshydratées de volaille	Dehydrated poultry protein	-	-st	-st	-st	-	37,39	N/A	-						-	-	-	NA	36,94	39,06	+					-	-	-	PPNA	6	c	
2007	630	Protéines déshydratées de volaille	Dehydrated poultry protein	-st	-st	-st	-st	-	37,16	N/A	-						-	-	-	NA	36,93	N/A	-						-	-	-	NA	6	c
2007	631	Protéines déshydratées de volaille	Dehydrated poultry protein	+p	+p	+p	+p	+	N/A	22,06	+						+	+	+	PA	N/A	23,19	+						+	+	+	PA	6	c
2007	727	Protéines déshydratées de volaille	Dehydrated poultry protein	+M	+M	+M	+M	+	N/A/36,74*	N/A/29,79*	i/+*						+	+	+	PA	34,92	26,79	+						+	+	+	PA	6	c
2007	728	Protéines déshydratées de volaille	Dehydrated poultry protein	+M	+M	+M	+M	+	37,06	30,10	+						+	+	+	PA	33,15	28,84	+						+	+	+	PA	6	c
2007	729	Protéines déshydratées de volaille	Dehydrated poultry protein	+M	+M	+M	+M	+	40,44	26,42	+						+	+	+	PA	33,09	27,01	+						+	+	+	PA	6	c

PRODUCTION ENVIRONMENTAL SAMPLES (25 g or sampling device) 2007: APF Classic - 2020: APF Fast																																
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579 or ISO 6579-1*					Alternative method: iQ-Check <i>Salmonella</i> II															Category	Type							
									Standard protocol										Easy protocol													
									BPW for 16 h at 37°C										BPW for 20 h at 37°C													
				PCR Result					Confirmation					PCR Result					Confirmation							Agreement						
				RVS		MKTTn			Ct CI	Ct FAM	Result	RAPID' <i>Salmonella</i>			RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking Rapid' <i>Salmonella</i>			RVS/RAPID' <i>Salmo</i> /Latex	ISO 6579-1	All confirmatory tests	Final result	IQ/ISO		
XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result			Typical colonies	Latex	API	Final result								Typical colonies	Latex	API	Final result											
2007	64	Chiffonnette sol casserie	Surface sample	-	-	-	-	-	36,96	N/A	-					-	-	-	NA	37,18	N/A	-					-	-	-	NA	7	a
2007	65	Chiffonnette egout casserie	Surface sample	-	-	-	-	-	37,06	N/A	-					-	-	-	NA	36,95	N/A	-					-	-	-	NA	7	a
2007	173	Lingette box doseuse-Atelier patisserie	Surface sample	-st	-st	-	-st	-	33,29	N/A	-					-	-	-	NA	32,66	N/A	-					-	-	-	NA	7	a
2007	174	Lingette buse doseuse-Atelier patisserie	Surface sample	-	-st	-st	-st	-	33,08	N/A	-					-	-	-	NA	33,08	N/A	-					-	-	-	NA	7	a
2007	175	Lingette tapis doseuse-Atelier patisserie	Surface sample	-	-st	-st	-st	-	32,96	N/A	-					-	-	-	NA	33,33	N/A	-					-	-	-	NA	7	a
2007	408	Lame coupe cou	Surface sample	-	-	+1col m (Citrobacter braakii)	+m (Citrobacter braakii)	-	38,79	N/A	-					-	-	-	NA	35,40	N/A	-					-	-	-	NA	7	a
2007	409	Entrée plumeuse N°2	Surface sample	+M	+M	+M	+M	+	37,98	34,83	+					+	+	+	PA	35,89	40,50	+					+	+	+	PA	7	a
2007	410	Sortie plumeuse N°1	Surface sample	+M	+M	+M	+M	+	39,22	36,68	+					+	+	+	PA	36,16	43,71	+					+	+	+	PA	7	a
2007	411	Sortie plumeuse N°3	Surface sample	+M	+M	+M	+M	+	38,76	34,97	+					+	+	+	PA	35,78	42,51	+					+	+	+	PA	7	a
2007	412	Sortie plumeuse N°4	Surface sample	+m	+m	+M	+m	+	37,08	38,04	+					+	+	+	PA	35,58	46,14	+					+	+	+	PA	7	a
2007	413	Entrée bac d'anesthésie	Surface sample	-	-	-	-	-	36,89	N/A	-					-	-	-	NA	35,30	40,89	+				-	-	-	PPNA	7	a	
2007	414	Tapis emballage	Surface sample	-	-	-	-	-	38,00	N/A	-					-	-	-	NA	36,75	41,59	+				-	-	-	PPNA	7	a	
2007	415	Caisse propre	Surface sample	-	-	-	-	-	38,32	N/A	-					-	-	-	NA	35,14	N/A	-				-	-	-	NA	7	a	
2007	416	Rideau entrée abattoir(côté emballage	Surface sample	-	-	-	-	-	38,19	N/A	-					-	-	-	NA	35,01	41,66	+				-	-	-	PPNA	7	a	
2007	417	Frigo abats faux plafond	Surface sample	-	-	-	-	-	38,02	N/A	-					-	-	-	NA	35,41	N/A	-				-	-	-	NA	7	a	
2007	418	Machine à laver les cailles(bac rinçage)	Surface sample	-	-	-	-	-	37,48	N/A	-					-	-	-	NA	35,85	44,97	+				-	-	-	PPNA	7	a	
2007	419	Crochets	Surface sample	-	-	-	-	-	37,23	N/A	-					-	-	-	NA	36,15	44,44	+				-	-	-	PPNA	7	a	
2007	420	Tapis éviscération	Surface sample	+m	+/- m	+m	+m	+	N/A/37,73*	N/A/N/A*	i/-*					+	+	-	ND	35,90	43,18	+				+	+	+	PA	7	a	
2007	421	Tapis à accroche cou	Surface sample	+m	+m	-	+m	+	38,53	37,07	+					+	+	+	PA	35,28	48,94	+				+	+	+	PA	7	a	
2007	422	Tapis dénerveuse	Surface sample	-	-	-	-	-	38,15	N/A	-					-	-	-	NA	35,09	44,15	+				-	-	-	PPNA	7	a	
2007	423	Frigo N°10	Surface sample	-	-	-st	-st	-	37,48	N/A	-					-	-	-	NA	34,82	42,35	+				-	-	-	PPNA	7	a	
2007	425	Chariot avant lavage	Surface sample	-	-	-	-	-	36,99	N/A	-					-	-	-	NA	35,46	N/A	-				-	-	-	NA	7	a	
2007	426	Chariot propre	Surface sample	-	-	-	-	-	37,61	40,30	+					-	-	-	PPNA	35,52	43,90	+				-	-	-	PPNA	7	a	
2007	508	Chiffonnette tapis alimentation-Légumes	Surface sample	-	-	-	-	-	34,67	N/A	-					-	-	-	NA	33,84	N/A	N/A					-	-	-	NA	7	a
2007	509	Chiffonnette tapis alimentation féves	Surface sample	-	-	-	-	-	34,54	N/A	-					-	-	-	NA	34,11	N/A	N/A					-	-	-	NA	7	a
2007	510	Broyeuse féves	Surface sample	-	-	-	-	-	35,16	N/A	-					-	-	-	NA	N/A/48,6*	N/A/N/A*	i/-*				-	-	-	NA	7	a	

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

PRODUCTION ENVIRONMENTAL SAMPLES (25 g or sampling device)																																
2007: APF Classic - 2020: APF Fast																																
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579 or ISO 6579-1*													Alternative method: iQ-Check Salmonella II										Category	Type				
				Standard protocol													Easy protocol															
				BPW for 16 h at 37°C													BPW for 20 h at 37°C															
				RVS					MKTTn					PCR Result			Confirmation					PCR Result			Confirmation					Agreement		
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID'Salmonella			RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking Rapid'Salmonella			RVS/RAPID'Salmo/Latex			ISO 6579-1	All confirmatory tests	Final result	IQ/ISO
2007	511	Bouche moulin	Surface sample	-	-	-	-	-	35,69	N/A	-					-	-	-	NA	N/A/N/A*/41,09**	N/A/N/A*/N/A**	ii*/- **					-	-	-	NA	7	a
2007	512	Evier egout mélange	Surface sample	-	-	-	-	-	34,22	N/A	-					-	-	-	NA	34,21	N/A	-					-	-	-	NA	7	a
2007	513	Bac tampon extension	Surface sample	-	-	-	-	-	34,51	N/A	-					-	-	-	NA	34,78	N/A	-					-	-	-	NA	7	a
2007	514	goulotte alimentation farine	Surface sample	-	-	-	-	-	34,34	N/A	-					-	-	-	NA	34,08	N/A	-					-	-	-	NA	7	a
2007	515	ligne B	Surface sample	-	-	-	-	-	34,57	N/A	-					-	-	-	NA	33,79	39,24	+					-	-	-	PPNA	7	a
2007	516	Sortie refroidisseur ligne B	Surface sample	-	-	-	-	-	34,82	N/A	-					-	-	-	NA	34,10	N/A	-					-	-	-	NA	7	a
2007	517	Tamis ligne B	Surface sample	-	-	-	-	-	34,58	N/A	-					-	-	-	NA	34,36	N/A	-					-	-	-	NA	7	a
2007	518	Bouche remplissage	Surface sample	-st	-st	-st	-st	-	35,00	43,58	+					-	-	-	PPNA	34,25	N/A	-					-	-	-	NA	7	a
2007	519	tamis 10	Surface sample	-	-	-	-	-	34,26	N/A	-					-	-	-	NA	34,59	N/A	-					-	-	-	NA	7	a
2007	520	Environnement	Surface sample	-	-	-	-	-	35,29	N/A	-					-	-	-	NA	34,75	N/A	-					-	-	-	NA	7	a
2007	521	Bouche mélangeuse	Surface sample	-	-	-	+/- (Citrobacter koseri)	-	35,43	N/A	-					-	-	-	NA	34,11	N/A	-					-	-	-	NA	7	a
2007	633	Louche -plonge	Surface sample	+M	+M	+M	+M	+	N/A	20,55	+					+	+	+	PA	N/A	23,14	+					+	+	+	PA	7	a
2007	634	Grille d'égout biscuiterie	Surface sample	+p	+p	+p	+p	+	N/A	18,19	+					+	+	+	PA	N/A	20,87	+					+	+	+	PA	7	a
2007	635	Chariot salle conditionnement	Surface sample	+p	+p	+p	+p	+	N/A	21,00	+					+	+	+	PA	N/A	22,01	+					+	+	+	PA	7	a
2007	636	Bac plonge	Surface sample	+M	+p	+M	+p	+	N/A	19,45	+					+	+	+	PA	N/A	22,18	+					+	+	+	PA	7	a
2007	637	Sol salle de cuisson	Surface sample	-	-	-	-	-	37,70	N/A	-					-	-	-	NA	38,43	N/A	-					-	-	-	NA	7	a
2007	638	Tapis salle de cuisson	Surface sample	-	-	-	-st	-	37,19	N/A	-					-	-	-	NA	36,78	N/A	-					-	-	-	NA	7	a
2007	639	Tapis salle biscuiterie	Surface sample	-	-	-	-st	-	37,17	N/A	-					-	-	-	NA	36,73	N/A	-					-	-	-	NA	7	a
2007	640	Table salle de cuisson	Surface sample	-	-	-	-	-	37,41	N/A	-					-	-	-	NA	37,03	N/A	-					-	-	-	NA	7	a
2007	695	Lingette évier salle de cuisson	Surface sample	+M	+M	+p	+p	+	37,65	31,59	+					+	+	+	PA	35,48	34,79	+					+	+	+	PA	7	a
2007	696	Chariot salle de cuisson	Surface sample	-	-	+p	+p	+	36,71	N/A	-					+	+	-	ND	34,07	N/A	-					+	+	-	ND	7	a
2007	697	Plan de travail sala decuisson	Surface sample	+m	+M	+p	+p	+	35,12	35,79	+					+	+	+	PA	33,14	37,28	+					+	+	+	PA	7	a
2007	698	Balance salle de cuisson	Surface sample	+M	+M	+p	+p	+	35,12	32,12	+					+	+	+	PA	33,59	35,46	+					+	+	+	PA	7	a
2007	781	Sol salle emballage	Surface sample	+p	+p	+M	+p	+	41,63	34,97	+					+	+	+	PA	36,29	35,28	+					+	+	+	PA	7	a
2007	793	Sol	Surface sample	-	-	-	-	-	34,55	N/A	-					-	-	-	NA	34,08	N/A	-					-	-	-	NA	7	a
2007	404	Eau abat foie	Process water	-	-	-	-	-	36,97	N/A	-					-	-	-	NA	35,82	N/A	-					-	-	-	NA	7	b
2007	405	Eau banc de vent cutter	Process water	-	-	-	-	-	37,78	N/A	-					-	-	-	NA	35,72	N/A	-					-	-	-	NA	7	b
2007	407	Eau de bac échaudage	Process water	-	-	-	-	-	37,65	N/A	-					-	-	-	NA	35,08	N/A	-					-	-	-	NA	7	b

PRODUCTION ENVIRONMENTAL SAMPLES (25 g or sampling device) 2007: APF Classic - 2020: APF Fast																																									
Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check <i>Salmonella</i> II																								Category	Type												
				Reference method: ISO 6579 or ISO 6579-1*												Standard protocol														Easy protocol											
				BPW for 16 h at 37°C												BPW for 20 h at 37°C																									
				RVS					MKTTn					PCR Result			Confirmation						PCR Result			Confirmation						Agreement									
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	RAPID'Salmonella			RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking Rapid'Salmonella			RVS/RAPID'Salmo/Latex	ISO 6579-1			All confirmatory tests	Final result	IQ/ISO									
2007	424	Carcasse sortie lavage extérieur	Process water	+/- m (non caractéristique sur TCS)	-	-	-	-	37,88	N/A	-					-	-	-	NA	35,23	N/A	-					-	-	-	NA	7	b									
2007	700	Eau banc de Ven cutter	Process water	-	-	-	-	-	35,33	N/A	-					-	-	-	NA	33,24	N/A	-					-	-	-	NA	7	b									
2007	701	Eau banc de Ven cutter	Process water	-	-	-	-	-	35,50	N/A	-					-	-	-	NA	34,57	N/A	-					-	-	-	NA	7	b									
2007	702	Eau banc de Ven cutter	Process water	-	-	-	-	-	35,93	N/A	-					-	-	-	NA	35,55	N/A	-					-	-	-	NA	7	b									
2007	703	Eau banc de Ven cutter	Process water	-st	-st	-st	-st	-	34,36	N/A	-					-	-	-	NA	35,47	N/A	-					-	-	-	NA	7	b									
2007	707	Eau bac d'échaudage	Process water	+M	+M	+M	+M	+	40,27	24,76	+					+	+	+	PA	34,96	28,63	+					+	+	+	PA	7	b									
2007	708	Eau bac d'échaudage	Process water	+M	+M	+M	+M	+	36,68	24,12	+					+	+	+	PA	34,88	28,58	+					+	+	+	PA	7	b									
2007	709	Eau bac d'échaudage	Process water	+M	+M	+M	+M	+	38,04	26,59	+					+	+	+	PA	34,59	31,09	+					+	+	+	PA	7	b									
2007	710	Eau bac d'échaudage	Process water	+M	+M	+M	+M	+	N/A	21,31	+					+	+	+	PA	36,50	25,11	+					+	+	+	PA	7	b									
2007	711	Eau abat foie	Process water	+M	+M	+M	+M	+	N/A	18,14	+					+	+	+	PA	35,27	21,39	+					+	+	+	PA	7	b									
2020	1583	Eau de process (environnement laitier)	Process water (dairy environment)	+p	+p	+p	+p	+	37,21	17,13	+	+p	+	+	+	+	+	+	PA	-	18,71	+	+p	+	+	+	+	+	+	+	PA	7	b								
2020	1584	Eau de process (environnement carné)	Process water (meat environment)	+p	+p	+p	+p	+	33,22	18,47	+	+p	+	+	+	+	+	+	PA	-	19,62	+	+p	+	+	+	+	+	+	+	PA	7	b								
2020	1585	Eau de process (environnement laitier)	Process water (dairy environment)	+p	+p	+p	+p	+	36,56	16,43	+	+p	+	+	+	+	+	+	PA	-	17,92	+	+p	+	+	+	+	+	+	+	PA	7	b								
2020	1905	Eau process (environnement laitier)	Process water (dairy environment)	st	st	st	st	-	34,87	-	-	-	-	-	-	-	-	-	NA	35,79	-	-	-	-	-	-	-	-	-	NA	7	b									
2020	1906	Eau process (environnement laitier)	Process water (dairy environment)	st	st	st	st	-	35,37	-	-	st	-	-	-	-	-	-	NA	33,17	-	-	st	-	-	-	-	-	-	NA	7	b									
2020	1907	Eau process (environnement veau)	Process water (veal environment)	st	st	st	st	-	39,92	-	-	-	-	-	-	-	-	-	NA	33,16	-	-	-	-	-	-	-	-	-	NA	7	b									
2020	1908	Eau process (environnement laitier)	Process water (dairy environment)	st	st	st	st	-	32,52	-	-	-	-	-	-	-	-	-	NA	32,80	-	-	-	-	-	-	-	-	-	NA	7	b									
2007	402	Eau pédiluve entrée abattoir	Footbath water	-st	-st	-st	-st	-	37,58	N/A	-					-	-	-	NA	35,52	42,57	+					-	-	-	PPNA	7	c									
2007	403	Eau caniveau salle des machines	Residues water	-	-	-	-	-	37,36	42,34	+					-	-	-	PPNA	35,96	N/A	-					-	-	-	NA	7	c									
2007	406	Eau sol salle emballage	Residues water	-st	-st	-st	-st	-	37,32	N/A	-					-	-	-	NA	35,57	N/A	-					-	-	-	NA	7	c									
2007	704	Eau caniveau salle des machines	Residues water	-	-	-	-	-	35,89	N/A	-					-	-	-	NA	34,24	N/A	-					-	-	-	NA	7	c									
2007	705	Eau caniveau salle des machines	Residues water	+M	+M	+M	+M	+	35,65	29,28	+					+	+	+	PA	33,79	32,01	+					+	+	+	PA	7	c									

PRODUCTION ENVIRONMENTAL SAMPLES (25 g or sampling device) 2007: APF Classic - 2020: APF Fast																																					
Date of analysis	Sample N°	Product (French name)	Product	Alternative method: iQ-Check <i>Salmonella</i> II																									Category	Type							
				Reference method: ISO 6579 or ISO 6579-1*										Standard protocol										Easy protocol													
				RVS					MKTTn					PCR Result			Confirmation							PCR Result			Confirmation					Agreement					
				XLD		Hektoen (RSAL 2020)			XLD		Hektoen (RSAL 2020)			Ct CI	Ct FAM	Result	RAPID' <i>Salmonella</i>			RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Direct streaking Rapid' <i>Salmonella</i>			RVS/RAPID' <i>Salmo</i> /Latex	ISO 6579-1	All confirmatory tests	Final result	IQ/ISO		
				XLD	Hektoen (RSAL 2020)	XLD	Hektoen (RSAL 2020)	Final result	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result	RVS/RSAL/Latex	ISO 6579 -1	All confirmatory tests	Final result	Agreement	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result	RVS/RAPID' <i>Salmo</i> /Latex			ISO 6579-1	All confirmatory tests	Final result	IQ/ISO			
2007	706	Eau caniveau salle des machines	Residues water	+M	+M	+M	+M	+	36,51	28,96	+						+	+	+	PA	33,97	31,61	+						+	+	+	PA	7	c			
2007	777	Pédiluve entrée abattoir	Footbath water	-st	-st	-st	-st	-	38,80	N/A	-						-	-	-	NA	36,88	N/A	-					-	-	-	NA	7	c				
2007	778	Pédiluve entrée abattoir	Footbath water	-st	-st	-st	-st	-	39,43	N/A	-						-	-	-	NA	36,68	N/A	-					-	-	-	NA	7	c				
2007	779	Pédiluve entrée abattoir	Footbath water	-st	-st	-st	-st	-	38,26	41,85	+						-	-	-	PPNA	36,32	N/A	-					-	-	-	NA	7	c				
2007	780	Pédiluve entrée abattoir	Footbath water	-st	-st	-st	-st	-	38,23	N/A	-						-	-	-	NA	37,08	N/A	-					-	-	-	NA	7	c				
2007	790	Eau de siphon	Siphon water	+m	+m	+m	+m	+	35,03	27,22	+						+	+	+	PA	35,27	30,33	+					+	+	+	PA	7	c				
2007	791	Eau de siphon	Siphon water	-	-	-	-	-	34,36	N/A	-						-	-	-	NA	34,46	41,81	+					-	-	-	PPNA	7	c				
2007	792	Eau de siphon	Siphon water	-	-	-	-	-	35,07	N/A	-						-	-	-	NA	34,12	40,23	+					-	-	-	PPNA	7	c				
2007	929	Eau de siphon	Siphon water	+M	+M	+p	+p	+	N/A	19,54	+						+	+	+	PA	N/A	22,08	+					+	+	+	PA	7	c				
2007	930	Eau de siphon	Siphon water	+M	+M	+p	+p	+	N/A	18,64	+						+	+	+	PA	N/A	21,52	+					+	+	+	PA	7	c				
2020	1580	Poussières aspirateur (environnement laitier)	Dusts (dairy environment)	+p	+p	+p	+p	+	31,73	30,00	+	+p	+	+	+	+	+	+	+	PA	34,67	23,61	+	+p	+	+	+	+	+	+	+	PA	7	c			
2020	1581	Poussières aspirateur (environnement laitier)	Dusts (dairy environment)	+p	+p	+p	+p	+	-	17,25	+	+p	+	+	+	+	+	+	+	PA	-	19,42	+	+p	+	+	+	+	+	+	+	+	PA	7	c		
2020	1582	Poussières aspirateur (environnement laitier)	Dusts (dairy environment)	+p	+p	+p	+p	+	-	15,47	+	+p	+	+	+	+	+	+	+	PA	-	17,29	+	+p	+	+	+	+	+	+	+	+	PA	7	c		
2020	1909	Poussières aspirateur (environnement laitier)	Dusts (dairy environment)	st	st	st	st	-	32,58	-	-	st					-	-	-	NA	32,42	-	-	st				-	-	-	-	NA	7	c			
2020	1910	Poussières aspirateur (environnement laitier)	Dusts (dairy environment)	st	st	st	st	-	32,08	-	-	st					-	-	-	NA	32,35	-	-	st				-	-	-	-	NA	7	c			

READY TO EAT AND READY TO REHEAT PRODUCTS (25 g)													
2007: APF Classic - 2020: APF Fast													
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579 or ISO 6579-1*	Alternative method: iQ-Check Salmonella II							Category	Type
					Easy protocol								
					BPW for 20 h at 37°C + 72 h at 5°C±3°C								
					PCR result			Confirmation		Final Result with all confirmatory tests	Agreement		
Final result	Ct CI	Ct FAM	Result	RSAL/Latex	RVS/RSAL/ Latex								
2007	1309	Mille-feuille chantilly	Pastry	+	38,60	34,13	+			+	PA	1	a
2007	318	Chou à la crème	Pastry	+	N/A	20,14	+			+	PA	1	a
2007	457	Millefeuille	Pastry	+	36,20	24,75	+			+	PA	1	a
2007	458	Eclair café	Pastry	+	35,47	27,36	+			+	PA	1	a
2007	730	Gateau au chocolat	Pastry	+	40,21	27,02	+			+	PA	1	a
2007	1334	Riz au crabe	RTE salad	+	37,94	N/A	-		+	-	ND	1	a
2007	1411	Taboulé au poulet	RTE salad	+	39,33	N/A	-			-	ND	1	a
2020	629	Salade de riz au thon	Deli salad	+	31,76	28,80	+	+	+	+	PA	1	a
2020	631	Eclair chocolat	Pastry	+	32,17	33,32	+	+	+	+	PA	1	a
2020	632	Tarte flan	Pastry	+	32,17	20,39	+	+	+	+	PA	1	a
2007	1404	Tomate farcie	RTRH meat	-	39,69	N/A	-			-	NA	1	b
2020	549	Riz poulet champignons	Ready to reheat poultry dish	+	-	19,04	+	+	+	+	PA	1	b
2020	551	Parmentier coli d'Alaska	Ready to reheat fish dish	+	40,10	18,06	+	+	+	+	PA	1	b
2020	553	Filet de poulet pommes de terre	Ready to reheat poultry dish	+	-	17,83	+	+	+	+	PA	1	b
2020	555	Tarte aux poireaux	RTRH leeks pie	+	32,52	20,40	+	+	+	+	PA	1	b
2020	556	Pizza 3 fromages	Pizza	-	32,45/33,64 /33,77	33,53/33,05/33,93	+/- /+	-	- (ISO tests:-)	-	PPNA	1	b
2020	557	Pizza jambon fromage	Pizza	+	32,11	27,13	+	-	- (ISO tests:-)	-	ND	1	b
2020	754	Filet de saumon avec purée brocoli	Ready to reheat fish dish	+	-	19,43	+	+	+	+	PA	1	b
2020	755	Gratin d'endives au jambon	Ready to reheat chicory and ham dish	+	-	19,26	+	+	+	+	PA	1	b
2020	756	Nouilles sautées poulet, légumes, crevettes	Ready to eat pasta dish	+	36,14	24,07	+	+	+	+	PA	1	b
2020	757	Hachis parmentier	Ready to eat potatoes and meat dish	+	-	20,03	+	+	+	+	PA	1	b
2020	758	Lasagnes	Ready to eat pasta dish	+	32,72	20,18	+	+	+	+	PA	1	b
2020	759	Escalope milanaise spaghetti	Ready to eat pasta dish	+	32,57	18,74	+	+	+	+	PA	1	b
2007	1328	Saumon fumé	Smoked salmon	+	39,35	30,77	+			+	PA	1	c
2007	1331	Filet de Haddock fumé	Smoked haddock fillet	+	N/A	25,32	+			+	PA	1	c
2007	311	Saumon fumé	Smoked salmon	+	48,20	21,04	+			+	PA	1	c
2007	616	Saumon fumé	Smoked salmon	-	34,51/33,91/34,09	40,94/N/A/41,94	+/- /+			-	PPNA	1	c
2020	559	Truite fumée	Smoked trout	+	32,99	19,07	+	+	+	+	PA	1	c
2020	561	Saumon fumé	Smoked salmon	+	31,73	24,70	+	+	+	+	PA	1	c
2020	760	Maquereaux fumés au poivre	Smoked mackerel	+	34,75	19,26	+	+	+	+	PA	1	c
2020	761	Harengs fumés	Smoked herrings	+	32,63	19,30	+	+	+	+	PA	1	c
2020	762	Emincés de thon fumés	Sliced smoked tuna	+	31,72	22,94	+	+	+	+	PA	1	c
2020	763	Bouchées de saumon fumé	Smoked salmon	+	32,08	22,19	+	+	+	+	PA	1	c
2020	764	Saumon fumé	Smoked salmon	+	31,79	27,38	+	+	+	+	PA	1	c

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

MEAT PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast													
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579 or ISO 6579-1*	Alternative method: iQ-Check Salmonella II							Category	Type
					Easy protocol								
					BPW for 20 h at 37°C + 72 h at 5°C±3°C								
					PCR result			Confirmation		Final Result with all confirmatory tests	Agreement		
Final result	Ct CI	Ct FAM	Result	RSAL/Latex	RVS/RSAL/Latex								
2007	389	Morceaux de poule avec peau	Poultry meat	+	37,59	37,57	+			+	PA	2	a
2007	392	Morceaux de poule avec peau	Poultry meat	+	38,68	32,82	+			+	PA	2	a
2007	393	Viande blanche	Poultry meat	+	36,74	36,51	+			+	PA	2	a
2007	755	Viande blanche	Poultry meat	+	34,71	30,25	+			+	PA	2	a
2007	759	Morceau de poule avec peau	Poultry meat	+	35,25	28,78	+			+	PA	2	a
2007	760	Cuisse de poule	Poultry meat	+	35,42	33,33	+			+	PA	2	a
2007	1187	Morceaux de poule	Poultry meat	+	34,42	33,56	+			+	PA	2	a
2007	1320	Viande blanche	Poultry meat	+	39,89	30,82	+			+	PA	2	a
2007	1327	Morceaux de poule avec peau	Poultry meat	+	38,52	43,22	+			+	PA	2	a
2007	1416	Morceaux de poule avec peau	Poultry meat	-	38,14	N/A	-			-	NA	2	a
2007	111	Viande blanche	Poultry meat	+	33,22	23,29	+			+	PA	2	a
2007	119	Morceaux de poule avec peau	Poultry meat	+	32,98	27,23	+			+	PA	2	a
2007	121	Viande blanche	Poultry meat	+	33,09	30,56	+			+	PA	2	a
2007	122	Viande blanche	Poultry meat	+	33,01	31,69	+			+	PA	2	a
2007	125	Morceaux de poule	Poultry meat	+	32,42	27,63	+			+	PA	2	a
2007	126	Morceaux de poule	Poultry meat	+	32,82	28,21	+			+	PA	2	a
2007	661	Escalopes de poulet	Poultry meat	-	36,44	N/A	-			-	NA	2	a
2007	662	Escalope de dinde	Poultry meat	-	34,24	N/A	-			-	NA	2	a
2007	663	Cuisse de poulet	Poultry meat	-	38,07	N/A	-			-	NA	2	a
2007	664	Pilons de poulet	Poultry meat	-	38,20	N/A	-			-	NA	2	a
2007	390	Carcasse de veau	Veal meat	+	37,74	39,58	+			+	PA	2	b
2007	391	Carcasse de bœuf	Beef meat	-	37,15	41,77	+			-	NA	2	b
2007	394	Escalopes de veau	Veal meat	+	39,41	27,73	+			+	PA	2	b
2007	761	Surface carcasse de bœuf	Beef meat	+	35,24	36,38	+			+	PA	2	b
2007	762	Escalope de porc	Pork meat	-	35,45	N/A	-			-	NA	2	b
2007	1201	Carcasse de veau	Veal meat	+	34,51	36,09	+			+	PA	2	b
2007	1324	Carcasse de veau	Veal meat	+	37,84	40,55	+			+	PA	2	b
2007	1325	Carcasse de bœuf	Beef carcass	-	37,83	N/A	-			-	NA	2	b
2007	1326	Poitrine de porc	Pork meat	-	38,34	N/A	-			-	NA	2	b
2007	120	Carcasse de veau	Veal meat	+	33,28	32,72	+			+	PA	2	b
2007	395	Chipolatas aux herbes	Sausages	+	42,1	25,6	+			+	PA	2	c
2007	756	Saucisse de veau	Veal sausage	-	34,68/ 34,35/33,45	40,83/N/A/41,13	+/-/+			-	PPNA	2	c
2007	757	Paupiettes de veau	Stuffed veal cuttlet	-	34,70	N/A	-			-	NA	2	c
2007	763	Paupinette de veau	Stuffed veal cuttlet	-	34,35	N/A	-			-	NA	2	c
2007	1189	Saucisson sec	Dry sausage	+	34,60	35,72	+			+	PA	2	c
2007	1190	Jambon cru	Raw ham	+	34,35	31,02	+			+	PA	2	c
2007	1199	Saucisse	Sausage	+	34,32/ 33,88/33,51	38,62/40,76/40,56	+/+/+			+	PA	2	c
2007	1321	Saucisses sèches	Dry sausages	+	44,46	25,99	+			+	PA	2	c
2007	1414	Saucisses de Montbeliard	Sausages	+	40,47	38,67	+			+	PA	2	c
2007	659	Pâté de campagne	Pâté	+	35,67	36,03	+			+	PA	2	c
2007	660	Coppa	Coppa	+	36,00	30,77	+			+	PA	2	c

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DAIRY PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast													
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579 or ISO 6579-1 [♦]	Alternative method: iQ-Check Salmonella II							Category	Type
					Easy protocol								
					BPW for 20 h at 37°C + 72 h at 5°C±3°C								
					PCR result			Confirmation		Final Result with all confirmatory tests	Agreement		
Ct CI	Ct FAM	Result	RSAL/Latex	RVS/RSAL/Latex									
2007	372	Lait cru	Raw milk	+	37,91	36,85	+			+	PA	3	a
2007	373	Lait cru	Raw milk	+	36,61	39,33	+			+	PA	3	a
2007	744	Lait cru de vache	Raw cow milk	-	35,33	N/A	-			-	NA	3	a
2007	745	Lait cru de vache	Raw cow milk	-	35,13	N/A	-			-	NA	3	a
2007	746	Lait cru de vache	Raw cow milk	-	35,34	N/A	-			-	NA	3	a
2007	747	Lait de brebis	Raw ewe milk	-	35,29	N/A	-			-	NA	3	a
2007	1441	Lait	Raw milk	+	N/A	27,11	+			+	PA	3	a
2007	570	Lait cru	Raw milk	+	38,99	N/A	-			-	ND	3	a
2007	687	Lait cru	Raw milk	-	36,93	N/A	-			-	NA	3	a
2007	688	Lait cru	Raw milk	-	36,60	N/A	-			-	NA	3	a
2007	1059	Lait cru	Raw milk	-	15,53	N/A	-			-	NA	3	a
2007	1060	Lait cru	Raw milk	+	16,07	23,81	+			+	PA	3	a
2020	1566	Lait cru fermier	Raw milk	+	32,33	35,42	+	-	+	+	PA	3	a
2020	1567	Lait cru fermier	Raw milk	+	32,44	-	-	-	-	-	ND	3	a
2007	748	Tomme au lait cru	Raw milk cheese	-	37,90	N/A	-			-	NA	3	b
2007	148	Fromage à pâte non cuite au lait cru	Raw milk cheese	-	37,30	N/A	-			-	NA	3	b
2007	567	Raclette au lait cru	Raw milk cheese	+	38,76	N/A	-			-	ND	3	b
2007	568	St Nectaire fermier	Raw milk cheese	+	36,61	34,84	+			+	PA	3	b
2007	569	Roquefort	Raw milk cheese	+	39,19	33,34	+			+	PA	3	b
2007	795	Tomme de Savoie au lait cru	Raw milk cheese	+	33,44	28,64	+			+	PA	3	b
2007	796	Raclette au lait cru	Raw milk cheese	+	35,34	30,26	+			+	PA	3	b
2007	1064	Comté au lait cru	Raw milk cheese	+	17,09	17,00	+			+	PA	3	b
2007	1065	Chèvre fermier au lait cru	Raw milk cheese	+	15,43	16,60	+			+	PA	3	b
2007	1066	Crottin de chèvre au lait cru	Raw milk cheese	-	N/A	12,27	+			+	PD	3	b
2007	1067	Fromage à pâte molle au lait cru	Raw milk cheese	+	15,98	24,42	+			+	PA	3	b
2007	1078	Chèvre au lait cru	Raw milk cheese	-	15,74	N/A	-			-	NA	3	b
2007	1443	Crème glacée au chocolat	Ice cream	+	N/A	28,25	+			+	PA	3	c
2007	317	Poudre de lait	Milk powder	+	N/A	21,67	+			+	PA	3	c
2007	571	Poudre de lait infantile	Infant formula	+	N/A	27,78	+			+	PA	3	c
2007	572	Poudre de lait infantile	Infant formula	+	48,43	21,20	+			+	PA	3	c
2007	573	Poudre de lait infantile	Infant formula	+	43,65	25,26	+			+	PA	3	c
2007	643	Emmental suisse	Cheese	+	37,24	36,06	+			+	PA	3	c
2007	645	Comté	Cheese	+	36,04	35,36	+			+	PA	3	c
2007	646	St Nectaire fermier	Cheese	+	35,98	N/A	-			-	ND	3	c
2007	787	Glace au chocolat	Ice cream	+	39,21	N/A	-			-	ND	3	c
2007	794	Glace vanille	Ice cream	+	34,49	28,07	+			+	PA	3	c
2007	797	Comté	Cheese	+	42,35	28,89	+			+	PA	3	c
2007	798	Glace vanille	Ice cream	-	34,42	N/A	-			-	NA	3	c
2007	1063	Crème glacée au café	Ice cream	+	N/A	11,91	+			+	PA	3	c
2007	1072	Poudre de lait infantile	Infant formula	+	N/A	14,99	+			+	PA	3	c
2007	1073	Poudre de lait infantile	Infant formula	+	N/A	18,02	+			+	PA	3	c
2007	1074	Poudre de lait infantile	Infant formula	-	16,08	N/A	-			-	NA	3	c
2007	1075	Poudre de lait infantile	Infant formula	+	17,50	N/A	-			-	ND	3	c
2007	1077	Lait ribot	Fermented milk	-	16,30	N/A	-			-	NA	3	c

