

**NF VALIDATION - Validation of alternative analysis methods
Application to the food industry**

**Summary report
according to the standard EN ISO 16140-2:2016**

Qualitative method

**NEOGEN Molecular Detection Assay 2 – *Salmonella* spp.
(certificate # 3M 01/16 – 11/16)
for the detection of *Salmonella* spp.**

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This report contains 152 pages including 103 pages of appendices.
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Preamble

- Protocols of validation:

- EN ISO 16140-1 and EN ISO 16140-2 (September 2016): Microbiology of the food chain — Method validation
Part 1: Vocabulary.
Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
- Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2 (version 12).

- Reference method:

- **EN ISO 6579 (December 2002):** Horizontal method for the detection of *Salmonella* spp.
- **EN ISO 6579-1 (February 2017) -** Microbiology of food and animal feeding stuffs - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp.
- Part 1: detection of *Salmonella* spp.
- **EN ISO 6579-1/A1 (March 2020):** Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - 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 and SC.

- Application scope:

Food products,
Infant formula, infant cereals, dairy powders without probiotics (375 g test portion),
Infant formula, infant cereals with probiotics (375 g test portion),
Pet food and animal feed,
Production environmental samples,
Primary production samples.

- Certification body:

- **AFNOR Certification** (<https://nf-validation.afnor.org/>).

Definitions

- **Method comparison study**

The method comparison study is the part of the validation process that is performed in the organizing laboratory. It consists of three parts namely the following:

- A comparative study of the results of the reference method to the results of the alternative method in (naturally and/or artificially) contaminated samples (so-called sensitivity study);
- A comparative study to determine the relative level of detection (RLOD) in artificially contaminated samples (so-called RLOD study);
- An inclusivity/exclusivity study of the alternative method.

- **Sensitivity study**

The sensitivity study aims to determine the difference in sensitivity between the reference and the alternative method.

The sensitivity is the ability of the reference method or alternative method to detect the analyte.

- **Relative level of detection study**

A comparative study is conducted to evaluate the level of detection (LOD) of the alternative method against the reference method. The evaluation is based on the calculation of the relative level of detection (RLOD).

The level of detection at 50% (LOD_{50}) is the measured analyte concentration, obtained by a given measurement procedure, for which the probability of detection is 50%.

The relative level of detection level of detection at $P = 0,50$ (LOD_{50}) of the alternative method divided by the level of detection at $P = 0,50$ (LOD_{50}) of the reference method.

- **Inclusivity and exclusivity study**

The inclusivity study is a study involving pure target strains to be detected or enumerated by the alternative method.

The exclusivity study is a study involving pure non-target strains, which can be potentially cross-reactive, but are not expected to be detected or enumerated by the alternative method.

- **Interlaboratory study**

The interlaboratory 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.

The aim of the interlaboratory study is to determine the difference in sensitivity between the reference and the alternative method when tested by different collaborators using identical samples (reproducibility conditions).

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Appendices

Appendix A: Protocol of the alternative method

Appendix B: Protocol of the reference method

Appendix C: Artificial contaminations

Appendix D: Results of the sensitivity study

Appendix E: Results of the relative level of detection study

Appendix F: Results of the selectivity study

Appendix G: Results of interlaboratory study

1. Introduction

The NEOGEN™ Molecular Detection Assay 2 - *Salmonella* was validated in November 2016 for all food products and production environmental samples (excluding primary production environmental samples) (Certificate number: 3M 01/16 - 11/16) according to the EN ISO 16140-2:2016 and the AFNOR Certification technical rules.

Table 1 summarizes the different steps of the validation that occurred since the initial validation.

Table 1: validation history

Date	Study	Expert Laboratory	Standards
November 2016	Initial validation for the detection of <i>Salmonella</i> spp.	ADRIA Développement	- EN ISO 16140-2:2016 - EN ISO 6579 (2002)
March 2019	Extension study for additional categories: -Pet food -Animal feed and primary production samples	ADRIA Développement	- EN ISO 16140-2:2016 - EN ISO 6579 (2017)
October 2019	Extension study for additional categories: -Infant formula, Infant cereals, dairy powders without probiotics (375 g test portion); -Infant formula, infant cereals with probiotics (375 g test portion).	ADRIA Développement	- EN ISO 16140-2:2016 - EN ISO 6579:2017
October 2020	First renewal study without modification.	ADRIA Développement	- EN ISO 16140-2:2016 - EN ISO 6579:2017
October 2024	Second renewal study without modification.	Laboratoire MICROSEPT	- EN ISO 16140-2:2016 - EN ISO 6579:2017 + A1 :2020

The results set out in this summary report were produced during previous validations tests in accordance with prevailing AFNOR technical rules.

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the alternative method

The NEOGEN Molecular Detection Assay 2 - *Salmonella* uses Loop-mediated isothermal amplification (LAMP) of specific DNA target sequences, the amplified sequences are detected by bioluminescence using the software version V2.3.0.1.

2.1.2. Protocols of the alternative method

Nine protocols are available depending on the categories tested and on background microflora level.

The different protocols as well as the volume of enriched sample used for the lysis step are given in Table 2.

Table 2 – Enrichment protocols and volume used for lysis step

Protocol No	Category	Test portion	Enrichment broth volume	Enrichment temperature (± 1°C)	Enrichment time (hours)	Sample analysis volume (µl)	Study design
①	Broad range processed food products, (excluding egg powder, processed fruits and vegetables and products specified in the other protocols)	25 g	225 ml BPW	37	18 - 26	20	Paired
	All fish and raw seafood products						
	Pet food and animal feed						
	Primary production (non- fecal)						
②	Broad range of raw and unprocessed food (excluding raw fish and raw seafood, and products specified in the other protocols)	25 g or 1 wipe or swab	225 ml <u>pre-warmed</u> BPW	41.5	18 - 26	20	Unpaired
	Egg powders						
	All fruits and vegetables						
	Food production environment samples						
③	Powdered dairy products	25 g	225 ml BPW	37	20 - 26	20	Paired
④	Cocoa based products containing more than 20 % cocoa	25 g	225 ml non-fat UHT milk + 0.002 % Brilliant green	37	24 - 30	20	Unpaired
⑤	Spices, aromatic herbs, concentrates, teas, coffees, culinary preparation	25 g	235 ml 2 x BPW + K ₂ SO ₃ 0.5 % + 240 ml non-fat UHT milk	37	24 - 30	10	Unpaired
⑥	Raw meat	25 g	225 ml pre-warmed BPW	41.5	10 - 24	20	Unpaired
⑦	Primary production (fecal)	1 boot-sock	100 ml Tetrathionate broth	37	22 - 24	20	Unpaired
		25 g	225 ml Tetrathionate broth				
⑧	Infant formula, infant cereals, dairy powders without probiotics	375 g	3375 ml pre-warmed BPW	37	20 - 26	20 µl	Paired
⑨	Infant formula, infant cereals with probiotics	375 g	3375 ml pre-warmed BPW + vancomycin (10 mg/l)	37	20 - 26	20 µl	Unpaired

After enrichment step and extraction, the DNA amplification is done on 20 µl lysate.

Confirmation:

- **Option 1:** by the whole protocol of the reference method,

- **Option 2:** by performing only an enrichment step in RVS (0.1 mL BPW in 10 mL RVS) for 24 h ± 3 h at 41.5°C ± 1°C and streaking onto a selective agar (XLD or chromogenic media) (followed by a latex (Oxoid) test performed directly on isolated colonies).
- **Option 3:** using nucleic acid probes as described in the EN ISO 7218 standard, performed on isolated colonies, from XLD or chromogenic agar (see Option 1 or 2). This test must not be performed using the NEOGEN Molecular Detection Assay *Salmonella*.
- **Option 4:** using any other method certified NF Validation, the principle of which must be different from NEOGEN Molecular Detection Assay *Salmonella*. The complete protocol described for this second validated method must be used. All steps prior to the start of confirmation must be common to both methods.

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

All the protocols of the method are set out in Appendix A.

2.2. [Reference method](#)

The reference methods used for this 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. (See Appendix 2).
- The ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC.

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

The workflow of the reference method is presented in Appendix B.

2.3. [Restriction](#)

There is no restriction for use.

2.4. [Study design](#)

An unpaired study design is run when the reference and the alternative methods do have split primary enrichment procedures.

A paired study design is run when the reference and the alternative methods do have common primary enrichment procedures.

The study design is given for each protocol in Table 2.

3. Method comparison study (initial, renewal and extension studies)

The study was conducted on a variety of samples and strains representative of food products. This is not an exhaustive list of the various matrices included in the application scope. For any remark on the alternative method, you can contact AFNOR Certification by connecting to the Internet page <http://nf-validation.afnor.org/contact-2/>.

3.1. Sensitivity study

3.1.1. Number and nature of samples

Taking into account all the categories, 900 samples were tested providing 428 positive and 472 negative results.

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

Table 3 – Distribution per category and types

Category		Type	Positive	Negative	Total	
1	Ready-To-Eat & Ready-To-Reheat Foods	a	Ready to eat foods	9	11	20
		b	Ready to reheat foods	12	10	22
		c	Cured and smoked products	9	11	20
		Total		30	32	62
2	Meat Products	a	Raw meat products	13	10	23
		b	Raw poultry	11	9	20
		c	Raw delicatessen	9	12	21
		Total		33	31	64
3	Milk & dairy products	a	Pasteurized products	11	9	20
		b	Raw products	9	11	20
		c	Ingredients and low moisture products	30	30	60
		Total		50	50	100
4	Seafood and vegetables (Protocol 1 for type a Protocol 2 for types b & c)	a	Raw fish and seafood	15	9	24
		b	Raw sprouts and produces	11	10	21
		c	Raw fruits and vegetables	9	12	21
		Total		35	31	66
5	Specific ingredients and foods	a	Cocoa powders and cocoa based products	32	32	64
		b	Pasteurized eggs and egg powders	12	10	22
		c	Spices, aromatic herbs, concentrates, teas, coffees, culinary preparation	30	34	64
		Total		74	76	150
6	Raw meat (short protocol)-10h	a	Ground beef meat	13	12	25
		b	Beef trim	10	11	21
		c	Raw veal, lamb, poultry meats	11	10	21
		Total		34	33	67
6	Raw meat (short protocol)-24h	a	Ground beef meat	13	12	25
		b	Beef trim	10	11	21
		c	Raw veal, lamb, poultry meats	11	10	21
		Total		34	33	67
7	Production environment samples	a	Dusts and residues	10	10	20
		b	Cleaning and process waters	10	10	20
		c	Surface samples	10	10	20
		Total		30	30	60
8	Pet food and animal feed	a	Pet food	12	4	16
		b	Animal feed	10	15	25
		c	Raw material	11	17	28
		Total		33	36	69
9	Primary production samples (PPS)	a	Animal feces	33	59	92
		b	Environmental samples and non-feces	11	31	42
		Total		44	90	134

Category		Type	Positive	Negative	Total	
10	Infant formula, infant cereals, dairy powders without probiotics	a	Infant formula	12	9	21
		b	Infant cereals	10	10	20
		c	Dairy powders (Milk powders, Maltodextrin, Lactoserum)	9	12	21
		Total		31	31	62
11	Infant formula, infant cereals, dairy powders with probiotics	a	Infant formula	19	15	34
		b	Infant cereals	15	17	32
		Total		34	32	66
All products (Raw meat -10h)			428	472	900	
All products (Raw meat -24h)			428	472	900	
Protocol (1)			115	131	246	
Protocol (2)			89	90	179	
Protocol (3)			30	30	60	
Protocol (4)			32	32	64	
Protocol (5)			30	34	64	
Protocol (6) (10h)			34	33	67	
Protocol (6) (24h)			34	33	67	
Protocol (7)			33	59	92	
Protocol (8)			31	31	62	
Protocol (9)			34	32	66	

3.1.2. Artificial contamination of samples

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

For all the studies, 508 samples were artificially contaminated, using 106 different strains. 385 gave a positive result. 264 samples were inoculated at level ≤ 3 CFU and 67 samples were inoculated between 3.2 and 7.9 CFU for the seeding protocol.

42 samples were inoculated at level ≤ 5 CFU and 12 samples were inoculated between 5.2 and 7.2 CFU for the spiking protocol.

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

Table 4: Repartition of the positive natural and artificial contaminated samples

	Naturally contaminated	Artificially contaminated						Total
		Seeding protocol			Spiking protocol			
		≤ 3	$3 < x \leq 10$	> 10	≤ 5	$5 < x \leq 10$	> 10	
All categories	43	264	67	0	42	12	0	428
%	10,0	61,7	15,7	0,0	9,8	2,8	0,0	100,0

I Taking into account all the categories, 10 % of the samples were naturally contaminated and 18.5 % of the samples were contaminated between 3 (seeding protocol) or 5 (spiking protocol) and 10 CFU. The samples and the strains used for the artificial contaminations are presented in Appendix C.

3.1.3. Protocols used during the studies

- **Incubation times:**

The minimum incubation time for the enrichment step was applied:

Protocol	Category	Incubation time (hours)
①	Broad range processed food products, (excluding egg powder, processed fruits and vegetables and products specified in the other protocols)	18 h
	All fish and raw seafood products	
	Pet food and animal feed	
	Primary production (non-fecal)	
②	Broad range of raw and unprocessed food (excluding raw fish and raw seafood, and products specified in the other protocols)	18 h
	Egg powders	
	All fruits and vegetables	
	Food production environment samples	
③	Powdered dairy products	20 h
④	Cocoa based products containing more than 20 % cocoa	24 h
⑤	Spices, aromatic herbs, concentrates, teas, coffees, culinary preparation	24 h
⑥	Raw meat	10 h and 24 h
⑦	Primary production (fecal)	22 h
⑧	Infant formula, infant cereals, dairy powders without probiotics	20 h
⑨	Infant formula, infant cereals with probiotics	20 h

- **Confirmations:**

All the samples (positive and negative) were confirmed using option 1 and option 2:

- Option 1: whole protocol of the ISO 6579-1 method,
- Option 2: by applying a subculture in RVS broth (0.1 mL + 10 mL), incubated 24 h ± 3 h at 41.5°C prior streaking (10 µL) on XLD plate and chromogenic media (24 h ± 2 h at 37°C ± 1°C).

The typical colonies were confirmed by:

- The OXOID™ *Salmonella* test kit (Latex) (Ref: DR1108A),
- The tests described in the reference method (biochemical galleries, serological tests).

- **Enrichment storage for 72h at 2-8°C:**

The enrichment broth and the lysates from positive samples were tested a second time after storage for 72 h at 5°C ± 3°C (LAMP and confirmatory tests).

3.1.4. Results

Raw data are shown in Appendix D.

Table 5 shows the results for the two methods.

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

Category		PA	NA	PD	ND	PPND	PPNA
1	Ready-To-Eat & Ready-To-Reheat Foods	28	32	1	1	0	0
2	Meat products	27	31	3	3	0	0
3	Milk & dairy products	44	50	2	4	0	0
4	Seafood and vegetables	26	31	3	6	0	0
5	Specific ingredients and foods	46	76	19	9	0	0
6	Raw meat (short protocol)-10h	27	33	3	4	0	0
	Raw meat (short protocol)-24h	28	33	3	3	0	0
7	Production environment Samples	22	30	4	4	0	0
8	Pet food and animal feed	32	36	0	1	0	0
9	Primary production samples (PPS)	33	90	5	6	0	0
10	Infant formula, infant cereals, dairy powders without probiotics	31	31	0	0	0	0
11	Infant formula, infant cereals, dairy powders with probiotics	12	32	17	5	0	0
All products (Raw meat - 10 h)		328	472	57	43	0	0
All products (Raw meat - 24 h)		329	472	57	42	0	0
Protocol ①		108	131	1	6	0	0
Protocol ②		62	90	12	15	0	0
Protocol ③		28	30	1	1	0	0
Protocol ④		26	32	3	3	0	0
Protocol ⑤		11	34	15	4	0	0
Protocol ⑥ (10 h)		27	33	3	4	0	0
Protocol ⑥ (24 h)		28	33	3	3	0	0
Protocol ⑦		23	59	5	5	0	0
Protocol ⑧		31	31	0	0	0	0
Protocol ⑨		12	32	17	5	0	0

3.1.5. Calculation of relative accuracy (AC), relative sensitivity (SE) and false positive ratio (FP)

All results were used to calculate the sensitivity for the alternative method and the reference method, the relative trueness and the false positive ratio.

Table 6 presents the results.

Table 6: values in % of sensitivity for the two methods, relative trueness and false positive ratio for the alternative method (SE_{alt} : sensitivity for the alternative method, SE_{ref} : sensitivity for the reference method, RT: relative trueness, FPR: false positive ratio for the alternative method)

Category		Type	Protocol	PA	NA	PD	ND	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %	
1	Ready-To-Eat & Ready-To-Reheat Foods	a	Ready to eat foods	(1)	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		b	Ready to reheat foods	(1)	11	10	0	1	0	0	91,7	100,0	95,5	0,0
		c	Cured and smoked products	(1)	8	11	1	0	0	0	100,0	88,9	95,0	0,0
		Total				28	32	1	1	0	0	96,7	96,7	96,8
2	Meat products	a	Raw meat products	(2)	10	10	1	2	0	0	84,6	92,3	87,0	0,0
		b	Raw poultry	(2)	9	9	1	1	0	0	90,9	90,9	90,0	0,0
		c	Raw delicatessen	(1) and (2)	8	12	1	0	0	0	100,0	88,9	95,2	0,0
		Total				27	31	3	3	0	0	90,9	90,9	90,6
3	Milks & dairy products	a	Pasteurized products	(1)	11	9	0	0	0	0	100,0	100,0	100,0	0,0
		b	Raw products	(2)	5	11	1	3	0	0	66,7	88,9	80,0	0,0
		c	Ingredients and low moisture products	(3)	28	30	1	1	0	0	96,7	96,7	96,7	0,0
		Total				44	50	2	4	0	0	92,0	96,0	94,0
4	Seafood and vegetables (Protocol 1 for type a Protocol 2 for types b & c)	a	Raw fish and seafood	(1)	13	9	0	2	0	0	86,7	100,0	91,7	0,0
		b	Raw sprouts and produces	(2)	5	10	2	4	0	0	63,6	81,8	71,4	0,0
		c	Raw fruits and vegetables	(2)	8	12	1	0	0	0	100,0	88,9	95,2	0,0
		Total				26	31	3	6	0	0	82,9	91,4	86,4
5	Specific ingredients and foods	a	Cocoa powders and cocoa based products	(4)	26	32	3	3	0	0	90,6	90,6	90,6	0,0
		b	Pasteurized eggs and egg powders	(1) and (2)	9	10	1	2	0	0	83,3	91,7	86,4	0,0
		c	Spices, aromatic herbs, concentrates, teas, coffees, culinary preparation	(5)	11	34	15	4	0	0	86,7	50,0	70,3	0,0
		Total				46	76	19	9	0	0	87,8	74,3	81,3

Category		Type	Protocol	PA	NA	PD	ND	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %	
6	Raw meat (short protocol)-10h	a	Ground beef meat	⑥	12	12	0	1	0	0	92,3	100,0	96,0	0,0
		b	Beef trim	⑥	6	11	2	2	0	0	80,0	80,0	81,0	0,0
		c	Raw veal, lamb, poultry meats	⑥	9	10	1	1	0	0	90,9	90,9	90,5	0,0
		Total			27	33	3	4	0	0	88,2	91,2	89,6	0,0
	Raw meat (short protocol)-24h	a	Ground beef meat	⑥	12	12	0	1	0	0	92,3	100,0	96,0	0,0
		b	Beef trim	⑥	7	11	2	1	0	0	90,0	80,0	85,7	0,0
		c	Raw veal, lamb, poultry meats	⑥	9	10	1	1	0	0	90,9	90,9	90,5	0,0
		Total			28	33	3	3	0	0	91,2	91,2	91,0	0,0
7	Production environment samples	a	Dusts and residues	②	7	10	1	2	0	0	80,0	90,0	85,0	0,0
		b	Cleaning and process waters	②	7	10	2	1	0	0	90,0	80,0	85,0	0,0
		c	Surface samples	②	8	10	1	1	0	0	90,0	90,0	90,0	0,0
		Total			22	30	4	4	0	0	86,7	86,7	86,7	0,0
8	Pet food and Animal feed	a	Pet food	①	11	4	0	1	0	0	91,7	100,0	93,8	0,0
		b	Animal feed	①	10	15	0	0	0	0	100,0	100,0	100,0	0,0
		c	Raw material	①	11	17	0	0	0	0	100,0	100,0	100,0	0,0
		Total			32	36	0	1	0	0	97,0	100,0	98,6	0,0
9	Primary production samples (PPS)	a	Animal feces (boot-sock, feces)	⑦	23	59	5	5	0	0	84,8	84,8	89,1	0,0
		b	Environmental samples and non-feces (dust samples hygiene swab, water from drinkers, litters, hatchery sample)	①	10	31	0	1	0	0	90,9	100,0	97,6	0,0
		Total			33	90	5	6	0	0	86,4	88,6	91,8	0,0
10	Infant formula, Infant cereals, dairy powders without probiotics	a	Infant formula	⑧	12	9	0	0	0	0	100,0	100,0	100,0	0,0
		b	Infant cereals		10	10	0	0	0	0	100,0	100,0	100,0	0,0
		c	Dairy powders (Milk powders, Maltodextrin, Lactoserum)		9	12	0	0	0	0	100,0	100,0	100,0	0,0
		Total				31	31	0	0	0	0	100,0	100,0	100,0
11	Infant formula, Infant cereals, dairy powders with probiotics	a	Infant formula	⑨	8	15	7	4	0	0	78,9	63,2	67,6	0,0
		b	Infant cereals		4	17	10	1	0	0	93,3	33,3	65,6	0,0
		Total				12	32	17	5	0	0	85,3	50,0	66,7

Protocol	PA	NA	PD	ND	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
All products (Raw meat -10h)	328	472	57	43	0	0	90,0	86,7	88,9	0,0
All products (Raw meat -24h)	329	472	57	42	0	0	90,2	86,7	89,0	0,0
Protocol ①	108	131	1	6	0	0	94,8	99,1	97,2	0,0
Protocol ②	62	90	12	15	0	0	83,1	86,5	84,9	0,0
Protocol ③	28	30	1	1	0	0	96,7	96,7	96,7	0,0
Protocol ④	26	32	3	3	0	0	90,6	90,6	90,6	0,0
Protocol ⑤	11	34	15	4	0	0	86,7	50,0	70,3	0,0
Protocol ⑥ (10h)	27	33	3	4	0	0	88,2	91,2	89,6	0,0
Protocol ⑥ (24h)	28	33	3	3	0	0	91,2	91,2	91,0	0,0
Protocol ⑦	23	59	5	5	0	0	84,8	84,8	89,1	0,0
Protocol ⑧	31	31	0	0	0	0	100,0	100,0	100,0	0,0
Protocol ⑨	12	32	17	5	0	0	85,3	50,0	66,7	0,0

Table 7 summarizes the calculated parameters for all categories per kind of samples.

Table 7: parameters for all categories per kind of samples (ND=ND+PPND, NA=NA+PPNA)

Parameter	Formula EN ISO 16140-2 :2016	All categories Short protocol 10h	All categories Short protocol 24h
Sensitivity of the alternative method (SE _{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100 \%$	90.0 %	90.2 %
Sensitivity of the reference method (SE _{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100 \%$	86.7 %	86.7 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100 \%$	88.9 %	89.0 %
False positive ratio (FPR) False positive results are the sum of PPNA and PPND	$FPR = \frac{FP}{NA} \times 100 \%$	0.0 %	0.0 %

3.1.6. Analysis of discordant results

The negative deviations are given in Table 8 and the positive deviations in Table 9.

43 and 42 negative deviations were respectively observed for all categories, for the short protocol 10 h and 24 h.

For 8 samples (n°7699, 3165, 4278, 4419, 3172, 2252, 3559 (10 h), 4123, 2615 and 3893) the confirmatory tests concluded to the presence of *Salmonella* strain in the enrichment broth. The contamination level was probably below the detection level of the alternative method. Note that for samples 7699, 4419, 3172, 4123, 2615 and 3893 positive MDA test is observed when the lysates were tested several times.

The negative deviations observed for the samples tested with the protocols ②, ④, ⑤, ⑥, ⑦ and ⑨ were probably due to the unpaired study design and the related sampling heterogeneity.

For the overall categories, 57 positive deviations were observed. 8 positive deviations concern naturally contaminated samples and 49 concern artificially contaminated samples.

No sample in negative agreement was confirmed positive.

Table 8: negative deviations

Year	Sample N°	Product	Artificial contaminations		Reference method ISO 6579-1	Protocol	NEOGEN™ Molecular Detection Assay 2 - Salmonella					Cat	Type
			Strain	Inoculation level CFU/sample			MDA result	MC	Conf .	Final result	Agreement		
2015	7699	RTRH	S. Heidelberg F33	4,2	+	1	-/+ / +	+	+	-	ND	1	b
2015	7351	Frozen ground beef	S. Typhimurium A00C060	2,4	+	2	-	+	-	-	ND	2	a
2015	7352	Seasoned beef meat	S. Enteritidis Ad2294	2,2	+	2	-	+	-	-	ND	2	a
2015	7857	Raw chicken meat	/	/	+	2	-	+	-	-	ND	2	b
2015	7575	Raw milk cheese	S. Ohio Ad1482	1,6	+	2	- / - / -	+	-	-	ND	3	b
2016	3162	Raw milk cheese	S. Stourbridge Ad2297	1,4	+	2	-	+	-	-	ND	3	b
2016	3165	Raw milk	S. Montevideo Ad912	2,8	+	2	- / - / -	+	+	-	ND	3	b
2016	3535	Infant formula with probiotics (2,0.10 ² CFU/g)	S. Mbandaka Ad2296	3,3	+	3	-	+	-	-	ND	3	c
2016	4278	Fish fillet	S. Senftenberg Ad355	3,0	+	1	- / - / -	+	+	-	ND	4	a
2016	4419	Fish fillet	S. Anatum Ad1451	2,4	+	1	- / + / -	+	+	-	ND	4	a
2016	2112	Baby leaves	S. Agona Ad1725	1,2	+	2	-	+	-	-	ND	4	b
2016	2116	Baby leaves	S. Panama Ad1733	2,4	+	2	-	+	-	-	ND	4	b
2016	3172	Sprouts	S. Typhimurium Ad2034	3,2	+	2	- / + / -	+	+	-	ND	4	b
2016	3173	Sprouts	S. Virchow Ad1721	3,4	+	2	-	+	-	-	ND	4	b
2016	2416	Cocoa powder (100%)	S. Bareilly Ad1687	7,9	+	4	-	+	-	-	ND	5	a
2016	2423	Cocoa powder	S. Braenderup Ad1661	1,3	+	4	-	+	-	-	ND	5	a
2016	2882	Chocolate bar (47% cocoa)	S. Stanley Ad1688	3,8	+	4	- / + / +	+	-	-	ND	5	a
2016	2020	Egg powder	S. Livingstone E1	0,1	+	2	- / - / -	+	-	-	ND	5	b
2016	2252	Pasteurized liquid white portion of eggs	S. infantis 14	1,8	+	1	- / - / -	+	+	-	ND	5	b
2016	2266	Tea	S. Agona Ad1725	4,2	+	5	-	+	-	-	ND	5	c
2016	2267	Coffee	S. Panama Ad1733	2,5	+	5	-	+	-	-	ND	5	c
2016	2271	Ground nutmeg	S. Virchow Ad1721	1,7	+	5	-	+	-	-	ND	5	c
2016	4521	Thyme-Rosemary	S. Mbandaka Ad1723	3,2	+	5	-	+	-	-	ND	5	c
2015	7351	Frozen ground beef	S. Typhimurium A00C060	2,4	+	6	-	+	-	-	ND (10 h)	6	a
							-	+	-	-	ND (24 h)		
2016	3559	Beef meat	S. Anatum 6140	2,0	+	6	- / - / -	+	+	-	ND (10 h)	6	b
							+	+	+	+	PA (24 h)		
2015	7352	Seasoned frozen beef meat	S. Enteritidis Ad2294	2,2	+	6	-	+	-	-	ND (10 h)	6	b
							-	+	-	-	ND (24 h)		

2015	7857	Chicken meat	/	/	+	6	-	+	-	-	ND (10 h)	6	c
							-	+	-	-	ND (24 h)		
2016	4343	Wastes (raw sausages)	S. Typhimurium Ad1070	2,4	+	2	-	+	-	-	ND	7	a
2016	4941	Wastes (sausages)	S. Braenderup 499	1,2	+	2	-	+	-	-	ND	7	a
2016	4334	Rinsing water (fish industry)	S. Derby F81	0,8	+	2	-	+	-	-	ND	7	b
2016	4353	Wipe	S. Urbana Ad2334	2,6	+	2	-	+	-	-	ND	7	c
2018	4123	Pellets for dog (poultry and vegetables)	S. Kedougou Ad2419	1,8	+	1	-/+ / +	+	+	-	ND	8	a
2018	5519	Poultry feces (poultry breeding)	S. Agona Ad1306	4,0	+	7	-	+	-	-	ND	9	a
2018	5843	Feces (poultry)	S. Kentucky Ad1756	3,4	+	7	-	+	-	-	ND	9	a
2018	5115	Boot socks (poultry breeding)	S. Mbandaka Ad1720	2,6	+	7	-	+	-	-	ND	9	a
2018	5842	Feces (poultry)	S. Haifa Ad1727	5,6	+	7	-	+	-	-	ND	9	a
2018	5902	Boot socks (poultry breeding)	S. Anatum Ad1108	3,0	+	7	-	+	-	-	ND	9	a
2018	5118	Litters (pork breeding)	S. Adelaide Ad2319	3,4	+	1	-	+	-	-	ND	9	b
2019	2615	Infant formula with probiotics for baby (L. fermentum hereditum 5,2.10 ⁶ CFU/g)	S. Norwich Ad1172	1,4	+	9	-/+ / +	+	+	-	ND	11	a
2019	2617	Infant formula with probiotics (stage 2) (L. reuteri 1,1.10 ⁶ CFU/g)	S. Norwich Ad1172	1,4	+	9	-	+	-	-	ND	11	a
2019	3128	Infant formula with probiotics (stage 1) (L. reuteri 1,1.10 ⁶ CFU/g)	S. Mbandaka Ad1810	0,5	+	9	-	+	-	-	ND	11	a
2019	3893	Infant formula with probiotics thick formula (L. reuteri 4,5.10 ⁶ CFU/g)	S. Dublin Ad1336	0,6	+	9	-/+ / -	+	+	-	ND	11	a
2019	4295	Infant cereals with probiotics honey (B. lactis 3,2.10 ⁶ CFU/g)	S. Odozi Ad2860	0,5	+	9	-	+	-	-	ND	11	b

Table 9: positive deviations

Year	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579-1	Protocol	Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella					Cat	Type	
			Strain	Inoc level CFU/sample			MDA result	MC	Conf.	Final result	Agreement			
2015	7694	Marinated duck	S. Enteritidis Ad2294	2,8	-	1	+ / + / +	+	+	+	+	PD	1	c
2015	7877	Beef trim	/	/	-	2	+	+	+	+	+	PD	2	a
2015	7863	Raw chicken meat	/	/	-	2	+	+	+	+	+	PD	2	b
2016	46	Sausages	/	/	-	2	+	+	+	+	+	PD	2	c
2015	7581	Fermented milk	S. Mikawasima Ad1811	1,8	-	2	+	+	+	+	+	PD	3	b
2016	2013	Milk powder+probiotics (4,2.10 ² CFU/g)	S. Cerro Ad1173	1	-	3	+	+	+	+	+	PD	3	c
2016	2113	Baby leaves	S. Agona Ad1725	1,2	-	2	+	+	+	+	+	PD	4	b
2016	2118	Baby leaves	S. Typhimurium Ad2034	2,2	-	2	+	+	+	+	+	PD	4	b
2016	3324	Grated carrots	S. Livingstone Ad2566	1,8	-	2	+	+	+	+	+	PD	4	c
2016	2880	Chocolate bar (52% cocoa)	S. Bareilly Ad1687	4,2	-	4	+	+	+	+	+	PD	5	a
2016	2890	Cocoa mass	S. Typhimurium Ad1682	5,4	-	4	+	+	+	+	+	PD	5	a
2016	3469	Chocolate based powder	S. Stanley Ad1688	2,5	-	4	+	+	+	+	+	PD	5	a
2016	2019	Egg powder	S. Havana Ad1728	0,7	-	2	+	+	+	+	+	PD	5	b
2016	2269	Coffee	S. Oranienburg Ad1724	1,0	-	5	+	+	+	+	+	PD	5	c
2016	2275	Dehydrated basil	S. Oranienburg Ad1724	1,0	-	5	+	+	+	+	+	PD	5	c
2016	2277	Beef bouillon cube	S. Agona Ad1725	4,2	-	5	+	+	+	+	+	PD	5	c
2016	2278	Poultry bouillon cube	S. Agona Ad1725	4,2	-	5	+	+	+	+	+	PD	5	c
2016	2279	Pot au feu bouillon cube	S. Agona Ad1725	4,2	-	5	+	+	+	+	+	PD	5	c
2016	4503	Mild red pepper	S. Kentucky Ad1755	0,9	-	5	+	+	+	+	+	PD	5	c
2016	4505	Curry	S. Kentucky Ad1755	0,9	-	5	+	+	+	+	+	PD	5	c
2016	4507	Green tea	S. Kentucky Ad1755	0,9	-	5	+	+	+	+	+	PD	5	c
2016	4513	Instant coffee	S. Ovakam Ad1647	1	-	5	+	+	+	+	+	PD	5	c
2016	4519	Instant green tea	S. Infantis Ad1651	0,5	-	5	+	+	+	+	+	PD	5	c
2016	4520	Basil leaves	S. Mbandaka Ad1723	3,2	-	5	+	+	+	+	+	PD	5	c
2016	4524	Instant coffee	S. Mbandaka Ad1723	3,2	-	5	+	+	+	+	+	PD	5	c
2016	5813	Tumeric	S. Virchow F276	2,4	-	5	+	+	+	+	+	PD	5	c
2016	5818	Aromatic herbs	S. Mbandaka Ad1648	1,8	-	5	+	+	+	+	+	PD	5	c
2016	5821	Rosemary	S. Caracas Ad2322	0,6	-	5	+	+	+	+	+	PD	5	c
2015	7877	Beef meat	/	/	-	6	+	+	+	+	+	PD (10 h)	6	b
			/	/			+	+	+	+	+	PD (24 h)		
			/	/			+	+	+	+	+	PD (10 h)		

2016	4957	Beef meat	/	/	-	6	+	+	+	+	PD (24 h)	6	b
2015	7863	Chicken leg	/	/	-	6	+	+	+	+	PD (10 h)	6	c
			/	/			+	+	+	+	PD (24 h)		
2016	4348	Wastes (cooked sausages)	S. Rissen Ad2510	3,0	-	2	+	+	+	+	PD	7	a
2016	2405	Process water (Meat industry)	/	/	-	2	+	+	+	+	PD	7	b
2016	4336	Rinsing water (fish industry)	S. Derby F81	0,8	-	2	+	+	+	+	PD	7	b
2016	4352	Wipe	S. Urbana Ad2334	2,6	-	2	+	+	+	+	PD	7	c
2018	5848	Boot socks (poultry breeding)	S. Haifa Ad1727	5,6	-	7	+	+	+	+	PD	9	a
2018	5904	Boot socks (poultry breeding)	S. Anatum Ad1108	3,0	-	7	+	+	+	+	PD	9	a
2018	7538	Poultry feces (poultry breeding)	S. Hadar 35	2,6	-	7	+	+	+	+	PD	9	a
2018	8084	Poultry feces	S. Livingstone Ad1107	4,0	-	7	+	+	+	+	PD	9	a
2018	8093	Boot socks (poultry breeding)	/	/	-	7	+	+	+	+	PD	9	a

Year	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579-1	Protocol	Alternative method: NEOGEN™ Molecular Detection Assay 2 - <i>Salmonella</i>					Cat	Type
			Strain	Inoc. level			MDA result	MC	Conf.	Final result	Agreement		
2019	2611	Infant formula with probiotics premium (<i>Bifidobacteria</i> 4,3.10 ⁶ CFU/g)	S. Livingstone Ad1169	2,2	-	9	+	+	+	+	PD	11	a
2019	2612	Infant formula with probiotics (stage 2) (<i>B. lactis</i> 2,2.10 ⁶ CFU/g)	S. Livingstone Ad1169	2,2	-	9	+	+	+	+	PD	11	a
2019	2613	Infant formula with probiotics stage 2 (<i>Bifidobacteria</i> 1,8.10 ⁶ CFU/g)	S. Livingstone Ad1169	2,2	-	9	+	+	+	+	PD	11	a
2019	2895	Infant cereals with probiotics biscuit (<i>B. lactis</i> 3,3.10 ⁵ CFU/g)	S. Havana Ad2728	1,1	-	9	+	+	+	+	PD	11	b
2019	2897	Infant cereals with probiotics biscuit 6 months (<i>B. lactis</i> 3,2.10 ⁵ CFU/g)	S. Havana Ad2728	1,1	-	9	+	+	+	+	PD	11	b
2019	2899	Infant cereals with probiotics cocoa 6 months (<i>B. lactis</i> 7,8.10 ⁵ CFU/g)	S. Havana Ad2728	1,1	-	9	+	+	+	+	PD	11	b
2019	2901	Infant cereals with probiotics 5 cereals 8 months (<i>B. lactis</i> 5,6.10 ⁵ CFU/g)	S. kasenyi Ad2921	1,9	-	9	+	+	+	+	PD	11	b
2019	2904	Infant cereals with probiotics vanilla 6 months (<i>B. lactis</i> 8,4.10 ⁶ CFU/g)	S. kasenyi Ad2921	1,9	-	9	+	+	+	+	PD	11	b
2019	3129	Infant formula with probiotics for birth (<i>L. reuteri</i> 2,5.10 ⁶ CFU/g)	S. Duisburg Ad1812	0,7	-	9	+	+	+	+	PD	11	a
2019	3131	Infant formula with probiotics (stage 2) (<i>Bifidobacteria</i> 2,0.10 ⁶ CFU/g)	S. Anatum Ad2718	0,2	-	9	+	+	+	+	PD	11	a
2019	3260	Infant cereals with probiotics 5 cereals (<i>B. lactis</i> 1,1.10 ⁶ CFU/g)	S. Odozi Ad2860	<1	-	9	+	+	+	+	PD	11	b
2019	3262	Infant cereals with probiotics milk chocolate (<i>B. lactis</i> 4,5.10 ⁵ CFU/g)	S. Odozi Ad2860	<1	-	9	+	+	+	+	PD	11	b
2019	3895	Infant formula with probiotics thick formula 6-12 months (<i>Bifidobacteria</i> 4,5.10 ⁶ CFU/g)	S. Dublin Ad1336	0,6	-	9	+	+	+	+	PD	11	a
2019	3899	Infant formula with probiotics thick formula 6-12 months (<i>B. lactis</i> 2,0.10 ⁶ CFU/g)	S. Anatum Ad1168	2,5	-	9	+	+	+	+	PD	11	a
2019	4293	Infant cereals with probiotics vanilla biscuit (<i>B. lactis</i> 1,2.10 ⁶ CFU/g)	S. Odozi Ad2860	0,5	-	9	+	+	+	+	PD	11	b
2019	4296	Infant cereals with probiotics milk chocolate (<i>B. lactis</i> 9,1.10 ⁵ CFU/g)	S. Odozi Ad2860	0,5	-	9	+	+	+	+	PD	11	b
2019	4303	Infant cereals with probiotics cereals (<i>B. lactis</i> 1,1.10 ⁶ CFU/g)	S. Caracas Ad2322	0,2	-	9	+	+	+	+	PD	11	b

3.1.7. Calculation and interpretation of data

For each category and for all categories, the difference between ND and PD is calculated. The values obtained are compared to the acceptability limits defined by the EN ISO 16140-2:2016 standard.

Tables 10 shows the results for each category and for all categories.

Table 10: analyse of dicordant results

Category	Type	Protocol	Study design (P: Paired; U: Unpaired)	N+ (Paired)	N+ (Unpaired)	ND	PPND	PD	Paired				Unpaired		Combined	
									(ND+PPND)- PD	AL	ND+PPND+P D	AL	(ND+PPND)- PD	AL	(ND+PPND)- PD	AL
1	Ready-To-Eat & Ready-To- Reheat Foods	a Ready to eat foods	①	P	9	0	0	0	0		0			0		
		b Ready to reheat foods	①	P	12	0	1	0	0	1		1			1	
		c Cured and smoked products	①	P	9	0	0	0	1	-1		1			-1	
	Total				30	0	1	0	1	0	3	2	3		0	3
2	Meat products	a Raw meat products	②	U	0	13	2	0	1					1		1
		b Raw poultry	②	U	0	11	1	0	1					0		0
		c Raw delicatessen	① and ②	P and U	0	9	0	0	1					-1		-1
	Total				0	33	3	0	3					0	3	0
3	Milks & dairy products	a Pasteurized products	①	P	11	0	0	0	0	0		0				0
		b Raw products	②	U	0	9	3	0	1					2		2
		c Ingredients and low moisture products	③	P	30	0	1	0	1	0		2				0
	Total				41	9	4	0	2	0	3	2	3	2	3	2
4	Vegetables and Seafood	a Raw fish and seafood	①	P	15	0	2	0	0	2		2				2
		b Raw sprouts and produces	②	U	0	11	4	0	2					2		2
		c Raw fruits and vegetables	②	U	0	9	0	0	1					-1		-1
	Total				15	20	6	0	3	2	3	2	3	1	3	3
5	Specific ingredients and foods	a Cocoa powders and cocoa based products	④	U	0	32	3	0	3					0		0
		b Pasteurized eggs and egg powders, spices...	① and ②	P and U	0	12	2	0	1					1		1
		c culinary preparation	⑤	U	0	30	4	0	15					-11		-11
	Total				0	74	9	0	19					-10	4	-10
6	Raw meat (short protocol) 10h	a Ground beef meat	⑥	U	0	13	1	0	0					1		1
		b Beef trim	⑥	U	0	10	2	0	2					0		0
		c Raw veal, lamb, poultry meats	⑥	U	0	11	1	0	1					0		0
	Total				0	34	4	0	3					1	3	1
6	Raw meat (short protocol) 24h	a Ground beef meat	⑥	U	0	13	1	0	0					1		1
		b Beef trim	⑥	U	0	10	1	0	2					-1		-1
		c Raw veal, lamb, poultry meats	⑥	U	0	11	1	0	1					0		0
	Total				0	34	3	0	3					0	3	0

Category	Type	Protocol	Study design (P: Paired; U: Unpaired)	N+ (Paired)	N+ (Unpaired)	ND	PPND	PD	Paired				Unpaired		Combined			
									(ND+PPND)- PD	AL	ND+PPND+PD	AL	(ND+PPND)- PD	AL	(ND+PPND)- PD	AL		
7	Production environment Samples	a	Dusts and residues	②	U	0	10	2	0	1					1		1	
		b	Cleaning and process waters	②	U	0	10	1	0	2					-1		-1	
		c	Surface samples	②	U	0	10	1	0	1					0		0	
		Total				0	30	4	0	4					0	3	0	3
8	Pet food and Animal feed	a	Pet food	①	P	12	0	1	0	0	1		1			1		
		b	Animal feed	①	P	10	0	0	0	0	0		0			0		
		c	Raw material	①	P	11	0	0	0	0	0		0			0		
		Total				33	0	1	0	0	1	3	1	3		1	3	
9	Primary production samples (PPS)	a	Animal feces	⑦	U	0	33	5	0	5					0		0	
		b	Environmental samples and non- feces	①	P	11	0	1	0	0	1		1			1		
		Total				11	33	6	0	5	1	3	1	3	0	3	1	3
10	Infant formula, Infant cereals, Dairy powders w/o probiotics	a	Infant formula	⑧	P	12	0	0	0	0	0		0			0		
		b	Infant cereals		P	10	0	0	0	0	0		0			0		
		c	Dairy powders (Milk powders, Maltodextrin...)		P	9	0	0	0	0	0		0			0		
		Total				31	0	0	0	0	0	0	0	0		0	3	
11	Infant formula, Infant cereals, Dairy powders with probiotics	a	Infant formula	⑨	U	0	19	4	0	7					-3		-3	
		b	Infant cereals		U	0	15	1	0	10					-9		-9	
		Total				0	34	5	0	17					-12	3	-12	3
All products (Raw meat -10h)					130	233	38	0	40	/	/	/	/	/	/	-14	9	
All products (Raw meat -24h)					130	233	37	0	40	/	/	/	/	/	/	-15	9	
Protocol ①			P	115	0	6	0	1							5	5		
Protocol ②			U	0	89	15	0	12							3	4		
Protocol ③			P	30	0	1	0	1							0	3		
Protocol ④			U	0	32	3	0	3							0	3		
Protocol ⑤			U	0	30	4	0	15							-11	3		
Protocol ⑥ (10h)			U	0	34	4	0	3							1	3		
Protocol ⑥ (24h)			U	0	34	3	0	3							0	3		
Protocol ⑦			U	0	33	5	0	5							0	3		
Protocol ⑧			P	31	0	0	0	0							0	3		
Protocol ⑨			U	0	34	5	0	17							-12	3		

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

3.1.8. Enrichment broth and lysates storage at 2 - 8°C for 72 h

462 enrichment broths and 462 lysates were tested again after storage for 72 h at 5°C ± 3°C.

The following changes were observed (See Table 11).

Table 11: acceptability limits after storage of the enriched broths

Sample n°	Product	Protocol	Agreement before storage	Agreement after storage (BPW)	Agreement after storage (lysate)	Category	Type
7699	RTRH chicken meat	1	ND	ND	PA	1	b
2252	Pasteurized liquid white portion of eggs	1	ND	PA	PA	1	c
7694	Marinated duck	1	PD	PD	NA	1	c
3165	Raw milk	2	ND	PA	ND	3	b
4278	Fish fillet	1	ND	PA	ND	4	a
4519	Instant green tea	5	PD	PD	NA	5	c
3559	Beef meat	6 (10 h)	ND	PA	PA	6	b
4123	Pellets for dog (poultry and vegetables)	1	ND	PA	PA	8	a
5119	Litters (pork breeding)	1	PA	ND	ND	9	b
2615	Infant formula with probiotics for baby (<i>L. fermentum hereditum</i> 5,2.10 ⁶ CFU/g)	9	ND	PA	PA	11	a

The analyses of discordant become (See Table 12 and Table 13).

