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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

BACSpec *Salmonella* 2 ELISA Test

(Certificate number: EGS 38/07-12/20)

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

Qualitative method

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This report consists of 117 pages, including 7 appendices.
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Version 0
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LIST OF ABBREVIATIONS

Method & protocol	
CFU	Colony Forming Units
ILS	Interlaboratory Study
MCS	Method Comparison Study
RLOD	Relative Level of Detection
RT	Relative Trueness
RTC	Ready to cook
RTE	Ready to eat
RTRH	Ready to reheat
SE	Relative Sensitivity
SP	Relative Specificity
IC	Internal Control
Interpretation	
AL	Acceptability Limit
alt	Alternative method
$\bar{D}$	Average difference
FN	False Negative results
FP	False Positive results
FPR	False Positive Ratio
LOD	Limit of Detection
NA	Negative agreement
$ND_{FN\ (alt)}$	Negative Deviation due to false negative alternative-method results
PA	Positive Agreement
PD	Positive deviation
$PD_{FP(alt)}$	Positive Deviation due to false positive alternative-method results
ref	Reference method
TNA	Total Negative Agreement
TND	Total Negative Deviation
Raw data	
-	No typical colonies but presence of background microflora
(x)	Number of colonies in the plate
*	Dilution of the DNA extract in case of inhibition according to the alternative protocol (1/10)
1/2	50% level of target analyte
d	Doubtful result
i	inhibition
m	Minority level of target analyte
M	Majority level of target analyte
NC	Non-characteristic colony
N	No identification
n	Not isolated colony
No amp	Non characteristic PCR curve
p	Pure culture level of target analyte
st	Plate without any colony
Bold typing	**artificially inoculated samples**

Quality Assurance documents related to this study can be consulted upon request from **Gold Standard Diagnostics Freiburg GmbH**.
The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016, ISO 16140-2/A1 (2024) and the AFNOR technical rules (Revision 12).

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2 (2016) & ISO 16140-2/A1(2024): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ ISO 16140-2/A1 (September 2024): Microbiology of the food chain - Method validation - *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* - Amendment 1 ▪ AFNOR technical rules (Revision 12)
Reference method♦	▪ ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1: detection of *Salmonella* spp. *Annex D was not carried out during the validation study.* ▪ ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella spp. - Part 1: detection of Salmonella spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC
Alternative method	**BACSpec Salmonella 2 ELISA Test**
Scope	> **Food products** > **Pet food and animal feed** > **Production environmental 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 **BAC*Spec Salmonella* 2 ELISA Test** for the detection of *Salmonella* spp. in broad range of food products, pet food and animal feed products and production environmental samples was validated in December 2020 according to the ISO 16140-2:2016 (Certificate number: EGS 38/07-12/20).

A summary of the different studies is given in the table below.

Table 1 - Summary of the different studies

Date	Study	Reference method	Validation standard	Conducted by
December 2020	Initial validation for: • A broad range of foods • Pet food and animal feed products • Production environmental samples	ISO 11290-1 (2017)	ISO 16140-2 (2016)	ADRIA
December 2024	Renewal study	ISO 11290-1 (2017)	ISO 16140-2 (2016) & ISO 16140-2/A1 (2024)	ADRIA

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

Food, pet food and animal feed and production environmental samples are enriched in non-selective pre-enrichment buffer followed by secondary enrichment in a selective medium. An aliquot of the selective enriched sample is withdrawn and boiled (85-100°C for 15-20 min). After cooling to room temperature (18-27°C), the samples are investigated for the presence of *Salmonella* spp. antigens with a sandwich ELISA (Enzyme Linked ImmunoSorbent Assay) method.

2.1.2 Protocol

The protocol of the alternative method is the following:

- Enrichment in buffered peptone water (BPW) according to ISO 6579-1 or specific enrichment according to ISO 6887 parts for 18 h ± 2 h at 37°C ± 1°C,

- Inoculation of 0.1 ml of the BPW in 10 ml of Rappaport Vassiliadis Soya broth (RVS) incubated for 24 h ± 3 h at 41.5°C ± 1°C,
- Transfer 1 ml aliquot to a glass or polypropylene tube; heat for 15 - 20 min at 85 - 100°C,
- Cool to room temperature (18-27°C),
- Proceed to ELISA test on boiled sample: two options are available, *i.e.* manual ELISA and automated ELISA using the GDS BOLT®,
- Confirmation by streaking 10 µl of the un-boiled RVS broth onto XLD plate and a second chromogenic agar plate; confirm the isolated typical colonies by biochemical galleries without a purification step or by the conventional tests described in the standardised methods (CEN or ISO).

Selective enrichment broths (RVS) can be stored for 72 h at 5 ± 3°C before proceeding to ELISA and confirmatory tests.

2.1.3 Restrictions

There is no restriction.

2.2 Reference method[♦]

The reference methods (See **Appendix 2**) correspond to:

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

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

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

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

2.3 Study design

The study is **a paired study design** as the reference and the alternative methods have the same enrichment procedure.
The reference method and the alternative method used in this validation study were tested using a 25 g test portion and a 1:10 dilution ratio.

Note that for cheeses and low moisture dairy products, the RVS broths were incubated for 24 h ± 3 h for the alternative method but for 48 h ± 3 h for the reference method.

3 METHOD COMPARISON STUDY

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

The study was carried out on a variety of samples and strains representative of the most frequently encountered products. This does not constitute an exhaustive list of the different matrices in the scope.
For any comment on the alternative method, please contact AFNOR Certification by logging on to the web page http://nf-validation.afnor.org/contact-2/.

3.1 Sensitivity study

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

3.1.1 Number and nature of samples

490 samples were analysed providing 228 positive and 262 negative samples. The distribution per tested category and type is given in Table 2.

Table 2 – Distribution per tested category and type

Category		Type		Positive samples	Negative samples	Total
1	**Ready-to-eat and ready-to-reheat**	a	Ready-to-eat	12	13	25
		b	Ready-to-reheat	8	12	20
		c	Cured and smoked products (except delicatessen)	11	9	20
			Total	31	34	65
2	**Meat products**	a	Meat products (raw, frozen, seasoned)	12	24	36
		b	Poultry products (raw, frozen, seasoned)	12	18	30
		c	Delicatessen	9	11	20
			Total	33	53	86
3	**Milk and dairy products**	a	Pasteurised dairy products	13	10	23
		b	Raw dairy products	14	16	30
		c	Milk powder and dairy based products	8	13	21
			Total	35	39	74
4	**Vegetables, fruits and seafood**	a	Fish and Seafood	12	8	20
		b	Sprouts and produces	9	13	22
		c	Fruits & vegetables	11	9	20
			Total	32	30	62
5	**Ingredients and specific products**	a	Raw ingredients	11	14	25
		b	Infant formula and cereals with probiotics	10	10	20
		c	Pasteurized eggs and egg powders	11	10	21
			Total	32	34	66
6	**Pet food and animal feed**	a	Products for pet	12	8	20
		b	Feed for livestock	9	15	24
		c	Raw materials	11	13	24
			Total	32	36	68
7	**Production environmental samples**	a	Process water	9	11	20
		b	Dusts	10	14	24
		c	Wipes	14	11	25
			Total	33	36	69
All categories				**228**	**262**	**490**

3.1.2 Artificial contamination of samples

Artificial contaminations were done according to seeding or spiking protocol. The artificial contaminations are presented in **Appendix 3**.

302 samples were artificially contaminated, using 76 different strains. 202 gave a positive result. 153 samples were inoculated at level ≤ 3 CFU and 21 samples were inoculated between 3 and 10 CFU for the seeding protocol. 28 samples were inoculated at level ≤ 5 CFU for the spiking protocol.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 3.

Table 3 - Repartition of the positive samples per inoculation protocol and inoculation level

	Naturally contaminated	Artificially contaminated						Total
		Seeding protocol			Spiking protocol			
		≤3	3<x≤10	>10	≤5	5< x≤10	>10	
Positive samples	26	153	21	0	28	0	0	228
%	**11.4**	**67.1**	**9.2**	**0.0**	**12.3**	**0.0**	**0.0**	**100.0**

11.4 % of the samples were naturally contaminated.

3.1.3 *Protocols applied during the validation study*

> **Incubation time**

The minimum incubation time was applied:

- BPW: 16 h for both methods (alternative and reference)
- RVS: 21 h for the alternative method for all samples
  21 h for the reference method for all samples except low moisture dairy products and cheeses (48 h)

> **ELISA tests**

During the validation, ELISA was performed by using automated analyzer (BOLT instrument) only.

> **Confirmation protocols**

All the samples (positive and negative) were confirmed by:

- Streaking the RVS broth incubated for 24 h ± 3 h at 41.5°C on XLD and ASAP plates. The typical colonies were confirmed by biochemical galleries on isolated colonies without purification step.
- By the tests described in the ISO method: subculture of the enriched BPW in RVS broth (24 h ± 3 h or 48 h ± 3 h at 41.5°C ± 1°C) and MKTTn (24h ± 3 h at 37°C ±1°C) before streaking onto XLD and ASAP plates. The typical colonies were confirmed as described in the standardized methods.

> **Selective enrichment broth storage for 72 h at 5°C ± 3°C**

The RVS broths from positive and discordant samples were tested again after storage for 72 h at 5°C ± 3°C (ELISA test and confirmatory test).

3.1.4 Test results

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

Table 4 – Summary of results obtained with the reference and alternative methods (after confirmation) of all samples for each category

Category		PA	PD	TND	TNA	Total
1	Ready-to-eat and ready-to-reheat	31	0	0	34	**65**
2	Meat products	32	0	1	53	**86**
3	Milk and dairy products	34	0	1	39	**74**
4	Vegetables, fruits and seafood	32	0	0	30	**62**
5	Ingredients and specific products	32	0	0	34	**66**
6	Pet food and animal feed	32	0	0	36	**68**
7	Production environmental samples	33	0	0	36	**69**
All categories		**226**	**0**	**2**	**262**	**490**

With: $TND = ND_{FN(alt)}$ $TNA = NA + PD_{FP(alt)}$

3.1.5 Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method

The calculations are presented in Table 5.

Table 5 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method

Category		Type		PA	NA	$ND_{FN(alt)}$	PD	$PD_{FP(alt)}$	TND	TNA	SE alt %	SE ref %	RT %	FPR %	FNR
1	**Ready-to-eat and ready-to-reheat**	a	Ready-to-eat	12	13	0	0	0	0	13	100.0%	100.0%	100.0%	0.0%	0.000
		b	Ready-to-reheat	8	12	0	0	0	0	12	100.0%	100.0%	100.0%	0.0%	0.000
		c	Cured and smoked products (except delicatessen)	11	9	0	0	0	0	9	100.0%	100.0%	100.0%	0.0%	0.000
			Total	**31**	**34**	**0**	**0**	**0**	**0**	**34**	**100.0%**	**100.0%**	**100.0%**	**0.0%**	**0.000**
2	**Meat products**	a	Meat products (raw. frozen. seasoned)	12	23	0	0	1	0	24	100.0%	100.0%	100.0%	4.2%	0.000
		b	Poultry products (raw. frozen. seasoned)	11	18	1	0	0	1	18	91.7%	100.0%	96.7%	0.0%	0.083
		c	Delicatessen	9	11	0	0	0	0	11	100.0%	100.0%	100.0%	0.0%	0.000
			Total	**32**	**52**	**1**	**0**	**1**	**1**	**53**	**97.0%**	**100.0%**	**98.8%**	**1.9%**	**0.030**
3	**Milk and dairy products**	a	Pasteurised dairy products	13	10	0	0	0	0	10	100.0%	100.0%	100.0%	0.0%	0.000
		b	Raw dairy products	13	14	1	0	2	1	16	92.9%	100.0%	96.7%	12.5%	0.071
		c	Milk powder and dairy based products	8	13	0	0	0	0	13	100.0%	100.0%	100.0%	0.0%	0.000
			Total	**34**	**37**	**1**	**0**	**2**	**1**	**39**	**97.1%**	**100.0%**	**98.6%**	**5.1%**	**0.029**
4	**Vegetables. fruits and seafood**	a	Fish and Seafood	12	8	0	0	0	0	8	100.0%	100.0%	100.0%	0.0%	0.000
		b	Sprouts and produces	9	12	0	0	1	0	13	100.0%	100.0%	100.0%	7.7%	0.000
		c	Fruits & vegetables	11	9	0	0	0	0	9	100.0%	100.0%	100.0%	0.0%	0.000
			Total	**32**	**29**	**0**	**0**	**1**	**0**	**30**	**100.0%**	**100.0%**	**100.0%**	**3.3%**	**0.000**
5	**Ingredients and specific products**	a	Raw ingredients	11	14	0	0	0	0	14	100.0%	100.0%	100.0%	0.0%	0.000
		b	Infant formula and cereals with probiotics	10	10	0	0	0	0	10	100.0%	100.0%	100.0%	0.0%	0.000
		c	Pasteurized eggs and egg powders	11	10	0	0	0	0	10	100.0%	100.0%	100.0%	0.0%	0.000
			Total	**32**	**34**	**0**	**0**	**0**	**0**	**34**	**100.0%**	**100.0%**	**100.0%**	**0.0%**	**0.000**
6	**Pet food and animal feed**	a	Products for pet	12	8	0	0	0	0	8	100.0%	100.0%	100.0%	0.0%	0.000
		b	Feed for livestock	9	15	0	0	0	0	15	100.0%	100.0%	100.0%	0.0%	0.000
		c	Raw materials	11	13	0	0	0	0	13	100.0%	100.0%	100.0%	0.0%	0.000
			Total	**32**	**36**	**0**	**0**	**0**	**0**	**36**	**100.0%**	**100.0%**	**100.0%**	**0.0%**	**0.000**

Category		Type		PA	NA	$ND_{FN(alt)}$	PD	$PD_{FP(alt)}$	TND	TNA	SE alt %	SE ref %	RT %	FPR %	FNR
7	**Production environmental samples**	a	Process water	9	11	0	0	0	0	11	100.0%	100.0%	100.0%	0.0%	0.000
		b	Dusts	10	14	0	0	0	0	14	100.0%	100.0%	100.0%	0.0%	0.000
		c	Wipes	14	11	0	0	0	0	11	100.0%	100.0%	100.0%	0.0%	0.000
	Total			**33**	**36**	**0**	**0**	**0**	**0**	**36**	**100.0%**	**100.0%**	**100.0%**	**0.0%**	**0.000**
ALL CATEGORIES				**226**	**258**	**2**	**0**	**4**	**2**	**262**	**99.1%**	**100.0%**	**99.6%**	**1.5%**	**0.009**

A summary of the results is given in Table 6.

Table 6 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \, x \, 100 \, \%$	99.1 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \, x \, 100 \, \%$	100.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x 100 \, \%$	99.6 %
False positive ratio for the alternative method (paired evaluation)	$FPR = \frac{PD_{FP(alt)}}{TNA} \, x \, 100 \, \%$	1.5 %
False negative ratio for the alternative method (paired evaluation)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD}$	0.009

With $TNA = NA + PD_{FP\,(alt)}$ $TND = ND_{FN\,(alt)}$

3.1.6 Analysis of discordant results

Two negative deviations ($ND_{FN(alt)}$) (See Table 7) were observed for all the categories during this study:

- One sample concerned a dairy product which was artificially contaminated with *Salmonella* Dublin Ad531,
- One sample concerned a meat product which was naturally contaminated with *Salmonella* Derby.

In both cases, *Salmonella* strain was recovered only from MKTTn subculture (inoculation with 1 ml of BPW while only 0.1 ml is transferred in RVS).

No positive deviation was observed.

Table 7 - Negative deviations

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579-1♦					Alternative method: BACSpec *Salmonella* 2 ELISA Test					Category	Type
			Strain	**Inoculation level/sample**	**RVS**		**MKTTn**		**Result**	ELISA test – BOLT Instrument		Confir-mation	Final result	Agreement Ref/Alt		
					XLD	**ASAP**	**XLD**	**ASAP**		**O.D. (Sample – Blank)**	**Result**					
2018	7957	Turkey meat	/	/	-	-d/-	+m	+1/2	+ (*S.* Derby)	0.166/0.185/0.196	-/-/-	-	-	**ND**$_{FN(alt)}$	2	b
2019	**1272**	**Raw milk cheese**	*S.* Dublin Ad531	3-3-4-2-4 (3.2)	-	-	+m	-	+	0.443/0.371/0.376	-/-/-	-	-	**ND**$_{FN(alt)}$	3	b

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

The analyses of discordant results according to the ISO 16140-2/A1:2024 is the following (See Table 8):

Table 8 - Analyses of discordant results

							Paired			
Category		Type		N+	TND	PD	TND - PD	AL	TND + PD	AL
1	Ready-to-eat and ready-to-reheat	a	Ready-to-eat	12	0	0	0		0	
		b	Ready-to-reheat	8	0	0	0		0	
		c	Cured and smoked products (except delicatessen)	11	0	0	0		0	
			Total	**31**	**0**	**0**	**0**	**3**	**0**	**6**
2	Meat products	a	Meat products (raw, frozen, seasoned)	12	0	0	0		0	
		b	Poultry products (raw, frozen, seasoned)	12	1	0	1		1	
		c	Delicatessen	9	0	0	0		0	
			Total	**33**	**1**	**0**	**1**	**3**	**1**	**6**
3	Milk and dairy products	a	Pasteurised dairy products	13	0	0	0		0	
		b	Raw dairy products	14	1	0	1		1	
		c	Milk powder and dairy based products	8	0	0	0		0	
			Total	**35**	**1**	**0**	**1**	**3**	**1**	**6**
4	Vegetables, fruits and seafood	a	Fish and Seafood	12	0	0	0		0	
		b	Sprouts and produces	9	0	0	0		0	
		c	Fruits & vegetables	11	0	0	0		0	
			Total	**32**	**0**	**0**	**0**	**3**	**0**	**6**
5	Ingredients and specific products	a	Raw ingredients	11	0	0	0		0	
		b	Infant formula and cereals with probiotics	10	0	0	0		0	
		c	Pasteurized eggs and egg powders	11	0	0	0		0	
			Total	**32**	**0**	**0**	**0**	**3**	**0**	**6**
6	Pet food and animal feed	a	Products for pet	12	0	0	0		0	
		b	Feed for livestock	9	0	0	0		0	
		c	Raw materials	11	0	0	0		0	
			Total	**32**	**0**	**0**	**0**	**3**	**0**	**6**
7	Production environmental samples	a	Process water	9	0	0	0		0	
		b	Dusts	10	0	0	0		0	
		c	Wipes	14	0	0	0		0	
			Total	**33**	**0**	**0**	**0**	**3**	**0**	**6**
ALL CATEGORIES				**228**	**2**	**0**	**2**	**6**	**2**	**18**

The observed values for (TND - PD) and (TND + PD) meet the acceptability limit for each individual category and for all the combined categories (calculated values ≤ AL).

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

243 RVS broths were tested again after storage for 72 h at 5°C ± 3°C; the results were exactly the same as before storage. The analyses of discordant results are the following (See Table 9).

Table 9 - Analysis of discordant results after storage 72 h at 5 ± 3°C

							Paired			
Category		Type		N+	TND	PD	TND - PD	AL	TND + PD	AL
1	Ready-to-eat and ready-to-reheat	a	Ready-to-eat	12	0	0	0		0	
		b	Ready-to-reheat	8	0	0	0		0	
		c	Cured and smoked products (except delicatessen)	11	0	0	0		0	
			Total	**31**	**0**	**0**	0	3	0	6
2	Meat products	a	Meat products (raw, frozen, seasoned)	12	0	0	0		0	
		b	Poultry products (raw, frozen, seasoned)	12	0	0	0		0	
		c	Delicatessen	9	0	0	0		0	
			Total	**33**	**0**	**0**	0	3	0	6
3	Milk and dairy products	a	Pasteurised dairy products	13	0	0	0		0	
		b	Raw dairy products	14	1	0	1		1	
		c	Milk powder and dairy based products	8	0	0	0		0	
			Total	**35**	**1**	**0**	1	3	1	6
4	Vegetables, fruits and seafood	a	Fish and seafood	12	0	0	0		0	
		b	Sprouts and produces	9	1	0	1		1	
		c	Fruits & vegetables	11	0	0	0		0	
			Total	**32**	**1**	**0**	1	3	1	6
5	Ingredients and specific products	a	Raw ingredients	11	0	0	0		0	
		b	Infant formula and cereals with probiotics	10	0	0	0		0	
		c	Pasteurized eggs and egg powders	11	0	0	0		0	
			Total	**32**	**0**	**0**	0	3	0	6
6	Pet food and animal feed	a	Products for pet	12	0	0	0		0	
		b	Feed for livestock	9	0	0	0		0	
		c	Raw materials	11	0	0	0		0	
			Total	**32**	**0**	**0**	0	3	0	6
7	Production environmental samples	a	Process water	9	0	0	0		0	
		b	Dusts	10	0	0	0		0	
		c	Wipes	14	0	0	0		0	
			Total	**33**	**0**	**0**	0	3	0	6
ALL CATEGORIES				**228**	**2**	**0**	2	6	2	18

The observed values for (TND - PD) and (TND + PD) meet the acceptability limit for each individual category and for all the combined categories (calculated values ≤ AL).

3.1.8 Confirmation

After subculture of the BPW in RVS broth, streaking was performed onto two selective agar plates (XLD and ASAP). The typical colonies were then confirmed by the tests described in the standardized methods.

A summary of the differences observed between streaking onto XLD and ASAP plates is given in Table 10.

Table 10 - Differences observed between streaking onto XLD and ASAP

Sample n°	Strain	ELISA test result	Selective agar plates	
			XLD	ASAP
7966	*Salmonella* spp.	+	-	+
7978	*Salmonella* spp.	+	-	+
8171	*S.* Kasenyi Ad2921	+	-	+
8369	*S.* Enteritidis Ad2525	+	-	+
8466	*S.* Braenderup F286	+	-	+
4	*S.* Lagos 173	+	-	+
6	*S.* Lagos 173	+	-	+
853	*S.* Mikawazima Ad1811	+	-	+
8653	*S.* Dublin Ad1336	+	+	-
8654	*S.* Dublin Ad1336	+	+	-
8655	*S.* Dublin Ad1336	+	+	-
1273	*S.* Dublin Ad531	+	+	-
1275	*S.* Dublin Ad531	+	+	-

For 8 samples, typical colonies were observed only on ASAP plates. For 5 samples, typical colonies were observed only on XLD plates, these samples were inoculated with *Salmonella* Dublin; this serotype is C8 esterase negative and often gives atypical colonies on chromogenic agar plates based on this principle.

For 4 samples, it was not possible to confirm the positive ELISA result (see Table 11). In each case, the ELISA test was tested three times. For 2 samples (n° 117 and 8819), the 3 tests gave positive results.
For each sample, 5 subcultures in RVS and 5 inoculations of MSRV were carried out. The recovery of *Salmonella* was not possible. Note that PCR test was performed on RVS broth for three samples (n°117, 124 and 8819) and positive results were observed for two of them (n°117 and 124). The traditional method probably fails to detect these samples as *Salmonella* positive.

Table 11

Sample N°	Product	**ISO 6579-1◆ method**	**BACSpec *Salmonella* 2 ELISA Test - BPW (or other ISO 6887) for 16h at 37°C ± 1°C**								Category	Type
		Result	ELISA test - BOLT Instrument		Confirmation			Final result	Agreement Ref/Alt	**PCR result**		
			O.D. (Sample - Blank)	**Result**	XLD	ASAP	Confirmatory tests					
7977	Pork meat	-	0.431/0.566/0.557	+/+/+	- (RVSx5:-;MSRVx5:-)	- (RVSx5:-;MSRVx5:-)	/	-	**PD**$_{FP(alt)}$	Not tested	2	a
117	Raw milk	-	0.632/0.528/0.553	+/+/+	- (RVSx5:-;MSRVx5:-)	- (RVSx5:-;MSRVx5:-)	-	-	**PD**$_{FP(alt)}$	+	3	b
124	Goat raw milk	-	0.417/0.415/0.416	+/-/-	- (RVSx5:-;MSRVx5:-)	- (RVSx5:-;MSRVx5:-)	-	-	**PD**$_{FP(alt)}$	+	3	b
8819	Sprouts (radish, fennel)	-	1.439/1.506/1.528	+/+/+	+d/d/-(RVSx5:-;MSRVx5:-)	+d/-(RVSx5:-;MSRVx5:-)	/	-	**PD**$_{FP(alt)}$	-	4	b

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

3.2 Relative level of detection

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

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

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

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

3.2.1 Experimental design

Seven (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 12).

The following protocol was applied:

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

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

Table 12 - Defined (matrix/strain) pairs for the RLOD determination

Categories	Matrices	Strains	Origin	Storage conditions prior to analysis
1 - Ready-To-Eat & Ready-To-Reheat Foods	Mayonnaise based deli-salad (Macedoine)	*Salmonella* Mbandaka Ad914	Mayonnaise	48 h at 3°C ± 2°C
2 - Meat products	Ground beef	*Salmonella* Typhimurium A00C060	Ground beef	48 h at 3°C ± 2°C
3 - Milk & dairy products	Raw milk	*Salmonella* Ohio Ad1482	Raw milk	48 h at 3°C ± 2°C
4 - Vegetables, fruits, seafood	Fresh spinach	*Salmonella* Virchow Ad1721	Cereal	48 h at 3°C ± 2°C
5 - Ingredients and specific food	Pasteurized liquid egg	*Salmonella* Havana Ad1728	Liquid egg product	48 h at 3°C ± 2°C
6 - Feed products	Pellets for pet	*Salmonella* Derby Ad1878	Raw material for feed	Lyophilised strain 2 weeks at room temperature
7 - Production environmental samples	Process water	*Salmonella* Livingstone A0OE058	Dust from dairy industry	48 h at 3°C ± 2°C

3.2.2 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 version 4 (2024-01-10). The RLOD are given Table 13.

Table 13 – Presentation of RLOD before and after confirmation of the alternative method results

Category	(Matrix / strain) pair	RLOD [95% confidence limit]	AL
1	Mayonnaise based deli-salad / *Salmonella* Mbandaka Ad914	1.000 [0.420; 2.379]	1.5
2	Ground beef/ *Salmonella* Typhimurium A00C060	1.000 [0.465; 2.152]	
3	Raw milk/ *Salmonella* Ohio Ad1482	1.000 [0.404; 2.475]	
4	Fresh spinach/ *Salmonella* Virchow Ad1721	1.000 [0.493; 2.030]	
5	Pasteurized liquid egg/ *Salmonella* Havana Ad1728	1.000 [0.459; 2.176]	
6	Pellets for pet / *Salmonella* Derby Ad1878	1.000 [0.404; 2.475]	
7	Process water/ *Salmonella* Livingstone A00E058	1.000 [0.470; 2.129]	
Combined results		**1.000 [0.738;1.354]**	

The RLOD values (using the confirmed alternative method results) meet the acceptability limit fixed at 1.5 for paired study design, for all matrix/strain pairs tested.

The LOD_{50} calculations were done using the Excel spreadsheet available at http://standards.iso.org/iso/16140 POD-LOD calculation program - version 12, 2024-03-05. The results are given in Table 14.

Table 14 - LOD_{50} results

Category	(Matrix / strain) pair	Level of detection at 50% (CFU / test portion)	
		Reference method	Alternative method
1	Mayonnaise based deli-salad /*Salmonella* Mbandaka Ad914	1.0 [0.5-1.9]	1.0 [0.5-1.9]
2	Ground beef/*Salmonella* Typhimurium A00C060	0.7 [0.4-1.2]	0.7 [0.4-1.2]
3	Raw milk/*Salmonella* Ohio Ad1482	0.9 [0.5-1.7]	0.9 [0.5-1.7]
4	Fresh spinach/*Salmonella* Virchow Ad1721	0.6 [0.3-1.0]	0.6 [0.3-1.0]
5	Pasteurised liquid egg/ *Salmonella* Havana Ad1728	0.8 [0.5-1.5]	0.8 [0.5-1.5]
6	Pellets for pet / *Salmonella* Derby Ad1878	1.5 [0.8-2.8]	1.5 [0.8-2.8]
7	Process water/ *Salmonella* Livingstone A00E058	0.8 [0.4-1.3]	0.8 [0.4-1.3]
Combined results		**0.8 [0.7-1.0]**	**0.8 [0.7-1.0]**

Note: the LOD_{50} have been recalculated according to the most recent spreadsheet available on the ISO website. No change was observed with the previous values.

The LOD_{50} varies from 0.6 to 1.5 CFU/test portion for the reference and the alternative methods.

3.3 Inclusivity / exclusivity

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

109 target strains and 30 non-target strains were tested by the alternative method.

3.3.1 *Test protocols*

- **Inclusivity**

Salmonella strains cultures were performed overnight in BHI medium at 37°C. Dilutions were done in order to inoculate 1-100 cells/225 ml of BPW. The broths were

incubated for 16 h at 37°C ± 1°C. The enriched BPW was sub-cultured in RVS broth for 21 h at 41.5 ± 1°C.
The ELISA tests and confirmatory tests were performed on enriched RVS broth.

Exclusivity

Non-target strain cultures were performed in BHI medium overnight at 37°C ± 1°C. Dilutions were done in order to inoculate 10^5 cells/ml BPW. The BPW was incubated for 20 h at 37°C before performing the ELISA tests.
If unexpected results were obtained with the BPW enrichment, a subculture in RVS broth (21 h at 41.5°C) was carried out prior testing with the BAC*Spec Salmonella* 2 ELISA test.

3.3.2 Results

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

Inclusivity

All the strains gave positive results except *Salmonella* Gallinarum biovar *pullorum* Ad300; this strain is not able to grow correctly at 41.5°C and the contamination rate at the end of the enrichment step was probably below the detection limit of the method.
When this strain was grown in BHI broth and directly tested by the alternative method, a positive result was obtained.

Three other *S.* Gallinarum strains were tested, and all gave a positive ELISA test.

Three strains were first tested with a low inoculation level (*S.* Luciana CIP 105626, *S.* Paratyphi A ATCC9150, *S.* Paratyphi B Ad301); they gave a negative ELISA test. No colony was present on the selective agar plates for theses strains except for *S.* Luciana which shown doubtful atypical colonies on XLD and ASAP Plates. They were tested a second time at a higher inoculation level (≈ 100 CFU/225 ml) and positive ELISA results were obtained.

Exclusivity

When the ELISA test was performed on the BPW, nine cross reactions were observed with *four Citrobacter* strains (Ad833, adria 140, adria 23, adria 71), with two *Enterobacter* strains (*E. agglomerans* adria 11*, E. amnigenus* A00C068), with two *Escherichia* strains (*E. coli* adria 19*, E. hermanii* Ad461) and with *Hafnia alvei* adria 167 strain.

For all these strains, ELISA negative results were obtained when the complete protocol of the BAC*Spec Salmonella* 2 ELISA test was performed (BPW for 16 h at 37°C ± 1°C and subculture in RVS for 21 h at 41.5°C ± 1°C).