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EGG PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast													
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579 or ISO 6579-1*	Alternative method: iQ-Check Salmonella II							Category	Type
					Easy protocol								
					BPW for 20 h at 37°C + 72 h at 5°C±3°C								
					PCR result			Confirmation		Final Result with all confirmatory tests	Agreement		
Ct CI	Ct FAM	Result	RSAL/Latex	RVS/RSAL/Latex									
2007	150	Coule d'œuf crue	Liquid egg product	+	35,82	34,57	+			+	PA	4	a
2007	151	Coule d'œuf crue	Liquid egg product	+	34,71	33,66	+			+	PA	4	a
2007	152	Coule d'œuf crue	Liquid egg product	+	34,49	34,64	+			+	PA	4	a
2007	153	Coule d'œuf crue	Liquid egg product	+	35,81	34,26	+			+	PA	4	a
2007	154	Coule d'œuf crue	Liquid egg product	+	35,22	33,76	+			+	PA	4	a
2007	465	Coule d'œuf	Liquid egg product	+	40,58	22,58	+			+	PA	4	a
2007	466	Coule d'œuf	Liquid egg product	+	42,17	22,03	+			+	PA	4	a
2007	467	Coule d'œuf	Liquid egg product	+	49,80	23,97	+			+	PA	4	a
2007	468	Coule d'œuf	Liquid egg product	+	44,72	26,40	+			+	PA	4	a
2020	564	Coule d'Œuf entier	Whole liquid egg	+	-	29,22	+	+	+	+	PA	4	a
2007	159	Mayonnaise	Mayonnaise	+	33,73	44,29	+			+	PA	4	b
2007	160	Mayonnaise	Mayonnaise	+	33,47	31,89	+			+	PA	4	b
2007	161	Mayonnaise	Mayonnaise	-	33,82	29,40	+			+	PD	4	b
2007	469	Mayonnaise	Mayonnaise	+	38,93	24,91	+			+	PA	4	b
2007	470	Mayonnaise	Mayonnaise	-	34,78	N/A	-			-	NA	4	b
2007	558	Mayonnaise	Mayonnaise	+	N/A	23,46	+			+	PA	4	b
2007	560	Mayonnaise	Mayonnaise	+	N/A	26,12	+			+	PA	4	b
2007	561	Mayonnaise	Mayonnaise	+	N/A	24,44	+			+	PA	4	b
2007	692	Mayonnaise	Mayonnaise	-	38,75	N/A	-			-	NA	4	b
2020	766	Mayonnaise	Mayonnaise	+	34,44	33,49	+	+	+	+	PA	4	b
2007	459	Flan	Cooked custard	+	39,47	23,72	+			+	PA	4	c
2007	460	Crème anglaise	Custard	+	44,67	20,35	+			+	PA	4	c
2007	562	Flan	Cooked custard	+	N/A	23,97	+			+	PA	4	c
2007	563	Flan	Cooked custard	+	N/A	22,79	+			+	PA	4	c
2020	571	Crème anglaise	Custard	+	-	18,95	+	+	+	+	PA	4	c
2020	574	Crème aux œufs	Egg cream	+	34,28	18,03	+	+	+	+	PA	4	c
2020	770	Préparation pour crème brûlée	Dehydrated preparation for dessert	+	41,45	19,20	+	+	+	+	PA	4	c
2020	771	Préparation pour tiramisu	Dehydrated preparation for tiramisu	+	34,96	17,67	+	+	+	+	PA	4	c
2020	772	Crème anglaise	Custard	+	-	19,73	+	+	+	+	PA	4	c
2020	773	Crème anglaise	Custard	+	-	20,30	+	+	+	+	PA	4	c
2020	1571	Crème anglaise	Custard	+	-	16,83	+	+	+	+	PA	4	c
2020	1572	Crème pâtissière	Custard	+	35,01	19,20	+	+	+	+	PA	4	c
2020	1573	Crème pâtissière	Custard	+	33,03	24,02	+	+	+	+	PA	4	c

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FISHERY AND VEGETABLES PRODUCTS (25 g)													
2007: APF Classic - 2020: APF Fast													
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579 or ISO 6579-1 [♦]	Alternative method: iQ-Check Salmonella II							Category	Type
					Easy protocol								
					BPW for 20 h at 37°C + 72 h at 5°C±3°C								
					PCR result			Confirmation		Final Result with all confirmatory tests	Agreement		
Final result	Ct CI	Ct FAM	Result	RSAL/Latex	RVS/RSAL/Latex								
2007	1335	Trio de chou	Cabbages	-	37,65	N/A	-			-	NA	5	a
2007	1338	Navets violets	Purple turnips	-	37,69	N/A	-			-	NA	5	a
2007	1341	Brocolis	Broccoli	-	38,24	N/A	-			-	NA	5	a
2007	1431	Purée d'artichaut	Artichoke	+	N/A	29,57	+			+	PA	5	a
2007	1432	Purée de brocolis	Broccoli	+	39,26	35,17	+			+	PA	5	a
2007	623	Poivrons rouges surgelés	Frozen red pepper	-	35,27	N/A	-			-	NA	5	a
2007	647	Courgettes en rondelles	Sliced zucchinis	+	36,94	39,24	+			+	PA	5	a
2007	648	Julienne de légumes et choux fleurs	Mix vegetables	+	36,86	28,99	+			+	PA	5	a
2007	649	Légumes pour pot au feu	Mix vegetables	+	42,77	24,34	+			+	PA	5	a
2007	650	Brocolis surgelés	Frozen broccolis	+	N/A	26,63	+			+	PA	5	a
2007	693	Purée de champignons	Mushroom	-	36,21	N/A	-			-	NA	5	a
2007	694	Purée d'asperges	Asparagus	-	37,03	N/A	-			-	NA	5	a
2007	720	Riz au safran	Saffron rice	+	36,26	N/A	-			-	ND	5	a
2007	788	Riz au safran et légumes	Saffron rice	+	38,17	32,28	+			+	PA	5	a
2020	774	Graines germées radis fenouil	Sprouts	-	32,71/33,09/34,13	-/38,42/40,58	-/+	-	+	-	NA	5	a
2020	777	Graines germées poireau lentille	Sprouts	+	32,30	37,97	+	+	+	+	PA	5	a
2007	1428	Purée de pêche blanche	Peach puree	+	N/A	24,45	+			+	PA	5	b
2007	1429	Coulis de mangue	Mango coulis	+	46,20	26,51	+			+	PA	5	b
2007	1430	Purée de mûres	Blackberry puree	+	N/A/48,11*	N/A/32,91*	+			+	PA	5	b
2020	634	Salade de fruits frais exotiques	Fresh exotic fruits salad	+	31,66	22,34	+	+	+	+	PA	5	b
2020	635	Salade 5 fruits frais	Fruits salad	+	31,99	28,66	+	+	+	+	PA	5	b
2020	637	Banane coupée	Cut banana	+	33,52	18,44	+	+	+	+	PA	5	b
2020	639	Mandarine coupée	Cut tangerine	+	32,37	22,99	+	+	+	+	PA	5	b
2020	641	Compote poire	Pear compote	+	-	18,27	+	+	+	+	PA	5	b
2020	780	Poire	Pear	+	31,45	28,31	+	+	+	+	PA	5	b
2020	1574	Purée de pomme poire	Apple and pear puree	+	-	17,03	+	+	+	+	PA	5	b
2007	1337	Amandes de mer	Sea almond leaves	-	41,67	N/A	-			-	NA	5	c
2007	1447	Poissonnette de colin Alaska	Fish product	+	N/A	24,23	+			+	PA	5	c
2007	1448	Filet de cabillaud	Fish fillet	+	N/A	20,96	+			+	PA	5	c
2007	1449	Moules décortiquées	Moulds	+	42,16	36,12	+			+	PA	5	c
2007	1450	Filet de limande meunière	Fish fillet	+	N/A	25,12	+			+	PA	5	c
2007	1451	Miettes de thon	Tuna scraps	+	39,85	30,01	+			+	PA	5	c
2007	1457	Filet de colin d'Alaska pané	Breaded fish	+	N/A	24,11	+			+	PA	5	c
2007	1458	Colin d'Alaska pané cuit	Breaded fish	+	42,14	27,34	+			+	PA	5	c
2007	312	Cocktail de fruits de mer	Seafood cocktail	+	37,76	25,79	+			+	PA	5	c
2020	643	Filet maquereaux	Mackerel fillets	+	32,05	22,29	+	+	+	+	PA	5	c
2020	644	Filet grondin	Fish fillet	+	31,88	22,48	+	+	+	+	PA	5	c

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FEED PRODUCTS (25 g) 2007: APF Classic - 2020: APF Fast													
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579 or ISO 6579-1*	Alternative method: iQ-Check Salmonella II							Category	Type
					Easy protocol								
					BPW for 20 h at 37°C + 72 h at 5°C±3°C								
					PCR result			Confirmation		Final Result with all confirmatory tests	Agreement		
Ct CI	Ct FAM	Result	RSAL/Latex	RVS/RSAL/Latex									
Final result													
2007	398	Viande crue pour animaux	Raw pet food	+	45,47	24,92	+			+	PA	6	a
2007	1296	Friandise pour chien	Dog food	+	N/A	26,02	+			+	PA	6	a
2007	1302	Graines pour oiseaux	Birds seeds	+	38,89	30,08	+			+	PA	6	a
2007	1461	Aliment pour oiseaux	Food for birds	+	42,64	26,27	+			+	PA	6	a
2007	1462	Croquettes chatons	Kitten food	+	N/A	24,12	+			+	PA	6	a
2007	1465	Aliments pour canaris	Canary food	+	N/A	23,60	+			+	PA	6	a
2007	625	Saucisson pour chien	Sausage for dog	-	34,64	N/A	-			-	NA	6	a
2007	626	Aliment pour chien au bœuf	Pet food	+	N/A	24,33	+			+	PA	6	a
2007	629	Croquettes pour chat	Croquettes for cat	+	N/A	25,13	+			+	PA	6	a
2020	1783	Croquettes chiens	Croquettes for dog	+	35,65	19,66	+	+	+	+	PA	6	a
2020	2106	Croquettes chiens	Croquettes for dog	+	-	20,66	+	+	+	+	PA	6	a
2020	2107	Croquettes chiens	Croquettes for dog	+	-	21,36	+	+	+	+	PA	6	a
2007	1299	Aliment complet pour porcelets	Cattle feed	+	38,21	36,01	+			+	PA	6	b
2007	1300	Aliment complet pour porcs	Cattle feed	+	38,94	37,15	+			+	PA	6	b
2007	1301	Céréales pour vaches	Cattle feed	+	38,54	38,91	+			+	PA	6	b
2007	1460	Aliment pour bovins et vaches	Cattle feed	+	40,17	35,29	+			+	PA	6	b
2007	1463	Vermicelle pour porcelets	Cattle feed	+	38,30	30,91	+			+	PA	6	b
2007	1464	Aliment pour vaches laitières	Cattle feed	-	38,83	N/A	-			-	NA	6	b
2020	1778	Tourteaux	Cattle feed	+	-	39,76	+	+	+	+	PA	6	b
2020	1779	Tourteaux de colza	Cattle feed	+	-/36,58*	-/34,22*	i/+*	+	+	+	PA	6	b
2007	387	Protéines déshydratées de volaille	Dehydrated poultry protein	+	N/A/35,57*	N/A/27,58*	i/+*			+	PA	6	c
2007	388	Protéines déshydratées de volaille	Dehydrated poultry protein	-	39,3	37,65	+			+	PD	6	c
2007	750	Protéines deshydratées de volailles (PDV)	Dehydrated poultry protein	-	34,68	N/A	-			-	NA	6	c
2007	751	PDV	Dehydrated poultry protein	-	35,08	N/A	-			-	NA	6	c
2007	752	PDV	Dehydrated poultry protein	+	35,80	26,02	+			+	PA	6	c
2007	753	PDV	Dehydrated poultry protein	+	38,38	23,40	+			+	PA	6	c
2007	754	PDV	Dehydrated poultry protein	-	34,85	35,74	+			-	NA	6	c
2007	1323	Poudre de volaille	Flour (raw material)	+	42,87	26,15	+			+	PA	6	c
2007	113	PDV	Dehydrated poultry protein	+	32,96	21,24	+			+	PA	6	c
2007	115	PDV	Dehydrated poultry protein	+	32,61	24,05	+			+	PA	6	c
2007	117	PDV	Dehydrated poultry protein	+	33,70	20,11	+			+	PA	6	c
2007	605	Farine de viande	Flour (raw material)	+	N/A	20,01	+			+	PA	6	c
2007	611	Protéines déshydratées de volaille	Dehydrated poultry protein	-	35,11	N/A	-			-	NA	6	c
2007	631	Protéines déshydratées de volaille	Dehydrated poultry protein	+	N/A	22,71	+			+	PA	6	c
2007	727	Protéines déshydratées de volaille	Dehydrated poultry protein	+	43,44	26,23	+			+	PA	6	c
2007	728	Protéines déshydratées de volaille	Dehydrated poultry protein	+	42,74	27,26	+			+	PA	6	c
2007	729	Protéines déshydratées de volaille	Dehydrated poultry protein	+	43,09	27,23	+			+	PA	6	c

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

PRODUCTION ENVIRONMENTAL SAMPLES (25 g or sampling device)													
2007: APF Classic - 2020: APF Fast													
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579 or ISO 6579-1*	Alternative method: iQ-Check Salmonella II							Category	Type
					Easy protocol								
					BPW for 20 h at 37°C + 72 h at 5°C±3°C								
					PCR result			Confirmation		Final Result with all confirmatory tests	Agreement		
Final result	Ct CI	Ct FAM	Result	RSAL/Latex	RVS/RSAL/Latex								
2007	409	Entrée plumeuse N°2	Surface sample	+	35,36	40,90	+			+	PA	7	a
2007	410	Sortie plumeuse N°1	Surface sample	+	34,68	42,05	+			+	PA	7	a
2007	411	Sortie plumeuse N°3	Surface sample	+	35,20	39,28	+			+	PA	7	a
2007	412	Sortie plumeuse N°4	Surface sample	+	35,33	N/A	-			-	ND	7	a
2007	413	Entrée bac d'anesthésie	Surface sample	-	34,95	N/A	-			-	NA	7	a
2007	414	Tapis emballage	Surface sample	-	34,75	N/A	-			-	NA	7	a
2007	416	Rideau entrée abattoir(côté emballage	Surface sample	-	34,75	N/A	-			-	NA	7	a
2007	418	Machine à laver les cailles(bac rinçage)	Surface sample	-	35,59	N/A	-			-	NA	7	a
2007	419	Crochets	Surface sample	-	34,16	N/A	-			-	NA	7	a
2007	420	Tapis éviscération	Surface sample	+	34,84	N/A	-			-	ND	7	a
2007	421	Tapis à accroche cou	Surface sample	+	35,39	N/A	-			-	ND	7	a
2007	422	Tapis dénerveuse	Surface sample	-	34,18	N/A	-			-	NA	7	a
2007	423	Frigo N°10	Surface sample	-	34,28	41,57	+		-	-	NA	7	a
2007	426	Chariot propre	Surface sample	-	34,75	N/A	-			-	NA	7	a
2007	633	Louche -plonge	Surface sample	+	N/A	23,11	+			+	PA	7	a
2007	634	Grille d'égout biscuiterie	Surface sample	+	N/A	21,02	+			+	PA	7	a
2007	635	Chariot salle conditionnement	Surface sample	+	N/A	21,96	+			+	PA	7	a
2007	636	Bac plonge	Surface sample	+	N/A	22,51	+			+	PA	7	a
2007	695	Lingette évier salle de cuisson	Surface sample	+	36,48	34,69	+			+	PA	7	a
2007	696	Chariot salle de cuisson	Surface sample	+	33,49	N/A	-			-	ND	7	a
2007	697	Plan de travail sala decuisson	Surface sample	+	36,39	38,57	+			+	PA	7	a
2007	698	Balance salle de cuisson	Surface sample	+	37,05	37,09	+			+	PA	7	a
2007	781	Sol salle emballage	Surface sample	+	36,08	33,55	+			+	PA	7	a
2007	793	Sol	Surface sample	-	33,29	N/A	-			-	NA	7	a
2007	707	Eau bac d'échaudage	Process water	+	37,76	31,06	+			+	PA	7	b
2007	708	Eau bac d'échaudage	Process water	+	37,09	31,41	+			+	PA	7	b
2007	709	Eau bac d'échaudage	Process water	+	36,94	33,93	+			+	PA	7	b
2007	710	Eau bac d'échaudage	Process water	+	38,72	26,78	+			+	PA	7	b
2007	711	Eau abat foie	Process water	+	N/A	23,78	+			+	PA	7	b
2020	1583	Eau de process (environnement laitier)	Process water (dairy environment)	+	-	19,32	+	+	+	+	PA	7	b
2020	1584	Eau de process (environnement carné)	Process water (meat environment)	+	-	20,44	+	+	+	+	PA	7	b
2020	1585	Eau de process (environnement laitier)	Process water (dairy environment)	+	-	19,31	+	+	+	+	PA	7	b
2007	705	Eau caniveau salle des machines	Residues water	+	37,14	33,61	+			+	PA	7	c
2007	706	Eau caniveau salle des machines	Residues water	+	36,68	36,12	+			+	PA	7	c
2007	790	Eau de siphon	Siphon water	+	34,99	34,34	+			+	PA	7	c
2007	791	Eau de siphon	Siphon water	-	33,96	N/A	-			-	NA	7	c
2007	792	Eau de siphon	Siphon water	-	33,62	N/A	-			-	NA	7	c
2007	929	Eau de siphon	Siphon water	+	N/A	20,78	+			+	PA	7	c
2007	930	Eau de siphon	Siphon water	+	N/A	20,82	+			+	PA	7	c
2020	1580	Poussières aspirateur (environnement laitier)	Dusts (dairy environment)	+	-	22,51	+	+	+	+	PA	7	c
2020	1581	Poussières aspirateur (environnement laitier)	Dusts (dairy environment)	+	-	28,77	+	+	+	+	PA	7	c
2020	1582	Poussières aspirateur (environnement laitier)	Dusts (dairy environment)	+	-	18,29	+	+	+	+	PA	7	c

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PRIMARY PRODUCTION SAMPLES
2020: APF Fast - 2011: APF Classic

Date of analysis	Sample n°	Product (French name)	Product	Reference methods*: ISO 6579 -Annex D + U47-100 or ISO 6579-1					Alternative method: iQ-Check Salmonella II																		Category	Type	
				MSRV				MKTTn	Result	BPW supplemented Incubation for 18 h at 41.5°C + subculture BPW for 4 h at 37°C									BPW supplemented Incubation for 18 h at 41.5°C, storage for 24 h at 5°C ± 3°C + subculture BPW for 4 h at 37°C										
				Reading	XLD	RSAL	XLD	Standard II		Easy I	Confirmation			Standard II result	Agreement Standard II	Easy I result	Agreement Easy I	Standard II	Easy I	Confirmation			Standard II result	Agreement Standard II	Easy I result	Agreement Easy I			
											MSRV									Reading	RSAL	Latex							Confirmation method
				Reading	XLD	RSAL	XLD	Standard II		Easy I	Reading	RSAL	Latex	Confirmation method	Agreement Standard II	Easy I result	Agreement Easy I	Standard II	Easy I				Reading	RSAL	Latex	Confirmation method			
2011	209	Fèces de porc	Pork feces	+/-	-	-	-	-	-	-	+	-	/	-	NA	-	NA	-	-	+	-	/	-	NA	-	NA	8	a	
2011	210	Fèces de porc	Pork feces	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	a	
2011	211	Fèces de porc	Pork feces	+	+/-	+	+	+(S. Derby)	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	a	
2011	212	Pédichiffonnette environnement porc	Bootsocs (pork environment)	-	/	/	-	-	-	-	+	-	/	-	NA	-	NA	-	-	+	-	/	-	NA	-	NA	8	a	
2011	214	Pédichiffonnette poulailler poules pondeuses	Bootsocs (poultry environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	a	
2011	215	Fèces volailles	Poultry feces	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	a	
2011	217	Pédichiffonnette volaille	Bootsocs (poultry environment)	+	+	+	+	+	+(47,36)	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	a	
2011	218	Fèces volailles	Poultry feces	+/-	-	-	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	a	
2011	220	Fèces multivolaille	Poultry feces	-	/	/	-	-	-	-	+	-	/	-	NA	-	NA	-	-	+	-	/	-	NA	-	NA	8	a	
2011	221	Fèces volailles	Poultry feces	-	/	/	+/-	-	-	-	+	-	/	-	NA	-	NA	-	-	+	-	/	-	NA	-	NA	8	a	
2011	304	Pédichiffonnette environnement volaille	Bootsocs (poultry environment)	+	+	+	+	+	-	-	+	+	+	-	ND	-	ND	-	-	+	+	+	+	PA	-	ND	8	a	
2011	305	Pédichiffonnette environnement volaille	Bootsocs (poultry environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	a	
2011	307	Fèces de porc	Pork feces	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	a	
2011	308	Fèces de porc	Pork feces	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	a	
2011	309	Fèces de porc	Pork feces	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	a	
2011	312	Fèces volailles	Poultry feces	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	a	
2011	989	Sol case stabulation-porc	Wipe (pork environment floor)	+	+	+	+	+(S. Derby)	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	a	
2011	995	Fèces de porc	Pork feces	+	+	+	+	+(S. Derby)	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	a	
2011	996	Fèces de porc	Pork feces	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	-	+	+	+	+	PA	-	ND	8	a	
2011	1511	Lisier porc maternité	Pork slurry	+/-	-	/	+ni/-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	a	
2011	1513	Fumier de volaille	Poultry manure	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	a	
2011	1606	Fèces volaille	Poultry feces	+	-	-	-	-	-	-	+/-	-	/	-	NA	-	NA	-	-	+/-	-	/	-	NA	-	NA	8	a	
2011	1607	Fèces volaille	Poultry feces	+	-	-	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	a	

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PRIMARY PRODUCTION SAMPLES
2020: APF Fast - 2011: APF Classic

Date of analysis	Sample n°	Product (French name)	Product	Reference methods*: ISO 6579 -Annex D + U47-100 or ISO 6579-1					Alternative method: iQ-Check <i>Salmonella</i> II																		Category	Type		
				MSRV				MKTn	Result	BPW supplemented Incubation for 18 h at 41.5°C + subculture BPW for 4 h at 37°C									BPW supplemented Incubation for 18 h at 41.5°C, storage for 24 h at 5°C ± 3°C + subculture BPW for 4 h at 37°C											
				Reading	XLD	RSAL	XLD	Standard II		Easy I	Confirmation			Standard II result	Agreement Standard II	Easy I result	Agreement Easy I	Standard II	Easy I	Confirmation			Standard II result	Agreement Standard II	Easy I result	Agreement Easy I				
											Reading	RSAL	Latex							Reading	RSAL	Latex							Confirmation method	Confirmation method
2011	1608	Pédichiffonnette sol poulaillier	Boots socks (poultry environment)	+/-	-	-	-	-	-	-	+/-	-	/	-	NA	-	NA	-	-	+/-	-	/	-	NA	-	NA	8	a		
2011	1609	Pédichiffonnette sol poulaillier	Boots socks (poultry environment)	-	/	/	-	-	-	-	+/-	-	/	-	NA	-	NA	-	-	+/-	-	/	-	NA	-	NA	8	a		
2011	1610	Pédichiffonnette sol poulaillier	Boots socks (poultry environment)	+/-	-	-	-	-	-	-	+/-	-	/	-	NA	-	NA	-	-	+/-	-	/	-	NA	-	NA	8	a		
2011	1614	Chiffonnette sol case(porcs)	Wipe (pork environment floor)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	+	PA	+	PA	8	a	
2011	1615	Chiffonnette sol case(porcs)	Wipe (pork environment floor)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	a		
2011	1618	Fèces case	Feces	+	+	+	+	+	-	-	+/-	+	+	+	PA	-	ND	+	-	+	+	+	+	+	PA	-	ND	8	a	
2011	1619	Fèces case	Feces	+	+	+	+	+	-	-	+/-	+	+	-	ND	-	ND	i/+	+	+	+	+	+	+	+	PA	+	PA	8	a
2011	1814	Pédichiffonnette porcherie 4	Boots socks (pork environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	a		
2011	1815	Pédichiffonnette porcherie 3	Boots socks (pork environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	a		
2011	1816	Pédichiffonnette porcherie 2	Boots socks (pork environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	a		
2011	1817	Pédichiffonnette porcherie 1	Boots socks (pork environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	a		
2011	1823	Fèces de porc 1 PS2	Pork feces	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	a		
2011	1824	Fèces de porc 2 S3	Prork feces	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	a		
2020	1529	Fécès volaille	Poultry feces	+	+p	+p	+M	+	+ (31,29)	+ (34,20)	+	+	+	+	PA	+	PA	+ (33,07)	+	+	+	+	+	+	PA	+	PA	8	a	
2020	1530	Fécès volaille	Poultry feces	+	+p	+p	+M	+	+ (34,93)	+ (37,27)	+	+	+	+	PA	+	PA	+ (34,98)	+	+	+	+	+	+	PA	+	PA	8	a	
2020	1945	Pédichiffonnette	Boots socks (poultry environment)	+d	-	-	-	-	+ (27,61)	+ (29,61)	+	+	+	+	+	PD	+	PD	+ (27,41)	+	+	+	+	+	+	PD	+	PD	8	a
2011	222	Eau d'abreuvoir volailles	Drinking water (poultry environment)	+/-	-	-	-	-	-	-	+	-	/	-	NA	-	NA	-	-	+	-	/	-	NA	-	NA	8	b		
2011	223	Eau d'abreuvoir volailles	Drinking water (poultry environment)	+/-	-	-	-	-	-	-	+	-	/	-	NA	-	NA	-	-	+	-	/	-	NA	-	NA	8	b		
2011	990	Paroi case de stabulation-porc	Wipe (pork environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	+	PA	+	PA	8	b	
2011	991	Paroi abreuvoir-porc	Wipe (pork environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	+	+	PA	+	PA	8	b
2011	992	Poussières sur gaine ventilation-porc	Dusts (pork environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b		
2011	993	Poussières protection anti vent-porc	Dusts (pork environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b		
2011	994	Eau abreuvoir-porc	Drinking water (pork environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	+	+	PA	+	PA	8	b

PRIMARY PRODUCTION SAMPLES
2020: APF Fast - 2011: APF Classic

Date of analysis	Sample n°	Product (French name)	Product	Reference methods*: ISO 6579 -Annex D + U47-100 or ISO 6579-1				Alternative method: iQ-Check <i>Salmonella</i> II																		Category	Type		
				MSRV				MKTn	Result	BPW supplemented Incubation for 18 h at 41.5°C + subculture BPW for 4 h at 37°C									BPW supplemented Incubation for 18 h at 41.5°C, storage for 24 h at 5°C ± 3°C + subculture BPW for 4 h at 37°C										
										Standard II	Easy I	Confirmation			Standard II result	Agreement Standard II	Easy I result	Agreement Easy I	Standard II	Easy I	Confirmation			Standard II result	Agreement Standard II			Easy I result	Agreement Easy I
				MSRV			Confirmation method	Reading	RSAL			Latex	MSRV								Confirmation method	Reading	RSAL						
				Reading	XLD	RSAL				XLD	Reading		RSAL	Latex	Confirmation method	Agreement Standard II	Easy I result	Agreement Easy I	Standard II	Easy I				Reading	RSAL			Latex	Confirmation method
2011	1058	Grillage ventilation élevage volaille	Wipe (pork environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1059	Poussières élevage volaille	Dusts (poultry environment)	+/-	-	-	-	-	-	-	+	-	/	-	NA	-	NA	-	-	+	-	/	-	NA	-	NA	8	b	
2011	1060	Sous bassement élevage volaille	Wipe (poultry environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1061	Mur élevage volaille	Wipe (poultry environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1062	Mangeoire élevage volaille	Wipe (poultry environment)	+/-	-	-	1col	-	-	-	+	-	/	-	NA	-	NA	-	-	+	-	/	-	NA	-	NA	8	b	
2011	1063	Eau P1 élevage volaille	Drinking water (poultry environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1064	Eau P2 élevage volaille	Drinking water (poultry environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1451	Œufs bêchés	Dug eggs	-	/	/	-	-	+	+	+	+	+	+	PD	+	PD	+	+	+	+	+	+	PD	+	PD	8	b	
2011	1452	Œufs bêchés	Dug eggs	+	+	+	+	+	-	-	-	/	/	-	ND	-	ND	-	-	-	/	/	-	ND	-	ND	8	b	
2011	1453	Œufs bêchés	Dug eggs	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	b	
2011	1502	Lingette porcherie	Wipe (pork environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	b	
2011	1503	Poussières porcherie	Dusts (pork environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	b	
2011	1504	Lingette intérieur porcherie	Wipe (pork environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	b	
2011	1505	Poussières porcherie	Dusts (pork environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	b	
2011	1509	Eau abreuvoir porcs	Drinking water (pork environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1510	Eau abreuvoir porcs	Drinking water (pork environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1604	Eau abreuvoir poulailler	Drinking water (poultry environment)	+/-	-	-	+1colni/-	-	-	-	+/-	-	/	-	NA	-	NA	-	-	+/-	-	/	-	NA	-	NA	8	b	
2011	1605	Eau abreuvoir poulailler	Drinking water (poultry environment)	+	-	-	+1colni/-	-	-	-	+/-	-	/	-	NA	-	NA	-	-	+/-	-	/	-	NA	-	NA	8	b	
2011	1611	Chiffonnette échelle extérieur poulailler	Wipe (poultry environment)	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1612	Chiffonnette ventilation volet	Wipe	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1613	Chiffonnette mangeoire	Wipe	-	/	/	-	-	-	-	-	/	/	-	NA	-	NA	-	-	-	/	/	-	NA	-	NA	8	b	
2011	1616	Chiffonnette bétailaire	Wipe	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	b	
2011	1617	Chiffonnette paroi case	Wipe	+	+	+	+	+	+	+	i/+	+	+	+	+	PA	+	PA	+	+	+	+	+	PA	+	PA	8	b	

PRIMARY PRODUCTION SAMPLES
2020: APF Fast - 2011: APF Classic

Date of analysis	Sample n°	Product (French name)	Product	Reference methods*: ISO 6579 -Annex D + U47-100 or ISO 6579-1				Alternative method: iQ-Check <i>Salmonella</i> II																	Category	Type			
				MSRV				MKTn	Result	BPW supplemented Incubation for 18 h at 41.5°C + subculture BPW for 4 h at 37°C							BPW supplemented Incubation for 18 h at 41.5°C, storage for 24 h at 5°C ± 3°C + subculture BPW for 4 h at 37°C												
										Standard II	Easy I	Confirmation			Standard II result	Agreement Standard II	Easy I result	Agreement Easy I	Standard II	Easy I	Confirmation			Standard II result			Agreement Standard II	Easy I result	Agreement Easy I
				MSRV			Confirmation method	MSRV	Confirmation method			Confirmation method	Agreement Standard II	Confirmation method							Agreement Easy I								
				Reading	XLD	RSAL				XLD	Reading				RSAL	Latex	Confirmation method	Agreement Standard II	Easy I result	Agreement Easy I		Standard II	Easy I	Reading			RSAL	Latex	Confirmation method
2011	1729	Chiffonnette plasson(volaille)	Wipe (poultry environment)	+	+	+	+	+	+	+	+	+	+	+	PA	+	PA	+	+	+	+	+	+	PA	+	PA	8	b	
2011	1818	Lingette porte porcherie 1 Mater	Wipe (pork environment)	-	/	/	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	b		
2011	1819	Poussières porcherie 2 S2	Dusts (pork environment)	-	/	/	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	b		
2011	1820	Lingette porte porcherie 3 PS2	Wipe (pork environment)	-	/	/	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	b		
2011	1821	Lingette porte 2 INF	Wipe	-	/	/	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	b		
2011	1822	Poussières 1 S3	Dusts	-	/	/	-	-	-	-	/	/	-	NA	-	NA	-	-	-	-	/	-	NA	-	NA	8	b		
2020	1531	Chiffonnette abreuvoir (environnement volaille)	Wipe (poultry environment)	+	+p	+p	+M	+	+(14,82)	+(17,05)	+	+	+	+	PA	+	PA	+(15,21)	+(17,77)	+	+	+	+	+	PA	+	PA	8	b
2020	1532	Chiffonnette mangeoire (environnement volaille)	Wipe (poultry environment)	+	+p	+p	+M	+	-	-	-	/	/	-	ND	-	ND	-	-	-	/	/	-	ND	-	ND	8	b	

Results 2 - APF Fast (2020) / Easy II protocol

RAW MEAT PRODUCTS (25 g) 2020: APF Fast																														
Date of analysis	Sample N°	Product (French name)	Product	Reference method ISO 6579-1*				Alternative method: iQ-Check <i>Salmonella</i> II: Pre-warmed BPW (25 g dilution 1/10) for 8 h at 41.5°C																		Final resul Easy II APF FAST	ISO 6579- 1 tests after 16h incubation time of the BPW	Agree- ment APF FAST	Category	Type
				RVS		MKTTn		Final result	PCR result APF Fast			RAPID' <i>Salmonella</i>			RVS/RAPID' <i>Salmonella</i>			ISO 6579-1 tests						All confir- matory tests						
				XLD	RSAL	XLD	RSAL		Ct	CI	FAM	Result	Typical colonies	Latex	Final result	RSAL	Latex	API	Final result	RVS/ XLD	RVS/ RSAL	MKTTn/ XLD	MKTTn/ RSAL		Final result					
2020	787	Pilon de poulet	Chicken meat	-	-	-	-	-	32,82	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	9	a
2020	789	Filet dinde	Turkey meat	+M	+M	+1/2	+M	+	32,59	35,01	+	-	-	-	+1/2	+	+	+	+1/2	+1/2	+M	+M	+	+	+	-	PA	9	a	
2020	793	Cuisse de poule	Chicken meat	-	-	-	-	-	33,03	-	-	-	-	-	-	-	-	-	+(1)	-	-	-	-	-	-	-	-	NA	9	a
2020	795	Filet mignon de cochon	Pork meat	-	-	-	-	-	32,88	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	9	a
2020	796	Filet de cochon	Pork meat	-	-	-	-	-	33,03	-	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	NA	9	a
2020	799	Côte échine porc	Pork meat	+M	+M	+m	+m	+	33,06	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	9	a	
2020	800	Cuisse de poule	Chicken meat	-	-	-	-	-	32,65	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	9	a
2020	801	Cuisse de poulet fermier blanc	Chicken meat	-	-	-	-	-	32,50	-	-	-	-	-	-	-	-	-	-	-	+md (E.cloacae)	-	-	-	-	-	-	NA	9	a
2020	803	Cuisse poulet fermier	Chicken meat	-	-	-	-	-	32,83	-	-	+(1)d/-	-	-	-	-	-	-	+m (E.coli)	-	-	st	-	-	-	-	-	NA	9	a
2020	804	Poitrine de porc	Pork meat	+M	+M	+M	+M	+	33,30	38,79	+	-	-	-	+1/2	+	+	+	+m	+1/2	-	+md	+	+	+	-	PA	9	a	
2020	897	Aiguillettes de poulet	Chicken meat	+1/2	+p	+1/2	+p	+	33,64	42,16	+	-	-	-	+1/2	+	+	+	+1/2	+1/2	+M	+M	+	+	+	-	PA	9	a	
2020	898	Epaule d'agneau	Lamb meal	+1/2	+m	+p	+p	+	32,99	34,93	+	+d/+	+	+	+M	+	+	+	+1/2	+M	+M	+p	+	+	+	-	PA	9	a	
2020	899	Hampe de veau	Veal meat	+p	+p	+p	+p	+	33,76	33,15	+	+m	+	+	+p	+	+	+	+M	+p	+M	+p	+	+	+	-	PA	9	a	
2020	900	Escalope de veau	Veal meat	-	-	-	-	-	32,97	31,90	+	-	-	-	+p	+	+	+	+M	+p	+M	+p	+	+	+	-	PD	9	a	
2020	901	Poitrine de porc	Pork meat	+p	+p	+p	+p	+	32,71	28,46	+	+d/+	+	+	+p	+	+	+	+M	+p	+M	+p	+	+	+	-	PA	9	a	
2020	902	Escalope de dinde	Turkey meat	+m	+m	+1/2	+M	+	33,16	44,60	+	-	-	-	+m	+	+	+	+m	+m	+M	+p	+	+	+	-	PA	9	a	
2020	903	Poulet fermier bio	Chicken	+m	+p	+M	+p	+	33,53	41,55	+	-	-	-	+M	+	+	+	+M	+M	+M	+p	+	+	+	-	PA	9	a	
2020	904	Hampe de Charolais	Beef meat	+m	+M	+p	+M	+	33,78	34,84	+	-	-	-	+p	+	+	+	+1/2	+p	+M	+p	+	+	+	-	PA	9	a	
2020	905	Côte de porc	Pork meat	+m	+M	+M	+p	+	33,16	32,09	+	+1/2	+	+	+p	+	+	+	+m	+p	+M	+p	+	+	+	-	PA	9	a	
2020	906	Gigot d'agneau	Lamb meat	+m	+M	+M	+p	+	33,14	29,74	+	+1/2	+	+	+p	+	+	+	+M	+p	+M	+p	+	+	+	-	PA	9	a	
2020	907	Pavé de rumsteak	Beef meat	+1/2	+M	+1/2	+M	+	32,87	32,03	+	+m	+	+	+p	+	+	+	+M	+p	+M	+M	+	+	+	-	PA	9	a	
2020	914	Emincés de dinde	Turkey meat	-	-	+md (Hafnia alvei)	-	-	33,01	-	-	-	-	-	-	-	-	-	+M	-	-	-	-	-	-	-	-	NA	9	a
2020	1371	Escalope de dinde	Turkey meat	-	-	-	-	-	33,22	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	9	a
2020	1372	Bavette d'ailoyau	Beef meat	st	st	st	st	-	36,84	-	-	-	-	-	st	-	-	-	st	st	st	st	-	-	-	-	-	NA	9	a
2020	2615	Côte de porc	Raw pork meat	-	-	-	-	-	32,64	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	9	a
2020	791	Roulé de dinde saumuré congelé	Frozen turkey meat	+m	+m	+m	+m	+	32,58	36,03	+	-	-	-	-	-	-	-	+m	-	+M	+1/2	+	+	+	-	PA	9	b	
2020	806	Joue de bœuf congelée	Frozen beef meat	+1/2	+1/2	+m	+m	+	32,68	31,59	+	+(2)d/-	-	-	+1/2	+	+	+	+m	+1/2	+m	+m	+	+	+	-	PA	9	b	
2020	807	Roulé de dinde saumuré congelé	Frozen turkey meat	+m	+m	+m	+m	+	32,37	35,46	+	+(1)d/+	+	+	+md/+	+	+	+	+m	+md/+	+m	+m	+	+	+	-	PA	9	b	
2020	808	Viande cuisse poulet congelé	Frozen chicken meat	+md (Proteus mirabilis)	-	+md (NC on TSA)	-	-	32,65	-	-	-	-	-	-	-	-	-	+(1) (Proteus mirabilis)	-	-	-	-	-	-	-	-	NA	9	b
2020	864	Haché pur bœuf surgelé	Frozen beef meat	+M	+M	+M	+M	+	33,31	31,50	+	+p	+	+	+p	+	+	+	+p	+p	+p	+p	+	+	+	-	PA	9	b	
2020	865	Viande bovine Bourguignon surgelée	Frozen beef meat	+M	+M	+M	+M	+	34,04	36,98	+	+m	+	+	+p	+	+	+	+M	+p	+M	+M	+	+	+	-	PA	9	b	
2020	866	Effeillé de charolais surgelé	Frozen beef meat	+M	+M	+M	+M	+	33,31	-	-	-	-	-	st	-	-	-	st	st	-	-	-	-	-	-	ND	9	b	
2020	867	Steak haché surgelé	Frozen beef meat	-	st	-	st	-	32,78	29,29	+	+p	+	+	+p	+	+	+	+p	+p	+p	+p	+	+	+	-	PD	9	b	
2020	868	Bavette d'ailoyau surgelé	Frozen beef meat	+M	+m	+M	+M	+	34,40	34,29	+	+1/2	+	+	+M	+	+	+	+M	+M	+p	+p	+	+	+	-	PA	9	b	
2020	869	Filet mignon de porc surgelé	Frozen pork meat	+M	+M	+M	+M	+	32,38	25,86	+	+m	+	+	+M	+	+	+	+M	+M	+p	+p	+	+	+	-	PA	9	b	
2020	870	Emincés de dinde surgelés	Frozen turkey meat	-	-	+m(NC on TSA)	-	-	33,09	37,43	+	-	-	-	-	-	-	-	+md	-	+M	+M	+	+	+	-	PD	9	b	