Table 12: analysis of discordant results after broths storage

Category	Type	Protocol	Study design (P: Paired; U: Unpaired)	N+ (Paired)	N+ (Unpaired)	ND	PPND	PD	Paired			Unpaired		Combined		
									(ND+PPND)- PD	AL	ND+PPND+PD	AL	(ND+PPND)- PD	AL	(ND+PPND)- PD	AL
1	Ready-To-Eat & Ready-To- Reheat Foods	a Ready to eat foods	①	P	9	0	0	0	0	0		0			0	
		b Ready to reheat foods	①	P	12	0	1	0	0	1		1			1	
		c Cured and smoked products	①	P	9	0	0	0	1	-1		1			-1	
		Total			30	0	1	0	1	0	3	2	3		0	3
2	Meat products	a Raw meat products	②	U	0	13	2	0	1					1	1	
		b Raw poultry	②	U	0	11	1	0	1					0	0	
		c Raw delicatessen	① and ②	P and U	0	9	0	0	1					-1	-1	
		Total			0	33	3	0	3					0	3	0
3	Milks & dairy products	a Pasteurized products	①	P	11	0	0	0	0	0		0			0	
		b Raw products	②	U	0	9	2	0	1					1	1	
		c Ingredients and low moisture products	③	P	30	0	1	0	1	0		2			0	
		Total			41	9	3	0	2	0	3	2	3	1	3	2
4	Vegetables and Seafood	a Raw fish and seafood	①	P	15	0	1	0	0	1		1			1	
		b Raw sprouts and produces	②	U	0	11	4	0	2					2	2	
		c Raw fruits and vegetables	②	U	0	9	0	0	1					-1	-1	
		Total			15	20	5	0	3	1	3	1	3	1	3	2
5	Specific ingredients and foods	a Cocoa powders and cocoa based products	④	U	0	32	3	0	3					0	0	
		b Pasteurized eggs and egg powders, spices...	① and ②	P and U	0	12	1	0	1					0	0	
		c culinary preparation	⑤	U	0	30	4	0	15					-11	-11	
		Total			0	74	8	0	19					-11	4	-11
6	Raw meat (short protocol) 10h	a Ground beef meat	⑥	U	0	13	1	0	0					1	1	
		b Beef trim	⑥	U	0	10	1	0	2					-1	-1	
		c Raw veal, lamb, poultry meats	⑥	U	0	11	1	0	1					0	0	
		Total			0	34	3	0	3					0	3	1
6	Raw meat (short protocol) 24h	a Ground beef meat	⑥	U	0	13	1	0	0					1	1	
		b Beef trim	⑥	U	0	10	1	0	2					-1	-1	
		c Raw veal, lamb, poultry meats	⑥	U	0	11	1	0	1					0	0	
		Total			0	34	3	0	3					0	3	0

Category	Type	Protocol	Study design (P: Paired; U: Unpaired)	N+ (Paired)	N+ (Unpaired)	ND	PPND	PD	Paired				Unpaired		Combined				
									(ND+PPND)- PD	AL	ND+PPND+PD	AL	(ND+PPND)- PD	AL	(ND+PPND)- PD	AL			
7	Production environment Samples	a	Dusts and residues	②	U	0	10	2	0	1					1		1		
		b	Cleaning and process waters	②	U	0	10	1	0	2					-1		-1		
		c	Surface samples	②	U	0	10	1	0	1					0		0		
		Total				0	30	4	0	4					0	3	0	3	
8	Pet food and Animal feed	a	Pet food	①	P	12	0	0	0	0	0		0			0		0	
		b	Animal feed	①	P	10	0	0	0	0	0		0			0		0	
		c	Raw material	①	P	11	0	0	0	0	0		0			0		0	
		Total				33	0	0	0	0	0	0	3	0	3		0	3	0
9	Primary production samples (PPS)	a	Animal feces	⑦	U	0	33	5	0	5					0		0		
		b	Environmental samples and non- feces	①	P	11	0	2	0	0	2		2				2		
		Total				11	33	7	0	5	2	3	2	3	0	3	2	3	
10	Infant formula, Infant cereals, Dairy powders w/o probiotics	a	Infant formula	⑧	P	12	0	0	0	0	0		0				0		
		b	Infant cereals		P	10	0	0	0	0	0		0				0		
		c	Dairy powders (Milk powders, Maltodextrin...)		P	9	0	0	0	0	0		0				0		
		Total				31	0	0	0	0	0	0	3	0	3		0	3	
11	Infant formula, Infant cereals, Dairy powders with probiotics	a	Infant formula	⑨	U	0	19	3	0	7					-4		-4		
		b	Infant cereals		U	0	15	1	0	10					-9		-9		
		Total				0	34	4	0	17					-13	3	-13	3	
All products (Raw meat -10h)					130	233	34	0	40	/	/	/	/	/	/	-6	9		
All products (Raw meat -24h)					130	233	34	0	40	/	/	/	/	/	/	-6	9		
Protocol ①			P		115	0	4	0	1							3	5		
Protocol ②			U		0	89	14	0	12							2	4		
Protocol ③			P		30	0	1	0	1							0	3		
Protocol ④			U		0	32	3	0	3							0	3		
Protocol ⑤			U		0	30	4	0	15							-11	3		
Protocol ⑥ (10h)			U		0	34	3	0	3							0	3		
Protocol ⑥ (24h)			U		0	34	3	0	3							0	3		
Protocol ⑦			U		0	33	5	0	5							0	3		
Protocol ⑧			P		31	0	0	0	0							0	3		
Protocol ⑨			U		0	34	4	0	17							-13	3		

Table 13: analysis of discordant results after lysate storage

Category	Type	Protocol	Study design (P: Paired; U: Unpaired)	N+ (Paired)	N+ (Unpaired)	ND	PPND	PD	Paired			Unpaired		Combined		
									(ND+PPND)- PD	AL	ND+PPND+PD	AL	(ND+PPND)- PD	AL	(ND+PPND)- PD	AL
1	Ready-To-Eat & Ready-To- Reheat Foods	a Ready to eat foods	①	P	9	0	0	0	0	0		0		0		
		b Ready to reheat foods	①	P	12	0	0	0	0	0		0		0		
		c Cured and smoked products	①	P	8	0	0	0	0	0		0		0		
		Total			29	0	0	0	0	0	0	3	2	3	0	3
2	Meat products	a Raw meat products	②	U	0	13	2	0	1					1	1	
		b Raw poultry	②	U	0	11	1	0	1					0	0	
		c Raw delicatessen	① and ②	P and U	0	9	0	0	1					-1	-1	
		Total			0	33	3	0	3					0	3	0
3	Milks & dairy products	a Pasteurized products	①	P	11	0	0	0	0	0		0			0	
		b Raw products	②	U	0	9	2	0	1					1	2	
		c Ingredients and low moisture products	③	P	30	0	1	0	1	0		2				0
		Total			41	9	4	0	2	0	3	2	3	1	3	2
4	Vegetables and Seafood	a Raw fish and seafood	①	P	15	0	2	0	0	2		2			2	
		b Raw sprouts and produces	②	U	0	11	4	0	2					2	2	
		c Raw fruits and vegetables	②	U	0	9	0	0	1					-1	-1	
		Total			15	20	6	0	3	2	3	2	3	1	3	2
5	Specific ingredients and foods	a Cocoa powders and cocoa based products	④	U	0	32	2	1	3					0	0	
		b Pasteurized eggs and egg powders, spices... culinary preparation	① and ②	P and U	0	12	1	0	1					0	0	
		c	⑤	U	0	29	4	0	14					-10	-10	
		Total			0	73	7	1	180					-10	4	-10
6	Raw meat (short protocol) 10h	a Ground beef meat	⑥	U	0	13	1	0	0					1	1	
		b Beef trim	⑥	U	0	10	1	0	2					-1	-1	
		c Raw veal, lamb, poultry meats	⑥	U	0	11	1	0	1					0	0	
		Total			0	34	3	0	3					0	3	0
6	Raw meat (short protocol) 24h	a Ground beef meat	⑥	U	0	13	1	0	0					1	1	
		b Beef trim	⑥	U	0	10	1	0	2					-1	-1	
		c Raw veal, lamb, poultry meats	⑥	U	0	11	1	0	1					0	0	
		Total			0	34	3	0	3					0	3	0

Category	Type	Protocol	Study design (P: Paired; U: Unpaired)	N+ (Paired)	N+ (Unpaired)	ND	PPND	PD	Paired				Unpaired		Combined				
									(ND+PPND)- PD	AL	ND+PPND+PD	AL	(ND+PPND)- PD	AL	(ND+PPND)- PD	AL			
7	Production environment Samples	a	Dusts and residues	②	U	0	10	2	0	1					1		1		
		b	Cleaning and process waters	②	U	0	10	1	0	2					-1		-1		
		c	Surface samples	②	U	0	10	1	0	1					0		0		
		Total				0	30	4	0	4					0	3	0	3	
8	Pet food and Animal feed	a	Pet food	①	P	12	0	0	0	0	0		0			0		0	
		b	Animal feed	①	P	10	0	0	0	0	0		0			0		0	
		c	Raw material	①	P	11	0	0	0	0	0		0			0		0	
		Total				33	0	0	0	0	0	0	3	0	3			0	3
9	Primary production samples (PPS)	a	Animal feces	⑦	U	0	33	5	0	5					0		0		
		b	Environmental samples and non- feces	①	P	11	0	2	0	0	2		2					2	
		Total				11	33	7	0	5	2	3	2	3	0	3	2	3	
10	Infant formula, Infant cereals, Dairy powders w/o probiotics	a	Infant formula	⑧	P	12	0	0	0	0	0		0			0		0	
		b	Infant cereals		P	10	0	0	0	0	0		0			0		0	
		c	Dairy powders (Milk powders, Maltodextrin...)		P	9	0	0	0	0	0		0			0		0	
		Total				31	0	0	0	0	0	3	0	3			0	3	
11	Infant formula, Infant cereals, Dairy powders with probiotics	a	Infant formula	⑨	U	0	19	3	0	7					-4		-4		
		b	Infant cereals		U	0	15	1	0	10					-9		-9		
		Total				0	34	4	0	17					-13	3	-13	3	
All products (Raw meat -10h)						129	232	34	1	38	/	/	/	/	/	/	-3	7	
All products (Raw meat -24h)						129	232	34	1	38	/	/	/	/	/	/	-3	7	
Protocol ①			P	114	0	4	0	1							4	5			
Protocol ②			U	0	89	15	0	12							3	4			
Protocol ③			P	30	0	1	0	1							0	3			
Protocol ④			U	0	32	3	0	3							0	3			
Protocol ⑤			U	0	29	4	0	14							-10	3			
Protocol ⑥ (10h)			U	0	34	3	0	3							0	3			
Protocol ⑥ (24h)			U	0	34	3	0	3							0	3			
Protocol ⑦			U	0	33	5	0	5							0	3			
Protocol ⑧			P	31	0	0	0	0							0	3			
Protocol ⑨			U	0	34	4	0	17							-13	3			

The observed values for ((ND + PPND) – PD) meet the acceptability limit for each individual category and for all the combined categories (calculated values \geq AL). The observed values for ND+PPND+PD meet the acceptability limit for each of the categories tested with a paired study design.

3.1.9. Confirmation

For protocols 1, 2, 3, 4, 5, 6:

After subculture of the BPW in RVS broth, streaking was performed onto two selective agar plates (XLD and ASAP). The typical colonies were then tested using the OXOID latex test.

A summary of the differences observed between streaking onto XLD and ASAP plates is given in Table 14

Table 14: Differences observed between streaking onto XLD and ASAP protocols 1, 2, 3, 4, 5, 6

Sample n°	Strain	Protocol	Selective agar plates	
			XLD	ASAP
7353	S. Senftenberg Ad934	2 and 6	+	-
7354	S. Senftenberg Ad934	2 and 6	+	-
7355	S. Senftenberg Ad934	2 and 6	+	-
2287	S. Lagos 173	1	-	+
4549	S. Senftenberg Ad2418	1	-	+
7356	S. Heidelberg 24876	2	-	+
7357	S. Heidelberg 24876	2	-	+
7863	/	2	-	+
7356	S. Heidelberg 24876	6 (10 h)	-	+
7357	S. Heidelberg 24876	6 (10 h)	-	+
7863	/	6 (10 h)	-	+
4452	/	6 (10 h and 24 h)	-	+
3556	S. Ohio Ad2224	6 (24 h)	-	+
3557	S. Ohio Ad2224	6 (24 h)	-	+
3559	S. Anatum 6140	6 (24 h)	-	+
4447	S. Enteritidis Ad2295	6 (24 h)	-	+

For 3 samples tested with protocols 2 and 6, typical colonies were observed only on XLD plates, these samples were inoculated with S. Senftenberg Ad934. This strain gave atypical colonies on ASAP plates.

For 10 samples, typical colonies were observed only on ASAP plates, note that 4 samples were inoculated with the same strain (S. Heidelberg 24876).

In one case (sample 7694), a subculture in MKTTn broth was necessary to recover the strain on XLD plate.

For two samples (n°5119 and 5124), analyzed with the protocol 1 and inoculated with the S. Adelaïde Ad2319, the presence of *Salmonella* was confirmed using MSRV prior streaking onto selective agar plates.

For protocol 7:

The number of samples confirmed using XLD and ASAP is given in Table 15.

Table 15: Number of samples confirmed for each selective agar plate

	Subculture in RVS	
	XLD	ASAP
Total confirmed positive samples	26	27
Number of samples with isolated colonies observed with first streaking	24	26
Number of samples with isolated colonies after second streaking	2	1
Percentage of second streaking required	7.7	3.7

A second streaking was required to obtain isolates colonies for 2 samples and 1 sample respectively from XLD and ASAP plates.

For protocols 8 and 9:

No difference was observed between the two selective agar plates tested.

3.1.10. Lamp inhibition

The LAMP inhibitions observed are listed in the Table 16 (before and after storage) and the percentage of the LAMP inhibitions is given in Table 17.

Table 16: Lamp inhibitions before storage

	Year of analysis	Sample N°	Product	Protocol	MDA 2 <i>Salmonella</i> result	MC	Confirmation	Final result	Category	Type
Before storage	2018	584 4	Feces (poultry)	7	i/+	i/+	+	+	9	a
	2018	584 7	Boot socks (poultry breeding)	7	i/+	i/+	+	+	9	a
	2018	590 5	Boot socks (poultry breeding)	7	i/+	i/+	+	+	9	a
	2018	590 7	Poultry feces (poultry breeding)	7	i/+	i/+	+	+	9	a

Table 17: LAMP inhibitions after storage

	Year of analysis	Sample N°	Product	Protocol	BPW storage		Lysate storage		Confirmation	Final result	Agreement (Ref/Alt)	Category	Type
					MDA 2 Salmonella result (stored 72 h BPW)	MC	MDA 2 Salmonella result (stored 72 h lysate)	MC					
After storage	2016	2267	Coffee	5	i/-	i/+	-	+	-	-	ND	5	c
	2018	4123	Pellets for dog (poultry and vegetables)	1	i/+	+	+	+	+	+	PA	8	a
	2018	5120	Litters (poultry breeding)	1	i/+	+	+	+	+	+	PA	9	b
	2018	5671	Boot socks (pork breeding)	7	i/+	i/+	i/i/+	i/i/+	+	+	PA	9	a
	2018	5672	Boot socks (pork breeding)	7	i/+	i/+	i/i/+	i/i/+	+	+	PA	9	a
	2018	5845	Feces (poultry)	7	i/+	i/+	i/+	i/+	+	+	PA	9	a
	2018	5912	Feces (pork breeding)	7	i/+	+	+	+	+	+	PA	9	a
	2018	7542	Poultry feces (poultry breeding)	7	+	+	i/+	i/+	+	+	PA	9	a
	2018	7546	Boot socks (poultry breeding)	7	-	+	i/-	i/+	-	-	NA	9	a

Table 18: Percentage of LAMP inhibitions

Number of lysates tested	1822
Number of inhibitions	16
% inhibition	0.9

In total, 1822 MDA 2 tests were carried out. On these 1822 tests, 16 inhibitions were observed, including 13 samples tested with protocol 7 (TT broth).

The lysates were tested again without applying any dilution and a non-inhibited result was obtained for 14 samples. For two samples, 5671 and 5672 (lysate after storage), it was necessary to test the lysates twice to obtain a non-inhibited result.

6.7 % of the primary production samples tested with protocol 7 showed inhibitions; this could be due to the TT broth composition. The kit manufacturer’s package insert addresses this so end user is aware.

3.2. Relative level of detection study

3.2.1. Experimental design

Eleven (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 19):

Table 19: matrix-strain pairs for RLOD study

Sample size	Categories	Matrices	Strains	Inoculation protocol	Protocol
25 g	1 - Ready-To-Eat & Ready-To-Reheat Foods	Mayonnaise based deli-salad (Macédoine)	<i>Salmonella</i> Mbandaka Ad914	Seeding 48 h at 3 ± 2°C	① paired
	2 - Meat products 6 - Raw meat	Ground beef	<i>Salmonella</i> Typhimurium	Seeding 48 h at 3 ± 2°C	②, ⑥ unpaired
	3 - Milk & dairy products	Raw milk	<i>Salmonella</i> Ohio Ad1482	Seeding 48 h at 3 ± 2°C	② unpaired
		Infant formula with probiotics	<i>Salmonella</i> Anatum Ad298	Seeding with lyophilized strain 2 weeks at ambient temperature	③ unpaired
	4 - Others: vegetables, fruits, seafood	Spinach	<i>Salmonella</i> Virchow Ad1721	Seeding 48 h at 3 ± 2°C	② unpaired
	5 - Specific ingredients, cocoa and foods	Cocoa powder	<i>Salmonella</i> Typhimurium Ad2034	Seeding with lyophilized strain 2 weeks at ambient temperature	④ unpaired
		Cinnamon	<i>Salmonella</i> Agona Ad1725	Spiking heat treatment	⑤ unpaired
	7 - Production environment samples	Process water	<i>Salmonella</i> Livingstone ACOE058	Seeding 48 h at 3 ± 2°C	② unpaired
	8 - Pet food and animal feed	Pet food (dog croquettes)	S. Derby Ad1878	Seeding with lyophilized strain 2 weeks at ambient temperature	① paired
9 - Primary production samples (PPS)	Poultry feces	S. Enteritidis Ad657	Seeding 24 h at ambient temperature	⑦ unpaired	
375 g	10-Infant formula, Infant cereals, dairy powders without probiotics	Infant cereals without probiotics	S. Mbandaka Ad1722	Seeding Lyophilized strain 2 weeks at ambient temperature	⑧
	11-Infant formula, infant cereals with probiotics	Infant formula with probiotics	S. Agona Ad1483	Seeding Lyophilized strain 2 weeks at ambient temperature	⑨

3.2.2. Results and calculation of the RLODs

Raw results are shown in Appendix E. The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: $RLOD = LOD_{alt} / LOD_{ref}$.

The RLODs calculations were performed according to the standard ISO 16140-2: 2016 using the Excel spreadsheet available for download at <http://standards.iso.org/iso/16140>, with unknown concentrations. Values of the RLODs are presented in table 20.

Table 20: presentation of RLOD before and after confirmation of the alternative method results

Category	Name	Protocol	Study design	AL	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value
1	Macedoine / S. Mbandaka Ad914	①	Paired	1,5	1,000	0,406	2,463	0,000	0,451	0,000	1,000
2	Ground beef protocol 2 / S. Typhimurium A00C060	②	Unpaired	2,5	1,161	0,528	2,553	0,149	0,394	0,379	0,705
3	Raw milk / S. Ohio Ad1482	②	Unpaired	2,5	0,785	0,343	1,798	-0,242	0,414	0,584	1,441
	Infant formula with probiotics / S. Anatum Ad298	③	Unpaired	2,5	0,371	0,155	0,892	-0,990	0,438	2,262	1,976
4	Spinach / S. Virchow Ad1721	②	Unpaired	2,5	1,151	0,519	2,553	0,141	0,398	0,354	0,723
5	Cinnamon / S. Agona Ad1725	④	Unpaired	2,5	0,231	0,093	0,578	-1,464	0,458	3,195	1,999
	Cocoa powder / S. Typhimurium Ad2034	⑤	Unpaired	2,5	1,000	0,376	2,660	0,000	0,489	0,000	1,000
6	Ground beef protocol 6 / S. Typhimurium A00C060	⑥	Unpaired	2,5	1,161	0,528	2,553	0,149	0,394	0,379	0,705
7	Process water / S. Livingstone A00E058	②	Unpaired	2,5	1,699	0,814	3,549	0,530	0,368	1,440	0,150
8	Pellets for dog / S. Derby Ad1878	①	Paired	1,5	1,000	0,495	2,019	0,000	0,351	0,000	1,000
9	Poultry feces / S. Enteritidis Ad1411	⑦	Unpaired	2,5	2,319	0,964	5,577	0,841	0,439	1,917	0,055
10	Infant cereals (375g) / S. Mbandaka Ad1722	⑧	Paired	1,5	1,000	0,466	2,145	0,000	0,382	0,000	1,000
11	Infant formula with probiotics (375g) / S. Agona Ad1483	⑨	Unpaired	2,5	2,477	1,049	5,852	0,907	0,430	2,110	0,035
Combined					1,040	0,845	1,280	0,040	0,104	0,381	0,703

The RLOD meet the AL fixed at 2.5 for an unpaired study design and at 1.5 for a paired study design for all the tested matrix/strain pairs.

The LOD50 calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, are given in table 21.

Table 21: LOD50% for the alternative and reference method

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / samples size) according to Wilrich & Wilrich)	
		Reference method	Alternative method
1	Macedoine / S. Mbandaka Ad914	1,4 [0,7;2,7]	1,4 [0,7;2,7]
2	Ground beef (protocol 2) / S. Typhimurium A00C060	0,5 [0,3;0,9]	0,6 [0,4;1,1]
3	Raw milk / S. Ohio Ad1482	1,5 [0,8;2,6]	1,1 [0,6;1,9]
	Infant formula with probiotics / S. Anatum Ad298	0,4 [0,2;0,8]	0,2 [0,1;0,3]
4	Spinach / S. Virchow Ad1721	0,5 [0,3;0,9]	0,6 [0,4;1,0]
5	Cinnamon / S. Agona Ad1725	5,3 [3,1;9,0]	1,5 [0,8;2,8]
	Cocoa powder / S. Typhimurium Ad2034	4,2 [2,1;8,2]	4,2 [2,1;8,2]
6	Ground beef (protocol 6) / S. Typhimurium A00C060	0,6 [0,3;0,9]	0,6 [0,4;1,1]
7	Process water / S. Livingstone A00E058	0,4 [0,2;0,7]	0,8 (0,5;1,3)
8	Pellets for dog / S. Derby Ad1878	2,4 [1,4;3,9]	2,4 [1,4;3,9]
9	Poultry feces / S. Enteritidis Ad1411	2,1 [1,2;3,7]	4,4 [2,5;7,9]
10	Infant cereals (375g) / S. Mbandaka Ad1722	0,9 [0,6;1,6]	0,9 [0,6;1,6]
11	Infant formula with probiotics (375g) / S. Agona Ad1483	0,2 [0,1;0,3]	0,5 [0,3;1,1]
Combined		1,3 [1,1;1,6]	1,3 [1,1;5,4]

3.2.3. Interpretation and conclusion

The LOD50 varies from 0.4 to 5.3 CFU/ sample for the reference method and from 0.2 to 4.2 CFU/sample for the alternative method.

3.3. Inclusivity and exclusivity study

3.3.1. Test protocols

- **Inclusivity**

For the initial validation study, inclusivity was performed using Protocol ⑥ dedicated to raw meat with the short incubation time (10 h at 41.5°C). For the extension study (March 2019), the inclusivity was performed again using Protocol ⑦ (TT Broth – 22 h at 7°C) dedicated to PPS (fecal samples). 100 target strains were tested.

Salmonella strains cultures were performed in BPW medium at 37°C. Dilutions were done in order to inoculate 10-100 cells/225 ml BPW + TT broth. The broths were incubated for 22 h at 41.5°C.

- **Exclusivity**

Negative strains cultures were performed in BHI at 37°C. Dilutions were realized in order to inoculate 10⁵ cells/ml BPW. The BPW broth was incubated for 24 h at 37°C ± 1°C. The alternative method was then performed.

This part of the study was performed for the initial validation study on 100 non- target strains.

3.3.2. Results

Raw data are given in Appendix F.

- **Inclusivity**

All the strains were detected using the MDA test.

Note that for one strain, *Salmonella* Guinea 29, addition of sterile feces was necessary to detect the strain with the MDA 2 test.

The latex tests were positive for all the strains.

- **Exclusivity**

No positive MDA test was observed with the 100 negative tested strains.

3.3.3. Conclusion

The NEOGEN MDA2 *Salmonella* method is selective and specific.

3.4. Practicability

The alternative method practicability was evaluated according to the AFNOR criteria relative to method comparison study. These data come from the previous validation study (ADRIA DEVELOPPEMENT).

Storage conditions and shelf-life	The storage temperature is: 2 – 8°C. The shelf-life is given on the package. All the reagents must be stored at the temperature mentioned on the package.			
Reagents	All the reagents are ready-to-use.			
Time to result	Negative samples			
	Steps	ISO 6579-1	Alternative method	
			Protocols ①, ②, ③, ④ , ⑤ ⑥ (24 h)	Protocol ⑥ (10 h)
	Sampling / pre-enrichment	Day 0	Day 0	Day 0
	MDA test	/	Day 1	Day 0
	Subculture in RVS / MKTTn	Day 1	/	/
	Streaking onto selective plates	Day 2	/	/
	Reading plates	Day 3	/	/
	Presumptive positive or positive results			
	Steps	Reference Method	Alternative method	
			Protocols ①, ②, ③, ④ , ⑤	Protocol ⑦
	Subculture in RVS and/or MKTTn	Day 1	Day 1	Day 0
	Streaking onto selective plates	Day 2	Day 2	Day 1
	Selective plates reading	Day 3	Day 3	Day 2
	Latex test	/	Day 3	Day 2
Confirmatory test	Day 4	Day 3	Day 2	
Common step with the reference method	Enrichment step for Protocol ①			

The negative results are available the days of analysis when using the short protocol (10 h incubation time), and in one day with all the other protocols. The positive results are available in two days with the short protocol and in three days with the other protocols.

4. Interlaboratory study

The NEOGEN MDA2 - *Salmonella* kit is a modification of the MDA *Salmonella* kit, which was validated in 2012. The AFNOR Technical Committee agreed to not run again the inter-laboratory study and to interpret according to EN ISO 16140- 2:2016, the data already available with the first version of the kit.

4.1. Organization of the study

Samples were sent to 18 laboratories. The study was done with ground beef samples contaminated with *Salmonella* Typhimurium A00C060.

Samples were inoculated and sent on Monday 8th October 2012, as described below:

24 codified samples (25 g) for *Salmonella* research by NEOGEN Molecular Detection Assay *Salmonella* method,

24 codified samples (25 g) for *Salmonella* research by the reference method ISO 6579 (2002),

1 ground beef sample for aerobic mesophilic flora enumeration by ISO 4833 method,

1 water flask labelled "Temperature Control" with a sensor. The analyses were started on Wednesday 10th October 2012.

The targeted inoculation levels were:

- Level 0: 0 CFU/25 g,
- Level 1: 1 – 10 CFU/25 g,
- Level 2: 5 – 50 CFU/25 g.

8 samples were prepared per inoculation level, per method and per laboratory. Each laboratory received 24 samples to analyze by the reference method and 24 samples to analyze by the alternative method.

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

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

Samples were shipped in 24 h to 72 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8.4°C during transport, and between 0°C – 8.4°C in the labs.

Collaborators and ADRIA Développement carried out the analyses with the alternative method (protocol 2) and the reference method at Day 2.

4.2. Experimental parameters controls

4.2.1. Contamination level before inoculation, levels obtained after the artificial contaminations of the samples

Before inoculation:

In order to detect *Salmonella*, the ISO 6579 method was performed on five ground beef test portions (25 g) before the inoculation. All the results were negative.

Sample stability:

Sample stability was checked by inoculating the matrix at 100 CFU/g and 5 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level. Triplicates were analyzed, and the results were the following:

Table 22: sample stability

Day	Reference method (detection)			CFU/g (XLD)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	150	160	170	$7.0 \cdot 10^3$
Day 1	+	+	+	230	200	200	/
Day 2	+	+	+	170	150	160	$2.6 \cdot 10^4$

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

Contamination level:

The contamination levels and the sample codification were the following.

Table 23: contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	2 – 6 – 8 – 9 – 13 – 18 – 23 – 24	/	/	/	/
Low level	1 – 4 – 7 – 11 – 14 – 16 – 19 – 22	5	2.5	2.1	3.0
High level	3 – 5 – 10 – 12 – 15 – 17 – 20 – 21	25	21.9	19	25

4.2.2. Logistic conditions

Temperature conditions are given below.

Table 24: sample temperature at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time
A	3.0	4.0	09/10/2012 (Day 1) 10h10
B	4.0	5.0	09/10/2012 (Day 1) 10h30
C	5.5	8.9	09/10/2012 (Day 1) 10h45
D	12.5	12.6	11/10/2012 (Day 3) 12h20
E	4.0	3.3	09/10/2012 (Day 1) 11h00
F	<i>Sensor reprogrammed by the collaborator</i>	4.1	09/10/2012 (Day 1) 08h30
G	4.5	5.1	09/10/2012 (Day 1) 14h25
H	4.0	5.7	09/10/2012 (Day 1) 10h40
I	3.0	5.0	09/10/2012 (Day 1) 11h30
J	7.5	5.0	09/10/2012 (Day 1) 16h30
K	2.5	<i>No information</i>	09/10/2012 (Day 1) 11h00
L	3.0	4.0	09/10/2012 (Day 1) 10h00
M	3.5	5.4	09/10/2012 (Day 1) 09h15
N	3.0	14.0	09/10/2012 (Day 1) 14h25
O	3.0	4.7	09/10/2012 (Day 1) 12h25
P	2.5	3.8	09/10/2012 (Day 1) 11h30
Q	2.0	3.6	09/10/2012 (Day 1) 10h30
R	3.0	4.2	09/10/2012 (Day 1) 09h35

No problem was encountered during the transport or at receipt for 17 labs.

One Lab (D) received the package on Wednesday (Day 3) at 12.6°C.

The Lab N measured a temperature at receipt at 14.0°C, while the sensor measurement was 3°C at receipt.

The samples delivered to the Lab P seemed to have been stored below 0°C, but the Lab did not mention that the samples were frozen.

4.3. Results

4.3.1. Results obtained by the Expert Laboratory

The results obtained by the Expert Laboratory are the following (see table 25).

Table 25: Results obtained by the Expert Laboratory

Level	Reference method	Alternative method
L_0	0 / 8	0 / 8
L_1	8 / 8	8 / 8
L_2	8 / 8	8 / 8

4.3.2. Results obtained by the collaborators

- **Mesophilic aerobic flora**

Depending on the Lab results, the enumeration levels varied from $1.1 \cdot 10^3$ to $6.5 \cdot 10^5$ CFU/g.

- **Reference and alternative method**

Table 26 presents the positive results of all collaborators.

Table 26: positive results of the collaborators (bc: before confirmation, ac: after confirmation)

Lab	Reference method			Alternative method					
	L_0	L_1	L_2	L_0		L_1		L_2	
				bc	ac	bc	ac	bc	ac
A	0/8	8/8	8/8	0/8	0/8	8/8	8/8	8/8	8/8
C	0/8	8/8	8/8	2/8	0/8	8/8	8/8	8/8	8/8
D	Not tested			2/8	1/8	8/8	8/8	8/8	8/8
E	0/8	8/8	8/8	1/8	0/8	8/8	8/8	8/8	8/8
F	0/8	8/8	7/8	2/8	1/8	8/8	8/8	8/8	8/8
G	0/8	8/8	8/8	6/8	0/8	8/8	8/8	8/8	8/8
H	1/8	8/8	8/8	1/8	1/8	8/8	8/8	8/8	8/8
I	0/8	8/8	8/8	1/8	0/8	8/8	8/8	8/8	8/8
J	0/8	8/8	8/8	3/8	3/8	8/8	8/8	8/8	8/8
K	7/8	8/8	8/8	5/8	4/8	8/8	8/8	8/8	8/8
L	5/8	8/8	8/8	8/8	7/8	8/8	8/8	8/8	8/8
M	0/8	8/8	8/8	1/8	0/8	8/8	8/8	8/8	8/8
N	8/8	8/8	8/8	5/8	5/8	8/8	8/8	8/8	8/8
O	3/8	8/8	8/8	2/8	1/8	8/8	8/8	8/8	8/8
P	1/8	8/8	8/8	2/8	0/8	8/8	8/8	8/8	8/8
Q	1/8	8/8	8/8	1/8	0/8	8/8	8/8	8/8	8/8
R	0/8	8/8	8/8	2/8	1/8	8/8	8/8	8/8	8/8
Total	26/136	136/136	135/136	46/144	26/144	144/104	144/144	144/144	144/144

18 Labs participated to the study. Only 17 Labs analyzed the samples by the two methods. Lab D, which received his samples at Day 3, performed only the alternative method: the results are given for information.

Two Labs encountered some problems when running the analyses.

Lab. B:

Problems were encountered with the heater block: the registered temperature was not the correct one. The tube caps opened at each heat treatment tests... Unfortunately, they succeeded to program correctly the heater block some days later. The results are presented but were not used in the interpretation.

Lab. G:

They did not have time to run some training before the day of analyses. The first run was invalid. They phoned to ADRIA to get some information.

According to the discussion, and in a very short time, they run again the MDS reaction on the already available lysates. It was as well advised to proceed to a second lysis step before starting the MDS reaction, since some cross- reactions might have occurred. The second and the third assays are presented in the raw data table.

Salmonella isolates were recovered from blank samples in many cases. This may be due to cross contaminations, either in the reference method or in the alternative method. The phenomenon is particularly for 3 Labs (K, L and N). Taking into account all the labs except Labs B and D, the number of false positive results represents 32.8 %.

The isolates from the blank samples were analysed by running molecular fingerprinting (PFGE) in order to confirm or infirm the hypothesis of cross- contaminations; the results are presented below (See figure 1).

Fingerprints were done according to the protocol described by PulseNet Network using Pulsed Field Gel Electrophoresis and XbaI as restriction enzyme:

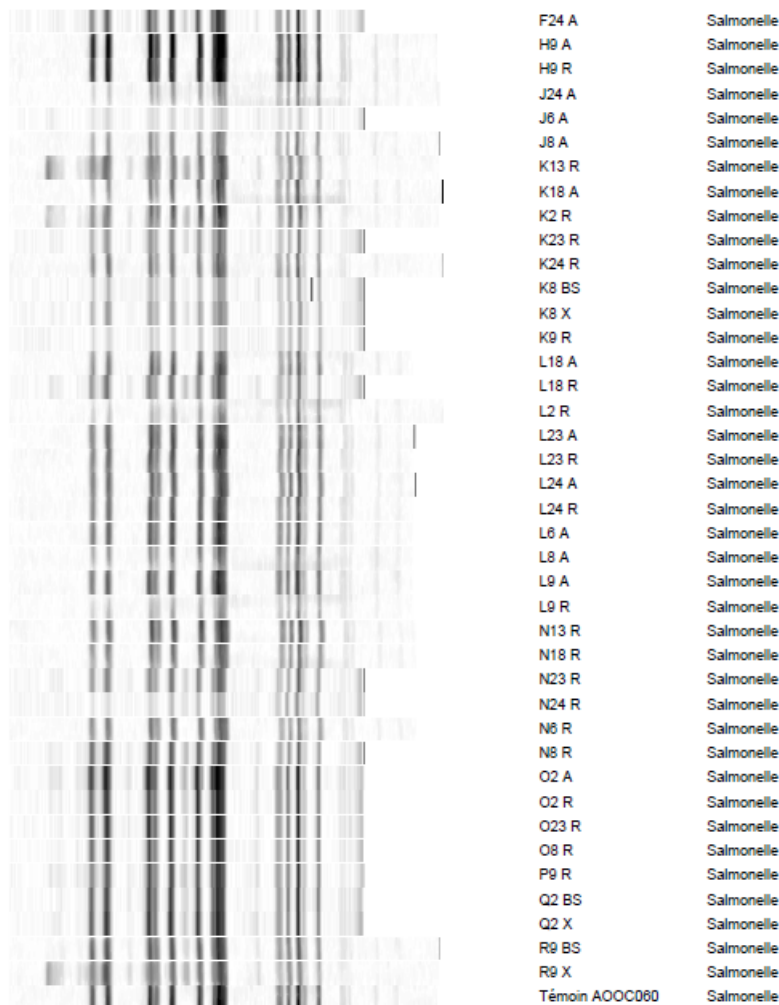
Restriction enzyme	XbaI / 20U
Time and temperature	6 h at 37°C
Initial pulse (s)	2
Final pulse (s)	64
Run time (h)	20
Cooling module temperature (°C)	
Voltage (V)	200
Voltage (V/cm)	6
Included angle (°)	120

Quality controls include the characterization of two strains.

The patterns were compared using the Dice band-based coefficient. The observed and unique cluster was generated with the UPGMA (Unweighted Pair Group Method with Arithmetic Average) algorithm.

Figure 1: Fingerprints

PFGE Xbal 2-64-20



No difference can be seen between the patterns of all strains tested including the strain used for inoculation. The *Salmonella* recovered from non-inoculated samples are probably due to cross contamination.

Taking into account all the Labs (except Labs B and D), the percentage of false positive samples before confirmation and after confirmation are respectively 32.8 and 19.5 %.

The results from 10 Labs were kept: A, E, F, G, H, I, M, P, Q and R.

10 Labs with no more than one confirmed positive sample per method at Level 0 were kept for interpretation.

In order to avoid cross contamination, the following information are mentioned in the IFU:

- Use Good Laboratory Practices to transfer the sample from the enrichment to the lysis tube. To avoid pipettor contamination, the user may choose to add an intermediate transfer step. For example, the user can transfer each enriched sample into a sterile tube;
- Use a molecular biology workstation containing germicidal lamp where available;

- Periodically decontaminate laboratory benches and equipment (pipettes, cap/decap tools, etc.) with a 1-5% (v:v in water) household bleach solution or DNA removal solution.

4.3.3. Results of the collaborators retained for interpretation

The results obtained by the 10 individual collaborators in the inter-laboratory study are summarized in Tables 27 and 28.

Table 27: Positive results by the reference method (with 10 Labs)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
E	0	8	8
F	0	8	7
G	0	8	8
H	1	8	8
I	0	8	8
M	0	8	8
P	1	8	8
Q	1	8	8
R	0	8	8
Total	P₀ = 3	P₁ = 80	P₂ = 79

Table 28: positive results (before and after confirmation) by the alternative method (with 10 Labs)

Laboratory	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	8	8	8	8
E	1	0	8	8	8	8
F	2	1	8	8	8	8
G	6	0	8	8	8	8
H	1	1	8	8	8	8
I	1	0	8	8	8	8
M	1	0	8	8	8	8
P	2	0	8	8	8	8
Q	1	0	8	8	8	8
R	2	1	8	8	8	8
Total	P₀ = 17	CP₀ = 3	P₁ = 80	CP₁ = 80	P₂ = 80	CP₂ = 80

4.4. Interpretation of the results

4.4.1. Calculation of the specificity percentage (SP)

The percentage specificity (SP) of the reference method and the alternative method is calculated, using the data after confirmation, based on the results of level L₀ as follows:

- Specificity of the reference method: $SP_{ref} = \left[1 - \left(\frac{P_0}{N-}\right)\right] \times 100\%$
- Specificity of the alternative method: $SP_{alt} = \left[1 - \left(\frac{CP_0}{N-}\right)\right] \times 100\%$

where:

$N-$ is the number of all L_0 tests,

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

CP_0 is the total number of false-positive results obtained with blank samples.

The results are the following:

- $SP_{ref} = 96.3 \%$
- $SP_{alt} = 96.3 \%$

4.4.2. Summary of the results

Table 29 details per method, per level and per protocol the results obtained during the study.

Table 29: tests results for the two methods at level 1 and level 2

	Response	Reference method positive (R+)	Reference method negative (R-)
Level 1	Alternative method positive (A+)	Positive agreement PA = 80	Positive deviation PD = 0
	Alternative method negative (A-)	Negative deviation ND = 0 including 0 PPND	Negative agreement NA = 0 including 0 PPNA
Level 2	Alternative method positive (A+)	Positive agreement PA = 79	Positive deviation PD = 1
	Alternative method negative (A-)	Negative deviation ND = 0 including 0 PPND	Negative agreement NA = 0 including 0 PPNA

For an unpaired study design, the difference between (ND – PD) is calculated for the level(s) where fractional recovery is obtained (so L1 and possibly L2). The observed value found for (ND – PD) shall not be higher than the AL. The AL is defined as [(ND – PD)max] and calculated per level where fractional recovery is obtained as described below using the following three parameters:

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

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

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

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

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

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

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

N_x = the total number of samples tested for level x (L_1 or L_2) by all laboratories.

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

Table 30: values obtained for the determination of the acceptability limit.

Parameter	Level 1	Level 2
N_x	80	80
$(p+)_{ref}$	1.00	0.99
$(p+)_{alt}$	1.00	1.00
Acceptability limit: AL = (ND-PD)_{max}	0.00	1.73
Observed value: ND-PD	0	-1

The value (ND-PD) is inferior to the acceptability limit, so the requirements of the standard EN ISO 16140-2:2016 are fulfilled.

4.4.3. Calculation of sensitivities, relative accuracy and false positive ratio

Based on the data of table 25, the following parameters are calculated:

- Sensitivity for the alternative method: $SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\%$

- Sensitivity for the reference method: $SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)} \times 100\%$

- Relative accuracy: $AC = \frac{(PA+NA)}{N} \times 100\%$

- False positive ratio for the alternative method: $FP = \frac{(FP)}{NA} \times 100\%$

where N is the total number of samples (NA + PA + PD + ND) and FP is false positive results. The results are the following:

Table 31: values obtained for sensitivities, relative accuracy and false positive ratio.

		Level 1	Level 2
Sensitivity for the alternative method	SE _{alt}	100.0 %	100.0 %
Sensitivity for the reference method	SE _{ref}	100.0 %	98.8 %
Relative trueness	RT	100.0 %	98.8 %
False positive ratio for the alternative method	FPR	/	/

4.4.4. Evaluation of the LOD50%, LOD95% and RLOD

The evaluation of the RLOD between laboratories could not be determined using the Annex F of ISO 16140-2:2016 and using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.

The calculation is impossible as 3 labs obtained positive results for unspiked samples.

5. Conclusion

- **Methods comparison study**

The method comparison study scheme corresponds to:

- An unpaired design as the alternative and reference methods have different enrichment procedures for protocols ②, ④, ⑤, ⑥, ⑦ and ⑨.
- A paired design as the alternative and reference methods have a common enrichment procedure for the protocols ①, ③ and ⑧.

In the sensitivity study, 11 categories were tested: 8 food categories, pet food and animal feed, environmental samples and primary production samples. The protocol of the alternative method shows 57 positive deviations (PD) and 43 negative deviations (ND) (all categories, short protocol 10 h) and 42 (all categories, short protocol 24 h). The observed values for ((ND + PPND) – PD) meet the acceptability limits (AL) for each individual category, all combined categories and for each protocol. The observed values for ND+PPND+PD meet the acceptability limit for each of the category tested with a paired study design.

The Relative Levels of Detection (RLOD) are all below the AL fixed at 2.5 for the unpaired sample study design and below 1.5 for the paired sample study design, whatever the matrix/strain pairs tested.

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

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

The negative results are available the day of analysis when using the short protocol, and in one day with all the other protocols.

The positive results are available in two days with the short protocol and in three days with the other protocols.

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

- **Interlaboratory study**

Salmonella isolates were recovered in several blank samples, with both the reference and the alternative method. This is probably due to cross- contaminations in the usual culture and sub-culture steps in many cases, or during the molecular assays. The molecular fingerprinting showed no difference in the profile of 40 strains isolated from blank samples and the strain used to inoculate the other samples.

The interpretations of the data were done by excluding 8 labs results, as agreed with the AFNOR Certification Technical Committee. The observed data and results confirmed that the alternative method and reference method show equivalent performances.

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. The NEOGEN Molecular Detection Assay 2 - *Salmonella* method is considered equivalent to the ISO standard.

Le Lion d'Angers, October 15, 2024

Guillaume MESNARD
Technical deputy manager

A handwritten signature in black ink, appearing to be 'G. Mesnard', written over a light grey rectangular background.

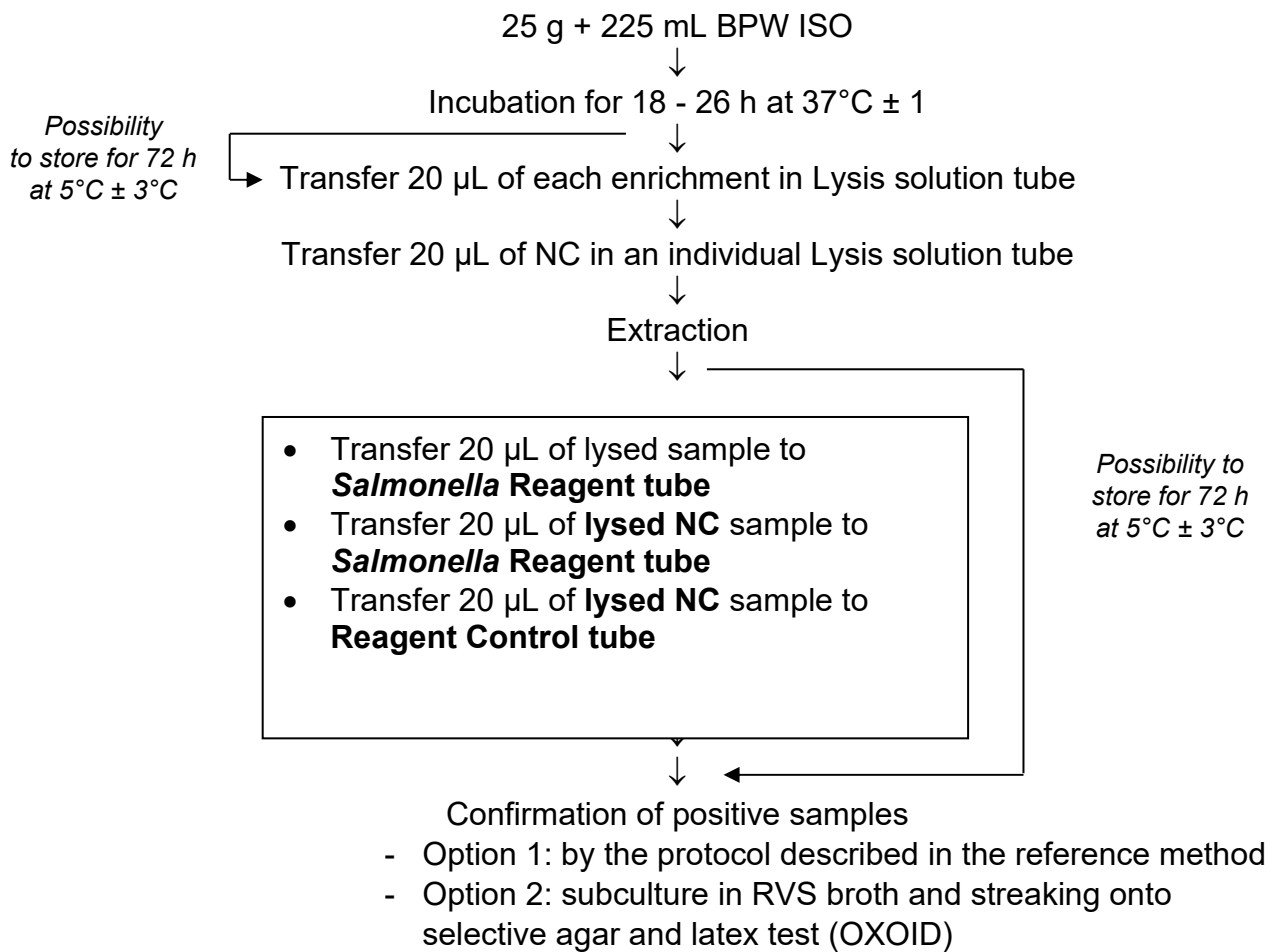
François Le Nestour
Head of the Methods Validation studies and R&D

A handwritten signature in black ink, appearing to be 'F. Le Nestour', written over a light grey rectangular background.