3.4 Practicability

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

<table>
<tr><td><i>Storage conditions, shelf-life and modalities of utilisation after first use</i></td><td colspan="3">The storage temperature is 5°C ± 3°C. The shelf-life is given on the package. All the reagents must be stored at the temperature mentioned on the package.</td></tr>
<tr><td rowspan="11"><i>Time to result</i></td><td>Steps</td><td>Reference method</td><td>Alternative method</td></tr>
<tr><td colspan="3">Negative samples</td></tr>
<tr><td>Sampling/pre-enrichment</td><td>Day 0</td><td>Day 0</td></tr>
<tr><td>Subculture (RVS or MKTTn)</td><td>Day 1</td><td>Day 1</td></tr>
<tr><td>BAC<i>Spec Salmonella</i> 2 ELISA test</td><td>/</td><td>Day 2</td></tr>
<tr><td>Steaking onto selective plates</td><td>Day 2 – Day 3 [1]</td><td>/</td></tr>
<tr><td>Reading selective plates</td><td>Day 3 – Day 4</td><td>/</td></tr>
<tr><td colspan="3">Presumptive positive or positive results</td></tr>
<tr><td>Steaking onto selective plates</td><td>/</td><td>Day 2</td></tr>
<tr><td>Reading selective plates</td><td>/</td><td>Day 3</td></tr>
<tr><td>Confirmatory tests</td><td>Day 4 to Day 7</td><td>Day 4 to Day 6</td></tr>
<tr><td><i>Common step with the reference method</i></td><td colspan="3">Pre-enrichment and enrichment steps</td></tr>
</table>

The negative results are available in 2 days and the positive results in 4 days with the BAC*Spec* Salmonella 2 ELISA Test.

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[1] For low moisture dairy products and cheeses

4 INTER-LABORATORY STUDY

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

The results from only 6 collaborators could be kept from the first ILS as a lot of cross contaminations occurred during this study for both the reference and the alternative methods.
A second ILS was conducted involving 10 collaborators, the data from this study were combined to the data from the first IL*S* for interpretation.

4.1 Study organisation

> *Collaborators number*

The results obtained during the first ILS for labs F, H, I, J, M and Q were kept. 10 laboratories were involved in the second ILS study. All these labs performed the test using the manual protocol as requested by the AFNOR Technical Committee.

> *Matrix and strain used*

Ground beef was contaminated by *Salmonella* Typhimurium A00C060 isolated from ground beef.

> *Samples*

Samples were prepared as described below:
- 24 blind coded samples (25 g) for *Salmonella* spp. detection by the BAC*Spec Salmonella* 2 ELISA Test method and by the ISO 6579-1 (2017) reference method,
- 1 sample (labelled “Sample for Total Count enumeration”) for Aerobic mesophilic flora enumeration by the ISO 4833-1 method,
- 1 water flask labelled “Temperature Control” with a temperature probe.

> *Inoculation*

The targeted inoculation levels were the following:
- 0 CFU/25 g,
- LOD level 1.5 CFU/25 g for the first study and 0.7 CFU/ 25g for the second study, in order to get as much as possible a fractional positive recovery,
- 6.0 CFU/25 g for the first study and 7.0 CFU/ 25g for the second study.

Samples were inoculated on Monday May 21, 2019 for the first ILS and Monday October 5, 2020 for the second ILS.

> *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 21 May or Wednesday 22 May 2019 with the alternative and reference methods for the first ILS.
- Tuesday 6 October or Wednesday 7 October 2020 with the alternative and reference methods for the second ILS.

The analyses by the reference method and the alternative method were performed on the same day.

4.2 Experimental parameters controls

4.2.1 *Strain stability and background microflora stability*

Strain stability was checked, for the first and the second ILS, by inoculating the matrix at 1 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 3 ± 2°C. *Triplicates* were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 15.

Table 15 - Sample stability

	Day	Reference method (detection)			Enumeration (CFU/g)			Aerobic mesophilic flora (CFU/g)
		Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
First ILS	Day 0	+	+	+	1500	2100	3000	8.0 10^2
	Day 1	+	+	+	1000	1500	1200	1.4 10^3
	Day 2	+	+	+	1900	2300	900	3.6 10^3
Second ILS	Day 0	+	-	-	1200	1000	1100	2,2 10^3
	Day 1	+	-	-	1200	1000	1100	1,1 10^3
	Day 2	+	+	-	690	820	1000	1,5 10^3

No evolution was observed during storage at 3°C ± 2°C Day 0 to Day 2.

4.2.2 *Contamination levels*

The contamination levels and the sample codification, for the first and the second ILS, were the following (see Table 16).

Table 16 - Contamination levels

	Level	Samples	Theoretical target level (CFU/25 g)	True level (CFU/25 g sample)	Low limit (CFU/25g)	High limit (CFU/25g)
First ILS	0	3-7-12-13-18-20-23-24	0	0	/	/
	1	2-4-5-9-10-16-19-22	1.5	2.1	1.8	2.6
	2	1-6-8-11-14-15-17-21	6.0	8.1	6.5	10.1
Second ILS	0	5-7-8-13-14-16-19-23	0	0	/	/
	1	3-6-10-15-17-18-21-22	0.7	1.0	0.8	1.4
	2	1-2-4-9-11-12-20-24	7	9.0	7.3	11.2

4.2.3 *Logistic conditions*

Temperature conditions are given in Table 17.

Table 17 - Sample temperatures at receipt

	Laboratory	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time		Analysis date	
First ILS	F	3.0	3.1	21/05/2019	10:45 AM	21/05/2019	11:30 AM
	H	4.0	6.6	21/05/2019	14:15 PM	21/05/2019	3:15 PM
	I	3.0	3.9	22/05/2019	8:00 AM	22/05/2019	1:45 PM
	J	3.0	2.7	21/05/2019	10:00 AM	21/05/2019	12:00 AM
	M	3.0	6.5	21/05/2019	9:00 AM	21/05/2019	5:30 PM
	Q	3.5	4.1	21/05/2019	2:00 PM	22/05/2019	3:30 PM
Second ILS	A	Not received	1.8	07/10/2020	1:50 PM	07/10/2020	2:45 PM
	B	2.0	4.7	06/10/2020	10:00 AM	06/10/2020	12:00 PM
	C	3.0	4	07/10/2020	12:30 AM	07/10/2020	2:00 PM
	D	4.5	4.2	06/10/2020	4:00 PM	07/10/2020	1:00 PM
	E	2.0	4	06/10/2020	10:30 AM	06/10/2020	1:45 PM
	F	3.0	2.9	06/10/2020	12:00 PM	07/10/2020	12:00 AM
	G	Probe lost	6.1	06/10/2020	2:30 PM	06/10/2020	3:30 PM
	H	3.5	6.1	06/10/2020	11:55 AM	06/10/2020	2:00 PM
	I	3.0	4.3	06/10/2020	9:40 AM	06/10/2020	10:30 AM
	J	4.0	5	06/10/2020	12:30 AM	06/10/2020	2:15 PM

For the two ILS, no problem was encountered during the transport or at receipt. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

For collaborator A, the probe has not yet been received and collaborator G lost its probe. For these two collaborators, the temperatures measured at receipt by the labs were correct.

4.3 Results analysis

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

4.3.1 Expert laboratory results

The results obtained by the expert laboratory for both ILS studies are given in Table 18.

Table 18 – Results obtained by the expert Lab.

	Level	Reference method	Alternative method
First ILS	L0	0/8	0/8
	L1	8/8	8/8
	L2	8/8	8/8
Second ILS	L0	0/8	0/8
	L1	4/8	4/8
	L2	8/8	8/8

For the first ILS, all the inoculated samples gave positive results by both reference and alternative methods.

For the second ILS, fractional results (50% positive samples) were obtained for the level 1.

4.3.2 Results observed by the collaborative laboratories

Aerobic mesophilic flora enumeration

Depending on the Lab results, the enumeration levels varied from $5.4x10^{2}$ to $3.7x10^{7}$ CFU/g for the first ILS and from $1.5x10^{2}$ to $2.0x10^{4}$ CFU/g for the second IL*S.* For the last ILS, two collaborators did not carry out the aerobic mesophilic flora enumeration:

- Collaborator D: the aerobic mesophilic flora enumeration sample was lost in the laboratory,
- Collaborator G: the aerobic mesophilic flora enumeration sample was incubated with the samples.

Salmonella spp. detection

For the first ILS, 6 data sets were kept for the interpretation. 3 collaborators performed the analyses, using the manual ELISA protocol and 3 using the automated ELISA protocol. For the second ILS, 10 collaborators performed the analyses using the manual ELISA protocol as requested by the AFNOR Technical committee. The results obtained are provided in Table 19 (reference method) and Table 20 (alternative method).

Table 19 - Positive results by the reference method (All collaborators for the second ILS)

	Collaborators	Contamination level		
		L0	L1	L2
First ILS	F	0	7	8
	H	1	8	8
	I	1	7	8
	J	0	7	8
	M	0	7	8
	Q	0	8	8
Second ILS	A	1	3	8
	B	0	3	8
	C	0	4	8
	D	0	3	8
	E	0	7	8
	F	2	4	8
	G	0	6	8
	H	0	6	8
	I	0	6	8
	J	0	5	8
	Total	CP_0 = 5	CP_1 = 91	CP_2 = 128

Table 20 - Positive results (before and after confirmation) by the alternative method (All collaborators for the second ILS)

	Collaborators	Contamination level								
		L0			L1			L2		
		ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result
First ILS	F	0	0	0	8	7	7	8	8	8
	H	1	1	1	8	8	8	8	8	8
	I	1	1	1	8	7	7	8	8	8
	J	0	0	0	7	7	7	8	8	8
	M	0	0	0	7	7	7	8	8	8
	Q	0	0	0	8	8	8	8	8	8
Second ILS	A	0	0	0	3	3	3	8	8	8
	B	0	0	0	3	3	3	8	8	8
	C	0	0	0	4	4	4	8	8	8
	D	0	0	0	3	3	3	8	8	8
	E	0	0	0	7	7	7	8	8	8
	F	2	2	2	4	4	4	8	8	8
	G	0	0	0	6	6	6	8	8	8
	H	0	0	0	5	5	5	8	8	8
	I	0	0	0	6	6	6	8	8	8
	J	0	0	0	5	5	5	8	8	8
	Total	P_0 = 4	C_0 = 4	CP_0 = 4	P_1 = 92	C_1 = 90	CP_1 = 90	P_2 = 128	C_2 = 128	CP_2 = 128

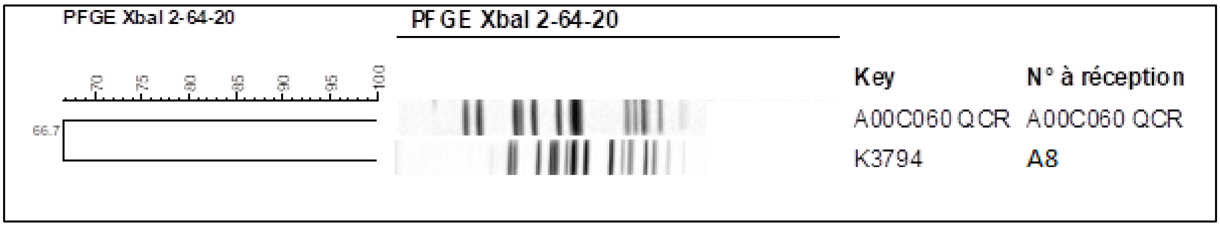
Concerning the results of the reference method:

- For the first ILS, 2 collaborators obtained positive results on unspiked samples for the reference method. Typical colonies on the plates from RVS were observed for the lab H (sample H13) and I (sample I18).
- For the second ILS, 2 collaborators obtained positive results on unspiked samples for the reference method: 1 sample is concerned for lab A (A8), and 2 samples for lab F (F5 and F13).

A finger printing using XbaI restriction enzyme was run on the strains isolated from the unspiked samples for lab I (first ILS) and lab A (second ILS) (the only labs who sent the selective agar plates with typical colonies from unspiked samples) in order to compare their profiles to the profile of the inoculated strain (*S. Typhimurium* A00C060). The following results were observed (See Figures 1 and 2).

Figure 1 – Fingerprinting for the lab I (first ILS)

Figure 2 – Fingerprinting for the lab A (second ILS)



The strain isolates from the samples I18 of the lab I (first ILS) were clearly the same as the inoculated one (A00C060) while the strain isolated from sample A8 of the lab A (second ILS) was not the same as the strain inoculated.

Concerning the results of the alternative method:

- For the first ILS, two labs obtained high O.D. values for one blank sample (H13 and I18).
- For the second ILS, only collaborator F obtained high O.D. values for two blank samples (F5 and F13).

This could be due to a cross contamination which occurred prior to the RVS enrichment step (transfer from BPW to RVS).

According to the AFNOR Technical rules, it is possible to include the results from a collaborator with maximum one presumptive positive or confirmed positive sample at level 0. Therefore, the results from the collaborator F (second ILS) should be excluded.

4.3.3 *Results of the collaborators retained for interpretation*

The results obtained combining both inter-laboratory studies are presented in Table 21 (reference method) and Table 22 (alternative method). Finally, the results from 15 collaborators were used for interpretation, 6 collaborators from the first ILS and 9 collaborators from the second ILS.

Table 21 - Positive results by the reference method
(without the lab F for the second ILS)

	Collaborators	Contamination level		
		L0	L1	L2
First ILS	F	0	7	8
	H	1	8	8
	I	1	7	8
	J	0	7	8
	M	0	7	8
	Q	0	8	8
second ILS	A	1	3	8
	B	0	3	8
	C	0	4	8
	D	0	3	8
	E	0	7	8
	G	0	6	8
	H	0	6	8
	I	0	6	8
	J	0	5	8
Total		$CP_0 = 3$	$CP_1 = 87$	$CP_2 = 120$

Table 22 - Positive results (before and after confirmation) by the alternative method (without the lab F for the second ILS)

	Colla-borators	Contamination level								
		L0			L1			L2		
		ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result
First ILS	F	0	0	0	8	7	7	8	8	8
	H	1	1	1	8	8	8	8	8	8
	I	1	1	1	8	7	7	8	8	8
	J	0	0	0	7	7	7	8	8	8
	M	0	0	0	7	7	7	8	8	8
	Q	0	0	0	8	8	8	8	8	8
Second ILS	A	0	0	0	3	3	3	8	8	8
	B	0	0	0	3	3	3	8	8	8
	C	0	0	0	4	4	4	8	8	8
	D	0	0	0	3	3	3	8	8	8
	E	0	0	0	7	7	7	8	8	8
	G	0	0	0	6	6	6	8	8	8
	H	0	0	0	5	5	5	8	8	8
	I	0	0	0	6	6	6	8	8	8
	J	0	0	0	5	5	5	8	8	8
Total		P_0=2	C_0=2	CP_0=2	P_1=88	C_1=86	CP_1=86	P_2=120	C_2=120	CP_2=120

4.4 Calculation and interpretation

4.4.1 *Calculation of the specificity percentage (SP)*

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 23).

Table 23 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1-\left(\frac{P_0}{N_-}\right)\right) x\ 100\ \% =$	97.5%
Specificity for the alternative method	$SP_{alt} = \left(1-\left(\frac{CP_0}{N_-}\right)\right) x\ 100\ \% =$	98.3%

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

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

Fractional positive results were obtained for the low inoculation level (L1), respectively 72,5% and 71,7% of positive samples for the reference and the alternative methods. 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 L1 is provided in Table 24.

Table 24 - Summary of results for all collaborators obtained with the reference and alternative methods for Level L1

Level	Response	Reference method positive (R+)	Reference method negative (R-)
L1	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 86**	Positive deviation (R-/A+) **PD = 0**
	Alternative method negative (A-)	Total Negative Deviation (A-/R+) **TND = 1 (1 $ND_{FN(alt)}$)**	Total Negative Agreement (A-/R-) **TNA = 35 (2 $PD_{FP(alt)}$)**

Based on the data summarized in Table 24, 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 25).

Table 25 - Sensitivity, relative trueness, false positive and false negative ratio percentages

		Level L1
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)}\ x\ 100\ \%$	98.9 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)}\ x\ 100\ \%$	100.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	99.2 %
False positive ratio for the alternative method (paired evaluation)	$FPR = \frac{PD_{FP(alt)}}{TNA}\ x\ 100\ \%$	5.7 %
False negative ratio for the alternative method (paired evaluation)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD}$	0.011

4.4.3 *Interpretation of trueness data*

Only one negative deviation was observed for Level L1 (See Table 26).

Table 26 – Negative deviation for Level L1

Lab	Level	Sample n°	Reference method					Alternative method			Agreement
			RVS-XLD	RVS-*Brilliance Salmonella*	MKTTn-XLD	MKTTn-*Brilliance Salmonella*	All confirmation tests	ELISA test		Confirmation	
								O.D.	Result		
H	1	6	-	-	+	+	+	0,152	-	+ ISO 6579-1	ND$_{FN(alt)}$

For this sample no typical colony was observed on selective agar plates from the RVS path, the *Salmonella* strain was recovered only after subculture in MKTTn broth for the ISO method.

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

For 14 Labs, the limits are the following:

Table 27 – Calculations

	Calculated values	AL	Conclusion
TND - PD	1	4	TND-PD<AL
TND + PD	1	6	TND+PD<AL

The ISO 16140-2:2016 and ISO 16140-2/A1 requirements are fulfilled as (TND - PD) and (TND + PD) meet the AL.

4.4.3.1 *Evaluation of the LOD$_{50}$ and RLOD between laboratories*

The LOD$_{50}$, was calculated using the Excel spreadsheet available at https://standards.iso.org/iso/16140/-2/ed-1/en/amd/1/PODLOD-interlab_ver2.xlsm. The RLOD is the ratio of LODs of the alternative method and of the reference method calculated as follows: RLOD= LOD$_{p;alt}$/ LOD$_{p; ref}$.
The results of LOD$_{50}$ are based on data from 12 collaborators for the reference method (positive results for 3 collaborators for level 0) and on data from 13 collaborators for the alternative method (positive results 0 for 2 collaborators for level 0) (see Table 28).

Table 28 - LOD_{50} and RLOD

Method	LOD 50%	RLOD
Reference	0.674 [0.505;0.899]	1.05
Alternative	0.711 [0540;0.936]	

5 CONCLUSION

The study scheme corresponds to a PAIRED STUDY design as the alternative and reference methods have a common enrichment procedure.

The **method comparison study conclusions** are:

- ☒ In the sensitivity study, 7 categories were tested: five food categories, one feed category and the production environmental samples. The protocol of the alternative method shows no positive deviation (PD) and 2 total negative deviations (TND) for the overall categories. The values for (TND + PD) and (TND - PD) meet the acceptability limits (AL) whatever the individual categories tested, and as well for all the combined categories.

- ☒ The Relative Levels of Detection (RLOD) meet AL fixed at 1.5 for the paired study design for the tested matrix/strain pairs.

- ☒ The inclusivity gave the expected results for the 108 target strains among the 109 tested. One strain (*Salmonella* Gallinarum biovar *pullorum* Ad300) gave positive ELISA test only when grow in BHI at 37°C.

- ☒ For the exclusivity, 9 strains among the 30 non-target strains tested gave positive ELISA tests when grown only in BPW but when the whole protocol of the BAC*Spec Salmonella* 2 method was applied, the results were all negative.

- ☒ It is possible to store RVS enrichment broths for 72 h at 5°C ± 3°C before proceeding to ELISA and confirmatory tests.

- ☒ The alternative method allows a two-days screening of the negative samples.

- ☒ The alternative method fulfils all the ISO 16140-2:2016, ISO 16140-2/A1:2024 and AFNOR Technical rules (version 12) requirements.

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

☒ For the first inter-laboratory study, a lot of cross contaminations occurred during the study either with the reference method or with the alternative method. This was probably due to the use of micropipettes to transfer the enriched RVS selective enrichment broth to the tube for heat-treatment prior performing the ELISA test. It was decided to perform a new inter-laboratory study with 10 collaborators labs in order to have the 10 data sets required for interpretation. The results of this second inter-laboratory study were combined to the results of the first study.

☒ Combining the data from the first ILS and the second ILS, the calculated values for ND-PD and TND+PD meet the acceptability limits defined in the ISO 16140-2 (2016), ISO 16140-2/ A1 (2024) for a paired study. **The BAC*Spec* *Salmonella* 2 ELISA Test is considered equivalent to the ISO standard.**

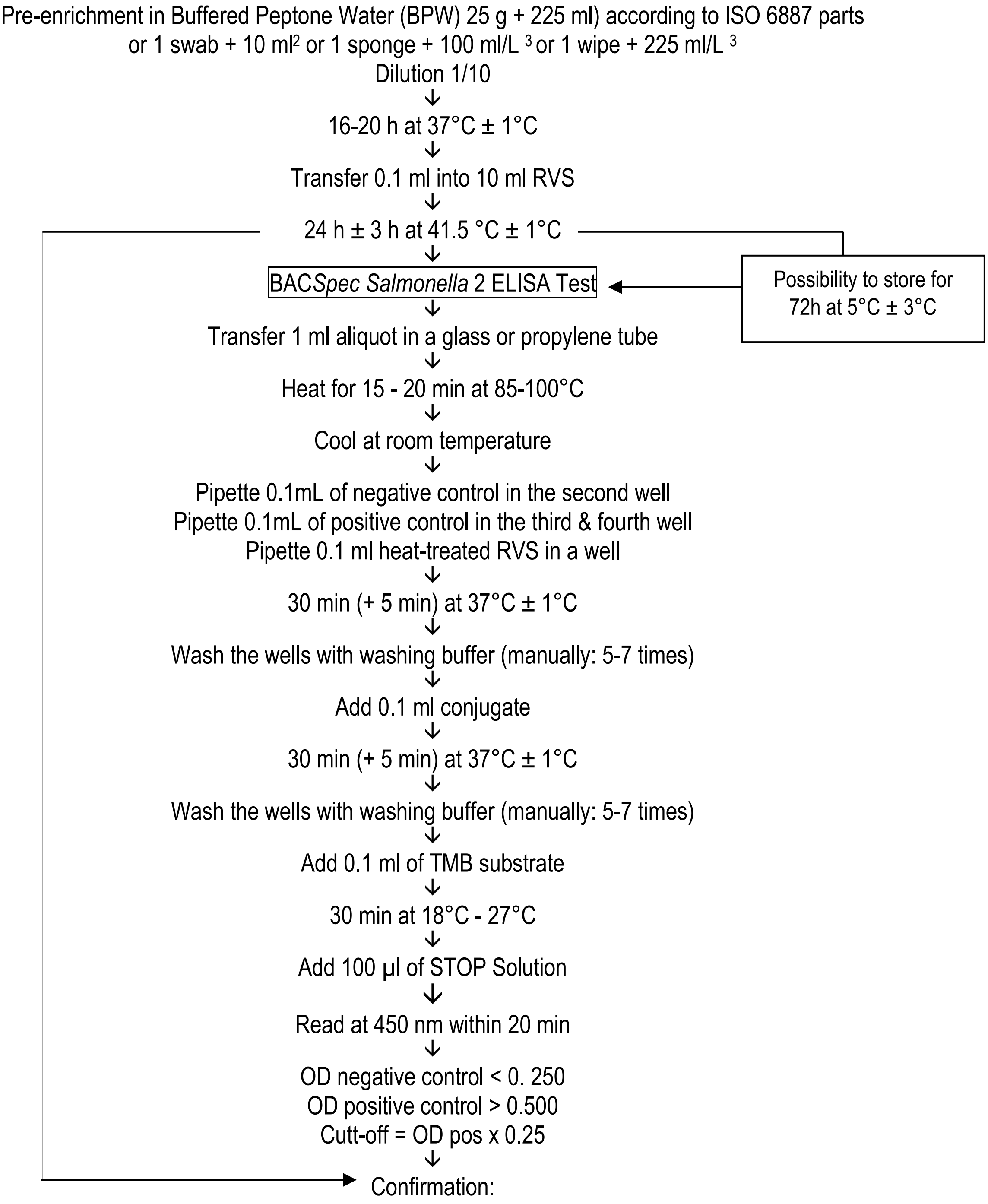
Quimper, 13 January 2025

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: BAC*Spec Salmonella* 2 ELISA Test (manual method)

During the validation, ELISA was performed by using automated analyzer (BOLT instrument) only.



Pre-enrichment in Buffered Peptone Water (BPW) 25 g + 225 ml) according to ISO 6887 parts
or 1 swab + 10 ml[2] or 1 sponge + 100 ml/L [3] or 1 wipe + 225 ml/L [3]
Dilution 1/10
↓
16-20 h at 37°C ± 1°C
↓
Transfer 0.1 ml into 10 ml RVS
↓
24 h ± 3 h at 41.5 °C ± 1°C
↓
BAC*Spec Salmonella* 2 ELISA Test
↓
Transfer 1 ml aliquot in a glass or propylene tube
↓
Heat for 15 - 20 min at 85-100°C
↓
Cool at room temperature
↓
Pipette 0.1mL of negative control in the second well
Pipette 0.1mL of positive control in the third & fourth well
Pipette 0.1 ml heat-treated RVS in a well
↓
30 min (+ 5 min) at 37°C ± 1°C
↓
Wash the wells with washing buffer (manually: 5-7 times)
↓
Add 0.1 ml conjugate
↓
30 min (+ 5 min) at 37°C ± 1°C
↓
Wash the wells with washing buffer (manually: 5-7 times)
↓
Add 0.1 ml of TMB substrate
↓
30 min at 18°C - 27°C
↓
Add 100 µl of STOP Solution
↓
Read at 450 nm within 20 min
↓
OD negative control < 0. 250
OD positive control > 0.500
Cutt-off = OD pos x 0.25
↓
Confirmation:

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

- By streaking 10 µl onto XLD and a second selective agar plate
  Incubation 24 h ± 2 h at 37°C
  Confirm isolated typical colonies by biochemical galleries without purification step.
- By the tests described in the standardised methods (subculture in RVS and MKTTn broth XLD) and streaking onto XLD and a second selective agar plate.

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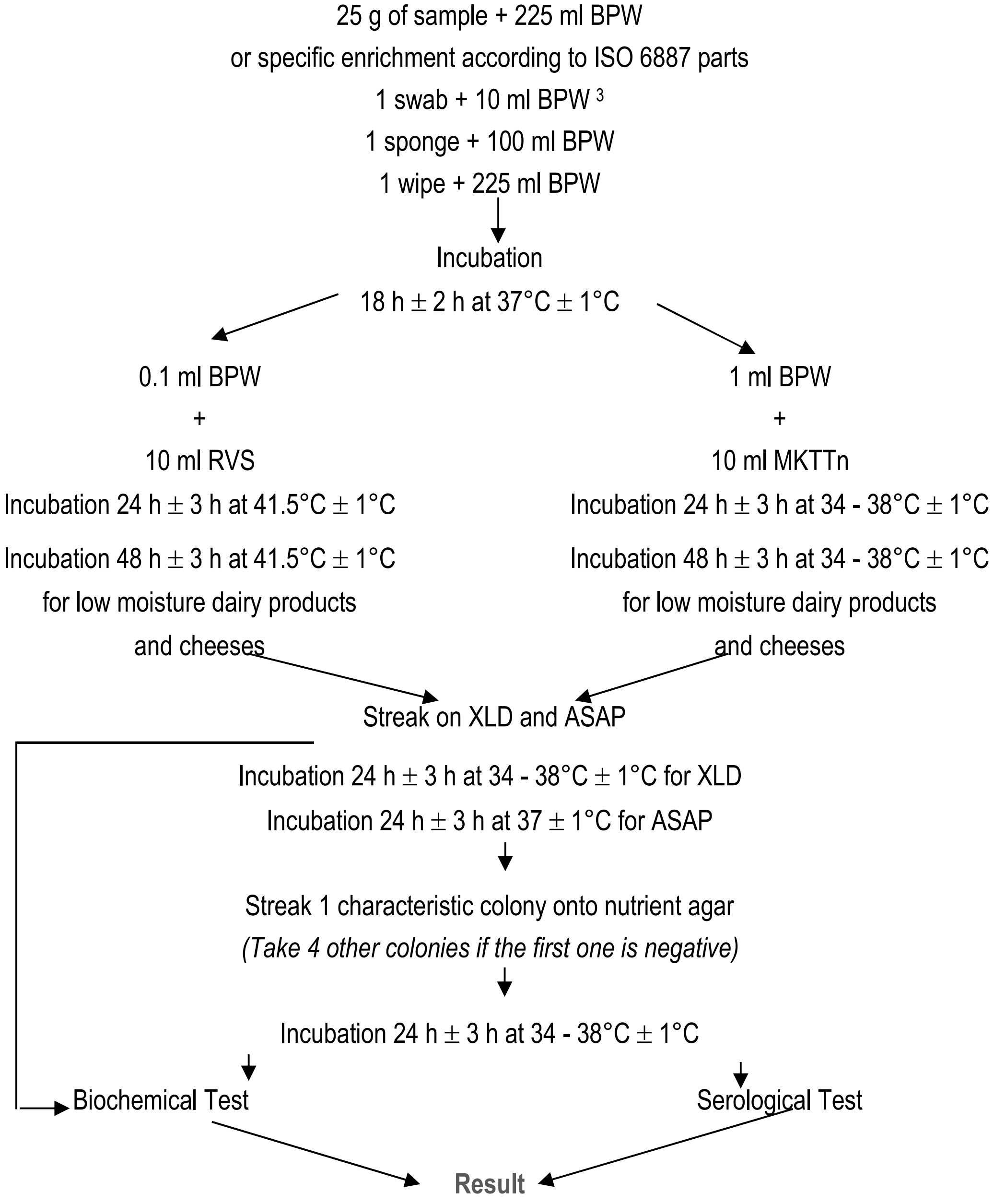
[2] For sampling after cleaning process pre-moisten
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml BPW)

Appendix 2 – Flow diagram of the reference method:

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

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



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[3] For sampling after cleaning process pre-moisten

- 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
- 1 wipe + BPW + 10 % neutralizing agent (Lecithine, Tween 80, L. histidine, sodium thiosulfate, disosodium phosphate) (+ 225 ml BPW)

