

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

**Thermo Scientific™ SureTect™ Salmonella species,
Typhimurium and Enteritidis Multiplex PCR Assay**

(Certificate number: UNI 03/12-01/18)

for detection of *Salmonella* in raw pork and poultry meat,
ready-to-eat and ready-to-reheat pork and poultry, production
environmental samples and primary production samples

Qualitative method

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This report consists of 180 pages, including 7 appendices.

Only copies including the totality of this report are authorised.

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

Confidential

Version 1
December 17, 2024

Cancels and replaces the previous version



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Modifications are highlighted.

Quality Assurance documents related to this study can be consulted upon request from **Thermo Fisher Scientific**. The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (PR Revision 7).

Validation protocols	<ul style="list-style-type: none"> ▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> ▪ ISO 16140-2(2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> ▪ AFNOR technical rules (PR Revision 7)
Reference methods[♦]	<ul style="list-style-type: none"> - ISO 6579-1[♦] (2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. - ISO 6579-1/A1[♦] (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR/V and SC - ISO/TR 6579-3 (October 2014) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> - Part 3: guidelines for serotyping of <i>Salmonella</i> spp. <p><i>Annex D was not carried out during the validation study</i></p>
Alternative method	Thermo Scientific™ SureTect™ <i>Salmonella</i> species, Typhimurium and Enteritidis Multiplex PCR Assay
Scope	<ul style="list-style-type: none"> > Raw pork and poultry meat > Ready to-eat and ready to-reheat pork and poultry > Production environmental samples > Primary production samples
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

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

1 INTRODUCTION

The **Thermo Scientific™ SureTect™ Salmonella species Typhimurium and Enteritidis Multiplex PCR Assay** was validated on March 2018 (certificate n° UNI 03/12-01/18) for the following categories:

- Raw pork and poultry meat
- Ready-to-eat and ready-to-reheat pork and poultry
- Production environmental sample

A study was performed in December 2018 to extend the scope to the primary production samples (PPS).

The validation concerns the use of two PCR instruments:

- Applied Biosystems™ 7500 Fast Real-Time PCR instrument
- Applied Biosystems™ QuantStudio™ 5 instrument.

The method was renewed in December 2021.

2 METHOD PROTOCOLS

2.1 Alternative method

2.1.1 Principle

The assay is based on TaqMan® real-time PCR technology. Dye-labeled probes target unique DNA sequences specific to *Salmonella* ser. Typhimurium, *Salmonella* ser. Enteritidis and all *Salmonella* species, and an internal positive control (IPC). Target DNA, if present, is amplified by PCR and detected in real-time using fluorescent hydrolysis probe chemistry. The fluorescent signal that is generated is detected by the 7500 Fast Real-Time PCR Instrument and interpreted by RapidFinder™ Express Software v2.0 or higher and the Applied Biosystems™ QuantStudio™ 5 Real-Time PC instrument using the Thermo Scientific™ RapidFinder™ Analysis Software v3.0 or higher.

2.1.2 Protocols

Several protocols are available depending on the tested categories; they are described in **Appendix 1** and summarised in **Table 1**.

Table 1 - Protocols

	Category	Primary Enrichment	Secondary Enrichment
Initial validation study	Raw pork and poultry meat	25 g + 225 ml BPW + 12 mg/l Novobiocin	-
	Ready-to-eat poultry and pork	Incubation 14 h - 18 h at 41.5°C ± 1°C	
	Production environmental samples	25 g + 225 ml BPW Swab + 10 ml ¹ BPW Sponge + 100 ml ¹ BPW Wipe + 225 ml ¹ BPW Incubation 16 h - 20 h at 37°C ± 1°C	-
Extension study	Primary production samples (PPS)	25 g + 225 ml TT broth (OXOID CM 0671) Incubation 16h – 20 h at 37°C ± 1°C	1 ml + 9 ml BPW Incubation (5 h ± 1 h at 37°C ± 1°C)

The different steps are the following:

- Enrichment (See Table 1)
- Lysis step:
 - on 10 µl of pre-enrichment broth (BPW) for foods and production environmental samples
 - on 500 µl of enrichment broth (BPW) for PPS using the King Fisher instrument
- PCR on 20 µl lysis using 7500 Fast PCR Instrument and QS5 PCR Instrument
- Confirmation:
 - For food and production environmental samples:
 - By direct streaking of pre-enrichment broth (10 µl) onto *Brilliance*TM Salmonella Agar incubated 24 h ± 2 h at 37°C ± 1°C.
 - By subculture of the pre-enrichment broth into RVS broth (0.1 ml + 10 ml), incubated for 24 h ± 3 h at 41.5°C ± 1°C and streaking onto *Brilliance* Salmonella Agar. This protocol is carried out if there is high background microflora on the plates.
 - For primary production samples:
 - By subculture of the enrichment broth (BPW) into RVS broth (0,1 ml + 10 ml), incubated for 24 h ± 3 h at 41.5°C and streaking onto Brilliance Salmonella (24 h ± 2 h at 37°C ± 1°C)

¹ Pre-moisten the swab with 1 ml diluent and add 9 ml diluent for analysis

Pre-moisten the sponge with 10 ml diluent and add 90 ml diluent for analysis

For sampling after cleaning process, use neutralizing agent for pre-moisten instead of diluent.

It is possible to store the enrichment broths for 72 h at 5°C ± 3°C before proceeding to lysis step, PCR and confirmation.

The typical colonies are confirmed by:

- OXOID™ *Salmonella* latex test kit;
- Serological confirmation.

2.1.3 Restriction

There is no restriction for use.

2.2 Reference method

The reference methods correspond to:

- The ISO 6579-1[♦] (2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* -- 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 MSR and SC
- The ISO/TR 6579-3 (October 2014) - Microbiology of the food chain -- Horizontal method for the detection, enumeration and serotyping of *Salmonella* -- Part 3: Guidelines for serotyping of *Salmonella* spp.

During the validation study, the serotyping for the reference method was subcontracted to LABOCEA which has an agreement for the serotyping of *Salmonella* spp.

2.3 Study design

The enrichment step for the reference method and the alternative method is different for **raw pork and poultry meat, ready-to-eat and ready-to-reheat pork and poultry categories and primary production samples**. This is, in this case, an **unpaired study design**.

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

For the protocol for the **production environmental samples category**, it is a **paired study design** as the reference method and the alternative method have the same enrichment broth.

3 INITIAL VALIDATION AND EXTENSION STUDIES: RESULTS

3.1 Method comparison study

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

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

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

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

For the overall categories, 272 samples were tested. The distribution of positive and negative samples per tested category and type is given for both instruments:

- Table 2 for *Salmonella* spp. target,
- Table 3 for *Salmonella* Enteritidis,
- Table 4 for *Salmonella* Typhimurium target.

**Table 2 – Distribution per tested category and type -
Salmonella spp. - 7500 Fast Instrument and QS5 Instrument**

Category		Type		7500 Fast Instrument			QS5 Instrument		
				Positive samples	Negative samples	Total	Positive samples	Negative samples	Total
1	Raw pork and poultry meat	a	Fresh	13	10	23	13	10	23
		b	Frozen	10	13	23	10	13	23
		c	Seasoned	13	11	24	13	11	24
		Total		36	34	70	36	34	70
2	RTE and RTRH pork and poultry	a	Raw delicatessen and fermented meat	13	10	23	13	10	23
		b	Cooked delicatessen	11	10	21	11	10	21
		c	RTE or RTRH meat	7	13	20	7	13	20
		Total		31	33	64	31	33	64
3	Production environmental samples	a	Surfaces	10	15	25	10	15	25
		b	Water	12	12	24	12	12	24
		c	Dusts and residues	11	9	20	11	9	20
		Total		33	36	69	33	36	69
4	Primary production samples	a	Animal faeces	18	15	33	19	14	33
		b	Environmental samples and non-faeces	18	18	36	18	18	36
		Total		36	33	69	37	32	69
TOTAL				136	136	272	137	135	272

**Table 3 – Distribution per tested category and type -
Salmonella Enteritidis - 7500 Fast Instrument and QS5 Instrument**

Category		Type		7500 Fast Instrument and QS5 Instrument		
				Positive samples	Negative samples	Total
1	Raw pork and poultry meat	a	Fresh	6	17	23
		b	Frozen	4	19	23
		c	Seasoned	6	18	24
		Total		16	54	70
2	RTE and RTRH pork and poultry	a	Raw delicatessen and fermented meat	4	19	23
		b	Cooked delicatessen	7	14	21
		c	RTE or RTRH meat	4	16	20
		Total		15	49	64
3	Production environmental samples	a	Surfaces	6	19	25
		b	Water	4	20	24
		c	Dusts and residues	1	19	20
		Total		11	58	69
4	Primary production samples	a	Animal faeces	8	25	33
		b	Environmental samples and non-faeces	8	28	36
		Total		16	53	69
TOTAL				58	214	272

**Table 4 – Distribution per tested category and type -
Salmonella Typhimurium - 7500 Fast Instrument and QS5 Instrument**

Category		Type	7500 Fast Instrument and QS5 Instrument		
			Positive samples	Negative samples	Total
1	Raw pork and poultry meat	a Fresh	5	18	23
		b Frozen	5	18	23
		c Seasoned	4	20	24
		Total	14	56	70
2	RTE pork and poultry	a Raw delicatessen and fermented meat	6	17	23
		b Cooked delicatessen	3	18	21
		c RTE or RTRH meat	3	17	20
		Total	12	52	64
3	Production environmental samples	a Surfaces	3	22	25
		b Water	7	17	24
		c Dusts and residues	8	12	20
		Total	18	51	69
4	Primary production samples	a Animal faeces	7	26	33
		b Environmental samples and non-faeces	10	26	36
		Total	17	52	69
TOTAL			61	211	272

3.1.1.2 Artificial contamination of samples

The artificial contaminations are presented in **Appendix 3**.

For food and production environmental samples 101 samples were artificially contaminated and 57 for primary production samples, using seeding and spiking protocols. Co-inoculations were applied (*S. Typhimurium* or *S. Enteritidis* with *Salmonella* spp. from different serovars).

A summary of the number of samples inoculated and the number of positive results obtained per target is described in **Table 5**.

Table 5 - Summary of the number of samples inoculated and the number of positive results obtained

	Number of inoculated samples		Number of positive results					
			<i>Salmonella</i> spp.		<i>Salmonella</i> Enteritidis		<i>Salmonella</i> Typhimurium	
	Food and Production environment	PPS	Food and Production environment	PPS	Food and Production environment	PPS	Food and Production environment	PPS
S. Typhimurium	39	19	32	11	0	0	32	9
S. Enteritidis	31	16	28	10	28	10	0	0
S. Typhimurium + <i>Salmonella</i> spp.	14	10	14	8	0	0	10	7
S. Enteritidis + <i>Salmonella</i> spp.	15	12	14	7	11	6	0	0
<i>Salmonella</i> spp.	3	0	2	0	0	0	0	0
Total artificially contaminated	102	57	90	36	39	16	42	16
Naturally contaminated	/	1	10	1	2	0	2	0
Total positive	/	/	100	37	41	16	44	16

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 6 for all the categories.

Table 6 - Repartition of the positive samples per inoculation protocol and inoculation level for all the categories

Categories		Naturally contaminated samples	Artificially contaminated samples					Total
			Spiking		Seeding			
			$x \leq 5$ CFU	$5 < x \leq 10$ CFU	$x \leq 3$ CFU	$3 < x \leq 10$ CFU	> 10 CFU	
Food and production environmental samples	Number of samples	10	5	0	44 (3*)	41 (18*)	0	100
	%	10 %	5 %	0 %	44 %	18 %	0 %	100 %
Primary production samples	Number of samples	5	0	0	8	21 (12*)	2 (2*)	36
	%	13.9 %	0 %	0 %	22.2 %	58.3 %	5.6 %	100 %
Total	Number of samples	15	5	0	52 (3*)	62 (30*)	2 (2*)	136
	%	11.0 %	3.7 %	0 %	38.2 %	45.7 %	1.5 %	100 %

* Co-inoculations

For the seeding protocol, taking into account all the categories, 45.7 % of the samples were contaminated between 3 and 10 CFU.

This is higher than the 20 % defined in the AFNOR technical rules but note that for this inoculation level, 30 samples were co-inoculated with 2 *Salmonella* strains.

The percentage of positive and negative samples obtained per inoculation level and inoculation protocol for primary production samples is given in Table 7. It is observed that when the inoculation level was ≤ 3 CFU, the percentage of negative results varies from 46.7 % to 79.2 % depending on the inoculated target; this explains the fact that increasing the inoculation level was necessary.

Table 7 - Percentage of positive and negative samples per inoculation protocol, inoculation level and target for primary production samples

Target		Artificially contaminated								
		Seeding protocol								
		≤ 3 CFU			3 < x ≤ 10 CFU			>10 CFU		
		Number of samples inoculated	Number of samples giving positive results	Number of samples giving negative results	Number of samples inoculated	Number of samples giving positive results	Number of samples giving negative results	Number of samples inoculated	Number of samples giving positive results	Number of samples giving negative results
<i>Salmonella</i> spp	Number of samples	15	8	7	34	21	13	3	2	1
	%	/	53,3%	46,7%	/	61,8%	38,2%	/	66,7%	2,8%
<i>Salmonella</i> Enteritidis	Number of samples	24	5	19	31	10	21	3	1	2
	%	/	20,8%	79,2%	/	32,3%	67,7%	/	33,3%	5,6%
<i>Salmonella</i> Typhimurium	Number of samples	24	10	14	32	6	26	1	0	1
	%	/	41,7%	58,3%	/	18,8%	81,3%	/	0,0%	2,8%
<i>Salmonella</i> Enteritidis + <i>Salmonella</i> Typhimurium	Number of samples	48	15	33	63	16	47	4	1	3
	%	/	31,3%	68,8%	/	25,4%	74,6%	/	25,0%	8,3%

3.1.1.3 Protocols applied during the validation study

> Incubation times

The incubation times applied for each protocol and each step are described in Table 8.

Table 8 - Incubation times

Step	Category	Incubation time
Enrichment	Raw pork and poultry meat	14 h
	Ready-to-eat pork and poultry	
	Production environmental samples	16h
	Primary production samples	16 h
Secondary enrichment	Primary production samples	4 h
Subculture in RVS	All categories	21h
Plates		22h

> Confirmations

- **For all the samples** (positive or negative):
 - By direct streaking of enriched sample (10 µl) onto *Brilliance* Salmonella agar (24 h ± 2 h at 37°C ± 1°C)
 - 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) onto *Brilliance* Salmonella agar (24 h ± 2 h at 37°C ± 1°C)
- **For Primary production samples:**
 - Subculture of the enrichment broth (BPW) into RVS broth (0.1 ml + 10 ml), incubated for 24 h ± 3 h at 41.5°C and streaking onto *Brilliance* Salmonella (24 h ± 2 h at 37°C ± 1°C)

The typical colonies were confirmed by:

- The OXOID™ Salmonella test Kit.
 - The tests described in the reference method
 - Biochemical galleries on isolated colonies without purification step
 - Serological tests (run by the expert lab);
 - Serotyping according to the ISO/TR 6579-3 (subcontracted to LABOCEA).
- An alternative protocol is recommended in the kit insert in the troubleshooting part in case of the confirmation is negative using all the protocols described above. The protocol is the following and was applied during the study:

Return to the Brilliance™ Salmonella Agar plate and, using a sterile loop, pick growth from the primary bed, then suspend in 1 mL of sterile saline.

2. Process the suspended sample through lysis and PCR.

3. If the positive result is maintained, subculture the suspension onto Brilliance™ Salmonella Agar and repeat the serological confirmation.

1. Return to the retained enrichment sample and perform a serial dilution (for example, to 10⁻⁴) using a suitable diluent (for example, BPW/MRD).

2. Plate each dilution onto Brilliance™ Salmonella Agar using a spread plate technique.

Inspect for morphologically distinct, suspect colonies.

3. Repeat the serological confirmation procedure on suspect colonies.

> **Enrichment storage**

The positive samples were tested a second time after storage of the enrichment broths for 72 h at 5°C ± 3°C (PCR and confirmatory tests).

3.1.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in:

> **For the 7500 Fast Instrument** in:

- **Table 9** for *Salmonella* spp.,
- **Table 10** for *Salmonella* Enteritidis,
- **Table 11** for *Salmonella* Typhimurium.

> **For the QS5 Instrument** in:

- **Table 12** for *Salmonella* spp.,
- **Table 13** for *Salmonella* Enteritidis,
- **Table 14** for *Salmonella* Typhimurium.

Table 9 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - *Salmonella* spp. - 7500 Fast Instrument

Category		PA	NA*	PD	ND**	PPND	PPNA
1	Raw pork and poultry meat	31	34	3	2	0	0
2	RTE and RTRH pork and poultry	24	33	3	4	0	0
3	Production environmental samples	30	36	0	3	0	0
4	Primary production samples	29	33	4	3	0	0
TOTAL		114	136	10	12	0	0

* PPNA not included

** PPND not included

Table 10 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - *Salmonella Enteritidis* - 7500 Fast Instrument

Category		PA	NA*	PD	ND**	PPND	PPNA
1	Raw pork and poultry meat	11	54	3	2	0	0
2	RTE and RTRH pork and poultry	9	49	4	1	1	0
3	Production environmental samples	9	58	1	1	0	0
4	Primary production samples	8	53	6	2	0	0
TOTAL		37	214	14	6	1	0

Table 11 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - *Salmonella Typhimurium* - 7500 Fast Instrument

Category		PA	NA*	PD	ND**	PPND	PPNA
1	Raw pork and poultry meat	10	55	4	0	0	1
2	RTE and RTRH pork and poultry	9	52	2	1	0	0
3	Production environmental samples	16	51	0	2	0	0
4	Primary production samples	11	52	5	0	1	0
TOTAL		46	210	11	3	1	1

* PPNA not included

** PPND not included

Table 12 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - *Salmonella* spp. - QS5 Instrument

Category		PA	NA*	PD	ND**	PPND	PPNA
1	Raw pork and poultry meat	31	34	3	2	0	0
2	RTE and RTRH pork and poultry	24	33	3	4	0	0
3	Production environmental samples	31	36	0	2	0	0
4	Primary production samples	29	32	5	3	0	0
TOTAL		115	135	11	11	0	0

Table 13 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - *Salmonella* Enteritidis - QS5 Instrument

Category		PA	NA*	PD	ND**	PPND	PPNA
1	Raw pork and poultry meat	11	54	3	2	0	0
2	RTE and RTRH pork and poultry	9	49	4	1	1	0
3	Production environmental samples	9	58	1	1	0	0
4	Primary production samples	8	53	6	2	0	0
TOTAL		37	214	14	6	1	0

Table 14 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - *Salmonella* Typhimurium - QS5 Instrument

Category		PA	NA*	PD	ND**	PPND	PPNA
1	Raw pork and poultry meat	10	56	4	0	0	0
2	RTE and RTRH pork and poultry	9	52	2	1	0	0
3	Production environmental samples	17	51	0	1	0	0
4	Primary production samples	11	52	5	0	1	0
TOTAL		47	211	11	2	1	0

* PPNA not included

** PPND not included

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

The calculations are presented in:

> **For the 7500 Fast Instrument** in:

- **Table 15** for *Salmonella* spp.,
- **Table 16** for *Salmonella* Enteritidis,
- **Table 17** for *Salmonella* Typhimurium.

> **For the QS5 Instrument** in:

- **Table 18** for *Salmonella* spp.,
- **Table 19** for *Salmonella* Enteritidis,
- **Table 20** for *Salmonella* Typhimurium.

**Table 15 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) -
Salmonella spp. - 7500 Fast Instrument**

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Raw meat pork and poultry	a Fresh	12	10	0	1	0	0	92,3	100,0	95,7	0
		b Frozen	8	13	2	0	0	0	100,0	80,0	91,3	0,0
		c Seasoned	11	11	1	1	0	0	92,3	92,3	91,7	0,0
		Total	31	34	3	2	0	0	94,4	91,7	92,9	0,0
2	RTE meat pork and poultry	a Raw delicatessen and fermented meat	8	10	2	3	0	0	76,9	84,6	78,3	0,0
		b Cooked delicatessen	9	10	1	1	0	0	90,9	90,9	90,5	0,0
		c RTE or RTRH meat	7	13	0	0	0	0	100,0	100,0	100,0	0,0
		Total	24	33	3	4	0	0	87,1	90,3	89,1	0,0
3	Production environmental samples	a Surfaces	10	15	0	0	0	0	100,0	100,0	100,0	0,0
		b Water	10	12	0	2	0	0	83,3	100,0	91,7	0,0
		c Dusts and residues	10	9	0	1	0	0	90,9	100,0	95,0	0,0
		Total	30	36	0	3	0	0	90,9	100,0	95,7	0,0
4	Primary production samples	a Animal faeces	11	15	4	3	0	0	83,3	77,8	78,8	0
		b Environmental samples and non-faeces	18	18	0	0	0	0	100,0	100,0	100,0	0,0
		Total	29	33	4	3	0	0	91,7	88,9	89,9	0,0
TOTAL			114	136	10	12	0	0	91,2	92,6	91,9	0,0

* PPNA not included

** PPND not included

**Table 16 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) -
Salmonella Enteritidis - 7500 Fast Instrument**

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Raw meat pork and poultry	a Fresh	4	17	1	1	0	0	83,3	83,3	91,3	0
		b Frozen	3	19	1	0	0	0	100,0	75,0	95,7	0,0
		c Seasoned	4	18	1	1	0	0	83,3	83,3	91,7	0,0
		Total	11	54	3	2	0	0	87,5	81,3	92,9	0,0
2	RTE meat pork and poultry	a Raw delicatessen and fermented meat	2	19	2	0	0	0	100,0	50,0	91,3	0,0
		b Cooked delicatessen	3	14	2	1	1	0	71,4	71,4	81,0	7,1
		c RTE or RTRH meat	4	16	0	0	0	0	100,0	100,0	100,0	0,0
		Total	9	49	4	1	1	0	86,7	73,3	90,6	2,0
3	Production environmental samples	a Surfaces	5	19	1	0	0	0	100,0	83,3	96,0	0,0
		b Water	3	20	0	1	0	0	75,0	100,0	95,8	0,0
		c Dusts and residues	1	19	0	0	0	0	100,0	100,0	100,0	0,0
		Total	9	58	1	1	0	0	90,9	90,9	97,1	0,0
4	Primary production samples	a Animal faeces	3	25	3	2	0	0	75,0	62,5	84,8	0
		b Environmental samples and non-faeces	5	28	3	0	0	0	100,0	62,5	91,7	0,0
		Total	8	53	6	2	0	0	87,5	62,5	88,4	0,0
TOTAL			37	214	14	6	1	0	87,9	75,9	92,3	0,5

* PPNA not included

** PPND not included

**Table 17 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) -
Salmonella Typhimurium - 7500 Fast Instrument**

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Raw meat pork and poultry	a Fresh	4	18	1	0	0	0	100,0	80,0	95,7	0
		b Frozen	2	17	3	0	0	1	100,0	40,0	87,0	5,9
		c Seasoned	4	20	0	0	0	0	100,0	100,0	100,0	0,0
		Total	10	55	4	0	0	1	100,0	71,4	94,3	1,8
2	RTE meat pork and poultry	a Raw delicatessen and fermented meat	4	17	1	1	0	0	83,3	83,3	91,3	0,0
		b Cooked delicatessen	3	18	0	0	0	0	100,0	100,0	100,0	0,0
		c RTE or RTRH meat	2	17	1	0	0	0	100,0	66,7	95,0	0,0
		Total	9	52	2	1	0	0	91,7	83,3	95,3	0,0
3	Environmental samples	a Surfaces	3	22	0	0	0	0	100,0	100,0	100,0	0,0
		b Water	6	17	0	1	0	0	85,7	100,0	95,8	0,0
		c Dusts and residues	7	12	0	1	0	0	87,5	100,0	95,0	0,0
		Total	16	51	0	2	0	0	88,9	100,0	97,1	0,0
4	Primary production samples	a Animal faeces	3	26	4	0	0	0	100,0	42,9	87,9	0
		b Environmental samples and non-faeces	8	26	1	0	1	0	90,0	90,0	94,4	3,8
		Total	11	52	5	0	1	0	94,1	70,6	91,3	1,9
TOTAL			46	210	11	3	1	1	93,4	82,0	94,5	0,9

* PPNA not included

** PPND not included

**Table 18 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) -
Salmonella spp. - QS5 Instrument**

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Raw meat pork and poultry	a Fresh	12	10	0	1	0	0	92,3	100,0	95,7	0
		b Frozen	8	13	2	0	0	0	100,0	80,0	91,3	0,0
		c Seasoned	11	11	1	1	0	0	92,3	92,3	91,7	0,0
	Total		31	34	3	2	0	0	94,4	91,7	92,9	0,0
2	RTE meat pork and poultry	a Raw delicatessen and fermented meat	8	10	2	3	0	0	76,9	84,6	78,3	0,0
		b Cooked delicatessen	9	10	1	1	0	0	90,9	90,9	90,5	0,0
		c RTE or RTRH meat	7	13	0	0	0	0	100,0	100,0	100,0	0,0
	Total		24	33	3	4	0	0	87,1	90,3	89,1	0,0
3	Environmental samples	a Surfaces	10	15	0	0	0	0	100,0	100,0	100,0	0,0
		b Water	10	12	0	2	0	0	83,3	100,0	91,7	0,0
		c Dusts and residues	11	9	0	0	0	0	100,0	100,0	100,0	0,0
	Total		31	36	0	2	0	0	93,9	100,0	97,1	0,0
4	Primary production samples	a Animal faeces	11	14	5	3	0	0	84,2	73,7	75,8	0
		b Environmental samples and non-faeces	18	18	0	0	0	0	100,0	100,0	100,0	0,0
	Total		29	32	5	3	0	0	91,9	86,5	88,4	0,0
TOTAL			115	135	11	11	0	0	92,0	92,0	91,9	0,0

* PPNA not included

** PPND not included

**Table 19 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) -
Salmonella Enteritidis - QS5 Instrument**

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Raw meat pork and poultry	a Fresh	4	17	1	1	0	0	83,3	83,3	91,3	0
		b Frozen	3	19	1	0	0	0	100,0	75,0	95,7	0,0
		c Seasoned	4	18	1	1	0	0	83,3	83,3	91,7	0,0
		Total	11	54	3	2	0	0	87,5	81,3	92,9	0,0
2	RTE meat pork and poultry	a Raw delicatessen and fermented meat	2	19	2	0	0	0	100,0	50,0	91,3	0,0
		b Cooked delicatessen	3	14	2	1	1	0	71,4	71,4	81,0	7,1
		c RTE or RTRH meat	4	16	0	0	0	0	100,0	100,0	100,0	0,0
		Total	9	49	4	1	1	0	86,7	73,3	90,6	2,0
3	Environmental samples	a Surfaces	5	19	1	0	0	0	100,0	83,3	96,0	0,0
		b Water	3	20	0	1	0	0	75,0	100,0	95,8	0,0
		c Dusts and residues	1	19	0	0	0	0	100,0	100,0	100,0	0,0
		Total	9	58	1	1	0	0	90,9	90,9	97,1	0,0
4	Primary production samples	a Animal faeces	3	25	3	2	0	0	75,0	62,5	84,8	0
		b Environmental samples and non-faeces	5	28	3	0	0	0	100,0	62,5	91,7	0,0
		Total	8	53	6	2	0	0	87,5	62,5	88,4	0,0
TOTAL			37	214	14	6	1	0	87,9	75,9	92,3	0,5

* PPNA not included

** PPND not included

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

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Raw meat pork and poultry	a Fresh	4	18	1	0	0	0	100,0	80,0	95,7	0
		b Frozen	2	18	3	0	0	0	100,0	40,0	87,0	0,0
		c Seasoned	4	20	0	0	0	0	100,0	100,0	100,0	0,0
		Total	10	56	4	0	0	0	100,0	71,4	94,3	0,0
2	RTE meat pork and poultry	a Raw delicatessen and fermented meat	4	17	1	1	0	0	83,3	83,3	91,3	0,0
		b Cooked delicatessen	3	18	0	0	0	0	100,0	100,0	100,0	0,0
		c RTE or RTRH meat	2	17	1	0	0	0	100,0	66,7	95,0	0,0
		Total	9	52	2	1	0	0	91,7	83,3	95,3	0,0
3	Environmental samples	a Surfaces	3	22	0	0	0	0	100,0	100,0	100,0	0,0
		b Water	6	17	0	1	0	0	85,7	100,0	95,8	0,0
		c Dusts and residues	8	12	0	0	0	0	100,0	100,0	100,0	0,0
		Total	17	51	0	1	0	0	94,4	100,0	98,6	0,0
4	Primary production samples	a Animal faeces	3	26	4	0	0	0	100,0	42,9	87,9	0
		b Environmental samples and non-faeces	8	26	1	0	1	0	90,0	90,0	94,4	3,8
		Total	11	52	5	0	1	0	94,1	70,6	91,3	1,9
TOTAL			47	211	11	2	1	0	95,1	82,0	94,9	0,5

* PPNA not included

** PPND not included

A summary of the results is given in Table 21 for the 7500 Fast Instrument and Table 22 for the QS5 Instrument.

Table 21 - Summary of results - 7500 Fast Instrument

		Salmonella spp.	Salmonella Enteritidis	Salmonella Typhimurium
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\%$	91.2 %	87.9 %	93.4 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	92.6 %	75.9 %	82.0 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	91.9 %	92.3 %	94.5 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	0.0 %	0.5 %	0.9 %

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

Table 22 - Summary of results - QS5 Instrument

		Salmonella spp.	Salmonella Enteritidis	Salmonella Typhimurium
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\%$	92.0 %	87.9 %	95.1 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	92.0 %	75.9 %	82.0 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	91.9 %	92.3 %	94.9 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	0.0 %	0.5 %	0.5 %

3.1.1.6 Analysis of discordant results

The negative deviations are given in Table 23 (7500 Fast Instrument) and Table 24 (QS5 Instrument).

The positive deviations are given in Table 25 (7500 Fast Instrument) and Table 26 (QS5 Instrument).

> **For food and production environmental samples**

Ten negative deviations were obtained for the 7500 Fast Instrument and eight for the QS5 Instrument. Five concern *S. Enteritidis* detection, 3 (7500 Fast Instrument) and 2 (QS5 Instrument) concern *S. Typhimurium* detection and 2 concern *Salmonella* spp. detection from other serotypes. The negative deviations observed for the raw pork and poultry meat and the RTE and RTRH pork and poultry categories were probably due to the unpaired study design and the related sampling heterogeneity. For the Production Environmental samples category, the limit of detection of the method was probably not reached.

For 5 samples (7500 Fast Instrument) and 4 samples (QS5 Instrument), the presence of *Salmonella* was confirmed in the enrichment broth. The presence of *S. Enteritidis* was confirmed for samples No 3749 and 4968, *S. Typhimurium* for samples No 4477 and 4971, *S. Newport* for sample No 4312.

Six positive deviations were obtained for both thermocyclers; they concerned *Salmonella* spp. detection (different from *S. Enteritidis* and *S. Typhimurium*). For 9 samples, the reference method gave a positive result for *Salmonella* spp. detection (different from *S. Enteritidis* or *S. Typhimurium*) while the alternative method gave positive results for one of these serotypes.

> **For primary production samples**

Four samples gave negative deviations with the 7500 Fast and the QS5 PCR Instrument:

- 3 ND for *Salmonella* spp. detection
- 2 ND for *Salmonella* Enteritidis
- 1 ND *Salmonella* Typhimurium.

The presence of *Salmonella* was detected in the enrichment broth for 2 samples (493: *S. Enteritidis*; 6535: *S. Braenderup*)

Eleven samples gave positive deviations with the 7500 Fast and 12 with the QS5 PCR Instrument:

- 7500 Fast
 - 4 PD for *Salmonella* spp. detection
 - 6 PD for *Salmonella* Enteritidis
 - 5 PD *Salmonella* Typhimurium.
- QS5
 - 5 PD for *Salmonella* spp. detection
 - 6 PD for *Salmonella* Enteritidis
 - 5 PD *Salmonella* Typhimurium.

Table 23 - Negative deviations - 7500 Fast Instrument

Category	Sample No	Product	Inoculated strain	Inoculation Level (CFU/sample)	Reference method	Alternative method							Category	Type
						PCR			Confirmatory test	Agreement				
						Salmonella spp.	Salmonella Enteritidis	Salmonella Typhimurium		Salmonella spp.	Salmonella Enteritidis	Salmonella Typhimurium		
Food and production environmental samples	3749	Raw chicken meat	S. Enteritidis Ad2721	2.4	S. Enteritidis	-/-	-/-	-/-	S. Enteritidis	ND	ND	NA	1	a
	6360	Seasoned chicken meat	S. Enteritidis Ad2721	2.4	S. Enteritidis	-	-	-	-	ND	ND	NA	1	c
	4297	Low moisture sausage	S. Typhimurium Ad1410	1.8	S. Typhimurium	-	-	-	-	ND	NA	ND	2	a
	4373	Sausage with herbs	/	/	S. Braenderburg	-	-	-	-	ND	NA	NA	2	a
	4971	Waste (poultry slaughter)	S. Typhimurium A00V003	1.8	S. Typhimurium	-/-	-/-	-/-	S. Typhimurium	ND	NA	ND	2	a
	5907	Smoked bacon	/	/	S. Agona	-	-	-	-	ND	NA	NA	2	a
	4307	Pork rillettes	S. Enteritidis Ad926	2.6	S. Enteritidis	-	-	-	-	ND	ND	NA	2	b
	4312	Cooked turkey	S. Enteritidis Ad2525 + S. Newport Ad2223	2.0 + 2.0	S. Enteritidis	+	+	-	S. Newport	PA	PPND	NA	2	b
	4477	Process water (pork industry)	S. Typhimurium Ad2508 + S. Bovismorbificans 6629	1.8 + 2.0	S. Typhimurium	-/-	-/-	-/-	S. Typhimurium	ND	NA	ND	3	b
	4968	Rinsing water	S. Enteritidis Ad2721	3.0	S. Enteritidis	-/-	-/-	-/-	S. Enteritidis	ND	ND	NA	3	b
Primary production samples	4793	Pork faeces	S. Enteritidis 2532	2,8	S. Enteritidis	-/-	-/-	-/-	S. Enteritidis	ND	ND	NA	4	a
	6526	Poultry faeces	S. Typhimurium Ad476 + S. Virchow 187	5,2+4,8	S. Agama	-	-	-	-	ND	NA	NA	4	a
	7116	Poultry faeces	S. Enteritidis 10 + S. Newport Ad2223	2,6+1,0	S. Enteritidis	-	-	-	-	ND	ND	NA	4	a
	6535	Pork environment wipe	S. Typhimurium 830 + S. Braenderup 178	1,8+4,0	S. Typhimurium S. Braenderup	+	-	+	S. Braenderup	PA	NA	PPND	4	b

Table 24 - Negative deviations - QS5 Instrument

Category	Sample No	Product	Inoculated strain	Inoculation level (CFU/sample)	Reference method	Alternative method							Category	Type
						PCR			Confirmatory test	Agreement				
						Salmonella spp.	Salmonella Enteritidis	Salmonella Typhimurium		Salmonella spp.	Salmonella Enteritidis	Salmonella Typhimurium		
Food and production environmental samples	3749	Raw chicken meat	S. Enteritidis Ad2721	2.4	S. Enteritidis	-/-	-/-	-/-	S. Enteritidis	ND	ND	NA	1	a
	6360	Seasoned chicken meat	S. Enteritidis Ad2721	2.4	S. Enteritidis	-	-	-	-	ND	ND	NA	1	c
	4297	Low moisture sausage	S. Typhimurium Ad1410	1.8	S. Typhimurium	-	-	-	-	ND	NA	ND	2	a
	4373	Sausage with herbs	/	/	S. Braenderup	-	-	-	-	ND	NA	NA	2	a
	5907	Smoked bacon	/	/	S. Agona	-	-	-	-	ND	NA	NA	2	a
	4307	Pork rillettes	S. Enteritidis Ad926	2.6	S. Enteritidis	-	-	-	-	ND	ND	NA	2	b
	4312	Cooked turkey	S. Enteritidis Ad2525 + S. Newport Ad2223	2.0 + 2.0	S. Enteritidis	+	+	-	S. Newport	PA	PPND	NA	2	b
	4477	Process water (pork industry)	S. Typhimurium Ad2508 + S. Bovismorbificans 6629	1.8 + 2.0	S. Typhimurium	-/-	-/-	-/-	S. Typhimurium	ND	NA	ND	3	b
	4968	Rinsing water	S. Enteritidis Ad2721	3.0	S. Enteritidis	-/-	-/-	-/-	S. Enteritidis	ND	ND	NA	3	b
Primary production samples	4793	Pork faeces	S. Enteritidis 2532	2,8	S. Enteritidis	-/-	-/-	-/-	S. Enteritidis	ND	ND	NA	4	a
	6526	Poultry faeces	S. Typhimurium Ad476 + S. Virchow 187	5,2+4,8	S. Agama	-	-	-	-	ND	NA	NA	4	a
	7116	Poultry faeces	S. Enteritidis 10 + S. Newport Ad2223	2,6+1,0	S. Enteritidis	-	-	-	-	ND	ND	NA	4	a
	6535	Pork environment wipe	S. Typhimurium 830 + S. Braenderup 178	1,8+4,0	S. Typhimurium S. Braenderup	+	-	+	S. Braenderup	PA	NA	PPND	4	b

Table 25 - Positive deviations - 7500 Fast Instrument

Sample No	Product	Inoculated strain	Inoculation level (CFU/sample)	Reference method	Alternative method						Category	Type	
					PCR			Confirmatory test	Agreement				
					Salmonella spp.	Salmonella Enteritidis	Salmonella Typhimurium		Salmonella spp.	Salmonella Enteritidis			Salmonella Typhimurium
4794	Pork faeces	S. Typhimurium Ad2508	1,6	-	+	-	+	S. Typhimurium S. Derby	PD	NA	PD	4	a
4798	Pork faeces	S. Typhimurium Ad2508 + S. Infantis Ad2278	1,2+2,8	-	+	-	+	S. Typhimurium	PD	NA	PD	4	a
5757	Pork faeces	S. Enteritidis Ad211	7,2	-	+	+	-	S. Enteritidis	PD	PD	NA	4	a
6748	Pork faeces			-	+	-	+	S. 4,5:i:-	PD	NA	PD	4	a
5758	Pork faeces	S. Enteritidis Ad211	7,2	-	+	+	-	S. Enteritidis	PA	PD	NA	4	a
5759	Pork environment wipe	S. Enteritidis 0212 + S. Bovismorbificans 6629	2,6+0,8	S. Bovismorbificans	+	+	-	S. Derby S. Enteritidis S. Livingstone	PA	PD	NA	4	a
7118	Poultry water from drinker	S. Enteritidis 657 + S. Hadar 24871	5,0+2,2	S. Hadar	+	+	-	S. Enteritidis	PA	PD	NA	4	a
4800	Pork boot socks	S. Typhimurium Ad1338 + S. Infantis Ad2278	1,2+2,8	S. Infantis	+	-	+	S. Infantis S. Typhimurium	PA	NA	PD	4	a
7117	Poultry boot socks	S. Enteritidis 0212	7,6	S. Derby	+	+	-	S. Enteritidis	PA	PD	NA	4	b
7119	Poultry water from drinker	S. Enteritidis 10 + S. Hadar 24871	3,6+1,6	S. Hadar	+	+	-	S. Enteritidis	PA	PD	NA	4	b
6530	Poultry environment wipe	S. Typhimurium Ad476 + S. Blockley Ad923	5,2+4,0	S. Blockley	+	-	+	S. Typhimurium	PA	NA	PD	4	b

Table 26 – Positive deviations - QS5 Instrument

Sample No	Product	Inoculated strain	Inoculation level (CFU/sample)	Reference method	Alternative method						Category	Type	
					PCR			Confirmatory test	Agreement				
					Salmonella spp.	Salmonella Enteritidis	Salmonella Typhimurium		Salmonella spp.	Salmonella Enteritidis			Salmonella Typhimurium
4794	Pork faeces	S. Typhimurium Ad2508	1,6	-	+	-	+	S. Typhimurium S. Derby	PD	NA	PD	4	a
4798	Pork faeces	S. Typhimurium Ad2508 + S. Infantis Ad2278	1,2+2,8	-	+	-	+	S. Typhimurium	PD	NA	PD	4	a
5757	Pork faeces	S. Enteritidis Ad211	7,2	-	+	+	-	S. Enteritidis	PD	PD	NA	4	a
6748	Pork faeces			-	+	-	+	S. 4,5:i:-	PD	NA	PD	4	a
5758	Pork faeces	S. Enteritidis Ad211	7,2	-	+	+	-	S. Enteritidis	PA	PD	NA	4	a
5759	Pork environment wipe	S. Enteritidis 0212 + S. Bovismorbificans 6629	2,6+0,8	S. Bovismorbificans	+	+	-	S. Derby S. Enteritidis S. Livingstone	PA	PD	NA	4	a
7118	Poultry water from drinker	S. Enteritidis 657 + S. Hadar 24871	5,0+2,2	S. Hadar	+	+	-	S. Enteritidis	PA	PD	NA	4	a
4800	Pork boot socks	S. Typhimurium Ad1338 + S. Infantis Ad2278	1,2+2,8	S. Infantis	+	-	+	S. Infantis S. Typhimurium	PA	NA	PD	4	a
7117	Poultry boot socks	S. Enteritidis 0212	7,6	S. Derby	+	+	-	S. Enteritidis	PA	PD	NA	4	b
7119	Poultry water from drinker	S. Enteritidis 10 + S. Hadar 24871	3,6+1,6	S. Hadar	+	+	-	S. Enteritidis	PA	PD	NA	4	b
6530	Poultry environment wipe	S. Typhimurium Ad476 + S. Blockley Ad923	5,2+4,0	S. Blockley	+	-	+	S. Typhimurium	PA	NA	PD	4	b
4795	Pork faeces	S. Typhimurium Ad1338	1,4	-	+	-	-	S. Stourbidge	PD	NA	NA	4	a

The analyses of discordant results according to the EN ISO 16140-2:2016 is given in:

> **For the 7500 Fast Instrument** in:

- Table 27 for *Salmonella* spp.,
- Table 28 for *Salmonella* Enteritidis,
- Table 29 for *Salmonella* Typhimurium.

> **For the QS5 Instrument** in:

- Table 30 for *Salmonella* spp.,
- Table 31 for *Salmonella* Enteritidis,
- Table 32 for *Salmonella* Typhimurium.

The interpretation for *Salmonella* Enteritidis and *Salmonella* Typhimurium were done taking into account the number of positive samples for each target, instead of the number of categories tested.

Table 27 - Analyses of discordant results - *Salmonella* spp. - 7500 Fast Instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined		
						(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	
1	a	Raw meat products (frozen or fresh)	13	1	0	0	1						1	
	b	Raw poultry (fresh or frozen)	10	0	0	2	-2						-2	
	c	Raw delicatessen	13	1	0	1	0						0	
	Total		36	2	0	3	-1	3					-1	3
2	a	Pasteurized products	13	3	0	2	1						1	
	b	Raw products	11	1	0	1	0						0	
	c	Ingredients and low moisture products	7	0	0	0	0						0	
	Total		31	4	0	3	1	3					1	3
3	a	Dusts and Residues	10	0	0	0			0		0		0	
	b	Cleaning and Process Waters	12	2	0	0			2		2		2	
	c	Surface samples	11	1	0	0			1		1		1	
	Total		33	3	0	0			3	6	3	3	3	3
4	a	Animal faeces	18	3	0	4	-1						-1	
	b	Environmental samples and non-faeces	18	0	0	0	0						0	
	Total		36	3	0	4	-1	3					-1	3
ALL CATEGORIES			136	12	0	10	-1	5	3	6	3	3	2	5

Table 28 - Analyses of discordant results - *Salmonella* Enteritidis - 7500 Fast Instrument

Category		Type		Unpaired			Paired						Combined				
				ND	PPND	PD	N+	(ND+PPND) -PD	AL	N+	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	N+	(ND+PPND) -PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	1	0	1	6	0						6	0		
		b	Raw poultry (fresh or frozen)	0	0	1	4	-1						4	-1		
		c	Raw delicatessen	1	0	1	6	0						6	0		
		Total		2	0	3	16	-1	3						16	-1	3
2	RTE meat pork and poultry	a	Pasteurized products	0	0	2	4	-2						4	-2		
		b	Raw products	1	1	2	7	0						7	0		
		c	Ingredients and low moisture products	0	0	0	4	0						4	0		
		Total		1	1	4	15	-2	3						15	-2	3
3	Production environmental samples	a	Dusts and Residues	0	0	1				6	1		-1		6	-1	
		b	Cleaning and Process Waters	1	0	0				4	1		1		4	1	
		c	Surface samples	0	0	0				1	0		0		1	0	
		Total		1	0	1				11	2	6	0	3	11	0	3
4	Primary production samples	a	Animal faeces	2	0	3	8	-1						8	0		
		b	Environmental samples and non-faeces	0	0	3	8	-3						8	0		
		Total		2	0	6	16	-4	3						16	0	3
ALL CATEGORIES				6	1	14	47	-7	3	11	2	6	0	3	58	-3	3

Table 29 - Analyses of discordant results - *Salmonella* Typhimurium - 7500 Fast Instrument

Category	Type	ND	PPND	PD	Unpaired			Paired				Combined					
					N+	(ND+PPND)-PD	AL	N+	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	N+	(ND+PPND)-PD	AL		
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	0	0	1	5	-1						5	-1		
		b	Raw poultry (fresh or frozen)	0	0	3	5	-3						5	-3		
		c	Raw delicatessen	0	0	0	4	0						4	0		
	Total		0	0	4	14	-4	3						14	-4	3	
2	RTE meat pork and poultry	a	Pasteurized products	1	0	1	6	0						6	0		
		b	Raw products	0	0	0	3	0						3	0		
		c	Ingredients and low moisture products	0	0	1	3	-1						3	-1		
	Total		1	0	2	12	-1	3						12	-1	3	
3	Production environmental samples	a	Dusts and Residues	0	0	0			3	0		0		3	0		
		b	Cleaning and Process Waters	1	0	0			7	1		1		7	1		
		c	Surface samples	1	0	0			8	1		1		8	1		
	Total		2	0	0			18	2	6	2	3	18	2	3		
4	Primary production samples	a	Animal faeces	0	0	4	7	-4						7	-4		
		b	Environmental samples and non-faeces	0	1	1	10	0						10	0		
	Total		0	1	5	17	-4	3						17	-4	3	
ALL CATEGORIES				3	1	11	43	-9	3	18	2	6	2	3	61	-7	4

Table 30 - Analyses of discordant results - *Salmonella* spp. - QS5 Instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined		
						(ND+PPND) -PD	AL	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	AL	
1	a	Raw meat products (frozen or fresh)	13	1	0	0	1						1	
	b	Raw poultry (fresh or frozen)	10	0	0	2	-2						-2	
	c	Raw delicatessen	13	1	0	1	0						0	
	Total		36	2	0	3	-1	3					-1	3
2	a	Pasteurized products	13	3	0	2	1						1	
	b	Raw products	11	1	0	1	0						0	
	c	Ingredients and low moisture products	7	0	0	0	0						0	
	Total		31	4	0	3	1	3					1	3
3	a	Dusts and Residues	10	0	0	0			0		0		0	
	b	Cleaning and Process Waters	12	2	0	0			2		2		2	
	c	Surface samples	11	0	0	0			0		0		0	
	Total		33	2	0	0			2	6	2	3	2	3
4	a	Animal faeces	19	3	0	5	-2						-2	
	b	Environmental samples and non-faeces	18	0	0	0	0						0	
	Total		37	3	0	5	-2	3					-2	3
ALL CATEGORIES			137	11	0	11	-2	5	2	6	2	3	0	5

Table 31 - Analyses of discordant results - *Salmonella* Enteritidis - QS5 Instrument

Category	Type	ND	PPND	PD	Unpaired			Paired			Combined						
					N+	(ND+PPND) -PD	AL	N+	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	N+	(ND+PPND) -PD	AL		
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	1	0	1	6	0					6	0			
		b	Raw poultry (fresh or frozen)	0	0	1	4	-1					4	-1			
		c	Raw delicatessen	1	0	1	6	0					6	0			
	Total		2	0	3	16	-1	3					16	-1	3		
2	RTE meat pork and poultry	a	Pasteurized products	0	0	2	4	-2					4	-2			
		b	Raw products	1	1	2	7	0					7	0			
		c	Ingredients and low moisture products	0	0	0	4	0					4	0			
	Total		1	1	4	15	-2	3					15	-2	3		
3	Production environmental samples	a	Dusts and Residues	0	0	1			6	1		-1		6	-1		
		b	Cleaning and Process Waters	1	0	0			4	1		1		4	1		
		c	Surface samples	0	0	0			1	0		0		1	0		
	Total		1	0	1			11	2	6	0	3	11	0	3		
4	Primary production samples	a	Animal faeces	2	0	3	8	-1					8				
		b	Environmental samples and non-faeces	0	0	3	8	-3					8				
	Total		2	0	6	16	-4	3					16				
ALL CATEGORIES				6	1	14	47	-7	3	11	2	6	0	3	58	-3	3

Table 32 - Analyses of discordant results - *Salmonella* Typhimurium - QS5 Instrument

Category	Type	ND	PPND	PD	Unpaired			Paired					Combined				
					N+	(ND+PPND) -PD	AL	N+	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	N+	(ND+PPND) -PD	AL		
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	0	0	1	5	-1						5	-1		
		b	Raw poultry (fresh or frozen)	0	0	3	5	-3						5	-3		
		c	Raw delicatessen	0	0	0	4	0						4	0		
	Total		0	0	4	14	-4	3						14	-4	3	
2	RTE meat pork and poultry	a	Pasteurized products	1	0	1	6	0						6	0		
		b	Raw products	0	0	0	3	0						3	0		
		c	Ingredients and low moisture products	0	0	1	3	-1						3	-1		
	Total		1	0	2	12	-1	3						12	-1	3	
3	Production environmental samples	a	Dusts and Residues	0	0	0			3	0		0		3	0		
		b	Cleaning and Process Waters	1	0	0			7	1		1		7	1		
		c	Surface samples	0	0	0			8	0		0		8	0		
	Total		1	0	0			18	1	6	1	3	18	1	3		
4	Primary production samples	a	Animal faeces	0	0	4	7	-4						7	-4		
		b	Environmental samples and non-faeces	0	1	1	10	0						10	0		
	Total		0	1	5	17	-4	3						17	-4	3	
ALL CATEGORIES				2	1	11	43	-9	3	18	1	6	1	3	61	-8	4

The observed values for ((ND + PPND) - PD) for the individual categories and for all the combined categories tested with an unpaired study design meet the Acceptability Limit fixed at 2,5 (observed values \leq AL) for both PCR instruments, and for the three targets (*Salmonella* spp., *Salmonella* Enteritidis and *Salmonella* Typhimurium).

The observed values for ((ND + PPND) - PD) and (ND + PPND + PD) for the environmental samples tested with a paired study design meet the Acceptability Limit fixed at 1,5 (observed values \leq AL) for both PCR instruments, and for the three targets (*Salmonella* spp., *Salmonella* Enteritidis and *Salmonella* Typhimurium).

The observed values for ((ND + PPND) - PD) when all the categories are combined (paired and unpaired study design), meet the Acceptability Limit (observed values \leq AL) for both PCR instruments and for the three targets (*Salmonella* spp., *Salmonella* Enteritidis and *Salmonella* Typhimurium).

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

168 enrichment broths from positive samples were tested again after 72 h storage at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$; only one change was observed for the 7500 Fast Instrument and the QS5 Instrument for food and production environmental samples. Two changes were observed for primary production samples (See Table 33).

Table 33 - Enrichment broth storage

Sample no	Product	Result before storage			Result after storage		
		<i>Salmonella</i> spp.	<i>Salmonella</i> Enteritidis	<i>Salmonella</i> Typhimurium	<i>Salmonella</i> spp.	<i>Salmonella</i> Enteritidis	<i>Salmonella</i> Typhimurium
4477	Process water	ND	NA	ND	PA	NA	PA
4798	Pork faeces	PD	NA	PA	NA	NA	NA
6527	Poultry faeces	PA	NA	NA	ND	NA	NA

The analyses of discordant results become for the 7500 Fast Instrument (See Tables 34 to 36) and for the QS5 Instrument (See Tables 37 to 39).

Table 34 - Analysis of discordant after storage 72 h at 5 ± 3°C - *Salmonella* spp. - 7500 Fast Instrument

							Unpaired		Paired				Combined		
Category	Type		N+	ND	PPND	PD	(ND+PPND) -PD	AL	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	AL	
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	13	1	0	0	1					1		
		b	Raw poultry (fresh or frozen)	10	0	0	2	-2					-2		
		c	Raw delicatessen	13	1	0	1	0					0		
		Total		36	2	0	3	-1	3					-1	3
2	RTE meat pork and poultry	a	Pasteurized products	13	3	0	2	1					1		
		b	Raw products	11	1	0	1	0					0		
		c	Ingredients and low moisture products	7	0	0	0	0					0		
		Total		31	4	0	3	1	3					1	3
3	Environmental samples	a	Dusts and Residues	10	0	0	0			0		0		0	
		b	Cleaning and Process Waters	12	1	0	0			1		1		1	
		c	Surface samples	11	1	0	0			1		1		1	
		Total		33	2	0	0			2	6	2	3	2	3
4	Primary production samples	a	Animal faeces	18	3	0	4	-1					-1		
		b	Environmental samples and non-faeces	18	0	0	0	0					0		
		Total		36	3	0	4	-1	3					-1	3
ALL CATEGORIES				136	11	0	10	-1	5	2	6	2	3	1	5

Table 35 - Analysis of discordant after storage 72 h at 5 ± 3°C - *Salmonella* Enteritidis - 7500 Fast Instrument

Category	Type	ND	PPND	PD	N+	Unpaired			Paired				Combined				
						(ND+PPND) -PD	AL	N+	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	N+	(ND+PPND) -PD	AL		
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	1	0	1	6	0						6	0		
		b	Raw poultry (fresh or frozen)	0	0	1	4	-1						4	-1		
		c	Raw delicatessen	1	0	1	6	0						6	0		
	Total		2	0	3	16	-1	3						16	-1	3	
2	RTE meat pork and poultry	a	Pasteurized products	0	0	2	4	-2						4	-2		
		b	Raw products	1	1	2	7	0						7	0		
		c	Ingredients and low moisture products	0	0	0	4	0						4	0		
	Total		1	1	4	15	-2	3						15	-2	3	
3	Environmental samples	a	Dusts and Residues	0	0	1			6	1		-1		6	-1		
		b	Cleaning and Process Waters	1	0	0			4	1		1		4	1		
		c	Surface samples	0	0	0			1	0		0		1	0		
	Total		1	0	1				11	2	6	0	3	11	0	3	
4	Primary production samples	a	Animal faeces	2	0	3	8	-1						8	0		
		b	Environmental samples and non-faeces	0	0	3	8	-3						8	0		
	Total		2	0	6	16	-4	3						16	0	3	
ALL CATEGORIES				6	1	14	47	-7	3	11	2	6	0	3	58	-3	3

Table 36 - Analysis of discordant after storage 72 h at 5 ± 3°C - *Salmonella* Typhimurium - 7500 Fast Instrument

Category	Type	ND	PPND	PD	N+	Unpaired		Paired				Combined				
						(ND+PPND) -PD	AL	N+	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	N+	(ND+PPND) -PD	AL	
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	0	0	1	5	-1						5	-1	
		b	Raw poultry (fresh or frozen)	0	0	3	5	-3						5	-3	
		c	Raw delicatessen	0	0	0	4	0						4	0	
	Total		0	0	4	14	-4	3						14	-4	3
2	RTE meat pork and poultry	a	Pasteurized products	1	0	1	6	0						6	0	
		b	Raw products	0	0	0	3	0						3	0	
		c	Ingredients and low moisture products	0	0	1	3	-1						3	-1	
	Total		1	0	2	12	-1	3						12	-1	3
3	Environmental samples	a	Dusts and Residues	0	0	0			3	0		0		3	0	
		b	Cleaning and Process Waters	0	0	0			7	0		0		7	0	
		c	Surface samples	1	0	0			8	1		1		8	1	
	Total		1	0	0			18	1	6	1	3	18	1	3	
4	Primary production samples	a	Animal faeces	0	0	4	7	-4						7	-4	
		b	Environmental samples and non-faeces	0	1	1	10	0						10	0	
	Total		0	1	5	17	-4	3						17	-4	3
ALL CATEGORIES		2	1	11	43	-9	3	18	1	6	1	3	61	-8	4	

Table 37 - Analysis of discordant after storage 72 h at 5 ± 3°C - *Salmonella* spp. - QS5 Instrument

							Unpaired		Paired				Combined	
Category	Type	N+	ND	PPND	PD	(ND+PPND) -PD	AL	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	(ND+PPND) -PD	AL	
1	a	Raw meat products (frozen or fresh)	13	1	0	0	1					1		
	b	Raw poultry (fresh or frozen)	10	0	0	2	-2					-2		
	c	Raw delicatessen	13	1	0	1	0					0		
	Total		36	2	0	3	-1	3					-1	3
2	a	Pasteurized products	13	3	0	2	1					1		
	b	Raw products	11	1	0	1	0					0		
	c	Ingredients and low moisture products	7	0	0	0	0					0		
	Total		31	4	0	3	1	3					1	3
3	a	Dusts and Residues	10	0	0	0		0		0		0		
	b	Cleaning and Process Waters	12	1	0	0		1		1		1		
	c	Surface samples	11	0	0	0		0		0		0		
	Total		33	1	0	0			1	6	1	3	1	3
4	a	Animal faeces	18	4	0	4	0					0		
	b	Environmental samples and non-faeces	18	0	0	0	0					0		
	Total		36	4	0	4	0	3					0	3
ALL CATEGORIES		136	11	0	10	0	5	1	6	1	3	1	5	

Table 38 - Analysis of discordant after storage 72 h at 5 ± 3°C - *Salmonella* Enteritidis - QS5 Instrument

Category	Type	ND	PPND	PD	Unpaired			Paired				Combined					
					N+	(ND+PPND) -PD	AL	N+	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	N+	(ND+PPND) -PD	AL		
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	1	0	1	6	0						6	0		
		b	Raw poultry (fresh or frozen)	0	0	1	4	-1						4	-1		
		c	Raw delicatessen	1	0	1	6	0						6	0		
	Total		2	0	3	16	-1	3						16	-1	3	
2	RTE meat pork and poultry	a	Pasteurized products	0	0	2	4	-2						4	-2		
		b	Raw products	1	1	2	7	0						7	0		
		c	Ingredients and low moisture products	0	0	0	4	0						4	0		
	Total		1	1	4	15	-2	3						15	-2	3	
3	Environmental samples	a	Dusts and Residues	0	0	1				6	1		-1		6	-1	
		b	Cleaning and Process Waters	1	0	0				4	1		1		4	1	
		c	Surface samples	0	0	0				1	0		0		1	0	
	Total		1	0	1					11	2	6	0	3	11	0	3
4	Primary production samples	a	Animal faeces	2	0	3	8	-1						8			
		b	Environmental samples and non-faeces	0	0	3	8	-3						8			
	Total		2	0	6	16	-4	3						16			
ALL CATEGORIES				6	1	14	47	-7	3	11	2	6	0	3	58	-3	3

Table 39 - Analysis of discordant after storage 72 h at 5 ± 3°C - *Salmonella* Typhimurium - QS5 Instrument

Category	Type	ND	PPND	PD	N+	Unpaired		Paired				Combined				
						(ND+PPND) -PD	AL	N+	(ND+PPND) +PD	AL	(ND+PPND) -PD	AL	N+	(ND+PPND) -PD	AL	
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	0	0	1	5	-1						5	-1	
		b	Raw poultry (fresh or frozen)	0	0	3	5	-3						5	-3	
		c	Raw delicatessen	0	0	0	4	0						4	0	
	Total		0	0	4	14	-4	3						14	-4	3
2	RTE meat pork and poultry	a	Pasteurized products	1	0	1	6	0						6	0	
		b	Raw products	0	0	0	3	0						3	0	
		c	Ingredients and low moisture products	0	0	1	3	-1						3	-1	
	Total		1	0	2	12	-1	3						12	-1	3
3	Environmental samples	a	Dusts and Residues	0	0	0			3	0		0		3	0	
		b	Cleaning and Process Waters	0	0	0			7	0		0		7	0	
		c	Surface samples	0	0	0			8	0		0		8	0	
	Total		0	0	0			18	0	6	0	3	18	0	3	
4	Primary production samples	a	Animal faeces	0	0	4	7	-4						7	-4	
		b	Environmental samples and non-faeces	0	1	1	10	0						10	0	
	Total		0	1	5	17	-4	3						17	-4	3
ALL CATEGORIES		1	1	11	43	-9	3	18	0	6	0	3	61	-9	4	

The observed values for ((ND + PPND) - PD) for the individual categories and for all the combined categories tested with an unpaired study design meet the Acceptability Limit fixed at 2,5 (observed values \leq AL) for both PCR instruments, and for the three targets (*Salmonella* spp., *Salmonella* Enteritidis and *Salmonella* Typhimurium).

The observed values for ((ND + PPND) - PD) and (ND + PPND + PD) for the environmental samples tested with a paired study design meet the Acceptability Limit fixed at 1,5 (observed values \leq AL) for both PCR instruments, and for the three targets (*Salmonella* spp., *Salmonella* Enteritidis and *Salmonella* Typhimurium).

The observed values for ((ND + PPND) - PD) when all the categories are combined (paired and unpaired study design), meet the Acceptability Limit (observed values \leq AL) for both PCR instruments and for the three targets (*Salmonella* spp., *Salmonella* Enteritidis and *Salmonella* Typhimurium).

3.1.1.8 Confirmation

> Streaking

Two protocols were tested during the validation study:

- Direct streaking onto *Brilliance*TM Salmonella Agar for food and production environmental samples.
- Subculture in RVS broth for 24 h \pm 3 h at 41.5°C prior to streaking onto *Brilliance*TM Salmonella Agar for all the tested categories.

For food and production environmental samples: all the positive PCR results were confirmed by both confirmatory methods. For two samples, the presence of *S. Enteritidis* (4968) and *S. Typhimurium* (4971) was detected only after a subculture in RVS broth.