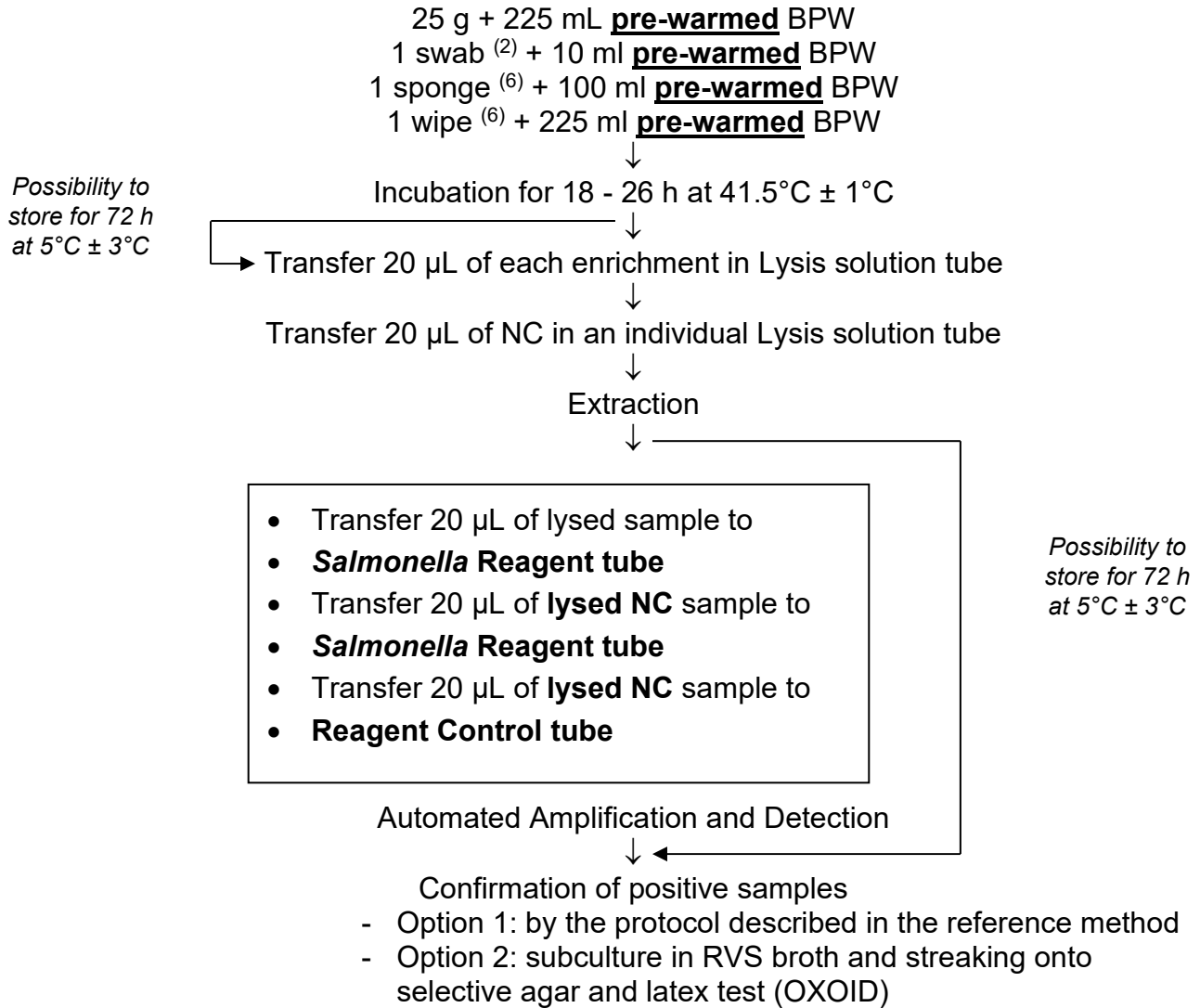
APPENDICES

Appendix A – Flow diagrams of the alternative method
NEOGEN™ Molecular Detection Assay 2 - *Salmonella*

Protocol ①:
Broad range processed food products (excluding egg powder, processed fruits and vegetables and products specified in the other protocols)
All fish and raw seafood products
Primary production samples (non-fecal) (extension study in progress)
Pet food and animal feed



Protocol ②:
Broad range of raw and unprocessed food (excluding raw fish and raw seafood, and products specified in the other protocols)
Egg powders
All fruits and vegetables
Food production environmental samples



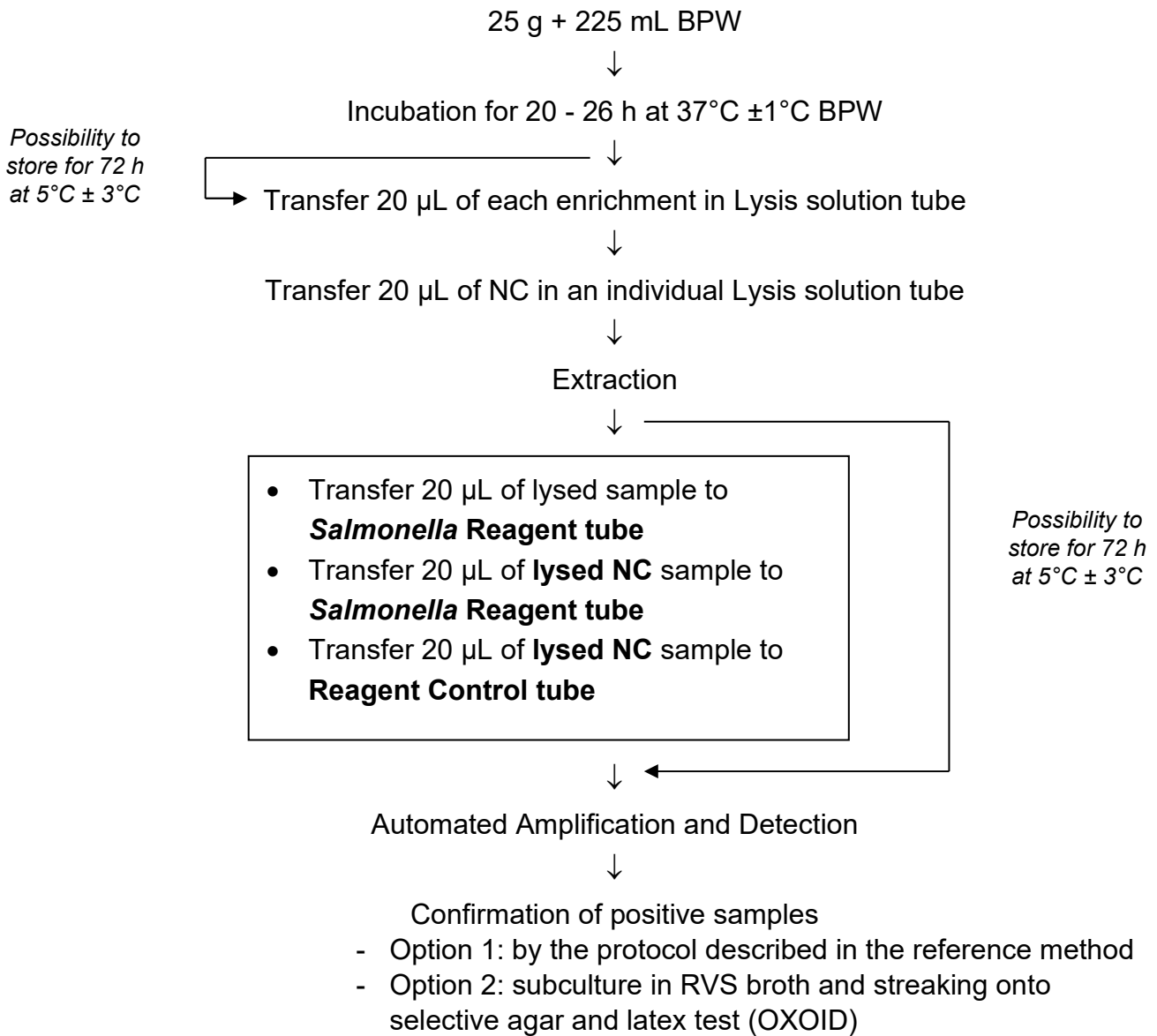
Possibility to store for 72 h at 5°C ± 3°C

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

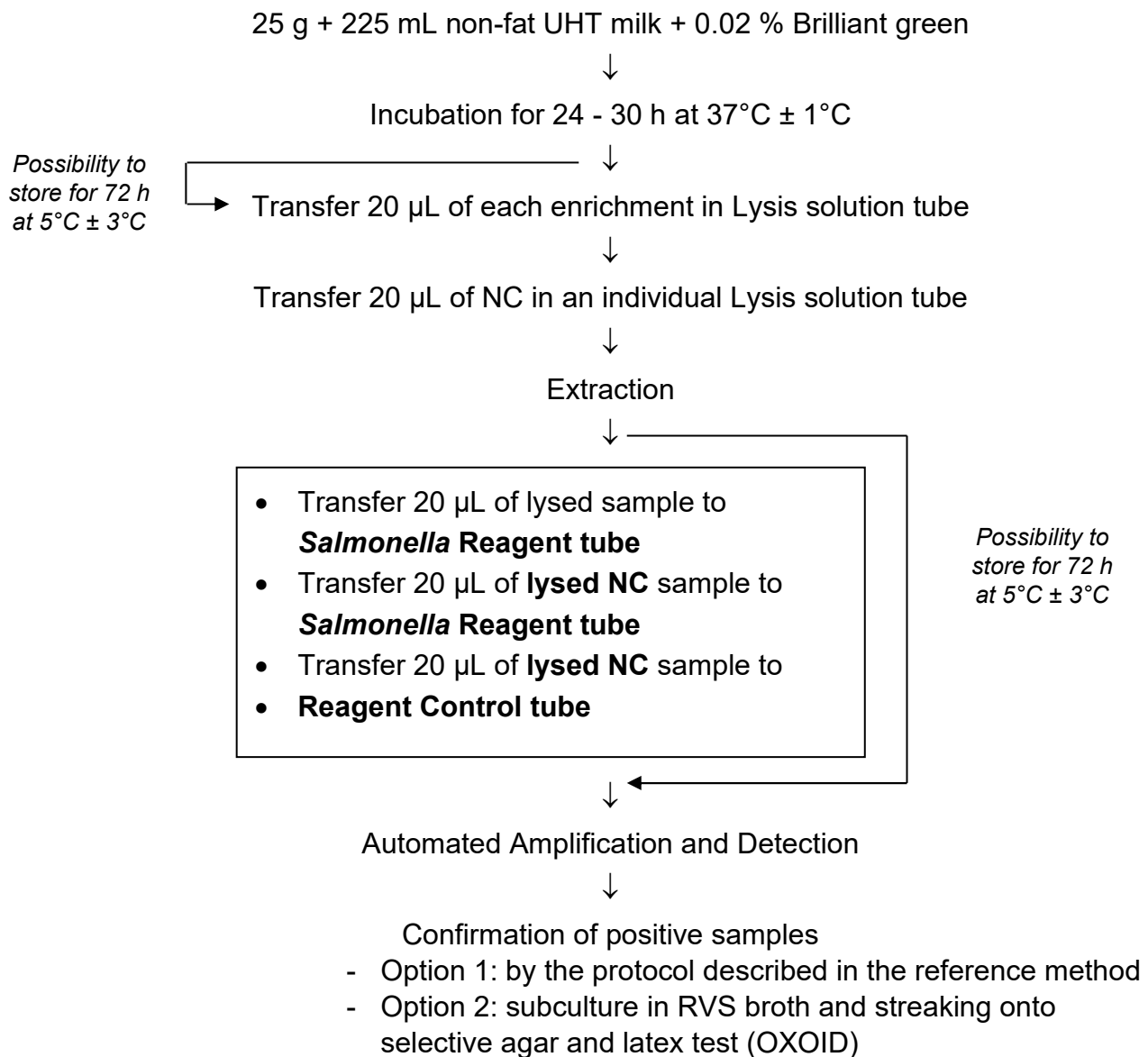
² Supplemented with neutralizing agent when sampling is done after cleaning procedure. Composition of the neutralizing agent: Lecithin (3 g/l), Tween 80 (30 g/l), L-histidine (1 g/l), sodium thiosulfate (Na₂S₂O₃ - 5H₂O) (7.8 g/l), disodium phosphate (Na₂PO₄ - 12H₂O) (100.8 g/l)

A

Protocol ③ :
Powdered dairy products



Protocol ④:
Cocoa based products containing more than 20 % cocoa



Protocol ⑤:
Spices, aromatic herbs, concentrates,
teas, coffees, culinary preparations

25 g + 240 mL non-fat UHT milk
+ 235 mL 2X BPW with 0.5 % K₂SO₃



Incubation for 24 - 30 h at 37°C ± 1°C



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

▶ Transfer **10 µL** of each enrichment in Lysis solution tube



Transfer 20 µL of NC in an individual Lysis solution tube



Extraction



- Transfer 20 µL of lysed sample to **Salmonella Reagent tube**
- Transfer 20 µL of **lysed NC** sample to **Salmonella Reagent tube**
- Transfer 20 µL of **lysed NC** sample to **Reagent Control tube**

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



Automated Amplification and Detection



Confirmation of positive samples

- Option 1: by the protocol described in the reference method
- Option 2: subculture in RVS broth and streaking onto selective agar and latex test (OXOID)

Protocol ⑥:
Raw meats - Short protocol

25 g + 225 mL **pre-warmed** BPW (41.5%)



Incubation for **10 - 24 h** at 41.5°C ± 1°C



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

Transfer 20 µL of each enrichment in Lysis solution tube



Transfer 20 µL of NC in an individual Lysis solution tube



Extraction



- Transfer 20 µL of lysed sample to **Salmonella Reagent tube**
- Transfer 20 µL of **lysed NC** sample to **Salmonella Reagent tube**
- Transfer 20 µL of **lysed NC** sample to **Reagent Control tube**

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



Automated Amplification and Detection



Confirmation of positive samples

- Option 1: by the protocol described in the reference method
- Option 2: subculture in RVS broth and streaking onto selective agar and latex test (OXOID)

Protocol ⑦:
Primary production samples (fecal)

1 boot-sock + 100 ml Tetrathionate broth
25 g + 225 mL Tetrathionate broth



Incubation for **22 - 24 h** at 37°C



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

→ Transfer 20 µL of each enrichment in Lysis solution tube



Transfer 20 µL of NC in an individual Lysis solution tube



Extraction



- Transfer 20 µL of lysed sample to **Salmonella Reagent tube**
- Transfer 20 µL of **lysed NC** sample to **Salmonella Reagent tube**
- Transfer 20 µL of **lysed NC** sample to **Reagent Control tube**

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



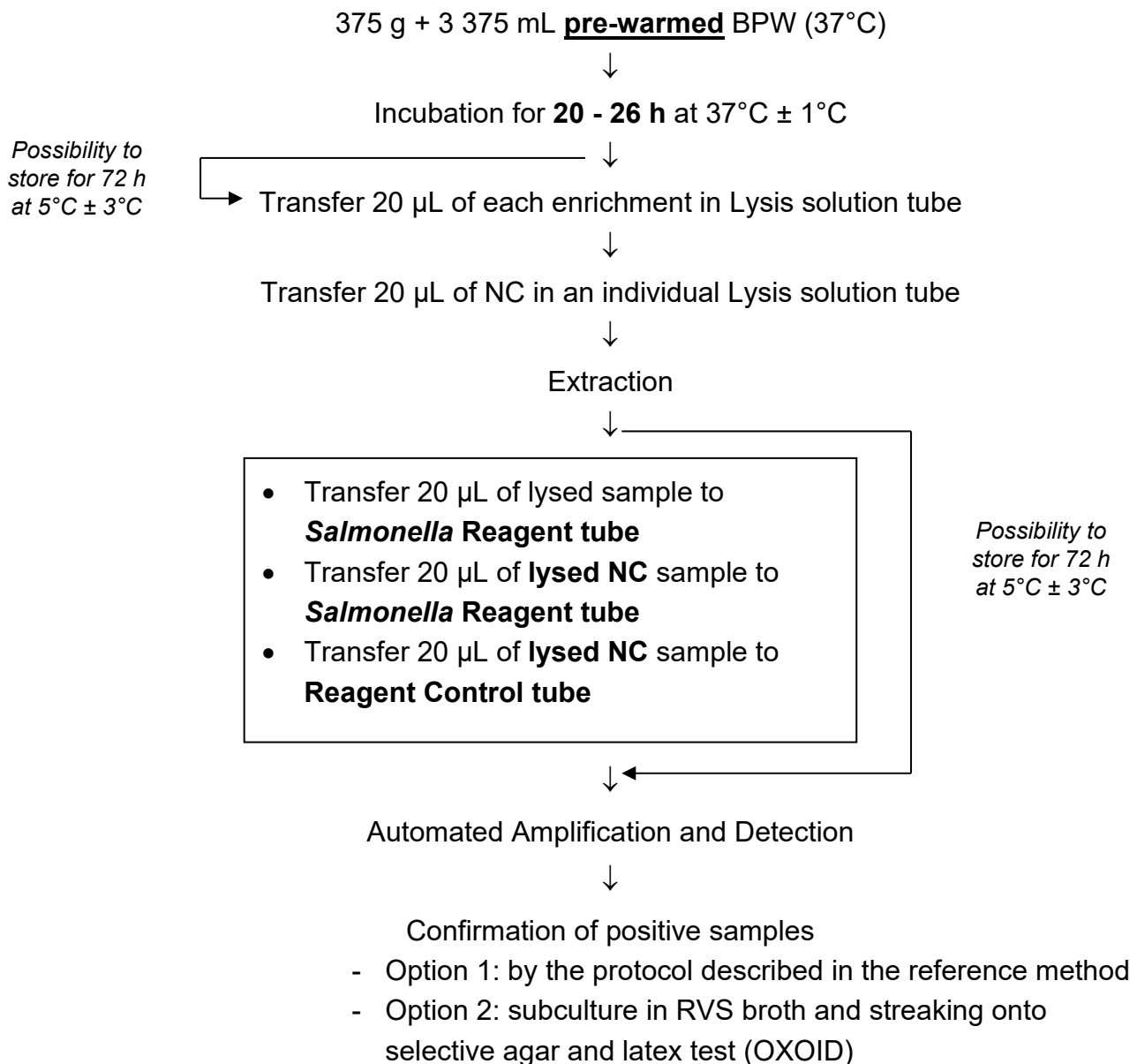
Automated Amplification and Detection



Confirmation of positive samples

- Option 1: by the protocol described in the reference method
- Option 2: subculture in RVS broth and streaking onto selective agar and latex test (OXOID)

Protocol ⑧:
Infant formula, infant cereals, dairy powders without probiotics



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

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

Protocol ⑨:
Infant formula, infant cereals with probiotics

375 g + 3 375 mL **pre-warmed** BPW (37°C) + vancomycin (10 mg/l)



Incubation for **20 - 26 h** at 37°C ± 1°C



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

Transfer 20 µL of each enrichment in Lysis solution tube



Transfer 20 µL of NC in an individual Lysis solution tube



Extraction



- Transfer 20 µL of lysed sample to **Salmonella Reagent tube**
- Transfer 20 µL of **lysed NC** sample to **Salmonella Reagent tube**
- Transfer 20 µL of **lysed NC** sample to **Reagent Control tube**

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



Automated Amplification and Detection



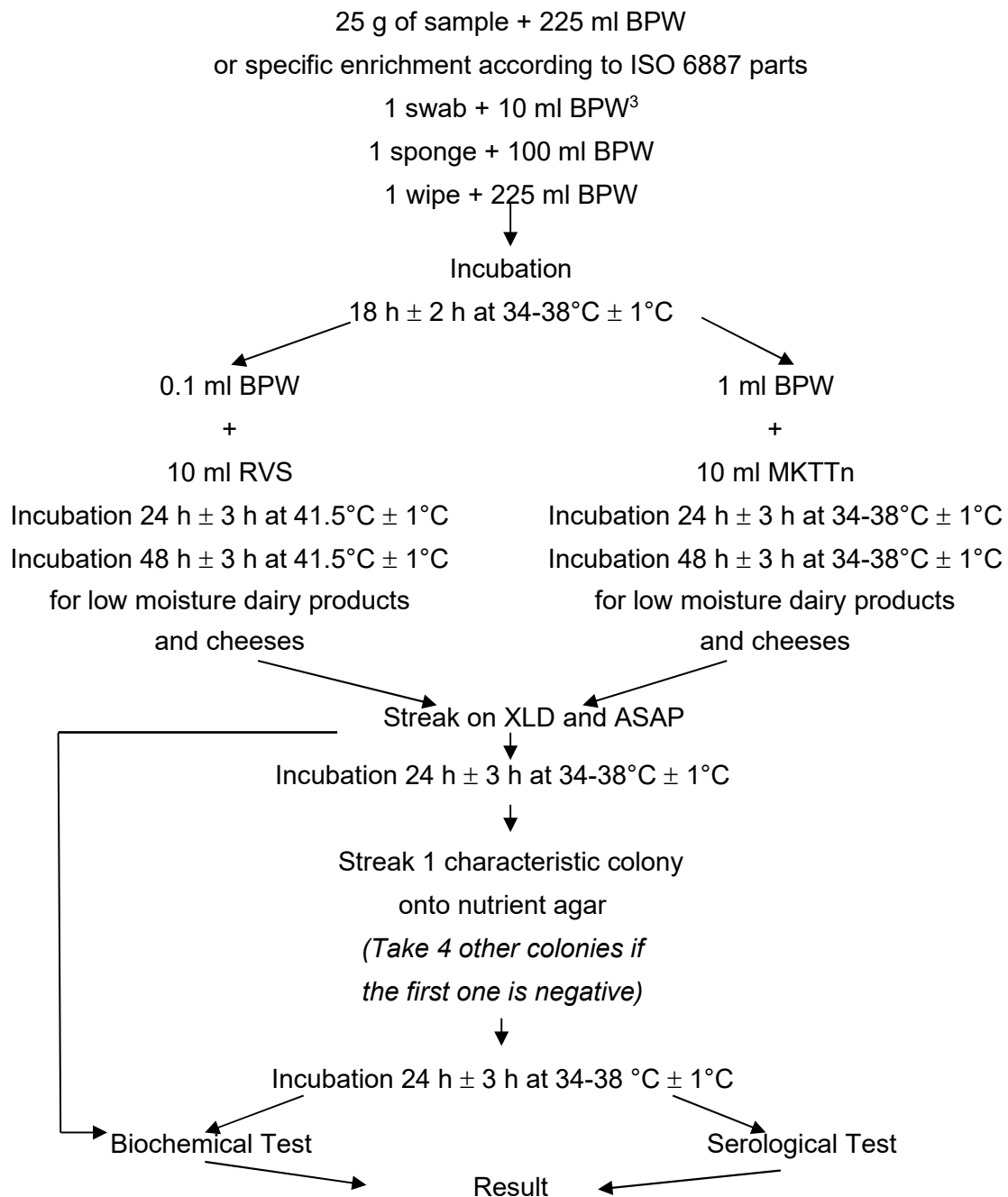
Confirmation of positive samples

- Option 1: by the protocol described in the reference method
- Option 2: subculture in RVS broth and streaking onto selective agar and latex test (OXOID)

Appendix B – Flow diagram of the reference method:

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

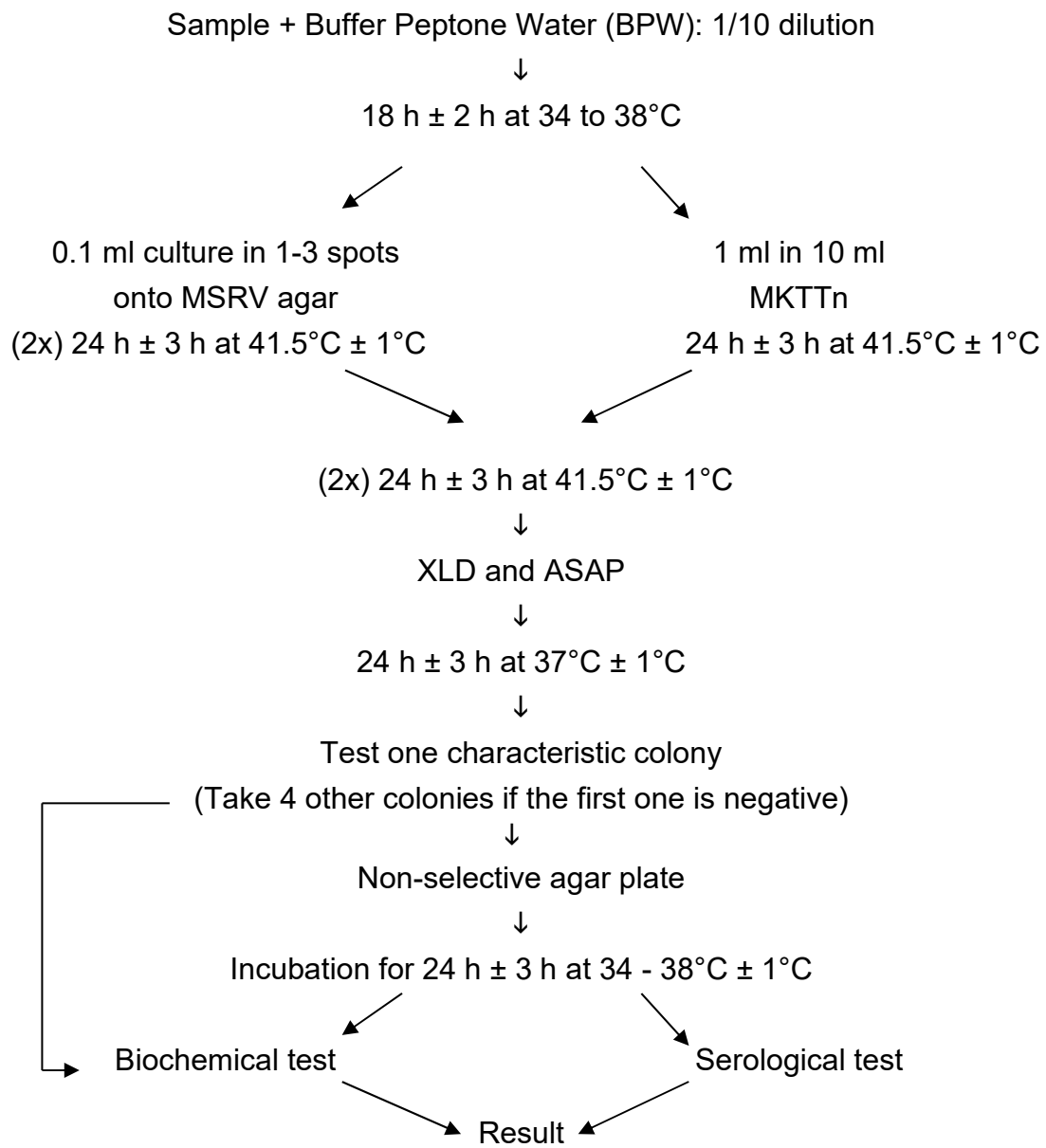
ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition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



³ For sampling after cleaning process pre-moisten

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

Primary production samples: feces and environmental samples



Appendix C – Artificial contamination of samples

Year of analysis	Sample N°	Product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2015	7379	Salmon terrine	S. Typhimurium Ad1603	Salmon and vegetables terrine	Seeding 48 h 3 ± 2°C	/	0-4-1-3-6 (2,8)	+	1	a
2015	7380	Scallops terrine	S. Typhimurium Ad1603	Salmon and vegetables terrine	Seeding 48 h 3 ± 2°C	/	0-4-1-3-6 (2,8)	+	1	a
2015	7381	Mayonnaise	S. Enteritidis Ad638	Mayonnaise	Seeding 48 h 3 ± 2°C	/	0-4-1-2-3 (2,0)	-	1	a
2015	7382	Sandwich (Ham and butter)	S. Typhimurium Ad1603	Salmon and vegetables terrine	Seeding 48 h 3 ± 2°C	/	0-4-1-3-6 (2,8)	+	1	a
2015	7383	Sandwich (chicken, vegetables)	S. Typhimurium Ad1603	Salmon and vegetables terrine	Seeding 48 h 3 ± 2°C	/	0-4-1-3-6 (2,8)	+	1	a
2015	7384	Deli salad	S. Enteritidis Ad638	Mayonnaise	Seeding 48 h 3 ± 2°C	/	0-4-1-2-3 (2,0)	-	1	a
2015	7385	Pastry	S. Derby Ad1683	Strawberries pie	Seeding 48 h 3 ± 2°C	/	1-3-3-4-0 (1,1)	+	1	a
2015	7386	Dairy based dessert	S. Derby Ad1683	Strawberries pie	Seeding 48 h 3 ± 2°C	/	1-3-3-4-0 (1,1)	-	1	a
2015	7387	Dairy based dessert	S. Derby Ad1683	Strawberries pie	Seeding 48 h 3 ± 2°C	/	1-3-3-4-0 (1,1)	-	1	a
2015	7388	Fruit salad (pineapple)	S. Derby Ad1683	Strawberries pie	Seeding 48 h 3 ± 2°C	/	1-3-3-4-0 (1,1)	-	1	a
2016	2280	Cooked ham	S. Bredeney 464	Pork	Seeding 48 h 3 ± 2°C	/	3-5-3-6-3 (4,0)	+	1	a
2016	2281	Pâté	S. Bredeney 464	Pork	Seeding 48 h 3 ± 2°C	/	3-5-3-6-3 (4,0)	+	1	a
2016	2282	Ham butter sandwich	S. Bredeney 464	Pork	Seeding 48 h 3 ± 2°C	/	3-5-3-6-3 (4,0)	+	1	a
2016	2283	Dessert (ice cream and fruit)	S. Typhimurium 633	Pastries	Seeding 48 h 3 ± 2°C	/	2-2-1-0-3 (1,6)	+	1	a
2016	2284	Pastry	S. Typhimurium 633	Pastries	Seeding 48 h 3 ± 2°C	/	2-2-1-0-3 (1,6)	-	1	a
2015	7696	RTRH	S. London A00P085	Pâté	Spiking Heat treatment 56°C 8 min	0,51	2-4-5-7-11 (5,8)	+	1	b
2015	7697	RTRH	S. London A00P085	Pâté	Spiking Heat treatment 56°C 8 min	0,51	2-4-5-7-11 (5,8)	+	1	b
2015	7698	RTRH	S. Heidelberg F33	Chicken	Spiking Heat treatment 56°C 8 min	0,46	6-5-3-5-2 (4,2)	+	1	b
2015	7699	RTRH	S. Heidelberg F33	Chicken	Spiking Heat treatment 56°C 8 min	0,46	6-5-3-5-2 (4,2)	+	1	b
2015	7700	RTHR (Pizza)	S. London A00P085	Pâté	Spiking Heat treatment 56°C 8 min	0,51	2-4-5-7-11 (5,8)	+	1	b
2015	7701	RTRH	S. London A00P085	Pâté	Spiking Heat treatment 56°C 8 min	0,51	2-4-5-7-11 (5,8)	+	1	b
2015	7702	RTRH	S. Anatum 6140	beef	Spiking Heat treatment 56°C 8 min	0,56	5-6-5-2-15 (6,8)	+	1	b
2015	7703	RTRH	S. Anatum 6140	beef	Spiking Heat treatment 56°C 8 min	0,56	5-6-5-2-15 (6,8)	+	1	b
2015	7704	RTRH	S. Heidelberg F33	Chicken	Spiking Heat treatment 56°C 8 min	0,46	6-5-3-5-2 (4,2)	+	1	b
2015	7705	RTRH	S. Heidelberg F33	Chicken	Spiking Heat treatment 56°C 8 min	0,46	6-5-3-5-2 (4,2)	+	1	b
2015	7706	RTRH	S. Typhimurium Ad1334	Ready to reheat Pork	Spiking Heat treatment 56°C 8 min	0,44	3-5-1-1-2 (2,4)	+	1	b
2015	7707	RTRH	S. Heidelberg F33	Chicken	Spiking Heat treatment 56°C 8 min	0,46	6-5-3-5-2 (4,2)	+	1	b
2015	7389	Smoked salmon	S. Indiana Ad1409	Marinated fish	Seeding 48 h 3 ± 2°C	/	2-1-1-2-1 (1,4)	+	1	c
2015	7390	Raw delicatessen (Bacon)	S. Bovismorbificans 132	Bacon	Seeding 48 h 3 ± 2°C	/	2-4-2-2-0 (2,0)	+	1	c
2015	7391	Smoked trout	S. Indiana Ad1409	Marinated fish	Seeding 48 h 3 ± 2°C	/	2-1-1-2-1 (1,4)	+	1	c
2015	7392	Smoked herring	S. Indiana Ad1409	Marinated fish	Seeding 48 h 3 ± 2°C	/	2-1-1-2-1 (1,4)	+	1	c
2015	7393	Smoked duck	S. Bovismorbificans 132	Bacon	Seeding 48 h 3 ± 2°C	/	2-4-2-2-0 (2,0)	-	1	c
2015	7690	Beef carpaccio	S. Enteritidis Ad2294	beef	Seeding 48 h 3 ± 2°C	/	1-4-3-3-3 (2,8)	+	1	c
2015	7691	Smoked mackerel fillet	S. SaintPaul F31	Fish	Seeding 48 h 3 ± 2°C	/	2-3-1-3-3 (2,4)	-	1	c
2015	7692	Marinated anchovies	S. SaintPaul F31	Fish	Seeding 48 h 3 ± 2°C	/	2-3-1-3-3 (2,4)	+	1	c
2015	7693	Smoked haddock	S. SaintPaul F31	Fish	Seeding 48 h 3 ± 2°C	/	2-3-1-3-3 (2,4)	+	1	c
2015	7694	Marinated duck	S. Enteritidis Ad2294	beef	Seeding 48 h 3 ± 2°C	/	1-4-3-3-3 (2,8)	+	1	c
2015	7695	Marinated beef	S. Enteritidis Ad2294	beef	Seeding 48 h 3 ± 2°C	/	1-4-3-3-3 (2,8)	+	1	c
2015	7348	Frozen ground beef	S. Typhimurium A00C060	Beef meat	Seeding 15 days - 20°C	/	0-7-1-3-1 (2,4)	+	2	a
2015	7349	Frozen beef meat	S. Enteritidis Ad2294	Beef meat	Seeding 15 days - 20°C	/	3-1-3-2-2 (2,2)	-	2	a
2015	7350	Frozen beef meat	S. Enteritidis Ad2294	Beef meat	Seeding 15 days - 20°C	/	3-1-3-2-2 (2,2)	+	2	a
2015	7351	Frozen ground beef	S. Typhimurium A00C060	Beef meat	Seeding 15 days - 20°C	/	0-7-1-3-1 (2,4)	+	2	a
2015	7352	Seasoned beef meat	S. Enteritidis Ad2294	Beef meat	Seeding 15 days - 20°C	/	3-1-3-2-2 (2,2)	+	2	a
2015	7353	Turkey meat	S. Senftenberg Ad934	Turkey meat	Seeding 15 days - 20°C	/	3-2-4-2-3 (2,8)	+	2	b
2015	7354	Frozen chicken meat	S. Senftenberg Ad934	Turkey meat	Seeding 15 days - 20°C	/	3-2-4-2-3 (2,8)	+	2	b
2015	7355	Frozen chicken meat	S. Senftenberg Ad934	Turkey meat	Seeding 15 days - 20°C	/	3-2-4-2-3 (2,8)	+	2	b
2015	7356	Frozen chicken meat	S. Heidelberg 24876	Frozen chicken meat	Seeding 15 days - 20°C	/	3-2-5-6-2 (3,6)	+	2	b
2015	7357	Frozen chicken meat	S. Heidelberg 24876	Frozen chicken meat	Seeding 15 days - 20°C	/	3-2-5-6-2 (3,6)	+	2	b
2015	7584	Delicatessen	S. Kedougou Ad2227	Sausages	Seeding 48 h 3 ± 2°C	/	2-1-4-3-0 (2,0)	-	2	c
2015	7585	Delicatessen	S. Typhimurium Ad1876	Low moisture sausage	Seeding 48 h 3 ± 2°C	/	4-2-4-1-1 (2,4)	-	2	c

Year of analysis	Sample N°	Product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2015	7586	Delicatessen	S. Typhimurium Ad1876	Low moisture sausage	Seeding 48 h 3 ± 2°C	/	4-2-4-1-1 (2,4)	+	2	c
2015	7588	Delicatessen	S. Kedougou Ad2227	Sausages	Seeding 48 h 3 ± 2°C	/	2-1-4-3-0 (2,0)	-	2	c
2015	7590	Delicatessen	S. Braendenberg Ad2420	Sausages	Seeding 48 h 3 ± 2°C	/	1-0-3-3-0 (1,4)	+	2	c
2015	7592	Delicatessen	S. Braendenberg Ad2420	Sausages	Seeding 48 h 3 ± 2°C	/	1-0-3-3-0 (1,4)	+	2	c
2016	2287	Salami	S. Lagos 173	Sausages	Seeding 48 h 3 ± 2°C	/	1-4-3-1-5 (2,8)	+	2	c
2016	2288	Bacon	S. Lagos 173	Sausages	Seeding 48 h 3 ± 2°C	/	1-4-3-1-5 (2,8)	+	2	c
2016	2289	Raw ham	S. Typhimurium Ad2226	Merguez	Seeding 48 h 3 ± 2°C	/	4-2-0-3-4 (2,6)	-	2	c
2016	6281	Sausage	S. Lagos 173	Sausages	Seeding 48 h 3 ± 2°C	/	1-4-3-1-5 (2,8)	+	2	c
2016	6282	Merguez	S. Typhimurium Ad2226	Merguez	Seeding 48 h 3 ± 2°C	/	4-2-0-3-4 (2,6)	+	2	c
2015	7358	Ice cream (mint, chocolate)	S. Typhimurium Ad1333	Tiramisu	Seeding 15 days - 20°C	/	6-4-4-4-4 (4,4)	+	3	a
2015	7359	Ice cream	S. Typhimurium Ad1333	Tiramisu	Seeding 15 days - 20°C	/	6-4-4-4-4 (4,4)	+	3	a
2015	7360	Ice cream	S. Agona Ad1483	Tiramisu	Seeding 15 days - 20°C	/	5-4-0-1-1 (2,2)	-	3	a
2015	7361	Ice cream	S. Agona Ad1483	Tiramisu	Seeding 15 days - 20°C	/	5-4-0-1-1 (2,2)	-	3	a
2015	7394	Pasteurized milk cheese	S. Mbandaka Ad1810	Cheese	Seeding 48 h 3 ± 2°C	/	3-4-3-4-3 (3,4)	+	3	a
2015	7395	Pasteurized milk cheese	S. Mbandaka Ad1810	Cheese	Seeding 48 h 3 ± 2°C	/	3-4-3-4-3 (3,4)	+	3	a
2015	7396	Pasteurized goat milk cheese	S. Mbandaka Ad1810	Cheese	Seeding 48 h 3 ± 2°C	/	3-4-3-4-3 (3,4)	+	3	a
2015	7397	Mascarpone cream	S. Indiana Ad174	Cheese	Seeding 48 h 3 ± 2°C	/	2-2-2-2-0 (1,6)	+	3	a
2015	7398	Cream	S. Indiana Ad174	Cheese	Seeding 48 h 3 ± 2°C	/	2-2-2-2-0 (1,6)	+	3	a
2015	7399	Pasteurized milk	S. Anatum Ad298	Milk powder	Seeding 48 h 3 ± 2°C	/	1-2-1-2-0 (1,2)	+	3	a
2015	7400	Half skimmed pasteurized milk	S. Anatum Ad298	Milk powder	Seeding 48 h 3 ± 2°C	/	1-2-1-2-0 (1,2)	+	3	a
2015	7401	Skimmed pasteurized milk	S. Anatum Ad298	Milk powder	Seeding 48 h 3 ± 2°C	/	1-2-1-2-0 (1,2)	-	3	a
2015	7402	Pasteurized milk cheese	S. Mbandaka Ad1810	Cheese	Seeding 48 h 3 ± 2°C	/	3-4-3-4-3 (3,4)	+	3	a
2015	7403	English cream	S. Indiana Ad174	Cheese	Seeding 48 h 3 ± 2°C	/	2-2-2-2-0 (1,6)	+	3	a
2015	7574	Raw milk cheese	S. Ohio Ad1482	Raw milk	Seeding 48 h 3 ± 2°C	/	5-0-1-1-1 (1,6)	-	3	b
2015	7575	Raw milk cheese	S. Ohio Ad1482	Raw milk	Seeding 48 h 3 ± 2°C	/	5-0-1-1-1 (1,6)	+	3	b
2015	7576	Raw milk cheese	S. Ohio Ad1482	Raw milk	Seeding 48 h 3 ± 2°C	/	5-0-1-1-1 (1,6)	+	3	b
2015	7577	Raw milk cheese	S. Mbandaka Ad2296	Raw milk	Seeding 48 h 3 ± 2°C	/	3-2-0-0-4 (1,8)	-	3	b
2015	7578	Raw ewe milk cheese	S. Mikawasima Ad1811	Raw ewe milk	Seeding 48 h 3 ± 2°C	/	0-5-3-1-0 (1,8)	+	3	b
2015	7581	Fermented milk	S. Mikawasima Ad1811	Raw ewe milk	Seeding 48 h 3 ± 2°C	/	0-5-3-1-0 (1,8)	+	3	b
2015	7582	Fermented milk	S. Mikawasima Ad1811	Raw ewe milk	Seeding 48 h 3 ± 2°C	/	0-5-3-1-0 (1,8)	-	3	b
2015	7583	Raw milk cheese	S. Mikawasima Ad1811	Raw ewe milk	Seeding 48 h 3 ± 2°C	/	0-5-3-1-0 (1,8)	+	3	b
2016	3161	Raw milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h 3 ± 2°C	/	0-1-1-3-2 (1,4)	-	3	b
2016	3162	Raw milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h 3 ± 2°C	/	0-1-1-3-2 (1,4)	+	3	b
2016	3163	Raw milk cheese	S. Montevideo Ad912	Raw milk	Seeding 48 h 3 ± 2°C	/	1-2-3-6-1 (2,8)	+	3	b
2016	3164	Raw milk	S. Montevideo Ad912	Raw milk	Seeding 48 h 3 ± 2°C	/	1-2-3-6-1 (2,8)	+	3	b
2016	3165	Raw milk	S. Montevideo Ad912	Raw milk	Seeding 48 h 3 ± 2°C	/	1-2-3-6-1 (2,8)	+	3	b
2016	1997	Milk powder	S. Cerro Ad1173	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	-	3	c
2016	1998	Caseinates	S. Cerro Ad1173	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	+	3	c
2016	1999	Milk powder	S. Duisburg Ad1812	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,6	+	3	c
2016	2000	Caseinates	S. Duisburg Ad1812	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,6	+	3	c
2016	2001	Proteins lactoserum	S. Tennessee Ad1171	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	3	c
2016	2002	Proteins lactoserum	S. Montevideo 510	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,6	+	3	c
2016	2003	Milk powder	S. Tennessee Ad1171	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	3	c
2016	2004	Milk powder	S. Montevideo 510	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,6	+	3	c
2016	2005	Milk powder	S. Tennessee Ad1171	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	3	c
2016	2006	Milk powder	S. Montevideo 510	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,6	+	3	c
2016	2007	Milk powder	S. Tennessee Ad1171	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	3	c
2016	2008	Milk powder	S. Montevideo 510	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,6	+	3	c
2016	2009	Milk powder	S. Tennessee Ad1171	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	3	c
2016	2010	Milk powder	S. Montevideo 510	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,6	+	3	c
2016	2011	Milk powder	S. Tennessee Ad1171	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	3	c
2016	2012	Milk powder	S. Montevideo 510	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,6	+	3	c
2016	2013	Milk powder+probiotics (4,2.10 ² CFU/g)	S. Cerro Ad1173	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	+	3	c