Appendix 3 – Artificial contamination of samples

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2018	**8006**	**Sandwich thon crudités**	**Sandwich with tuna and vegetables**	*S.* Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	**+**	1	a
2018	**8007**	**Sandwich duo saumon**	**Sandwich with salmon**	*S.* Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	**+**	1	a
2018	**8008**	**Salade de pâtes et surimi**	**Deli salad with pasta and surimi**	*S.* Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	**+**	1	a
2018	**8009**	**Salade de tortis et concombre saumon**	**Deli salad with pasta cucumber and salmon**	*S.* Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	**+**	1	a
2018	**8010**	**Salade de riz provençale thon basilic**	**Deli salad with rice tuna and basil**	*S.* Urbana Ad2334	Fish filet	Seeding 48h at 3±2°C	/	0-2-4-2-0 (1.6)	**+**	1	a
2018	**8011**	**Sandwich jambon emmental**	**Sandwich with ham and cheese**	*S.* Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	**-**	1	a
2018	**8012**	**Sandwich rosette**	**Sandwich with delicatessen**	*S.* Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	**+**	1	a
2018	**8013**	**Sandwich viennois jambon emmental**	**Sandwich with ham and cheese**	*S.* Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	**+**	1	a
2018	**8014**	**Piémontaise au jambon**	**Deli salad piemontaise**	*S.* Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	**+**	1	a
2018	**8015**	**Salade de museau de porc**	**Deli salad with pork meat**	*S.* Enteritidis 2532	Pork meat	Seeding 48h at 3±2°C	/	5-2-3-1-2 (2.6)	**+**	1	a
2018	**8662**	**Carottes râpées assaisonnées**	**Seasoned sliced carrots**	*S.* Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	**+**	1	a
2018	**8663**	**Tartelette framboise**	**Pastry (raspberries tartlet)**	*S.* Montevideo Ad1686	Pastry	Seeding 48h 2±3°C	/	0-1-4-1-2 (1.6)	**-**	1	a
2018	**8664**	**Terrine saumon et saumon fumé**	**Salmon terrine**	*S.* Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	**+**	1	a
2018	**8665**	**Pâté de campagne**	**Pâté**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48h 2±3°C	/	1-1-2-2-3 (1.8)	**+**	1	a
2018	**8016**	**Cabillaud sauce citron riz légumes**	**Fish with lemon rice and vegetables**	*S.* Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	**+**	1	b
2018	**8017**	**Penne au saumon épinards**	**Pasta with salmon and spinach**	*S.* Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	**+**	1	b
2018	**8018**	**Parmentier de poisson**	**Fish parmentier**	*S.* Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	**+**	1	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2018	**8019**	**Petites gambas compotée de tomates**	**Seafood with tomatoes**	*S.* Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	**+**	1	b
2018	**8020**	**Tielles sétoises (encornet)**	**RTRH seafood**	*S.* Derby F81	Seafood product	Seeding 48h at 3±2°C	/	4-0-2-3-1 (2.0)	**+**	1	b
2018	**8021**	**Hachis Parmentier de bœuf**	**Parmentier with beef meat**	*S.* Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	**-**	1	b
2018	**8022**	**Emincés de bœuf pommes de terre sauce poivre**	**RTRH food with beef and potatoes**	*S.* Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	**-**	1	b
2018	**8023**	**Tajine de bœuf**	**Tajine with beef**	*S.* Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	**-**	1	b
2018	**8024**	**Lasagne à la bolognaise**	**Lasagne**	*S.* Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	**-**	1	b
2018	**8025**	**Moussaka**	**Moussaka**	*S.* Anatum 16140	RTRH beef food	Seeding 48h at 3±2°C	/	2-5-1-1-2 (2.2)	**+**	1	b
2018	**8361**	**Pizza chorizo poivrons grillés**	**Pizza chorizo roasted pepper**	*S.* Heidelberg 285	RTRH food with tomatoes	Seeding 48h 2±3°C	/	2-1-1-3-3 (2.0)	**-**	1	b
2018	**8362**	**Pizza lardons chèvre**	**Pizza cheese and pork meat**	*S.* Bredeney 4873	RTRH food	Seeding 48h 2±3°C	/	2-2-3-1-2 (2.0)	**-**	1	b
2018	**8363**	**Quiche lorraine**	**Quiche**	*S.* Bredeney 4873	RTRH food	Seeding 48h 2±3°C	/	2-2-3-1-2 (2.0)	**-**	1	b
2018	**8364**	**Goulash bœuf charolais**	**Goulash with beef**	*S.* Heidelberg 285	RTRH food with tomatoes	Seeding 48h 2±3°C	/	2-1-1-3-3 (2.0)	**+**	1	b
2018	**8365**	**Ratatouille et poulet**	**Ratatouille and chicken meat**	*S.* Heidelberg 285	RTRH food with tomatoes	Seeding 48h 2±3°C	/	2-1-1-3-3 (2.0)	**+**	1	b
2018	**8366**	**Quiche au saumon et brocolis**	**Quiche with salmon and broccoli**	*S.* Bredeney 4873	RTRH food	Seeding 48h 2±3°C	/	2-2-3-1-2 (2.0)	**-**	1	b
2018	**8026**	**Lardons de saumon fumé**	**Smoked salmon**	*S.* Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	**-**	1	c
2018	**8027**	**Filet de maquereaux fumés au poivre**	**Smoked mackerel**	*S.* Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	**-**	1	c
2018	**8028**	**Harengs fumés doux**	**Smoked herring**	*S.* Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	**+**	1	c
2018	**8029**	**Harengs fumés doux**	**Smoked herring**	*S.* Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	**+**	1	c
2018	**8030**	**Anchois marinés ail câpre persil**	**Marinated anchovy**	*S.* Indiana Ad1409	Fish filet	Seeding 48h at 3±2°C	/	1-1-2-0-1 (1.0)	**-**	1	c
2018	**8156**	**Magret de canard fumé au bois de hêtre**	**Smoked duck**	*S.* Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	**-**	1	c
2018	**8157**	**Magret de canard fumé au bois de hêtre**	**Smoked duck**	*S.* Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	**-**	1	c
2018	**8158**	**Carpaccio au parmesan**	**Carpaccio with cheese**	*S.* Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	**+**	1	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2018	**8159**	**Carpaccio bœuf huile d'olive citron basilic**	**Carpaccio with lemon basil and olive**	*S.* Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	**+**	1	c
2018	**8160**	**Carpaccio basilic**	**Carpaccio with basil**	*S.* Regent 328	Meat product	Seeding 48h 2±3°C	/	1-0-2-0-1 (0.8)	**+**	1	c
2018	**8369**	**Magret de canard fumé**	**Smoked breast of duck**	*S.* Enteritidis Ad2525	Poultry meat	Seeding 48h 2±3°C	/	1-2-1-4-1 (1.8)	**+**	1	c
2018	**8370**	**Magret de canard fumé séché**	**Smoked breast of duck**	*S.* Enteritidis Ad2525	Poultry meat	Seeding 48h 2±3°C	/	1-2-1-4-1 (1.8)	**+**	1	c
2018	**8371**	**Aiguillettes de canard marinées herbes de Provence**	**Marinated duck meat**	*S.* Enteritidis Ad2525	Poultry meat	Seeding 48h 2±3°C	/	1-2-1-4-1 (1.8)	**+**	1	c
2018	**8372**	**Saumon fumé de Norvège**	**Smoked salmon**	*S.* Hadar F106	Fish filet	Seeding 48h 2±3°C	/	2-4-0-4-2 (2.4)	**+**	1	c
2018	**8373**	**Lardons de saumon fumé bio**	**Smoked salmon organic**	*S.* Hadar F106	Fish filet	Seeding 48h 2±3°C	/	2-4-0-4-2 (2.4)	**+**	1	c
2018	**8374**	**Filet d'anchois marinés**	**Marinated anchovy**	*S.* Hadar F106	Fish filet	Seeding 48h 2±3°C	/	2-4-0-4-2 (2.4)	**+**	1	c
2018	**8656**	**Effeuillé de charolais congelé**	**Frozen beef meat**	*S.* Panama 8	Beef meat	Seeding -20°C 2 weeks	/	2-5-3-3-1 (2.8)	**+**	2	a
2018	**8657**	**Bavette Aloyau congelé**	**Frozen beef meat**	*S.* Panama 8	Beef meat	Seeding -20°C 2 weeks	/	2-5-3-3-1 (2.8)	**+**	2	a
2018	**8658**	**Faux filet charolais congelé**	**Frozen beef meat**	*S.* Panama 8	Beef meat	Seeding -20°C 2 weeks	/	2-5-3-3-1 (2.8)	**+**	2	a
2018	**8659**	**Filet mignon de porc congelé**	**Frozen pork meat**	*S.* Enteritidis	Ad926	Seeding -20°C 2 weeks	/	3-6-9-7-2 (5.4)	**+**	2	a
2018	**8660**	**Sauté de veau congelé**	**Frozen veal meat**	*S.* Enteritidis	Ad926	Seeding -20°C 2 weeks	/	3-6-9-7-2 (5.4)	**+**	2	a
2018	**8661**	**Souris d'agneau congelé**	**Frozen lamb meat**	*S.* Enteritidis	Ad926	Seeding -20°C 2 weeks	/	3-6-9-7-2 (5.4)	**+**	2	a
2019	**1**	**Bacon fumé**	**Bacon**	*S.* Derby 17	Pork meat	Seeding 48h 2±3°C	/	2.4	**+**	2	c
2019	**2**	**Bacon**	**Bacon**	*S.* Lagos 173	Pork meat	Seeding 48h 2±3°C	/	3.0	**+**	2	c
2019	**3**	**Salami (35,6% MG)**	**Salami**	*S.* Derby 17	Pork meat	Seeding 48h 2±3°C	/	2.4	**+**	2	c
2019	**4**	**Salami fumé (47% MG)**	**Smoked salami**	*S.* Lagos 173	Pork meat	Seeding 48h 2±3°C	/	3.0	**+**	2	c
2019	**5**	**Salami extra (35,9% MG)**	**Salami**	*S.* Derby 17	Pork meat	Seeding 48h 2±3°C	/	2.4	**-**	2	c
2019	**6**	**Merguez (22% MG)**	**Merguez**	*S.* Lagos 173	Pork meat	Seeding 48h 2±3°C	/	3.0	**+**	2	c
2019	**7**	**Merguez**	**Merguez**	*S.* Derby 17	Pork meat	Seeding 48h 2±3°C	/	2.4	**+**	2	c
2018	**8161**	**Chèvre au lait pasteurisé (23%MG)**	**Pasteurised milk goat cheese (23% fat)**	*S.* Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	**+**	3	a

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2018	**8162**	**Cheddar en tranche (34% MG)**	**Cheddar (34% fat)**	*S.* Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	**+**	3	a
2018	**8163**	**Cheddar (32%MG)**	**Cheddar (32% fat)**	*S.* Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	**-**	3	a
2018	**8164**	**Crème d'Issigny epaisse au lait pasteurisé (40% MG)**	**Pasteurised milk cream (40% fat)**	*S.* Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	**-**	3	a
2018	**8165**	**Crème fraiche epaisse entière (30% MG)**	**Pasteurised whole milk cream (30% fat)**	*S.* Indiana Ad174	Dairy product	Seeding 48h 2±3°C	/	0-3-3-3-4 (2.6)	**-**	3	a
2018	**8166**	**Camembert au lait pasteurisé (21% MG)**	**Pasteurised milk cheese (21% fat)**	*S.* Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	**+**	3	a
2018	**8167**	**Riz au lait**	**Rice pudding with pasteurised milk**	*S.* Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	**+**	3	a
2018	**8168**	**Riz au lait vanille**	**Rice pudding with pasteurised milk and vanilla**	*S.* Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	**+**	3	a
2018	**8169**	**Gouda cumin au lait pasteurisé (31% MG)**	**Pasteurised milk cheese with cumin (31% fat)**	*S.* Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	**+**	3	a
2018	**8170**	**Fromage brebis lait pasteurisé (40% MG)**	**Pasteurised milk goat cheese (40% fat)**	*S.* Agona Ad1483	Dairy product	Seeding 48h 2±3°C	/	3-2-5-3-1 (2.8)	**+**	3	a
2018	**8650**	**Glace vanille intense**	**Ice cream vanilla**	*S.* Indiana Ad174	Dairy product	Seeding -20°C 2 weeks	/	4-6-4-1-10 (5.0)	**+**	3	a
2018	**8651**	**Glace crème café**	**Ice cream coffee**	*S.* Indiana Ad174	Dairy product	Seeding -20°C 2 weeks	/	4-6-4-1-10 (5.0)	**+**	3	a
2018	**8652**	**Glace crème vanille**	**Ice cream vanilla**	*S.* Indiana Ad174	Dairy product	Seeding -20°C 2 weeks	/	4-6-4-1-10 (5.0)	**+**	3	a
2018	**8653**	**Glace crème chocolat avec copeaux chocolat noir**	**Ice cream chocolate**	*S.* Dublin Ad1336	Dairy product	Seeding -20°C 2 weeks	/	8-7-5-4-4 (5.6)	**+**	3	a
2018	**8654**	**Crème glacée caramel**	**Ice cream caramel**	*S.* Dublin Ad1336	Dairy product	Seeding -20°C 2 weeks	/	8-7-5-4-4 (5.6)	**+**	3	a
2018	**8655**	**Crème glacée brownie**	**Ice cream brownie**	*S.* Dublin Ad1336	Dairy product	Seeding -20°C 2 weeks	/	8-7-5-4-4 (5.6)	**+**	3	a
2019	**853**	**Lait cru de vache fermier**	Raw milk	*S.* Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	**+**	3	b
2019	**854**	**Lait cru de vache fermier**	Raw milk	*S.* Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	**+**	3	b
2019	**855**	**Lait cru de vache fermier**	Raw milk	*S.* Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	**+**	3	b
2019	**856**	**Lait cru de vache fermier**	Raw milk	*S.* Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	**+**	3	b

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2019	**857**	**Lait cru de vache fermier**	Raw milk	*S.* Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	**+**	3	b
2019	**858**	**Lait cru de vache fermier**	Raw milk	*S.* Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	**+**	3	b
2019	**859**	**Lait cru de vache fermier**	Raw milk	*S.* Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	**+**	3	b
2019	**860**	**Lait cru de vache fermier**	Raw milk	*S.* Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	**+**	3	b
2019	**861**	**Lait cru de vache fermier**	Raw milk	*S.* Mikawazima Ad1811	Raw milk	Seeding 48h 2±3°C	/	4-2-1-3-3 (2.6)	**+**	3	b
2019	**862**	**Lait cru de vache fermier**	Raw milk	*S.* Duisburg Ad1812	Raw milk	Seeding 48h 2±3°C	/	7-5-3-2-1 (3.6)	**+**	3	b
2019	**1272**	**Petit reblochon au lait cru (26%MG)**	**Raw milk cheese (26% Fat)**	*S.* Dublin Ad531	Cheese	Seeding 48h 2±3°C	/	3-3-4-2-4 (3.2)	**+**	3	b
2019	**1273**	**Roquefort au lait cru (32%MG)**	**Raw milk cheese (32% Fat)**	*S.* Dublin Ad531	Cheese	Seeding 48h 2±3°C	/	3-3-4-2-4 (3.2)	**+**	3	b
2019	**1274**	**Selles sur cher au lait cru (23%MG)**	**Raw milk cheese (23 % Fat)**	*S.* Dublin Ad531	Cheese	Seeding 48h 2±3°C	/	3-3-4-2-4 (3.2)	**+**	3	b
2019	**1275**	**Coulommiers au lait cru (23%MG)**	**Raw milk cheese (23% Fat)**	*S.* Dublin Ad531	Cheese	Seeding 48h 2±3°C	/	3-3-4-2-4 (3.2)	**+**	3	b
2018	**8294**	**Lait en poudre écrémé**	**Skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	**+**	3	c
2018	**8295**	**Lait en poudre demi écrémé**	**Semi-skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	**+**	3	c
2018	**8296**	**Lait en poudre demi écrémé**	**Semi-skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	**+**	3	c
2018	**8297**	**Lait en poudre écrémé**	**Skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	**+**	3	c
2018	**8298**	**Lait en poudre calcium+**	**Skimmed milk powder with more calcium**	*S.* Livingstone Ad2705	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.8	**+**	3	c
2018	**8794**	**Poudre de lactoserum**	**Lactoserum**	*S.* Meleagridis 505	Dairy product	Seeding Lyophilized strain 2 weeks	/	5.5	**+**	3	c
2018	**8795**	**Poudre de lactoserum**	**Lactoserum**	*S.* Montevideo 510	Dairy product	Seeding Lyophilized strain 2 weeks	/	0.5	**+**	3	c
2018	**8796**	**Caseinates**	**Caseinates**	*S.* Meleagridis 505	Dairy product	Seeding Lyophilized strain 2 weeks	/	5.5	**+**	3	c
2018	**8797**	**Caseinates**	**Caseinates**	*S.* Montevideo 510	Dairy product	Seeding Lyophilized strain 2 weeks	/	0.5	**-**	3	c
2018	**8798**	**Maltodextrine**	**Maltrodextrin**	*S.* Meleagridis 505	Dairy product	Seeding Lyophilized strain 2 weeks	/	5.5	**-**	3	c

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2018	**8799**	**Maltodextrine**	**Maltrodextrin**	*S.* Montevideo 510	Dairy product	Seeding Lyophilized strain 2 weeks	/	0.5	**-**	3	c
2018	**8666**	**Noix de saint jacques**	**Scallop**	*S.* Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	**+**	4	a
2018	**8667**	**Filet de lieu noir**	**Fish filet**	*S.* Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	**+**	4	a
2018	**8668**	**Filet de julienne**	**Fish filet**	*S.* Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	**+**	4	a
2018	**8669**	**Poulpe blanc**	**Octopus**	*S.* Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	**+**	4	a
2018	**8670**	**Filet de Merlan**	**Fish filet**	*S.* Anatum Ad2727	Seafood product	Seeding 48h 2±3°C	/	1-3-0-3-2 (1.8)	**+**	4	a
2019	**8**	**Bâtonnets de surimi saveur crabe**	**Surimi**	*S.* Agona F118	Seafood product	Seeding 48h 2±3°C	/	2.2	**+**	4	a
2019	**9**	**Surimi**	**Surimi**	*S.* Anatum Ad1451	Fish filet	Seeding 48h 2±3°C	/	3.0	**+**	4	a
2019	**10**	**Cocktail de fruits de mer**	**Seafood cocktail**	*S.* Agona F118	Seafood product	Seeding 48h 2±3°C	/	2.2	**+**	4	a
2019	**11**	**Cocktail de fruits de mer**	**Seafood cocktail**	*S.* Anatum Ad1451	Fish filet	Seeding 48h 2±3°C	/	3.0	**+**	4	a
2019	**12**	**Filet de cabillaud**	**Fish filet**	*S.* Agona F118	Seafood product	Seeding 48h 2±3°C	/	2.2	**+**	4	a
2019	**13**	**Dos de cabillaud**	**Fish filet**	*S.* Anatum Ad1451	Fish filet	Seeding 48h 2±3°C	/	3.0	**+**	4	a
2019	**14**	**Encornet rouge**	**Squid**	*S.* Agona F118	Seafood product	Seeding 48h 2±3°C	/	2.2	**+**	4	a
2019	**15**	**Pavé de saumon**	**Salmon filet**	*S.* Anatum Ad1451	Fish filet	Seeding 48h 2±3°C	/	3.0	**-**	4	a
2018	**8171**	**Alfalfa lentille poireau**	**Sprouts (lentils, leeks)**	*S.* Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	**+**	4	b
2018	**8172**	**Alfalfa douces**	**Sprouts**	*S.* Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	**+**	4	b
2018	**8173**	**Alfalfa douces**	**Sprouts**	*S.* Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	**+**	4	b
2018	**8174**	**Alfalfa radis fenouil**	**Sprouts (radish, fennel)**	*S.* Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	**+**	4	b
2018	**8175**	**Pousse d'épinards**	**Baby leaves (spinach)**	*S.* Kasenyi Ad2921	Vegetables baby leaves	Seeding 48h 2±3°C	/	3-3-1-1-4 (3.0)	**+**	4	b
2018	**8176**	**Jeunes pousses (mâche, laitue, épinards)**	**Baby leaves (lamb's lettuce, spinach)**	*S.* Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	**+**	4	b
2018	**8177**	**Jeunes pousses (mâche, roquette, laitue)**	**Baby leaves (lamb's lettuce, rocket)**	*S.* Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	**-**	4	b
2018	**8178**	**Mesclun (Laitue rouge, roquette, cerfeuil)**	**Baby leaves (lamb's lettuce, rocket, chervil)**	*S.* Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	**-**	4	b
2018	**8179**	**Mélange jeunes pousses (laitue, roquette, épinards)**	**Baby leaves (lamb's lettuce, spinach)**	*S.* Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	**+**	4	b

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2018	**8180**	**Jeunes pousses épinards**	**Baby leaves (spinach)**	*S.* Havana Ad2728	Vegetables	Seeding 48h 2±3°C	/	0-4-5-4-2 (3.0)	**+**	4	b
2019	**16**	**Pousses d'épinards**	**Spinach leaves**	*S.* Odozi Ad2860	Vegetables	Seeding 48h 2±3°C	/	2.4	**-**	4	b
2019	**17**	**Mélange de jeunes pousses**	**Baby leaves**	*S.* Odozi Ad2860	Vegetables	Seeding 48h 2±3°C	/	2.4	**+**	4	b
2018	**8671**	**Purée de carottes**	**Carrot purée**	*S.* Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	**+**	4	c
2018	**8672**	**Purée de courgettes**	**Zucchini purée**	*S.* Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	**+**	4	c
2018	**8673**	**Houmous**	**Houmous**	*S.* Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	**+**	4	c
2018	**8674**	**Caviar d'aubergines**	**Eggplant caviar**	*S.* Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	**+**	4	c
2018	**8675**	**Caviar d'aubergines**	**Eggplant caviar**	*S.* Livingstone Ad2566	Vegetables	Seeding 48h 2±3°C	/	1-2-0-1-2 (1.2)	**+**	4	c
2018	**8676**	**Houmous**	**Houmous**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	**+**	4	c
2018	**8677**	**Salade de fruits tropicale**	**Fruits salad (tropical)**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	**-**	4	c
2018	**8678**	**Salade de fruits ananas**	**Fruits salad (Pineapple)**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	**+**	4	c
2018	**8679**	**Wok maraicher (carottes, poireaux, céleris)**	**Vegetables mix (carrots, leeks, celery)**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	**+**	4	c
2018	**8680**	**Mélange de légumes (petits pois, pomme de terre, haricots, carottes)**	**Vegetables mix (Green peas, potatoes, green beans, carrots)**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 2±3°C	/	2-3-3-3-1 (2.4)	**+**	4	c
2019	**18**	**Mangue coupée**	**Sliced mango**	*S.* Odozi Ad2860	Vegetables	Seeding 48h 2±3°C	/	2.4	**+**	4	c
2019	**19**	**Wok asiatique (mélange de légumes crus)**	**Vegetables mix**	*S.* Odozi Ad2860	Vegetables	Seeding 48h 2±3°C	/	2.4	**+**	4	c
2018	**8289**	**Origan entier**	**Oregano**	*S.* Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	**-**	5	a
2018	**8290**	**Coriandre moulue**	**Coriander**	*S.* Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	**-**	5	a
2018	**8291**	**Curcuma moulu**	**Curcuma**	*S.* Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	**-**	5	a
2018	**8292**	**Gingembre moulu**	**Ginger**	*S.* Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	**-**	5	a
2018	**8293**	**Poivre noir moulu**	**Black pepper**	*S.* Caracas Ad2322	Spices	Seeding Lyophilized strain 2 weeks	/	5.2	**+**	5	a
2018	**8800**	**Chocolat en poudre 100%**	**Chocolate powder (100%)**	*S.* Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks	/	2.5	**+**	5	a
2018	**8801**	**Poudre de chocolat 100%**	**Chocolate powder (100%)**	*S.* Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks	/	2.5	**+**	5	a

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2018	**8802**	**Cacao en poudre 100%**	**Cocoa powder (100%)**	*S.* Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks	/	2.5	**+**	5	a
2018	**8803**	**Chocolat en poudre 100%**	**Chocolate powder (100%)**	*S.* Typhimurium Ad1682	Chocolate	Seeding Lyophilized strain 2 weeks	/	2.5	**+**	5	a
2019	**310**	**Cumin moulu**	**Cumin**	*S.* Virchow F276	Spice	Spiking Heat treatment 8 min at 56°C	0,80	3-1-2-1-2 (1.8)	**-**	5	a
2019	**311**	**Piment fort**	**Hot chilli**	*S.* Virchow F276	Spice	Spiking Heat treatment 8 min at 56°C	0,80	3-1-2-1-2 (1.8)	**-**	5	a
2019	**312**	**Curry hot**	**Curry**	*S.* Virchow F276	Spice	Spiking Heat treatment 8 min at 56°C	0,80	3-1-2-1-2 (1.8)	**-**	5	a
2019	**313**	**Piment doux**	**Sweet pepper**	*S.* Odozi Ad2860	Vegetable	Spiking Heat treatment 8 min at 56°C	0,9	1-0-1-1-3 (1.2)	**-**	5	a
2019	**314**	**Paprika doux**	**Sweet paprika**	*S.* Odozi Ad2860	Vegetable	Spiking Heat treatment 8 min at 56°C	0,9	1-0-1-1-3 (1.2)	**-**	5	a
2019	**315**	**Mélange épices couscous**	**Spices mix**	*S.* Odozi Ad2860	Vegetable	Spiking Heat treatment 8 min at 56°C	0,9	1-0-1-1-3 (1.2)	**-**	5	a
2019	**582**	**Liqueur de cacao**	**Cocoa liquor**	*S.* Bareilly Ad1687	Chocolate sample	Spiking Heat treatment 8 min at 56°C	0,80	0-3-1-2-3 (1.8)	**+**	5	a
2019	**583**	**Poudre de cacao alcalisé**	**Alkalized cocoa powder**	*S.* Stanley Ad1688	Chocolate sample	Spiking Heat treatment 8 min at 56°C	1,30	0-1-3-0-0 (0.8)	**-**	5	a
2019	**584**	**Masse cacao**	**Cocoa mass**	*S.* Bareilly Ad1687	Chocolate sample	Spiking Heat treatment 8 min at 56°C	0,80	0-3-1-2-3 (1.8)	**+**	5	a
2019	**849**	**Ciboulette**	Chives	*S.* Typhimurium Ad2034	Vegetable	Seeding 48h 2±3°C	/	2-3-3-5-1 (2.8)	**+**	5	a
2019	**850**	**Coriandre**	Coriander	*S.* Typhimurium Ad2034	Vegetable	Seeding 48h 2±3°C	/	2-3-3-5-1 (2.8)	**+**	5	a
2019	**851**	**Basilic**	Basil	*S.* Typhimurium Ad2034	Vegetable	Seeding 48h 2±3°C	/	2-3-3-5-1 (2.8)	**+**	5	a
2019	**852**	**Persil plat**	Flat-leaf parsley	*S.* Typhimurium Ad2034	Vegetable	Seeding 48h 2±3°C	/	2-3-3-5-1 (2.8)	**+**	5	a
2018	**8299**	**Lait infantile en poudre 2^e âge avec probiotiques (*Lactobacillus reuteri* 7,2.10^{6}UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* 7,2.10^{6}CFU/g)**	*S.* Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	**-**	5	b
2018	**8300**	**Lait infantile en poudre 1er âge avec probiotiques (*B. lactis* 4,1.10^{6}UFC/g)**	**Infant formula with probiotics (*B. lactis* 4,1.10^{6}CFU/g)**	*S.* Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	**-**	5	b

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2018	**8301**	**Lait infantile en poudre 2^e âge avec probiotiques (*B. lactis* + *S. thermophilus* 6,1.10^{6}UFC/g)**	**Infant formula with probiotics (*B. lactis* + *S. thermophilus* 6,1.10^{6}CFU/g)**	*S.* Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	**+**	5	b
2018	**8302**	**Lait infantile en poudre 2^e âge avec probiotiques (*Lactobacillus fermentum hereditum* 1,3.10^6 UFC/g)**	**Infant formula with probiotics (*Lactobacillus fermentum hereditum* 1,3.10^6 CFU/g)**	*S.* Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	**-**	5	b
2018	**8303**	**Lait infantile en poudre 2^e âge avec probiotiques (*Lactobacillus rhamnosus* + *Bifidobacterium infantis* 9,7.10^6 UFC/g)**	**Infant formula with probiotics (*Lactobacillus rhamnosus* + *Bifidobacterium infantis* 9,7.10^6 CFU/g)**	*S.* Anatum Ad2706	Milk powder	Seeding Lyophilized strain 2 weeks	/	0.7	**-**	5	b
2018	**8304**	**Céréales infantiles avec probiotiques saveur miel (*B. lactis* 7,0.10 ^{5}UFC/g)**	**Infant cereals (honey) with probiotics (*B. lactis* 7,0.10^5 CFU/g)**	*S.* Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	**+**	5	b
2018	**8305**	**Céréales infantiles avec probiotiques saveur caramel (*B. lactis* 2,3.10^5 UFC/g)**	**Infant cereals (caramel) with probiotics (*B. lactis* 2,3.10^5 CFU/g)**	*S.* Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	**+**	5	b
2018	**8306**	**Céréales infantiles avec probiotiques saveur biscuité (*B. lactis* 4,9.10^4 UFC/g)**	**Infant cereals (biscuit) with probiotics (*B. lactis* 4,9.10^4 CFU/g)**	*S.* Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	**-**	5	b
2018	**8307**	**Céréales infantiles avec probiotiques saveur 5 céréales (*B. lactis* 3,3.10^5 UFC/g)**	**Infant cereals (5 cereals) with probiotics (*B. lactis* 3,3.10^5 CFU/g)**	*S.* Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	**+**	5	b
2018	**8308**	**Céréales infantiles avec probiotiques saveur vanille (*B. lactis* 1,2.10^6 UFC/g)**	**Infant cereals (vanilla) with probiotics (*B. lactis* 1,2.10^6 CFU/g)**	*S.* Virchow Ad1721	Infant cereals	Seeding Lyophilized strain 2 weeks	/	<0.5	**-**	5	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2018	**8831**	**Lait infantile en poudre 1er âge avec probiotiques (B. lactis 6,0.10^5 UFC/g)**	**Infant formula with probiotics (*B. lactis* 6,0.10^5 CFU/g)**	*S.* Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	**-**	5	b
2018	**8832**	**Lait infantile en poudre 2^e âge avec probiotiques (*Lactobacillus reuteri* 7,2.10^5 UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* 7,2.10^5 CFU/g)**	*S.* Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	**+**	5	b
2018	**8833**	**Lait infantile en poudre premium 2^e âge avec probiotiques (Bifidobactéries 1,5.10^3 UFC/g)**	**Infant formula with probiotics (*Bifidobacteria* 1,5.10^3 CFU/g)**	*S.* Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	**+**	5	b
2018	**8834**	**Céréales infantiles à la vanille avec probiotiques (*B. lactis* 1,9.10^6 UFC/g)**	**Infant cereals (vanilla) with probiotics (*B. lactis* 1,9.10^6 CFU/g)**	*S.* Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	**-**	5	b
2018	**8835**	**Lait infantile en poudre formule épaisse 1er âge avec probiotiques (*Lactobacillus reuteri* 7,4.10^5 UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* 7,4.10^5 CFU/g)**	*S.* Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	**+**	5	b
2018	**8836**	**Lait infantile en poudre 2^e âge avec probiotiques (*Bifidobacterium infantis* 3,5.10^5 UFC/g)**	**Infant formula with probiotics (*Bifidobacterium infantis* 3,5.10^5 CFU/g)**	*S.* Anatum Ad1168	Dairy product	Seeding Lyophilized strain 2 weeks	/	3.0	**+**	5	b
2018	**8837**	**Céréales infantiles biscuité avec probiotiques (*B. lactis* 4,4.10^5 UFC/g)**	**Infant cereals (Biscuit) with probiotics (*B. lactis* 4,4.10^5 CFU/g)**	*S.* Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	**-**	5	b
2018	**8838**	**Céréales infantiles caramel avec probiotiques (*B. lactis* 1,5.10^5 UFC/g)**	**Infant cereals (caramel) with probiotics (*B. lactis* 1,5.10^5 CFU/g)**	*S.* Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	**-**	5	b
2018	**8839**	**Céréales infantiles noisettes biscuité avec probiotiques (*B. lactis* 7,5.10^4 UFC/g)**	**Infant cereals (biscuit, nuts) with probiotics (*B. lactis* 7,5.10^4 CFU/g)**	*S.* Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	**+**	5	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
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2018	**8840**	**Céréales infantiles 5 céréales avec probiotiques (*B. lactis* 4,5.10^5 UFC/g)**	**Infant cereals (5 cereals) with probiotics (*B. lactis* 4,5.10^5 CFU/g)**	*S.* Oranienburg Ad1724	Infant cereals	Seeding Lyophilized strain 2 weeks	/	2.0	**+**	5	b
2018	**8284**	**Poudre de jaune d'œuf**	**Egg yolk powder**	*S.* Livingstone E1	White egg powder	Seeding Lyophilized strain 2 weeks	/	3.0	**-**	5	c
2018	**8285**	**Poudre d'œuf entier**	**Egg powder**	*S.* Enteritidis 10	White egg powder	Seeding Lyophilized strain 2 weeks	/	0.25	**-**	5	c
2018	**8286**	**Poudre de blanc d'œuf**	**Egg white powder**	*S.* Livingstone E1	White egg powder	Seeding Lyophilized strain 2 weeks	/	3.0	**-**	5	c
2018	**8287**	**Poudre d'œuf entier**	**Egg powder**	*S.* Enteritidis 10	White egg powder	Seeding Lyophilized strain 2 weeks	/	0.25	**+**	5	c
2018	**8288**	**Poudre de blanc d'œufs**	**Egg white powder**	*S.* Livingstone E1	White egg powder	Seeding Lyophilized strain 2 weeks	/	3.0	**-**	5	c
2019	**108**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	*S.* Typhimurium 13	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	0,80	0-1-1-0-0 (0.4)	**+**	5	c
2019	**109**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	*S.* Infantis 14	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	4-1-0-2-1 (1.6)	**+**	5	c
2019	**110**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	*S.* Typhimurium 13	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	0,80	0-1-1-0-0 (0.4)	**+**	5	c
2019	**111**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	*S.* Infantis 14	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	4-1-0-2-1 (1.6)	**+**	5	c
2019	**112**	**Œufs entier liquides pasteurisé**	**Pasteurised liquid whole egg**	*S.* Infantis 14	Pasteurised liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	4-1-0-2-1 (1.6)	**+**	5	c
2019	**113**	**Œufs entier liquides pasteurisé**	**Pasteurised liquid whole egg**	*S.* Enteritidis 23	Liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	1-1-0-1-2 (1.0)	**+**	5	c
2019	**114**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	*S.* Enteritidis 23	Liquid egg	Spiking Heat treatment 8 min at 56°C	1,20	1-1-0-1-2 (1.0)	**+**	5	c
2019	**428**	**Blanc d'œufs liquide pasteurisé**	**Pasteurised liquid egg white**	*S.* Enteritidis 465	Egg products	Seeding 48h 2±3°C	/	2-1-3-4-4 (2.8)	**+**	5	c
2019	**429**	**Blanc d'œufs liquide pasteurisé**	**Pasteurised liquid egg white**	*S.* Enteritidis 465	Egg products	Seeding 48h 2±3°C	/	2-1-3-4-4 (2.8)	**+**	5	c
2019	**430**	**Blanc d'œufs liquide pasteurisé**	**Pasteurised liquid egg white**	*S.* Enteritidis 465	Egg products	Seeding 48h 2±3°C	/	2-1-3-4-4 (2.8)	**+**	5	c