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

RAW MEAT PRODUCTS (25 g) 2020: APF Fast																																
Date of analysis	Sample N°	Product (French name)	Product	Reference method ISO 6579-1*				Alternative method: iQ-Check <i>Salmonella</i> II: Pre-warmed BPW (25 g dilution 1/10) for 8 h at 41.5°C																				Final result Easy II APF FAST	ISO 6579-1 tests after 16h incubation time of the BPW	Agreement APF FAST	Category	Type
				RVS		MKTTn		PCR result APF Fast			RAPID'Salmonella				RVS/RAPID'Salmonella				Confirmation					All confir- matory tests								
				XLD	RSAL	XLD	RSAL	Final result	Ct		Result	Typical colonies		Latex	Final result	RSAL	Latex	API	Final result	RVS/ XLD	RVS/ RSAL	MKTTn/ XLD	MKTTn/ RSAL		Final result							
									Ct CI	Ct FAM																						
2020	871	Osso bucco de dinde surgelé	Frozen turkey meat	+1/2	+m	+M	+M	+	33,77	33,56	+	-		-	+p	+	+	+	+M	+p	+p	+p	+	+	+		PA	9	b			
2020	872	Cuisse de poulet surgelée	Frozen chicken meat	-	-	-	-	-	33,49	34,57	+	-		-	+m	+	+	+	+m	+m	+M	+p	+	+	+		PD	9	b			
2020	873	Escalope de veau surgelé	Frozen veal meat	-	-	-	-	-	33,99	32,03	+	+M	+	+	+p	+	+	+	+M	+p	+p	+p	+	+	+		PD	9	b			
2020	1364	Souris d'agneau surgelée	Frozen lamb meat	-	-	-	-	-	32,33	-	-	st		-	st				-	st	-	st	-	-	-	-	NA	9	b			
2020	1365	Emincés de dinde surgelés	Frozen turkey meat	-	-	-	-	-	33,34	-	-	-		-	-				-	-	-	-	-	-	-	-	NA	9	b			
2020	1366	Escalope hachée de veau surgelée	Frozen ground veal meat	+M	+M	+M	+m	+	33,32	32,72	+	+m	+	+	+M	+	+	+	+M	+M	+M	+1/2	+	+	+		PA	9	b			
2020	1367	Aiguillette de poulet surgelée	Frozen chicken meat	-	-	-	-	-	33,19	-	-	st		-	-				-	-	-	-	-	-	-	-	NA	9	b			
2020	1368	Charolais surgelé	Frozen beef meat	-	st	-	st	-	33,81	-	-	st		-	st				st	st	st	st	-	-	-	-	NA	9	b			
2020	1369	Steak haché surgelé	Frozen ground beef meat	-	-	-	-	-	33,71	-	-	-		-	-				-	-	-	-	-	-	-	-	NA	9	b			
2020	1370	Magret de canard surgelé	Frozen duck meat	-	-	-	-	-	33,59	-	-	-		-	-				-	-	-	-	-	-	-	-	NA	9	b			
2020	788	Pavé délice	Seasoned pork meat	-	-	-	-	-	33,12	-	-	-		-	-				-	-	-	-	-	-	-	-	NA	9	c			
2020	790	Pavé délice	Seasoned pork meat	-	-	-	-	-	33,29	-	-	-		-	-				-	-	-	-	-	-	-	-	NA	9	c			
2020	792	Carré gourmand	Seasoned pork meat	+md (NC on TSA)	-	-	-	-	33,21	-	-	-		-	-				-	-	-	-	-	-	-	-	NA	9	c			
2020	794	Rôti au beurre d'escargot	Seasoned pork meat	-	-	-	-	-	32,93	-	-	-		-	-				-	-	+md (E.coli)	-	-	-	-	-	NA	9	c			
2020	797	Rôti Orloff	Seasoned veal meat	-	-	-	-	-	32,41	-	-	-		-	-				+md+-	-	-	-	-	-	-	-	NA	9	c			
2020	798	Cuisse poulet paprika	Seasoned chicken meat	+md (NC on TSA)	-	-	-	-	32,35	-	-	-		-	-				-	-	-	-	-	-	-	-	NA	9	c			
2020	802	Filet mignon chèvre noix	Seasoned pork meat	-	-	-	-	-	32,68	-	-	-		-	st				+m	st	-	+M	-	-	-	-	NA	9	c			
2020	805	Carré gourmand	Seasoned pork meat	-	-	-	-	-	33,26	40,17	+	-		-	+m	+	+	+	+m	+m	+m	+M	+	+	+		PD	9	c			
2020	908	Aiguillettes de canard marinées	Marinated duck meat	+1/2	+M	+M	+M	+	33,07	35,16	+	+1/2	+	+	+p	+	+	+	+M	+p	+M	+p	+	+	+		PA	9	c			
2020	909	Palets tomate basilic	Seasoned pork meat	-	-	-	-	-	33,05	32,52	+	-		-	+1/2	+	+	+	+M	+1/2	+M	+M	+	+	+		PD	9	c			
2020	910	Tranche d'agneau à l'ail	Seasoned lamb meat	+p	+p	+p	+p	+	33,15	28,84	+	+1/2	+	+	+1/2	+	+	+	+M	+1/2	+M	+M	+	+	+		PA	9	c			
2020	911	Côte de porc mexicaine	Seasoned pork meat	+p	+M	+p	+M	+	32,62	30,40	+	+1/2	+	+	+1/2	+	+	+	+M	+1/2	+M	+M	+	+	+		PA	9	c			
2020	912	Pavé de veau à l'échalote	Seasoned veal meat	+p	+M	+p	+M	+	33,14	34,20	+	+m	+	+	+1/2	+	+	+	+M	+1/2	+M	+M	+	+	+		PA	9	c			
2020	913	Pavé d'agneau à la tomate	Seasoned lamb meat	-	-	-	-	-	32,74	25,92	+	+m	+	+	+1/2	+	+	+	+M	+1/2	+M	+M	+	+	+		PD	9	c			
2020	915	Emincé de bœuf andalou	Seasoned beef meat	-	-	-	-	-	33,35	-	-	-		-	-				+M	-	-	-	-	-	-	-	NA	9	c			
2020	916	Pavé de boeuf mexicain	Seasoned beef meat	+1/2	+M	+1/2	+M	+	33,17	-	-	-		-	-				+1/2	-	-	-	-	-	-	-	ND	9	c			
2020	1373	Côte de porc mexicaine	Seasoned pork meat	-	-	-	-	-	33,76	-	-	-		-	st				st	st	-	-	-	-	-	-	NA	9	c			
2020	1374	Steak hâché provençal	Seasoned ground beef meat	-	-	-	-	-	33,3	-	-	-		-	-				-	-	-	-	-	-	-	-	NA	9	c			
2020	1375	Dinde ail et fines herbes	Seasoned turkey meat	-	-	-	-	-	32,21	-	-	-		-	-				-	-	-	-	-	-	-	-	NA	9	c			
2020	1376	Bœuf andalou	Seasoned beef meat	-	-	-	-	-	33,34	-	-	-		-	st				-	st	-	-	-	-	-	-	NA	9	c			

RAW MEAT PRODUCTS (25 g) 2020: APF Fast															
Date of analysis	Sample N°	Product (French name)	Product	Reference method ISO 6579-1♦ Final result	Alternative method: iQ-Check Salmonella II Pre-warmed BPW (25g dilution 1/10) for 8 h at 41.5°C + 72 h at 5°C ± 3°C							Final result APF FAST 72 h	Agreement APF FAST 72 h	Category	Type
					Easy II protocol			Confirmation			ISO 6579-1 tests results RVS/MKTTn XLD/RSAL				
					PCR result APF Fast			RSAL Final result	RVS/RSAL Final result	ISO 6579-1 tests results RVS/MKTTn XLD/RSAL					
					Ct CI	Ct FAM	Result								
2020	789	Filet dinde	Turkey meat	+	33,54	34,95	+	-	+	+	+	PA	9	a	
2020	799	Côte échine porc	Pork meat	+	33,93	-	-	-	-	-	-	ND	9	a	
2020	804	Poitrine de porc	Pork meat	+	33,57	41,92	+	-	+	+	+	PA	9	a	
2020	897	Aiguillettes de poulet	Chicken meat	+	33,41/33,26/33,16	-/40,53/-	-/+/-	-	+	+	-	ND	9	a	
2020	898	Epaule d'agneau	Lamb meat	+	33,08	32,80	+	-	+	+	+	PA	9	a	
2020	899	Hampe de veau	Veal meat	+	32,38	27,98	+	+	+	+	+	PA	9	a	
2020	900	Escalope de veau	Veal meat	-	32,83	25,34	+	+	+	+	+	PD	9	a	
2020	901	Poitrine de porc	Pork meat	+	32,56	24,82	+	+	+	+	+	PA	9	a	
2020	902	Escalope de dinde	Turkey meat	+	33,37	37,37	+	-	+	+	+	PA	9	a	
2020	903	Poulet fermier bio	Chicken	+	33,31	40,68	+	-	+	+	+	PA	9	a	
2020	904	Hampe de Charolais	Beef meat	+	33,11	32,87	+	+	+	+	+	PA	9	a	
2020	905	Côte de porc	Pork meat	+	32,81	30,07	+	+	+	+	+	PA	9	a	
2020	906	Gigot d'agneau	Lamb meat	+	32,19	27,46	+	+	+	+	+	PA	9	a	
2020	907	Pavé de rumsteak	Beef meat	+	32,80	26,09	+	+	+	+	+	PA	9	a	
2020	914	Emincés de dinde	Turkey meat	-	33,00	-	-	-	-	-	-	NA	9	a	
2020	791	Roulé de dinde saumuré congelé	Frozen turkey meat	+	33,29	37,41	+	-	+	+	+	PA	9	b	
2020	806	Joue de bœuf congelée	Frozen beef meat	+	33,14	32,82	+	-	+	+	+	PA	9	b	
2020	807	Roulé de dinde saumuré congelé	Frozen turkey meat	+	33,24	35,63	+	-	+	+	+	PA	9	b	
2020	808	Viande cuisse poulet congelé	Frozen chicken meat	-	33,4	-	-	-	-	-	-	NA	9	b	
2020	864	Haché pur bœuf surgelé	Frozen beef meat	+	33,06	28,88	+	+	+	+	+	PA	9	b	
2020	865	Viande bovine Bourguignon surgelée	Frozen beef meat	+	33,06	32,06	+	+	+	+	+	PA	9	b	
2020	866	Effeillé de charolais surgelé	Frozen beef meat	+	33,3	-	-	-	-	-	-	ND	9	b	
2020	867	Steak haché surgelé	Frozen beef meat	-	32,41	29,37	+	+	+	+	+	PD	9	b	
2020	868	Bavette d'aloyau surgelé	Frozen beef meat	+	32,5	26,07	+	+	+	+	+	PA	9	b	
2020	869	Filet mignon de porc surgelé	Frozen pork meat	+	32,34	26,24	+	+	+	+	+	PA	9	b	
2020	870	Emincés de dinde surgelés	Frozen turkey meat	-	33,39/33,54/33,04	-/41,76/43,06	-/+/+	-	+	+	-	NA	9	b	
2020	871	Osso bucco de dinde surgelé	Frozen turkey meat	+	33,3	35,89	+	-	+	+	+	PA	9	b	
2020	872	Cuisse de poulet surgelée	Frozen chicken meat	-	33,12	34,65	+	-	+	+	+	PD	9	b	
2020	873	Escalope de veau surgelé	Frozen veal meat	-	32,68	29,19	+	+	+	+	+	PD	9	b	
2020	1366	Escalope hachée de veau surgelée	Frozen ground veal meat	+	33,1	20,94	+	+	+	+	+	PA	9	b	
2020	792	Carré gourmand	Seasoned pork meat	-	33,32	-	-	-	-	-	-	NA	9	c	
2020	798	Cuisse poulet paprika	Seasoned chicken meat	-	33,39	-	-	-	-	-	-	NA	9	c	
2020	805	Carré gourmand	Seasoned pork meat	-	34,53/33,84/34,15	-/40,3	-/+/-	-	+	+	-	NA	9	c	
2020	908	Aiguillettes de canard marinées	Marinated duck meat	+	32,51	32,21	+	-	+	+	+	PA	9	c	
2020	909	Palets tomate basilic	Seasoned pork meat	-	32,97	35,02	+	-	+	+	+	PD	9	c	
2020	910	Tranche d'agneau à l'ail	Seasoned lamb meat	+	32,79	25,08	+	+	+	+	+	PA	9	c	
2020	911	Côte de porc mexicaine	Seasoned pork meat	+	33,22	20,10	+	+	+	+	+	PA	9	c	
2020	912	Pavé de veau à l'échalote	Seasoned veal meat	+	32,42	30,80	+	+	+	+	+	PA	9	c	
2020	913	Pavé d'agneau à la tomate	Seasoned lamb meat	-	32,33	26,47	+	+	+	+	+	PD	9	c	
2020	916	Pavé de boeuf mexicain	Seasoned beef meat	+	33,29	-	-	-	-	-	-	ND	9	c	

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

RAW MEAT PRODUCTS (375 g) 2020: APF Fast																														
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579*					Alternative method: iQ-Check <i>Salmonella</i> II: Pre-warmed BPW (375g dilution 1/4) for 10 h at 41.5°C																				Category	Type
									Easy II protocol															Final result Easy II APF FAST	ISO 6579-1 tests after 16 h incubation time of the BPW	Agreement APF FAST				
				PCR result APF Fast			RAPID' <i>Salmonella</i>			RVS/RAPID' <i>Salmonella</i>			ISO 6579-1 tests						All confirmatory tests											
				XLD	RSAL	XLD	RSAL	Final result	Ct CI	Ct FAM	Result	Typical colonies	Latex	API	Final result	RSAL	Latex	API		Final result	RVS/ XLD	RVS/ RSAL	MKTTN/ XLD	MKTTN/ RSAL	Final result					
2020	2401	Effeillés de charolais surgelés	Frozen beef meat	-	-	-	-	-	32,74	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	b
2020	2402	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	-	32,53	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	b
2020	2403	Sauté de veau surgelé	Frozen veal meat	-	-	-	-	-	32,67	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	b
2020	2404	Tranche de collier d'agneau surgelé	Frozen lamb meat	-	-	-	-	-	32,54	-	-	-	-	-	st	-	-	st	-	-	-	-	-	-	-	-	-	NA	10	b
2020	2405	Escalope de dinde surgelée	Frozen turkey meat	-	-	-	-	-	32,56	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	b
2020	2406	Aiguillette de poulet surgelée	Frozen chicken meat	-	-	-	-	-	32,34	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	b
2020	2407	Haut de cuisse de poulet surgelé	Frozen chicken meat	-	-	-	-	-	33,04	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	b
2020	2180	Filet mignon de porc à l'ail	Seasoned pork meat	-	-	-	-	-	33,54	34,18	+	+m	+	+	+	+M	+	+	+	+M	+M	+M	+M	+	+	+	+	PD	10	c
2020	2181	Filet mignon de porc assaisonné	Seasoned pork meat	+M	+M	+1/2	+m	+	33,51	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	10	c
2020	2182	Magret de canard assaisonné	Seasoned duck meat	-	-	-	-	-	32,52	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2183	Bœuf provençal	Seasoned beef meat	-	-	-	-	-	32,61	35,83	+	-	-	-	-	+M	+	+	+	+p	+M	-	+1/2	+	+	+	+	PD	10	c
2020	2184	Brochette de veau	Seasoned veal meat	+m	+m	+m	+m	+	32,42	38,76	+	-	-	-	-	+m	+	+	+	+m	+m	-	+m	+	+	+	+	PA	10	c
2020	2185	Veau à l'échalote	Seasoned veal meat	+1/2	+m	+m	+m	+	32,43	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	10	c
2020	2186	Brochette de dinde poivrons	Seasoned turkey meat	+m	+m	+m	+m	+	32,51/ 32,39/ 32,54	-/-3 8,64	-/-+	-	-	-	-	-	-	-	+m	-	+m	+m	+	+	-	-	ND	10	c	
2020	2187	Brochettes bœuf mariné	Marinated beef meat	+m	+m	-	+m	+	32,46	39,44	+	-	-	-	-	+M	+	+	+	+M	+M	+1/2	+M	+	+	+	+	PA	10	c
2020	2188	Lomos de porc saveur mexicaine	Seasoned pork meat	-	-	-	-	-	32,20	29,30	+	+m	+	+	+	+M	+	+	+	+M	+M	+p	+p	+	+	+	+	PD	10	c
2020	2189	Aiguillette de poulet thym citron	Seasoned chicken meat	-	-	-	-	-	32,53	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2190	Agneau tomate	Seasoned lamb meat	+m	+m	+m	+m	+	32,40	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	10	c
2020	2191	Agneau ail	Seasoned lamb meat	+M	+M	+m	+M	+	32,23	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	10	c
2020	2606	Porc à la mexicaine	Seasoned pork meat	-	-	-	-	-	32,80	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2607	Dinde marinée	Marinated turkey meat	-	-	-	-	-	32,61	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2608	Pavé de veau mariné	Marinated veal meat	-	-	-	-	-	32,99	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2609	Côte d'agneau marinée	Marinated lamb meat	-	-	-	-	-	33,50	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2610	Bœuf à l'andalouse	Seasoned beef meat	-	-	-	-	-	32,60	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2611	Pavé d'agneau à la tomate	seasoned lamb meat	-	-	-	-	-	32,54	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2612	Pavé de bœuf à la provençale	Seasoned beef meat	-	-	-	-	-	32,80	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2613	Emincé de veau romarin citron	Seasoned veal meat	-	-	-	-	-	32,58	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c
2020	2614	Boeuf à la tomate	Seasoned beef meat	-	-	-	-	-	33,19	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	10	c

RAW MEAT PRODUCTS (375 g) 2020: APF Fast														
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579*	Alternative method: iQ-Check <i>Salmonella</i> II Pre-warmed BPW (375g dilution 1/4) for 10 h at 41.5°C + 72 h at 5°C ± 3°C							Category	Type	
					Easy II protocol						Final result APF FAST 72 h			Agreement APF FAST 72 h
					PCR result APF Fast			Confirmation						
					Ct CI	Ct FAM	Result	RSAL Final result	RVS/RSAL Final result					
2020	1674	Echine de porc	Pork meat	-	32,51	31,96	+	-	+	+	PD	10	a	
2020	1675	Sauté de porc	Pork meat	-	32,72/33,02/32,76	-/-	-/-	-	+	-	NA	10	a	
2020	1676	Filet mignon de porc	Pork meat	-	32,54	-	-	-	-	-	NA	10	a	
2020	1679	Filet de canard	Duck fillet	+	32,38	-	-	-	-	-	ND	10	a	
2020	1680	Sauté de porc	Pork meat	+	32,57	-	-	-	-	-	ND	10	a	
2020	1681	Cuisse de dinde	Turkey leg	-	32,37	31,75	+	-	+	+	PD	10	a	
2020	1682	Steak bœuf	Beef meat	+	32,49	-	-	-	-	-	ND	10	a	
2020	1683	Osso bucco dinde	Turkey meat	-	32,84	35,64	+	-	+	+	PD	10	a	
2020	1685	Filet de poulet	Chicken breast	-	32,54	39,12	+	-	+	+	PD	10	a	
2020	2409	Noix joue porc	Pork meat	+	32,76	27,03	+	+	+	+	PA	10	a	
2020	1686	Volailles de charolais surgelés	Frozen beef meat	+	32,79	37,16	+	+	+	+	PA	10	b	
2020	1687	Jarret surgelé	Frozen pork meat	+	33,74	31,48	+	+	+	+	PA	10	b	
2020	1688	Magret de canard surgelé	Frozen breast of duck	+	32,53	-	-	-	-	-	ND	10	b	
2020	1689	Steak hâché surgelé	Frozen ground beef	-	32,21	31,71	+	+	+	+	PD	10	b	
2020	1690	Gigot d'agneau surgelé	Frozen leg of lamb	+	32,8	-	-	-	-	-	ND	10	b	
2020	1691	Hâché de bœuf surgelé	Frozen ground beef	+	32,51	-	-	-	-	-	ND	10	b	
2020	1692	Viande bovine bourguignon surgelée	Frozen beef meat	-	32,32	32,64	+	-	+	+	PD	10	b	
2020	1693	Cuisse de poulet surgelée	Frozen chicken leg	+	32,64	32,67	+	+	+	+	PA	10	b	
2020	1694	Osso bucco de dinde surgelée	Frozen turkey meat	+	32,39	-	-	-	-	-	ND	10	b	
2020	1695	Poulet entier surgelé	Frozen chicken meat	+	32,31/32,63/32,48	-/39,07/37,09	-/+	-	+	-	ND	10	b	
2020	1696	Filet mignon de porc surgelé	Frozen pork meat	-	32,17	31,81	+	-	+	+	PD	10	b	
2020	1697	Pintade surgelée	Frozen guinea fowl	+	32,3	33,88	+	+	+	+	PA	10	b	
2020	2180	Filet mignon de porc à l'ail	Seasoned pork meat	-	34,75	33,79	+	+	+	+	PD	10	c	
2020	2181	Filet mignon de porc assaisonné	Seasoned pork meat	+	32,95	-	-	-	-	-	ND	10	c	
2020	2183	Bœuf provençal	Seasoned beef meat	-	32,73/32,52/32,35	41,20/-/40,08	+/-/+	-	- (ISO tests:-)	-	PPNA	10	c	
2020	2184	Brochette de veau	Seasoned veal meat	+	32,24	36,5	+	-	+	+	PA	10	c	
2020	2185	Veau à l'échalote	Seasoned veal meat	+	32,64	-	-	-	-	-	ND	10	c	
2020	2186	Brochette de dinde poivrons	Seasoned turkey meat	+	32,24	36,13	+	+	-	+	PA	10	c	
2020	2187	Brochettes bœuf mariné	Marinated beef meat	+	32,23	34,64	+	-	+	+	PA	10	c	
2020	2188	Lomos de porc saveur mexicaine	Seasoned pork meat	-	32,13	31,67	+	+	+	+	PD	10	c	
2020	2190	Agneau tomate	Seasoned lamb meat	+	32,49	-	-	-	-	-	ND	10	c	
2020	2191	Agneau ail	Seasoned lamb meat	+	32,25	-	-	-	-	-	ND	10	c	

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

Results 3 - APF Fast (2020) / Easy I protocol

RAW DAIRY PRODUCTS (50 g) 2020: APF Fast																															
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: iQ-Check Salmonella II BPW + Novobiocin (20 ml/L) (50g dilution 1/10) 20 h at 41,5°C																			Final result Easy I APF FAST	Agreement APF FAST	Category	Type
				RVS		MKTTn		Final result	PCR result APF Fast			Confirmation											All confirmatory tests								
				XLD	RSAL	XLD	RSAL		Ct CI	Ct FAM	Result	RAPID'Salmonella			RVS/RAPID'Salmonella				ISO 6579-1												
												Typical colonies	Latex	API	Final result	RSAL	Latex	API	Final result	RVS/ XLD	RVS/ RSAL	MKTTN/ XLD		MKTTn/ RSAL	Final result						
2020	2116	Lait cru	Raw milk	-	-	-	-	-	32,46	34,79	+	-			-	+1/2	+	+	+	+1/2	+1/2	+m	+m	+	+	+	PD	11	a		
2020	2117	Lait cru	Raw milk	+M	+M	+m	+m	+	33,11	31,41	+	-			-	+1/2	+	+	+	+1/2	+1/2	+1/2	+M	+	+	+	PA	11	a		
2020	2118	Lait cru	Raw milk	-	st	-	-	-	32,59/ 32,14/ 32,42	-/41,30/-	-/+/-	-			-	+M	+	+	+	+M	+M	+m	+1/2	+	+	-	NA	11	a		
2020	2119	Lait cru	Raw milk	-	st	-	-	-	32,28	-	-	-			-	-			-	-	-	-	-	-	-	-	NA	11	a		
2020	2120	Lait cru	Raw milk	-	-	-	-	-	32,29	37,08	+	-			-	+1/2	+	+	+	+M	+1/2	+1/2	+M	+	+	+	PD	11	a		
2020	2121	Lait cru	Raw milk	+m	-	+m	-	+	32,06	31,25	+	-			-	-			-	+1/2	-	+m	-	+	+	+	PA	11	a		
2020	2168	Lait cru de brebis	Raw ewe milk	-	-	-	-	-	33,37	19,12	+	+p	+	+	+	+M	+	+	+	+M	+M	+M	+M	+	+	+	PD	11	a		
2020	2582	Lait cru	Raw milk	+M	+M	+M	+1/2	+	32,63	29,29	+	+m/+	+	+	+	+M	+	+	+	+M	+M	+M	+M	+	+	+	PA	11	a		
2020	2583	Lait cru	Raw milk	-	-	-	-	-	32,61	23,61	+	+m/+	+	+	+	+m	+	+	+	+M	+m	+M	+M	+	+	+	PD	11	a		
2020	2584	Lait cru	Raw milk	-	-	-	-	-	32,40	30,38	+	-			-	+M	+	+	+	+M	+M	+m	+M	+	+	+	PD	11	a		
2020	2585	Lait cru	Raw milk	-	-	-	-	-	32,70	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	a			
2020	2586	Lait cru	Raw milk	+1/2	+M	+M	+M	+	32,19	27,10	+	+m/+	+	+	+	+m	+	+	+	+M	+m	+M	+p	+	+	+	PA	11	a		
2020	2599	Lait cru de brebis	Raw ewe milk	+p	+p	+M	+p	+	32,00	28,14	+	+M	+	+	+	+p	+	+	+	+p	+p	+M	+p	+	+	+	PA	11	a		
2020	2600	Lait cru de brebis	Raw ewe milk	+p	+p	+M	+p	+	-	17,17	+	+p	+	+	+	+p	+	+	+	+p	+p	+M	+p	+	+	+	PA	11	a		
2020	2711	Lait cru	Raw milk	-	-	-	-	-	33,29	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	a			
2020	2712	Lait cru	Raw milk	-	-	-	-	-	33,10	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	a			
2020	2713	Lait cru	Raw milk	-	-	-	-	-	33,16	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	a			
2020	2721	Lait cru	Raw milk	-	-	-	-	-	33,14	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	a			
2020	2722	Lait cru	Raw milk	-	-	-	st	-	33,19	-	-	st			-	st			-	-	st	-	-	-	-	NA	11	a			
2020	2723	Lait cru	Raw milk	-	-	-	-	-	34,75	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	a			
2020	2724	Lait cru	Raw milk	-	-	-	-	-	33,90	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	a			
2020	2108	Râpé de brebis au lait cru	Raw milk cheese	+M	+M	+m	+m	+	32,26	23,57	+	+M	+	+	+	+M	+	+	+	+M	+M	+m	+m	+	+	+	PA	11	b		
2020	2109	Reblochon au lait cru	Raw milk cheese	-	-	-	-	-	34,10	32,36	+	-			-	+m	+	+	+	+m	+m	+m	+m	+	+	+	PD	11	b		
2020	2110	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+M	+	33,05	-	-	st			-	st			-	st	st	st	st	-	-	-	ND	11	b		
2020	2111	Petit Pont l'Evêque au lait cru	Raw milk cheese	-	-	-	-	-	34,48	32,58	+	-			-	+1/2	+	+	+	+m	+1/2	-	-	+	+	+	PD	11	b		
2020	2112	Tomme de brebis au lait cru	Raw milk cheese	-	-	-	-	-	32,34	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	b			
2020	2113	Comté au lait cru	Raw milk cheese	+p	+p	+p	+M	+	34,96	20,45	+	+M	+	+	+	+p	+	+	+	+p	+p	+M	+M	+	+	+	PA	11	b		
2020	2114	Morbier au lait cru	Raw milk cheese	-	-	-	-	-	32,13	23,03	+	+m	+	+	+	+1/2	+	+	+	+M	+1/2	+m	+m	+	+	+	PD	11	b		
2020	2115	Camembert au lait cru	Raw milk cheese	+M	+M	-	-	+	37,94	33,47	+	+m	+	+	+	+M	+	+	+	+M	+M	+1/2	+M	+	+	+	PA	11	b		
2020	2587	Valencay au lait cru de chèvre	Raw milk cheese	+M	+M	+m	+m	+	32,36	-	-	-			-	-			-	-	-	-	-	-	-	ND	11	b			
2020	2588	Maroilles au lait cru	Raw milk cheese	-	-	-	-	-	32,62	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	b			
2020	2589	Comté au lait cru	Raw milk cheese	st	st	-	st	-	34,43	-	-	st			-	st			-	st	st	st	st	-	-	-	NA	11	b		
2020	2590	Caprifeuille au lait cru de chèvre	Raw milk cheese	-	-	-	st	-	-	20,02	+	+M	+	+	+	+p	+	+	+	+M	+p	+M	+p	+	+	+	PD	11	b		
2020	2591	Tomme de brebis au lait cru	Raw milk cheese	-	-	-	-	-	33,40	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	b			
2020	2714	Beaufort au lait cru	Raw milk cheese	-	-	-	-	-	33,41	-	-	-			-	-			-	-	-	-	-	-	-	NA	11	b			

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

RAW DAIRY PRODUCTS (50 g) 2020: APF Fast																																
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: iQ-Check Salmonella II BPW + Novobiocin (20 ml/L) (50g dilution 1/10) 20 h at 41,5°C																				Final result Easy I APF FAST	Agreement APF FAST	Category	Type
				RVS		MKTTn		Final result	PCR result APF Fast			Confirmation																				
				XLD	RSAL	XLD	RSAL		Ct CI	Ct FAM	Result	RAPID'Salmonella				RVS/RAPID'Salmonella				ISO 6579-1						All confirmatory tests						
												Typical colonies	Latex	API	Final result	RSAL	Latex	API	Final result	RVS/XLD	RVS/RSAL	MKTTN/XLD	MKTTN/RSAL	Final result								
2020	2715	Roquefort au lait cru	Raw milk cheese	-	-	-	-	-	33,90	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	b			
2020	2716	Ossau Iraty au lait cru	Raw milk cheese	-	-	-	-	-	34,01	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	b			
2020	2717	Saint Nectarire au lait cru	Raw milk cheese	-	-	-	-	-	33,23	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	b			
2020	2718	Sainte Maure de Touraine au lait cru	Raw milk cheese	-	-	-	-	-	33,87	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	b			
2020	2719	Valencay au lait cru	Raw milk cheese	-	-	-	-	-	32,79	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	b			
2020	2720	Tourelle du Vernay au lait cru	Raw milk cheese	-	-	-	-	-	33,06	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	b			
2020	2838	NeufChatel au lait cru	Raw milk cheese	-	st	-	st	-	33,28	-	-	st	-	-	-	st	-	-	-	st	-	st	-	-	-	-	NA	11	b			
2020	2839	Chabichou au lait cru	Raw milk cheese	+M	+p	+M	+p	+	32,78	23,97	+	+p	+	+	+	+p	+	+	+	+M	+p	+M	+p	+	+	+	PA	11	b			
2020	2840	Roquefort au lait cru	Raw milk cheese	st	st	-	st	-	33,17	-	-	st	-	-	-	st	-	-	-	st	-	st	-	-	-	-	NA	11	b			
2020	2975	Morbier au lait cru	Raw milk cheese	+M	+M	+M	+M	+	40,61	19,04	+	+m	+	+	+	+M	+	+	+	+M	+M	+M	+M	+	+	+	PA	11	b			
2020	2976	Emmental au lait cru	Raw milk cheese	+M	+M	+M	+M	+	-	18,06	+	+M	+	+	+	+p	+	+	+	+M	+p	+M	+p	+	+	+	PA	11	b			
2020	2977	Appenzeller au lait cru	Raw milk cheese	st	st	st	st	-	32,88	-	-	-	-	-	st	-	-	-	st	st	st	st	-	-	-	-	NA	11	b			
2020	2122	Fromage blanc au lait cru	Raw milk white cheese	st	st	st	st	-	33,71	-	-	-	-	-	st	-	-	-	st	st	st	st	-	-	-	-	NA	11	c			
2020	2123	Fromage blanc au lait cru	Raw milk white cheese	st	st	st	st	-	35,01	-	-	-	-	-	st	-	-	-	st	st	st	st	-	-	-	-	NA	11	c			
2020	2124	Beurre au lait cru	Raw milk butter	+M	+M	+M	+M	+	32,26	27,97	+	+md/-	-	-	+M	+	+	+	+M	+M	+1/2	+1/2	+	+	+	PA	11	c				
2020	2125	Beurre au lait cru	Raw milk butter	-	-	-	+md/-	-	32,52	26,67	+	-	-	-	-	-	-	-	+m	-	+m	-	+	+	+	PD	11	c				
2020	2126	Beurre au lait cru	Raw milk butter	+1/2	+M	+m	+m	+	32,56	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	11	c			
2020	2127	Beurre au lait cru	Raw milk butter	-	-	-	-	-	32,55	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	c			
2020	2128	Yaourt au lait cru	Raw milk yogourt	-	-	st	st	-	34,07	-	-	st	-	-	st	-	-	-	st	st	st	st	-	-	-	-	NA	11	c			
2020	2129	Yaourt au lait cru	Raw milk yogourt	+M	+M	+M	+M	+	33,22	33,88	+	+m	+	+	+	+p	+	+	+	+M	+p	+M	+M	+	+	+	PA	11	c			
2020	2167	Crème au lait cru	Raw milk cream	+M	+M	+M	+M	+	33,08	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	11	c			
2020	2592	Yaourt au lait entier cru	Raw milk yogourt	-	-	-	st	-	32,77	-	-	st	-	-	st	-	-	-	st	st	st	st	-	-	-	-	NA	11	c			
2020	2593	Yaourt bio au lait entier cru	Raw milk yogourt	-	-	st	st	-	32,67	-	-	st	-	-	st	-	-	-	st	st	st	st	-	-	-	-	NA	11	c			
2020	2594	Gros lait fermier au lait cru	Raw fermented milk	st	st	st	st	-	33,35	-	-	st	-	-	st	-	-	-	st	st	-	-	-	-	-	-	NA	11	c			
2020	2595	Beurre de baratte demi sel au lait cru	Raw milk butter	+M	+M	+m	+M	+	32,67	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	11	c			
2020	2596	Beurre bio au lait cru au sel de Guérande	Raw milk butter	-	-	-	-	-	32,66	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	c			
2020	2597	Beurre au lait cru	Raw milk butter	-	st	-	-	-	-	18,97	+	+M	+	+	+	+M	+	+	+	+M	+M	+M	+p	+	+	+	PD	11	c			
2020	2700	Fromage blanc au lait cru	Raw milk white cheese	st	st	st	st	-	33,54	-	-	-	-	-	st	-	-	-	st	st	st	st	-	-	-	-	NA	11	c			
2020	2701	Yaourt nature au lait cru	Raw milk yogourt	+p	+p	+p	+p	+	32,89	-	-	st	-	-	st	-	-	-	st	st	st	st	-	-	-	-	ND	11	c			
2020	2702	Faisselle au lait cru	Raw milk faisselle	st	st	st	st	-	33,51	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	c			
2020	2703	Fromage blanc lissé au lait cru	Raw milk white cheese	-	-	-	-	-	33,74	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	c			
2020	2709	Yaourt au lait cru	Raw milk yogourt	-	-	-	-	-	33,05	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	11	c			
2020	2710	Beurre au lait cru	Raw milk butter	st	st	st	st	-	32,17	-	-	st	-	-	st	-	-	-	st	st	st	st	-	-	-	-	NA	11	c			