Year of analysis	Sample N°	Product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2016	2014	Milk powder+probiotics (4,2.10 ² CFU/g)	S. Duisburg Ad1812	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,6	+	3	c
2016	2015	Milk powder+probiotics (2,0.10 ² CFU/g)	S. Cerro Ad1173	Milk products	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	-	3	c
2016	2016	Milk powder+probiotics (2,0.10 ² CFU/g)	S. Duisburg Ad1812	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,6	+	3	c
2016	3526	Lactose	S. Cerro Ad2152	Lactoserum	Seeding Lyophilized strain 2 weeks ambient temperature	/	6,3	-	3	c
2016	3527	Lactoproteins	S. Cerro Ad2152	Lactoserum	Seeding Lyophilized strain 2 weeks ambient temperature	/	6,3	-	3	c
2016	3528	Caseinates	S. Cerro Ad2152	Lactoserum	Seeding Lyophilized strain 2 weeks ambient temperature	/	6,3	-	3	c
2016	3529	Infant formula	S. Cerro Ad2152	Lactoserum	Seeding Lyophilized strain 2 weeks ambient temperature	/	6,3	+	3	c
2016	3530	Infant formula	S. Cerro Ad2152	Lactoserum	Seeding Lyophilized strain 2 weeks ambient temperature	/	6,3	+	3	c
2016	3531	Infant formula	S. Anatum Ad298	Milk powder	Seeding Lyophilized strain 2 weeks ambient temperature	/	4,0	+	3	c
2016	3532	Infant formula	S. Anatum Ad298	Milk powder	Seeding Lyophilized strain 2 weeks ambient temperature	/	4,0	+	3	c
2016	3533	Infant formula with probiotics (5,2.10 ³ CFU/g)	S. Anatum Ad298	Milk powder	Seeding Lyophilized strain 2 weeks ambient temperature	/	4,0	+	3	c
2016	3534	Infant formula with probiotics (6,3.10 ¹ CFU/g)	S. Anatum Ad298	Milk powder	Seeding Lyophilized strain 2 weeks ambient temperature	/	4,0	+	3	c
2016	3535	Infant formula with probiotics (2,0.10 ² CFU/g)	S. Mbandaka Ad2296	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	3,3	+	3	c
2016	3536	Infant formula with probiotics (4,3.10 ³ CFU/g)	S. Mbandaka Ad2296	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	3,3	+	3	c
2016	3537	Infant formula with probiotics (4,0.10 ³ CFU/g)	S. Stourbridge Ad2297	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,6	+	3	c
2016	3538	Infant formula with probiotics (1,0.10 ⁷ CFU/g)	S. Stourbridge Ad2297	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,6	+	3	c
2016	3539	Infant formula with probiotics (5,0.10 ² CFU/g)	S. Stourbridge Ad2297	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,6	+	3	c
2016	3540	Infant formula with probiotics (3,1.10 ⁶ CFU/g)	S. Stourbridge Ad2297	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,6	+	3	c
2016	4052	Scallop	S. Saintpaul F31	Fish products	Seeding 48 h 3 ± 2°C	/	1-1-2-1-2 (1,4)	+	4	a
2016	4053	Herring fillet	S. Saintpaul F31	Fish products	Seeding 48 h 3 ± 2°C	/	1-1-2-1-2 (1,4)	-	4	a
2016	4054	Salmon piece	S. Saintpaul F31	Fish products	Seeding 48 h 3 ± 2°C	/	1-1-2-1-2 (1,4)	-	4	a
2016	4055	Fish fillet	S. Saintpaul F31	Fish products	Seeding 48 h 3 ± 2°C	/	1-1-2-1-2 (1,4)	-	4	a
2016	4056	Monkfish cheeks	S. Senftenberg Ad355	Seafood	Seeding 48 h 3 ± 2°C	/	2-2-2-2-2 (2,0)	+	4	a
2016	4057	Trout fillet	S. Senftenberg Ad355	Seafood	Seeding 48 h 3 ± 2°C	/	2-2-2-2-2 (2,0)	+	4	a
2016	4058	Mackerel	S. Anatum Ad1451	Seafood	Seeding 48 h 3 ± 2°C	/	1-0-2-1-2 (1,2)	+	4	a
2016	4059	Squids	S. Anatum Ad1451	Seafood	Seeding 48 h 3 ± 2°C	/	1-0-2-1-2 (1,2)	+	4	a
2016	4060	Fish fillet	S. Anatum Ad1451	Seafood	Seeding 48 h 3 ± 2°C	/	1-0-2-1-2 (1,2)	-	4	a
2016	4061	Tuna	S. Anatum Ad1451	Seafood	Seeding 48 h 3 ± 2°C	/	1-0-2-1-2 (1,2)	+	4	a
2016	4275	Salmon	S. Saintpaul F31	Fish products	Seeding 48 h 3 ± 2°C	/	1-1-1-0-1 (0,8)	-	4	a
2016	4276	Fish piece	S. Saintpaul F31	Fish products	Seeding 48 h 3 ± 2°C	/	1-1-1-0-1 (0,8)	-	4	a
2016	4277	Pilchard fillets	S. Saintpaul F31	Fish products	Seeding 48 h 3 ± 2°C	/	1-1-1-0-1 (0,8)	+	4	a
2016	4278	Fish fillet	S. Senftenberg Ad355	Seafood	Seeding 48 h 3 ± 2°C	/	3-2-1-6-3 (3,0)	+	4	a
2016	4279	Monkfish cheeks	S. Senftenberg Ad355	Seafood	Seeding 48 h 3 ± 2°C	/	3-2-1-6-3 (3,0)	+	4	a
2016	4414	Cod	S. Hadar F106	Seafood	Seeding 48 h 3 ± 2°C	/	4-4-4-6-2 (4)	+	4	a
2016	4415	Fish fillet	S. Hadar F106	Seafood	Seeding 48 h 3 ± 2°C	/	4-4-4-6-2 (4)	+	4	a
2016	4416	Squids	S. Hadar F106	Seafood	Seeding 48 h 3 ± 2°C	/	4-4-4-6-2 (4)	+	4	a
2016	4417	Cod fillet	S. Anatum Ad1451	Fish products	Seeding 48 h 3 ± 2°C	/	4-2-2-0-4 (2,4)	+	4	a
2016	4418	Mackerel	S. Anatum Ad1451	Fish products	Seeding 48 h 3 ± 2°C	/	4-2-2-0-4 (2,4)	+	4	a
2016	4419	Fish fillet	S. Anatum Ad1451	Fish products	Seeding 48 h 3 ± 2°C	/	4-2-2-0-4 (2,4)	+	4	a
2016	2111	Baby leaves	S. Agona Ad1725	Vegetables	Seeding 72 h 3 ± 2°C	/	0-2-3-0-1 (1,2)	-	4	b
2016	2112	Baby leaves	S. Agona Ad1725	Vegetables	Seeding 72 h 3 ± 2°C	/	0-2-3-0-1 (1,2)	+	4	b
2016	2113	Baby leaves	S. Agona Ad1725	Vegetables	Seeding 72 h 3 ± 2°C	/	0-2-3-0-1 (1,2)	+	4	b
2016	2114	Baby leaves	S. Panama Ad1733	Vegetables	Seeding 72 h 3 ± 2°C	/	2-0-4-2-4 (2,4)	+	4	b
2016	2115	Spinach	S. Panama Ad1733	Vegetables	Seeding 72 h 3 ± 2°C	/	2-0-4-2-4 (2,4)	-	4	b
2016	2116	Baby leaves	S. Panama Ad1733	Vegetables	Seeding 72 h 3 ± 2°C	/	2-0-4-2-4 (2,4)	+	4	b
2016	2117	Spinach leaves	S. Typhimurium Ad2034	Vegetables	Seeding 72 h 3 ± 2°C	/	3-0-2-5-1 (2,2)	-	4	b
2016	2118	Baby leaves	S. Typhimurium Ad2034	Vegetables	Seeding 72 h 3 ± 2°C	/	3-0-2-5-1 (2,2)	+	4	b
2016	2119	Baby leaves	S. Typhimurium Ad2034	Vegetables	Seeding 72 h 3 ± 2°C	/	3-0-2-5-1 (2,2)	+	4	b
2016	2120	Baby leaves	S. Panama Ad1733	Vegetables	Seeding 72 h 3 ± 2°C	/	2-0-4-2-4 (2,4)	+	4	b
2016	3170	Baby leaves	S. Oranienburg Ad1724	Vegetables	Seeding 48 h 3 ± 2°C	/	1-3-2-3-1 (2,0)	+	4	b
2016	3171	Baby leaves	S. Typhimurium Ad2034	Vegetables	Seeding 48 h 3 ± 2°C	/	3-2-3-5-3 (3,2)	+	4	b
2016	3172	Sprouts	S. Typhimurium Ad2034	Vegetables	Seeding 48 h 3 ± 2°C	/	3-2-3-5-3 (3,2)	+	4	b
2016	3173	Sprouts	S. Virchow Ad1721	Vegetables	Seeding 48 h 3 ± 2°C	/	3-3-2-5-4 (3,4)	+	4	b

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			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2016	2122	Salad	S. Agona Ad1725	Vegetables	Seeding 72 h 3 ± 2°C	/	0-2-3-0-1 (1,2)	+	4	c
2016	2123	Frozen Green peas	S. Panama Ad1733	Vegetables	Seeding 72 h 3 ± 2°C	/	2-0-4-2-4 (2,4)	+	4	c
2016	2124	Frozen Carrot	S. Typhimurium Ad2034	Vegetables	Seeding 72 h 3 ± 2°C	/	3-0-2-5-1 (2,2)	+	4	c
2016	3174	Pine apple	S. Virchow F276	Vegetables	Seeding 48 h 3 ± 2°C	/	1-1-4-2-1 (1,8)	-	4	c
2016	3175	Red grated cubbage	S. Virchow F276	Vegetables	Seeding 48 h 3 ± 2°C	/	1-1-4-2-1 (1,8)	-	4	c
2016	3176	Grated carrots	S. Virchow F276	Vegetables	Seeding 48 h 3 ± 2°C	/	1-1-4-2-1 (1,8)	+	4	c
2016	3177	Vegetables mix	S. Virchow F276	Vegetables	Seeding 48 h 3 ± 2°C	/	1-1-4-2-1 (1,8)	+	4	c
2016	3178	Vegetables mix	S. Virchow F276	Vegetables	Seeding 48 h 3 ± 2°C	/	1-1-4-2-1 (1,8)	+	4	c
2016	3179	Frozen vegetables mix	S. Virchow F276	Vegetables	Seeding 48 h 3 ± 2°C	/	1-1-4-2-1 (1,8)	+	4	c
2016	3324	Grated carrots	S. Livingstone Ad2566	Pre-cooked potatoes	Seeding 48 h 3 ± 2°C	/	1-1-0-1-1 (1,8)	+	4	c
2016	3225	Grated red cubbage	S. Livingstone Ad2566	Pre-cooked potatoes	Seeding 48 h 3 ± 2°C	/	1-1-0-1-1 (1,8)	-	4	c
2016	3326	Mango	S. Livingstone Ad2566	Pre-cooked potatoes	Seeding 48 h 3 ± 2°C	/	1-1-0-1-1 (1,8)	+	4	c
2016	2416	Cocoa powder (100%)	S. Bareilly Ad1687	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	7,9	+	5	a
2016	2417	Cocoa powder (100%)	S. Bareilly Ad1687	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	0	+	5	a
2016	2418	Cocoa powder	S. Bareilly Ad1687	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	7,9	+	5	a
2016	2419	Cocoa powder	S. Bareilly Ad1687	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	7,9	+	5	a
2016	2420	Cocoa powder	S. Bareilly Ad1687	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	7,9	+	5	a
2016	2421	Cocoa powder	S. Stanley Ad1688	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	0	+	5	a
2016	2422	Cocoa powder	S. Stanley Ad1688	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	0	+	5	a
2016	2423	Cocoa powder	S. Braenderup Ad1661	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,3	+	5	a
2016	2424	Cocoa powder	S. Braenderup Ad1661	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,3	+	5	a
2016	2425	Cocoa powder	S. Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,7	+	5	a
2016	2426	Chocolate chips	S. Braenderup Ad1661	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,3	+	5	a
2016	2427	Milk chocolate chips	S. Braenderup Ad1661	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,3	+	5	a
2016	2428	Chocolate chips	S. Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,7	+	5	a
2016	2429	Black chocolate chips	S. Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,7	+	5	a
2016	2430	Chocolate chips	S. Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,7	+	5	a
2016	2877	Chocolate mousse (33% cocoa)	S. Typhimurium 633	Pastries	Spiking Heat treatment 56°C 8 min	1,30	4-3-4-5-2 (3,6)	+	5	a
2016	2878	Black chocolate cake (49%)	S. Typhimurium 633	Pastries	Spiking Heat treatment 56°C 8 min	1,30	4-3-4-5-2 (3,6)	+	5	a
2016	2879	Chocolate mousse (23% cocoa)	S. Typhimurium 633	Pastries	Spiking Heat treatment 56°C 8 min	1,30	4-3-4-5-2 (3,6)	+	5	a
2016	2880	Chocolate bar (52% cocoa)	S. Bareilly Ad1687	Chocolate	Spiking Heat treatment 56°C 8 min	1,20	3-5-4-7-2 (4,2)	+	5	a
2016	2881	Chocolate bar (35% cocoa)	S. Bareilly Ad1687	Chocolate	Spiking Heat treatment 56°C 8 min	1,20	3-5-4-7-2 (4,2)	+	5	a
2016	2882	Chocolate bar (47% cocoa)	S. Stanley Ad1688	Chocolate	Spiking Heat treatment 56°C 8 min	1,30	2-3-6-3-5 (3,8)	+	5	a
2016	2883	Chocolate bar (70% cocoa)	S. Stanley Ad1688	Chocolate	Spiking Heat treatment 56°C 8 min	1,30	2-3-6-3-5 (3,8)	-	5	a
2016	2884	Chocolate bar (90% cocoa)	S. Typhimurium Ad1682	Chocolate	Spiking Heat treatment 56°C 8 min	1,20	7-5-5-8-2 (5,4)	+	5	a
2016	2885	Chocolate bar (32% cocoa)	S. Virchow Ad1721	Cereals	Spiking Heat treatment 56°C 8 min	1,00	7-2-5-5-4 (4,6)	+	5	a
2016	2886	Chocolate bar (70% cocoa)	S. Braenderup Ad1661	Chocolate	Spiking Heat treatment 56°C 8 min	1,90	7-6-5-4-4 (5,2)	+	5	a
2016	2887	Chocolate bar (30% cocoa)	S. Typhimurium 633	Pastries	Spiking Heat treatment 56°C 8 min	1,30	4-3-4-5-2 (3,6)	+	5	a
2016	2889	Cocoa mass	S. Virchow Ad1721	Cereals	Spiking Heat treatment 56°C 8 min	1,00	7-2-5-5-4 (4,6)	-	5	a
2016	2890	Cocoa mass	S. Typhimurium Ad1682	Chocolate	Spiking Heat treatment 56°C 8 min	1,20	7-5-5-8-2 (5,4)	+	5	a
2016	2891	Cocoa mass	S. Stanley Ad1688	Chocolate	Spiking Heat treatment 56°C 8 min	1,30	2-3-6-3-5 (3,8)	-	5	a
2016	3468	Chocolate based powder	S. Stanley Ad1688	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,5	+	5	a
2016	3469	Chocolate based powder	S. Stanley Ad1688	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,5	+	5	a
2016	3470	Chocolate based powder	S. Braenderup Ad1661	Chocolate	Seeding Lyophilized strain 2 weeks ambient temperature	/	2	+	5	a
2016	3471	Chocolate based powder	S. Virchow Ad1721	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	5	+	5	a
2016	3472	Cocoa powder 32%	S. Virchow Ad1721	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	5	+	5	a
2016	3473	Chocolate based powder	S. Virchow Ad1721	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	5	+	5	a
2016	3474	Chocolate pastry	S. Typhimurium 633	Pastries	Seeding 48 h 3 ± 2°C	/	1-1-1-3-0 (1,2)	-	5	a
2016	2017	Egg white powder	S. Havana Ad1728	Egg products	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,7	-	5	b
2016	2018	Egg white powder	S. Livingstone E1	White eggs powder	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,1	-	5	b
2016	2019	Egg powder	S. Havana Ad1728	Egg products	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,7	+	5	b
2016	2020	Egg powder	S. Livingstone E1	White eggs powder	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,1	+	5	b
2016	2021	Egg white powder	S. Havana Ad1728	Egg products	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,7	-	5	b

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			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2016	2249	Pasteurized liquid yellow portion of eggs	S. Typhimurium 776	Pasteurized liquid portions of eggs	Spiking Heat treatment 56°C 8 min	1,00	7-2-3-3-9 (4,8)	+	5	b
2016	2250	Pasteurized liquid yellow portion of eggs	S. Infantis 14	Pasteurized liquid portions of eggs	Spiking Heat treatment 56°C 8 min	2,10	3-2-0-1-3 (1,8)	+	5	b
2016	2251	Pasteurized liquid white portion of eggs	S. Typhimurium 776	Pasteurized liquid portions of eggs	Spiking Heat treatment 56°C 8 min	1,00	7-2-3-3-9 (4,8)	+	5	b
2016	2252	Pasteurized liquid white portion of eggs	S. Infantis 14	Pasteurized liquid portions of eggs	Spiking Heat treatment 56°C 8 min	2,10	3-2-0-1-3 (1,8)	+	5	b
2016	2253	Pasteurized liquid eggs	S. Typhimurium 776	Pasteurized liquid portions of eggs	Spiking Heat treatment 56°C 8 min	1,00	7-2-3-3-9 (4,8)	+	5	b
2016	2254	Pasteurized liquid eggs	S. Infantis 14	Pasteurized liquid portions of eggs	Spiking Heat treatment 56°C 8 min	2,10	3-2-0-1-3 (1,8)	+	5	b
2016	3409	Pasteurized liquid egg yolk	S. Typhimurium Ad1484	Liquid whole egg	Seeding 48 h 3 ± 2°C	/	3-2-2-4-5 (3,2)	+	5	b
2016	3410	Pasteurized liquid whole egg	S. Typhimurium Ad1484	Liquid whole egg	Seeding 48 h 3 ± 2°C	/	3-2-2-4-5 (3,2)	+	5	b
2016	3411	Pasteurized liquid white egg	S. Havana Ad1728	Liquid whole egg	Seeding 48 h 3 ± 2°C	/	1-4-2-2-4 (2,6)	+	5	b
2016	3412	Pasteurized liquid whole egg	S. Havana Ad1728	Liquid whole egg	Seeding 48 h 3 ± 2°C	/	1-4-2-2-4 (2,6)	+	5	b
2016	2121	Parsley	S. Agona Ad1725	Vegetables	Seeding 72 h 3 ± 2°C	/	0-2-3-0-1 (1,2)	-	5	c
2016	2265	Tea	S. Agona Ad1725	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	4,2	+	5	c
2016	2266	Tea	S. Agona Ad1725	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	4,2	+	5	c
2016	2267	Coffee	S. Panama Ad1733	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,5	+	5	c
2016	2268	Coffee	S. Panama Ad1733	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,5	-	5	c
2016	2269	Coffee	S. Oranienburg Ad1724	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	+	5	c
2016	2270	Curry	S. Oranienburg Ad1724	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	-	5	c
2016	2271	Ground nutmeg	S. Virchow Ad1721	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,7	+	5	c
2016	2272	Paprika	S. Virchow Ad1721	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,7	-	5	c
2016	2273	Ground cinnamon	S. Virchow Ad1721	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,7	-	5	c
2016	2274	Provencal herbs	S. Oranienburg Ad1724	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	-	5	c
2016	2275	Dehydrated basil	S. Oranienburg Ad1724	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	+	5	c
2016	2276	Dehydrated Parsley	S. Oranienburg Ad1724	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	+	5	c
2016	2277	Beef bouillon cube	S. Agona Ad1725	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	4,2	+	5	c
2016	2278	Poultry bouillon cube	S. Agona Ad1725	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	4,2	+	5	c
2016	2279	Pot au feu bouillon cube	S. Agona Ad1725	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	4,2	+	5	c
2016	4502	Colombo	S. Kentucky Ad1755	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	+	5	c
2016	4503	Mild red pepper	S. Kentucky Ad1755	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	+	5	c
2016	4504	Paprika	S. Kentucky Ad1755	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	+	5	c
2016	4505	Curry	S. Kentucky Ad1755	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	+	5	c
2016	4506	Thyme-Rosemary	S. Kentucky Ad1755	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	+	5	c
2016	4507	Green tea	S. Kentucky Ad1755	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	+	5	c
2016	4508	Basil leaves	S. Ovakam Ad1647	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	+	5	c
2016	4509	Herbs from Provence	S. Ovakam Ad1647	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	+	5	c
2016	4510	Instant coffee	S. Ovakam Ad1647	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	-	5	c
2016	4511	Instant coffee	S. Ovakam Ad1647	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	-	5	c
2016	4512	Instant coffee	S. Ovakam Ad1647	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	-	5	c
2016	4513	Instant coffee	S. Ovakam Ad1647	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	1	+	5	c
2016	4514	Colombo	S. Infantis Ad1646	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	-	5	c
2016	4515	Mild red pepper	S. Infantis Ad1646	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	5	c
2016	4516	Paprika	S. Infantis Ad1646	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	5	c
2016	4517	Curry	S. Infantis Ad1646	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	5	c
2016	4518	Thyme-Rosemary	S. Infantis Ad1646	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	5	c
2016	4519	Instant green tea	S. Infantis Ad1646	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	5	c
2016	4520	Basil leaves	S. Mbandaka Ad1723	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	3,2	+	5	c
2016	4521	Thyme-Rosemary	S. Mbandaka Ad1723	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	3,2	+	5	c
2016	4522	Instant coffee	S. Mbandaka Ad1723	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	3,2	-	5	c
2016	4523	Instant coffee	S. Mbandaka Ad1723	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	3,2	-	5	c
2016	4524	Instant coffee	S. Mbandaka Ad1723	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	3,2	+	5	c
2016	4525	Instant coffee	S. Mbandaka Ad1723	Environment sample	Seeding Lyophilized strain 2 weeks ambient temperature	/	3,2	-	5	c
2016	5810	Bouillon cube	S. Mbandaka Ad1648	Environmental sample	Spiking Heat treatment 56°C 8 min	1,32	2-3-2-0-2 (1,8)	-	5	c
2016	5811	Bouillon cube	S. Livingstone Ad2566	Vegetables	Spiking Heat treatment 56°C 8 min	0,62	4-7-5-1-2 (3,8)	-	5	c
2016	5812	Hot chilly	S. Virchow F276	Vegetables/spice	Spiking Heat treatment 56°C 8 min	0,68	2-3-3-1-3 (2,4)	-	5	c

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2016	5813	Tumeric	S. Virchow F276	Vegetables/spice	Spiking Heat treatment 56°C 8 min	0,68	2-3-3-1-3 (2,4)	+	5	c
2016	5814	Oregano	S. Virchow Ad2569	Vegetables	Spiking Heat treatment 56°C 8 min	0,70	0-0-3-4-2 (1,8)	-	5	c
2016	5815	Spices for rice	S. Mbandaka Ad1648	Environmental sample	Spiking Heat treatment 56°C 8 min	1,32	2-3-2-0-2 (1,8)	-	5	c
2016	5816	Spices for tagine	S. Virchow Ad2569	Vegetables	Spiking Heat treatment 56°C 8 min	0,70	0-0-3-4-2 (1,8)	-	5	c
2016	5817	Instant coffee	S. Mbandaka Ad1648	Environmental sample	Spiking Heat treatment 56°C 8 min	1,32	2-3-2-0-2 (1,8)	-	5	c
2016	5818	Aromatic herbs	S. Mbandaka Ad1648	Environmental sample	Spiking Heat treatment 56°C 8 min	1,32	2-3-2-0-2 (1,8)	+	5	c
2016	5819	Instant coffee	S. Caracas Ad2322	Spices	Spiking Heat treatment 56°C 8 min	0,56	0,56	-	5	c
2016	5820	Instant coffee	S. Caracas Ad2322	Spices	Spiking Heat treatment 56°C 8 min	0,56	0,56	-	5	c
2016	5821	Rosemary	S. Caracas Ad2322	Spices	Spiking Heat treatment 56°C 8 min	0,56	0,6	+	5	c

Year of analysis	Sample N°	Product	Artificial contaminations					Global result 10h and 24h	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2015	7348	Frozen ground beef	S. Typhimurium A00C060	Beef meat	Seeding 15 days -20°C	/	0-7-1-3-1 (2,4)	+	6	a
2015	7351	Frozen ground beef	S. Typhimurium A00C060	Beef meat	Seeding 15 days -20°C	/	0-7-1-3-1 (2,4)	+	6	a
2016	3556	Ground beef	S. Ohio Ad2224	Ground beef	Seeding 48 h 3 ± 2°C	/	1-1-1-0-1 (0,8)	+	6	a
2016	3557	Ground beef	S. Ohio Ad2224	Ground beef	Seeding 48 h 3 ± 2°C	/	1-1-1-0-1 (0,8)	+	6	a
2016	3558	Ground beef	S. Ohio Ad2224	Ground beef	Seeding 48 h 3 ± 2°C	/	1-1-1-0-1 (0,8)	+	6	a
2016	4447	Beef meat	S. Enteritidis Ad2295	Beef product	Seeding 48 h 3 ± 2°C	/	10-6-6-8-6 (7,2)	+	6	a
2016	4448	Beef meat	S. Enteritidis Ad2295	Beef product	Seeding 48 h 3 ± 2°C	/	10-6-6-8-6 (7,2)	+	6	a
2016	4449	Beef meat	S. Enteritidis Ad2295	Beef product	Seeding 48 h 3 ± 2°C	/	10-6-6-8-6 (7,2)	+	6	a
2015	7349	Frozen beef meat	S. Enteritidis Ad2294	Beef meat	Seeding 15 days -20°C	/	3-1-3-2-2 (2,2)	-	6	b
2015	7350	Frozen beef meat	S. Enteritidis Ad2294	Beef meat	Seeding 15 days -20°C	/	3-1-3-2-2 (2,2)	+	6	b
2015	7352	Seasoned frozen beef meat	S. Enteritidis Ad2294	Beef meat	Seeding 15 days -20°C	/	3-1-3-2-2 (2,2)	+	6	b
2016	3559	Beef meat	S. Anatum 6140	Beef meat	Seeding 48 h 3 ± 2°C	/	3-2-2-1-2 (2)	+	6	b
2016	3560	Beef meat	S. Anatum 6140	Beef meat	Seeding 48 h 3 ± 2°C	/	3-2-2-1-2 (2)	+	6	b
2015	7353	Turkey meat	S. Senftenberg Ad934	Turkey meat	Seeding 15 days -20°C	/	3-2-4-2-3 (2,8)	+	6	c
2015	7354	Frozen chicken meat	S. Senftenberg Ad934	Turkey meat	Seeding 15 days -20°C	/	3-2-4-2-3 (2,8)	+	6	c
2015	7355	Frozen chicken meat	S. Senftenberg Ad934	Turkey meat	Seeding 15 days -20°C	/	3-2-4-2-3 (2,8)	+	6	c
2015	7356	Frozen chicken meat	S. Heidelberg 24876	Frozen chicken meat	Seeding 15 days -20°C	/	3-2-5-6-2 (3,6)	+	6	c
2015	7357	Frozen chicken meat	S. Heidelberg 24876	Frozen chicken meat	Seeding 15 days -20°C	/	3-2-5-6-2 (3,6)	+	6	c

Year of analysis	Sample N°	Product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation Level CFU/sample			
2016	4341	Wastes (raw sausages)	S. Typhimurium Ad1070	Environment sample (pork industry)	Seeding 48 h 3 ± 2°C	/	4-3-0-2-3 (2,4)	-	7	a
2016	4342	Wastes (raw sausages)	S. Rissen Ad2510	Environment sample (meat product)	Seeding 48 h 3 ± 2°C	/	0-2-6-1-6 (3,0)	+	7	a
2016	4343	Wastes (raw sausages)	S. Typhimurium Ad1070	Environment sample (pork industry)	Seeding 48 h 3 ± 2°C	/	4-3-0-2-3 (2,4)	+	7	a
2016	4344	Wastes (raw sausages)	S. Rissen Ad2510	Environment sample (meat product)	Seeding 48 h 3 ± 2°C	/	0-2-6-1-6 (3,0)	+	7	a
2016	4346	Wastes (pork meat)	S. Rissen Ad2510	Environment sample (meat product)	Seeding 48 h 3 ± 2°C	/	0-2-6-1-6 (3,0)	+	7	a
2016	4348	Wastes (cooked sausages)	S. Rissen Ad2510	Environment sample (meat product)	Seeding 48 h 3 ± 2°C	/	0-2-6-1-6 (3,0)	+	7	a
2016	4941	Wastes (sausages)	S. Braenderup 499	Pork	Seeding 48 h 3 ± 2°C	/	3-0-0-1-2 (1,2)	+	7	a
2016	4943	Wastes (meringue)	S. Livingstone E1	Egg products	Seeding 48 h 3 ± 2°C	/	5-4-1-0-4 (2,8)	+	7	a
2016	4944	Wastes (cooked sausage)	S. Braenderup 499	Pork	Seeding 48 h 3 ± 2°C	/	3-0-0-1-2 (1,2)	+	7	a
2016	4946	Wastes (meringue)	S. Livingstone E1	Egg products	Seeding 48 h 3 ± 2°C	/	5-4-1-0-4 (2,8)	+	7	a
2016	4947	Wastes (low moisture sausage)	S. Braenderup 499	Pork	Seeding 48 h 3 ± 2°C	/	3-0-0-1-2 (1,2)	+	7	a
2016	4333	Rinsing water (fish industry)	S. Agona F118	Seafood products	Seeding 48 h 3 ± 2°C	/	1-4-2-1-2 (2,0)	+	7	b
2016	4334	Rinsing water (fish industry)	S. Derby F81	Seafood products	Seeding 48 h 3 ± 2°C	/	0-1-1-0-2 (0,8)	+	7	b
2016	4335	Rinsing water (fish industry)	S. Agona F118	Seafood products	Seeding 48 h 3 ± 2°C	/	1-4-2-1-2 (2,0)	+	7	b
2016	4336	Rinsing water (fish industry)	S. Derby F81	Seafood products	Seeding 48 h 3 ± 2°C	/	0-1-1-0-2 (0,8)	+	7	b
2016	4337	Rinsing water (fish industry)	S. Agona F118	Seafood products	Seeding 48 h 3 ± 2°C	/	1-4-2-1-2 (2,0)	+	7	b
2016	4338	Rinsing water (fish industry)	S. Derby F81	Seafood products	Seeding 48 h 3 ± 2°C	/	0-1-1-0-2 (0,8)	+	7	b
2016	4339	Rinsing water	S. Agona F118	Seafood products	Seeding 48 h 3 ± 2°C	/	1-4-2-1-2 (2,0)	+	7	b
2016	4340	Rinsing water	S. Derby F81	Seafood products	Seeding 48 h 3 ± 2°C	/	0-1-1-0-2 (0,8)	+	7	b
2016	4349	Wipe (low moisture sausage)	S. Urbana Ad2334	Seafood products	Seeding 48 h 3 ± 2°C	/	2-2-4-3-2 (2,6)	+	7	c
2016	4350	Wipe (low moisture sausage)	S. Urbana Ad2334	Seafood products	Seeding 48 h 3 ± 2°C	/	2-2-4-3-2 (2,6)	+	7	c
2016	4351	Wipe after cleaning process	S. Urbana Ad2334	Seafood products	Seeding 48 h 3 ± 2°C	/	2-2-4-3-2 (2,6)	+	7	c
2016	4352	Wipe	S. Urbana Ad2334	Seafood products	Seeding 48 h 3 ± 2°C	/	2-2-4-3-2 (2,6)	+	7	c
2016	4353	Wipe	S. Urbana Ad2334	Seafood products	Seeding 48 h 3 ± 2°C	/	2-2-4-3-2 (2,6)	+	7	c
2016	4354	Wipe after cleaning process	S. Urbana Ad2334	Seafood products	Seeding 48 h 3 ± 2°C	/	2-2-4-3-2 (2,6)	+	7	c
2016	4355	Wipe after cleaning process	S. Indiana Ad1409	Seafood products	Seeding 48 h 3 ± 2°C	/	1-5-1-1-3 (2,2)	+	7	c
2016	4356	Wipe	S. Indiana Ad1409	Seafood products	Seeding 48 h 3 ± 2°C	/	1-5-1-1-3 (2,2)	+	7	c
2016	4954	Wipe	S. Shwarzengrund Ad2333	Environment/egg products	Seeding 48 h 3 ± 2°C	/	1-2-2-2-5 (2,4)	+	7	c
2016	4955	Wipe	S. Shwarzengrund Ad2333	Environment/egg products	Seeding 48 h 3 ± 2°C	/	1-2-2-2-5 (2,4)	+	7	c
2018	3337	Sausage for dog	S. Livingstone F105	Feed product	Seeding 48 h 3 ± 2°C	/	0-3-1-5-3 (2,4)	+	8	a
2018	3338	Sausage for dog	S. Livingstone F105	Feed product	Seeding 48 h 3 ± 2°C	/	0-3-1-5-3 (2,4)	+	8	a
2018	3339	Terrine with rabbit for cat	S. Livingstone F105	Feed product	Seeding 48 h 3 ± 2°C	/	0-3-1-5-3 (2,4)	+	8	a
2018	3340	Terrine with salmon for cat	S. Agona A00V038	Feed product	Seeding 48 h 3 ± 2°C	/	0-4-2-4-2 (2,4)	+	8	a
2018	3341	Terrine with lamb for dog	S. Agona A00V038	Feed product	Seeding 48 h 3 ± 2°C	/	0-4-2-4-2 (2,4)	+	8	a
2018	3348	Sausage for dog	S. Agona A00V038	Feed	Seeding 48 h 3 ± 2°C	/	0-4-2-4-2 (2,4)	+	8	a
2018	4121	Pellets for cat (beef, poultry, fish)	S. Kedougou Ad2419	Pellets for dog	Spiking Heat treatment 56°C 8 min	2,9	1-3-1-4-0 (1,8)	+	8	a
2018	4122	Pellets for cat (beef and chicken)	S. Braenderup F286	Feed product	Spiking Heat treatment 56°C 8 min	3,4	0-1--3-2 (1,2)	+	8	a
2018	4123	Pellets for dog (poultry and vegetables)	S. Kedougou Ad2419	Pellets for dog	Spiking Heat treatment 56°C 8 min	2,9	1-3-1-4-0 (1,8)	+	8	a
2018	4124	Pellets for dog (beef, cereals, vegetables)	S. Braenderup F286	Feed product	Spiking Heat treatment 56°C 8 min	2,6	0-1--3-2 (1,2)	+	8	a
2018	4125	Pellets for dog (chicken, rice)	S. Kedougou Ad2419	Pellets for dog	Spiking Heat treatment 56°C 8 min	2,9	1-3-1-4-0 (1,8)	+	8	a
2018	4126	Pellets for dog (carrot, apple)	S. Braenderup F286	Feed product	Spiking Heat treatment 56°C 8 min	2,6	0-1--3-2 (1,2)	+	8	a
2018	3817	Feed for chick	S. Livingstone F104	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,0	+	8	b
2018	3818	Feed for pork	S. Livingstone F104	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,0	-	8	b
2018	3819	Grains of wheat for hen	S. Livingstone F104	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,0	-	8	b
2018	3820	Feed for sow	S. Cerro Ad689	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	-	8	b
2018	3821	Feed for cow	S. Cerro Ad689	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	-	8	b
2018	3822	Feed for sheep	S. Cerro Ad689	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	-	8	b
2018	4131	Corn oilcake	S. Idikan Ad2648	Feed product	Spiking Heat treatment 56°C 8 min	2,3	3-2-3-3-4 (3,0)	+	8	b
2018	4132	Oilcake (for pork)	S. Idikan Ad2648	Feed product	Spiking Heat treatment 56°C 8 min	2,3	3-2-3-3-4 (3,0)	+	8	b
2018	4133	Soya seed	S. Idikan Ad2648	Feed product	Spiking Heat treatment 56°C 8 min	2,3	3-2-3-3-4 (3,0)	-	8	b
2018	4134	Wheat	S. Idikan Ad2648	Feed product	Spiking Heat treatment 56°C 8 min	2,3	3-2-3-3-4 (3,0)	+	8	b

Year of analysis	Sample N°	Product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation Level CFU/sample			
2018	4135	Oil cake for cow	S. Idikan Ad2648	Feed product	Spiking Heat treatment 56°C 8 min	2,3	3-2-3-3-4 (3,0)	-	8	b
2018	4548	Soymeal for beef	S. Poona Ad2330	Feed product	Spiking Heat treatment 56°C 8 min	2,4	1-5-7-4-4 (4,2)	+	8	b
2018	4549	Feed for hen	S. Senftenberg Ad2418	Feed product	Spiking Heat treatment 56°C 8 min	>1,5	9-6-10-3-8 (7,2)	+	8	b
2018	4551	Rape	S. Senftenberg Ad2418	Feed product	Spiking Heat treatment 56°C 8 min	>1,5	9-6-10-3-8 (7,2)	+	8	b
2018	4552	Wheat grain	S. Poona Ad2330	Feed product	Spiking Heat treatment 56°C 8 min	2,4	1-5-7-4-4 (4,2)	+	8	b
2018	4553	Alfalfa cake	S. Senftenberg Ad2418	Feed product	Spiking Heat treatment 56°C 8 min	>1,5	9-6-10-3-8 (7,2)	+	8	b
2018	4555	Feed for escargot	S. Poona Ad2330	Feed product	Spiking Heat treatment 56°C 8 min	2,4	1-5-7-4-4 (4,2)	+	8	b
2018	3823	Soya protein concentrate	S. Livingstone F104	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,0	+	8	c
2018	3824	Soya protein concentrate	S. Livingstone F104	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,0	-	8	c
2018	3825	Soya	S. Livingstone F104	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,0	-	8	c
2018	3826	Colza	S. Cerro Ad689	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	-	8	c
2018	3827	Soya	S. Cerro Ad689	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	-	8	c
2018	3828	Flour of sunflower	S. Cerro Ad689	Feed product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,0	-	8	c
2018	4064	Liquid soya	S. Mbandaka Ad2041	Feed product	Seeding 48 h 3 ± 2°C	/	0-0-2-4-0 (1,2)	-	8	c
2018	4065	Liquid soya	S. Mbandaka Ad2041	Feed product	Seeding 48 h 3 ± 2°C	/	0-0-2-4-0 (1,2)	-	8	c
2018	4558	Raw materials for beef	S. Poona Ad2330	Feed product	Spiking Heat treatment 56°C 8 min	2,4	1-5-7-4-4 (4,2)	+	8	c
2018	04994	Lactose, feed for pork	S. Cerro Ad689	Feed product	Spiking Heat treatment 56°C 8 min	1,2	6-7-0-1-7 (4,2)	+	8	c
2018	04995	Growth complement for pork	S. Cerro Ad689	Feed product	Spiking Heat treatment 56°C 8 min	1,2	6-7-0-1-7 (4,2)	+	8	c
2018	04996	Rape seed	S. Cerro Ad689	Feed product	Spiking Heat treatment 56°C 8 min	1,2	6-7-0-1-7 (4,2)	+	8	c
2018	04997	Raw material lactose	S. Mbandaka Ad2041	Feed product	Spiking Heat treatment 56°C 8 min	1,2	8-1-3-5-4 (4,8)	+	8	c
2018	04998	Lactoserum for feed	S. Mbandaka Ad2041	Feed product	Spiking Heat treatment 56°C 8 min	1,2	8-1-3-5-4 (4,8)	+	8	c
2018	04999	Soya protein concentrate	S. Mbandaka Ad2041	Feed product	Spiking Heat treatment 56°C 8 min	1,2	8-1-3-5-4 (4,8)	+	8	c
2018	5519	Poultry feces (poultry breeding)	S. Agona Ad1306	Production primary sample (poultry)	Seeding 24h Ambient temperature	/	5-3-4-5-3 (4,0)	+	9	a
2018	5839	Feces (pork breeding)	S. Derby Ad2218	Production primary samples - Pork	Seeding 24 h Ambient temperature	/	6-5-4-9-2 (5,2)	+	9	a
2018	5843	Feces (poultry)	S. Kentucky Ad1756	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	2-3-2-4-6 (3,4)	+	9	a
2018	7541	Boot socks (poultry breeding)	S. Virchow 187	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	0-1-1-1-2 (1,0)	+	9	a
2018	5113	Feces (pork breeding)	S. Mbandaka Ad1720	Production primary sample	Seeding 24 h Ambient temperature	/	2-2-2-3-4 (2,6)	+	9	a
2018	5114	Feces (pork breeding)	S. Livingstone Ad2778	Production primary sample	Seeding 24 h Ambient temperature	/	1-0-4-0-1 (1,2)	+	9	a
2018	5115	Boot socks (poultry breeding)	S. Mbandaka Ad1720	Production primary sample	Seeding 24 h Ambient temperature	/	2-2-2-3-4 (2,6)	+	9	a
2018	5116	Boot socks (poultry breeding)	S. Livingstone Ad2778	Production primary sample	Seeding 24 h Ambient temperature	/	1-0-4-0-1 (1,2)	+	9	a
2018	5520	Poultry feces (poultry breeding)	S. Agona Ad1306	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	5-3-4-5-3 (4,0)	-	9	a
2018	5521	Poultry feces (poultry breeding)	S. Agona Ad1306	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	5-3-4-5-3 (4,0)	-	9	a
2018	5522	Poultry feces (poultry breeding)	S. Agona Ad1306	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	5-3-4-5-3 (4,0)	-	9	a
2018	5523	Poultry feces (poultry breeding)	S. Agona Ad1306	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	5-3-4-5-3 (4,0)	-	9	a
2018	5525	Poultry feces (poultry breeding)	S. Typhimurium Ad1411	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	4-4-6-3-5 (4,4)	-	9	a
2018	5526	Poultry feces (poultry breeding)	S. Typhimurium Ad1411	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	4-4-6-3-5 (4,4)	-	9	a
2018	5527	Poultry feces (poultry breeding)	S. Typhimurium Ad1411	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	4-4-6-3-5 (4,4)	-	9	a
2018	5528	Poultry feces (poultry breeding)	S. Typhimurium Ad1411	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	4-4-6-3-5 (4,4)	-	9	a
2018	5529	Poultry feces (poultry breeding)	S. Typhimurium Ad1411	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	4-4-6-3-5 (4,4)	-	9	a
2018	5530	Poultry feces (poultry breeding)	S. Typhimurium Ad1411	Production primary sample (poultry)	Seeding 24 h Ambient temperature	/	4-4-6-3-5 (4,4)	-	9	a
2018	5840	Feces (poultry)	S. Haifa Ad1727	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	7-5-6-5-5 (5,6)	-	9	a
2018	5841	Feces (poultry)	S. Haifa Ad1727	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	7-5-6-5-5 (5,6)	-	9	a
2018	5838	Feces (pork breeding)	S. Livingstone Ad2279	Production primary samples - Pork	Seeding 24 h Ambient temperature	/	6-6-5-10-3 (6,0)	+	9	a
2018	5842	Feces (poultry)	S. Haifa Ad1727	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	7-5-6-5-5 (5,6)	+	9	a
2018	5844	Feces (poultry)	S. Kentucky Ad1756	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	2-3-2-4-6 (3,4)	+	9	a
2018	5845	Feces (poultry)	S. Kentucky Ad1756	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	2-3-2-4-6 (3,4)	+	9	a
2018	5846	Feces (poultry)	S. Infantis Ad1404	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	4-5-7-1-7 (4,8)	+	9	a
2018	5848	Boot socks (poultry breeding)	S. Haifa Ad1727	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	7-5-6-5-5 (5,6)	+	9	a
2018	5847	Boot socks (poultry breeding)	S. Infantis Ad1404	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	4-5-7-1-7 (4,8)	+	9	a
2018	5849	Boot socks (poultry breeding)	S. Kentucky Ad1756	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	2-3-2-4-6 (3,4)	+	9	a
2018	5903	Boot socks (poultry breeding)	S. Anatum Ad1108	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	3-2-2-3-5 (3,0)	-	9	a
2018	5904	Boot socks (poultry breeding)	S. Anatum Ad1108	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	3-2-2-3-5 (3,0)	+	9	a
2018	5902	Boot socks (poultry breeding)	S. Anatum Ad1108	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	3-2-2-3-5 (3,0)	+	9	a

Year of analysis	Sample N°	Product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation Level CFU/sample			
2018	5905	Boot socks (poultry breeding)	S. Anatum Ad1108	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	3-2-2-3-5 (3,0)	+	9	a
2018	5906	Poultry feces (poultry breeding)	S. Anatum Ad1108	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	3-2-2-3-5 (3,0)	+	9	a
2018	5908	Poultry feces (poultry breeding)	S. Gallinarum Ad1841	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	0-1-2-1-3 (1,4)	-	9	a
2018	5909	Poultry feces (poultry breeding)	S. Gallinarum Ad1841	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	0-1-2-1-3 (1,4)	-	9	a
2018	5910	Poultry feces (poultry breeding)	S. Gallinarum Ad1841	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	0-1-2-1-3 (1,4)	-	9	a
2018	5911	Poultry feces (poultry breeding)	S. Gallinarum Ad1841	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	0-1-2-1-3 (1,4)	-	9	a
2018	5907	Poultry feces (poultry breeding)	S. Anatum Ad1108	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	3-2-2-3-5 (3,0)	+	9	a
2018	5912	Feces (pork breeding)	S. Derby Ad2280	Production primary samples - Pork	Seeding 24 h Ambient temperature	/	2-0-6-4-2 (2,8)	+	9	a
2018	5914	Feces (pork breeding)	S. Derby Ad2280	Production primary samples - Pork	Seeding 24 h Ambient temperature	/	2-0-6-4-2 (2,8)	-	9	a
2018	7538	Poultry feces (poultry breeding)	S. Hadar 35	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	2-1-4-3-3 (2,6)	+	9	a
2018	7540	Poultry feces (poultry breeding)	S. Hadar 35	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	2-1-4-3-3 (2,6)	-	9	a
2018	5913	Feces (pork breeding)	S. Derby Ad2280	Production primary samples - Pork	Seeding 24 h Ambient temperature	/	2-0-6-4-2 (2,8)	+	9	a
2018	7542	Poultry feces (poultry breeding)	S. Virchow 187	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	0-1-1-1-2 (1,0)	+	9	a
2018	8084	Poultry feces	S. Livingstone Ad1107	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	6-3-4-3-4 (4,0)	+	9	a
2018	8089	Feces (pork breeding)	S. Derby Ad1407	Production primary samples - Pork	Seeding 24 h Ambient temperature	/	2-3-3-3-2 (2,6)	+	9	a
2018	8090	Boot socks (poultry breeding)	S. Mbandaka Ad1720	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	1-6-7-2-1 (3,4)	+	9	a
2018	8091	Boot socks (pork breeding)	S. Derby Ad1407	Production primary samples - Pork	Seeding 24 h Ambient temperature	/	4-3-1-2-1 (2,2)	+	9	a
2018	8092	Boot socks (poultry breeding)	S. Mbandaka Ad1720	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	1-6-7-2-1 (3,4)	+	9	a
2018	5117	Litters (pork breeding)	S. Adelaide (35:f.g:-) Ad2319	Production primary sample	Seeding 24 h Ambient temperature	/	5-3-4-3-2 (3,4)	-	9	b
2018	5121	Litters (poultry breeding)	S. Livingstone Ad1107	Production primary sample	Seeding 24 h Ambient temperature	/	1-1-1-0-1 (0,8)	-	9	b
2018	5118	Litters (pork breeding)	S. Adelaide (35:f.g:-) Ad2319	Production primary sample	Seeding 24 h Ambient temperature	/	5-3-4-3-2 (3,4)	+	9	b
2018	5119	Litters (pork breeding)	S. Adelaide (35:f.g:-) Ad2319	Production primary sample	Seeding 24 h Ambient temperature	/	5-3-4-3-2 (3,4)	+	9	b
2018	5120	Litters (poultry breeding)	S. Livingstone Ad1107	Production primary sample	Seeding 24 h Ambient temperature	/	1-1-1-0-1 (0,8)	+	9	b
2018	5122	Water from drinkers (poultry breeding)	S. Livingstone Ad1107	Production primary sample	Seeding 24 h Ambient temperature	/	1-1-1-0-1 (0,8)	+	9	b
2018	5128	Wipe (poultry breeding)	S. Livingstone Ad1107	Production primary sample	Seeding 24 h Ambient temperature	/	1-1-1-0-1 (0,8)	-	9	b
2018	5123	Water from drinkers (poultry breeding)	S. Livingstone Ad1107	Production primary sample	Seeding 24 h Ambient temperature	/	1-1-1-0-1 (0,8)	+	9	b
2018	5124	Wipe (poultry breeding)	S. Adelaide (35:f.g:-) Ad2319	Production primary sample	Seeding 24 h Ambient temperature	/	5-3-4-3-2 (3,4)	+	9	b
2018	5125	Wipe (poultry breeding)	S. Adelaide (35:f.g:-) Ad2319	Production primary sample	Seeding 24 h Ambient temperature	/	5-3-4-3-2 (3,4)	+	9	b
2018	5127	Wipe (poultry breeding)	S. Livingstone Ad1107	Production primary sample	Seeding 24 h Ambient temperature	/	1-1-1-0-1 (0,8)	+	9	b
2018	5850	Water from drinkers (poultry breeding)	S. Infantis Ad1404	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	4-5-7-1-7 (4,8)	+	9	b
2018	5851	Water from drinkers (poultry breeding)	S. Kentucky Ad1756	Production primary samples - Poultry	Seeding 24 h Ambient temperature	/	2-3-2-4-6 (3,4)	+	9	b