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2018	**8472**	**Croquettes pour chien mini adulte au poulet**	**Balls for dog**	*S.* Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	**-**	6	a
2018	**8473**	**Croquettes au poulet pour chat**	**Balls for cat**	*S.* Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	**-**	6	a
2018	**8474**	**Croquettes pour chien au poulet**	**Balls for dog with chicken**	*S.* Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	**-**	6	a
2018	**8475**	**Croquettes pour chihuahua au poulet**	**Balls for dog with chicken**	*S.* Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	**-**	6	a
2018	**8476**	**Croquette pour yorkshire terrier au poulet**	**Balls for dog with chicken**	*S.* Kedougou Ad2419	Balls for dog	Seeding Lyophilized strain 2 weeks	/	<0.5	**-**	6	a
2019	**125**	**Terrine pour chat à la truite et cabillaud**	**Terrine for cat (fish)**	*S.* Montevideo Ad1503	Feed product	Seeding 48h 2±3°C	/	1-4-0-1-1 (1.4)	**+**	6	a
2019	**126**	**Terrine pour chat au lapin**	**Terrine for cat (rabbit)**	*S.* Montevideo Ad1503	Feed product	Seeding 48h 2±3°C	/	1-4-0-1-1 (1.4)	**-**	6	a
2019	**127**	**Terrine pour chien à la volaille**	**Terrine for dog (poultry)**	*S.* Montevideo Ad1503	Feed product	Seeding 48h 2±3°C	/	1-4-0-1-1 (1.4)	**+**	6	a
2019	**128**	**Terrine pour chien au bœuf et au légumes**	**Terrine for dog (beef and vegetables)**	*S.* Minnesota Ad2328	Feed product	Seeding 48h 2±3°C	/	2-3-1-2-1 (1.8)	**+**	6	a
2019	**129**	**Saucisson pour chien viande et légumes**	**Sausage for dog (meat and vegetables)**	*S.* Minnesota Ad2328	Feed product	Seeding 48h 2±3°C	/	2-3-1-2-1 (1.8)	**+**	6	a
2019	**130**	**Saucisson pour chien viande et légumes**	**Sausage for dog (meat and vegetables)**	*S.* Minnesota Ad2328	Feed product	Seeding 48h 2±3°C	/	2-3-1-2-1 (1.8)	**+**	6	a
2019	**976**	**Biscuit croquant pour chien**	**Biscuit for dog**	*S.* Montevideo Ad2421	Dehydrated feed	Spiking Heat treatment 8 min at 56°C	1,3	1-3-2-1-0 (1.4)	**-**	6	a
2019	**977**	**Tablette au bœuf pour chien**	**Biscuit for dog**	*S.* Montevideo Ad2421	Dehydrated feed	Spiking Heat treatment 8 min at 56°C	1,3	1-3-2-1-0 (1.4)	**+**	6	a
2019	**978**	**Biscuit poulet fromage pour chien**	**Biscuit for dog (chicken meat and cheese)**	*S.* Montevideo Ad2421	Dehydrated feed	Spiking Heat treatment 8 min at 56°C	1,3	1-3-2-1-0 (1.4)	**+**	6	a
2019	**979**	**Biscuit pour chat au canard**	**Biscuit for cat (duck meat)**	*S.* Montevideo Ad2421	Dehydrated feed	Spiking Heat treatment 8 min at 56°C	1,3	1-3-2-1-0 (1.4)	**+**	6	a
2019	**980**	**Terrine au bœuf pour chat**	**Terrine for cat (beef meat)**	*S.* Noya Ad2715	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-2-1-0-1 (1.2)	**+**	6	a
2019	**981**	**Saucisson pour chien viande et légumes**	**Sausage for dog (meat and vegetables)**	*S.* Noya Ad2715	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-2-1-0-1 (1.2)	**+**	6	a

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2019	**982**	**Terrine au lapin pour chat**	**Terrine for cat**	*S.* Noya Ad2715	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-2-1-0-1 (1.2)	**+**	6	a
2019	**983**	**Terrine à la volaille au foie et aux légumes pour chien**	**Terrine for dog (vegetables)**	*S.* Noya Ad2715	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-2-1-0-1 (1.2)	**+**	6	a
2018	**8462**	**Farine traitée pour pondeuse**	**Flour for laying hen**	*S.* Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	**-**	6	b
2018	**8463**	**Colza**	**Rape**	*S.* Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	**-**	6	b
2018	**8464**	**Tourteaux de tournesol**	**Sunflower pellets**	*S.* Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	**-**	6	b
2018	**8465**	**Tourteaux de tournesol**	**Sunflower pellets**	*S.* Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	**-**	6	b
2018	**8466**	**Son de blé farine**	**Flour of wheat bran**	*S.* Braenderup F286	Feed product	Seeding Lyophilized strain 2 weeks	/	<1.3	**+**	6	b
2018	**8467**	**Tourteaux de soja**	**Soya pellets**	*S.* Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	**+**	6	b
2018	**8468**	**Tourteaux de soja**	**Soya pellets**	*S.* Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	**-**	6	b
2018	**8469**	**Farine de croissance bétail**	**flour for livestock**	*S.* Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	**+**	6	b
2018	**8470**	**Farine de tourteaux**	**Flour of pellets**	*S.* Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	**-**	6	b
2018	**8471**	**Farine traitée pour pondeuse**	**Flour for laying hen**	*S.* Mbandaka Ad2041	Feed product	Seeding Lyophilized strain 2 weeks	/	1.4	**-**	6	b
2019	**572**	**Alimentation volaille croissance**	**Feed for poultry**	*S.* Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	**-**	6	b
2019	**573**	**Alimentation volaille croissance**	**Feed for poultry**	*S.* Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	**+**	6	b
2019	**574**	**Tourteaux de soja**	**Soya pellets**	*S.* Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	**+**	6	b
2019	**575**	**Tourteaux de soja**	**Soya pellets**	*S.* Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	**-**	6	b
2019	**576**	**Tourteaux de soja**	**Soya pellets**	*S.* Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	**+**	6	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2019	**577**	**Tourteaux de soja**	**Soya pellets**	*S.* Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	**+**	6	b
2019	**578**	**Alimentation croissance poulet**	**Feed for chicken**	*S.* Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	**+**	6	b
2019	**579**	**Alimentation croissance poulet**	**Feed for chicken**	*S.* Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	**-**	6	b
2019	**580**	**Alimentation croissance poule pondeuse**	**Feed for laying hen**	*S.* Livingstone F104	Feed product	Spiking Heat treatment 8 min at 56°C	1,00	4-3-2-0-1 (2.6)	**+**	6	b
2019	**581**	**Alimentation croissance poule pondeuse**	**Feed for laying hen**	*S.* Derby 630	Feed product	Spiking Heat treatment 8 min at 56°C	1,70	1-3-0-0-4 (1.6)	**-**	6	b
2018	**8477**	**Protéines animales transformées pour volaille**	**Dehydrated proteins for poultry**	*S.* Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	**-**	6	c
2018	**8478**	**Matière premières pour bétail**	**Raw material for feed**	*S.* Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	**-**	6	c
2018	**8479**	**Matière premières pour bétail**	**Raw material for feed**	*S.* Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	**-**	6	c
2018	**8480**	**Matière premières pour bétail**	**Raw material for feed**	*S.* Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	**-**	6	c
2018	**8481**	**Matière premières pour bétail**	**Raw material for feed**	*S.* Infantis Ad2646	Dehydrated proteins	Seeding Lyophilized strain 2 weeks	/	<0.6	**-**	6	c
2019	**131**	**Viande crue pour animaux**	**Raw meat for feed**	*S.* Enteritidis Ad2294	Beef meat	Seeding 48h 2±3°C	/	0-2-4-1-2 (1.8)	**+**	6	c
2019	**132**	**Soja liquide**	**Liquid soya**	*S.* Idikan Ad2648	Soybean cake	Seeding 48h 2±3°C	/	2-4-2-2-2 (2.4)	**+**	6	c
2019	**133**	**Soja liquide**	**Liquid soya**	*S.* Montevideo Ad1503	Feed product	Seeding 48h 2±3°C	/	1-4-0-1-1 (1.4)	**-**	6	c
2019	**134**	**Soja liquide**	**Liquid soya**	*S.* Idikan Ad2648	Soybean cake	Seeding 48h 2±3°C	/	2-4-2-2-2 (2.4)	**-**	6	c
2019	**135**	**Soja liquide**	**Liquid soya**	*S.* Minnesota Ad2328	Feed product	Seeding 48h 2±3°C	/	2-3-1-2-1 (1.8)	**+**	6	c
2019	**985**	**Protéines animales transformées poisson**	**Dehydrated proteins (fish)**	*S.* Cerro Ad689	Dehydrated protein (feed)	Spiking Heat treatment 8 min at 56°C	0,6	4-2-5-5-1 (3.4)	**-**	6	c
2019	**986**	**Protéines animales transformées poisson**	**Dehydrated proteins (fish)**	*S.* Kedougou Ad1502	Feed product	Spiking Heat treatment 8 min at 56°C	1,7	0-0-0-1-1 (0.4)	**-**	6	c
2019	**987**	**Protéines animales transformées porc**	**Dehydrated proteins (pork)**	*S.* Cerro Ad689	Dehydrated protein (feed)	Spiking Heat treatment 8 min at 56°C	0,6	4-2-5-5-1 (3.4)	**+**	6	c
2019	**988**	**Protéines animales transformées porc**	**Dehydrated proteins (pork)**	*S.* Kedougou Ad1502	Feed product	Spiking Heat treatment 8 min at 56°C	1,7	0-0-0-1-1 (0.4)	**-**	6	c

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2019	**989**	**Protéines animales transformées volaille**	**Dehydrated proteins (poultry)**	*S.* Cerro Ad689	Dehydrated protein (feed)	Spiking Heat treatment 8 min at 56°C	0,6	4-2-5-5-1 (3.4)	**+**	6	c
2019	**990**	**Protéines animales transformées volaille**	**Dehydrated proteins (poultry)**	*S.* Kedougou Ad1502	Feed product	Spiking Heat treatment 8 min at 56°C	1,7	0-0-0-1-1 (0.4)	**-**	6	c
2019	**1377**	**Protéines déshydratées**	**Raw material dehydrated proteins**	*S.* Senftenberg Ad2418	Feed product	Spiking Heat treatment 8 min at 56°C	1,6	1-1-3-0-3 (1.6)	**+**	6	c
2019	**1378**	**Protéines déshydratées**	**Raw material dehydrated proteins**	*S.* Senftenberg Ad2418	Feed product	Spiking Heat treatment 8 min at 56°C	1,6	1-1-3-0-3 (1.6)	**+**	6	c
2019	**1379**	**Protéines déshydratées**	**Raw material dehydrated proteins**	*S.* Montevideo Ad2645	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-1-2-1-0 (1.2)	**+**	6	c
2019	**1380**	**Protéines déshydratées**	**Raw material dehydrated proteins**	*S.* Montevideo Ad2645	Feed product	Spiking Heat treatment 8 min at 56°C	1,2	2-1-2-1-0 (1.2)	**+**	6	c
2018	**8496**	**Eau de process (Industrie du lait)**	**Process water (Milk industry)**	*S.* Manhattan 900	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-2-2-2-1 (1.6)	**+**	7	a
2018	**8497**	**Eau de lavage (Industrie du lait)**	**Cleaning water (Milk industry)**	*S.* Manhattan 900	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-2-2-2-1 (1.6)	**-**	7	a
2018	**8498**	**Eau de lavage surface (Industrie du lait)**	**Surface cleaning water (Milk industry)**	*S.* Manhattan 900	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-2-2-2-1 (1.6)	**+**	7	a
2018	**8499**	**Eau début de rinçage circuit concentrateur (Industrie du lait)**	**Rinse water (Milk industry)**	*S.* Manhattan 900	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-2-2-2-1 (1.6)	**+**	7	a
2018	**8500**	**Eau de process laveuse (Industrie des produits de la mer)**	**Process water (Seafood industry)**	*S.* Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	**+**	7	a
2018	**8501**	**Eau laveuse de poissons (Industrie des produits de la mer)**	**Process water (Seafood industry)**	*S.* Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	**+**	7	a
2018	**8502**	**Eau de process (Industrie du poisson)**	**Process water (Fish industry)**	*S.* Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	**+**	7	a
2018	**8503**	**Eau de process (Industrie du poisson)**	**Process water (Fish industry)**	*S.* Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	**+**	7	a
2018	**8504**	**Eau de rinçage (Industrie du poisson)**	**Rinse water (Fish industry)**	*S.* Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	**+**	7	a

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2018	**8505**	**Eau de rinçage risotto**	**Rinse water (Production of risotto)**	*S.* Infantis Ad1646	Environmental sample	Seeding 48h 2±3°C	/	2-2-0-2-3 (1.8)	**+**	7	a
2019	**590**	**Eau de lavage caniveau (production choux fleur, industrie de végétaux)**	**Washing water gutter (vegetables industry)**	*S.* Mbandaka Ad1648	Environmental sample	Seeding 48h 2±3°C	/	0-0-0-0-0 (0.0)	**-**	7	a
2019	**591**	**Eau de lavage siphon SAS P1 (industrie de végétaux)**	**Washing water SAS (vegetables industry)**	*S.* Mbandaka Ad1648	Environmental sample	Seeding 48h 2±3°C	/	0-0-0-0-0 (0.0)	**-**	7	a
2018	**8506**	**Déchets de sol (Industrie des produits de la mer)**	**Ground wastes (Seafood industry)**	*S.* Ovakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	0-0-4-1-1 (1.2)	**-**	7	b
2018	**8507**	**Déchets de sol saumon avec épices (Industrie du poisson)**	**Ground wastes salmon with spices (Fish industry)**	*S.* Ovakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	0-0-4-1-1 (1.2)	**-**	7	b
2018	**8508**	**Déchets de découpe (Industrie de la viande)**	**Wastes (Meat industry)**	*S.* Kedougou Ad929	Environmental sample (Meat industry)	Seeding 48h 2±3°C	/	4-1-0-1-1 (1.4)	**+**	7	b
2018	**8509**	**Déchets knack de porc**	**Meat wastes**	*S.* Kedougou Ad929	Environmental sample (Meat industry)	Seeding 48h 2±3°C	/	4-1-0-1-1 (1.4)	**+**	7	b
2018	**8510**	**Déchet produits de la mer (Industrie du poisson)**	**Seafood wastes (Fish industry)**	*S.* Ovakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	0-0-4-1-1 (1.2)	**+**	7	b
2018	**8804**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	*S.* Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	**-**	7	b
2018	**8805**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	*S.* Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	**-**	7	b
2018	**8806**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	*S.* Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	**+**	7	b
2018	**8807**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	*S.* Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	**-**	7	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2018	**8808**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	*S.* Heidelberg A00E005	Environmental sample (dairy industry)	Seeding Lyophilized strain 2 weeks	/	1.0	**-**	7	b
2019	**431**	**Déchet production de chantilly**	**Dust (production of whipped cream)**	*S.* Mbandaka Ad1723	Environmental sample	Seeding 48h 2±3°C	/	1-0-2-1-2 (1.2)	**+**	7	b
2019	**432**	**Déchet production de chantilly**	**Dust (production of whipped cream)**	*S.* Mbandaka Ad1723	Environmental sample	Seeding 48h 2±3°C	/	1-0-2-1-2 (1.2)	**+**	7	b
2019	**433**	**Déchet végétal (production de RTRH Veggie)**	**Vegetable dust (production of Vegetable RTRH)**	*S.* Mbandaka Ad1723	Environmental sample	Seeding 48h 2±3°C	/	1-0-2-1-2 (1.2)	**+**	7	b
2019	**434**	**Déchet végétal (production de RTRH Veggie)**	**Vegetable dust (production of Vegetable RTRH)**	*S.* Mbandaka Ad1723	Environmental sample	Seeding 48h 2±3°C	/	1-0-2-1-2 (1.2)	**+**	7	b
2019	**594**	**Déchets de mêlée jambon végétal (production jambon végétal)**	**Dust vegetable ham**	*S.* Mbandaka Ad1648	Environmental sample	Seeding 48h 2±3°C	/	0-0-0-0-0 (0.0)	**-**	7	b
2019	**596**	**Déchets de chou brocolis (industrie de végétaux)**	**Dust broccoli (vegetables industry)**	*S.* Mbandaka Ad1648	Environmental sample	Seeding 48h 2±3°C	/	0-0-0-0-0 (0.0)	**-**	7	b
2019	**597**	**Déchet de poissons sans épice (production conserve de poissons)**	**Dust fish without spice (production of fish cans)**	*S.* Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	**+**	7	b
2019	**598**	**Déchet de poissons avec épices (production conserve de poissons)**	**Dust fish with spice (production of fish cans)**	*S.* Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	**+**	7	b
2019	**599**	**Déchets coupe de saumon (industrie de produits de la mer)**	**Dust salmon (seafood industry)**	*S.* Indiana Ad1409	Seafood product	Seeding 48h 2±3°C	/	0-1-1-0-1 (0.6)	**-**	7	b
2019	**600**	**Déchets sol avec épices (industrie de produits de la mer)**	**Dust of the ground (seafood industry)**	*S.* Indiana Ad1409	Seafood product	Seeding 48h 2±3°C	/	0-1-1-0-1 (0.6)	**-**	7	b
2019	**435**	**Lingette avant nettoyage poussoir (production RTRH Veggie)**	**Wipe before cleaning push button (production of Vegetable RTRH)**	*S.* Ouakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	2-2-4-2-3 (2.6)	**+**	7	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2019	**436**	**Lingette avant nettoyage plan de travail (production RTRH Veggie)**	**Wipe before cleaning working plan (production of Vegetable RTRH)**	*S.* Ouakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	2-2-4-2-3 (2.6)	**+**	7	c
2019	**437**	**Lingette après nettoyage cutter (production RTRH Veggie)**	**Wipe after cleaning cutter (production of Vegetable RTRH)**	*S.* Ouakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	2-2-4-2-3 (2.6)	**+**	7	c
2019	**438**	**Lingette après nettoyage (production RTRH Veggie)**	**Wipe after cleaning (production of Vegetable RTRH)**	*S.* Ouakam Ad1647	Environmental sample	Seeding 48h 2±3°C	/	2-2-4-2-3 (2.6)	**+**	7	c
2019	**604**	**Ecouvillon fabrication de poudre de lait E6 (industrie laitière)**	**Swab production of milk powder (milk industry)**	*S.* Livingstone A00E058	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-1-1-2-0 (1.0)	**-**	7	c
2019	**605**	**Ecouvillon fabrication de poudre de lait E14 (industrie laitière)**	**Swab production of milk powder (milk industry)**	*S.* Livingstone A00E058	Environmental sample (Milk industry)	Seeding 48h 2±3°C	/	1-1-1-2-0 (1.0)	**+**	7	c
2019	**606**	**Ecouvillon lave bottes 14 SAS P2 (industrie de produits de la mer)**	**Swab, boots washing machine (seafood industry)**	*S.* Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	**-**	7	c
2019	**607**	**Ecouvillon P1 tapis global (industrie de produits de la mer)**	**Swab, global carpet (seafood industry)**	*S.* Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	**-**	7	c
2019	**608**	**Ecouvillon tapis DARFRESH (industrie de produits de la mer)**	**Swab, carpet (seafood industry)**	*S.* Derby Ad1093	Seafood product	Seeding 48h 2±3°C	/	1-0-1-0-2 (0.8)	**+**	7	c
2019	**609**	**Ecouvillon après nettoyage MAF2 (industrie de la viande)**	**Swab after cleaning (meat industry)**	*S.* Typhimurium Ad1070	Environmental sample (pork slaughterhouse)	Seeding 48h 2±3°C	/	1-0-0-0-1 (0.4)	**-**	7	c
2019	**1022**	**Eponge avant nettoyage paillasse déchets (industrie de la viande)**	**Sponge before cleaning, table (meat industry)**	*S.* Typhimurium Ad1070	Environmental samples (Pork slaughterhouse)	Seeding 48h 2±3°C	/	2-2-1-2-1 (1.6)	**+**	7	c
2019	**1023**	**Eponge avant nettoyage paillasse découpe (industrie de la viande)**	**Sponge before cleaning, cutting table (meat industry)**	*S.* Typhimurium Ad1070	Environmental samples (Pork slaughterhouse)	Seeding 48h 2±3°C	/	2-2-1-2-1 (1.6)	**-**	7	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/sample			
2019	**1024**	**Eponge avant nettoyage sol viande (industrie de la viande)**	**Sponge before cleaning, ground (meat industry)**	*S.* Kedougou Ad929	Environmental samples (Beef)	Seeding 48h 2±3°C	/	1-3-1-2-1 (1.6)	**+**	7	c
2019	**1025**	**Eponge avant nettoyage paillasse P1 (industrie de la viande)**	**Sponge before cleaning, table (meat industry)**	*S.* Kedougou Ad929	Environmental samples (Beef)	Seeding 48h 2±3°C	/	1-3-1-2-1 (1.6)	**+**	7	c
2019	**1026**	**Lingette après nettoyage Tapis inox L3 (industrie de la viande)**	**Wipe after cleaning, stainless steel carpet (meat industry)**	*S.* Typhimurium Ad1070	Environmental samples (Pork slaughterhouse)	Seeding 48h 2±3°C	/	2-2-1-2-1 (1.6)	**+**	7	c
2019	**1027**	**Lingette après nettoyage 3 Dec L1 (industrie de la viande)**	**Wipe after cleaning (meat industry)**	*S.* Typhimurium Ad1070	Environmental samples (Pork slaughterhouse)	Seeding 48h 2±3°C	/	2-2-1-2-1 (1.6)	**-**	7	c
2019	**1028**	**Lingette après nettoyage 5 table ronde (industrie de la viande)**	**Wipe after cleaning, round table (meat industry)**	*S.* Kedougou Ad929	Environmental samples (Beef)	Seeding 48h 2±3°C	/	1-3-1-2-1 (1.6)	**+**	7	c

Appendix 4 – Sensitivity study: raw data

Cut off = (PC – blank) x 0.25

N°	Fat product (>20%): Enrichment with Buffered peptone water + Tween 80 (0.6%)
N°	Infant formula with probiotics: - Enrichment with Buffered peptone water 2X - Incubation RVS and MKTTn for 48 h±3 h at 41.5°C ±1°C
N°	Cereals with probiotics: Enrichment with Buffered peptone water 2X and α-amylase (1%)
N°	Low moisture dairy products and cheeses: Incubation RVS and MKTTn for 48 h±3 h at 41.5°C ±1°C
N°	Cheese -Fat >20% : - Enrichment with Buffered peptone water + Tween 80 (0.6%) - Incubation RVS and MKTTn for 48 h±3 h at 41.5°C ±1°C
N°	Liquid white egg: Dilution 1/40 (25g + 975ml BPW)
N°	Cocoa product: Enrichment with 225ml of UHT milk
N°	Product with inhibitory substances: Enrichment with Buffered peptone water + K_2SO_3 (0.5%)

READY-TO-EAT AND READY-TO-REHEAT

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41.5°C±1°C														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe-rence method				
												PC	**Cut-off**											
2018	**8006**	**Sandwich thon crudités**	**Sandwich with tuna and vegetables**	+M	+M	+M	+M	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	2.986	2.890	+	+M	+M	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8007**	**Sandwich duo saumon**	**Sandwich with salmon**	+M	+M	+M	+M	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	2.883	2.787	+	+M	+M	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8008**	**Salade de pâtes et surimi**	**Deli salad with pasta and surimi**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	2.901	2.805	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8009**	**Salade de tortis et concombre saumon**	**Deli salad with pasta cucumber and salmon**	+M	+M	+M	+1/2	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	2.853	2.757	+	+M	+M	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8010**	**Salade de riz provençale thon basilic**	**Deli salad with rice tuna and basil**	+M	+p	+M	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	3.189	3.094	+	+M	+p	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8011**	**Sandwich jambon emmental**	**Sandwich with ham and cheese**	-	-	st	st	/	-	0.096	0.192	1.820	**0.431**	0.245	0.149	-	-	-	/	/	-	**NA**	1	a
2018	**8012**	**Sandwich rosette**	**Sandwich with delicatessen**	+M	+M	+M	+M	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	4.143	4.047	+	+M	+M	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8013**	**Sandwich viennois jambon emmental**	**Sandwich with ham and cheese**	+M	+M	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	4.093	3.997	+	+M	+M	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8014**	**Piémontaise au jambon**	**Deli salad piemontaise**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	4.143	4.047	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8015**	**Salade de museau de porc**	**Deli salad with pork meat**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	4.047	3.952	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	a
2018	8350	Mayonnaise fine (17% MG)	Mayonnaise	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.226	0.133	-	st	st	/	/	-	**NA**	1	a
2018	8351	Mayonnaise à l'ancienne	Mayonnaise	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.225	0.131	-	st	st	/	/	-	**NA**	1	a
2018	8352	Eclair au chocolat	Pastry	-	-	-	-	/	-	0.093	0.210	1.950	**0.464**	0.301	0.208	-	-	-	/	/	-	**NA**	1	a
2018	8353	Terrine truite amandes	Seafood terrine (trout and almonds)	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.225	0.132	-	st	st	/	/	-	**NA**	1	a
2018	8354	Terrine saumon et saumon fumé	Seafood terrine (salmon and smoked salmon)	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.220	0.127	-	st	st	/	/	-	**NA**	1	a
2018	8355	Terrine de St Jacques	Seafood terrine	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.235	0.142	-	st	st	/	/	-	**NA**	1	a
2018	8356	Terrine crabe homard	Seafood terrine (crab and lobster)	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.233	0.140	-	st	st	/	/	-	**NA**	1	a
2018	8357	Jambon cuit à l'étouffée	Cooked ham	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.222	0.128	-	st	st	/	/	-	**NA**	1	a
2018	8358	Jambon cuit au bouillon	Cooked ham	st	st	-	st	/	-	0.093	0.210	1.950	**0.464**	0.517	0.423	-	st	st	/	/	-	**NA**	1	a
2018	8359	Pastel de Nata	Pastry	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.221	0.128	-	st	st	/	/	-	**NA**	1	a
2018	8360	Eclair au café	Pastry	-	-	-	-	/	-	0.093	0.210	1.950	**0.464**	0.391	0.297	-	-	-	/	/	-	**NA**	1	a
2018	**8662**	**Carottes râpées assaisonnées**	**Seasoned sliced carrots**	+M	+M	+M	+M	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	3.915	3.822	+	+M	+M	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8663**	**Tartelette framboise**	**Pastry (raspberries tartlet)**	st	st	st	st	/	-	0.092	0.235	1.955	**0.466**	0.246	0.154	-	st	st	/	/	-	**NA**	1	a
2018	**8664**	**Terrine saumon et saumon fumé**	**Salmon terrine**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.123	4.030	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	a
2018	**8665**	**Pâté de campagne**	**Pâté**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	3.528	3.436	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	a
2018	7958	Blanquette de dinde	Blanquette	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.217	0.119	-	-	-	/	/	-	**NA**	1	b
2018	**8016**	**Cabillaud sauce citron riz légumes**	**Fish with lemon rice and vegetables**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	3.523	3.427	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	b
2018	**8017**	**Penne au saumon épinards**	**Pasta with salmon and spinach**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	3.672	3.576	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	b
2018	**8018**	**Parmentier de poisson**	**Fish parmentier**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	3.638	3.542	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	b
2018	**8019**	**Petites gambas compotée de tomates**	**Seafood with tomatoes**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	3.464	3.368	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	b
2018	**8020**	**Tielles sétoises (encornet)**	**RTRH seafood**	+p	+p	st	st	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	3.219	3.123	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	b
2018	**8021**	**Hachis Parmentier de bœuf**	**Parmentier with beef meat**	st	st	st	st	/	-	0.096	0.192	1.820	**0.431**	0.301	0.205	-	st	st	/	/	-	**NA**	1	b
2018	**8022**	**Emincés de bœuf pommes de terre sauce poivre**	**RTRH food with beef and potatoes**	st	st	st	st	/	-	0.096	0.192	1.820	**0.431**	0.214	0.118	-	st	st	/	/	-	**NA**	1	b
2018	**8023**	**Tajine de bœuf**	**Tajine with beef**	st	st	st	st	/	-	0.096	0.192	1.820	**0.431**	0.289	0.193	-	st	st	/	/	-	**NA**	1	b
2018	**8024**	**Lasagne à la bolognaise**	**Lasagne**	st	st	st	st	/	-	0.096	0.192	1.820	**0.431**	0.187	0.091	-	st	st	/	/	-	**NA**	1	b
2018	**8025**	**Moussaka**	**Moussaka**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	3.272	3.176	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	b
2018	**8361**	**Pizza chorizo poivrons grillés**	**Pizza chorizo roasted pepper**	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.216	0.123	-	st	st	/	/	-	**NA**	1	b
2018	**8362**	**Pizza lardons chèvre**	**Pizza cheese and pork meat**	-	-	st	st	/	-	0.093	0.210	1.950	**0.464**	0.237	0.144	-	-	-	/	/	-	**NA**	1	b
2018	**8363**	**Quiche lorraine**	**Quiche**	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.203	0.110	-	st	st	/	/	-	**NA**	1	b