For primary production samples: the presence of *Salmonella* spp. was confirmed for all the samples giving a positive PCR test except in one case. For sample (6535), a positive *S. Typhimurium* PCR test was observed but it was impossible to confirm the presence of this serotype in the enrichment broth even after performing the protocol recommended in the kit insert (troubleshooting).

> Serological confirmation

The serological test applied on the first colony isolated on *Brilliance*[™] Salmonella Agar allowed to confirm the PCR test result, except for 4 samples (4312, 3746, 6270 and 6271). In these cases, the protocol recommended in the kit insert was applied.

- For 2 samples (3746 and 6271), *S. Typhimurium* was confirmed using this protocol.
- For sample (6270), it was not possible to recover the *S. Typhimurium*. For sample 4312, it was not possible to recover the *S. Enteritidis*. Both samples were co-infected samples (with a *Salmonella* spp. and *S. Typhimurium* or *S. Enteritidis*). Culture confirmation for these samples was challenging due to the low level of *S. Typhimurium* or *S. Enteritidis* in the sample.

3.1.1.9 Inhibitions

Inhibitions were observed only with the 7500 Fast Instrument. PCR tests were performed, and 3 inhibitions were observed representing 0.7% of the tests.

One sample 4967 gave a PCR result “No IPC amplification, inconclusive for all targets”. Sample 4969 72 h gave “Inconclusive for all targets, amplification detected for Enteritidis without detection of species” and sample 5907 72 h gave a result of “Positive for *Salmonella* species Inconclusive for Enteritidis and Typhimurium” (See Table 40).

Table 40 - PCR results

No	Sample	PCR result
4967	Rinsing water (poultry slaughter)	“No IPC amplification, inconclusive for all targets” /-/-
4969	Rinsing water (poultry slaughter)	(72 h) “Inconclusive for all targets, amplification detected for Enteritidis without detection of species” / +
5907	Smoked bacon	(72 h) “Positive for <i>Salmonella</i> species, inconclusive for Enteritidis and Typhimurium” / -

The enrichment broth was diluted (1/5), tested again and allowed to lift the inhibition. This protocol is described in the troubleshooting in the kit insert.

No inhibition was observed during the extension study concerning primary production samples.

3.1.2 Relative level of detection

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

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

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

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

3.1.2.1 Experimental design

One matrix should be tested as a minimum per category. At least, three inoculation levels were used:

- A blank level, (no contamination), with 5 replicates;
- A low contamination level providing fractional recovery data, with 20 replicates;
- A higher contamination level, with 5 replicates.

Analyses for fractional positive result recovery were done:

- A total plate count determination on each matrix was performed to estimate the total microbial load on the day of analysis.
- Each matrix was first screened for the presence of *Salmonella* using the tested reference method(s) on 5 replicates.

Four (matrix/strain) pairs were analysed by the reference method and by the alternative method. Table 41 outlines the matrices, the inoculated strains and storage conditions after inoculation.

**Table 41 - Defined (matrix/strain) pairs for the RLOD determination -
7500 Fast Instrument and QS5 Instrument**

Category	Matrix	Strain inoculated	Origin	Storage conditions after inoculation
Raw meat pork and poultry	Raw pork	S. Typhimurium Ad1872 monophasic	/	48 h at 5°C ± 3°C
Ready-to-eat and ready-to-reheat pork and poultry	Turkey ham	S. Enteritidis Ad2524	Chicken leg	48 h at 5°C ± 3°C
Production environmental samples	Process water (pork/beef slaughter)	S. Typhimurium Ad1070 + S. Derby A00E084	Pork industry environment Dairy industry	48 h at 5°C ± 3°C
Primary production samples (PPS)	Poultry faeces	S. Enteritidis Ad2524	Chicken leg	24 h at ambient temperature

3.1.2.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given Table 42 (7500 Fast Instrument) and Table 43 (QS5 Instrument).

The inoculated strain used for the inoculation of the raw pork meat, *S. Typhimurium* Ad1872, was supposed to be monophasic strain (4,5,12:i:-). The serotyping gave the following antigenic formula: 4,5,12:-:-, which corresponds to a non-motile strain. This evolution can be due to the fact that the strain moved from “smooth” to “rough” form. For the guinea fowl faeces matrix (RLOD PPS), some samples gave positive *Salmonella* Enteritidis PCR results while the *Salmonella* spp detection were negative. In these cases, the protocol described in the kit insert was applied (subculture for an additional 2-4 h at 37°C) to increase the level of *Salmonella* Enteritidis in the culture as the low level of copies of *S. Enteritidis* was not sufficient to also amplify the *Salmonella* spp and give strong positive signal for this target.

Table 42 – Presentation of RLOD before and after confirmation of the alternative method results - 7500 Fast Instrument

Target	Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
SS	Raw pork meat/S. Typhimurium Ad1872	1,023	0,469	2,233	0,023	0,390	0,059	0,953	2,5
	Turkey ham/S. Enteritidis Ad2524	0,728	0,328	1,612	-0,318	0,398	0,799	1,576	
	Process water/S. Typhimurium Ad1070 and S. Derby A00E084	1,000	0,467	2,140	0,000	0,380	0,000	1,000	1,5
	Guinea fowl faeces/S. Enteritidis Ad2524	0,534	0,224	1,274	-0,627	0,435	1,442	1,851	2,5
	Combined	0,809	0,546	1,200	-0,212	0,197	1,075	1,718	/
SE	Turkey ham/S. Enteritidis Ad2524	0,728	0,328	1,612	-0,318	0,398	0,799	1,576	2,5
	Guinea fowl faeces/S. Enteritidis Ad2524	0,534	0,224	1,274	-0,627	0,435	1,442	1,851	
	Combined	0,638	0,360	1,131	-0,450	0,286	1,569	1,883	/
ST	Raw pork meat/S. Typhimurium Ad1872	1,105	0,513	2,379	0,100	0,383	0,261	0,794	2,5
	Process water/S. Typhimurium Ad1070 and S. Derby AOOE084	0,562	0,211	1,492	-0,577	0,489	1,181	1,762	1,5
	Combined	0,831	0,458	1,508	-0,185	0,298	0,621	1,465	/

Table 43 – Presentation of RLOD before and after confirmation of the alternative method results - QS5 Instrument

Target	Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
SS	Raw pork meat/S. Typhimurium Ad1872	1,023	0,469	2,233	0,023	0,390	0,059	0,953	2,5
	Turkey ham/S. Enteritidis Ad2524	0,728	0,328	1,612	-0,318	0,398	0,799	1,576	
	Process water/S. Typhimurium Ad1070 and S. Derby A00E084	1,000	0,467	2,140	0,000	0,380	0,000	1,000	1,5
	Guinea fowl faeces/S. Enteritidis Ad2524	0,435	0,186	1,018	-0,833	0,426	1,957	1,950	2,5
	Combined	0,768	0,520	1,136	-0,264	0,196	1,348	1,822	/
SE	Turkey ham/S. Enteritidis Ad2524	0,728	0,328	1,612	-0,318	0,398	0,799	1,576	2,5
	Guinea fowl faeces/S. Enteritidis Ad2524	0,435	0,186	1,018	-0,833	0,426	1,957	1,950	
	Combined	0,577	0,327	1,017	-0,550	0,283	1,942	1,948	/
ST	Raw pork meat/S. Typhimurium Ad1872	1,105	0,513	2,379	0,100	0,383	0,261	0,794	2,5
	Process water/S. Typhimurium Ad1070 and S. Derby AOOE084	0,562	0,211	1,492	-0,577	0,489	1,181	1,762	1,5
	Combined	0,831	0,458	1,508	-0,185	0,298	0,621	1,465	/

The RLOD meet the Acceptability Limits (observed values < AL) for each matrix/strain pair for both PCR instruments.

The LOD_{50%} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 10, 2021-03-02 test are given in Table 44 (7500 Fast Instrument) and Table 45 (QS5 Instrument).

Table 44 –LOD₅₀results - 7500 Fast Instrument

Target	(Strain / matrix) pair	Level of detection at 50% (CFU/test portion) according to Wilrich & Wilrich ²	
		Reference method	Alternative method
SS	Raw pork meat/S. Typhimurium Ad1872	0,6 [0,4;1,1]	0,5 [0,3;0,8]
	Turkey ham/S. Enteritidis Ad2524	1,0 [0,5;1,7]	0,7 [0,4;1,2]
	Process water/S. Typhimurium Ad1070 and S. Derby A00E084	1,2 [0,7;2,1]	1,2 [0,7;2,1]
	Guinea fowl faeces/S. Enteritidis Ad2524	10,7 [5,4;21,2]	5,4 [3,1;9,5]
SE	Turkey ham/S. Enteritidis Ad2524	1,0 [0,5;1,7]	0,7 [0,4;1,2]
	Guinea fowl faeces/S. Enteritidis Ad2524	10,7 [5,4;21,2]	5,4 [3,1;9,5]
ST	Raw pork meat/S. Typhimurium Ad1872	0,6 [0,4;1,1]	0,5 [0,3;0,8]
	Process water/S. Typhimurium Ad1070 and S. Derby AOOE084	1,4 [0,7;3,0]	0,8 [0,4;0,9]

Table 45 –LOD₅₀results - QS5 Instrument

Target	(Strain / matrix) pair	Level of detection at 50% (CFU/test portion) according to Wilrich & Wilrich	
		Reference method	Alternative method
SS	Raw pork meat/S. Typhimurium Ad1872	0,6 [0,4;1,1]	0,7 [0,4;1,2]
	Turkey ham/S. Enteritidis Ad2524	1,0 [0,5;1,7]	0,7 [0,4;1,2]
	Process water/S. Typhimurium Ad1070 and S. Derby A00E084	1,2 [0,7;2,1]	1,2 [0,7;2,1]
	Guinea fowl faeces/S. Enteritidis Ad2524	10,7 [5,4;21,2]	4,4 [2,6;7,5]
SE	Turkey ham/S. Enteritidis Ad2524	1,0 [0,5;1,7]	0,7 [0,4;1,2]
	Guinea fowl faeces/S. Enteritidis Ad2524	10,7 [5,4;21,2]	4,4 [2,6;7,5]
ST	Raw pork meat/S. Typhimurium Ad1872	0,6 [0,4;1,1]	0,7 [0,4;1,2]
	Process water/S. Typhimurium Ad1070 and S. Derby AOOE084	1,4 [0,7;3,0]	0,8 [0,4;1,5]

The LOD₅₀ varies from 0.6 to 10.7 CFU/test portion for the reference method depending on the target and from 0.5 to 5.4 CFU/test portion for the alternative method using the 7500 Fast PCR instrument and from 0.7 to 4.4 CFU/ test portion using the QS5 PCR instrument.

² Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

3.1.3 Inclusivity / exclusivity

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

3.1.3.1 Test protocols

162 *Salmonella* strains and 30 non -target strains were tested:

- 75 *Salmonella* spp.
- 26 *S. Typhimurium* including monophasic, non-motile and classical variants.
- 15 *S. Enteritidis*.
- 27 strains from Group B.
- 19 strains from Groups D1 and D2.
- 30 non-target strains.

> Inclusivity

Salmonella strains cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 to 100 cells/225 ml in BPW+ 12mg/l novobiocin. The enrichment broth was incubated for 14h at 41.5°C±1°C and the protocol of the alternative method was then run. When a negative result was obtained using this protocol, the strain was tested again with addition of UHT milk in the supplemented BPW (25 ml + 225 ml).

> Exclusivity

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

3.1.3.2 Results

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

> Inclusivity

All the strains tested gave the expected result, except *S. Blegdam* 2011LSAL04969 and *S. Moscow* 1995LSAL05721. For these strains a positive *Salmonella* Enteritidis PCR was obtained.

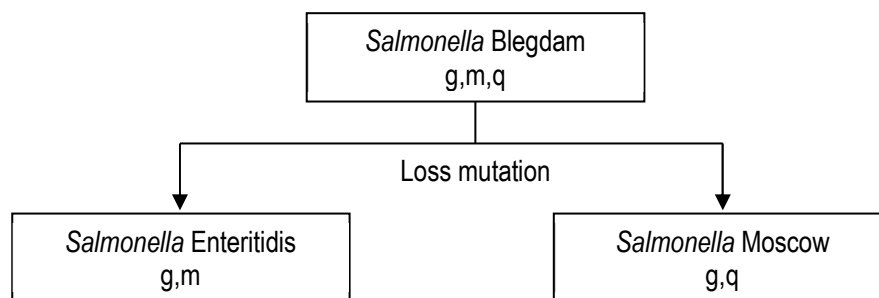
These two strains only differ by a change in expression of the H antigens of *S. Blegdam* during the genetic evolution of these strains, (“*Changes induced in the H antigens of Salmonella Blegdam*”, BrunerDW, 1952).

“From the results of this experiment it appears that *S. blegdam* (gmq) is a more primitive *Salmonella* type than *S. enteritidis* (gm) or *S. moscow* (gq) and that they may have evolved from it as loss variants. The fact that *S. blegdam* is able to absorb the agglutinins from *S. enteritidis* as well as from *S. moscow* antiserum substantiates this assumption. Of the three types, *S. enteritidis* occurs most frequently in nature. It is widely distributed and is an old, established *Salmonella*. The transformation of the induced *S. enteritidis* (gm) type to *S. dublin* (gp) also supports the hypothesis that members of the g-complex of the genus *Salmonella* have evolved by means of bacterial variation.”

The above studies indicate that the lineage of Enteritidis began with Blegdam which underwent loss mutations which gave rise to Enteritidis and Moscow. After this loss variation event, further genetic variation then gave rise to Nitra from Enteritidis (**Figure 1**).

Genetic variation of *S. Blegdam* giving rise to serotypes Enteritidis, Moscow and Nitra.

Figure 1



For 5 strains (*S. Gallinarum* Ad1840, *S. Gallinarum* Ad300, *S. Typhi* Ad302, *S. Stanley* Ad1688 and *S. Abortusovis* Ad2320), it was necessary to run the enrichment step with the addition of milk (25 ml milk + 225 ml enrichment broth).

For the QS5 Instrument:

- *S. Arbotusovis* Ad2320 needed to be inoculated at a high level (321 CFU/225 ml) with addition of milk to obtain a positive PCR result;
- *S. Typhimurium* 2014LSAL04138 gave a negative PCR result; the DNA extract was tested again twice and one positive result was observed (Cp = 38.21).

> **Exclusivity**

The 30 tested strains gave a negative PCR test.

The inclusivity and exclusivity testing gave the expected results for the 162 target strains and the 30 non target strains for both PCR instruments. Two strains, *Salmonella* Blegdam and *Salmonella* Moscow gave positive *Salmonella* Enteritidis results, but these results can be explained by the genetic evolution of these strains.

3.1.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	Store the unopened kit at 5°C ± 3°C. The individual components are stored: - at 5°C ± 3°C protect from light for lysis reagent one tube and <i>Salmonella</i> Multiplex PCR tubes; - at 5°C ± 3°C for Proteinase K; - at room temperature for lysis tubes caps and PCR caps.		
Time to result	Steps	Reference method Food or environmental samples / PPS	Alternative method All categories
	Negative samples		
	Sample enrichment	Day 0	Day 0
	Selective enrichment (RVS or MSRV and MKTTn)	Day 1	/
	Extraction / PCR	/	Day 1
	Streaking onto selective agar media	Day 2 /Day 3	/
	Reading plates	Day 3 Day 4	/
	Negative results	Day 3 /Day 4	Day 1
	Presumptive positive or positive results		
	Direct streaking onto <i>Brilliance Salmonella Agar</i>	/	Day 1
	Subculture in RVS	/	Day 1
	Streaking onto selective agar media	/	Day 2
	Reading plates	/	Day 2/Day 3
	Latex test and serological test	/	Day2/ Day3
	Streaking typical colonies onto nutrient agar	Day 3/Day 4	/
	Biochemical test	Day 3/Day 4	/
	Serological test and biochemical test reading	Day 4/Day 5	Day 3/ Day 4
Positive results	Day 4/Day 5	Day 3/ Day 4	
Common step with the reference method	Enrichment step for production environmental samples		

The negative results are available in one day and the positive results in 3 or 4 days using the alternative method depending on the samples tested.

3.2 Inter-Laboratory Study

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

3.2.1 Study organisation

> Collaborators number

Ten laboratories were involved in the study. Due to a logistical issue, Lab G decided to not participate to the study. The analyses were conducted by two collaborators (*i.e.* technicians) in five laboratories (A, E, H, I and J) and one collaborator in four laboratories (B, C, D and F), providing a total of 14 usable data sets.

> Matrix and strain used

Cooked ham sample was inoculated with *Salmonella* Typhimurium Ad1410 isolated from ground pork meat.

> Samples

Samples were prepared and inoculated on Monday 13 November 2017.

> Inoculation

The targeted inoculation levels were the following:

- Level: 0 CFU/25 g,
- Level 1: inoculation level close to the RLOD in order to provide as much as possible fractional positive recovery data,
- Level 2: 8 CFU/25 g.

> Labelling and shipping

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

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

Samples were shipped in 24 h to 48 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

> Analyses

Collaborative study laboratories and the expert laboratory carried out the analyses on **Tuesday 14 November or Wednesday 15 November 2017** with the alternative and reference methods. **The analyses by the reference method and the alternative method were performed on the same day.**

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 1.5 CFU/25 g and 1000 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at $5 \pm 3^\circ\text{C}$. Triplicates were analysed. The aerobic mesophilic flora was also enumerated at Day 0 and 2; the results are given in Table 46.

Table 46 - Sample stability

Day	Reference method (detection) (1.5 CFU/25 g)			Enumeration (1000 CFU/g)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	2 000	1 400	1 200	$7.1 \cdot 10^5$
Day 1	+	+	+	1 000	1 000	1 000	/
Day 2	+	+	+	1 000	1 800	900	$2.7 \cdot 10^6$

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

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 47).

Table 47 - Contamination levels

Level	Samples	Theoretical target level (CFU/test portion)	True level (CFU/test portion)	Low limit (CFU/test portion)	High limit (CFU/test portion)
0	4 - 6 - 10 - 13 - 15 - 18 - 20 - 24 - 28 - 30 - 34 - 36 - 40 - 43 - 45 - 47	0	/	/	/
1	1 - 5 - 9 - 11 - 14 - 17 - 21 - 23 - 26 - 29 - 31 - 35 - 37 - 42 - 44 - 48	1.3	1.3	0.99	1.66
2	2 - 3 - 7 - 8 - 12 - 16 - 19 - 22 - 25 - 27 - 32 - 33 - 38 - 39 - 41 - 46	8	7.8	6.14	9.75

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 48.

Table 48 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Analysis date
A1	2.5	1.6	14/11/2017 15h00	Day 1
A2	2.0	1.6	14/11/2017 15h00	Day 1
B	4.0	3.2	14/11/2017 11h00	Day 1
C	2.0	5.0	14/11/2017 10h40	Day 1
D	2.5	5.5	14/11/2017 14h03	Day 1
E1	2.5	7.5	14/11/2017 11h10	Day 1
E2	2.5	7.2	14/11/2017 11h10	Day 1
F	2.5	3.6	14/11/2017 14h15	Day 1
H1	2.0	2.0	14/11/2017 10h00	Day 1
H2	2.0	2.0	14/11/2017 10h00	Day 1
I1	1.5	4.3	14/11/2017 09h30	Day 2
I2	2.0	4.9	14/11/2017 09h30	Day 2
J1	1.5	5.0	14/11/2017 16h00	Day 1
J2	2.0	5.0	14/11/2017 16h00	Day 1

No problem was encountered during the transport or at receipt for the 14 collaborators. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

3.2.3 Results analysis

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

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 49.

Table 49 – Results obtained by the expert Lab.

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

Fractional positive results were observed for the low inoculation level (L1).

3.2.3.2 Results observed by the collaborative laboratories

> **Aerobic mesophilic flora enumeration**

Depending on the collaborator results, the enumeration levels varied from $1.1 \cdot 10^4$ to $1.4 \cdot 10^7$ CFU/g.

> **Salmonella detection**

14 collaborators participated to the study. The results obtained are provided in Table 50 (reference method) and Table 51 (alternative method).

Table 50 - Positive results by the reference method (ALL the collaborators)

Collaborator	Contamination level		
	L0	L1	L2
A1	0	6	8
A2	1	5	8
B	0	8	8
C	0	6	8
D	0	7	8
E1	0	7	8
E2	0	7	8
F	1	7	8
H1	0	4	8
H2	0	7	8
I1	0	7	8
I2	0	7	8
J1	0	7	8
J2	0	4	8
TOTAL	P₀ = 2	P₁ = 89	P₂ = 112

Table 51 - Positive results (before and after confirmation) by the alternative methods (ALL the collaborators)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A1	2	7	0	8	8	8	7	7 ³	7
A2	0	7	0	5	6	5	8	8	8
B	0	1	0	4	4	4	8	8	8
C	0	0	0	6	6	6	8	8	8
D	0	0	0	4	4	4	8	8	8
E1	0	0	0	8	8	8	8	8	8
E2	0	0	0	6	6	6	8	8	8
F	0	0	0	7	7	7	8	8	8
H1	2	2	2	8	8	8	8	8	8
H2	0	0	0	6	6	6	8	8	8
I1	0	0	0	7	7	7	8	8	8
I2	0	0	0	7	7	7	8	8	8
J1	0	0	0	7	7	7	8	8	8
J2	0	0	0	5	5	5	8	8	8
Total	P₀ = 4	17	CP₀ = 2	P₁ = 88	89	CP₁ = 88	P₂ = 111	111	CP₂ = 111

³ One sample (A8) not tested due to leakage

Several positive results were observed on unspiked samples:

- Lab A1 2 positive PCR results were observed for *Salmonella* Typhimurium detection. For these 2 samples, the PCR results for *Salmonella* spp. detection were negative. The presence of *Salmonella* Typhimurium was confirmed in the enrichment broth for 7 samples.
Cross contamination probably occurred during manipulation.
This Lab precised: “*Sample A8 (alternative method) leaked when BPW added. This sample was discarded and replaced with sterile water*”.
- Lab A2 1 positive result was observed for the reference method.
For the alternative method, the presence of *Salmonella* was confirmed in the enrichment broth for 7 samples while all the PCR tests gave negative results.
Cross contamination probably occurred during manipulation.
- Lab B The presence of *Salmonella* Typhimurium was confirmed for one sample while the PCR test was negative.
- Lab F 1 positive result was observed for the reference method.
- Lab H1 Positive PCR results (*Salmonella* spp. and *Salmonella* Typhimurium) were observed for 2 samples; the presence of *Salmonella* in the enrichment broth was also confirmed for these 2 samples. This Lab precised that many bags were leaking.

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was applied. Based on the observed results, the data from Labs A1, A2 and H1 were not kept for interpretation.

3.2.3.3 Results of the collaborators retained for interpretation

The results obtained with the 11 collaborators kept for interpretation are presented in Table 52 (reference method) and Table 53 (alternative method).

**Table 52 - Positive results by the reference method
(Without collaborators A1, A2 and H1)**

Collaborators	Contamination level		
	L0	L1	L2
B	0	8	8
C	0	6	8
D	0	7	8
E1	0	7	8
E2	0	7	8
F	1	7	8
H2	0	7	8
I1	0	7	8
I2	0	7	8
J1	0	7	8
J2	0	4	8
TOTAL	P₀ = 1	P₁ = 74	P₂ = 88

**Table 53 - Positive results (before and after confirmation)
by the alternative methods (Without collaborators A1, A2 and H1)**

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
B	0	1	0	4	4	4	8	8	8
C	0	0	0	6	6	6	8	8	8
D	0	0	0	4	4	4	8	8	8
E1	0	0	0	8	8	8	8	8	8
E2	0	0	0	6	6	6	8	8	8
F	0	0	0	7	7	7	8	8	8
H2	0	0	0	6	6	6	8	8	8
I1	0	0	0	7	7	7	8	8	8
I2	0	0	0	7	7	7	8	8	8
J1	0	0	0	7	7	7	8	8	8
J2	0	0	0	5	5	5	8	8	8
Total	P₀ = 0	1	CP₀ = 0	P₂ = 67	67	CP₂ = 67	P₃ = 88	88	CP₃ = 88

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 54).

Table 54 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	98.9 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	100.0 %

N: number of all L0 tests

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

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

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

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

A summary of the results of the collaborators retained for interpretation, and obtained with the reference and the alternative methods for Level 1 is provided in Table 55.

Table 55 - Summary of the obtained results with the reference method and the alternative method for Level 1

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) PA = 58	Positive deviation (R-/A+) PD = 9
Alternative method negative (A-)	Negative deviation (A-/R+) ND = 16	Negative agreement (A-/R-) NA = 5

Based on the data summarized in Table 55, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 56).

Table 56 - Sensitivity, relative trueness and false positive ratio percentages

Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	80.7 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	89.2 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	71.6 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	0.0 %

3.2.4.3 Interpretation of data

For Level 1, the negative deviations are listed in Table 57 and the positive deviations are in Table 58.

Table 57 - Negative deviations

Collaborator	Sample No	Confirmation
B	B1 - B5 - B11 - B17	-
C	C11 - C14	-
D	D1 - D9 - D14	-
E	E26 - E29	-
H	H35	-
I	I9 - I29	-
J	J9 - J26	-

For 15 negative deviations samples, the presence of *Salmonella* spp. was not confirmed in the enrichment broth. These results were probably due to the unpaired study design.

Table 58 - Positive deviations

Collaborator	Sample No
C	C1 - C21
E	E1 - E35
I	I14 - I37
J	J17 - J31 - J35

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

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

where

P_x = number of samples with a positive result obtained with the reference method at level L_1 for all the collaborators

N_x = number of samples tested at level L_1 with the reference method by all the collaborators

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

where

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

N_x = number of samples tested at level L_1 with the alternative method by all the collaborators.

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

where

N_x = number of samples tested for level L_1 with the reference method by all the collaborators.

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

In this study, fractional recovery was observed at Level 1. The calculations are the following, according to the ISO 16140-2:2016 (See Table 59).

Table 59 - Calculations

N_x	88
$(\rho^+)_{ref}$	0.8
$(\rho^+)_{alt}$	0.8
AL = (ND - PD) max	9.22
ND - PD	7
Conclusion	ND - PD < AL

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

3.2.4.4 Evaluation of the RLOD between laboratories

The RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see Table 60).

Table 60 - LOD_{50%}, LOD_{95%} and RLOD

Method	LOD 50%	LOD 95%	RLOD
Reference	0,49	2,12	1,28
Alternative	0,63	2,71	[0,94;1,74]

3.3 Conclusion

The **method comparison study conclusions** are:

- ☒ In the sensitivity study, 4 categories were tested: 2 food categories, production environmental samples and primary production samples. The protocol of the alternative method shows:
 - 10, 14 and 11 positive deviations respectively for *Salmonella* spp., *Salmonella* Enteritidis, *Salmonella* Typhimurium detection using the 7500 Fast PCR instrument, and 11, 14 and 11 using the QS5 PCR instrument.
 - 12, 7, 4 negative deviations respectively for *Salmonella* spp., *Salmonella* Enteritidis, *Salmonella* Typhimurium detection using the 7500 Fast PCR instrument and 11, 7 and 3 using the QS5 PCR instrument.
- ☒ The calculated values for $((ND + PPND) + PD)$ and $((ND + PPND) - PD)$ meet the Acceptability Limit for each individual category and the combined categories for each study design for both PCR instruments (7500 Fast and QS5).
- ☒ The Relative Levels of Detection (RLOD) meet the Acceptability Limit for all the four tested categories for both PCR instruments.
- ☒ The inclusivity and exclusivity testing did give the expected results for 160 target strains among the 162 tested and the 30 non-target strains for both PCR instruments. 2 strains, *Salmonella* Blegdam and *Salmonella* Moscow gave positive *Salmonella* Enteritidis results; this can be explained by the genetic evolution of the strains.
- ☒ It is possible to store the primary enrichment broth for 72 h at $5 \pm 3^\circ\text{C}$.
- ☒ The negative results are available in one day and the positive results in 3 or 4 days using the alternative method depending on the samples tested.
- ☒ The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules (PR revision 7).

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

- The data and interpretations comply with the ISO 16140-2:2016 requirements. **The Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay is considered equivalent to the ISO standard.**

Quimper, 17 December 2024

Astrid CARIOU

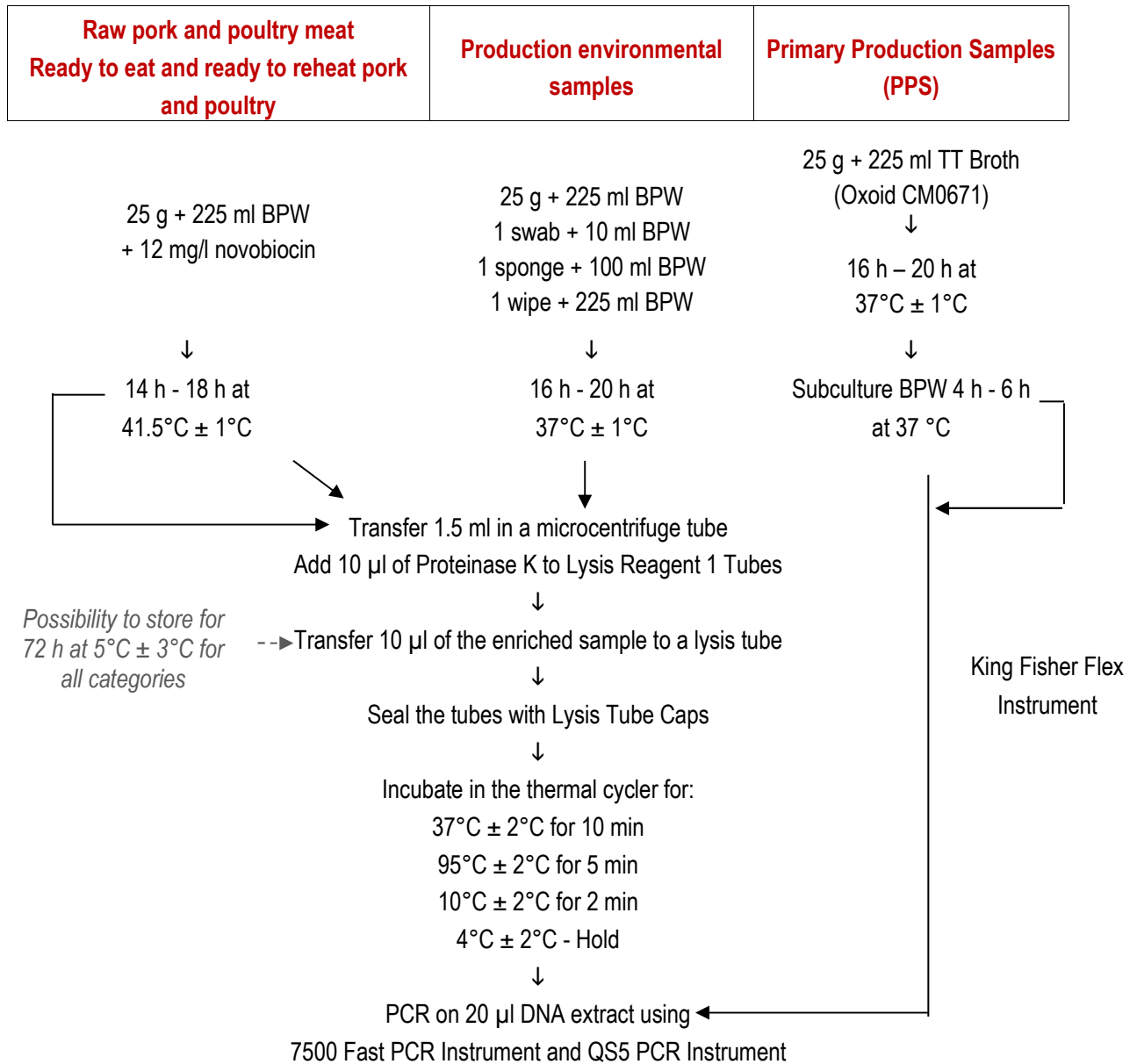
Manager

Method performance in food microbiology



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

**Appendix 1 – Flow diagram of the alternative method: Thermo Scientific™ SureTect™
Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay**



Subculture 10 µl enrichment onto *Brilliance*™ Salmonella Agar for foods and environmental samples
Or if there is a high background and for PPS subculture 0.1 ml of the enrichment broth into RVS broth.

Incubate for 24 h ± 3 h at 41.5°C and streaking onto *Brilliance*™ Salmonella Agar

↓

Incubate for 22-26 h at 37±1°C

↓

Confirm identity of presumptive positive colonies using the latex test and serological confirmation

↓

CONFIRMATION PROTOCOLS**1) Streak and Latex test:**

Streak enriched samples (10 µl) onto *Brilliance*TM Salmonella Agar; incubate for 24 h ± 2 h at 37°C ± 1°C, if there is high background on the plate run a subculture: 0.1 ml enriched sample into RVS (10 ml); incubate for 24 h ± 3 h at 41.5°C ± 1°C. Isolate onto *Brilliance*TM Salmonella Agar; incubate for 24 h ± 2 h at 37°C ± 1°C

The typical colonies will be confirmed by latex test.

2) Serological confirmation:

Identify *Salmonella* serotypes Typhimurium and Enteritidis using antisera to O and H antigens. *Salmonella* may possess 2 H antigens which are not always expressed at the same time; they are expressed in separate phases. In order to test for both antigens, a phase inversion method is used prior to testing (below).

Antigen	Positive PCR result	
	S. Typhimurium (Group O:4)	S. Enteritidis (Group O:9)
Somatic (O)	O:4	O:9
Flagellar (H)	H (i)*	H (g,m)
	H (1,2)*	H (1,7)**

*S. Typhimurium may be monophasic (possess only 1 H antigen) or be non-motile (possess no H antigens)

**exceptional cases may possess 1,7 antigen; most strains test negative

Emulsify a well-isolated colony from *Brilliance*TM Salmonella Agar in 1 ml of saline

↓

Transfer 400 µl of the liquid suspension to the base of each Nutrient Agar slopes

↓

Streak from the liquid suspension up the slope of the agar

↓

Pipette 10 µl of the required antiserum into the liquid suspension at the base of each Nutrient Agar slope

↓

Incubate for 18 - 24 h at 37°C ± 1°C

↓

Check for O antigens using growth from the top half of the Nutrient Agar slope

Check for H antigens using 10 µl of the liquid suspension at the base of the Nutrient Agar slope.

↓

Somatic antigen result	Subculture in the presence of this antiserum	Check for expression of antigen(s) with this antiserum
O:4 positive (S. Typhimurium)	H (i)	H (1,2)
	H (1,2)	H (i)
O:9 positive (S. Enteritidis)	H (g, m)	H (1,7)
	H (1,7)	H (g, m)

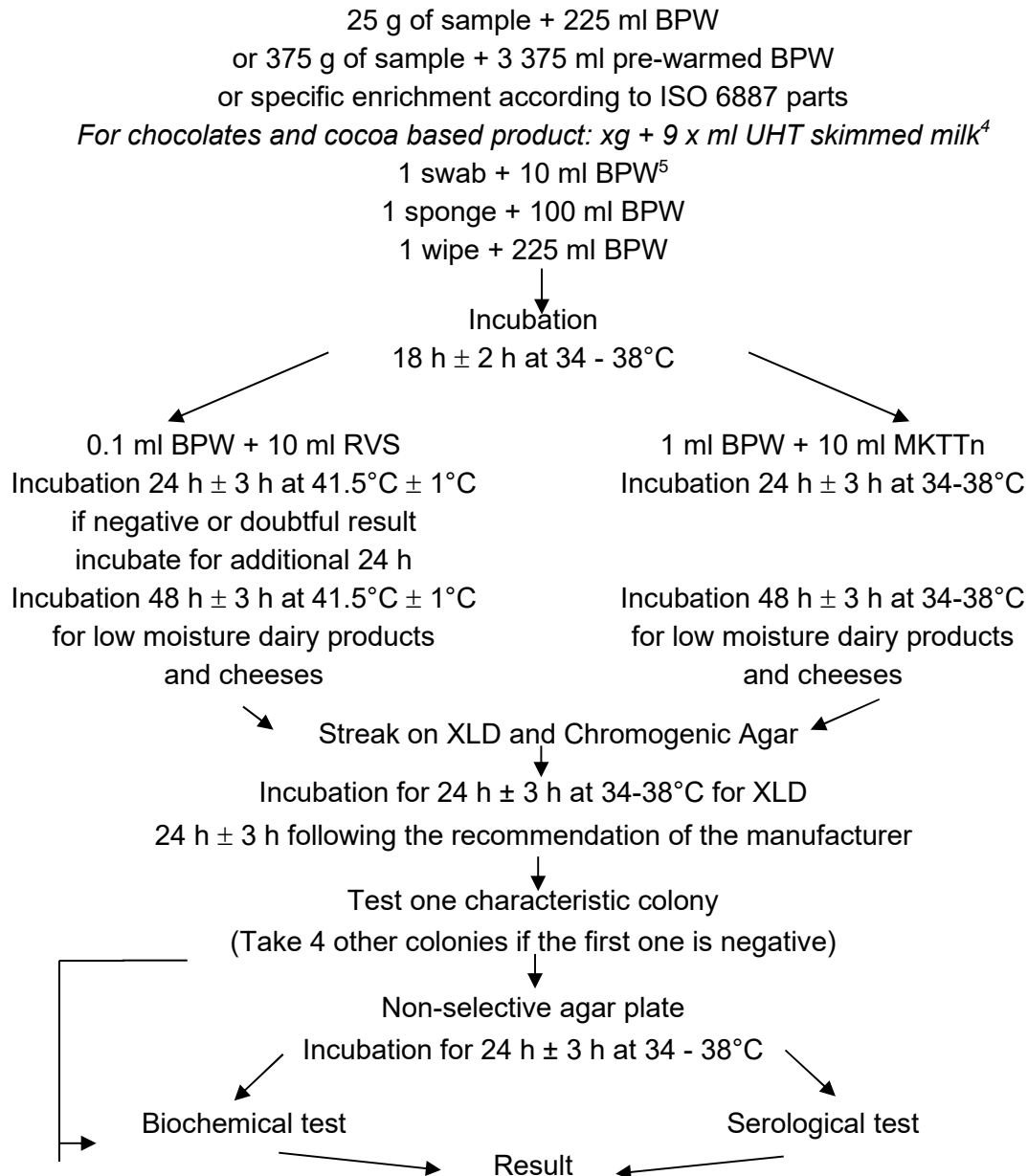
3) During the validation study:

- Biochemical galleries on isolated colonies without purification step;
- Tests described in the reference method
- Serotyping by LABOCEA

Appendix 2 – Flow diagram of the reference method:

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

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



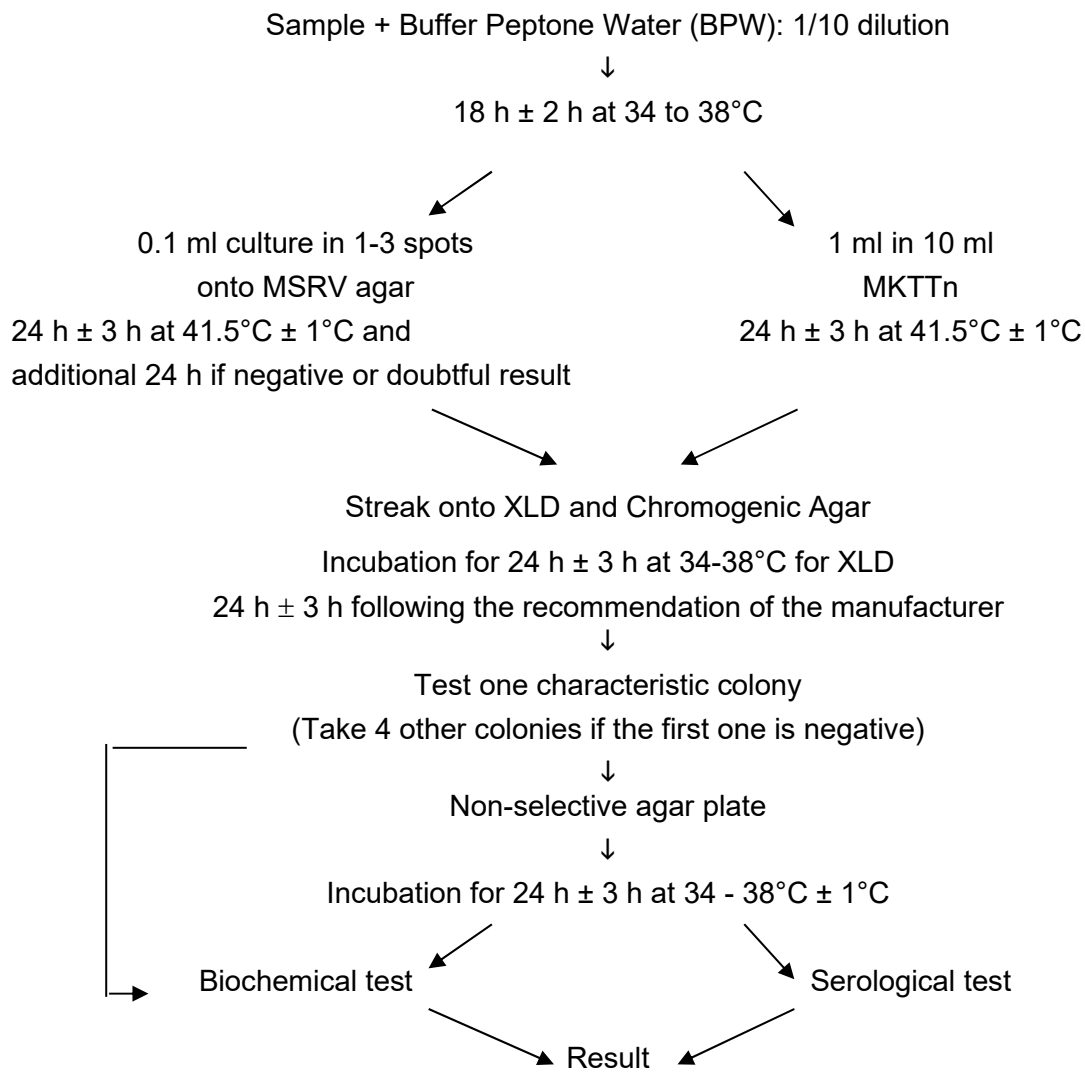
Primary production samples: faeces and environmental samples

⁴ For chocolates products containing > 20 % fat, unless the products already contain sufficient emulsifier, add Tween 80

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

⁵ For sampling after cleaning process premoisten

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



Appendix 3 – Artificial contamination of samples (7500 Fast Instrument and QS5 Instrument)

FOOD PRODUCTS											
N° Sample	Product (French name)	Product	Artificial contaminations						Global result		
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample		Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium
3740	Côtes de porcs à la mexicaine	Seasoned raw pork meat	S. Typhimurium Ad1876	Sausage	Seeding 5 ± 3°C 48 h	/	5-2-4-4-5	4,0	+	-	+
3752	Escalope de jambon de porc	Raw pork ham	S. Typhimurium Ad1876	Sausage	Seeding 5 ± 3°C 48 h	/	5-2-4-4-5	4,0	+	-	+
4311	Saucisson sec	Sausage	S. Typhimurium Ad1410 + S. Infantis 2556	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1+0-1-1-4-0	1,8+1,2	+	-	+
4313	Pâté de campagne porc	Pork pâté	S. Typhimurium Ad1410 + S. Infantis 2556	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1+0-1-1-4-0	1,8+1,2	+	-	+
4295	Jambon cru	Raw ham	S. Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1,8	+	-	+
3744	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	S. Indiana AOOC004	Chicken meat	Seeding 5 ± 3°C 48 h	/	1-0-1-1-1	0,8	-	-	-
4297	Saucisson sec	Sausage	S. Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1,8	+	-	+
4299	Pancetta	Raw delicatessen	S. Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1,8	+	-	+
4302	Jambon blanc cuit	Cooked ham	S. Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1,8	+	-	+
4306	Pâté de campagne porc	Pork pâté	S. Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1,8	+	-	+
3743	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	S. Enteritidis Ad2539	Poultry	Seeding 5 ± 3°C 48 h	/	4-5-2-2-5	3,6	+	+	-
3747	Escalope de dinde	Raw turkey meat	S. Enteritidis Ad2539	Poultry	Seeding 5 ± 3°C 48 h	/	4-5-2-2-5	3,6	+	+	-
4083	Escalope de dinde crue	Raw turkey meat	S. Enteritidis Ad2539 + S. Braenderup Ad915	Poultry	Seeding 5 ± 3°C 48 h	/	4-4-8-6-1+4-4-4-5-2	4,6+3,8	+	+	-
3775	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	S. Enteritidis Ad477	Chicken meat	Seeding -20°C two weeks	/	4-3-0-3-0	2,0	+	+	-
3776	Cuisse de poulet surgelé	Frozen chicken meat	S. Enteritidis Ad477	Chicken meat	Seeding -20°C two weeks	/	4-3-0-3-0	2,0	+	+	-
4310	Magret de canard au poivre	Seasoned duck meat	S. Typhimurium Ad913 + S. Newport Ad2223	Poultry	Seeding 5 ± 3°C 48 h	/	4-2-4-4-3+1-1-2-4-2	3,4+2,0	+	-	+
4300	Magret de canard fumé	Smoked dusk meat	S. Typhimurium Ad913	Poultry	Seeding 5 ± 3°C 48 h	/	4-2-4-4-3	3,4	+	-	+
4082	Côte de porc crue	Raw pork meat	S. Typhimurium Ad1876 + S. Kedougou Ad2227	Pork	Seeding 5 ± 3°C 48 h	/	3-7-1-5-2+2-3-4-0-0	3,6+1,8	+	-	-
4081	Côte échine de porc crue	Raw pork meat	S. Enteritidis 2532 + S. Kedougou Ad2227	Pork	Seeding 5 ± 3°C 48 h	/	3-6-6-3-4-2+2-3-4-0-0	3,6+1,8	+	+	-
3739	Côtes de porcs à la mexicaine	Seasoned raw pork meat	S. Enteritidis 2532	Cooked ham	Seeding 5 ± 3°C 48 h	/	3-5-2-2-7	3,8	+	+	-
3777	Filet mignon de porc surgelé	Frozen pork meat	S. Typhimurium 987	Sausage	Seeding -20°C two weeks	/	2-3-1-1-0	1,4	-	-	-
3751	Escalope de jambon de porc	Raw pork ham	S. Enteritidis 2532	Cooked ham	Seeding 5 ± 3°C 48 h	/	3-5-2-2-7	3,8	+	+	-
3741	Poitrine de porc à la provençale	Seasoned raw pork breast	S. Enteritidis Ad2532	Seasoned pork meat	Seeding 5 ± 3°C 48 h	/	3-3-2-5-5	3,6	+	+	-
3753	Côte de porc	Raw pork meat	S. Enteritidis Ad926	Seasoned pork meat	Seeding 5 ± 3°C 48 h	/	3-3-2-5-5	3,6	+	+	-
4309	Jambon cru	Raw ham	S. Enteritidis Ad926 + S. Infantis 2556	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2+0-1-1-4-0	2,6+1,2	+	+	-
4296	Jambon cru	Low moisture ham	S. Enteritidis Ad926	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2	2,6	+	+	-
4298	Jambon speck	Raw ham	S. Enteritidis Ad926	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2	2,6	+	+	-
4303	Jambon blanc cuit	Cooked ham	S. Enteritidis Ad926	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2	2,6	+	+	-
4307	Rillettes de porc	Pork rillettes	S. Enteritidis Ad926	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2	2,6	+	+	-
3745	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	S. Enteritidis Ad2721	Chicken wings	Seeding 5 ± 3°C 48 h	/	2-4-1-0-5	2,4	+	+	-
3749	Aiguillettes de poulet	Raw chicken meat	S. Enteritidis Ad2721	Chicken wings	Seeding 5 ± 3°C 48 h	/	2-4-1-0-5	2,4	+	+	-
4084	Filets de canards crus	Raw duck meat	S. Typhimurium Ad913 + S. Braenderup Ad915	Poultry	Seeding 5 ± 3°C 48 h	/	2-3-2-0-4+4-4-4-5-2	2,2+3,8	+	-	+

FOOD PRODUCTS											
N° Sample	Product (French name)	Product	Artificial contaminations					Global result			
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium	
3778	Côte de porc surgelé	Frozen pork meat	S. Typhimurium 987	Sausage	Seeding -20°C two weeks	/	2-3-1-1-0	1,4	+	-	+
4312	Blanc de dinde cuit	Cooked turkey	S. Enteritidis Ad2525 + S. Newport Ad2223	Poultry	Seeding 5 ± 3°C 48 h	/	2-2-2-1-3+1-1-2-4-2	2,0+2,0	+	+	-
4301	Magret de canard au poivre	Seasoned duck meat	S. Enteritidis Ad2524	Poultry	Seeding 5 ± 3°C 48 h	/	2-2-2-1-3	2,0	+	+	-
4305	Blanc de dinde cuit	Cooked turkey	S. Enteritidis Ad2524	Poultry	Seeding 5 ± 3°C 48 h	/	2-2-2-1-3	2,0	+	+	-
4308	Rillettes de canard	Duck rillettes	S. Enteritidis Ad2524	Poultry	Seeding 5 ± 3°C 48 h	/	2-2-2-1-3	2,0	+	+	-
4304	Blanc de dinde cuit	Cooked turkey	S. Typhimurium Ad913	Poultry	Seeding 5 ± 3°C 48 h	/	4-2-4-4-3	3,4	-	-	-
3742	Poitrine de porc à la provençale	Seasoned raw pork breast	S. Typhimurium Ad2226	Merguez	Seeding 5 ± 3°C 48 h	/	2-1-6-5-3	3,4	+	-	+
3754	Côte de porc	Raw pork meat	S. Typhimurium Ad2226	Merguez	Seeding 5 ± 3°C 48 h	/	2-1-6-5-3	3,4	+	-	+
6362	Rosette de Lyon	Delicatessen	S. Typhimurium 702 + S. Infantis 288	Pork	Seeding 5 ± 3°C 48 h	/	1-3-1-1-1+2-0-1-4-4	1,4+2,2	+	-	-
6363	Filet mignon cuit fumé	RTE (smoked pork meat)	S. Typhimurium 702 + S. Infantis 288	Pork	Seeding 5 ± 3°C 48 h	/	1-3-1-1-1+2-0-1-4-4	1,4+2,2	+	-	+
3779	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	S. Typhimurium AOOC003	Poultry	Seeding -20°C two weeks	/	1-1-3-2-3	2,0	+	-	+
3780	Cuisse de poulet surgelé	Frozen chicken meat	S. Typhimurium AOOC003	Poultry	Seeding -20°C two weeks	/	1-1-3-2-3	2,0	+	-	+
3773	Filet mignon de porc surgelé	Frozen pork meat	S. Enteritidis 2532	Cooked ham	Seeding -20°C two weeks	/	1-1-0-3-1	1,2	+	+	-
3774	Côte de porc surgelé	Frozen pork meat	S. Enteritidis 2532	Cooked ham	Seeding -20°C two weeks	/	1-1-0-3-1	1,2	+	+	-
3748	Escalope de dinde	Raw turkey meat	S. Indiana AOOC004	Chicken meat	Seeding 5 ± 3°C 48 h	/	1-0-1-1-1	0,8	+	-	-
4368	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	S. Typhimurium 702	Sausages	Spiking HT 56°C 8 min	0,88	4-7-3-4-3	4,2	+	-	+
4369	Sandwich poulet rôti	RTE (sandwich chicken)	S. Enteritidis Ad2524	Poultry	Spiking HT 56°C 8 min	0,84	3-0-2-0-3	1,6	+	+	-
4370	Porc au caramel	RTRH (pork meal)	S. Typhimurium 702	Sausages	Spiking HT 56°C 8 min	0,88	4-7-3-4-3	4,2	+	-	+
4371	Poulet Basquaise	RTRH (chicken meal)	S. Enteritidis Ad2524	Poultry	Spiking HT 56°C 8 min	0,84	3-0-2-0-3	1,6	+	+	-
4372	Salade de poulet	RTE (salad chicken)	S. Enteritidis Ad2524	Poultry	Spiking HT 56°C 8 min	0,84	3-0-2-0-3	1,6	+	+	-
3746	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	S. Typhimurium Ad913	Ground chicken meat	Seeding 5 ± 3°C 48 h	/	1-0-0-4-2	1,4	+	-	+
3750	Aiguillettes de poulet	Raw chicken meat	S. Typhimurium Ad913	Ground chicken meat	Seeding 5 ± 3°C 48 h	/	1-0-0-4-2	1,4	+	-	+
6269	Filet mignon de porc surgelé	Frozen pork meat	S. Typhimurium 702 + S. Infantis 288	Pork	Seeding -20°C two weeks	/	0-2-3-3-2+1-3-4-0-5	2,0+2,6	+	-	+
6270	Côte de porc échine surgelée	Frozen pork meat	S. Typhimurium 702 + S. Infantis 288	Pork	Seeding -20°C two weeks	/	0-2-3-3-2+1-3-4-0-5	2,0+2,6	+	-	-
6271	Filet mignon de porc surgelé	Frozen pork meat	S. Typhimurium 702 + S. Infantis 288	Pork	Seeding -20°C two weeks	/	0-2-3-3-2+1-3-4-0-5	2,0+2,6	+	-	-
6359	Moelleux poulet crus marinés courgette basilic	Seasoned chicken meat	S. Enteritidis Ad2525 + S. Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2,2+1,0	+	-	-
6360	Cuisse de poulet au paprika	Seasoned chicken meat	S. Enteritidis Ad2525 + S. Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2,2+1,0	+	+	-
6361	Ailerons de poulet à la mexicaine	Seasoned chicken wings	S. Enteritidis Ad2525 + S. Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2,2+1,0	+	+	-
6364	Rillettes de poulet rôti	Chicken rillettes	S. Enteritidis Ad2525 + S. Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2,2+1,0	+	+	-
6365	Canard confit et écrasé de pommes de terre	RTRH (duck meal)	S. Enteritidis Ad2525 + S. Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2,2+1,0	+	+	-
6366	Blanc de dinde cuit	Cooked turkey	S. Enteritidis Ad2525 + S. Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2,2+1,0	+	+	-

PRODUCTION ENVIRONMENTAL SAMPLES											
N° Sample	Product (French name)	Product	Artificial contaminations						Global result		
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample		Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium
4477	Eau de flagelleuse (abattoir porc)	Process water (pork industry)	S. Typhimurium Ad2508 +S. Bovismorbificans 6629	Environmental (Pork)+sausage	Seeding 5 ± 3°C 48 h	/	3-1-1-2-2+2-4-0-1-3	1,8+2,0	+	-	+
4478	Eau Flop II (abattoir porc)	Process water (pork industry)	S. Typhimurium Ad1335	Environmental (Pork)	Seeding 5 ± 3°C 48 h	/	2-1-4-4-3	2,8	+	-	+
4479	Eau pédiluve(abattoir porc)	Process water (pork industry)	S. Enteritidis Ad2523	Meat product	Seeding 5 ± 3°C 48 h	/	0-0-1-1-1	0,6	-	-	-
4480	Eau rinçage cutter (fabrication saucisses végétales)	Rinsed water (vegetable sausage)	S. Typhimurium Ad2034	Vegetables	Seeding 5 ± 3°C 48 h	/	3-2-6-2-2	3,0	+	-	+
4481	Eau de lavage cutter (chair de poisson)	Wash water (ground fish fabrication)	S. Typhimurium Ad1603	Fish and vegetables	Seeding 5 ± 3°C 48 h	/	2-0-2-3-1	1,6	-	-	-
4482	Eau de rinçage ustensiles (Knack)	Rinsed water (sausage fabrication)	S. Enteritidis Ad2523	Meat product	Seeding 5 ± 3°C 48 h	/	0-0-1-1-1	0,6	-	-	-
4483	Eau de process (industrie porc)	Process water (pork industry)	S. Typhimurium Ad2508 +S. Bovismorbificans 6629	Environmental (Pork)+Sausage	Seeding 5 ± 3°C 48 h	/	3-1-1-2-2+2-4-0-1-3	1,8+2,0	+	-	-
4484	Déchets filets de poulet	Chicken waste	S. Enteritidis Ad477	Chicken meat	Seeding 5 ± 3°C 48 h	/	2-1-1-0-4	1,6	+	+	-
4485	Déchets knacks porc	Pork dusts	S. Enteritidis Ad2523 +S. Bovismorbificans 6629	Meat product+Sausage	Seeding 5 ± 3°C 48 h	/	0-0-1-1-1+2-4-0-1-3	0,6+2,0	+	-	-
4486	Déchets saucisses	Sausage waste	S. Typhimurium Ad2034	Vegetables	Seeding 5 ± 3°C 48 h	/	3-2-6-2-2	3,0	+	-	+
4658	Déchets risotto	Risotto waste	S. Typhimurium 4	Dairy powder	Seeding 5 ± 3°C 48 h	/	2-0-4-3-1	2,0	-	-	-
4659	Eau de rinçage Pétrin (fabrication risotto)	Rinsed water (risotto fabrication)	S. Typhimurium Ad1333	Tiramisu	Seeding 5 ± 3°C 48 h	/	2-2-0-1-2	1,4	-	-	-
4660	Eau de rinçage Stéfan (fabrication sauce risotto)	Rinsed water (risotto fabrication)	S. Enteritidis ATCC1045	Raw almonds	Seeding 5 ± 3°C 48 h	/	3-5-6-3-2	3,8	+	+	-
4661	Chiffonnette avant nettoyage étagère stockage épices	Wipe (spices)	S. Caracas Ad2322	Spices	Seeding 5 ± 3°C 48 h	/	6-2-4-6-6	4,8	+	-	-
4662	Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf	Wipe (egg powder)	S. Enteritidis 10	White egg powder	Seeding 5 ± 3°C 48 h	/	2-3-2-2-3	2,4	+	+	-
4663	Chiffonnette avant nettoyage plan de travail (fabrication risotto)	Wipe before cleaning (risotto fabrication)	S. Typhimurium 4	Dairy powder	Seeding 5 ± 3°C 48 h	/	2-0-4-3-1	2,0	+	-	+
4664	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe before cleaning (risotto fabrication)	S. Typhimurium Ad1333+ S. Caracas Ad2322	Tiramisu+Spices	Seeding 5 ± 3°C 48 h	/	2-2-0-1-2+6-2-4-6-6	1,4+4,8	+	-	+
4665	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe after cleaning (risotto fabrication)	S. Enteritidis ATCC1045+S. Caracas Ad2322	Raw almonds + Spices	Seeding 5 ± 3°C 48 h	/	3-5-6-3-2+6-2-4-6-6	3,8+4,8	+	+	-
4666	Chiffonnette après nettoyage plan de travail (fabrication risotto)	Wipe after cleaning (risotto fabrication)	S. Typhimurium 4	Dairy powder	Seeding 5 ± 3°C 48 h	/	2-0-4-3-1	2,0	-	-	-
4960	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	S. Typhimurium AOOC059	Frozen poultry meat	Seeding 5 ± 3°C 48 h	/	1-2-1-1-2	1,4	+	-	+
4962	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	S. Enteritidis Ad2721	Frozen poultry meat	Seeding 5 ± 3°C 48 h	/	7-1-4-0-3	3,0	+	+	-
4967	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	S. Enteritidis Ad2539+ S. Havana Ad930	Poultry+Environment	Seeding 5 ± 3°C 48 h	/	2-1-1-1-2+1-1-5-2-1	1,4+2,0	-	-	-
4968	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	S. Enteritidis Ad2721	Frozen poultry meat	Seeding 5 ± 3°C 48 h	/	7-1-4-0-3	3,0	+	+	-

PRODUCTION ENVIRONMENTAL SAMPLES											
N° Sample	Product (French name)	Product	Artificial contaminations						Global result		
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample		Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium
4969	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	S. Enteritidis 23	Raw whole egg	Seeding 5 ± 3°C 48 h	/	3-2-1-0-2	1,6	+	+	-
4971	Déchets abats volaille	Waste (Poultry slaughter)	S. Typhimurium A00C003	Frozen poultry meat	Seeding 5 ± 3°C 48 h	/	2-1-2-2-2	1,8	+	-	+
4972	Déchets abats volaille	Waste (Poultry slaughter)	S. Enteritidis 23	Raw whole egg	Seeding 5 ± 3°C 48 h	/	3-2-1-0-2	1,6	-	-	-
4973	Sang (abattage volaille)	Blood (Poultry slaughter)	S. Enteritidis Ad2539+S. Havana Ad930	Poultry+Environment	Seeding 5 ± 3°C 48 h	/	2-1-1-1-2+1-1-5-2-1	1,4+2,0	+	-	-
6367	Eau de rinçage (industrie porc)	Rinsed water (Pork industry)	S. Enteritidis 2532+ S. Bardo 569	Pork	Seeding 5 ± 3°C 48 h	/	2-0-2-4-5+4-3-1-4-4	2,6+3,2	+	+	-
6368	Eau de process (industrie porc)	Process water (pork industry)	S. Typhimurium ST325+ S. Bardo 569	Pork	Seeding 5 ± 3°C 48 h	/	1-3-4-1-1+4-3-1-4-4	2,0+3,2	+	-	+
6369	Eau de rinçage douchape avant flambeur (industrie porc)	Rinsed water (Pork industry)	S. Typhimurium ST325	Pork	Seeding 5 ± 3°C 48 h	/	1-3-4-1-1	2,0	+	-	+
6370	Eau d'échaudage (industrie porc)	Rinsed water (Pork industry)	S. Typhimurium ST1	Pork	Seeding 5 ± 3°C 48 h	/	4-3-3-4-5	3,8	+	-	+
6371	Eau d process (industrie porc)	Process water (pork industry)	S. Typhimurium ST1	Pork	Seeding 5 ± 3°C 48 h	/	4-3-3-4-5	3,8	+	-	+
6372	Déchets (industrie porc)	Waste (Pork slaughter)	S. Typhimurium ST1	Pork	Seeding 5 ± 3°C 48 h	/	4-3-3-4-5	3,8	+	-	+
6373	Déchets (industrie porc)	Waste (Pork slaughter)	S. Typhimurium ST394	Pork	Seeding 5 ± 3°C 48 h	/	1-2-3-3-2	2,2	+	-	+
6374	Déchets (industrie porc)	Waste (Pork slaughter)	S. Typhimurium ST394	Pork	Seeding 5 ± 3°C 48 h	/	1-2-3-3-2	2,2	+	-	+
6375	Déchets (industrie porc)	Waste (Pork slaughter)	S. Typhimurium Ad1070	Pork	Seeding 5 ± 3°C 48 h	/	1-0-0-4-0	1,0	+	-	+
6376	Déchets (fabrication knacks)	Waste (Knack fabrication)	S. Typhimurium Ad1070	Pork	Seeding 5 ± 3°C 48 h	/	1-0-0-4-0	1,0	+	-	+
6377	Déchets (fabrication knacks)	Waste (Knack fabrication)	S. Typhimurium Ad1070	Pork	Seeding 5 ± 3°C 48 h	/	1-0-0-4-0	1,0	+	-	+