RAW DAIRY PRODUCTS (50 g) 2020: APF Fast													
Date of analysis	Sample N°	Product (French name)	Product	Reference method ISO 6579-1*:	Alternative method: iQ-Check Salmonella II BPW + Novobiocin (20 ml/L) (50 g dilution 1/10) for 20 h at 41.5°C + 72 h at 5°C ± 3°C							Category	Type
					Easy I protocol					Final result APF FAST 72 h	Agreement APF FAST 72 h		
					PCR result APF Fast			Confirmation					
					Ct CI	Ct FAM	Result	RSAL Final result	RVS/RSAL Final result				
2020	2116	Lait cru	Raw milk	-	32,94	34,33	+	-	+	+	PD	11	a
2020	2117	Lait cru	Raw milk	+	31,9	31,04	+	-	+	+	PA	11	a
2020	2118	Lait cru	Raw milk	-	32,31/32,42/32,39	-/-	-/-	-	+	-	NA	11	a
2020	2120	Lait cru	Raw milk	-	33,06	36,84	+	-	+	+	PD	11	a
2020	2121	Lait cru	Raw milk	+	34,02	31,95	+	-	+	+	PA	11	a
2020	2168	Lait cru de brebis	Raw ewe milk	-	-	17,83	+	+	+	+	PD	11	a
2020	2582	Lait cru	Raw milk	+	32,19	28,73	+	+	+	+	PA	11	a
2020	2583	Lait cru	Raw milk	-	33,50	21,28	+	+	+	+	PD	11	a
2020	2584	Lait cru	Raw milk	-	32,26	29,12	+	-	+	+	PD	11	a
2020	2586	Lait cru	Raw milk	+	32,1	27,09	+	+	+	+	PA	11	a
2020	2599	Lait cru de brebis	Raw ewe milk	+	32,6	26,84	+	+	+	+	PA	11	a
2020	2600	Lait cru de brebis	Raw ewe milk	+	-	16,48	+	+	+	+	PA	11	a
2020	2108	Râpé de brebis au lait cru	Raw milk cheese	+	32,35	23,56	+	+	+	+	PA	11	b
2020	2109	Reblochon au lait cru	Raw milk cheese	-	32,09	29,19	+	+	+	+	PD	11	b
2020	2110	Roquefort au lait cru	Raw milk cheese	+	33,44	-	-	-	-	-	ND	11	b
2020	2111	Petit Pont l'Evêque au lait cru	Raw milk cheese	-	31,99	30,51	+	-	+	+	PD	11	b
2020	2112	Tomme de brebis au lait cru	Raw milk cheese	-	32,85	-	-	-	-	-	NA	11	b
2020	2113	Comté au lait cru	Raw milk cheese	+	37,69	19,16	+	+	+	+	PA	11	b
2020	2114	Morbier au lait cru	Raw milk cheese	-	-	23,84	+	+	+	+	PD	11	b
2020	2115	Camembert au lait cru	Raw milk cheese	+	35,82	32,98	+	+	+	+	PA	11	b
2020	2587	Valencay au lait cru de chèvre	Raw milk cheese	+	32,29	-	-	-	-	-	ND	11	b
2020	2590	Caprifeuille au lait cru de chèvre	Raw milk cheese	-	-	19,24	+	+	+	+	PD	11	b
2020	2839	Chabichou au lait cru	Raw milk cheese	+	32,51	22,26	+	+	+	+	PA	11	b
2020	2975	Morbier au lait cru	Raw milk cheese	+	36,43	21,23	+	+	+	+	PA	11	b
2020	2976	Emmental au lait cru	Raw milk cheese	+	-	18,48	+	+	+	+	PA	11	b
2020	2124	Beurre au lait cru	Raw milk butter	+	32,19	26,57	+	-	+	+	PA	11	c
2020	2125	Beurre au lait cru	Raw milk butter	-	32	26,37	+	-	+	+	PD	11	c
2020	2126	Beurre au lait cru	Raw milk butter	+	33,48	-	-	-	-	-	ND	11	c
2020	2129	Yaourt au lait cru	Raw milk yoghurt	+	33,48	31,10	+	+	+	+	PA	11	c
2020	2167	Crème au lait cru	Raw milk cream	+	33,92	-	-	-	-	-	ND	11	c
2020	2595	Beurre de baratte demi-sel au lait cru	Raw milk butter	+	32,36	-	-	-	-	-	ND	11	c
2020	2597	Beurre au lait cru	Raw milk butter	-	19,14	19,14	+	+	+	+	PD	11	c
2020	2701	Yaourt nature au lait cru	Raw milk yoghurt	+	34,47	-	-	-	-	-	ND	11	c

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

Results 4 - APF Classic (2007) - APF Fast (2020) / Easy I protocol

INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS AND INGREDIENTS (375 g)

Date of analysis	Sample N°	Product (French name)	Product	Reference method ISO 6579*					Category	Type
				RVS		MKTTn				
				XLD	RSAL	XLD	RSAL	Final result		
2020	1623	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	12	a
2020	1624	Poudre de lait infantile	Infant formula	-	+p	-	+p	+	12	a
2020	1625	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	12	a
2020	1626	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	12	a
2020	1627	Poudre de lait infantile	Infant formula	st	st	st	st	-	12	a
2020	1628	Céréales infantiles saveur choco biscuit	Infant cereals	-	+p	-	+p	+	12	a
2020	1629	Céréales infantiles saveur biscuit	Infant cereals	+p	+p	+p	+p	+	12	a
2020	1630	Céréales infantiles multicéréales	Infant cereals	+p	+M	+p	+p	+	12	a
2020	1631	Céréales infantiles saveur vanille	Infant cereals	+M	+1/2	+p	+p	+	12	a
2020	1632	Céréales infantiles blé et avoine bio	Infant cereals	-	+p	-	+p	+	12	a
2020	2012	Céréales infantiles multicéréales	Infant cereals	-	-	-	-	-	12	a
2020	2013	Céréales infantiles choco biscuit	Infant cereals	st	st	st	st	-	12	a
2020	2014	Céréales infantiles vanille gourmande	Infant cereals	st	st	st	st	-	12	a
2020	2015	Céréales infantiles vanille pépites	Infant cereals	-	-	st	st	-	12	a
2020	2016	Céréales infantiles briochée pépites	Infant cereals	st	st	st	st	-	12	a
2020	2022	Poudre de lait infantile	Infant formula	st	st	st	st	-	12	a
2020	2023	Poudre de lait infantile	Infant formula	st	st	st	st	-	12	a
2020	2024	Poudre de lait infantile	Infant formula	st	st	st	st	-	12	a
2020	2025	Poudre de lait infantile	Infant formula	st	st	st	st	-	12	a
2020	2026	Poudre de lait infantile	Infant formula	st	st	st	st	-	12	a
2020	1633	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 2,5.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2,5.10 ⁶ CFU/g)	+p	+p	+p	+p	+	12	b
2020	1634	Poudre de lait infantile avec probiotique (<i>Bifidobacterium lactis</i> 5,5.10 ⁵ UFC/g)	Infant formula with probiotics (<i>Bifidobacterium lactis</i> 5,5.10 ⁵ CFU/g)	+p	+p	+p	+p	+	12	b
2020	1635	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 1,3.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 1,3.10 ⁶ CFU/g)	+p	+p	+p	+p	+	12	b
2020	1636	Poudre de lait infantile avec probiotique (<i>Lactobacillus rhamnosus</i> 2,5.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus rhamnosus</i> 2,5.10 ⁶ CFU/g)	-	+p	-	+p	+	12	b
2020	1637	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 2,3.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2,3.10 ⁶ CFU/g)	+p	+p	+p	+p	+	12	b
2020	1638	Céréales infantiles avec probiotiques miel (<i>Bifidobacterium lactis</i> 8,4.10 ⁴ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 8,4.10 ⁴ CFU/g)	+p	+p	+p	+p	+	12	b
2020	1639	Céréales infantiles avec probiotiques avoine et blé (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	+p	+p	+p	+p	+	12	b
2020	1640	Céréales infantiles avec probiotiques saveur biscuit (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	st	st	st	st	-	12	b
2020	1641	Céréales infantiles avec probiotiques cacao (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	st	st	st	st	-	12	b
2020	1642	Céréales infantiles avec probiotiques cinq céréales (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	+p	+p	+p	+p	+	12	b
2020	2017	Poudre de lait infantile avec probiotiques (<i>Lactobacillus fermentum</i> 2,3.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus fermentum</i> 2,3.10 ⁶ CFU/g)	-	-	-	-	-	12	b
2020	2018	Poudre de lait infantile avec probiotiques (<i>B.lactis</i> 5,0.10 ⁵ UFC/g)	Infant formula with probiotics (<i>B. Lactis</i> 5,0.10 ⁵ CFU/g)	st	st	st	st	-	12	b
2020	2019	Poudre de lait infantile avec probiotiques (<i>Lactobacillus reuteri</i> 4,5.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 4,5.10 ⁶ CFU/g)	st	st	st	st	-	12	b
2020	2020	Poudre de lait infantile avec probiotiques (<i>Lactobacillus reuteri</i> 2,9.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2,9.10 ⁶ CFU/g)	st	st	st	st	-	12	b
2020	2021	Poudre de lait infantile avec probiotiques (<i>Bifido infantis</i> 4,8.10 ⁵ UFC/g)	Infant formula with probiotics (<i>Bifido infantis</i> 4,8.10 ⁵ CFU/g)	st	st	st	st	-	12	b
2020	2524	Poudre de lait infantile avec probiotiques (<i>Bifido lactis</i> 1,0.10 ⁵ UFC/g)	Infant formula with probiotics (<i>B. lactis</i> 1,0.10 ⁵ CFU/g)	st	st	st	st	-	12	b
2020	2525	Poudre de lait infantile avec probiotiques (<i>Bifido lactis</i> 8,0.10 ⁴ UFC/g)	Infant formula with probiotics (<i>B. lactis</i> 8,0.10 ⁴ CFU/g)	-	st	-	-	-	12	b
2020	2526	Céréales infantiles avec probiotiques saveur vanille (<i>B. lactis</i> 6,7.10 ⁴ UFC/g)	Infant cereals with probiotics (<i>B. lactis</i> 6,7.10 ⁴ CFU/g)	st	st	st	st	-	12	b
2020	2527	Céréales infantiles avec probiotiques saveur avoine et blé (<i>B. lactis</i> 1,3.10 ⁶ UFC/g)	Infant cereals with probiotics (<i>B. lactis</i> 1,3.10 ⁶ CFU/g)	st	st	st	st	-	12	b
2020	2528	Céréales infantiles avec probiotiques saveur cacao (<i>B. lactis</i> 2,8.10 ⁶ UFC/g)	Infant cereals with probiotics (<i>B. lactis</i> 2,8.10 ⁶ CFU/g)	st	st	st	st	-	12	b
2020	2529	Céréales infantiles avec probiotiques saveur cinq céréales (<i>B. lactis</i> 1,3.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>B. lactis</i> 1,3.10 ⁵ CFU/g)	st	st	st	st	-	12	b
2020	2530	Céréales infantiles avec probiotiques saveur vanille (<i>B. lactis</i> 2,9.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>B. lactis</i> 2,9.10 ⁵ CFU/g)	st	st	st	st	-	12	b
2020	1927	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	12	c
2020	1928	Lactosérum	Whey	st	st	st	st	-	12	c
2020	1929	Lactosérum	Whey	st	st	st	st	-	12	c

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

INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS AND INGREDIENTS (375 g)

Date of analysis	Sample N°	Product (French name)	Product	Reference method ISO 6579*					Category	Type
				RVS		MKTTn				
				XLD	RSAL	XLD	RSAL	Final result		
2020	1930	Isolats protéines lait	Milk protein isolate	st	st	st	st	-	12	c
2020	1931	Isolats protéines lait	Milk protein isolate	st	st	st	st	-	12	c
2020	1932	Caséinate de sodium	Sodium caseinate	st	st	st	st	-	12	c
2020	1933	Caséinate de sodium	Sodium caseinate	+p	+p	+p	+p	+	12	c
2020	1934	Isolats protéines lactosérum	Whey protein isolate	+p	+p	+p	+p	+	12	c
2020	1935	Isolats protéines lactosérum	Whey protein isolate	+p	+p	+p	+p	+	12	c
2020	1936	Amidon	Starch	st	st	st	st	-	12	c
2020	1937	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	12	c
2020	1938	Maltodextrine	Maltodextrin	st	st	st	st	-	12	c
2020	1939	NFDM (DWP28)	NFDM	+p	+p	+p	+p	+	12	c
2020	1940	NFDM (PL0%)	NFDM	+p	+p	+p	+p	+	12	c
2020	1941	Lactosérum	Whey	+p	+p	+p	+p	+	12	c
2020	2519	Amidon	Starch	-	-	-	st	-	12	c
2020	2520	NFDM (PL0%)	NFDM	st	st	st	st	-	12	c
2020	2521	NFDM (DWP28)	NFDM	st	st	st	st	-	12	c
2020	2522	Isolats protéines lactosérum	Whey protein isolate	st	st	st	st	-	12	c
2020	2523	Maltodextrine	Maltodextrin	st	st	st	st	-	12	c

Results 5 - APF Fast & APF Classic (2020) / Easy I protocol with and without FDRS

INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS AND INGREDIENTS (375 g)																																									
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579+ Final result	Alternative method: iQ-Check <i>Salmonella</i> II Pre-warmed BPW + PIF supplement (375g dilution 1/4) for 18 h at 37°C																										Category	Type									
					Easy I protocol												Confirmation								Final result				Agreement				Direct streaking + 72 h at 5±3°C								
					Without FDRS						With FDRS						Direct streaking				RVS/RAPID' <i>Salmonella</i>				ISO 6579-1				Without FDRS						With FDRS						
					PCR APF Classic			PCR APF FAST			PCR APF Classic			PCR APF FAST			RSAL	Latex	API	Final result	RSAL	Latex	API	Final result	RVS		MKTn		Final result ISO 6579-1 tests	APF Classic			APF FAST	APF Classic	APF FAST	APF Classic	APF FAST	APF Classic	APF FAST	RSAL	Latex
					Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result									XLD	RSAL	XLD	RSAL													
2020	1623	Poudre de lait infantile	Infant formula	+	-	17,21	+	39,34	18,46	+	33,85	18,78	+	33,95	19,08	+	+M	+	+	+	+p	+	+	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	PA	+M	+	12	a	
2020	1624	Poudre de lait infantile	Infant formula	+	43,47	19,87	+	-	20,47	+	-	19,72	+	-	19,93	+	+p	+	+	+	+p	+	+	+	-	+p	-	+p	+	+	+	+	+	PA	PA	PA	PA	+p	+	12	a
2020	1625	Poudre de lait infantile	Infant formula	+	32,13	-	-	32,81	-	-	33,41	-	-	32,83	-	-	st				st			-	st	st	st	st	-	-	-	-	-	ND	ND	ND	ND	st		12	a
2020	1626	Poudre de lait infantile	Infant formula	+	27,83	18,71	+	-	19,85	+	-	19,35	+	-	19,91	+	+p	+	+	+	+p	+	+	+	+p	+p	+p	+p	+	+	+	+	+	PA	PA	PA	PA	+p	+	12	a
2020	1627	Poudre de lait infantile	Infant formula	-	-	18,23	+	-	18,39	+	-	17,51	+	36,88	17,59	+	+p	+	+	+	+p	+	+	+	+p	+p	+p	+p	+	+	+	+	+	PD	PD	PD	PD	+p	+	12	a
2020	1628	Céréales infantiles saveur choco biscuit	Infant cereals	+	33,87	23,46	+	34,33	23,23	+	-	22,11	+	-	21,79	+	+p	+	+	+	+p	+	+	+	-	+p	-	+p	+	+	+	+	+	PA	PA	PA	PA	+p	+	12	a
2020	1629	Céréales infantiles saveur biscuit	Infant cereals	+	34,71	40,21	+	35,30	40,28	+	34,95	39,31	+	35,26	37,58	+	+p	+	+	+	+p	+	+	+	+p	+p	+p	+p	+	+	+	+	+	PA	PA	PA	PA	+p	+	12	a
2020	1630	Céréales infantiles multicéréales	Infant cereals	+	35,81	30,21	+	33,98	29,74	+	33,95	26,07	+	33,42	25,88	+	+m	+	+	+	+M	+	+	+	+M	+M	+M	+p	+	+	+	+	+	PA	PA	PA	PA	+m	+	12	a
2020	1631	Céréales infantiles saveur vanille	Infant cereals	+	34,70	33,57	+	35,07	33,66	+	34,53	28,20	+	33,90	27,65	+	+m	+	+	+	+m	+	+	+	+m	+m	+M	+M	+	+	+	+	+	PA	PA	PA	PA	+m	+	12	a
2020	1632	Céréales infantiles blé et avoine bio	Infant cereals	+	33,93	35,00	+	33,81	35,30	+	33,81	33,54	+	33,00	32,96	+	+p	+	+	+	+p	+	+	+	-	+p	-	+p	+	+	+	+	+	PA	PA	PA	PA	+p	+	12	a
2020	2012	Céréales infantiles multicéréales	Infant cereals	-	32,40	-	-	34,62	-	-	34,07	-	-	34,52	-	-	-				-			-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	-		12	a	
2020	2013	Céréales infantiles choco biscuit	Infant cereals	-	33,65	-	-	33,75	-	-	33,10	-	-	33,05	-	-	st				st			-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st		12	a
2020	2014	Céréales infantiles vanille gourmande	Infant cereals	-	35,14	-	-	34,77	-	-	33,22	-	-	35,13	-	-	st				st			-	st	st	-	st	-	-	-	-	NA	NA	NA	NA	st		12	a	
2020	2015	Céréales infantiles vanille pépites	Infant cereals	-	34,84	-	-	34,78	-	-	33,67	-	-	34,80	-	-	st				-			-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	-		12	a	
2020	2016	Céréales infantiles briochée pépites	Infant cereals	-	33,20	-	-	35,06	-	-	33,45	-	-	34,99	-	-	st				st			-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st		12	a
2020	2022	Poudre de lait infantile	Infant formula	-	33,47	-	-	33,67	-	-	33,68	-	-	33,68	-	-	st				st			-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st		12	a
2020	2023	Poudre de lait infantile	Infant formula	-	33,35	-	-	32,69	-	-	33,52	-	-	33,47	-	-	st				st			-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st		12	a
2020	2024	Poudre de lait infantile	Infant formula	-	33,43	-	-	33,08	-	-	33,39	-	-	33,12	-	-	st				st			-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st		12	a

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

INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS AND INGREDIENTS (375 g)																																											
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579* Final result	Alternative method: iQ-Check <i>Salmonella</i> II Pre-warmed BPW + PIF supplement (375g dilution 1/4) for 18 h at 37°C																										Category	Type											
					Easy I protocol											Confirmation								Final result				Agreement					Direct streaking + 72 h at 5±3°C										
					Without FDRS						With FDRS					Direct streaking			RVS/RAPID' <i>Salmonella</i>					ISO 6579-1				Without FDRS		With FDRS			Without FDRS		With FDRS								
					PCR APF Classic			PCR APF FAST			PCR APF Classic			PCR APF FAST		RSAL	Latex	API	Final result	RSAL	Latex	API	Final result	RVS		MKTn		Final result ISO 6579-1 tests	APF Classic	APF FAST			APF Classic	APF FAST	APF Classic	APF FAST	APF Classic	APF FAST	RSAL	Latex			
2020	2025	Poudre de lait infantile	Infant formula	-	32,83	-	-	32,32	-	-	32,58	-	-	32,60	-	-	st			-	st			-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st		12	a		
2020	2026	Poudre de lait infantile	Infant formula	-	32,58	-	-	33,06	-	-	33,39	-	-	32,20	-	-	st			-	st			-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st		12	a		
2020	1633	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 2,5.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2,5.10 ⁶ CFU/g)	+	33,68	-	-	32,67/ 33,51/ 33/36	-	-	34,03	-	-	33,15/ 33,66/ 32,75	-	-	st																									12	b
2020	1634	Poudre de lait infantile avec probiotique (<i>Bifidobacterium lactis</i> 5,5.10 ⁵ UFC/g)	Infant formula with probiotics (<i>Bifidobacterium lactis</i> 5,5.10 ⁵ CFU/g)	+	32,07	29,11	+	32,23	29,14	+	32,03	29,28	+	32,29	29,20	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	b	
2020	1635	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 1,3.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 1,3.10 ⁶ CFU/g)	+	-	19,55	+	-	19,59	+	-	19,30	+	-	19,46	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	b	
2020	1636	Poudre de lait infantile avec probiotique (<i>Lactobacillus rhamnosus</i> 2,5.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus rhamnosus</i> 2,5.10 ⁶ CFU/g)	+	-	19,82	+	-	19,95	+	29,86	19,87	+	-	19,71	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	b	
2020	1637	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 2,3.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2,3.10 ⁶ CFU/g)	+	-	18,01	+	-	18,76	+	-	18,50	+	-	19,51	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	b	
2020	1638	Céréales infantiles avec probiotiques miel (<i>Bifidobacterium lactis</i> 8,4.10 ⁴ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 8,4.10 ⁴ CFU/g)	+	34,94	-	-	35,47	-	-	35,37	-	-	33,74	-	-	st																								12	b	
2020	1639	Céréales infantiles avec probiotiques avoine et blé (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	+	34,05	27,16	+	35,07	28,35	+	35,10	27,40	+	35,42	28,07	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	b		
2020	1640	Céréales infantiles avec probiotiques saveur biscuit (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	-	34,24	-	-	34,28	-	-	34,44	-	-	34,68	-	-	st																								12	b	

INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS AND INGREDIENTS (375 g)																																									
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579* Final result	Alternative method: iQ-Check Salmonella II Pre-warmed BPW + PIF supplement (375g dilution 1/4) for 18 h at 37°C																																				
					Easy I protocol												Confirmation										Final result				Agreement				Direct streaking + 72 h at 5±3°C						
					Without FDRS						With FDRS						Direct streaking			RVS/RAPID' Salmonella							ISO 6579-1			Without FDRS		With FDRS		Without FDRS		With FDRS		RSAL	Latex		
					PCR APF Classic			PCR APF FAST			PCR APF Classic			PCR APF FAST			RSAL	Latex	API	Final result	RVS		MKTn		Final result ISO 6579-1 tests	APF Classic	APF FAST	APF Classic	APF FAST	APF Classic	APF FAST	APF Classic	APF FAST								
Ct	CI	Result	Ct	CI	Result	Ct	CI	Result	Ct	CI	Result	Ct	CI	Result	XLD	RSAL					XLD	RSAL	APF Classic	APF FAST										APF Classic	APF FAST	APF Classic	APF FAST	APF Classic	APF FAST		
2020	2526	Céréales infantiles avec probiotiques saveur vanille (B. lactis 6,7.10 ⁴ UFC/g)	Infant cereals with probiotics (B. lactis 6,7.10 ⁴ CFU/g)	-	37,44	-	-	35,74	-	-	37,43	-	-	35,73	-	-	st	-	-	st	-	-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st	st	12	b		
2020	2527	Céréales infantiles avec probiotiques saveur avoine et blé (B. lactis 1,3.10 ⁶ UFC/g)	Infant cereals with probiotics (B. lactis 1,3.10 ⁶ CFU/g)	-	37,68	-	-	36,73	-	-	38,19	-	-	35,76	-	-	st	-	-	st	-	-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	-	-	12	b		
2020	2528	Céréales infantiles avec probiotiques saveur cacao (B. lactis 2,8.10 ⁶ UFC/g)	Infant cereals with probiotics (B. lactis 2,8.10 ⁶ CFU/g)	-	34,49	-	-	34,03	-	-	35,73	-	-	34,58	-	-	st	-	-	st	-	-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st	st	12	b		
2020	2529	Céréales infantiles avec probiotiques saveur cinq céréales (B. lactis 1,3.10 ⁵ UFC/g)	Infant cereals with probiotics (B. lactis 1,3.10 ⁵ CFU/g)	-	36,00	-	-	35,03	-	-	35,82	-	-	34,10	-	-	st	-	-	st	-	-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st	st	12	b		
2020	2530	Céréales infantiles avec probiotiques saveur vanille (B. lactis 2,9.10 ⁵ UFC/g)	Infant cereals with probiotics (B. lactis 2,9.10 ⁵ CFU/g)	-	37,10	-	-	35,78	-	-	36,39	-	-	34,80	-	-	st	-	-	st	-	-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st	st	12	b		
2020	1927	Maltodextrine	Maltodextrin	+	38,15	19,05	+	-	19,39	+	-	18,96	+	-	19,06	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c
2020	1928	Lactosérum	Whey	-	32,10	-	-	32,09	-	-	32,47	-	-	32,09	-	-	st	-	-	st	-	-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st	st	12	c		
2020	1929	Lactosérum	Whey	-	32,74	20,12	+	32,50	20,00	+	31,80	21,17	+	32,91	20,28	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c
2020	1930	Isolats protéines lait	Milk protein isolate	-	31,79	-	-	31,44	-	-	31,85	-	-	32,02	-	-	st	-	-	st	-	-	st	st	st	st	-	-	-	-	-	NA	NA	NA	NA	st	st	12	c		
2020	1931	Isolats protéines lait	Milk protein isolate	-	31,31	23,12	+	31,84	31,52	+	35,37	20,71	+	34,59	20,71	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c
2020	1932	Caséinate de sodium	Sodium caseinate	-	-	19,09	+	-	19,52	+	-	19,35	+	-	19,88	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c
2020	1933	Caséinate de sodium	Sodium caseinate	+	-	19,53	+	-	19,89	+	-	19,60	+	-	19,37	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c
2020	1934	Isolats protéines lactosérum	Whey protein isolate	+	32,78	22,85	+	-	22,72	+	-	22,40	+	-	22,28	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c
2020	1935	Isolats protéines lactosérum	Whey protein isolate	+	32,00	23,65	+	32,29	23,56	+	34,75	24,33	+	38,32	24,62	+	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c	
2020	1936	Amidon	Starch	-	31,86	27,16	+	31,87	27,04	+	32,19	27,12	+	31,96	26,95	+	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c	
2020	1937	Maltodextrine	Maltodextrin	+	-	20,09	+	35,39	20,37	+	-	19,51	+	34,38	19,76	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c	
2020	1938	Maltodextrine	Maltodextrin	-	34,76	20,49	+	33,52	20,93	+	-	20,33	+	32,54	20,44	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c	
2020	1939	NFDM (DWP28)	NFDM	+	-	19,03	+	35,17	19,06	+	34,48	18,83	+	37,69	19,55	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c	
2020	1940	NFDM (PL0%)	NFDM	+	-	24,49	+	-	25,67	+	-	23,26	+	-	23,42	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	12	c	
2020	1941	Lactosérum	Whey	+	33,39	-	-	33,84	-	-	33,15	-	-	33,37	-	-	st	-	-	st	-	-	st	st	st	st	-	-	-	-	-	ND	ND	ND	ND	st	st	12	c		

INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS AND INGREDIENTS (375 g)																																																									
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579* Final result	Alternative method: iQ-Check Salmonella II Pre-warmed BPW + PIF supplement (375g dilution 1/4) for 18 h at 37°C																																																				
					Easy I protocol										Confirmation										Final result				Agreement				Direct streaking + 72 h at 5±3°C		Category	Type																					
					Without FDRS					With FDRS					Direct streaking			RVS/RAPID' Salmonella				ISO 6579-1			Without FDRS		With FDRS		Without FDRS		With FDRS		RSAL	Latex																							
					PCR APF Classic			PCR APF FAST		PCR APF Classic			PCR APF FAST		RSAL	Latex	API	Final result	RVS		MKTn		Final result ISO 6579-1 tests	APF Classic	APF FAST	APF Classic	APF FAST	APF Classic	APF FAST	APF Classic	APF FAST																										
					Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result	Ct CI					Ct FAM	Result	XLD	RSAL										XLD	RSAL	APF Classic			APF FAST	APF Classic	APF FAST	APF Classic	APF FAST																
2020	2519	Amidon	Starch	-	35,37	-	-	34,22	-	-	35,77	-	-	34,54	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	-	-	-	NA	NA	NA	NA	-	-	12	c						
2020	2520	NFDM (PL0%)	NFDM	-	35,43	-	-	34,40	-	-	34,56	-	-	33,67	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	-	-	12	c			
2020	2521	NFDM (DWP28)	NFDM	-	32,80	-	-	32,24	-	-	33,13	-	-	33,25	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	st	-	12	c				
2020	2522	Isolats protéines lactosérum	Whey protein isolate	-	32,37	-	-	33,13	-	-	32,53	-	-	32,73	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	st	-	12	c			
2020	2523	Maltodextrine	Maltodextrin	-	34,09	-	-	32,85	-	-	33,28	-	-	32,77	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	st	-	12	c

Results 6 - APF Fast (2022) / Easy I protocol with and without FDRS (CFX96 Deep Well - Opus Deep Well)

PET FOOD AND ANIMAL FEED (375 g test portion)										
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Type	Category
				RVS		MKTTn		Final result		
				XLD	Rsal	XLD	Rsal			
2022	1731	Coques de pois	Pea pods	-	+m	+M	+M	+	a	13
2022	1732	Amidon de pois (farine)	Pea starch (flour)	-	-	+M	+M	+	a	13
2022	1767	Farine animale	Animal flour	+p	+p	+M	+M	+	a	13
2022	1768	Farine animale	Animal flour	+p	+p	+p	+p	+	a	13
2022	2780	Protéines de pois (farine)	Pea protein (flour)	+M	+m	+m	+M	+	a	13
2022	2781	Protéines texturées de pois	Textured pea protein (flour)	+M	+m	p	+M	+	a	13
2022	2785	Coques de tournesol	Sunflower pods	+M	+M	+m	+m	+	a	13
2022	2921	Amidon de pois (farine)	Corn starch (flour)	-	-	+m ni d	+ m ni (2) d	-	a	13
2022	2922	Feverole (graines)	Feverola in grain	st	st	st	st	-	a	13
2022	2923	Coques de pois	Pea pods	-	-	-	-	-	a	13
2022	2924	Gluten de maïs	Corn gluten	st	st	st	st	-	a	13
2022	2961	Graines de blé	Wheat in grain	-	-	-	-	-	a	13
2022	3067	Tourteaux de tournesol	Sunflower cake	-	-	-	-	-	a	13
2022	3068	Farine animale	Animal flour	-	-	-	-	-	a	13
2022	3072	Tourteaux de colza	Rapeseed cake	+1/2	+M	+1/2	+M	+	a	13
2022	3074	Graines de soja	Soy beans	+1/2	+m	+1/2	+1/2	+	a	13
2022	3230	Son	Oat bran	+p	+p	+M	+p	+	a	13
2022	3231	Son	Oat bran	st	st	st	st	-	a	13
2022	3232	Farine animale	Animal flour	+M	+M	+M	+M	+	a	13
2022	3233	Farine animale	Animal flour	+M	+p	+M	+p	+	a	13
2022	3573	Viande crue (matière première pour alimentation animale)	Raw meat (raw material)	+M	+M	+m	+M	+	a	13
2022	3574	Viande crue (matière première pour alimentation animale)	Raw meat (raw material)	-	-	-	-	-	a	13
2022	1730	Maïs en grain	Corn in grain	+M	+M	+M	+M	+	b	13
2022	1733	Aliment pour bovins	Feed (bovine)	-	-	-	-	-	b	13
2022	1734	Aliment composé pour poule	Compound feed for chickens	+p	+p	+p	+p	+	b	13
2022	1735	Tourteaux de colza	Rapeseed cake	+M	+M	+M	+M	+	b	13
2022	1736	Tourteaux de soja	Soya cake	-	-	-	-	-	b	13
2022	2782	Tourteaux de soja brut	Raw soya cake	+M	+M	+M	+M	+	b	13
2022	2783	Tourteaux de canola	Canola cake	+M	+M	+M	+m	+	b	13
2022	2784	Aliments poulet finition	Feed (chicken)	-	-	st	-	-	b	13
2022	2962	Tourteaux de tournesol	Sunflower cake	-	-	-	-	-	b	13
2022	3069	Aliments dindes	Feed (turkey)	-	-	st	st	-	b	13
2022	3073	Aliments poules pondeuses	Feed (laying hen)	-	-	-	-	-	b	13
2022	3411	Aliments composés Bovin	Compound feed (bovine)	-	-	-	-	-	b	13
2022	3412	Aliments composés poules pondeuses	Compound feed (laying hen)	-	-	-	-	-	b	13
2022	3413	Aliments poules (granulés)	Feed (chickens)	-	-	-	-	-	b	13
2022	3414	Aliments poussins	Feed(chicks)	-	-	-	-	-	b	13
2022	3415	Aliments poulets "finition"	Feed (chickens)	st	st	-	-	-	b	13
2022	3575	Aliments (veau)	Feed (calf)	+M	+1/2	+M	+m	+	b	13

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

PET FOOD AND ANIMAL FEED (375 g test portion)										
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Type	Category
				RVS		MKTTn		Final result		
				XLD	Rsal	XLD	Rsal			
2022	3577	Aliment (ovins)	Feed (sheep)	+M	+M	+M	+M	+	b	13
2022	3578	Aliments (veau)	Feed (calf)	st	st	-	-	-	b	13
2022	3736	Aliments (porc)	Feed(pork)	st	st	-	-	-	b	13
2022	1729	Chutes de viande fraiche	Fresh meat scraps	+m	+M	+m	+1/2	+	c	13
2022	1737	Pâté pour chat au poulet	Chicken pâté for cats	+p	+p	+p	+p	+	c	13
2022	1738	Saucisson pour chien	Sausage for dogs	+p	+p	+p	+p	+	c	13
2022	1739	Graines pour oiseaux	Bird seed	+p	+p	+p	+p	+	c	13
2022	1740	Croquettes pour chien	Dog food	+p	+p	+p	+p	+	c	13
2022	2954	Chutes de viande fraiche pour animaux	Fresh meat scraps	+p	+p	+p	+p	+	c	13
2022	2955	Saucisson frais pour chien (viande 60% et légumes 16%, céréales)	Fresh sausage for dogs	+p	+p	+p	+p	+	c	13
2022	2956	Croquettes fraiches pour chat (poulet)	Fresh cat food	+p	+p	+p	+p	+	c	13
2022	2957	Croquettes fraiches pour chiens (poulet)	Fresh dog food	+p	+p	+p	+p	+	c	13
2022	2958	Saucisson frais pour chien (poulet, bœuf, patates douces, œufs)	Fresh sausage for dogs	st	st	st	st	-	c	13
2022	2959	Repas frais à base de viande poulet pour chien	Fresh meal for dogs	-	st	-	st	-	c	13
2022	2960	Repas frais à base de viande de poulet pour petit chien avec carottes et canneberge	Fresh meal for dogs	st	st	st	st	-	c	13
2022	2963	Viande fraiche de bœuf pour chien	Fresh meat	-	-	-	-	-	c	13
2022	3065	Croquettes chats	Cat food	st	st	st	st	-	c	13
2022	3066	Croquettes chiens	Dog food	st	st	st	st	-	c	13
2022	3070	Graines oiseaux	Bird seed	-	-	-	-	-	c	13
2022	3071	Aliments Hamster (graines)	Hamster seed	-	-	-	-	-	c	13
2022	3571	Croquettes fraiches pour chien	Fresh dog food	st	st	st	st	-	c	13
2022	3572	Croquettes fraiches pour chats	Fresh cat food	st	st	st	st	-	c	13
2022	3802	Croquettes pour chien	Dry kibbles for dog	st	st	st	st	-	c	13

PET FOOD AND ANIMAL FEED (375 g test portion)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: iQ-Check <i>Salmonella</i> II method																							Type	Category					
					BPW + supplement 18h at 37°C																													
					PCR result													Confirmation					Final result				Agreement ISO/iQ							
					Protocol Easy I CFX96 Deep Well						Protocol Easy I Opus Deep Well												CFX96		CFX Opus		CFX96			CFX Opus				
					APF Fast without FDRS			APF Fast with FDRS			APF Fast without FDRS			APF Fast with FDRS				RAPID' <i>Salmonella</i>	Without purification		After purification		RSAL	RVS/RSAL	ISO 6579-1	w/o FDRS	w FDRS			w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS
Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Latex	Api	Agglutination	w/o FDRS	w FDRS	w/o FDRS		w FDRS	w/o FDRS	w FDRS	w/o FDRS						w FDRS						
2022	1731	Coques de pois	Pea pods	+	i/N/A ^a /36,66 ^b	i/34,14 ^a /33,05 ^b	i/- ^a / _{+b}	i/N/A ^a /38,18 ^b	i/34,36 ^a /32,96 ^b	i/- ^a / _{+b}	i/40,73 ^a /35,85 ^b	i/32,80 ^a /33 ^b	i/+ ^a / _{+b}	i/N/A ^a /38,85 ^b	i/33,70 ^a /32,93 ^b	i/- ^a / _{+b}	+m (2) ni/+	+	+	+	+	+	+	-	-	+	-	ND	ND	PA	ND	a	13	
2022	1732	Amidon de pois (farine)	Pea starch (flour)	+	39,12	36,38	+	40,56	38,01	+	36,69	36,39	+	37,62	34,82	+	+m ni/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13	
2022	1767	Farine animale	Animal flour	+	21,44	N/A	+	21,54	39,86	+	21,50	37,31	+	21,77	34,16	+	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13	
2022	1768	Farine animale	Animal flour	+	21,27	N/A	+	20,28	N/A	+	18,92	35,51	+	19,67	32,81	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13	
2022	2780	Protéines de pois (farine)	Pea protein (flour)	+	38,42	36,55	+	37,92	36,19	+	37,32	34,45	+	36,79	34,80	+	+m ni d /ni PCR + on colonies	/	/	/	+	+	+	+	+	+	+	+	+	+	+	a	13	
2022	2781	Protéines texturées de pois	Textured pea protein (flour)	+	23,09	N/A	+	22,01	N/A	+	22,78	N/A	+	21,48	N/A	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13	
2022	2785	Coques de tournesol	Sunflower pods	+	i/39,73 ^a /28,02 ^b	i/33,31 ^a /32,99 ^b	i/+ ^a / _{+b}	i/30,2 ^a /27,69 ^b	i/33,14 ^a /32,24 ^b	i/+ ^a / _{+b}	i/29,21 ^a /27,75 ^b	i/32,64 ^a /33,45 ^b	i/+ ^a / _{+b}	i/29,07 ^a /27,76 ^b	i/32,58 ^a /32,99 ^b	i/+ ^a / _{+b}	+m ni /+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13	
2022	2921	Amidon de pois (farine)	Corn starch (flour)	-	N/A	35,83	-	N/A	35,62	-	N/A	33,34	-	N/A	34,31	-	-				-	-	-	-	-	-	-	-	-	-	-	a	13	
2022	2922	Feverole (graines)	Feverola in grain	-	i/N/A ^a /N/A ^b	i/34,09 ^a /33,06 ^b	i/- ^a / _{-b}	i/N/A ^a /N/A ^b	i/33,38 ^a /32,86 ^b	i/- ^a / _{-b}	i/N/A ^a /N/A ^b	i/33,41 ^a /33,64 ^b	i/- ^a / _{-b}	i/N/A ^a /N/A ^b	i/33,19 ^a /33,57 ^b	i/- ^a / _{-b}	st				-	-	-	-	-	-	-	-	-	-	-	-	a	13
2022	2923	Coques de pois	Pea pods	-	i/N/A ^a /N/A ^b	i/33,68 ^a /32,9 ^b	i/- ^a / _{-b}	i/N/A ^a /N/A ^b	i/33,17 ^a /32,61 ^b	i/- ^a / _{-b}	i/N/A ^a /N/A ^b	i/33,02 ^a /33,25 ^b	i/- ^a / _{-b}	i/N/A ^a /N/A ^b	i/33,15 ^a /33,69 ^b	i/- ^a / _{-b}	-				-	-	-	-	-	-	-	-	-	-	-	-	a	13
2022	2924	Gluten de maïs	Corn gluten	-	N/A	38,99	-	N/A	39,2	-	N/A	37,49	-	N/A	37,02	-	st				-	-	-	-	-	-	-	-	-	-	-	a	13	
2022	2961	Graines de blé	Wheat in grain	-	N/A	32,98	-	N/A	32,92	-	N/A	34,24	-	N/A	35,27	-	-				-	-	-	-	-	-	-	-	-	-	-	a	13	
2022	3067	Tourteaux de tournesol	Sunflower cake	-	N/A	35,42	-	N/A	34,83	-	i/N/A ^a /N/A ^b	i/34,00 ^a /33,99 ^b	i/- ^a / _{-b}	i/N/A ^a /N/A ^b	i/34,25 ^a /34,64 ^b	i/- ^a / _{-b}	-				-	-	-	-	-	-	-	-	-	-	-	a	13	
2022	3068	Farine animale	Animal flour	-	N/A	32,6	-	N/A	32,86	-	N/A	35,97	-	N/A	35,40	-	-				-	-	-	-	-	-	-	-	-	-	-	a	13	
2022	3074	Graines de soja	Soy beans	+	22,87	N/A	+	21,82	34,38	+	22,53	N/A	+	22,29	N/A	+	+M	+	+	OMA- OMB- OMC- OMD- HMA- HMB- HMC- HMD-	+	+	+	+	+	+	+	+	+	+	+	a	13	
2022	3230	Son	Oat bran	+	30,69	N/A	+	34,19	N/A	+	30	44,62	+	32,28	N/A	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13	