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♦ 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

Year of analysis	Sample N°	Product (French name)	Product	**Reference method: ISO 6579-1◆**						**Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C**													Category	Type
				RVS broth		MKTTn broth		Identification	Result	**RVS 21 h at 41.5°C±1°C**														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
												Positive control												
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**PC**	**Cut-off**	**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe-rence method				
2018	**8364**	**Goulasch bœuf charolais**	**Goulash with beef**	+p	+p	+p	+p	*Salmonella* spp.	+	0.093	0.210	1.950	**0.464**	3.936	3.843	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	b
2018	**8365**	**Ratatouille et poulet**	**Ratatouille and chicken meat**	+p	+p	+p	+p	*Salmonella* spp.	+	0.093	0.210	1.950	**0.464**	3.905	3.811	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	b
2018	**8366**	**Quiche au saumon et brocolis**	**Quiche with salmon and broccoli**	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.291	0.198	-	st	st	/	/	-	**NA**	1	b
2018	8367	Pizza chorizo poivrons grillés	Pizza chorizo roasted pepper	st	st	st	st	/	-	0.093	0.210	1.950	**0.464**	0.223	0.130	-	st	st	/	/	-	**NA**	1	b
2018	8368	Pizza lardons chèvre	Pizza cheese and pork meat	-	-	st	st	/	-	0.093	0.210	1.950	**0.464**	0.239	0.146	-	-	-	/	/	-	**NA**	1	b
2019	23	Couscous à la marocaine poulet merguez	Couscous	st	st	st	st	/	-	0.072	0.220	1.875	**0.451**	0.224	0.152	-	st	st	/	/	-	**NA**	1	b
2018	**8026**	**Lardons de saumon fumé**	**Smoked salmon**	st	st	st	st	/	-	0.096	0.192	1.820	**0.431**	0.227	0.131	-	st	st	/	/	-	**NA**	1	c
2018	**8027**	**Filet de maquereaux fumés au poivre**	**Smoked mackerel**	st	st	st	st	/	-	0.096	0.192	1.820	**0.431**	0.213	0.117	-	st	st	/	/	-	**NA**	1	c
2018	**8028**	**Harengs fumés doux**	**Smoked herring**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	4.344	4.249	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8029**	**Harengs fumés doux**	**Smoked herring**	+p	+p	+p	+p	*Salmonella* spp.	+	0.096	0.192	1.820	**0.431**	4.266	4.170	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8030**	**Anchois marinés ail câpre persil**	**Marinated anchovy**	st	st	st	st	/	-	0.096	0.192	1.820	**0.431**	0.242	0.146	-	st	st	/	/	-	**NA**	1	c
2018	**8156**	**Magret de canard fumé au bois de hêtre**	**Smoked duck**	st	st	st	st	/	-	0.090	0.202	2.100	**0.503**	0.216	0.126	-	st	st	/	/	-	**NA**	1	c
2018	**8157**	**Magret de canard fumé au bois de hêtre**	**Smoked duck**	st	st	st	st	/	-	0.090	0.202	2.100	**0.503**	0.214	0.124	-	st	st	/	/	-	**NA**	1	c
2018	**8158**	**Carpaccio au parmesan**	**Carpaccio with cheese**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	4.048	3.958	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8159**	**Carpaccio bœuf huile d'olive citron basilic**	**Carpaccio with lemon basil and olive**	+1/2	+M	+p	+p	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.874	3.784	+	+1/2	+M	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8160**	**Carpaccio basilic**	**Carpaccio with basil**	+M	+M	+M	+M	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.904	3.814	+	+M	+M	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8369**	**Magret de canard fumé**	**Smoked breast of duck**	-	+1/2	+M	+M	*Salmonella* spp.	+	0.093	0.210	1.950	**0.464**	3.875	3.782	+	-	+1/2	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8370**	**Magret de canard fumé séché**	**Smoked breast of duck**	+p	+p	+M	+p	*Salmonella* spp.	+	0.093	0.210	1.950	**0.464**	4.268	4.175	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8371**	**Aiguillettes de canard marinées herbes de Provence**	**Marinated duck meat**	+m	+M	+M	+M	*Salmonella* spp.	+	0.093	0.210	1.950	**0.464**	4.094	4.001	+	+m	+M	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8372**	**Saumon fumé de Norvège**	**Smoked salmon**	+M	+M	+M	+M	*Salmonella* spp.	+	0.093	0.210	1.950	**0.464**	4.145	4.051	+	+M	+M	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8373**	**Lardons de saumon fumé bio**	**Smoked salmon organic**	+M	+p	+p	+M	*Salmonella* spp.	+	0.093	0.210	1.950	**0.464**	4.094	4.001	+	+M	+p	*Salmonella* spp.	+	+	**PA**	1	c
2018	**8374**	**Filet d'anchois marinés**	**Marinated anchovy**	+p	+p	+p	+p	*Salmonella* spp.	+	0.093	0.210	1.950	**0.464**	4.094	4.001	+	+p	+p	*Salmonella* spp.	+	+	**PA**	1	c
2018	8681	Lamelles d'encornet saumurées	Cured squid	-	-	-	-	/	-	0.092	0.235	1.955	**0.466**	0.270	0.177	-	-	-	/	/	-	**NA**	1	c
2018	8682	Poulpe mariné (huile, persil, poivron, épices)	Marinated octopus	st	st	st	st	/	-	0.092	0.235	1.955	**0.466**	0.233	0.140	-	st	st	/	/	-	**NA**	1	c
2018	8683	Filet mignon fumé	Smoked pork meat	st	st	st	st	/	-	0.092	0.235	1.955	**0.466**	0.224	0.132	-	st	st	/	/	-	**NA**	1	c
2018	8684	Filet mignon fumé au bois de hêtre	Smoked pork meat	st	st	st	st	/	-	0.092	0.235	1.955	**0.466**	0.225	0.132	-	st	st	/	/	-	**NA**	1	c

MEAT PRODUCTS

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1◆						Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41.5°C±1°C														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agree-ment Ref/Alt		
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe-rence method				
												PC	Cut-off											
2018	7732	Jarret de porc avec os	Pork meat	+1/2	+m	+m	+m	*Salmonella* spp.	+	0.077	0.150	1.695	**0.405**	3.934	3.858	+	+1/2	+m	*Salmonella* spp.	+	+	**PA**	2	a
2018	7738	Maigre de coche	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.189	0.112	-	-	-	/	/	-	**NA**	2	a
2018	7739	Araignée de porc marinée	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.179	0.102	-	-	-	/	/	-	**NA**	2	a
2018	7742	Rognons de porc	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.160	0.083	-	-	-	/	/	-	**NA**	2	a
2018	7745	Côte échine	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.152	0.075	-	-	-	/	/	-	**NA**	2	a
2018	7746	Rôti de porc pruneau abricots	Seasoned pork meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.153	0.076	-	-	-	/	/	-	**NA**	2	a
2018	7748	VSM de porc	Pork meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.183	0.106	-	-	-	/	/	-	**NA**	2	a
2018	7751	Farce porc bœuf	Pork meat	+m	+m	+m	+m	*Salmonella* spp.	+	0.077	0.150	1.695	**0.405**	2.756	2.679	+	+m	+m	*Salmonella* spp.	+	+	**PA**	2	a
2018	7753	Jarret et ribs de porc	Pork meat	st	st	-	-	/	-	0.077	0.150	1.695	**0.405**	0.163	0.086	-	st	st	/	/	-	**NA**	2	a
2018	7814	Jarret de porc congelé	Frozen pork meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.236	0.140	-	-	-	/	/	-	**NA**	2	a
2018	7816	VSM HQ porc	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.324	0.228	-	-	-	/	/	-	**NA**	2	a
2018	7817	Filet mignon de porc à l'italienne	Seasoned pork meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.214	0.119	-	-	-	/	/	-	**NA**	2	a
2018	7818	Blanquette de veau	Blanquette	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.264	0.168	-	-	-	/	/	-	**NA**	2	a
2018	7821	Filet mignon de porc Orloff	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.240	0.144	-	-	-	/	/	-	**NA**	2	a
2018	7822	Carré ribs porc	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.254	0.158	-	-	-	/	/	-	**NA**	2	a
2018	7824	Maigre	Beef meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.225	0.129	-	-	-	/	/	-	**NA**	2	a
2018	7825	Poitrine marinée porc	Seasoned	+m	+1/2	+1/2	+1/2	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	4.008	3.912	+	+m	+1/2	*Salmonella* spp.	+	+	**PA**	2	a
2018	7826	Araignée de porc	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.319	0.223	-	-	-	/	/	-	**NA**	2	a
2018	7827	Mouille	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.284	0.189	-	-	-	/	/	-	**NA**	2	a
2018	7828	Escalope porc échine	Pork meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.314	0.219	-	-	-	/	/	-	**NA**	2	a
2018	7829	Noix joue de porc	Pork meat	+m	+m	+1/2	+1/2	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	2.264	2.169	+	+m	+m	*Salmonella* spp.	+	+	**PA**	2	a
2018	7831	Carré côte cuit	Beef meat	st	st	st	st	/	-	0.096	0.180	1.828	**0.433**	0.184	0.088	-	st	st	/	/	-	**NA**	2	a
2018	7954	Brochette viande poivron	Seasoned beef meat	+M	+M	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	3.935	3.837	+	+M	+M	*Salmonella* spp.	+	+	**PA**	2	a
2018	7955	Araignée marinée de porc	Pork meat	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.324	0.226	-	-	-	/	/	-	**NA**	2	a
2018	7962	Maigre de wizard (bœuf)	Beef meat	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.436	0.338	-	-	-	/	/	-	**NA**	2	a
2018	7968	Haché de porc	Pork meat	+d/+	+md/+	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	1.719	1.621	+	+d/+	+md/+	*Salmonella* spp.	+	+	**PA**	2	a
2018	7971	Hampe de porc	Pork meat	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.348	0.250	-	-	-	/	/	-	**NA**	2	a
2018	7975	Epaule de porc	Pork meat	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.218	0.120	-	-	-	/	/	-	**NA**	2	a
2018	7976	VSM de porc congelée	Frozen pork meat	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.270	0.171	-	-	-	/	/	-	**NA**	2	a
2018	7977	Poitrine de porc	Pork meat	-	-	-	-	/	-	0.098/ 0.083	0.194/ 0.270	1.801/ 2.088	**0.426/ 0.501**	0.530/ 0.650/ 0.641	0.431/ 0.566/ 0.557	+/ +/ +	- (RVSx5:-;MSRVx5:-)	- (RVSx5:-;MSRVx5:-)	/	/	-	**PD**$_{FP(alt)}$	2	a
2018	**8656**	**Effeuillé de charolais congelé**	**Frozen beef meat**	+1/2	+1/2	+1/2	+M	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	4.142	4.076	+	+1/2	+1/2	*Salmonella* spp.	+	+	**PA**	2	a
2018	**8657**	**Bavette Aloyau congelé**	**Frozen beef meat**	+M	+p	+M	+M	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	4.142	4.076	+	+M	+p	*Salmonella* spp.	+	+	**PA**	2	a
2018	**8658**	**Faux filet charolais congelé**	**Frozen beef meat**	+M	+M	+1/2	+M	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	4.092	4.025	+	+M	+M	*Salmonella* spp.	+	+	**PA**	2	a
2018	**8659**	**Filet mignon de porc congelé**	**Frozen pork meat**	+1/2	+1/2	+m	+M	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	3.969	3.902	+	+1/2	+1/2	*Salmonella* spp.	+	+	**PA**	2	a
2018	**8660**	**Sauté de veau congelé**	**Frozen veal meat**	+m	+1/2	+1/2	+M	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	4.047	3.980	+	+m	+1/2	*Salmonella* spp.	+	+	**PA**	2	a
2018	**8661**	**Souris d'agneau congelé**	**Frozen lamb meat**	+1/2	+M	+M	+p	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	3.969	3.902	+	+1/2	+M	*Salmonella* spp.	+	+	**PA**	2	a
2018	7731	VSM de poulet	Chicken meat	+m	+m	+1/2	+m	*Salmonella* spp.	+	0.077	0.150	1.695	**0.405**	3.820	3.743	+	+m	+m	*Salmonella* spp.	+	+	**PA**	2	b
2018	7733	Préparation de viande filet de dinde	Turkey meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.210	0.133	-	-	-	/	/	-	**NA**	2	b
2018	7734	Foie de dinde	Turkey meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.189	0.112	-	-	-	/	/	-	**NA**	2	b
2018	7735	Parage de filet de dinde	Turkey meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.202	0.125	-	-	-	/	/	-	**NA**	2	b
2018	7736	VSM de poulet	Chicken meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.167	0.090	-	-	-	/	/	-	**NA**	2	b
2018	7737	Préparation de viande blanche de poulet	Chicken meat	+m	+m	+m	+m	*Salmonella* spp.	+	0.077	0.150	1.695	**0.405**	3.934	3.857	+	+m	+m	*Salmonella* spp.	+	+	**PA**	2	b
2018	7747	VSM rouge de dinde	Turkey meat	+m	+m	+m	+p	*Salmonella* spp.	+	0.077	0.150	1.695	**0.405**	3.873	3.797	+	+m	+m	*Salmonella* spp.	+	+	**PA**	2	b
2018	7749	Cous	Poultry neck	+m	+m	+m	+1/2	*Salmonella* spp.	+	0.077	0.150	1.695	**0.405**	3.140	3.063	+	+m	+m	*Salmonella* spp.	+	+	**PA**	2	b

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

MEAT PRODUCTS

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				RVS broth		MKTTn broth		Identification	Result	**RVS 21 h at 41.5°C±1°C**														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agree-ment Ref/Alt		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe-rence method				
												PC	**Cut-off**											
2018	7750	Ailerons de dinde	Turkey meat	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.217	0.141	-	-	-	/	/	-	**NA**	2	b
2018	7752	VSM de dinde	Turkey meat	+m	+m	+m	+m	*Salmonella* spp.	+	0.077	0.150	1.695	**0.405**	3.498	3.421	+	+m	+m	*Salmonella* spp.	+	+	**PA**	2	b
2018	7810	Poulet entier	Chicken meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.349	0.253	-	-	-	/	/	-	**NA**	2	b
2018	7811	Ailes volaille	Poultry wings	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.270	0.174	-	-	-	/	/	-	**NA**	2	b
2018	7815	Viande blanche de poulet congelée	Frozen chicken meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.294	0.198	-	-	-	/	/	-	**NA**	2	b
2018	7819	Haut de cuisse de poulet au paprika	Seasoned chicken meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.233	0.137	-	-	-	/	/	-	**NA**	2	b
2018	7820	Paupiette de dinde	Turkey meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.226	0.130	-	-	-	/	/	-	**NA**	2	b
2018	7823	Escalope de dinde	Turkey meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.362	0.266	-	-	-	/	/	-	**NA**	2	b
2018	7832	Caille broyée	Quail meat	+m	+1/2	+1/2	+1/2	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	4.145	4.049	+	+m	+1/2	*Salmonella* spp.	+	+	**PA**	2	b
2018	7833	Blanquette de dinde	Blanquette	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.247	0.151	-	-	-	/	/	-	**NA**	2	b
2018	7834	Viande blanche de poulet	Chicken meat	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.292	0.196	-	-	-	/	/	-	**NA**	2	b
2018	7956	Escalope de dinde congelée	Frozen turkey meat	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.263	0.165	-	-	-	/	/	-	**NA**	2	b
2018	7957	Paupiette de dinde	Turkey meat	-	-d/-	+m	+1/2	*Salmonella* Derby	+	0.098/0.066	0.194/0.148	1.801/ 1.834	**0.426/0.442**	0.265/ 0.251/ 0.261	0.166/ 0.185/ 0.196	-/-/-	-	-d/-	/	/	-	**ND$_{FN(alt)}$**	2	b
2018	7961	VSM dinde	Turkey meat	+m	+m	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	3.969	3.871	+	+m	+m	*Salmonella* spp.	+	+	**PA**	2	b
2018	7963	Coquelet désossé	Cockerel meat	+M	+M	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	3.772	3.674	+	+M	+M	*Salmonella* spp.	+	+	**PA**	2	b
2018	7970	Escalope de volaille	Poultry meat	-	+d/-	-d/-	-d/-	/	-	0.098	0.194	1.801	**0.426**	0.257	0.158	-	-	+d/-	/	/	-	**NA**	2	b
2018	7972	Dinde saumurée	Seasoned turkey meat	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.199	0.100	-	-	-	/	/	-	**NA**	2	b
2018	7973	Brochette poulet thym citron	Seasoned chicken meat	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.196	0.097	-	-	-	/	/	-	**NA**	2	b
2018	7974	Viande broyée de poulet	Chicken meat	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.222	0.124	-	-	-	/	/	-	**NA**	2	b
2018	7978	Pavé de dinde	Turkey meat	-	+m	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	3.475	3.377	+	-	+m	*Salmonella* spp.	+	+	**PA**	2	b
2018	8142	Filet de dinde congelé	Frozen turkey meat	+m	+M	+1/2	+M	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.606	3.540	+	+m	+M	*Salmonella* spp.	+	+	**PA**	2	b
2018	8143	Roti de lapin farci	Roasted rabbit	+m	+M	+M	+M	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.591	3.525	+	+m	+M	*Salmonella* spp.	+	+	**PA**	2	b
2018	7729	Chipolatas sans sel	Delicatessen	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.231	0.155	-	-	-	/	/	-	**NA**	2	c
2018	7730	Chipolatas aux herbes	Delicatessen	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.192	0.115	-	-	-	/	/	-	**NA**	2	c
2018	7740	Saucisse de Toulouse	Delicatessen (sausage)	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.272	0.195	-	-	-	/	/	-	**NA**	2	c
2018	7741	Chipolatas	Delicatessen	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.169	0.092	-	-	-	/	/	-	**NA**	2	c
2018	7743	Saucisse chorizo	Delicatessen (chorizo)	+1/2	+m	+m	+p	*Salmonella* spp.	+	0.077	0.150	1.695	**0.405**	2.764	2.687	+	+1/2	+m	*Salmonella* spp.	+	+	**PA**	2	c
2018	7744	Chair à saucisse	Delicatessen (for sausage)	-	-	-	-	/	-	0.077	0.150	1.695	**0.405**	0.190	0.113	-	-	-	/	/	-	**NA**	2	c
2018	7812	Carré de bacon	Delicatessen (bacon)	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.375	0.279	-	-	-	/	/	-	**NA**	2	c
2018	7813	Chair à saucisse	Delicatessen (for sausage)	+m	+1/2	+1/2	+1/2	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	4.094	3.999	+	+m	+1/2	*Salmonella* spp.	+	+	**PA**	2	c
2018	7830	Chipolatas	Delicatessen	-	-	-	-	/	-	0.096	0.180	1.828	**0.433**	0.232	0.136	-	-	-	/	/	-	**NA**	2	c
2018	7964	Chair à saucisse	Delicatessen (for sausage)	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.275	0.177	-	-	-	/	/	-	**NA**	2	c
2018	7965	Chipolatas	Delicatessen	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.257	0.158	-	-	-	/	/	-	**NA**	2	c
2018	7966	Saucisse de Toulouse	Delicatessen	-	+md/+	+M	+m	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	0.746	0.647	+	-	+md/+	*Salmonella* spp.	+	+	**PA**	2	c
2018	7967	Chorizo courbe	Delicatessen	st	st	st	st	/	-	0.098	0.194	1.801	**0.426**	0.205	0.106	-	-	-	/	/	-	**NA**	2	c
2019	**1**	**Bacon fumé**	**Bacon**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.692	3.621	+	+p	+p	*Salmonella* spp.	+	+	**PA**	2	c
2019	**2**	**Bacon**	**Bacon**	+md/+	+p	+M	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.640	3.568	+	+md/+	+p	*Salmonella* spp.	+	+	**PA**	2	c
2019	**3**	**Salami (35,6% MG)**	**Salami**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.551	3.479	+	+p	+p	*Salmonella* spp.	+	+	**PA**	2	c
2019	**4**	**Salami fumé (47% MG)**	**Smoked salami**	-	+M	-	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.296	3.224	+	-	+M	*Salmonella* spp.	+	+	**PA**	2	c
2019	**5**	**Salami extra (35,9% MG)**	**Salami**	st	st	st	st	/	-	0.072	0.220	1.875	**0.451**	0.251	0.179	-	st	st	/	/	-	**NA**	2	c
2019	**6**	**Merguez (22% MG)**	**Merguez**	-	+m	+m	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.674	3.602	+	-	+m	*Salmonella* spp.	+	+	**PA**	2	c
2019	**7**	**Merguez**	**Merguez**	+M	+p	+p	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.303	3.231	+	+M	+p	*Salmonella* spp.	+	+	**PA**	2	c

MILK AND DAIRY PRODUCTS

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BACSpec *Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41.5°C±1°C														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method				
												PC	Cut-off											
2018	8149	Lait écrémé	Skimmed milk	st	st	st	st	/	-	0.066	0.148	1.834	**0.442**	0.164	0.098	-	st	st	/	/	-	**NA**	3	a
2018	**8161**	**Chèvre au lait pasteurisé (23%MG)**	**Pasteurised milk goat cheese (23% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.970	3.880	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8162**	**Cheddar en tranche (34% MG)**	**Cheddar (34% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	4.048	3.958	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8163**	**Cheddar (32%MG)**	**Cheddar (32% fat)**	st	st	st	st	/	-	0.090	0.202	2.100	**0.503**	0.260	0.170	-	st	st	/	/	-	**NA**	3	a
2018	**8164**	**Crème d'Isigny épaisse au lait pasteurisé (40% MG)**	**Pasteurised milk cream (40% fat)**	st	st	st	st	/	-	0.090	0.202	2.100	**0.503**	0.220	0.130	-	st	st	/	/	-	**NA**	3	a
2018	**8165**	**Crème fraiche épaisse entière (30% MG)**	**Pasteurised whole milk cream (30% fat)**	st	st	st	st	/	-	0.090	0.202	2.100	**0.503**	0.212	0.122	-	st	st	/	/	-	**NA**	3	a
2018	**8166**	**Camembert au lait pasteurisé (21% MG)**	**Pasteurised milk cheese (21% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.874	3.784	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8167**	**Riz au lait**	**Rice pudding with pasteurised milk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.935	3.845	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8168**	**Riz au lait vanille**	**Rice pudding with pasteurised milk and vanilla**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	4.200	4.110	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8169**	**Gouda cumin au lait pasteurisé (31% MG)**	**Pasteurised milk cheese with cumin (31% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	4.007	3.917	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8170**	**Fromage brebis lait pasteurisé (40% MG)**	**Pasteurised milk goat cheese (40% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.935	3.845	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8650**	**Glace vanille intense**	**Ice cream vanilla**	+p	+p	+p	+p	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	4.006	3.939	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8651**	**Glace crème café**	**Ice cream coffee**	+p	+p	+p	+p	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	4.047	3.980	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8652**	**Glace crème vanille**	**Ice cream vanilla**	+p	+p	+p	+p	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	4.092	4.025	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8653**	**Glace crème chocolat avec copeaux chocolat noir**	**Ice cream chocolate**	+p	-	+p	-	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	4.047	3.980	+	+p	-	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8654**	**Crème glacée caramel**	**Ice cream caramel**	+p	-	+p	-	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	4.006	3.939	+	+p	-	*Salmonella* spp.	+	+	**PA**	3	a
2018	**8655**	**Crème glacée brownie**	**Ice cream brownie**	+p	-	+p	-	*Salmonella* spp.	+	0.067	0.204	1.872	**0.451**	3.934	3.868	+	+p	-	*Salmonella* spp.	+	+	**PA**	3	a
2019	136	Riz au lait saveur vanille	Rice pudding (vanilla)	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.309	0.197	-	st	st	/	/	-	**NA**	3	a
2019	137	Riz au lait	Rice pudding	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.263	0.151	-	st	st	/	/	-	**NA**	3	a
2019	138	Panna cotta caramel	Panna cotta	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.260	0.148	-	st	st	/	/	-	**NA**	3	a
2019	139	Camembert au lait pasteurisé (19% MG)	Pasteurised milk cheese (19% fat level)	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.388	0.276	-	-	-	/	/	-	**NA**	3	a
2019	140	Brique brebis au lait pasteurisé (11% MG)	Pasteurised milk cheese (11% fat level)	-	-	-	-	/	-	0.112	0.272	2.205	**0.523**	0.293	0.181	-	-	-	/	/	-	**NA**	3	a
2019	141	Crème d'Isigny épaisse au lait pasteurisé (40% MG)	Pasteurised milk creme (40% fat)	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.274	0.162	-	st	st	/	/	-	**NA**	3	a
2018	8150	Lait de brebis	Sheep milk	st	st	st	st	/	-	0.066	0.148	1.834	**0.442**	0.157	0.092	-	st	st	/	/	-	**NA**	3	b
2018	8151	Lait de brebis	Sheep milk	st	st	st	st	/	-	0.066	0.148	1.834	**0.442**	0.157	0.092	-	st	st	/	/	-	**NA**	3	b
2019	115	Lait cru fermier	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	**0.389**	0.391	0.308	-	-	-	/	/	-	**NA**	3	b
2019	116	Lait cru fermier	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	**0.389**	0.322	0.239	-	-	-	/	/	-	**NA**	3	b
2019	117	Lait cru fermier	Raw milk	-	-	-	-	/	-	0.083/0.098	0.216/0.229	1.639/1.949	**0.389/0.443**	0.715/0.626/0.651	0.632/0.528/0.553	+/+/+	- (RVSx5:-; MSRVx5:-)	- (RVSx5:-; MSRVx5:-)	*E.coli* (16S:*E. coli*)	-	-	**PD$_{FP(alt)}$**	3	b
2019	118	Lait cru de vache	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	**0.389**	0.255	0.171	-	-	-	/	/	-	**NA**	3	b
2019	119	Lait cru de vache	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	**0.389**	0.376	0.292	-	-	-	/	/	-	**NA**	3	b
2019	120	Lait cru de vache	Raw milk	-	-	-	-	/	-	0.083	0.216	1.639	**0.389**	0.298	0.215	-	-	-	/	/	-	**NA**	3	b
2019	121	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.083	0.216	1.639	**0.389**	0.243	0.160	-	-	-	/	/	-	**NA**	3	b
2019	122	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.083	0.216	1.639	**0.389**	0.228	0.145	-	-	+d/-	/	/	-	**NA**	3	b
2019	123	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.083	0.216	1.639	**0.389**	0.236	0.152	-	+d(1)/-	-	/	/	-	**NA**	3	b
2019	124	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.083/0.098	0.216/0.229	1.639/1.949	**0.389/0.443**	0.500/0.513/0.514	0.417/0.415/0.416	+/-/-	- (RVSx5:-; MSRVx5:-)	- (RVSx5:-; MSRVx5:-)	NI (16S: *Proteus mirabilis*)	-	-	**PD$_{FP(alt)}$**	3	b

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

MILK AND DAIRY PRODUCTS

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
										RVS 21 h at 41.5°C±1°C														
				RVS broth		MKTTn broth		Identification	Result	ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe-rence method				
												PC	**Cut-off**											
2019	**853**	**Lait cru de vache fermier**	Raw milk	-	d/+	+M	+M	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	0.626	0.549	+	-	d/+	*Salmonella* spp.	+	+	**PA**	3	b
2019	**854**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	3.772	3.695	+	+m	+m	*Salmonella* spp.	+	+	**PA**	3	b
2019	**855**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	3.969	3.892	+	+m	+m	*Salmonella* spp.	+	+	**PA**	3	b
2019	**856**	**Lait cru de vache fermier**	Raw milk	+m	+m	+1/2	+M	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.143	4.065	+	+m	+m	*Salmonella* spp.	+	+	**PA**	3	b
2019	**857**	**Lait cru de vache fermier**	Raw milk	+m	+1/2	+M	+M	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.047	3.970	+	+m	+1/2	*Salmonella* spp.	+	+	**PA**	3	b
2019	**858**	**Lait cru de vache fermier**	Raw milk	+M	+m	+M	+M	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.266	4.188	+	+M	+m	*Salmonella* spp.	+	+	**PA**	3	b
2019	**859**	**Lait cru de vache fermier**	Raw milk	+m	+m	+1/2	+m	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.047	3.970	+	+m	+m	*Salmonella* spp.	+	+	**PA**	3	b
2019	**860**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.344	4.267	+	+m	+m	*Salmonella* spp.	+	+	**PA**	3	b
2019	**861**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.143	4.065	+	+m	+m	*Salmonella* spp.	+	+	**PA**	3	b
2019	**862**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.143	4.065	+	+m	+m	*Salmonella* spp.	+	+	**PA**	3	b
2019	**1272**	**Petit reblochon au lait cru (26%MG)**	**Raw milk cheese (26% Fat)**	-	-	+m	-	*Salmonella* spp.	+	0.141	0.302	2.300	**0.540**	0.584	0.442	-	-	-	/	/	-	**ND**$_{\text{FN(alt)}}$	3	b
2019	**1273**	**Roquefort au lait cru (32%MG)**	**Raw milk cheese (32% Fat)**	-	-	+m	-	*Salmonella* spp.	+	0.141	0.302	2.300	**0.540**	2.503	2.362	+	+m	-	*Salmonella* spp.	+	+	**PA**	3	b
2019	**1274**	**Selles sur cher au lait cru (23%MG)**	**Raw milk cheese (23 % Fat)**	+m	+M	+M	+1/2	*Salmonella* spp.	+	0.141	0.302	2.300	**0.540**	3.795	3.653	+	+1/2	+1/2	*Salmonella* spp.	+	+	**PA**	3	b
2019	**1275**	**Coulommiers au lait cru (23%MG)**	**Raw milk cheese (23% Fat)**	+m	+m	+M	-	*Salmonella* spp.	+	0.141	0.302	2.300	**0.540**	3.969	3.827	+	+m	-	*Salmonella* spp.	+	+	**PA**	3	b
2019	1276	Chabichou du Poitou au lait cru (24%MG)	Raw milk cheese (24% Fat)	-	-	-	-	/	-	0.141	0.302	2.300	**0.540**	0.414	0.272	-	-	-	/	/	-	**NA**	3	b
2019	1277	Roquefort au lait cru (32%MG)	Raw milk cheese (32% Fat)	-	-	-	-	/	-	0.141	0.302	2.300	**0.540**	0.343	0.202	-	-	-	/	/	-	**NA**	3	b
2019	1278	Neufchâtel au lait cru (25%MG)	Raw milk cheese (25% Fat)	-	-	st	-	/	-	0.141	0.302	2.300	**0.540**	0.321	0.179	-	-	-	/	/	-	**NA**	3	b
2019	1279	Roquefort AOP au lait cru (31%MG)	Raw milk cheese (31% Fat)	-	-	-	-	/	-	0.141	0.302	2.300	**0.540**	0.384	0.243	-	-	-	/	/	-	**NA**	3	b
2018	**8294**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	2.682	2.645	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	c
2018	**8295**	**Lait en poudre demi écrémé**	**Half-skimmed milk powder**	+p	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	2.895	2.858	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	c
2018	**8296**	**Lait en poudre demi écrémé**	**Half-skimmed milk powder**	+M	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	2.631	2.594	+	+M	+p	*Salmonella* spp.	+	+	**PA**	3	c
2018	**8297**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	2.837	2.799	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	c
2018	**8298**	**Lait en poudre calcium+**	**Skimmed milk powder with more calcium**	+p	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	2.790	2.753	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	c
2018	**8794**	**Poudre de lactosérum**	**Whey**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.200	1.794	**0.426**	4.006	3.916	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	c
2018	**8795**	**Poudre de lactosérum**	**Whey**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.200	1.794	**0.426**	3.845	3.755	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	c
2018	**8796**	**Caseinates**	**Caseinates**	+p	+p	+md/+m	+p	*Salmonella* spp.	+	0.090	0.200	1.794	**0.426**	4.046	3.957	+	+p	+p	*Salmonella* spp.	+	+	**PA**	3	c
2018	**8797**	**Caseinates**	**Caseinates**	st	st	st	st	/	-	0.090	0.200	1.794	**0.426**	0.234	0.144	-	st	st	/	/	-	**NA**	3	c
2018	**8798**	**Maltodextrine**	**Maltrodextrin**	st	st	st	st	/	-	0.090	0.200	1.794	**0.426**	0.221	0.131	-	st	st	/	/	-	**NA**	3	c
2018	**8799**	**Maltodextrine**	**Maltrodextrin**	st	st	st	st	/	-	0.090	0.200	1.794	**0.426**	0.225	0.135	-	st	st	/	/	-	**NA**	3	c
2019	142	Caseinate	Caseinate	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.254	0.142	-	st	st	/	/	-	**NA**	3	c
2019	143	Maltodextrine	Maltrodextrin	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.253	0.141	-	st	st	/	/	-	**NA**	3	c
2019	144	Lactoserum	Lactoserum	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.261	0.149	-	st	st	/	/	-	**NA**	3	c
2019	145	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	**0.523**	0.245	0.133	-	st	st	/	/	-	**NA**	3	c
2019	146	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	**0.523**	0.269	0.157	-	st	st	/	/	-	**NA**	3	c
2019	147	Poudre de lait écrémé	Skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	**0.523**	0.266	0.155	-	st	st	/	/	-	**NA**	3	c
2019	148	Poudre de lait écrémé	Skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	**0.523**	0.260	0.148	-	st	st	/	/	-	**NA**	3	c
2019	149	Poudre de lait calcium+	Skimmed milk powder with more calcium	-	-	-	-	/	-	0.112	0.272	2.205	**0.523**	0.264	0.152	-	st	st	/	/	-	**NA**	3	c
2019	150	Poudre de lait écrémé	Skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	**0.523**	0.251	0.139	-	st	st	/	/	-	**NA**	3	c
2019	151	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	-	-	-	/	-	0.112	0.272	2.205	**0.523**	0.258	0.146	-	st	st	/	/	-	**NA**	3	c