PRIMARY PRODUCTION SAMPLES															
Year of analysis	N° Sample	Product (French name)	Product	Artificial contaminations				Global result 7500 Fast			Global result QS5			Type	
				Strain	Origin	Injury protocol	Inoculation level CFU/sample	Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium	Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium		
2018	4786	Fécès de pintade	Turkey faeces	S. Enteritidis Ad477	Hen meat	Seeding 24 h at ambient temperature	4-4-1-1-3	2,6	-	-	-	-	-	-	a
2018	4787	Fécès de poule	Hen faeces	S. Enteritidis Ad2524	Chicken meat	Seeding 24 h at ambient temperature	1-1-1-1-3	1,4	-	-	-	-	-	-	a
2018	4788	Fécès de poule	Hen faeces	S. Enteritidis Ad2539	Poultry meat	Seeding 24 h at ambient temperature	1-1-4-3-1	2,0	-	-	-	-	-	-	a
2018	4789	Fécès de poule	Hen faeces	S. Typhimurium Ad1335	Hen breeding	Seeding 24 h at ambient temperature	7-4-3-10-3	5,4	-	-	-	-	-	-	a
2018	4790	Fécès de poule	Hen faeces	S. Enteritidis Ad477+ S. Infantis Ad1404	Hen meat	Seeding 24 h at ambient temperature	3-3-1-1-2+1-2-3-2-3	2,0+2,2	-	-	-	-	-	-	a
2018	4791	Pedichiffonnette pintade	Turkey boot socks	S. Enteritidis Ad2524	Chicken meat	Seeding 24 h at ambient temperature	1-1-1-1-3	1,4	+	+	-	+	+	-	a
2018	4792	Pedichiffonnette pintade	Turkey boot socks	S. Enteritidis Ad2539+ S. Mbandaka Ad1720	Poultry meat	Seeding 24 h at ambient temperature	1-1-3-2-1+2-1-0-1-5	1,6+1,8	+	-	-	+	-	-	a
2018	4793	Fécès porc post sevrage	Pork faeces	S. Enteritidis 2532	Cooked ham	Seeding 24 h at ambient temperature	4-3-1-3-3	2,8	+	+	-	+	+	-	a
2018	4794	Fécès porc	Pork faeces	S. Typhimurium Ad2508	Pork environment	Seeding 24 h at ambient temperature	1-7-0-0-0	1,6	+	-	+	+	-	+	a
2018	4795	Fécès verraterie	Pork faeces	S. Typhimurium Ad1338	Pig strainer	Seeding 24 h at ambient temperature	1-4-0-1-1	1,4	-	-	-	+	-	-	a
2018	4797	Fécès de porc	Pork faeces	S. Typhimurium Ad1249	Pork environment	Seeding 24 h at ambient temperature	1-9-3-5-1	3,8	-	-	-	-	-	-	a
2018	4798	Fécès de porc	Pork faeces	S. Typhimurium Ad2508+ S. Infantis Ad2278	Pork environment + Pork faeces	Seeding 24 h at ambient temperature	1-5-0-0-0+3-1-3-4-3	1,2+2,8	+	-	+	+	-	+	a
2018	4799	Pédichiffonnette porc (sol ext)	Pork boot socks	S. Typhimurium Ad2508	Pork environment	Seeding 24 h at ambient temperature	1-7-0-0-0	1,6	+	-	+	+	-	+	a
2018	4800	Pédichiffonnette porc (sol int)	Pork boot socks	S. Typhimurium Ad1338+ S. Infantis Ad2278	Pig strainer + Pork faeces	Seeding 24 h at ambient temperature	1-3-0-1-1+3-1-3-4-3	1,2+2,8	+	-	+	+	-	+	a
2018	5746	Fécès de volaille	Poultry faeces	S. Enteritidis Ad477+ S. Blockley Ad923	Hen's + Environment	Seeding 24 h at ambient temperature	2-1-2-2-1+1-1-1-1-5	1,6+1,8	-	-	-	-	-	-	a
2018	5747	Fécès de volaille	Poultry faeces	S. Enteritidis Ad477	Hen's	Seeding 24 h at ambient temperature	7-5-4-7-10	6,6	-	-	-	-	-	-	a
2018	5748	Pédichiffonnette de volaille	Poultry boot socks	S. Enteritidis 465	Liquid egg	Seeding 24 h at ambient temperature	8-8-9-4-4	6,6	+	+	-	+	+	-	a
2018	5749	Pédichiffonnette de volaille	Poultry boot socks	S. Enteritidis 23	Raw liquid egg	Seeding 24 h at ambient temperature	10-5-3-5-8	6,2	+	+	-	+	+	-	a
2018	5750	Litière volaille	Poultry litters	S. Enteritidis Ad2525+ S. Blockley Ad923	Poultry + Environment	Seeding 24 h at ambient temperature	1-1-1-1-2+2-1-2-2-1	1,2+1,6	-	-	-	-	-	-	b
2018	5751	Eau d'abreuvoir volaille	Poultry water from drinker	S. Enteritidis Ad2525	Poultry	Seeding 24 h at ambient temperature	3-3-4-5-8	4,6	-	-	-	-	-	-	b
2018	5752	Eau d'abreuvoir volaille	Poultry water from drinker	S. Enteritidis Ad2721	Frozen poultry meat	Seeding 24 h at ambient temperature	9-4-7-3-3	5,2	-	-	-	-	-	-	b
2018	5753	Chiffonnette couvoir volaille	Hatchery wipe	S. Enteritidis Ad2721	Frozen poultry meat	Seeding 24 h at ambient temperature	9-4-7-3-3	5,2	+	+	-	+	+	-	b
2018	5754	Chiffonnette couvoir volaille	Hatchery wipe	S. Enteritidis 23	Raw liquid egg	Seeding 24 h at ambient temperature	10-5-3-5-8	6,2	+	+	-	+	+	-	b
2018	5755	Chiffonnette poussière volaille	Poultry dusts wipe	S. Enteritidis 465	Liquid egg	Seeding 24 h at ambient temperature	8-8-9-4-4	6,6	+	+	-	+	+	-	b
2018	5756	Chiffonnette cloison post-sevrage porc	Pork environment pork	S. Enteritidis Ad211+ S. Bovismorbificans 6629	Unknown + Sausage	Seeding 24 h at ambient temperature	3-6-2-5-3+1-1-0-1-1	3,8+0,8	+	+	-	+	+	-	b
2018	5757	Fécès porc sac verrecteur	Pork faeces	S. Enteritidis Ad211	Unknown	Seeding 24 h at ambient temperature	6-11-4-9-6	7,2	+	+	-	+	+	-	a

PRIMARY PRODUCTION SAMPLES															
Year of analysis	N° Sample	Product (French name)	Product	Artificial contaminations				Global result 7500 Fast			Global result QS5			Type	
				Strain	Origin	Injury protocol	Inoculation level CFU/sample	Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium	Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium		
2018	5758	Fécès sacs engraissement	Pork faeces	S. Enteritidis 0212+ S. Bovismorbificans 6629	Unknown + Sausage	Seeding 24 h at ambient temperature	1-1-1-6-4+1-1-0-1-1	2,6+0,8	+	+	-	+	+	-	a
2018	5759	Chiffonnette porc engraissement	Pork environment wipe	S. Enteritidis 0212	Unknown	Seeding 24 h at ambient temperature	7-5-7-11-8	7,6	+	+	-	+	+	-	b
2018	6526	Fécès volaille	Poultry faeces	S. Typhimurium Ad476+ S. Virchow 187	Mayonnaise + Poultry viscera	Seeding 24 h at ambient temperature	2-5-7-8-4+3-5-6-2-8	5,2+4,8	+	-	-	+	-	-	a
2018	6527	Fécès volaille	Poultry faeces	S. Typhimurium Ad913	VSM poultry	Seeding 24 h at ambient temperature	6-4-5-5-5	5,0	+	-	-	+	-	-	a
2018	6528	Pédichiffonnette volaille	Poultry boot socks	S. Typhimurium Ad1411	Poultry faeces	Seeding 24 h at ambient temperature	6-3-2-6-8	5,0	-	-	-	-	-	-	a
2018	6529	Chiffonnette surface élevage volaille	Poultry environment wipe	S. Typhimurium Ad1484+ S. Virchow 187	Liquid egg + Poultry viscera	Seeding 24 h at ambient temperature	5-7-6-6-10+3-5-6-2-8	6,8+4,8	+	-	+	+	-	+	b
2018	6530	Chiffonnette surface élevage volaille	Poultry environment wipe	S. Typhimurium Ad476+ S. Blockley Ad923	Mayonnaise + Poultry environment	Seeding 24 h at ambient temperature	2-5-7-8-4+2-4-6-3-5	5,2+4,0	+	-	+	+	-	+	b
2018	6531	Litière volaille	Poultry litters	S. Typhimurium Ad913+ S. Blockley Ad923	VSM poultry + Poultry environment	Seeding 24 h at ambient temperature	6-4-5-5-5+2-4-6-3-5	5,0+4,0	-	-	-	-	-	-	b
2018	6532	Fécès de porcs	Pork faeces	S. Typhimurium Ad1070	Pork slaughterhouse	Seeding 24 h at ambient temperature	3-4-3-4-3	3,4	-	-	-	-	-	-	a
2018	6533	Fécès porc verraterie	Pork faeces	S. Typhimurium Ad1410	Ground pork	Seeding 24 h at ambient temperature	5-3-8-6-5	2,7	+	-	+	+	-	+	a
2018	6534	Pédichiffonnette porc sol n°7	Pork boot socks	S. Typhimurium ST1	Pork slaughterhouse	Seeding 24 h at ambient temperature	5-4-6-6-6	5,4	-	-	-	-	-	-	a
2018	6535	Chiffonnette surface élevage porc	Pork environment wipe	S. Typhimurium 830+ S. Braenderup 178	Sausage + Sausage	Seeding 24 h at ambient temperature	2-2-1-4-0+0-6-6-5-3	1,8+4,0	+	-	+	+	-	+	b
2018	6536	Chiffonnette surface élevage porc	Pork environment wipe	S. Typhimurium Ad2226	Merguez	Seeding 24 h at ambient temperature	1-4-3-3-4	3,0	+	-	+	+	-	+	b
2018	6537	Eau d'abreuvoir porcs	Pork water from drinker	S. Typhimurium ST11	Pork slaughterhouse	Seeding 24 h at ambient temperature	2-5-1-4-2	2,8	-	-	-	-	-	-	b
2018	6538	Eau d'abreuvoir porcs	Pork water from drinker	S. Typhimurium Ad1070+ S. Bardo 569	Pork slaughterhouse + Ground pork	Seeding 24 h at ambient temperature	3-4-3-4-3+3-3-2-5-3	3,4+3,2	-	-	-	-	-	-	b
2018	6539	Eau d'abreuvoir porcs verraterie	Pork water from drinker	S. Typhimurium Ad1410	Ground pork	Seeding 24 h at ambient temperature	5-3-8-6-5	2,7	+	-	+	+	-	+	b
2018	6540	Eau d'abreuvoir porc sevrage	Pork water from drinker	S. Typhimurium ST1	Pork slaughterhouse	Seeding 24 h at ambient temperature	5-4-6-6-6	5,4	-	-	-	-	-	-	b
2018	6740	Litière porcs	Pork litters	S. Typhimurium ST325	Pork slaughterhouse	Seeding 24 h at ambient temperature	4-2-5-6-2	3,8	+	-	+	+	-	+	b
2018	6741	Litière porcs	Pork litters	S. Typhimurium 19+ S. Rissen Ad2507	Pork liver + Pork	Seeding 24 h at ambient temperature	14-5-15-8-13+5-4-4-0-3	11,0+3,2	+	-	+	+	-	+	b
2018	6742	Litière volaille	Poultry litters	S. Enteritidis Ad638+ S. Kottbus 2	Mayonnaise + Poultry environment	Seeding 24 h at ambient temperature	6-1-5-6-4+9-5-11-8-5	4,4+7,6	-	-	-	-	-	-	b
2018	6743	Eau d'abreuvoir volaille	Poultry water from drinker	S. Typhimurium A00C003	Frozen poultry meat	Seeding 24 h at ambient temperature	7-8-10-4-7	7,2	-	-	-	-	-	-	b
2018	6744	Eau d'abreuvoir volaille	Poultry water from drinker	S. Enteritidis Ad638+ S. Havana Ad930	Mayonnaise + Poultry environment	Seeding 24 h at ambient temperature	4-3-6-2-1+7-6-3-10-5	3,2+5,6	-	-	-	-	-	-	b
2018	6745	Eau d'abreuvoir porcs	Pork water from drinker	S. Typhimurium ST325	Pork slaughterhouse	Seeding 24 h at ambient temperature	2-4-0-2-5	2,8	+	-	+	+	-	+	b
2018	6746	Eau d'abreuvoir porcs	Pork water from drinker	S. Typhimurium 19+ S. Havana Ad930	Pork liver	Seeding 24 h at ambient temperature	10-5-16-13-7	10,2	+	-	+	+	-	+	b
2018	6747	Chiffonnette couvoir volaille	Hatchery wipe	S. Enteritidis Ad638	Mayonnaise + Poultry environment	Seeding 24 h at ambient temperature	4-3-6-2-1+7-6-3-10-5	3,2+5,6	+	+	-	+	+	-	b
2018	7116	Fécès volaille	Poultry faeces	S. Enteritidis 10+ S. Newport Ad2223	White egg powder + Poultry meat	Seeding 24 h at ambient temperature	3-3-3-0-4+0-2-3-0-0	2,6+1,0	+	+	-	+	+	-	a

PRIMARY PRODUCTION SAMPLES

Year of analysis	N° Sample	Product (French name)	Product	Artificial contaminations				Global result 7500 Fast			Global result QS5			Type	
				Strain	Origin	Injury protocol	Inoculation level CFU/sample	Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium	Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium		
2018	7117	Pédichiffonnette poulailler perchoir	Poultry boot socks	S. Enteritidis 657 + S. Hadar 24871	Liquid egg + Frozen poultry meat	Seeding 24 h at ambient temperature	1-2-2-4-6+4-3-1-2-2	5,0+2,2	+	+	-	+	+	-	a
2018	7118	Eau d'abreuvoir poulailler	Poultry water from drinker	S. Enteritidis 10+ S. Hadar 24871	White egg powder + Frozen poultry meat	Seeding 24 h at ambient temperature	4-4-4-5-1+2-4-3-1-1	3,6+1,6	+	+	-	+	+	-	b
2018	7119	Eau d'abreuvoir poulailler	Poultry water from drinker	S. Enteritidis Ad2721+ S. Infantis 937	Frozen poultry meat + Poultry meat	Seeding 24 h at ambient temperature	4-2-3-3-4+0-1-3-1-3	3,2+1,6	+	+	-	+	+	-	b
2018	7120	Pédichiffonnette élevage porcs	Pork boot socks	S. Typhimurium 193	Sausage	Seeding 24 h at ambient temperature	5-6-3-6-3	4,6	+	-	+	+	-	+	a
2018	7121	Chiffonnette élevage porcs PS1	Pork wipe	S. Typhimurium ST394	Pork slaughterhouse	Seeding 24 h at ambient temperature	3-4-4-4-4	3,0	+	-	+	+	-	+	b

Appendix 4 – Sensitivity study: raw data

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Results 2 - Alternative method results _____	88
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Bold typing: artificially inoculated samples

Salmonella detection results:

m:	minority level of target analyte
M :	majority level of target analyte
P:	pure culture level of target analyte
1/2 :	50% level of target analyte
(x):	number of colonies in the plate
-:	no typical colonies but presence of background microflora
st:	plate without any colony
d:	doubtful result
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
i:	inhibition
*	1/5 dilution enrichment broth because no IPC

Confirmation according to the protocol described in the Troubleshooting part in the kit insert

SS:	<i>Salmonella</i> spp.
SE:	<i>Salmonella</i> Enteritidis
ST:	<i>Salmonella</i> Typhimurium

Results 1 - Reference method results

RAW PORK AND POULTRY MEAT (7500 Fast Instrument and QS5 Instrument)												
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type	
			RVS broth		MKTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		S.spp	S.Enteritidis			S.Typhimurium
3752	Escalope de jambon de porc	Raw pork ham	+M	+1/2	+M	+M	S.Typhimurium	+	-	+	1	a
3747	Escalope de dinde	Raw turkey meat	+md	+md	+md/+	+md	S.Enteritidis	+	+	-	1	a
4083	Escalope de dinde crue	Raw turkey meat	+M	+M	+M	+M	S.Braenderup (20 colonies tested: OMB)	+	-	-	1	a
3812	Ailes de poulet	Raw chicken wings	-	-	+md/-	-	/	-	-	-	1	a
3815	Noix de joue de porc	Raw pork meat	+m	+m	+md	+md/+	4,5 i:-	+	-	+	1	a
4082	Côte de porc crue	Raw pork meat	+p	+p	+M	+p	4,5,12:-	+	-	-	1	a
4081	Côte échine de porc crue	Raw pork meat	+p	+p	+M	+p	S.Enteritidis	+	+	-	1	a
3751	Escalope de jambon de porc	Raw pork ham	+M	+M	+M	+M	S.Enteritidis	+	+	-	1	a
3753	Côte de porc	Raw pork meat	+p	+p	+M	+M	S.Enteritidis	+	+	-	1	a
4211	Côte de porc	Raw pork meat	-	-	-	-	/	-	-	-	1	a
3749	Aiguillettes de poulet	Raw chicken meat	+(4)	+m	+md/-	-	S.Enteritidis	+	+	-	1	a
4084	Filets de canards crus	Raw duck meat	+M	+p	+M	+M	S.Braenderup (20 colonies tested)	+	-	-	1	a
3754	Côte de porc	Raw pork meat	+M	+p	+M	+M	S.Typhimurium	+	-	+	1	a
3748	Escalope de dinde	Raw turkey meat	+1/2	+1/2	+md/-	-	S.Indiana	+	-	-	1	a
6198	Escalope de dinde	Raw turkey meat	-	-	-	-	/	-	-	-	1	a
6199	Côtes de porc à griller	Raw pork meat	-	-	-	-	/	-	-	-	1	a
6200	Viande de porc	Raw pork meat	-	-	-	-	/	-	-	-	1	a
6201	Aiguillette de poulet blanc	Raw chicken meat	-	-	-	-	/	-	-	-	1	a
6202	Escalope de poulet	Raw chicken meat	-	-	-	-	/	-	-	-	1	a
6203	Haut de cuisse de dinde	Raw chicken meat	-	-	-	-	/	-	-	-	1	a
6204	Côte de porc échine	Raw pork meat	-	-	-	-	/	-	-	-	1	a
6205	Aiguillettes de canard	Raw duck meat)	-	-	-	-	/	-	-	-	1	a
3750	Aiguillettes de poulet	Raw chicken meat	+1/2	+m	+md/-	-	S.Typhimurium	+	-	+	1	a
3775	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	+(1)d/-	-	+m	-	S.Enteritidis	+	+	-	1	b
3776	Cuisse de poulet surgelé	Frozen chicken meat	+M	+p	+M	+p	S.Enteritidis	+	+	-	1	b
3777	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	-	-	1	b
3778	Côte de porc surgelé	Frozen pork meat	+p	+p	+M	+p	S.Typhimurium	+	-	+	1	b
3779	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	-	-	-	-	/	-	-	-	1	b
3780	Cuisse de poulet surgelé	Frozen chicken meat	+M	+p	+M	+p	S.Typhimurium	+	-	+	1	b
3773	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	-	-	1	b
3774	Côte de porc surgelé	Frozen pork meat	-	+p	+M	+p	S.Enteritidis	+	+	-	1	b
6216	Cuisses de poulet surgelées	Frozen poultry meat	-	-	-	-	/	-	-	-	1	b
6217	Cuisses de poulet bio surgelées	Frozen poultry meat	+(3) (NC on TSA)	-	-	-	/	-	-	-	1	b
6218	Blanc de poulet surgelé	Frozen poultry meat	-	-	+(1) (NC on TSA)	-	/	-	-	-	1	b
6219	Filet de mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	-	-	1	b

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

RAW PORK AND POULTRY MEAT (7500 Fast Instrument and QS5 Instrument)												
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦						Result	Category	Type	
			RVS broth		MKTTn broth		Serotyping					
			XLD	ASAP	XLD	ASAP						
S.spp	S.Enteritidis	S.Typhimurium										
6220	Sauté de dinde surgelé	Frozen poultry meat	-	-	-	-	/	-	-	-	1	b
6221	Sauté de poulet surgelé	Frozen poultry meat	+md (NC on TSA)	-	-	-	/	-	-	-	1	b
6222	Filets de poulet surgelé	Frozen poultry meat	+md (NC on TSA)	-	-	-	/	-	-	-	1	b
6223	Aiguillettes de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	-	-	1	b
6224	Côte de porc échine surgelé	Frozen pork meat	-	-	-	-	/	-	-	-	1	b
6225	Magret de canard surgelé	Frozen duck meat	-	-	-	-	/	-	-	-	1	b
6269	Filet mignon de porc surgelé	Frozen pork meat	+p	+p	+M	+M	S.Infantis (5 colonies tested)	+	-	-	1	b
6270	Côte de porc échine surgelée	Frozen pork meat	+p	+p	+p	+p	S.Infantis (5 colonies tested)	+	-	-	1	b
6271	Filet mignon de porc surgelé	Frozen pork meat	+p	+p	+M	+M	S.Infantis (5 colonies tested)	+	-	-	1	b
6886	Cuisse de poulet surgelée	Frozen chicken meat	+d(Proteus mirabilis)	-	+d	+d(Acinetobacter)	/	-	-	-	1	b
6887	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	-	-	1	b
3740	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+M	+p	+M	+M	S.Typhimurium	+	-	+	1	c
3744	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	-	-	-	-	/	-	-	-	1	c
3743	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	+1/2	+M	+1/2	+M	S.Enteritidis	+	+	-	1	c
3813	Dinde à l'huile	Raw marinated turkey meat	+M	+1/2	+md	-	S.Kentucky	+	-	-	1	c
3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+M	+M	+1/2	+M	4,5 i:-	+	-	+	1	c
3739	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+M	+M	+M	+p	S.Enteritidis	+	+	-	1	c
3741	Poitrine de porc à la provençale	Seasoned raw pork breast	+M	+M	+M	+p	S.Enteritidis	+	+	-	1	c
4210	Araignée de porc marinée	Marinated pork meat	+M	+p	+M	+p	S.Derby	+	-	-	1	c
3745	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+M	+M	+M	+M	S.Enteritidis	+	+	-	1	c
3742	Poitrine de porc à la provençale	Seasoned raw pork breast	+M	+p	+M	+M	S.Typhimurium	+	-	+	1	c
6206	Moelleux de poulet assaisonné paprika chorizo	Seasoned chicken meat	-	-	-	-	/	-	-	-	1	c
6207	Côtes de porc grillades à la provençale	Seasoned pork meat	-	-	-	-	/	-	-	-	1	c
6208	Poitrine de porc mexicaine	Seasoned pork meat	-	-	-	-	/	-	-	-	1	c
6209	Cuisses de poulet au paprika	Seasoned chicken meat	+(1)	-	-	-	/	-	-	-	1	c
6210	Ailerons de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	-	-	1	c
6211	Magret de canard tranché poivré	Seasoned duck meat	-	-	-	-	/	-	-	-	1	c
6212	Moelleux de poulet cru mariné basilic et courgette	Seasoned chicken meat	+(4) (NC on TSA)	-	-	-	/	-	-	-	1	c
6213	Poitrine de porc au piment d'Espelette	Seasoned pork meat	-	-	-	-	/	-	-	-	1	c
6214	Poitrine de porc à l'ail et au persil	Seasoned pork meat	-	-	-	-	/	-	-	-	1	c
6215	Cuisses de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	-	-	1	c
3746	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+M	+M	+M	+M	S. Typhimurium (5 colonies tested)	+	-	+	1	c
6359	Moelleux poulet crus marinés courgette basilic	Seasoned chicken meat	+m	+m	+m	+m	S.Mbandaka	+	-	-	1	c
6360	Cuisse de poulet au paprika	Seasoned chicken meat	+m	+M	+m	+m	S.Enteritidis	+	+	-	1	c
6361	Ailerons de poulet à la mexicaine	Seasoned chicken wings	-	-	-	-	-	-	-	-	1	c

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (7500 Fast Instrument and QS5 Instrument)

N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *						Category	Type		
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		S.spp			S.Enteritidis	S.Typhimurium
4311	Saucisson sec	Sausage	+p	+p	+p	+p	S.Infantis (20 colonies tested)	+	-	-	2	a
4295	Jambon cru	Raw ham	+p	+p	+p	+p	S.Typhimurium	+	-	+	2	a
4297	Saucisson sec	Sausage	+p	+p	+p	+p	S.Typhimurium	+	-	+	2	a
4299	Pancetta	Raw delicatessen	+p	+p	+p	+M	S.Typhimurium	+	-	+	2	a
4310	Magret de canard au poivre	Seasoned duck meat	+p	+p	+p	+p	S.Typhimurium	+	-	+	2	a
4300	Magret de canard fumé	Smoked dusk meat	+p	+p	+p	+p	S.Typhimurium	+	-	+	2	a
4309	Jambon cru	Raw ham	+p	+p	+p	+p	S.Infantis	+	-	-	2	a
4296	Jambon cru	Low moisture ham	-	-	-	-	/	-	-	-	2	a
4298	Jambon speck	Raw ham	+p	+p	+p	+p	S.Enteritidis	+	+	-	2	a
4301	Magret de canard au poivre	Seasoned duck meat	+p	+p	+M	+p	S.Enteritidis	+	+	-	2	a
4373	Chipolatas aux herbes	Sausages with herbs	+M	+M	+p	+M	S.Brandenburg	+	-	-	2	a
4374	Chipolatas aux oignons	Sausages with onion	-	-	+mni/-	-	/	-	-	-	2	a
4376	Chipolatas sans sel	Sausages	-	-	-	-	/	-	-	-	2	a
4377	Chipolatas orientales	Sausages	-	-	-	-	/	-	-	-	2	a
5907	Bacon fumé	Bacon	+p	+p	+p	+p	S. Agona	+	-	-	2	a
5908	Salami	Salami	st	st	st	st	/	-	-	-	2	a
5909	Salami	Salami	st	st	st	st	/	-	-	-	2	a
5910	Bacon fumé	Bacon	st	st	st	st	/	-	-	-	2	a
5911	Bacon fumé	Bacon	-	-	-	-	/	-	-	-	2	a
5912	Chiffonnade de jambon sec	Dry ham	st	st	-	-	/	-	-	-	2	a
5913	Jambon cru	Raw ham	st	st	st	st	/	-	-	-	2	a
5914	Magret de canard	Raw duck meat	st	st	-	-	/	-	-	-	2	a
5915	Bacon de dinde	Turkey bacon	-	-	-	-	/	-	-	-	2	a
4313	Pâté de campagne porc	Pork pâté	+p	+p	+p	+p	S.Typhimurium	+	-	+	2	b
4302	Jambon blanc cuit	Cooked ham	+p	+p	+p	+p	S.Typhimurium	+	-	+	2	b
4306	Pâté de campagne porc	Pork pâté	+p	+p	+M	+p	S.Typhimurium	+	-	+	2	b
4303	Jambon blanc cuit	Cooked ham	+p	+p	+p	+p	S.Enteritidis	+	+	-	2	b
4307	Rillettes de porc	Pork rillettes	+M	+p	+M	+p	S.Enteritidis	+	+	-	2	b
4312	Blanc de dinde cuit	Cooked turkey	+p	+p	+p	+p	S.Enteritidis	+	+	-	2	b
4305	Blanc de dinde cuit	Cooked turkey	+p	+p	+p	+p	S.Enteritidis	+	+	-	2	b
4308	Rillettes de canard	Duck rillettes	-	-	-	-	/	-	-	-	2	b
4304	Blanc de dinde cuit	Cooked turkey	st	st	st	st	/	-	-	-	2	b
6362	Rosette de Lyon	Delicatessen	+p	+p	+p	+p	S.Infantis (10 colonies tested)	+	-	-	2	b
4375	Chorizo	Chorizo	-	-	-	-	/	-	-	-	2	b
5899	Rillettes de poulet rôti	Chicken rillettes	st	st	st	st	/	-	-	-	2	b
5900	Rillettes de porc	Pork rillettes	st	st	st	st	/	-	-	-	2	b
5901	Terrine forestière	Pâté	st	st	st	st	/	-	-	-	2	b
5902	Mousse de canard	Duck pâté	st	st	st	st	/	-	-	-	2	b
5903	Terrine de campagne	Pork pâté	st	st	st	st	/	-	-	-	2	b

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

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (7500 Fast Instrument and QS5 Instrument)

N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦						Result	Category	Type	
			RVS broth		MKTTn broth		Serotyping					
			XLD	ASAP	XLD	ASAP						
5904	Mousse de canard	Duck pâté	st	st	st	st	/	-	-	-	2	b
5905	Jambon supérieur	Ham	st	st	-	-	/	-	-	-	2	b
5906	Jambon supérieur	Ham	-	-	-	-	/	-	-	-	2	b
6364	Rillettes de poulet rôti	Chicken rillettes	+m	+p	+p	+p	S.Enteritidis	+	+	-	2	b
6366	Blanc de dinde cuit	Cooked turkey	+p	+p	+p	+p	S.Mbandaka (5 colonies tested)	+	-	-	2	b
6363	Filet mignon cuit fumé	RTE (smoked pork meat)	+p	+p	+p	+p	S.Infantis (10 colonies tested)	+	-	-	2	c
4368	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	+p	+M	+m	+m	S.Typhimurium	+	-	+	2	c
4369	Sandwich poulet rôti	RTE (sandwich chicken)	+p	+p	+p	+p	S.Enteritidis	+	+	-	2	c
4370	Porc au caramel	RTRH (pork meal)	+p	+p	+p	+p	S.Typhimurium	+	-	+	2	c
4371	Poulet Basquaise	RTRH (chicken meal)	+p	+p	+p	+p	S.Enteritidis	+	+	-	2	c
4372	Salade de poulet	RTE (salad chicken)	+M	+M	+M	+M	S.Enteritidis	+	+	-	2	c
5916	Museau de porc	RTE (pork salad)	st	st	st	st	/	-	-	-	2	c
5917	Cervelas sauce vinaigrette	RTE (pork salad)	-	-	-	-	/	-	-	-	2	c
5918	Sandwich rosette	RTE (sandwich with delicatessen)	st	st	st	st	/	-	-	-	2	c
5919	Pizza poulet ananas	RTRH (pizza with chicken)	-	-	-	-	/	-	-	-	2	c
5920	Salade Caesar	RTE (Caesar salad)	-	-	+d(C.youngae)	-	/	-	-	-	2	c
5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	-	-	2	c
5922	Poulet au curry	RTRH (chicken meal)	-	-	-	-	/	-	-	-	2	c
5923	Poulet basquaise	RTRH (chicken meal)	st	st	st	st	/	-	-	-	2	c
5924	Canard confit	RTRH (duck)	st	st	st	st	/	-	-	-	2	c
5925	Poulet sauce aigre douce	RTRH (chicken meal)	st	st	st	st	/	-	-	-	2	c
6365	Canard confit et écrasé de pommes de terre	RTRH (duck meal)	+p	+p	+p	+p	S.Enteritidis	+	+	-	2	c
6888	Saucisse de Toulouse et purée	RTRH (sausages and potatoes)	st	st	st	st	/	-	-	-	2	c
6889	Petit salé aux lentilles vertes	RTRH (sausages and lentils)	st	st	st	st	/	-	-	-	2	c
6890	Aiguillettes de poulet sauce crème et tagliatelles	RTRH (chicken and pastas)	st	st	st	st	/	-	-	-	2	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument and QS5 Instrument)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 *							Category	Type		
			RVS broth		MKTTn broth		Serotyping	Result					
			XLD	ASAP	XLD	ASAP		S.spp	S.Enteritidis			S.Typhimurium	
4661	Chiffonnette avant nettoyage étagère stockage épices	Wipe (spices)	+p	+p	+p	+p		S.Caracas	+	-	-	3	a
4662	Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf	Wipe (egg powder)	+p	+p	+p	+p		S.Enteritidis	+	+	-	3	a
4663	Chiffonnette avant nettoyage plan de travail (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+p	+p	+p	+p		S.Typhimurium	+	-	+	3	a
4664	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+p	+p	+M	+m		S.Typhimurium 4,5,12:-:-	+	-	+	3	a
4665	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe after cleaning (risotto fabrication)	+M	+p	+M	+M		S.Caracas (5 strains tested)	+	-	-	3	a
4666	Chiffonnette après nettoyage plan de travail (fabrication risotto)	Wipe after cleaning (risotto fabrication)	st	st	-	st			-	-	-	3	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+m	+M	+M	+p		S.Enteritidis	+	+	-	3	a
4960	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+(2)	+d/+	+M	+M		S.Typhimurium	+	-	+	3	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+1/2	+1/2	+m	+m		S.Enteritidis	+	+	-	3	a
4962	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+M	+M	+m	+m		S.Enteritidis	+	+	-	3	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+m	+M	+M	+M		S.Enteritidis	+	+	-	3	a
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	+1/2 (NC on TSA)	-	+m (NC on TSA)	-			-	-	-	3	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-			-	-	-	3	a
5777	Chiffonnette balance poulet broyé (industrie poulet)	Wipe (poultry industry)	st	st	st	st			-	-	-	3	a
5778	Chiffonnette après nettoyage cutter (industrie poulet)	Wipe (poultry industry)	st	st	st	st			-	-	-	3	a
5779	Chiffonnette trancheuse à jambon (industrie porc)	Wipe (Pork industry)	st	st	st	st			-	-	-	3	a
5780	Chiffonnette bac de stockage (industrie porc)	Wipe (Pork industry)	st	st	-	-			-	-	-	3	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-			-	-	-	3	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-			-	-	-	3	a
5785	Eponge bande convoyage (industrie porc)	Sponge (Pork industry)	st	st	st	st			-	-	-	3	a
5786	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	st	st	st	st			-	-	-	3	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-			-	-	-	3	a
5788	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	st	st	st	st			-	-	-	3	a
5789	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	st	st	st	st			-	-	-	3	a

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PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument and QS5 Instrument)												
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 *							Category	Type	
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		S.spp	S.Enteritidis			S.Typhimurium
5790	Ecouvillon Polycorde (industrie porc)	Swab (Pork industry)	st	st	st	st		-	-	-	3	a
4476	Eau d'épineuse (abattoir porc)	Process water (pork industry)	-	-	-	-		-	-	-	3	b
4477	Eau de flagelleuse (abattoir porc)	Process water (pork industry)	+m	+m	+m	+m	S.Typhimurium	+	-	+	3	b
4478	Eau Flop II (abattoir porc)	Process water (pork industry)	+m	+m	+m	+m	S.variant Typhimurium	+	-	+	3	b
4479	Eau pédiluve (abattoir porc)	Process water (pork industry)	st	st	st	st		-	-	-	3	b
4480	Eau rinçage cutter (fabrication saucisses végétales)	Rinsed water (vegetable sausage)	+m	+M	+M	+M	S.Typhimurium	+	-	+	3	b
4481	Eau de lavage cutter (chair de poisson)	Wash water (ground fish fabrication)	-	-	-	-		-	-	-	3	b
4482	Eau de rinçage ustensiles (Knack)	Rinsed water (sausage fabrication)	-	-	-	-		-	-	-	3	b
4483	Eau de process (industrie porc)	Process water (pork industry)	+p	+p	+p	+p	S.Bovismorbificans (5 strains tested)	+	-	-	3	b
4659	Eau de rinçage Pétrin (fabrication risotto)	Rinsed water (risotto fabrication)	-	-	-	-		-	-	-	3	b
4660	Eau de rinçage Stéfan (fabrication sauce risotto)	Rinsed water (risotto fabrication)	+M	+M	+m	+m	S.Enteritidis	+	+	-	3	b
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-		-	-	-	3	b
4966	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-		-	-	-	3	b
4967	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-		-	-	-	3	b
4968	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+d/+	+d/+	-	+d/-	S.Enteritidis	+	+	-	3	b
4969	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+m	+m	+M	+M	S.Enteritidis	+	+	-	3	b
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-		-	-	-	3	b
5774	Eau de process (industrie porc)	Process water (pork industry)	st	st	st	st		-	-	-	3	b
5783	Eau de lavage sciage viande de poulet n°1	Wash water (Poultry industry)	st	st	-	-		-	-	-	3	b
5784	Eau de lavage sciage viande de poulet n°2	Wash water (Poultry industry)	st	st	-	-		-	-	-	3	b
6367	Eau de rinçage (industrie porc)	Rinsed water (Pork industry)	+p	+p	+p	+p	S.Enteritidis + S.Newport	+	+	-	3	b
6368	Eau de process (industrie porc)	Process water (pork industry)	+p	+p	+M	+p	S.Typhimurium	+	-	+	3	b
6369	Eau de rinçage douchape avant flambeur (industrie porc)	Rinsed water (Pork industry)	+1/2	+1/2	+M	+M	S.Typhimurium	+	-	+	3	b
6370	Eau d'échaudage (industrie porc)	Rinsed water (Pork industry)	+p	+p	+M	+M	S.Typhimurium	+	-	+	3	b
6371	Eau d process (industrie porc)	Process water (pork industry)	+M	+M	+m	+m	S.Typhimurium	+	-	+	3	b
4484	Déchets filets de poulet	Chicken waste	+M	+M	+M	+M	S.Enteritidis	+	+	-	3	c
4485	Déchets knacks porc	Pork dusts	+M	+M	+M	+M	S.Bovismorbificans	+	-	-	3	c
4486	Déchets saucisses	Sausage waste	+M	+M	+M	+M	S.Typhimurium	+	-	+	3	c
4658	Déchets risotto	Risotto waste	-	-	-	-		-	-	-	3	c
4970	Déchets plumes au sol	Waste (Poultry slaughter)	-	-	+d/+	-	C.braakii	-	-	-	3	c
4971	Déchets abats volaille	Waste (Poultry slaughter)	+m	+d/+	+M	+m	S.Typhimurium	+	-	+	3	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument and QS5 Instrument)												
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type	
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		S.spp	S.Enteritidis			S.Typhimurium
4972	Déchets abats volaille	Waste (Poultry slaughter)	+m(NC on TSA)	-	+M(NC on TSA)	-		-	-	-	3	c
4973	Sang (abattage volaille)	Blood (Poultry slaughter)	+M	+M	+M	+M	S.Havana	+	-	-	3	c
4974	Sang (abattage volaille)	Blood (Poultry slaughter)	-	-	-	+d/-		-	-	-	3	c
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-		-	-	-	3	c
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-		-	-	-	3	c
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-		-	-	-	3	c
5772	Déchets au sol découpe porc n°4	Waste (Pork slaughter)	-	-	-	-		-	-	-	3	c
6372	Déchets (industrie porc)	Waste (Pork slaughter)	+M	+M	+m	+m	S.Typhimurium	+	-	+	3	c
6373	Déchets (industrie porc)	Waste (Pork slaughter)	+m	+m	+m	+m	S.Typhimurium	+	-	+	3	c
6374	Déchets (industrie porc)	Waste (Pork slaughter)	+1/2	+M	+m	+m	S.Typhimurium	+	-	+	3	c
6375	Déchets (industrie porc)	Waste (Pork slaughter)	+m	+m	+p	+p	S.Typhimurium	+	-	+	3	c
6376	Déchets (fabrication knacks)	Waste (Knack fabrication)	+p	+p	+p	+p	S.Typhimurium	+	-	+	3	c
6377	Déchets (fabrication knacks)	Waste (Knack fabrication)	+p	+p	+p	+p	S.Typhimurium	+	-	+	3	c
6891	Déchets de canard	Waste (duck fabrication)	-	-	-	-	-	-	-	-	3	c

PRIMARY PRODUCTION SAMPLES (7500 Fast Instrument and QS5 Instrument)													
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type	
				MSRV		MKTTn broth		Serotyping	Result				
				XLD	ASAP	XLD	ASAP		S.spp	S.Enteritidis			S.Typhimurium
2018	4786	Fèces de pintade	Turkey faeces	-	st	-	-		-	-	-	4	a
2018	4787	Fèces de poule	Hen faeces	-	st	-	-		-	-	-	4	a
2018	4788	Fèces de poule	Hen faeces	-	-	+m (E.agglomerans)	-		-	-	-	4	a
2018	4789	Fèces de poule	Hen faeces	-	-	-	-		-	-	-	4	a
2018	4790	Fèces de poule	Hen faeces	/	/	-	-		-	-	-	4	a
2018	4791	Pédichiffonnette pintade	Turkey boot socks	+p	+p	+M	+M	S.Enteritidis	+	+	-	4	a
2018	4792	Pédichiffonnette pintade	Turkey boot socks	+M	+p	+M	+M	S.Mbandaka	+	-	-	4	a
2018	4793	Fèces porc post sevrage	Pork faeces	+p	+p	+m	-	S.Enteritidis	+	+	-	4	a
2018	4794	Fèces porc	Pork faeces	st	st	-	-		-	-	-	4	a
2018	4795	Fèces verroterie	Pork faeces	-	-	+m (E.coli)	-		-	-	-	4	a
2018	4797	Fèces de porc	Pork faeces	-	-	-	-		-	-	-	4	a
2018	4798	Fèces de porc	Pork faeces	/	/	-	-		-	-	-	4	a
2018	4799	Pédichiffonnette porc (sol ext)	Pork boot socks	+p	+p	+M	+M	S.Typhimurium	+	-	+	4	a
2018	4800	Pédichiffonnette porc (sol int)	Pork boot socks	+p	+p	+M	+M	(OMBx10) S.Infantis	+	-	-	4	a
2018	5746	Fèces de volaille	Poultry faeces	/	/	+md (NC TSA)	-	-	-	-	-	4	a
2018	5747	Fèces de volaille	Poultry faeces	+d (NC TSA)	+d(NC TSA)	+md(NC STA)	-	-	-	-	-	4	a
2018	5748	Pédichiffonnette de volaille	Poultry boot socks	+p	+p	+M	+m	S.Enteritidis	+	+	-	4	a
2018	5749	Pédichiffonnette de volaille	Poultry boot socks	+p	+p	1/2d	+M	S.Enteritidis	+	+	-	4	a
2018	5757	Fèces porc sac verrecteur	Pork faeces	/	/	-	-	-	-	-	-	4	a
2018	5758	Fèces sacs engraissement	Pork faeces	+p	+p	+Md	+M	S.Bovismorbificans	+	-	-	4	a
2018	6526	Fèces volaille	Poultry faeces	+p	+p	+M	+M	S.Agama	+	-	-	4	a
2018	6527	Fèces volaille	Poultry faeces	+p	+p	+M	+M	S.Agama	+	-	-	4	a
2018	6528	Pédichiffonnette volaille	Poultry boot socks	-	-	+md/-	-		-	-	-	4	a
2018	6532	Fèces de porcs	Pork faeces	-	-	-	-		-	-	-	4	a
2018	6533	Fèces porc verraterie	Pork faeces	+p	+p	+M	+M	S.Typhimurium	+	-	+	4	a
2018	6534	Pédichiffonnette porc sol n°7	Pork boot socks	-	-	+Md/-	+md/-		-	-	-	4	a
2018	6610	Fèces de porcs	Pork faeces	/	/	-	-		-	-	-	4	a
2018	6611	Fèces sac verraterie porc	Pork faeces	/	/	-	-		-	-	-	4	a
2018	6612	Fèces sacs porcs	Pork faeces	/	/	-	-		-	-	-	4	a
2018	6748	Fèces de porcs	Pork faeces	/	/	-	-		-	-	-	4	a
2018	7116	Fèces volaille	Poultry faeces	+M	+M	+m	+1/2	S.Enteritidis	+	+	-	4	a
2018	7117	Pédichiffonnette poulailler perchoir	Poultry boot socks	+M	+M	+1/2	+1/2	(OMBx5) S.Hadar	+	-	-	4	a
2018	7120	Pédichiffonnette élevage porcs	Pork boot socks	+M	+M	+m	+m	S.Typhimurium	+	-	+	4	a
2018	5750	Litière volaille	Poultry litters	-	-	+md (NC TSA)	-	-	-	-	-	4	b
2018	5751	Eau d'abreuvoir volaille	Poultry water from drinker	/	/	st	st	-	-	-	-	4	b
2018	5752	Eau d'abreuvoir volaille	Poultry water from drinker	/	/	st	st	-	-	-	-	4	b
2018	5753	Chiffonnette couvoir volaille	Hatchery wipe	+p	+p	+p	+p	S.Enteritidis	+	+	-	4	b
2018	5754	Chiffonnette couvoir volaille	Hatchery wipe	+p	+p	+M	+m	S.Enteritidis	+	+	-	4	b
2018	5755	Chiffonnette poussière volaille	Poultry dusts wipe	+p	+p	+M	+M	S.Enteritidis	+	+	-	4	b
2018	5756	Chiffonnette cloison post-sevrage porc	Pork environment pork	+M	+p	+Md	+M	S.Enteritidis S.Bovismorbificans	+	+	-	4	b
2018	5759	Chiffonnette porc engraissement	Pork environment wipe	+p	+p	+Md	+M	S.Derby	+	-	-	4	b
2018	6529	Chiffonnette surface élevage volaille	Poultry environment wipe	+1/2	+1/2	+m	+m	S.Typhimurium	+	-	+	4	b
2018	6530	Chiffonnette surface élevage volaille	Poultry environment wipe	+p	+p	+M	+M	(OMBx5) S.Blockley	+	-	-	4	b
2018	6531	Litière volaille	Poultry litters	-	-	-	-		-	-	-	4	b

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

PRIMARY PRODUCTION SAMPLES (7500 Fast Instrument and QS5 Instrument)													
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦								Category	Type
				MSRV		MKTTn broth		Serotyping	Result				
				XLD	ASAP	XLD	ASAP		S.spp	S.Enteritidis	S.Typhimurium		
2018	6535	Chiffonnette surface élevage porc	Pork environment wipe	+M	+M	+M	+1/2	S.Typhimurium S.Braenderup	+	-	+	4	b
2018	6536	Chiffonnette surface élevage porc	Pork environment wipe	+p	+p	+M	+M	S.Typhimurium	+	-	+	4	b
2018	6537	Eau d'abreuvoir porcs	Pork water from drinker	/	/	-	st		-	-	-	4	b
2018	6538	Eau d'abreuvoir porcs	Pork water from drinker	/	/	st	st		-	-	-	4	b
2018	6539	Eau d'abreuvoir porcs verraterie	Pork water from drinker	+p	+p	+m	+m	S.Typhimurium	+	-	+	4	b
2018	6540	Eau d'abreuvoir porc sevrage	Pork water from drinker	/	/	st	st		-	-	-	4	b
2018	6613	Chiffonnette sol caisse perchoir volaille	Wipe poultry breeding	/	/	+	-		-	-	-	4	b
2018	6614	Chiffonnette mur perchoir volaille	Wipe poultry breeding	/	/	-	-		-	-	-	4	b
2018	6615	Chiffonnette de poussières porcs	Wipe dusts pork	/	/	-	-		-	-	-	4	b
2018	6616	Litière volaille	Poultry litters	/	/	+	-		-	-	-	4	b
2018	6617	Chiffonnette couvoir volaille	Hatchery wipe	/	/	-	-		-	-	-	4	b
2018	6618	Chiffonnette couvoir volaille	Hatchery wipe	/	/	st	st		-	-	-	4	b
2018	6619	Chiffonnette couvoir volaille	Hatchery wipe	/	/	-	-		-	-	-	4	b
2018	6620	Chiffonnette couvoir volaille	Hatchery wipe	/	/	st	st		-	-	-	4	b
2018	6740	Litière porcs	Pork litters	+p	+p	+1/2	+m	S. 4,5:i:-	+	-	+	4	b
2018	6741	Litière porcs	Pork litters	+p	+p	+1/2	+m	S.Typhimurium	+	-	+	4	b
2018	6742	Litière volaille	Poultry litters	/	/	-	-		-	-	-	4	b
2018	6743	Eau d'abreuvoir volaille	Poultry water from drinker	/	/	-	-		-	-	-	4	b
2018	6744	Eau d'abreuvoir volaille	Poultry water from drinker	/	/	st	st		-	-	-	4	b
2018	6745	Eau d'abreuvoir porcs	Pork water from drinker	+p	+p	+M	+m	S. 4,5:i:-	+	-	+	4	b
2018	6746	Eau d'abreuvoir porcs	Pork water from drinker	+p	+p	+M	+m	S.Typhimurium	+	-	+	4	b
2018	6747	Chiffonnette couvoir volaille	Hatchery wipe	+p	+p	+M	+p	S.Enteritidis	+	+	-	4	b
2018	7118	Eau d'abreuvoir poulailler	Poultry water from drinker	+M	+M	+1/2	+m	(OMBx5) S.Hadar	+	-	-	4	b
2018	7119	Eau d'abreuvoir poulailler	Poultry water from drinker	+M	+M	+m	+1/2	(OMBx5) S.Infantis	+	-	-	4	b
2018	7121	Chiffonnette élevage porcs PS1	Pork wipe	+M	+M	+M	+M	S.Typhimurium	+	-	+	4	b

Results 2 - Alternative method results

RAW PORK AND POULTRY MEAT (7500 Fast Instrument)																															
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																									Category	Type	
				14 h at 41.5°C																											
				PCR						Confirmatory tests																					
				Salmonella spp						Direct streaking onto Brilliance Salmonella										RVS/ streaking onto Brilliance Salmonella											
Final result			Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Final result			Agreement					
SS	SE	ST													SS	SE	ST	SS	SE	ST			SS	SE	ST						
3752	Escalope de jambon de porc	Raw pork ham	+ - +	+	25,13	- /	+	24,62	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+m	+	+	-	+	PA	NA	PA	1	a	
3747	Escalope de dinde	Raw turkey meat	+ + -	+	25,54	+ 30,10	- /	+	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+m	+	+	+	-	PA	PA	NA	1	a	
4083	Escalope de dinde crue	Raw turkey meat	+ - -	+	24,61	+ 30,31	- /	+	+1/2	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PD	NA	+M	+	+	+	-	PA	PD	NA	1	a	
3812	Ailes de poulet	Raw chicken wings	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	a	
3815	Noix de joue de porc	Raw pork meat	+ - +	+	29,49	- /	+	28,79	+m	+	+	+	4:i:1,2	4,5 i:-	+	-	+	PA	NA	PA	+M	+	+	-	+	PA	NA	PA	1	a	
4082	Côte de porc crue	Raw pork meat	+ - -	+	21,12	- /	- /	- /	+p	+	+	+	4:-:-	4,5 12:-	+	-	-	PA	NA	NA	+p	+	+	-	-	PA	NA	NA	1	a	
4081	Côte échine de porc crue	Raw pork meat	+ + -	+	26,69	+ 27,10	- /	+	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	a	
3751	Escalope de jambon de porc	Raw pork ham	+ + -	+	22,18	+ 23,38	- /	+	+1/2	+	+	+	9:g,m:-	S.Enteritidis	+	+	-	PA	PA	NA	+M	+	+	+	-	PA	PA	NA	1	a	
3753	Côte de porc	Raw pork meat	+ + -	+	21,01	+ 21,17	- /	+	+p	+	+	+	9:g,m:-	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	a	
4211	Côte de porc	Raw pork meat	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	a	
3749	Aiguillettes de poulet	Raw chicken meat	+ + -	-/-	/	-/-	/	-/-	/	+md/+	+	+	+	9:g,m:1,7	S.Enteritidis	-	-	-	ND	ND	NA	-				-	ND	ND	NA	1	a
4084	Filets de canards crus	Raw duck meat	+ - -	+	24,64	- /	+	26,05	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PD	+M	+	+	-	+	PA	NA	PD	1	a	
3754	Côte de porc	Raw pork meat	+ - +	+	23,94	- /	+	22,68	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	a	
3748	Escalope de dinde	Raw turkey meat	+ - -	+	30,23	- /	- /	- /	+m	+	+	+	4:-:-	S.Indiana	+	-	-	PA	NA	NA	+1/2	+	+	-	-	PA	NA	NA	1	a	
6198	Escalope de dinde	Raw turkey meat	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	a	
6199	Côtes de porc à griller	Raw pork meat	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	a	
6200	Viande de porc	Raw pork meat	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	a	
6201	Aiguillette de poulet blanc	Raw chicken meat	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	st				-	NA	NA	NA	1	a	
6202	Escalope de poulet	Raw chicken meat	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	a	
6203	Haut de cuisse de dinde	Raw chicken meat	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	a	
6204	Côte de porc échine	Raw pork meat	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	a	
6205	Aiguillettes de canard	Raw duck meat)	- - -	-	/	- /	- /	- /	+d (C. youngae)						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	a	
3750	Aiguillettes de poulet	Raw chicken meat	+ - +	+	25,89	- /	+	25,38	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+M	+	+	-	+	PA	NA	PA	1	a	
3775	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	+ + -	+	25,89	+ 26,52	- /	+	+m	+	+	+	9:g,m:-	S.Enteritidis	+	+	-	PA	PA	NA	+M	+	+	+	-	PA	PA	NA	1	b	
3776	Cuisse de poulet surgelé	Frozen chicken meat	+ + -	+	32,09	+ 31,86	- /	+	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+M	+	+	+	-	PA	PA	NA	1	b	
3777	Filet mignon de porc surgelé	Frozen pork meat	- - -	-	/	- /	- /	- /	-						-	-	-	NA	NA	NA	-				-	NA	NA	NA	1	b	
3778	Côte de porc surgelé	Frozen pork meat	+ - +	+	26,64	- /	+	25,32	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	b	
3779	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	- - -	+	24,94	- /	+	24,16	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PD	NA	PD	+M	+	+	-	+	PD	NA	PD	1	b	
3780	Cuisse de poulet surgelé	Frozen chicken meat	+ - +	+	22,68	- /	+	21,97	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	b	

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

RAW PORK AND POULTRY MEAT (7500 Fast Instrument)																																	
N° Sample	Product (French name)	Product	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																									Category	Type				
			14 h at 41.5°C																														
			PCR										Confirmatory tests																				
			Reference method: ISO 6579-1 ♦			Salmonella spp				Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto Brilliance Salmonella										RVS/ streaking onto Brilliance Salmonella									
			Final result			Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Final result				Agreement			
SS	SE	ST	SS	SE	ST													SS	SE	ST	SS	SE	ST			SS	SE	ST	SS	SE	ST		
3773	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	+	20,23	+	20,76	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PD	PD	NA	+p	+	+	+	-	PD	PD	NA	1	b
3774	Côte de porc surgelé	Frozen pork meat	+	+	-	+	25,02	+	25,33	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	b
6216	Cuisses de poulet surgelées	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6217	Cuisses de poulet bio surgelées	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6218	Blanc de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6219	Filet de mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6220	Sauté de dinde surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6221	Sauté de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6222	Filets de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6223	Aiguillettes de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6224	Côte de porc échine surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	1	b
6225	Magret de canard surgelé	Frozen duck meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6269	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	20,03	-	/	+	22,12	+M	+	+	+	4:i:1,2	S.Typhimurium + S.Infantis	+	-	+	PA	NA	PD	+p	+	+	-	+	PA	NA	PD	1	b
6270	Côte de porc échine surgelée	Frozen pork meat	+	-	-	+	20,59	-	/	+	32,33	+M	+	+	+	/	S.Infantis	+	-	-	PA	NA	PPNA	+M	+	+	-	-	PA	NA	PPNA	1	b
6271	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	20,02	-	/	+	22,83	+p	+	+	+	/	S.Infantis/ S.Typhimurium	+	-	+	PA	NA	PD	+p	+	+	-	+	PA	NA	PD	1	b
6886	Cuisse de poulet surgelée	Frozen chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA			-	-	-	NA	NA	NA	1	b
6887	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA			-	-	-	NA	NA	NA	1	b
3740	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	-	+	+	18,60	-	/	+	18,22	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	c
3744	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	1	c
3743	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	+	+	-	+	27,98	+	34,47	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+M	+	+	+	-	PA	PA	NA	1	c
3813	Dinde à l'huile	Raw marinated turkey meat	+	-	-	+	32,00	-	/	-	/	+M	+	+	+	OMB	S.Kentucky	+	-	-	PA	NA	NA	+M	+	+	-	-	PA	NA	NA	1	c
3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	+	+	29,38	-	/	+	28,57	+m	+	+	+	4:i:1,2	4,5 i:-	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	c
3739	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	+	-	+	19,60	+	20,40	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	c
3741	Poitrine de porc à la provençale	Seasoned raw pork breast	+	+	-	+	20,24	+	21,42	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	c
4210	Araignée de porc marinée	Marinated pork meat	+	-	-	+	25,06	-	/	-	/	+M	+	+	+	/	S.Derby	+	-	-	PA	NA	NA	+M	+	+	-	-	PA	NA	NA	1	c

RAW PORK AND POULTRY MEAT (7500 Fast Instrument)																														
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																									Category	Type
				14 h at 41.5°C																										
				PCR										Confirmatory tests																
				Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto Brilliance Salmonella										RVS/ streaking onto Brilliance Salmonella										
				Final result			Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Final result			
SS	SE	ST	SS	SE	ST	SS													SE	ST	SS	SE	ST	SS			SE	ST		
3745	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+ + -	+ 29,03	+ 29,12	- /	+M	+ + +	9:g,m:1,7	S.Enteritidis	+ + -	PA PA NA	+p +	+ + -	PA PA NA	1	c													
3742	Poitrine de porc à la provençale	Seasoned raw pork breast	+ - +	+ 19,04	- /	+ 18,32	+p	+ + +	4:i:1,2	S.Typhimurium	+ - +	PA NA PA	+p +	+ - +	PA NA PA	1	c													
6206	Moelleux de poulet assaisonné paprika chorizo	Seasoned chicken meat	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	1	c													
6207	Côtes de porc grillades à la provençale	Seasoned pork meat	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	1	c													
6208	Poitrine de porc mexicaine	Seasoned pork meat	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	1	c													
6209	Cuisses de poulet au paprika	Seasoned chicken meat	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	1	c													
6210	Ailerons de poulet à la mexicaine	Seasoned chicken meat	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	1	c													
6211	Magret de canard tranché poivré	Seasoned duck meat	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	1	c													
6212	Moelleux de poulet cru mariné basilic et courgette	Seasoned chicken meat	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	1	c													
6213	Poitrine de porc au piment d'Espelette	Seasoned pork meat	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	1	c													
6214	Poitrine de porc à l'ail et au persil	Seasoned pork meat	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	1	c													
6215	Cuisses de poulet à la mexicaine	Seasoned chicken meat	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	1	c													
3746	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+ - +	+ 26,64	- /	+ 26,09	+M	+ + +	-/4:i:1,2	S.Typhimurium	+ - +	PA NA PA	+M +	+ - +	PA NA PA	1	c													
6359	Moelleux poulet crus marinés courgette basilic	Seasoned chicken meat	+ - -	+ 24,89	- /	- /	+m	+ + +	/	S.Mbandaka	+ - -	PA NA NA	+m +	+ - -	PA NA NA	1	c													
6360	Cuisse de poulet au paprika	Seasoned chicken meat	+ + -	- /	- /	- /	-				- - -	ND ND NA	-	- - -	ND ND NA	1	c													
6361	Ailerons de poulet à la mexicaine	Seasoned chicken wings	- - -	+ 35,79	+ 35,64	- /	+m	+ + +	9:g,m:1,7	S.Enteritidis + S.Mbandaka	+ + -	PD PD NA	+p +	+ + -	PD PD NA	1	c													

RAW PORK AND POULTRY MEAT (QS5 Instrument)																																	
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦		Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																							Category	Type				
			Final result		14 h at 41.5°C																												
					PCR						Confirmatory tests																						
					Salmonella spp			Salmonella Enteritidis			Salmonella Typhimurium			Direct streaking onto Brilliance Salmonella										RVS/ streaking onto Brilliance Salmonella									
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final Result			Agreement			Typical colonies	Latex	Final result			Agreement							
															SS	SE	ST	SS	SE	ST			SS	SE	ST	SS	SE	ST					
3747	Escalope de dinde	Raw turkey meat	+	+	-	+	25,18	+	28,82	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+m	+	+	+	-	PA	PA	NA	1	a
3748	Escalope de dinde	Raw turkey meat	+	-	-	+	30,07	-	/	-	/	+m	+	+	+	4:-:-	S.Indiana	+	-	-	PA	NA	NA	+1/2	+	+	-	-	PA	NA	NA	1	a
3749	Aiguillettes de poulet	Raw chicken meat	+	+	-	-/-	/	-/-	/	-/-	/	+md/+	+	+	+	9:g,m:1,7	S.Enteritidis	-	-	-	ND	ND	NA	-		-	-	-	ND	ND	NA	1	a
3750	Aiguillettes de poulet	Raw chicken meat	+	-	+	+	25,15	-	/	+	24,57	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+M	+	+	-	+	PA	NA	PA	1	a
3751	Escalope de jambon de porc	Raw pork ham	+	+	-	+	21,1	+	20,59	-	/	+1/2	+	+	+	9:g,m:-	S.Enteritidis	+	+	-	PA	PA	NA	+M	+	+	+	-	PA	PA	NA	1	a
3752	Escalope de jambon de porc	Raw pork ham	+	-	+	+	23,56	-	/	+	22,98	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+m	+	+	-	+	PA	NA	PA	1	a
3753	Côte de porc	Raw pork meat	+	+	-	+	19,85	+	19,25	-	/	+p	+	+	+	9:g,m:-	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	a
3754	Côte de porc	Raw pork meat	+	-	+	+	23,08	-	/	+	22,48	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	a
3812	Ailes de poulet	Raw chicken wings	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	a
3815	Noix de joue de porc	Raw pork meat	+	-	+	+	29,07	-	/	+	28,56	+m	+	+	+	4:i:1,2	4,5 i:-	+	-	+	PA	NA	PA	+M	+	+	-	+	PA	NA	PA	1	a
4081	Côte échine de porc crue	Raw pork meat	+	+	-	+	26,39	+	26,74	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	a
4082	Côte de porc crue	Raw pork meat	+	-	-	+	20,41	-	/	-	/	+p	+	+	+	4:-:-	4,5 12:-	+	-	-	PA	NA	NA	+p	+	+	-	-	PA	NA	NA	1	a
4083	Escalope de dinde crue	Raw turkey meat	+	-	-	+	23,32	+	28,76	-	/	+1/2	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PD	NA	+M	+	+	+	-	PA	PD	NA	1	a
4084	Filets de canards crus	Raw duck meat	+	-	-	+	24,04	-	/	+	25,73	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PD	+M	+	+	-	+	PA	NA	PD	1	a
4211	Côte de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	a
6198	Escalope de dinde	Raw turkey meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	a
6199	Côtes de porc à griller	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	a
6200	Viande de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	a
6201	Aiguillette de poulet blanc	Raw chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	1	a
6202	Escalope de poulet	Raw chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	a
6203	Haut de cuisse de dinde	Raw chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	a
6204	Côte de porc échine	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	a
6205	Aiguillettes de canard	Raw duck meat)	-	-	-	-	/	-	/	-	/	+d (C.youngae)						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	a
3773	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	+	21,26	+	20,51	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PD	PD	NA	+p	+	+	+	-	PD	PD	NA	1	b
3774	Côte de porc surgelé	Frozen pork meat	+	+	-	+	26,16	+	25,14	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	b
3775	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	+	+	-	+	25,79	+	25,89	-	/	+m	+	+	+	9:g,m:-	S.Enteritidis	+	+	-	PA	PA	NA	+M	+	+	+	-	PA	PA	NA	1	b
3776	Cuisse de poulet surgelé	Frozen chicken meat	+	+	-	+	31,23	+	30,82	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+M	+	+	+	-	PA	PA	NA	1	b
3777	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b