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

PET FOOD AND ANIMAL FEED (375 g test portion)																														Type	Category						
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [♦]	Alternative method: iQ-Check <i>Salmonella</i> II method																																
					BPW + supplement 18h at 37°C																																
					PCR result															Confirmation					Final result				Agreement ISO/iQ								
					Protocol Easy I CFX96 Deep Well										Protocol Easy I Opus Deep Well										CFX96		CFX Opus		CFX96			CFX Opus					
					APF Fast without FDRS					APF Fast with FDRS					APF Fast without FDRS			APF Fast with FDRS		RAPID [®] <i>Salmonella</i>	Without purification		After purification		RSAL	RVS/RSAL	ISO 6579-1	w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS	w FDRS		
Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Latex	Api	Agglutination	w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS		w FDRS	w/o FDRS	w FDRS														
2022	3231	Son	Oat bran	-	38,64	N/A	+	34,77	N/A	+	38	44,18	+	34,1	41,3	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13
2022	3232	Farine animale	Animal flour	+	25,35	31,8	+	25,22	32,18	+	25	32,7	+	25,13	32,63	+	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13
2022	3233	Farine animale	Animal flour	+	30,17	32,43	+	29,2	32,34	+	29	33,93	+	29,23	32,85	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13
2022	3573	Viande crue (matière première pour alimentation animale)	Raw meat (raw material)	+	33,31	33,21	+	33,42	33,29	+	33	36,30	+	33,11	36,86	+	+md / +p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	a	13
2022	3574	Viande crue (matière première pour alimentation animale)	Raw meat (raw material)	-	N/A	34,55	-	N/A	33,36	-	N/A	36,93	-	N/A	37,25	-	-																			a	13
2022	3072	Tourteaux de colza	Rapeseed cake	+	i/ j ^a / j ^b / 39,04 ^c	i/ j ^a / j ^b / 39,91 ^c	i/ j ^a / j ^b / + ^c	i/ 44,16a / 38,72 ^b / 38,72 ^c	i/ N/Aa / 41,14 ^b / 36,87 ^c	i/ + ^a / + ^b / + ^c	i/ j ^a / j ^b / 37,29 ^c	i/ j ^a / j ^b / 37,92 ^c	i/ j ^a / j ^b / + ^c	i/ 41,59a / 37,87 ^b / 38,3 ^c	i/ 41,75a / 38,87 ^b / 36,3 ^c	i/ + ^a / + ^b / + ^c	+mdni PCR + on colonies	/	/	/	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	b	13
2022	1730	Maïs en grain	Corn in grain	+	23,29	39,24	+	23,44	43,88	+	23,52	32,51	+	23,29	33,41	+	+m ni/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	b	13
2022	1733	Aliment pour bovins	Feed (bovine)	-	30,89	42,97	+	31,38	40,95	+	30,12	36,16	+	32,63	36,34	+	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	b	13
2022	1734	Aliment composé pour poule	Compound feed for chickens	+	40,19	42,15	+	37,06	37,51	+	34,75	33,59	+	36,33	33,16	+	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	b	13
2022	1735	Tourteaux de colza	Rapeseed cake	+	i/ j ^a /j ^b /40,05 ^c	i/ j ^a /j ^b /38,39 ^c	i/ j ^a /j ^b / + ^c	i/ j ^a /j ^b /37,67 ^c	i/ j ^a /j ^b /34,17 ^c	i/ j ^a /j ^b / + ^c	i/ j ^a /j ^b /40,92 ^c	i/ j ^a /j ^b /40,92 ^c	i/ j ^a /j ^b / + ^c	i/ j ^a /j ^b / 40,2 ^c	i/ j ^a /j ^b / 35,16 ^c	i/ j ^a /j ^b / + ^c	+ m(2)/ ni/ni/ni/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	b	13
2022	1736	Tourteaux de soja	Soya cake	-	N/A	37,54	-	N/A	37,35	-	N/A	35,51	-	N/A	35,35	-	+ m ni d/ni PCR – on colonies	/	/	/	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13
2022	2782	Tourteaux de soja brut	Raw soya cake	+	18,73	N/A	+	18,24	N/A	+	18,52	N/A	+	18,08	N/A	+	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	b	13
2022	2783	Tourteaux de canola	Canola cake	+	i/j ^a /j ^b / N/A ^c	i/j ^a /j ^b /36,08 ^c	i/j ^a /j ^b / - ^c	i/ N/A ^a /N/A ^b / 27 ^b	i/N/A ^a /43, 27 ^b	i/j ^a / - ^b	i/j ^a /j ^b / N/A ^c	i/j ^a /j ^b /34,45 ^c	i/j ^a /j ^b / - ^c	N/A	36,00	-	-																			b	13
2022	2784	Aliments poulet finition	Feed (chicken)	-	N/A	35,24	-	N/A	35,96	-	N/A	33,78	-	N/A	34,79	-	st																			b	13
2022	2962	Tourteaux de tournesol	Sunflower cake	-	N/A	34,02	-	N/A	34,88	-	N/A	35,23	-	N/A	36,44	-	st																			b	13
2022	3069	Aliments dindes	Feed (turkey)	-	N/A	33,98	-	N/A	34,73	-	N/A	35,92	-	N/A	36,42	-	st																			b	13

PET FOOD AND ANIMAL FEED (375 g test portion)																																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [†]	Alternative method: iQ-Check <i>Salmonella</i> II method																								Type	Category							
					BPW + supplement 18h at 37°C																																
					PCR result												Confirmation						Final result				Agreement ISO/iQ										
					Protocol Easy I CFX96 Deep Well						Protocol Easy I Opus Deep Well												CFX96		CFX Opus		CFX96				CFX Opus						
					APF Fast without FDRS			APF Fast with FDRS			APF Fast without FDRS			APF Fast with FDRS			RAPID [®] <i>Salmonella</i>	Without purification		After purification		RSAL	RVS/RSAL	ISO 6579-1	w/o FDRS	w FDRS	w/o FDRS	w FDRS			w/o FDRS	w FDRS	w/o FDRS	w FDRS			
Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Latex	Api	Agglutination																							
2022	3073	Aliments poulespondeuses	Feed (laying hen)	-	N/A	33,86	-	N/A	33,87	-	N/A	36,43	-	N/A	36,86	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13	
2022	3411	Aliments composés Bovin	Compound feed (bovine)	-	N/A	34,17	-	N/A	34,06	-	N/A	34,48	-	N/A	34,88	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13	
2022	3412	Aliments composés poulespondeuses	Compound feed (laying hen)	-	N/A	33,98	-	N/A	33,99	-	N/A	34,52	-	N/A	34,45	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13	
2022	3413	Aliments poules (granulés)	Feed (chickens)	-	N/A	33,44	-	N/A	33,4	-	N/A	34,08	-	N/A	34,6	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13	
2022	3414	Aliments poussins	Feed(chicks)	-	N/A	36,58	-	N/A	35,79	-	N/A	35,94	-	N/A	36,02	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13	
2022	3415	Aliments poulets "finition"	Feed (chickens)	-	N/A	33,42	-	N/A	33,48	-	N/A	34,18	-	N/A	34,16	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13	
2022	3575	Aliments (veau)	Feed (calf)	+	N/A	37,36	-	N/A	36,02	-	ac/ i/N/A ^a	ac/ i/37,95 ^a	i/ - ^a	N/A	41,43	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13	
2022	3577	Aliment (ovins)	Feed (sheep)	+	N/A	38,4	-	N/A	35,75	-	ac/ i/N/A ^a	ac/ i/37,93 ^a	i/ - ^a	N/A	43,95	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13	
2022	3578	Aliments (veau)	Feed (calf)	-	N/A	36,74	-	N/A	35,55	-	i/ i/ N/A ^a	i/ i/ 35,8 ^a	i/ - ^a	i/ N/A	i/ 42,86	i/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13
2022	3736	Aliments (porc)	Feed(pork)	-	N/A	36,16	-	N/A	34,31	-	N/A	37,33	-	N/A	35,00	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b	13
2022	1729	Chutes de viande fraiche	Fresh meat scraps	+	33,4	31,62	+	32,09	35,33	+	32,33	33,10	+	32,41	32,78	+	+m ni/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	c	13
2022	1737	Pâté pour chat au poulet	Chicken pâté for cats	+	17,49	N/A	+	19,3	N/A	+	16,82	35,62	+	17,23	35,13	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	c	13
2022	1738	Saucisson pour chien	Sausage for dogs	+	17,85	N/A	+	18,29	N/A	+	17,93	N/A	+	17,11	40,03	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	c	13
2022	1739	Graines pour oiseaux	Bird seed	+	22,31	N/A	+	25,98	N/A	+	22,09	33,40	+	21,94	32,52	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	c	13	
2022	1740	Croquettes pour chien	Dog food	+	16,65	N/A	+	16,54	N/A	+	16,80	35,38	+	17,86	35,40	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	c	13	
2022	2954	Chutes de viande fraiche pour animaux	Fresh meat scraps	+	40,77	32,03	+	37,78	32,42	+	37,88	33,14	+	37,83	33,62	+	+md(2)ni / +	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	c	13	

PET FOOD AND ANIMAL FEED (375 g test portion)																																				
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					PCR result												Confirmation						Final result				Agreement ISO/iQ									
					Protocol Easy I CFX96 Deep Well						Protocol Easy I Opus Deep Well												CFX96		CFX Opus		CFX96			CFX Opus						
					APF Fast without FDRS			APF Fast with FDRS			APF Fast without FDRS			APF Fast with FDRS			RAPID [®] <i>Salmonella</i>	Without purification		After purification		RSAL	RVS/RSAL	ISO 6579-1	w/o FDRS	w FDRS	w/o FDRS			w FDRS	w/o FDRS	w FDRS	w/o FDRS	w FDRS		
Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Latex	Api	Agglutination																						
2022	2955	Saucisson frais pour chien (viande 60% et légumes 16%, céréales)	Fresh sausage for dogs	+	21,73	32,28	+	23,03	N/A	+	21,64	32,98	+	22,03	35,36	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	PA	c	13	
2022	2956	Croquettes fraîches pour chat (poulet)	Fresh cat food	+	17,96	N/A	+	18,16	N/A	+	17,13	33,49	+	17,88	37,31	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	PA	c	13
2022	2957	Croquettes fraîches pour chiens (poulet)	Fresh dog food	+	22,33	37,41	+	21,94	31,42	+	21,34	31,69	+	22,53	33,33	+	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	PA	c	13
2022	2958	Saucisson frais pour chien (poulet, bœuf, patates douces, œufs)	Fresh sausage for dogs	-	N/A	33,42	-	N/A	33,94	-	N/A	33,49	-	N/A	32,94	-	st														NA	NA	NA	NA	c	13
2022	2959	Repas frais à base de viande poulet pour chien	Fresh meal for dogs	-	N/A	32,31	-	N/A	33,65	-	N/A	33,02	-	N/A	33,52	-	st														NA	NA	NA	NA	c	13
2022	2960	Repas frais à base de viande de poulet pour petit chien avec carottes et canneberge	Fresh meal for dogs	-	N/A	32,15	-	N/A	33,85	-	N/A	33,64	-	N/A	34,25	-	st														NA	NA	NA	NA	c	13
2022	2963	Viande fraîche de bœuf pour chien	Fresh meat	-	N/A	32,65	-	N/A	32,69	-	N/A	32,84	-	N/A	33,14	-	-														NA	NA	NA	NA	c	13
2022	3065	Croquettes chats	Cat food	-	N/A	34,2	-	N/A	33,68	-	N/A	36,79	-	N/A	39,45	-	st														NA	NA	NA	NA	c	13
2022	3066	Croquettes chiens	Dog food	-	N/A	35,08	-	N/A	38,3	-	N/A	37,32	-	N/A	39,10	-	st														NA	NA	NA	NA	c	13
2022	3070	Graines oiseaux	Bird seed	-	N/A	34,13	-	N/A	35,09	-	N/A	36,95	-	N/A	37,14	-	-														NA	NA	NA	NA	c	13
2022	3071	Aliments Hamster (graines)	Hamster seed	-	N/A	34,04	-	N/A	33,4	-	atypical curve/ N/A	atypical curve/ 33,95	-	N/A	37,33	-	-														NA	NA	NA	NA	c	13
2022	3571	Croquettes fraîches pour chien	Fresh dog food	-	N/A	33,12	-	N/A	33,08	-	N/A	36,98	-	N/A	37,21	-	-														NA	NA	NA	NA	c	13
2022	3572	Croquettes fraîches pour chats	Fresh cat food	-	N/A	32,68	-	N/A	33,39	-	N/A	36,81	-	N/A	36,8	-	st														NA	NA	NA	NA	c	13
2022	3802	Croquettes pour chiens	Dry kibbles for dogs	-	N/A	38,26	-	N/A	38,78	-	N/A	36,50	-	N/A	38,31	-	st														NA	NA	NA	NA	c	13

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					PCR result												Confirmation		Final result				Agreement ISO/iQ						
					Protocol Easy I CFX96 Deep Well						Protocol Easy I Opus Deep Well								CFX96		CFX Opus		CFX96		CFX Opus				
					APF Fast without FDRS			APF Fast with FDRS			APF Fast without FDRS			APF Fast with FDRS			RAPID' Salmonella	Latex	w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS	w FDRS			
Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result															
2022	1731	Coques de pois	Pea pods	+	i/N/A ^a / 41,62 ^b	i/33,61 ^a / 33,06 ^b	i/ -a/+b	i/N/A ^a / 36,28 ^b	i/ N/A ^a / 33,14 ^b	i/i ^a +b	i/40,20 ^a / 35,67 ^b	i/32,79 ^a / 33,27 ^b	i/ +a/+b	i/N/A ^a /3 4,57 ^b	i/N/A ^a / 33,09 ^b	i/ i ^a +b	+m ni d/ ni/+	+	-	+	+	+	ND	PA	PA	PA	a	13	
2022	1732	Amidon de pois (farine)	Pea starch (flour)	+	38,14	34,65	+	36,57	35,22	+	34,27	35,70	+	35,17	35,29	+	+ m ni/+	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	1767	Farine animale	Animal flour	+	23,92	N/A	+	25,05	N/A	+	21,77	35,54	+	22,72	31,29	+	+ p	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	1768	Farine animale	Animal flour	+	19,73	N/A	+	20,12	N/A	+	18,34	33,26	+	18,56	33,02	+	+ p	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	2780	Protéines de pois (farine)	Pea protein (flour)	+	37,92	33,63	+	39,3	34,46	+	38,91	33,97	+	38,49	33,62	+	-		+	+	+	+	PA	PA	PA	PA	a	13	
2022	2781	Protéines texturées de pois	Textured pea protein (flour)	+	19,41	N/A	+	18,44	N/A	+	19,14	N/A	+	18,44	N/A	+	+ p	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	2785	Coques de tournesol	Sunflower pods	+	i/31,69 ^a / 30,02 ^b	i/33,28 ^a / 32,11 ^b	i/ +a/+b	i/31,6 ^a / 29,95 ^b	i/33,27 ^a / 32,14 ^b	i/ +a/+b	N/A / 31,33 ^a / 31,66 ^b / 32,26 ^b	40,75 / 33,51 ^a / 32,38 ^b / 32,14 ^b	- /+a/ +b / +b	i/32,07 ^a / 30,18 ^b	i/33,28 ^a / 31,95 ^b	i/+a/+b	+m	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	2921	Amidon de pois (farine)	Corn starch (flour)	-	N/A	32,78	-	N/A	32,45	-	N/A	33,50	-	N/A	32,14	-	-		-	-	-	-	NA	NA	NA	NA	a	13	
2022	2923	Coques de pois	Pea pods	-	i/ N/A ^a / N/A ^b	i/ N/A ^a / 31,64 ^b	i/i ^a - ^b	i/ N/A ^a / N/A ^b	i/33,14 ^a / 32,14 ^b	i/-a/- ^b	i/N/A ^a / N/A ^b	i/41,71 ^a / 31,34 ^b	i/-a/- ^b	i/N/A ^a / N/A ^b	i/32,47 ^a / 31,75 ^b	i/-a/- ^b	-		-	-	-	-	NA	NA	NA	NA	a	13	
2022	3074	Graines de soja	Soya in grain	+	22,6	N/A	+	22,91	36,25	+	22,89	36,65	+	22,74	36,68	+	+1/2	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	3230	Son	Oat bran	+	32,45	N/A	+	34,92	41,98	+	32,29	N/A	+	35,66	N/A	+	+p	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	3231	Son	Oat bran	-	31,43	38,99	+	32,47	41,16	+	34,44	44,45	+	32,18	N/A	+	+p	+	+	+	+	+	PD	PD	PD	PD	a	13	
2022	3232	Farine animale	Animal flour	+	24,92	31,89	+	24,69	32,8	+	24,44	35,57	+	24,42	35,98	+	+M	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	3233	Farine animale	Animal flour	+	28,63	33,13	+	30,72	32,8	+	28,02	37,25	+	30,02	35,35	+	+M	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	3573	Viande crue (matière première pour alimentation animale)	Raw meat (raw material)	+	32,43	33,02	+	33,03	34,43	+	32,48	37,38	+	33,77	38,48	+	+mdni / +	+	+	+	+	+	PA	PA	PA	PA	a	13	
2022	3072	Tourteaux de colza	Rapeseed cake	+	i/ i ^a /i ^b / 41,82 ^c	i/ i ^a /i ^b / 42,07 ^c	i/ i ^a /i ^b /+ ^c	i/ i ^a /i ^b / 41,16 ^c	i/ i ^a /i ^b / 42,9 ^c	i/ i ^a /i ^b / + ^c	i/ i ^a /i ^b / 39,58 ^c	i/ i ^a /i ^b / /38,17 ^c	i/ i ^a /i ^b / + ^c	i/ i ^a /i ^b / 40,67 ^c	i/ i ^a /i ^b / 40,96 ^c	i/ i ^a /i ^b / + ^c	+m	+	+	+	+	+	PA	PA	PA	PA	b	13	
2022	1730	Maïs en grain	Corn in grain	+	24,44	33,36	+	26,91	N/A	+	23,57	33,91	+	24,40	32,82	+	+m ni/ ni /+	+	+	+	+	+	PA	PA	PA	PA	b	13	
2022	1733	Aliment pour bovins	Feed (bovine)	-	28,74	35,58	+	39,29	39,57	+	34,99	37,73	+	36,32	38,60	+	+ m	+	+	+	+	+	PD	PD	PD	PD	b	13	

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

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					PCR result												Confirmation		Final result				Agreement ISO/iQ						
					Protocol Easy I CFX96 Deep Well						Protocol Easy I Opus Deep Well								CFX96		CFX Opus		CFX96		CFX Opus				
					APF Fast without FDRS			APF Fast with FDRS			APF Fast without FDRS			APF Fast with FDRS			RAPID' Salmonella	Latex	w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS	w FDRS	w/o FDRS	w FDRS			
Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result	Cq target	I.C. Cq	Final result															
2022	1734	Aliment composé pour poule	Compound feed for chickens	+	36,1	34,09	+	38,16	33,41	+	36,39	33,29	+	35,92	34,13	+	+(3)d	+	+	+	+	PA	PA	PA	PA	b	13		
2022	1735	Tourteaux de colza	Rapeseed cake	+	i / i ^a /i ^b /39 ^c	i / i ^a /i ^b /35,03 ^c	i / i ^a /i ^b /35,03 ^c	i/i ^a /i ^b /40,04 ^c	i/i ^a /i ^b /35,55 ^c	i/i ^a /i ^b /+ ^c	i / i ^a /i ^b /41,78 ^c	i / i ^a /i ^b /38,07 ^c	i/i ^a /i ^b /+ ^c	i / i ^a /i ^b /40,11 ^c	i / i ^a /i ^b /38,52 ^c	i/i ^a /i ^b /+ ^c	+ m ni/ ni/ ni/ ni PCR + on colonies + after subculture in RVS	+	+	+	+	PA	PA	PA	PA	b	13		
2022	1736	Tourteaux de soja	Soya cake	-	N/A	34,33	-	N/A	33,77	-	N/A	34,35	-	N/A	34,98	-	+ m ni/ ni PCR – on colonies	-	-	-	-	NA	NA	NA	NA	b	13		
2022	2782	Tourteaux de soja brut	Raw soya cake	+	22,95	31,84	+	22,64	33,18	+	22,45	31,85	+	22,59	31,87	+	+ p	+	+	+	+	PA	PA	PA	PA	b	13		
2022	2783	Tourteaux de canola	Canola cake	+	i/ i ^a / i ^b / N/A ^c	i/ i ^a / i ^b / 34,97 ^c	i/i ^a /i ^b - ^c	i/ i ^a / i ^b / N/A ^c	i/ i ^a / i ^b / 37,45 ^c	i/i ^a /i ^b - ^c	N/A	38,05	-	i/ i ^a / i ^b / N/A ^c	i/ i ^a / i ^b / 32,63 ^c	-	-	-	-	-	-	ND	ND	ND	ND	b	13		
2022	3575	Aliments (veau)	Feed (calf)	+	N/A	36,63	-	i/N/A	i/40,39	i/-	i/ N/A ^a	i/ 39,35 ^a	i/ - ^a	i/ N/A ^a / N/A ^b	i/ 38,61 ^a	i/ - ^a	-	-	-	-	ND	ND	ND	ND	b	13			
2022	3577	Aliment (ovins)	Feed (sheep)	+	N/A	39,07	-	N/A	36,04	-	i/ N/A ^a	i/ 39,10 ^a	i/ - ^a	N/A	43,85	-	-	-	-	-	ND	ND	ND	ND	b	13			
2022	3578	Aliments (veau)	Feed (calf)	-	N/A	39,69	-	N/A	37,27	-	i/ N/A ^a	i/ 37,81 ^a	i/ - ^a	i/ N/A ^a / N/A ^b	i/ 38,47 ^a	i/ - ^a	-	-	-	-	NA	NA	NA	NA	b	13			
2022	1729	Chutes de viande fraiche	Fresh meat scraps	+	35,88	33,41	+	32,79	32,95	+	36,48	33,06	+	33,71	32,96	+	+m ni/ ni/ ni/ ni PCR + on colonies + after subculture in RVS	+	+	+	+	PA	PA	PA	PA	c	13		
2022	1737	Pâté pour chat au poulet	Chicken pâté for cats	+	17,61	N/A	+	18,39	N/A	+	16,97	36,20	+	17,81	36,31	+	+p	+	+	+	+	PA	PA	PA	PA	c	13		
2022	1738	Saucisson pour chien	Sausage for dogs	+	i/20,66 ^a /18,73 ^b	i/34,14 ^a /N/A ^b	i/+ ^a /+ ^b	18,7	N/A	+	17,06	37,25	+	17,68	35,08	+	+p	+	+	+	+	PA	PA	PA	PA	c	13		
2022	1739	Graines pour oiseaux	Bird seed	+	25,12	43,74	+	23,31	32,42	+	22,23	32,38	+	22,52	32,38	+	+ p	+	+	+	+	PA	PA	PA	PA	c	13		
2022	1740	Croquettes pour chien	Dog food	+	18,79	N/A	+	17,34	N/A	+	17,08	N/A	+	17,35	35,07	+	+ p	+	+	+	+	PA	PA	PA	PA	c	13		
2022	2954	Chutes de viande fraiche pour animaux	Fresh meat scraps	+	36,43	34,26	+	37,91	36,38	+	37,91	33,45	+	37,91	33,45	+	+	+	+	+	+	PA	PA	PA	PA	c	13		
2022	2955	Saucisson frais pour chien (viande 60% et légumes 16%, céréales)	Fresh sausage for dogs	+	19,84	N/A	+	21,69	N/A	+	20,43	N/A	+	20,53	N/A	+	+	+	+	+	+	PA	PA	PA	PA	c	13		
2022	2956	Croquettes fraiches pour chat (poulet)	Fresh cat food	+	19,6	N/A	+	19,14	N/A	+	19,71	N/A	+	18,73	N/A	+	+	+	+	+	+	PA	PA	PA	PA	c	13		
2022	2957	Croquettes fraiches pour chiens (poulet)	Fresh dog food	+	20,69	N/A	+	20,56	36,13	+	22,40	35,83	+	21,81	33,03	+	+	+	+	+	+	PA	PA	PA	PA	c	13		

Appendix 7 – Relative level of detection study: raw data

Category 1
 Matrix: Deli salad (piemontaise)-25 g
 Strain: *Salmonella* Typhimurium Ad1603
 Aerobic mesophilic flora: 60 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1*					Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Standard I)						Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Easy I)						Number positive samples/Total
			RVS broth		MKTTn broth		Final result		PCR Result APF Fast			Confirmation		Final result		PCR Result APF Fast			Confirmation		Final result	
			XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			Ct CI	Ct FAM	Result	Direct streaking RAPID' <i>Salmonella</i>	RVS/ RAPID' <i>Salmonella</i>			Ct CI	Ct FAM	Result	Direct streaking RAPID' <i>Salmonella</i>	RVS/ RAPID' <i>Salmonella</i>		
676	0	/	-	st	-	-	-	33,36	-	-	-	-	-	-	32,66	-	-	-	-	-	-	0/5
677			st	st	-	-	-	33,66	-	-	-	-	-	-	-	32,80	-	-	-	-	-	
678			st	st	st	-	-	33,65	-	-	-	-	-	-	-	32,46	-	-	-	-	-	
679			st	st	st	-	-	33,43	-	-	-	-	-	-	-	33,24	-	-	-	-	-	
680			st	-	st	st	-	33,20	-	-	-	-	-	-	-	33,34	-	-	-	-	-	
705	Low	2,1	st	st	st	st	-	33,80	-	-	st	-	-	-	34,96	-	-	st	-	-	14/20	
706			+p	+p	+p	+p	+	33,30	24,66	+	+p	+	+	+	32,52	26,14	+	+p	+	+		
707			+p	+p	+p	+p	+	33,58	23,61	+	+p	+	+	+	32,38	23,59	+	+p	+	+		
708			+M	+M	+M	+M	+	33,21	24,37	+	+M	+	+	+	32,22	24,18	+	+M	+	+		
709			+p	+p	+p	+p	+	33,18	23,40	+	+p	+	+	+	32,52	24,87	+	+p	+	+		
710			+p	+p	+p	+p	+	33,23	24,84	+	+p	+	+	+	32,47	23,82	+	+p	+	+		
711			-	st	-	-	-	34,01	-	-	st	-	-	-	33,00	-	-	st	-	-		
712			st	st	st	st	-	33,74	-	-	st	-	-	-	32,80	-	-	st	-	-		
713			+p	+p	+p	+p	+	33,00	23,38	+	+p	+	+	+	33,21	25,00	+	+p	+	+		
714			+p	+p	+p	+p	+	33,33	25,49	+	+M	+	+	+	32,53	27,30	+	+M	+	+		
715			st	st	st	st	-	34,13	-	-	-	-	-	-	32,69	-	-	-	-	-		
716			st	st	st	st	-	33,97	-	-	-	-	-	-	33,03	-	-	-	-	-		
717			+p	+p	+p	+p	+	33,24	24,31	+	+p	+	+	+	32,12	25,16	+	+p	+	+		
718			+p	+p	+p	+p	+	33,28	24,74	+	+p	+	+	+	32,47	25,08	+	+p	+	+		
719			+p	+p	+p	+p	+	33,03	23,37	+	+p	+	+	+	32,34	23,48	+	+p	+	+		
720			+p	+p	+p	+p	+	33,94	22,15	+	+p	+	+	+	32,55	22,97	+	+p	+	+		
721			st	st	st	st	-	33,66	-	-	-	-	-	-	34,68	-	-	-	-	-		
722			+p	+p	+p	+p	+	33,44	23,73	+	+M	+	+	+	32,51	24,88	+	+M	+	+		
723			+M	+M	+M	+M	+	32,76	23,60	+	+M	+	+	+	32,23	24,47	+	+M	+	+		
724			+p	+p	+p	+p	+	33,49	20,06	+	+M	+	+	+	32,80	21,11	+	+M	+	+		
725	High	6,1	+p	+p	+p	+p	+	32,06	25,35	+	+M	+	+	32,13	24,77	+	+M	+	+			
726			+p	+p	+p	+p	+	32,77	26,42	+	+M	+	+	32,30	26,39	+	+M	+	+			
727			+p	+p	+p	+p	+	33,26	22,13	+	+M	+	+	32,51	22,42	+	+M	+	+			
728			+p	+p	+p	+p	+	32,58	20,93	+	+M	+	+	33,11	22,65	+	+M	+	+			
729			+p	+p	+p	+p	+	33,08	20,77	+	+M	+	+	33,62	23,47	+	+M	+	+			

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

Category 2
 Matrix: Ground beef (25 g)
 Strain: *Salmonella* Infantis 14
 Aerobic mesophilic flora: 1,0.10⁷ CFU/g

Sample N°	Inoculation level CFU/sample	Reference method: ISO 6579 ♦					Alternative method: iQ-Check <i>Salmonella</i> II								
		RVS		MKTTn		Result	Positive/Total	Standard protocol-16 h 37°C APF Classic			Easy protocol-20 h 37°C APF Classic				
		Hektoen	XLD	Hektoen	XLD			CI	Target	Confirmed result	Positive/Total	CI	Target	Confirmed result	Positive/Total
1600	/	-	-	-	-	-	0/6	34,62	N/A	-	0/6	35,56	N/A	-	0/6
1601		-	-	-	-	-		35,72	N/A	-		36,08	N/A	-	
1602		-	-	-	-	-		36,21	N/A	-		36,54	N/A	-	
1603		+	+	-	-	-		35,6	N/A	-		36,1	N/A	-	
1604		-	-	-	-	-		35,33	N/A	-		36,34	N/A	-	
1605		-	-	-	-	-		36,02	N/A	-		35,81	N/A	-	
1606	0,2	+d	-	-	-	-	1/6	35,52	N/A	-	1/6	35,78	N/A	-	1/6
1607		-	-	+	-	-		38,08	N/A	-		35,73	N/A	-	
1608		-	-	+	-	-		35,69	N/A	-		35,29	N/A	-	
1609		-	-	-	-	-		35,37	N/A	-		35,55	N/A	-	
1610		-	-	-	-	-		36,47	N/A	-		36,07	N/A	-	
1611		+	+	+	+	+		36,16	38,26	+		37,2	28,86	+	
1612	0,4	+	+	+	+	+	2/6	35,81	40,42	+	2/6	36,02	32,9	+	2/6
1613		-	-	-	-	-		35,33	N/A	-		36,2	N/A	-	
1614		-	-	-	-	-		35,9	N/A	-		35,94	N/A	-	
1615		+	+	+	+	+		37,29	41,86	+		36,65	33,4	+	
1616		-	-	-	-	-		36,55	N/A	-		36,02	N/A	-	
1617		-	-	-	-	-		35,62	N/A	-		35,56	N/A	-	
1624	2,0	+	+	+	+	+	4/6	36,04	36,23	+	4/6	36,6	26,74	+	4/6
1625		+	+	+	+	+		36,05	37,97	+		35,78	29,82	+	
1626		+	+	+	+	+		36,49	39,35	+		37,05	28,34	+	
1627		+	+	+	-	-		35,45	N/A	-		35,85	N/A	-	
1628		-	-	-	-	-		35,45	N/A	-		35,82	N/A	-	
1629		+	+	+	+	+		35,71	36,13	+		36,79	26,82	+	
765	4,2	+	+	+	+	+	6/6	N/A	26,37	+	6/6	38,2	35,54	+	6/6
766		+	+	+	+	+		46,13	25,84	+		36,59	34,84	+	
767		+	+	+	+	+		45,71	28,58	+		36,83	37,18	+	
768		+	+	+	+	+		N/A	25,28	+		36,89	35,05	+	
769		+	+	+	+	+		N/A	26,51	+		37,02	32,91	+	
770		+	+	+	+	+		N/A	25,27	+		36,97	35,28	+	

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

Category 3
Matrix: Raw milk (25 g)
Strain: *Salmonella* Mbandaka Ad2296
 Aerobic mesophilic flora: 1,2.10⁹ CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference Method : ISO 6579-1*					Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Standard I)						Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Easy I)						Number positive samples/Total
			RVS broth		MKTTn broth		Final result		PCR Result APF Fast			Confirmation		Final result		PCR Result APF Fast			Confirmation		Final result	
			XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			Ct CI	Ct FAM	Result	Direct streaking RAPID' <i>Salmonella</i>	RVS/RAPID' <i>Salmonella</i>			Ct CI	Ct FAM	Result	Direct streaking RAPID' <i>Salmonella</i>	RVS/RAPID' <i>Salmonella</i>		
1534	0	/	-	-	-	-	-	33,80	-	-	-	-	-	33,17	-	-	-	-	-	0/5		
1535			-	-	-	-	-	34,58	-	-	-	-	-	33,41	-	-	-	-	-			
1536			-	-	-	-	-	32,30	-	-	-	-	-	34,09	-	-	-	-	-			
1537			-	-	-	-	-	32,37	-	-	-	-	-	32,62	-	-	-	-	-			
1538			-	-	-	-	-	32,66	-	-	-	-	-	32,91	-	-	-	-	-			
1540	Low	1,0	+M	+1/2	+p	+M	+	33,91	38,55	+	-	+	+	32,42/34,82/34,48	-/-	-/-	-	+	-	6/20		
1541			-	-	-	-	-	33,25	-	-	-	-	-	32,32	-	-	-	-	-			
1542			-	-	-	-	-	32,58	-	-	-	-	-	32,48	-	-	-	-	-			
1543			-	-	-	-	-	32,43	-	-	-	-	-	32,65	-	-	-	-	-			
1544			-	-	-	-	-	32,78	-	-	-	-	-	32,73	-	-	-	-	-			
1545			-	-	-	-	-	34,78	-	-	-	-	-	32,38	-	-	-	-	-			
1546			-	-	-	-	-	34,68	-	-	-	-	-	32,28	-	-	-	-	-			
1547			-	-	-	-	-	33,38	-	-	-	-	-	32,22	-	-	-	-	-			
1548			+M	+p	-	-	+	34,09	31,12	+	-	+	+	32,28	34,77	+	-	+	+			
1549			+M	+p	-	-	+	33,93	39,26	+	-	+	+	33,97	38,76	+	-	+	+			
1550			-	-	-	-	-	33,58	-	-	-	-	-	32,52	-	-	-	-	-			
1551			-	-	-	-	-	32,73	-	-	-	-	-	33,11	-	-	-	-	-			
1552			+M	+m/+	+p	+m	+	33,87	34,96	+	-	+	+	32,61	39,30	+	-	+	+			
1553			-	-	-	-	-	32,89	-	-	-	-	-	32,38	-	-	-	-	-			
1554			-	-	-	-	-	33,54	-	-	-	-	-	32,99	-	-	-	-	-			
1555			-	-	-	-	-	34,58	-	-	-	-	-	32,65	-	-	-	-	-			
1556			-	-	-	-	-	32,48	-	-	-	-	-	32,69	-	-	-	-	-			
1557	+M	+m	+p	+m	+	36,32/35,72/36,12	-/40,56/40,65	-/+	-	+	-	32,70/32,39/33,68	-/-	-/-	-	+	-					
1558	+M	+m	+p	+m	+	33,01	33,64	+	-	+	+	32,44	36,92	+	-	+	+					
1559	+M	+m	+p	+m	+	33,05	33,60	+	-	+	+	32,07	38,31	+	-	+	+					
1560	High	3,0	+M	+m	+p	+1/2	+	32,59	31,21	+	-	+	+	32,58	35,20	+	-	+	+	5/5		
1561			+M	+m	+p	+m	+	32,28	30,38	+	+m/+	+	+	32,69	35,06	+	+m/+	+	+			
1562			+M	+m	+p	+1/2	+	32,57	34,67	+	-	+	+	32,32	39,25	+	-	+	+			
1563			+M	+m	+p	+m	+	32,87	32,28	+	-	+	+	32,26	34,36	+	-	+	+			
1564			+M	+M	+p	+1/2	+	32,39	33,64	+	-	+	+	33,12	36,78	+	-	+	+			