Year of analysis	Sample N°	Product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2019	2270	Infant formula (stage 2)	S. Mbandaka Ad1722	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,8	+	10	a
2019	2271	Infant formula (stage 1)	S. Mikawasima Ad1811	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	10	a
2019	2272	Infant formula (stage 1)	S. Mbandaka Ad2296	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	+	10	a
2019	2273	Infant formula (stage 2)	S. Ohio Ad1482	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,8	+	10	a
2019	2274	Organic infant formula	S. Mbandaka Ad1722	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,8	+	10	a
2019	2275	Follow-up formula	S. Mikawasima Ad1811	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	10	a
2019	2276	Follow-up formula	S. Mbandaka Ad2296	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	+	10	a
2019	2277	Infant formula (stage 2)	S. Ohio Ad1482	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,8	-	10	a
2019	2278	Infant formula (stage 2)	S. Mbandaka Ad1722	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,8	+	10	a
2019	2279	Infant formula (stage 1)	S. Mbandaka Ad2296	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	-	10	a
2019	3111	Infant formula (stage 1)	S. Dublin Ad1336	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	10	a
2019	3112	Infant formula for birth	S. Dublin Ad1336	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	10	a
2019	3113	Follow-up formula organic	S. Dublin Ad1336	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	-	10	a
2019	3114	Follow-up formula organic	S. Dublin Ad1336	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	10	a
2019	3115	Infant formula (stage 1)	S. Dublin Ad1336	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	10	a
2019	2596	Infant cereals without probiotic wheat and oat	S. Livingstone Ad2566	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,6	+	10	b
2019	2597	Infant cereals without probiotic (8 months)	S. Livingstone Ad2566	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,6	+	10	b
2019	2598	Infant cereals without probiotic vanilla (10 months)	S. Livingstone Ad2566	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,6	+	10	b
2019	2599	Infant cereals without probiotic vanilla organic (6 months)	S. Virchow Ad2569	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,8	+	10	b
2019	2600	Infant cereals without probiotic vegetables (8-36 months)	S. Virchow Ad2569	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,8	+	10	b
2019	2601	Infant cereals without probiotic honey (8 months)	S. Virchow Ad2569	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,8	+	10	b
2019	2602	Infant cereals without probiotic (6 months)	S. Virchow Ad2569	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,8	+	10	b
2019	2603	Infant cereals without probiotic vanilla (6 months)	S. Livingstone Ad2566	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,6	+	10	b
2019	2604	Infant cereals without probiotic vanilla (6 months)	S. Virchow Ad2569	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,8	+	10	b
2019	2605	Infant cereals without probiotic for growth (12 months)	S. Virchow Ad2569	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,8	+	10	b
2019	2265	Skimmed milk powder	S. Ohio Ad1482	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,8	+	10	c
2019	2266	Skimmed milk powder	S. Mbandaka Ad1722	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,8	-	10	c
2019	2267	Semi-skimmed milk	S. Mikawasima Ad1811	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	10	c
2019	2268	Skimmed milk powder	S. Mbandaka Ad2296	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,9	-	10	c
2019	2269	Skimmed milk powder	S. Ohio Ad1482	Raw milk	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,8	+	10	c
2019	2606	Lactoserum	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,4	+	10	c
2019	2607	Maltodextrin	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,4	+	10	c
2019	2608	Caseinates	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,4	+	10	c
2019	3885	Skimmed milk powder	S. Anatum Ad2728	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,1	-	10	c
2019	3886	Half skimmed milk powder	S. Anatum Ad2728	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,1	+	10	c
2019	3887	Milk powder ingredient	S. Anatum Ad2728	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,1	+	10	c
2019	3888	Milk powder raw material	S. Anatum Ad2728	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,1	+	10	c
2019	2609	Infant formula with probiotics (stage 1) (<i>L. reuteri</i> 1,2.10 ⁶ CFU/g)	S. Livingstone Ad1169	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,2	+	11	a
2019	2610	Infant formula with probiotics (stage 2) (<i>Bifidobacterium infants</i> 4,8.10 ⁶ CFU/g)	S. Livingstone Ad1169	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,2	+	11	a
2019	2611	Infant formula with probiotics premium (<i>Bifidobacteria</i> 4,3.10 ⁶ CFU/g)	S. Livingstone Ad1169	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,2	+	11	a
2019	2612	Infant formula with probiotics (stage 2) (<i>B. lactis</i> 2,2.10 ⁶ CFU/g)	S. Livingstone Ad1169	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,2	+	11	a
2019	2613	Infant formula with probiotics stage 2 (<i>Bifidobacteria</i> 1,8.10 ⁶ CFU/g)	S. Livingstone Ad1169	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,2	+	11	a
2019	2614	Infant formula with probiotics (stage 2) (<i>L. reuteri</i> 4,5.10 ⁶ CFU/g)	S. Norwitch Ad1172	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,4	+	11	a
2019	2615	Infant formula with probiotics for baby (<i>L. fermentum hereditum</i> 5,2.10 ⁶ CFU/g)	S. Norwitch Ad1172	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,4	+	11	a

Year of analysis	Sample N°	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample				
2019	2616	Infant formula with probiotics (stage 2) (<i>B. lactis</i> 4,0.10 ⁶ CFU/g)	S. Norwich Ad1172	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,4	+	11	a	
2019	2617	Infant formula with probiotics (stage 2) (<i>L. reuteri</i> 1,1.10 ⁶ CFU/g)	S. Norwich Ad1172	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,4	+	11	a	
2019	2618	Infant formula with probiotics (stage 1) (<i>B. lactis</i> 2,6.10 ⁶ CFU/g)	S. Norwich Ad1172	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,4	+	11	a	
2019	3127	Infant formula with probiotics (stage 2) (<i>L. reuteri</i> 2,0.10 ⁶ CFU/g)	S. Mbandaka Ad1810	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	-	11	a	
2019	3128	Infant formula with probiotics (stage 1) (<i>L. reuteri</i> 1,1.10 ⁶ CFU/g)	S. Mbandaka Ad1810	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	11	a	
2019	3129	Infant formula with probiotics for birth (<i>L. reuteri</i> 2,5.10 ⁶ CFU/g)	S. Duisburg Ad1812	Milk of ewe	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,7	+	11	a	
2019	3130	Infant formula with probiotics (stage 1) (<i>B. infantis</i> 4,8.10 ⁶ CFU/g)	S. Duisburg Ad1812	Milk of ewe	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,7	+	11	a	
2019	3131	Infant formula with probiotics (stage 2) (<i>Bifidobacteria</i> 2,0.10 ⁶ CFU/g)	S. Anatum Ad2718	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,2	+	11	a	
2019	3132	Infant formula with probiotics (stage 1) (<i>Bifidobacteria</i> 1,3.10 ⁶ CFU/g)	S. Anatum Ad2718	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,2	-	11	a	
2019	3893	Infant formula with probiotics thick formula (<i>L.reuteri</i> 4,5.10 ⁶ CFU/g)	S. Dublin Ad1336	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,6	+	11	a	
2019	3895	Infant formula with probiotics thick formula 6-12 months (<i>Bifidobacteria</i> 4,5.10 ⁶ CFU/g)	S. Dublin Ad1336	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,6	+	11	a	
2019	3897	Infant formula with probiotics 6-12 months (<i>B. lactis</i> 2,2.10 ⁶ CFU/g)	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,5	+	11	a	
2019	3899	Infant formula with probiotics thick formula 6-12 months (<i>B. lactis</i> 2,0.10 ⁶ CFU/g)	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,5	+	11	a	
2019	3901	Infant formula with probiotics (<i>L.reuteri</i> 2,5.10 ⁶ CFU/g)	S. Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks ambient temperature	/	2,5	+	11	a	
2019	2895	Infant cereals with probiotics biscuit (<i>B. lactis</i> 3,3.10 ⁵ CFU/g)	S. Havana Ad2728	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,1	+	11	b	
2019	2896	Infant cereals with probiotics caramel (<i>B. lactis</i> 7,3.10 ⁶ CFU/g)	S. Havana Ad2728	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,1	-	11	b	
2019	2897	Infant cereals with probiotics biscuit 6 months (<i>B. lactis</i> 3,2.10 ⁵ CFU/g)	S. Havana Ad2728	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,1	+	11	b	
2019	2898	Infant cereals with probiotics caramel 8 months (<i>B. lactis</i> 7,0.10 ⁵ CFU/g)	S. kasenyi Ad2921	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,1	-	11	b	
2019	2899	Infant cereals with probiotics cocoa 6 months (<i>B. lactis</i> 7,8.10 ⁵ CFU/g)	S. Havana Ad2728	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,1	+	11	b	
2019	2900	Infant cereals with probiotics honey 8 months (<i>B. lactis</i> 4,2.10 ⁵ CFU/g)	S. Havana Ad2728	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,1	-	11	b	
2019	2901	Infant cereals with probiotics 5 cereals 8 months(<i>B. lactis</i> 5,6.10 ⁵ CFU/g)	S. kasenyi Ad2921	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,9	+	11	b	
2019	2902	Infant cereals with probiotics biscuit 12 months (<i>B. lactis</i> 3,1.10 ⁵ CFU/g)	S. kasenyi Ad2921	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,9	-	11	b	
2019	2903	Infant cereals with probiotics nuts and biscuit 12 months(<i>B. lactis</i> 1,3.10 ⁶ CFU/g)	S. kasenyi Ad2921	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,9	-	11	b	
2019	2904	Infant cereals with probiotics vanilla 6 months(<i>B. lactis</i> 8,4.10 ⁶ CFU/g)	S. kasenyi Ad2921	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	1,9	+	11	b	
2019	3259	Infant cereals with probiotics nuts (<i>B. lactis</i> 3,4.10 ⁵ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	<1	-	11	b	
2019	3260	Infant cereals with probiotics 5 cereals (<i>B. lactis</i> 1,1.10 ⁶ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	<1	+	11	b	
2019	3261	Infant cereals with probiotics caramel (<i>B. lactis</i> 2,3.10 ⁶ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	<1	-	11	b	
2019	3262	Infant cereals with probiotics milk chocolate (<i>B. lactis</i> 4,5.10 ⁵ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	<1	+	11	b	
2019	3263	Infant cereals with probiotics biscuit (<i>B. lactis</i> 2,1.10 ⁶ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	<1	-	11	b	
2019	3264	Infant cereals with probiotics cocoa (<i>B. lactis</i> 3,4.10 ⁶ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	<1	-	11	b	
2019	4293	Infant cereals with probiotics vanilla biscuit (<i>B. lactis</i> 1,2.10 ⁶ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	11	b	
2019	4294	Infant cereals with probiotics oat and wheat (<i>B. lactis</i> 2,5.10 ⁶ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	11	b	
2019	4295	Infant cereals with probiotics honey (<i>B. lactis</i> 3,2.10 ⁶ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	11	b	
2019	4296	Infant cereals with probiotics milk chocolate (<i>B. lactis</i> 9,1.10 ⁵ CFU/g)	S. Odozi Ad2860	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,5	+	11	b	
2019	4299	Infant cereals with probiotics caramel (<i>B. lactis</i> 1,2.10 ⁶ CFU/g)	S. Caracas Ad2322	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,2	+	11	b	
2019	4300	Infant cereals with probiotics cocoa (<i>B. lactis</i> 2,1.10 ⁶ CFU/g)	S. Caracas Ad2322	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,2	-	11	b	
2019	4301	Infant cereals with probiotics cocoa (<i>B. lactis</i> 2,0.10 ⁶ CFU/g)	S. Caracas Ad2322	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,2	+	11	b	
2019	4302	Infant cereals with probiotics biscuit nuts (<i>B. lactis</i> 8,1.10 ⁵ CFU/g)	S. Caracas Ad2322	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,2	-	11	b	
2019	4303	Infant cereals with probiotics cereals (<i>B. lactis</i> 1,1.10 ⁶ CFU/g)	S. Caracas Ad2322	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,2	+	11	b	
2019	4304	Infant cereals with probiotics biscuit (<i>B. lactis</i> 8,0.10 ⁵ CFU/g)	S. Caracas Ad2322	Vegetables	Seeding Lyophilized strain 2 weeks ambient temperature	/	0,2	+	11	b	

Appendix D – Sensitivity study: raw data

Results: artificially inoculated samples

Results:

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

READY TO EAT AND READY TO REHEAT FOODS (Initial validation study, 2016)

Sample N°	Product (French name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type		
			RVS broth		MKTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C					18 h + 72 h at 5°C ± 3°C														
			XLD	ASAP	XLD	ASAP					Confirmation		Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement					
											XLD	ASAP			Latex	ISO tests	MDA result	MC	MDA result	MC						XLD			ASAP	
7379	Terrine saumon aneth	Salmon terrine	+p	+p	+p	+p	+				1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA
7380	Terrine aux saint jacques	Scallops terrine	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	a	
7381	Mayonnaise	Mayonnaise	st	st	st	st	-	1	-	+	st	st	/	/	-	NA	+/-	+	-	+	st	st	/	-	-	PPNA	NA	1	a	
7382	Sandwich jambon beurre	Sandwich (Ham and butter)	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	a	
7383	Sandwich poulet crudités	Sandwich (chicken, vegetables)	+M	+M	+m	+m	+	1	+	+	+M	+M	+	+	+	PA	+	+	+	+	+1/2	+M	+	+	+	PA	PA	1	a	
7384	Piémontaise au jambon	Deli salad	st	st	st	st	-	1	-	+	-	-	/	/	-	NA												1	a	
7385	Eclair chocolat	Pastry	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	a	
7386	Pêche melba	Dairy based dessert	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													1	a
7387	Coupe profiterole	Dairy based dessert	st	st	st	-	-	1	-	+	st	st	/	/	-	NA													1	a
7388	Salade fruit ananas	Fruit salad (pineapple)	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													1	a
2087	Tiramisu	Tiramisu	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													1	a
2088	Mayonnaise	Mayonnaise	st	st	st	st	-	1	-	+	-	-	/	/	-	NA													1	a
2089	Sandwich jambon beurre	Ham butter sandwich	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													1	a
2090	Pâté de campagne	Pâté	st	st	st	st	-	1	-	+	-	-	/	/	-	NA													1	a
2091	Salade de fruit ananas	Fruit salad (pineapple)	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													1	a
2280	Jambon cuit avec couenne	Cooked ham	+P	+P	+P	+P	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	1	a	
2281	Pâté de campagne	Pâté	+P	+P	+P	+P	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	1	a	
2282	Sandwich jambon beurre	Ham butter sandwich	+M	+1/2	+M	+M	+	1	+	+	+M	+1/2	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	1	a	
2283	Dessert pêche melba	Dessert (ice cream and fruit)	+P	+P	+P	+P	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	1	a	
2284	Eclair au chocolat	Pastry	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													1	a
7696	Croissant jambon emmental	RTRH	+p	+p	+M	+M	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7697	Croque monsieur	RTRH	+p	+m	+p	+M	+	1	+	+	+p	+m	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7698	Couscous poulet	RTRH	+m	+p	-	+p	+	1	+	+	+m	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7699	Hacao poulet	RTRH	+p	+p	+p	+p	+	1	-/+	+	+m	+p	+	+	-	ND	-/+	+	+/+	+	+p	+p	+	-	+	ND	PA	1	b	
7700	Pizza jambon fromage	RTHR (Pizza)	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7701	Quiche Lorraine	RTRH	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7702	Moussaka au bœuf	RTRH	+p	+p	+m	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7703	Bœuf carottes	RTRH	+p	+p	+M	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7704	Nuggets de poulet	RTRH	+m	+p	+m	+p	+	1	+	+	+m	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7705	Nouilles poulet légumes	RTRH	+m	+p	+m	+p	+	1	+	+	+m	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7706	Porc au caramel	RTRH	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
7707	Cordon bleu de dinde	RTRH	+m	+p	+m	+p	+	1	+	+	+m	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	1	b	
2092	Pizza jambon fromage	Pizza	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													1	b

MEAT PRODUCTS (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																				Category	Type
			RVS broth			MKTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C						18 h + 72 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP	Confirmation					Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement					
							XLD							ASAP	Latex	ISO tests	MDA result	MC	MDA result						MC	XLD	ASAP		
7348	Steak haché bœuf halal congelé	Frozen ground beef	+m	+p	+M	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	2	a
7349	Bavettes aloyau congelée	Frozen beef meat	st	st	st	st	-	2	-	+	st	st	/	/	-	NA												2	a
7350	Effeillé de charolais congelé	Frozen beef meat	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	2	a
7351	Steak haché bœuf congelé	Frozen ground beef	+M	+p	+p	+p	+	2	-	+	-	-	/	/	-	ND	-	+	-	+	-	-		-	-	ND	ND	2	a
7352	Pavé de rumstek à l'échalote congelé	Frozen ground beef	-	+m	+d	+m	+	2	-	+	-	-	/	/	-	ND	-	+	-	+	-	-		-	-	ND	ND	2	a
7869	Steak haché de bœuf	Ground beef	+m	+M	+M	+M	+	2	+	+	+m	+M	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	PA	PA	2	a
7870	Basse côte	Beef trim	+m	+m	+m	+M	+	2	+	+	+m	+1/2	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	PA	PA	2	a
7871	Steak à griller	Beef trim	+M	+M	+p	+p	+	2	+	+	+m	+1/2	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	PA	PA	2	a
7872	Steak haché de bœuf	Ground beef	+M	+p	+p	+M	+	2	+	+	+M	+M	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	2	a
7873	Steak haché de bœuf	Ground beef	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	2	a
7874	Viande à bourguignon	Ground beef	+m	+p	+M	+M	+	2	+	+	+m	+m	+	+	+	PA	+	+	+	+	+(1)	st	+	+	+	PA	PA	2	a
7875	Steak haché de bœuf	Ground beef	+M	+M	+m	-	+	2	+	+	+m	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	2	a
7876	Pavé de bœuf	Beef trim	+(2)	+m	+m	+M	+	2	+	+	+m	+p	+	+	+	PA	+	+	+	+	+1/2	+M	+	+	+	PA	PA	2	a
7877	Faux filet de bœuf	Beef trim	-	-	-	-	-	2	+	+	+m	+m	+	+	+	PD	+	+	+	+	+m	+m	+	+	+	PD	PD	2	a
7878	Viande de bœuf pour pot au feu	Beef trim	-	-	-	-	-	2	-	+	-	st	/	/	-	NA												2	a
3095	Viande bovine steak à griller	Beef meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												2	a
3096	Pavé en tournedos à griller	Beef meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												2	a
3097	Viande bovine bavette de flanchet	Beef meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												2	a
3098	Viande bovine pot au feu	Beef meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												2	a
3099	Bifteck	Beef meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												2	a
3100	Viande bovine bourguignon	Beef meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												2	a
3101	Sauté de veau	Veal meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												2	a
3103	Sauté d'agneau à mijoter	Lamb meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												2	a
7353	Viande de dinde escalope	Turkey meat	+d	-	+d	-	+	2	+	+	+m	-	+	+	+	PA	+	+	+	+	+d	-	+	+	+	PA	PA	2	b
7354	Aiguillettes de poulet congelées	Frozen chicken meat	+d	-	+d	-	+	2	+	+	+m	-	+	+	+	PA	+	+	+	+	+m	-	+	+	+	PA	PA	2	b
7355	Filet de poulet congelé	Frozen chicken meat	+d	+d(1)	+(1)	+M	+	2	+	+	+m	-	+	+	+	PA	+	+	+	+	+m	-	+	+	+	PA	PA	2	b
7356	Aiguillettes de poulet congelées	Frozen chicken meat	+m	+1/2	+m	+M	+	2	+	+	-	+m	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	PA	PA	2	b
7357	Filet de poulet congelé	Frozen chicken meat	+M	+m	+m	+M	+	2	+	+	-	+m	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	PA	PA	2	b
7857	Viande blanche de poulet	Raw chicken meat	+m	+M	+m	+M	+	2	-	+	-	-	/	/	-	ND	-	+	-	+	-	-		-	-	ND	ND	2	b
7858	Sauté de dinde	Raw turkey meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												2	b
7859	Peau de poulet	Chicken skin	+m	+m	+m	+1/2	+	2	+	+	+m	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	2	b

MEAT PRODUCTS (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type		
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C					18 h + 72 h at 5°C ± 3°C														
			XLD	ASAP	XLD	ASAP					Confirmation		Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement					
											XLD	ASAP			Latex	ISO tests	MDA result	MC	MDA result	MC						XLD			ASAP	
7860	Cuisse de poulet	Raw chicken meat	+m	+M	+1/2	+M	+	2	+	+	+m	+M	+	+	+	PA	+	+	+	+	+1/2	+p	+	+	+	+	PA	PA	2	b
7861	VSM de poulet	Raw ground poultry meat	+m	+m	+m	+M	+	2	+	+	+m	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	+	PA	PA	2	b
7862	Préparation de viande blanche de poulet	Raw chicken meat	+m	+m	+1/2	+M	+	2	+	+	+m	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	+	PA	PA	2	b
7863	Cuisse de poulet	Raw chicken meat	-	-	-	-	-	2	+	+	-	+M	+	+	+	PD	+	+	+	+	+m	+M	+	+	+	+	PD	PD	2	b
7864	Paupiette de dinde	Raw turkey meat preparation	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	b
7865	Aile de poulet	Raw chicken wings	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	b
7866	Aile de poulet	Raw chicken wings	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	b
7867	Filet de poulet	Raw chicken meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	b
7868	Brochette de dinde	Raw turkey meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	b
1970	Filet de Poulet	Raw chicken	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	b
1971	Viande filet de dinde	Raw turkey	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	b
3102	Escalope de dinde	Turkey meat	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	b
7584	Salami danois	Delicatessen	st	st	-	st	-	1	-	+	st	st	/	/	-	NA													2	c
7585	Chorizo	Delicatessen	st	st	st	st	-	1	-	+	-	-	/	/	-	NA													2	c
7586	Rosette	Delicatessen	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	2	c
7588	Jambon sec	Delicatessen	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													2	c
7590	Coppa	Delicatessen	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	2	c
7592	Bacon	Delicatessen	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	2	c
40	Chair à saucisse porc	Raw delicatessen	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	c
41	Chipolatas herbes	Sausages with herbs	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	c
42	Jambon cru porc	Raw delicatessen	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													2	c
43	Chaire à saucisse porc	Raw delicatessen	+ni	+m	+m	+M	+	2	+	+	+1	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	+	PA	PA	2	c
44	Saucisse sous atmosphère protectrice	Raw delicatessen	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	c
45	Chipolatas	Sausages	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	c
46	Saucisse de porc	Sausages	-	-	-	-	-	2	+	+	+1/2	+M	+	+	+	PD	+	+	+	+	+M	+P	+	+	+	+	PD	PD	2	c
47	Chipolatas SF	Sausages	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													2	c
48	Chorizo espagnol	Chorizo	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													2	c
49	Salami	Raw delicatessen	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													2	c
2287	Salami	Salami	-	+M	-	+P	+	1	+	+	-	+M	+	+	+	PA	+	+	+	+	+m	+p	+	+	+	+	PA	PA	2	c
2288	Bacon	Bacon	+M	+P	+M	+P	+	1	+	+	+M	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	2	c
2289	Jambon cru	Raw ham	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													2	c
6281	Saucisse chipolatas	Sausage	+m-	+m	+m	+M	+	2	+	+	+m	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	+	PA	PA	2	c
6282	Merguez	Merguez	+M	+M	+M	+M	+	2	+	+	+m	+M	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	+	PA	PA	2	c

MILK AND DAIRY PRODUCTS (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																				Category	Type
			Incubation time: 18 h at 37 or 41.5°C					18 h + 72 h at 5°C ± 3°C																					
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Confirmation				Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation RVS		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement		
			XLD	ASAP	XLD	ASAP					XLD	ASAP	Latex	ISO tests			MDA result	MC	MDA result	MC	XLD	ASAP							
7358	Glace menthe chocolat	Ice cream (mint, chocolate)	+p	+p	+p	+p	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	a
7359	Glace vanille caramel	Ice cream	+p	+p	+p	+p	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	a
7360	Glace biscuit spéculos	Ice cream	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												3	a
7361	Glace Dulce de leche	Ice cream	st	-	st	st	-	1	-	+	st	st	/	/	-	NA												3	a
7394	Camembert au lait pasteurisé	Pasteurized milk cheese	+m	+p	+m	+M	+	1	+	+	+m	+p	+	+	+	PA	+	+	+	+	+m	+p	+	+	+	PA	PA	3	a
7395	Tomme des Pyrénées (lait pasteurisé)	Pasteurized milk cheese	+p	+p	+1/2	+p	+	1	+	+	+p	+M	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	a
7396	Bûche de chèvre (lait pasteurisé)	Pasteurized goat milk cheese	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	a
7397	Crème mascarpone (lait pasteurisé)	Mascarpone cream	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	a
7398	Crème fouettée légère	Cream	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	a
7399	Lait entier pasteurisé	Pasteurized milk	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	a
7400	Lait 1/2 écrémé pasteurisé	Half skimmed pasteurized milk	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	a
7401	Lait écrémé	Skimmed pasteurized milk	st	st	st	st	-	1	-	+	st	st	/	/	-	NA	-	+	-	+	st	st	/	-	-	NA	NA	3	a
7402	Etoriki réserve (lait pasteurisé)	Pasteurized milk cheese	+M	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+M	+p	+	+	+	PA	PA	3	a
7403	Crème anglaise avec lait pasteurisé	English cream	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	a
2255	Lait frais pasteurisé	Pasteurized milk	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												3	a
2256	Lait frais demi-écrémé pasteurisé	Pasteurized milk	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												3	a
2257	Grand lait demi-écrémé pasteurisé	Pasteurized milk	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												3	a
2258	Camembert pasteurisé	Pasteurized cheese	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												3	a
2259	Cantal jeune lait pasteurisé	Pasteurized cheese	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												3	a
2260	Ossau iraty lait brebis pasteurisé	Pasteurized cheese	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												3	a
7574	Roquefort au lait cru	Raw milk cheese	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												3	b
7575	Cantal au lait cru	Raw milk cheese	+m	+p	+p	+p	+	2	-/-	+	-	-	/	/	-	ND	-	+	-	+	-	-		-	-	ND	ND	3	b
7576	Emmental au lait cru	Raw milk cheese	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	b
7577	Beaufort d'été au lait cru	Raw milk cheese	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												3	b
7578	Fromage de brebis au lait cru	Raw ewe milk cheese	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	b

MILK AND DAIRY PRODUCTS (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type		
			RVS broth			MKTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C					18 h + 72 h at 5°C ± 3°C													
			XLD	ASAP	XLD	ASAP	RVS					Latex	ISO tests	Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation RVS		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement				
							XLD									ASAP	MDA result	MC	XLD	ASAP										
7581	Lait fermenté	Fermented milk	st	st	st	st	-	2	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	+	PD	PD	3	b
7582	Lait fermenté	Fermented milk	st	st	st	st	-	2	-	+	st	st	/	/	-	NA													3	b
7583	Pont l'évêque au lait cru	Raw milk cheese	+m	+1/2	+m	+M	+	2	+	+	+m	+M	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	+	PA	PA	3	b
50	Lait cru	Raw milk	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													3	b
3161	Petit reblochon au Lait cru	Raw milk cheese	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													3	b
3162	Beaumont de Savoie au lait cru	Raw milk cheese	+p	+p	+p	+p	+	2	-	+	-	st	/	/	-	ND	-	+	-	+	-	-	/	-	-	ND	ND	3	b	
3163	Abondance au lait cru	Raw milk cheese	+M	+p	+M	+M	+	2	+	+	+M	+M	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	+	PA	PA	3	b
3164	Lait cru fermier	Raw milk	+P	+M	+M	+M	+	2	+	+	+m	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	+	PA	PA	3	b
3165	Lait cru de vache	Raw milk	+3	+Md	-	-	+	2	-/-	+	+2d	+md	+	+	-	ND	+	+	-/-	+	+m	+m	+	+	-	PA	ND	3	b	
3180	Lait cru fermier	Raw milk	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													3	b
3181	Camembert de Normandie au Lait cru	Raw milk cheese	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													3	b
3182	Chabichou du Poitou	Raw milk cheese	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													3	b
3183	Lait cru de vache	Raw milk	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													3	b
4258	Lait cru	Raw milk	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													3	b
4259	Lait cru fermier	Raw milk	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													3	b
1997	Lait en poudre écrémé	Milk powder	st	st	st	st	-	3	-	+	st	st	/	/	-	NA													3	c
1998	Caséinates	Caseinates	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
1999	Lait en poudre écrémé	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2000	Caséinates	Caseinates	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2001	Protéines lactosérum	Proteins lactoserum	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2002	Protéines lactosérum	Proteins lactoserum	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2003	Lait baby 1er âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2004	Lait baby 1er âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2005	Lait 2e âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2006	Lait 2e âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2007	Lait 1er âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2008	Lait 1er âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2009	Lait bio 2e âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2010	Lait bio 2e âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2011	Blédilait 2e âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2012	Blédilait 2e âge	Milk powder	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	3	c
2013	Lait formule épaisse 1er âge + probiotiques	Milk powder + probiotics	st	st	st	st	-	3	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	+	PD	PD	3	c

MILK AND DAIRY PRODUCTS (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579						Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type		
			RVS broth			MKTn broth			ISO 6579 Result	Protocol	Incubation time: 18 h at 37 or 41.5°C							18 h + 72 h at 5°C ± 3°C													
			XLD	ASAP	XLD	ASAP	MDA result	MC			Confirmation			Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation RVS		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement					
											XLD	ASA P	Latex			ISO tests	MDA result	MC	MDA result	MC	XLD						ASAP				
2014	Lait formule épaisse 1er âge + probiotiques	Milk powder + probiotics (4.2 10 ² CFU/g)	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
2015	Lait formule épaisse 2è âge + probiotiques	Milk powder with probiotics (4.2 10 ² CFU/g)	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		
2016	Lait formule épaisse 2è âge + probiotiques	Milk powder with probiotics (2.0 10 ² CFU/g)	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3526	Lactose	Lactose	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		
3527	Lactoprotéines	Lactoproteins	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		
3528	Caséinates	Caseinates	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		
3529	Poudre de lait jusqu'à 6 mois	Infant formula	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3530	Poudre de lait 6mois-1an	Infant formula	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3531	Poudre de lait oméga 3 1an	Infant formula	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3532	Poudre de lait 2e âge	Infant formula	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3533	Poudre de lait 2e âge + probiotiques	Infant formula with probiotics (5.2 10 ³ CFU/g)	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3534	Poudre de lait pré + probiotiques	Infant formula with probiotics (6.3 10 ¹ CFU/g)	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3535	Poudre de lait de suite 6-12mois + probiotiques	Infant formula with probiotics (2.0 10 ² CFU/g)	+p	+p	+p	+p	+	3	-	+	st	st	/	/	-	ND	-	+	-	+	st	st	/	-	-	ND	ND	3	c		
3536	Poudre de lait croissance 3 + probiotiques	Infant formula with probiotics (4.3 10 ⁶ CFU/g)	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3537	Poudre de lait 1er âge + probiotiques	Infant formula with probiotics (4.0 10 ³ CFU/g)	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3538	Poudre de lait pour nourrisson 1er âge + probiotiques	Infant formula with probiotics (1.0 10 ⁷ CFU/g)	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3539	Poudre de lait Premium plus + probiotiques	Infant formula with probiotics (5.0 10 ² CFU/g)	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3540	Poudre de lait formule épaisse + probiotiques	Infant formula with probiotics (3.1 10 ⁶ CFU/g)	+p	+p	+p	+p	+	3	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	3	c		
3541	Lactose	Lactose	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		
3542	Lactoprotéines	Lactoproteins	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		
3543	Caséinates	Caseinates	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		
3544	Poudre de lait jusqu'à 6 mois	Infant formula	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		
3545	Poudre de lait 6mois-1an	Infant formula	-	-	-	-	-	3	-	+	-	-	/	/	-	NA												3	c		
3546	Poudre de lait oméga 3 1an	Infant formula	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		
3547	Poudre de lait 2ème âge	Infant formula	st	st	st	st	-	3	-	+	st	st	/	/	-	NA												3	c		

VEGETABLES AND SEAFOOD (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type	
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C						18 h + 72 h at 5°C ± 3°C												
			XLD	ASAP	XLD	ASAP					RVS		Latex	ISO tests	Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement			Lysate 72 h Agreement
											XLD	ASA P					MDA result	MC	XLD	ASAP									
4052	Noix de St Jacques	Scallop	+p	+p	+p	+p	+				1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA
4053	Filet de Merlan	Herring fillet	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												4	a
4054	Pavé de saumon	Salmon piece	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												4	a
4055	Filet de Tacaud	Fish fillet	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												4	a
4056	Joue de Lotte	Monkfish cheeks	+M	+M	+M	+M	+	1	+	+	+M	+M	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	PA	PA	4	a
4057	Filet de truite	Trout fillet	+M	+M	+M	+p	+	1	+	+	+M	+M	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	4	a
4058	Maquereau	Mackerel	+p	+p	+M	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	4	a
4059	Encornet sauvage	Squids	+m	+M	+M	+M	+	1	+	+	+m	+M	+	+	+	PA	+	+	+	+	+m	+p	+	+	+	PA	PA	4	a
4060	Filet flétan noir	Fish fillet	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												4	a
4061	Longe de thon	Tuna	+p	+p	+M	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	4	a
4275	Pavé saumon	Salmon	st	st	-	-	-	1	-	+	st	st	/	/	-	NA												4	a
4276	Dos de cabillaud	Fish piece	-	st	-	-	-	1	-	+	st	st	/	/	-	NA												4	a
4277	Filet de sardine	Pilchard fillets	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	4	a
4278	Filet d'églefin	Fish fillet	+p	+p	+M	+M	+	1	-/+	+	+p	+p	+	+	-	ND	+/-	+	-/+	+	+p	+p	+	+	-	PA	ND	4	a
4279	Joue de lotte	Monkfish cheeks	+M	+M	+p	+p	+	1	+	+	+M	+M	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	PA	PA	4	a
4283	Pavé saumon	Salmon	st	st	-	-	-	1	-	+	st	st	/	/	-	NA												4	a
4284	Joue de lotte	Monkfish cheeks	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												4	a
4285	Dos de cabillaud	Fish piece	-	st	-	-	-	1	-	+	-	st	/	/	-	NA												4	a
4414	Cabillaud	Cod	+p	+p	+M	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	4	a
4415	Filet de Tacaud	Fish fillet	+p	+p	+M	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	4	a
4416	Encornet rouge créée	Squids	+p	+p	+M	+M	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	4	a
4417	Filet de cabillaud machine	Cod fillet	+p	+p	+M	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+M	+p	+	+	+	PA	PA	4	a
4418	Maquereau	Mackerel	+M	+p	+M	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+m	+p	+	+	+	PA	PA	4	a
4419	Filet d'églefin	Fish fillet	+m	+M	+M	+p	+	1	-/+	+	+m	+M	+	+	-	ND	-/+	+	-/+	+	+m	+M	+	-	-	ND	ND	4	a
2111	Jeunes pousses corsées	Baby leaves	-	-	st	-	-	2	-	+	-	st	/	/	-	NA												4	b
2112	Jeunes pousses	Baby leaves	+M	+p	+p	+p	+	2	-	+	-	st	/	/	-	ND	-	+	-	+	-	-	/	-	-	ND	ND	4	b
2113	Mélange de jeunes pousses	Baby leaves	-	-	-	-	-	2	+	+	+M	+P	+	+	+	PD	+	+	+	+	+M	+P	+	+	+	PD	PD	4	b
2114	Jeunes pousses	Baby leaves	+p	+p	+p	+p	+	2	+	+	+m	+M	+	+	+	PA	+	+	+	+	+m	+1/2	+	+	+	PA	PA	4	b
2115	Epinard	Spinach	-	-	-	-	-	2	-	+	st	st	/	/	-	NA												4	b
2116	Tendres pousses	Baby leaves	+p	+p	+p	+p	+	2	-	+	st	st	/	/	-	ND	-	+	-	+	st	-	/	-	-	ND	ND	4	b
2117	Pousses d'épinards	Spinach leaves	-	-	-	st	-	2	-	+	st	st	/	/	-	NA												4	b
2118	Mesclun	Baby leaves	-	-	-	st	-	2	+	+	+P	+P	+	+	+	PD	+	+	+	+	+P	+P	+	+	+	PD	PD	4	b
2119	Jeunes pousses de printemps	Baby leaves	+p	+p	+p	+p	+	2	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	4	b
2120	Jeunes pousses format familial	Baby leaves	+M	+M	+1/2	+1/2	+	2	+	+	+M	+1/2	+	+	+	PA	+	+	+	+	+1/2	+1/2	+	+	+	PA	PA	4	b

VEGETABLES AND SEAFOOD (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type	
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C						18 h + 72 h at 5°C ± 3°C												
			XLD	ASAP	XLD	ASAP					Confirmation		Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement				
											XLD	ASA P			Latex	ISO tests	MDA result	MC	MDA result	MC						XLD			ASAP
3170	Mélange de jeunes pousses	Baby leaves	+M	+M	+M	+M	+				2	+	+	+M	+M	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA
3171	Jeunes pousses	Baby leaves	+M	+p	+M	+M	+	2	+	+	+M	+M	+	+	+	PA	+	+	+	+	+M	+m	+	+	+	PA	PA	4	b
3172	Fines pousses	Sprouts	+M	+m	+m	+m	+	2	-/+	+	+m	+m	+	+	-	ND	-/+	+	-/+i	+	+m	+m	+	-	-	ND	ND	4	b
3173	Fines pousses (poireaux, lentilles)	Sprouts	+m	+m	+md	+md	+	2	-	+	-	-	/	/	-	ND	-	+	-	+	-	-		-	-	ND	ND	4	b
3332	Fines pousses Poireaux Lentilles	Sprouts	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												4	b
3333	Fines pousses roquette	Sprouts	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												4	b
3334	Mélange de jeunes pousses	Baby leaves	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												4	b
3335	Tendres pousses	Baby leaves	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												4	b
3336	Fines pousses alfalfa	Sprouts	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												4	b
3337	Jeunes pousses	Baby leaves	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												4	b
3338	Mesclun	Baby leaves	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												4	b
1963	Mélange de légumes vapeur congelé	Frozen vegetables	st	st	st	st	-	2	-	+	-	-	/	/	-	NA												4	c
1964	Haricots verts très fins congelé	Frozen vegetables	st	-	-	-	-	2	-	+	st	st	/	/	-	NA												4	c
1965	Carottes en rondelles congelées	Frozen vegetables	st	st	st	st	-	2	-	+	st	st	/	/	-	NA												4	c
1966	Mélange de fruits rouges congelés	Frozen fruits	st	st	st	st	-	2	-	+	st	st	/	/	-	NA												4	c
1967	Fraises entières congelées	Frozen fruits	-	-	-	-	-	2	-	+	st	st	/	/	-	NA												4	c
2122	Roquette	Salad	+p	+p	+p	+p	+	2	+	+	+M	+P	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	4	c
2123	Petits poids doux fins congelés	Frozen Green peas	+M	+M	+1/2	+1/2	+	2	+	+	+1/2	+M	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	4	c
2124	Carottes rondelles congelés	Frozen Carrot	+p	+p	+p	+p	+	2	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	4	c
3174	Ananas	Pine apple	st	st	st	st	-	2	-	+	-	-	/	/	-	NA												4	c
3175	Chou rouge râpé non assaisonné	Red grated cubage	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												4	c
3176	Carottes râpées non assaisonnées	Grated carrots	+M	+p	+M	+M	+	2	+	+	+M	+p	+	+	+	PA	+	+	+	+	+m	+M	+	+	+	PA	PA	4	c
3177	Les crudettes (chou chinois, tomates, radis, persil, maïs)	Vegetables mix	+M	+M	+m	+M	+	2	+	+	+M	+M	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	4	c
3178	Les crudettes (mâche, chicorée rouge, carottes, maïs)	Vegetables mix	+M	+p	+M	+M	+	2	+	+	+M	+M	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	4	c
3179	Mélanges de légumes congelés	Frozen vegetables mix	+M	+p	+M	+M	+	2	+	+	+M	+M	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	4	c

VEGETABLES AND SEAFOOD (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type		
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C					18 h + 72 h at 5°C ± 3°C														
			XLD	ASAP	XLD	ASAP					RVS		Latex	ISO tests	Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement			Lysate 72 h Agreement	
											XLD	ASAP					MDA result	MC	XLD	ASAP										
3324	Carottes râpées non assaisonnées	Grated carrots	-	-	-	-	-				2	+	+	+M	+M	+	+	+	PD	+	+	+	+	+M	+M	+	+	+	+	PD
3225	Chou rouge râpé non assaisonné	Grated red cubage	st	st	-	-	-	2	-	+	st	st	/	/	-	NA													4	c
3326	Mangue	Mango	+m	+m	+M	+1/2	+	2	+	+	+M	+1/2	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	4	c	
3328	Cœur de laitue Lucas	Salad	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													4	c
3329	Ananas coupé	Sliced pine apple	-	-	-	-	-	2	-	+	st	st	/	/	-	NA													4	c
3330	Mélange de crudités	Vegetables mix	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													4	c
3331	Crudités Mâche, Chicorée, carottes, mais	Vegetables mix	-	-	-	-	-	2	-	+	-	-	/	/	-	NA													4	c

SPECIFIC INGREDIENTS AND FOODS (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																		Category	Type		
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C						18 h + 72 h at 5°C ± 3°C						Latex	BPW 72 h Final result	Lysate 72 h Final result			BPW 72 h Agreement	Lysate 72 h Agreement
			XLD	ASAP	XLD	ASAP					Confirmation		Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation										
											XLD	ASAP			Latex	ISO tests	MDA result	MC	MDA result	MC	XLD	ASAP							
2416	Poudre 100% cacao	Cocoa powder (100%)	+P	+P	+P	+P	+				4	-	+	st	st	/	/	-	ND	-	+	-				+	st		
2417	Poudre 100% cacao non sucré	Cocoa powder (100%)	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2418	Poudre Boisson instantanée chocolat	Cocoa powder	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2419	Poudre Petit déjeuner cacaoaté	Cocoa powder	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2420	Poudre Boisson instantanée grand arôme chocolat	Cocoa powder	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2421	Poudre Petit déjeuner au chocolat	Cocoa powder	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2422	Poudre Boisson instantanée chocolat caramel	Cocoa powder	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2423	Poudre cacaoaté	Cocoa powder	+P	+P	+P	+P	+	4	-	+	st	st	/	/	-	ND	-	+	-	+	st	st	/	-	-	ND	ND	5	a
2424	Poudre arôme intense 32% cacao maigre	Cocoa powder	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2425	Poudre Boisson instantanée "Le chocolat"	Cocoa powder	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2426	Pépites chocolat	Chocolate chips	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2427	Pépites chocolat au lait	Milk chocolate chips	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2428	Vermicelles saveur chocolat	Chocolate chips	+P	+P	+P	+P	+	4	+	+	+1/2	+1/2	+	+	+	PA	+	+	+	+	+m	+1/2	+	+	+	PA	PA	5	a
2429	Pépites chocolat noir	Black chocolate chips	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2430	Croc' gout 3 choccos	Chocolate chips	+1/2	+1/2	+M	+M	+	4	+	+	+1/2	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	5	a
2877	Mousse au chocolat (33%) et aux œufs frais	Chocolate mousse (33% cocoa)	+p	+p	+M	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2878	Moelleux au chocolat noir (49%)	Black chocolate cake (49%)	+p	+p	+M	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2879	Mousse au chocolat noir (23%) pur beurre de cacao	Chocolate mousse (23% cocoa)	+P	+P	+P	+P	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2880	Tablette chocolat noir (52%) écorces d'oranges confites	Chocolate bar (52% cocoa)	st	st	-	-	-	4	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	5	a
2881	Tablette chocolat au lait (35%) dégustation	Chocolate bar (35% cocoa)	+p	+p	-	-	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	5	a
2882	Tablette chocolat noir (47%) à la menthe intense	Chocolate bar (47% cocoa)	+p	+p	+M	+p	+	4	-/+	+	st	st	/	/	-	ND	-/-	+	+/+	+	st	st	/	-	-	ND	PPND	5	a
2883	Tablette chocolat noir (70%) ligne gourmande	Chocolate bar (70% cocoa)	-	-	-	-	-	4	-	+	st	st	/	/	-	NA												5	a
2884	Tablette chocolat noir (90% cacao)	Chocolate bar (90% cocoa)	+p	+p	+p	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2885	Tablette chocolat au lait (32%) fondant	Chocolate bar (32% cocoa)	+M	+p	+M	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2886	Tablette coulis chocolat (70% cacao)	Chocolate bar (70% cocoa)	+M	+M	+p	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2887	Tablette chocolat au lait (30%) crème brûlée	Chocolate bar (30% cocoa)	+p	+p	+p	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	a
2889	Masse de cacao 1	Cocoa mass	st	st	st	st	-	4	-	+	st	st			-	NA												5	a