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

RAW PORK AND POULTRY MEAT (QS5 Instrument)																																	
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦		Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																							Category	Type				
			Final result		14 h at 41.5°C																												
					PCR						Confirmatory tests																						
					Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto Brilliance Salmonella										RVS/ streaking onto Brilliance Salmonella												
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final Result			Agreement			Typical colonies	Latex	Final result			Agreement							
															SS	SE	ST	SS	SE	ST			SS	SE	ST	SS	SE	ST					
3778	Côte de porc surgelé	Frozen pork meat	+	-	+	+	25,73	-	/	+	24,71	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	b
3779	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	-	-	-	+	25,33	-	/	+	24,6	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PD	NA	PD	+M	+	+	-	+	PD	NA	PD	1	b
3780	Cuisse de poulet surgelé	Frozen chicken meat	+	-	+	+	24,07	-	/	+	23,24	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	b
6216	Cuisses de poulet surgelées	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6217	Cuisses de poulet bio surgelées	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6218	Blanc de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6219	Filet de mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6220	Sauté de dinde surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6221	Sauté de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6222	Filets de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6223	Aiguillettes de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6224	Côte de porc échine surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	1	b
6225	Magret de canard surgelé	Frozen duck meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6269	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	20,34	-	/	+	22,7	+M	+	+	+	4:i:1,2	S.Typhimurium + S.Infantis	+	-	+	PA	NA	PD	+p	+	+	-	+	PA	NA	PD	1	b
6270	Côte de porc échine surgelée	Frozen pork meat	+	-	-	+	21,78	-	/	+	33,98	+M	+	+	+	/	S.Infantis	+	-	-	PA	NA	NA	+M	+	+	-	-	PA	NA	NA	1	b
6271	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	21,23	-	/	+	24,01	+p	+	+	+	/	S.Infantis-S.Typhimurium	+	-	+	PA	NA	PD	+p	+	+	-	+	PA	NA	PD	1	b
6886	Cuisse de poulet surgelée	Frozen chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
6887	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	b
3739	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	+	-	+	19,17	+	18,71	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	c
3740	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	-	+	+	19,68	-	/	+	19,19	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	c
3741	Poitrine de porc à la provençale	Seasoned raw pork breast	+	+	-	+	19,34	+	19,09	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	c
3742	Poitrine de porc à la provençale	Seasoned raw pork breast	+	-	+	+	18,55	-	/	+	18,29	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	c
3743	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	+	+	-	+	26,38	+	29,31	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+M	+	+	+	-	PA	PA	NA	1	c
3744	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	1	c
3745	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	+	-	+	29,01	+	27,9	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	1	c
3746	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	-	+	+	26,02	-	/	+	25,48	+M	+	+	+	-/4:i:1,2	OMC-S.Typhimurium	+	-	+	PA	NA	PA	+M	+	+	-	+	PA	NA	PA	1	c

RAW PORK AND POULTRY MEAT (QS5 Instrument)																																	
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦		Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																							Category	Type				
			Final result		14 h at 41.5°C																												
					PCR						Confirmatory tests																						
					Salmonella spp			Salmonella Enteritidis			Salmonella Typhimurium			Direct streaking onto Brilliance Salmonella									RVS/ streaking onto Brilliance Salmonella										
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final Result			Agreement			Typical colonies	Latex	Final result			Agreement							
															SS	SE	ST	SS	SE	ST			SS	SE	ST	SS	SE	ST	SS	SE	ST		
3813	Dinde à l'huile	Raw marinated turkey meat	+	-	-	+	30,65	-	/	-	/	+M	+	+	+	OMB	S.Kentucky	+	-	-	PA	NA	NA	+M	+	+	-	-	PA	NA	NA	1	c
3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	+	+	28,31	-	/	+	27,87	+m	+	+	+	4:i:1,2	4,5 i:-	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	1	c
4210	Araignée de porc marinée	Marinated pork meat	+	-	-	+	24,84	-	/	-	/	+M	+	+	+	/	S.Derby	+	-	-	PA	NA	NA	+M	+	+	-	-	PA	NA	NA	1	c
6206	Moelleux de poulet assaisonné paprika chorizo	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	c
6207	Côtes de porc grillades à la provençale	Seasoned pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	c
6208	Poitrine de porc mexicaine	Seasoned pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	c
6209	Cuisses de poulet au paprika	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	c
6210	Ailerons de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	c
6211	Magret de canard tranché poivré	Seasoned duck meat	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	1	c
6212	Moelleux de poulet cru mariné basilic et courgette	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	c
6213	Poitrine de porc au piment d'espelette	Seasoned pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	c
6214	Poitrine de porc à l'ail et au persil	Seasoned pork meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	c
6215	Cuisses de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	1	c
6359	Moelleux poulet crus marinés courgette basilic	Seasoned chicken meat	+	-	-	+	24,98	-	/	-	/	+m	+	+	+	/	S.Mbandaka	+	-	-	PA	NA	NA	+m	+	+	-	-	PA	NA	NA	1	c
6360	Cuisse de poulet au paprika	Seasoned chicken meat	+	+	-	-	/	-	/	-	/	-						-	-	-	ND	ND	NA	-		-	-	-	ND	ND	NA	1	c
6361	Ailerons de poulet à la mexicaine	Seasoned chicken wings	-	-	-	+	35,24	+	36,2	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis + S.Mbandaka	+	+	-	PD	PD	NA	+p	+	+	+	-	PD	PD	NA	1	c

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (7500 Fast Instrument)																													
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																								Category	Type
				14 h at 41.5°C																									
				PCR						Confirmatory tests																			
				Salmonella spp						Direct streaking onto <i>Brilliance</i> Salmonella									RVS/ streaking onto <i>Brilliance</i> Salmonella										
Final result			Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Final result			Agreement			
SS	SE	ST													SS	SE	ST	SS	SE	ST			SS	SE	ST	SS	SE	ST	SS
4311	Saucisson sec	Sausage	+ - -	+ 20,77	- /	+ 20,07	+p	+ + +	4:i:1,2	S.Typhimurium	+ - +	PA NA PD	+p	+ + +	PA NA PA	+p	+ - +	PA NA PA	2	a									
4295	Jambon cru	Raw ham	+ - +	+ 18,60	- /	+ 18,14	+p	+ + +	4:i:1,2	S.Typhimurium	+ - +	PA NA PA	+p	+ + +	PA NA PA	+p	+ - +	PA NA PA	2	a									
4297	Saucisson sec	Sausage	+ - +	- /	- /	- /	st				- - -	ND NA ND	st	- - -	ND NA ND	st	- - -	ND NA ND	2	a									
4299	Pancetta	Raw delicatessen	+ - +	+ 18,80	- /	+ 18,35	+p	+ + +	4:i:1,2	S.Typhimurium	+ - +	PA NA PA	+p	+ + +	PA NA PA	+p	+ - +	PA NA PA	2	a									
4310	Magret de canard au poivre	Seasoned duck meat	+ - +	+ 19,91	- /	+ 20,50	+p	+ + +	4:i:1,2	S.Typhimurium	+ - +	PA NA PA	+p	+ + +	PA NA PA	+p	+ - +	PA NA PA	2	a									
4300	Magret de canard fumé	Smoked dusk meat	+ - +	+ 20,29	- /	+ 19,66	+p	+ + +	4:i:1,2	S.Typhimurium	+ - +	PA NA PA	+p	+ + +	PA NA PA	+p	+ - +	PA NA PA	2	a									
4309	Jambon cru	Raw ham	+ - -	+ 18,34	+ 19,11	- /	+p	+ + +	9:g,m:1,7	S.Enteritidis	+ + -	PA PD NA	+p	+ + -	PA PD NA	+p	+ + -	PA PD NA	2	a									
4296	Jambon cru	Low moisture ham	- - -	+ 18,45	+ 18,87	- /	+p	+ + +	9:g,m:-	S.Enteritidis	+ + -	PD PD NA	+p	+ + -	PD PD NA	+p	+ + -	PD PD NA	2	a									
4298	Jambon speck	Raw ham	+ + -	+ 18,44	+ 19,18	- /	+p	+ + +	9:g,m:1,7	S.Enteritidis	+ + -	PA PA NA	+p	+ + -	PA PA NA	+p	+ + -	PA PA NA	2	a									
4301	Magret de canard au poivre	Seasoned duck meat	+ + -	+ 20,23	+ 20,97	- /	+p	+ + +	9:g,m:1,7	S.Enteritidis	+ + -	PA PA NA	+p	+ + -	PA PA NA	+p	+ + -	PA PA NA	2	a									
4373	Chipolatas aux herbes	Sausages with herbs	+ - -	- /	- /	- /	-				- - -	ND NA NA	st	- - -	ND NA NA	st	- - -	ND NA NA	2	a									
4374	Chipolatas aux oignons	Sausages with onion	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	-	- - -	NA NA NA	2	a									
4376	Chipolatas sans sel	Sausages	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	-	- - -	NA NA NA	2	a									
4377	Chipolatas orientales	Sausages	- - -	+ 24,93	- /	- /	+1/2	+ + +	/	S.Infantis	+ - -	PD NA NA	+M	+ - -	PD NA NA	+M	+ - -	PD NA NA	2	a									
5907	Bacon fumé	Bacon	+ - -	- /	- /	- /	-				- - -	ND NA NA	-	- - -	ND NA NA	-	- - -	ND NA NA	2	a									
5908	Salami	Salami	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	a									
5909	Salami	Salami	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	a									
5910	Bacon fumé	Bacon	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	a									
5911	Bacon fumé	Bacon	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	a									
5912	Chiffonnade de jambon sec	Dry ham	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	a									
5913	Jambon cru	Raw ham	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	a									
5914	Magret de canard	Raw duck meat	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	a									
5915	Bacon de dinde	Turkey bacon	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	a									
4313	Pâté de campagne porc	Pork pâté	+ - +	+ 18,33	- /	+ 18,11	+p	+ + +	4:i:1,2	S.Typhimurium	+ - +	PA NA PA	+p	+ - +	PA NA PA	+p	+ - +	PA NA PA	2	b									
4302	Jambon blanc cuit	Cooked ham	+ - +	+ 18,68	- /	+ 18,13	+p	+ + +	4:i:1,2	S.Typhimurium	+ - +	PA NA PA	+p	+ - +	PA NA PA	+p	+ - +	PA NA PA	2	b									
4306	Pâté de campagne porc	Pork pâté	+ - +	+ 17,97	- /	+ 17,81	+p	+ + +	4:i:1,2	S.Typhimurium	+ - +	PA NA PA	+p	+ - +	PA NA PA	+p	+ - +	PA NA PA	2	b									
4303	Jambon blanc cuit	Cooked ham	+ + -	+ 17,80	+ 18,47	- /	+p	+ + +	9:g,m:1,7	S.Enteritidis	+ + -	PA PA NA	+p	+ + -	PA PA NA	+p	+ + -	PA PA NA	2	b									
4307	Rillettes de porc	Pork rillettes	+ + -	- /	- /	- /	-				- - -	ND ND NA	st	- - -	ND ND NA	st	- - -	ND ND NA	2	b									
4312	Blanc de dinde cuit	Cooked turkey	+ + -	+ 19,31	+ 24,71	- /	+p	+ + +	/	S.Newport	+ - -	PA PPND NA	+p	+ - -	PA PPND NA	+p	+ - -	PA PPND NA	2	b									
4305	Blanc de dinde cuit	Cooked turkey	+ + -	+ 18,41	+ 19,35	- /	+p	+ + +	9:g,m:1,7	S.Enteritidis	+ + -	PA PA NA	+p	+ + -	PA PA NA	+p	+ + -	PA PA NA	2	b									
4308	Rillettes de canard	Duck rillettes	- - -	+ 21,30	+ 22,37	- /	+M	+ + +	9:g,m:1,7	S.Enteritidis	+ + -	PD PD NA	+M	+ + -	PD PD NA	+M	+ + -	PD PD NA	2	b									
4304	Blanc de dinde cuit	Cooked turkey	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	b									
6362	Rosette de Lyon	Delicatessen	+ - -	+ 20,29	- /	- /	+p	+ + +	/	S.Infantis	+ - -	PA NA NA	+p	+ - -	PA NA NA	+p	+ - -	PA NA NA	2	b									
4375	Chorizo	Chorizo	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	b									
5899	Rillettes de poulet rôti	Chicken rillettes	- - -	- /	- /	- /	-				- - -	NA NA NA	-	- - -	NA NA NA	-	- - -	NA NA NA	2	b									
5900	Rillettes de porc	Pork rillettes	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	b									
5901	Terrine forestière	Pâté	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	b									
5902	Mousse de canard	Duck pâté	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	b									
5903	Terrine de campagne	Pork pâté	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	b									
5904	Mousse de canard	Duck pâté	- - -	- /	- /	- /	st				- - -	NA NA NA	st	- - -	NA NA NA	st	- - -	NA NA NA	2	b									

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

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (7500 Fast Instrument)																																
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																									Category	Type		
				14 h at 41.5°C																												
				PCR								Confirmatory tests																				
				Salmonella spp				Salmonella Enteritidis				Salmonella Typhimurium				Direct streaking onto Brilliance Salmonella						RVS/ streaking onto Brilliance Salmonella										
				Final result			Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Final result				Agreement	
SS	SE	ST	SS	SE	ST	SS													SE	ST	SS	SE	ST	SS			SE	ST				
5905	Jambon supérieur	Ham	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	-	NA	NA	NA	st	-	-	-	NA	NA	NA	2	b	
5906	Jambon supérieur	Ham	-	-	-	-	/	-	/	-	/	st	-	-	-	-	-	-	-	NA	NA	NA	st	-	-	-	NA	NA	NA	2	b	
6364	Rillettes de poulet rôti	Chicken rillettes	+	+	-	+	20,66	+	21,47	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	-	PA	PA	NA	2	b
6366	Blanc de dinde cuit	Cooked turkey	+	-	-	+	19,76	+	20,94	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PD	NA	+p	+	+	-	PA	PD	NA	2	b
6363	Filet mignon cuit fumé	RTE (smoked pork meat)	+	-	-	+	18,29	-	/	+	20,34	+p	+	+	+	4:i:1,2	S.Infantis+S.Typhimurium	+	-	+	PA	NA	PD	+p	+	-	+	PA	NA	PD	2	c
4368	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	+	-	+	+	25,78	-	/	+	25,32	+1/2	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	-	+	PA	NA	PA	2	c
4369	Sandwich poulet rôti	RTE (sandwich chicken)	+	+	-	+	24,40	+	24,69	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	-	PA	PA	NA	2	c
4370	Porc au caramel	RTRH (pork meal)	+	-	+	+	25,23	-	/	+	24,66	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	-	+	PA	NA	PA	2	c
4371	Poulet Basquaise	RTRH (chicken meal)	+	+	-	+	22,42	+	22,86	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	-	PA	PA	NA	2	c
4372	Salade de poulet	RTE (salad chicken)	+	+	-	+	22,08	+	22,82	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	-	PA	PA	NA	2	c
5916	Museau de porc	RTE (pork salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	-	NA	NA	NA	st	-	-	-	NA	NA	NA	2	c	
5917	Cervelas sauce vinaigrette	RTE (pork salad)	-	-	-	-	/	-	/	-	/	st	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	NA	NA	NA	2	c	
5918	Sandwich rosette	RTE (sandwich with delicatessen)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	-	NA	NA	NA	st	-	-	-	NA	NA	NA	2	c	
5919	Pizza poulet ananas	RTRH (pizza with chicken)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	NA	NA	NA	2	c	
5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	NA	NA	NA	2	c	
5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	NA	NA	NA	2	c	
5922	Poulet au curry	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	NA	NA	NA	2	c	
5923	Poulet basquaise	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	st	-	-	-	-	-	-	-	NA	NA	NA	st	-	-	-	NA	NA	NA	2	c	
5924	Canard confit	RTRH (duck)	-	-	-	-	/	-	/	-	/	st	-	-	-	-	-	-	-	NA	NA	NA	st	-	-	-	NA	NA	NA	2	c	
5925	Poulet sauce aigre douce	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	st	-	-	-	-	-	-	-	NA	NA	NA	st	-	-	-	NA	NA	NA	2	c	
6365	Canard confit et écrasé de pommes de terre	RTRH (duck meal)	+	+	-	+	19,94	+	21,27	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	-	PA	PA	NA	2	c
6888	Saucisse de Toulouse et purée	RTRH (sausages and potatoes)	-	-	-	-	/	-	/	-	/	st	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	NA	NA	NA	2	c	
6889	Petit salé aux lentilles vertes	RTRH (sausages and lentils)	-	-	-	-	/	-	/	-	/	st	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	NA	NA	NA	2	c	
6890	Aiguillettes de poulet sauce crème et tagliatelles	RTRH (chicken and pastas)	-	-	-	-	/	-	/	-	/	st	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	NA	NA	NA	2	c	

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (QS5 Instrument)																																		
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦		Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																							Category	Type					
			Final result		14 h at 41.5°C																													
					PCR						Confirmatory tests																							
					Salmonella spp			Salmonella Enteritidis			Salmonella Typhimurium			Direct streaking onto Brilliance Salmonella									RVS/ streaking onto Brilliance Salmonella											
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final Result			Agreement			Typical colonies	Latex	Final result			Agreement								
															SS	SE	ST	SS	SE	ST			SS	SE	ST	SS	SE	ST	SS	SE	ST			
4295	Jambon cru	Raw ham	+	-	+	+	19,39	-	/	+	18,8	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	2	a	
4296	Jambon cru	Low moisture ham	-	-	-	+	19,58	+	19,62	-	/	+p	+	+	+	9:g,m:-	S.Enteritidis	+	+	-	PD	PD	NA	+p	+	+	+	-	PD	PD	NA	2	a	
4297	Saucisson sec	Low moisture sausage	+	-	+	-	/	-	/	-	/	st							-	-	-	ND	NA	ND	st		-	-	-	ND	NA	ND	2	a
4298	Jambon speck	Raw ham	+	+	-	+	20,28	+	20,33	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	2	a	
4299	Pancetta	Raw delicatessen	+	-	+	+	18,56	-	/	+	18,27	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	2	a	
4300	Magret de canard fumé	Smoked duck meat	+	-	+	+	20,92	-	/	+	20,18	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	2	a	
4301	Magret de canard au poivre	Seasoned duck meat	+	+	-	+	21,00	+	21,14	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	2	a	
4309	Jambon cru	Raw ham	+	-	-	+	19,36	+	19,43	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PD	NA	+p	+	+	+	-	PA	PD	NA	2	a	
4310	Magret de canard au poivre	Seasoned duck meat	+	-	+	+	20,69	-	/	+	20,96	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	2	a	
4311	Saucisson sec	Sausage	+	-	-	+	20,81	-	/	+	20,42	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PD	+p	+	+	-	+	PA	NA	PD	2	a	
4373	Chipolatas aux herbes	Sausages with herbs	+	-	-	-	/	-	/	-	/	-							-	-	-	ND	NA	NA	st		-	-	-	ND	NA	NA	2	a
4374	Chipolatas aux oignons	Sausages with onion	-	-	-	-	/	-	/	-	/	-							-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	a
4376	Chipolatas sans sel	Sausages	-	-	-	-	/	-	/	-	/	-							-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	a
4377	Chipolatas orientales	Sausages	-	-	-	+	27,56	-	/	-	/	+1/2	+	+	+	/	S.Infantis	+	-	-	PD	NA	NA	+M	+	+	-	-	PD	NA	NA	2	a	
5907	Bacon fumé	Smoked bacon	+	-	-	-	/	-	/	-	/	-							-	-	-	ND	NA	NA	-		-	-	-	ND	NA	NA	2	a
5908	Salami	Salami	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	a
5909	Salami	Salami	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	a
5910	Bacon fumé	Bacon	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	a
5911	Bacon fumé	Bacon	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	a
5912	Chiffonade de jambon sec	Dry ham	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	a
5913	Jambon cru	Raw ham	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	a
5914	Magret de canard	Raw duck meat	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	a
5915	Bacon de dinde	Turkey bacon	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	a
4302	Jambon blanc cuit	Cooked ham	+	-	+	+	19,93	-	/	+	19,12	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	2	b	
4303	Jambon blanc cuit	Cooked ham	+	+	-	+	18,5	+	19,02	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	2	b	
4304	Blanc de dinde cuit	Cooked turkey	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	b
4305	Blanc de dinde cuit	Cooked turkey	+	+	-	+	19,77	+	19,75	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	2	b	

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

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (QS5 Instrument)																																	
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦		Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																							Category	Type				
			14 h at 41.5°C																														
			Final result						PCR						Confirmatory tests																		
			Final result			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto Brilliance Salmonella							RVS/ streaking onto Brilliance Salmonella														
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final Result			Agreement			Typical colonies	Latex	Final result			Agreement							
															SS	SE	ST	SS	SE	ST			SS	SE	ST	SS	SE	ST	SS	SE	ST		
4306	Pâté de campagne porc	Pork pâté	+	-	+	+	19,33	-	/	+	18,92	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	2	b
4307	Rillettes de porc	Pork rillettes	+	+	-	-	/	-	/	-	/	-						-	-	-	ND	ND	NA	st		-	-	-	ND	ND	NA	2	b
4308	Rillettes de canard	Duck rillettes	-	-	-	+	24,00	+	22,97	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PD	PD	NA	+M	+	+	+	-	PD	PD	NA	2	b
4312	Blanc de dinde cuit	Cooked turkey	+	+	-	+	21,29	+	32,43	-	/	+p	+	+	+	/	S.Newport	+	-	-	PA	PPND	NA	+p	+	+	-	-	PA	PPND	NA	2	b
4313	Pâté de campagne porc	Pork pâté	+	-	+	+	19,05	-	/	+	18,66	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	2	b
4375	Chorizo	Chorizo	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	b
5899	Rillettes de poulet rôti	Chicken rillettes	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	b
5900	Rillettes de porc	Pork rillettes	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	b
5901	Terrine forestière	Pâté	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	b
5902	Mousse de canard	Duck pâté	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	b
5903	Terrine de campagne	Pork pâté	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	b
5904	Mousse de canard	Duck pâté	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	b
5905	Jambon supérieur	Ham	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	b
5906	Jambon supérieur	Ham	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	b
6362	Rosette de Lyon	Delicatessen	+	-	-	+	21,23	-	/	-	/	+p	+	+	+	/	S.Infantis	+	-	-	PA	NA	NA	+p	+	+	-	-	PA	NA	NA	2	b
6364	Rillettes de poulet rôti	Chicken rillettes	+	+	-	+	21,11	+	20,75	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	2	b
6366	Blanc de dinde cuit	Cooked turkey	+	-	-	+	19,58	+	19,6	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PD	NA	+p	+	+	+	-	PA	PD	NA	2	b
4368	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	+	-	+	+	25,18	-	/	+	25,03	+1/2	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	2	c
4369	Sandwich poulet rôti	RTE (sandwich chicken)	+	+	-	+	22,01	+	22,79	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	2	c
4370	Porc au caramel	RTRH (pork meal)	+	-	+	+	24,26	-	/	+	23,57	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	+	-	+	PA	NA	PA	2	c
4371	Poulet Basquaise	RTRH (chicken meal)	+	+	-	+	21,81	+	22,16	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	2	c
4372	Salade de poulet	RTE (salad chicken)	+	+	-	+	22,74	+	22,53	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	2	c
5916	Museau de porc	RTE (pork salad)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	c
5917	Cervelas sauce vinaigrette	RTE (pork salad)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	c
5918	Sandwich rosette	RTE (sandwich with delicatessen)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	c
5919	Pizza poulet ananas	RTRH (pizza with chicken)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	c
5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	c
5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	c
5922	Poulet au curry	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	c

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (QS5 Instrument)																																	
N° Sample	Product (French name)	Product	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																								Category	Type					
			14 h at 41.5°C																														
			Final result						PCR												Confirmatory tests												
			Salmonella spp			Salmonella Enteritidis			Salmonella Typhimurium			Direct streaking onto Brilliance Salmonella						RVS/ streaking onto Brilliance Salmonella															
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Serotyping	Final Result			Agreement			Typical colonies	Latex	Final result			Agreement					
																	SS	SE	ST	SS	SE	ST			SS	SE	ST	SS	SE	ST	SS	SE	ST
5923	Poulet basquaise	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	c
5924	Canard confit	RTRH (duck)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	c
5925	Poulet sauce aigre douce	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st		-	-	-	NA	NA	NA	2	c
6363	Filet mignon cuit fumé	RTE (smoked pork meat)	+	-	-	+	19,26	-	/	+	21,36	+p	+	+	+	4:i:1,2	S.Infantis+S.Typhimurium	+	-	+	PA	NA	PD	+p	+	+	-	+	PA	NA	PD	2	c
6365	Canard confit et écrasé de pommes de terre	RTRH (duck meal)	+	+	-	+	19,77	+	20,17	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+	+	+	-	PA	PA	NA	2	c
6888	Saucisse de Toulouse et purée	RTRH (sausages and potatoes)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	c
6889	Petit salé aux lentilles vertes	RTRH (sausages and lentils)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	c
6890	Aiguillettes de poulet sauce crème et tagliatelles	RTRH (chicken and pastas)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	-		-	-	-	NA	NA	NA	2	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument)																																							
Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																																							
BPW for 16 h at 37°C																																							
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			PCR						Confirmatory tests																	Type										
			Final result			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto Brilliance Salmonella							RVS/ streaking onto Brilliance Salmonella																				
			SS	SE	SE	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation		Sero-typing	Final result			Agreement					
																		SS	SE	ST	SS	SE	ST								SS	SE	ST	SS	SE	ST			
4661	Chiffonnette avant nettoyage étagère stockage épices	Wipe (spices)	+	-	-	+	25,96	-	/	-	/	+p	+	+	+	/	6,14,24 g,m,s (S.sp)	+	-	-	PA	NA	NA	+p	+						+	-	-	PA	NA	NA	a		
4662	Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf	Wipe (egg powder)	+	+	-	+	30,39	+	30,57	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+							+	+	-	PA	PA	NA	a	
4663	Chiffonnette avant nettoyage plan de travail (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	28,61	-	/	+	28,08	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+							+	-	+	PA	NA	PA	a	
4664	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	26,59	-	/	+	26,54	+m	+	+	+	4:-:-	4,5,12:-	+	-	+	PA	NA	PA	+M	+							+	-	+	PA	NA	PA	a	
4665	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe after cleaning (risotto fabrication)	+	-	-	+	29,77	+	32,68	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PD	NA	+M	+							+	+	-	PA	PD	NA	a	
4666	Chiffonnette après nettoyage plan de travail (fabrication risotto)	Wipe after cleaning (risotto fabrication)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st								-	-	-	NA	NA	NA	a	
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	27,73	+	28,27	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+								+	+	-	PA	PA	NA	a
4960	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	-	+	+	36,32	-	/	+	34,97	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+M	+								+	-	+	PA	NA	PA	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	38,85	+	35,63	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+M	+								+	+	-	PA	PA	NA	a
4962	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	23,32	+	23,62	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+								+	+	-	PA	PA	NA	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+	+	-	+	27,92	+	27,48	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+								+	+	-	PA	PA	NA	a

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

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument)																																			
N° Sample	Product (French name)	Product	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																									Type							
			Reference method: ISO 6579-1 *		PCR										Confirmatory tests																				
			Final result			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto Brilliance Salmonella						RVS/ streaking onto Brilliance Salmonella																	
			SS	SE	SE	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests		Serological confirmation	Sero-typing	Final result			Agreement	
																SS	SE	ST	SS	SE	ST								SS	SE	ST	SS	SE	ST	
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	/	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	/	+d(S.mar-cescens)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5777	Chiffonnette balance poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	/	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5778	Chiffonnette après nettoyage cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	/	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5779	Chiffonnette trancheuse à jambon (industrie porc)	Wipe (Pork industry)	-	-	-	-	/	-	/	-	/	-	/	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5780	Chiffonnette bac de stockage (industrie porc)	Wipe (Pork industry)	-	-	-	-	/	-	/	-	/	-	/	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	-	/	+d(S.mar-cescens)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	-	/	+d(S.mar-cescens)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5785	Eponge bande covoyage (industrie porc)	Sponge (Pork industry)	-	-	-	-	/	-	/	-	/	-	/	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5786	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-	/	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-	/	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5788	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-	/	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5789	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-	/	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
5790	Ecouvillon Polycorde (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-	/	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	a
4476	Eau d'épineuse (abattoir porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	-	/	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	b
4477	Eau de flagelleuse (abattoir porc)	Process water (pork industry)	+	-	+	-/-	/	-/-	/	-/-	/	-/-	/	+m	+	+	+	+	4:i:1,2	S.Typhimurium	-	-	-	ND	NA	ND	+mni/+	+	-	-	-	ND	NA	ND	b

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument)																																					
N° Sample	Product (French name)	Product	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay BPW for 16 h at 37°C																																		
			Reference method: ISO 6579-1 *		PCR						Confirmatory tests																										
			Final result			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto Brilliance Salmonella							RVS/ streaking onto Brilliance Salmonella																		
			SS	SE	SE	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Sero-typing	Final result			Agreement				
															SS	SE	ST	SS	SE	ST							SS	SE	ST	SS	SE	ST	Type				
4478	Eau Flop II(abattoir porc)	Process water (pork industry)	+	-	+	+	34,96	-	/	+	33,89	+m	+	+	+	4:i:1,2	S.variant Typhimurium	+	-	+	PA	NA	PA	+1/2	+											b	
4479	Eau pédiluve(abattoir porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st												b	
4480	Eau rinçage cutter(fabrication saucisses végétales)	Rinsed water (vegetable sausage)	+	-	+	+	23,26	-	/	+	22,93	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+M	+												b
4481	Eau de lavage cutter (chair de poisson)	Wash water (ground fish fabrication)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-												b	
4482	Eau de rinçage ustensiles (Knack)	Rinsed water (sausage fabrication)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-												b	
4483	Eau de process (industrie porc)	Process water (pork industry)	+	-	-	+	21,36	-	/	-	/	+p	+	+	+	OMB	S.Bovis-morbificans	+	-	-	PA	NA	NA	+p	+											b	
4659	Eau de rinçage Pétrin (fabrication risotto)	Rinsed water (risotto fabrication)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-												b	
4660	Eau de rinçage Stéfan (fabrication sauce risotto)	Eau de rinçage (risotto fabrication)	+	+	-	+	28,10	+	27,82	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+											b	
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	+d	+d	E.coli	/			-	-	-	NA	NA	NA	-												b	
4966	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-												b	
4967	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	*-/	/	*-/	/	*-/	/	-						-	-	-	NA	NA	NA	-												b	
4968	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	-/-	/	-/-	/	-/-	/	-						-	-	-	ND	ND	NA	+mni/+	+	+	+	9:g,m:1,7	S.Enteritidis	-	-	-	ND	ND	NA		b
4969	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	+	36,87	+	35,98	-	/	+m			+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+m	+											b	
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	-												b	
5774	Eau de process (industrie porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st												b	
5783	Eau de lavage sciage viande de poulet n°1	Wash water (Poultry industry)	-	-	-	-	/	-	/	-	/	-						-	-	-	NA	NA	NA	st												b	

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument)																																		
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			Reference method: ISO 6579-1 *		PCR										Confirmatory tests																			
			Final result			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto Brilliance Salmonella						RVS/ streaking onto Brilliance Salmonella																
			SS	SE	SE	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests		Serological confirmation	Sero-typing	Final result			Agreement
																SS	SE	ST	SS	SE	ST							SS	SE	ST	SS	SE	ST	
5784	Eau de lavage sciage viande de poulet n°2	Wash water (Poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	NA	NA	NA	st	-	-	-	-	-	-	-	NA	NA	NA	b	
6367	Eau de rinçage (industrie porc)	Rinsed water (Pork industry)	+	+	-	+	19,37	+	20,95	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis+S.Newport	+	+	-	PA	PA	NA	+p	+	-	-	-	PA	PA	NA	b		
6368	Eau de process (industrie porc)	Process water (pork industry)	+	-	+	+	24,83	-	/	+	26,22	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	-	-	PA	NA	PA	b			
6369	Eau de rinçage douchape avant flambeur (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	27,12	-	/	+	26,19	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+m	+	-	-	PA	NA	PA	b			
6370	Eau d'échaudage (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	21,80	-	/	+	21,14	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	-	-	PA	NA	PA	b			
6371	Eau d process (industrie porc)	Process water (pork industry)	+	-	+	+	25,12	-	/	+	24,34	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	-	-	PA	NA	PA	b			
4484	Déchets filets de poulet	Chicken waste	+	+	-	+	24,80	+	25,10	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+M	+	-	-	PA	PA	NA	c			
4485	Déchets knacks porc	Pork dusts	+	-	-	+	23,13	-	/	-	/	+m	+	+	+	OMB	S.Bovis-morbificans	+	-	-	PA	NA	NA	+M	+	-	-	PA	NA	NA	c			
4486	Déchets saucisses	Sausage waste	+	-	+	+	28,95	-	/	+	28,23	+m	+	+	+	4:i:-	S.Typhimurium	+	-	+	PA	NA	PA	+M	+	-	-	PA	NA	PA	c			
4658	Déchets risotto	Risotto waste	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	-	-	NA	NA	NA	c			
4970	Déchets plumes au sol	Waste (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	-	-	NA	NA	NA	c			
4971	Déchets abats volaille	Waste (Poultry slaughter)	+	-	+	-/-	/	-/-	/	-/-	/	-	-	-	-	-	-	-	ND	NA	ND	+m	+	+	+	4:i:1,2	S.Typhimurium	-	-	-	ND	NA	ND	c
4972	Déchets abats volaille	Waste (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	-	-	NA	NA	NA	c			
4973	Sang (abattage volaille)	Blood (Poultry slaughter)	+	-	-	+/+/+	32,95/33,07/32,31	-/-	/	-/-	/	+m	+	+	+	/	S.Havana	+	-	-	PA	NA	NA	+M	-	-	-	PA	NA	NA	c			
4974	Sang (abattage volaille)	Blood (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	-	-	NA	NA	NA	c			
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+d(Y.pseudo-tuberculens)	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	-	-	NA	NA	NA	c			
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	-	-	NA	NA	NA	c			
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+d(C.youngae)	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	-	-	NA	NA	NA	c			
5772	Déchets au sol découpe porc n°4	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-	NA	NA	NA	-	-	-	-	-	-	NA	NA	NA	c			
6372	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	32,13	-	/	+	31,24	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+M	+	-	-	PA	NA	PA	c			
6373	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	30,44	-	/	+	29,80	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+	-	-	PA	NA	PA	c			

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument)																																		
N° Sample	Product (French name)	Product	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay BPW for 16 h at 37°C																															
			Reference method: ISO 6579-1 *						PCR										Confirmatory tests															
			Final result			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto Brilliance Salmonella						RVS/ streaking onto Brilliance Salmonella																
			SS	SE	SE	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests	Serological confirmation	Sero-typing	Final result			Agreement	
																SS	SE	ST	SS	SE	ST							SS	SE	ST	SS	SE	ST	Type
6374	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	28,69	-	/	+	28,00	+m	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+m	+				+	-	+	PA	NA	PA	c
6375	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	31,47	-	/	+	30,77	+m	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+m	+				+	-	+	PA	NA	PA	c
6376	Déchets (fabrication knacks)	Waste (Knack fabrication)	+	-	+	+	22,54	-	/	+	21,96	+M	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+				+	-	+	PA	NA	PA	c
6377	Déchets (fabrication knacks)	Waste (Knack fabrication)	+	-	+	+	19,97	-	/	+	19,49	+M	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+				+	-	+	PA	NA	PA	c
6891	Déchets de canard	Waste (duck fabrication)	-	-	-	-	/	-	/	-	/	st					-	-	-	NA	NA	NA											c	

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 Instrument)																																				
N° Sample	Product (French name)	Product	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																											Type						
			BPW for 16 h at 37°C																																	
			Reference method: ISO 6579-1 ♦						PCR															Confirmatory tests												
			Final result			Salmonella spp			Salmonella Enteritidis			Salmonella Typhimurium			Direct streaking onto Brilliance Salmonella						RVS/ streaking onto Brilliance Salmonella															
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Sero-typing	Final result			Agreement				
																	SS	SE	ST	SS	SE	ST							SS	SE	ST	SS	SE	ST	SS	SE
4661	Chiffonnette avant nettoyage étagère stockage épices	Wipe (spices)	+	-	-	+	27,12	-	/	-	/	+p	+	+	+	/	6,14,24 g, m,s (S.sp)	+	-	-	PA	NA	NA	+p	+					+	-	-	PA	NA	NA	a
4662	Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf	Wipe (egg powder)	+	+	-	+	30,38	+	30,1	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+					+	+	-	PA	PA	NA	a
4663	Chiffonnette avant nettoyage plan de travail (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	29,67	-	/	+	28,99	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+					+	-	+	PA	NA	PA	a
4664	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	26,56	-	/	+	26,26	+m	+	+	+	4:-:-	4,5,12:-:-	+	-	+	PA	NA	PA	+M	+					+	-	+	PA	NA	PA	a
4665	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe after cleaning (risotto fabrication)	+	-	-	+	29,16	+	31,99	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PD	NA	+M	+					+	+	-	PA	PD	NA	a
4666	Chiffonnette après nettoyage plan de travail (fabrication risotto)	Wipe after cleaning (risotto fabrication)	-	-	-	-	/	-	/	-	/	st						-	-	-	NA	NA	NA	st						-	-	-	NA	NA	NA	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	28,17	+	28,2	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+					+	+	-	PA	PA	NA	a
4960	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	-	+	+	35,71	-	/	+	34,99	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+M	+					+	-	+	PA	NA	PA	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	34,11	+	33,48	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+M	+					+	+	-	PA	PA	NA	a
4962	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	23,03	+	22,41	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+					+	+	-	PA	PA	NA	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+	+	-	+	27,77	+	27,14	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+					+	+	-	PA	PA	NA	a

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

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 Instrument)																																						
N° Sample	Product (French name)	Product	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																											Type								
			Reference method: ISO 6579-1 ♦			BPW for 16 h at 37°C																																
			Final result			PCR										Confirmatory tests																						
			SS	SE	ST	Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto <i>Brilliance</i> Salmonella							RVS/ streaking onto <i>Brilliance</i> Salmonella																			
Result	Cq	Result				Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Sero-typing	Final result			Agreement								
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-																									a	
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	+d (S.marcescens)																									a	
5777	Chiffonnette balance poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	st																									a	
5778	Chiffonnette après nettoyage cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	st																									a	
5779	Chiffonnette trancheuse à jambon (industrie porc)	Wipe (Pork industry)	-	-	-	-	/	-	/	-	/	st																									a	
5780	Chiffonnette bac de stockage (industrie porc)	Wipe (Pork industry)	-	-	-	-	/	-	/	-	/	st																									a	
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	+d (S.marcescens)																									a	
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	+d(S.marcescens)																									a	
5785	Eponge bande covoyage (industrie porc)	Sponge (Pork industry)	-	-	-	-	/	-	/	-	/	st																									a	
5786	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-																									a	
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-																									a	
5788	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	st																									a	
5789	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	st																									a	
5790	Ecouvillon Polycorde (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	st																									a	
4476	Eau d'épineuse (abattoir porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	-																									b	
4477	Eau de flagelleuse (abattoir porc)	Process water (pork industry)	+	-	+	- /+/-	37,41	- /-	/	- /+/-	36,96	+m	+	+	+	4:i:1,2	S.Typhimurium	-	-	-	ND	NA	ND	+mni/+	+													b

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 Instrument)																																																				
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																												Type																				
			Final result	BPW for 16 h at 37°C																																																
			PCR						Confirmatory tests																																											
			SS	SE	ST	Salmonella spp			Salmonella Enteritidis			Salmonella Typhimurium			Direct streaking onto <i>Brilliance</i> Salmonella					RVS/ streaking onto <i>Brilliance</i> Salmonella																																
Result	Cq	Result				Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Sero-typing	Final result			Agreement																				
																			SS			SE			ST			SS			SE			ST																		
4478	Eau Flop II(abattoir porc)	Process water (pork industry)	+	-	+	+	35,44	-	/	+	34,1	+m	+	+	+	4:i:1,2	S.variant Typhimurium	+	-	+	PA	NA	PA	+1/2	+														+	-	+	PA	NA	PA	b							
4479	Eau pédiluve(abattoir porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	st																																								
4480	Eau rinçage cutter (fabrication saucisses végétales)	Rinsed water (vegetable sausage)	+	-	+	+	23,33	-	/	+	23,26	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+M	+																											
4481	Eau de lavage cutter (chair de poisson)	Wash water (ground fish fabrication)	-	-	-	-	/	-	/	-	/	-																																								
4482	Eau de rinçage ustensiles (Knack)	Rinsed water (sausage fabrication)	-	-	-	-	/	-	/	-	/	-																																								
4483	Eau de process (industrie porc)	Process water (pork industry)	+	-	-	+	20,5	-	/	-	/	+p	+	+	+	OMB	S.Bovis-morbificans	+	-	-	PA	NA	NA	+p	+																											
4659	Eau de rinçage Pétrin (fabrication risotto)	Rinsed water (risotto fabrication)	-	-	-	-	/	-	/	-	/	-																																								
4660	Eau de rinçage Stéfan (fabrication sauce risotto)	Eau de rinçage (risotto fabrication)	+	+	-	+	27,52	+	27,11	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+p	+																											
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	+d	+d	E.coli	/																																					
4966	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-																																								
4967	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-																																								
4968	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	-/-	/	-/-	/	-/-	/	-																																								
4969	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	+	36,54	+	34,77	-	/	+m																																								

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 Instrument)																																								
N° Sample	Product (French name)	Product	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																											Type										
			Reference method: ISO 6579-1 ♦			BPW for 16 h at 37°C																																		
			Final result			PCR												Confirmatory tests																						
			SS	SE	ST	Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Direct streaking onto <i>Brilliance</i> Salmonella						RVS/ streaking onto <i>Brilliance</i> Salmonella																						
Result	Cq	Result				Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Sero-typing	Final result			Agreement										
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-	/	-	/	-	/	-	-																											
5774	Eau de process (industrie porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	st																												
5783	Eau de lavage sciage viande de poulet n°1	Wash water (Poultry industry)	-	-	-	-	/	-	/	-	/	-																												
5784	Eau de lavage sciage viande de poulet n°2	Wash water (Poultry industry)	-	-	-	-	/	-	/	-	/	-																												
6367	Eau de rinçage (industrie porc)	Rinsed water (Pork industry)	+	+	-	+	21,65	+	22,1	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis +S.Newport	+	+	-	PA	PA	NA	+p	+															
6368	Eau de process (industrie porc)	Process water (pork industry)	+	-	+	+	25,34	-	/	+	27,28	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+															
6369	Eau de rinçage douchape avant flambeur (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	26,93	-	/	+	26,45	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+m	+															
6370	Eau d'échaudage (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	22,91	-	/	+	22,63	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+															
6371	Eau d process (industrie porc)	Process water (pork industry)	+	-	+	+	26,4	-	/	+	25,85	+p	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+															
4484	Déchets filets de poulet	Chicken waste	+	+	-	+	28,05	+	26,2	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+	+	-	PA	PA	NA	+M	+															
4485	Déchets knacks porc	Pork dusts	+	-	-	+	21,59	-	/	-	/	+m	+	+	+	OMB	S.Bovismorbificans	+	-	-	PA	NA	NA	+M	+															
4486	Déchets saucisses	Sausage waste	+	-	+	+	28,65	-	/	+	27,85	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+M	+															
4658	Déchets risotto	Risotto waste	-	-	-	-	/	-	/	-	/	-																												
4970	Déchets plumes au sol	Waste (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-																												
4971	Déchets abats volaille	Waste (Poultry slaughter)	+	-	+	+	38,42	-	/	+	37,94	-																												
4972	Déchets abats volaille	Waste (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-																												
4973	Sang (abattage volaille)	Blood (Poultry slaughter)	+	-	-	+	33,08	-	/	-	/	+m	+	+	+	/	S.Havana	+	-	-	PA	NA	NA	+M																
4974	Sang (abattage volaille)	Blood (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-																												

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 Instrument)																																											
N° Sample	Product (French name)	Product	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																																								
			BPW for 16 h at 37°C																																								
			PCR									Confirmatory tests																															
			Final result			Salmonella spp			Salmonella Enteritidis			Salmonella Typhimurium			Direct streaking onto <i>Brilliance</i> Salmonella						RVS/ streaking onto <i>Brilliance</i> Salmonella									Type													
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Serotyping	Final result			Agreement			Typical colonies	Latex	Micro-bact	Reference method tests	Sero-logical confirmation	Sero-typing	Final result			Agreement											
																	SS	SE	ST	SS	SE	ST							SS		SE	ST	SS	SE	ST								
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+d(Ypseudo-tuberculens)							-	-	-	NA	NA	NA	-													-	-	-	NA	NA	NA
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-							-	-	-	NA	NA	NA	-												-	-	-	NA	NA	NA	c
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+d(C.youngae)							-	-	-	NA	NA	NA	-												-	-	-	NA	NA	NA	c
5772	Déchets au sol découpe porc n°4	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-							-	-	-	NA	NA	NA	-												-	-	-	NA	NA	NA	c
6372	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	34,53	-	/	+	33,9	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+M	+										+	-	+	PA	NA	PA	c		
6373	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	33,08	-	/	+	32,75	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+										+	-	+	PA	NA	PA	c		
6374	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	29,69	-	/	+	28,92	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+m	+										+	-	+	PA	NA	PA	c		
6375	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	32,98	-	/	+	32,16	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+m	+										+	-	+	PA	NA	PA	c		
6376	Déchets (fabrication knacks)	Waste (Knack fabrication)	+	-	+	+	24,41	-	/	+	23,99	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+										+	-	+	PA	NA	PA	c		
6377	Déchets (fabrication knacks)	Waste (Knack fabrication)	+	-	+	+	21,73	-	/	+	21,39	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	PA	NA	PA	+p	+										+	-	+	PA	NA	PA	c		
6891	Déchets de canard	Waste (duck fabrication)	-	-	-	-	/	-	/	-	/	st							-	-	-	NA	NA	NA												-	-	-	NA	NA	NA	c	

PRIMARY PRODUCTION SAMPLES (7500 Fast Instrument)																				
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay												Category	Type
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C													
							PCR 7500 Fast						Confirmation							
				SS	SE	ST	SS		SE		ST		RVS/ streaking onto Brilliance Salmonella							
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping						
2018	4786	Fèces de pintade	Turkey faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	4787	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	4788	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	4789	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	4790	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	4791	Pédichiffonnette pintade	Turkey boot socks	+	+	-	+	30,63	+	29,90	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a
2018	4792	Pédichiffonnette pintade	Turkey boot socks	+	-	-	+	22,28	-	/	-	/	+p	+	+	+(OMBx20)	/	S.Mbandaka	4	a
2018	4793	Fèces porc post sevrage	Pork faeces	+	+	-	-/-	/	-/-	/	-/-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a
2018	4794	Fèces porc	Pork faeces	-	-	-	+	24,40	-	/	+	27,88	+p	+	+	+(OMA)	4:-: 4:i:1,2	S.Typhimurium S.Derby	4	a
2018	4795	Fèces verroterie	Pork faeces	-	-	-	-/+	39,97	-/-	/	-/-	/	+p	+	+	+(OMB)	/	S.Stourbridge	4	a
2018	4797	Fèces de porc	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	4798	Fèces de porc	Pork faeces	-	-	-	+	37,77	-	/	+	36,42	+p	+	+	+(OMAx20)	4:i:1,2	S.Typhimurium	4	a
2018	4799	Pédichiffonnette porc (sol ext)	Pork boot socks	+	-	+	+	37,85	-	/	+	39,90	+m	+	+	+(OMA)	4:i:1,2	S.Typhimurium	4	a
2018	4800	Pédichiffonnette porc (sol int)	Pork boot socks	+	-	-	+	23,41	-	/	+	25,38	+p	+		+(OMBx20) OMA	4:i:1,2	S.Infantis S.Typhimurium	4	a
2018	5746	Fèces de volaille	Poultry faeces	-	-	-	-/-	/	-/-	/	-/-	/	+M	+	+	+(OMAx20)	9:g,m:-	S.Enteritidis	4	a
2018	5747	Fèces de volaille	Poultry faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	5748	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	25,12	+	25,25	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a
2018	5749	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	21,90	+	22,38	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a
2018	5757	Fèces porc sac verrecteur	Pork faeces	-	-	-	+	27,16	+	26,74	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a
2018	5758	Fèces sacs engraissement	Pork faeces	+	-	-	+	18,46	+	19029	-	/	+p	+	+	+(OMAx20)	9:g,m:-	S.Enteritidis	4	a
2018	6526	Fèces volaille	Poultry faeces	+	-	-	-	/	-	/	-	/	-						4	a
2018	6527	Fèces volaille	Poultry faeces	+	-	-	+	37,11	-	/	-	/	+M	+	+	+	4:i:-	S.Agama	4	a
2018	6528	Pédichiffonnette volaille	Poultry boot socks	-	-	-	-	/	-	/	-	/	+m(1 colony)						4	a
2018	6532	Fèces de porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	6533	Fèces porc verraterie	Pork faeces	+	-	+	+	19,43	-	/	+	18,71	+M	+	+	+	4:i:1,2	S.Typhimurium	4	a
2018	6534	Pédichiffonnette porc sol n°7	Pork boot socks	-	-	-	-	/	-	/	-	/	-						4	a
2018	6610	Fèces de porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	6611	Fèces sac verraterie porc	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	6612	Fèces sacs porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a
2018	6748	Fèces de porcs	Pork faeces	-	-	-	+	22,30	-	/	+	29,49	+m	+	+	+	4:i:1,2	S. 4,5:i:-	4	a
2018	7116	Fèces volaille	Poultry faeces	+	+	-	-	/	-	/	-	/	-						4	a
2018	7117	Pédichiffonnette poulailler perchoir	Poultry boot socks	+	-	-	+	21,59	+	21,92	-	/	+1/2	+	+	+	9:g,m:-	S.Enteritidis	4	a
2018	7120	Pédichiffonnette élevage porcs	Pork boot socks	+	-	+	+	20,73	-	/	+	20,24	+m	+	+	+	4:i:1,2	S.4,5,12,i:-	4	a
2018	5750	Litière volaille	Poultry litters	-	-	-	-/-	/	-/-	/	-/-	/	-						4	b
2018	5751	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st						4	b
2018	5752	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st						4	b
2018	5753	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	17,49	+	18,47	-	/	+p	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	b
2018	5754	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	19,28	+	19,84	-	/	+m	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	b
2018	5755	Chiffonnette poussière volaille	Poultry dusts wipe	+	+	-	+	19,55	+	20,14	-	/	+m	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	b

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

PRIMARY PRODUCTION SAMPLES (7500 Fast Instrument)																						
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Category	Type
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C										Confirmation					
							PCR 7500 Fast					RVS/ streaking onto Brilliance Salmonella										
				SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping				
2018	5756	Chiffonnette cloison post-sevrage porc	Pork environment pork	+	+	-	+	20,15	+	22,30	-	/	+M	+	+	+(OMA/OMB)	9:g,m:-	S.Enteritidis S.Livingstone	4	b		
2018	5759	Chiffonnette porc engraissement	Pork environment wipe	+	-	-	+	23,52	+	24,96	-	/	+M	+	+	+(OMAx19) +(OMBx2)	-:g,m:- 9:g,m:-	S.Derby S.Enteritidis S.Livingstone	4	b		
2018	6529	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	+	+	30,59	-	/	+	29,64	+M	+	+	+	4:i:1,2	S.Typhimurium	4	b		
2018	6530	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	-	+	27,19	-	/	+	26,47	+M	+	+	+	4:i:1,2	S.Typhimurium	4	b		
2018	6531	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	-						4	b		
2018	6535	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	32,84	-	/	+	35,07	+M	+	+	OMBx20		S.Branderup	4	b		
2018	6536	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	20,05	-	/	+	19,45	+M	+	+	+	4:i:1,2	S.Typhimurium	4	b		
2018	6537	Eau d'abreuvoir porcs	Pork water from drinker	-	-	-	-	/	-	/	-	/	st						4	b		
2018	6538	Eau d'abreuvoir porcs	Pork water from drinker	-	-	-	-	/	-	/	-	/	st						4	b		
2018	6539	Eau d'abreuvoir porcs verraterie	Pork water from drinker	+	-	+	+	33,52	-	/	+	35,22	+1/2	+	+	+	4:i:1,2	S.Typhimurium	4	b		
2018	6540	Eau d'abreuvoir porc sevrage	Pork water from drinker	-	-	-	-	/	-	/	-	/	st						4	b		
2018	6613	Chiffonnette sol caisse perchoir volaille	Wipe poultry breeding	-	-	-	-	/	-	/	-	/	-						4	b		
2018	6614	Chiffonnette mur perchoir volaille	Wipe poultry breeding	-	-	-	-	/	-	/	-	/	-						4	b		
2018	6615	Chiffonnette de poussières porcs	Wipe dusts pork	-	-	-	-	/	-	/	-	/	-						4	b		
2018	6616	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	-						4	b		
2018	6617	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	st						4	b		
2018	6618	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	st						4	b		
2018	6619	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	-						4	b		
2018	6620	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	-						4	b		
2018	6740	Litière porcs	Pork litters	+	-	+	+	26,55	-	/	+	25,59	+m	+	+	+	4:i:-	S. 4,5:i:-	4	b		
2018	6741	Litière porcs	Pork litters	+	-	+	+	23,11	-	/	+	22,32	+m	+	+	+	4:i:1,2	S.Typhimurium	4	b		
2018	6742	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	st						4	b		
2018	6743	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st						4	b		
2018	6744	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st						4	b		
2018	6745	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	22,31	-	/	+	21,76	+m	+	+	+	4:i:-	S. 4,5:i:-	4	b		
2018	6746	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	33,51	-	/	+	34,32	+m	+	+	+	4:i:1,2	S.Typhimurium	4	b		
2018	6747	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	19,94	+	20,66	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	4	b		
2018	7118	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	22,73	+	25,63	-	/	+1/2	+	+	+	9:g,m:-	S.Enteritidis	4	b		
2018	7119	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	27,34	+	28,12	-	/	+M	+	+	+	9:g,m:-	S.Enteritidis	4	b		
2018	7121	Chiffonnette élevage porcs PS1	Pork wipe	+	-	+	+	23,89	-	/	+	23,24	+M	+	+	+	4:i:1,2	S.Typhimurium	4	b		

PRIMARY PRODUCTION SAMPLES (QS5 Instrument)																					
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Category	Type
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C														
							PCR QS5				Confirmation										
				SS	SE	ST	SS		SE		ST		RVS/ streaking onto Brilliance Salmonella								
			Result	Cq	Result	Cq	Result	Cq	Typical colonies	Late x	Microbac t	Reference method tests	Serological confirmation	Serotyping							
2018	4786	Fèces de pintade	Turkey faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	4787	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	4788	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	4789	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	4790	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	4791	Pédichiffonnette pintade	Turkey boot socks	+	+	-	+	30,56	+	28,13	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a	
2018	4792	Pédichiffonnette pintade	Turkey boot socks	+	-	-	+	20,75	-	/	-	/	+p	+	+	+(OMBx20)	/	S.Mbandaka	4	a	
2018	4793	Fèces porc post sevrage	Pork faeces	+	+	-	-/-	/	-/-	/	-/-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a	
2018	4794	Fèces porc	Pork faeces	-	-	-	+	23,26	-	/	+	27,03	+p	+	+	+(OMA)	4:-: 4:i:1,2	S.Typhimurium S.Derby	4	a	
2018	4795	Fèces verroterie	Pork faeces	-	-	-	+	37,47	-	/	-	/	+p	+	+	+(OMB)	/	S.Stourbridge	4	a	
2018	4797	Fèces de porc	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	4798	Fèces de porc	Pork faeces	-	-	-	+	35,77	-	/	+	34,75	+p	+	+	+(OMAx20)	4:i:1,2	S.Typhimurium	4	a	
2018	4799	Pédichiffonnette porc (sol ext)	Pork boot socks	+	-	+	+	34,33	-	/	+	34,03	+m	+	+	+(OMA)	4:i:1,2	S.Typhimurium	4	a	
2018	4800	Pédichiffonnette porc (sol int)	Pork boot socks	+	-	-	+	21,94	-	/	+	24,17	+p	+		+(OMBx20) OMA	4:i:1,2	S.Infantis S.Typhimurium	4	a	
2018	5746	Fèces de volaille	Poultry faeces	-	-	-	-/-	/	-/-	/	-/-	/	+M	+	+	+(OMAx20)	9:g,m:-	S.Enteritidis	4	a	
2018	5747	Fèces de volaille	Poultry faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	5748	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	25,96	+	24,88	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a	
2018	5749	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	22,46	+	21,89	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a	
2018	5757	Fèces porc sac verrecteur	Pork faeces	-	-	-	+	26,76	+	25,19	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	a	
2018	5758	Fèces sacs engraissement	Pork faeces	+	-	-	+	18,98	+	18,40	-	/	+p	+	+	+(OMAx20)	9:g,m:-	S.Enteritidis	4	a	
2018	6526	Fèces volaille	Poultry faeces	+	-	-	-	/	-	/	-	/	-						4	a	
2018	6527	Fèces volaille	Poultry faeces	+	-	-	+	33,16	-	/	-	/	+M	+	+	+	4:i:-	S.Agama	4	a	
2018	6528	Pédichiffonnette volaille	Poultry boot socks	-	-	-	-	/	-	/	-	/	+m(1 colony)						4	a	
2018	6532	Fèces de porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	6533	Fèces porc verraterie	Pork faeces	+	-	+	+	19,52	-	/	+	19,12	+M	+	+	+	4:i:1,2	S.Typhimurium	4	a	
2018	6534	Pédichiffonnette porc sol n°7	Pork boot socks	-	-	-	-	/	-	/	-	/	-						4	a	
2018	6610	Fèces de porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	6611	Fèces sac verraterie porc	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	6612	Fèces sacs porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						4	a	
2018	6748	Fèces de porcs	Pork faeces	-	-	-	+	21,96	-	/	+	21,60	+m	+	+	+	4:i:1,2	S. 4,5:i:-	4	a	
2018	7116	Fèces volaille	Poultry faeces	+	+	-	-	/	-	/	-	/	-						4	a	
2018	7117	Pédichiffonnette poulailler perchoir	Poultry boot socks	+	-	-	+	22,34	+	21,30	-	/	+1/2	+	+	+	9:g,m:-	S.Enteritidis	4	a	
2018	7120	Pédichiffonnette élevage porcs	Pork boot socks	+	-	+	+	22,14	-	/	+	21,77	+m	+	+	+	4:i:1,2	S.4,5,12,i;-	4	a	
2018	5750	Litière volaille	Poultry litters	-	-	-	-/-	/	-/-	/	-/-	/	-						4	b	
2018	5751	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st						4	b	
2018	5752	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st						4	b	
2018	5753	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	18,14	+	17,50	-	/	+p	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	b	
2018	5754	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	18,24	+	18,48	-	/	+m	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	b	
2018	5755	Chiffonnette poussière volaille	Poultry dusts wipe	+	+	-	+	20,17	+	19,78	-	/	+m	+	+	+(OMA)	9:g,m:-	S.Enteritidis	4	b	

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

ADRIA

111/180

17 December 2024

Summary report (Version 1)

Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay

PRIMARY PRODUCTION SAMPLES (QS5 Instrument)																							
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C																
							PCR QS5						Confirmation										
				SS	SE	ST	SS		SE		ST		RVS/ streaking onto Brilliance Salmonella										
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Late x	Microbac t	Reference method tests	Serological confirmation	Serotyping									
2018	5756	Chiffonnette cloison post-sevrage porc	Pork environment pork	+	+	-	+	20,66	+	21,43	-	/	+M	+	+	+(OMA/OMB)	9:g,m:-	S.Enteritidis S.Livingstone	4	b			
2018	5759	Chiffonnette porc engraissement	Pork environment wipe	+	-	-	+	23,51	+	23,70	-	/	+M	+	+	+(OMAx19) +(OMBx2)	-:g,m:- 9:g,m:-	S.Derby S.Enteritidis S.Livingstone	4	b			
2018	6529	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	+	+	30,45	-	/	+	29,76	+M	+	+	+	4:i:1,2	S.Typhimurium	4	b			
2018	6530	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	-	+	27,28	-	/	+	26,69	+M	+	+	+	4:i:1,2	S.Typhimurium	4	b			
2018	6531	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	-						4	b			
2018	6535	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	33,92	-	/	+	36,17	+M	+	+	OMBx20		S.Branderup	4	b			
2018	6536	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	19,39	-	/	+	19,09	+M	+	+	+	4:i:1,2	S.Typhimurium	4	b			
2018	6537	Eau d'abreuvoir porcs	Pork water from drinker	-	-	-	-	/	-	/	-	/	st						4	b			
2018	6538	Eau d'abreuvoir porcs	Pork water from drinker	-	-	-	-	/	-	/	-	/	st						4	b			
2018	6539	Eau d'abreuvoir porcs verraterie	Pork water from drinker	+	-	+	+	34,15	-	/	+	33,94	+1/2	+	+	+	4:i:1,2	S.Typhimurium	4	b			
2018	6540	Eau d'abreuvoir porc sevrage	Pork water from drinker	-	-	-	-	/	-	/	-	/	st						4	b			
2018	6613	Chiffonnette sol caisse perchoir volaille	Wipe poultry breeding	-	-	-	-	/	-	/	-	/	-						4	b			
2018	6614	Chiffonnette mur perchoir volaille	Wipe poultry breeding	-	-	-	-	/	-	/	-	/	-						4	b			
2018	6615	Chiffonnette de poussières porcs	Wipe dusts pork	-	-	-	-	/	-	/	-	/	-						4	b			
2018	6616	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	-						4	b			
2018	6617	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	st						4	b			
2018	6618	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	st						4	b			
2018	6619	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	-						4	b			
2018	6620	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	-						4	b			
2018	6740	Litière porcs	Pork litters	+	-	+	+	25,34	-	/	+	25,27	+m	+	+	+	4:i:-	S. 4,5:i:-	4	b			
2018	6741	Litière porcs	Pork litters	+	-	+	+	22,78	-	/	+	22,44	+m	+	+	+	4:i:1,2	S.Typhimurium	4	b			
2018	6742	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	st						4	b			
2018	6743	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st						4	b			
2018	6744	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st						4	b			
2018	6745	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	22,12	-	/	+	21,97	+m	+	+	+	4:i:-	S. 4,5:i:-	4	b			
2018	6746	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	32,44	-	/	+	31,95	+m	+	+	+	4:i:1,2	S.Typhimurium	4	b			
2018	6747	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	20,20	+	19,43	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	4	b			
2018	7118	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	23,40	+	24,93	-	/	+1/2	+	+	+	9:g,m:-	S.Enteritidis	4	b			
2018	7119	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	27,34	+	26,62	-	/	+M	+	+	+	9:g,m:-	S.Enteritidis	4	b			
2018	7121	Chiffonnette élevage porcs PS1	Pork wipe	+	-	+	+	25,54	-	/	+	25,10	+M	+	+	+	4:i:1,2	S.Typhimurium	4	b			

Results 3 - Confirmatory test - Final results

RAW PORK AND POULTRY MEAT (7500 Fast Instrument)													
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦ Final result			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
						14 h at 41.5°C							
						All confirmatory tests			Agreement all confirmatory tests				
SS	SE	ST	SS	SE	ST	SS	SE	ST	SS	SE	ST		
3752	Escalope de jambon de porc	Raw pork ham	+	-	+	+	-	+	PA	NA	PA	1	a
3747	Escalope de dinde	Raw turkey meat	+	+	-	+	+	-	PA	PA	NA	1	a
4083	Escalope de dinde crue	Raw turkey meat	+	-	-	+	+	-	PA	PD	NA	1	a
3812	Ailes de poulet	Raw chicken wings	-	-	-	-	-	-	NA	NA	NA	1	a
3815	Noix de joue de porc	Raw pork meat	+	-	+	+	-	+	PA	NA	PA	1	a
4082	Côte de porc crue	Raw pork meat	+	-	-	+	-	-	PA	NA	NA	1	a
4081	Côte échine de porc crue	Raw pork meat	+	+	-	+	+	-	PA	PA	NA	1	a
3751	Escalope de jambon de porc	Raw pork ham	+	+	-	+	+	-	PA	PA	NA	1	a
3753	Côte de porc	Raw pork meat	+	+	-	+	+	-	PA	PA	NA	1	a
4211	Côte de porc	Raw pork meat	-	-	-	-	-	-	NA	NA	NA	1	a
3749	Aiguillettes de poulet	Raw chicken meat	+	+	-	-	-	-	ND	ND	NA	1	a
4084	Filets de canards crus	Raw duck meat	+	-	-	+	-	+	PA	NA	PD	1	a
3754	Côte de porc	Raw pork meat	+	-	+	+	-	+	PA	NA	PA	1	a
3748	Escalope de dinde	Raw turkey meat	+	-	-	+	-	-	PA	NA	NA	1	a
6198	Escalope de dinde	Raw turkey meat	-	-	-	-	-	-	NA	NA	NA	1	a
6199	Côtes de porc à griller	Raw pork meat	-	-	-	-	-	-	NA	NA	NA	1	a
6200	Viande de porc	Raw pork meat	-	-	-	-	-	-	NA	NA	NA	1	a
6201	Aiguillette de poulet blanc	Raw chicken meat	-	-	-	-	-	-	NA	NA	NA	1	a
6202	Escalope de poulet	Raw chicken meat	-	-	-	-	-	-	NA	NA	NA	1	a
6203	Haut de cuisse de dinde	Raw chicken meat	-	-	-	-	-	-	NA	NA	NA	1	a
6204	Côte de porc échine	Raw pork meat	-	-	-	-	-	-	NA	NA	NA	1	a
6205	Aiguillettes de canard	Raw duck meat)	-	-	-	-	-	-	NA	NA	NA	1	a
3750	Aiguillettes de poulet	Raw chicken meat	+	-	+	+	-	+	PA	NA	PA	1	a
3775	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	+	+	-	+	+	-	PA	PA	NA	1	b
3776	Cuisse de poulet surgelé	Frozen chicken meat	+	+	-	+	+	-	PA	PA	NA	1	b
3777	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	-	-	NA	NA	NA	1	b
3778	Côte de porc surgelé	Frozen pork meat	+	-	+	+	-	+	PA	NA	PA	1	b
3779	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	-	-	-	+	-	+	PD	NA	PD	1	b
3780	Cuisse de poulet surgelé	Frozen chicken meat	+	-	+	+	-	+	PA	NA	PA	1	b
3773	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	+	+	-	PD	PD	NA	1	b
3774	Côte de porc surgelé	Frozen pork meat	+	+	-	+	+	-	PA	PA	NA	1	b
6216	Cuisses de poulet surgelées	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6217	Cuisses de poulet bio surgelées	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6218	Blanc de poulet surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6219	Filet de mignon de porc surgelé	Frozen pork meat	-	-	-	-	-	-	NA	NA	NA	1	b
6220	Sauté de dinde surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6221	Sauté de poulet surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6222	Filets de poulet surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6223	Aiguillettes de poulet surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6224	Côte de porc échine surgelé	Frozen pork meat	-	-	-	-	-	-	NA	NA	NA	1	b

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

RAW PORK AND POULTRY MEAT (7500 Fast Instrument)													
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦ Final result			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
						14 h at 41.5°C							
						All confirmatory tests			Agreement all confirmatory tests				
			SS	SE	ST	SS	SE	ST	SS	SE	ST		
6225	Magret de canard surgelé	Frozen duck meat	-	-	-	-	-	-	NA	NA	NA	1	b
6269	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	-	+	PA	NA	PD	1	b
6270	Côte de porc échine surgelée	Frozen pork meat	+	-	-	+	-	-	PA	NA	PPNA	1	b
6271	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	-	+	PA	NA	PD	1	b
6886	Cuisse de poulet surgelée	Frozen chicken meat	-	-	-	-	-	-	NA	NA	NA	1	b
6887	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	-	-	NA	NA	NA	1	b
3740	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	-	+	+	-	+	PA	NA	PA	1	c
3744	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
3743	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	+	+	-	+	+	-	PA	PA	NA	1	c
3813	Dinde à l'huile	Raw marinated turkey meat	+	-	-	+	-	-	PA	NA	NA	1	c
3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	+	+	-	+	PA	NA	PA	1	c
3739	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	+	-	+	+	-	PA	PA	NA	1	c
3741	Poitrine de porc à la provençale	Seasoned raw pork breast	+	+	-	+	+	-	PA	PA	NA	1	c
4210	Araignée de porc marinée	Marinated pork meat	+	-	-	+	-	-	PA	NA	NA	1	c
3745	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	+	-	+	+	-	PA	PA	NA	1	c
3742	Poitrine de porc à la provençale	Seasoned raw pork breast	+	-	+	+	-	+	PA	NA	PA	1	c
6206	Moelleux de poulet assaisonné paprika chorizo	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
6207	Côtes de porc grillades à la provençale	Seasoned pork meat	-	-	-	-	-	-	NA	NA	NA	1	c
6208	Poitrine de porc mexicaine	Seasoned pork meat	-	-	-	-	-	-	NA	NA	NA	1	c
6209	Cuisses de poulet au paprika	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
6210	Ailerons de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
6211	Magret de canard tranché poivré	Seasoned duck meat	-	-	-	-	-	-	NA	NA	NA	1	c
6212	Moelleux de poulet cru mariné basilic et courgette	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
6213	Poitrine de porc au piment d'Espelette	Seasoned pork meat	-	-	-	-	-	-	NA	NA	NA	1	c
6214	Poitrine de porc à l'ail et au persil	Seasoned pork meat	-	-	-	-	-	-	NA	NA	NA	1	c
6215	Cuisses de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
3746	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	-	+	+	-	+	PA	NA	PA	1	c
6359	Moelleux poulet crus marinés courgette basilic	Seasoned chicken meat	+	-	-	+	-	-	PA	NA	NA	1	c
6360	Cuisse de poulet au paprika	Seasoned chicken meat	+	+	-	-	-	-	ND	ND	NA	1	c
6361	Ailerons de poulet à la mexicaine	Seasoned chicken wings	-	-	-	+	+	-	PD	PD	NA	1	c

RAW PORK AND POULTRY MEAT (QS5 Instrument)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
			Final result			14 h at 41.5°C							
						All confirmatory tests			Agreement all confirmatory tests				
			SS	SE	ST	SS	SE	ST	SS	SE	ST		
3747	Escalope de dinde	Raw turkey meat	+	+	-	+	+	-	PA	PA	NA	1	a
3748	Escalope de dinde	Raw turkey meat	+	-	-	+	-	-	PA	NA	NA	1	a
3749	Aiguillettes de poulet	Raw chicken meat	+	+	-	-	-	-	ND	ND	NA	1	a
3750	Aiguillettes de poulet	Raw chicken meat	+	-	+	+	-	+	PA	NA	PA	1	a
3751	Escalope de jambon de porc	Raw pork ham	+	+	-	+	+	-	PA	PA	NA	1	a
3752	Escalope de jambon de porc	Raw pork ham	+	-	+	+	-	+	PA	NA	PA	1	a
3753	Côte de porc	Raw pork meat	+	+	-	+	+	-	PA	PA	NA	1	a
3754	Côte de porc	Raw pork meat	+	-	+	+	-	+	PA	NA	PA	1	a
3812	Ailes de poulet	Raw chicken wings	-	-	-	-	-	-	NA	NA	NA	1	a
3815	Noix de joue de porc	Raw pork meat	+	-	+	+	-	+	PA	NA	PA	1	a
4081	Côte échine de porc crue	Raw pork meat	+	+	-	+	+	-	PA	PA	NA	1	a
4082	Côte de porc crue	Raw pork meat	+	-	-	+	-	-	PA	NA	NA	1	a
4083	Escalope de dinde crue	Raw turkey meat	+	-	-	+	+	-	PA	PD	NA	1	a
4084	Filets de canards crus	Raw duck meat	+	-	-	+	-	+	PA	NA	PD	1	a
4211	Côte de porc	Raw pork meat	-	-	-	-	-	-	NA	NA	NA	1	a
6198	Escalope de dinde	Raw turkey meat	-	-	-	-	-	-	NA	NA	NA	1	a
6199	Côtes de porc à griller	Raw pork meat	-	-	-	-	-	-	NA	NA	NA	1	a
6200	Viande de porc	Raw pork meat	-	-	-	-	-	-	NA	NA	NA	1	a
6201	Aiguillette de poulet blanc	Raw chicken meat	-	-	-	-	-	-	NA	NA	NA	1	a
6202	Escalope de poulet	Raw chicken meat	-	-	-	-	-	-	NA	NA	NA	1	a
6203	Haut de cuisse de dinde	Raw chicken meat	-	-	-	-	-	-	NA	NA	NA	1	a
6204	Côte de porc échine	Raw pork meat	-	-	-	-	-	-	NA	NA	NA	1	a
6205	Aiguillettes de canard	Raw duck meat)	-	-	-	-	-	-	NA	NA	NA	1	a
3773	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	+	+	-	PD	PD	NA	1	b
3774	Côte de porc surgelé	Frozen pork meat	+	+	-	+	+	-	PA	PA	NA	1	b
3775	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	+	+	-	+	+	-	PA	PA	NA	1	b
3776	Cuisse de poulet surgelé	Frozen chicken meat	+	+	-	+	+	-	PA	PA	NA	1	b
3777	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	-	-	NA	NA	NA	1	b
3778	Côte de porc surgelé	Frozen pork meat	+	-	+	+	-	+	PA	NA	PA	1	b
3779	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	-	-	-	+	-	+	PD	NA	PD	1	b
3780	Cuisse de poulet surgelé	Frozen chicken meat	+	-	+	+	-	+	PA	NA	PA	1	b
6216	Cuisses de poulet surgelées	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6217	Cuisses de poulet bio surgelées	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6218	Blanc de poulet surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6219	Filet de mignon de porc surgelé	Frozen pork meat	-	-	-	-	-	-	NA	NA	NA	1	b
6220	Sauté de dinde surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6221	Sauté de poulet surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6222	Filets de poulet surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6223	Aiguillettes de poulet surgelé	Frozen poultry meat	-	-	-	-	-	-	NA	NA	NA	1	b
6224	Côte de porc échine surgelé	Frozen pork meat	-	-	-	-	-	-	NA	NA	NA	1	b
6225	Magret de canard surgelé	Frozen duck meat	-	-	-	-	-	-	NA	NA	NA	1	b
6269	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	-	+	PA	NA	PD	1	b
6270	Côte de porc échine surgelée	Frozen pork meat	+	-	-	+	-	-	PA	NA	NA	1	b
6271	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	-	+	PA	NA	PD	1	b

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

RAW PORK AND POULTRY MEAT (QS5 Instrument)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
			Final result			14 h at 41.5°C							
						All confirmatory tests			Agreement all confirmatory tests				
SS	SE	ST	SS	SE	ST	SS	SE	ST	SS	SE	ST		
6886	Cuisse de poulet surgelée	Frozen chicken meat	-	-	-	-	-	-	NA	NA	NA	1	b
6887	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	-	-	NA	NA	NA	1	b
3739	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	+	-	+	+	-	PA	PA	NA	1	c
3740	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	-	+	+	-	+	PA	NA	PA	1	c
3741	Poitrine de porc à la provençale	Seasoned raw pork breast	+	+	-	+	+	-	PA	PA	NA	1	c
3742	Poitrine de porc à la provençale	Seasoned raw pork breast	+	-	+	+	-	+	PA	NA	PA	1	c
3743	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	+	+	-	+	+	-	PA	PA	NA	1	c
3744	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
3745	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	+	-	+	+	-	PA	PA	NA	1	c
3746	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	-	+	+	-	+	PA	NA	PA	1	c
3813	Dinde à l'huile	Raw marinated turkey meat	+	-	-	+	-	-	PA	NA	NA	1	c
3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	+	+	-	+	PA	NA	PA	1	c
4210	Araignée de porc marinée	Marinated pork meat	+	-	-	+	-	-	PA	NA	NA	1	c
6206	Moelleux de poulet assaisonné paprika chorizo	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
6207	Côtes de porc grillades à la provençale	Seasoned pork meat	-	-	-	-	-	-	NA	NA	NA	1	c
6208	Poitrine de porc mexicaine	Seasoned pork meat	-	-	-	-	-	-	NA	NA	NA	1	c
6209	Cuisses de poulet au paprika	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
6210	Ailerons de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
6211	Magret de canard tranché poivré	Seasoned duck meat	-	-	-	-	-	-	NA	NA	NA	1	c
6212	Moelleux de poulet cru mariné basilic et courgette	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
6213	Poitrine de porc au piment d'Espelette	Seasoned pork meat	-	-	-	-	-	-	NA	NA	NA	1	c
6214	Poitrine de porc à l'ail et au persil	Seasoned pork meat	-	-	-	-	-	-	NA	NA	NA	1	c
6215	Cuisses de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	-	-	NA	NA	NA	1	c
6359	Moelleux poulet crus marinés courgette basilic	Seasoned chicken meat	+	-	-	+	-	-	PA	NA	NA	1	c
6360	Cuisse de poulet au paprika	Seasoned chicken meat	+	+	-	-	-	-	ND	ND	NA	1	c
6361	Ailerons de poulet à la mexicaine	Seasoned chicken wings	-	-	-	+	+	-	PD	PD	NA	1	c

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (7500 Fast Instrument)													
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦ Final result			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay 14 h at 41.5°C						Category	Type
						All confirmatory tests			Agreement all confirmatory tests				
			SS	SE	ST	SS	SE	ST	SS	SE	ST		
4311	Saucisson sec	Sausage	+	-	-	+	-	+	PA	NA	PD	2	a
4295	Jambon cru	Raw ham	+	-	+	+	-	+	PA	NA	PA	2	a
4297	Saucisson sec	Sausage	+	-	+	-	-	-	ND	NA	ND	2	a
4299	Pancetta	Raw delicatessen	+	-	+	+	-	+	PA	NA	PA	2	a
4310	Magret de canard au poivre	Seasoned duck meat	+	-	+	+	-	+	PA	NA	PA	2	a
4300	Magret de canard fumé	Smoked duck meat	+	-	+	+	-	+	PA	NA	PA	2	a
4309	Jambon cru	Raw ham	+	-	-	+	+	-	PA	PD	NA	2	a
4296	Jambon cru	Low moisture ham	-	-	-	+	+	-	PD	PD	NA	2	a
4298	Jambon speck	Raw ham	+	+	-	+	+	-	PA	PA	NA	2	a
4301	Magret de canard au poivre	Seasoned duck meat	+	+	-	+	+	-	PA	PA	NA	2	a
4373	Chipolatas aux herbes	Sausages with herbs	+	-	-	-	-	-	ND	NA	NA	2	a
4374	Chipolatas aux oignons	Sausages with onion	-	-	-	-	-	-	NA	NA	NA	2	a
4376	Chipolatas sans sel	Sausages	-	-	-	-	-	-	NA	NA	NA	2	a
4377	Chipolatas orientales	Sausages	-	-	-	+	-	-	PD	NA	NA	2	a
5907	Bacon fumé	Bacon	+	-	-	-	-	-	ND	NA	NA	2	a
5908	Salami	Salami	-	-	-	-	-	-	NA	NA	NA	2	a
5909	Salami	Salami	-	-	-	-	-	-	NA	NA	NA	2	a
5910	Bacon fumé	Bacon	-	-	-	-	-	-	NA	NA	NA	2	a
5911	Bacon fumé	Bacon	-	-	-	-	-	-	NA	NA	NA	2	a
5912	Chiffonnade de jambon sec	Dry ham	-	-	-	-	-	-	NA	NA	NA	2	a
5913	Jambon cru	Raw ham	-	-	-	-	-	-	NA	NA	NA	2	a
5914	Magret de canard	Raw duck meat	-	-	-	-	-	-	NA	NA	NA	2	a
5915	Bacon de dinde	Turkey bacon	-	-	-	-	-	-	NA	NA	NA	2	a
4313	Pâté de campagne porc	Pork pâté	+	-	+	+	-	+	PA	NA	PA	2	b
4302	Jambon blanc cuit	Cooked ham	+	-	+	+	-	+	PA	NA	PA	2	b
4306	Pâté de campagne porc	Pork pâté	+	-	+	+	-	+	PA	NA	PA	2	b
4303	Jambon blanc cuit	Cooked ham	+	+	-	+	+	-	PA	PA	NA	2	b
4307	Rillettes de porc	Pork rillettes	+	+	-	-	-	-	ND	ND	NA	2	b
4312	Blanc de dinde cuit	Cooked turkey	+	+	-	+	-	-	PA	PPND	NA	2	b
4305	Blanc de dinde cuit	Cooked turkey	+	+	-	+	+	-	PA	PA	NA	2	b
4308	Rillettes de canard	Duck rillettes	-	-	-	+	+	-	PD	PD	NA	2	b
4304	Blanc de dinde cuit	Cooked turkey	-	-	-	-	-	-	NA	NA	NA	2	b
6362	Rosette de Lyon	Delicatessen	+	-	-	+	-	-	PA	NA	NA	2	b
4375	Chorizo	Chorizo	-	-	-	-	-	-	NA	NA	NA	2	b
5899	Rillettes de poulet rôti	Chicken rillettes	-	-	-	-	-	-	NA	NA	NA	2	b
5900	Rillettes de porc	Pork rillettes	-	-	-	-	-	-	NA	NA	NA	2	b
5901	Terrine forestière	Pâté	-	-	-	-	-	-	NA	NA	NA	2	b
5902	Mousse de canard	Duck pâté	-	-	-	-	-	-	NA	NA	NA	2	b
5903	Terrine de campagne	Pork pâté	-	-	-	-	-	-	NA	NA	NA	2	b
5904	Mousse de canard	Duck pâté	-	-	-	-	-	-	NA	NA	NA	2	b
5905	Jambon supérieur	Ham	-	-	-	-	-	-	NA	NA	NA	2	b
5906	Jambon supérieur	Ham	-	-	-	-	-	-	NA	NA	NA	2	b

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READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (7500 Fast Instrument)													
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦ Final result			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay 14 h at 41.5°C						Category	Type
			SS	SE	ST	All confirmatory tests			Agreement all confirmatory tests				
						SS	SE	ST	SS	SE	ST		
6364	Rillettes de poulet rôti	Chicken rillettes	+	+	-	+	+	-	PA	PA	NA	2	b
6366	Blanc de dinde cuit	Cooked turkey	+	-	-	+	+	-	PA	PD	NA	2	b
6363	Filet mignon cuit fumé	RTE (smoked pork meat)	+	-	-	+	-	+	PA	NA	PD	2	c
4368	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	+	-	+	+	-	+	PA	NA	PA	2	c
4369	Sandwich poulet rôti	RTE (sandwich chicken)	+	+	-	+	+	-	PA	PA	NA	2	c
4370	Porc au caramel	RTRH (pork meal)	+	-	+	+	-	+	PA	NA	PA	2	c
4371	Poulet Basquaise	RTRH (chicken meal)	+	+	-	+	+	-	PA	PA	NA	2	c
4372	Salade de poulet	RTE (salad chicken)	+	+	-	+	+	-	PA	PA	NA	2	c
5916	Museau de porc	RTE (pork salad)	-	-	-	-	-	-	NA	NA	NA	2	c
5917	Cervelas sauce vinaigrette	RTE (pork salad)	-	-	-	-	-	-	NA	NA	NA	2	c
5918	Sandwich rosette	RTE (sandwich with delicatessen)	-	-	-	-	-	-	NA	NA	NA	2	c
5919	Pizza poulet ananas	RTRH (pizza with chicken)	-	-	-	-	-	-	NA	NA	NA	2	c
5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	-	-	NA	NA	NA	2	c
5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	-	-	NA	NA	NA	2	c
5922	Poulet au curry	RTRH (chicken meal)	-	-	-	-	-	-	NA	NA	NA	2	c
5923	Poulet basquaise	RTRH (chicken meal)	-	-	-	-	-	-	NA	NA	NA	2	c
5924	Canard confit	RTRH (duck)	-	-	-	-	-	-	NA	NA	NA	2	c
5925	Poulet sauce aigre douce	RTRH (chicken meal)	-	-	-	-	-	-	NA	NA	NA	2	c
6365	Canard confit et écrasé de pommes de terre	RTRH (duck meal)	+	+	-	+	+	-	PA	PA	NA	2	c
6888	Saucisse de Toulouse et purée	RTRH (sausages and potatoes)	-	-	-	-	-	-	NA	NA	NA	2	c
6889	Petit salé aux lentilles vertes	RTRH (sausages and lentils)	-	-	-	-	-	-	NA	NA	NA	2	c
6890	Aiguillettes de poulet sauce crème et tagliatelles	RTRH (chicken and pastas)	-	-	-	-	-	-	NA	NA	NA	2	c

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (QS5 Instrument)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
			Final result			14 h at 41.5°C							
						All confirmatory tests			Agreement all confirmatory tests				
			SS	SE	ST	SS	SE	ST	SS	SE	ST		
4295	Jambon cru	Raw ham	+	-	+	+	-	+	PA	NA	PA	2	a
4296	Jambon cru	Low moisture ham	-	-	-	+	+	-	PD	PD	NA	2	a
4297	Saucisson sec	Low moisture sausage	+	-	+	-	-	-	ND	NA	ND	2	a
4298	Jambon speck	Raw ham	+	+	-	+	+	-	PA	PA	NA	2	a
4299	Pancetta	Raw delicatessen	+	-	+	+	-	+	PA	NA	PA	2	a
4300	Magret de canard fumé	Smoked duck meat	+	-	+	+	-	+	PA	NA	PA	2	a
4301	Magret de canard au poivre	Seasoned duck meat	+	+	-	+	+	-	PA	PA	NA	2	a
4309	Jambon cru	Raw ham	+	-	-	+	+	-	PA	PD	NA	2	a
4310	Magret de canard au poivre	Seasoned duck meat	+	-	+	+	-	+	PA	NA	PA	2	a
4311	Saucisson sec	Sausage	+	-	-	+	-	+	PA	NA	PD	2	a
4373	Chipolatas aux herbes	Sausages with herbs	+	-	-	-	-	-	ND	NA	NA	2	a
4374	Chipolatas aux oignons	Sausages with onion	-	-	-	-	-	-	NA	NA	NA	2	a
4376	Chipolatas sans sel	Sausages	-	-	-	-	-	-	NA	NA	NA	2	a
4377	Chipolatas orientales	Sausages	-	-	-	+	-	-	PD	NA	NA	2	a
5907	Bacon fumé	Smoked bacon	+	-	-	-	-	-	ND	NA	NA	2	a
5908	Salami	Salami	-	-	-	-	-	-	NA	NA	NA	2	a
5909	Salami	Salami	-	-	-	-	-	-	NA	NA	NA	2	a
5910	Bacon fumé	Bacon	-	-	-	-	-	-	NA	NA	NA	2	a
5911	Bacon fumé	Bacon	-	-	-	-	-	-	NA	NA	NA	2	a
5912	Chiffonnade de jambon sec	Dry ham	-	-	-	-	-	-	NA	NA	NA	2	a
5913	Jambon cru	Raw ham	-	-	-	-	-	-	NA	NA	NA	2	a
5914	Magret de canard	Raw duck meat	-	-	-	-	-	-	NA	NA	NA	2	a
5915	Bacon de dinde	Turkey bacon	-	-	-	-	-	-	NA	NA	NA	2	a
4302	Jambon blanc cuit	Cooked ham	+	-	+	+	-	+	PA	NA	PA	2	b
4303	Jambon blanc cuit	Cooked ham	+	+	-	+	+	-	PA	PA	NA	2	b
4304	Blanc de dinde cuit	Cooked turkey	-	-	-	-	-	-	NA	NA	NA	2	b
4305	Blanc de dinde cuit	Cooked turkey	+	+	-	+	+	-	PA	PA	NA	2	b
4306	Pâté de campagne porc	Pork pâté	+	-	+	+	-	+	PA	NA	PA	2	b
4307	Rillettes de porc	Pork rillettes	+	+	-	-	-	-	ND	ND	NA	2	b
4308	Rillettes de canard	Duck rillettes	-	-	-	+	+	-	PD	PD	NA	2	b
4312	Blanc de dinde cuit	Cooked turkey	+	+	-	+	-	-	PA	PPND	NA	2	b
4313	Pâté de campagne porc	Pork pâté	+	-	+	+	-	+	PA	NA	PA	2	b
4375	Chorizo	Chorizo	-	-	-	-	-	-	NA	NA	NA	2	b
5899	Rillettes de poulet rôti	Chicken rillettes	-	-	-	-	-	-	NA	NA	NA	2	b
5900	Rillettes de porc	Pork rillettes	-	-	-	-	-	-	NA	NA	NA	2	b
5901	Terrine forestière	Pâté	-	-	-	-	-	-	NA	NA	NA	2	b
5902	Mousse de canard	Duck pâté	-	-	-	-	-	-	NA	NA	NA	2	b
5903	Terrine de campagne	Pork pâté	-	-	-	-	-	-	NA	NA	NA	2	b
5904	Mousse de canard	Duck pâté	-	-	-	-	-	-	NA	NA	NA	2	b
5905	Jambon supérieur	Ham	-	-	-	-	-	-	NA	NA	NA	2	b
5906	Jambon supérieur	Ham	-	-	-	-	-	-	NA	NA	NA	2	b
6362	Rosette de Lyon	Delicatessen	+	-	-	+	-	-	PA	NA	NA	2	b
6364	Rillettes de poulet rôti	Chicken rillettes	+	+	-	+	+	-	PA	PA	NA	2	b
6366	Blanc de dinde cuit	Cooked turkey	+	-	-	+	+	-	PA	PD	NA	2	b

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

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (QS5 Instrument)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
			Final result			14 h at 41.5°C							
						All confirmatory tests			Agreement all confirmatory tests				
			SS	SE	ST	SS	SE	ST	SS	SE	ST		
4368	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	+	-	+	+	-	+	PA	NA	PA	2	c
4369	Sandwich poulet rôti	RTE (sandwich chicken)	+	+	-	+	+	-	PA	PA	NA	2	c
4370	Porc au caramel	RTRH (pork meal)	+	-	+	+	-	+	PA	NA	PA	2	c
4371	Poulet Basquaise	RTRH (chicken meal)	+	+	-	+	+	-	PA	PA	NA	2	c
4372	Salade de poulet	RTE (salad chicken)	+	+	-	+	+	-	PA	PA	NA	2	c
5916	Museau de porc	RTE (pork salad)	-	-	-	-	-	-	NA	NA	NA	2	c
5917	Cervelas sauce vinaigrette	RTE (pork salad)	-	-	-	-	-	-	NA	NA	NA	2	c
5918	Sandwich rosette	RTE (sandwich with delicatessen)	-	-	-	-	-	-	NA	NA	NA	2	c
5919	Pizza poulet ananas	RTRH (pizza with chicken)	-	-	-	-	-	-	NA	NA	NA	2	c
5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	-	-	NA	NA	NA	2	c
5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	-	-	NA	NA	NA	2	c
5922	Poulet au curry	RTRH (chicken meal)	-	-	-	-	-	-	NA	NA	NA	2	c
5923	Poulet basquaise	RTRH (chicken meal)	-	-	-	-	-	-	NA	NA	NA	2	c
5924	Canard confit	RTRH (duck)	-	-	-	-	-	-	NA	NA	NA	2	c
5925	Poulet sauce aigre douce	RTRH (chicken meal)	-	-	-	-	-	-	NA	NA	NA	2	c
6363	Filet mignon cuit fumé	RTE (smoked pork meat)	+	-	-	+	-	+	PA	NA	PD	2	c
6365	Canard confit et écrasé de pommes de terre	RTRH (duck meal)	+	+	-	+	+	-	PA	PA	NA	2	c
6888	Saucisse de Toulouse et purée	RTRH (sausages and potatoes)	-	-	-	-	-	-	NA	NA	NA	2	c
6889	Petit salé aux lentilles vertes	RTRH (sausages and lentils)	-	-	-	-	-	-	NA	NA	NA	2	c
6890	Aiguillettes de poulet sauce crème et tagliatelles	RTRH (chicken and pastas)	-	-	-	-	-	-	NA	NA	NA	2	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
			Final result			All confirmatory tests			Agreement all confirmatory tests				
			SS	SE	ST	SS	SE	ST	SS	SE	ST		
4661	Chiffonnette avant nettoyage étagère stockage épices	Wipe (spices)	+	-	-	+	-	-	PA	NA	NA	3	a
4662	Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf	Wipe (egg powder)	+	+	-	+	+	-	PA	PA	NA	3	a
4663	Chiffonnette avant nettoyage plan de travail (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	-	+	PA	NA	PA	3	a
4664	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	-	+	PA	NA	PA	3	a
4665	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe after cleaning (risotto fabrication)	+	-	-	+	+	-	PA	PD	NA	3	a
4666	Chiffonnette après nettoyage plan de travail (fabrication risotto)	Wipe after cleaning (risotto fabrication)	-	-	-	-	-	-	NA	NA	NA	3	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	a
4960	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	-	+	+	-	+	PA	NA	PA	3	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	a
4962	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	a
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5777	Chiffonnette balance poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5778	Chiffonnette après nettoyage cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5779	Chiffonnette trancheuse à jambon (industrie porc)	Wipe (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5780	Chiffonnette bac de stockage (industrie porc)	Wipe (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5785	Eponge bande covoyage (industrie porc)	Sponge (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5786	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5788	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5789	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5790	Ecouvillon Polycorde (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
4476	Eau d'épineuse (abattoir porc)	Process water (pork industry)	-	-	-	-	-	-	NA	NA	NA	3	b
4477	Eau de flagelleuse(abattoir porc)	Process water (pork industry)	+	-	+	-	-	-	ND	NA	ND	3	b
4478	Eau Flop II(abattoir porc)	Process water (pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
4479	Eau pédiluve(abattoir porc)	Process water (pork industry)	-	-	-	-	-	-	NA	NA	NA	3	b
4480	Eau rinçage cutter(fabrication saucisses végétales)	Rinsed water (vegetable sausage)	+	-	+	+	-	+	PA	NA	PA	3	b
4481	Eau de lavage cutter (chair de poisson)	Wash water (ground fish fabrication)	-	-	-	-	-	-	NA	NA	NA	3	b
4482	Eau de rinçage ustensiles (Knack)	Rinsed water (sausage fabrication)	-	-	-	-	-	-	NA	NA	NA	3	b
4483	Eau de process (industrie porc)	Process water (pork industry)	+	-	-	+	-	-	PA	NA	NA	3	b
4659	Eau de rinçage Pétrin (fabrication risotto)	Rinsed water (risotto fabrication)	-	-	-	-	-	-	NA	NA	NA	3	b
4660	Eau de rinçage Stéfan (fabrication sauce risotto)	Eau de rinçage (risotto fabrication)	+	+	-	+	+	-	PA	PA	NA	3	b
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	b
4966	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	b
4967	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	b
4968	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	-	-	-	ND	ND	NA	3	b
4969	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	b
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	b
5774	Eau de process (industrie porc)	Process water (pork industry)	-	-	-	-	-	-	NA	NA	NA	3	b
5783	Eau de lavage sciage viande de poulet n°1	Wash water (Poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	b

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

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 †			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
			Final result			All confirmatory tests			Agreement all confirmatory tests				
			SS	SE	ST	SS	SE	ST	SS	SE	ST		
5784	Eau de lavage sciage viande de poulet n°2	Wash water (Poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	b
6367	Eau de rinçage (industrie porc)	Rinsed water (Pork industry)	+	+	-	+	+	-	PA	PA	NA	3	b
6368	Eau de process (industrie porc)	Process water (pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
6369	Eau de rinçage douchape avant flambeur (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
6370	Eau d'échaudage (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
6371	Eau d process (industrie porc)	Process water (pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
4484	Déchets filets de poulet	Chicken waste	+	+	-	+	+	-	PA	PA	NA	3	c
4485	Déchets knacks porc	Pork dusts	+	-	-	+	-	-	PA	NA	NA	3	c
4486	Déchets saucisses	Sausage waste	+	-	+	+	-	+	PA	NA	PA	3	c
4658	Déchets risotto	Risotto waste	-	-	-	-	-	-	NA	NA	NA	3	c
4970	Déchets plumes au sol	Waste (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
4971	Déchets abats volaille	Waste (Poultry slaughter)	+	-	+	-	-	-	ND	NA	ND	3	c
4972	Déchets abats volaille	Waste (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
4973	Sang (abattage volaille)	Blood (Poultry slaughter)	+	-	-	+	-	-	PA	NA	NA	3	c
4974	Sang (abattage volaille)	Blood (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
5772	Déchets au sol découpe porc n°4	Waste (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
6372	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	-	+	PA	NA	PA	3	c
6373	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	-	+	PA	NA	PA	3	c
6374	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	-	+	PA	NA	PA	3	c
6375	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	-	+	PA	NA	PA	3	c
6376	Déchets (fabrication knacks)	Waste (Knack fabrication)	+	-	+	+	-	+	PA	NA	PA	3	c
6377	Déchets (fabrication knacks)	Waste (Knack fabrication)	+	-	+	+	-	+	PA	NA	PA	3	c
6891	Déchets de canard	Waste (duck fabrication)	-	-	-	-	-	-	NA	NA	NA	3	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 Instrument)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
			Final result			BPW for 16 h at 37°C							
			SS	SE	ST	All confirmatory tests			Agreement all confirmatory tests				
						SS	SE	ST	SS	SE	ST		
4661	Chiffonnette avant nettoyage étagère stockage épices	Wipe (spices)	+	-	-	+	-	-	PA	NA	NA	3	a
4662	Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf	Wipe (egg powder)	+	+	-	+	+	-	PA	PA	NA	3	a
4663	Chiffonnette avant nettoyage plan de travail (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	-	+	PA	NA	PA	3	a
4664	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	-	+	PA	NA	PA	3	a
4665	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe after cleaning (risotto fabrication)	+	-	-	+	+	-	PA	PD	NA	3	a
4666	Chiffonnette après nettoyage plan de travail (fabrication risotto)	Wipe after cleaning (risotto fabrication)	-	-	-	-	-	-	NA	NA	NA	3	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	a
4960	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	-	+	+	-	+	PA	NA	PA	3	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	a
4962	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	a
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5777	Chiffonnette balance poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5778	Chiffonnette après nettoyage cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5779	Chiffonnette trancheuse à jambon (industrie porc)	Wipe (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5780	Chiffonnette bac de stockage (industrie porc)	Wipe (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5785	Eponge bande covoyage (industrie porc)	Sponge (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5786	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5788	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5789	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
5790	Ecouvillon Polycorde (industrie porc)	Swab (Pork industry)	-	-	-	-	-	-	NA	NA	NA	3	a
4476	Eau d'épineuse (abattoir porc)	Process water (pork industry)	-	-	-	-	-	-	NA	NA	NA	3	b
4477	Eau de flagelleuse(abattoir porc)	Process water (pork industry)	+	-	+	-	-	-	ND	NA	ND	3	b
4478	Eau Flop II(abattoir porc)	Process water (pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
4479	Eau pédiluve(abattoir porc)	Process water (pork industry)	-	-	-	-	-	-	NA	NA	NA	3	b
4480	Eau rinçage cutter(fabrication saucisses végétales)	Rinsed water (vegetable sausage)	+	-	+	+	-	+	PA	NA	PA	3	b
4481	Eau de lavage cutter (chair de poisson)	Wash water (ground fish fabrication)	-	-	-	-	-	-	NA	NA	NA	3	b
4482	Eau de rinçage ustensiles (Knack)	Rinsed water (sausage fabrication)	-	-	-	-	-	-	NA	NA	NA	3	b
4483	Eau de process (industrie porc)	Process water (pork industry)	+	-	-	+	-	-	PA	NA	NA	3	b
4659	Eau de rinçage Pétrin (fabrication risotto)	Rinsed water (risotto fabrication)	-	-	-	-	-	-	NA	NA	NA	3	b
4660	Eau de rinçage Stéfan (fabrication sauce risotto)	Eau de rinçage (risotto fabrication)	+	+	-	+	+	-	PA	PA	NA	3	b
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	b
4966	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	b
4967	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	b
4968	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	-	-	-	ND	ND	NA	3	b
4969	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	+	+	-	PA	PA	NA	3	b
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	b
5774	Eau de process (industrie porc)	Process water (pork industry)	-	-	-	-	-	-	NA	NA	NA	3	b

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

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 Instrument)													
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type
			Final result			BPW for 16 h at 37°C							
						All confirmatory tests			Agreement all confirmatory tests				
			SS	SE	ST	SS	SE	ST	SS	SE	ST		
5783	Eau de lavage sciage viande de poulet n°1	Wash water (Poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	b
5784	Eau de lavage sciage viande de poulet n°2	Wash water (Poultry industry)	-	-	-	-	-	-	NA	NA	NA	3	b
6367	Eau de rinçage (industrie porc)	Rinsed water (Pork industry)	+	+	-	+	+	-	PA	PA	NA	3	b
6368	Eau de process (industrie porc)	Process water (pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
6369	Eau de rinçage douchape avant flambeur (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
6370	Eau d'échaudage (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
6371	Eau d process (industrie porc)	Process water (pork industry)	+	-	+	+	-	+	PA	NA	PA	3	b
4484	Déchets filets de poulet	Chicken waste	+	+	-	+	+	-	PA	PA	NA	3	c
4485	Déchets knacks porc	Pork dusts	+	-	-	+	-	-	PA	NA	NA	3	c
4486	Déchets saucisses	Sausage waste	+	-	+	+	-	+	PA	NA	PA	3	c
4658	Déchets risotto	Risotto waste	-	-	-	-	-	-	NA	NA	NA	3	c
4970	Déchets plumes au sol	Waste (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
4971	Déchets abats volaille	Waste (Poultry slaughter)	+	-	+	+	-	+	PA	NA	PA	3	c
4972	Déchets abats volaille	Waste (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
4973	Sang (abattage volaille)	Blood (Poultry slaughter)	+	-	-	+	-	-	PA	NA	NA	3	c
4974	Sang (abattage volaille)	Blood (Poultry slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
5772	Déchets au sol découpe porc n°4	Waste (Pork slaughter)	-	-	-	-	-	-	NA	NA	NA	3	c
6372	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	-	+	PA	NA	PA	3	c
6373	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	-	+	PA	NA	PA	3	c
6374	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	-	+	PA	NA	PA	3	c
6375	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	-	+	PA	NA	PA	3	c
6376	Déchets (fabrication knacks)	Waste (Knack fabrication)	+	-	+	+	-	+	PA	NA	PA	3	c
6377	Déchets (fabrication knacks)	Waste (Knack fabrication)	+	-	+	+	-	+	PA	NA	PA	3	c
6891	Déchets de canard	Waste (duck fabrication)	-	-	-	-	-	-	NA	NA	NA	3	c

PRIMARY PRODUCTION SAMPLES (7500 Fast Instrument)															
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type	
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C								
							Final result 7500 Fast								
				SS	SE	ST	SS	SE	ST	Agreement					
			SS	SE	ST	SS	SE	ST							
2018	4786	Fèces de pintade	Turkey faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	4787	Fèces de poule	Hen faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	4788	Fèces de poule	Hen faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	4789	Fèces de poule	Hen faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	4790	Fèces de poule	Hen faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	4791	Pedichiffonnette pintade	Turkey boot socks	+	+	-	+	+	-	-	PA	PA	NA	4	a
2018	4792	Pedichiffonnette pintade	Turkey boot socks	+	-	-	+	-	-	-	PA	NA	NA	4	a
2018	4793	Fèces porc post sevrage	Pork faeces	+	+	-	-	-	-	-	ND	ND	NA	4	a
2018	4794	Fèces porc	Pork faeces	-	-	-	+	-	+	-	PD	NA	PD	4	a
2018	4795	Fèces verroterie	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	4797	Fèces de porc	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	4798	Fèces de porc	Pork faeces	-	-	-	+	-	+	-	PD	NA	PD	4	a
2018	4799	Pédichiffonnette porc (sol ext)	Pork boot socks	+	-	+	+	-	+	-	PA	NA	PA	4	a
2018	4800	Pédichiffonnette porc (sol int)	Pork boot socks	+	-	-	+	-	+	-	PA	NA	PD	4	a
2018	5746	Fèces de volaille	Poultry faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	5747	Fèces de volaille	Poultry faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	5748	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	+	-	-	PA	PA	NA	4	a
2018	5749	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	+	-	-	PA	PA	NA	4	a
2018	5757	Fèces porc sac verrecteur	Pork faeces	-	-	-	+	+	-	-	PD	PD	NA	4	a
2018	5758	Fèces sacs engraissement	Pork faeces	+	-	-	+	+	-	-	PA	PD	NA	4	a
2018	6526	Fèces volaille	Poultry faeces	+	-	-	-	-	-	-	ND	NA	NA	4	a
2018	6527	Fèces volaille	Poultry faeces	+	-	-	+	-	-	-	PA	NA	NA	4	a
2018	6528	Pédichiffonnette volaille	Poultry boot socks	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	6532	Fèces de porcs	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	6533	Fèces porc verraterie	Pork faeces	+	-	+	+	-	+	-	PA	NA	PA	4	a
2018	6534	Pédichiffonnette porc sol n°7	Pork boot socks	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	6610	Fèces de porcs	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	6611	Fèces sac verraterie porc	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	6612	Fèces sacs porcs	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a
2018	6748	Fèces de porcs	Pork faeces	-	-	-	+	-	+	-	PD	NA	PD	4	a
2018	7116	Fèces volaille	Poultry faeces	+	+	-	-	-	-	-	ND	ND	NA	4	a
2018	7117	Pédichiffonnette poulailler perchoir	Poultry boot socks	+	-	-	+	+	-	-	PA	PD	NA	4	a
2018	7120	Pédichiffonnette élevage porcs	Pork boot socks	+	-	+	+	-	+	-	PA	NA	PA	4	a
2018	5750	Litière volaille	Poultry litters	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	5751	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	5752	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	5753	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	+	-	-	PA	PA	NA	4	b
2018	5754	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	+	-	-	PA	PA	NA	4	b
2018	5755	Chiffonnette poussière volaille	Poultry dusts wipe	+	+	-	+	+	-	-	PA	PA	NA	4	b
2018	5756	Chiffonnette cloison post-sevrage porc	Pork environment pork	+	+	-	+	+	-	-	PA	PA	NA	4	b
2018	5759	Chiffonnette porc engraissement	Pork environment wipe	+	-	-	+	+	-	-	PA	PD	NA	4	b
2018	6529	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	+	+	-	+	-	PA	NA	PA	4	b
2018	6530	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	-	+	-	+	-	PA	NA	PD	4	b

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

ADRIA

125/180

17 December 2024

Summary report (Version 1)

Thermo Scientific™ SureTect™ Salmonella species,
Typhimurium and Enteritidis Multiplex PCR Assay

PRIMARY PRODUCTION SAMPLES (7500 Fast Instrument)															
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type	
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C								
							Final result 7500 Fast								
				SS	SE	ST	SS	SE	ST	Agreement					
						SS	SE	ST							
2018	6531	Litière volaille	Poultry litters	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6535	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	-	-	-	PA	NA	PPND	4	b
2018	6536	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	-	+	-	PA	NA	PA	4	b
2018	6537	Eau d'abreuvoir porcs	Pork water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6538	Eau d'abreuvoir porcs	Pork water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6539	Eau d'abreuvoir porcs verraterie	Pork water from drinker	+	-	+	+	-	+	-	PA	NA	PA	4	b
2018	6540	Eau d'abreuvoir porc sevrage	Pork water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6613	Chiffonnette sol caisse perchoir volaille	Wipe poultry breeding	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6614	Chiffonnette mur perchoir volaille	Wipe poultry breeding	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6615	Chiffonnette de poussières porcs	Wipe dusts pork	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6616	Litière volaille	Poultry litters	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6617	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6618	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6619	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6620	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6740	Litière porcs	Pork litters	+	-	+	+	-	+	-	PA	NA	PA	4	b
2018	6741	Litière porcs	Pork litters	+	-	+	+	-	+	-	PA	NA	PA	4	b
2018	6742	Litière volaille	Poultry litters	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6743	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6744	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b
2018	6745	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	-	+	-	PA	NA	PA	4	b
2018	6746	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	-	+	-	PA	NA	PA	4	b
2018	6747	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	+	-	-	PA	PA	NA	4	b
2018	7118	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	+	-	-	PA	PD	NA	4	b
2018	7119	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	+	-	-	PA	PD	NA	4	b
2018	7121	Chiffonnette élevage porcs PS1	Pork wipe	+	-	+	+	-	+	-	PA	NA	PA	4	b

PRIMARY PRODUCTION SAMPLES (QS5 Instrument)																	
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type			
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C										
							Final result QS5										
				SS	SE	ST	SS	SE	ST	Agreement							
						SS	SE	ST									
2018	4786	Fèces de pintade	Turkey faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	4787	Fèces de poule	Hen faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	4788	Fèces de poule	Hen faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	4789	Fèces de poule	Hen faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	4790	Fèces de poule	Hen faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	4791	Pedichiffonnette pintade	Turkey boot socks	+	+	-	+	+	-	-	PA	PA	NA	4	a		
2018	4792	Pedichiffonnette pintade	Turkey boot socks	+	-	-	+	-	-	-	PA	NA	NA	4	a		
2018	4793	Fèces porc post sevrage	Pork faeces	+	+	-	-	-	-	-	ND	ND	NA	4	a		
2018	4794	Fèces porc	Pork faeces	-	-	-	+	-	+	-	PD	NA	PD	4	a		
2018	4795	Fèces verroterie	Pork faeces	-	-	-	+	-	-	-	PD	NA	NA	4	a		
2018	4797	Fèces de porc	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	4798	Fèces de porc	Pork faeces	-	-	-	+	-	+	-	PD	NA	PD	4	a		
2018	4799	Pédichiffonnette porc (sol ext)	Pork boot socks	+	-	+	+	-	+	-	PA	NA	PA	4	a		
2018	4800	Pédichiffonnette porc (sol int)	Pork boot socks	+	-	-	+	-	+	-	PA	NA	PD	4	a		
2018	5746	Fèces de volaille	Poultry faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	5747	Fèces de volaille	Poultry faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	5748	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	+	-	-	PA	PA	NA	4	a		
2018	5749	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	+	-	-	PA	PA	NA	4	a		
2018	5757	Fèces porc sac verrecteur	Pork faeces	-	-	-	+	+	-	-	PD	PD	NA	4	a		
2018	5758	Fèces sacs engraissement	Pork faeces	+	-	-	+	+	-	-	PA	PD	NA	4	a		
2018	6526	Fèces volaille	Poultry faeces	+	-	-	-	-	-	-	ND	NA	NA	4	a		
2018	6527	Fèces volaille	Poultry faeces	+	-	-	+	-	-	-	PA	NA	NA	4	a		
2018	6528	Pédichiffonnette volaille	Poultry boot socks	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	6532	Fèces de porcs	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	6533	Fèces porc verraterie	Pork faeces	+	-	+	+	-	+	-	PA	NA	PA	4	a		
2018	6534	Pédichiffonnette porc sol n°7	Pork boot socks	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	6610	Fèces de porcs	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	6611	Fèces sac verraterie porc	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	6612	Fèces sacs porcs	Pork faeces	-	-	-	-	-	-	-	NA	NA	NA	4	a		
2018	6748	Fèces de porcs	Pork faeces	-	-	-	+	-	+	-	PD	NA	PD	4	a		
2018	7116	Fèces volaille	Poultry faeces	+	+	-	-	-	-	-	ND	ND	NA	4	a		
2018	7117	Pédichiffonnette poulailler perchoir	Poultry boot socks	+	-	-	+	+	-	-	PA	PD	NA	4	a		
2018	7120	Pédichiffonnette élevage porcs	Pork boot socks	+	-	+	+	-	+	-	PA	NA	PA	4	a		
2018	5750	Litière volaille	Poultry litters	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	5751	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	5752	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	5753	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	+	-	-	PA	PA	NA	4	b		
2018	5754	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	+	-	-	PA	PA	NA	4	b		
2018	5755	Chiffonnette poussière volaille	Poultry dusts wipe	+	+	-	+	+	-	-	PA	PA	NA	4	b		
2018	5756	Chiffonnette cloison post-sevrage porc	Pork environment pork	+	+	-	+	+	-	-	PA	PA	NA	4	b		
2018	5759	Chiffonnette porc engraissement	Pork environment wipe	+	-	-	+	+	-	-	PA	PD	NA	4	b		
2018	6529	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	+	+	-	+	-	PA	NA	PA	4	b		
2018	6530	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	-	+	-	+	-	PA	NA	PD	4	b		

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

PRIMARY PRODUCTION SAMPLES (QS5 Instrument)																	
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay						Category	Type			
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C										
							Final result QS5										
				SS	SE	ST	SS	SE	ST	Agreement							
						SS	SE	ST									
2018	6531	Litière volaille	Poultry litters	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6535	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	-	-	-	PA	NA	PPND	4	b		
2018	6536	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	-	+	-	PA	NA	PA	4	b		
2018	6537	Eau d'abreuvoir porcs	Pork water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6538	Eau d'abreuvoir porcs	Pork water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6539	Eau d'abreuvoir porcs verraterie	Pork water from drinker	+	-	+	+	-	+	-	PA	NA	PA	4	b		
2018	6540	Eau d'abreuvoir porc sevrage	Pork water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6613	Chiffonnette sol caisse perchoir volaille	Wipe poultry breeding	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6614	Chiffonnette mur perchoir volaille	Wipe poultry breeding	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6615	Chiffonnette de poussières porcs	Wipe dusts pork	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6616	Litière volaille	Poultry litters	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6617	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6618	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6619	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6620	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6740	Litière porcs	Pork litters	+	-	+	+	-	+	-	PA	NA	PA	4	b		
2018	6741	Litière porcs	Pork litters	+	-	+	+	-	+	-	PA	NA	PA	4	b		
2018	6742	Litière volaille	Poultry litters	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6743	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6744	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	-	-	-	NA	NA	NA	4	b		
2018	6745	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	-	+	-	PA	NA	PA	4	b		
2018	6746	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	-	+	-	PA	NA	PA	4	b		
2018	6747	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	+	-	-	PA	PA	NA	4	b		
2018	7118	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	+	-	-	PA	PD	NA	4	b		
2018	7119	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	+	-	-	PA	PD	NA	4	b		
2018	7121	Chiffonnette élevage porcs PS1	Pork wipe	+	-	+	+	-	+	-	PA	NA	PA	4	b		

Results 4 - Results after storage for 72 h at 5°C ± 3°C

RAW PORK AND POULTRY MEAT (7500 Fast Instrument)																								
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Category	Type				
			Final result			14 h at 41.5°C and storage for 72 h at 5°C ± 3°C								Confirmatory tests			Final result				Agreement			
						Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium														
			SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Result	Cq	SS	SE	ST	SS	SE			ST			
3752	Escalope de jambon de porc	Raw pork ham	+	-	+	+	23,55	-	/	+	23,25	+	+	-	+	PA	NA	PA	1	a				
3747	Escalope de dinde	Raw turkey meat	+	+	-	+	25,98	+	30,47	-	/	+	+	+	-	PA	PA	NA	1	a				
4083	Escalope de dinde crue	Raw turkey meat	+	-	-	+	26,16	+	33,20	-	/	+	+	+	-	PA	PD	NA	1	a				
3812	Ailes de poulet	Raw chicken wings	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	1	a				
3815	Noix de joue de porc	Raw pork meat	+	-	+	+	26,86	-	/	+	26,22	+	+	-	+	PA	NA	PA	1	a				
4082	Côte de porc crue	Raw pork meat	+	-	-	+	24,17	-	/	-	/	+	+	-	-	PA	NA	NA	1	a				
4081	Côte échine de porc crue	Raw pork meat	+	+	-	+	29,19	+	29,69	-	/	+	+	+	-	PA	PA	NA	1	a				
3751	Escalope de jambon de porc	Raw pork ham	+	+	-	+	20,84	+	21,22	-	/	+	+	+	-	PA	PA	NA	1	a				
3753	Côte de porc	Raw pork meat	+	+	-	+	20,03	+	20,69	-	/	+	+	+	-	PA	PA	NA	1	a				
4211	Côte de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	1	a				
3749	Aiguillettes de poulet	Raw chicken meat	+	+	-	-/-	/	-/-	/	-/-	/	+	-	-	-	ND	ND	NA	1	a				
4084	Filets de canards crus	Raw duck meat	+	-	-	+	27,33	-	/	+	28,81	+	+	-	+	PA	NA	PD	1	a				
3754	Côte de porc	Raw pork meat	+	-	+	+	22,56	-	/	+	22,08	+	+	-	+	PA	NA	PA	1	a				
3748	Escalope de dinde	Raw turkey meat	+	-	-	+	29,59	-	/	-	/	+	+	-	-	PA	NA	NA	1	a				
3750	Aiguillettes de poulet	Raw chicken meat	+	-	+	+	26,44	-	/	+	25,22	+	+	-	+	PA	NA	PA	1	a				
3775	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	+	+	-	+	26,45	+	27,09	-	/	+	+	+	-	PA	PA	NA	1	b				
3776	Cuisse de poulet surgelé	Frozen chicken meat	+	+	-	+	34,02	+	33,85	-	/	+	+	+	-	PA	PA	NA	1	b				
3777	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	1	b				
3778	Côte de porc surgelé	Frozen pork meat	+	-	+	+	29,23	-	/	+	28,40	+	+	-	+	PA	NA	PA	1	b				
3779	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	-	-	-	+	28,62	-	/	+	28,05	+	+	-	+	PD	NA	PD	1	b				
3780	Cuisse de poulet surgelé	Frozen chicken meat	+	-	+	+	24,52	-	/	+	24,08	+	+	-	+	PA	NA	PA	1	b				
3773	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	+	21,46	+	22,05	-	/	+	+	+	-	PD	PD	NA	1	b				
3774	Côte de porc surgelé	Frozen pork meat	+	+	-	+	28,95	+	28,98	-	/	+	+	+	-	PA	PA	NA	1	b				
6269	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	19,66	-	/	+	21,75	+	+	-	+	PA	NA	PD	1	b				
6270	Côte de porc échine surgelée	Frozen pork meat	+	-	-	+	20,81	-	/	+	34,23	+	+	-	-	PA	NA	PPNA	1	b				
6271	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	20,02	-	/	+	22,89	+	+	-	+	PA	NA	PD	1	b				
3740	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	-	+	+	20,35	-	/	+	19,38	+	+	-	+	PA	NA	PA	1	c				

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

RAW PORK AND POULTRY MEAT (7500 Fast Instrument)																						
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Category	Type		
			Final result			14 h at 41.5°C and storage for 72 h at 5°C ± 3°C								Confirmatory tests	Final result			Agreement				
						PCR				SS	SE	ST	SS		SE	ST						
						<i>Salmonella spp</i>		<i>Salmonella Enteritidis</i>									<i>Salmonella Typhimurium</i>					
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Result	Cq	SS	SE	ST	SS	SE	ST						
3743	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	+	+	-	+	27,82	+	32,41	-	/	+	+	+	-	PA	PA	NA	1	c		
3813	Dinde à l'huile	Raw marinated turkey meat	+	-	-	+	29,58	-	/	-	/	+	+	-	-	PA	NA	NA	1	c		
3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	+	+	28,27	-	/	+	27,95	+	+	-	+	PA	NA	PA	1	c		
3739	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	+	-	+	19,24	+	19,75	-	/	+	+	+	-	PA	PA	NA	1	c		
3741	Poitrine de porc à la provençale	Seasoned raw pork breast	+	+	-	+	19,53	+	20,35	-	/	+	+	+	-	PA	PA	NA	1	c		
4210	Araignée de porc marinée	Marinated pork meat	+	-	-	+	26,28	-	/	-	/	+	+	-	-	PA	NA	NA	1	c		
3745	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	+	-	+	28,54	+	28,82	-	/	+	+	+	-	PA	PA	NA	1	c		
3742	Poitrine de porc à la provençale	Seasoned raw pork breast	+	-	+	+	20,21	-	/	+	19,46	+	+	-	+	PA	NA	PA	1	c		
3746	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	-	+	+	26,22	-	/	+	25,80	+	+	-	+	PA	NA	PA	1	c		
6359	Moelleux poulet crus marinés courgette basilic	Seasoned chicken meat	+	-	-	+	25,50	-	/	-	/	+	+	-	-	PA	NA	NA	1	c		
6360	Cuisse de poulet au paprika	Seasoned chicken meat	+	+	-	-	/	-	/	-	/	-	-	-	-	ND	ND	NA	1	c		
6361	Ailerons de poulet à la mexicaine	Seasoned chicken wings	-	-	-	+	34,74	+	36,75	-	/	+(RVS)	+	+	-	PD	PD	NA	1	c		