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

Category 4
Matrix: Liquid egg product (25 g)
Strain: *Salmonella* Enteritidis 2532
 Aerobic mesophilic flora 30 CFU/g

Sample N°	Inoculation level CFU/sample	Reference method: ISO 6579 ♦					Alternative method: iQ-Check <i>Salmonella</i> II								
		RVS		MKTTn		Result	Positive/Total	Standard protocol-16 h 37°C APF Classic				Easy protocol-20 h 37°C APF Classic			
		Hektoen	XLD	Hektoen	XLD			CI	Target	Confirmed result	Positive/Total	CI	Target	Confirmed result	Positive/Total
191	/	-	-	-	-	-	0/6	N/A/41,08**	N/A/N/A**	-	0/6	37,38	N/A	-	0/6
192		-	-	-	-	-		N/A/40,13**	N/A/N/A**	-		37,74	N/A	-	
193		-	-	-	-	-		N/A/40,47**	N/A/N/A**	-		37,22	N/A	-	
194		-	-	-	-	-		N/A/44,28**	N/A/N/A**	-		36,52	N/A	-	
195		-	-	-	-	-		N/A/40,56**	N/A/N/A**	-		36,52	N/A	-	
196		-	-	-	-	-		N/A/41,02**	N/A/N/A**	-		36,85	N/A	-	
234	0,1	-	-	-	-	-	1/6	N/A/37,56**	N/A/N/A**	-	1/6	38,7/35,26*	N/A/N/A*	-	1/6
235		-	-	-	-	-		N/A/37,09**	N/A/39,23**	-		38,44/35,38*	N/A/N/A*	-	
236		-	-	-	-	-		N/A/37,57**	N/A/N/A**	-		38,3/35,5*	N/A/N/A*	-	
237		+	+	+	+	+		N/A/N/A*	N/A/36,4*	+		N/A/36,47*	23,67/25,89*	+	
238		-	-	-	-	-		N/A*/37,65**	N/A*/N/A**	-		38,03/35,54*	N/A/N/A*	-	
239		-	-	-	-	-		N/A*/37,68**	N/A*/N/A**	-		37,4/35,56*	N/A/N/A*	-	
246	0,5	-	-	-	-	-	2/6	N/A*/37,26**	N/A*/N/A**	-	2/6	38,18/35,09*	39,96/N/A*	-	2/6
247		+	+	+	+	+		N/A/N/A*	N/A/41,37*	+		44,18/36,24*	24,92/26,25*	+	
248		+	+	+	+	+		N/A*/40,66**	N/A*/26,87**	+		42,72/36,36*	23,72/25,88*	+	
249		-	-	-	-	-		N/A/N/A*	N/A/37,18*	-		37,59/35,42*	42,02/N/A*	-	
250		-	-	-	-	-		N/A*/37,45**	N/A*/N/A**	-		38,82/35,56*	N/A/N/A*	-	
251		-	-	-	-	-		N/A*/37,21**	N/A*/N/A**	-		38,28/35,53*	N/A/N/A*	-	
252	1,4	-	-	-	-	-	4/6	N/A*/37,29**	N/A*/N/A**	-	4/6	38,51/35,26*	N/A/N/A*	-	4/6
253		+	+	+	+	+		N/A/N/A*	N/A/42,34*	+		N/A/36,8*	23,28/24,17*	+	
254		+	+	+	+	+		N/A*/40,47**	N/A*/27,36**	+		N/A/36,56*	23,1/23,96*	+	
255		+	+	+	+	+		N/A*/37,37**	N/A*/37,69**	+		N/A/36,94*	23,46/25,19*	+	
256		-	-	-	-	-		N/A*/36,03**	N/A*/N/A**	-		37,71/35,34*	N/A/N/A*	-	
257		+	+	+	+	+		N/A/N/A*	N/A/45,61*	+		N/A/38,62*	23,11/24,31*	+	
675	4,1	+	+	+	+	+	6/6	N/A/N/A*	N/A/31,81*	+	6/6	N/A	25,54	+	6/6
676		+	+	+	+	+		N/A/N/A*	N/A/32,2*	+		N/A	26,09	+	
677		+	+	+	+	+		N/A/N/A*	N/A/31,17*	+		N/A	27,33	+	
678		+	+	+	+	+		N/A/N/A*	N/A/27,98*	+		N/A	27,24	+	
679		+	+	+	+	+		N/A/N/A*	N/A/27,55*	+		N/A	27,1	+	
680		+	+	+	+	+		N/A/N/A*	N/A/26,24*	+		N/A	27,08	+	

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

Category 5
 Matrix: Perch fillet (25 g)
 Strain: *Salmonella* Saintpaul F31
 Aerobic mesophilic flora: 3,8.10⁶ CFU/g

Sample N°	Inoculation level CFU/sample	Reference method: ISO 6579 ♦						Alternative method: iQ-Check <i>Salmonella</i> II							
		RVS		MKTTn		Result	Positive/Total	Standard protocol-16 h 37°C APF Classic			Easy protocol-20 h 37°C APF Classic				
		Hektoen	XLD	Hektoen	XLD			CI	Target	Confirmed result	Positive/Total	CI	Target	Confirmed result	Positive/Total
222	/	-	-	-	-	-	0/6	37,32	N/A	-	0/6	37,17	N/A	-	0/6
223		-	-	-	-	-		37,63	N/A	-		37,49	N/A	-	
224		-	-	+	-	-		37,22	N/A	-		37,4	N/A	-	
225		-	-	-	-	-		37,21	N/A	-		36,26	N/A	-	
226		-	-	-	-	-		37,03	N/A	-		36,77	N/A	-	
227		-	-	-	-	-		37,13	N/A	-		36,36	N/A	-	
338	0,2	-	-	-	-	-	1/6	37,23	N/A	-	1/6	36,44	43,13	-	0/6
339		-	-	-	-	-		37,46	N/A	-		36,72	N/A	-	
340		-	-	-	-	-		36,93	N/A	-		37,07	N/A	-	
341		-	-	-	-	-		36,09	N/A	-		36,82	42,28	-	
342		-	+d	-	-	+		37,01	42,61	+		37,29	N/A	-	
343		-	-	-	-	-		36,62	N/A	-		36,73	N/A	-	
350	0,6	+	+	+	+	+	3/6	39,18	29,67	+	3/6	36,39	32,74	+	3/6
351		-	-	-	-	-		37,17	42,92	-		36,85	39,89	-	
352		-	-	-	-	-		37,11	N/A	-		38,09	42,13	-	
353		+	+	+	+	+		39,29	27,21	+		39,91	31,29	+	
354		+	+	+	+	+		37,39	31,49	+		37,63	33,82	+	
355		-	-	-	-	-		36,7	N/A	-		36,38	N/A	-	
356	1,5	+	+	+	+	+	3/6	37,94	26,83	+	3/6	38,46	30,06	+	3/6
357		-	-	-	-	-		36,63	N/A	-		35,99	N/A	-	
358		-	-	-	-	-		36,66	N/A	-		37,5	N/A	-	
359		+	+	+	+	+		45,57	27,3	+		37,58	31,24	+	
360		+	+	-	+	+		40,71	27,81	+		38,09	31,8	+	
361		-	-	-	-	-		36,66	41,17	-		37,41	N/A	-	
362	3,0	+	+	+	+	+	6/6	43,37	26,53	+	6/6	37,25	29,81	+	6/6
363		+	+	+	+	+		41,77	26,33	+		38,21	31,1	+	
364		+	+	+	+	+		38,03	29,47	+		37,08	32,67	+	
365		+	+	+	+	+		N/A	25,58	+		37,48	28,91	+	
366		+	+	+	+	+		38,38	25,51	+		38,29	29,81	+	
367		+	+	+	+	+		40,62	25,09	+		36,48	30,4	+	

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

Category 6:
 Matrix: Balls for dog (25 g)
 Strain: *Salmonella* Agona A00V038
 Aerobic mesophilic flora: 6,7.10³ CFU/g

Sample N°	Inoculation level CFU/sample	Reference method: ISO 6579 ♦					Alternative method: iQ-Check <i>Salmonella</i> II								
		RVS		MKTTn		Result	Positive/Total	Standard protocol-16 h 37°C APF Classic			Easy protocol-20 h 37°C APF Classic				
		Hektoen	XLD	Hektoen	XLD			CI	Target	Confirmed result	Positive/Total	CI	Target	Confirmed result	Positive/Total
216	/	-	-	-	-	-	0/6	37,03	N/A	-	0/6	37,25	N/A	-	0/6
217		-	-	-	-	-		36,8	N/A	-		37,08	N/A	-	
218		-	-	-	-	-		36,3	N/A	-		37,07	N/A	-	
219		-	-	-	-	-		36,85	N/A	-		37,14	N/A	-	
220		-	-	-	-	-		37,19	N/A	-		37,1	N/A	-	
221		-	-	-	-	-		36,68	N/A	-		36,35	N/A	-	
269	0,3	-	-	-	-	-	2/6	37,98	N/A	-	2/6	36,52	N/A	-	2/6
270		+	+	+	+	+		N/A	18,76	+		N/A	21,36	+	
271		-	-	-	-	-		37,42	N/A	-		35,48	N/A	-	
272		-	-	-	-	-		37,21	N/A	-		35,39	N/A	-	
273		+	+	+	+	+		N/A	17,43	+		N/A	21,1	+	
274		-	-	-	-	-		36,56	N/A	-		35,56	N/A	-	
275	0,5	-	-	-	-	-	2/6	36,93	N/A	-	2/6	35,9	41,82	+	4/6
276		+	+	+	+	+		N/A	17,61	+		N/A	21,14	+	
277		-	-	-	-	-		37,82	N/A	-		36,11	39,93	+	
278		-	-	-	-	-		37,44	N/A	-		36,54	N/A	-	
279		+	+	+	+	+		N/A	17,23	+		N/A	21,83	+	
280		-	-	-	-	-		37,47	N/A	-		36,01	41,24	-	
281	1,1	+	+	+	+	+	4/6	N/A	18,24	+	4/6	N/A	21,85	+	5/6
282		-	-	-	-	-		37,06	N/A	-		36,12	41,05	+	
283		+	+	+	+	+		N/A	17,46	+		N/A	21,39	+	
284		+	+	+	+	+		N/A	17,31	+		N/A	21,54	+	
285		-	-	-	-	-		38,51	N/A	-		35,82	N/A	-	
286		+	+	+	+	+		N/A	19,52	+		N/A	21,38	+	
287	2,7	+	+	+	+	+	6/6	N/A	18,38	+	6/6	N/A	21,52	+	6/6
288		+	+	+	+	+		N/A	18,57	+		49,73	21,93	+	
289		+	+	+	+	+		N/A	18,18	+		N/A	21,32	+	
290		+	+	+	+	+		N/A	18,66	+		48,54	21,19	+	
291		+	+	+	+	+		N/A	18,29	+		49,13	21,73	+	
292		+	+	+	+	+		N/A	18,26	+		43,43	21,19	+	

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

Category 7
 Matrix: Process water (25 g)
 Strain: *Salmonella* Derby A00E084
 Aerobic mesophilic flora: 20 CFU/g

Sample N°	Inoculation level CFU/sample	Reference method: ISO 6579 ♦						Alternative method: iQ-Check <i>Salmonella</i> II							
		RVS		MKTTn		Result	Positive/Total	Standard protocol-16 h 37°C APF Classic				Easy protocol-20 h 37°C APF Classic			
		Hektoen	XLD	Hektoen	XLD			CI	Target	Confirmed result	Positive/Total	CI	Target	Confirmed result	Positive/Total
197	/	-	-	-	-	-	0/6	36,79	N/A	-	0/6	36,38	N/A	-	0/6
198		-	-	-	-	-		37,06	N/A	-		36,82	N/A	-	
199		-	-	-	-	-		37,96	N/A	-		37,23	N/A	-	
200		-	-	-	-	-		37,49	N/A	-		36,97	N/A	-	
201		-	-	-	-	-		37,47	N/A	-		37,04	N/A	-	
202		-	-	-	-	-		37,25	N/A	-		36,8	N/A	-	
479	0,1	-	-	-	-	-	1/6	36,22	N/A	-	1/6	35,88	N/A	-	1/6
480		-	-	-	-	-		36,13	N/A	-		35,66	N/A	-	
481		-	-	-	-	-		36,51	N/A	-		36,32	N/A	-	
482		+	+	+	+	+		N/A	20,54	+		43,95	22,51	+	
483		-	-	-	-	-		36,26	N/A	-		36,2	N/A	-	
484		-	-	-	-	-		36,97	N/A	-		36,14	N/A	-	
485	0,5	-	-	-	-	-	3/6	36,45	N/A	-	3/6	36,35	N/A	-	3/6
486		+	+	+	+	+		N/A	20,55	+		44,5	22,55	+	
487		+	+	+	+	+		N/A	20,66	+		41,75	22,96	+	
488		+	+	+	+	+		N/A	20,85	+		N/A	23,45	+	
489		-	-	-	-	-		36,04	N/A	-		36,46	N/A	-	
490		-	-	-	-	-		35,7	N/A	-		36,45	N/A	-	
497	1,4	-	-	-	-	-	4/6	35,87	N/A	-	4/6	36,53	N/A	-	4/6
498		-	-	-	-	-		36,15	N/A	-		36,55	N/A	-	
499		+	+	+	+	+		45,84	21,49	+		42,42	22,37	+	
500		+	+	+	+	+		N/A	21,2	+		44,97	22,35	+	
501		+	+	+	+	+		48,8	21,11	+		N/A	22,45	+	
502		+	+	+	+	+		47,43	21,75	+		N/A	22,48	+	
681	4,1	+	+	+	+	+	6/6	N/A	24,39	+	6/6	N/A	28,96	+	6/6
682		+	+	+	+	+		N/A	25,49	+		N/A	28,97	+	
683		+	+	+	+	+		N/A	25,77	+		N/A	27,7	+	
684		+	+	+	+	+		N/A	24,85	+		N/A	27,85	+	
685		+	+	+	+	+		N/A	24,87	+		N/A	27,73	+	
686		+	+	+	+	+		N/A	24,87	+		N/A	28,2	+	

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

Category 8
Matrix: Bootsocks (PPS)
Strain: *Salmonella* Kentucky Ad1756
 Aerobic mesophilic flora: 2,0.10⁶ CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference Method: ISO 6579-1*					Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Standard II)					Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Easy I)					Number positive samples/Total	
			MSRV	XLD	RAPID' <i>Salmonella</i>	MKTTn broth			Final result	PCR Result APF Fast			Confirmation		Final result	PCR Result APF Fast			Confirmation from primary enrichment		Final result
						XLD	RAPID' <i>Salmonella</i>			Ct CI	Ct FAM	Result				MSRV/ RAPID' <i>Salmonella</i>	Ct CI	Ct FAM			
2556	0	/	-/-			-	-	-	32,37	-	-	-	-	-	35,46	-	-	-	-	-	0/5
2557			-/-			-	-	-	31,99	-	-	-	-	-	33,19	-	-	-	-	-	
2558			-/-			-	-	-	32,15	-	-	-	-	-	32,67	-	-	-	-	-	
2559			-/-			-	-	-	32,44	-	-	-	-	-	32,65	-	-	-	-	-	
2560			-/-			-	-	-	32,34	-	-	-	-	-	34,41	-	-	-	-	-	
2043	Low	0,8	+	+p	+p	+M	+M	+	33,63	19,24	+	+	+	34,12	21,17	+	+	+	+	8/20	
2044			+	-	-	-	-	-	34,21	17,62	+	+	+	-	18,65	+	+	+	+		
2045			+	+M	+M	+M	+M	+	36,92	16,45	+	+	+	35,82	19,02	+	+	+	+		
2046			+	+M	+M	+M	+M	+	32,31	-	-	-	-	32,60	-	-	-	-	-		
2047			+	+p	+p	+M	+M	+	34,11	17,27	+	+	+	-	18,52	+	+	+	+		
2048			+	-	-	-	-	-	37,28	16,78	+	+	+	-	17,96	+	+	+	+		
2049			-/-			-	-	-	32,29	-	-	-	-	32,51	-	-	-	-	-		
2050			-/-			-	-	-	-	16,35	+	+	+	-	18,31	+	+	+	+		
2051			+	-	-	-	-	-	32,17	-	-	-	-	33,13	-	-	-	-	-		
2052			+	+M	+M	+M	+M	+	32,09	-	-	-	-	33,40	-	-	-	-	-		
2053			+	-	-	-	-	-	32,22	-	-	-	-	32,90	-	-	-	-	-		
2054			+	+p	+p	+M	+M	+	32,24	-	-	-	-	32,83	-	-	-	-	-		
2055			+	+M	+M	+M	+M	+	33,66	17,58	+	+	+	-	18,02	+	+	+	+		
2056			+	+M	+M	+M	+M	+	35,51	18,00	+	+	+	-	17,64	+	+	+	+		
2057			+	-	-	-	-	-	32,61	-	-	-	-	32,64	-	-	-	-	-		
2058			+	+p	+p	+M	+M	+	32,22	-	-	-	-	32,75	-	-	-	-	-		
2059			+	+m	+m	+M	+M	+	32,31	-	-	-	-	33,10	-	-	-	-	-		
2060	-/-			-	-	-	32,44	-	-	-	-	33,16	-	-	-	-	-				
2061	-/-			-	-	-	32,26	-	-	-	-	33,00	-	-	-	-	-				
2062	-/-			-	-	-	32,27	-	-	-	-	33,03	-	-	-	-	-				
2063	High	2,1	+	-	-	-	-	-	33,11	18,56	+	+	+	-	19,23	+	+	+	+	5/5	
2064			+	+M	+M	+M	+M	+	34,12	17,22	+	+	+	-	18,09	+	+	+	+		
2065			+	+p	+p	+M	+M	+	35,79	16,82	+	+	+	-	18,50	+	+	+	+		
2066			+	+p	+p	+M	+M	+	34,55	17,38	+	+	+	-	18,10	+	+	+	+		
2067			+	+p	+p	+M	+M	+	44,47	17,81	+	+	+	-	18,38	+	+	+	+		

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

Category 9
Matrix: Veal meat (25g)
Strain: *Salmonella* Enteritidis Ad926
 Aerobic mesophilic flora: 1,6.10⁶ CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference Method: ISO 6579-1♦					Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Easy II) Pre-warmed BPW 8 h 41,5°C					Number positive samples/Total	
			RVS broth		MKTTn broth		Final result		PCR Result APF Fast			Confirmation			Final result
			XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			Ct CI	Ct FAM	Result	Direct streaking RAPID' <i>Salmonella</i>	RVS/RAPID' <i>Salmonella</i>		
1160	0	/	st	st	-	-	-	33,65	-	-	-	-	-	0/5	
1161			-	-	-	-	-	33,33	-	-	-	-	-		
1162			st	st	-	-	-	32,67	-	-	-	-	-		
1163			-	st	-	-	-	33,51	-	-	-	-	-		
1164			-	-	-	st	-	33,39	-	-	-	-	-		
1165	1	0,8	+p	+p	+M	+M	+	33,00	-	-	-	-	-	11/20	
1166			+1/2	+M	+M	+p	+	33,36	-	-	-	-	-		
1167			+1/2	+p	+p	+p	+	33,11	32,09	+	+	+	+		
1168			-	-	+md (<i>Hafnia alvei</i>)	-	-	33,03	30,34	+	+	+	+		
1169			+M	+M	+p	+p	+	33,26	-	-	-	-	-		
1170			+M	+p	+1/2	+p	+	32,69	30,60	+	+	+	+		
1171			+M	+M	+p	+p	+	32,56	29,58	+	+	+	+		
1172			-	st	-	-	-	32,36	29,33	+	+	+	+		
1173			-	st	-	-	-	33,19	-	-	-	-	-		
1174			+p	+M	+p	+p	+	33,12	34,49	+	+	+	+		
1175			+p	+p	+p	+p	+	33,21	-	-	-	-	-		
1176			-	-	-	-	-	33,05	32,13	+	+	+	+		
1177			st	-	-	-	-	32,51	31,10	+	+	+	+		
1178			-	-	-	-	-	33,02	-	-	-	-	-		
1179			+p	+M	+p	+p	+	32,67	33,46	+	+	+	+		
1180	+(1)	st	-	-	+	32,73	-	-	-	-	-				
1181	-	st	-	-	-	32,55	30,15	+	+	+	+				
1182	-	-	-	-	-	33,32	-	-	-	-	-				
1183	+M	+p	+p	+p	+	33,09	-	-	-	-	-				
1184	-	-	+md (<i>Hafnia alvei</i>)	-	-	32,64	29,69	+	+	+	+				
1185	2	2,3	+p	+p	+M	+p	+	32,72	28,05	+	+	+	+	5/5	
1186			+p	+M	+p	+p	+	32,51	26,76	+	+	+	+		
1187			+p	+M	+p	+p	+	32,47	29,69	+	+	+	+		
1188			+m	+M	+p	+p	+	32,49	31,05	+	+	+	+		
1189			+M	+M	+p	+p	+	32,71	29,07	+	+	+	+		

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

Category 10
Matrix: Ground beef (375g)
Strain: *Salmonella* Newport Ad2730
 Aerobic mesophilic flora: 1,0.10⁵CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference Method: ISO 6579-1*					Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Easy II) Pre-warmed BPW 10 h 41,5°C						Number positive samples/Total
			RVS broth		MKTTn broth		Final result		PCR Result APF Fast			Confirmation		Final result	
			XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			Ct CI	Ct FAM	Result	Direct streaking RAPID' <i>Salmonella</i>	RVS/RAPID' <i>Salmonella</i>		
1406	0	/	-	-	-	-	-	32,88	-	-	-	-	-	-	0/5
1407			-	-	-	-	-	32,52	-	-	-	-	-	-	
1408			-	-	-	-	-	32,99	-	-	-	-	-	-	
1409			-	-	-	-	-	32,49	-	-	-	-	-	-	
1410			-	-	-	-	-	32,46	-	-	-	-	-	-	
1411	1	0,5	+M	+M	+m	+m	+	32,93	-	-	-	-	-	-	5/20
1412			-	-	-	-	-	32,76	-	-	-	-	-	-	
1413			-	-	-	-	-	32,56	-	-	-	-	-	-	
1414			-	-	-	-	-	32,91	-	-	-	-	-	-	
1415			+M	+M	+M	+M	+	32,36	32,17	+	+	+	+	+	
1416			-	-	-	-	-	32,72	-	-	-	-	-	-	
1417			+M	+M	+M	+M	+	32,47	-	-	-	-	-	-	
1418			+M	+M	+M	+M	+	32,71/32,90/32,36/32,70/32,65	39,08/-/38,86/39,25	+/-/+	-	- (ISO Tests -)	-	-	
1419			+M	+M	+M	+M	+	32,38	32,07	+	+	+	+	+	
1420			+M	+M	+M	+M	+	32,37	-	-	-	-	-	-	
1421			+M	+M	+M	+M	+	32,59	-	-	-	-	-	-	
1422			-	-	-	-	-	32,70	-	-	-	-	-	-	
1423			-	-	-	-	-	32,40	-	-	-	-	-	-	
1424			-	-	-	-	-	32,46	-	-	-	-	-	-	
1425			-	-	-	-	-	32,77	-	-	-	-	-	-	
1426	-	-	-	-	-	32,84	33,44	+	+	+	+	+			
1427	+M	+M	+M	+p	+	31,98	28,88	+	+	+	+	+			
1428	+M	+M	+M	+M	+	32,32	-	-	-	-	-	-			
1429	+M	+M	+M	+M	+	32,30	31,11	+	+	+	+	+			
1430	-	-	-	-	-	32,43	-	-	-	-	-	-			
1431	2	1,5	-	-	-	-	-	32,33	32,30	+	+	+	+	4/5	
1432			-	-	-	-	-	32,34	32,17	+	+	+	+		
1433			+M	+M	+M	+M	+	32,41	-	-	-	-	-		
1434			+M	+M	+M	+M	+	32,11	30,34	+	+	+	+		
1435			-	-	-	-	-	31,60	27,90	+	+	+	+		

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

Category 11
Matrix: Raw milk (50g)
Strain: *Salmonella* Mbandaka Ad2296
 Aerobic mesophilic flora: 3,6.10⁶CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference Method: ISO 6579-1♦				Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Easy I) Pre-warmed BPW + novobiocin 20 h 41,5°C					Number positive samples/Total		
			RVS broth		MKTTn broth			Final result	PCR Result APF Fast			Direct streaking RAPID' <i>Salmonella</i>		Confirmation RAPID' <i>Salmonella</i> (RVS/RAPID' <i>Salmonella</i>)	Final result
			XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			Ct CI	Ct FAM	Result				
2440	0	/	-	-	-	-	-	36,44	-	-	-	-	-	0/5	
2441			-	-	-	-	-	34,99	-	-	-	-	-		
2442			-	-	-	-	-	34,17	-	-	-	-	-		
2443			-	-	-	-	-	34,51	-	-	-	-	-		
2444			-	-	-	-	-	36,88	-	-	-	-	-		
2455	1	0,5	-	-	-	-	-	34,47	35,09	+	+	+	+	12/20	
2456			-	-	-	-	-	34,09	34,49	+	+	+	+		
2457			-	-	-	-	-	33,59	35,46	+	+	+	+		
2458			+m	+M	+m	+m	+	33,20	32,84	+	+	+	+		
2459			+M	+p	+m	+m	+	33,46	33,05	+	+	+	+		
2460			-	-	-	-	-	34,20	-	-	-	-	-		
2461			+M	+M	-	-	+	33,56	35,62	+	+	+	+		
2462			-	-	-	-	-	34,34	35,89	+	+	+	+		
2463			+m	+m	+M	-	+	35,10	-	-	-	-	-		
2464			+M	+M	+m	+m	+	33,44	32,04	+	+	+	+		
2465			+M	+p	+m	+m	+	33,64	-	-	-	-	-		
2466			-	-	-	-	-	33,62	34,21	+	+	+	+		
2467			-	-	-	-	-	34,13	-	-	-	-	-		
2468			-	-	-	-	-	33,26	34,71	+	+	+	+		
2469			+M	+p	+m	+m	+	34,12	-	-	-	-	-		
2470			+M	+p	+m	+m	+	34,25	-	-	-	-	-		
2471			+M	+p	+m	+m	+	35,77	37,76	+	+	+	+		
2472	-	-	-	-	-	34,90	-	-	-	-	-				
2473	-	-	-	-	-	34,71	-	-	-	-	-				
2474	+M	+p	+m	+m	+	33,60	32,90	+	+	+	+				
2475	2	1,3	+m	+p	-	-	+	34,44	34,37	+	+	+	+	5/5	
2476			+M	+p	+m	+m	+	34,90	35,79	+	+	+	+		
2477			+M	+p	-	+m	+	34,70	34,44	+	+	+	+		
2478			+M	+p	+m	+m	+	35,84	33,43	+	+	+	+		
2479			+M	+p	+m	+M	+	33,48	33,98	+	+	+	+		

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

Category 12
Matrix: Infant formula with probiotics (375 g)
Strain: S. Cerro Ad2707
 Aerobic mesophilic flora: 2,1.10²CFU/g
 Lactic flora: 1,8.10⁶CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference Method: ISO 6579-1*					Number positive samples/Total	Alternative method: iQ-Check <i>Salmonella</i> II (Easy I) Pre-warmed BPW (37°C) + PIF supplement 18 h at 37°C													Number positive samples/Total		
			RVS broth		MKTTn broth		Final result		PCR Result Without FDRS APF Classic			PCR Result Without FDRS APF Fast			PCR Result With FDRS APF Classic			PCR Result With FDRS APF Fast			Direct streaking RAPID' <i>Salmonella</i>		Confirmation RAPID' <i>Salmonella</i> (RVS/RAPID' <i>Salmonella</i>)	Final result
			XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result				
2255	0	/	st	st	st	st	-	33,31	-	-	33,28	-	-	33,71	-	-	34,94	-	-	st	-	-	0/5	
2256			st	st	st	st	-	32,89	-	-	32,56	-	-	33,73	-	-	33,94	-	-	st	-	-		
2257			st	st	st	st	-	33,16	-	-	32,93	-	-	33,42	-	-	33,27	-	-	st	-	-		
2258			st	st	st	st	-	32,75	-	-	33,58	-	-	32,78	-	-	33,03	-	-	st	-	-		
2259			st	st	st	st	-	32,65	-	-	32,52	-	-	32,48	-	-	33,00	-	-	st	-	-		
2351	1	1,2	st	st	st	st	-	32,07	20,26	+	-	19,64	+	34,55	19,25	+	-	19,25	+	+p	+	+	19/20	
2352			st	st	st	st	-	-	19,82	+	29,07	19,12	+	-	19,19	+	-	18,94	+	+p	+	+		
2353			st	st	st	st	-	-	20,34	+	-	19,75	+	-	19,33	+	37,94	19,05	+	+p	+	+		
2354			+p	+p	+p	+p	+	-	20,51	+	24,54	19,69	+	36,71	19,54	+	33,29	19,35	+	+p	+	+		
2355			+p	+p	+p	+p	+	-	19,60	+	-	19,13	+	35,15	18,90	+	32,78	18,46	+	+p	+	+		
2356			+p	+p	+p	+p	+	-	20,30	+	-	19,82	+	34,82	19,67	+	25,49	19,74	+	+p	+	+		
2357			+p	+p	+p	+p	+	-	21,74	+	-	21,57	+	35,04	21,29	+	-	21,42	+	+p	+	+		
2358			+p	+p	+p	+p	+	34,44	-	-	32,91	-	-	33,94	-	-	32,64	-	-	st	-	-		
2359			st	st	st	st	-	-	24,27	+	35,08	24,36	+	-	24,55	+	44,88	24,02	+	+p	+	+		
2360			st	st	st	st	-	34,86	28,71	+	32,21	27,04	+	33,46	27,78	+	31,59	27,41	+	+p	+	+		
2361			+p	+p	+p	+p	+	-	18,90	+	25,74	19,17	+	-	19,20	+	23,32	19,14	+	+p	+	+		
2362			+p	+p	+p	+p	+	37,90	19,21	+	-	19,12	+	36,80	18,77	+	32,63	18,91	+	+p	+	+		
2363			st	st	st	st	-	-	21,15	+	-	20,62	+	-	19,41	+	33,52	20,51	+	+p	+	+		
2364			st	st	st	st	-	34,71	26,30	+	38,54	25,64	+	-	26,75	+	28,8	25,5	+	+p	+	+		
2365			+p	+p	+p	+p	+	23,00	18,47	+	22,14	18,63	+	-	18,52	+	-	19,15	+	+p	+	+		
2366			+p	+p	+p	+p	+	-	20,97	+	-	20,28	+	-	19,99	+	37,03	20,2	+	+p	+	+		
2367			+p	+p	+p	+p	+	-	20,37	+	-	20,25	+	-	19,36	+	-	20,25	+	+p	+	+		
2368			+p	+p	+p	+p	+	45,18	20,58	+	27,69	20,03	+	-	20,79	+	-	19,55	+	+p	+	+		
2369			+p	+p	+p	+p	+	39,86	20,06	+	-	19,78	+	-	19,66	+	31,98	19,35	+	+p	+	+		
2370			+p	+p	+p	+p	+	32,84	19,06	+	24,48	19,64	+	35,38	20,43	+	27,98	19,87	+	+p	+	+		
2260	2	3,0	+p	+p	+p	+p	+	-	19,60	+	-	19,18	+	35,85	19,54	+	25,48	18,59	+	+p	+	+	5/5	
2261			+p	+p	+p	+p	+	-	18,71	+	-	19,22	+	-	19,13	+	26,24	18,88	+	+p	+	+		
2262			+p	+p	+p	+p	+	-	18,74	+	38,88	18,97	+	35,75	20,06	+	-	20,02	+	+p	+	+		
2263			+p	+p	+p	+p	+	-	19,67	+	-	19,42	+	38,91	19,00	+	-	18,84	+	+p	+	+		
2264			+p	+p	+p	+p	+	-	18,91	+	-	19,17	+	38,23	19,54	+	25,30	18,67	+	+p	+	+		

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

Category 13
 Matrix : Dry kibbles (375g)
 Strain : *Salmonella* Derby Ad1878
 Aerobic mesophilic flora : 40 CFU/g

Extension 2022

N° sample	Level	Contamination level (CFU/sample)	Reference Method : ISO 6579-1♦					Number positive samples/Total	Alternative method: iQ-Check® Salmonella II (Easy I) Pre-warmed BPW 18h 37°C														Number positive samples/Total With and without FDRS CFX96 and CFX Opus Deep Well				
			RVS broth		MKTTn broth		Final result		Protocol Easy I CFX96 Deep Well						Protocol Easy I Opus Deep Well						Confirmation			Final result			
			XLD	RAPID' Salmonella	XLD	RAPID' Salmonella			APF Fast without FDRS			APF Fast with FDRS			APF Fast without FDRS			APF Fast with FDRS			Direct streaking RAPID' Salmonella	RVS/ RAPID' Salmonella		CFX96		CFX Opus	
									Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result				w/o FDRS	W FDRS	w/o FDRS	W FDRS
3233	0	/	st	st	st	st	-	39,56	N/A	-	38,88	N/A	-	39,13	N/A	-	37,59	N/A	-	-	-	-	-	-	-	0/5	
3234			st	st	st	st	-	43,9	N/A	-	38,39	N/A	-	38,53	N/A	-	38,02	N/A	-	-	-	-	-	-	-		
3235			st	st	st	st	-	42,57	N/A	-	43,41	N/A	-	38,95	N/A	-	40,15	N/A	-	-	-	-	-	-	-		
3236			st	st	st	st	-	42,00	N/A	-	42,73	N/A	-	37,32	N/A	-	41,43	N/A	-	-	-	-	-	-	-		-
3237			st	st	st	st	-	41,16	N/A	-	43,23	N/A	-	37,48	N/A	-	38,97	N/A	-	-	-	-	-	-	-		-
3238	1	0,4	+p	+p	+p	+p	+	42,89	N/A	-	39,48	N/A	-	36,99	N/A	-	39,23	N/A	-	-	-	-	-	-	-	10/20	
3239			+p	+p	+p	+p	+	N/A	20,5	+	N/A	20,35	+	N/A	19,45	+	N/A	19,8	+	+	+	+	+	+	+		
3240			st	st	st	st	-	N/A	24,45	+	N/A	23,96	+	39,05	23,01	+	40,92	25,13	+	+	+	+	+	+	+		
3241			st	st	st	st	-	42,45	N/A	-	43,41	N/A	-	37,37	N/A	-	38,46	N/A	-	-	-	-	-	-	-		-
3242			st	st	st	st	-	41,64	N/A	-	44,99	N/A	-	37,26	N/A	-	40,06	N/A	-	-	-	-	-	-	-		-
3243			st	st	st	st	-	N/A	29,48	+	N/A	31,54	+	37,85	28,74	+	40,59	30,57	+	+	+	+	+	+	+		+
3244			st	st	st	st	-	N/A	29,5	+	N/A	30,84	+	37,3	28,54	+	38,19	28,89	+	+	+	+	+	+	+		+
3245			st	st	st	st	-	40,47	N/A	-	43,73	N/A	-	37,93	N/A	-	40,87	N/A	-	-	-	-	-	-	-		-
3246			+p	+p	+M	+p	+	38,26	N/A	-	43,17	N/A	-	39,24	N/A	-	40,94	N/A	-	-	-	-	-	-	-		-
3247			st	st	st	st	-	44,43	N/A	-	44,46	N/A	-	38,87	N/A	-	38,41	N/A	-	-	-	-	-	-	-		-
3248			st	st	st	st	-	N/A	23,68	+	N/A	23,79	+	N/A	23,49	+	44,77	23,24	+	+	+	+	+	+	+		+
3249			+p	+p	+M	+p	+	N/A	34,71	+	43,59	35,22	+	36,55	34,23	+	39,69	36,14	+	+	+	+	+	+	+		+
3250			+p	+p	+p	+p	+	N/A	26,78	+	N/A	26,32	+	37,86	24,91	+	38,37	25,11	+	+	+	+	+	+	+		+
3251			+p	+p	+p	+p	+	39,91	N/A	-	44,96	N/A	-	39,46	N/A	-	37,92	N/A	-	-	-	-	-	-	-		-
3252			+p	+p	+p	+p	+	43,94	N/A	-	42,4	N/A	-	38,38	N/A	-	38,62	N/A	-	-	-	-	-	-	-		-
3253			+p	+p	+p	+p	+	41,14	N/A	-	43,93	N/A	-	38,46	N/A	-	37,87	N/A	-	-	-	-	-	-	-		-
3254			+p	+p	+p	+p	+	40,41	N/A	-	43,1	N/A	-	38,84	N/A	-	37,43	N/A	-	-	-	-	-	-	-		-
3255			st	st	-	-	-	N/A	39,39	+	N/A	39,07	+	40,18	41,02	+	37,79	37,7	+	+	+	+	+	+	+		+
3256			st	st	st	st	-	N/A	22,03	+	N/A	22,19	+	N/A	21,32	+	N/A	21,31	+	+	+	+	+	+	+		+
3257			+p	+p	+p	+p	+	N/A	22,33	+	N/A	22,06	+	N/A	21,28	+	44,49	21,24	+	+	+	+	+	+	+		+
3258	+p	+p	+p	+p	+	N/A	20,79	+	N/A	22,03	+	N/A	20,1	+	N/A	19,58	+	+	+	+	+	+	+	+			
3259	+p	+p	+p	+p	+	N/A	23,37	+	N/A	21,97	+	N/A	22,34	+	N/A	20,98	+	+	+	+	+	+	+	+			
3260	+p	+p	+p	+p	+	N/A	24,67	+	N/A	24,27	+	43,15	23,92	+	39,39	23,63	+	+	+	+	+	+	+	+			
3261	+p	+p	+p	+p	+	N/A	22,29	+	N/A	24,33	+	N/A	21,1	+	N/A	22,9	+	+	+	+	+	+	+	+			
3262	+p	+p	+p	+p	+	N/A	23,48	+	N/A	25,53	+	41,34	23,39	+	37,76	23,21	+	+	+	+	+	+	+	+			