VEGETABLES, FRUITS AND SEAFOOD

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1◆						Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41.5°C±1°C														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method				
												PC	Cut-off											
2018	7960	Poulpe	Octopus (seafood)	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.222	0.123	-	-	-	/	/	-	**NA**	4	a
2018	**8666**	**Noix de saint jacques**	**Scallop**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.027	3.935	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	a
2018	**8667**	**Filet de lieu noir**	**Fish filet**	+M	+M	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.180	4.088	+	+M	+M	*Salmonella* spp.	+	+	**PA**	4	a
2018	**8668**	**Filet de julienne**	**Fish filet**	+M	+M	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.420	4.327	+	+M	+M	*Salmonella* spp.	+	+	**PA**	4	a
2018	**8669**	**Poulpe blanc**	**Octopus**	+1/2	+M	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.072	3.980	+	+1/2	+M	*Salmonella* spp.	+	+	**PA**	4	a
2018	**8670**	**Filet de Merlan**	**Fish filet**	+M	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.123	4.030	+	+M	+p	*Salmonella* spp.	+	+	**PA**	4	a
2019	**8**	**Bâtonnets de surimi saveur crabe**	**Surimi**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.656	3.585	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	a
2019	**9**	**Surimi**	**Surimi**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.971	3.899	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	a
2019	**10**	**Cocktail de fruits de mer**	**Seafood cocktail**	+M	+p	+p	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.797	3.725	+	+M	+p	*Salmonella* spp.	+	+	**PA**	4	a
2019	**11**	**Cocktail de fruits de mer**	**Seafood cocktail**	+M	+m	+M	+M	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	4.094	4.022	+	+M	+m	*Salmonella* spp.	+	+	**PA**	4	a
2019	**12**	**Filet de cabillaud**	**Fish filet**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.774	3.702	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	a
2019	**13**	**Dos de cabillaud**	**Fish filet**	+M	+p	+p	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	4.094	4.022	+	+M	+p	*Salmonella* spp.	+	+	**PA**	4	a
2019	**14**	**Encornet rouge**	**Squid**	+M	+m	+M	+m	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.711	3.639	+	+M	+m	*Salmonella* spp.	+	+	**PA**	4	a
2019	**15**	**Pavé de saumon**	**Salmon filet**	-	-	-	-	/	-	0.072	0.220	1.875	**0.451**	0.254	0.182	-	-	-	/	/	-	**NA**	4	a
2019	439	Noix de coquilles saint jacques	Scallops	-	-	-	-	/	-	0.072	0.225	2.221	**0.537**	0.437	0.365	-	-	-	/	/	-	**NA**	4	a
2019	441	Filet de maquereaux	Mackerel	-	-	-	-	/	-	0.072	0.225	2.221	**0.537**	0.401	0.329	-	-	-	/	/	-	**NA**	4	a
2019	442	Pavé de saumon	Salmon filet	-	-	-	-	/	-	0.072	0.225	2.221	**0.537**	0.263	0.191	-	-	-	/	/	-	**NA**	4	a
2019	443	Encornet rouge	Fish filet	st	st	-	-	/	-	0.072	0.225	2.221	**0.537**	0.254	0.183	-	st	st	/	/	-	**NA**	4	a
2019	444	Noix de saint jacques sans corail	Scallops	st	st	st	st	/	-	0.072	0.225	2.221	**0.537**	0.235	0.163	-	st	st	/	/	-	**NA**	4	a
2019	991	Filet de bar	Fish filet	-	-	-	-	/	-	0.128	0.306	2.355	**0.557**	0.370	0.242	-	-	-	/	/	-	**NA**	4	a
2018	**8171**	**Alfalfa lentille poireau**	**Sprouts (lentils, leeks)**	-	+md/+	+d/+	-	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	2.775	2.685	+	-	+mdni/+	*Salmonella* spp.	+	+	**PA**	4	b
2018	**8172**	**Alfalfa douces**	**Sprouts**	+1/2	+1/2	+1/2	+m	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.672	3.582	+	+1/2	+1/2	*Salmonella* spp.	+	+	**PA**	4	b
2018	**8173**	**Alfalfa douces**	**Sprouts**	+1/2	+1/2	+1/2	+1/2	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.750	3.660	+	+1/2	+1/2	*Salmonella* spp.	+	+	**PA**	4	b
2018	**8174**	**Alfalfa radis fenouil**	**Sprouts (radish, fennel)**	+m	+m	+m/-	+d/d/-	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.536	3.446	+	+m	+m	*Salmonella* spp.	+	+	**PA**	4	b
2018	**8175**	**Pousse d'épinards**	**Baby leaves (spinach)**	+M	+M	+M	+M	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.903	3.813	+	+M	+M	*Salmonella* spp.	+	+	**PA**	4	b
2018	**8176**	**Jeunes pousses (mâche, laitue, épinards)**	**Baby leaves (lamb's lettuce, spinach)**	+M	+M	+M	+M	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.773	3.683	+	+M	+M	*Salmonella* spp.	+	+	**PA**	4	b
2018	**8177**	**Jeunes pousses (mâche, roquette, laitue)**	**Baby leaves (lamb's lettuce, rocket)**	-	-	-	-	/	-	0.090	0.202	2.100	**0.503**	0.283	0.193	-	-	-	/	/	-	**NA**	4	b
2018	**8178**	**Mesclun (Laitue rouge, roquette, cerfeuil)**	**Baby leaves (lamb's lettuce, rocket, chervil)**	-	-	-	d/-	/	-	0.090	0.202	2.100	**0.503**	0.278	0.188	-	-	-	/	/	-	**NA**	4	b
2018	**8179**	**Mélange jeunes pousses (laitue, roquette, épinards)**	**Baby leaves (lamb's lettuce, spinach)**	+M	+M	+m	+m	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.773	3.683	+	+M	+M	*Salmonella* spp.	+	+	**PA**	4	b
2018	**8180**	**Jeunes pousses épinards**	**Baby leaves (spinach)**	+M	+M	+M	+M	*Salmonella* spp.	+	0.090	0.202	2.100	**0.503**	3.820	3.730	+	+M	+M	*Salmonella* spp.	+	+	**PA**	4	b
2018	8810	Mesclun	Mesclun	+d/-	-	+d/-	-	/	-	0.067	0.204	1.872	**0.451**	0.306	0.239	-	+dni/-	-	/	/	-	**NA**	4	b
2018	8811	Roquette	Rocket salad	-	-	-	-	/	-	0.067	0.204	1.872	**0.451**	0.400	0.334	-	-	-	/	/	-	**NA**	4	b
2018	8812	Alfalfa	Sprouts	+d/-	+d/-	+d/st	+d/-	/	-	0.067	0.204	1.872	**0.451**	0.417	0.350	-	+dni/-	+dni/-	/	/	-	**NA**	4	b
2018	8813	Alfalfa lentille poireau	Sprouts (lentils, leeks)	+d/-	+d/-	+d/st	+d/-	/	-	0.067	0.204	1.872	**0.451**	0.470	0.403	-	+dni/-	+dni/-	/	/	-	**NA**	4	b
2018	8814	Jeunes pousses épinards	Baby leaves (spinach)	-	-	-	-	/	-	0.067	0.204	1.872	**0.451**	0.252	0.186	-	-	-	/	/	-	**NA**	4	b
2018	8815	Alfalfa	Sprouts	-	-	-	-	/	-	0.067	0.204	1.872	**0.451**	0.405	0.339	-	-	-	/	/	-	**NA**	4	b
2018	8816	Pousses épinards laitue rouge mâche	Baby leaves (spinach, lettuce, lamb's lettuce)	+d/-	-	-	+di/-	/	-	0.067	0.204	1.872	**0.451**	0.286	0.220	-	+dni/-	-	/	/	-	**NA**	4	b
2018	8817	Pousses épinards red chard roquette	Baby leaves (rocket salad)	+d/-	-	-	-	/	-	0.067	0.204	1.872	**0.451**	0.237	0.170	-	+dni/-	-	/	/	-	**NA**	4	b
2018	8818	Alfalfa lentille poireau	Sprouts (lentils, leeks)	+d/-	+d/-	+d/-	+d/-	/	-	0.067	0.204	1.872	**0.451**	0.497	0.431	-	+dni/-	+dni/-	/	/	-	**NA**	4	b
2018	8819	Alfalfa radis fenouil	Sprouts (radish, fennel)	+d/d/-	+d/-	+d/-	+d/d/-	/	-	0.067/0.098	0.204/0.229	1.872/ 1.949	**0.451/0.443**	1.505/ 1.604/ 1.625	1.439/ 1.506/ 1.528	+/+/ +	+dni/d/-(RVSx5:-; MSRVx5:-)	+dni/- (RVSx5:-; MSRVx5:-)	/	/	-	**PD**$_{FP(alt)}$	4	b

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

VEGETABLES, FRUITS AND SEAFOOD

Year of analysis	Sample N°	Product (French name)	Product	**Reference method: ISO 6579-1◆**						**Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C**													Category	Type
				RVS broth		MKTTn broth		Identification	Result	**RVS 21 h at 41.5°C±1°C**														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
										Blank	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**								
				XLD	ASAP	XLD	ASAP					**PC**	**Cut-off**				XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe-rence method				
2019	**16**	**Pousses d'épinards**	**Spinach leaves**	-	-	-	-	/	-	0.072	0.220	1.875	**0.451**	0.248	0.176	-	-	-	/	/	-	**NA**	4	b
2019	**17**	**Mélange de jeunes pousses**	**Baby leaves**	+M	+m	+m	+M	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.500	3.428	+	+M	+m	*Salmonella* spp.	+	+	**PA**	4	b
2018	7959	Cubes pommes de terre vitelotte	Potatoes	st	st	st	st	/	-	0.098	0.194	1.801	**0.426**	0.212	0.113	-	st	st	/	/	-	**NA**	4	c
2018	7969	Lamelle de pommes de terre précuites	Potatoes	-	-	-	-	/	-	0.098	0.194	1.801	**0.426**	0.202	0.103	-	-	-	/	/	-	**NA**	4	c
2018	8144	Pomme de terre précuites	Potatoes	-	-	-	-	/	-	0.066	0.148	1.834	**0.442**	0.211	0.146	-	-	-	/	/	-	**NA**	4	c
2018	8147	Lamelles de pommes de terre	Potatoes	-	-	-	-	/	-	0.066	0.148	1.834	**0.442**	0.183	0.118	-	-	-	/	/	-	**NA**	4	c
2018	8148	Lamelles de pommes de terre	Potatoes	-	-	-	-	/	-	0.066	0.148	1.834	**0.442**	0.212	0.146	-	-	-	/	/	-	**NA**	4	c
2018	**8671**	**Purée de carottes**	**Carrot purée**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	3.986	3.894	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	c
2018	**8672**	**Purée de courgettes**	**Zucchini purée**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	3.986	3.894	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	c
2018	**8673**	**Houmous**	**Houmous**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	3.853	3.761	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	c
2018	**8674**	**Caviar d'aubergines**	**Eggplant caviar**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.027	3.935	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	c
2018	**8675**	**Caviar d'aubergines**	**Eggplant caviar**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.072	3.980	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	c
2018	**8676**	**Houmous**	**Houmous**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.072	3.980	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	c
2018	**8677**	**Salade de fruits tropical**	**Fruits salad (tropical)**	st	st	st	st	/	-	0.092	0.235	1.955	**0.466**	0.324	0.231	-	st	st	/	/	-	**NA**	4	c
2018	**8678**	**Salade de fruits ananas**	**Fruits salad (Pineapple)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.123	4.030	+	+p	+p	*Salmonella* spp.	+	+	**PA**	4	c
2018	**8679**	**Wok maraicher (carottes, poireaux, céleris)**	**Vegetables mix (carrots, leeks, celery)**	+M	+M	+M	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.123	4.030	+	+M	+M	*Salmonella* spp.	+	+	**PA**	4	c
2018	**8680**	**Mélange de légumes (petits pois, pomme de terre, haricots, carottes)**	**Vegetables mix (Green peas, potatoes, green beans, carrots)**	+M	+M	+p	+p	*Salmonella* spp.	+	0.092	0.235	1.955	**0.466**	4.072	3.980	+	+M	+M	*Salmonella* spp.	+	+	**PA**	4	c
2019	**18**	**Mangue coupée**	**Sliced mango**	+M	+1/2	+M	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.674	3.602	+	+M	+1/2	*Salmonella* spp.	+	+	**PA**	4	c
2019	**19**	**Wok asiatique (mélange de légumes crus)**	**Vegetables mix**	+M	+M	+p	+p	*Salmonella* spp.	+	0.072	0.220	1.875	**0.451**	3.692	3.621	+	+M	+M	*Salmonella* spp.	+	+	**PA**	4	c
2019	20	Wok asiatique (mélange de légumes crus)	Vegetables mix	-	-	-	-	/	-	0.072	0.220	1.875	**0.451**	0.273	0.201	-	-	-	/	/	-	**NA**	4	c
2019	21	Mangue coupée	Sliced mango	-	-	-	-	/	-	0.072	0.220	1.875	**0.451**	0.473	0.401	-	-	-	/	/	-	**NA**	4	c
2019	22	Printanière de légumes	Vegetables mix	-	-	st	st	/	-	0.072	0.220	1.875	**0.451**	0.260	0.188	-	-	-	/	/	-	**NA**	4	c

INGREDIENTS AND SPECIFIC PRODUCTS

Year of analysis	Sample N°	Product (French name)	Product	**Reference method: ISO 6579-1◆**						**Alternative method: BACSpec *Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C**													Category	Type
				RVS broth		MKTTn broth		Identiffication	Result	**RVS 21 h at 41.5°C±1°C**														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method				
												PC	**Cut-off**											
2018	8145	Ciboulette	Chives	st	st	st	st	/	-	0.066	0.148	1.834	**0.442**	0.160	0.095	-	st	st	/	/	-	**NA**	5	a
2018	8146	Ciboulette	Chives	st	st	st	st	/	-	0.066	0.148	1.834	**0.442**	0.157	0.092	-	st	st	/	/	-	**NA**	5	a
2018	8153	Coriandre	Coriander	st	st	st	st	/	-	0.066	0.148	1.834	**0.442**	0.151	0.085	-	st	st	/	/	-	**NA**	5	a
2018	**8289**	**Origan entier**	**Oregano**	-	-	-	-	/	-	0.038	0.149	1.799	**0.440**	0.192	0.154	-	-	-	/	/	-	**NA**	5	a
2018	**8290**	**Coriandre moulue**	**Coriander**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.156	0.118	-	st	st	/	/	-	**NA**	5	a
2018	**8291**	**Curcuma moulu**	**Curcuma**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.157	0.120	-	st	st	/	/	-	**NA**	5	a
2018	**8292**	**Gingembre moulu**	**Ginger**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.154	0.116	-	st	st	/	/	-	**NA**	5	a
2018	**8293**	**Poivre noir moulu**	**Black pepper**	+M	+M	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	3.807	3.769	+	+M	+M	*Salmonella* spp.	+	+	**PA**	5	a
2018	**8800**	**Chocolat en poudre 100%**	**Chocolate powder (100%)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.200	1.794	**0.426**	4.092	4.002	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	a
2018	**8801**	**Poudre de chocolat 100%**	**Chocolate powder (100%)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.200	1.794	**0.426**	4.142	4.052	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	a
2018	**8802**	**Cacao en poudre 100%**	**Cocoa powder (100%)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.200	1.794	**0.426**	3.968	3.879	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	a
2018	**8803**	**Chocolat en poudre 100%**	**Chocolate powder (100%)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.200	1.794	**0.426**	4.046	3.957	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	a
2019	**310**	**Cumin moulu**	**Cumin**	-	-	-	-	/	-	0.098	0.229	1.949	**0.463**	0.320	0.222	-	-	-	/	/	-	**NA**	5	a
2019	**311**	**Piment fort**	**Hot chilli**	st	st	st	st	/	-	0.098	0.229	1.949	**0.463**	0.249	0.151	-	st	st	/	/	-	**NA**	5	a
2019	**312**	**Curry hot**	**Curry**	st	st	st	st	/	-	0.098	0.229	1.949	**0.463**	0.228	0.130	-	st	st	/	/	-	**NA**	5	a
2019	**313**	**Piment doux**	**Sweet pepper**	-	-	st	st	/	-	0.098	0.229	1.949	**0.463**	0.266	0.168	-	-	-	/	/	-	**NA**	5	a
2019	**314**	**Paprika doux**	**Sweet paprika**	st	st	st	st	/	-	0.098	0.229	1.949	**0.463**	0.251	0.153	-	st	st	/	/	-	**NA**	5	a
2019	**315**	**Mélange épices couscous**	**Spices mix**	-	-	-	-	/	-	0.098	0.229	1.949	**0.463**	0.239	0.142	-	-	-	/	/	-	**NA**	5	a
2019	**582**	**Liqueur de cacao**	**Cocoa liquor**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	4.199	4.128	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	a
2019	**583**	**Poudre de cacao alcalisé**	**Alkalized cocoa powder**	st	st	st	st	/	-	0.072	0.225	2.221	**0.537**	0.312	0.240	-	st	st	/	/	-	**NA**	5	a
2019	**584**	**Masse cacao**	**Cocoa mass**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	4.199	4.128	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	a
2019	**849**	**Ciboulette**	Chives	+M	+m	+m	+m	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.200	4.123	+	+M	+m	*Salmonella* spp.	+	+	**PA**	5	a
2019	**850**	**Coriandre**	Coriander	+p	+p	+p	+p	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.200	4.123	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	a
2019	**851**	**Basilic**	Basil	+M	+M	+M	+1/2	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.344	4.267	+	+M	+M	*Salmonella* spp.	+	+	**PA**	5	a
2019	**852**	**Persil plat**	Flat-leaf parsley	+p	+p	+p	+p	*Salmonella* spp.	+	0.078	0.251	2.183	**0.526**	4.440	4.362	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	a
2018	**8299**	**Lait infantile en poudre 2ème âge avec probiotiques (*Lactobacillus reuteri* 7,2.10^6 UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* 7,2.10^6 CFU/g)**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.154	0.116	-	st	st	/	/	-	**NA**	5	b
2018	**8300**	**Lait infantile en poudre 1er âge avec probiotiques (*B. lactis* 4,1.10^6 UFC/g)**	**Infant formula with probiotics (*B. lactis* 4,1.10^6 CFU/g)**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.150	0.112	-	st	st	/	/	-	**NA**	5	b
2018	**8301**	**Lait infantile en poudre 2ème âge avec probiotiques (*B. lactis* + *S. thermophilus* 6,1.10^6 UFC/g)**	**Infant formula with probiotics (*B. lactis* + *S. thermophilus* 6,1.10^6 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	3.937	3.900	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b
2018	**8302**	**Lait infantile en poudre 2ème âge avec probiotiques (*Lactobacillus fermentum hereditum* 1,3.10^6 UFC/g)**	**Infant formula with probiotics (*Lactobacillus fermentum hereditum* 1,3.10^6 CFU/g)**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.166	0.128	-	st	st	/	/	-	**NA**	5	b
2018	**8303**	**Lait infantile en poudre 2ème âge avec probiotiques (*Lactobacillus rhamnosus* + *Bifidobacterium infantis* 9,7.10^6 UFC/g)**	**Infant formula with probiotics (*Lactobacillus rhamnosus* + *Bifidobacterium infantis* 9,7.10^6 CFU/g)**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.147	0.109	-	st	st	/	/	-	**NA**	5	b
2018	**8304**	**Céréales infantiles avec probiotiques saveur miel (*B. lactis* 7,0.10^5 UFC/g)**	**Infant cereals (honey) with probiotics (*B. lactis* 7,0.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	4.082	4.044	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b
2018	**8305**	**Céréales infantiles avec probiotiques saveur caramel (*B. lactis* 2,3.10^5 UFC/g)**	**Infant cereals (caramel) with probiotics (*B. lactis* 2,3.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	4.041	4.003	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b

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

INGREDIENTS AND SPECIFIC PRODUCTS

Year of analysis	Sample N°	Product (French name)	Product	**Reference method: ISO 6579-1◆**						**Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C**													Category	Type
										RVS 21 h at 41.5°C±1°C														
				RVS broth		MKTTn broth		Identiffication	Result	ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe-rence method				
												PC	**Cut-off**											
2018	**8306**	**Céréales infantiles avec probiotiques saveur biscuité (*B. lactis* 4,9.10^4 UFC/g)**	**Infant cereals (biscuit) with probiotics (*B. lactis* 4,9.10^4 CFU/g)**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.185	0.147	-	st	st	/	/	-	**NA**	5	b
2018	**8307**	**Céréales infantiles avec probiotiques saveur 5 céréales (*B. lactis* 3,3.10^5 UFC/g)**	**Infant cereals (5 cereals) with probiotics (*B. lactis* 3,3.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	4.082	4.044	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b
2018	**8308**	**Céréales infantiles avec probiotiques saveur vanille (*B. lactis* 1,2.10^6 UFC/g)**	**Infant cereals (vanilla) with probiotics (*B. lactis* 1,2.10^6CFU/g)**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.180	0.143	-	st	st	/	/	-	**NA**	5	b
2018	**8831**	**Lait infantile en poudre 1er âge avec probiotiques (*B. lactis* 6,0.10^5 UFC/g)**	**Infant formula with probiotics (*B. lactis* 6,0.10^5 CFU/g)**	st	st	st	st	/	-	0.098	0.229	1.949	**0.463**	0.226	0.128	-	st	st	/	/	-	**NA**	5	b
2018	**8832**	**Lait infantile en poudre 2ème âge avec probiotiques (*Lactobacillus reuteri* 7,2.10^5 UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* 7,2.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.098	0.229	1.949	**0.463**	4.093	3.995	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b
2018	**8833**	**Lait infantile en poudre premium 2ème âge avec probiotiques (Bifidobactéries 1,5.10^3 UFC/g)**	**Infant formula with probiotics (Bifidobacteria 1,5.10^3 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.098	0.229	1.949	**0.463**	4.093	3.995	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b
2018	**8834**	**Céréales infantiles à la vanille avec probiotiques (*B. lactis* 1,9.10^6 UFC/g)**	**Infant cereals (vanilla) with probiotics (*B. lactis* 1,9.10^6 CFU/g)**	st	st	st	st	/	-	0.098	0.229	1.949	**0.463**	0.288	0.190	-	st	st	/	/	-	**NA**	5	b
2018	**8835**	**Lait infantile en poudre formule épaisse 1er âge avec probiotiques (Lactobacillus reuteri 7,4.10^5 UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* 7,4.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.098	0.229	1.949	**0.463**	4.200	4.103	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b
2018	**8836**	**Lait infantile en poudre 2ème âge avec probiotiques (*Bifidobacterium infantis* 3,5.10^5 UFC/g)**	**Infant formula with probiotics (*Bifidobacterium infantis* 3,5.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.098	0.229	1.949	**0.463**	4.007	3.909	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b
2018	**8837**	**Céréales infantiles biscuité avec probiotiques (*B. lactis* 4,4.10^5 UFC/g)**	**Infant cereals (Biscuit) with probiotics (B. lactis 4,4.10^5 CFU/g)**	st	st	st	st	/	-	0.098	0.229	1.949	**0.463**	0.298	0.200	-	st	st	/	/	-	**NA**	5	b
2018	**8838**	**Céréales infantiles caramel avec probiotiques (*B. lactis* 1,5.10^5 UFC/g)**	**Infant cereals (caramel) with probiotics (B. lactis 1,5.10^5 CFU/g)**	st	st	st	st	/	-	0.098	0.229	1.949	**0.463**	0.243	0.145	-	st	st	/	/	-	**NA**	5	b
2018	**8839**	**Céréales infantiles noisettes biscuité avec probiotiques (*B. lactis* 7,5.10^4 UFC/g)**	**Infant cereals (biscuit, nuts) with probiotics (B. lactis 7,5.10^4 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.098	0.229	1.949	**0.463**	3.874	3.776	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b
2018	**8840**	**Céréales infantiles 5 céréales avec probiotiques (*B. lactis* 4,5.10^5 UFC/g)**	**Infant cereals (5 cereals) with probiotics (B. lactis 4,5.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.098	0.229	1.949	**0.463**	3.874	3.776	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	b
2018	**8284**	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.166	0.129	-	st	st	/	/	-	**NA**	5	c
2018	**8285**	**Poudre d'œuf entier**	**Egg powder**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.166	0.129	-	st	st	/	/	-	**NA**	5	c
2018	**8286**	**Poudre de blanc d'œuf**	**Egg white powder**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.179	0.141	-	st	st	/	/	-	**NA**	5	c
2018	**8287**	**Poudre d'œuf entier**	**Egg powder**	+p	+p	+p	+p	*Salmonella* spp.	+	0.038	0.149	1.799	**0.440**	3.521	3.483	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c
2018	**8288**	**Poudre de blanc d'œufs**	**Egg white powder**	st	st	st	st	/	-	0.038	0.149	1.799	**0.440**	0.184	0.147	-	st	st	/	/	-	**NA**	5	c
2019	**108**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.083	0.216	1.639	**0.389**	4.007	3.924	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c

INGREDIENTS AND SPECIFIC PRODUCTS																								
Year of analysis	Sample N°	Product (French name)	Product	**Reference method: ISO 6579-1◆**						**Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C**													Category	Type
				RVS broth		MKTTn broth		Identiffication	Result	**RVS 21 h at 41.5°C±1°C**														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method				
												PC	**Cut-off**											
2019	**109**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.083	0.216	1.639	**0.389**	3.970	3.886	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c
2019	**110**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.083	0.216	1.639	**0.389**	3.903	3.820	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c
2019	**111**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.083	0.216	1.639	**0.389**	4.007	3.924	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c
2019	**112**	**Œufs entier liquides pasteurisé**	**Pasteurised liquid whole egg**	+p	+p	+p	+p	*Salmonella* spp.	+	0.083	0.216	1.639	**0.389**	4.048	3.964	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c
2019	**113**	**Œufs entier liquides pasteurisé**	**Pasteurised liquid whole egg**	+p	+p	+p	+p	*Salmonella* spp.	+	0.083	0.216	1.639	**0.389**	4.143	4.060	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c
2019	**114**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.083	0.216	1.639	**0.389**	4.048	3.964	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c
2019	422	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	st	st	st	st	/	-	0.072	0.225	2.221	**0.537**	0.304	0.232	-	st	st	/	/	-	**NA**	5	c
2019	423	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	st	st	st	st	/	-	0.072	0.225	2.221	**0.537**	0.311	0.239	-	st	st	/	/	-	**NA**	5	c
2019	424	Jaune d'œufs liquide pasteurisé	Pasteurised liquid egg yolk	st	st	st	st	/	-	0.072	0.225	2.221	**0.537**	0.319	0.247	-	st	st	/	/	-	**NA**	5	c
2019	425	Œufs entiers liquides pasteurisés	Pasteurised liquid whole egg	st	st	st	st	/	-	0.072	0.225	2.221	**0.537**	0.280	0.208	-	st	st	/	/	-	**NA**	5	c
2019	426	Œufs entiers liquides pasteurisés	Pasteurised liquid whole egg	st	st	st	st	/	-	0.072	0.225	2.221	**0.537**	0.292	0.221	-	st	st	/	/	-	**NA**	5	c
2019	427	Œufs entiers liquides pasteurisés	Pasteurised liquid whole egg	st	st	st	st	/	-	0.072	0.225	2.221	**0.537**	0.291	0.219	-	st	st	/	/	-	**NA**	5	c
2019	**428**	**Blanc d'œufs liquide pasteurisé**	**Pasteurised liquid egg white**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.873	3.801	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c
2019	**429**	**Blanc d'œufs liquide pasteurisé**	**Pasteurised liquid egg white**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	4.047	3.975	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c
2019	**430**	**Blanc d'œufs liquide pasteurisé**	**Pasteurised liquid egg white**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	4.047	3.975	+	+p	+p	*Salmonella* spp.	+	+	**PA**	5	c