RAW PORK AND POULTRY MEAT (QS5 Instrument)																						
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type
			Final result			14 h at 41.5°C and storage for 72 h at 5°C ± 3°C																
						PCR						Confirmatory tests	Final result			Agreement						
						Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium			SS	SE	ST	SS	SE	ST				
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Result	Cq	SS	SE	ST	SS	SE	ST						
3747	Escalope de dinde	Raw turkey meat	+	+	-	+	27,6	+	30,86	-	/	+	+	+	-	PA	PA	NA	1	a		
3748	Escalope de dinde	Raw turkey meat	+	-	-	+	27,31	-	/	-	/	+	+	-	-	PA	NA	NA	1	a		
3749	Aiguillettes de poulet	Raw chicken meat	+	+	-	-/-	/	-/-	/	-/-	/	+	-	-	-	ND	ND	NA	1	a		
3750	Aiguillettes de poulet	Raw chicken meat	+	-	+	+	24,74	-	/	+	24,56	+	+	-	+	PA	NA	PA	1	a		
3751	Escalope de jambon de porc	Raw pork ham	+	+	-	+	21,58	+	21,59	-	/	+	+	+	-	PA	PA	NA	1	a		
3752	Escalope de jambon de porc	Raw pork ham	+	-	+	+	24,44	-	/	+	23,88	+	+	-	+	PA	NA	PA	1	a		
3753	Côte de porc	Raw pork meat	+	+	-	+	22,8	+	22,98	-	/	+	+	+	-	PA	PA	NA	1	a		
3754	Côte de porc	Raw pork meat	+	-	+	+	25,72	-	/	+	25,19	+	+	-	+	PA	NA	PA	1	a		
3812	Ailes de poulet	Raw chicken wings	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	1	a		
3815	Noix de joue de porc	Raw pork meat	+	-	+	+	28,74	-	/	+	27,87	+	+	-	+	PA	NA	PA	1	a		
4081	Côte échine de porc crue	Raw pork meat	+	+	-	+	29,56	+	29,82	-	/	+	+	+	-	PA	PA	NA	1	a		
4082	Côte de porc crue	Raw pork meat	+	-	-	+	24,17	-	/	-	/	+	+	-	-	PA	NA	NA	1	a		
4083	Escalope de dinde crue	Raw turkey meat	+	-	-	+	26,96	+	35,26	-	/	+	+	+	-	PA	PD	NA	1	a		
4084	Filets de canards crus	Raw duck meat	+	-	-	+	27,39	-	/	+	28,99	+	+	-	+	PA	NA	PD	1	a		
4211	Côte de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	1	a		
3773	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	+	22,67	+	22,66	-	/	+	+	+	-	PD	PD	NA	1	b		
3774	Côte de porc surgelé	Frozen pork meat	+	+	-	+	28,14	+	27,67	-	/	+	+	+	-	PA	PA	NA	1	b		
3775	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	+	+	-	+	26,74	+	27,00	-	/	+	+	+	-	PA	PA	NA	1	b		
3776	Cuisse de poulet surgelé	Frozen chicken meat	+	+	-	+	34,02	+	32,42	-	/	+	+	+	-	PA	PA	NA	1	b		
3777	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	1	b		
3778	Côte de porc surgelé	Frozen pork meat	+	-	+	+	30,77	-	/	+	29,82	+	+	-	+	PA	NA	PA	1	b		
3779	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	-	-	-	+	28,57	-	/	+	28,00	+	+	-	+	PD	NA	PD	1	b		
3780	Cuisse de poulet surgelé	Frozen chicken meat	+	-	+	+	25,81	-	/	+	25,45	+	+	-	+	PA	NA	PA	1	b		
6269	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	21,93	-	/	+	24,36	+	+	-	+	PA	NA	PD	1	b		
6270	Côte de porc échine surgelée	Frozen pork meat	+	-	-	+	22,06	-	/	+	35,94	+	+	-	-	PA	NA	NA	1	b		
6271	Filet mignon de porc surgelé	Frozen pork meat	+	-	-	+	21,12	-	/	+	24,18	+	+	-	+	PA	NA	PD	1	b		
3739	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	+	-	+	19,9	+	20,25	-	/	+	+	+	-	PA	PA	NA	1	c		
3740	Côtes de porcs à la mexicaine	Seasoned raw pork meat	+	-	+	+	20,1	-	/	+	19,29	+	+	-	+	PA	NA	PA	1	c		
3741	Poitrine de porc à la provençale	Seasoned raw pork breast	+	+	-	+	20,56	+	20,49	-	/	+	+	+	-	PA	PA	NA	1	c		
3742	Poitrine de porc à la provençale	Seasoned raw pork breast	+	-	+	+	20,17	-	/	+	19,7	+	+	-	+	PA	NA	PA	1	c		
3743	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	+	+	-	+	27,55	+	30,99	-	/	+	+	+	-	PA	PA	NA	1	c		
3745	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	+	-	+	28,36	+	28,1	-	/	+	+	+	-	PA	PA	NA	1	c		
3746	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	+	-	+	+	25,93	-	/	+	25,43	+	+	-	+	PA	NA	PA	1	c		
3813	Dinde à l'huile	Raw marinated turkey meat	+	-	-	+	30,51	-	/	-	/	+	+	-	-	PA	NA	NA	1	c		
3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	+	+	28,97	-	/	+	28,57	+	+	-	+	PA	NA	PA	1	c		
4210	Araignée de porc marinée	Marinated pork meat	+	-	-	+	27,39	-	/	-	/	+	+	-	-	PA	NA	NA	1	c		
6359	Moelleux poulet crus marinés courgette basilic	Seasoned chicken meat	+	-	-	+	26,27	-	/	-	/	+	+	-	-	PA	NA	NA	1	c		
6360	Cuisse de poulet au paprika	Seasoned chicken meat	+	+	-	-	/	-	/	-	/	-	-	-	-	ND	ND	NA	1	c		
6361	Ailerons de poulet à la mexicaine	Seasoned chicken wings	-	-	-	+	36,43	+	37,61	-	/	+(RVS)	+	+	-	PD	PD	NA	1	c		

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

READY-TO-EAT AND READY-TO- REHEAT PORK AND POULTRY (7500 Fast Instrument)																								
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay												Category	Type					
			Final result			14 h at 41.5°C and storage for 72 h at 5°C ± 3°C								Confirmatory tests			Final result			Agreement				
						Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium														
			SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Result	Cq	SS	SE	ST	SS			SE	ST			
4311	Saucisson sec	Sausage	+	-	-	+	21,02	-	/	+	20,21	+	+	-	+	PA	NA	PD	2	a				
4295	Jambon cru	Raw ham	+	-	+	+	19,20	-	/	+	18,40	+	+	-	+	PA	NA	PA	2	a				
4297	Saucisson sec	Sausage	+	-	+	-	/	-	/	-	/	-	-	-	-	ND	NA	ND	2	a				
4299	Pancetta	Raw delicatessen	+	-	+	+	19,37	-	/	+	18,57	+	+	-	+	PA	NA	PA	2	a				
4310	Magret de canard au poivre	Seasoned duck meat	+	-	+	+	21,27	-	/	+	21,37	+	+	-	+	PA	NA	PA	2	a				
4300	Magret de canard fumé	Smoked dusk meat	+	-	+	+	21,03	-	/	+	20,01	+	+	-	+	PA	NA	PA	2	a				
4309	Jambon cru	Raw ham	+	-	-	+	18,66	+	19,69	-	/	+	+	+	-	PA	PD	NA	2	a				
4296	Jambon cru	Low moisture ham	-	-	-	+	19,09	+	19,76	-	/	+	+	+	-	PD	PD	NA	2	a				
4298	Jambon speck	Raw ham	+	+	-	+	18,52	+	19,41	-	/	+	+	+	-	PA	PA	NA	2	a				
4301	Magret de canard au poivre	Seasoned duck meat	+	+	-	+	22,24	+	22,75	-	/	+	+	+	-	PA	PA	NA	2	a				
4373	Chipolatas aux herbes	Sausages with herbs	+	-	-	-	/	-	/	-	/	-	-	-	-	ND	NA	NA	2	a				
4374	Chipolatas aux oignons	Sausages with onion	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	2	a				
4377	Chipolatas orientales	Sausages	-	-	-	+	26,79	-	/	-	/	+	+	-	-	PD	NA	NA	2	a				
5907	Bacon fumé	Bacon	+	-	-	+?/-	20,57	?/-	/	?/-	/	-	-	-	-	ND	NA	NA	2	a				
4313	Pâté de campagne porc	Pork pâté	+	-	+	+	19,01	-	/	+	18,61	+	+	-	+	PA	NA	PA	2	b				
4302	Jambon blanc cuit	Cooked ham	+	-	+	+	18,12	-	/	+	17,72	+	+	-	+	PA	NA	PA	2	b				
4306	Pâté de campagne porc	Pork pâté	+	-	+	+	18,28	-	/	+	18,08	+	+	-	+	PA	NA	PA	2	b				
4303	Jambon blanc cuit	Cooked ham	+	+	-	+	21,32	+	21,78	-	/	+	+	+	-	PA	PA	NA	2	b				
4307	Rillettes de porc	Pork rillettes	+	+	-	-	/	-	/	-	/	-	-	-	-	ND	ND	NA	2	b				
4312	Blanc de dinde cuit	Cooked turkey	+	+	-	+	20,64	+	26,50	-	/	-	+	-	-	PA	PPND	NA	2	b				
4305	Blanc de dinde cuit	Cooked turkey	+	+	-	+	19,97	+	20,62	-	/	+	+	+	-	PA	PA	NA	2	b				
4308	Rillettes de canard	Duck rillettes	-	-	-	+	22,35	+	22,90	-	/	+	+	+	-	PD	PD	NA	2	b				
6362	Rosette de Lyon	Delicatessen	+	-	-	+	19,16	-	/	-	/	+	+	-	-	PA	NA	NA	2	b				
6364	Rillettes de poulet rôti	Chicken rillettes	+	+	-	+	18,68	+	19,45	-	/	+	+	+	-	PA	PA	NA	2	b				
6366	Blanc de dinde cuit	Cooked turkey	+	-	-	+	18,27	+	19,03	-	/	+	+	+	-	PA	PD	NA	2	b				
6363	Filet mignon cuit fumé	RTE (smoked pork meat)	+	-	-	+	18,65	-	/	+	20,74	+	+	-	+	PA	NA	PD	2	c				
4368	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	+	-	+	+	25,45	-	/	+	24,94	+	+	-	+	PA	NA	PA	2	c				
4369	Sandwich poulet rôti	RTE (sandwich chicken)	+	+	-	+	19,93	+	21,99	-	/	+	+	+	-	PA	PA	NA	2	c				
4370	Porc au caramel	RTRH (pork meal)	+	-	+	+	22,69	-	/	+	22,07	+	+	-	+	PA	NA	PA	2	c				
4371	Poulet Basquaise	RTRH (chicken meal)	+	+	-	+	20,26	+	21,48	-	/	+	+	+	-	PA	PA	NA	2	c				
4372	Salade de poulet	RTE (salad chicken)	+	+	-	+	20,60	+	21,77	-	/	+	+	+	-	PA	PA	NA	2	c				

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

READY-TO-EAT AND READY-TO- REHEAT PORK AND POULTRY (7500 Fast Instrument)																				
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Category	Type
			Final result			14 h at 41.5°C and storage for 72 h at 5°C ± 3°C														
						PCR						Confirmatory tests	Final result			Agreement				
			<i>Salmonella spp</i>		<i>Salmonella Enteritidis</i>		<i>Salmonella Typhimurium</i>		Result	Cq	Result		Cq	Result	Cq	SS	SE	ST		
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq				SS							SE	ST
5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	2	c
5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	/	-	/	-	-	-	NA	NA	NA	2	c	
6365	Canard confit et écrasé de pommes de terre	RTRH (duck meal)	+	+	-	+	19,11	+	20,51	-	/	+	+	-	PA	PA	NA	2	c	

READY TO EAT PORK AND POULTRY (QS5 Instrument)																						
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type
			Final result			14 h at 41.5°C and storage for 72 h at 5°C ± 3°C																
						PCR						Confirmatory tests	Final result			Agreement						
			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		SS	SE	ST		SS	SE	ST	SS	SE	ST				
Result	Cq	Result	Cq	Result	Cq																	
4295	Jambon cru	Raw ham	+	-	+	+	20,78	-	/	+	20,25	+	+	-	+	PA	NA	PA	2	a		
4296	Jambon cru	Low moisture ham	-	-	-	+	22,81	+	23,2	-	/	+	+	+	-	PD	PD	NA	2	a		
4297	Saucisson sec	Low moisture sausage	+	-	+	-	/	-	/	-	/	-	-	-	-	ND	NA	ND	2	a		
4298	Jambon speck	Raw ham	+	+	-	+	19,59	+	20,35	-	/	+	+	+	-	PA	PA	NA	2	a		
4299	Pancetta	Raw delicatessen	+	-	+	+	20,6	-	/	+	20,14	+	+	-	+	PA	NA	PA	2	a		
4300	Magret de canard fumé	Smoked dusk meat	+	-	+	+	22,08	-	/	+	21,73	+	+	-	+	PA	NA	PA	2	a		
4301	Magret de canard au poivre	Seasoned duck meat	+	+	-	+	23,02	+	23,01	-	/	+	+	+	-	PA	PA	NA	2	a		
4309	Jambon cru	Raw ham	+	-	-	+	20,73	+	21,08	-	/	+	+	+	-	PA	PD	NA	2	a		
4310	Magret de canard au poivre	Seasoned duck meat	+	-	+	+	21,71	-	/	+	22,09	+	+	-	+	PA	NA	PA	2	a		
4311	Saucisson sec	Sausage	+	-	-	+	22,5	-	/	+	22,11	+	+	-	+	PA	NA	PD	2	a		
4373	Chipolatas aux herbes	Sausages with herbs	+	-	-	-	/	-	/	-	/	-	-	-	-	ND	NA	NA	2	a		
4374	Chipolatas aux oignons	Sausages with onion	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	2	a		
4377	Chipolatas orientales	Sausages	-	-	-	+	26,88	-	/	-	/	+	+	-	-	PD	NA	NA	2	a		
5907	Bacon fumé	Smoked bacon	+	-	-	-	/	-	/	-	/	-	-	-	-	ND	NA	NA	2	a		
4302	Jambon blanc cuit	Cooked ham	+	-	+	+	19,47	-	/	+	19,16	+	+	-	+	PA	NA	PA	2	b		
4303	Jambon blanc cuit	Cooked ham	+	+	-	+	20,93	+	22,28	-	/	+	+	+	-	PA	PA	NA	2	b		
4305	Blanc de dinde cuit	Cooked turkey	+	+	-	+	22,47	+	21,78	-	/	+	+	+	-	PA	PA	NA	2	b		
4306	Pâté de campagne porc	Pork pâté	+	-	+	+	18,33	-	/	+	18,04	+	+	-	+	PA	NA	PA	2	b		
4307	Rillettes de porc	Pork rillettes	+	+	-	-	/	-	/	-	/	-	-	-	-	ND	ND	NA	2	b		
4308	Rillettes de canard	Duck rillettes	-	-	-	+	22,56	+	22,62	-	/	+	+	+	-	PD	PD	NA	2	b		
4312	Blanc de dinde cuit	Cooked turkey	+	+	-	+	21,7	+	28,54	-	/	-	+	-	-	PA	PPND	NA	2	b		
4313	Pâté de campagne porc	Pork pâté	+	-	+	+	18,84	-	/	+	18,44	+	+	-	+	PA	NA	PA	2	b		
6362	Rosette de Lyon	Delicatessen	+	-	-	+	21,62	-	/	-	/	+	+	-	-	PA	NA	NA	2	b		
6364	Rillettes de poulet rôti	Chicken rillettes	+	+	-	+	19,13	+	19,16	-	/	+	+	+	-	PA	PA	NA	2	b		
6366	Blanc de dinde cuit	Cooked turkey	+	-	-	+	18,48	+	18,21	-	/	+	+	+	-	PA	PD	NA	2	b		
4368	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	+	-	+	+	24,44	-	/	+	24,09	+	+	-	+	PA	NA	PA	2	c		
4369	Sandwich poulet rôti	RTE (sandwich chicken)	+	+	-	+	21,06	+	21,65	-	/	+	+	+	-	PA	PA	NA	2	c		
4370	Porc au caramel	RTRH (pork meal)	+	-	+	+	23,22	-	/	+	22,89	+	+	-	+	PA	NA	PA	2	c		
4371	Poulet Basquaise	RTRH (chicken meal)	+	+	-	+	19,68	+	20,86	-	/	+	+	+	-	PA	PA	NA	2	c		
4372	Salade de poulet	RTE (salad chicken)	+	+	-	+	21,29	+	21,71	-	/	+	+	+	-	PA	PA	NA	2	c		
5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	2	c		
5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	2	c		
6363	Filet mignon cuit fumé	RTE (smoked pork meat)	+	-	-	+	20,34	-	/	+	22,35	+	+	-	+	PA	NA	PD	2	c		
6365	Canard confit et écrasé de pommes de terre	RTRH (duck meal)	+	+	-	+	19,59	+	19,68	-	/	+	+	+	-	PA	PA	NA	2	c		

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

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument)																			
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Type
			Final result			BPW for 16 h at 37°C and storage for 72 h at 5°C ± 3°C													
			SS	SE	ST	PCR						Confirmatory tests	Final result			Agreement			
						Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium			SS	SE	ST	SS	SE	ST	
Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	SS	SE	ST	SS	SE	ST				
4661	Chiffonnette avant nettoyage étagère stockage épices	Wipe (spices)	+	-	-	+	25,77	-	/	-	/	+	+	-	-	PA	NA	NA	a
4662	Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf	Wipe (egg powder)	+	+	-	+	25,15	+	25,32	-	/	+	+	+	-	PA	PA	NA	a
4663	Chiffonnette avant nettoyage plan de travail (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	25,07	-	/	+	24,68	+	+	-	+	PA	NA	PA	a
4664	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	27,96	-	/	+	27,70	+	+	-	+	PA	NA	PA	a
4665	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe after cleaning (risotto fabrication)	+	-	-	+	26,57	+	29,73	-	/	+	+	+	-	PA	PD	NA	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	28,54	+	28,58	-	/	+	+	+	-	PA	PA	NA	a
4960	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	-	+	+	35,02	-	/	+	34,56	+	+	-	+	PA	NA	PA	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	33,26	+	33,12	-	/	+	+	+	-	PA	PA	NA	a
4962	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	22,54	+	22,99	-	/	+	+	+	-	PA	PA	NA	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+	+	-	+	27,30	+	27,50	-	/	+	+	+	-	PA	PA	NA	a
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	a
4477	Eau de flagelleuse(abattoir porc)	Process water (pork industry)	+	-	+	+	38,52	-	/	+	36,25	+(OMA)	+	-	+	PA	NA	PA	b
4478	Eau Flop II(abattoir porc)	Process water (pork industry)	+	-	+	+	33,10	-	/	+	32,13	+	+	-	+	PA	NA	PA	b
4480	Eau rinçage cutter(fabrication saucisses végétales)	Rinsed water (vegetable sausage)	+	-	+	+	23,78	-	/	+	23,02	+	+	-	+	PA	NA	PA	b
4483	Eau de process (industrie porc)	Process water (pork industry)	+	-	-	+	19,72	-	/	-	/	+	+	-	-	PA	NA	NA	b
4660	Eau de rinçage Stéfan (fabrication sauce risotto)	Eau de rinçage (risotto fabrication)	+	+	-	+	26,29	+	26,92	-	/	+	+	+	-	PA	PA	NA	b
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	b
4968	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	-/-	/	-/-	/	-/-	/	+	-	-	-	ND	ND	NA	b
4969	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	?/+	/35,10	+/+	36,01/35,12	-/-	/	+	+	+	-	PA	PA	NA	b
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	b
6367	Eau de rinçage (industrie porc)	Rinsed water (Pork industry)	+	+	-	+	19,01	+	20,10	-	/	+	+	+	-	PA	PA	NA	b
6368	Eau de process (industrie porc)	Process water (pork industry)	+	-	+	+	24,35	-	/	+	26,03	+	+	-	+	PA	NA	PA	b
6369	Eau de rinçage douchape avant flambeur (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	26,30	-	/	+	25,95	+	+	-	+	PA	NA	PA	b
6370	Eau d'échaudage (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	21,39	-	/	+	24,10	+	+	-	+	PA	NA	PA	b
6371	Eau d process (industrie porc)	Process water (pork industry)	+	-	+	+	24,39	-	/	+	24,10	+	+	-	+	PA	NA	PA	b

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PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast Instrument)																			
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Type
			Final result			BPW for 16 h at 37°C and storage for 72 h at 5°C ± 3°C													
			SS	SE	ST	PCR						Confirmatory tests	Final result			Agreement			
						Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium			SS	SE	ST	SS	SE	ST	
Result	Cq	Result	Cq	Result	Cq	Result	Cq	SS	SE	ST	SS	SE	ST						
4484	Déchets filets de poulet	Chicken waste	+	+	-	+	24,68	+	24,92	-	/	+	+	+	-	PA	PA	NA	c
4485	Déchets knacks porc	Pork dusts	+	-	-	+	23,42	-	/	-	/	+	+	-	-	PA	NA	NA	c
4486	Déchets saucisses	Sausage waste	+	-	+	+	28,03	-	/	+	27,22	+	+	-	+	PA	NA	PA	c
4658	Déchets risotto	Risotto waste	-	-	-	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	c
4971	Déchets abats volaille	Waste (Poultry slaughter)	+	-	+	-/-	/	-/-	/	-/-	/	+	-	-	-	ND	NA	ND	c
4972	Déchets abats volaille	Waste (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	c
4973	Sang (abattage volaille)	Blood (Poultry slaughter)	+	-	-	+	30,86	-	/	-	/	+	+	-	-	PA	NA	NA	c
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+(C.youngae)	-	-	-	NA	NA	NA	c
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	c
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	c
6372	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	29,94	-	/	+	29,44	+	+	-	+	PA	NA	PA	c
6373	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	28,55	-	/	+	28,00	+	+	-	+	PA	NA	PA	c
6374	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	27,39	-	/	+	26,71	+	+	-	+	PA	NA	PA	c
6375	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	30,62	-	/	+	30,08	+	+	-	+	PA	NA	PA	c
6376	Déchets (fabrication knacks)	Waste (Knacks fabrication)	+	-	+	+	22,84	-	/	+	22,14	+	+	-	+	PA	NA	PA	c
6377	Déchets (fabrication knacks)	Waste (Knacks fabrication)	+	-	+	+	19,79	-	/	+	19,45	+	+	-	+	PA	NA	PA	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 Instrument)																					
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 *			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Category	Type
			Final result			BPW for 16 h at 37°C and storage 72 h at 5 ± 3°C															
			SS	SE	ST	PCR				Confirmatory tests	Final result			Agreement							
						Salmonella spp		Salmonella Enteritidis			Salmonella Typhimurium		SS	SE	ST	SS	SE	ST			
Result	Cq	Result	Cq	Result	Cq	Result	Cq	SS	SE	ST	SS	SE	ST								
4661	Chiffonnette avant nettoyage étagère stockage épices	Wipe (spices)	+	-	-	+	24,46	-	/	-	/	+	+	-	-	PA	NA	NA	3	a	
4662	Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf	Wipe (egg powder)	+	+	-	+	24,18	+	23,27	-	/	+	+	+	-	PA	PA	NA	3	a	
4663	Chiffonnette avant nettoyage plan de travail (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	24,37	-	/	+	23,98	+	+	-	+	PA	NA	PA	3	a	
4664	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe before cleaning (risotto fabrication)	+	-	+	+	26,77	-	/	+	26,6	+	+	-	+	PA	NA	PA	3	a	
4665	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe after cleaning (risotto fabrication)	+	-	-	+	25,12	+	28,7	-	/	+	+	+	-	PA	PD	NA	3	a	
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	28,01	+	27,35	-	/	+	+	+	-	PA	PA	NA	3	a	
4960	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	-	+	+	35,82	-	/	+	34,54	+	+	-	+	PA	NA	PA	3	a	
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	34,15	+	32,98	-	/	+	+	+	-	PA	PA	NA	3	a	
4962	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	23,07	+	22,72	-	/	+	+	+	-	PA	PA	NA	3	a	
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+	+	-	+	26,52	+	25,9	-	/	+	+	+	-	PA	PA	NA	3	a	
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	a	
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	a	
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	a	
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	a	
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	a	
4477	Eau de flagelleuse (abattoir porc)	Process water (pork industry)	+	-	+	+	38,53	-	/	+	37,71	+(OMA)	+	-	+	PA	NA	PA	3	b	
4478	Eau Flop II (abattoir porc)	Process water (pork industry)	+	-	+	+	32,67	-	/	+	31,83	+	+	-	+	PA	NA	PA	3	b	
4480	Eau de rinçage cutter (fabrication saucisses végétales)	Rinsed water (vegetable sausage)	+	-	+	+	23,33	-	/	+	23,14	+	+	-	+	PA	NA	PA	3	b	
4483	Eau de process (industrie porc)	Process water (pork industry)	+	-	-	+	20,54	-	/	-	/	+	+	-	-	PA	NA	NA	3	b	
4660	Eau de rinçage Stéfan (fabrication sauce risotto)	Rinsed water (risotto fabrication)	+	+	-	+	26,48	+	26,15	-	/	+	+	+	-	PA	PA	NA	3	b	
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	b	
4968	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	-/-	/	-/-	/	-/-	/	+	-	-	-	ND	ND	NA	3	b	
4969	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	+	+	-	+	35,45	+	34,49	-	/	+	+	+	-	PA	PA	NA	3	b	
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	b	
6367	Eau de rinçage (industrie porc)	Rinsed water (Pork industry)	+	+	-	+	21,58	+	22,2	-	/	+	+	+	-	PA	PA	NA	3	b	
6368	Eau de process (industrie porc)	Process water (pork industry)	+	-	+	+	25,7	-	/	+	27,18	+	+	-	+	PA	NA	PA	3	b	
6369	Eau de rinçage douchape avant flambeur (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	28,17	-	/	+	27,31	+	+	-	+	PA	NA	PA	3	b	
6370	Eau d'échaudage (industrie porc)	Rinsed water (Pork industry)	+	-	+	+	23,09	-	/	+	22,45	+	+	-	+	PA	NA	PA	3	b	
6371	Eau d process (industrie porc)	Process water (pork industry)	+	-	+	+	25,87	-	/	+	24,99	+	+	-	+	PA	NA	PA	3	b	
4484	Déchets filets de poulet	Chicken waste	+	+	-	+	25,4	+	25,06	-	/	+	+	+	-	PA	PA	NA	3	c	
4485	Déchets knacks porc	Pork dusts	+	-	-	+	22,54	-	/	-	/	+	+	-	-	PA	NA	NA	3	c	
4486	Déchets saucisses	Sausage waste	+	-	+	+	27,16	-	/	+	26,68	+	+	-	+	PA	NA	PA	3	c	
4658	Déchets risotto	Risotto waste	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	c	
4971	Déchets abats volaille	Waste (Poultry slaughter)	+	-	+	+	39,09	-	/	+	37,77	+	+	-	+	PA	NA	PA	3	c	

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

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 Instrument)																					
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Category	Type
			Final result			BPW for 16 h at 37°C and storage 72 h at 5 ± 3°C															
						PCR						Confirmatory tests	Final result			Agreement					
			SS	SE	ST	Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium			SS	SE	ST	SS	SE	ST			
			Result	Cq	Result	Cq	Result	Cq													
4972	Déchets abats volaille	Waste (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	c	
4973	Sang (abattage volaille)	Blood (Poultry slaughter)	+	-	-	+	37,74	-	/	-	/	+	+	-	-	PA	NA	NA	3	c	
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+(C.youngae)	-	-	-	NA	NA	NA	3	c	
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	c	
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	NA	NA	NA	3	c	
6372	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	33,93	-	/	+	32,57	+	+	-	+	PA	NA	PA	3	c	
6373	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	31,07	-	/	+	30,41	+	+	-	+	PA	NA	PA	3	c	
6374	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	29,8	-	/	+	28,94	+	+	-	+	PA	NA	PA	3	c	
6375	Déchets (industrie porc)	Waste (Pork slaughter)	+	-	+	+	33,18	-	/	+	32,57	+	+	-	+	PA	NA	PA	3	c	
6376	Déchets (fabrication knacks)	Waste (Knacks fabrication)	+	-	+	+	24,51	-	/	+	23,67	+	+	-	+	PA	NA	PA	3	c	
6377	Déchets (fabrication knacks)	Waste (Knacks fabrication)	+	-	+	+	21,22	-	/	+	20,87	+	+	-	+	PA	NA	PA	3	c	

PRIMARY PRODUCTION SAMPLES (7500 Fast Instrument)																							
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C and storage for 72 h at 5°C ± 3°C																
							PCR 7500 Fast						Confirmation		Final result 7500 Fast								
				SS		SE		ST		RVS/ streaking onto Brilliance Salmonella		Agreement											
				SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	SS	SE	ST	SS	SE	ST			
2018	4786	Fèces de pintade	Turkey faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a	
2018	4788	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a	
2018	4790	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a	
2018	4791	Pédichiffonnette pintade	Turkey boot socks	+	+	-	-/+	32,32	+/+	35,08/35,62/32,15	-	/	+p	+	+	+	-	PA	PA	NA	4	a	
2018	4792	Pédichiffonnette pintade	Turkey boot socks	+	-	-	+	23,60	-	/	-	/	+p	+	+	-	-	PA	NA	NA	4	a	
2018	4793	Fèces porc post sevrage	Pork faeces	+	+	-	-	/	-	/	-	/	-	-	-	-	-	ND	ND	NA	4	a	
2018	4794	Fèces porc	Pork faeces	-	-	-	+	25,60	-	/	+	25,41	+p	+	+	-	+	PD	NA	PD	4	a	
2018	4795	Fèces verroterie	Pork faeces	-	-	-	-/-	/	-/-	/	-/-	/	+m	+	-	-	-	NA	NA	NA	4	a	
2018	4797	Fèces de porc	Pork faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a	
2018	4798	Fèces de porc	Pork faeces	-	-	-	+	36,72	-	/	+	35,43	+M	+	+	-	+	PD	NA	PD	4	a	
2018	4799	Pédichiffonnette porc (sol ext)	Pork boot socks	+	-	+	+	38,15	-	/	+	38,08	+M	+	+	-	+	PA	NA	PA	4	a	
2018	4800	Pédichiffonnette porc (sol int)	Pork boot socks	+	-	-	+	29,45	-	/	+	30,71	+p	+	+	-	+	PA	NA	PD	4	a	
2018	5746	Fèces de volaille	Poultry faeces	-	-	-	-/+	38,12	-/+	39,05/38,03	-/-	/	+1/2	+	-	-	-	NA	NA	NA	4	a	
2018	5747	Fèces de volaille	Poultry faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a	
2018	5748	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	24,53	+	25,16	-	/	+M	+	+	+	-	PA	PA	NA	4	a	
2018	5749	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	22,57	+	23,07	-	/	+1/2	+	+	+	-	PA	PA	NA	4	a	
2018	5757	Fèces porc sac verrecteur	Pork faeces	-	-	-	+	25,11	+	25,56	-	/	+M	+	+	+	-	PD	PD	NA	4	a	
2018	5758	Fèces sacs engraissement	Pork faeces	+	-	-	+	19,16	+	19,72	-	/	+M	+	+	+	-	PA	PD	NA	4	a	
2018	6526	Fèces volaille	Poultry faeces	+	-	-	-	/	-	/	-	/	-	-	-	-	-	ND	NA	NA	4	a	
2018	6527	Fèces volaille	Poultry faeces	+	-	-	+	38,41	-	/	-	/	+m	+	+	-	-	PA	NA	NA	4	a	
2018	6528	Pédichiffonnette volaille	Poultry boot socks	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a	
2018	6532	Fèces de porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a	
2018	6533	Fèces porc verraterie	Pork faeces	+	-	+	+	19,61	-	/	+	19,17	+p	+	+	-	+	PA	NA	PA	4	a	
2018	6534	Pédichiffonnette porc sol n°7	Pork boot socks	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a	
2018	6748	Fèces de porcs	Pork faeces	-	-	-	+	21,30	-	/	+	20,11	+M	+	+	-	+	PD	NA	PD	4	a	
2018	7116	Fèces volaille	Poultry faeces	+	+	-	-	/	-	/	-	/	-	-	-	-	-	ND	ND	NA	4	a	
2018	7117	Pédichiffonnette poulailler perchoir	Poultry boot socks	+	-	-	+	22,99	+	23,05	-	/	+m	+	+	+	-	PA	PD	NA	4	a	
2018	7120	Pédichiffonnette élevage porcs	Pork boot socks	+	-	+	+	22,75	-	/	+	22,12	+1/2	+	+	-	+	PA	NA	PA	4	a	
2018	5750	Litière volaille	Poultry litters	-	-	-	+/-	37,48//	+/-	36,48//	+/-	/	-(X5 MSRV)	/	-	-	-	PPNA	PPNA	PPNA	4	b	
2018	5751	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st	/	-	-	-	NA	NA	NA	4	b	
2018	5752	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st	/	-	-	-	NA	NA	NA	4	b	
2018	5753	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	18,08	+	18,58	-	/	+p	+	+	+	-	PA	PA	NA	4	b	
2018	5754	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	19,88	+	20,43	-	/	+M	+	+	+	-	PA	PA	NA	4	b	
2018	5755	Chiffonnette poussière volaille	Poultry dusts wipe	+	+	-	+	20,55	+	21,13	-	/	+m	+	+	+	-	PA	PA	NA	4	b	
2018	5756	Chiffonnette cloison post-sevrage porc	Pork environment pork	+	+	-	+	20,40	+	22,50	-	/	+M	+	+	+	-	PA	PA	NA	4	b	
2018	5759	Chiffonnette porc engraissement	Pork environment wipe	+	-	-	+	23,41	+	24,53	-	/	+M	+	+	+	-	PA	PD	NA	4	b	
2018	6529	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	+	+	30,93	-	/	+	30,46	+M	+	+	-	+	PA	NA	PA	4	b	
2018	6530	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	-	+	27,98	-	/	+	27,19	+p	+	+	-	+	PA	NA	PD	4	b	
2018	6531	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	b	
2018	6535	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	33,27	-	/	+	36,68	+M (S.Braenderup)	+	+	-	-	PA	NA	PPND	4	b	

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

ADRIA

139/180

17 December 2024

Summary report (Version 1)

Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay

PRIMARY PRODUCTION SAMPLES (7500 Fast Instrument)																							
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C and storage for 72 h at 5°C ± 3°C																
							PCR 7500 Fast						Confirmation		Final result 7500 Fast								
				SS		SE		ST		RVS/ streaking onto Brilliance Salmonella		Agreement											
SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	SS	SE	ST	SS	SE	ST							
2018	6536	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	18,90	-	/	+	18,24	+M	+	+	-	+	PA	NA	PA	4	b	
2018	6539	Eau d'abreuvoir porcs verraterie	Pork water from drinker	+	-	+	+	24,89	-	/	+	24,27	+m	+	+	-	+	PA	NA	PA	4	b	
2018	6740	Litière porcs	Pork litters	+	-	+	+	28,07	-	/	+	26,88	+m	+	+	-	+	PA	NA	PA	4	b	
2018	6741	Litière porcs	Pork litters	+	-	+	+	26,28	-	/	+	25,00	+m	+	+	-	+	PA	NA	PA	4	b	
2018	6745	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	23,15	-	/	+	22,12	+M	+	+	-	+	PA	NA	PA	4	b	
2018	6746	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	25,65	-	/	+	24,79	+m	+	+	-	+	PA	NA	PA	4	b	
2018	6747	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	18,42	+	19,06	-	/	+p	+	+	+	-	PA	PA	NA	4	b	
2018	7118	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	25,22	+	27,67	-	/	+m	+	+	+	-	PA	PD	NA	4	b	
2018	7119	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	29,03	+	29,40	-	/	+M	+	+	+	-	PA	PD	NA	4	b	
2018	7121	Chiffonnette élevage porcs PS1	Pork wipe	+	-	+	+	32,45	-	/	+	33,18	+M	+	+	-	+	PA	NA	PA	4	b	

PRIMARY PRODUCTION SAMPLES (QS5 Instrument)																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*		Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type				
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C and storage for 72 h at 5°C ± 3°C																			
							PCR QS5						Confirmation		Final result QS5											
				SS		SE		ST		RVS/ streaking onto Brilliance Salmonella																
				SS	SE	ST	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	SS	SE	ST	Agreement								
														SS	SE	ST										
2018	4786	Fèces de pintade	Turkey faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	4	a			
2018	4788	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	4	a			
2018	4790	Fèces de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	4	a			
2018	4791	Pédichiffonnette pintade	Turkey boot socks	+	+	-	-/+	38,12/33,25	+/+	33,96/33,19/31,37	-	/	+p	+	+	+	-	PA	PA	NA	4	a				
2018	4792	Pédichiffonnette pintade	Turkey boot socks	+	-	-	+	23,93	-	/	-	/	+p	+	+	-	-	PA	NA	NA	4	a				
2018	4793	Fèces porc post sevrage	Pork faeces	+	+	-	-	/	-	/	-	/	-	-	-	-	-	ND	ND	NA	4	a				
2018	4794	Fèces porc	Pork faeces	-	-	-	+	25,97	-	/	+	25,40	+p	+	+	-	+	PD	NA	PD	4	a				
2018	4795	Fèces verroterie	Pork faeces	-	-	-	-/-	/	-/-	/	-/-	/	+m	+	-	-	-	NA	NA	NA	4	a				
2018	4797	Fèces de porc	Pork faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a				
2018	4798	Fèces de porc	Pork faeces	-	-	-	+	35,35	-	/	+	34,63	+M	+	+	-	+	PD	NA	PD	4	a				
2018	4799	Pédichiffonnette porc (sol ext)	Pork boot socks	+	-	+	+	36,13	-	/	+	36,23	+M	+	+	-	+	PA	NA	PA	4	a				
2018	4800	Pédichiffonnette porc (sol int)	Pork boot socks	+	-	-	+	28,06	-	/	+	29,82	+p	+	+	-	+	PA	NA	PD	4	a				
2018	5746	Fèces de volaille	Poultry faeces	-	-	-	-/-	/	-/-	39,28	-/-	/	+1/2	+	-	-	-	NA	NA	NA	4	a				
2018	5747	Fèces de volaille	Poultry faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a				
2018	5748	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	24,57	+	23,98	-	/	+M	+	+	+	-	PA	PA	NA	4	a				
2018	5749	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	21,07	+	21,48	-	/	+1/2	+	+	+	-	PA	PA	NA	4	a				
2018	5757	Fèces porc sac verrecteur	Pork faeces	-	-	-	+	23,91	+	23,80	-	/	+M	+	+	+	-	PD	PD	NA	4	a				
2018	5758	Fèces sacs engraissement	Pork faeces	+	-	-	+	18,01	+	17,96	-	/	+M	+	+	+	-	PA	PD	NA	4	a				
2018	6526	Fèces volaille	Poultry faeces	+	-	-	-	/	-	/	-	/	-	-	-	-	-	ND	NA	NA	4	a				
2018	6527	Fèces volaille	Poultry faeces	+	-	-	-/-	/	-	/	-	/	+m	+	-	-	-	ND	NA	NA	4	a				
2018	6528	Pédichiffonnette volaille	Poultry boot socks	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a				
2018	6532	Fèces de porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a				
2018	6533	Fèces porc verraterie	Pork faeces	+	-	+	+	20,49	-	/	+	20,05	+p	+	+	-	+	PA	NA	PA	4	a				
2018	6534	Pédichiffonnette porc sol n°7	Pork boot socks	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	a				
2018	6748	Fèces de porcs	Pork faeces	-	-	-	+	21,86	-	/	+	20,80	+M	+	+	-	+	PD	NA	PD	4	a				
2018	7116	Fèces volaille	Poultry faeces	+	+	-	-	/	-	/	-	/	-	-	-	-	-	ND	ND	NA	4	a				
2018	7117	Pédichiffonnette poulailler perchoir	Poultry boot socks	+	-	-	+	23,86	+	22,77	-	/	+m	+	+	+	-	PA	PD	NA	4	a				
2018	7120	Pédichiffonnette élevage porcs	Pork boot socks	+	-	+	+	23,51	-	/	+	22,99	+1/2	+	+	-	+	PA	NA	PA	4	a				
2018	5750	Litière volaille	Poultry litters	-	-	-	+/-	37,09//	+/-	36,15	+/-	/	- (X5 MSRV)	/	-	-	-	NA	NA	NA	4	b				
2018	5751	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st	/	-	-	-	NA	NA	NA	4	b				
2018	5752	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st	/	-	-	-	NA	NA	NA	4	b				
2018	5753	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	18,88	+	18,46	-	/	+p	+	+	+	-	PA	PA	NA	4	b				
2018	5754	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	19,50	+	19,17	-	/	+M	+	+	+	-	PA	PA	NA	4	b				
2018	5755	Chiffonnette poussière volaille	Poultry dusts wipe	+	+	-	+	20,42	+	19,98	-	/	+m	+	+	+	-	PA	PA	NA	4	b				
2018	5756	Chiffonnette cloison post-sevrage porc	Pork environment pork	+	+	-	+	21,10	+	22,13	-	/	+M	+	+	+	-	PA	PA	NA	4	b				
2018	5759	Chiffonnette porc engraissement	Pork environment wipe	+	-	-	+	23,22	+	23,62	-	/	+M	+	+	+	-	PA	PD	NA	4	b				
2018	6529	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	+	+	31,37	-	/	+	30,52	+M	+	+	-	+	PA	NA	PA	4	b				
2018	6530	Chiffonnette surface élevage volaille	Poultry environment wipe	+	-	-	+	28,46	-	/	+	27,91	+p	+	+	-	+	PA	NA	PD	4	b				
2018	6531	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	-	-	-	-	-	NA	NA	NA	4	b				
2018	6535	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	35,19	-	/	+	36,86	+M (S.Braenderup)	+	+	-	-	PA	NA	PPND	4	b				
2018	6536	Chiffonnette surface élevage porc	Pork environment wipe	+	-	+	+	18,84	-	/	+	19,33	+M	+	+	-	+	PA	NA	PA	4	b				

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

ADRIA

Summary report (Version 1)

Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay

141/180

17 December 2024

PRIMARY PRODUCTION SAMPLES (QS5 Instrument)																							
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1*			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type
				Result			TT Broth for 16 h at 37°C and subculture in BPW for 4 h at 37°C and storage for 72 h at 5°C ± 3°C																
							PCR QS5						Confirmation		Final result QS5								
				SS		SE		ST		RVS/ streaking onto Brilliance Salmonella													
				Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	SS	SE	ST	Agreement								
SS	SE	ST	SS	SE	ST	SS	SE	ST	SS	SE	ST	SS	SE	ST									
2018	6539	Eau d'abreuvoir porcs verraterie	Pork water from drinker	+	-	+	+	26,50	-	/	+	25,61	+m	+	+	-	+	PA	NA	PA	4	b	
2018	6740	Litière porcs	Pork litters	+	-	+	+	28,18	-	/	+	27,15	+m	+	+	-	+	PA	NA	PA	4	b	
2018	6741	Litière porcs	Pork litters	+	-	+	+	25,55	-	/	+	24,65	+m	+	+	-	+	PA	NA	PA	4	b	
2018	6745	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	23,62	-	/	+	22,80	+M	+	+	-	+	PA	NA	PA	4	b	
2018	6746	Eau d'abreuvoir porcs	Pork water from drinker	+	-	+	+	27,34	-	/	+	26,13	+m	+	+	-	+	PA	NA	PA	4	b	
2018	6747	Chiffonnette couvoir volaille	Hatchery wipe	+	+	-	+	19,31	+	20,80	-	/	+p	+	+	+	-	PA	PA	NA	4	b	
2018	7118	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	28,56	+	28,72	-	/	+m	+	+	+	-	PA	PD	NA	4	b	
2018	7119	Eau d'abreuvoir poulailler	Poultry water from drinker	+	-	-	+	30,49	+	29,45	-	/	+M	+	+	+	-	PA	PD	NA	4	b	
2018	7121	Chiffonnette élevage porcs PS1	Pork wipe	+	-	+	+	33,29	-	/	+	32,94	+M	+	+	-	+	PA	NA	PA	4	b	

Appendix 5 – Relative level of detection study: raw data

**Raw pork meat
BPW + novobiocin for 14h at 41.5°C**

Salmonella Typhimurium Ad1872

Total viable count: 1,2 10⁷ CFU/g

7500 Fast Instrument

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579*						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													
			RVS broth		MKTn broth		Sero-typing	Result	Positive Results/ Total	PCR				Serological confirmation	Serotyping	Final result	Positive Results/ Total					
			XLD	ASAP	XLD	ASAP				SS		SE						ST				
			Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq										
6094	0	0	+ ⁽²⁾ (NC on TSA)	-	+md (C.youngae)	-	-	-	0/5	-	/	-	/	-	/	-	-	-	-	-	0/5	
6095			-	-	-	-	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	-
6096			-	-	-	-	-	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-
6097			-	-	-	-	-	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-
6098			-	-	-	-	-	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-
6334	1	0,6	+M	+m	+M	+M	-	+	10/20	+	23,35	-	/	+	22,8	4:i:-	4,5,12 :-	+	11/20			
6335			+M	+M	+M	+M	-	+		+	25,76	-	/	+	25,14	4:i:-		+				
6336			-	-	-	-	-	-		-	-	/	-	/	-	/	-	-		-	-	-
6337			+1/2	+m	+M	+M	-	+		+	25,32	-	/	+	24,88	4:i:-		+				
6338			-	-	-	-	-	-		-	-	/	-	/	-	/	-	-		-	-	-
6339			-	-	-	-	-	-		-	+	25,07	-	/	+	24,3	4:i:-			+		
6340			-	-	-	-	-	-		-	+	23,32	-	/	+	22,57	4:i:-			+		
6341			-	-	-	-	-	-		-	+	27,04	-	/	+	26,42	4:i:-			+		
6342			-	-	-	-	-	-		-	-	/	-	/	-	/	-	-		-	-	-
6343			+M	+m	+1/2	+M	-	+		+	24,33	-	/	+	23,89	4:i:-		+				
6344			+M	+1/2	+m	+m	-	+		-	/	-	/	-	/	-	-	-		-	-	-
6345			+1/2	+m	+M	+M	-	+		-	/	-	/	-	/	-	-	-		-	-	-
6346			-	-	-	-	-	-		-	-	/	-	/	-	/	-	-		-	-	-
6347			+m	+m	+m	+m	4,5,12 :-	+		+	23,49	-	/	+	23,12	4:i:-		+				
6348			-	-	-	-	-	-		-	+	25,03	-	/	+	24,38	4:i:-			+		
6349			+M	+M	+m	+m	-	+		-	/	-	/	-	/	-	-	-		-	-	-
6350			+M	+m	+M	+M	-	+		-	/	-	/	-	/	-	-	-		-	-	-
6351			-	-	-	-	-	-		-	-	/	-	/	-	/	-	-		-	-	-
6352			+M	+M	+m	+m	-	+		+	26,29	-	/	+	25,58	4:i:-		+				
6353			-	-	-	-	-	-		-	+	29,12	-	/	+	28,25	4:i:-			+		
6354	2	1,7	+m	+M	+M	+M	-	+	4/5	-	/	-	/	-	/	-	-	-	-	-		
6355			+1/2	+M	+M	+m	-	+		+	24,18	-	/	+	23,51	4:i:-		+				
6356			+M	+M	+M	+M	-	+		+	24,15	-	/	+	23,64	4:i:-		+				
6357			+1/2	+1/2	+1/2	+m	4,5,12 :-	+		-	/	-	/	-	/	-	-	-	-	-		
6358			-	-	-	-	-	-		-	+	24,32	-	/	+	23,57	4:i:-	4,5,12 :-	+			

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

Raw pork meat
BPW+novobiocin for 14h at 41.5°C

Salmonella Typhimurium Ad1872

Total viable count: 1,2 10⁷ CFU/g

QS5 Instrument

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579♦						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														
			RVS broth		MKTTn broth		Serotyping	Result	Positive Results/ Total	PCR				Confirmation				Final result	Positive Results/ Total				
			XLD	ASAP	XLD	ASAP				SS		SE		ST		Brilliance Salmonella	Latex			Serological confirmation	Serotyping		
			Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq											
6094	0	0	+ (2) (NC on TSA)	-	+md (C.youngae)	-		-				-	/	-	/	-	/	/	/	-	0/5		
6095			-	-	-	-		-	/	-	/	-	/	/	/	/	/	/	/	/		-	
6096			-	-	-	-		-	/	-	/	-	/	/	/	/	/	/	/	/		-	
6097			-	-	-	-		-	/	-	/	-	/	/	/	/	/	/	/	/		-	
6098			-	-	-	-		-	/	-	/	-	/	/	/	/	/	/	/	/		-	
6334	1	0,6	+M	+m	+M	+M		+		+	24,73	-	/	+	23,76	+M	+	4:i:-	4,5,12 :-:	+	11/20		
6335			+M	+M	+M	+M		+		+	26,07	-	/	+	25,49	+M	+	4:i:-	/	+			
6336			-	-	-	-		-	/	-	/	-	/	-	/	-	/	/	/	/		-	
6337			+1/2	+m	+M	+M		+		+	26,52	-	/	+	25,76	+1/2	+	4:i:-	/	+			
6338			-	-	-	-		-	/	-	/	-	/	-	/	-	/	/	/	/		-	
6339			-	-	-	-		-	/	-	/	+	26,75	-	/	+	25,4	+M	+	4:i:-		/	+
6340			-	-	-	-		-	/	-	/	+	24,0	-	/	+	23,1	+M	+	4:i:-		/	+
6341			-	-	-	-		-	/	-	/	+	28,04	-	/	+	27,43	+M	+	4:i:-		/	+
6342			-	-	-	-		-	/	-	/	-	/	-	/	-	/	/	/	/		-	
6343			+M	+m	+1/2	+M		+		+	25,63	-	/	+	24,8	+M	+	4:i:-	/	+			
6344			+M	+1/2	+m	+m		+		-	/	-	/	-	/	-	/	/	/	/		-	
6345			+1/2	+m	+M	+M		+		-	/	-	/	-	/	-	/	/	/	/		-	
6346			-	-	-	-		-	/	-	/	-	/	-	/	-	/	/	/	/		-	
6347			+m	+m	+m	+m	4,5,12 :-:	+		+	24,76	-	/	+	24,16	+M	+	4:i:-	/	+			
6348			-	-	-	-		-	/	+	25,31	-	/	+	24,61	+M	+	4:i:-	/	+			
6349			+M	+M	+m	+m		+		-	/	-	/	-	/	-	/	/	/	/		-	
6350			+M	+m	+M	+M		+		-	/	-	/	-	/	-	/	/	/	/		-	
6351			-	-	-	-		-	/	-	/	-	/	-	/	-	/	/	/	/		-	
6352			+M	+M	+m	+m		+		+	25,73	-	/	+	25,17	+M	+	4:i:-	/	+			
6353			-	-	-	-		-	/	+	29,82	-	/	+	29,33	-1/2	+	4:i:-	/	+			
6354	+m	+M	+M	+M		+		-	/	-	/	-	/	-	/	/	/	/	-				
6355	+1/2	+M	+M	+m		+		+	23,46	-	/	+	22,74	+M	+	4:i:-	/	+					
6356	+M	+M	+M	+M		+		+	24,78	-	/	+	24,03	+M	+	4:i:-	/	+					
6357	+1/2	+1/2	+1/2	+m	4,5,12 :-:	+		-	/	-	/	-	/	-	/	/	/	/	-				
6358	-	-	-	-		-	/	+	25,03	-	/	+	24,63	+M	+	4:i:-	4,5,12 :-:	+					

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

RTE : Turkey ham
BPW + novobiocin for 14h at 41.5°C

Salmonella Enteritidis Ad2524

Total viable count: 30 CFU/g

7500 Fast Instrument

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579*						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay										
			RVS broth		MKTTn broth		Serotyping	Result	Positive Results/Total	PCR				Serological confirmation	Serotyping	Final result	Positive Results/Total		
			XLD	ASAP	XLD	ASAP				SS		SE						ST	
			Result	Cq	Result	Cq	Result	Cq	Result	Cq									
5970	0	0	st	st	st	st		-		-	/	-	/	-		-	0/5		
5971			st	st	st	st		-		-	/	-	/	-		-			
5972			st	st	st	st		-		-	/	-	/	-		-			
5973			st	st	st	st		-		-	/	-	/	-		-			
5974			st	st	st	st		-		-	/	-	/	-		-			
6039	1	0,9	st	st	st	st		-		-	/	-	/	-		-	11/20		
6040			+p	+p	+p	+p	S.Enteritidis	+	+	20,46	+	21,54	-	/	9:g,m:1,7	S.Enteritidis		+	
6041			+p	+p	+p	+p		+	+	27,07	+	27,47	-	/	9:g,m:1,7			+	
6042			+p	+p	+p	+p		+	-	/	-	/	-	/	-			-	
6043			st	st	st	st		-	+	19,4	+	20,52	-	/	9:g,m:1,7			+	
6044			+p	+p	+p	+p		+	-	/	-	/	-	/	-			-	
6045			st	st	st	st		-	+	24,42	+	25,32	-	/	9:g,m:1,7			+	
6046			st	st	st	st		-	-	/	-	/	-	/	-			-	
6047			st	st	-	st		-	+	20,03	+	21,24	-	/	9:g,m:1,7			+	
6048			st	st	st	st		-	-	/	-	/	-	/	-			-	
6049			+p	+p	+p	+p		+	-	/	-	/	-	/	-			-	
6050			+p	+p	+p	+p		+	+	20,35	+	21,13	-	/	9:g,m:1,7			+	
6051			st	st	st	st		-	+	19,47	+	20,51	-	/	9:g,m:1,7			+	
6052			+p	+p	+p	+p		+	+	18,37	+	19,05	-	/	9:g,m:1,7			+	
6053			+p	+p	+p	+p		+	-	/	-	/	-	/	-			-	
6054			st	st	st	st		-	+	24,6	+	25,42	-	/	9:g,m:1,7			+	
6055			st	st	st	st		-	+	18,02	+	18,85	-	/	9:g,m:1,7			+	
6056			+p	+p	+p	+p		+	-	/	-	/	-	/	-			-	
6057			+p	+p	+p	+p		+	-	/	-	/	-	/	-			-	
6058			st	st	st	st		-	+	19,79	+	20,85	-	/	9:g,m:1,7			+	
6059	2	2,5	st	st	st	st		-		+	17,96	+	19,03	-	/	9:g,m:1,7	S.Enteritidis	+	5/5
6060			+p	+p	+p	+p	S.Enteritidis	+	+	27,32	+	27,53	-	/	9:g,m:1,7		+		
6061			+p	+p	+p	+p		+	+	18,63	+	19,66	-	/	9:g,m:1,7		+		
6062			+p	+p	+p	+p		+	+	20,72	+	21,75	-	/	9:g,m:1,7		+		
6063			+p	+p	+p	+p		+	+	18,22	+	18,95	-	/	9:g,m:1,7		+		

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

RTE: Turkey ham
BPW+novobiocin for 14h at 41.5°C

Salmonella Enteritidis Ad2524

Total viable count: 30 CFU/g

QS5 Instrument

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579♦						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay												
			RVS broth		MKTTn broth		Serotyping	Resul	Positive Results/ Total	PCR				Confirmation				Final result	Positive Results/ Total		
			XLD	ASAP	XLD	ASAP				SS		SE		ST		Brilliance Salmonella	Latex			Serological confirmation	Serotyping
			Result	Cq	Result	Cq	Result	Cq	Result	Cq											
5970	0	0	st	st	st	st		-	0/5	-	/	-	/	-	/	st	/	/	/	-	0/5
5971			st	st	st	st		-		-	/	-	/	-	/	st	/	/	/	-	
5972			st	st	st	st		-		-	/	-	/	-	/	st	/	/	/	-	
5973			st	st	st	st		-		-	/	-	/	-	/	st	/	/	/	-	
5974			st	st	st	st		-		-	/	-	/	-	/	st	/	/	/	-	
6039	1	0,9	st	st	st	st		-	10/20	-	/	-	/	-	/	st	/	/	/	-	11/20
6040			+p	+p	+p	+p	S.Enteritidis	+		+	21,34	+	22,11	-	/	+p	+	9:g,m:1,7	S.Enteritidis	+	
6041			+p	+p	+p	+p		+		+	26,7	+	27,47	-	/	+p	+	9:g,m:1,7	/	+	
6042			+p	+p	+p	+p		+		-	/	-	/	-	/	st	/	/	/	-	
6043			st	st	st	st		-		+	20,85	+	21,11	-	/	+p	+	9:g,m:1,7	/	+	
6044			+p	+p	+p	+p		+		-	/	-	/	-	/	st	/	/	/	-	
6045			st	st	st	st		-		+	25,39	+	24,51	-	/	+p	+	9:g,m:1,7	/	+	
6046			st	st	st	st		-		-	/	-	/	-	/	st	/	/	/	-	
6047			st	st	-	st		-		+	20,79	+	21,23	-	/	+p	+	9:g,m:1,7	/	+	
6048			st	st	st	st		-		-	/	-	/	-	/	st	/	/	/	-	
6049			+p	+p	+p	+p		+		-	/	-	/	-	/	st	/	/	/	-	
6050			+p	+p	+p	+p		+		+	21,29	+	21,59	-	/	+p	+	9:g,m:1,7	/	+	
6051			st	st	st	st		-		+	21,17	+	21,41	-	/	+p	+	9:g,m:1,7	/	+	
6052			+p	+p	+p	+p		+		+	18,14	+	18,14	-	/	+p	+	9:g,m:1,7	/	+	
6053			+p	+p	+p	+p		+		-	/	-	/	-	/	st	/	/	/	-	
6054			st	st	st	st		-		+	25,52	+	25,65	-	/	+p	+	9:g,m:1,7	/	+	
6055			st	st	st	st		-		+	18,76	+	18,86	-	/	+p	+	9:g,m:1,7	/	+	
6056	+p	+p	+p	+p		+	-	/	-	/	-	/	st	/	/	/	-				
6057	+p	+p	+p	+p		+	-	/	-	/	-	/	st	/	/	/	-				
6058	st	st	st	st		-	+	21,38	+	21,54	-	/	+p	+	9:g,m:1,7	/	+				
6059	st	st	st	st		-	+	17,74	+	17,76	-	/	+p	+	9:g,m:1,7	S.Enteritidis	+				
6060	2	2,5	+p	+p	+p	+p	S.Enteritidis	+	4/5	+	28,58	+	27,14	-	/	+p	+	9:g,m:1,7	/	+	5/5
6061			+p	+p	+p	+p		+		+	19,34	+	19,33	-	/	+p	+	9:g,m:1,7	/	+	
6062			+p	+p	+p	+p		+		+	21,66	+	21,19	-	/	+p	+	9:g,m:1,7	/	+	
6063			+p	+p	+p	+p		+		+	18,5	+	18,27	-	/	+p	+	9:g,m:1,7	/	+	

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

Process water (pork/beef slaughter)
BPW for 16h at 37.0°C

Salmonella Typhimurium Ad1070 and Salmonella Derby AOOE084

Total viable count: 40 CFU/g

7500 Fast Instrument

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579*								Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																
			RVS broth		MKTTn broth		Serotyping	Result			PCR				Latex	Serological confirmation	Serotyping	Final result SS	Final result SE	Final result ST	Positive Results/Total						
			XLD	ASAP	XLD	ASAP		SS	SE	ST	SS		SE									ST					
										Result	Cq	Result	Cq	Result	Cq												
6627	0	0	st	st	st	st	/	-	-	-	0/5	-	/	-	/	-	/	/	-	/	-	-	-	0/5			
6628			st	st	st	st	/	-	-	-	-	/	-	/	-	/	/	-	/	-	-	-	-				
6629			st	st	st	st	/	-	-	-	-	/	-	/	-	/	/	-	/	-	-	-	-				
6630			st	st	st	st	/	-	-	-	-	/	-	/	-	/	/	-	/	-	-	-	-				
6631			st	st	st	st	/	-	-	-	-	/	-	/	-	/	/	-	/	-	-	-	-				
6602	1	0,5 (ST) and 0,8 (S.Derby)	+p	+p	+p	+p	S.Typhimurium (5 strains tested)	+	-	+	11/20 SS 5/20 ST	+	21,11	-	/	+	20,63	+	4:i:1,2	S.Typhimurium	+	-	+	11/20 SS 8/20 ST			
6603			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	-		-		
6604			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20,41	-	/	+	21,18	+	4:i:1,2	S.Typhimurium	+	-	+		-		
6605			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	-		-	-	
6606			+p	+p	+p	+p	S.Typhimurium	+	-	+		+	22,1	-	/	+	21,57	+	4:i:1,2	S.Typhimurium	+	-	+		-		
6607			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	-		-	-	
6608			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	-		-	-	
6609			+p	+p	+p	+p	5 colonies tested	+	-	-		+	21,2	-	/	-	/	+	/	/	/	/	+		-	-	-
6610			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20,41	-	/	-	/	+	/	/	/	/	+		-	-	-
6611			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	-		-	-	
6612			+p	+p	+p	+p	S.Typhimurium	+	-	+		+	22,56	-	/	+	23,72	+	4:i:1,2	S.Typhimurium	+	-	+		-		
6613			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	-		-	-	
6614			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	-		-	-	
6615			+p	+p	+p	+p	S.Typhimurium	+	-	+		+	21,73	-	/	+	21,19	+	4:i:1,2	S.Typhimurium	+	-	+		-		
6616			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20,18	-	/	+	24,65	+	4:i:1,2	S.Typhimurium	+	-	+		-		
6617			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20,49	-	/	+	21,62	+	4:i:1,2	S.Typhimurium	+	-	+		-		
6618			st	st	st	st	/	-	-	-		-	/	-	/	-	/	/	-	/	-	/	-		-	-	
6619			+p	+p	+p	+p	S.Typhimurium	+	-	+		+	22,62	-	/	+	21,92	+	4:i:1,2	S.Typhimurium	+	-	+		-		
6620			st	st	st	st	/	-	-	-		-	/	-	/	-	/	/	-	/	-	/	-		-	-	
6621			+p	+p	+p	+p	5 colonies tested	+	-	-		+	21,12	-	/	-	/	+	/	/	/	/	+		-	-	-
6622	2	1,4 (ST) and 2,2 (S.Derby)	+p	+p	+p	+p	5 colonies tested	+	-	-	4/5 SS 2/5 ST	+	20,64	-	/	+	25,2	+	4:i:1,2	S.Typhimurium	+	-	+	4/5 SS 3/5 ST			
6623			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	-		-		
6624			+p	+p	+p	+p	S.Typhimurium	+	-	+		+	21,21	-	/	+	22,34	+	4:i:1,2	S.Typhimurium	+	-	+		-		
6625			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20,33	-	/	-	/	+	/	/	/	/	+		-	-	-
6626			+p	+p	+p	+p	S.Typhimurium	+	-	+		+	21,72	-	/	+	21,36	+	4:i:1,2	S.Typhimurium	+	-	+		-		

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

Process water (Pork/beef slaughter)
BPW for 16h at 37,0°C

Salmonella Typhimurium Ad1070 and Salmonella Derby AOOE084
Total viable count: 40 CFU/g

QS5 Instrument

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579*							Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														
			RVB broth		MKTn broth		Serotyping	Result			PCR						Confirmation				Final result			Positive Results/ Total
			XLD	ASAP	XLD	ASAP		SS	SE	ST	SS		SE		ST		Brilliance Salmonella	Latex	Serological confirmation	Serotyping	SS	SE	ST	
			Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	SS	SE					ST			
6627	0	0	st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	0/5
6628			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6629			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6630			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6631			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6602	1	0,5 (ST) and 0,8 (S.Derby)	+p	+p	+p	+p	S.Typhimurium (5 strains tested)	+	-	+	+	23,81	-	/	+	23,03	+p	+	4:i:1,2	S.Typhimurium	+	-	+	11/20 SS 5/20 ST
6603			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6604			+p	+p	+p	+p	5 colonies tested	+	-	-	+	20,95	-	/	+	22,03	+p	+	4:i:1,2	S.Typhimurium	+	-	+	
6605			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6606			+p	+p	+p	+p	S.Typhimurium	+	-	+	+	22,79	-	/	+	22,41	+p	+	4:i:1,2	S.Typhimurium	+	-	+	
6607			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6608			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6609			+p	+p	+p	+p	5 colonies tested	+	-	-	+	21,37	-	/	-	/	+p	+	/	/	+	-	-	
6610			+p	+p	+p	+p	5 colonies tested	+	-	-	+	20,68	-	/	-	/	+p	+	/	/	+	-	-	
6611			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6612			+p	+p	+p	+p	S.Typhimurium	+	-	+	+	22,13	-	/	+	23,66	+p	+	4:i:1,2	S.Typhimurium	+	-	+	
6613			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6614			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6615			+p	+p	+p	+p	S.Typhimurium	+	-	+	+	23,26	-	/	+	24,16	+p	+	4:i:1,2	S.Typhimurium	+	-	+	
6616			+p	+p	+p	+p	5 colonies tested	+	-	-	+	20,09	-	/	+	24,93	+p	+	4:i:1,2	S.Typhimurium	+	-	+	
6617			+p	+p	+p	+p	5 colonies tested	+	-	-	+	20,73	-	/	+	22,17	+p	+	4:i:1,2	S.Typhimurium	+	-	+	
6618			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6619			+p	+p	+p	+p	S.Typhimurium	+	-	+	+	22,48	-	/	+	22,12	+p	+	4:i:1,2	S.Typhimurium	+	-	+	
6620			st	st	st	st	/	-	-	-	-	/	-	/	-	/	st	/	/	/	-	-	-	
6621			+p	+p	+p	+p	5 colonies tested	+	-	-	+	21,28	-	/	-	/	+p	+	/	/	+	-	-	
6622	+p	+p	+p	+p	5 colonies tested	+	-	-	+	21,04	-	/	+	25,58	+p	+	4:i:1,2	S.Typhimurium	+	-	+			
6623	st	st	st	st	/	-	-	-	+/-	37,43	-/-	/	+/-	38,94	st	/	/	/	-	-	-			
6624	+p	+p	+p	+p	S.Typhimurium	+	-	+	+	20,83	-	/	+	22,27	+p	+	4:i:1,2	S.Typhimurium	+	-	+			
6625	+p	+p	+p	+p	5 colonies tested	+	-	-	+	20,65	-	/	-	/	+p	+	/	/	+	-	-			
6626	+p	+p	+p	+p	S.Typhimurium	+	-	+	+	23,56	-	/	+	23,12	+p	+	4:i:1,2	S.Typhimurium	+	-	+			

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

Guinea fowl faeces
Salmonella Enteritidis Ad2524
 TT broth for 16h at 37°C and subculture in BPW for 4h at 37°C
 Total viable count: 1,8 10⁹ CFU/g

7500 Fast Instrument

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579*							Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															
			RVS broth		MKTTn broth		Serotyping	Result			PCR-7500 Fast						Confirmation			Final Result		Positive Results/Total			
			XLD	ASAP	XLD	ASAP		SS	SE	ST	Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Brilliance Salmonella	Latex	Serological confirmation	Serotyping	SS		SE	ST	
			Result	Cq	Result	Cq	Result				Cq	Result	Cq												
7595	0	0	/	/	-	-	/	-	-	-	-	/	-	/	-	/	/	/	-	-	-	0/5			
7596			/	/	-	-	/	-	-	-	-	/	-	/	-	/	/	/	-	-	-				
7597			/	/	-	-	/	-	-	-	-	/	-	/	-	/	/	/	-	-	-				
7598			/	/	-	-	/	-	-	-	-	/	-	/	-	/	/	/	-	-	-				
7599			/	/	-	-	/	-	-	-	-	/	-	/	-	/	/	/	-	-	-				
7600	1	5,6	-	-	-	-	/	-	-	-	-/+ ¹	38,58 ¹	+/+ ¹	36,80/36,80 ¹	-/- ¹	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-		
7601			-	-	-	-	/	-	-	-	-	/	-	/	-	/	-	/	-	-	-				
7602			-	-	-	-	/	-	-	-	-	/	+	36,56	+	34,59	-	/	-(MKTTn: +M)	+	9:g,m:-	S.Enteritidis	+	+	-
7603			-	-	-	-	/	-	-	-	-	/	-/-	/	-/-	/	-(MKTTn: +M)	+	9:g,m:-	S.Enteritidis	-	-	-		
7604			+m (P.mirabilis)	-	-	-	/	-	-	-	-	/	-	/	-	/	-	/	-	/	-	-	-		
7605			+m	+1/2	+md	+m	S.Enteritidis	+	+	-	-	/	-	/	-	/	-	/	-	/	-	-	-		
7606			-	+1/2	+md	+m	S.Enteritidis	+	+	-	-	/	-	/	-	/	-	/	-	/	-	-	-		
7607			-	-	+md	+m	S.Enteritidis	+	+	-	-	/	-	/	-	/	-	/	-	/	-	-	-		
7608			-	-	+md	+m	S.Enteritidis	+	+	-	-	/	-	/	-	/	-	/	-	/	-	-	-		
7609			-	-	-	-	/	-	-	-	-	/	-	/	-	/	-	/	-	/	-	-	-		
7610			/	/	-	-	/	-	-	-	-	/	-/+	36,90	-/+	38,13	-/-	/	+m	+	9:g,m:-	S.Enteritidis	-	-	-
7611			/	/	-	-	/	-	-	-	-	/	-/+/- ¹	37,75	+/+/- ¹	37,18/39,00	-/-/- ¹	/	-(MKTTn: +)	+	9:g,m:-	S.Enteritidis	+	+	-
7612			/	/	-	-	/	-	-	-	-	/	+	38,02	+	36,13	-	/	-(MKTTn: +M)	+	9:g,m:-	S.Enteritidis	+	+	-
7613			/	/	-	-	/	-	-	-	-	/	+	37,70	+	36,79	-	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-
7614			-	-	+m	+M	S.Enteritidis	+	+	-	-	/	+	37,94	+	38,37	-	/	-(MKTTn: +M)	+	9:g,m:-	S.Enteritidis	+	+	-
7615			-	-	+m	+m	S.Enteritidis	+	+	-	-	/	+	38,68	+	36,94	-	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-
7616			-	-	+m (P.mirabilis)	-	/	-	-	-	-	/	+	36,95	+	39,39	-	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-
7617			-	-	+m (P.mirabilis)	-	/	-	-	-	-	/	-	/	-	/	-	/	-	/	-	-	-		
7618			-	-	+md	+m	S.Enteritidis	+	+	-	-	/	+	35,57	+	35,26	-	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-
7619			-	-	-	+m	S.Enteritidis	+	+	-	-	/	-/+	38,93	-/+	38,41/39,68	-/-	/	+m	+	9:g,m:-	S.Enteritidis	-	-	-
7620	2	11,4	+m (P.mirabilis)	-	-	-	/	-	-	-	-/+ ¹	38,76 ¹	+/+ ¹	39,64/38,31 ¹	-/- ¹	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-		
7621			-	-	-	-	/	-	-	-	/	-	/	-	/	-	/	-	/	-	-	-			
7622			-	-	-	-	/	-	-	-	-	/	-/+ ¹	37,07 ¹	+/+ ¹	38,50/38,82 ¹	-/- ¹	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-
7623			-	-	-	-	/	-	-	-	-	/	+	39,66	+	37,09	-	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-
7624			-	-	+md	+M	S.Enteritidis	+	+	-	-	/	+	38,53	+	36,54	-	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-

¹ Incubate the retained sample of enriched culture for an additional 2–4 hours (to increase the level of S. Typhimurium or S. Enteritidis in the culture), then repeat the lysis and PCR.