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

Appendix 8 – Inclusivity and exclusivity study: raw data

INCLUSIVITY

- Standard and Easy extraction protocols: Buffered Peptone Water (BPW) for 22 h ± 2 h at 37°C** (*study performed in 2007 and 2008*)

INCLUSIVITY									
N°	Positive strains			iQ-Check <i>Salmonella</i> II					
	Strain	Reference	Origin (in French)	Standard I			Easy 1		
				Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result
1.	<i>Salmonella arizonae</i>	Ad 450	Lait de brebis	35,35	28,47	+	35,84	30,13	+
2.	<i>Salmonella arizonae</i>	Ad478	Palourdes	N/A	22,37	+	N/A	22,43	+
3.	<i>Salmonella bovis morbificans</i>	adria 132	Poitrine fumée crue	N/A	17,83	+	47,48	19,97	+
4.	<i>Salmonella bovis morbificans</i>	adria 6629	Chipolatas	N/A	17,35	+	44,01	19,32	+
5.	<i>Salmonella Brandenburg</i>	adria 499	Saucisse de Toulouse	41,51	16,17	+	41,18	18,43	+
6.	<i>Salmonella branderup</i>	adria 111	VSM de porc	43,51	16,77	+	42,41	18,42	+
7.	<i>Salmonella bredeney</i>	adria 141	Crépinette	N/A	17,64	+	46,39	19,26	+
8.	<i>Salmonella bredeney</i>	adria 464	Pâté de tête	N/A	17,15	+	49,13	19,64	+
9.	<i>Salmonella derby</i>	adria 374	Chipolatas	47,13	16,68	+	39,4	18,84	+
10.	<i>Salmonella derby</i>	adria 17	Produit carné	46,98	18,12	+	39,45	20,78	+
11.	<i>Salmonella enteritidis</i>	adria 657	Coule d'œuf	N/A	18,49	+	N/A	19,89	+
12.	<i>Salmonella enteritidis</i>	adria 2532	Jambon cuit	N/A	17,44	+	46,4	19,35	+
13.	<i>Salmonella enteritidis</i>	Adria 10	Poudre de blanc d'œuf	N/A	18,81	+	N/A	20,13	+
14.	<i>Salmonella gallinarum</i>	adria 1	Volaille	37,79	22,24	+	45,69	21,12	+
15.	<i>Salmonella gallinarum</i>	Ad 300	Volaille	36,83	23,22	+	N/A	24,71	+
16.	<i>Salmonella hadar</i>	aAdria 35	Volaille	N/A	17,57	+	48,22	19,28	+
17.	<i>Salmonella hadar</i>	adria 24871	Blanc de poulet	48,6	16,78	+	45,73	19,38	+
18.	<i>Salmonella heidelberg</i>	adria 36	Volaille	40,67	21,48	+	N/A	19,73	+
19.	<i>Salmonella heidelberg</i>	adria 285	Farce de tomate	48,16	17,03	+	47,58	19,55	+
20.	<i>Salmonella heidelberg</i>	adria 24876	Blanc de poulet	N/A	17,52	+	47,35	19,57	+
21.	<i>Salmonella Indiana</i>	adria 2	Farine de poisson	45,39	19,21	+	39,55	22,08	+
22.	<i>Salmonella infantis</i>	adria 14	Coule d'œuf	45,98	16,16	+	41,08	19,19	+
23.	<i>Salmonella infantis</i>	adria 401B	Lait cru	46,72	15,86	+	43,98	19,15	+
24.	<i>Salmonella infantis</i>	128	Steak haché	N/A	16,45	+	41,12	19,31	+
25.	<i>Salmonella kottbus</i>	aAdria 1	Volaille	28,88	16,23	+	32,41	19,76	+
26.	<i>Salmonella london</i>	adria 34	Aliment	26,09	15,95	+	28,39	19,39	+
27.	<i>Salmonella london</i>	adria 326	Epaule cuite	26,73	15,34	+	20,29	19,18	+
28.	<i>Salmonella mbandaka</i>	adria 81	Coule d'œuf	26,03	15,52	+	28,69	19,01	+
29.	<i>Salmonella montevideo</i>	adria 510	Lait cru	26,58	15,52	+	29	18,92	+

INCLUSIVITY									
N°	Positive strains			iQ-Check Salmonella II					
	Strain	Reference	Origin (in French)	Standard I			Easy 1		
				Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result
30.	<i>Salmonella newport</i>	adria 540	Saucisse de Toulouse	26,56	15,99	+	29,13	19,43	+
31.	<i>Salmonella newport</i>	adria 586	Carcasse de bœuf	29,23	16,54	+	28,59	19,49	+
32.	<i>Salmonella newington</i>	adria 26	Produit laitier	28,91	15,88	+	29,76	19,28	+
33.	<i>Salmonella panama</i>	adria 8	Steak haché	27,05	16,62	+	30,74	20,18	+
34.	<i>Salmonella panama</i>	adria 882	Chipolatas aux herbes	26,52	16,47	+	29,88	19,93	+
35.	<i>Salmonella paratyphi A</i>	ATCC 11511	/	26,33	20,48	+	31,24	19,97	+
36.	<i>Salmonella paratyphi B</i>	Ad 301	Humaine	25,92	16,53	+	28,22	18,98	+
37.	<i>Salmonella paratyphi C</i>	ATCC 13428	/	26,6	16,86	+	28,69	18,36	+
38.	<i>Salmonella St Paul</i>	adria 631	Volaille	26,77	16,74	+	27,91	19,27	+
39.	<i>Salmonella St Paul</i>	F31	Poisson	27,92	16,03	+	27,66	19,44	+
40.	<i>Salmonella seftenberg</i>	adria 1	Environnement	27,71	15,7	+	28,15	19,41	+
41.	<i>Salmonella seftenberg</i>	Ad 355	Coquillage	25,05	15,63	+	30,89	19,56	+
42.	<i>Salmonella tennessee</i>	A00E006	Environnement	26,8	15,74	+	30,64	21,12	+
43.	<i>Salmonella typhi</i>	Ad 302	Humaine	25,56	17,62	+	29,37	19,09	+
44.	<i>Salmonella typhimurium</i>	adria 305	Paella	26,65	16,75	+	27,57	19,15	+
45.	<i>Salmonella typhimurium</i>	adria 528	Saumure	25,12	15,59	+	27,4	19,03	+
46.	<i>Salmonella typhimurium</i>	adria 633	Pâte crue	25,65	15,73	+	28,35	19,45	+
47.	<i>Salmonella typhimurium</i>	adria 702	Saucisson sec	31,96	16,31	+	27,73	19,59	+
48.	<i>Salmonella virchow</i>	F276	Curry	26,72	15,93	+	28,48	19,81	+
49.	<i>Salmonella virchow</i>	CIP 105355	/	27,46	16,08	+	N/A	18,85	+
50.	<i>Salmonella worthington</i>	adria 3506	Terrine de pâté	26,51	15,6	+	28,72	19,88	+

□ **Primary production samples protocol: BPW for 22 h ± 4 h at 41.5°C + BPW for 5 h ± 1 h at 37°C (*study performed in 2011*)**

INCLUSIVITY											
N°	Strain			Origin (in French)	Inoculation level (CFU/225 ml)	iQ (ct)	MSRV	MSRV/ RAPID <i>Salmonella</i>	RVS/ RAPID <i>Salmonella</i>	Latex	Reference (ISO 6579/ Annex D U47-100)
1.	<i>Salmonella</i>	Agona	A00V038	Aliment pour porc	6	+(20,5)	+	+	/	+	
2.	<i>Salmonella</i>	Anatum	Ad 298	Poudre de lait	1	+(20,2)	+	+	/	+	
3.	<i>Salmonella</i>	<i>arizonae</i> (IIIa) 51:z4,z23	CIP 5523	Dinde	4	+(21,56)	+	+	/	+weak	
4.	<i>Salmonella</i>	<i>arizonae</i> (IIIa) 50:z4,z23	CIP 5526	Poudre d'oeuf	3	-	-(growth-)	/	/		-(Growth + in BPW)
					5*	-	-(growth + migration-)	/	/		
5.	<i>Salmonella</i>	Bardo	Adria 569	Chair à saucisse	13	+(20,36)	+	+	/	+	
6.	<i>Salmonella</i>	Blockley	Ad923	Environnement volaille	11	+(19,16)	+	+	/	+	
7.	<i>Salmonella</i>	Bongori	Ad 599	Elevage de dinde	11	+(28,3)	+	+	/	+weak	
8.	<i>Salmonella</i>	Bovismorficans	Adria 132	Poitrine fumée crue	2	+(20,86)	+	+	/	+	
9.	<i>Salmonella</i>	Braenderup	Adria 111	VSM de porc	3	+(21,19)	+	+	/	+	
10.	<i>Salmonella</i>	Bredenev	Adria 396	Steak haché	5	+(19,51)	-(growth + migration-)	/	+	+	
11.	<i>Salmonella</i>	Cerro	Ad 689	Protéines déshydratées de volaille	8	+(21,32)	+	+	/	+weak	
12.	<i>Salmonella</i>	Derby	Adria 18	Chair à merguez	2	+(23,53)	+	+	/	+	
13.	<i>Salmonella</i>	<i>diarizonae</i> (IIIb) 61:k:1,57	Ad 1300	Lait cru de brebis	9	+(20,8)	+	+	/	+	
14.	<i>Salmonella</i>	<i>diarizonae</i> (IIIb) 38:lv:z53	Ad 453	Fromage de brebis	10	+(32,65)	+	+	/	+	
15.	<i>Salmonella</i>	Dublin	Ad 529	Hampe de bœuf	2	+(20,07)	+	+	/	+	
16.	<i>Salmonella</i>	Enteritidis	Adria 657	Coule d'œuf	2	+(20,12)	+	+	/	+	
17.	<i>Salmonella</i>	Gallinarum biovar pullorum	Ad 300	Environnement volaille	14	-	-(growth -)	/	-st	/	
					39*	+(21,75)	-(growth -)	/	-	/	-(Growth + in BPW)
18.	<i>Salmonella</i>	Gallinarum	1	Environnement volaille	137	+(26,96)	-(growth -)	/	+ µcolonies	+weak	
19.	<i>Salmonella</i>	Gallinarum	2	Environnement volaille	86	+(20,08)	+	+	+small colonies	+	
20.	<i>Salmonella</i>	Hadar	24871	Blanc de poulet	9	+(19,04)	+	+	/	+	
21.	<i>Salmonella</i>	Havana	Ad930	Environnement volaille	5	+(21,08)	+	+	/	+	
22.	<i>Salmonella</i>	Heidelberg	A00E005	Poussières de laiterie	3	+(22,01)	+	+	/	+	
23.	<i>Salmonella</i>	<i>houtenae</i>	Ad 596	Produit laitier	1	+(28,37)	+	+	/	+	
24.	<i>Salmonella</i>	Indiana	Adria 2	Farine de poisson	1	+(20,74)	+	+	/	+	
25.	<i>Salmonella</i>	<i>indica</i>	Ad 600	Environnement	13	+(22,3)	+	+	/	+weak	
26.	<i>Salmonella</i>	Infantis	F401B	Fromage	12	+(19,54)	+	+	/	+	
27.	<i>Salmonella</i>	Kedougou	Ad 929	Environnement bovin	13	+(21,77)	+	+	/	+	
28.	<i>Salmonella</i>	Kottbus	Adria 1	Environnement volaille	13	+(20,59)	+	+	/	+	
29.	<i>Salmonella</i>	Lille	Adria 37	Produit alimentaire	6	+(22,2)	+	+	/	+	
30.	<i>Salmonella</i>	Livingstone	Adria F104	Alimentation animale	7	+(22,89)	+	+	/	+	
31.	<i>Salmonella</i>	London	Adria 326	Epaulé de porc cuite	6	20,82	+	+	/	+	
32.	<i>Salmonella</i>	Manhattan	Adria900	Poussières de laiterie	28	+(19,39)	+	+	/	+	

INCLUSIVITY											
N°	Strain			Origin (in French)	Inoculation level (CFU/225 ml)	iQ (ct)	MSRV	MSRV/ RAPID <i>Salmonella</i>	RVS/ RAPID <i>Salmonella</i>	Latex	Reference (ISO 6579/ Annex D U47-100)
33.	<i>Salmonella</i>	Mbandaka	Adria 81	Coule d'œuf	23	+(20,82)	+	+	/	+	
34.	<i>Salmonella</i>	Montevideo	Ad912	Lait cru	24	+(20,43)	+	+	/	+	
35.	<i>Salmonella</i>	Napoli	Ad928	Clinique(bovin)	19	+(21,09)	+	+	/	+	
36.	<i>Salmonella</i>	Newport	Adria 586	Carcasse de bœuf	18	+(21,99)	+	+	/	+	
37.	<i>Salmonella</i>	Panama	Adria 195	Steak haché	10	+(21,81)	+	+	/	+	
38.	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	48	+(19,88)	+	+	/	+	
39.	<i>Salmonella</i>	Paratyphi B	Ad 301	Clinique	89	+(19,12)	+	+	/	+	
40.	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	93	+(20,15)	+	+	/	+	
41.	<i>Salmonella</i>	Regent	Adria 328	Canard	5	+(21,16)	+	+	/	+	
42.	<i>Salmonella</i>	Rissen	Adria 39	Aliment	9	+(22,83)	+	+	/	+	
43.	<i>Salmonella</i>	Saintpaul	AdriaF31	Filets de sardines	1	+(19,31)	+	+	/	+	
44.	<i>Salmonella</i>	<i>salamae</i>	Ad 593	Céréales	3	+(32,01)	+	+	/	+	
45.	<i>Salmonella</i>	Senftenberg	Ad 355	Cocktail de fruits de mer	3	+(19,59)	+	+	/	+	
46.	<i>Salmonella</i>	Sternschanze	Ad 500	/	15	+(21,73)	+	+	/	+	
47.	<i>Salmonella</i>	Tennessee	A00E006	Poussières de laiterie	5	+(21,52)	+	+	/	+	
48.	<i>Salmonella</i>	Thompson	AER301	Volaille	14	+(20,14)	+	+	/	+	
49.	<i>Salmonella</i>	Typhi	Ad 302	Clinique	54	-	-	/	/	/	
					1*	+(35,09)	-(growth + migration-)	/	+	+	+
50.	<i>Salmonella</i>	Typhimurium	A00C060	Steak haché	13	+(19,44)	+	+	/	+	
51.	<i>Salmonella</i>	Typhimurium SI 1,4 [5], I2:-:-(variant immobile)	Ad 1333	Tiramisu	2	+(18,78)	-(growth + migration-)	/	+	+	
52.	<i>Salmonella</i>	Typhimurium SI 1,4 [5], I12:i:-(variant monophasique)	Ad 1334	Porc à la tahitienne	3	+(18,87)	+	+	+	+	
53.	<i>Salmonella</i>	Typhimurium SI 1,4 [5], I2:-:1,2 (variant monophasique)	Ad 1335	Environnement élevage de poule	6	+(19,24)	+	+	+	+	
54.	<i>Salmonella</i>	Veneziana	Adria 233	Produit alimentaire	5	+(19,86)	-(growth + migration-)	/	+	+	
55.	<i>Salmonella</i>	Virchow	Adria F276	Curry	15	+(20,03)	+	+	/	+	
56.	<i>Salmonella</i>	Worthington	Adria 3506	Terrine du chef	2	+(19,91)	+	+	/	+	

- ❑ Infant formula and infant cereals with and without probiotics including ingredients (375 g sample size): pre-warmed BPW + PIF supplement for 22 h ± 4 h at 37°C (*study performed in 2020*)

INCLUSIVITY											
No	Strain		Reference	Origin	Inoculation level (CFU/225ml)	iQ-CheckSalmonella II					
						Prewarmed BPW + PIF supplement – 18 h at 37°C					
						Extraction with FDRS - Easy I - PCR APF Fast					
						PCR result APF Fast			Confirmation		
						Ct CI	Ct FAM	Result	RAPID' Salmonella	RVS/RAPID' Salmonella	Latex
1	<i>Salmonella</i>	Abaetetuba	Ad2318		31	37,37	18,10	+	+	+	+
2	<i>Salmonella</i>	Aberdeen	CIP 105618	/	33	-	17,52	+	+	+	+
3	<i>Salmonella</i>	Abortusequi	Ad2321		19	34,33	18,59	+	+	+	+
4	<i>Salmonella</i>	Abortusovis	Ad2320	Ovine foetus	18 (48 h)	31,80	27,36	+	st (+48 h)	st (+48 h)	(+48 h)
5	<i>Salmonella</i>	Adelaide	Ad2319	Turkey breeding environment	34	34,01	20,02	+	+	+	+
6	<i>Salmonella</i>	Agona	A00V038	Feed for pork	30	-	17,86	+	+	+	+
7	<i>Salmonella</i>	Anatum	A00E007	Dusts	27	-	18,03	+	+	+	+
8	<i>Salmonella</i>	arizonae 51:z4,z24:-	CIP 55.23	Turkey meat	31	33,31	18,84	+	+	+	+
9	<i>Salmonella</i>	arizonae 48:z4,z23:-	Ad1850	Poultry environmental sample	19	31,89	19,42	+	+	+	+
10	<i>Salmonella</i>	Bardo	Adria 569	Meat for sausage	38	-	17,16	+	+	+	+
11	<i>Salmonella</i>	Bareilly	Ad1687	Chocolate industry	14	-	17,12	+	+	+	+
12	<i>Salmonella</i>	Blockley	Ad923	Poultry environment	31	40,39	17,63	+	+	+	+
13	<i>Salmonella</i>	bongori 66 :z35:-	Ad598	Environmental sample	20	31,91	25,24	+	+	+	+
14	<i>Salmonella</i>	Bovismorbificans	Adria 6629	Sausage	33	-	17,35	+	+	+	+
15	<i>Salmonella</i>	Braenderup	Adria 111	Pork meat	40	36,58	17,33	+	+	+	+
16	<i>Salmonella</i>	Brandenburg	Ad351	Seafood cocktail	27	-	18,00	+	+	+	+
17	<i>Salmonella</i>	Bredeney	Adria 396	Ground beef	17	-	19,15	+	+	+	+
18	<i>Salmonella</i>	Caracas	Ad2322	Spice	17	37,75	17,17	+	+	+	+
19	<i>Salmonella</i>	Cerro	Ad689	Dehydrated poultry protein	35	-	17,24	+	+	+	+
20	<i>Salmonella</i>	Chester	CIP 103543	/	29	-	16,70	+	+	+	+
21	<i>Salmonella</i>	Cubana	Ad2323	Dust feed environment	16	-	16,51	+	+	+	+
22	<i>Salmonella</i>	Derby	Ad1093	Fish fillet	33	-	17,51	+	+	+	+
23	<i>Salmonella</i>	diazonae 38:lv:z53	Ad451	Ewe milk cheese	22	32,04	29,10	+	+	+	+

INCLUSIVITY											
No	Strain	Reference	Origin	Inoculation level (CFU/ 225ml)	iQ-Check Salmonella II						
					Prewarmed BPW + PIF supplement – 18 h at 37°C						
					Extraction with FDRS - Easy I - PCR APF Fast						
					PCR result APF Fast			Confirmation			
Ct CI	Ct FAM	Result	RAPID' Salmonella	RVS/RAPID' Salmonella	Latex						
24	<i>Salmonella</i>	<i>diarizonae</i> 61:k:1,5,7	Ad1300	Raw ewe milk	29	-	17,91	+	+	+	+
25	<i>Salmonella</i>	Dublin	Ad529	Beef meat	32	33,99	23,99	+	+	+	+
26	<i>Salmonella</i>	Emek	Ad333		17	-	17,85	+	+	+	+
27	<i>Salmonella</i>	Enteritidis	Ad477	Hen meat	23	-	17,56	+	+	+	+
28	<i>Salmonella</i>	Gallinarum biovar pullorum	Ad300	Poultry environment	5 (48 h)	31,59	23,35	+	st (+ µcol pale 48 h)	st	(+48 h)
29	<i>Salmonella</i>	Gaminara	Ad2324	Boar meat	21	-	17,33	+	+	+	+
30	<i>Salmonella</i>	Give	436	Ground beef	30	-	17,17	+	+	+	+
31	<i>Salmonella</i>	Guinea	29		14	-	17,05	+	+	+	+
32	<i>Salmonella</i>	Hadar	24871	Chicken meat	20	34,36	17,72	+	+	+	+
33	<i>Salmonella</i>	Havana	Ad 930	Poultry environment	25	-	18,75	+	+	+	+
34	<i>Salmonella</i>	Heidelberg	A00E005	Dusts from dairy industry	29	42,53	17,34	+	+	+	+
35	<i>Salmonella</i>	<i>houtenae</i> 1,40:z4:z23:-	Ad2682	Primary production sample (poultry)	27	32,17	26,18	+	+	+	+
36	<i>Salmonella</i>	Hvittingfoss	Ad2325	Raw stuff	23	39,24	17,03	+	+	+	+
37	<i>Salmonella</i>	Indiana	Ad174	White cheese	40	40,16	18,13	+	+	+	+
38	<i>Salmonella</i>	<i>indica</i> 1,6,14,25:a:enx	Ad 600	Environmental sample	28	33,80	19,22	+	+	+	+
39	<i>Salmonella</i>	<i>indica</i> 11:b:e,n,x	Ad2337	Chicken breeding environment	20	33,28	19,63	+	+	+	+
40	<i>Salmonella</i>	Infantis	F401B	Cheese	22	-	17,20	+	+	+	+
41	<i>Salmonella</i>	Javiana	Ad2326	Turkey meat	17	42,02	17,46	+	+	+	+
42	<i>Salmonella</i>	Kedougou	Ad929	Bovine environmental sample	11	36,95	17,18	+	+	+	+
43	<i>Salmonella</i>	Kentucky	Ad1756	Poultry environmental sample	20	-	17,03	+	+	+	+
44	<i>Salmonella</i>	Kottbus	Adria 1	Poultry environmental sample	38	-	17,02	+	+	+	+
45	<i>Salmonella</i>	Landau	Ad499		12	40,80	17,40	+	+	+	+
46	<i>Salmonella</i>	Lille	Adria 37	Food product	34	-	17,24	+	+	+	+
47	<i>Salmonella</i>	Livingstone	Ad1107	Dusts	29	33,20	19,45	+	+	+	+
48	<i>Salmonella</i>	London	Adria 326	Cooked meat sample	32	-	21,10	+	+	+	+

INCLUSIVITY											
No	Strain		Reference	Origin	Inoculation level (CFU/ 225ml)	iQ-Check <i>Salmonella</i> II					
						Prewarmed BPW + PIF supplement – 18 h at 37°C					
						Extraction with FDRS - Easy I - PCR APF Fast					
						PCR result APF Fast			Confirmation		
Ct CI	Ct FAM	Result	RAPID' <i>Salmonella</i>	RVS/RAPID' <i>Salmonella</i>	Latex						
49	<i>Salmonella</i>	Luciana	CIP 105626		16 (48 h)	34,80	34,81	+	- (µcolonies colourless) / + 48 h	st	(+48 h)
50	<i>Salmonella</i>	Manhattan	Adria 900	Dusts from dairy industry	15	-	17,99	+	+	+	+
51	<i>Salmonella</i>	Maracaibo	CIP 54143	/	23	36,49	18,27	+	+	+	+
52	<i>Salmonella</i>	Marseille	CIP105627	/	15	36,72	17,85	+	+	+	+
53	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	12	-	17,40	+	+	+	+
54	<i>Salmonella</i>	Meleagridis	505	Raw milk	34	-	18,00	+	+	+	+
55	<i>Salmonella</i>	Michigan	Ad2327	Low moisture sausage	29	-	17,62	+	+	+	+
56	<i>Salmonella</i>	Mikawasima	Ad1811	Raw ewe milk	25	-	17,57	+	+	+	+
57	<i>Salmonella</i>	Minnesota	Ad2328	Feed	26	-	17,78	+	+	+	+
58	<i>Salmonella</i>	Missisipi	Ad2329	Parakeet	30	-	20,58	+	+	+	+
59	<i>Salmonella</i>	Montevideo	Ad912	Raw milk	43	-	17,41	+	+	+	+
60	<i>Salmonella</i>	Muenchen	CIP 106178	/	17	33,83	17,73	+	+	+	+
61	<i>Salmonella</i>	Napoli	Ad928	Clinical	43	-	17,60	+	+	+	+
62	<i>Salmonella</i>	Newport	Adria 586	Sausage	13	-	17,58	+	+	+	+
63	<i>Salmonella</i>	Norwich	Ad1172		26	-	17,04	+	+	+	+
64	<i>Salmonella</i>	Ohio	Ad1482	Raw cow milk	40	33,38	20,21	+	+	+	+
65	<i>Salmonella</i>	Orion	27		27	34,48	20,34	+	+	+	+
66	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	43	-	18,41	+	+	+	+
67	<i>Salmonella</i>	Ouakam	Ad1647	Compost	18	-	17,18	+	+	+	+
68	<i>Salmonella</i>	Panama	Adria 8	Ground beef	22	-	19,17	+	+	+	+
69	<i>Salmonella</i>	Paratyphi A	ATCC 9150		7	-	18,12	+	+ (µcolonies)	+ (µcolonies)	+
70	<i>Salmonella</i>	Paratyphi B	Ad301	Clinical	23	-	17,37	+	+	+	+
71	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	17	-	16,57	+	+	+	+
72	<i>Salmonella</i>	Pomona	CIP105630	/	32	-	17,18	+	+	+	+
73	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	23	-	18,22	+	+	+	+
74	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	27	-	18,57	+	+	+	+

INCLUSIVITY											
No	Strain		Reference	Origin	Inoculation level (CFU/ 225ml)	iQ-CheckSalmonella II					
						Prewarmed BPW + PIF supplement – 18 h at 37°C					
						Extraction with FDRS - Easy I - PCR APF Fast					
						PCR result APF Fast			Confirmation		
Ct CI	Ct FAM	Result	RAPID' Salmonella	RVS/RAPID' Salmonella	Latex						
75	<i>Salmonella</i>	Regent	Adria 328	Duck	18	39,80	17,28	+	+	+	+
76	<i>Salmonella</i>	Rissen	Adria 39	Food product	4	37,22	17,70	+	+	+	+
77	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	28	-	17,08	+	+	+	+
78	<i>Salmonella</i>	Saintpaul	Adria F31	Pilchard filets	19	-	17,51	+	+	+	+
79	<i>Salmonella</i>	<i>salamae</i> 42,b:e,n,x,z15	Ad 593	Cereals	11	34,13	36,05	+	+	+	+
80	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	18	-	17,60	+	+	+	+
81	<i>Salmonella</i>	Senftenberg	Ad 355	Seafood cocktail	10	34,70	19,46	+	+	+	+
82	<i>Salmonella</i>	Stanley	Ad1688	Chocolate industry	19	32,42	21,12	+	+	+	+
83	<i>Salmonella</i>	Stourbridge	Ad2297	Raw milk cheese	7	34,39	19,84	+	+	+	+
84	<i>Salmonella</i>	Strasbourg	CIP105632	/	15	34,97	18,58	+	- (blue)	- (blue)	+
85	<i>Salmonella</i>	Tanalarive	CIP54142	/	10	-	18,63	+	+	+	+
86	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	23	36,96	18,47	+	+	+	+
87	<i>Salmonella</i>	Thompson	AER301	Poultry	39	41,33	17,86	+	+	+	+
88	<i>Salmonella</i>	Typhi	Ad302	Clinical	14	36,97	18,59	+	+	+	+
89	<i>Salmonella</i>	Typhimurium	Ad1070	Pork meat	27	36,67	18,15	+	+	+	+
90	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:-	Ad1333	Tiramisu	18	-	17,28	+	+	+	+
91	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:1,2	Ad1335	Poultry environmental sample	27	-	17,97	+	+	+	+
92	<i>Salmonella</i>	Typhimurium 1,4 [5], II2:i:-	Ad1334	Ready to cook pork	11	35,30	17,78	+	+	+	+
93	<i>Salmonella</i>	Urbana	Ad2334	Shrimps	15	35,18	25,94	+	+	+	+
94	<i>Salmonella</i>	Veneziana	Adria 233	Food product	15	36,51	18,41	+	+	+	+
95	<i>Salmonella</i>	Virchow	Adria F276	Curry	26	37,31	17,53	+	+	+	+
96	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	21	36,51	17,84	+	+	+	+
97	<i>Salmonella</i>	Waycross	CIP105634	/	27	33,16	23,72	+	+	+	+
98	<i>Salmonella</i>	Wayne	Ad502	/	61	32,75	44,19	+	st	st	/
99	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	29	34,71	18,99	+	+	+	+
100	<i>Salmonella</i>	Worthington	Adria 3506	Pâté	9	35,30	18,53	+	+	+	+

INCLUSIVITY (Complementary test after AFNOR Technical Committee, October 2020)														
No	Strain		Reference	Inoculation level (CFU/225ml)	iQ-Check <i>Salmonella</i> II.						Reference method			
					Prewarmed BPW + PIF supplement - 18h at 37°C						RVS		MKTTn	
					Ct Cl	Ct FAM	Result	RAPID' <i>Salmonella</i>	RVS/ RAPID' <i>Salmonella</i>	Latex	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>	XLD
98	<i>Salmonella</i>	Wayne	Ad502	61	32,61	44,19	+	st	st	/	st	st	- (μcol 24 and 48h)	+p

EXCLUSIVITY

Studies performed in 2007 and 2008

EXCLUSIVITY									
N°	Negative strains			iQ-Check Salmonella II					
	Strain	Reference	Origin (in French)	Standard I			Easy I		
				Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result
1.	<i>Citrobacter diversus</i>	adria 140	Lait cru	37,15	N/A	-	36,96	N/A	-
2.	<i>Citrobacter koseri</i>	CIP 8294T (ATCC 27156)	/	37,49	N/A	-	37,04	N/A	-
3.	<i>Citrobacter freundii</i>	adria 23	Saucisse de Toulouse	38,2	N/A	-	37,51	N/A	-
4.	<i>Citrobacter freundii</i>	59	Alimentaire	33,63	N/A	-	37,13	N/A	-
5.	<i>Citrobacter freundii</i>	adria 175	VSM de canard	38,41	N/A	-	37,05	N/A	-
6.	<i>Escherichia coli</i>	adria 2B	Saucisse	37,53	N/A	-	37,13	N/A	-
7.	<i>Escherichia coli</i>	adria 6	Saucisse	37,31	N/A	-	37,33	N/A	-
8.	<i>Escherichia coli</i>	adria 19	Carottes râpées	37,64	N/A	-	37,91	N/A	-
9.	<i>Escherichia coli</i>	CIP 54117	/	35,12	N/A	-	37,47	N/A	-
10.	<i>Enterobacter aerogenes</i>	adria 6086T (ATCC 13048)	Alimentaire	38,01	N/A	-	37,79	N/A	-
11.	<i>Enterobacter agglomerans</i>	adria 11	Fromage	37,95	N/A	-	37,44	N/A	-
12.	<i>Enterobacter cloacae</i>	adria 10	Lait cru	37,52	N/A	-	37,17	N/A	-
13.	<i>Enterobacter cloacae</i>	adria 128	Steak haché	37,23	N/A	-	33,27	N/A	-
14.	<i>Enterobacter sakazakii</i>	adria 95	Fromage blanc	37,37	N/A	-	37,12	N/A	-
15.	<i>Enterobacter sakazakii</i>	adria D7	Volaille	37,15	N/A	-	33,43	N/A	-
16.	<i>Hafnia alvei</i>	adria 167	Saucisse	36,5	N/A	-	37,24	N/A	-
17.	<i>Hafnia alvei</i>	adria 168	VSM de canard	37,5	N/A	-	37,82	N/A	-
18.	<i>Klebsiella oxytoca</i>	57	Alimentaire	36,28	N/A	-	37,41	N/A	-
19.	<i>Klebsiella oxytoca</i>	42	Alimentaire	37,17	N/A	-	37,12	N/A	-
20.	<i>Klebsiella pneumoniae</i>	CIP 8291T (ATCC 13883)	/	37,1	N/A	-	36,98	N/A	-
21.	<i>Klebsiella pneumoniae</i>	28	Alimentaire	37,04	N/A	-	35,07	N/A	-
22.	<i>Proteus mirabilis</i>	adria 54	VSM de volaille	37,33	N/A	-	36,39	N/A	-
23.	<i>Proteus mirabilis</i>	55	Alimentaire	37,55	N/A	-	37,12	N/A	-
24.	<i>Proteus vulgaris</i>	56	Alimentaire	37,38	N/A	-	37,67	N/A	-
25.	<i>Serratia liquefaciens</i>	adria 5	Ovoproduit	37,57	N/A	-	37,1	N/A	-
26.	<i>Serratia proteomaculans</i>	A00C056	Jambon	35,11	N/A	-	34,19	N/A	-
27.	<i>Shigella sonnei</i>	CIP 51.1	/	37,44	N/A	-	37,47	N/A	-
28.	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	38,07	N/A	-	37,23	N/A	-
29.	<i>Yersinia enterocolotica</i>	adria 32	Lardons	37,17	N/A	-	36,96	N/A	-
30.	<i>Yersinia enterocolotica</i>	CIP 8027T (ATCC 9610)	/	37,06	N/A	-	33,5	N/A	-

□ Study performed in 2011

EXCLUSIVITY									
N°	Strain	Reference	Origin (in French)	iQ-Check Salmonella II					
				Protocole standard			Protocole simplifié		
				Ct CI	Ct FAM	Result	Ct CI	Ct FAM	Result
1.	<i>Citrobacter diversus</i>	adria 140	Lait cru	37,15	N/A	-	36,96	N/A	-
2.	<i>Citrobacter koseri</i>	CIP 8294T (ATCC 27156)	/	37,49	N/A	-	37,04	N/A	-
3.	<i>Citrobacter freundii</i>	adria 23	Saucisse de Toulouse	38,2	N/A	-	37,51	N/A	-
4.	<i>Citrobacter freundii</i>	59	Alimentaire	33,63	N/A	-	37,13	N/A	-
5.	<i>Citrobacter freundii</i>	adria 175	VSM de canard	38,41	N/A	-	37,05	N/A	-
6.	<i>Escherichia coli</i>	adria 2B	Saucisse	37,53	N/A	-	37,13	N/A	-
7.	<i>Escherichia coli</i>	adria 6	Saucisse	37,31	N/A	-	37,33	N/A	-
8.	<i>Escherichia coli</i>	adria 19	Carottes râpées	37,64	N/A	-	37,91	N/A	-
9.	<i>Escherichia coli</i>	CIP 54117	/	35,12	N/A	-	37,47	N/A	-
10.	<i>Enterobacter aerogenes</i>	adria 6086T (ATCC 13048)	Alimentaire	38,01	N/A	-	37,79	N/A	-
11.	<i>Enterobacter agglomerans</i>	adria 11	Fromage	37,95	N/A	-	37,44	N/A	-
12.	<i>Enterobacter cloacae</i>	adria 10	Lait cru	37,52	N/A	-	37,17	N/A	-
13.	<i>Enterobacter cloacae</i>	adria 128	Steak haché	37,23	N/A	-	33,27	N/A	-
14.	<i>Enterobacter sakazakii</i>	adria 95	Fromage blanc	37,37	N/A	-	37,12	N/A	-
15.	<i>Enterobacter sakazakii</i>	adria D7	Volaille	37,15	N/A	-	33,43	N/A	-
16.	<i>Hafnia alvei</i>	adria 167	Saucisse	36,5	N/A	-	37,24	N/A	-
17.	<i>Hafnia alvei</i>	adria 168	VSM de canard	37,5	N/A	-	37,82	N/A	-
18.	<i>Klebsiella oxytoca</i>	57	Alimentaire	36,28	N/A	-	37,41	N/A	-
19.	<i>Klebsiella oxytoca</i>	42	Alimentaire	37,17	N/A	-	37,12	N/A	-
20.	<i>Klebsiella pneumoniae</i>	CIP 8291T (ATCC 13883)	/	37,1	N/A	-	36,98	N/A	-
21.	<i>Klebsiella pneumoniae</i>	28	Alimentaire	37,04	N/A	-	35,07	N/A	-
22.	<i>Proteus mirabilis</i>	adria 54	VSM de volaille	37,33	N/A	-	36,39	N/A	-
23.	<i>Proteus mirabilis</i>	55	Alimentaire	37,55	N/A	-	37,12	N/A	-
24.	<i>Proteus vulgaris</i>	56	Alimentaire	37,38	N/A	-	37,67	N/A	-
25.	<i>Serratia liquefaciens</i>	adria 5	Ovoproduit	37,57	N/A	-	37,1	N/A	-
26.	<i>Serratia proteomaculans</i>	A00C056	Jambon	35,11	N/A	-	34,19	N/A	-
27.	<i>Shigella sonnei</i>	CIP 51.1	/	37,44	N/A	-	37,47	N/A	-
28.	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	38,07	N/A	-	37,23	N/A	-
29.	<i>Yersinia enterocolotica</i>	adria 32	Lardons	37,17	N/A	-	36,96	N/A	-
30.	<i>Yersinia enterocolotica</i>	CIP 8027T (ATCC 9610)	/	37,06	N/A	-	33,5	N/A	-

Appendix 9 – Inter-laboratory study: results obtained by the collaborative laboratories and the expert laboratory