SPECIFIC INGREDIENTS AND FOODS (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type		
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C						18 h + 72 h at 5°C ± 3°C													
			XLD	ASAP	XLD	ASAP					Confirmation		Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement					
											XLD	ASAP			Latex	ISO tests	MDA result	MC	MDA result	MC						XLD			ASAP	
2890	Masse de cacao 2	Cocoa mass	st	st	st	st	-				4	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	+	PD
2891	Masse de cacao 3	Cocoa mass	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3274	Poudre chocolat	Cocoa powder	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3275	Préparation instantanée caramel chocolat	Cocoa based product	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3276	Petit déjeuner cacaoté bio	Cocoa based product	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3277	Poudre chocolat 100% pur cacao	Cocoa powder 100%	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3278	Préparation instantanée chocolat	Cocoa based product	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3279	Poudre chocolatée	Cocoa based product	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3280	Poudre de chocolat arôme intense 32% cacao maigre	Cocoa powder 32%	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3281	Poudre chocolat noir 100% cacao	Cocoa powder 100%	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3282	Préparation instantanée chocolat	Cocoa based product	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3283	Poudre chocolat grand arôme	Cocoa powder	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3284	Pépites de chocolat noir	Black chocolate chips	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3285	Mousse au chocolat	Chocolate mousse	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3286	Chunks 3 chocos	Chunks 3 chocos	st	st	st	st	-	4	-	+	-	-	/	/	-	NA													5	a
3287	Pépites chocolat	Chocolate chips	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3288	Chocolat de couverture	Chocolate	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3289	Pépites chocolat au lait	Milk chocolate chips	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3290	Tablette chocolat noir pâtissier	Black chocolate bar	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3291	Tablette chocolat	Chocolate bar	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3292	Tablette chocolat noir corsé	Black chocolate chips	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3293	Tablette chocolat praliné nougatine	Chocolate bar	st	st	st	st	-	4	-	+	-	-	/	/	-	NA													5	a
3468	Poudre instantanée chocolat	Chocolate based powder	+p	+p	+p	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	5	a
3469	Poudre recette onctueuse goût chocolat	Chocolate based powder	st	st	st	st	-	4	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	+	PD	PD	5	a
3470	Poudre de chocolat fin	Chocolate based powder	+p	+p	+p	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	5	a
3471	Poudre instantanée chocolat caramel	Chocolate based powder	+p	+p	+p	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	5	a
3472	Poudre 32% cacao	Cocoa powder 32%	+p	+p	+p	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	5	a
3473	Petit déjeuner cacaoté bio	Chocolate based powder	+p	+p	+p	+p	+	4	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	5	a
3474	Eclair au chocolat	Chocolate pastry	-	-	-	-	-	4	-	+	-	-	/	/	-	NA													5	a
3475	Bon petit déjeuner cacaoté	Chocolate based powder	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3476	Poudre instantanée chocolat caramel	Chocolate based powder	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a
3477	Petit déjeuner cacaoté bio	Chocolate based powder	st	st	st	st	-	4	-	+	st	st	/	/	-	NA													5	a

SPECIFIC INGREDIENTS AND FOODS (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																	Category	Type														
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	Incubation time: 18 h at 37 or 41.5°C								18 h + 72 h at 5°C ± 3°C																							
			XLD	ASAP	XLD	ASAP			MDA result	MC	RVS		Latex	ISO tests	Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result			Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement											
											XLD	ASAP					MDA result	MC	XLD	ASAP																				
3478	Poudre Le chocolat Fin et savoureux	Chocolate based powder	st	st	st	st	-		4	-	+	st	st	/	/	-	NA																			5	a			
3479	Poudre 32% cacao	Cocoa powder 32%	st	st	st	st	-	4	-	+	st	st	/	/	-	NA																				5	a			
3480	Boules de chocolat	Chocolate balls	st	st	st	st	-	4	-	+	-	-	/	/	-	NA																				5	a			
3481	Pépites chocolat noir	Black chocolate chips	st	st	st	st	-	4	-	+	st	st	/	/	-	NA																					5	a		
3482	Tablette chocolat noir pâtissier	Black chocolate bar	st	st	st	st	-	4	-	+	st	st	/	/	-	NA																					5	a		
2017	Blanc d'œuf en poudre	Egg white powder	st	st	st	st	-	2	-	+	-	-	/	/	-	NA																					5	b		
2018	Blanc d'œuf en poudre	Egg white powder	st	st	st	st	-	2	-	+	-	st	/	/	-	NA																						5	b	
2019	Poudre d'œuf entier	Egg powder	st	st	st	st	-	2	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b	
2020	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	+	2	-/-	+	st	st	/	/	-	ND	-	+	-	+	st	st																5	b	
2021	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	-	2	-	+	-	-	/	/	-	NA																						5	b	
2249	Jaune d'œufs liquide pasteurisé	Pasteurized liquid yellow portion of eggs	+P	+P	+P	+P	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b	
2250	Jaune d'œufs liquide pasteurisé	Pasteurized liquid yellow portion of eggs	+P	+P	+P	+P	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b	
2251	Blanc d'œufs pasteurisés	Pasteurized liquid white portion of eggs	+P	+P	+P	+P	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b	
2252	Blanc d'œufs pasteurisés	Pasteurized liquid white portion of eggs	+P	+P	+P	+P	+	1	-/-	+	+P	+P	+	+	-	ND	+/+/+	+	+/+/+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b		
2253	Œufs entiers liquides pasteurisés	Pasteurized liquid eggs	+P	+P	+P	+P	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b		
2254	Œufs entiers liquides pasteurisés	Pasteurized liquid eggs	+P	+P	+P	+P	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b		
3409	Jaune d'œuf pasteurisé liquide 1	Pasteurized liquid egg yolk	+p	+p	+p	+p	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b		
3410	Œuf entier liquide pasteurisé 1	Pasteurized liquid whole egg	+p	+p	+p	+p	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b		
3411	Blanc d'œuf liquide pasteurisé 1	Pasteurized liquid white egg	+p	+p	+p	+p	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b		
3412	Œuf entier liquide pasteurisé 2	Pasteurized liquid whole egg	+p	+p	+p	+p	+	1	+	+	+P	+P	+	+	+	PA	+	+	+	+	+P	+P	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	b		
3413	Jaune d'œuf pasteurisé liquide 1	Pasteurized liquid egg yolk	-	-	-	-	-	1	-	+	-	-	/	/	-	NA																					5	b		
3414	Œuf entier liquide pasteurisé 1	Pasteurized liquid whole egg	st	st	st	st	-	1	-	+	st	st	/	/	-	NA																						5	b	
3415	Blanc d'œuf liquide pasteurisé 1	Pasteurized liquid white egg	st	st	st	st	-	1	-	+	st	st	/	/	-	NA																						5	b	
3416	Œuf entier liquide pasteurisé 2	Pasteurized liquid whole egg	st	st	st	st	-	1	-	+	st	st	/	/	-	NA																							5	b
3417	Jaune d'œuf pasteurisé liquide 2	Pasteurized liquid egg yolk	st	st	st	st	-	1	-	+	st	st	/	/	-	NA																							5	b
3418	Blanc d'œuf liquide pasteurisé 2	Pasteurized liquid white egg	st	st	st	st	-	1	-	+	st	st	/	/	-	NA																							5	b
3419	Jaune d'œuf pasteurisé liquide 3	Pasteurized liquid egg yolk	st	st	st	st	-	1	-	+	st	st	/	/	-	NA																							5	b
2121	Persil	Parsley	-	-	-	-	-	2	-	+	-	-	/	/	-	NA																						5	c	
2265	Thé earl grey aromatisé Bergamote	Tea	+m	+m	+M	+M	+	5	+	+	+M	+M	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	+	+	+	+	+	+	+	+	+	+	+	5	c		

SPECIFIC INGREDIENTS AND FOODS (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type		
			RVS broth		MKTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C						18 h + 72 h at 5°C ± 3°C													
			XLD	ASAP	XLD	ASAP					Confirmation		Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement					
											XLD	ASAP			Latex	ISO tests	MDA result	MC	MDA result	MC						XLD			ASAP	
2266	Thé vert aromatisé à la menthe	Tea	+1/2	+m	+M	+m	+				5	-	+	-	-	/	/	-	ND	-	+	-	+	-	-	/	-	-	ND	ND
2267	Café 100% arabica Notes de Bahia	Coffee	st	st	+M	+p	+	5	-	+	st	st	/	/	-	ND	i/-	i/+	-	+	st	st	/	-	-	ND	ND	5	c	
2268	Café moulu Scilior	Coffee	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
2269	Poivre gris moulu	Coffee	st	st	st	st	-	5	+	+	+M	+p	+	+	+	PD	+	+	+	+	+M	+M	+	+	+	PD	PD	5	c	
2270	Curry	Curry	-	-	-	-	-	5	-	+	-	-	/	/	-	NA												5	c	
2271	Muscade moulu	Ground nutmeg	+P	+P	+P	+P	+	5	-	+	-	-	/	/	-	ND	-	+	-	+	-	-	/	-	-	ND	ND	5	c	
2272	Paprika doux	Paprika	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
2273	Cannelle moulue	Ground cinnamon	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
2274	Herbes de Provence	Provençal herbs	-	-	-	-	-	5	-	+	-	st	/	/	-	NA												5	c	
2275	Basilic déshydraté	Dehydrated basilica	st	st	st	st	-	5	+	+	+md/+	+p	+	(ASAP)	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	5	c
2276	Persil déshydraté	Dehydrated Parsley	+pd	+p	+pd	+p	+	5	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	c	
2277	Bouillon cube bœuf	Beef bouillon cube	st	st	st	st	-	5	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	5	c	
2278	Bouillon cube volaille	Poultry bouillon cube	st	st	st	st	-	5	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	5	c	
2279	Bouillon cube Pot au feu	Pot au feu bouillon cube	st	st	st	st	-	5	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	5	c	
4502	Colombo	Colombo	-	-	+m	-	+	5	+	+	+m	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	5	c	
4503	Piment doux	Mild red pepper	st	st	st	st	-	5	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	5	c	
4504	Paprika doux	Paprika	+M	+m	+M	+M	+	5	+	+	+M	+M	+	+	+	PA	+	+	+	+	+p	+M	+	+	+	PA	PA	5	c	
4505	Curry madras	Curry	-	-	-	-	-	5	+	+	+m	+m	+	+	+	PD	+	+	+	+	+M	+M	+	+	+	PD	PD	5	c	
4506	Thym-romarin	Thyme-Rosemary	+p	+p	+p	+p	+	5	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	c	
4507	Thé vert	Tea	-	-	st	st	-	5	+	+	+M	+m	+	+	+	PD	+	+	+	+	+M	+m	+	+	+	PD	PD	5	c	
4508	Basilic feuille	Basil leaves	+p	+p	+p	+p	+	5	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	c	
4509	Herbes de Provence	Herbs from Provence	+p	+p	+p	+p	+	5	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	c	
4510	Café soluble	Instant coffee	st	st	st	st	-	5	-	+	-	-	/	/	-	NA												5	c	
4511	Café instantané	Instant coffee	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
4512	Café soluble	Instant coffee	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
4513	Café décaféiné	Instant coffee	st	st	st	st	-	5	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	-	+	+	+	PD	PD	5	c	
4514	Colombo	Colombo	-	-	-	-	-	5	-	+	-	-	/	/	-	NA												5	c	
4515	Piment doux	Mild red pepper	+p	+p	+p	+p	+	5	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	c	
4516	Paprika doux	Paprika	+M	+M	+1/2	+M	+	5	+	+	+M	+M	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	5	c	
4517	Curry madras	Curry	+m	+m	-	-	+	5	+	+	+m	+m	+	+	+	PA	+	+	+	+	+M	+m	+	+	+	PA	PA	5	c	
4518	Thym-romarin	Thyme-Rosemary	+M	+M	+M	+m	+	5	+	+	+M	+M	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	5	c	
4519	Thé vert	Instant green tea	-	-	st	st	-	5	+	+	+m	+m	+	+	(at 72h)	+	PD	+	+	-/+	+	+m	+p	+	+	-	PD	NA	5	c
4520	Basilic feuille	Basil leaves	st	st	st	st	-	5	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	5	c	
4521	Herbes de Provence	Thyme-Rosemary	+p	+p	+p	+p	+	5	-	+	st	st	/	/	-	ND	-	+	-	+	st	st	/	-	-	ND	ND	5	c	
4522	Café soluble	Instant coffee	st	st	st	st	-	5	-	+	-	-	/	/	-	NA	-	+	-	+	st	st	/	-	-	NA	NA	5	c	
4523	Café instantané	Instant coffee	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
4524	Café soluble	Instant coffee	st	st	st	st	-	5	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	5	c	
4525	Café décaféiné	Instant coffee	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
5810	Bouillon cube	Bouillon cube	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
5811	Bouillon cube herbes de Provence	Bouillon cube	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
5812	Piment fort moulu	Hot chili	st	st	st	st	-	5	-	+	st	st	/	/	-	NA												5	c	
5813	Curcuma moulu	Tumeric	st	st	st	st	-	5	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	5	c	

RAW MEATS (Short protocol) (Initial validation study, 2016)

Sample N°	Product (French name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																Category	Type		
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	Incubation time:10 h						Incubation time:24 h												
			XLD	ASAP	XLD	ASAP			MDA result	MC	Confirmation			Final result	Agreement	MDA result	MC	Confirmation			Final result	Agreement					
											XLD	ASAP	Latex					ISO tests	XLD	ASAP			Latex			ISO tests	
7348	Steak haché bœuf halal congelé	Frozen ground beef	+m	+p	+M	+p	+	6	+	+	+p	+p	+	+	+	PA	+	+	+p	+p	+	+	+	+	PA	6	a
7351	Steack haché bœuf congelé	Frozen ground beef	+M	+p	+p	+p	+	6	-	+	-	-	/	/	-	ND	-	+	-	-	/	/	-	-	ND	6	a
7869	Steak haché de bœuf	Ground beef	+m	+M	+M	+M	+	6	+	+	+m	+M	+	+	+	PA	+	+	+m	+M	+	+	+	+	PA	6	a
7872	Steak haché de bœuf	Ground beef	+M	+p	+p	+M	+	6	+	+	+M	+M	+	+	+	PA	+	+	+p	+M	+	+	+	+	PA	6	a
7873	Steak haché de bœuf	Ground beef	+p	+p	+p	+p	+	6	+	+	+p	+p	+	+	+	PA	+	+	+p	+p	+	+	+	+	PA	6	a
7875	Steak haché de bœuf	Ground beef	+M	+M	+m	-	+	6	+	+	+m	+m	+	+	+	PA	+	+	+m	+1/2	+	+	+	+	PA	6	a
3556	Steak haché frais 5%MG	Ground beef	+1/2	+1/2	+1/2	+M	+	6	+	+	+1	+m	+	+	+	PA	+	+	-	+M	+	+	+	+	PA	6	a
3557	Steak haché frais 15%MG	Ground beef	-	+M	+d/+p	+M	+	6	+	+	+m	+M	+	+	+	PA	+	+	-	+M	+	+	+	+	PA	6	a
3558	Mon haché boucher	Ground beef	+M	+p	+d/+p	+M	+	6	+	+	+M	+M	+	+	+	PA	+	+	+M	+P	+	+	+	+	PA	6	a
3562	Steak haché frais 5%MG	Ground beef	-	-	-	-	-	6	-	+	st	-	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	a
3563	Steak haché frais 15%MG	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	a
3564	Mon haché boucher	Ground beef	-	-	-	-	-	6	-	+	st	st	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	a
3565	Steak haché	Ground beef	st	st	st	st	-	6	-	+	st	st	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	a
3566	Bœuf l'absolu	Ground beef	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	a
3567	Steak haché façon bouchère	Ground beef	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	a
3568	Viande hachée surgelée	Frozen ground beef	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	a
3569	Haché moelleux	Ground beef	st	st	st	st	-	6	-	+	st	st	/	/	-	NA	-	+	st	st	/	/	-	-	NA	6	a
3570	Haché pur bœuf	Ground beef	st	st	-	-	-	6	-	+	st	st	/	/	-	NA	-	+	st	st	/	/	-	-	NA	6	a
3571	Haché pur bœuf	Ground beef	st	st	st	st	-	6	-	+	st	st	/	/	-	NA	-	+	st	st	/	/	-	-	NA	6	a
3572	Haché moelleux bœuf	Ground beef	st	st	st	st	-	6	-	+	-	-	/	/	-	NA	-	+	st	st	/	/	-	-	NA	6	a
3573	Haché pur bœuf	Ground beef	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	a
4447	Viande bovine pièce à fondue	Beef meat	+m	+m	+M	+M	+	6	+	+	+p	+p	+	+	+	PA	+	+	-	+M	+	+	+	+	PA	6	a
4448	Viande bovine bourguignon	Beef meat	+d/-	+m	+M	+p	+	6	+	+	+M	+p	+	+	+	PA	+	+	+p	+p	+	+	+	+	PA	6	a
4449	Viande bovine steak à griller	Beef meat	-	+m	+M	+p	+	6	+	+	+M	+M	+	+	+	PA	+	+	+1	+m	+	+	+	+	PA	6	a
4452	Steak à griller	Beef meat	-	+m	+M	+p	+	6	+	+	-	+m	+	+	+	PA	+	+	-	+m	+	+	+	+	PA	6	a
7349	Bavettes aloyau congelée	Frozen beef meat	st	st	st	st	-	6	-	+	st	st	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	b
7350	Effeillé de charolais congelé	Frozen beef meat	+p	+p	+p	+p	+	6	+	+	+p	+p	+	+	+	PA	+	+	+p	+p	+	+	+	+	PA	6	b
7352	Pavé de rumstek à l'échalote congelé	Seasoned frozen beef meat	-	+m	+d	+m	+	6	-	+	-	-	/	/	-	ND	-	+	-	-	/	/	-	-	ND	6	b
7870	Basse côte	Beef meat	+m	+m	+m	+M	+	6	+	+	+m	+1/2	+	+	+	PA	+	+	+m	+m	+	+	+	+	PA	6	b
7871	Steak à griller	Beef meat	+M	+M	+p	+p	+	6	+	+	+m	+1/2	+	+	+	PA	+	+	+m	+m	+	+	+	+	PA	6	b
7874	Viande à bourguignon	Beef meat	+m	+p	+M	+M	+	6	+	+	+m	+m	+	+	+	PA	+	+	+m	+m	+	+	+	+	PA	6	b
7876	Pavé de bœuf	Beef meat	+(2)	+m	+m	+M	+	6	+	+	+m	+p	+	+	+	PA	+	+	+M	+p	+	+	+	+	PA	6	b
7877	Faux filet de bœuf	Beef meat	-	-	-	-	-	6	+	+	+m	+m	+	+	+	PD	+	+	+m	+m	+	+	+	+	PD	6	b
7878	Viande de bœuf pour pot au feu	Beef meat	-	-	-	-	-	6	-	+	-	st	+	+	-	NA	-	+	-	-	/	/	-	-	NA	6	b
3559	Rumsteak pavé	Beef meat	-	+M	+M	+p	+	6	-/-	+	-	+Md	+	+	-	ND	+	+	-	+M	+	+	+	+	PA	6	b
3560	Rumsteack	Beef meat	-	+M	+M	+p	+	6	+	+	+1	+Md	+	+	+	PA	+	+	+d/+	+M	+	+	+	+	PA	6	b
3574	Filet de bœuf	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	b
3575	Tournedos de bœuf	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	b
3576	Araignée de bœuf	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	-	NA	6	b

RAW MEATS (Short protocol) (Initial validation study, 2016)

Sample N°	Product (French name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																Category	Type			
			RVS broth		MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time:10 h					Final result	Agreement	MDA result	MC	Incubation time:24 h						Final result	Agreement	
			Confirmation		Latex	ISO tests					Final result	Agreement	Confirmation		Latex					ISO tests	Final result	Agreement						
			XLD	ASAP									XLD	ASAP									XLD					ASAP
3577	Steak	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	b		
3578	Rumsteak pavé	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	b		
3579	Rumsteack	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	b		
3580	Faux filet de bœuf	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	b		
4957	Viande bovine os a moelle bœuf	Beef meat	-	-	-	-	-	6	+	+	+m	+p	+	+	+	PD	+	+	+3	+p	+	+	+	PD	6	b		
4958	Viande bovine steak à griller	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	b		
4959	Viande bovine bavette de flanchet	Beef meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	b		
7353	Viande de dinde escalope	Turkey meat	+d	-	+d	-	+	6	+	+	+d	-	+	+	+	PA	+	+	+d	-	+	+	+	PA	6	c		
7354	Aiguillettes de poulet congelées	Frozen chicken meat	+d	-	+d	-	+	6	+	+	+d	-	+	+	+	PA	+	+	+d	-	+	+	+	PA	6	c		
7355	Filet de poulet congelé	Frozen chicken meat	+d	+d(1)	+(1)	+M	+	6	+	+	+d	-	+	+	+	PA	+	+	+d	-	+	+	+	PA	6	c		
7356	Aiguillettes de poulet congelées	Frozen chicken meat	+m	+1/2	+m	+M	+	6	+	+	-	+m	+	+	+	PA	+	+	+m	+m	+	+	+	PA	6	c		
7357	Filet de poulet congelé	Frozen chicken meat	+M	+m	+m	+M	+	6	+	+	-	+m	+	+	+	PA	+	+	+m	+M	+	+	+	PA	6	c		
7857	Viande blanche de poulet	Chicken meat	+m	+M	+m	+M	+	6	-	+	-	-	/	/	-	ND	-	+	-	-	/	/	-	ND	6	c		
7858	Sauté de dinde	Turkey meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		
7859	Peau de poulet	Chicken skin	+m	+m	+m	+1/2	+	6	+	+	+m	+m	+	+	+	PA	+	+	+m	+m	+	+	+	PA	6	c		
7860	Cuisse de poulet	Chicken leg	+m	+M	+1/2	+M	+	6	+	+	+m	+M	+	+	+	PA	+	+	+m	+M	+	+	+	PA	6	c		
7861	VSM de poulet	Chicken meat	+m	+m	+m	+M	+	6	+	+	+m	+m	+	+	+	PA	+	+	+m	+m	+	+	+	PA	6	c		
7862	Préparation de viande blanche de poulet	Chicken meat	+m	+m	+1/2	+M	+	6	+	+	+m	+m	+	+	+	PA	+	+	+m	+m	+	+	+	PA	6	c		
7863	Cuisse de poulet	Chicken leg	-	-	-	-	-	6	+	+	-	+M	+	+	+	PD	+	+	+m	+M	+	+	+	PD	6	c		
7864	Paupiette de dinde	Turkey meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		
7865	Aile de poulet	Chicken wings	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		
7866	Aile de poulet	Chicken wings	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		
7867	Filet de poulet	Chicken meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		
7868	Brochette de dinde	Turkey meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		
3581	Sauté d'agneau	Lamb meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		
3582	Sauté de veau	Veal meat	-	-	-	-	-	6	-	+	-	-	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		
4450	Agneau souris à rôtir	Lamb meat	-	-	-	-	-	6	-	+	st	st	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		
4451	Sauté de veau	Veal meat	-	-	-	-	-	6	-	+	-	st	/	/	-	NA	-	+	-	-	/	/	-	NA	6	c		

RAW MEATS (Short protocol) (Initial validation study, 2016)

Sample N°	Product (French name)	Product	Reference method: ISO 6579 Result	Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																				Category	Type			
				Protocol	10 h + 72 h at 5°C ± 3°C										24 h + 72 h at 5°C ± 3°C													
					BPW 72 h		Lysate 72 h		Confirmation RVS		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement	BPW 72h		Lysate 72 h		Confirmation RVS		Latex	BPW 72 h Final result			Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement
					MDA result	MC	MDA result	MC	XLD	ASAP						MDA result	MC	MDA result	MC	XLD	ASAP							
7348	Steak haché bœuf halal congelé	Frozen ground beef	+	6	+	+	+	+	+p	+p	+	+	+	PA	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	6	a
7351	Steack haché bœuf congelé	Frozen ground beef	+	6	-	+	-	+	-	-		-	-	ND	ND	-	+	-	+	-	-	/	-	-	ND	ND	6	a
7869	Steak haché de bœuf	Ground beef	+	6	+	+	+	+	+m	+M	+	+	+	PA	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	6	a
7872	Steak haché de bœuf	Ground beef	+	6	+	+	+	+	+p	+p	+	+	+	PA	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	6	a
7873	Steak haché de bœuf	Ground beef	+	6	+	+	+	+	+p	+p	+	+	+	PA	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	6	a
7875	Steak haché de bœuf	Ground beef	+	6	+	+	+	+	+m	+M	+	+	+	PA	PA	+	+	+	+	+m	+1/2	+	+	+	PA	PA	6	a
3556	Steak haché frais 5%MG	Ground beef	+	6	+	+	+	+	-	+M	+	+	+	PA	PA	+	+	+	+	+1	+1/2	+	+	+	PA	PA	6	a
3557	Steak haché frais 15%MG	Ground beef	+	6	+	+	+	+	+md	+1/2	+	+	+	PA	PA	+	+	+	+	+1	+M	+	+	+	PA	PA	6	a
3558	Mon haché boucher	Ground beef	+	6	+	+	+	+	+M	+M	+	+	+	PA	PA	+	+	+	+	+M	+p	+	+	+	PA	PA	6	a
3562	Steak haché frais 5%MG	Ground beef	-	6																							6	a
3563	Steak haché frais 15%MG	Beef meat	-	6																							6	a
3564	Mon haché boucher	Ground beef	-	6																							6	a
3565	Steak haché	Ground beef	-	6																							6	a
3566	Bœuf l'absolu	Ground beef	-	6																							6	a
3567	Steak haché façon bouchère	Ground beef	-	6																							6	a
3568	Viande hachée surgelée	Frozen ground beef	-	6																							6	a
3569	Haché moelleux	Ground beef	-	6																							6	a
3570	Haché pur bœuf	Ground beef	-	6																							6	a
3571	Haché pur bœuf	Ground beef	-	6																							6	a
3572	Haché moelleux bœuf	Ground beef	-	6																							6	a
3573	Haché pur bœuf	Ground beef	-	6																							6	a
4447	Viande bovine pièce à fondue	Beef meat	+	6	+	+	+	+	+M	+M	+	+	+	PA	PA	+	+	+	+	+m	+M	+	+	+	PA	PA	6	a
4448	Viande bovine bourguignon	Beef meat	+	6	+	+	+	+	+M	+p	+	+	+	PA	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	6	a
4449	Viande bovine steak à griller	Beef meat	+	6	+	+	+	+	+M	+M	+	+	+	PA	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	6	a
4452	Steak à griller	Beef meat	+	6	+	+	+	+	-	+m	+	+	+	PA	PA	+	+	+	+	-	+m	+	+	+	PA	PA	6	a
7349	Bavettes aloyau congelée	Frozen beef meat	-	6																							6	b
7350	Effeillé de charolais congelé	Frozen beef meat	+	6	+	+	+	+	+p	+p	+	+	+	PA	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	6	b
7352	Pavé de rumstek à l'échalote congelé	Seasoned frozen beef meat	+	6	-	+	-	+	-	-		-	-	ND	ND	-	+	-	+	-	-	/	-	-	ND	ND	6	b
7870	Basse côte	Beef meat	+	6	+	+	+	+	+m	+M	+	+	+	PA	PA	+	+	+	+	+m	+ni	+	+	+	PA	PA	6	b
7871	Steak à griller	Beef meat	+	6	+	+	+	+	+m	+M	+	+	+	PA	PA	+	+	+	+	+1/2	+m	+	+	+	PA	PA	6	b
7874	Viande à bourguignon	Beef meat	+	6	+	+	+	+	+M	+M	+	+	+	PA	PA	+	+	+	+	+M	+m	+	+	+	PA	PA	6	b
7876	Pavé de bœuf	Beef meat	+	6	+	+	+	+	+m	+p	+	+	+	PA	PA	+	+	+	+	+m	+P	+	+	+	PA	PA	6	b
7877	Faux filet de bœuf	Beef meat	-	6	+	+	+	+	+m	+M	+	+	+	PD	PD	+	+	+	+	+m	+M	+	+	+	PD	PD	6	b
7878	Viande de bœuf pour pot au feu	Beef meat	-	6																							6	b
3559	Rumsteak pavé	Beef meat	+	6	+	+	+	+	+M	+M	+	+	+	PA	PA	+	+	+	+	+1	+M	+	+	+	PA	PA	6	b
3560	Rumsteack	Beef meat	+	6	+/+/+	+	+/+/+	+	+1	+1/2	+	+	+	PA	PA	+	+	+	+	+1	+M	+	+	+	PA	PA	6	b

RAW MEATS (Short protocol) (Initial validation study, 2016)

Sample N°	Product (French name)	Product	Reference method: ISO 6579 Result	Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																				Category	Type			
				Protocol	10 h + 72 h at 5°C ± 3°C										24 h + 72 h at 5°C ± 3°C													
					BPW 72 h		Lysate 72 h		Confirmation RVS		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement	BPW 72h		Lysate 72 h		Confirmation RVS		Latex	BPW 72 h Final result			Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement
					MDA result	MC	MDA result	MC	XLD	ASAP						MDA result	MC	MDA result	MC	XLD	ASAP							
3574	Filet de bœuf	Beef meat	-	6																						6	b	
3575	Tournedos de bœuf	Beef meat	-	6																							6	b
3576	Araignée de bœuf	Beef meat	-	6																							6	b
3577	Steak	Beef meat	-	6																							6	b
3578	Rumsteak pavé	Beef meat	-	6																							6	b
3579	Rumsteack	Beef meat	-	6																							6	b
3580	Faux filet de bœuf	Beef meat	-	6																							6	b
4957	Viande bovine os a moelle bœuf	Beef meat	-	6	+	+	+	+	+p	+p	+	+	+	PD	PD	+	+	+	+	+m	+1/2	+	+	+	PD	PD	6	b
4958	Viande bovine steak à griller	Beef meat	-	6																							6	b
4959	Viande bovine bavette de flanchet	Beef meat	-	6																							6	b
7353	Viande de dinde escalope	Turkey meat	+	6	+	+	+	+	+d	+d	+	+	+	PA	PA	+	+	+	+	-	+P(MSRV)	+	+	+	PA	PA	6	c
7354	Aiguillettes de poulet congelées	Frozen chicken meat	+	6	+	+	+	+	+d	+d	+	+	+	PA	PA	+	+	+	+	-	+P(MSRV)	+	+	+	PA	PA	6	c
7355	Filet de poulet congelé	Frozen chicken meat	+	6	+	+	+	+	+d	+d	+	+	+	PA	PA	+	+	+	+	-	+P(MSRV)	+	+	+	PA	PA	6	c
7356	Aiguillettes de poulet congelées	Frozen chicken meat	+	6	+	+	+	+	+p	+p	+	+	+	PA	PA	+	+	+	+	+m	+1/2	+	+	+	PA	PA	6	c
7357	Filet de poulet congelé	Frozen chicken meat	+	6	+	+	+	+	-	-		+	+	PA	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	6	c
7857	Viande blanche de poulet	Chicken meat	+	6	-	+	-	+	-	-		-	-	ND	ND	-	+	-	+	-	-	/	-	-	ND	ND	6	c
7858	Sauté de dinde	Turkey meat	-	6																							6	c
7859	Peau de poulet	Chicken skin	+	6	+	+	+	+	+m	+m	+	+	+	PA	PA	+	+	+	+	+m	+ni	+	+	+	PA	PA	6	c
7860	Cuisse de poulet	Chicken leg	+	6	+	+	+	+	+m	+M	+	+	+	PA	PA	+	+	+	+	+P	+P	+	+	+	PA	PA	6	c
7861	VSM de poulet	Chicken meat	+	6	+	+	+	+	+m	+m	+	+	+	PA	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	6	c
7862	Préparation de viande blanche de poulet	Chicken meat	+	6	+	+	+	+	+m	+m	+	+	+	PA	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	6	c
7863	Cuisse de poulet	Chicken leg	-	6					+m	+m	+	+	+	PD	PD	+	+	+	+	+m	+1/2	+	+	+	PD	PD	6	c
7864	Paupiette de dinde	Turkey meat	-	6																							6	c
7865	Aile de poulet	Chicken wings	-	6																							6	c
7866	Aile de poulet	Chicken wings	-	6																							6	c
7867	Filet de poulet	Chicken meat	-	6																							6	c
7868	Brochette de dinde	Turkey meat	-	6																							6	c
3581	Sauté d'agneau	Lamb meat	-	6																							6	c
3582	Sauté de veau	Veal meat	-	6																							6	c
4450	Agneau souris à rôtir	Lamb meat	-	6																							6	c
4451	Sauté de veau	Veal meat	-	6																							6	c

PRODUCTION ENVIRONMENTAL SAMPLES (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type	
			RVS broth			MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C						18 h + 72 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP	Confirmation					Final result	Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement					
							XLD							ASAP	Latex	ISO tests	MDA result	MC	MDA result						MC	XLD			ASAP
4333	Eau rinçage bac préparation mélange poisson	Rinsing water (fish industry)	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	b
4334	Eau rinçage bac préparation mélange poisson	Rinsing water (fish industry)	+p	+p	+p	+p	+	2	-	+	st	st	/	/	-	ND	-	+	-	+	st	st	/	-	-	ND	ND	7	b
4335	Eau de rinçage production appât poisson	Rinsing water (fish industry)	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	b
4336	Eau de rinçage production appât poisson	Rinsing water (fish industry)	st	st	st	st	-	2	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	7	b
4337	Eau de rinçage bac de stockage déchets poisson	Rinsing water (fish industry)	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	b
4338	Eau de rinçage bac de stockage déchets poisson	Rinsing water (fish industry)	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	b
4339	Eau de rinçage	Rinsing water	+1/2	+M	+m	+M	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	b
4340	Eau de rinçage	Rinsing water	+p	+p	+p	+M	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	b
4939	Eau rinçage bac stockage épices	Rinsing water (spices)	st	st	st	st	-	2	-	+	st	st	/	/	-	NA												7	b
4940	Eau Lavage foissonneur	Cleaning water	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												7	b
4945	Eau de process lavage foissonneur	Process water	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												7	b
4948	Eau de process (Industrie porc/bœuf)	Process water (pork, beef industry)	st	st	st	st	-	2	-	+	st	st	/	/	-	NA												7	b
4949	Eau de process (Industrie porc/bœuf)	Process water (pork, beef industry)	-	-	-	-	-	2	-	+	-	-	/	/	-	NA	-	+	-	+	-	-	/	-	-	NA	NA	7	b
4950	Eau de process fabrication chipolatas	Process water (sausages)	st	st	st	st	-	2	-	+	st	st	/	/	-	NA												7	b
2410	Lingette trocard	Wipe (Meat industry)	st	st	st	st	-	2	-	+	st	st	/	/	-	NA												7	c
2411	Lingette Podium	Wipe (Meat industry)	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												7	c
2412	Lingette lanière frigo	Wipe (Meat industry)	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												7	c
2413	Lingette cisaille tête	Wipe (Meat industry)	st	st	st	st	-	2	-	+	st	st	/	/	-	NA												7	c
2414	Lingette charriot tête	Wipe (Meat industry)	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												7	c
2415	Lingette rebord podium Abats blancs	Wipe (Meat industry)	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												7	c
4349	Chiffonnette conditionnement saucisson sec	Wipe (low moisture sausage)	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	7	c
4350	Chiffonnette conditionnement saucisson sec	Wipe (low moisture sausage)	+p	+p	+p	+M	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	c

PRODUCTION ENVIRONMENTAL SAMPLES (Initial validation study, 2016)

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																			Category	Type	
			RVS broth			MKTTn broth		ISO 6579 Result	Protocol	MDA result	MC	Incubation time: 18 h at 37 or 41.5°C					18 h + 72 h at 5°C ± 3°C												
			RVS		Latex	ISO tests	Final result					Agreement	BPW 72 h		Lysate 72 h		Confirmation		Latex	BPW 72 h Final result	Lysate 72 h Final result	BPW 72 h Agreement	Lysate 72 h Agreement						
			XLD	ASAP									XLD	ASAP	XLD	ASAP	MDA result	MC						MDA result	MC	XLD			ASAP
4351	Chiffonnette balance après nettoyage	Wipe after cleaning process	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	c
4352	Chiffonnette Stephan avant production	Wipe	st	st	st	st	-	2	+	+	+p	+p	+	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	7	c
4353	Chiffonnette balance avant production	Wipe	+p	+p	+p	+p	+	2	-	+	st	st	/	/	-	ND	-	+	-	+	st	st	/	-	-	ND	ND	7	c
4354	Chiffonnette Stephan après lavage	Wipe after cleaning process	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	c
4355	Chiffonnette plan de travail après désinfection	Wipe after cleaning process	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+M	+p	+	+	+	PA	PA	7	c
4356	Chiffonnette plan de travail avant production	Wipe	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	c
4951	Chiffonnette plan de travail	Wipe	st	st	st	st	-	2	-	+	st	st	/	/	-	NA												7	c
4952	Chiffonnette sol	Wipe (floor)	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												7	c
4953	Chiffonnette trémie foissonneur	Wipe	-	-	-	-	-	2	-	+	-	-	/	/	-	NA												7	c
4954	Chiffonnette production avec œufs	Wipe	+p	+p	+p	+p	+	2	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	c
4955	Chiffonnette environnement poudre d'œuf	Wipe	+p	+p	+p	+p	+	2	+	+	+M	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	7	c
4956	Chiffonnette production meringue	Wipe	-	-	-	-	-	2	-	+	st	st	/	/	-	NA	-	+	-	+	st	st	/	-	-	NA	NA	7	c

PET FOOD AND ANIMAL FEED (Extension study, 2018)

Sample N°	Product (french name)	Product	Reference method: ISO 6579-1					Protocol	Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																	Category	Type			
			RVS broth or MSRV (PPS)		MKTTn broth		ISO 6579-1 Result		Incubation time: 18 h at 37°C								18 h + 72 h at 5°C ± 3°C													
			XLD	ASAP	XLD	ASAP			MDA result	MC	Confirmation				Final result	Agreement (Ref/Alt)	BPW 72 h		Lysate 72h		Confirmation RVS		Latex	BPW 72 h Final result	Lysate 72 h Final result			BPW 72 h Agreement	Lysate 72 h Agreement	
							XLD				ASAP	Latex	ISO tests	MDA result			MC	XLD	ASAP											
3337	Saucisson pour chien viande et légumes	Sausage for dog	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
3338	Saucisson pour chien viande et légumes	Sausage for dog	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
3339	Terrine au lapin pour chat	Terrine with rabbit for cat	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
3340	Terrine au saumon pour chat	Terrine with salmon for cat	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
3341	Terrine agneau légumes pour chien	Terrine with lamb for dog	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
3348	Saucisse pour chien viande et légumes	Sausage for dog	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+M	+p	+	+	+	PA	PA	8	a	
4121	Croquettes pour chat (bœuf volaille poisson)	Pellets for cat (beef, poultry, fish)	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
4122	Croquettes pour chat (bœuf et poulet)	Pellets for cat (beef and chicken)	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
4123	Croquettes pour chien (volaille légumes céréals)	Pellets for dog (poultry and vegetables)	+p	+p	+p	+p	+	1	-/+	+	+p	+p	+	+	-	ND	i/+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
4124	Croquette pour chien (bœuf céréals légumes)	Pellets for dog (beef, cereals, vegetables)	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
4125	Croquettes pour chien (poulet riz)	Pellets for dog (chicken, rice)	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
4126	Croquettes pour chien (carotte pomme riz haricot vert)	Pellets for dog (carrot, apple)	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	a	
4127	Croquettes pour chat (bœuf volaille poisson)	Pellets for cat (beef, poultry, fish)	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	a	
4128	Croquettes pour chat (bœuf et poulet)	Pellets for cat (beef and chicken)	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	a
4129	Croquettes pour chien (volaille légumes céréals)	Pellets for dog (poultry and vegetables)	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	a
4130	Croquette pour chien (bœuf céréals légumes)	Pellets for dog (beef, cereals, vegetables)	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	a
3061	Colza	Colza	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	b
3062	Tourteaux de soja	Soybean	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													8	b
3063	Aliment pour coq reproducteur	Feed for cock	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	b
3065	Aliment poule pondeuse	Feed for laying hen	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	b
3066	Aliment pour dinde	Feed for turkey	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	b
3067	Aliment pour poulet	Feed for chicken	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	b
3551	Aliment poulette 1er âge	Feed for hen	st	st	-	-	-	1	-	+	st	st	/	/	-	NA													8	b
3552	Tourteau de soja	Soybean	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													8	b
3817	Aliment pour poussin	Feed for chick	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	b	
3818	Aliment pour porc (tourteaux)	Feed for pork	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	b
3819	Blé grain pour poules	Grains of wheat for hen	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													8	b
3820	Aliment pour truie gestante	Feed for sow	-	-	-	-	-	1	-	+	-	-	/	/	-	NA													8	b
3821	Aliment pour vache laitière	Feed for cow	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	b
3822	Aliment pour ruminant (mouton)	Feed for sheep	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	b
4131	Tourteaux de maïs	Corn oilcake	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	b	
4132	Tourteaux (aliment porc)	Oilcake (for pork)	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	b	
4133	Graine de soja (poules)	Soya seed	st	st	st	st	-	1	-	+	st	st	/	/	-	NA													8	b

PET FOOD AND ANIMAL FEED (Extension study, 2018)

Sample N°	Product (french name)	Product	Reference method: ISO 6579-1					Protocol	Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																	Category	Type		
			RVS broth or MSRV (PPS)		MKTTn broth		ISO 6579-1 Result		Incubation time: 18 h at 37°C							18 h + 72 h at 5°C ± 3°C													
			XLD	ASAP	XLD	ASAP			MDA result	MC	Confirmation				Final result	Agreement (Ref/Alt)	BPW 72 h		Lysate 72h		Confirmation RVS		Latex	BPW 72 h Final result	Lysate 72 h Final result			BPW 72 h Agreement	Lysate 72 h Agreement
											XLD	ASAP	Latex	ISO tests			MDA result	MC	XLD	ASAP									
4134	Blé	Wheat	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	b
4135	Tourteaux pour vache laitière	Oil cake for cow	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	b
4548	Tourteaux pour boeuf	Soymeal for beef	+M	+p	+p	+p	+	1	+	+	+M	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	b
4549	Aliment pour poule	Feed for hen	-	+d	+M	+M	+	1	+	+	-	+d/+	+	+	+	PA	+	+	+	+	-	+d	+	+	+	PA	PA	8	b
4551	Colza	Rape	+M	+p	+M	+p	+	1	+	+	+M	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	b
4552	Grain de blé	Wheat grain	+M	+p	+M	+p	+	1	+	+	+M	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	b
4553	Luzerne tourteaux	Alfalfa cake	+M	+p	+M	+p	+	1	+	+	+M	+p	+	+	+	PA	+	+	+	+	+M	+p	+	+	+	PA	PA	8	b
4555	Aliment pour élevage escargot	Feed for escargot	+M	+M	+p	+M	+	1	+	+	+M	+M	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	8	b
3064	Son de blé farine	Wheat bran	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												8	c
3068	Protéines deshydratées pour volailles	Poultry dehydrated proteins	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	c
3069	Farine alimentation animale	Flour for feed	-	-	st	st	-	1	-	+	-	-	/	/	-	NA												8	c
3070	Protéines deshydratées pour volailles	Poultry dehydrated proteins	+M	+M	+M	+M	+	1	+	+	+M	+M	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	8	c
3071	Protéines deshydratées pour volailles	Poultry dehydrated proteins	+m	+m	+1/2	+M	+	1	+	+	+m	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	8	c
3072	Farine alimentation animale	Flour for feed	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
3073	Protéines alimentation animale	Dehydrated proteins	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
3074	Protéines deshydratées pour volailles	Poultry dehydrated proteins	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
3546	Farine Colza	Colza flour	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
3547	Presti Ph 1 (alimentation poules)	Flour for hen feed	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												8	c
3548	Farine 55 pour alimentation animale	Flour for feed	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
3549	Ol med (oligo elements pour alimentation animale)	Oligo elements for feed	st	st	-	-	-	1	-	+	st	st	/	/	-	NA												8	c
3550	Finition mie complément alimentation bovin	Feed supplements	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
3823	Concentré de protéines de soja	Soya protein concentrate	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	c
3824	Concentré de protéines de soja	Soya protein concentrate	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
3825	Emietté de soja	Soya	-	-	st	st	-	1	-	+	-	-	/	/	-	NA												8	c
3826	Emietté de colza	Colza	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												8	c
3827	Coques de soja	Soya	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												8	c
3828	Farine de tournesol	Flour of sunflower	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
4064	Soja liquide	Liquid soya	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
4065	Soja liquide	Liquid soya	st	st	st	st	-	1	-	+	st	st	/	/	-	NA												8	c
4558	Matière première alimentation bovin	Raw materials for beef	+M	+p	+M	+p	+	1	+	+	+M	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	c
04994	Aliment lactose porc	Lactose, feed for pork	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	c
04995	Aliment croissance porc (ingrédients)	Growth complement for pork	+M	+M	+M	+M	+	1	+	+	+M	+M	+	+	+	PA	+	+	+	+	+M	+m	+	+	+	PA	PA	8	c
04996	Graine de colza	Rape seed	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	c
04997	Matière première lactose	Raw material lactose	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	c
04998	Lactoserum divers	Lactoserum for feed	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	c
04999	Concentré de protéines de soja	Soya protein concentrate	+p	+p	+p	+p	+	1	+	+	+p	+p	+	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	8	c

PRIMARY PRODUCTION SAMPLES (Extension study, 2018)

Sample N°	Product (french name)	Product	Reference method: ISO 6579-1					Protocol	Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																	Category	Type		
			Incubation time: 18 h at 37°C (protocol 1) or 22 h at 41,5°C (protocol 7)						18 h or 22 h + 72 h at 5°C ± 3°C																				
			MSRV		MKTn broth		ISO 6579-1 Result		MDA result	MC	Confirmation Subculture in RVS				Final result	Agreement (Ref / Alt)	BPW 72 h		Lysate 72 h		Confirmation Subculture in RVS		Latex	BPW 72 h Final result	Lysate 72 h Final result			BPW 72 h Agreement	Lysate 72 h Agreement
			XLD	ASAP	XLD	ASAP					XLD	ASAP	Latex	ISO tests			MDA result	MC	MDA result	MC	XLD	ASAP							
5528	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	-	-	-	-	-	7	-	+	-	-	/	/	-	NA	-	+	-	+	+d/-	-	-	-	-	NA	NA	9	a
5529	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	+p	+p	+md (NC)	-	-	7	-	+	-	-	/	/	-	NA	-	+	-	+	+d/-	-	-	-	-	NA	NA	9	a
5530	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	/	/	-	-	-	7	-	+	-	-	/	/	-	NA	-	+	-	+	+d/-	-	-	-	-	NA	NA	9	a
5531	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	-	-	-	-	-	7	-	+	-	-	/	/	-	NA	-	+	-	+	-	-	/	-	-	NA	NA	9	a
5532	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	/	/	-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5533	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	-	-	-	-	-	7	-	+	-	-	/	/	-	NA	-	+	-	+	+d/-	-	-	-	-	NA	NA	9	a
5534	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	-	-	-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5535	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	-	-	-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5536	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	-	-	-	-	-	7	-	+	-	-	/	/	-	NA	-	+	-	+	+d/-	-	-	-	-	NA	NA	9	a
5537	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	-	-	-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5538	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	-	-	-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5539	Feces de volaille (élevage volailles)	Poultry feces (poultry breeding)	st	st	-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5669	Feces sac verraterie (élevage porcin)	Feces (pork breeding)	/	/	-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5670	Feces sac engraissement (élevage porcin)	Feces (pork breeding)	/	/	-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5673	Feces (élevage de volaille)	Poultry feces (poultry breeding)	-	-	-d/-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5674	Feces (élevage de volaille)	Poultry feces (poultry breeding)	-	-	-d/-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5675	Feces (élevage de volaille)	Poultry feces (poultry breeding)	-	-	-d/-	-	-	7	-	+	-	-	/	/	-	NA												9	a
5671	Pédichiffonette Maternité (élevage porcin)	Boot socks (pork breeding)	+p	+p	+M	+1/2	+	7	+	+	+m	+m	+	+	+	PA	i/+	i/+	i/i/+	i/i/+	+1dni/+	+m	+	+	+	PA	PA	9	a
5840	Feces (volailles)	Feces (poultry)	/	/	-	-	-	7	-	+	-	-	/	/	-	NA	-	+	-	+	-	-	/	-	-	NA	NA	9	a
5841	Feces (volailles)	Feces (poultry)	/	/	-	-	-	7	-	+	-	-	/	/	-	NA	-	+	-	+	-	-	/	-	-	NA	NA	9	a
5672	Pédichiffonette post servrage (élevage porcin)	Boot socks (pork breeding)	+p	+p	+1	+m	+	7	+	+	+m	+M	+	+	+	PA	i/+	i/+	i/i/+	i/i/+	+m	+m	+	+	+	PA	PA	9	a
5838	Feces (élevage porcs)	Feces (pork breeding)	+p	+p	+M	+M	+	7	+	+	+m	+m (pale colonies)	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	9	a
5842	Feces (volailles)	Feces (poultry)	+p	+p	+M	+p	+	7	-	+	-	-	/	/	-	ND	-	+	-	+	+md/-	-d/-	/	-	-	ND	ND	9	a
5844	Feces (volailles)	Feces (poultry)	+p	+p	+M	+p	+	7	i/+	i/+	- (+MSRV)	- (+MSRV)	+	+	+	PA	+	+	+	+	-	+d/+	+	+	+	PA	PA	9	a
5845	Feces (volailles)	Feces (poultry)	+p	+p	+p	+p	+	7	+	+	-d/+	-d/+	+	+	+	PA	i/+	i/+	+	+	+1d/+	+d/+	+	+	+	PA	PA	9	a
5846	Feces (volailles)	Feces (poultry)	+p	+p	+p	+p	+	7	+	+	+1/2	+1/2	+	+	+	PA	+	+	+	+	+m	+m/+	+	+	+	PA	PA	9	a
5848	Pédi-chiffonette (élevage de volailles)	Boot socks (poultry breeding)	/	/	-	-	-	7	+	+	+1/2	+m (pale colonies)	+	+	+	PD	+	+	+	+	+m	+m	+	+	+	PD	PD	9	a
5847	Pédi-chiffonette (élevage de volailles)	Boot socks (poultry breeding)	+p	+p	+M	+M	+	7	i/+	i/+	+p	+M	+	+	+	PA	+	+	+	+	+p	+M	+	+	+	PA	PA	9	a
5849	Pédi-chiffonette (élevage de volailles)	Boot socks (poultry breeding)	+p	+p	+M	+p	+	7	+	+	+p	+1/2	+	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	9	a