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

Guinea fowl faeces
Salmonella Enteritidis Ad2524
 TT broth for 16h at 37°C and subculture in BPW for 4h at 37°C
 Total viable count: 1,8 10⁹ CFU/g

QS5 Instrument

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579*							Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																		
			MSRV		MKTTn		Serotyping	Result			PCR-QS5						Confirmation			Final Result			Positive Results/Total					
			XLD	ASAP	XLD	ASAP		SS	SE	ST	Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Brilliance Salmonella	Latex	Serological confirmation	Serotyping	SS	SE		ST				
			Result	Cq	Result	Cq	Result				Cq	Result	Cq															
7595	0	0	/	/	-	-	/	-	-	-	0/5	-	/	-	/	-	/	-	/	-	/	-	-	-	0/5			
7596			/	/	-	-	/	-	-	-	-	/	-	/	-	/	-	/	-	/	-	/	-	-	-	0/5		
7597			/	/	-	-	/	-	-	-	-	/	-	/	-	/	-	/	-	/	-	/	-	-	-	0/5		
7598			/	/	-	-	/	-	-	-	-	/	-	/	-	/	-	/	-	/	-	/	-	-	-	0/5		
7599			/	/	-	-	/	-	-	-	-	/	-	/	-	/	-	/	-	/	-	/	-	-	-	0/5		
7600	1	5,6	-	-	-	-	/	-	-	-	8/20	+	37,38	+	35,15	-	/	+m	+	9:g,m:-	S.Enteritidis	+	+	-	12/20			
7601			-	-	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7602			-	-	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7603			-	-	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7604			+m (P.mirabilis)	-	-	-	-	/	-	-		-	-	/	-	/	-	/	-	/	-	/	-	/		-	-	-
7605			+m	+1/2	+md	+m	S.Enteritidis	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7606			-	+1/2	+md	+m	S.Enteritidis	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7607			-	-	+md	+m	S.Enteritidis	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7608			-	-	+md	+m	S.Enteritidis	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7609			-	-	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7610			/	/	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7611			/	/	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7612			/	/	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7613			/	/	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7614			-	-	+m	+M	S.Enteritidis	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7615			-	-	+m	+m	S.Enteritidis	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7616			-	-	+m (P.mirabilis)	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7617			-	-	+m (P.mirabilis)	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7618			-	-	+md	+m	S.Enteritidis	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-		-	-	
7619	-	-	-	+m	S.Enteritidis	+	+	-	-	/	-	/	-	/	-	/	-	/	-	/	-	-	-					
7620	2	11,4	+m (P.mirabilis)	-	-	-	/	-	-	-	1/5	-	/	-	/	-	/	-	/	-	/	-	-	-				
7621			-	-	-	-	/	-	-	-		/	-	/	-	/	-	/	-	/	-	/	-	-	-			
7622			-	-	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	-	-		
7623			-	-	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	-	-		
7624			-	-	+md	+M	S.Enteritidis	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	-	-		

* Incubate the retained sample of enriched culture for an additional 2–4 hours (to increase the level of S. Typhimurium or S. Enteritidis in the culture), then repeat the lysis and PCR.

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

Appendix 6 – Inclusivity and exclusivity study: raw data

Salmonella spp others than group B, D1 and D2

BPW + Novobiocin for 14 hours at 41.5°C

INCLUSIVITY (<i>Salmonella</i> spp. strains) - 7500 FAST Instrument															
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation	
								<i>Salmonella</i> spp		<i>Salmonella</i> Enteritidis		<i>Salmonella</i> Typhimurium		Brilliance Salmonella	Latex
								Result	Cp	Result	Cp	Result	Cp		
1	<i>Salmonella</i>	Abaetetuba	O:11 (F)	11:k:1,5	Ad2318	/	12	+	20,66	-	/	-	/	+	+
2	<i>Salmonella</i>	Aberdeen	O:11 (F)	11:i:1,2	CIP 105618	/	5	+	21,6	-	/	-	/	+	+
3	<i>Salmonella</i>	Adelaide	O:35 (O)	35:f,g:-	Ad2319	Turkey breeding environment	23	+	22,17	-	/	-	/	+	+
4	<i>Salmonella</i>	Anatum	O:3,10 (E1)	3,{10}{15}{15,34}:e,h:1,6	A00E007	Dusts	13	+	20,68	-	/	-	/	+	+
5	<i>Salmonella</i>	arizonae	O:51	51:z ₄ ,z ₂₃ :-	CIP 5523	Turkey meat	16	+	27,55	-	/	-	/	+	+
6	<i>Salmonella</i>	arizonae	O:48 (Y)	48:z ₄ ,z ₂₃ :-	Ad1850	Poultry environmental sample	20	+	23,21	-	/	-	/	+	+
7	<i>Salmonella</i>	Bardo	O:8 (C2-C3)	8:e,h:1,2	Adria 569	Meat for sausage	27	+	21,05	-	/	-	/	+	+
8	<i>Salmonella</i>	Bareilly	O:7 (C1)	6,7,14:y:1,5	Ad 1687	Chocolate industry	12	+	21,03	-	/	-	/	+	+
9	<i>Salmonella</i>	Blockley	O:8 (C2-C3)	6,8:k:1,5	Ad 923	Poultry environment	18	+	20,92	-	/	-	/	+	+
10	<i>Salmonella</i>	bongori	O:66	66:z ₃₅ :-	Ad 599	Environmental sample	34	+	22,7	-	/	-	/	+	+
11	<i>Salmonella</i>	Bovismorbificans	O:8 (C2-C3)	6,8,20:r,[i]:1,5	Adria 6629	Sausage	11	+	22,06	-	/	-	/	+	+
12	<i>Salmonella</i>	Braenderup	O:7 (C1)	6,7,14:e,h:e,n,z ₁₅	Adria 111	Pork meat	19	+	22,38	-	/	-	/	+	+
13	<i>Salmonella</i>	Caracas	O:6,14 (H)	[1],6,14,[25]:g,m,s:-	Ad2322	Spice	25	+	21,5	-	/	-	/	+	+
14	<i>Salmonella</i>	Cerro	O:18 (K)	6,14,18:z ₄ ,z ₂₃ :[1,5]	Ad 689	Dehydrated poultry proteins	13	+	24,2	-	/	-	/	+	+
15	<i>Salmonella</i>	Cubana	O:13 (G)	1,13,23:z ₂₉ :-	Ad2323	Dust feed environment	22	+	21,49	-	/	-	/	+	+
16	<i>Salmonella</i>	diarizonae	O:38 (P)	38:lv:z ₅₃	Ad 451	Ewe milk cheese	25	+	25,1	-	/	-	/	+	+
17	<i>Salmonella</i>	diarizonae	O:61	61:k:1,5,(7)	Ad 1300	Raw ewe milk	20	+	21,58	-	/	-	/	+	+
18	<i>Salmonella</i>	Emek	O:8 (C2-C3)	8,20:g,m,s:-	Ad 333	/	14	+	21,56	-	/	-	/	+	+
19	<i>Salmonella</i>	Gaminara	O:16 (I)	16:d:1,7	Ad2324	Boar meat	12	+	29	-	/	-	/	+	+
20	<i>Salmonella</i>	Give	O:3,10 (E1)	3,{10}{15}{15,34}:l,v:1,7	436	Ground beef	10	+	20,69	-	/	-	/	+	+
21	<i>Salmonella</i>	Guinea	O:44 (V)	1,44:z ₁₀ :1,7	29	/	16	+	20,84	-	/	-	/	+	+
22	<i>Salmonella</i>	Hadar	O:8 (C2-C3)	6,8:z ₁₀ :e,n,x	24871	Chicken meat	19	+	24,46	-	/	-	/	+	+
23	<i>Salmonella</i>	Havana	O:13 (G)	1,13,23:f,g[s]:-	Ad 930	Poultry environment	23	+	25,64	-	/	-	/	+	+
24	<i>Salmonella</i>	houtenae	O:50 (Z)	50:g,z ₅₁ :-	Ad 596	Dairy product	16	+	28,77	-	/	-	/	+	+
25	<i>Salmonella</i>	Hvittingfoss	O:16 (I)	16:b:e,n,x	Ad2325	Raw stuff	16	+	23,81	-	/	-	/	+	+
26	<i>Salmonella</i>	indica	O:6,14 (H)	[1],6,14,[25]:a:e,n,x	Ad 600	Environmental sample	22	+	28,08	-	/	-	/	+	+
27	<i>Salmonella</i>	indica	O:6,14 (H)		Ad2337	Chicken breeding environment	17	+	21,58	-	/	-	/	+	+
28	<i>Salmonella</i>	Infantis	O:7 (C1)	6,7,14:r:1,5	F401B	Cheese	12	+	20,46	-	/	-	/	+	+
29	<i>Salmonella</i>	Kedougou	O:13 (G)	1,13,23:i:l,w	Ad 929	Bovine environmental sample	16	+	24,9	-	/	-	/	+	+
30	<i>Salmonella</i>	Kentucky	O:8 (C2-C3)	8,20:i:z ₆	Ad1756	Poultry environmental sample	13	+	21,08	-	/	-	/	+	+
31	<i>Salmonella</i>	Kottbus	O:8 (C2-C3)	6,8:e,h:1,5	Adria 1	Poultry environmental sample	37	+	20,37	-	/	-	/	+	+
32	<i>Salmonella</i>	Landau	O:30 (N)	30:i:1,2	Ad 499	/	13	+	31,97	-	/	-	/	+	+

INCLUSIVITY (<i>Salmonella</i> spp. strains) - 7500 FAST Instrument															
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation	
								<i>Salmonella</i> spp		<i>Salmonella</i> Enteritidis		<i>Salmonella</i> Typhimurium		Brilliance Salmonella	Latex
								Result	Cp	Result	Cp	Result	Cp		
33	<i>Salmonella</i>	Lille	O:7 (C1)	6,7,14:z ₃₈ :-	Adria 37	Food product	31	+	20,29	-	/	-	/	+	+
34	<i>Salmonella</i>	Livingstone	O:7 (C1)	6,7,14:d:l,w	Ad 1107	Dusts	21	+	21,31	-	/	-	/	+	+
35	<i>Salmonella</i>	London	O:3,10 (E1)	3,{10}{15}:l,v:1,6	Adria 326	Cooked meat sample	24	+	20,61	-	/	-	/	+	+
36	<i>Salmonella</i>	Luciana	O:11 (F)	11:a:e,n,z ₁₅	CIP 105626	/	21	+	21,44	-	/	-	/	+	+
37	<i>Salmonella</i>	Manhattan	O:8 (C2-C3)	6,8:d:1,5	Adria 900	Dusts from dairy industry	20	+	20,13	-	/	-	/	+	+
38	<i>Salmonella</i>	Maracaibo	O:11 (F)	11:l,v:1,5	CIP 54143	/	16	+	21,18	-	/	-	/	+	+
39	<i>Salmonella</i>	Marseille	O:11 (F)	11:a:1,5	CIP105627	/	17	+	20,58	-	/	-	/	+	+
40	<i>Salmonella</i>	Mbandaka	O:7 (C1)	6,7,14:z ₁₀ :e,n,z ₁₅	Ad 914	Mayonnaise	27	+	21,52	-	/	-	/	+	+
41	<i>Salmonella</i>	Falkensee	O:3,10 (E1)	3:i:e,n,z ₁₅	693	Ground pork	7	+	19,02	-	/	-	/	+	+
42	<i>Salmonella</i>	Michigan	O:17 (J)	17:l,v:1,2	Ad2327	Low moisture sausage	17	+	20,13	-	/	-	/	+	+
43	<i>Salmonella</i>	Mikawasima	O:7 (C1)	6,7,14:y:e,n,z ₁₅	Ad1811	Raw ewe milk	35	+	20,18	-	/	-	/	+	+
44	<i>Salmonella</i>	Minnesota	O:21 (L)	21:b:e,n,x	Ad2328	Feed	25	+	20,34	-	/	-	/	+	+
45	<i>Salmonella</i>	Missisipi	O:13 (G)	1,13,23:b:1,5	Ad2329	Parakeet	26	+	20,46	-	/	-	/	+	+
46	<i>Salmonella</i>	Montevideo	O:7 (C1)	6,7,14:g,m,[p],s:[1,2,7]	Ad912	Raw milk	12	+	20,43	-	/	-	/	+	+
47	<i>Salmonella enterica</i>	Muenchen	O:8 (C2-C3)	6,8:d:1,2	CIP106178	/	17	+	20,2	-	/	-	/	+	+
48	<i>Salmonella</i>	Newport	O:8 (C2-C3)	6,8,20:e,h:1,2	Adria 586	Sausage	6	+	21,58	-	/	-	/	+	+
49	<i>Salmonella</i>	Norwich	O:7 (C1)	6,7:e,h:1,6	Ad1172	/	11	+	20,82	-	/	-	/	+	+
49 bis	<i>Salmonella</i>	Mkamba	O:7 (C1)	6,7:1,v:1,6	Ad1544	Compost	24	+	20,03	-	/	-	/	+	+
50	<i>Salmonella</i>	Ohio	O:7 (C1)	6,7,14:b:l,w	Ad1482	Raw cow milk	7	+	21,48	-	/	-	/	+	+
51	<i>Salmonella</i>	Oranienburg	O:7 (C1)	6,7,14:m,t:[z ₅₇]	Ad1724	Cereals	10	+	20,87	-	/	-	/	+	+
52	<i>Salmonella</i>	Orion	O:3,10 (E1)	3,{10}{15}{15,34}:y:1,5	27	/	5	+	24,5	-	/	-	/	+	+
53	<i>Salmonella enterica</i>	Paratyphi A	O:2 (A)	1,2,12:a:[1,5]	ATCC9281	/	15	+	21,73	-	/	-	/	+	+
54	<i>Salmonella</i>	Paratyphi C	O:7 (C1)	6,7,[V]:c:1,5	ATCC 13428	/	14	+	20,65	-	/	-	/	+	+
55	<i>Salmonella</i>	Pomona	O:28 (M)	28:y:1,7	CIP105630	/	9	+	20,37	-	/	-	/	+	+
56	<i>Salmonella enterica</i>	Poona	O:13 (G)	1,13,22:z:1,6	Ad2330	Feed	13	+	21,12	-	/	-	/	+	+
57	<i>Salmonella</i>	Putten	O:13 (G)	13,23:d:l,w	Ad2331	Feed for chicken	10	+	20,3	-	/	-	/	+	+
58	<i>Salmonella</i>	Regent	O:3,10 (E1)	3,10:f,g[s]:[1,6]	Adria 328	Duck	7	+	21,57	-	/	-	/	+	+
59	<i>Salmonella enterica</i>	Rissen	O:7 (C1)	6,7,14:f,g:-	Ad2510	Environment	7	+	19,99	-	/	-	/	+	+
60	<i>Salmonella enterica</i>	Rubislaw	O:11 (F)	11:r:e,n,x	Ad2332	Seafood	8	+	19,49	-	/	-	/	+	+
61	<i>Salmonella</i>	<i>salamae</i>	O:42 (T)	42 b:e,n,x,z ₁₅	Ad 593	Cereals	6	+	25,54	-	/	-	/	+	+
62	<i>Salmonella</i>	Senftenberg	O:1,3,19 (E4)	1,3,19:g,[s],t:-	Ad 355	Seafood cocktail	23	+	20,22	-	/	-	/	+	+
63	<i>Salmonella</i>	Stourbridge	O:8 (C2-C3)	6,8:b:1,6	Ad2297	Raw milk cheese	4	+	25,73	-	/	-	/	+	+
64	<i>Salmonella</i>	Tananarive	O:8 (C2-C3)	6,8:y:1,5	CIP54142	/	10	+	21,55	-	/	-	/	+	+
65	<i>Salmonella</i>	Tennessee	O:7 (C1)	6,7,14:z ₂₉ :1,2,7	A00E006	Dusts from dairy industry	9	+	19,75	-	/	-	/	+	+

INCLUSIVITY (<i>Salmonella</i> spp. strains) - 7500 FAST Instrument															
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation	
								<i>Salmonella</i> spp		<i>Salmonella</i> Enteritidis		<i>Salmonella</i> Typhimurium		Brilliance Salmonella	Latex
								Result	Cp	Result	Cp	Result	Cp		
66	<i>Salmonella</i>	Thompson	O:7 (C1)	6,7,14:k:1,5	AER301	Poultry	4	+	20,03	-	/	-	/	+	+
67	<i>Salmonella</i>	Urbana	O:30 (N)	30:b:e,n,x	Ad2334	Shrimps	21	+	19,8	-	/	-	/	+	+
68	<i>Salmonella</i>	Veneziana	O:11 (F)	11:i:e,n,x	Adria 233	Food product	19	+	21,16	-	/	-	/	+	+
69	<i>Salmonella</i>	Virchow	O:7 (C1)	6,7,14:r:1,2	Adria F276	Curry	41	+	20,32	-	/	-	/	+	+
70	<i>Salmonella</i>	Wandsworth	O:39 (Q)	39:b:1,2	Ad2335	Fillet of mullet	5	+	20,12	-	/	-	/	+	+
71	<i>Salmonella</i>	Waycross	O:41 (S)	41:z ₄ ,z ₂₃ :[e,n,z ₁₅]	CIP105634	/	11	+	20,83	-	/	-	/	+	+
72	<i>Salmonella</i>	Wayne	O:30 (N)	30:g:z ₅₁ :-	Ad502	/	+ (+milk)	+	33,00	-	/	-	/	+ (small colonies)	-
73	<i>Salmonella enterica</i>	Weltevreden (3,{10}{15}:r:z ₆)	O:3,10 (E1)	3,{10}{15}:r:z ₆	Ad2336	Water	23	+	20,58	-	/	-	/	+	+
74	<i>Salmonella</i>	Worthington	O:13 (G)	1,13,23:z:l,w	Adria 3506	Pâté	32	+	22,6	-	/	-	/	+	+

INCLUSIVITY (<i>Salmonella</i> Typhimurium strains) - 7500 FAST Instrument																	
No	Strain			Group	Antigenic formula	Strain reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
									<i>Salmonella</i> spp		<i>Salmonella</i> Enteritidis		<i>Salmonella</i> Typhimurium		Brilliance Salmonella	Latex	Serological confirmation
									Result	Cp	Result	Cp	Result	Cp			
1	<i>Salmonella enterica</i>	<i>enterica</i>	variant Typhimurium	O:4 (B)	4,5:i:-	Ad2509	Environmental sample (meat)	30	+	21,12	-	/	+	20,69	+	+	4:i:-
2	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad1070	Environmental sample (pork industry)	4	+	21,27	-	/	+	20,62	+	+	4:i:1,2
3	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad1410	Ground pork meat	12	+	26,63	-	/	+	25,43	+	+	4:i:1,2
4	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad1484	Liquid egg product	7	+	27,88	-	/	+	26,88	+	+	4:i:1,2
5	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad1876	Low moisture sausage	2	+	26,57	-	/	+	25,44	+	+	4:i:1,2
6	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad2226	Merguez	8	+	24,57	-	/	+	23,51	+	+	4:i:1,2
7	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL04593	Eggs	2	+	22,82	-	/	+	22,12	+	+	4:i:1,2
8	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL04863	Environment (Poultry)	14	+	23,24	-	/	+	22,62	+	+	4:i:1,2
9	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL05112	Emissaries	6	+	26,96	-	/	+	25,97	+	+	4:i:1,2
10	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2013LSAL00808	Cattle	6	+	25,04	-	/	+	23,98	+	+	4:i:1,2
11	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2011LSAL06976	Pork meat	10	+	30,22	-	/	+	29,19	+	+	4:i:1,2
12	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2017LSAL01523	Soybean meal	8	+	29,1	-	/	+	28,4	+	+	4:i:1,2
13	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL01170	Chicken carcass	6	+	27,85	-	/	+	27,02	+	+	4:i:1,2
14	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL04138	Emissaries	8	+	37,36	-	/	+	37,41	+	+	4:i:1,2
15	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL02324	Chicken meat	7	+	26,25	-	/	+	25,2	+	+	4:i:1,2
16	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL03800	Pork meat	2	+	31,09	-	/	+	30,18	+	+	4:i:1,2
17	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VITI)	B	<u>1</u> ,4,[5],12 : - : -	2014LSAL05371	Duck meat	3	+	31,21	-	/	+	30,58	+	+	4:-:1,2
18	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTI)	B	<u>1</u> ,4,[5],12 : - : 1,2	2014LSAL03826	Nandou	37	+	21,27	-	/	+	20,59	+	+	4:-:1,2
19	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTI)	B	<u>1</u> ,4,[5],12 : i : -	2014LSAL04529	Environment (Poultry)	6	+	36,49	-	/	+	35,6	+	+	4:i:-
20	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2014LSAL03854	Pork meat	4	+	20,89	-	/	+	20,45	+	+	4:i:-
21	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2013LSAL04650	Beef meat	9	+	21,71	-	/	+	21,19	+	+	4:i:-
22	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2014LSAL04070	Turkey meat	16	+	21,08	-	/	+	20,58	+	+	4:i:-
23	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2014LSAL03802	Chicken meat	4	+	22,38	-	/	+	21,93	+	+	4:i:-
24	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2013LSAL01351	Cattle	15	+	24,37	-	/	+	24,01	+	+	4:i:-
25	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VITC)	B	<u>1</u> ,4,[5],12 : - : -	2014LSAL00024	Boar meat	13	+	21,3	-	/	+	20,67	+	+	4:-:-
26	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VITC)	B	<u>1</u> ,4,[5],12 : - : -	2014LSAL00070	Fillet of doe	9	+	21,22	-	/	+	20,62	+	+	4:-:-

INCLUSIVITY (<i>Salmonella</i> Enteritidis strains) - 7500 FAST Instrument																	
	Strain			Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
									Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Brilliance Salmonella	Latex	Serological confirmation
									Result	Cp	Result	Cp	Result	Cp			
1	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	657	Egg product	7	+	20,28	+	21,24	-	/	+	+	9:g,m:1,7
2	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	2532	Ham	18	+	20,23	+	20,98	-	/	+	+	9:g,m:1,7
3	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	Ad477	Poultry meat	29	+	20,07	+	21,20	-	/	+	+	9:g,m:1,7
4	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	Ad2294	Beef meat	35	+	20,14	+	21,10	-	/	+	+	9:g,m:1,7
5	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	Ad2721	Poultry meat	26	+	19,97	+	20,80	-	/	+	+	9:g,m:1,7
6	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2002LSAL13251	Chicken meat	9	+	27,08	+	28,37	-	/	+	+	9:g,m:1,7
7	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2003LSAL06400	Cooked carrots	8	+	21,82	+	22,95	-	/	+	+	9:g,m:-
8	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2005LSAL13846	Environment (Poultry)	7	+	21,01	+	21,9	-	/	+	+	9:g,m:-
9	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2010LSAL00788	Duck meat	9	+	20,09	+	21,16	-	/	+	+	9:g,m:-
10	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2011LSAL02686	Environment (Poultry)	3	+	23,75	+	24,49	-	/	+	+	9:g,m:-
11	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2015LSAL00802	Animal feed	3	+	22,11	+	22,8	-	/	+	+	9:g,m:-
12	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2010LSAL01431	Ground beef meat	10	+	27,4	+	27,72	-	/	+	+w	9:g,m:-
13	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2009LSAL06251	Cooked beef	5	+	21,3	+	22,19	-	/	+	+	9:g,m:-
14	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2009LSAL06252	Environment (Poultry)	11	+	21,82	+	23,01	-	/	+	+	9:g,m:-
15	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2004LSAL04511	Egg shell	9	+	20,58	+	21,67	-	/	+	+	9:g,m:-

INCLUSIVITY (Group B) - 7500 FAST Instrument

No	Strain			Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
									Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Brilliance Salmonella	Latex	Serological confirmation
									Result	Cp	Result	Cp	Result	Cp			
1	Salmonella enterica	enterica	Essen	O:4 (B)	4,12:g,m:-	38	/	24	+	20,4	-	/	-	/	+	+	/
2	Salmonella enterica	enterica	Lagos	O:4 (B)	1,4,[5],12:i:1,5	173	Sausages	33	+	20,83	-	/	-	/	+	+	/
3	Salmonella enterica	enterica	Indiana	O:4 (B)	1,4,12::z:1,7	Ad174	Dairy product	28	+	20,27	-	/	-	/	+	+	/
4	Salmonella enterica	enterica	Saintpaul	O:4 (B)	1,4,[5],12:e,h:1,2	Ad203	/	43	+	20,15	-	/	-	/	+	+	/
5	Salmonella enterica	enterica	Heidelberg	O:4 (B)	1,4,[5],12:r:1,2	Ad335	/	27	+	20,37	-	/	-	/	+	+	/
6	Salmonella enterica	enterica	Chester	O:4 (B)	1,4,[5],12:e,h:e,n,x	CIP103543	/	39	+	21,31	-	/	-	/	+	+	/
7	Salmonella enterica	enterica	Wien	O:4 (B)	1,4,12,27:b:l,w	CIP8122	/	32	+	27,43	-	/	-	/	+	+	/
8	Salmonella enterica	enterica	Paratyphi B var java	O:4 (B)	1,4,[5],12:b:1,2	CIP56.26	/	13	+	20,51	-	/	-	/	+	+	/
9	Salmonella enterica	enterica	Paratyphi B	O:4 (B)	1,4,[5],12:b:1,2	Ad1439	Poultry meat	30	+	20,65	-	/	-	/	+	+	/
10	Salmonella enterica	enterica	Stanley	O:4 (B)	1,4,[5],12,27:d:1,2	Ad1688	Environmental sample (chocolate)	16	-	/	-	/	-	/	st	/	/
								43 (+milk)	+	21,18	-	/	-	/	+	+	/
11	Salmonella enterica	enterica	Kingston	O:4 (B)	1,4,[5],12,27:g,s,t:[1,2]	Ad1726	Primary production samples	27	+	20,3	-	/	-	/	+	+	/
12	Salmonella enterica	enterica	Duisburg	O:4 (B)	1,4,12,27:d:e,n,z ₁₅	Ad1812	Raw ewe milk	24	+	20,23	-	/	-	/	+	+	/
13	Salmonella enterica	enterica	Hessarek	O:4 (B)	4,12,27:a:1,5	Ad1871	/	26	+	23,96	-	/	-	/	+	+	/
14	Salmonella enterica	enterica	Bredeney	O:4 (B)	1,4,12,27:l,v:1,7	Ad2042	Turkey meat	27	+	20,42	-	/	-	/	+	+	/
15	Salmonella enterica	enterica	Agona	O:4 (B)	1,4,[5],12:f,g,s:[1,2]	Ad2281	Pork meat	21	+	21,05	-	/	-	/	+	+	/
16	Salmonella enterica	enterica	Abortusovis	O:4 (B)	4,12:c:1,6	Ad2320	Primary production samples	15	-	/	-	/	-	/	st	/	/
								54 (+milk)	+	35,85	-	/	-	/	+d (µcolonies)	+w	/
17	Salmonella enterica	enterica	Abortusequi	O:4 (B)	4,12:-:e,n,x	Ad2321	/	7	+	34,59	-	/	-	/	+	+	/
18	Salmonella enterica	enterica	Brandenburg	O:4 (B)	4,[5],12:l,v:e,n,z ₁₅	Ad2420	Sausages	21	+	20,77	-	/	-	/	+	+	/
19	Salmonella enterica	enterica	Schwarzengrund	O:4 (B)	1,4,12,27:d:1,7	Ad2704	Turkey meat	20	+	20,43	-	/	-	/	+	+	/
20	Salmonella enterica	enterica	Derby	O:4 (B)	1,4,[5],12:f,g:[1,2]	Ad2713	Environmental sample (Feed)	27	+	20,45	-	/	-	/	+	+	/
21	Salmonella enterica	enterica	Agama	O:4 (B)	4,12 : i : 1,6	2016LSAL04181	Horse	10	+	25,86	-	/	-	/	+	+	/
22	Salmonella enterica	enterica	Gloucester	O:4 (B)	1,4,12,27 : i : l,w	2014LSAL06001	Environment (poultry)	20	+	22,14	-	/	-	/	+	+	/
23	Salmonella enterica	enterica	Farsta	O:4 (B)	4,12 : i : e,n,x	2009LSAL07133	Environment (poultry)	61	+	18,62	-	/	-	/	+	+	4:-:-
24	Salmonella enterica	enterica	Lagos	O:4 (B)	1,4,[5],12 : i : 1,5	2009LSAL09082	/	27	+	21,15	-	/	-	/	+	+	/
25	Salmonella enterica	enterica (I)	Saintpaul	O:4 (B)	1,4,[5],12 : - : -	2013LSAL03035	Turkey meat	8	+	21,16	-	/	-	/	+	+	4:-:-
26	Salmonella enterica	enterica (I)	Agona	O:4 (B)	1,4,[5],12 : - : -	2014LSAL05711	Chicken meat	16	+	20,39	-	/	-	/	+	+	4:-:-
27	Salmonella enterica	enterica (I)	Agama	O:4 (B)	1,4,[5],12 : i : -	2015LSAL00306	Beef carcass	4	+	21,04	-	/	-	/	+	+	4:-:-

INCLUSIVITY (Groups D1 and D2) - 7500 FAST Instrument																	
No	Strain			Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
									Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Brilliance Salmo	Latex	Serological confirmation
									Result	Cp	Result	Cp	Result	Cp			
1	Salmonella enterica	enterica	Berta	D1	1,9,12:g:-	CIP105682	/	27	+	20,09	-	/	-	/	+	+	/
2	Salmonella enterica	enterica	Dublin	D1	1,9,12:g,p:-	Ad1336	Raw milk cheese	25	+	26,4	-	/	-	/	-(white colonies)	+	/
3	Salmonella enterica	enterica	Dublin	D1	1,9,12:g,p:-	Ad531	Raw milk cheese	39	+	26,38	-	/	-	/	-(white colonies)	+	/
4	Salmonella enterica	enterica	Gallinarum	D1	1,9,12:-:-	1	Environment (poultry)	40	+	33,2	-	/	-	/	+	+	/
5	Salmonella enterica	enterica	Gallinarum	D1	1,9,12:-:-	Ad1840	Primary production samples	45	-	/	-	/	-	/	st	/	/
								19 (+milk)	+	37,46	-	/	-	/	+d (μcolonies)	-	/
6	Salmonella enterica	enterica	Gallinarum biovar pullorum	D1	1,9,12:-:-	Ad300	Environment (poultry)	8	-	/	-	/	-	/	st	/	/
								13 (+milk)	+	32,33	-	/	-	/	+d (μcolonies)	-	/
7	Salmonella enterica	enterica	Javiana	D1	1,9,12:l,z ₂₈ :1,5	Ad2326	Turkey meat	29	+	20,07	-	/	-	/	+	+	/
8	Salmonella enterica	enterica	Napoli	D1	1,9,12:l,z ₁₃ :e,n,x	Ad928	Bovine	38	+	21,68	-	/	-	/	+	+	/
9	Salmonella enterica	enterica	Panama	D1	1,9,12:l,v:1,5	882	Sausages	57	+	20,14	-	/	-	/	+	+	/
10	Salmonella enterica	enterica	Panama	D1	1,9,12:l,v:1,5	Ad1733	Infant cereals	15	+	22,04	-	/	-	/	+	+	/
11	Salmonella enterica	enterica	Typhi	D1	9,12:d:-	Ad302	Clinic	19	-	/	-	/	-	/	st	/	/
								31 (+milk)	+	21,48	-	/	-	/	+	+	/
12	Salmonella enterica	enterica	Blegdam	D1	1,9,12 : g,m,q : -	2011LSAL04969	Environment (poultry)	12	+	21,33	+	22,14	-	/	+	-	9:g,m:-
13	Salmonella enterica	enterica	Moscow	D1	1,9,12 : g,q : -	1995LSAL05721	/	11	+	25,91	+	26,41	-	/	+	+vw	9:g,m:-
14	Salmonella enterica	enterica	Strasbourg	D2	9,46:d:1,7	CIP105632	/	9	+	36,53	-	/	-	/	-(blue colonies)	+	/
15	Salmonella enterica	enterica	Ouakam	D2	9,46:z ₂₉ :-	Ad1647	Compost	48	+	20,93	-	/	-	/	+	+	/
16	Salmonella enterica	enterica	Linguere	D2	9,46 : b : z ₆	2016LSAL02414	Feeding stuff	28	+	21,37	-	/	-	/	+	+w	/
17	Salmonella enterica	enterica	Fresno	D2	9,46 : z ₃₈ : -	2017LSAL02158	Cheese (Reblochon)	40	+	22,83	-	/	-	/	+(beige colonies)	+	/
18	Salmonella enterica	enterica	Hillingdon	D2	9,46 : g,m : -	2012LSAL04152	/	39	+	19,47	-	/	-	/	+	+	9:g,m:-
19	Salmonella enterica	enterica	Berta	D1	1,9,12 : [f],g,[t] : -	2011LSAL00786	Composite	21	+	23,25	-	/	-	/	+	+	/

INCLUSIVITY (<i>Salmonella</i> spp. strains) - QS5 Instrument															
No	Strain	Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
							<i>Salmonella</i> spp		<i>Salmonella</i> Enteritidis		<i>Salmonella</i> Typhimurium		Brilliance Salmonella	Latex	
							Result	Cp	Result	Cp	Result	Cp			
1	<i>Salmonella</i>	Abaetetuba	O:11 (F)	11:k:1,5	Ad2318	/	12	+	21,15	-	/	-	/	+	+
2	<i>Salmonella</i>	Aberdeen	O:11 (F)	11:i:1,2	CIP 105618	/	5	+	22,28	-	/	-	/	+	+
3	<i>Salmonella</i>	Adelaide	O:35 (O)	35:f,g:-	Ad2319	Turkey breeding environment	23	+	23,32	-	/	-	/	+	+
4	<i>Salmonella</i>	Anatum	O:3,10 (E1)	3,{10}{15}{15,34}:e,h:1,6	A00E007	Dusts	13	+	21,86	-	/	-	/	+	+
5	<i>Salmonella</i>	arizonae	O:51	51:z ₄ ,z ₂₃ :-	CIP 5523	Turkey meat	16	+	30,04	-	/	-	/	+	+
6	<i>Salmonella</i>	arizonae	O:48 (Y)	48:z ₄ ,z ₂₃ :-	Ad1850	Poultry environmental sample	20	+	27,00	-	/	-	/	+	+
7	<i>Salmonella</i>	Bardo	O:8 (C2-C3)	8:e,h:1,2	Adria 569	Meat for sausage	27	+	22,86	-	/	-	/	+	+
8	<i>Salmonella</i>	Bareilly	O:7 (C1)	6,7,14:y:1,5	Ad 1687	Chocolate industry	12	+	21,35	-	/	-	/	+	+
9	<i>Salmonella</i>	Blockley	O:8 (C2-C3)	6,8:k:1,5	Ad 923	Poultry environment	18	+	23,05	-	/	-	/	+	+
10	<i>Salmonella</i>	bongori	O:66	66:z ₃₅ :-	Ad 599	Environmental sample	34	+	26,71	-	/	-	/	+	+
11	<i>Salmonella</i>	Bovismorbificans	O:8 (C2-C3)	6,8,20:r,[j]:1,5	Adria 6629	Sausage	11	+	23,35	-	/	-	/	+	+
12	<i>Salmonella</i>	Braenderup	O:7 (C1)	6,7,14:e,h:e,n,z ₁₅	Adria 111	Pork meat	19	+	23,08	-	/	-	/	+	+
13	<i>Salmonella</i>	Caracas	O:6,14 (H)	[1],6,14,[25]:g,m,s:-	Ad2322	Spice	25	+	21,59	-	/	-	/	+	+
14	<i>Salmonella</i>	Cerro	O:18 (K)	6,14,18:z ₄ ,z ₂₃ :[1,5]	Ad 689	Dehydrated poultry proteins	13	+	27,65	-	/	-	/	+	+
15	<i>Salmonella</i>	Cubana	O:13 (G)	1,13,23:z ₂₉ :-	Ad2323	Dust feed environment	22	+	23,58	-	/	-	/	+	+
16	<i>Salmonella</i>	diarizonae	O:38 (P)	38:lv:z ₅₃	Ad 451	Ewe milk cheese	25	+	29,11	-	/	-	/	+	+
17	<i>Salmonella</i>	diarizonae	O:61	61:k:1,5,(7)	Ad 1300	Raw ewe milk	20	+	25,17	-	/	-	/	+	+
18	<i>Salmonella</i>	Emek	O:8 (C2-C3)	8,20:g,m,s:-	Ad 333	/	14	+	25,02	-	/	-	/	+	+
19	<i>Salmonella</i>	Gaminara	O:16 (I)	16:d:1,7	Ad2324	Boar meat	12	+	31,12	-	/	-	/	+	+
20	<i>Salmonella</i>	Give	O:3,10 (E1)	3,{10}{15}{15,34}:l,v:1,7	436	Ground beef	10	+	22,32	-	/	-	/	+	+
21	<i>Salmonella</i>	Guinea	O:44 (V)	1,44:z ₁₀ :1,7	29	/	16	+	21,70	-	/	-	/	+	+
22	<i>Salmonella</i>	Hadar	O:8 (C2-C3)	6,8:z ₁₀ :e,n,x	24871	Chicken meat	19	+	25,92	-	/	-	/	+	+
23	<i>Salmonella</i>	Havana	O:13 (G)	1,13,23:f,g[s]:-	Ad 930	Poultry environment	23	+	26,07	-	/	-	/	+	+
24	<i>Salmonella</i>	houtenae	O:50 (Z)	50:g,z ₅₁ :-	Ad 596	Dairy product	16	+	30,76	-	/	-	/	+	+
25	<i>Salmonella</i>	Hvittingfoss	O:16 (I)	16:b:e,n,x	Ad2325	Raw stuff	16	+	25,81	-	/	-	/	+	+
26	<i>Salmonella</i>	indica	O:6,14 (H)	[1],6,14,[25]:a:e,n,x	Ad 600	Environmental sample	22	+	29,38	-	/	-	/	+	+
27	<i>Salmonella</i>	indica	O:6,14 (H)		Ad2337	Chicken breeding environment	17	+	22,88	-	/	-	/	+	+
28	<i>Salmonella</i>	Infantis	O:7 (C1)	6,7,14:r:1,5	F401B	Cheese	12	+	21,60	-	/	-	/	+	+
29	<i>Salmonella</i>	Kedougou	O:13 (G)	1,13,23:i:l,w	Ad 929	Bovine environmental sample	16	+	25,58	-	/	-	/	+	+
30	<i>Salmonella</i>	Kentucky	O:8 (C2-C3)	8,20:i:z ₆	Ad1756	Poultry environmental sample	13	+	23,00	-	/	-	/	+	+
31	<i>Salmonella</i>	Kottbus	O:8 (C2-C3)	6,8:e,h:1,5	Adria 1	Poultry environmental sample	37	+	21,11	-	/	-	/	+	+
32	<i>Salmonella</i>	Landau	O:30 (N)	30:i:1,2	Ad 499	/	13	+	35,43	-	/	-	/	+	+
33	<i>Salmonella</i>	Lille	O:7 (C1)	6,7,14:z ₃₈ :-	Adria 37	Food product	31	+	21,55	-	/	-	/	+	+
34	<i>Salmonella</i>	Livingstone	O:7 (C1)	6,7,14:d:l,w	Ad 1107	Dusts	21	+	23,99	-	/	-	/	+	+
35	<i>Salmonella</i>	London	O:3,10 (E1)	3,{10}{15}:l,v:1,6	Adria 326	Cooked meat sample	24	+	21,08	-	/	-	/	+	+
36	<i>Salmonella</i>	Luciana	O:11 (F)	11:a:e,n,z ₁₅	CIP 105626	/	21	+	23,30	-	/	-	/	+	+
37	<i>Salmonella</i>	Manhattan	O:8 (C2-C3)	6,8:d:1,5	Adria 900	Dusts from dairy industry	20	+	21,38	-	/	-	/	+	+
38	<i>Salmonella</i>	Maracaibo	O:11 (F)	11:l,v:1,5	CIP 54143	/	16	+	23,42	-	/	-	/	+	+
39	<i>Salmonella</i>	Marseille	O:11 (F)	11:a:1,5	CIP105627	/	17	+	22,64	-	/	-	/	+	+
40	<i>Salmonella</i>	Mbandaka	O:7 (C1)	6,7,14:z ₁₀ :e,n,z ₁₅	Ad 914	Mayonnaise	27	+	23,02	-	/	-	/	+	+
41	<i>Salmonella</i>	Falkensee	O:3,10 (E1)	3:i:e,n,z ₁₅	693	Ground pork	7	+	31,06	-	/	-	/	+	+
42	<i>Salmonella</i>	Michigan	O:17 (J)	17:l,v:1,2	Ad2327	Low moisture sausage	17	+	22,52	-	/	-	/	+	+
43	<i>Salmonella</i>	Mikawasima	O:7 (C1)	6,7,14:y:e,n,z ₁₅	Ad1811	Raw ewe milk	35	+	21,50	-	/	-	/	+	+
44	<i>Salmonella</i>	Minnesota	O:21 (L)	21:b:e,n,x	Ad2328	Feed	25	+	21,84	-	/	-	/	+	+
45	<i>Salmonella</i>	Missisipi	O:13 (G)	1,13,23:b:1,5	Ad2329	Parakeet	26	+	21,72	-	/	-	/	+	+
46	<i>Salmonella</i>	Montevideo	O:7 (C1)	6,7,14:g,m,[p],s:[1,2,7]	Ad912	Raw milk	12	+	21,92	-	/	-	/	+	+
47	<i>Salmonella enterica</i>	Muenchen	O:8 (C2-C3)	6,8:d:1,2	CIP106178	/	17	+	23,20	-	/	-	/	+	+
48	<i>Salmonella</i>	Newport	O:8 (C2-C3)	6,8,20:e,h:1,2	Adria 586	Sausage	6	+	22,71	-	/	-	/	+	+

INCLUSIVITY (<i>Salmonella</i> spp. strains) - QS5 Instrument															
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation	
								<i>Salmonella</i> spp		<i>Salmonella</i> Enteritidis		<i>Salmonella</i> Typhimurium		Brilliance Salmonella	Latex
								Result	Cp	Result	Cp	Result	Cp		
49	<i>Salmonella</i>	Norwich	O:7 (C1)	6,7:e,h:1,6	Ad1172	/	11	+	27,06	-	/	-	/	+	+
50	<i>Salmonella</i>	Mkamba	O:7 (C1)	6,7:1,v:1,6	Ad1544	Compost	24	+	19,99	-	/	-	/	+	+
51	<i>Salmonella</i>	Ohio	O:7 (C1)	6,7,14:b:l,w	Ad1482	Raw cow milk	7	+	22,61	-	/	-	/	+	+
52	<i>Salmonella</i>	Oranienburg	O:7 (C1)	6,7,14:m,t:[z ₅₇]	Ad1724	Cereals	10	+	21,91	-	/	-	/	+	+
53	<i>Salmonella</i>	Orion	O:3,10 (E1)	3,{10}{15}{15,34}:y:1,5	27	/	5	+	26,22	-	/	-	/	+	+
54	<i>Salmonella enterica</i>	Paratyphi A	O:2 (A)	1,2,12:a:[1,5]	ATCC9281	/	15	+	24,16	-	/	-	/	+	+
55	<i>Salmonella</i>	Paratyphi C	O:7 (C1)	6,7,[Vi]:c:1,5	ATCC 13428	/	14	+	21,88	-	/	-	/	+	+
56	<i>Salmonella</i>	Pomona	O:28 (M)	28:y:1,7	CIP105630	/	9	+	20,78	-	/	-	/	+	+
57	<i>Salmonella enterica</i>	Poona	O:13 (G)	1,13,22:z:1,6	Ad2330	Feed	13	+	22,07	-	/	-	/	+	+
58	<i>Salmonella</i>	Putten	O:13 (G)	13,23:d:l,w	Ad2331	Feed for chicken	10	+	21,82	-	/	-	/	+	+
59	<i>Salmonella</i>	Regent	O:3,10 (E1)	3,10:f,g[s]:[1,6]	Adria 328	Duck	7	+	23,04	-	/	-	/	+	+
60	<i>Salmonella enterica</i>	Rissen	O:7 (C1)	6,7,14:f,g:-	Ad2510	Environment	7	+	20,52	-	/	-	/	+	+
61	<i>Salmonella enterica</i>	Rubislaw	O:11 (F)	11:r:e,n,x	Ad2332	Seafood	8	+	20,17	-	/	-	/	+	+
62	<i>Salmonella</i>	<i>salamae</i>	O:42 (T)	42 b:e,n,x,z ₁₅	Ad 593	Cereals	6	+	25,39	-	/	-	/	+	+
63	<i>Salmonella</i>	Senftenberg	O:1,3,19 (E4)	1,3,19:g,[s],t:-	Ad 355	Seafood cocktail	23	+	22,08	-	/	-	/	+	+
64	<i>Salmonella</i>	Stourbridge	O:8 (C2-C3)	6,8:b:1,6	Ad2297	Raw milk cheese	4	+	27,08	-	/	-	/	+	+
65	<i>Salmonella</i>	Tananarive	O:8 (C2-C3)	6,8:y:1,5	CIP54142	/	10	+	22,48	-	/	-	/	+	+
66	<i>Salmonella</i>	Tennessee	O:7 (C1)	6,7,14:z ₂₉ :1,2,7	A00E006	Dusts from dairy industry	9	+	22,35	-	/	-	/	+	+
67	<i>Salmonella</i>	Thompson	O:7 (C1)	6,7,14:k:1,5	AER301	Poultry	4	+	20,90	-	/	-	/	+	+
68	<i>Salmonella</i>	Urbana	O:30 (N)	30:b:e,n,x	Ad2334	Shrimps	21	+	21,69	-	/	-	/	+	+
69	<i>Salmonella</i>	Veneziana	O:11 (F)	11:i:e,n,x	Adria 233	Food product	19	+	22,23	-	/	-	/	+	+
70	<i>Salmonella</i>	Virchow	O:7 (C1)	6,7,14:r:1,2	Adria F276	Curry	41	+	21,07	-	/	-	/	+	+
71	<i>Salmonella</i>	Wandsworth	O:39 (Q)	39:b:1,2	Ad2335	Fillet of mullet	5	+	22,03	-	/	-	/	+	+
72	<i>Salmonella</i>	Waycross	O:41 (S)	41:z ₄ ,z ₂₃ :e,n,z ₁₅	CIP105634	/	11	+	23,27	-	/	-	/	+	+
73	<i>Salmonella</i>	Wayne	O:30 (N)	30:g:z ₅₁ :-	Ad502	/	+ (+milk)	+	35,23	-	/	-	/	+ (small colonies)	-
74	<i>Salmonella enterica</i>	Weltevreden (3,{10}{15}:r:z ₆)	O:3,10 (E1)	3,{10}{15}:r:z ₆	Ad2336	Water	23	+	22,41	-	/	-	/	+	+
75	<i>Salmonella</i>	Worthington	O:13 (G)	1,13,23:z:l,w	Adria 3506	Pâté	32	+	28,60	-	/	-	/	+	+

INCLUSIVITY (<i>Salmonella</i> Typhimurium strains) - QS5 Instrument																	
No	Strain			Group	Antigenic formula	Strain reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
									<i>Salmonella</i> spp		<i>Salmonella</i> Enteritidis		<i>Salmonella</i> Typhimurium		Brilliance Salmonella	Latex	Serological confirmation
									Result	Cp	Result	Cp	Result	Cp			
1	<i>Salmonella enterica</i>	<i>enterica</i>	/	O:4 (B)	4,5:i:-	Ad2509	Environmental sample (meat)	30	+	22,12	-	/	+	21,56	+	+	/
2	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad1070	Environmental sample (pork industry)	4	+	22,48	-	/	+	21,91	+	+	4:i:1,2
3	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad1410	Ground pork meat	12	+	26,25	-	/	+	25,27	+	+	4:i:1,2
4	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad1484	Liquid egg product	7	+	27,26	-	/	+	26,54	+	+	4:i:1,2
5	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad1876	Low moisture sausage	2	+	26,92	-	/	+	25,86	+	+	4:i:1,2
6	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	B	4:i:1,2	Ad2226	Merguez	8	+	24,62	-	/	+	23,58	+	+	4:i:1,2
7	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL04593	Eggs	2	+	22,64	-	/	+	21,99	+	+	4:i:1,2
8	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL04863	Environment (Poultry)	14	+	23,34	-	/	+	22,60	+	+	4:i:1,2
9	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL05112	Emissaries	6	+	27,67	-	/	+	26,72	+	+	4:i:1,2
10	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2013LSAL00808	Cattle	6	+	24,63	-	/	+	23,84	+	+	4:i:1,2
11	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2011LSAL06976	Pork meat	10	+	31,15	-	/	+	30,11	+	+	4:i:1,2
12	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2017LSAL01523	Soybean meal	8	+	28,36	-	/	+	27,74	+	+	4:i:1,2
13	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL01170	Chicken carcass	6	+	28,79	-	/	+	27,83	+	+	4:i:1,2
14	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL04138	Emissaries	8	-/+	38,21	-/-	/	-/+	36,59	+	+	4:i:1,2
15	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL02324	Chicken meat	7	+	27,00	-	/	+	26,00	+	+	4:i:1,2
16	<i>Salmonella enterica</i>	<i>enterica</i> (I)	Typhimurium	B	<u>1</u> ,4,[5],12 : i : 1,2	2014LSAL03800	Pork meat	2	+	31,78	-	/	+	30,63	+	+	4:i:1,2
17	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VITI)	B	<u>1</u> ,4,[5],12 : - : -	2014LSAL05371	Duck meat	3	+	32,52	-	/	+	31,33	+	+	4:-:1,2
18	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTI)	B	<u>1</u> ,4,[5],12 : - : 1,2	2014LSAL03826	Nandou	37	+	21,03	-	/	+	20,45	+	+	4:-:1,2
19	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTI)	B	<u>1</u> ,4,[5],12 : i : -	2014LSAL04529	Environment (Poultry)	6	+	36,27	-	/	+	35,17	+	+	4:i:-
20	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2014LSAL03854	Pork meat	4	+	21,28	-	/	+	20,92	+	+	4:i:-
21	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2013LSAL04650	Beef meat	9	+	22,02	-	/	+	21,45	+	+	4:i:-
22	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2014LSAL04070	Turkey meat	16	+	21,20	-	/	+	20,88	+	+	4:i:-
23	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2014LSAL03802	Chicken meat	4	+	22,18	-	/	+	22,02	+	+	4:i:-
24	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VMTC)	B	<u>1</u> ,4,[5],12 : i : -	2013LSAL01351	Cattle	15	+	24,32	-	/	+	23,76	+	+	4:i:-
25	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VITC)	B	<u>1</u> ,4,[5],12 : - : -	2014LSAL00024	Boar meat	13	+	20,39	-	/	+	19,97	+	+	4:-:-
26	<i>Salmonella enterica</i>	<i>enterica</i> (I)	S.I (VITC)	B	<u>1</u> ,4,[5],12 : - : -	2014LSAL00070	Fillet of doe	9	+	20,94	-	/	+	20,59	+	+	4:-:-

INCLUSIVITY (<i>Salmonella</i> Enteritidis strains) - QS5 Instrument																	
No	Strain			Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
									<i>Salmonella</i> spp		<i>Salmonella</i> Enteritidis		<i>Salmonella</i> Typhimurium		Brilliance Salmonella	Latex	Serological confirmation
									Result	Cp	Result	Cp	Result	Cp			
1	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	657	Egg product	7	+	21,01	+	21,30	-	/	+	+	9:g,m:1,7
2	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	2532	Ham	18	+	21,70	+	21,93	-	/	+	+	9:g,m:1,7
3	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	Ad477	Poultry meat	29	+	21,48	+	22,72	-	/	+	+	9:g,m:1,7
4	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	Ad2294	Beef meat	35	+	21,47	+	21,30	-	/	+	+	9:g,m:1,7
5	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	9:g,m:1,7	Ad2721	Poultry meat	26	+	21,81	+	21,37	-	/	+	+	9:g,m:1,7
6	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2002LSAL13251	Chicken meat	9	+	29,12	+	28,00	-	/	+	+	9:g,m:1,7
7	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2003LSAL06400	Cooked carrots	8	+	22,91	+	22,76	-	/	+	+	9:g,m:-
8	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2005LSAL13846	Environment (Poultry)	7	+	21,63	+	21,83	-	/	+	+	9:g,m:-
9	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2010LSAL00788	Duck meat	9	+	20,94	+	21,34	-	/	+	+	9:g,m:-
10	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2011LSAL02686	Environment (Poultry)	3	+	22,92	+	22,52	-	/	+	+	9:g,m:-
11	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2015LSAL00802	Animal feed	3	+	21,41	+	21,59	-	/	+	+	9:g,m:-
12	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2010LSAL01431	Ground beef meat	10	+	28,00	+	27,02	-	/	+	+w	9:g,m:-
13	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2009LSAL06251	Cooked beef	5	+	21,29	+	21,27	-	/	+	+	9:g,m:-
14	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2009LSAL06252	Environment (Poultry)	11	+	20,36	+	20,26	-	/	+	+	9:g,m:-
15	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	D1	1,9,12 : g,m : -	2004LSAL04511	Egg shell	9	+	21,56	+	21,57,	-	/	+	+	9:g,m:-