FEED PRODUCTS

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BACSpec *Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C RVS 21 h at 41.5°C±1°C													Category	Type
				RVS broth		MKTTn broth		Identification	Result	ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method				
												PC	Cut-off											
2018	**8472**	**Croquettes pour chien mini adulte au poulet**	**Balls for dog**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.202	0.133	-	st	st	/	/	-	**NA**	6	a
2018	**8473**	**Croquettes au poulet pour chat**	**Balls for cat**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.205	0.136	-	st	st	/	/	-	**NA**	6	a
2018	**8474**	**Croquettes pour chien au poulet**	**Balls for dog with chicken**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.196	0.127	-	st	st	/	/	-	**NA**	6	a
2018	**8475**	**Croquettes pour chihuahua au poulet**	**Balls for dog with chicken**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.189	0.120	-	st	st	/	/	-	**NA**	6	a
2018	**8476**	**Croquette pour yorkshire terrier au poulet**	**Balls for dog with chicken**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.181	0.112	-	st	st	/	/	-	**NA**	6	a
2019	**125**	**Terrine pour chat à la truite et cabillaud**	**Terrine for cat (fish)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.112	0.272	2.205	**0.523**	3.904	3.792	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**126**	**Terrine pour chat au lapin**	**Terrine for cat (rabbit)**	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.282	0.170	-	st	st	/	/	-	**NA**	6	a
2019	**127**	**Terrine pour chien à la volaille**	**Terrine for dog (poultry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.112	0.272	2.205	**0.523**	4.007	3.895	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**128**	**Terrine pour chien au bœuf et au légumes**	**Terrine for dog (beef and vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.112	0.272	2.205	**0.523**	3.796	3.684	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**129**	**Saucisson pour chien viande et légumes**	**Sausage for dog (meat and vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.112	0.272	2.205	**0.523**	3.773	3.661	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**130**	**Saucisson pour chien viande et légumes**	**Sausage for dog (meat and vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.112	0.272	2.205	**0.523**	3.821	3.709	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**976**	**Biscuit croquant pour chien**	**Biscuit for dog**	-	-	-	-	/	-	0.128	0.306	2.355	**0.557**	0.362	0.234	-	-	-	/	/	-	**NA**	6	a
2019	**977**	**Tablette au bœuf pour chien**	**Biscuit for dog**	+p	+p	+p	+p	*Salmonella* spp.	+	0.128	0.306	2.355	**0.557**	3.934	3.806	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**978**	**Biscuit poulet fromage pour chien**	**Biscuit for dog (chicken meat and cheese)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.128	0.306	2.355	**0.557**	3.845	3.717	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**979**	**Biscuit pour chat au canard**	**Biscuit for cat (duck meat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.128	0.306	2.355	**0.557**	3.934	3.806	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**980**	**Terrine au bœuf pour chat**	**Terrine for cat (beef meat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.128	0.306	2.355	**0.557**	3.845	3.717	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**981**	**Saucisson pour chien viande et légumes**	**Sausage for dog (meat and vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.128	0.306	2.355	**0.557**	3.934	3.806	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**982**	**Terrine au lapin pour chat**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella* spp.	+	0.128	0.306	2.355	**0.557**	3.819	3.691	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	**983**	**Terrine à la volaille au foie et aux légumes pour chien**	**Terrine for dog (vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.128	0.306	2.355	**0.557**	3.902	3.774	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	a
2019	984	Terrine à la volaille au foie et aux légumes pour chien	Terrine for dog (vegetables)	st	st	st	st	/	-	0.128	0.306	2.355	**0.557**	0.364	0.236	-	st	st	/	/	-	**NA**	6	a
2018	**8462**	**Farine traitée pour pondeuse**	**Flour for laying hen**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.196	0.127	-	st	st	/	/	-	**NA**	6	b
2018	**8463**	**Colza**	**Rape**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.203	0.134	-	st	st	/	/	-	**NA**	6	b
2018	**8464**	**Tourteaux de tournesol**	**Sunflower pellets**	-	-	-	-	/	-	0.069	0.185	1.738	**0.417**	0.231	0.162	-	-	-	/	/	-	**NA**	6	b
2018	**8465**	**Tourteaux de tournesol**	**Sunflower pellets**	st	-	st	st	/	-	0.069	0.185	1.738	**0.417**	0.210	0.141	-	st	-	/	/	-	**NA**	6	b
2018	**8466**	**Son de blé farine**	**Flour of wheat bran**	-	+m	+M	-	*Salmonella* spp.	+	0.069	0.185	1.738	**0.417**	3.988	3.918	+	-	+m	*Salmonella* spp.	+	+	**PA**	6	b
2018	**8467**	**Tourteaux de soja**	**Soya pellets**	+M	+m	+M	+M	*Salmonella* spp.	+	0.069	0.185	1.738	**0.417**	3.950	3.881	+	+M	+m	*Salmonella* spp.	+	+	**PA**	6	b
2018	**8468**	**Tourteaux de soja**	**Soya pellets**	-	-	-	-	/	-	0.069	0.185	1.738	**0.417**	0.253	0.184	-	-	-	/	/	-	**NA**	6	b
2018	**8469**	**Farine de croissance bétail**	**flour for livestock**	+M	+m	+M	+M	*Salmonella* spp.	+	0.069	0.185	1.738	**0.417**	3.950	3.881	+	+M	+m	*Salmonella* spp.	+	+	**PA**	6	b
2018	**8470**	**Farine de tourteaux**	**Flour of pellets**	-	-	-	-	/	-	0.069	0.185	1.738	**0.417**	0.296	0.227	-	-	-	/	/	-	**NA**	6	b
2018	**8471**	**Farine traitée pour pondeuse**	**Flour for laying hen**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.200	0.131	-	st	st	/	/	-	**NA**	6	b
2018	8486	Alimentation pour jeune coq reproducteur	Feed for cock	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.192	0.122	-	st	st	/	/	-	**NA**	6	b
2018	8487	Aliment pour dinde	Feed for turkey	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.185	0.116	-	st	st	/	/	-	**NA**	6	b
2018	8488	Aliment pour poulet	Feed for chicken	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.190	0.121	-	st	st	/	/	-	**NA**	6	b
2018	8489	Aliment tondeuse bétail	Feed for livestock	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.187	0.118	-	st	st	/	/	-	**NA**	6	b

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

FEED PRODUCTS

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BACSpec *Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41.5°C±1°C														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
										Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method				
				XLD	ASAP	XLD	ASAP					PC	Cut-off											
2019	**572**	**Alimentation volaille croissance**	**Feed for poultry**	-	-	-	-	/	-	0.072	0.225	2.221	**0.537**	0.340	0.269	-	-	-	/	/	-	**NA**	6	b
2019	**573**	**Alimentation volaille croissance**	**Feed for poultry**	md	+m	-	+md	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.149	3.078	+	md	+m	*Salmonella* spp.	+	+	**PA**	6	b
2019	**574**	**Tourteaux de soja**	**Soya pellets**	+m	+1/2	+M	+m	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.819	3.747	+	+m	+1/2	*Salmonella* spp.	+	+	**PA**	6	b
2019	**575**	**Tourteaux de soja**	**Soya pellets**	-	-	-	-	/	-	0.072	0.225	2.221	**0.537**	0.394	0.323	-	-	-	/	/	-	**NA**	6	b
2019	**576**	**Tourteaux de soja**	**Soya pellets**	+m	+1/2	+M	+M	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.873	3.801	+	+m	+1/2	*Salmonella* spp.	+	+	**PA**	6	b
2019	**577**	**Tourteaux de soja**	**Soya pellets**	+M	+1/2	+M	+m	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	4.046	3.975	+	+M	+1/2	*Salmonella* spp.	+	+	**PA**	6	b
2019	**578**	**Alimentation croissance poulet**	**Feed for chicken**	+M	+M	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.729	3.657	+	+M	+M	*Salmonella* spp.	+	+	**PA**	6	b
2019	**579**	**Alimentation croissance poulet**	**Feed for chicken**	-	-	st	st	/	-	0.072	0.225	2.221	**0.537**	0.294	0.222	-	-	-	/	/	-	**NA**	6	b
2019	**580**	**Alimentation croissance poule pondeuse**	**Feed for laying hen**	+m	+M	+M	+M	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.605	3.534	+	+m	+M	*Salmonella* spp.	+	+	**PA**	6	b
2019	**581**	**Alimentation croissance poule pondeuse**	**Feed for laying hen**	-	-	-	-	/	-	0.072	0.225	2.221	**0.537**	0.355	0.284	-	-	-	/	/	-	**NA**	6	b
2018	**8477**	**Protéines animales transformées pour volaille**	**Dehydrated proteins for poultry**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.191	0.122	-	st	st	/	/	-	**NA**	6	c
2018	**8478**	**Matière premières pour bétail**	**Raw material for feed**	-	-	-	-	/	-	0.069	0.185	1.738	**0.417**	0.248	0.179	-	-	-	/	/	-	**NA**	6	c
2018	**8479**	**Matière premières pour bétail**	**Raw material for feed**	-	-	st	st	/	-	0.069	0.185	1.738	**0.417**	0.202	0.133	-	-	-	/	/	-	**NA**	6	c
2018	**8480**	**Matière premières pour bétail**	**Raw material for feed**	-	-	-	-	/	-	0.069	0.185	1.738	**0.417**	0.233	0.164	-	-	-	/	/	-	**NA**	6	c
2018	**8481**	**Matière premières pour bétail**	**Raw material for feed**	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.205	0.136	-	st	st	/	/	-	**NA**	6	c
2018	8482	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	st	st	st	st	/	-	0.069	0.185	1.738	**0.417**	0.192	0.123	-	st	st	/	/	-	**NA**	6	c
2018	8483	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	+m	+m	+M	+M	*Salmonella* spp.	+	0.069	0.185	1.738	**0.417**	3.855	3.786	+	+m	+m	*Salmonella* spp.	+	+	**PA**	6	c
2018	8484	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	+1/2	+m	+1/2	+1/2	*Salmonella* spp.	+	0.069	0.185	1.738	**0.417**	4.028	3.959	+	+1/2	+m	*Salmonella* spp.	+	+	**PA**	6	c
2018	8485	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	st	-	st	st	/	-	0.069	0.185	1.738	**0.417**	0.233	0.163	-	st	-	/	/	-	**NA**	6	c
2019	**131**	**Viande crue pour animaux**	**Raw meat for feed**	+m	+p	+p	+p	*Salmonella* spp.	+	0.112	0.272	2.205	**0.523**	3.936	3.824	+	+m	+p	*Salmonella* spp.	+	+	**PA**	6	c
2019	**132**	**Soja liquide**	**Liquid soya**	+p	+p	+p	+p	*Salmonella* spp.	+	0.112	0.272	2.205	**0.523**	4.048	3.936	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	c
2019	**133**	**Soja liquide**	**Liquid soya**	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.335	0.223	-	st	st	/	/	-	**NA**	6	c
2019	**134**	**Soja liquide**	**Liquid soya**	st	st	st	st	/	-	0.112	0.272	2.205	**0.523**	0.255	0.143	-	st	st	/	/	-	**NA**	6	c
2019	**135**	**Soja liquide**	**Liquid soya**	+p	+p	+p	+p	*Salmonella* spp.	+	0.112	0.272	2.205	**0.523**	3.847	3.735	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	c
2019	**985**	**Protéines animales transformées poisson**	**Dehydrated proteins (fish)**	st	st	st	st	/	-	0.128	0.306	2.355	**0.557**	0.324	0.196	-	st	st	/	/	-	**NA**	6	c
2019	**986**	**Protéines animales transformées poisson**	**Dehydrated proteins (fish)**	st	st	-	st	/	-	0.128	0.306	2.355	**0.557**	0.332	0.204	-	st	st	/	/	-	**NA**	6	c
2019	**987**	**Protéines animales transformées porc**	**Dehydrated proteins (pork)**	+M	+1/2	+m	+1/2	*Salmonella* spp.	+	0.128	0.306	2.355	**0.557**	3.934	3.806	+	+M	+1/2	*Salmonella* spp.	+	+	**PA**	6	c
2019	**988**	**Protéines animales transformées porc**	**Dehydrated proteins (pork)**	-	-	-	-	/	-	0.128	0.306	2.355	**0.557**	0.506	0.378	-	-	-	/	/	-	**NA**	6	c
2019	**989**	**Protéines animales transformées volaille**	**Dehydrated proteins (poultry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.128	0.306	2.355	**0.557**	2.937	2.809	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	c
2019	**990**	**Protéines animales transformées volaille**	**Dehydrated proteins (poultry)**	-	-	-	-	/	-	0.128	0.306	2.355	**0.557**	0.500	0.372	-	-	-	/	/	-	**NA**	6	c
2019	**1377**	**Protéines déshydratées**	**Raw material dehydrated proteins**	+p	+p	+p	+p	*Salmonella* spp.	+	0.141	0.302	2.300	**0.540**	3.873	3.731	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	c
2019	**1378**	**Protéines déshydratées**	**Raw material dehydrated proteins**	+p	+p	+p	+p	*Salmonella* spp.	+	0.141	0.302	2.300	**0.540**	3.819	3.678	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	c

FEED PRODUCTS																								
Year of analysis	Sample N°	Product (French name)	Product	**Reference method: ISO 6579-1◆**						**Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C**													Category	Type
				RVS broth		MKTTn broth		Identification	Result	**RVS 21 h at 41.5°C±1°C**														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe-rence method				
												PC	**Cut-off**											
2019	**1379**	**Protéines déshydratées**	**Raw material dehydrated proteins**	+p	+p	+p	+p	*Salmonella* spp.	+	0.141	0.302	2.300	**0.540**	3.819	3.678	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	c
2019	**1380**	**Protéines déshydratées**	**Raw material dehydrated proteins**	+p	+p	+p	+p	*Salmonella* spp.	+	0.141	0.302	2.300	**0.540**	3.771	3.630	+	+p	+p	*Salmonella* spp.	+	+	**PA**	6	c

ENVIRONMENTAL SAMPLES (excluding primary production samples)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41.5°C±1°C														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
										Blank	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**								
				XLD	ASAP	XLD	ASAP					**PC**	**Cut-off**				XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method				
2018	8152	Eau de process (industrie du lait)	Process water (milk industry)	st	st	st	st	/	-	0.066	0.148	1.834	**0.442**	0.148	0.082	-	st	st	/	/	-	**NA**	7	a
2018	**8496**	**Eau de process (Industrie du lait)**	**Process water (Milk industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	2.885	2.796	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	a
2018	**8497**	**Eau de lavage (Industrie du lait)**	**Cleaning water (Milk industry)**	-	-	st	st	/	-	0.088	0.204	2.114	**0.506**	0.213	0.125	-	-	-	/	/	-	**NA**	7	a
2018	**8498**	**Eau de lavage surface (Industrie du lait)**	**Surface cleaning water (Milk industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	3.875	3.787	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	a
2018	**8499**	**Eau début de rinçage circuit concentrateur (Industrie du lait)**	**Rinse water (Milk industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	3.731	3.643	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	a
2018	**8500**	**Eau de process laveuse (Industrie des produits de la mer)**	**Process water (Seafood industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	4.049	3.961	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	a
2018	**8501**	**Eau laveuse de poissons (Industrie des produits de la mer)**	**Process water (Seafood industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	4.202	4.114	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	a
2018	**8502**	**Eau de process (Industrie du poisson)**	**Process water (Fish industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	3.936	3.848	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	a
2018	**8503**	**Eau de process (Industrie du poisson)**	**Process water (Fish industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	4.094	4.006	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	a
2018	**8504**	**Eau de rinçage (Industrie du poisson)**	**Rinse water (Fish industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	4.008	3.920	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	a
2018	**8505**	**Eau de rinçage risotto**	**Rinse water (Production of risotto)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	4.094	4.006	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	a
2018	8820	Eau de process pareuse (industrie des produits de la mer)	Process water (Seafood industry)	-	-	-	-	/	-	0.067	0.204	1.872	**0.451**	0.302	0.236	-	-	-	/	/	-	**NA**	7	a
2018	8821	Eau de rinçage ustensiles Knacks porc (production saucisses)	Rinse water (production of pork sausages)	st	st	st	st	/	-	0.067	0.204	1.872	**0.451**	0.201	0.135	-	st	st	/	/	-	**NA**	7	a
2018	8822	Eau de lavage surface (Industrie du lait)	Washing water (Milk industry)	st	st	st	st	/	-	0.067	0.204	1.872	**0.451**	0.208	0.141	-	st	st	/	/	-	**NA**	7	a
2018	8823	Eau de rinçage (Industrie du poisson)	Rinse water (Fish industry)	st	st	st	st	/	-	0.067	0.204	1.872	**0.451**	0.208	0.142	-	st	st	/	/	-	**NA**	7	a
2018	8824	Eau rinçage robot coupe jambon (production jambon)	Rinse water (production of ham)	st	st	st	st	/	-	0.067	0.204	1.872	**0.451**	0.210	0.143	-	st	st	/	/	-	**NA**	7	a
2019	**590**	**Eau de lavage caniveau (production choux fleur, industrie de végétaux)**	**Washing water gutter (vegetables industry)**	-	-	-	-	/	-	0.091	0.260	2.266	**0.544**	0.363	0.271	-	-	-	/	/	-	**NA**	7	a
2019	**591**	**Eau de lavage siphon SAS P1 (industrie de végétaux)**	**Washing water SAS (vegetables industry)**	st	st	-	-	/	-	0.091	0.260	2.266	**0.544**	0.288	0.196	-	st	st	/	/	-	**NA**	7	a
2019	592	Eau de lavage caniveau 3UR30 (industrie de végétaux)	Washing water gutter (vegetables industry)	-	-	-	-	/	-	0.091	0.260	2.266	**0.544**	0.391	0.300	-	-	-	/	/	-	**NA**	7	a
2019	593	Eau de lavage BAC (industrie de viande de bœuf/porc)	Washing water BAC (vegetables industry)	st	st	-	-	/	-	0.091	0.260	2.266	**0.544**	0.314	0.223	-	st	st	/	/	-	**NA**	7	a
2018	**8506**	**Déchets de sol (Industrie des produits de la mer)**	**Ground wastes (Seafood industry)**	-	-	-	-	/	-	0.088	0.204	2.114	**0.506**	0.257	0.169	-	-	-	/	/	-	**NA**	7	b
2018	**8507**	**Déchets de sol saumon avec épices (Industrie du poisson)**	**Ground wastes salmon with spices (Fish industry)**	-	-	st	st	/	-	0.088	0.204	2.114	**0.506**	0.214	0.126	-	-	-	/	/	-	**NA**	7	b

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

ENVIRONMENTAL SAMPLES (excluding primary production samples)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1◆						Alternative method: BACSpec *Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
										RVS 21 h at 41.5°C±1°C														
				RVS broth		MKTTn broth		Identification	Result	ELISA test - BOLT Instrument							Confirmation							
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample - Blank)	Result	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method	Final result	Agreement Ref/Alt		
												PC	Cut-off											
2018	**8508**	**Déchets de découpe (Industrie de la viande)**	**Wastes (Meat industry)**	+m	+m	+m	+m	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	3.550	3.462	+	+m	+m	*Salmonella* spp.	+	+	**PA**	7	b
2018	**8509**	**Déchets knack de porc**	**Meat wastes**	+M	+M	+M	+p	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	4.049	3.961	+	+M	+M	*Salmonella* spp.	+	+	**PA**	7	b
2018	**8510**	**Déchet produits de la mer (Industrie du poisson)**	**Seafood wastes (Fish industry)**	+p	+p	+p	+M	*Salmonella* spp.	+	0.088	0.204	2.114	**0.506**	3.937	3.848	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	b
2018	**8804**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	-	-	-	-	/	-	0.090	0.200	1.794	**0.426**	0.228	0.138	-	st	st	/	/	-	**NA**	7	b
2018	**8805**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	st	st	st	st	/	-	0.090	0.200	1.794	**0.426**	0.211	0.122	-	st	st	/	/	-	**NA**	7	b
2018	**8806**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.200	1.794	**0.426**	4.092	4.002	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	b
2018	**8807**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	st	st	st	st	/	-	0.090	0.200	1.794	**0.426**	0.227	0.137	-	st	st	/	/	-	**NA**	7	b
2018	**8808**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	st	st	st	st	/	-	0.090	0.200	1.794	**0.426**	0.201	0.112	-	st	st	/	/	-	**NA**	7	b
2019	**431**	**Déchet production de chantilly**	**Dust (production of whipped cream)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.968	3.897	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	b
2019	**432**	**Déchet production de chantilly**	**Dust (production of whipped cream)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.934	3.862	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	b
2019	**433**	**Déchet végétal (production de RTRH Veggie)**	**Vegetable dust (production of Vegetable RTRH)**	+M	+1/2	+M	+M	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	4.006	3.934	+	+M	+1/2	*Salmonella* spp.	+	+	**PA**	7	b
2019	**434**	**Déchet végétal (production de RTRH Veggie)**	**Vegetable dust (production of Vegetable RTRH)**	+M	+m	+M	+M	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	4.343	4.272	+	+M	+m	*Salmonella* spp.	+	+	**PA**	7	b
2019	**594**	**Déchets de mêlée jambon végétal (production jambon végétal)**	**Dust vegetable ham**	-	-	-	-	/	-	0.091	0.260	2.266	**0.544**	0.298	0.207	-	-	-	/	/	-	**NA**	7	b
2019	595	Déchets de mêlée jambon végétal (production jambon végétal)	Dust vegetable ham	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.297	0.206	-	st	st	/	/	-	**NA**	7	b
2019	**596**	**Déchets de chou brocolis (industrie de végétaux)**	**Dust broccoli (vegetables industry)**	-	-	-	-	/	-	0.091	0.260	2.266	**0.544**	0.389	0.297	-	-	-	/	/	-	**NA**	7	b
2019	**597**	**Déchet de poissons sans épice (production conserve de poissons)**	**Dust fish without spice (production of fish cans)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.091	0.260	2.266	**0.544**	3.969	3.877	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	b
2019	**598**	**Déchet de poissons avec épices (production conserve de poissons)**	**Dust fish with spice (production of fish cans)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.091	0.260	2.266	**0.544**	3.969	3.877	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	b
2019	**599**	**Déchets coupe de saumon (industrie de produits de la mer)**	**Dust salmon (seafood industry)**	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.438	0.347	-	st	st	/	/	-	**NA**	7	b
2019	**600**	**Déchets sol avec épices (industrie de produits de la mer)**	**Dust of the ground (seafood industry)**	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.329	0.238	-	st	st	/	/	-	**NA**	7	b
2019	601	Déchets saucisse végétale (production saucisse végétale)	Dust vegetable sausage (production of vegetable sausages)	st	st	-	-	/	-	0.091	0.260	2.266	**0.544**	0.321	0.229	-	st	st	/	/	-	**NA**	7	b
2019	602	Déchets peau de poisson (production conserve de poissons)	Dust fish (production of fish cans)	-	-	-	-	/	-	0.091	0.260	2.266	**0.544**	0.313	0.221	-	-	-	/	/	-	**NA**	7	b
2019	603	Déchets coupe de saumon (industrie de produits de la mer)	Dust salmon (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.296	0.204	-	st	st	/	/	-	**NA**	7	b
2019	**435**	**Lingette avant nettoyage poussoir (production RTRH Veggie)**	**Wipe before cleaning push button (production of Vegetable RTRH)**	+p	+p	+p	+M	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.819	3.747	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	c

ENVIRONMENTAL SAMPLES (excluding primary production samples)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C													Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS 21 h at 41.5°C±1°C														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method				
												PC	**Cut-off**											
2019	**436**	**Lingette avant nettoyage plan de travail (production RTRH Veggie)**	**Wipe before cleaning working plan (production of Vegetable RTRH)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.902	3.831	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	c
2019	**437**	**Lingette après nettoyage cutter (production RTRH Veggie)**	**Wipe after cleaning cutter (production of Vegetable RTRH)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.690	3.618	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	c
2019	**438**	**Lingette après nettoyage (production RTRH Veggie)**	**Wipe after cleaning (production of Vegetable RTRH)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.225	2.221	**0.537**	3.510	3.438	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	c
2019	**604**	**Ecouvillon fabrication de poudre de lait E6 (industrie laitière)**	**Swab production of milk powder (milk industry)**	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.274	0.182	-	st	st	/	/	-	**NA**	7	c
2019	**605**	**Ecouvillon fabrication de poudre de lait E14 (industrie laitière)**	**Swab production of milk powder (milk industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.091	0.260	2.266	**0.544**	3.969	3.877	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	c
2019	**606**	**Ecouvillon lave bottes 14 SAS P2 (industrie de produits de la mer)**	**Swab, boots washing machine (seafood industry)**	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.301	0.210	-	st	st	/	/	-	**NA**	7	c
2019	**607**	**Ecouvillon P1 tapis global (industrie de produits de la mer)**	**Swab, global carpet (seafood industry)**	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.283	0.192	-	st	st	/	/	-	**NA**	7	c
2019	**608**	**Ecouvillon tapis DARFRESH (industrie de produits de la mer)**	**Swab, carpet (seafood industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.091	0.260	2.266	**0.544**	3.934	3.843	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	c
2019	**609**	**Ecouvillon après nettoyage MAF2 (industrie de la viande)**	**Swab after cleaning (meat industry)**	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.379	0.288	-	st	st	/	/	-	**NA**	7	c
2019	610	Ecouvillon roue circulaire P2 (industrie de produits de la mer)	Swab, circular wheel (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.292	0.200	-	st	st	/	/	-	**NA**	7	c
2019	611	Ecouvillon tablette SAS P2 (industrie de produits de la mer)	Swab (seafood industry)	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.295	0.204	-	st	st	/	/	-	**NA**	7	c
2019	612	Ecouvillon fabrication de poudre de lait E13 (industrie laitière)	Swab production of milk powder (milk industry)	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.277	0.185	-	st	st	/	/	-	**NA**	7	c
2019	613	Ecouvillon fabrication de poudre de lait E7 (industrie laitière)	Swab production of milk powder (milk industry)	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.280	0.188	-	st	st	/	/	-	**NA**	7	c
2019	614	Ecouvillon cuve sang après nettoyage (industrie de la viande)	Swab, blood box after cleaning (meat industry)	st	st	st	st	/	-	0.091	0.260	2.266	**0.544**	0.310	0.219	-	st	st	/	/	-	**NA**	7	c
2019	**1022**	**Eponge avant nettoyage paillasse déchets (industrie de la viande)**	**Sponge before cleaning, table (meat industry)**	+m	+m	+m	+m	*Salmonella* spp.	+	0.090	0.255	2.185	**0.524**	3.750	3.660	+	+m	+m	*Salmonella* spp.	+	+	**PA**	7	c
2019	**1023**	**Eponge avant nettoyage paillasse découpe (industrie de la viande)**	**Sponge before cleaning, cutting table (meat industry)**	-	-	-	-	/	-	0.090	0.255	2.185	**0.524**	0.402	0.312	-	-	-	/	/	-	**NA**	7	c
2019	**1024**	**Eponge avant nettoyage sol viande (industrie de la viande)**	**Sponge before cleaning, ground (meat industry)**	+M	+m	+M	+M	*Salmonella* spp.	+	0.090	0.255	2.185	**0.524**	4.344	4.254	+	+M	+m	*Salmonella* spp.	+	+	**PA**	7	c
2019	**1025**	**Eponge avant nettoyage paillasse P1 (industrie de la viande)**	**Sponge before cleaning, table (meat industry)**	+m	+m	+m	+M	*Salmonella* spp.	+	0.090	0.255	2.185	**0.524**	3.393	3.303	+	+m	+m	*Salmonella* spp.	+	+	**PA**	7	c

ENVIRONMENTAL SAMPLES (excluding primary production samples)																								
Year of analysis	Sample N°	Product (French name)	Product	**Reference method: ISO 6579-1◆**						**Alternative method: BAC*Spec Salmonella* 2 ELISA Test BPW (or other ISO 6887) 16 h at 37°C±1°C**													Category	Type
				RVS broth		MKTTn broth		Identification	Result	**RVS 21 h at 41.5°C±1°C**														
										ELISA test - BOLT Instrument							Confirmation				Final result	Agreement Ref/Alt		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the refe-rence method				
												PC	**Cut-off**											
2019	**1026**	**Lingette après nettoyage Tapis inox L3 (industrie de la viande)**	**Wipe after cleaning, stainless steel carpet (meat industry)**	+M	+p	+p	+p	*Salmonella* spp.	+	0.090	0.255	2.185	**0.524**	4.047	3.957	+	+M	+p	*Salmonella* spp.	+	+	**PA**	7	c
2019	**1027**	**Lingette après nettoyage 3 Dec L1 (industrie de la viande)**	**Wipe after cleaning (meat industry)**	st	st	st	st	/	-	0.090	0.255	2.185	**0.524**	0.273	0.183	-	st	st	/	/	-	**NA**	7	c
2019	**1028**	**Lingette après nettoyage 5 table ronde (industrie de la viande)**	**Wipe after cleaning, round table (meat industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.255	2.185	**0.524**	4.092	4.003	+	+p	+p	*Salmonella* spp.	+	+	**PA**	7	c
2019	1029	Lingette avant nettoyage tapis a&s ds (industrie de la viande)	Wipe before cleaning, carpet (meat industry)	+M	+p	+1/2	+M	*Salmonella* spp.	+	0.090	0.255	2.185	**0.524**	4.092	4.003	+	+M	+p	*Salmonella* spp.	+	+	**PA**	7	c
2019	1030	Lingette avant nettoyage table ronde (industrie de la viande)	Wipe before cleaning, round table (meat industry)	+1/2	+M	+m	+M	*Salmonella* spp.	+	0.090	0.255	2.185	**0.524**	4.092	4.003	+	+1/2	+M	*Salmonella* spp.	+	+	**PA**	7	c
2019	1031	Lingette avant nettoyage tapis inox épaule (industrie de la viande)	Wipe before cleaning, inox carpet (meat industry)	+m	+m	+M	+M	*Salmonella* spp.	+	0.090	0.255	2.185	**0.524**	4.143	4.053	+	+m	+m	*Salmonella* spp.	+	+	**PA**	7	c