PRIMARY PRODUCTION SAMPLES (Extension study, 2018)

Sample N°	Product (french name)	Product	Reference method: ISO 6579-1					Protocol	Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																	Category	Type		
			Incubation time: 18 h at 37°C (protocol 1) or 22 h at 41,5°C (protocol 7)						18 h or 22 h + 72 h at 5°C ± 3°C																				
			MSRV		MKTn broth		ISO 6579-1 Result		MDA result	MC	Confirmation Subculture in RVS				Final result	Agreement (Ref / Alt)	BPW 72 h		Lysate 72 h		Confirmation Subculture in RVS		Latex	BPW 72 h Final result	Lysate 72 h Final result			BPW 72 h Agreement	Lysate 72 h Agreement
			XLD	ASAP	XLD	ASAP					XLD	ASAP	Latex	ISO tests			MDA result	MC	MDA result	MC	XLD	ASAP							
5119	Litière (élevage porcs)	Litters (pork breeding)	+p	+d	+M	+p	+	1	+	+	- (MSRV+)	- (MSRV+)	+(MSRV)	+(MSRV)	+	PA	-/-	+	-/-	+	-	-	/	-	-	ND	ND	9	b
5120	Litière (élevage de volailles)	Litters (poultry breeding)	+p	+p	+M	+p	+	1	+	+	+M	+p	+	+	+	PA	i/+	+	+	+	+M	+p	+	+	+	PA	PA	9	b
5122	Eau d'abreuvoir (élevage de volaille)	Water from drinkers (poultry breeding)	+p	+p	+M	+p	+	1	+	+	+M	+p	+	+	+	PA	+	+	+	+	+M	+p	+	+	+	PA	PA	9	b
5128	Chiffonette perchoir (poulailler industriel)	Wipe (poultry breeding)	/	/	-	-	-	1	-	+	-	-	/	/	-	NA												9	b
5123	Eau d'abreuvoir (élevage de volaille)	Water from drinkers (poultry breeding)	+p	+p	+M	+p	+	1	+	+	+M	+p	+	+	+	PA	+	+	+	+	+M	+p	+	+	+	PA	PA	9	b
5540	Chiffonette fond de couvoir de poussin (élevage volailles)	Wipe chick hatchery (poultry breeding)	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												9	b
5541	Chiffonette fond de couvoir de poussin (élevage volailles)	Wipe chick hatchery (poultry breeding)	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												9	b
5542	Chiffonette fond de couvoir de poussin (élevage volailles)	Wipe chick hatchery (poultry breeding)	-	-	-	-	-	1	-	+	-	-	/	/	-	NA												9	b
5124	Chiffonette mur (élevage volaille)	Wipe (poultry breeding)	+p	+p	+M	+p	+	1	+	+	- (MSRV+)	- (MSRV+)	+(MSRV)	+(MSRV)	+	PA	+	+	+	+	-	+d/+ M	+	+	+	PA	PA	9	b
5125	Chiffonette mangeoire (élevage de volaille)	Wipe (poultry breeding)	+p	+p	+p	+p	+	1	+	+	+1/2	+M	+	+	+	PA	+	+	+	+	+1/2	+M	+	+	+	PA	PA	9	b
5127	Chiffonette distributeur aliment (poulailler industriel)	Wipe (poultry breeding)	+p	+p	+M	+p	+	1	+	+	+m	+1/2	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	9	b
5850	Eau d'abreuvoir (élevage de volaille)	Water from drinkers (poultry breeding)	+p	+p	+M	+p	+	1	+	+	+M	+1/2	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	9	b
5851	Eau d'abreuvoir (élevage de volaille)	Water from drinkers (poultry breeding)	+p	+p	+M	+M	+	1	+	+	+m	+m	+	+	+	PA	+	+	+	+	+m	+m	+	+	+	PA	PA	9	b
5917	Eau abreuvoir (élevage poussin)	Water from drinkers (poultry breeding)	/	/	st	st	-	1	-	+	st	st	/	/	-	NA	-	+	-	+	+d/-	-	/	-	-	NA	NA	9	b

INFANT FORMULA, INFANT CEREALS, DAIRY POWDERS WITHOUT PROBIOTICS (Extension study, 2019)

Sample N°	Product (french name)	Product	Reference method: ISO 6579-1					Protocol	Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																				Category	Type					
			Incubation time: 20h at 37°C						After storage for 72h at 5°C ± 3°C																										
			RVS broth or MSRV (PPS)		MKTTn broth		ISO 6579-1 Result		MDA result	MC	Confirmation				ISO 16140-2 requirements (for protocol 9)				All confirmatory tests	Final result	Agreement (Ref/Alt)	BPW 72h		Lysate 72h		Confirmation		Latex			BPW 72h Final result	Lysate 72h Final result	Agreement (Ref/Alt)		
			XLD	ASAP	XLD	ASAP					RVS (except protocol 7)		Latex	ISO tests	Subculture in RVS		Subculture in MKTTn					MDA result	MC	MDA result	MC	XLD	ASAP						BPW 72h	Lysate 72h	
XLD	ASAP	XLD						ASAP			XLD	ASAP			XLD	ASAP																			
2270	Poudre de lait infantile 2e âge	Infant formula (stage 2)	+p (H2S-)	+p	+p (H2S-)	+p	+	8	+	+	+p (H2S-)	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p (H2S-)	+p	+	+	+	+	PA	PA	10	a
2271	Poudre de lait infantile 1er âge	Infant formula (stage 1)	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	10	a
2272	Poudre de lait infantile 1er âge	Infant formula (stage 1)	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	10	a
2273	Poudre de lait infantile 2e âge	Infant formula (stage 2)	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	10	a
2274	Poudre de lait infantile bio	Organic infant formula	+p (H2S-)	+p	+p (H2S-)	+p	+	8	+	+	+p (H2S-)	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p (H2S-)	+p	+	+	+	+	PA	PA	10	a
2275	Lait de suite en poudre, 2e âge	Follow-up formula	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	10	a
2276	Poudre de lait de suite, 2e âge	Follow-up formula	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	10	a
2277	Poudre de lait 2e âge	Infant formula (stage 2)	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	a
2278	Poudre de lait 2e âge	Infant formula (stage 2)	+p (H2S-)	+p	+p	+p	+	8	+	+	+p (H2S-)	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p (H2S-)	+p	+	+	+	+	PA	PA	10	a
2279	Poudre de lait 1er âge	Infant formula (stage 1)	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	a
3111	Poudre de lait infantile 2e âge 6 mois -1 an	Infant formula (stage 1)	+M	+M (white colonies)	+p	+p (white colonies)	+	8	+	+	+p	+p (white colonies)	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p (white colonies)	+p (white colonies)	+	+	+	+	PA	PA	10	a
3112	Poudre de lait infantile dès la naissance	Infant formula for birth	+p	+p (white colonies)	+p	+p (white colonies)	+	8	+	+	+p	+p (white colonies)	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p (white colonies)	+p (white colonies)	+	+	+	+	PA	PA	10	a
3113	Poudre de lait infantile lait de suite bio 2e âge	Follow-up formula organic	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	a
3114	Poudre de lait infantile lait de suite bio 2e âge	Follow-up formula organic	+p	+p (white colonies)	+p	+p (white colonies)	+	8	+	+	+p	+p (white colonies)	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p (white colonies)	+p (white colonies)	+	+	+	+	PA	PA	10	a
3115	Poudre de lait infantile 1er âge	Infant formula (stage 1)	+p	+p (white colonies)	+p	+p (white colonies)	+	8	+	+	+p	+p (white colonies)	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p (white colonies)	+p (white colonies)	+	+	+	+	PA	PA	10	a
3116	Poudre de lait infantile 2e âge	Infant formula (stage 2)	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	a
3117	Poudre de lait infantile 2e âge	Infant formula (stage 2)	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	a
3118	Poudre de lait infantile 2e âge	Infant formula (stage 2)	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	a
3119	Poudre de lait infantile pour nourrissons bio	Organic infant formula for birth	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	a
3120	Poudre de lait infantile 1er âge	Infant formula (stage 1)	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	a
3121	Poudre de lait infantile 2e âge	Infant formula (stage 2)	st	st	-	-	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	a
2596	P'tite céréale blé et avoine bio	Infant cereals without probiotic wheat and oat	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	10	b
2597	5 céréals dès 8 mois	Infant cereals without probiotic (8 months)	+M	+M	+M	+p	+	8	+	+	+M	+M	+	+	/	/	/	/	+	+	PA	+	+	+	+	+M	+p	+	+	+	+	PA	PA	10	b

INFANT FORMULA, INFANT CEREALS, DAIRY POWDERS WITHOUT PROBIOTICS (Extension study, 2019)

Sample N°	Product (french name)	Product	Reference method: ISO 6579-1					Protocol	Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																				Category	Type					
			Incubation time: 20h at 37°C										After storage for 72h at 5°C ± 3°C																						
			RVS broth or MSRV (PPS)		MKTTn broth		ISO 6579-1 Result		MDA result	MC	Confirmation				ISO 16140-2 requirements (for protocol 9)				All confirmatory tests	Final result	Agreement (Ref /Alt)	BPW 72h		Lysate 72h		Confirmation		Latex			BPW 72h Final result	Lysate 72h Final result	Agreement (Ref/Alt)		
			XLD	ASAP	XLD	ASAP					RVS (except protocol 7)		Latex	ISO tests	Subculture in RVS		Subculture in MKTTn					MDA result	MC	MDA result	MC	XLD	ASAP						BPW 72h	Lysate 72h	
XLD	ASAP	XLD						ASAP			XLD	ASAP			XLD	ASAP																			
2598	Babivaille 10 mois	Infant cereals without probiotic vanilla (10 months)	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	b	
2599	P'tite céréale vanille bio dès 6 mois	Infant cereals without probiotic vanilla organic (6 months)	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	b	
2600	Multi céréals légumes du soleil 8-36 mois	Infant cereals without probiotic vegetables (8-36 months)	+M	+M	+M	+M	+	8	+	+	+M	+M	+	+	/	/	/	/	+	+	PA	+	+	+	+	+M	+p	+	+	+	PA	PA	10	b	
2601	Céréals miel dès 8 mois	Infant cereals without probiotic honey (8 months)	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	b	
2602	Multi céréals dès 6 mois	Infant cereals without probiotic (6 months)	+1/2	+1/2	+M	+P	+	8	+	+	+1/2	+1/2	+	+	/	/	/	/	+	+	PA	+	+	+	+	+M	+M	+	+	+	PA	PA	10	b	
2603	Céréals vanille dès 6 mois	Infant cereals without probiotic vanilla (6 months)	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	b	
2604	Céréals vanille dès 6 mois	Infant cereals without probiotic vanilla (6 months)	+1/2	+m	+M	+M	+	8	+	+	+1/2	+m	+	+	/	/	/	/	+	+	PA	+	+	+	+	+1/2	+M	+	+	+	PA	PA	10	b	
2605	Céréals croissance caramel dès 12 mois	Infant cereals without probiotic for growth (12 months)	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	b	
3174	P'tite céréals blé et avoine bio	Infant cereals without probiotic wheat and oat	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA												10	b	
3175	Céréals banane cacao	Infant cereals banana and cocoa	-	-	st	st	-	8	-	+	-	-	/	/	/	/	/	/	-	-	NA													10	b
3176	Mes premières céréals	Infant cereals	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	b
3177	Céréals infantiles croissance vanille gourmande	Infant cereals for growth (vanilla)	-	-	-	-	-	8	-	+	-	-	/	/	/	/	/	/	-	-	NA													10	b
3178	Céréals infantiles biscuité	Infant cereals biscuit	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	b
3179	Céréals infantiles miel	Infant cereals honey	-	-	st	st	-	8	-	+	-	-	/	/	/	/	/	/	-	-	NA													10	b
3180	Muesli infantil fraise	Infant muesli strawberry	-	-	-	-	-	8	-	+	-	-	/	/	/	/	/	/	-	-	NA													10	b
3181	Céréals infantiles multi céréals	Infant cereals multi	-	-	st	st	-	8	-	+	-	-	/	/	/	/	/	/	-	-	NA													10	b
3182	Céréals infantiles vanille	Infant cereals vanilla	-	-	-	-	-	8	-	+	-	-	/	/	/	/	/	/	-	-	NA													10	b
3183	Céréals infantiles p'tite céréals vanille	Infant cereals vanilla	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	b
2265	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	c	
2266	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	8	-	+	-	-	/	/	/	/	/	/	-	-	NA													10	c
2267	Lait en poudre demi-écrémé	Semi-skimmed milk	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	c	
2268	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c

INFANT FORMULA, INFANT CEREALS, DAIRY POWDERS WITHOUT PROBIOTICS (Extension study, 2019)

Sample N°	Product (french name)	Product	Reference method: ISO 6579-1					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																				Category	Type						
			RVS broth or MSRV (PPS)		MKTTn broth		ISO 6579-1 Result	Protocol	Incubation time: 20h at 37°C										After storage for 72h at 5°C ± 3°C																
			XLD	ASAP	XLD	ASAP			MDA result	MC	Confirmation			ISO 16140-2 requirements (for protocol 9)				All confirmatory tests	Final result	Agreement (Ref/Alt)	BPW 72h		Lysate 72h		Confirmation		Latex			BPW 72h Final result	Lysate 72h Final result	Agreement (Ref/Alt)			
											RVS (except protocol 7)		Latex	ISO tests	Subculture in RVS		Subculture in MKTTn				XLD	MC	MDA result	MC	XLD	ASAP						BPW 72h	Lysate 72h		
XLD	ASAP	XLD	ASAP	XLD	ASAP	XLD	ASAP	XLD	ASAP	BPW 72h	Lysate 72h	BPW 72h			Lysate 72h																				
2269	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	c	
2606	Lactoserum promilk	Lactoserum	+M	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	c	
2607	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	c	
2608	Caseinates	Caseinates	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	c	
3122	Matières premières pour Poudre de lait	Milk powder raw material	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA												10	c	
3123	Matières premières pour Poudre de lait	Milk powder raw material	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c
3124	Matières premières pour Poudre de lait	Milk powder raw material	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c
3125	Matières premières pour Poudre de lait	Milk powder raw material	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c
3126	Matières premières pour Poudre de lait	Milk powder raw material	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c
3885	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c
3886	Poudre de lait demi écrémé	Half skimmed milk powder	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	c	
3887	Ingrédient poudre de lait	Milk powder ingredient	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	c	
3888	Matières premières poudre de lait	Milk powder raw material	+p	+p	+p	+p	+	8	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	10	c	
3889	Poudre de lait entier	Milk powder	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c
3890	Poudre de lait entier	Milk powder	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c
3891	Matières premières poudre de lait	Milk powder raw material	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c
3892	Matières premières poudre de lait	Milk powder raw material	st	st	st	st	-	8	-	+	st	st	/	/	/	/	/	/	-	-	NA													10	c

INFANT FORMULA, INFANT CEREALS WITH PROBIOTICS (Extension study, 2019)

Sample N°	Product (French name)	Product	Reference method: ISO 6579-1					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																							Category	Type		
			Incubation time: 20h at 37°C					After storage for 72h at 5±3°C																										
																									MDA result	MC	Confirmation						ISO 16140-2 requirements (for protocol 9)	
			RVS (except protocol 7)		Latex	ISO tests	Subculture in RVS		Subculture in MKTTn		MDA result	MC	MDA result	MC	RVS		BPW 72h	Lysate 72h																
XLD	ASAP	XLD	ASAP	XLD			ASAP	XLD	ASAP	XLD					ASAP	XLD			ASAP	XLD	ASAP	XLD	ASAP	BPW 72h	Lysate 72h									
2609	Poudre de lait infantile avec probiotiques 1er âge bébés gourmands (L. reuteuri 1,2.10 ⁶ CFU/g)	Infant formula with probiotics (stage 1) (L. reuteuri 1,2.10 ⁶ CFU/g)	+p	+p	+p	+p	+	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	11	a
2610	Poudre de lait infantile avec probiotiques 2e âge 6-12 mois (Bifidobacterium infantis 4,8.10 ⁶ CFU/g)	Infant formula with probiotics (stage 2) (Bifidobacterium infantis 4,8.10 ⁶ CFU/g)	+p	+p	+p	+p	+	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	11	a
2611	Poudre de lait infantile avec probiotiques premium (Bifidobactéries 4,3.10 ⁶ CFU/g)	Infant formula with probiotics premium (Bifidobacteria 4,3.10 ⁶ CFU/g)	st	st	st	st	-	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	11	a
2612	Poudre de lait infantile avec probiotiques 2e âge (B. lactis 2,2.10 ⁶ CFU/g)	Infant formula with probiotics (stage 2) (B. lactis 2,2.10 ⁶ CFU/g)	st	st	st	st	-	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	11	a
2613	Poudre de lait infantile avec probiotiques premium 2 ème âge (Bifidobactéries 1,8.10 ⁶ CFU/g)	Infant formula with probiotics stage 2 (Bifidobacteria 1,8.10 ⁶ CFU/g)	st	st	st	st	-	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	11	a
2614	Poudre de lait infantile avec probiotiques 2ème 6-12 mois (L. reuteuri 4,5.10 ⁶ CFU/g)	Infant formula with probiotics (stage 2) (L. reuteuri 4,5.10 ⁶ CFU/g)	+p	+p	+p	+p	+	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	11	a
2615	Poudre de lait infantile avec probiotiques pour nourrissons (L. fermentum hereditum 5,2.10 ⁶ CFU/g)	Infant formula with probiotics for baby (L. fermentum hereditum 5,2.10 ⁶ CFU/g)	+p	+p	+p	+p	+	9	-/+	+	+p	+p	+	+	/	/	/	/	+	-	ND	+/+	+	+/+	+	+p	+p	+	+	+	PA	PA	11	a
2616	Poudre de lait infantile avec probiotiques 2e âge 6-12 mois (B. lactis 4,0.10 ⁶ CFU/g)	Infant formula with probiotics (stage 2) (B. lactis 4,0.10 ⁶ CFU/g)	+p	+p	+p	+p	+	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	11	a
2617	Poudre de lait infantile avec probiotiques 2e âge relai (L. reuteuri 1,1.10 ⁶ CFU/g)	Infant formula with probiotics (stage 2) (L. reuteuri 1,1.10 ⁶ CFU/g)	+p	+p	+p	+p	+	9	-	+	st	st	/	/	st	st	st	st	-	-	ND	-	+	-	+	st	st	/	-	-	ND	ND	11	a
2618	Poudre de lait infantile avec probiotiques 1er âge plus (B. lactis 2,6.10 ⁶ CFU/g)	Infant formula with probiotics (stage 1) (B. lactis 2,6.10 ⁶ CFU/g)	+p	+p	+p	+p	+	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	11	a
3127	Poudre de lait infantile 2e âge bébés gourmands avec probiotiques (L. reuteri 2,0.10 ⁶ CFU/g)	Infant formula with probiotics (stage 2) (L. reuteuri 2,0.10 ⁶ CFU/g)	st	st	st	st	-	9	-	+	st	st	/	/	st	st	st	st	-	-	NA	-	+	-	+	st	st	/	-	-	NA	NA	11	a

INFANT FORMULA, INFANT CEREALS WITH PROBIOTICS (Extension study, 2019)

Sample N°	Product (French name)	Product	Reference method: ISO 6579-1					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																				Category	Type					
			RVS broth or MSRV (PPS)		MKTTn broth		ISO 6579-1 Result	Protocol	Incubation time: 20h at 37°C										After storage for 72h at 5±3°C															
			XLD	ASAP	XLD	ASAP			MDA result	MC	Confirmation				ISO 16140-2 requirements (for protocol 9)				All confirmatory tests	Final result	Agreement (Ref/Alt)	BPW 72h		Lysate 72h		Confirmation				Latex	BPW 72h Final result	Lysate 72h Final result	Agreement (Ref/Alt)	
											RVS (except protocol 7)		Latex	ISO tests	Subculture in RVS		Subculture in MKTTn					XLD	MC	MDA result	MC	XLD	ASAP						BPW 72h	Lysate 72h
XLD	ASAP	XLD	ASAP	XLD	ASAP	XLD	ASAP	XLD	ASAP	XLD	ASAP	BPW 72h			Lysate 72h																			
3128	Poudre de lait infantile 1er âge relai avec probiotiques (L. reuteri 1,1.10 ⁶ CFU/g)	Infant formula with probiotics (stage 1) (L. reuteri 1,1.10 ⁶ CFU/g)	+p	+p	+p	+p	+	9	-	+	st	st	/	/	st	st	st	st	-	-	ND	-	+	-	+	st	st	/	-	-	ND	ND	11	a
3129	Poudre de lait infantile dès la naissance avec probiotiques (L. reuteri 2,5.10 ⁶ CFU/g)	Infant formula with probiotics for birth (L. reuteri 2,5.10 ⁶ CFU/g)	st	st	st	st	-	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	11	a
3130	Poudre de lait infantile 1er âge avec probiotiques (B. infantis 4,8.10 ⁶ CFU/g)	Infant formula with probiotics (stage 1) (B. infantis 4,8.10 ⁶ CFU/g)	+p	+p	+p	+p	+	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	PA	PA	11	a
3131	Poudre de lait infantile 2e âge premium avec probiotiques (Bifidobactéries 2,0.10 ⁶ CFU/g)	Infant formula with probiotics (stage 2) (Bifidobacteria 2,0.10 ⁶ CFU/g)	st	st	st	st	-	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PD	+	+	+	+	+p	+p	+	+	+	PD	PD	11	a
3132	Poudre de lait infantile 1er âge premium avec probiotiques (Bifidobactéries 1,3.10 ⁶ CFU/g)	Infant formula with probiotics (stage 1) (Bifidobacteria 1,3.10 ⁶ CFU/g)	st	st	st	st	-	9	-	+	st	st	/	/	st	st	st	st	-	-	NA	-	+	-	+	st	st	/	-	-	NA	NA	11	a
3133	Poudre de lait infantile 2e âge avec probiotiques (B. infantis 4,9.10 ⁶ CFU/g)	Infant formula with probiotics (stage 2) (B. infantis 4,9.10 ⁶ CFU/g)	st	st	st	st	-	9	-	+	-	-	/	/	-	-	-	-	-	-	NA												11	a
3134	Poudre de lait infantile 2e âge lait de suite avec probiotiques (L. fermentum hereditum 9,8.10 ⁵ CFU/g)	Follow up infant formula with probiotics (stage 2)(L. fermentum hereditum 9,8.10 ⁵ CFU/g)	-	-	st	st	-	9	-	+	-	-	/	/	-	-	st	st	-	-	NA												11	a
3135	Poudre de lait infantile 2e âge bio avec probiotiques (L. reuteri 4,6.10 ⁶ CFU/g)	Organic infant formula with probiotics (stage 2) (L. reuteri 4,6.10 ⁶ CFU/g)	st	st	st	st	-	9	-	+	st	st	/	/	st	st	st	st	-	-	NA												11	a
3136	Poudre de lait infantile 2e âge plus (S. thermophilus 2,4.10 ⁶ CFU/g)	Infant formula with probiotics (stage 2) (S. thermophilus 2,4.10 ⁶ CFU/g)	st	st	st	st	-	9	-	+	st	st	/	/	st	st	st	st	-	-	NA												11	a
3893	Poudre de lait infantile avec probiotiques formule épaisse (L.reuteri 4,5.10 ⁶ CFU/g)	Infant formula with probiotics thick formula (L.reuteri 4,5.10 ⁶ CFU/g)	+p	+p (white colonies)	+p	+p (white colonies)	+	9	-/+	+	+p	+p (white colonies)	+	+	/	/	/	/	+	-	ND	+/-	+	-/+	+	st (x5:st)	st (x5:st)	/	-	-	ND	ND	11	a
3894	Poudre de lait infantile avec probiotiques formule épaisse (L.reuteri 4,5.10 ⁶ CFU/g)	Infant formula with probiotics thick formula (L.reuteri 4,5.10 ⁶ CFU/g)	st	st	st	st	-	9	-	+	st	st	/	/	st	st	st	st	-	-	NA												11	a
3895	Poudre de lait infantile avec probiotiques formule épaisse 6-12 mois (Bifidobacteries 4,5.10 ⁶ CFU/g)	Infant formula with probiotics thick formula 6-12 months (Bifidobacteries 4,5.10 ⁶ CFU/g)	st	st	st	st	-	9	+	+	+p	+p (white colonies)	+	+	/	/	/	/	+	+	PD	+	+	+	+	+p	st	+	+	+	PD	PD	11	a

INFANT FORMULA, INFANT CEREALS WITH PROBIOTICS (Extension study, 2019)

Sample N°	Product (French name)	Product	Reference method: ISO 6579-1					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella																				Category	Type						
			RVS broth or MSRv (PPS)		MKTTn broth		ISO 6579-1 Result	Protocol	Incubation time: 20h at 37°C										After storage for 72h at 5±3°C																
			XLD	ASAP	XLD	ASAP			MDA result	MC	Confirmation				ISO 16140-2 requirements (for protocol 9)				All confirmatory tests	Final result	Agreement (Ref/Alt)	BPW 72h		Lysate 72h		Confirmation				Latex	BPW 72h Final result	Lysate 72h Final result	Agreement (Ref/Alt)		
											RVS (except protocol 7)		Latex	ISO tests	Subculture in RVS		Subculture in MKTTn					XLD	MC	XLD	MC	RVS							BPW 72h	Lysate 72h	
XLD	ASAP	XLD	ASAP	XLD	ASAP	XLD	ASAP	XLD	ASAP	XLD	ASAP	XLD			ASAP	XLD	ASAP	BPW 72h	Lysate 72h																
4303	Céréals infantiles avec probiotique cereals (B. lactis 1,1.10 ⁶ CFU/g)	Infant cereals with probiotics cereals (B. lactis 1,1.10 ⁶ CFU/g)	st	st	st	st	-	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PD	+	+	+	+	+p	+p	+	+	+	+	PD	PD	11	b
4304	Céréals infantiles avec probiotique biscuité (B. lactis 8,0.10 ⁵ CFU/g)	Infant cereals with probiotics biscuit (B. lactis 8,0.10 ⁵ CFU/g)	+p	+p	+p	+p	+	9	+	+	+p	+p	+	+	/	/	/	/	+	+	PA	+	+	+	+	+p	+p	+	+	+	+	PA	PA	11	b
4305	Céréals infantiles avec probiotique vanille (B. lactis 1,3.10 ⁶ CFU/g)	Infant cereals with probiotics vanilla (B. lactis 1,3.10 ⁶ CFU/g)	st	st	st	st	-	9	-	+	st	st	/	/	st	st	st	st	-	-	NA													11	b
4306	Céréals infantiles avec probiotique vanille (B. lactis 1,0.10 ⁶ CFU/g)	Infant cereals with probiotics vanilla (B. lactis 1,0.10 ⁶ CFU/g)	st	st	st	st	-	9	-	+	st	st	/	/	st	st	st	st	-	-	NA													11	b

Appendix E – Relative level of detection study: raw data

RTE: Mayonnaise based deli-salad (Macédoine)

Salmonella Mbandaka Ad914

Protocol ① (Paired)

Total viable count: 1,2.10³ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - <i>Salmonella</i>							
			RVS broth		MKTn broth		Result	Positive Results/Total	LAMP result	Matrix control	XLD	ASAP	Confirmation	Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP									
3782	0	0	-	-	-	-	-	0/5	-	+	-	-	/	-	0/5
3783			-	-	-	-	-		-	+	-	-	/	-	
3784			-	-	-	-	-		-	+	-	-	/	-	
3785			-	-	-	-	-		-	+	-	-	/	-	
3786			-	-	-	-	-		-	+	-	-	/	-	
3787	Low	0,8	-	-	-	-	-	7/20	-	+	-	-	/	-	7/20
3788			+p	+p	+M	+M	+		+	+	+p	+p	+	+	
3789			-	-	-	-	-		-	+	-	-	/	-	
3790			-	-	-	-	-		-	+	-	-	/	-	
3791			-	-	-	-	-		-	+	-	-	/	-	
3792			-	-	-	-	-		-	+	-	-	/	-	
3793			+p	+M	+M	+M	+		+	+	+p	+M	+	+	
3794			-	-	-	-	-		-	+	-	-	/	-	
3795			+M	+p	+M	+p	+		+	+	+M	+p	+	+	
3796			+p	+p	+M	+p	+		+	+	+p	+p	+	+	
3797			+p	+p	+M	+M	+		+	+	+p	+p	+	+	
3798			-	-	-	-	-		-	+	-	-	/	-	
3799			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
3800			-	-	-	-	-		-	+	-	-	/	-	
3801			-	-	-	-	-		-	+	-	-	/	-	
3802			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
3803			-	-	-	-	-		-	+	-	-	/	-	
3804			-	-	-	-	-		-	+	-	-	/	-	
3805			-	-	-	-	-		-	+	-	-	/	-	
3806			-	-	-	-	-		-	+	-	-	/	-	
3807	High	2,3	+p	+p	+M	+p	+	3/5	+	+	+p	+p	+	+	3/5
3808			+p	+p	+M	+p	+		+	+	+p	+p	+	+	
3809			+p	+p	+M	+p	+		+	+	+p	+p	+	+	
3810			-	-	-	-	-		-	+	-	-	/	-	
3811			-	-	-	-	-		-	+	-	-	/	-	

Meat products: Ground beef

Salmonella Typhimurium A00C060

Protocol ② (Unpaired)

Total viable count: 1,1.10³CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - <i>Salmonella</i>							
			RVS broth		MKTTn broth		Result	Positive Results/Total	LAMP result	Matrix control	XLD	ASAP	Confir- mation	Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP									
4209	0	0	-	-	-	-	-	0/5	-	+	-	-	/	-	0/5
4210			-	-	-	-	-		-	+	-	-	/	-	
4211			-	-	-	-	-		-	+	-	-	/	-	
4212			-	-	-	-	-		-	+	-	-	/	-	
4213			-	-	-	-	-		-	+	-	-	/	-	
4214	Low	1,3	+1/2	+M	+M	+M	+	16/20	+	+	+1/2	+M	+	+	15/20
4215			+p	+p	+M	+M	+		+	+	+M	+M	+	+	
4216			+1/2	+M	+1/2	+M	+		+	+	+M	+M	+	+	
4217			+m	+1/2	+1/2	+M	+		-	+	-	-	/	-	
4218			+1/2	+M	+M	+M	+		+	+	+1/2	+M	+	+	
4219			+m	+1/2	+1/2	+M	+		+	+	+M	+M	+	+	
4220			+M	+M	+M	+M	+		+	+	+m	+1/2	+	+	
4221			-	-	-	-	-		+	+	+m	+1/2	+	+	
4222			-	-	-	-	-		+	+	+1/2	+M	+	+	
4223			+M	+M	+M	+M	+		+	+	+p	+M	+	+	
4224			-	-	-	-	-		+	+	+M	+M	+	+	
4225			+1/2	+M	+1/2	+M	+		+	+	+M	+p	+	+	
4226			+m	+1/2	+1/2	+M	+		+	+	+m	+M	+	+	
4227			+m	+M	+M	+M	+		+	+	+1/2	+M	+	+	
4228			-	st	-	-	-		+	+	+m	+M	+	+	
4229	+M	+M	+M	+M	+	-	+	-	-	/	-				
4230	+1/2	+M	+M	+M	+	+	+	+1/2	+M	+	+				
4231	+m	+M	+1/2	+M	+	-	+	-	-	/	-				
4232	+1/2	+M	+1/2	+M	+	-	+	-	-	/	-				
4233	+1/2	+M	+M	+M	+	-	+	-	-	/	-				
4234	High	3,8	+m	+1/2	+1/2	+M	+	5/5	+	+	+m	+M	+	+	5/5
4235			+m	+M	+1/2	+M	+		+	+	+m	+1/2	+	+	
4236			+m	+M	+1/2	+M	+		+	+	+1/2	+M	+	+	
4237			+1/2	+M	+M	+M	+		+	+	+m	+1/2	+	+	
4238			+M	+M	+M	+M	+		+	+	+1/2	+M	+	+	

Dairy products: Raw milk
Salmonella Ohio Ad1482

Protocol © (Unpaired)

Total viable count: 1.10⁷ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella							
			RVS broth		MKTTn broth		Result	Positive Results/Total	LAMP result	Matrix control	XLD	ASAP	Confirmation	Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP									
4153	0	0	-	-	-	-	-	0/5	-	+	-	-	/	-	0/5
4154			-	-	-	-	-		-	+	-	-	/	-	
4155			-	-	-	-	-		-	+	-	-	/	-	
4156			-	-	-	-	-		-	+	-	-	/	-	
4157			-	-	-	-	-		-	+	-	-	/	-	
4158	Low	1,2	-	-	-	-	-	7/20	+	+	+m	+M	+	+	11/20
4159			-	-	-	-	-		+	+	-	+M	+	+	
4160			+m	+M	+m	+m	+		+	+	+m	+M	+	+	
4161			-	-	-	-	-		-	+	-	-	/	-	
4162			+1	+M	+m	+M	+		+	+	+1	+M	+	+	
4163			-	-	-	-	-		-	+	-	-	/	-	
4164			-	-	-	-	-		-	+	-	-	/	-	
4165			-	-	-	-	-		-	+	-	-	/	-	
4166			-	+m	+m	+1/2	+		+	+	+1	+M	+	+	
4167			-	-	-	-	-		+	+	+2	+M	+	+	
4168			+m	+M	+m	+1/2	+		-	+	-	-	/	-	
4169			-	-	-	-	-		+	+	+m	+M	+	+	
4170			-	-	-	-	-		-	+	-	-	/	-	
4171			-	-	-	-	-		+	+	+m	+m	+	+	
4172			+m	+M	-	+m	+		-	+	+	+M	+	+	
4173			-	-	-	-	-		+	+	+m	+M	+	+	
4174			+m	+M	+m	+m	+		-	+	-	-	/	-	
4175			-	-	-	-	-		-	+	-	-	/	-	
4176			-	-	-	-	-		-	+	-	-	/	-	
4177			+m	+1	+M	+m	+		+	+	+m	+M	+	+	
4178	-	+M	+m	+1/2	+	5/5	+	+	-	+M	+	+	4/5		
4179	-	+M	+M	+M	+		+	+	+m	+M	+	+			
4180	+m	+M	+M	+M	+		-	+	-	-	/	-			
4181	+m	+M	+m	+M	+		+	+	+m	+M	+	+			
4182	-	+M	+m	+m	+		+	+	-	+M	+	+			

Dairy products: Infant formula with probiotics
Salmonella Anatum Ad298

Protocol ③ (Paired)

Total viable count: 1,3.10⁶CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella							
			RVS broth		MKTTn broth		Result	Positive Results/Total	LAMP result	Matrix control	XLD	ASAP	Confirmation	Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP									
4467	0	0	st	st	st	st	-	0/5	-	+	st	st	/	-	0/5
4468			st	st	st	st	-		-	+	st	st	/	-	
4469			st	st	st	st	-		-	+	st	st	/	-	
4470			st	st	st	st	-		-	+	st	st	/	-	
4471			st	st	st	st	-		-	+	st	st	/	-	
4472	Low	0,4	+p	+p	+p	+p	+	9/20	+	+	+p	+p	+	+	16/20
4473			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4474			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4475			st	st	st	st	-		+	+	+p	+p	+	+	
4476			st	st	st	st	-		+	+	+p	+p	+	+	
4477			st	st	st	st	-		+	+	+p	+p	+	+	
4478			st	st	st	st	-		+	+	+m	+m	+	+	
4479			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4480			st	st	st	st	-		+	+	+p	+p	+	+	
4481			st	st	st	st	-		-	+	st	st	/	-	
4482			st	st	st	st	-		-	+	st	st	/	-	
4483			st	st	st	st	-		-	+	st	st	/	-	
4484			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4485			st	st	st	st	-		+	+	+p	+p	+	+	
4486			st	st	st	st	-		-	+	st	st	/	-	
4487			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4488			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4489	+p	+p	+p	+p	+	+	+	+p	+p	+	+				
4490	+p	+p	+p	+p	+	+	+	+p	+p	+	+				
4491	st	st	st	st	-	+	+	+p	+p	+	+				
4492	High	2,1	+p	+p	+p	+p	+	5/5	+	+	+p	+p	+	+	5/5
4493			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4494			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4495			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4496			+p	+p	+p	+p	+		+	+	+p	+p	+	+	

Vegetables: Spinach
Salmonella Virchow Ad1721

Protocol © (Unpaired)

Total viable count: 1,3.10⁹ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - <i>Salmonella</i>							
			RVS broth		MKTn broth		Result	Positive Results/Total	LAMP result	Matrix control	XLD	ASAP	Confirmation	Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP									
5585	0	0	-	-	-	-	-	0/5	-	+	-	-	/	-	0/5
5586			-	-	-	-	-		-	+	-	-	/	-	
5587			-	-	-	-	-		-	+	-	-	/	-	
5588			-	-	-	-	-		-	+	-	-	/	-	
5589			-	-	-	-	-		-	+	-	-	/	-	
5590	Low	1,1	-	-	-	-	-	15/20	-	+	-	-	/	-	14/20
5591			+M	+M	+M	+m	+		-	+	-	-	/	-	
5592			-	-	-	-	-		+	+	+1/2	+M	+	+	
5593			+M	+M	+M	+M	+		-	+	-	-	/	-	
5594			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5595			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5596			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5597			-	-	-	-	-		-	+	-	-	/	-	
5598			+M	+M	+M	+M	+		+	+	+M	+p	+	+	
5599			+M	+M	+1/2	+1/2	+		+	+	+1/2	+M	+	+	
5600			+M	+M	+m	+m	+		-	+	-	-	/	-	
5601			-	-	-	-	-		+	+	+1/2	+M	+	+	
5602			-	-	-	-	-		+	+	+M	+M	+	+	
5603			+m	+M	+1/2	+m	+		+	+	+M	+1/2	+	+	
5604			+M	+M	+M	+1/2	+		+	+	+m	+M	+	+	
5605	+M	+M	+M	+M	+	+	+	+M	+M	+	+				
5606	+M	+M	+M	+1/2	+	+	+	+p	+M	+	+				
5607	+M	+M	+M	+M	+	-	+	-	-	/	-				
5608	+M	+M	+1/2	+m	+	+	+	+1/2	+M	+	+				
5609	+M	+M	+m	+M	+	+	+	+m	+m	+	+				
5610	High	3,1	+M	+M	+M	+M	+	5/5	+	+	+m	+m	+	+	5/5
5611			+1/2	+M	+M	+M	+		+	+	+m	+m	+	+	
5612			+M	+M	+m	+M	+		+	+	+1/2	+m	+	+	
5613			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5614			+M	+M	+M	+M	+		+	+	+M	+M	+	+	

Specific ingredients: cinnamon
Salmonella Agona Ad1725

Protocol © (Unpaired)

Total viable count: 1,60.10⁵ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella							
			RVS broth		MKTTn broth		Result	Positive Results/Total	LAMP result	Matrix control	XLD	ASAP	Confirmation	Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP									
6203	0	0	-	-	-	-	-	0/5	-	+	-	-	/	-	0/5
6204			-	-	-	-	-		-	+	-	-	/	-	
6205			-	-	-	-	-		-	+	-	-	/	-	
6206			-	-	-	-	-		-	+	-	-	/	-	
6207			-	-	-	-	-		-	+	-	-	/	-	
6208	Low	6,9	+M	+m	+m	+m	+	10/20	+	+	+m	+m	+	+	19/20
6209			+m	+m	+M	+M	+		+	+	+m	+m	+	+	
6210			+1	+m	-	-	+		+	+	+m	+m	+	+	
6211			+m	+m	+m	+m	+		+	+	+m	+m	+	+	
6212			+m	+m	+M	+M	+		+	+	+m	+m	+	+	
6213			-	-	-	-	-		+	+	+m	+m	+	+	
6214			+1/2	+m	+M	+1/2	+		+	+	+m	+m	+	+	
6215			+m	+m	+M	+m	+		+	+	+m	+m	+	+	
6216			-	-	-	-	-		+	+	+m	+m	+	+	
6217			-	-	-	-	-		+	+	+m	+m	+	+	
6218			+m	+m	+p	+p	+		+	+	+m	+m	+	+	
6219			-	-	st	st	-		+	+	+m	+m	+	+	
6220			-	-	-	-	-		+	+	+m	+m	+	+	
6221			-	-	-	st	-		-	+	-	-	/	-	
6222			-	-	st	st	-		+	+	+m	+m	+	+	
6223			-	-	+M	+M	+		+	+	+m	+m	+	+	
6224			-	-	-	-	-		+	+	+m	+m	+	+	
6225			+1ni	+m	+p	+p	+		+	+	+m	+m	+	+	
6226			-	-	-	-	-		+	+	+m	+m	+	+	
6227	-	-	-	-	-	+	+	+m	+m	+	+				
5935	High	7,4	+m	+m	+M	+M	+	5/5	+	+	+m	+m	+	+	5/5
5936			-	+m	+M	+M	+		+	+	+m	+m	+	+	
5937			-	+m	+M	+M	+		+	+	+m	+m	+	+	
5938			+m	+m	+M	+M	+		+	+	+m	+m	+	+	
5939			+m	+m	+p	+p	+		+	+	+m	+m	+	+	

Specific ingredients: cocoa powder
Salmonella Typhimurium Ad2034

Protocol ④ (Unpaired)

Total viable count: 2.10² CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella							
			RVS broth		MKTTn broth		Result	Positive Results/Total	LAMP result	Matrix control	XLD	ASAP	Confirmation	Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP									
5454	0	0	st	st	st	st	-	0/5	-	+	st	st	/	-	0/5
5455			st	st	st	st	-		-	+	st	st	/	-	
5456			st	st	st	st	-		-	+	st	st	/	-	
5457			st	st	st	st	-		-	+	st	st	/	-	
5458			st	st	st	st	-		-	+	st	st	/	-	
5459	Low	2,1	st	st	st	st	-	5/20	-	+	st	st	/	-	5/20
5460			+p	+p	+p	+p	+		-	+	st	st	/	-	
5461			st	st	st	st	-		+	+	+p	+p	+	+	
5462			st	st	st	st	-		-	+	st	st	/	-	
5463			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
5464			st	st	st	st	-		-	+	st	st	/	-	
5465			st	st	st	st	-		-	+	st	st	/	-	
5466			st	st	st	st	-		-	+	st	st	/	-	
5467			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
5468			st	st	st	st	-		-	+	st	st	/	-	
5469			+p	+p	+p	+p	+		-	+	st	st	/	-	
5470			st	st	st	st	-		+	+	+p	+p	+	+	
5471			st	st	st	st	-		-	+	st	st	/	-	
5472			st	st	st	st	-		-	+	st	st	/	-	
5473			st	st	st	st	-		-	+	st	st	/	-	
5474			st	st	st	st	-		-	+	st	st	/	-	
5475			st	st	st	st	-		-	+	st	st	/	-	
5476			st	st	st	st	-		+	+	+p	+p	+	+	
5477			+p	+p	+p	+p	+		-	+	st	st	/	-	
5478			st	st	st	st	-		-	+	st	st	/	-	
5479	High	6,8	st	st	st	st	-	4/5	+	+	+p	+p	+	+	4/5
5480			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
5481			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
5482			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
5483			+p	+p	+p	+p	+		-	+	st	st	/	-	

Meat products: Ground beef

Salmonella Typhimurium A00C060

Protocol © (Unpaired)