INCLUSIVITY (Group B) - QS5 Instrument

No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation			
								Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Brilliance Salmonella	Latex	Serological confirmation	
								Result	Cp	Result	Cp	Result	Cp				
1	Salmonella enterica	enterica	Essen	O:4 (B)	4,12:g,m:-	38	/	24	+	21,23	-	/	-	/	+	+	/
2	Salmonella enterica	enterica	Lagos	O:4 (B)	1,4,[5],12:i:1,5	173	Sausages	33	+	22,25	-	/	-	/	+	+	/
3	Salmonella enterica	enterica	Indiana	O:4 (B)	1,4,12::z:1,7	Ad174	Dairy product	28	+	20,99	-	/	-	/	+	+	/
4	Salmonella enterica	enterica	Saintpaul	O:4 (B)	1,4,[5],12:e,h:1,2	Ad203	/	43	+	21,21	-	/	-	/	+	+	/
5	Salmonella enterica	enterica	Heidelberg	O:4 (B)	1,4,[5],12:r:1,2	Ad335	/	27	+	21,41	-	/	-	/	+	+	/
6	Salmonella enterica	enterica	Chester	O:4 (B)	1,4,[5],12:e,h:e,n,x	CIP103543	/	39	+	23,57	-	/	-	/	+	+	/
7	Salmonella enterica	enterica	Wien	O:4 (B)	1,4,12,27:b:l,w	CIP8122	/	32	+	27,86	-	/	-	/	+	+	/
8	Salmonella enterica	enterica	Paratyphi B var java	O:4 (B)	1,4,[5],12:b:1,2	CIP56.26	/	13	+	21,94	-	/	-	/	+	+	/
9	Salmonella enterica	enterica	Paratyphi B	O:4 (B)	1,4,[5],12:b:1,2	Ad1439	Poultry meat	30	+	21,75	-	/	-	/	+	+	/
10	Salmonella enterica	enterica	Stanley	O:4 (B)	1,4,[5],12,27:d:1,2	Ad1688	Environmental sample (chocolate)	16	-	/	-	/	-	/	st	/	/
								43 (+milk)	+	23,43	-	/	-	/	+	+	/
11	Salmonella enterica	enterica	Kingston	O:4 (B)	1,4,[5],12,27:g,s,t:[1,2]	Ad1726	Primary production samples	27	+	21,59	-	/	-	/	+	+	/
12	Salmonella enterica	enterica	Duisburg	O:4 (B)	1,4,12,27:d:e,n,z ₁₅	Ad1812	Raw ewe milk	24	+	23,54	-	/	-	/	+	+	/
13	Salmonella enterica	enterica	Hessarek	O:4 (B)	4,12,27:a:1,5	Ad1871	/	26	+	27,28	-	/	-	/	+	+	/
14	Salmonella enterica	enterica	Bredeney	O:4 (B)	1,4,12,27:l,v:1,7	Ad2042	Turkey meat	27	+	22,88	-	/	-	/	+	+	/
15	Salmonella enterica	enterica	Agona	O:4 (B)	1,4,[5],12,:f,g,s:[1,2]	Ad2281	Pork meat	21	+	22,78	-	/	-	/	+	+	/
16	Salmonella enterica	enterica	Abortusovis	O:4 (B)	4,12:c:1,6	Ad2320	Primary production samples	15	-	/	-	/	-	/	st	/	/
								54 (+milk)	-	/	-	/	-	/	+d (µcolonies)	+w	/
								321 (+milk)	+	35,37	-	/	-	/	+d (µcolonies)	+w	/
17	Salmonella enterica	enterica	Abortusequi	O:4 (B)	4,12:-:e,n,x	Ad2321	/	7	+	23,52	-	/	-	/	+	+	/
18	Salmonella enterica	enterica	Brandenburg	O:4 (B)	4,[5],12:l,v:e,n,z ₁₅	Ad2420	Sausages	21	+	24,71	-	/	-	/	+	+	/
19	Salmonella enterica	enterica	Schwarzengrund	O:4 (B)	1,4,12,27:d:1,7	Ad2704	Turkey meat	20	+	22,63	-	/	-	/	+	+	/
20	Salmonella enterica	enterica	Derby	O:4 (B)	1,4,[5],12:f,g:[1,2]	Ad2713	Environmental sample (Feed)	27	+	21,25	-	/	-	/	+	+	/
21	Salmonella enterica	enterica	Agama	O:4 (B)	4,12 : i : 1,6	2016LSAL04181	Horse	10	+	27,97	-	/	-	/	+	+	/
22	Salmonella enterica	enterica	Gloucester	O:4 (B)	1,4,12,27 : i : l,w	2014LSAL06001	Environment (poultry)	20	+	22,13	-	/	-	/	+	+	/
23	Salmonella enterica	enterica	Farsta	O:4 (B)	4,12 : i : e,n,x	2009LSAL07133	Environment (poultry)	61	+	20,33	-	/	-	/	+ (beige colonies)	+	/
24	Salmonella enterica	enterica	Lagos	O:4 (B)	1,4,[5],12 : i : 1,5	2009LSAL09082	/	27	+	20,97	-	/	-	/	+	+	/
25	Salmonella enterica	enterica (I)	Saintpaul	O:4 (B)	1,4,[5],12 : - : -	2013LSAL03035	Turkey meat	8	+	21,77	-	/	-	/	+	+	4:-:-
26	Salmonella enterica	enterica (I)	Agona	O:4 (B)	1,4,[5],12 : - : -	2014LSAL05711	Chicken meat	16	+	21,76	-	/	-	/	+	+	4:-:-
27	Salmonella enterica	enterica (I)	Agama	O:4 (B)	1,4,[5],12 : i : -	2015LSAL00306	Beef carcass	4	+	22,97	-	/	-	/	+	+	4:-:-

INCLUSIVITY (Groups D1 and D2) - QS5 Instrument

No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation			
								Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		Brilliance Salmonella	Latex	Serological confirmation	
								Result	Cp	Result	Cp	Result	Cp				
1	<i>Salmonella enterica</i>	<i>enterica</i>	Berta	D1	1,9,12:g:-	CIP105682	/	27	+	21,11	-	/	-	/	+	+	/
2	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	D1	1,9,12:g,p:-	Ad1336	Raw milk cheese	25	+	26,69	-	/	-	/	-(white colonies)	+	/
3	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	D1	1,9,12:g,p:-	Ad531	Raw milk cheese	39	+	27,62	-	/	-	/	-(white colonies)	+	/
4	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum	D1	1,9,12:-:-	1	Environment (poultry)	40	+	35,74	-	/	-	/	+	+	/
5	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum	D1	1,9,12:-:-	Ad1840	PPS	45	-	/	-	/	-	/	st	/	/
								19 (+milk)	+	35,77	-	/	-	/	+d (µcolonies)	-	/
6	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum biovar pullorum	D1	1,9,12:-:-	Ad300	Environment (poultry)	8	-	/	-	/	-	/	st	/	/
								13 (+milk)	+	33,04	-	/	-	/	+d (µcolonies)	-	/
7	<i>Salmonella enterica</i>	<i>enterica</i>	Javiana	D1	1,9,12:l,z ₂₈ :1,5	Ad2326	Turkey meat	29	+	21,13	-	/	-	/	+	+	/
8	<i>Salmonella enterica</i>	<i>enterica</i>	Napoli	D1	1,9,12:l,z ₁₃ :e,n,x	Ad928	Bovine	38	+	23,63	-	/	-	/	+	+	/
9	<i>Salmonella enterica</i>	<i>enterica</i>	Panama	D1	1,9,12:l,v:1,5	882	Sausages	57	+	20,88	-	/	-	/	+	+	/
10	<i>Salmonella enterica</i>	<i>enterica</i>	Panama	D1	1,9,12:l,v:1,5	Ad1733	Infant cereals	15	+	22,90	-	/	-	/	+	+	/
11	<i>Salmonella enterica</i>	<i>enterica</i>	Typhi	D1	9,12:d:-	Ad302	Clinic	19	-	/	-	/	-	/	st	/	/
								31 (+milk)	+	20,68	-	/	-	/	+	+	/
12	<i>Salmonella enterica</i>	<i>enterica</i>	Blegdam	D1	1,9,12 : g,m,q : -	2011LSAL04969	Environment (poultry)	12	+	20,49	+	20,58	-	/	+	-	9:g,m:-
13	<i>Salmonella enterica</i>	<i>enterica</i>	Moscow	D1	1,9,12 : g,q : -	1995LSAL05721	/	11	+	26,17	+	24,97	-	/	+	+vw	9:g,m:-
14	<i>Salmonella enterica</i>	<i>enterica</i>	Strasbourg	D2	9,46:d:1,7	CIP105632	/	9	+	37,29	-	/	-	/	-(blue colonies)	+	/
15	<i>Salmonella enterica</i>	<i>enterica</i>	Ouakam	D2	9,46:z ₂₉ :-	Ad1647	Compost	48	+	21,43	-	/	-	/	+	+	/
16	<i>Salmonella enterica</i>	<i>enterica</i>	Linguere	D2	9,46 : b : z ₆	2016LSAL02414	Feeding stuff	28	+	20,91	-	/	-	/	+	+w	/
17	<i>Salmonella enterica</i>	<i>enterica</i>	Fresno	D2	9,46 : z ₃₈ : -	2017LSAL02158	Cheese (Reblochon)	40	+	22,34	-	/	-	/	+(beige colonies)	+	/
18	<i>Salmonella enterica</i>	<i>enterica</i>	Hillingdon	D2	9,46 : g,m : -	2012LSAL04152	/	39	+	19,20	-	/	-	/	+	+	9:g,m:-
19	<i>Salmonella enterica</i>	<i>enterica</i>	Berta	D1	1,9,12 : [f],g,[t] : -	2011LSAL00786	Composite	21	+	20,76	-	/	-	/	+	+	/

EXCLUSIVITY - 7500 Fast Instrument										
	Strain	Reference	Origin	Inoculation level	PCR					
					Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium	
					Result	Cp	Result	Cp	Result	Cp
1	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	4,4.10 ⁵	-	/	-	/	-	/
2	<i>Citrobacter Diversus</i>	adria 140	Raw milk	3,4.10 ⁵	-	/	-	/	-	/
3	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	4,4.10 ⁵	-	/	-	/	-	/
4	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	7,1.10 ⁵	-	/	-	/	-	/
5	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	4,4.10 ⁵	-	/	-	/	-	/
6	<i>Enterobacter agglomerans</i>	adria 11	Cheese	3,4.10 ⁵	-	/	-	/	-	/
7	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	2,9.10 ⁵	-	/	-	/	-	/
8	<i>Enterobacter cloacae</i>	adria 10	Raw milk	3,0.10 ⁵	-	/	-	/	-	/
9	<i>Enterobacter intermedius</i>	adria 60	Bean	3,1.10 ⁵	-	/	-	/	-	/
10	<i>Enterobacter kobei</i>	Ad 342	Ham	3,7.10 ⁵	-	/	-	/	-	/
11	<i>Enterobacter sakazakii</i>	adria 95	Fermented milk	2,8.10 ⁵	-	/	-	/	-	/
12	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	4,0.10 ⁴	-	/	-	/	-	/
13	<i>Escherichia coli</i>	adria 19	Grated carrots	2,0.10 ⁵	-	/	-	/	-	/
14	<i>Escherichia hermanii</i>	Ad 461	Dessert	7,4.10 ⁴	-	/	-	/	-	/
15	<i>Escherichia vulneris</i>	adria 132	Veal liver	2,6.10 ⁵	-	/	-	/	-	/
16	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	6,4.10 ⁵	-	/	-	/	-	/
17	<i>Klebsiella oxytoca</i>	57	Food product	2,1.10 ⁵	-	/	-	/	-	/
18	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	3,6.10 ⁵	-	/	-	/	-	/
19	<i>Kluyvera spp</i>	adria 41	Raw milk	4,8.10 ⁵	-	/	-	/	-	/
20	<i>Morganella morganii</i>	CIP A236	/	5,7.10 ⁵	-	/	-	/	-	/
21	<i>Pantoea agglomerans</i>	adria 62	Frozen vegetables	1,0.10 ⁵	-	/	-	/	-	/
22	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	7,5.10 ⁵	-	/	-	/	-	/
23	<i>Proteus vulgaris</i>	adria 43	Sliced ham	1,6.10 ⁵	-	/	-	/	-	/
24	<i>Providencia rettgeri</i>	adria 112	White liquid egg	3,9.10 ⁵	-	/	-	/	-	/
25	<i>Rhanella aquatilis</i>	adria 69	Molluscs	2,0.10 ⁵	-	/	-	/	-	/
26	<i>Serratia liquefaciens</i>	26	Egg product	4,2.10 ⁵	-	/	-	/	-	/
27	<i>Serratia proteomaculans</i>	A00C056	Ham	3,3.10 ⁵	-	/	-	/	-	/
28	<i>Shigella flexneri</i>	CIP 8248	/	3,1.10 ⁵	-	/	-	/	-	/
29	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	1,9.10 ⁵	-	/	-	/	-	/
30	<i>Yersinia enterocolitica</i>	adria 32	Bacon	3,3.10 ⁵	-	/	-	/	-	/

EXCLUSIVITY - QS5 Instrument										
No	Strain	Reference	Origin	Inoculation level	PCR					
					Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium	
					Result	Cp	Result	Cp	Result	Cp
1	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	4,4.10 ⁵	-	/	-	/	-	/
2	<i>Citrobacter Diversus</i>	adria 140	Raw milk	3,4.10 ⁵	-	/	-	/	-	/
3	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	4,4.10 ⁵	-	/	-	/	-	/
4	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	7,1.10 ⁵	-	/	-	/	-	/
5	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	4,4.10 ⁵	-	/	-	/	-	/
6	<i>Enterobacter agglomerans</i>	adria 11	Cheese	3,4.10 ⁵	-	/	-	/	-	/
7	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	2,9.10 ⁵	-	/	-	/	-	/
8	<i>Enterobacter cloacae</i>	adria 10	Raw milk	3,0.10 ⁵	-	/	-	/	-	/
9	<i>Enterobacter intermedius</i>	adria 60	Bean	3,1.10 ⁵	-	/	-	/	-	/
10	<i>Enterobacter kobei</i>	Ad 342	Ham	3,7.10 ⁵	-	/	-	/	-	/
11	<i>Enterobacter sakazakii</i>	adria 95	Fermented milk	2,8.10 ⁵	-	/	-	/	-	/
12	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	4,0.10 ⁴	-	/	-	/	-	/
13	<i>Escherichia coli</i>	adria 19	Grated carrots	2,0.10 ⁵	-	/	-	/	-	/
14	<i>Escherichia hermanii</i>	Ad 461	Dessert	7,4.10 ⁴	-	/	-	/	-	/
15	<i>Escherichia vulneris</i>	adria 132	Veal liver	2,6.10 ⁵	-	/	-	/	-	/
16	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	6,4.10 ⁵	-	/	-	/	-	/
17	<i>Klebsiella oxytoca</i>	57	Food product	2,1.10 ⁵	-	/	-	/	-	/
18	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	3,6.10 ⁵	-	/	-	/	-	/
19	<i>Kluyvera spp</i>	adria 41	Raw milk	4,8.10 ⁵	-	/	-	/	-	/
20	<i>Morganella morganii</i>	CIP A236	/	5,7.10 ⁵	-	/	-	/	-	/
21	<i>Pantoea agglomerans</i>	adria 62	Frozen vegetables	1,0.10 ⁵	-	/	-	/	-	/
22	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	7,5.10 ⁵	-	/	-	/	-	/
23	<i>Proteus vulgaris</i>	adria 43	Sliced ham	1,6.10 ⁵	-	/	-	/	-	/
24	<i>Providencia rettgeri</i>	adria 112	White liquid egg	3,9.10 ⁵	-	/	-	/	-	/
25	<i>Rhanella aquatilis</i>	adria 69	Molluscs	2,0.10 ⁵	-	/	-	/	-	/
26	<i>Serratia liquefaciens</i>	26	Egg product	4,2.10 ⁵	-	/	-	/	-	/
27	<i>Serratia proteomaculans</i>	A00C056	Ham	3,3.10 ⁵	-	/	-	/	-	/
28	<i>Shigella flexneri</i>	CIP 8248	/	3,1.10 ⁵	-	/	-	/	-	/
29	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	1,9.10 ⁵	-	/	-	/	-	/
30	<i>Yersinia enterocolitica</i>	adria 32	Bacon	3,3.10 ⁵	-	/	-	/	-	/

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

BS : *Brilliance*TM Salmonella**Laboratory A1**Aerobic mesophilic flora: 1,1 x 10⁴ CFU/g

N° Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific TM SureTect TM Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agree- ment
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result		
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation				
								Result	CT	Result	CT	Result	CT					Result		CT	
A4	-	-	-	-	/	-	-	/	-	/	+	37,84	+	32,08	-	+	+	4:i:1,2	-	NA	
A6	-	-	-	-	/	-	-	/	-	/	+	33,01	+	31,68	+	+	+	4:i:1,2	-	NA	
A10	-	-	-	-	/	-	-	/	-	/	-	/	+	31,89	-	-	-	/	-	NA	
A13	-	-	-	-	/	-	-	/	-	/	-	/	+	31,62	+	+	+	4:i:1,2	-	NA	
A15	-	-	-	-	/	-	-	/	-	/	-	/	+	31,84	+	+	+	4:i:1,2	-	NA	
A18	-	-	-	-	/	-	-	/	-	/	-	/	+	32,01	+	+	+	4:i:1,2	-	NA	
A20	-	-	-	-	/	-	-	/	-	/	-	/	+	31,83	+	+	+	4:i:1,2	-	NA	
A24	-	-	-	-	/	-	-	/	-	/	-	/	+	31,65	+	+	+	4:i:1,2	-	NA	
A1	+	+	+	+	+	+	+	20,55	-	/	+	19,75	+	30,81	+	+	+	4:i:1,2	+	PA	
A5	+	+	+	+	+	+	+	21,97	-	/	+	20,83	+	20,44	+	+	+	4:i:1,2	+	PA	
A9	+	-	+	+	+	+	+	19,72	-	/	+	18,77	+	30,07	+	+	+	4:i:1,2	+	PA	
A11	-	-	-	-	/	-	+	19,88	-	/	+	19,15	+	29,85	+	+	+	4:i:1,2	+	PD	
A14	+	+	+	+	+	+	+	20,02	-	/	+	19,23	+	29,25	+	+	+	4:i:1,2	+	PA	
A17	+	+	+	+	+	+	+	21,28	-	/	+	20,26	+	30,31	-	+	+	4:i:1,2	+	PA	
A21	+	+	+	+	+	+	+	20,50	-	/	+	19,33	+	28,59	+	+	+	4:i:1,2	+	PA	
A23	-	-	-	-	/	-	+	19,99	-	/	+	19,04	+	28,91	+	+	+	4:i:1,2	+	PD	
A2	+	+	+	+	+	+	+	21,97	-	/	+	21,15	+	30,49	+	+	+	4:i:1,2	+	PA	
A3	+	+	+	+	+	+	+	21,74	-	/	+	21,00	+	30,14	+	+	+	4:i:1,2	+	PA	
A7	+	+	+	+	+	+	+	21,47	-	/	+	20,76	+	29,90	+	+	+	4:i:1,2	+	PA	
A8	+	+	+	+	+	+	Sample not tested														No result
A12	+	+	+	+	+	+	+	21,49	-	/	+	20,55	+	20,01	+	+	+	4:i:1,2	+	PA	
A16	+	+	+	+	+	+	+	20,02	-	/	+	20,17	+	29,92	+	+	+	4:i:1,2	+	PA	
A19	+	+	+	+	+	+	+	21,37	-	/	+	20,48	+	29,16	+	+	+	4:i:1,2	+	PA	
A22	+	+	+	+	+	+	+	20,95	-	/	+	20,36	+	28,44	+	+	+	4:i:1,2	+	PA	

Laboratory A2

Aerobic mesophilic flora: 1,1 x 10⁷ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR						Confirmation				Final result			
	XLD	ASAP	XLD	ASAP			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS		Latex	Serological confirmation	
							Result	CT	Result	CT	Result	CT	Result	CT						
A28	-	-	-	-	/	-	-	/	-	/	-	/	+	32,01	+	+	+	4:i:1,2	-	NA
A30	-	-	-	-	/	-	-	/	-	/	-	/	+	32,19	+	+	+	4:i:1,2	-	NA
A34	-	-	-	-	/	-	-	/	-	/	-	/	+	32,05	+	+	+	4:i:1,2	-	NA
A36	-	-	-	-	/	-	-	/	-	/	-	/	+	32,16	+	+	+	4:i-	-	NA
A40	-	-	-	-	/	-	-	/	-	/	-	/	+	31,91	+	+	+	4:i:1,2	-	NA
A43	-	-	-	-	/	-	-	/	-	/	-	/	+	31,91	-	-	/	/	-	NA
A45	-	-	-	-	/	-	-	/	-	/	-	/	+	31,97	+	+	+	4:i:1,2	-	NA
A47	+	+	-	-	+	+	-	/	-	/	-	/	+	32,10	+	+	+	4:i-	-	ND
A26	-	-	-	-	-	-	+	20,26	-	*	+	19,25	+	26,85	+	+	+	4:i:1,2	+	PD
A29	-	-	-	-	-	-	-	/	-	/	-	/	+	31,93	-	+	+	4:i:1,2	-	NA
A31	+	+	+	+	+	+	+	19,71	-	/	+	19,03	+	28,04	+	+	+	4:i:1,2	+	PA
A35	+	+	+	+	+	+	+	22,05	-	/	+	20,89	+	29,93	+	+	+	4:i:1,2	+	PA
A37	-	-	-	-	-	-	+	20,89	-	/	+	20,05	+	30,64	+	+	+	4:i-	+	PD
A42	+	+	+	+	+	+	-	/	-	/	-	/	+	32,29	-	-	-	-	-	ND
A44	+	+	+	+	+	+	+	20,62	-	/	+	19,63	+	27,48	+	+	+	4:i-	+	PA
A48	+	+	+	+	+	+	-	/	-	/	-	/	+	31,80	-	-	-	-	-	ND
A25	+	+	+	+	+	+	+	19,94	-	/	+	19,07	+	27,58	+	+	+	4:i:1,2	+	PA
A27	+	+	+	+	+	+	+	19,64	-	/	+	18,93	+	26,19	+	+	+	4:i:1,2	+	PA
A32	+	+	+	+	+	+	+	19,81	-	/	+	19,11	+	29,68	+	+	+	4:i:1,2	+	PA
A33	+	+	+	+	+	+	+	21,29	-	/	+	20,23	+	26,92	+	+	+	4:i:1,2	+	PA
A38	+	+	+	+	+	+	+	20,24	-	/	+	19,36	+	27,03	+	+	+	4:i:1,2	+	PA
A39	+	+	+	+	+	+	+	20,96	-	/	+	19,89	+	29,99	+	+	+	4:i:1,2	+	PA
A41	-	-	+	+	+	+	+	20,23	-	/	+	19,12	+	27,05	+	+	+	4:i:1,2	+	PA
A46	+	+	+	+	+	+	+	20,92	-	/	+	20,03	+	27,76	+	+	+	4:i:1,2	+	PA

Laboratory B

Aerobic mesophilic flora: $8,8 \times 10^4$ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result	
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis	Salmonella Typhimurium	IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation					
										Result	CT					Result	CT			
B4	-	-	-	-	/	-	-	/	-	/	-	/	+	32,11	-	-	/	/	-	NA
B6	-	-	-	-	/	-	-	/	-	/	-	/	+	32,07	-	-	/	/	-	NA
B10	-	-	-	-	/	-	-	/	-	/	-	/	+	31,92	-	-	/	/	-	NA
B13	-	-	-	-	/	-	-	/	-	/	-	/	+	31,71	-	-	/	/	-	NA
B15	-	-	-	-	/	-	-	/	-	/	-	/	+	32,00	+	+	+	4:i:1,2	-	NA
B18	-	-	-	-	/	-	-	/	-	/	-	/	+	32,04	-	-	/	/	-	NA
B20	-	-	-	-	/	-	-	/	-	/	-	/	+	32,04	-	-	/	/	-	NA
B24	-	-	-	-	/	-	-	/	-	/	-	/	+	31,90	-	-	/	/	-	NA
B1	+	+	+	+	+	+	-	/	-	/	-	/	+	32,11	-	-	/	/	-	ND
B5	+	+	+	+	+	+	-	/	-	/	-	/	+	32,15	-	-	/	/	-	ND
B9	+	+	+	+	+	+	+	19,63	-	/	+	19,11	+	28,65	+	+	+	4:i:1,2	+	PA
B11	+	+	+	+	+	+	-	/	-	/	-	/	+	32,13	-	-	/	/	-	ND
B14	+	+	+	+	+	+	+	19,35	-	/	+	19,00	+	25,44	+	+	+	4:i:1,2	+	PA
B17	+	+	+	+	+	+	-	/	-	/	-	/	+	31,93	-	-	/	/	-	ND
B21	+	+	+	+	+	+	+	19,52	-	/	+	19,09	+	25,16	+	+	+	4:i:1,2	+	PA
B23	+	+	+	+	+	+	+	20,57	-	/	+	19,85	+	26,21	+	+	+	4:i:1,2	+	PA
B2	+	+	+	+	+	+	+	21,63	-	/	+	20,86	+	29,15	+	+	+	4:i:1,2	+	PA
B3	+	+	+	+	+	+	+	21,80	-	/	+	21,05	+	28,14	+	+	+	4:i:1,2	+	PA
B7	+	+	+	+	+	+	+	22,33	-	/	+	21,59	+	29,18	+	+	+	4:i:1,2	+	PA
B8	+	+	+	+	+	+	+	21,38	-	/	+	20,72	+	29,26	+	+	+	4:i:1,2	+	PA
B12	+	+	+	+	+	+	+	21,55	-	/	+	21,21	+	27,41	+	+	+	4:i:1,2	+	PA
B16	+	+	+	+	+	+	+	22,28	-	/	+	21,65	+	28,24	+	+	+	4:i:1,2	+	PA
B19	+	+	+	+	+	+	+	21,53	-	/	+	21,12	+	27,51	+	+	+	4:i:1,2	+	PA
B22	+	+	+	+	+	+	+	21,40	-	/	+	21,02	+	27,06	+	+	+	4:i:1,2	+	PA

Laboratory C

Aerobic mesophilic flora: 4,8 x 10⁴ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result	
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
								Result	CT	Result	CT	Result	CT					Result		
C4	-	-	-	-	/	-	-	/	-	/	-	/	+	32,08	-	-	/	/	-	NA
C6	-	-	-	-	/	-	-	/	-	/	-	/	+	32,35	-	-	/	/	-	NA
C10	-	-	-	-	/	-	-	/	-	/	-	/	+	32,08	-	-	/	/	-	NA
C13	-	-	-	-	/	-	-	/	-	/	-	/	+	31,92	-	-	/	/	-	NA
C15	-	-	-	-	/	-	-	/	-	/	-	/	+	32,12	-	-	/	/	-	NA
C18	-	-	-	-	/	-	-	/	-	/	-	/	+	32,24	-	-	/	/	-	NA
C20	-	-	-	-	/	-	-	/	-	/	-	/	+	32,14	-	-	/	/	-	NA
C24	-	-	-	-	/	-	-	/	-	/	-	/	+	32,10	-	-	/	/	-	NA
C1	-	-	-	-	/	-	+	21,66	-	/	+	20,48	+	29,79	+	+	+	4:i:1,2	+	PD
C5	+	+	+	+	+	+	+	20,43	-	/	+	19,56	+	28,72	+	+	+	4:i:1,2	+	PA
C9	+	+	+	+	+	+	+	22,43	-	/	+	21,33	+	27,74	+	+	+	4:i:1,2	+	PA
C11	+	+	+	+	+	+	-	/	-	/	-	/	+	31,85	-	-	/	/	-	ND
C14	+	+	+	+	+	+	-	/	-	/	-	/	+	32,02	-	-	/	/	-	ND
C17	+	+	+	+	+	+	+	23,53	-	/	+	22,78	+	28,44	+	+	+	4:i:1,2	+	PA
C21	-	-	-	-	/	-	+	20,58	-	/	+	19,74	+	26,26	+	+	+	4:i:1,2	+	PD
C23	+	+	+	+	+	+	+	20,82	-	/	+	19,95	+	27,04	+	+	+	4:i:1,2	+	PA
C2	+	+	+	+	+	+	+	23,24	-	/	+	22,04	+	29,99	+	+	+	4:i:1,2	+	PA
C3	+	+	+	+	+	+	+	25,06	-	/	+	24,05	+	30,01	+	+	+	4:i:1,2	+	PA
C7	+	+	+	+	+	+	+	24,55	-	/	+	23,67	+	29,72	+	+	+	4:i:1,2	+	PA
C8	+	+	+	+	+	+	+	19,66	-	/	+	19,11	+	30,82	+	+	+	4:i:1,2	+	PA
C12	+	+	+	+	+	+	+	19,88	-	/	+	19,13	+	25,78	+	+	+	4:i:1,2	+	PA
C16	+	+	+	+	+	+	+	20,67	-	/	+	20,02	+	26,64	+	+	+	4:i:1,2	+	PA
C19	+	+	+	+	+	+	+	20,58	-	/	+	19,58	+	26,01	+	+	+	4:i:1,2	+	PA
C22	+	+	+	+	+	+	+	20,20	-	/	+	19,34	+	25,99	+	+	+	4:i:1,2	+	PA

Laboratory D

Aerobic mesophilic flora: 2,9 x 10⁶ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result	
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
								Result	CT	Result	CT	Result	CT					Result		
D4	-	-	-	-	/	-	-	/	-	/	-	/	+	31,94	-	-	/	/	-	NA
D6	-	-	-	-	/	-	-	/	-	/	-	/	+	31,63	-	-	/	/	-	NA
D10	-	-	-	-	/	-	-	/	-	/	-	/	+	31,54	-	-	/	/	-	NA
D13	-	-	-	-	/	-	-	/	-	/	-	/	+	31,76	-	-	/	/	-	NA
D15	-	-	-	-	/	-	-	/	-	/	-	/	+	31,38	-	-	/	/	-	NA
D18	-	-	-	-	/	-	-	/	-	/	-	/	+	31,51	-	-	/	/	-	NA
D20	-	-	-	-	/	-	-	/	-	/	-	/	+	31,49	-	-	/	/	-	NA
D24	-	-	-	-	/	-	-	/	-	/	-	/	+	31,45	-	-	/	/	-	NA
D1	+	+	+	+	+	+	-	/	-	/	-	/	+	31,62	-	-	-	/	-	ND
D5	+	+	+	+	+	+	+	20,42	-	/	+	19,92	+	29,99	+	+	+	4:i:1,2	+	PA
D9	+	+	+	+	+	+	-	/	-	/	-	/	+	31,78	-	-	/	/	-	ND
D11	-	-	-	-	-	-	-	/	-	/	-	/	+	31,78	-	-	/	/	-	NA
D14	+	+	+	+	+	+	-	/	-	/	-	/	+	31,40	-	-	/	/	-	ND
D17	+	+	+	+	+	+	+	19,14	-	/	+	18,84	+	27,18	+	+	+	4:i:1,2	+	PA
D21	+	+	+	+	+	+	+	19,22	-	/	+	18,79	+	28,30	+	+	+	4:i:1,2	+	PA
D23	+	+	+	+	+	+	+	21,17	-	/	+	20,66	+	28,08	+	+	+	4:i:1,2	+	PA
D2	+	+	+	+	+	+	+	16,97	-	/	+	19,12	+	29,44	+	+	+	4:i:1,2	+	PA
D3	+	+	+	+	+	+	+	19,83	-	/	+	19,29	+	27,85	+	+	+	4:i:1,2	+	PA
D7	+	+	+	+	+	+	+	28,81	-	/	+	20,14	+	28,74	+	+	+	4:i:1,2	+	PA
D8	+	+	+	+	+	+	+	19,97	-	/	+	19,44	+	28,04	+	+	+	4:i:1,2	+	PA
D12	+	+	+	+	+	+	+	19,53	-	/	+	19,15	+	26,51	+	+	+	4:i:1,2	+	PA
D16	+	+	+	+	+	+	+	19,12	-	/	+	18,65	+	29,10	+	+	+	4:i:1,2	+	PA
D19	+	+	+	+	+	+	+	18,70	-	/	+	18,37	+	28,57	+	+	+	4:i:1,2	+	PA
D22	+	+	+	+	+	+	+	19,71	-	/	+	19,22	+	28,87	+	+	+	4:i:1,2	+	PA

Laboratory E1

Aerobic mesophilic flora: 3,7 x 10⁶ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result		
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation				
								Result	CT	Result	CT	Result	CT					Result		CT	
E4	-	-	-	-	-	-	-	/	-	/	-	/	+	32,20	-	-	-	-	-	-	NA
E6	-	-	-	-	-	-	-	/	-	/	-	/	+	32,07	-	-	-	-	-	-	NA
E10	-	-	-	-	-	-	-	/	-	/	-	/	+	32,07	-	-	-	-	-	-	NA
E13	-	-	-	-	-	-	-	/	-	/	-	/	+	32,32	-	-	-	-	-	-	NA
E15	-	-	-	-	-	-	-	/	-	/	-	/	+	32,35	-	-	-	-	-	-	NA
E18	-	-	-	-	-	-	-	/	-	/	-	/	+	32,29	-	-	-	-	-	-	NA
E20	-	-	-	-	-	-	-	/	-	/	-	/	+	32,08	-	-	-	-	-	-	NA
E24	-	-	-	-	-	-	-	/	-	/	-	/	+	32,00	-	-	-	-	-	-	NA
E1	-	-	-	-	/	-	+	20,44	-	/	+	19,81	+	30,27	+	+	+	4:i:1,2	+	+	PD
E5	+	+	+	+	+	+	+	24,81	-	/	+	23,91	+	30,33	+	+	+	4:i:1,2	+	+	PA
E9	+	+	+	+	+	+	+	24,03	-	/	+	23,36	+	30,48	+	+	+	4:i:1,2	+	+	PA
E11	+	+	+	+	+	+	+	24,34	-	/	+	23,48	+	30,03	+	+	+	4:i:1,2	+	+	PA
E14	+	+	+	+	+	+	+	24,54	-	/	+	23,60	+	29,86	+	+	+	4:i:1,2	+	+	PA
E17	+	+	+	+	+	+	+	22,67	-	/	+	21,81	+	29,74	+	+	+	4:i:1,2	+	+	PA
E21	+	+	+	+	+	+	+	24,29	-	/	+	23,36	+	29,67	+	+	+	4:i:1,2	+	+	PA
E23	+	+	+	+	+	+	+	21,39	-	/	+	20,74	+	30,15	+	+	+	4:i:1,2	+	+	PA
E2	+	+	+	+	+	+	+	23,07	-	/	+	22,15	+	32,08	+	+	+	4:i:1,2	+	+	PA
E3	+	+	+	+	+	+	+	21,47	-	/	+	20,83	+	30,14	+	+	+	4:i:1,2	+	+	PA
E7	+	+	+	+	+	+	+	25,80	-	/	+	25,14	+	30,40	+	+	+	4:i:1,2	+	+	PA
E8	+	+	+	+	+	+	+	26,66	-	/	+	25,91	+	30,67	+	+	+	4:i:1,2	+	+	PA
E12	+	+	+	+	+	+	+	25,90	-	/	+	24,83	+	30,06	+	+	+	4:i:1,2	+	+	PA
E16	+	+	+	+	+	+	+	24,02	-	/	+	23,27	+	29,93	+	+	+	4:i:1,2	+	+	PA
E19	+	+	+	+	+	+	+	23,02	-	/	+	22,17	+	29,39	+	+	+	4:i:1,2	+	+	PA
E22	+	+	+	+	+	+	+	22,39	-	/	+	21,80	+	29,87	+	+	+	4:i:1,2	+	+	PA

Laboratory E2

Aerobic mesophilic flora: 4,6 x 10⁶ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result		
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation				
								Result	CT	Result	CT	Result	CT					Result		CT	
E28	-	-	-	-	/	-	-	/	-	/	-	/	+	32,03	-	-	-	/	-	NA	
E30	-	-	-	-	/	-	-	/	-	/	-	/	+	32,04	-	-	-	/	-	NA	
E34	-	-	-	-	/	-	-	/	-	/	-	/	+	31,84	-	-	-	/	-	NA	
E36	-	-	-	-	/	-	-	/	-	/	-	/	+	32,13	-	-	-	/	-	NA	
E40	-	-	-	-	/	-	-	/	-	/	-	/	+	31,73	-	-	-	/	-	NA	
E43	-	-	-	-	/	-	-	/	-	/	-	/	+	32,07	-	-	-	/	-	NA	
E45	-	-	-	-	/	-	-	/	-	/	-	/	+	32,08	-	-	-	/	-	NA	
E47	-	-	-	-	/	-	-	/	-	/	-	/	+	32,06	-	-	-	/	-	NA	
E26	+	+	+	+	+	+	-	/	-	/	-	/	+	32,11	-	-	-	/	-	ND	
E29	+	+	+	+	+	+	-	/	-	/	-	/	+	32,13	-	-	-	/	-	ND	
E31	+	+	+	+	+	+	+	24,66	-	/	+	24,02	+	30,13	+	+	+	4:i:1,2	+	PA	
E35	-	-	-	-	/	-	+	30,09	-	/	+	29,05	+	31,25	+	+	+	4:i:1,2	+	PD	
E37	+	+	+	+	+	+	+	24,55	-	/	+	23,77	+	29,86	+	+	+	4:i:1,2	+	PA	
E42	+	+	+	+	+	+	+	24,17	-	/	+	23,23	+	29,12	+	+	+	4:i:1,2	+	PA	
E44	+	+	+	+	+	+	+	22,63	-	/	+	21,82	+	29,24	+	+	+	4:i:1,2	+	PA	
E48	+	+	+	+	+	+	+	21,49	-	/	+	20,93	+	29,08	+	+	+	4:i:1,2	+	PA	
E25	+	+	+	+	+	+	+	21,04	-	/	+	20,37	+	30,23	+	+	+	4:i:1,2	+	PA	
E27	+	+	+	+	+	+	+	21,00	-	/	+	20,45	+	29,48	+	+	+	4:i:1,2	+	PA	
E32	+	+	+	+	+	+	+	23,92	-	/	+	23,14	+	30,27	+	+	+	4:i:1,2	+	PA	
E33	+	+	+	+	+	+	+	24,79	-	/	+	23,90	+	30,34	+	+	+	4:i:1,2	+	PA	
E38	+	+	+	+	+	+	+	24,60	-	/	+	24,11	+	29,90	+	+	+	4:i:1,2	+	PA	
E39	+	+	+	+	+	+	+	23,64	-	/	+	22,91	+	29,60	+	+	+	4:i:1,2	+	PA	
E41	+	+	+	+	+	+	+	22,13	-	/	+	21,39	+	28,52	+	+	+	4:i:1,2	+	PA	
E46	+	+	+	+	+	+	+	21,34	-	/	+	20,57	+	27,33	+	+	+	4:i:1,2	+	PA	

Laboratory F

Aerobic mesophilic flora: 3,6 x 10⁶ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result	
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
								Result	CT	Result	CT	Result	CT					Result		
F4	-	-	-	-	/	-	-	/	-	/	-	/	+	31,70	-	-	/	/	-	NA
F6	-	-	+	+	+	+	-	/	-	/	-	/	+	31,47	-	-	/	/	-	ND
F10	-	-	-	-	/	-	-	/	-	/	-	/	+	31,57	-	-	/	/	-	NA
F13	-	-	-	-	/	-	-	/	-	/	-	/	+	31,88	-	-	/	/	-	NA
F15	-	-	-	-	/	-	-	/	-	/	-	/	+	31,50	-	-	/	/	-	NA
F18	-	-	-	-	/	-	-	/	-	/	-	/	+	32,01	-	-	/	/	-	NA
F20	-	-	-	-	/	-	-	/	-	/	-	/	+	31,38	-	-	/	/	-	NA
F24	-	-	-	-	/	-	-	/	-	/	-	/	+	31,55	-	-	/	/	-	NA
F1	+	+	+	+	+	+	+	19,29	-	/	+	18,73	+	29,77	+	+	+	4:i:1,2	+	PA
F5	-	-	-	-	/	-	-	/	-	/	-	/	+	31,38	-	-	/	/	-	NA
F9	+	+	+	+	+	+	+	18,50	-	/	+	18,12	+	29,29	+	+	+	4:i:1,2	+	PA
F11	+	+	+	+	+	+	+	18,10	-	/	+	17,70	+	25,92	+	+	+	4:i:1,2	+	PA
F14	+	+	+	+	+	+	+	18,31	-	/	+	18,06	+	26,61	+	+	+	4:i:1,2	+	PA
F17	+	+	+	+	+	+	+	17,88	-	/	+	17,32	+	28,92	+	+	+	4:i:1,2	+	PA
F21	+	+	+	+	+	+	+	18,02	-	/	+	17,48	+	30,02	+	+	+	4:i:1,2	+	PA
F23	+	+	+	+	+	+	+	18,42	-	/	+	18,02	+	25,39	+	+	+	4:i:1,2	+	PA
F2	+	+	+	+	+	+	+	19,66	-	/	+	19,01	+	30,15	+	+	+	4:i:1,2	+	PA
F3	+	+	+	+	+	+	+	19,45	-	/	+	18,79	+	29,25	+	+	+	4:i:1,2	+	PA
F7	+	+	+	+	+	+	+	19,05	-	/	+	18,34	+	30,10	+	+	+	4:i:1,2	+	PA
F8	+	+	+	+	+	+	+	19,75	-	/	+	19,13	+	32,22	+	+	+	4:i:1,2	+	PA
F12	+	+	+	+	+	+	+	18,43	-	/	+	18,06	+	25,60	+	+	+	4:i:1,2	+	PA
F16	+	+	+	+	+	+	+	18,35	-	/	+	18,02	+	28,20	+	+	+	4:i:1,2	+	PA
F19	+	+	+	+	+	+	+	18,54	-	/	+	18,03	+	25,37	+	+	+	4:i:1,2	+	PA
F22	+	+	+	+	+	+	+	18,42	-	/	+	17,94	+	24,98	+	+	+	4:i:1,2	+	PA

Laboratory H1

Aerobic mesophilic flora: 2,5 x 10⁴ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result	
	XLD	ASAP	XLD	ASAP			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation		
							Result	CT	Result	CT	Result	CT	Result	CT						
H4	-	-	-	-	/	-	-	/	-	/	-	/	+	32,12	-	-	/	/	-	NA
H6	-	-	-	-	/	-	+	38,79	-	/	+	39,02	+	32,05	+	+	+	4:i:1,2	+	PD
H10	-	-	-	-	/	-	-	/	-	/	-	/	+	32,06	-	-	/	/	-	NA
H13	-	-	-	-	/	-	+	32,73	-	/	+	32,01	+	31,45	+	-	+	4:i:1,2	+	PD
H15	-	-	-	-	/	-	-	/	-	/	-	/	+	31,46	-	-	/	/	-	NA
H18	-	-	-	-	/	-	-	/	-	/	-	/	+	32,33	-	-	/	/	-	NA
H20	-	-	-	-	/	-	-	/	-	/	-	/	+	32,17	-	+	/	/	-	NA
H24	-	-	-	-	/	-	-	/	-	/	-	/	+	32,17	-	-	/	/	-	NA
H1	+	+	+	+	+	+	+	19,74	-	/	+	19,14	+	29,83	+	+	+	4:i:1,2	+	PA
H5	-	-	-	-	/	-	+	19,61	-	/	+	19,08	+	29,04	+	-	+	4:i:1,2	+	PD
H9	+	+	+	+	+	+	+	19,38	-	/	+	18,89	+	29,06	+	+	+	4:i:1,2	+	PA
H11	-	-	+	+	+	+	+	18,98	-	/	+	18,53	+	25,73	+	-	+	4:i:1,2	+	PA
H14	-	-	-	-	/	-	+	19,65	-	/	+	19,20	+	29,39	+	-	+	4:i:1,2	+	PD
H17	-	-	-	-	/	-	+	19,36	-	/	+	19,02	+	30,65	+	+	+	4:i:1,2	+	PD
H21	+	+	+	+	+	+	+	19,58	-	/	+	19,03	+	25,87	+	+	+	4:i:1,2	+	PA
H23	-	-	-	-	/	-	+	20,17	-	/	+	19,32	+	27,67	+	-	+	4:i:1,2	+	PD
H2	+	+	+	+	+	+	+	19,52	-	/	+	18,97	+	26,62	+	+	+	4:i:1,2	+	PA
H3	+	+	+	+	+	+	+	19,30	-	/	+	18,72	+	29,81	+	+	+	4:i:1,2	+	PA
H7	+	+	+	+	+	+	+	19,52	-	/	+	19,02	+	31,82	+	+	+	4:i:1,2	+	PA
H8	+	+	+	+	+	+	+	19,38	-	/	+	18,76	+	30,35	+	+	+	4:i:1,2	+	PA
H12	+	+	+	+	+	+	+	20,31	-	/	+	19,71	+	29,47	+	+	+	4:i:1,2	+	PA
H16	+	+	+	+	+	+	+	19,62	-	/	+	19,09	+	30,09	+	+	+	4:i:1,2	+	PA
H19	+	+	+	+	+	+	+	20,19	-	/	+	19,52	+	27,69	+	+	+	4:i:1,2	+	PA
H22	+	+	+	+	+	+	+	20,71	-	/	+	20,12	+	30,14	+	+	+	4:i:1,2	+	PA

Laboratory H2

Aerobic mesophilic flora: $1,4 \times 10^7$ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result		
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation				
								Result	CT	Result	CT	Result	CT					Result		CT	
H28	-	-	-	-	/	-	-	/	-	/	-	/	+	32,18	-	-	/	/	-	NA	
H30	-	-	-	-	/	-	-	/	-	/	-	/	+	32,28	-	-	/	/	-	NA	
H34	-	-	-	-	/	-	-	/	-	/	-	/	+	32,37	-	-	/	/	-	NA	
H36	-	-	-	-	/	-	-	/	-	/	-	/	+	32,14	-	-	/	/	-	NA	
H40	-	-	-	-	/	-	-	/	-	/	-	/	+	32,13	-	-	/	/	-	NA	
H43	-	-	-	-	/	-	-	/	-	/	-	/	+	32,08	-	-	/	/	-	NA	
H45	-	-	-	-	/	-	-	/	-	/	-	/	+	31,78	-	+	/	/	-	NA	
H47	-	-	-	-	/	-	-	/	-	/	-	/	+	31,92	-	-	/	/	-	NA	
H26	-	-	-	-	/	-	-	/	-	/	-	/	+	32,24	-	-	/	/	-	NA	
H29	+	+	+	+	+	+	+	20,31	-	/	+	19,90	+	31,03	+	+	+	4:i:1,2	+	PA	
H31	+	+	+	+	+	+	+	21,09	-	/	+	20,36	+	30,21	+	+	+	4:i:1,2	+	PA	
H35	+	+	+	+	+	+	-	/	-	/	-	/	+	32,47	-	-	/	/	-	ND	
H37	+	+	+	+	+	+	+	20,34	-	/	+	19,81	+	26,88	+	+	+	4:i:1,2	+	PA	
H42	+	+	+	+	+	+	+	20,30	-	/	+	19,84	+	26,37	+	+	+	4:i:1,2	+	PA	
H44	+	+	+	+	+	+	+	20,34	-	/	+	19,79	+	26,05	+	+	+	4:i:1,2	+	PA	
H48	+	+	+	+	+	+	+	20,20	-	/	+	19,57	+	29,31	+	+	+	4:i:1,2	+	PA	
H25	+	+	+	+	+	+	+	20,45	-	/	+	19,87	+	30,25	+	+	+	4:i:1,2	+	PA	
H27	+	+	+	+	+	+	+	21,04	-	/	+	20,35	+	30,03	+	+	+	4:i:1,2	+	PA	
H32	+	+	+	+	+	+	+	21,24	-	/	+	20,51	+	30,89	+	+	+	4:i:1,2	+	PA	
H33	+	+	+	+	+	+	+	20,40	-	/	+	19,74	+	27,84	+	+	+	4:i:1,2	+	PA	
H38	+	+	+	+	+	+	+	20,29	-	/	+	19,77	+	26,78	+	+	+	4:i:1,2	+	PA	
H39	+	+	+	+	+	+	+	20,37	-	/	+	19,69	+	28,37	+	+	+	4:i:1,2	+	PA	
H41	+	+	+	+	+	+	+	20,03	-	/	+	19,41	+	26,71	+	+	+	4:i:1,2	+	PA	
H46	+	+	+	+	+	+	+	21,22	-	/	+	20,62	+	29,48	+	+	+	4:i:1,2	+	PA	

Laboratory I1

Aerobic mesophilic flora: 6,2 x 10⁴ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result		
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation				
								Result	CT	Result	CT	Result	CT					Result		CT	
I4	-	-	-	-	/	-	-	/	-	/	-	/	+	31,93	-	-	/	/	-	NA	
I6	-	-	-	-	/	-	-	/	-	/	-	/	+	31,28	-	-	/	/	-	NA	
I10	-	-	-	-	/	-	-	/	-	/	-	/	+	31,46	-	-	/	/	-	NA	
I13	-	-	-	-	/	-	-	/	-	/	-	/	+	31,86	-	-	/	/	-	NA	
I15	-	-	-	-	/	-	-	/	-	/	-	/	+	31,70	-	-	/	/	-	NA	
I18	-	-	-	-	/	-	-	/	-	/	-	/	+	31,46	-	-	/	/	-	NA	
I20	-	-	-	-	/	-	-	/	-	/	-	/	+	31,52	-	+	/	/	-	NA	
I24	-	-	-	-	/	-	-	/	-	/	-	/	+	31,74	-	-	/	/	-	NA	
I1	+	+	+	+	+	+	+	18,40	-	/	+	17,77	+	28,14	+	+	+	4:i:1,2	+	PA	
I5	+	+	+	+	+	+	+	19,43	-	/	+	18,96	+	26,43	+	+	+	4:i:1,2	+	PA	
I9	+	+	+	+	+	+	-	/	-	/	-	/	+	31,35	-	-	/	/	-	ND	
I11	+	+	+	+	+	+	+	18,76	-	/	+	18,13	+	23,72	+	+	+	4:i:1,2	+	PA	
I14	-	-	-	-	/	-	+	18,79	-	/	+	18,24	+	24,80	+	+	+	4:i:1,2	+	PD	
I17	+	+	+	+	+	+	+	18,97	-	/	+	18,28	+	23,45	+	+	+	4:i:1,2	+	PA	
I21	+	+	+	+	+	+	+	19,02	-	/	+	18,46	+	25,08	+	+	+	4:i:1,2	+	PA	
I23	+	+	+	+	+	+	+	19,48	-	/	+	18,76	+	25,46	+	+	+	4:i:1,2	+	PA	
I2	+	+	+	+	+	+	+	19,29	-	/	+	18,75	+	30,44	+	+	+	4:i:1,2	+	PA	
I3	+	+	+	+	+	+	+	18,94	-	/	+	18,41	+	31,24	+	+	+	4:i:1,2	+	PA	
I7	+	+	+	+	+	+	+	19,59	-	/	+	18,91	+	28,16	+	+	+	4:i:1,2	+	PA	
I8	+	+	+	+	+	+	+	18,47	-	/	+	18,12	+	31,06	+	+	+	4:i:1,2	+	PA	
I12	+	+	+	+	+	+	+	19,95	-	/	+	19,32	+	26,13	+	+	+	4:i:1,2	+	PA	
I16	+	+	+	+	+	+	+	18,71	-	/	+	18,20	+	25,26	+	+	+	4:i:1,2	+	PA	
I19	+	+	+	+	+	+	+	18,70	-	/	+	18,23	+	29,05	+	+	+	4:i:1,2	+	PA	
I22	+	+	+	+	+	+	+	20,09	-	/	+	19,48	+	27,02	+	+	+	4:i:1,2	+	PA	

Laboratory I2

Aerobic mesophilic flora: 5,8 x 10⁴ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result		
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation				
								Result	CT	Result	CT	Result	CT					Result		CT	
I28	-	-	-	-	/	-	-	/	-	/	-	/	+	31,59	-	-	/	/	-	NA	
I30	-	-	-	-	/	-	-	/	-	/	-	/	+	31,90	-	-	/	/	-	NA	
I34	-	-	-	-	/	-	-	/	-	/	-	/	+	31,74	-	-	/	/	-	NA	
I36	-	-	-	-	/	-	-	/	-	/	-	/	+	32,02	-	-	/	/	-	NA	
I40	-	-	-	-	/	-	-	/	-	/	-	/	+	31,38	-	-	/	/	-	NA	
I43	-	-	-	-	/	-	-	/	-	/	-	/	+	31,98	-	-	/	/	-	NA	
I45	-	-	-	-	/	-	-	/	-	/	-	/	+	31,67	-	-	/	/	-	NA	
I47	-	-	-	-	/	-	-	/	-	/	-	/	+	31,53	-	-	/	/	-	NA	
I26	+	+	+	+	+	+	+	19,99	-	/	+	19,27	+	27,99	+	+	+	4:i:1,2	+	PA	
I29	-	-	+	+	+	+	-	/	-	/	-	/	+	31,84	-	-	/	/	-	ND	
I31	+	+	-	+	+	+	+	34,06	-	/	+	32,97	+	31,61	+	+	+	4:i:1,2	+	PA	
I35	+	+	-	-	+	+	+	21,59	-	/	+	21,11	+	28,33	+	+	+	4:i:1,2	+	PA	
I37	-	-	-	-	/	-	+	19,14	-	/	+	18,61	+	26,83	+	+	+	4:i:1,2	+	PD	
I42	+	+	+	+	+	+	+	19,48	-	/	+	19,02	+	21,78	+	+	+	4:i:1,2	+	PA	
I44	+	+	+	+	+	+	+	20,06	-	/	+	19,50	+	28,42	+	+	+	4:i:1,2	+	PA	
I48	+	+	+	+	+	+	+	18,96	-	/	+	18,36	+	28,38	+	+	+	4:i:1,2	+	PA	
I25	+	+	+	+	+	+	+	19,72	-	/	+	19,12	+	29,06	+	+	+	4:i:1,2	+	PA	
I27	+	+	+	+	+	+	+	19,75	-	/	+	19,10	+	27,33	+	+	+	4:i:1,2	+	PA	
I32	+	+	+	+	+	+	+	19,19	-	/	+	18,63	+	30,17	+	+	+	4:i:1,2	+	PA	
I33	+	+	+	+	+	+	+	18,81	-	/	+	18,28	+	28,54	+	+	+	4:i:1,2	+	PA	
I38	+	+	+	+	+	+	+	19,17	-	/	+	18,58	+	24,64	+	+	+	4:i:1,2	+	PA	
I39	+	+	+	+	+	+	+	19,70	-	/	+	18,95	+	29,25	+	+	+	4:i:1,2	+	PA	
I41	+	+	+	+	+	+	+	19,55	-	/	+	19,05	+	24,92	+	+	+	4:i:1,2	+	PA	
I46	+	+	+	+	+	+	+	19,97	-	/	+	19,36	+	25,50	+	+	+	4:i:1,2	+	PA	

Laboratory J1

Aerobic mesophilic flora: 7,2 x 10⁵ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result		
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation				
								Result	CT	Result	CT	Result	CT					Result		CT	
J4	-	-	-	-	/	-	-	/	-	/	-	/	+	32,00	-	-	/	/	-	NA	
J6	-	-	-	-	/	-	-	/	-	/	-	/	+	32,40	-	-	/	/	-	NA	
J10	-	-	-	-	/	-	-	/	-	/	-	/	+	32,20	-	-	/	/	-	NA	
J13	-	-	-	-	/	-	-	/	-	/	-	/	+	32,20	-	-	/	/	-	NA	
J15	-	-	-	-	/	-	-	/	-	/	-	/	+	32,20	-	-	/	/	-	NA	
J18	-	-	-	-	/	-	-	/	-	/	-	/	+	32,20	-	-	/	/	-	NA	
J20	-	-	-	-	/	-	-	/	-	/	-	/	+	32,10	-	-	/	/	-	NA	
J24	-	-	-	-	/	-	-	/	-	/	-	/	+	33,20	-	-	/	/	-	NA	
J1	+	+	+	+	+	+	+	19,80	-	/	+	19,20	+	31,40	+	+	+	4:i:1,2	+	PA	
J5	+	+	+	+	+	+	+	20,20	-	/	+	19,70	+	27,70	+	+	+	4:i:1,2	+	PA	
J9	+	+	+	+	+	+	-	/	-	/	-	/	+	32,10	-	-	-	/	-	ND	
J11	+	+	+	+	+	+	+	20,20	-	/	+	19,60	+	26,00	+	+	+	4:i:1,2	+	PA	
J14	+	+	+	+	+	+	+	20,50	-	/	+	20,00	+	27,50	+	+	+	4:i:1,2	+	PA	
J17	-	-	-	-	-	-	+	19,40	-	/	+	18,80	+	27,10	+	+	+	4:i:1,2	+	PD	
J21	+	+	+	+	+	+	+	19,60	-	/	+	19,20	+	27,20	+	+	+	4:i:1,2	+	PA	
J23	+	+	+	+	+	+	+	21,10	-	/	+	20,70	+	30,20	+	+	+	4:i:1,2	+	PA	
J2	+	+	+	+	+	+	+	19,10	-	/	+	18,70	+	30,30	+	+	+	4:i:1,2	+	PA	
J3	+	+	+	+	+	+	+	19,90	-	/	+	19,20	+	30,80	+	+	+	4:i:1,2	+	PA	
J7	+	+	+	+	+	+	+	19,60	-	/	+	19,10	+	30,70	+	+	+	4:i:1,2	+	PA	
J8	+	+	+	+	+	+	+	20,60	-	/	+	20,10	+	30,10	+	+	+	4:i:1,2	+	PA	
J12	+	+	+	+	+	+	+	20,00	-	/	+	19,70	+	25,30	+	+	+	4:i:1,2	+	PA	
J16	+	+	+	+	+	+	+	20,20	-	/	+	19,60	+	27,00	+	+	+	4:i:1,2	+	PA	
J19	+	+	+	+	+	+	+	20,70	-	/	+	20,30	+	28,60	+	+	+	4:i:1,2	+	PA	
J22	+	+	+	+	+	+	+	20,30	-	/	+	19,90	+	27,00	+	+	+	4:i:1,2	+	PA	

Laboratory J2

Aerobic mesophilic flora: $1,1 \times 10^7$ CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result		
	XLD	ASAP	XLD	ASAP			Salmonella spp	Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation				
								Result	CT	Result	CT	Result	CT					Result		CT	
J28	-	-	-	-	-	-	-	/	-	/	-	/	+	32,00	-	-	/	/	-	NA	
J30	-	-	-	-	-	-	-	/	-	/	-	/	+	32,20	-	-	/	/	-	NA	
J34	-	-	-	-	-	-	-	/	-	/	-	/	+	32,30	-	-	/	/	-	NA	
J36	-	-	-	-	-	-	-	/	-	/	-	/	+	32,00	-	-	/	/	-	NA	
J40	-	-	-	-	-	-	-	/	-	/	-	/	+	32,10	-	-	/	/	-	NA	
J43	-	-	-	-	-	-	-	/	-	/	-	/	+	32,60	-	-	/	/	-	NA	
J45	-	-	-	-	-	-	-	/	-	/	-	/	+	32,00	-	-	/	/	-	NA	
J47	-	-	-	-	-	-	-	/	-	/	-	/	+	32,10	-	-	/	/	-	NA	
J26	+	+	+	+	+	+	-	/	-	/	-	/	+	32,10	-	-	-	/	-	ND	
J29	+	+	+	+	+	+	+	19,50	-	/	+	19,00	+	26,30	+	+	+	4:i:1,2	+	PA	
J31	-	-	-	-	-	-	+	20,10	-	/	+	19,60	+	26,70	+	+	+	4:i:1,2	+	PD	
J35	-	-	-	-	-	-	+	19,40	-	/	+	19,00	+	25,90	+	+	+	4:i:1,2	+	PD	
J37	-	-	-	-	-	-	-	/	-	/	-	/	+	32,10	-	-	-	/	-	NA	
J42	+	+	+	+	+	+	+	20,30	-	/	+	20,40	+	29,60	+	+	+	4:i:1,2	+	PA	
J44	-	-	-	-	-	-	-	/	-	/	-	/	+	32,20	-	-	-	/	-	NA	
J48	+	+	+	+	+	+	+	19,30	-	/	+	19,00	+	25,90	+	+	+	4:i:1,2	+	PA	
J25	+	+	+	+	+	+	+	20,00	-	/	+	18,40	+	27,30	+	+	+	4:i:1,2	+	PA	
J27	+	+	+	+	+	+	+	20,10	-	/	+	19,70	+	27,40	+	+	+	4:i:1,2	+	PA	
J32	+	+	+	+	+	+	+	19,80	-	/	+	19,40	+	26,50	+	+	+	4:i:1,2	+	PA	
J33	+	+	+	+	+	+	+	20,20	-	/	+	19,80	+	28,20	+	+	+	4:i:1,2	+	PA	
J38	+	+	+	+	+	+	+	20,10	-	/	+	19,60	+	26,80	+	+	+	4:i:1,2	+	PA	
J39	+	+	+	+	+	+	+	20,10	-	/	+	19,60	+	26,10	+	+	+	4:i:1,2	+	PA	
J41	+	+	+	+	+	+	+	19,50	-	/	+	19,10	+	26,70	+	+	+	4:i:1,2	+	PA	
J46	+	+	+	+	+	+	+	20,30	-	/	+	20,00	+	28,10	+	+	+	4:i:1,2	+	PA	

Laboratory **ADRIA**Aerobic mesophilic flora: 2,7 x 10⁶ CFU/g

N°Sample	Reference method: ISO 6579♦						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Final result		
	XLD	ASAP	XLD	ASAP			Salmonella spp		Salmonella Enteritidis		Salmonella Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
K4	-	-	-	-	-	-	-	/	-	/	-	/	+	32,17	-	-	/	/	-	NA	
K6	-	-	-	-	-	-	-	/	-	/	-	/	+	31,78	-	-	/	/	-	NA	
K10	-	-	-	-	-	-	-	/	-	/	-	/	+	32,11	-	-	/	/	-	NA	
K13	-	-	-	-	-	-	-	/	-	/	-	/	+	31,99	-	-	/	/	-	NA	
K15	-	-	-	-	-	-	-	/	-	/	-	/	+	32,06	-	-	/	/	-	NA	
K18	-	-	-	-	-	-	-	/	-	/	-	/	+	31,70	-	-	/	/	-	NA	
K20	-	-	-	-	-	-	-	/	-	/	-	/	+	32,10	-	-	/	/	-	NA	
K24	-	-	-	-	-	-	-	/	-	/	-	/	+	32,11	-	-	/	/	-	NA	
K1	+	+	+	+	+	+	+	17,43	-	/	+	17,11	+	31,81	+	+	+	4:i:1,2	+	PA	
K5	+	+	+	+	+	+	+	18,71	-	/	+	18,17	+	28,95	+	+	+	4:i:1,2	+	PA	
K9	+	+	+	+	+	+	+	18,89	-	/	+	18,25	+	26,08	+	+	+	4:i:1,2	+	PA	
K11	+	+	+	+	+	+	+	19,09	-	/	+	18,57	+	26,08	+	+	+	4:i:1,2	+	PA	
K14	-	-	-	-	-	-	+	18,97	-	/	+	18,46	+	26,37	+	+	+	4:i:1,2	+	PD	
K17	+	+	+	+	+	+	+	19,16	-	/	+	18,50	+	26,92	+	+	+	4:i:1,2	+	PA	
K21	-	-	-	-	-	-	+	19,25	-	/	+	18,99	+	30,10	+	+	+	4:i:1,2	+	PD	
K23	+	+	+	+	+	+	+	19,64	-	/	+	19,09	+	29,11	+	+	+	4:i:1,2	+	PA	
K2	+	+	+	+	+	+	+	19,25	-	/	+	18,60	+	29,82	+	+	+	4:i:1,2	+	PA	
K3	+	+	+	+	+	+	+	19,27	-	/	+	18,62	+	30,10	+	+	+	4:i:1,2	+	PA	
K7	+	+	+	+	+	+	+	19,09	-	/	+	18,64	+	30,57	+	+	+	4:i:1,2	+	PA	
K8	+	+	+	+	+	+	+	18,90	-	/	+	18,28	+	30,81	+	+	+	4:i:1,2	+	PA	
K12	+	+	+	+	+	+	+	19,59	-	/	+	19,15	+	29,57	+	+	+	4:i:1,2	+	PA	
K16	+	+	+	+	+	+	+	18,66	-	/	+	18,24	+	25,02	+	+	+	4:i:1,2	+	PA	
K19	+	+	+	+	+	+	+	18,82	-	/	+	18,30	+	29,71	+	+	+	4:i:1,2	+	PA	
K22	+	+	+	+	+	+	+	18,70	-	/	+	18,22	+	30,17	+	+	+	4:i:1,2	+	PA	

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