Laboratory: A
 Aerobic mesophilic flora >1,0.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
A3	-	-	-	-	/	-	36,49	N/A	-	-	-	NA
A7	-	-	-	-	/	-	35,27	N/A	-	-	-	NA
A8	-	-	-	-	/	-	37,20	N/A	-	-	-	NA
A13	-	-	-	-	/	-	35,49	N/A	-	-	-	NA
A17	-	-	-	-	/	-	35,19	N/A	-	-	-	NA
A20	-	-	-	-	/	-	34,47	N/A	-	-	-	NA
A21	+	+	+	+	+	+	34,66	39,22	+	+	+	PA
A24	+	+	+	+	+	+	34,78	37,62	+	+	+	PA
A1	+	+	+	+	+	+	N/A	19,23	+	+	+	PA
A4	+	+	+	+	+	+	41,00	20,67	+	+	+	PA
A5	+	+	+	+	+	+	39,61	20,48	+	+	+	PA
A10	+	+	+	+	+	+	42,83	20,34	+	+	+	PA
A12	+	+	+	+	+	+	40,81	19,63	+	+	+	PA
A15	+	+	+	+	+	+	36,92	20,66	+	+	+	PA
A18	+	+	+	+	+	+	36,54	21,24	+	+	+	PA
A23	+	+	+	+	+	+	44,03	18,59	+	+	+	PA
A2	+	+	+	+	+	+	44,33	19,96	+	+	+	PA
A6	+	+	+	+	+	+	40,90	20,05	+	+	+	PA
A9	+	+	+	+	+	+	39,38	20,85	+	+	+	PA
A11	+	+	+	+	+	+	41,22	20,09	+	+	+	PA
A14	+	+	+	+	+	+	39,43	20,45	+	+	+	PA
A16	+	+	+	+	+	+	35,78	20,85	+	+	+	PA
A19	+	+	+	+	+	+	43,07	20,82	+	+	+	PA
A22	+	+	+	+	+	+	36,79	20,19	+	+	+	PA

Laboratory: **B**
 Aerobic mesophilic flora >3,0.10⁷/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
B3	+	+	-	-	+	+	40,44	N/A	-	+	-	ND
B7	+	+	+	+	+	+	38,64	N/A	-	+	-	ND
B8	-	-	-	-	/	-	39,64	N/A	-	-	-	NA
B13	+	+	-	-	+	+	39,31	N/A	-	+	-	ND
B17	-	-	-	-	/	-	40,37	39,13	+	-	-	PPNA
B20	-	-	-	-	/	-	20,75	N/A	-	-	-	NA
B21	+	+	+	+	+	+	21,88	N/A	-	+	-	ND
B24	-	-	+	+	+	+	37,69	N/A	-	+	-	ND
B1	+	+	+	+	+	+	N/A	20,94	+	+	+	PA
B4	+	+	+	+	+	+	N/A	20,26	+	+	+	PA
B5	+	+	+	+	+	+	N/A	20,38	+	+	+	PA
B10	+	+	+	+	+	+	N/A	18,88	+	+	+	PA
B12	+	+	+	+	+	+	N/A	20,31	+	+	+	PA
B15	+	+	+	+	+	+	N/A	20,63	+	+	+	PA
B18	+	+	+	+	+	+	N/A	19,61	+	+	+	PA
B23	+	+	+	+	+	+	N/A	19,46	+	+	+	PA
B2	+	+	+	+	+	+	N/A	21,1	+	+	+	PA
B6	+	+	+	+	+	+	N/A	20,18	+	+	+	PA
B9	+	+	+	+	+	+	N/A	21,28	+	+	+	PA
B11	+	+	+	+	+	+	N/A	20,23	+	+	+	PA
B14	+	+	+	+	+	+	N/A	20,57	+	+	+	PA
B16	+	+	+	+	+	+	N/A	21,15	+	+	+	PA
B19	+	+	+	+	+	+	N/A	21,33	+	+	+	PA
B22	+	+	+	+	+	+	N/A	21,75	+	+	+	PA

Laboratory: **C**
 Aerobic mesophilic flora 1,6.10⁸/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
C3	-	-	-	-	/	-	36,62	39,1	+	-	-	PPNA
C7	-	-	-	-	/	-	35,8	37,2	+	-	-	PPNA
C8	-	-	-	-	/	-	34,78	N/A	-	-	-	NA
C13	+	+	+	+	+	+	35,14	36,2	+	+	+	PA
C17	-	-	-	-	/	-	35	N/A	-	-	-	NA
C20	-	-	+	+	+	+	34,82	37,6	+	+	+	PA
C21	-	-	-	-	/	-	35,25	38,1	+	-	-	PPNA
C24	+	+	-	-	+	+	34,83	47,9	+	+	+	PA
C1	+	+	+	+	+	+	N/A	14,8	+	+	+	PA
C4	+	+	+	+	+	+	N/A	14,7	+	+	+	PA
C5	+	+	+	+	+	+	N/A	14,5	+	+	+	PA
C10	+	+	+	+	+	+	N/A	15	+	+	+	PA
C12	+	+	+	+	+	+	N/A	14,9	+	+	+	PA
C15	+	+	+	+	+	+	N/A	14,9	+	+	+	PA
C18	+	+	+	+	+	+	N/A	15	+	+	+	PA
C23	+	+	+	+	+	+	N/A	15	+	+	+	PA
C2	+	+	+	+	+	+	N/A	16,1	+	+	+	PA
C6	+	+	+	+	+	+	N/A	16	+	+	+	PA
C9	+	+	+	+	+	+	N/A	15,7	+	+	+	PA
C11	+	+	+	+	+	+	N/A	15,6	+	+	+	PA
C14	+	+	+	+	+	+	N/A	15,2	+	+	+	PA
C16	+	+	+	+	+	+	N/A	15,3	+	+	+	PA
C19	+	+	+	+	+	+	N/A	15,8	+	+	+	PA
C22	+	+	+	+	+	+	N/A	15,1	+	+	+	PA

Laboratory: **D**
 Aerobic mesophilic flora >3,0.10⁷/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
D3	-	-	-	-	/	-	26,85	N/A	-	-	-	NA
D7	-	-	-	-	/	-	26,63	N/A	-	-	-	NA
D8	-	-	-	-	/	-	24,49	N/A	-	-	-	NA
D13	-	-	-	-	/	-	23,75	N/A	-	-	-	NA
D17	-	-	-	-	/	-	26,25	43,45	+	-	-	PPNA
D20	-	-	-	-	/	-	30,74	N/A	-	-	-	NA
D21	-	-	-	-	/	-	28,25	N/A	-	-	-	NA
D24	-	-	-	-	/	-	25,14	N/A	-	-	-	NA
D1	+	+	+	+	+	+	30,10	24,92	+	+	+	PA
D4	+	+	+	+	+	+	33,23	25,84	+	+	+	PA
D5	+	+	+	+	+	+	32,87	21,24	+	+	+	PA
D10	+	+	+	+	+	+	35,11	21,21	+	+	+	PA
D12	+	+	+	+	+	+	34,42	21,55	+	+	+	PA
D15	+	+	+	+	+	+	36,98	22,13	+	+	+	PA
D18	+	+	+	+	+	+	33,86	25,14	+	+	+	PA
D23	+	+	+	+	+	+	33,69	21,01	+	+	+	PA
D2	+	+	+	+	+	+	36,27	23,23	+	+	+	PA
D6	+	+	+	+	+	+	35,82	23,32	+	+	+	PA
D9	+	+	+	+	+	+	30,41	22,60	+	+	+	PA
D11	+	+	+	+	+	+	35,27	22,73	+	+	+	PA
D14	+	+	+	+	+	+	35,40	23,57	+	+	+	PA
D16	+	+	+	+	+	+	31,86	25,31	+	+	+	PA
D19	+	+	+	+	+	+	36,08	23,89	+	+	+	PA
D22	+	+	+	+	+	+	34,44	23,70	+	+	+	PA

Laboratory: **E**
 Aerobic mesophilic flora >3,0.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
E3	-	-	-	-	/	-	34,16	N/A	-	-	-	NA
E7	-	-	-	-	/	-	34,46	N/A	-	-	-	NA
E8	-	-	-	-	/	-	33,49	N/A	-	-	-	NA
E13	-	-	-	-	/	-	34,26	N/A	-	-	-	NA
E17	-	-	-	-	/	-	36,44	N/A	-	-	-	NA
E20	-	-	-	-	/	-	35,70	N/A	-	-	-	NA
E21	-	-	-	-	/	-	35,84	N/A	-	-	-	NA
E24	-	-	-	-	/	-	33,73	N/A	-	-	-	NA
E1	+	+	+	+	+	+	15,76	22,51	+	+	+	PA
E4	+	+	+	+	+	+	19,89	21,09	+	+	+	PA
E5	+	+	+	+	+	+	19,84	22,36	+	+	+	PA
E10	+	+	+	+	+	+	20,35	22,80	+	+	+	PA
E12	+	+	+	+	+	+	19,81	23,74	+	+	+	PA
E15	+	+	+	+	+	+	20,53	23,30	+	+	+	PA
E18	+	+	+	+	+	+	21,45	23,94	+	+	+	PA
E23	+	+	+	+	+	+	22,85	25,52	+	+	+	PA
E2	+	+	+	+	+	+	23,00	25,09	+	+	+	PA
E6	+	+	+	+	+	+	22,18	24,59	+	+	+	PA
E9	+	+	+	+	+	+	24,48	25,90	+	+	+	PA
E11	+	+	+	+	+	+	22,05	24,55	+	+	+	PA
E14	+	+	+	+	+	+	22,41	24,51	+	+	+	PA
E16	+	+	+	+	+	+	22,24	24,73	+	+	+	PA
E19	+	+	+	+	+	+	21,24	23,80	+	+	+	PA
E22	+	+	+	+	+	+	20,15	23,22	+	+	+	PA

Laboratory: **F**
 Aerobic mesophilic flora 1,7.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
F3	-	-	-	-	/	-	32,62	N/A	-	-	-	NA
F7	+	+	-	-	+	+	32,52	N/A	-	+	-	ND
F8	-	-	-	-	/	-	32,19	N/A	-	-	-	NA
F13	-	-	-	-	/	-	32,41	N/A	-	-	-	NA
F17	+	+	+	+	+	+	32,37	N/A	-	+	-	ND
F20	-	-	+	+	+	+	33,44	N/A	-	+	-	ND
F21	-	-	-	-	/	-	32,12	N/A	-	-	-	NA
F24	+	+	+	+	+	+	32,92	N/A	-	+	-	ND
F1	+	+	+	+	+	+	21,19	21,19	+	+	+	PA
F4	+	+	+	+	+	+	20,94	20,94	+	+	+	PA
F5	+	+	+	+	+	+	21,36	21,36	+	+	+	PA
F10	+	+	+	+	+	+	19,31	19,31	+	+	+	PA
F12	+	+	+	+	+	+	21,64	21,64	+	+	+	PA
F15	+	+	+	+	+	+	19,29	19,29	+	+	+	PA
F18	+	+	+	+	+	+	19,92	19,92	+	+	+	PA
F23	+	+	+	+	+	+	19,35	19,35	+	+	+	PA
F2	+	+	+	+	+	+	20,54	20,54	+	+	+	PA
F6	+	+	+	+	+	+	19	19	+	+	+	PA
F9	+	+	+	+	+	+	20,94	20,94	+	+	+	PA
F11	+	+	+	+	+	+	22,13	22,13	+	+	+	PA
F14	+	+	+	+	+	+	19,81	19,81	+	+	+	PA
F16	+	+	+	+	+	+	19,56	19,56	+	+	+	PA
F19	+	+	+	+	+	+	21,23	21,23	+	+	+	PA
F22	+	+	+	+	+	+	22,12	22,12	+	+	+	PA

Laboratory:
Aerobic mesophilic flora

G
>3,0.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement	
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result		
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result				
G3	-	-	-	-	/	-	+	-	-	-	-	-	NA
G7	-	-	-	-	/	-	+	-	-	-	-	-	NA
G8	-	-	-	-	/	-	+	-	-	-	-	-	NA
G13	-	-	-	-	/	-	+	-	-	-	-	-	NA
G17	-	-	-	-	/	-	+	-	-	-	-	-	NA
G20	-	-	-	-	/	-	+	-	-	-	-	-	NA
G21	-	-	-	-	/	-	+	-	-	-	-	-	NA
G24	-	-	-	-	/	-	+	-	-	-	-	-	NA
G1	+	+	+	+	+	+	+	+	+	+	+	+	PA
G4	+	+	+	+	+	+	+	+	+	+	+	+	PA
G5	+	+	+	+	+	+	+	+	+	+	+	+	PA
G10	+	+	+	+	+	+	+	+	+	+	+	+	PA
G12	+	+	+	+	+	+	+	+	+	+	+	+	PA
G15	+	+	+	+	+	+	+	+	+	+	+	+	PA
G18	+	+	+	+	+	+	+	+	+	+	+	+	PA
G23	+	+	+	+	+	+	+	+	+	+	+	+	PA
G2	+	+	+	+	+	+	+	+	+	+	+	+	PA
G6	+	+	+	+	+	+	+	+	+	+	+	+	PA
G9	+	+	+	+	+	+	+	+	+	+	+	+	PA
G11	+	+	+	+	+	+	+	+	+	+	+	+	PA
G14	+	+	+	+	+	+	+	+	+	+	+	+	PA
G16	+	+	+	+	+	+	+	+	+	+	+	+	PA
G19	+	+	+	+	+	+	+	+	+	+	+	+	PA
G22	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory:
Aerobic mesophilic flora

H
>3,0.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
H3	-	-	-	-	/	-	33,1	N/A	-	-	-	NA
H7	-	-	-	-	/	-	31,9	N/A	-	-	-	NA
H8	-	-	-	-	/	-	32,8	N/A	-	-	-	NA
H13	-	-	-	-	/	-	36,3	N/A	-	-	-	NA
H17	-	-	-	-	/	-	33,1	N/A	-	-	-	NA
H20	-	-	-	-	/	-	33,4	N/A	-	-	-	NA
H21	-	-	-	-	/	-	35,3	N/A	-	-	-	NA
H24	-	-	-	-	/	-	34,1	N/A	-	-	-	NA
H1	+	+	+	+	+	+	N/A	17,3	+	+	+	PA
H4	+	+	+	+	+	+	N/A	18,8	+	+	+	PA
H5	+	+	+	+	+	+	N/A	17,1	+	+	+	PA
H10	+	+	+	+	+	+	N/A	18,1	+	+	+	PA
H12	+	+	+	+	+	+	N/A	17,1	+	+	+	PA
H15	+	+	+	+	+	+	N/A	19,5	+	+	+	PA
H18	+	+	+	+	+	+	N/A	17,7	+	+	+	PA
H23	+	+	+	+	+	+	N/A	17,1	+	+	+	PA
H2	+	+	+	+	+	+	N/A	18,9	+	+	+	PA
H6	+	+	+	+	+	+	N/A	18,2	+	+	+	PA
H9	+	+	+	+	+	+	N/A	18,7	+	+	+	PA
H11	+	+	+	+	+	+	N/A	17,6	+	+	+	PA
H14	+	+	+	+	+	+	N/A	18,4	+	+	+	PA
H16	+	+	+	+	+	+	N/A	18,6	+	+	+	PA
H19	+	+	+	+	+	+	N/A	18,8	+	+	+	PA
H22	+	+	+	+	+	+	N/A	18,7	+	+	+	PA

Laboratory:
Aerobic mesophilic flora

I
5,2.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
I3	-	-	-	-	/	-	30,98	N/A	-	-	-	NA
I7	-	-	-	-	/	-	29,55	N/A	-	-	-	NA
I8	+	+	-	-	+	+	29,85	N/A	-	+	-	ND
I13	+	+	-	-	+	+	37,76	22,08	+	+	+	PA
I17	-	-	-	-	/	-	32,04	N/A	-	-	-	NA
I20	+	+	+?	+?	+	+	30,08	N/A	-	+	-	ND
I21	+	+	-	-	+	+	30,73	43,86	+	+	+	PA
I24	+	+	+	+	+	+	21,76	N/A	-	+	-	ND
I1	+	+	+	+	+	+	30,77	N/A	+	+	+	PA
I4	+	+	+	+	+	+	30,65	N/A	+	+	+	PA
I5	+	+	+	+	+	+	29,27	N/A	+	+	+	PA
I10	+	+	+	+	+	+	29,61	N/A	+	+	+	PA
I12	+	+	+	+	+	+	34,86	N/A	+	+	+	PA
I15	+	+	+	+	+	+	31,42	N/A	+	+	+	PA
I18	+	+	+	+	+	+	33,06	N/A	+	+	+	PA
I23	+	+	+	+	+	+	28,63	N/A	+	+	+	PA
I2	+	+	+	+	+	+	32,66	N/A	+	+	+	PA
I6	+	+	+	+	+	+	29,45	N/A	+	+	+	PA
I9	+	+	+	+	+	+	29,63	41,74	+	+	+	PA
I11	+	+	+	+	+	+	29,82	N/A	+	+	+	PA
I14	+	+	+	+	+	+	27,97	42,55	+	+	+	PA
I16	+	+	+	+	+	+	31,26	N/A	+	+	+	PA
I19	+	+	+	+	+	+	30,48	N/A	+	+	+	PA
I22	+	+	+	+	+	+	27,32	42,78	+	+	+	PA

Laboratory:
Aerobic mesophilic flora

J
2,9.10⁷/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
J3	-	-	-	-	/	-	34,7	N/A	-	-	-	NA
J7	-	-	-	-	/	-	35,2	N/A	-	-	-	NA
J8	-	-	-	-	/	-	34,4	N/A	-	-	-	NA
J13	-	-	-	-	/	-	34,8	N/A	-	-	-	NA
J17	-	-	-	-	/	-	34,8	N/A	-	-	-	NA
J20	-	-	-	-	/	-	35,8	N/A	-	-	-	NA
J21	-	-	-	-	/	-	34,5	N/A	-	-	-	NA
J24	-	-	-	-	/	-	34,8	N/A	-	-	-	NA
J1	+	+	+	+	+	+	N/A	22,7	+	+	+	PA
J4	+	+	+	+	+	+	N/A	24,5	+	+	+	PA
J5	+	+	+	+	+	+	N/A	22,6	+	+	+	PA
J10	+	+	+	+	+	+	N/A	20,7	+	+	+	PA
J12	+	+	+	+	+	+	N/A	20,9	+	+	+	PA
J15	+	+	+	+	+	+	N/A	21,5	+	+	+	PA
J18	+	+	+	+	+	+	N/A	17,8	+	+	+	PA
J23	+	+	+	+	+	+	N/A	19,9	+	+	+	PA
J2	+	+	+	+	+	+	N/A	22,9	+	+	+	PA
J6	+	+	+	+	+	+	N/A	20,8	+	+	+	PA
J9	+	+	+	+	+	+	N/A	22,4	+	+	+	PA
J11	+	+	+	+	+	+	N/A	20,2	+	+	+	PA
J14	+	+	+	+	+	+	N/A	19,6	+	+	+	PA
J16	+	+	+	+	+	+	N/A	22,7	+	+	+	PA
J19	+	+	+	+	+	+	N/A	22,0	+	+	+	PA
J22	+	+	+	+	+	+	N/A	21,0	+	+	+	PA

Laboratory:
Aerobic mesophilic flora

K
3,1.10⁷/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
K3	-	-	-	-	/	-	35,0	N/A	-	-	-	NA
K7	-	-	-	-	/	-	35,0	40,1	+	-	-	PPNA
K8	-	-	-	-	/	-	33,7	N/A	-	-	-	NA
K13	-	-	-	-	/	-	33,1	N/A	-	-	-	NA
K17	-	-	-	-	/	-	34,7	41,4	+	-	-	PPNA
K20	-	-	-	-	/	-	35,6	N/A	-	-	-	NA
K21	-	-	-	-	/	-	35,2	N/A	-	-	-	NA
K24	-	-	-	-	/	-	36,0	40,3	+	-	-	PPNA
K1	+	+	+	+	+	+	N/A	18,1	+	+	+	PA
K4	+	+	+	+	+	+	N/A	18,1	+	+	+	PA
K5	+	+	+	+	+	+	N/A	18,2	+	+	+	PA
K10	+	+	+	+	+	+	N/A	18,2	+	+	+	PA
K12	+	+	+	+	+	+	N/A	19,4	+	+	+	PA
K15	+	+	+	+	+	+	N/A	20,1	+	+	+	PA
K18	+	+	+	+	+	+	N/A	19,0	+	+	+	PA
K23	+	+	+	+	+	+	N/A	18,3	+	+	+	PA
K2	+	+	+	+	+	+	N/A	18,5	+	+	+	PA
K6	+	+	+	+	+	+	N/A	20,3	+	+	+	PA
K9	+	+	+	+	+	+	N/A	19,3	+	+	+	PA
K11	+	+	+	+	+	+	N/A	18,9	+	+	+	PA
K14	+	+	+	+	+	+	N/A	18,8	+	+	+	PA
K16	+	+	+	+	+	+	N/A	18,9	+	+	+	PA
K19	+	+	+	+	+	+	N/A	18,9	+	+	+	PA
K22	+	+	+	+	+	+	N/A	19,7	+	+	+	PA

Laboratory: L Contaminations
 Aerobic mesophilic flora 1,6.10⁸/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
L3	+	+	+	+	+	+	33,34	42,27	+	+	+	PA
L7	-	-	-	-	/	-	33,47	N/A	-	-	-	NA
L8	-	-	+	+	+	+	33,74	N/A	-	+	-	ND
L13	+	+	+	+	+	+	35,62	N/A	-	+	-	ND
L17	-	-	+	+	+	+	33,01	39,67	+	+	+	PA
L20	+	+	+	+	+	+	32,98	N/A	-	+	-	ND
L21	+	+	+	+	+	+	33,8	N/A	-	+	-	ND
L24	+	+	+	+	+	+	33,09	N/A	-	+	-	ND
L1	+	+	+	+	+	+	N/A	18,4	+	+	+	PA
L4	+	+	+	+	+	+	N/A	18,99	+	+	+	PA
L5	+	+	+	+	+	+	N/A	18,72	+	+	+	PA
L10	+	+	+	+	+	+	N/A	18	+	+	+	PA
L12	+	+	+	+	+	+	N/A	18,23	+	+	+	PA
L15	+	+	+	+	+	+	N/A	18,59	+	+	+	PA
L18	+	+	+	+	+	+	N/A	17,62	+	+	+	PA
L23	+	+	+	+	+	+	N/A	17,52	+	+	+	PA
L2	+	+	+	+	+	+	N/A	18,36	+	+	+	PA
L6	+	+	+	+	+	+	N/A	17,44	+	+	+	PA
L9	+	+	+	+	+	+	N/A	18,38	+	+	+	PA
L11	+	+	+	+	+	+	N/A	18	+	+	+	PA
L14	+	+	+	+	+	+	N/A	18,3	+	+	+	PA
L16	+	+	+	+	+	+	N/A	17,48	+	+	+	PA
L19	+	+	+	+	+	+	N/A	18,39	+	+	+	PA
L22	+	+	+	+	+	+	N/A	18,52	+	+	+	PA

Laboratory: **M**
 Aerobic mesophilic flora >3,0.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
M3	+	+	-	-	+	+	34,73	42,70	+	+	+	PA
M7	+	+	+	+	+	+	36,34	40,12	+	+	+	PA
M8	-	-	-	-	/	-	35,79	N/A	-	-	-	NA
M13	+	+	+	+	+	+	38,60	N/A	-	+	-	ND
M17	+	+	+	+	+	+	37,89	45,55	+	+	+	PA
M20	+	+	-	-	+	+	37,54	43,39	+	+	+	PA
M21	+	+	+	+	+	+	38,35	40,94	+	+	+	PA
M24	-	-	-	-	/	-	37,30	43,58	+	-	-	PPNA
M1	+	+	+	+	+	+	40,58	20,15	+	+	+	PA
M4	+	+	+	+	+	+	38,22	19,62	+	+	+	PA
M5	+	+	+	+	+	+	44,18	19,75	+	+	+	PA
M10	+	+	+	+	+	+	40,14	20,50	+	+	+	PA
M12	+	+	+	+	+	+	N/A	28,03	+	+	+	PA
M15	+	+	+	+	+	+	38,21	20,23	+	+	+	PA
M18	+	+	+	+	+	+	41,15	26,97	+	+	+	PA
M23	-	-	+	+	+	+	40,45	30,83	+	+	+	PA
M2	+	+	+	+	+	+	37,45	23,08	+	+	+	PA
M6	+	+	+	+	+	+	37,72	22,69	+	+	+	PA
M9	+	+	+	+	+	+	37,59	23,13	+	+	+	PA
M11	+	+	+	+	+	+	37,72	22,40	+	+	+	PA
M14	+	+	+	+	+	+	37,34	26,54	+	+	+	PA
M16	+	+	+	+	+	+	37,67	25,77	+	+	+	PA
M19	+	+	+	+	+	+	40,06	30,84	+	+	+	PA
M22	+	+	+	+	+	+	40,83	32,14	+	+	+	PA

Laboratory: **N**
 Aerobic mesophilic flora >1,5.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
N3	-	-	-	-	/	-	32,36	N/A	-	-	-	NA
N7	-	-	-	-	/	-	33,97	N/A	-	-	-	NA
N8	-	-	-	-	/	-	33,21	35,46	+	-	-	PPNA
N13	+	+	+	+	+	+	32,01	38,88	+	+	+	PA
N17	-	-	-	-	/	-	32,15	N/A	-	-	-	NA
N20	-	-	-	-	/	-	32,40	N/A	-	-	-	NA
N21	-	-	-	-	/	-	32,08	N/A	-	-	-	NA
N24	+	+	+	+	+	+	32,45	37,12	+	+	+	PA
N1	+	+	+	+	+	+	35,41	21,28	+	+	+	PA
N4	+	+	+	+	+	+	34,53	20,85	+	+	+	PA
N5	+	+	+	+	+	+	32,72	21,18	+	+	+	PA
N10	+	+	+	+	+	+	34,67	19,63	+	+	+	PA
N12	+	+	+	+	+	+	33,83	19,43	+	+	+	PA
N15	+	+	+	+	+	+	32,96	19,46	+	+	+	PA
N18	+	+	+	+	+	+	33,64	19,83	+	+	+	PA
N23	+	+	+	+	+	+	32,30	21,03	+	+	+	PA
N2	+	+	+	+	+	+	34,36	18,91	+	+	+	PA
N6	+	+	+	+	+	+	34,17	20,45	+	+	+	PA
N9	+	+	+	+	+	+	34,85	20,31	+	+	+	PA
N11	+	+	+	+	+	+	34,34	20,00	+	+	+	PA
N14	+	+	+	+	+	+	33,30	19,27	+	+	+	PA
N16	+	+	+	+	+	+	34,70	20,63	+	+	+	PA
N19	+	+	+	+	+	+	33,01	21,90	+	+	+	PA
N22	+	+	+	+	+	+	33,26	19,62	+	+	+	PA

Laboratory: **O**
 Aerobic mesophilic flora 1,5.10⁷/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
O3	-	-	-	-	/	-	39,8	N/A	-	-	-	NA
O7	-	-	-	-	/	-	39,22	N/A	-	-	-	NA
O8	-	-	-	-	/	-	38,97	N/A	-	-	-	NA
O13	-	-	-	-	/	-	40,08	N/A	-	-	-	NA
O17	-	-	-	-	/	-	38,5	N/A	-	-	-	NA
O20	-	-	-	-	/	-	39,14	N/A	-	-	-	NA
O21	-	-	-	-	/	-	39,49	N/A	-	-	-	NA
O24	-	-	-	-	/	-	39,05	N/A	-	-	-	NA
O1	+	+	+	+	+	+	N/A	20,19	+	+	+	PA
O4	+	+	+	+	+	+	N/A	19,03	+	+	+	PA
O5	+	+	+	+	+	+	N/A	19,82	+	+	+	PA
O10	+	+	+	+	+	+	N/A	20,04	+	+	+	PA
O12	+	+	+	+	+	+	N/A	20,35	+	+	+	PA
O15	+	+	+	+	+	+	N/A	22,2	+	+	+	PA
O18	+	+	+	+	+	+	N/A	20,05	+	+	+	PA
O23	+	+	+	+	+	+	N/A	21,93	+	+	+	PA
O2	+	+	+	+	+	+	N/A	22,91	+	+	+	PA
O6	+	+	+	+	+	+	N/A	21,48	+	+	+	PA
O9	+	+	+	+	+	+	N/A	22,49	+	+	+	PA
O11	+	+	+	+	+	+	N/A	21,07	+	+	+	PA
O14	+	+	+	+	+	+	N/A	21,11	+	+	+	PA
O16	+	+	+	+	+	+	N/A	21,48	+	+	+	PA
O19	+	+	+	+	+	+	N/A	22,1	+	+	+	PA
O22	+	+	+	+	+	+	N/A	21,2	+	+	+	PA

Laboratory: **P**
 Aerobic mesophilic flora 2,8.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
P3	-	-	-	-	/	-	32,71	N/A	-	-	-	NA
P7	-	-	+	+	+	+	32,76	N/A	-	+	-	ND
P8	-	-	+	+	+	+	33,02	N/A	-	+	-	ND
P13	+	+	-	-	+	+	33,03	N/A	-	+	-	ND
P17	-	-	-	-	/	-	34,28	N/A	-	-	-	NA
P20	-	-	+	+	+	+	33,91	N/A	-	+	-	ND
P21	-	-	-	-	/	-	31,35	N/A	-	-	-	NA
P24	-	-	+	+	+	+	34,59	N/A	-	+	-	ND
P1	+	+	+	+	+	+	32,99	24,94	+	+	+	PA
P4	+	+	+	+	+	+	33,21	24,64	+	+	+	PA
P5	+	+	+	+	+	+	34,50	24,15	+	+	+	PA
P10	+	+	+	+	+	+	33,24	22,21	+	+	+	PA
P12	+	+	+	+	+	+	33,65	25,43	+	+	+	PA
P15	+	+	+	+	+	+	33,72	25,46	+	+	+	PA
P18	+	+	+	+	+	+	35,86	23,92	+	+	+	PA
P23	+	+	+	+	+	+	34,39	25,73	+	+	+	PA
P2	+	+	+	+	+	+	33,10	25,46	+	+	+	PA
P6	+	+	+	+	+	+	34,91	23,45	+	+	+	PA
P9	+	+	+	+	+	+	33,25	26,07	+	+	+	PA
P11	+	+	+	+	+	+	34,08	24,23	+	+	+	PA
P14	+	+	+	+	+	+	34,65	24,72	+	+	+	PA
P16	+	+	+	+	+	+	33,59	23,90	+	+	+	PA
P19	+	+	+	+	+	+	33,81	24,12	+	+	+	PA
P22	+	+	+	+	+	+	33,56	24,95	+	+	+	PA

Laboratory: **Q**
 Aerobic mesophilic flora 2,4.10⁷/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
Q3	+	+	+	+	+	+	12,78	39	+	+	+	PA
Q7	+	+	+	+	+	+	11,34	34,81	+	+	+	PA
Q8	+	+	+	+	+	+	12,99	34,31	+	+	+	PA
Q13	+	+	-	-	+	+	13,01	36,71	+	+	+	PA
Q17	+	-	-	-	+	+	14,6	37,83	+	+	+	PA
Q20	+	+	-	-	+	+	11,91	35,19	+	+	+	PA
Q21	+	+	+	+	+	+	11,6	27,16	+	+	+	PA
Q24	+	+	-	-	+	+	12,18	33,05	+	+	+	PA
Q1	+	+	+	+	+	+	12,68	18,26	+	+	+	PA
Q4	+	+	+	+	+	+	13,41	19,14	+	+	+	PA
Q5	+	+	+	+	+	+	12,68	18,94	+	+	+	PA
Q10	+	+	+	+	+	+	13,77	20	+	+	+	PA
Q12	+	+	+	+	+	+	13,5	19,39	+	+	+	PA
Q15	+	+	+	+	+	+	14,11	21,03	+	+	+	PA
Q18	+	+	+	+	+	+	12,58	18,81	+	+	+	PA
Q23	+	+	+	+	+	+	13,55	21,72	+	+	+	PA
Q2	+	+	+	+	+	+	11,8	20,95	+	+	+	PA
Q6	+	+	+	+	+	+	12,88	18,87	+	+	+	PA
Q9	+	+	+	+	+	+	15,23	20,76	+	+	+	PA
Q11	+	+	+	+	+	+	14,01	21,28	+	+	+	PA
Q14	+	+	+	+	+	+	13,7	18	+	+	+	PA
Q16	+	+	+	+	+	+	12,5	19,07	+	+	+	PA
Q19	+	+	+	+	+	+	12,81	15,02	+	+	+	PA
Q22	+	+	+	+	+	+	12,33	20,07	+	+	+	PA

Laboratory: **R**
 Aerobic mesophilic flora 9,4.10⁷/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
R3	-	-	-	-	/	-	+	-	-		-	NA
R7	-	-	-	-	/	-	+	-	-		-	NA
R8	-	-	-	-	/	-	+	-	-		-	NA
R13	-	-	-	-	/	-	+	-	-		-	NA
R17	-	-	-	-	/	-	+	-	-		-	NA
R20	-	-	-	-	/	-	+	-	-		-	NA
R21	-	-	-	-	/	-	+	-	-		-	NA
R24	-	-	-	-	/	-	+	-	-		-	NA
R1	+	+	+	+	+	+	+	+	+	+	+	PA
R4	+	+	+	+	+	+	+	+	+	+	+	PA
R5	+	+	+	+	+	+	+	+	+	+	+	PA
R10	+	+	+	+	+	+	+	+	+	+	+	PA
R12	+	+	+	+	+	+	+	+	+	+	+	PA
R15	+	+	+	+	+	+	+	+	+	+	+	PA
R18	+	+	+	+	+	+	+	+	+	+	+	PA
R23	+	+	+	+	+	+	+	+	+	+	+	PA
R2	+	+	+	+	+	+	+	+	+	+	+	PA
R6	+	+	+	+	+	+	+	+	+	+	+	PA
R9	+	+	+	+	+	+	+	+	+	+	+	PA
R11	+	+	+	+	+	+	+	+	+	+	+	PA
R14	+	+	+	+	+	+	+	+	+	+	+	PA
R16	+	+	+	+	+	+	+	+	+	+	+	PA
R19	+	+	+	+	+	+	+	+	+	+	+	PA
R22	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory: **S**
 Aerobic mesophilic flora 2,7.10⁶/ml

N°Sample	Reference method: ISO 6579						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
S3	-	-	-	-	/	-	35,57	N/A	-	-	-	NA
S7	-	-	-	-	/	-	38,29	N/A	-	-	-	NA
S8	-	-	-	-	/	-	38,11	N/A	-	-	-	NA
S13	-	-	-	-	/	-	37,85	41,08	+	-	-	PPNA
S17	-	-	-	-	/	-	37,07	N/A	-	-	-	NA
S20	-	-	-	-	/	-	37,11	N/A	-	-	-	NA
S21	-	-	-	-	/	-	36,91	N/A	-	-	-	NA
S24	-	-	-	-	/	-	37,78	N/A	-	-	-	NA
S1	+	+	+	+	+	+	44,2	21,97	+	+	+	PA
S4	+	+	+	+	+	+	41,95	21,96	+	+	+	PA
S5	+	+	+	+	+	+	43,19	22,08	+	+	+	PA
S10	+	+	+	+	+	+	44,41	22,00	+	+	+	PA
S12	+	+	+	+	+	+	44,07	22,38	+	+	+	PA
S15	+	+	+	+	+	+	41,01	22,91	+	+	+	PA
S18	+	+	+	+	+	+	41,49	24,04	+	+	+	PA
S23	+	+	+	+	+	+	37,4	21,97	+	+	+	PA
S2	+	+	+	+	+	+	42,01	22,54	+	+	+	PA
S6	+	+	+	+	+	+	39,22	22,00	+	+	+	PA
S9	+	+	+	+	+	+	43,52	22,17	+	+	+	PA
S11	+	+	+	+	+	+	41,09	23,42	+	+	+	PA
S14	+	+	+	+	+	+	44,91	22,11	+	+	+	PA
S16	+	+	+	+	+	+	42,68	22,17	+	+	+	PA
S19	+	+	+	+	+	+	38,57	24,35	+	+	+	PA
S22	+	+	+	+	+	+	42,22	22,04	+	+	+	PA

Laboratory: **ADRIA**
 Aerobic mesophilic flora 2,6.10⁶/ml

N°Sample	Reference method: ISO 6579♦						Alternative method: iQ-Check <i>Salmonella</i> II					Agreement
	RVS		MKTTn		Confirmation	Final result	PCR			Confirmation	Final result	
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CT HEX	CT FAM	Result			
T3	-	-	-	-	/	-	37,05	N/A	-	-	-	NA
T7	-	-	-	-	/	-	35,28	N/A	-	-	-	NA
T8	-	-	-	-	/	-	35,20	N/A	-	-	-	NA
T13	-	-	-	-	/	-	36,47	N/A	-	-	-	NA
T17	-	-	-	-	/	-	36,16	N/A	-	-	-	NA
T20	-	-	-	-	/	-	36,10	N/A	-	-	-	NA
T21	-	-	-	-	/	-	35,63	N/A	-	-	-	NA
T24	-	-	-	-	/	-	34,44	N/A	-	-	-	NA
T1	+	+	+	+	+	+	39,63	24,14	+	+	+	PA
T4	+	+	+	+	+	+	37,58	24,61	+	+	+	PA
T5	+	+	+	+	+	+	36,24	23,70	+	+	+	PA
T10	+	+	+	+	+	+	38,44	23,84	+	+	+	PA
T12	+	+	+	+	+	+	39,56	23,10	+	+	+	PA
T15	+	+	+	+	+	+	36,73	25,89	+	+	+	PA
T18	+	+	+	+	+	+	37,87	25,64	+	+	+	PA
T23	+	+	+	+	+	+	40,07	26,08	+	+	+	PA
T2	+	+	+	+	+	+	39,06	24,21	+	+	+	PA
T6	+	+	+	+	+	+	38,26	24,10	+	+	+	PA
T9	+	+	+	+	+	+	37,00	24,03	+	+	+	PA
T11	+	+	+	+	+	+	35,29	23,47	+	+	+	PA
T14	+	+	+	+	+	+	37,09	25,99	+	+	+	PA
T16	+	+	+	+	+	+	37,05	25,96	+	+	+	PA
T19	+	+	+	+	+	+	38,17	25,90	+	+	+	PA
T22	+	+	+	+	+	+	37,73	26,31	+	+	+	PA

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