Total viable count: 1,1.10³CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - <i>Salmonella</i>														
			RVS broth		MKTTn broth		Result	Positive Results/ Total	Protocol 6: 10 h at 41,5°C						Protocol 6: 24 h at 41,5°C							
			XLD	ASAP	XLD	ASAP			LAMP result	Matrix control	XLD	ASAP	Confir- mation	Final result	Positive Results/ Total	LAMP result	Matrix control	XLD	ASAP	Confir- mation	Final result	Positive Results/ Total
4209	0	0	-	-	-	-	-	0/5	-	+	-	-	/	-	0/5	-	+	-	-	/	-	0/5
4210			-	-	-	-	-		-	+	-	-	/	-		-	+	-	-	/	-	
4211			-	-	-	-	-		-	+	-	-	/	-		-	+	-	-	/	-	
4212			-	-	-	-	-		-	+	st	st	/	-		-	+	st	-	/	-	
4213			-	-	-	-	-		-	+	-	-	/	-		-	+	-	-	/	-	
4214	Low	1,3	+1/2	+M	+M	+M	+	16/20	+	+	+m	+1/2	+	+	15/20	+	+	+m	+M	+	+	15/20
4215			+p	+p	+M	+M	+		+	+	+p	+p	+	+		+	+	+M	+M	+	+	
4216			+1/2	+M	+1/2	+M	+		+	+	+p	+p	+	+		+	+	+M	+M	+	+	
4217			+m	+1/2	+1/2	+M	+		-	+	st	st	/	-		-	+	-	-	/	-	
4218			+1/2	+M	+M	+M	+		+	+	+1/2	+M	+	+		+	+	+1/2	+M	+	+	
4219			+m	+1/2	+1/2	+M	+		+	+	+p	+p	+	+		+	+	+M	+M	+	+	
4220			+M	+M	+M	+M	+		+	+	+1/2	+M	+	+		+	+	+m	+M	+	+	
4221			-	-	-	-	-		+	+	+1/2	+p	+	+		+	+	+M	+M	+	+	
4222			-	-	-	-	-		+	+	+1/2	+M	+	+		+	+	+1/2	+M	+	+	
4223			+M	+M	+M	+M	+		+	+	+M	+M	+	+		+	+	+1/2	+1/2	+	+	
4224			-	-	-	-	-		+	+	+M	+M	+	+		+	+	+M	+M	+	+	
4225			+1/2	+M	+1/2	+M	+		+	+	+M	+M	+	+		+	+	+1/2	+M	+	+	
4226			+m	+1/2	+1/2	+M	+		+	+	+m	+1/2	+	+		+	+	+m	+M	+	+	
4227			+m	+M	+M	+M	+		+	+	+1/2	+M	+	+		+	+	+m	+1/2	+	+	
4228			-	st	-	-	-		+	+	+m	+M	+	+		+	+	+1	+m	+	+	
4229			+M	+M	+M	+M	+		-	+	-	-	/	-		-	+	st	st	/	-	
4230			+1/2	+M	+M	+M	+		+	+	+M	+p	+	+		+	+	+M	+M	+	+	
4231			+m	+M	+1/2	+M	+		-	+	st	st	/	-		-	+	-	-	/	-	
4232			+1/2	+M	+1/2	+M	+		-	+	-	-	/	-		-	+	-	-	/	-	
4233			+1/2	+M	+M	+M	+		-	+	-	-	/	-		-	+	-	-	/	-	
4234	High	3,8	+m	+1/2	+1/2	+M	+	5/5	+	+	+m	+1/2	+	+	5/5	+	+	+1/2	+M	+	+	5/5
4235			+m	+M	+1/2	+M	+		+	+	+m	+M	+	+		+	+	+m	+M	+	+	
4236			+m	+M	+1/2	+M	+		+	+	+1/2	+m	+	+		+	+	+1/2	+M	+	+	
4237			+1/2	+M	+M	+M	+		+	+	+m	+M	+	+		+	+	+1/2	+M	+	+	
4238			+M	+M	+M	+M	+		+	+	+1/2	+p	+	+		+	+	+m	+M	+	+	

Production environment samples: Process water
Salmonella Livingstone A00E058

Protocol ② (Unpaired)

Total viable count: 4,5.10⁵ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella							
			RVS broth		MKTTn broth		Result	Positive Results/Total	LAMP result	Matrix control	XLD	ASAP	Confirmation	Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP									
5343	0	0	-	st	-	-	-	0/5	-	+	-	-	/	-	0/5
5344			-	-	-	-	-		-	+	-	-	/	-	
5345			-	-	-	-	-		-	+	-	-	/	-	
5346			-	-	-	-	-		-	+	-	-	/	-	
5347			-	-	-	-	-		-	i/-	+	-	-	/	
5348	Low	1,0	+M	+M	+M	+M	+	16/20	+	+	+M	+p	+	+	13/20
5349			+M	+M	+M	+M	+		-	+	-	-	/	-	
5350			-	-	-	-	-		-	+	-	-	/	-	
5351			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5352			+M	+M	+M	+M	+		-	+	-	st	/	-	
5353			+M	+M	+M	+M	+		-	+	-	-	/	-	
5354			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5355			-	-	-	-	-		+	+	+M	+M	+	+	
5356			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5357			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5358			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5359			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5360			-	-	-	-	-		+	+	+M	+M	+	+	
5361			+M	+M	+M	+M	+		-	+	-	-	/	-	
5362			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5363			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5364			-	-	-	-	-		-	+	-	-	/	-	
5365			+M	+M	+M	+M	+		-	+	-	-	/	-	
5366			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5367			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5368	High	2,9	+M	+M	+M	+M	+	5/5	+	+	+M	+M	+	+	4/5
5369			+M	+M	+M	+M	+		-	+	-	-	/	-	
5370			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5371			+M	+M	+M	+M	+		+	+	+M	+M	+	+	
5372			+M	+M	+M	+M	+		+	+	+M	+M	+	+	

Pet food :pellets for dog

S. Derby Ad1878

Protocol 1 (Paired)

Total viable count: 1,2.10³CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method : ISO 6579-1					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella							
			RVS broth		MKTTn broth		Result	Positive Results/Total	LAMP result	Matrix control	Subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP					XLD	ASAP	Confirmation		
6047	0	0	st	st	st	st	-	0/5	-	+	st	st	/	-	0/5
6048			st	st	st	st	-		-	+	st	st	/	-	
6049			st	st	st	st	-		-	+	st	st	/	-	
6050			st	st	st	st	-		-	+	st	st	/	-	
6051			st	st	st	st	-		-	+	st	st	/	-	
6052	Low	4,2	+p	+p	+p	+p	+	15/20	+	+	+p	+p	+	+	15/20
6053			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6054			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6055			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6056			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6057			st	st	st	st	-		-	+	st	st	/	-	
6058			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6059			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6060			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6061			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6062			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6063			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6064			st	st	st	st	-		-	+	st	st	/	-	
6065			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6066			st	st	st	st	-		-	+	st	st	/	-	
6067			st	st	st	st	-		-	+	st	st	/	-	
6068			st	st	st	st	-		-	+	st	st	/	-	
6069			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6070	+p	+p	+p	+p	+	+	+	+p	+p	+	+				
6071	+p	+p	+p	+p	+	+	+	+p	+p	+	+				
6072	High	8,3	+p	+p	+p	+p	+	4/5	+	+	+p	+p	+	+	4/5
6073			st	st	st	st	-		-	+	st	st	/	-	
6074			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6075			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
6076			+p	+p	+p	+p	+		+	+	+p	+p	+	+	

Primary production samples: poultry feces

S. Enteritidis Ad657

Protocol 7 (Unpaired)

Total viable count: 1,1 10⁹ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method : ISO 6579-1					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella							
			MSRV		MKTTn broth		Result	Positive Results/ Total	LAMP result	Matrix control	Subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP					XLD	ASAP	Confirmation		
8490	0	0	/	/	-	-	-	0/5	-	+	/	/	/	-	0/5
8491			-	-	-d/-	-	-		-	+	/	/	/	-	
8492			-	-	-	-	-		-	+	/	/	/	-	
8493			/	/	-	-	-		-	+	/	/	/	-	
8494			-	-	-	-	-		-	+	/	/	/	-	
8774	Low	4,3	+p	+p	+p	+p	+	15/20	+	+	+(4)	+m	+	+	9/20
8775			+p	+p	+p	+m	+		+	+	+(6)	+mni/+	+	+	
8776			/	/	-	-	-		+	+	+(2)	+mni/+	+	+	
8777			+p	+p	+p	+p	+		+	+	+dni/+	+dni/+	+	+	
8778			+M	+M	+p	+p	+		-	+	-	-	/	-	
8779			+p	+p	+p	+p	+		+	+	+m	+m	+	+	
8780			+p	+p	+p	+M	+		-	+	-	-	/	-	
8781			+p	+p	+p	+M	+		-	+	-	-	/	-	
8782			-	-	-	-	-		-	+	-	-	/	-	
8783			/	/	-	-	-		+	+	+(2)	+m	+	+	
8784			-	-	md/-	mdni/-	-		+	+	+(1)	+mni/+	+	+	
8785			+p	+p	+M	+M	+		+	+	+(5)	+dmni/+	+	+	
8786			+p	+p	+M	+M	+		-	+	-	-	/	-	
8787			+p	+p	+M	+M	+		-	+	-	-	/	-	
8788			+p	+p	+M	+M	+		-	+	-	-	/	-	
8789	+p	+p	+M	+M	+	+	+	+m	+m	+	+				
8790	+p	+p	+M	+M	+	-	+	-	-	/	-				
8791	+p	+p	+M	+M	+	-	+	-	-	/	-				
8792	/	/	-	-	-	-	+	-	-	/	-				
8793	+p	+p	+M	+M	+	-	+	-	-	/	-				
8640	High	16,3	+p	+p	+1/2	+M	+	5/5	+	+	+m	+m	+	+	5/5
8641			+p	+p	+1/3	+M	+		+	+	+m	+m	+	+	
8642			+p	+p	+1/4	+M	+		+	+	+m	+m	+	+	
8643			+p	+p	+1/5	+M	+		+	+	+m	+(2)	+	+	
8644			+p	+p	+1/6	+M	+		+	+	+m	+m	+	+	

Total viable count: 3,2.10⁶ CFU/g

Sample N°	Level	Inoculation level (cfu/375g)	Reference method : ISO 6579-1					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella							
			RVS broth		MKTTn broth		Result	Positive Results/Total	LAMP result	Matrix control	Subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP					XLD	ASAP	Confirmation		
3985	0	0	-	-	-	-	-	0/5	-	+	-	-	/	-	0/5
3986			-	-	st	st	-		-	+	-	-	/	-	
3987			-	-	-	-	-		-	+	-	-	/	-	
3988			-	-	st	-	-		-	+	-	-	/	-	
3989			-	-	-	-	-		-	+	-	-	/	-	
3990	Low	1,5	-	-	-	-	-	13/20	-	+	-	-	/	-	13/20
3991			-	-	st	st	-		-	+	-	-	/	-	
3992			-	-	-	-	-		-	+	-	-	/	-	
3993			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
3994			+m	+m	+m	+M	+		+	+	+m	+m	+	+	
3995			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
3996			-	-	st	st	-		-	+	-	-	/	-	
3997			+m	+m	+p	+p	+		+	+	+m	+m	+	+	
3998			-	-	-	-	-		-	+	-	-	/	-	
3999			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
4000			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
4001			-	-	-	-	-		-	+	-	-	/	-	
4002			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
4003			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
4004			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
4005			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
4006			-	-	-	-	-		-	+	-	-	/	-	
4007			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
4008			+m	+m	+M	+p	+		+	+	+m	+m	+	+	
4009			+m	+M	+M	+p	+		+	+	+m	+M	+	+	
4010	High	4,4	+p	+p	+M	+p	+	5/5	+	+	+p	+p	+	+	5/5
4011			+m	+M	+M	+p	+		+	+	+m	+M	+	+	
4012			+m	+M	+M	+p	+		+	+	+m	+M	+	+	
4013			+m	+M	+M	+p	+		+	+	+m	+M	+	+	
4014			+m	+M	+M	+p	+		+	+	+m	+M	+	+	

Infant formula with probiotics
Salmonella Agona Ad1483
 Protocol 9 (Unpaired)

Extension study (2019)

Total viable count: 5,4.10⁶ CFU/g

Sample N°	Level	Inoculation level (cfu/375 g)	Reference method : ISO 6579-1					Alternative method: NEOGEN™ Molecular Detection Assay 2 - Salmonella							
			RVS broth		MKTn broth		Result	Positive Results/Total	LAMP result	Matrix control	Subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP					XLD	ASAP	Confirmation		
4347	0	0	st	st	st	st	-	0/5	-	+	st	st	/	-	0/5
4348			st	st	st	st	-		-	+	st	st	/	-	
4349			st	st	st	st	-		-	+	st	st	/	-	
4350			st	st	st	st	-		-	+	st	st	/	-	
4351			st	st	st	st	-		-	+	st	st	/	-	
4352	Low	0,2	st	st	st	st	-	11/20	+	+	+p	+p	+	+	8/20
4353			+p	+p	+p	+p	+		-	+	st	st	/	-	
4354			st	st	st	st	-		-	+	st	st	/	-	
4355			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4356			st	st	st	st	-		+	+	+p	+p	+	+	
4357			st	st	st	st	-		+	+	+p	+p	+	+	
4358			st	st	st	st	-		-	+	st	st	/	-	
4359			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4360			+p	+p	+p	+p	+		-	+	st	st	/	-	
4361			+p	+p	+p	+p	+		-	+	st	st	/	-	
4362			+p	+p	+p	+p	+		-	+	st	st	/	-	
4363			st	st	st	st	-		-	+	st	st	/	-	
4364			+p	+p	+p	+p	+		-	+	st	st	/	-	
4365			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4366			st	st	st	st	-		-	+	st	st	/	-	
4367			+p	+p	+p	+p	+		-	+	st	st	/	-	
4368			st	st	st	st	-		-	+	st	st	/	-	
4369	+p	+p	+p	+p	+	+	+	+p	+p	+	+				
4370	st	st	st	st	-	-	+	st	st	/	-				
4371	+p	+p	+p	+p	+	+	+	+p	+p	+	+				
4372	High	0,9	+p	+p	+p	+p	+	5/5	-	+	st	st	/	-	1/5
4373			+p	+p	+p	+p	+		-/+/-*/+*/-*	+	+p	+p	+	-	
4374			+p	+p	+p	+p	+		-	+	st	st	/	-	
4375			+p	+p	+p	+p	+		+	+	+p	+p	+	+	
4376			+p	+p	+p	+p	+		-/+/-*/+*/-*	+	+p	+p	+	-	

*=new heat treatment

Appendix F – Inclusivity and exclusivity study: raw data

INCLUSIVITY									
N°	Strain		Reference	Origin	Inoculation level (CFU/225 ml)	NEOGEN™ Molecular Detection Assay 2 - <i>Salmonella</i>			
						Tetrathionate broth 22 h at 41.5°C			
						LAMP result	Confirmation		
XLD	ASAP	latex							
1	<i>Salmonella</i>	Abaetetuba	Ad2318	/	32	+	+	+	+
2	<i>Salmonella</i>	Aberdeen	CIP 105618	/	53	+	+	+	+
3	<i>Salmonella</i>	Abortusequi	Ad2321	/	13	+	+(white colonies)	+(small colonies)	+
4	<i>Salmonella</i>	Abortusovis	Ad2320	Ovine foetus	27 (48h)	+	+(48 h)	+(48 h)	+
5	<i>Salmonella</i>	Adelaïde	Ad2319	Turkey breeding environment	49	+	+	+(dark colonies)	+
6	<i>Salmonella</i>	Agona	A00V038	Feed for pork	49	+	+	+	+
7	<i>Salmonella</i>	Anatum	A00E007	Dusts	39	+	+	+	+
8	<i>Salmonella</i>	<i>arizonae</i> 51:z4,z23	CIP 5523	Turkey meat	28	+	+	+(pale colonies)	+
9	<i>Salmonella</i>	<i>arizonae</i> 48:z4,z23:-	Ad1850	Poultry environmental sample	32	+	+	+	+
10	<i>Salmonella</i>	Bardo	Adria 569	Meat for sausage	48	+	+	+	+
11	<i>Salmonella</i>	Bareilly	Ad 1687	Chocolate industry	30	+	+	+	+
12	<i>Salmonella</i>	Blockley	Ad 923	Poultry environment	29	+	+	+	+
13	<i>Salmonella</i>	<i>bongori</i> 66 :z35:-	Ad 599	Environmental sample	33	+	st(24h)/+(48h)	st(24 h)/+(48 h)	+
14	<i>Salmonella</i>	Bovismorbificans	Adria 6629	Sausage	32	+	+	+	+
15	<i>Salmonella</i>	Braenderup	Adria 111	Pork meat	49	+	+	+	+
16	<i>Salmonella</i>	Brandenburg	Ad 351	Seafood cocktail	51	+	+	+	+
17	<i>Salmonella</i>	Bredeney	Adria 396	Ground beef	23	+	st(24 h)/+(48 h)	st(24 h)/+(48 h)	+
18	<i>Salmonella</i>	Caracas	Ad2322	Spice	15	-	st(48 h)	st(48 h)	/
					98	+	+	+	+
19	<i>Salmonella</i>	Cerro	Ad 689	Dehydrated poultry protein	44	+	+	+	+
20	<i>Salmonella</i>	Chester	CIP 103543	/	35	+	+	+	+
21	<i>Salmonella</i>	Cubana	Ad2323	Dust feed environment	36	+	+	+	+
22	<i>Salmonella</i>	Derby	Ad 1093	Fish fillet	33	i/+	+	+	+
23	<i>Salmonella</i>	<i>diarizonae</i> 38:lv:z53	Ad 451	Ewe milk cheese	55	+	+	+(pale colonies)	+
24	<i>Salmonella</i>	<i>diarizonae</i> 61:k:1,5,7	Ad 1300	Raw ewe milk	49	+	+	+	+
25	<i>Salmonella</i>	Dublin	Ad 529	Beef meat	63	+	+	+(white colonies)	+
26	<i>Salmonella</i>	Emek	Ad 333	/	13	+	+	+	+

INCLUSIVITY									
N°	Strain		Reference	Origin	Inoculation level (CFU/225 ml)	NEOGEN™ Molecular Detection Assay 2 - <i>Salmonella</i>			
						Tetrathionate broth 22 h at 41.5°C			
						LAMP result	Confirmation		
XLD	ASAP	latex							
27	<i>Salmonella</i>	Enteritidis	Ad 477	Hen meat	22	+	+	+	+
28	<i>Salmonella</i>	Gallinarum biovar pullorum	Ad 300	Poultry environment	7	+	+(white colonies)	+(white colonies)	+
29	<i>Salmonella</i>	Gaminara	Ad2324	Boar meat	29	+	+	+	+
30	<i>Salmonella</i>	Give	436	Ground beef	39	+	+	+	+
31	<i>Salmonella</i>	Guinea	29	/	54	-	st(48 h)	st(48 h)	/
					191	-	st(48 h)	st(48 h)	/
					59 (with 25g sterile feces)	+	+(48h)	+(48 h)	+
32	<i>Salmonella</i>	Hadar	24871	Chicken meat	48	+	+	+	+
33	<i>Salmonella</i>	Havana	Ad 930	Poultry environment	26	+	+	+	+
34	<i>Salmonella</i>	Heidelberg	A00E005	Dusts from dairy industry	93	+	+	+	+
35	<i>Salmonella</i>	<i>houtenae</i> 50:g,z51	Ad 596	Dairy product	85	+	+	+	+
36	<i>Salmonella</i>	Hvittingfoss	Ad2325	Raw stuff	52	+	+	+	+
37	<i>Salmonella</i>	Indiana	Ad 174	White cheese	32	+	+	+	+
38	<i>Salmonella</i>	<i>indica</i> 1,6,14,25:a:enx	Ad 600	Environmental sample	39	+	+(white colonies)	+(light purple colonies)	+
39	<i>Salmonella</i>	<i>indica</i> 11:b:e,n,x	Ad2337	Chicken breeding environment	36	+	+	+(light colonies)	+
40	<i>Salmonella</i>	Infantis	F401B	Cheese	53	+	+	+	+
41	<i>Salmonella</i>	Javiana	Ad2326	Turkey meat	42	+	+	+	+
42	<i>Salmonella</i>	Kedougou	Ad 929	Bovine environmental sample	26	+	+	+	+
43	<i>Salmonella</i>	Kentucky	Ad1756	Poultry environmental sample	51	+	+	+	+
44	<i>Salmonella</i>	Kottbus	Adria 1	Poultry environmental sample	80	+	+	+	+
45	<i>Salmonella</i>	Landau	Ad 499	/	33	+	+	(light pink colonies)	+
46	<i>Salmonella</i>	Lille	Adria 37	Food product	86	+	+	+	+
47	<i>Salmonella</i>	Livingstone	Ad 1107	Dusts	35	+	+	+	+
48	<i>Salmonella</i>	London	Adria 326	Cooked meat sample	59	+	+	+	+
49	<i>Salmonella</i>	Luciana	CIP 105626	/	9	-	st(48 h)	st(48 h)	/
					97	+	+	+	+
50	<i>Salmonella</i>	Manhattan	Adria 900	Dusts from dairy industry	60	+	+	+	+
51	<i>Salmonella</i>	Maracaibo	CIP 54143	/	63	+	+	+	+
52	<i>Salmonella</i>	Marseille	CIP105627	/	39	+	+	+	+
53	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	45	+	+	+	+
54	<i>Salmonella</i>	Meleagridis	505	Raw milk	33	+	+	+	+

INCLUSIVITY									
N°	Strain		Reference	Origin	Inoculation level (CFU/225 ml)	NEOGEN™ Molecular Detection Assay 2 - <i>Salmonella</i>			
						Tetrathionate broth 22 h at 41.5°C			
						LAMP result	Confirmation		
XLD	ASAP	latex							
55	<i>Salmonella</i>	Michigan	Ad2327	Low moisture sausage	55	+	+	+	+
56	<i>Salmonella</i>	Mikawasima	Ad1811	Raw ewe milk	41	+	+	+	+
57	<i>Salmonella</i>	Minnesota	Ad2328	Feed	80	+	+	+	+
58	<i>Salmonella</i>	Missisipi	Ad2329	Parakeet	77	+	+	+	+
59	<i>Salmonella</i>	Montevideo	Ad912	Raw milk	46	+	+	+	+
60	<i>Salmonella</i>	Muenchen	CIP 106178	/	53	+	+	+	+
61	<i>Salmonella</i>	Napoli	Ad 928	Clinical	37	+	+	+	+
62	<i>Salmonella</i>	Newport	Adria 586	Sausage	23	+	+	+	+
63	<i>Salmonella</i>	Norwich	Ad1172	/	35	+	+(H2S-)	+	+
64	<i>Salmonella</i>	Ohio	Ad1482	Raw cow milk	47	+	+	+	+
65	<i>Salmonella</i>	Orion	27	/	19	+	+	+	+
66	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	39	+	+	+	+
67	<i>Salmonella</i>	Ouakam	Ad1647	Compost	60	+	+	+	+
68	<i>Salmonella</i>	Panama	Adria 8	Ground beef	14	+	+	+	+
69	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	26	+	+	+	+
70	<i>Salmonella</i>	Paratyphi B	Ad 301	Clinical	44	+	+	+	+
71	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	43	+	+	+	+
72	<i>Salmonella</i>	Pomona	CIP105630	/	42	+	+	+	+
73	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	28	+	+	+	+
74	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	45	+	+	+	+
75	<i>Salmonella</i>	Regent	Adria 328	Duck	35	+	+	+	+
76	<i>Salmonella</i>	Rissen	Adria 39	Food product	20	+	+	+	+
77	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	53	+	+	+	+
78	<i>Salmonella</i>	Saintpaul	Adria F31	Pilchard fillets	27	+	+	+	+
79	<i>Salmonella</i>	<i>salamae</i> 42,b:e,n,x,z15	Ad 593	Cereals	24	+	+	+	+
80	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	28	+	+	+	+
81	<i>Salmonella</i>	Senftenberg	Ad 355	Seafood cocktail	17	+	+	+	+
82	<i>Salmonella</i>	Stanley	Ad 1688	Chocolate industry	18	+	+	+	+
83	<i>Salmonella</i>	Stourbridge	Ad2297	Raw milk cheese	12	+	+	+	+
84	<i>Salmonella</i>	Strasbourg	CIP105632	/	17	+	+	+	+

INCLUSIVITY									
N°	Strain		Reference	Origin	Inoculation level (CFU/225 ml)	NEOGEN™ Molecular Detection Assay 2 - <i>Salmonella</i>			
						Tetrathionate broth 22 h at 41.5°C			
						LAMP result	Confirmation		
XLD	ASAP	latex							
85	<i>Salmonella</i>	Tananarive	CIP54142	/	36	+	+	+	+
86	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	35	+	+	+	+
87	<i>Salmonella</i>	Thompson	AER301	Poultry	42	+	+	+	+
88	<i>Salmonella</i>	Typhi	Ad 302	Clinical	11	-	+ (yellow colonies)	+	+
					105	+	+ (yellow colonies)	+	+
89	<i>Salmonella</i>	Typhimurium	Ad 1070	Pork meat	46	+	+	+	+
90	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	42	+	+	+	+
91	<i>Salmonella</i>	Typhimurium 1,4 [5], I2:-:1,2	Ad 1335	Poultry environmental sample	44	+	+	+	+
92	<i>Salmonella</i>	Typhimurium 1,4 [5], II2:i:-	Ad 1334	Ready to cook pork	28	+	+	+	+
93	<i>Salmonella</i>	Urbana	Ad2334	Shrimps	23	+	+	+	+
94	<i>Salmonella</i>	Veneziana	Adria 233	Food product	14	+	+	+	+
95	<i>Salmonella</i>	Virchow	Adria F276	Curry	20	+	+	+	+
96	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	40	+	+ (yellow colonies)	+	+
97	<i>Salmonella</i>	Waycross	CIP105634	/	44	+	+	+(light colonies)	+
98	<i>Salmonella</i>	Wayne	Ad502	/	14	+	+	+	+
99	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	41	+	+	+	+
100	<i>Salmonella</i>	Worthington	Adria 3506	Pâté	18	+	+	+	+

EXCLUSIVITY						
Strain			Reference	Origin	NEOGEN™ MDA2 <i>Salmonella</i>	
					BPW 24h at 37°C Inoculation level (CFU/ml)	LAMP result
1.	<i>Buttiauxella</i>	<i>agrestis</i>	Ad1320	Environmental sample (egg)	2,0.10 ³	-
2.	<i>Buttiauxella</i>	<i>noackiae</i>	Ad1325	Environmental sample (egg)	9,0.10 ⁴	-
3.	<i>Citrobacter</i>	<i>farmeri</i>	Ad1116	Environmental sample (egg)	3,4.10 ⁵	-
4.	<i>Citrobacter</i>	<i>hormaechei</i>	Ad834	Beef meat	2,1.10 ⁵	-
5.	<i>Citrobacter</i>	<i>braakii</i>	Ad 833	Raw beef meat	2,2.10 ⁵	-
6.	<i>Citrobacter</i>	<i>diversus</i>	adria 140	Raw milk	2,9.10 ⁵	-
7.	<i>Citrobacter</i>	<i>freundii</i>	adria 175	Raw duck meat	2,9.10 ⁵	-
8.	<i>Citrobacter</i>	<i>freundii</i>	adria 23	Raw pork sausage	3,6.10 ⁵	-
9.	<i>Citrobacter</i>	<i>koseri</i>	adria 71	Frozen vegetables	2,9.10 ⁵	-
10.	<i>Cronobacter</i>	<i>dublinensis</i>	DSM18705	Milk powder	1,5.10 ⁵	-
11.	<i>Cronobacter</i>	<i>malonaticus</i>	DSM18702	Milk powder	9,8.10 ⁴	-
12.	<i>Cronobacter</i>	<i>turicensis</i>	Ad1445	Infant formula milk powder	4,2.10 ⁵	-
13.	<i>Cronobacter</i>	<i>sakazakii</i>	adria 95	Fermented milk	3,2.10 ⁵	-
14.	<i>Edwarsiella</i>	<i>tarda</i>	CIP78.61T	Feces	2,0.10 ⁵	-
15.	<i>Cronobacter</i>	<i>muytjensii</i>	CIP103581	/	1,2.10 ⁵	-
16.	<i>Enterobacter</i>	<i>aerogenes</i>	CIP6086T	/	3,2.10 ⁵	-
17.	<i>Enterobacter</i>	<i>gergoviae</i>	CIP76.1	/	1,3.10 ⁵	-
18.	<i>Enterobacter</i>	<i>helveticus</i>	DSM18396	/	1,4.10 ⁵	-
19.	<i>Enterobacter</i>	<i>agglomerans</i>	adria 11	Cheese	1,4.10 ⁵	-
20.	<i>Enterobacter</i>	<i>amnigenus</i>	A00C068	Raw poultry meat	2,6.10 ⁵	-
21.	<i>Enterobacter</i>	<i>cloacae</i>	adria 10	Raw milk	1,8.10 ⁵	-
22.	<i>Enterobacter</i>	<i>intermedius</i>	adria 60	Bean	1,2.10 ⁵	-
23.	<i>Enterobacter</i>	<i>kobei</i>	Ad 342	Ham	3,9.10 ⁵	-
24.	<i>Erwinia</i>	<i>carotovora</i>	CIP 8283	Potatoes	2,0.10 ³	-
25.	<i>Escherichia</i>	<i>blattae</i>	ATCC29907	/	9,4.10 ⁴	-
26.	<i>Escherichia</i>	<i>coli</i>	adria 19	Greated carrots	2,8.10 ⁵	-
27.	<i>Escherichia</i>	<i>hermanii</i>	Ad 461	Dessert	3,3.10 ⁵	-
28.	<i>Escherichia</i>	<i>vulneris</i>	adria 127	Raw milk	4,9.10 ⁵	-
29.	<i>Escherichia coli</i>	O104:H21	Ad 516	Clinical origin (USA)	9,5.10 ⁵	-
30.	<i>Escherichia coli</i>	O111:H2	Ad 513	Clinical origin (UK)	1,8.10 ⁶	-
31.	<i>Escherichia coli</i>	O111:H21	Ad 508	Clinical origin (USA)	9,9.10 ⁵	-
32.	<i>Escherichia coli</i>	O111:H8	Ad 511	Clinical origin (USA)	6,2.10 ⁵	-
33.	<i>Escherichia coli</i>	O127:H6	Ad 520	Clinical origin (UK)	6,0.10 ⁵	-
34.	<i>Escherichia coli</i>	O128:H2	Ad 512	Clinical origin (USA)	1,1.10 ⁶	-
35.	<i>Escherichia coli</i>	O128:H7	Ad 514	Clinical origin (USA)	6,0.10 ⁵	-
36.	<i>Escherichia coli</i>	O157:H43	Ad 517	Animal (pork)	1,3.10 ⁶	-
37.	<i>Escherichia coli</i>	O157:H7	Ad 552	Slaughterhouse	7,6.10 ⁵	-
38.	<i>Escherichia coli</i>	O157:H7	Ad 553	Slaughterhouse	7,5.10 ⁵	-
39.	<i>Escherichia coli</i>	O157:H7	Ad 554	Slaughterhouse	5,7.10 ⁵	-

EXCLUSIVITY						
	Strain	Reference	Origin	NEOGEN™ MDA2 Salmonella		
				BPW 24h at 37°C Inoculation level (CFU/ml)	LAMP result	
40.	<i>Escherichia coli</i>	O157:H7	Ad 555	Slaughterhouse	7,1.10 ⁵	-
41.	<i>Escherichia coli</i>	O157:H7	Ad 557	Water purification	7,3.10 ⁵	-
42.	<i>Escherichia coli</i>	O157:H7	Ad 558	Water purification	1,1.10 ⁶	-
43.	<i>Escherichia coli</i>	O157:H7	Ad 559	Ground beef	7,5.10 ⁵	-
44.	<i>Escherichia coli</i>	O157:H7	Ad 560	Ground beef	6,1.10 ⁵	-
45.	<i>Escherichia coli</i>	O157:H7	Ad 561	Ground beef	7,3.10 ⁵	-
46.	<i>Escherichia coli</i>	O157:H7	Ad 562	Ground beef	3,7.10 ⁵	-
47.	<i>Escherichia coli</i>	O157:H7	Ad 563	Ground beef	7,3.10 ⁵	-
48.	<i>Escherichia coli</i>	O157:H7	Ad 564	Ground beef	5,2.10 ⁵	-
49.	<i>Escherichia coli</i>	O157:H7	Ad 565	Ground beef	6,9.10 ⁵	-
50.	<i>Escherichia coli</i>	O157:H7	Ad 566	Ground beef	7,8.10 ⁵	-
51.	<i>Escherichia coli</i>	O157:H7	Ad 567	Slaughterhouse	8,9.10 ⁵	-
52.	<i>Escherichia coli</i>	O157:H7	Ad 568	Slaughterhouse	7,6.10 ⁵	-
53.	<i>Escherichia coli</i>	O157:H7	Ad 569	Slaughterhouse	8,0.10 ⁵	-
54.	<i>Escherichia coli</i>	O157:H7	Ad 570	Slaughterhouse	7,0.10 ⁵	-
55.	<i>Escherichia coli</i>	O157:H7	Ad 571	Feces	9,0.10 ⁵	-
56.	<i>Escherichia coli</i>	O157:H7	Ad 572	Feces	9,9.10 ⁵	-
57.	<i>Escherichia coli</i>	O18:K1:H7	Ad 522	Clinical origin	1,8.10 ⁶	-
58.	<i>Escherichia coli</i>	O26:H11	Ad 510	Clinical origin (USA)	1,3.10 ⁶	-
59.	<i>Escherichia coli</i>	O3:H2	Ad 504	Clinical origin (Chile)	9,5.10 ⁵	-
60.	<i>Escherichia coli</i>	O44:H18	Ad 519	Clinical origin (Peru)	1,2.10 ⁶	-
61.	<i>Escherichia coli</i>	O55:H6	Ad 521	Clinical origin (USA)	1,3.10 ⁶	-
62.	<i>Escherichia coli</i>	O55:H7	Ad 518	Clinical origin (Sri Lanka)	7,3.10 ⁵	-
63.	<i>Escherichia coli</i>	O6:H10	Ad 507	Clinical origin (Sweden)	1,5.10 ⁶	-
64.	<i>Escherichia coli</i>	O6:H6	Ad 506	Human	9,5.10 ⁵	-
65.	<i>Escherichia coli</i>	O78:H11	ATCC 35401	/	5,6.10 ⁵	-
66.	<i>Escherichia coli</i>	O78:K80:H12	ATCC 43896	Human	8,2.10 ⁵	-
67.	<i>Escherichia coli</i>	O86:H43	Ad 509	Animal origin (elephant USA)	7,3.10 ⁵	-
68.	<i>Escherichia coli</i>	O92:H33	Ad 503	Clinical origin (Mexico)	7,3.10 ⁵	-
69.	<i>Hafnia</i>	<i>alvei</i>	adria 167	Raw pork sausage	5,8.10 ⁵	-
70.	<i>Klebsiella</i>	<i>oxytoca</i>	adria 57	Food product	3,1.10 ⁵	-
71.	<i>Klebsiella</i>	<i>pneumoniae</i>	adria 47	Raw turkey meat	2,6.10 ⁵	-
72.	<i>Kluyvera</i>	<i>ascorbata</i>	CIP82.95T	/	1,3.10 ⁵	-
73.	<i>Kluyvera</i>	<i>spp</i>	adria 41	Raw milk	2,3.10 ⁵	-
74.	<i>Leclercia</i>	<i>adecarboxylata</i>	Ad707	Milk powder	7,6.10 ⁴	-
75.	<i>Morganella</i>	<i>morganii</i>	CIP A236	/	1,9.10 ⁵	-
76.	<i>Pantoea</i>	<i>agglomerans</i>	adria 86	Frozen vegetables	3,2.10 ⁵	-
77.	<i>Proteus</i>	<i>mirabilis</i>	Ad639	Mayonnaise	5,8.10 ⁵	-
78.	<i>Proteus</i>	<i>vulgaris</i>	adria 43	Sliced ham	1,6.10 ⁵	-
79.	<i>Providencia</i>	<i>stuartii</i>	Ad1575	River water	2,9.10 ⁵	-

EXCLUSIVITY						
Strain			Reference	Origin	NEOGEN™ MDA2 <i>Salmonella</i>	
					BPW 24h at 37°C Inoculation level (CFU/ml)	LAMP result
80.	<i>Providencia</i>	<i>rettgeri</i>	adria 112	White liquid egg	1,1.10 ⁵	-
81.	<i>Pseudomonas</i>	<i>aeruginosa</i>	Ad1531	Water	1,1.10 ⁵	-
82.	<i>Pseudomonas</i>	<i>fluorescens</i>	Ad1691	Salmon	1,2.10 ⁵	-
83.	<i>Pseudomonas</i>	<i>fragi</i>	Ad1327	Liquid egg product	7,2.10 ⁴	-
84.	<i>Pseudomonas</i>	<i>jessenii</i>	Ad1143	Pasteurized milk	1,8.10 ⁵	-
85.	<i>Pseudomonas</i>	<i>migulae</i>	Ad2246	Beef tartar	7,0.10 ⁴	-
86.	<i>Pseudomonas</i>	<i>otitidis</i>	Ad1880	Turkey skin	2,6.10 ⁵	-
87.	<i>Pseudomonas</i>	<i>psychrophila</i>	Ad2248	Lamb meat	2,1.10 ⁵	-
88.	<i>Pseudomonas</i>	<i>putida</i>	Ad1331	Liquid egg product	2,2.10 ⁵	-
89.	<i>Pseudomonas</i>	<i>stutzeri</i>	Ad1593	Water environment	2,2.10 ⁵	-
90.	<i>Pseudomonas</i>	<i>veronii</i>	Ad1588	Environment	2,2.10 ⁵	-
91.	<i>Rhanella</i>	<i>aquatilis</i>	adria 69	Molluscs	7,6.10 ⁵	-
92.	<i>Serratia</i>	<i>fonticola</i>	Ad1696	Salmon	4,4.10 ⁵	-
93.	<i>Serratia</i>	<i>marcescens</i>	Ad447	Raw milk	2,8.10 ⁵	-
94.	<i>Serratia</i>	<i>ficaria</i>	113	Salad	3,8.10 ⁵	-
95.	<i>Serratia</i>	<i>liquefaciens</i>	adria 26	Egg product	1,7.10 ⁵	-
96.	<i>Serratia</i>	<i>proteomaculans</i>	A00C056	Ham	3,4.10 ⁵	-
97.	<i>Shigella</i>	<i>flexneri</i>	CIP 8248	/	2,2.10 ⁵	-
98.	<i>Shigella</i>	<i>sonnei</i>	CIP 8249T (ATCC 29930)	/	1,9.10 ⁵	-
99.	<i>Yersinia</i>	<i>intermedia</i>	33	Raw milk	5,1.10 ⁵	-
100.	<i>Yersinia</i>	<i>enterocolitica</i>	adria 32	Bacon	1,2.10 ⁵	-

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

Laboratory A

Aerobic mesophilic flora: 2,3.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella							Agreement
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
A2	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
A6	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
A8	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
A9	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
A13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
A18	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
A23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
A24	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
A1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
A21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory B

Aerobic mesophilic flora:2,9.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella							Agreement
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
B2	-	-	-	-	/	-	-*	/	/	/	/	/	-	NA
B6	-	-	-	-	/	-	-*	/	/	/	/	/	-	NA
B8	-	-	-	-	/	-	+*	-	-	-	-	-	-	PPNA
B9	-	-	-	-	/	-	-*	/	/	/	/	/	-	NA
B13	-	-	-	-	/	-	-*	/	/	/	/	/	-	NA
B18	-	-	-	-	/	-	+*	-	-	-	-	-	-	PPNA
B23	-	-	-	-	/	-	-*	/	/	/	/	/	-	NA
B24	-	-	-	-	/	-	-*	/	/	/	/	/	-	NA
B1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
B21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

* MDS results obtained with the second lysates from BPW stored 5 days at 4°C, kept for the final result

Laboratory C

Aerobic mesophilic flora: *not realised*

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
C2	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
C6	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
C8	-	-	-	-	/	-	+	+	+	+	+	+	+	PD
C9	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
C13	-	-	-	-	/	-	+	+	+	+	+	+	+	PD
C18	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
C23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
C24	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
C1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
C21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory D

Aerobic mesophilic flora: *not realised*

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella							Agreement
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
D2	/	/	/	/	/	/	-	/	/	/	/	/	-	/
D6	/	/	/	/	/	/	-	/	/	/	/	/	-	/
D8	/	/	/	/	/	/	-	/	/	/	/	/	-	/
D9	/	/	/	/	/	/	-	/	/	/	/	/	-	/
D13	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D18	/	/	/	/	/	/	+	/	-	/	/	/	-	/
							(atypical curve)							
D23	/	/	/	/	/	/	-	/	/	/	/	/	-	/
D24	/	/	/	/	/	/	-	/	/	/	/	/	-	/
D1	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D4	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D7	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D11	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D14	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D16	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D19	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D22	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D3	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D5	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D10	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D12	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D15	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D17	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D20	/	/	/	/	/	/	+	/	+	/	/	+	+	/
D21	/	/	/	/	/	/	+	/	+	/	/	+	+	/

Laboratory E

Aerobic mesophilic flora:2,2.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella							Agreement
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
E2	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
E6	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
E8	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
E9	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
E13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
E18	-	-	-	-	/	-	+/-*	-	-	-	-	/	-	PPNA
E23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
E24	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
E1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
E21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

*: MDS test run with a second lysate done on BPW stored at 4°C

Laboratory F

Aerobic mesophilic flora:1,8.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
F2	-	-	-	-	/	-	+	-	-	-	-	/	-	PPNA
F6	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
F8	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
F9	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
F13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
F18	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
F23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
F24	-	-	-	-	/	-	+	+	+	+	+	+	+	PD
F1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F5	-/+*	-/+*	-/+*	-/+*	/+*	-	+	+	+	+	+	+	+	PD
F10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
F21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

* second analysis

Laboratory G

Aerobic mesophilic flora: 1,4.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
G2	-	-	-	-	/	-	+/-*	-	-	-	-	/	-	NA
G6	-	-	-	-	/	-	+/-*	-	-	-	-	/	-	NA
G8	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
G9	-	-	-	-	/	-	+/-*	-	-	-	-	/	-	NA
G13	-	-	-	-	/	-	+/-*	-	-	-	-	/	-	NA
G18	-	-	-	-	/	-	+/-*	-	-	-	-	/	-	NA
G23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
G24	-	-	-	-	/	-	+/-*	-	-	-	-	/	-	NA
G1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
G21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

*: MDS result obtained with the second lysate done on BPW stored 4 hours at 4°C

Laboratory H

Aerobic mesophilic flora: 2,5.10³/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
H2	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
H6	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
H8	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
H9	-	-	+	+	+	+	+	+	+	+	+	+	+	PA
H13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
H18	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
H23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
H24	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
H1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
H21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory I

Aerobic mesophilic flora:3,7.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
I2	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
I6	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
I8	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
I9	-	-	-	-	/	-	+	-	-	-	-	/	-	PPNA
I13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
I18	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
I23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
I24	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
I1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
I21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory J

Aerobic mesophilic flora:6,5.10⁵/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
J2	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
J6	-	-	-	-	/	-	+	+	+	+	+	+	+	PD
J8	-	-	-	-	/	-	+	+	+	+	+	+	+	PD
J9	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
J13	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
J18	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
J23	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
J24	-	-	-	-	/	-	+	+	+	-	-	+	+	PD
J1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
J21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory K

Aerobic mesophilic flora: 6,3.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella							Agreement
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
K2	+	+	+	+	+	+	-	/	/	/	/	/	-	ND
K6	+	+	+	+	+	+	-	/	/	/	/	/	-	ND
K8	+	+	-	+	+	+	+	+	+	+	+	+	+	PA
K9	+	+	+	+	+	+	+	-	-	+	+	+	+	PA
K13	+	+	+	+	+	+	-	/	/	/	/	/	-	ND
K18	-	+	+	+	-	-	+	+	+	+	+	+	+	PD
K23	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K24	+	+	-	-	+	+	+	-	+	+	+	-	-	PPND
K1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
K21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory L

Aerobic mesophilic flora: 1,5.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
L2	+	+	-	-	+	+	+	-	-	-	-	/	-	PPND
L6	-	-	-	-	/	-	+	+	+	+	+	+	+	PD
L8	-	-	-	-	/	-	+	+	+	+	+	+	+	PD
L9	+	+	-	-	+	+	+	+	+	-	+	+	+	PA
L13	-	-	-	-	/	-	+	+	+	+	+	+	+	PD
L18	+	+	-	+	+	+	+	+	+	+	+	+	+	PA
L23	+	+	-	-	+	+	+	+	+	+	+	+	+	PA
L24	-	+	-	-	+	+	+	+	+	+	+	+	+	PA
L1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
L21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory M

Aerobic mesophilic flora:1,2.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella							Agreement
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
M2	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
M6	-	-	-	-	/	-	+	+	-	-	-	-	-	PPNA
M8	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
M9	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
M13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
M18	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
M23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
M24	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
M1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
M21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory N

Aerobic mesophilic flora:3,2.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella							Agreement
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
N2	-	-	+	+	+	+	+	+	+	+	+	+	+	PA
N6	-	-	+	+	+	+	+	+	+	+	+	+	+	PA
N8	-	+	+	+	+	+	-	/	/	/	/	/	-	ND
N9	-	-	-	+	+	+	-	/	/	/	/	/	-	ND
N13	-	-	+	+	+	+	-	/	/	/	/	/	-	ND
N18	+	+	-	+	+	+	+	+	+	+	+	+	+	PA
N23	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N24	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
N21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory O

Aerobic mesophilic flora:1,1.10³/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella							Agreement
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
O2	-	-	+	+	+	+	+	-	+	-	-	+	+	PA
O6	-	-	-	-	/	-	+	-	+	-	-	-	-	PPNA
O8	-	-	+	+	+	+	-	-	-	-	-	/	-	ND
O9	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
O13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
O18	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
O23	-	-	+	+	+	+	-	-	-	-	-	/	-	ND
O24	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
O1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
O21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory P

Aerobic mesophilic flora:2,0.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
P2	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
P6	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
P8	-	-	-	-	/	-	+	-	-	-	-	/	-	PPNA
P9	+	+	-	-	+	+	-	-	-	-	-	/	-	ND
P13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
P18	-	-	+	+	-	-	-	-	-	-	-	/	-	NA
P23	-	+	-	-	-	-	+	-	-	-	-	/	-	PPNA
P24	+	+	+	+	-	-	-	-	-	-	-	/	-	NA
P1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
P21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory Q

Aerobic mesophilic flora:2,8.10⁵/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
Q2	+	+	-	-	+	+	+	-	-	-	-	/	-	PPND
Q6	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
Q8	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
Q9	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
Q13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
Q18	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
Q23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
Q24	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
Q1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
Q21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory R

Aerobic mesophilic flora:1,0.10⁴/g

N° Sample	Reference method : ISO 6579						Alternative method : Molecular Detection Assay Salmonella							Agreement
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
R2	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
R6	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
R8	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
R9	-	-	-	-	/	-	+	-	+	+	+	+	+	PD
R13	-	-	-	-	/	-	+	-	-	-	-	/	-	PPNA
R18	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
R23	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
R24	-	-	-	-	/	-	-	/	/	/	/	/	-	NA
R1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
R21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA

Laboratory S (ADRIA)

Aerobic mesophilic flora:2,6.10⁴/g

N° Sample	Reference method: ISO 6579						Alternative method : Molecular Detection Assay Salmonella						Agreement	
	RVS		MKTTn		Latex	Final result	MDA result	RVS		MKTTn		Latex		Final result
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
S2	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
S6	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
S8	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
S9	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
S13	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
S18	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
S23	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
S24	-	-	-	-	/	-	-	-	-	-	-	/	-	NA
S1	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S4	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S7	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S11	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S14	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S16	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S19	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S22	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S3	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S5	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S10	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S12	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S15	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S17	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S20	+	+	+	+	+	+	+	+	+	+	+	+	+	PA
S21	+	+	+	+	+	+	+	+	+	+	+	+	+	PA