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

READY-TO-EAT AND READY-TO-REHEAT

Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS for 21 h at 41.5°C±1°C + 72h at 5±3°C												
										ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP				
												PC	Cut-off									
2018	**8006**	Sandwich thon crudités	Sandwich with tuna and vegetables	+M	+M	+M	+M	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	2.706	2.640	+	+M	+M	+	**PA**	1	a
2018	**8007**	Sandwich duo saumon	Sandwich with salmon	+M	+M	+M	+M	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	2.633	2.568	+	+M	+M	+	**PA**	1	a
2018	**8008**	Salade de pâtes et surimi	Deli salad with pasta and surimi	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.086	3.021	+	+p	+p	+	**PA**	1	a
2018	**8009**	Salade de tortis et concombre saumon	Deli salad with pasta cucumber and salmon	+M	+M	+M	+1/2	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.007	2.942	+	+M	+M	+	**PA**	1	a
2018	**8010**	Salade de riz provençale thon basilic	Deli salad with rice tuna and basil	+M	+p	+M	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.201	3.135	+	+M	+p	+	**PA**	1	a
2018	**8012**	Sandwich rosette	Sandwich with delicatessen	+M	+M	+M	+M	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.903	3.838	+	+M	+p	+	**PA**	1	a
2018	**8013**	Sandwich viennois jambon emmental	Sandwich with ham and cheese	+M	+M	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.969	3.904	+	+M	+M	+	**PA**	1	a
2018	**8014**	Piémontaise au jambon	Deli salad piemontaise	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.969	3.904	+	+p	+p	+	**PA**	1	a
2018	**8015**	Salade de museau de porc	Deli salad with pork meat	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.874	3.808	+	+p	+p	+	**PA**	1	a
2018	**8662**	Carottes râpées assaisonnées	Seasoned sliced carrots	+M	+M	+M	+M	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	3.855	3.798	+	+M	+M	+	**PA**	1	a
2018	**8664**	Terrine saumon et saumon fumé	Salmon terrine	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.186	4.129	+	+p	+p	+	**PA**	1	a
2018	**8665**	Pâté de campagne	Pâté	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	3.430	3.373	+	+p	+p	+	**PA**	1	a
2018	**8016**	Cabillaud sauce citron riz légumes	Fish with lemon rice and vegetables	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.265	3.199	+	+p	+p	+	**PA**	1	b
2018	**8017**	Penne au saumon épinards	Pasta with salmon and spinach	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.498	3.433	+	+p	+p	+	**PA**	1	b
2018	**8018**	Parmentier de poisson	Fish parmentier	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.375	3.309	+	+p	+p	+	**PA**	1	b
2018	**8019**	Petites gambas compotée de tomates	Seafood with tomatoes	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.412	3.346	+	+p	+p	+	**PA**	1	b
2018	**8020**	Tielles sétoises (encornet)	RTRH seafood	+p	+p	st	st	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.125	3.059	+	+p	+p	+	**PA**	1	b
2018	**8025**	Moussaka	Moussaka	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.475	3.409	+	+p	+p	+	**PA**	1	b
2018	**8364**	Goulasch bœuf charolais	Goulash with beef	+p	+p	+p	+p	*Salmonella* spp.	+	0.084	0.203	1.858	**0.444**	4.143	4.059	+	+p	+p	+	**PA**	1	b
2018	**8365**	Ratatouille et poulet	Ratatouille and chicken meat	+p	+p	+p	+p	*Salmonella* spp.	+	0.084	0.203	1.858	**0.444**	4.266	4.182	+	+p	+p	+	**PA**	1	b
2018	**8028**	Harengs fumés doux	Smoked herring	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	4.092	4.027	+	+p	+p	+	**PA**	1	c
2018	**8029**	Harengs fumés doux	Smoked herring	+p	+p	+p	+p	*Salmonella* spp.	+	0.066	0.148	1.834	**0.442**	3.969	3.903	+	+p	+p	+	**PA**	1	c
2018	**8158**	Carpaccio au parmesan	Carpaccio with cheese	+p	+p	+p	+p	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.969	3.894	+	+p	+p	+	**PA**	1	c
2018	**8159**	Carpaccio bœuf huile d'olive citron basilic	Carpaccio with lemon basil and olive	+1/2	+M	+p	+p	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.750	3.675	+	+M	+M	+	**PA**	1	c
2018	**8160**	Carpaccio basilic	Carpaccio with basil	+M	+M	+M	+M	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.820	3.745	+	+M	+p	+	**PA**	1	c
2018	**8369**	Magret de canard fumé	Smoked breast of duck	-	+1/2	+M	+M	*Salmonella* spp.	+	0.084	0.203	1.858	**0.444**	4.047	3.964	+	-	+M	+	**PA**	1	c
2018	**8370**	Magret de canard fumé séché	Smoked breast of duck	+p	+p	+M	+p	*Salmonella* spp.	+	0.084	0.203	1.858	**0.444**	4.047	3.964	+	+p	+p	+	**PA**	1	c
2018	**8371**	Aiguillettes de canard marinées herbes de Provence	Marinated duck meat	+m	+M	+M	+M	*Salmonella* spp.	+	0.084	0.203	1.858	**0.444**	4.092	4.009	+	+m	+M	+	**PA**	1	c
2018	**8372**	Saumon fumé de Norvège	Smoked salmon	+M	+M	+M	+M	*Salmonella* spp.	+	0.084	0.203	1.858	**0.444**	4.092	4.009	+	+M	+M	+	**PA**	1	c
2018	**8373**	Lardons de saumon fumé bio	Smoked salmon organic	+M	+p	+p	+M	*Salmonella* spp.	+	0.084	0.203	1.858	**0.444**	4.047	3.964	+	+p	+p	+	**PA**	1	c
2018	**8374**	Filet d'anchois marinés	Marinated anchovy	+p	+p	+p	+p	*Salmonella* spp.	+	0.084	0.203	1.858	**0.444**	4.047	3.963	+	+p	+p	+	**PA**	1	c

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

MEAT PRODUCTS

Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identi-fication	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
										ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
										Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result						
				XLD	ASAP	XLD	ASAP					PC	Cut-off				XLD	ASAP				
2018	7732	Jarret de porc avec os	Pork meat	+1/2	+m	+m	+m	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	4.008	3.912	+	+1/2	+1/2	+	**PA**	2	a
2018	7751	Farce porc bœuf	Pork meat	+m	+m	+m	+m	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	2.956	2.860	+	+1/2	+1/2	+	**PA**	2	a
2018	7825	Poitrine marinée porc	Seasoned	+m	+1/2	+1/2	+1/2	*Salmonella* spp.	+	0.073	0.162	1.646	**0.393**	4.007	3.935	+	+m	+1/2	+	**PA**	2	a
2018	7829	Noix joue de porc	Pork meat	+m	+m	+1/2	+1/2	*Salmonella* spp.	+	0.073	0.162	1.646	**0.393**	2.211	2.139	+	+m	+m	+	**PA**	2	a
2018	7954	Brochette viande poivron	Seasoned beef meat	+M	+M	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	4.048	3.949	+	+M	+M	+	**PA**	2	a
2018	7968	Haché de porc	Pork meat	+d/+	+md/+	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	1.774	1.675	+	+m	+m	+	**PA**	2	a
2018	**8656**	**Effeuillé de charolais congelé**	**Frozen beef meat**	+1/2	+1/2	+1/2	+M	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	4.142	4.066	+	+1/2	+M	+	**PA**	2	a
2018	**8657**	**Bavette Aloyau congelé**	**Frozen beef meat**	+M	+p	+M	+M	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	4.265	4.189	+	+p	+p	+	**PA**	2	a
2018	**8658**	**Faux filet charolais congelé**	**Frozen beef meat**	+M	+M	+1/2	+M	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	4.199	4.123	+	+M	+p	+	**PA**	2	a
2018	**8659**	**Filet mignon de porc congelé**	**Frozen pork meat**	+1/2	+1/2	+m	+M	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	4.005	3.930	+	+1/2	+M	+	**PA**	2	a
2018	**8660**	**Sauté de veau congelé**	**Frozen veal meat**	+m	+1/2	+1/2	+M	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	4.142	4.066	+	+m	+M	+	**PA**	2	a
2018	**8661**	**Souris d'agneau congelé**	**Frozen lamb meat**	+1/2	+M	+M	+p	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	4.005	3.930	+	+1/2	+p	+	**PA**	2	a
2018	7731	VSM de poulet	Chicken meat	+m	+m	+1/2	+m	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	3.905	3.809	+	+(2)	+m	+	**PA**	2	b
2018	7737	Préparation de viande blanche de poulet	Chicken meat	+m	+m	+m	+m	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	4.049	3.953	+	+m	+1/2	+	**PA**	2	b
2018	7747	VSM rouge de dinde	Turkey meat	+m	+m	+m	+p	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	4.008	3.913	+	+m	+1/2	+	**PA**	2	b
2018	7749	Cous	Poultry neck	+m	+m	+m	+1/2	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	3.424	3.328	+	+m	+m	+	**PA**	2	b
2018	7752	VSM de dinde	Turkey meat	+m	+m	+m	+m	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	3.752	3.656	+	+m	+m	+	**PA**	2	b
2018	7832	Caille broyée	Quail meat	+m	+1/2	+1/2	+1/2	*Salmonella* spp.	+	0.073	0.162	1.646	**0.393**	4.201	4.129	+	+m	+1/2	+	**PA**	2	b
2018	7957	Paupiette de dinde	Turkey meat	-	-d/-	+m	+1/2	*Salmonella* Derby	+	0.098/ 0.066	0.194/ 0.148	1.801/ 1.834	**0.431/ 0.4442**	0.304/ 0.239/ 0.234	0.206/ 0.174/ 0.169	-/-/-	-	-	-	**ND**$_{FN(alt)}$	2	b
2018	7961	VSM dinde	Turkey meat	+m	+m	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	4.200	4.102	+	+m	+m	+	**PA**	2	b
2018	7963	Coquelet désossé	Cockerel meat	+M	+M	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	4.048	3.949	+	+M	+M	+	**PA**	2	b
2018	7970	Escalope de volaille	Poultry meat	-	+d/-	-d/-	-d/-	/	-	0.098	0.194	1.801	**0.426**	0.294	0.195	-	-	-	-	**NA**	2	b
2018	7978	Pavé de dinde	Turkey meat	-	+m	+M	+M	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	3.069	2.970	+	-	+m	+	**PA**	2	b
2018	8142	Filet de dinde congelé	Frozen turkey meat	+m	+M	+1/2	+M	*Salmonella* spp.	+	0.081	0.173	1.607	**0.381**	4.049	3.968	+	+m	+M	+	**PA**	2	b
2018	8143	Roti de lapin farci	Roasted rabbit	+m	+M	+M	+M	*Salmonella* spp.	+	0.081	0.173	1.607	**0.381**	3.936	3.855	+	+m	+1/2	+	**PA**	2	b
2018	7743	Saucisse chorizo	Delicatessen (chorizo)	+1/2	+m	+m	+p	*Salmonella* spp.	+	0.096	0.180	1.828	**0.433**	2.911	2.816	+	+m	+1/2	+	**PA**	2	c
2018	7813	Chair à saucisse	Delicatessen (for sausage)	+m	+1/2	+1/2	+1/2	*Salmonella* spp.	+	0.073	0.162	1.646	**0.393**	4.093	4.021	+	+m	+1/2	+	**PA**	2	c
2018	7966	Saucisse de Toulouse	Delicatessen	-	+md/+	+M	+m	*Salmonella* spp.	+	0.098	0.194	1.801	**0.426**	0.818	0.720	+	+m	+m	+	**PA**	2	c
2019	**1**	**Bacon fumé**	**Bacon**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.874	3.793	+	+p	+p	+	**PA**	2	c
2019	**2**	**Bacon**	**Bacon**	+md/+	+p	+M	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.874	3.793	+	+m	+p	+	**PA**	2	c
2019	**3**	**Salami (35,6% MG)**	**Salami**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.607	3.525	+	+p	+p	+	**PA**	2	c
2019	**4**	**Salami fumé (47% MG)**	**Smoked salami**	-	+M	-	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.523	3.442	+	-	+M	+	**PA**	2	c
2019	**6**	**Merguez (22% MG)**	**Merguez**	-	+m	+m	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.820	3.739	+	-	+m	+	**PA**	2	c
2019	**7**	**Merguez**	**Merguez**	+M	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.375	3.294	+	+p	+p	+	**PA**	2	c

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

MILK AND DAIRY PRODUCTS

Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS for 21 h at 41.5°C±1°C + 72h at 5±3°C												
										ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
										Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result						
				XLD	ASAP	XLD	ASAP					PC	Cut-off				XLD	ASAP				
2018	**8161**	**Chèvre au lait pasteurisé (23%MG)**	**Pasteurised milk goat cheese (23% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	4.006	3.931	+	+p	+p	+	**PA**	3	a
2018	**8162**	**Cheddar en tranche (34% MG)**	**Cheddar (34% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	4.092	4.017	+	+p	+p	+	**PA**	3	a
2018	**8166**	**Camembert au lait pasteurisé (21% MG)**	**Pasteurised milk cheese (21% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.935	3.860	+	+p	+p	+	**PA**	3	a
2018	**8167**	**Riz au lait**	**Rice pudding with pasteurised milk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.935	3.860	+	+p	+p	+	**PA**	3	a
2018	**8168**	**Riz au lait vanille**	**Rice pudding with pasteurised milk and vanilla**	+p	+p	+p	+p	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.969	3.894	+	+p	+p	+	**PA**	3	a
2018	**8169**	**Gouda cumin au lait pasteurisé (31% MG)**	**Pasteurised milk cheese with cumin (31% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.934	3.859	+	+p	+p	+	**PA**	3	a
2018	**8170**	**Fromage brebis lait pasteurisé (40% MG)**	**Pasteurised milk goat cheese (40% fat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.969	3.894	+	+p	+p	+	**PA**	3	a
2018	**8650**	**Glace vanille intense**	**Ice cream vanilla**	+p	+p	+p	+p	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	4.092	4.016	+	+p	+p	+	**PA**	3	a
2018	**8651**	**Glace crème café**	**Ice cream coffee**	+p	+p	+p	+p	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	4.092	4.016	+	+p	+p	+	**PA**	3	a
2018	**8652**	**Glace crème vanille**	**Ice cream vanilla**	+p	+p	+p	+p	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	4.199	4.124	+	+p	+p	+	**PA**	3	a
2018	**8653**	**Glace crème chocolat avec copeaux chocolat noir**	**Ice cream chocolate**	+p	-	+p	-	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	3.934	3.858	+	+p	-	+	**PA**	3	a
2018	**8654**	**Crème glacée caramel**	**Ice cream caramel**	+p	-	+p	-	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	3.968	3.893	+	+p	-	+	**PA**	3	a
2018	**8655**	**Crème glacée brownie**	**Ice cream brownie**	+p	-	+p	-	*Salmonella* spp.	+	0.076	0.192	1.695	**0.405**	3.934	3.858	+	+p	-	+	**PA**	3	a
2019	117	Lait cru fermier	Raw milk	-	-	-	-	/	-	0.081/ 0.064	0.223/ 0.234	2.006/ 2.213	**0.494/ 0.537**	0.818/ 0.689/ 0.662	0.736/ 0.626/ 0.598	+/+/+	-	-	-	**PD$_{FP(alt)}$**	3	b
2019	121	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.081	0.223	2.006	**0.481**	0.241	0.159	-	st	st	-	**NA**	3	b
2019	122	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.081	0.223	2.006	**0.481**	0.228	0.147	-	st	st	-	**NA**	3	b
2019	123	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.081	0.223	2.006	**0.481**	0.221	0.140	-	st	-	-	**NA**	3	b
2019	124	Lait cru de chèvre	Goat raw milk	-	-	st	st	/	-	0.081	0.223	2.006	**0.481**	0.525	0.443	-	-	-	-	**NA**	3	b
2019	**853**	**Lait cru de vache fermier**	Raw milk	-	d/+	+M	+M	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	0.676	0.573	+	-	+md/+	+	**PA**	3	b
2019	**854**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.621	3.518	+	+m	+m	+	**PA**	3	b
2019	**855**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.795	3.692	+	+m	+m	+	**PA**	3	b
2019	**856**	**Lait cru de vache fermier**	Raw milk	+m	+m	+1/2	+M	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.935	3.831	+	+m	+m	+	**PA**	3	b
2019	**857**	**Lait cru de vache fermier**	Raw milk	+m	+1/2	+M	+M	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.873	3.770	+	+m	+m	+	**PA**	3	b
2019	**858**	**Lait cru de vache fermier**	Raw milk	+M	+m	+M	+M	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.006	3.903	+	+M	+M	+	**PA**	3	b
2019	**859**	**Lait cru de vache fermier**	Raw milk	+m	+m	+1/2	+m	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.820	3.716	+	+m	+1/2	+	**PA**	3	b
2019	**860**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.873	3.770	+	+m	+M	+	**PA**	3	b
2019	**861**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.143	4.039	+	+m	+1/2	+	**PA**	3	b
2019	**862**	**Lait cru de vache fermier**	Raw milk	+m	+m	+M	+M	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.006	3.903	+	+1/2	+1/2	+	**PA**	3	b
2019	**1272**	**Petit reblochon au lait cru (26%MG)**	**Raw milk cheese (26% Fat)**	-	-	+m	-	*Salmonella* spp.	+	0.074	0.240	1.938	**0.466**	0.398	0.324	-	-	-	-	**ND$_{FN(alt)}$**	3	b
2019	**1273**	**Roquefort au lait cru (32%MG)**	**Raw milk cheese (32% Fat)**	-	-	+m	-	*Salmonella* spp.	+	0.074	0.240	1.938	**0.466**	1.418	1.345	+	+m	+m	+	**PA**	3	b
2019	**1274**	**Selles sur cher au lait cru (23%MG)**	**Raw milk cheese (23% Fat)**	+m	+M	+M	+1/2	*Salmonella* spp.	+	0.074	0.240	1.938	**0.466**	3.654	3.580	+	+M	+M	+	**PA**	3	b

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

MILK AND DAIRY PRODUCTS

Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identi-fication	Result	RVS for 21 h at 41.5°C±1°C + 72h at 5±3°C												
										ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control: PC	Positive control: Cut-off	O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP				
2019	**1275**	**Coulommiers au lait cru (23%MG)**	**Raw milk cheese (23% Fat)**	+m	+m	+M	-	*Salmonella* spp.	+	0.074	0.240	1.938	**0.466**	3.794	3.721	+	+m	+m	+	**PA**	3	b
2018	**8294**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	2.935	2.843	+	+p	+m	+	**PA**	3	c
2018	**8295**	**Lait en poudre demi écrémé**	**Half-skimmed milk powder**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	3.410	3.318	+	+p	+m	+	**PA**	3	c
2018	**8296**	**Lait en poudre demi écrémé**	**Half-skimmed milk powder**	+M	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	3.310	3.218	+	+M	+m	+	**PA**	3	c
2018	**8297**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	3.103	3.010	+	+p	+m	+	**PA**	3	c
2018	**8298**	**Lait en poudre calcium+**	**Skimmed milk powder with more calcium**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	3.173	3.081	+	+p	+m	+	**PA**	3	c
2018	**8794**	**Poudre de lactosérum**	**Whey**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.220	1.874	**0.446**	4.048	3.958	+	+p	+p	+	**PA**	3	c
2018	**8795**	**Poudre de lactosérum**	**Whey**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.220	1.874	**0.446**	3.936	3.845	+	+p	+p	+	**PA**	3	c
2018	**8796**	**Caseinates**	**Caseinates**	+p	+p	+md/+m	+p	*Salmonella* spp.	+	0.090	0.220	1.874	**0.446**	4.094	4.003	+	+p	+p	+	**PA**	3	c
2018	**8799**	**Maltodextrine**	**Maltodextrin**	st	st	st	st	/	-	0.090	0.220	1.874	**0.446**	0.260	0.170	-	st	st	-	**NA**	3	c

VEGETABLES, FRUITS AND SEAFOOD

Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS for 21 h at 41.5°C±1°C + 72h at 5±3°C												
										ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP				
												PC	Cut-off									
2018	**8666**	**Noix de saint jacques**	**Scallop**	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.264	4.207	+	+p	+p	+	**PA**	4	a
2018	**8667**	**Filet de lieu noir**	**Fish filet**	+M	+M	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.186	4.129	+	+p	+p	+	**PA**	4	a
2018	**8668**	**Filet de julienne**	**Fish filet**	+M	+M	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.120	4.063	+	+M	+M	+	**PA**	4	a
2018	**8669**	**Poulpe blanc**	**Octopus**	+1/2	+M	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.120	4.063	+	+1/2	+M	+	**PA**	4	a
2018	**8670**	**Filet de Merlan**	**Fish filet**	+M	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.120	4.063	+	+M	+p	+	**PA**	4	a
2019	**8**	**Bâtonnets de surimi saveur crabe**	**Surimi**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.935	3.854	+	+p	+p	+	**PA**	4	a
2019	**9**	**Surimi**	**Surimi**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.267	4.185	+	+p	+p	+	**PA**	4	a
2019	**10**	**Cocktail de fruits de mer**	**Seafood cocktail**	+M	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.048	3.966	+	+M	+M	+	**PA**	4	a
2019	**11**	**Cocktail de fruits de mer**	**Seafood cocktail**	+M	+m	+M	+M	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.201	4.119	+	+1/2	+1/2	+	**PA**	4	a
2019	**12**	**Filet de cabillaud**	**Fish filet**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.935	3.854	+	+p	+p	+	**PA**	4	a
2019	**13**	**Dos de cabillaud**	**Fish filet**	+M	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.267	4.185	+	+M	+M	+	**PA**	4	a
2019	**14**	**Encornet rouge**	**Squid**	+M	+m	+M	+m	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.935	3.854	+	+M	+M	+	**PA**	4	a
2018	**8171**	**Alfalfa lentille poireau**	**Sprouts (lentils, leeks)**	-	+mdni/+	+d/+	-	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.654	3.579	+	-	-d/ +md/+	+	**PA**	4	b
2018	**8172**	**Alfalfa douces**	**Sprouts**	+1/2	+1/2	+1/2	+m	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.934	3.859	+	+m	+1/2	+	**PA**	4	b
2018	**8173**	**Alfalfa douces**	**Sprouts**	+1/2	+1/2	+1/2	+1/2	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	4.439	4.364	+	+1/2	+m	+	**PA**	4	b
2018	**8174**	**Alfalfa radis fenouil**	**Sprouts (radish, fennel)**	+m	+m	+mni/-	+d/d/-	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.934	3.859	+	+m	+m	+	**PA**	4	b
2018	**8175**	**Pousse d'épinards**	**Baby leaves (spinach)**	+M	+M	+M	+M	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	4.200	4.125	+	+M	+M	+	**PA**	4	b
2018	**8176**	**Jeunes pousses (mâche, laitue, épinards)**	**Baby leaves (lamb's lettuce, spinach)**	+M	+M	+M	+M	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.772	3.697	+	+M	+M	+	**PA**	4	b
2018	**8179**	**Mélange jeunes pousses (laitue, roquette, épinards)**	**Baby leaves (lamb's lettuce, spinach)**	+M	+M	+m	+m	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.819	3.744	+	+M	+M	+	**PA**	4	b
2018	**8180**	**Jeunes pousses épinards**	**Baby leaves (spinach)**	+M	+M	+M	+M	*Salmonella* spp.	+	0.075	0.207	2.001	**0.482**	3.795	3.720	+	+M	+M	+	**PA**	4	b
2018	8810	Mesclun	Mesclun	+dni/-	-	+dni/-	-	/	-	0.076	0.192	1.695	**0.405**	0.274	0.198	-	-	-	-	**NA**	4	b
2018	8812	Alfalfa	Sprouts	+dni/-	+dni/-	+dni/st	+dni/-	/	-	0.076	0.192	1.695	**0.405**	0.381	0.305	-	-	-	-	**NA**	4	b
2018	8813	Alfalfa lentille poireau	Sprouts (lentils, leeks)	+dni/-	+dni/-	+dni/st	+dni/-	/	-	0.076	0.192	1.695	**0.405**	0.399	0.324	-	-	-	-	**NA**	4	b
2018	8816	Pousses épinards laitue rouge mâche	Baby leaves (spinach, lettuce, lamb's lettuce)	+dni/-	-	-	+dni/-	/	-	0.076	0.192	1.695	**0.405**	0.266	0.190	-	-	-	-	**NA**	4	b
2018	8818	Alfalfa lentille poireau	Sprouts (lentils, leeks)	+dni/-	+dni/-	+dni/-	+dni/-	/	-	0.076	0.192	1.695	**0.405**	0.417	0.341	-	-	-	-	**NA**	4	b
2018	8819	Alfalfa radis fenouil	Sprouts (radish, fennel)	+dni/d/-	+dni/-	+dni/-	+dni/d/-	/	-	0.075/ 0.098	0.192/ 0.229	1.695/ 1.949	**0.405/ 0.443**	1.060/ 1.419/ 1.357	0.984/ 1.321/ 1.259	+/+/+	-d/- (RVSx5:-; MSRVx5:-)	-d/- (RVSx5:-; MSRVx5:-)	-	**PD$_{FP(alt)}$**	4	b
2019	**17**	**Mélange de jeunes pousses**	**Baby leaves**	+M	+m	+m	+M	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.691	3.609	+	+M	+M	+	**PA**	4	b
2018	**8671**	**Purée de carottes**	**Carrot purée**	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	3.855	3.798	+	+p	+p	+	**PA**	4	c
2018	**8672**	**Purée de courgettes**	**Zucchini purée**	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.120	4.063	+	+p	+p	+	**PA**	4	c
2018	**8673**	**Houmous**	**Houmous**	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	3.967	3.910	+	+p	+p	+	**PA**	4	c
2018	**8674**	**Caviar d'aubergines**	**Eggplant caviar**	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.063	4.006	+	+p	+p	+	**PA**	4	c
2018	**8675**	**Caviar d'aubergines**	**Eggplant caviar**	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.012	3.955	+	+p	+p	+	**PA**	4	c
2018	**8676**	**Houmous**	**Houmous**	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.063	4.006	+	+p	+p	+	**PA**	4	c
2018	**8678**	**Salade de fruits ananas**	**Fruits salad (Pineapple)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.120	4.063	+	+p	+p	+	**PA**	4	c
2018	**8679**	**Wok maraicher (carottes, poireaux, céleris)**	**Vegetables mix (carrots, leeks, celery)**	+M	+M	+M	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.063	4.006	+	+M	+M	+	**PA**	4	c
2018	**8680**	**Mélange de légumes (petits pois, pomme de terre, haricots, carottes)**	**Vegetables mix (Green peas, potatoes, green beans, carrots)**	+M	+M	+p	+p	*Salmonella* spp.	+	0.057	0.161	1.720	**0.416**	4.186	4.129	+	+M	+M	+	**PA**	4	c
2019	**18**	**Mangue coupée**	**Sliced mango**	+M	+1/2	+M	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	3.935	3.854	+	+M	+1/2	+	**PA**	4	c
2019	**19**	**Wok asiatique (mélange de légumes crus)**	**Vegetables mix**	+M	+M	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.007	3.925	+	+M	+M	+	**PA**	4	c

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INGREDIENTS AND SPECIFIC PRODUCTS

Year of analysis	Sample N°	Product (french name)	Product	**Reference method: ISO 6579-1**♦						**Alternative method: BAC*Spec Salmonella* 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C**											Category	Type
				RVS broth		MKTTn broth		Identification	Result	**RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C**												
										ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. Sample – Blank**	**Result**	XLD	ASAP				
												PC	**Cut-off**									
2018	**8293**	**Poivre noir moulu**	**Black pepper**	+M	+M	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	3.913	3.821	+	+M	+M	+	**PA**	5	a
2018	**8800**	**Chocolat en poudre 100%**	**Chocolate powder (100%)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.220	1.874	**0.446**	4.048	3.957	+	+p	+p	+	**PA**	5	a
2018	**8801**	**Poudre de chocolat 100%**	**Chocolate powder (100%)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.220	1.874	**0.446**	4.007	3.917	+	+p	+p	+	**PA**	5	a
2018	**8802**	**Cacao en poudre 100%**	**Cocoa powder (100%)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.220	1.874	**0.446**	4.144	4.053	+	+p	+p	+	**PA**	5	a
2018	**8803**	**Chocolat en poudre 100%**	**Chocolate powder (100%)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.220	1.874	**0.446**	4.144	4.053	+	+p	+p	+	**PA**	5	a
2019	**582**	**Liqueur de cacao**	**Cocoa liquor**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	4.199	4.110	+	+p	+p	+	**PA**	5	a
2019	**584**	**Masse cacao**	**Cocoa mass**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	4.006	3.917	+	+p	+p	+	**PA**	5	a
2019	**849**	**Ciboulette**	Chives	+M	+m	+m	+m	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.969	3.866	+	+M	+m	+	**PA**	5	a
2019	**850**	**Coriandre**	Coriander	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.143	4.039	+	+M	+p	+	**PA**	5	a
2019	**851**	**Basilic**	Basil	+M	+M	+M	+1/2	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.200	4.097	+	+M	+M	+	**PA**	5	a
2019	**852**	**Persil plat**	Flat-leaf parsley	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.200	4.097	+	+p	+p	+	**PA**	5	a
2018	**8299**	**Lait infantile en poudre 2ème âge avec probiotiques (*Lactobacillus reuteri* 7,2.10^6 UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* 7,2.10^6 CFU/g)**	st	st	st	st	/	-	0.074	0.200	1.458	**0.346**	0.206	0.132	-	st	st	-	**NA**	5	b
2018	**8301**	**Lait infantile en poudre 2ème âge avec probiotiques (*B. lactis* + *S. thermophilus* 6,1.10^6 UFC/g)**	**Infant formula with probiotics (*B. lactis* + *S. thermophilus* 6,1.10^6 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	4.178	4.086	+	+p	+p	+	**PA**	5	b
2018	**8304**	**Céréales infantiles avec probiotiques saveur miel (*B. lactis* 7,0.10^5 UFC/g)**	**Infant cereals (honey) with probiotics (*B. lactis* 7,0.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	4.070	3.978	+	+p	+p	+	**PA**	5	b
2018	**8305**	**Céréales infantiles avec probiotiques saveur caramel (*B. lactis* 2,3.10^5 UFC/g)**	**Infant cereals (caramel) with probiotics (*B. lactis* 2,3.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	4.070	3.978	+	+p	+p	+	**PA**	5	b
2018	**8307**	**Céréales infantiles avec probiotiques saveur 5 céréales (*B. lactis* 3,3.10^5 UFC/g)**	**Infant cereals (5 cereals) with probiotics (*B. lactis* 3,3.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	3.985	3.892	+	+p	+p	+	**PA**	5	b
2018	**8831**	**Lait infantile en poudre 1er âge avec probiotiques (*B. lactis* 6,0.10^5UFC/g)**	**Infant formula with probiotics (*B. lactis* 6,0.10^5 CFU/g)**	st	st	st	st	/	-	0.103	0.231	1.783	**0.420**	0.241	0.139	-	st	st	-	**NA**	5	b
2018	**8832**	**Lait infantile en poudre 2ème âge avec probiotiques (*Lactobacillus reuteri* 7,2.10^5 UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* 7,2.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	4.266	4.163	+	+p	+p	+	**PA**	5	b
2018	**8833**	**Lait infantile en poudre premium 2ème âge avec probiotiques (Bifidobactéries 1,5.10^3 UFC/g)**	**Infant formula with probiotics (Bifidobacteria 1,5.10^3 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	4.047	3.945	+	+p	+p	+	**PA**	5	b
2018	**8835**	**Lait infantile en poudre formule épaisse 1er âge avec probiotiques (Lactobacillus reuteri 7,4.10^5 UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* 7,4.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	4.266	4.163	+	+p	+p	+	**PA**	5	b
2018	**8836**	**Lait infantile en poudre 2ème âge avec probiotiques (*Bifidobacterium infantis* 3,5.10^5 UFC/g)**	**Infant formula with probiotics (*Bifidobacterium infantis* 3,5.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	4.143	4.040	+	+p	+p	+	**PA**	5	b
2018	**8839**	**Céréales infantiles noisettes biscuité avec probiotiques (*B. lactis* 7,5.10^4UFC/g)**	**Infant cereals (biscuit, nuts) with probiotics (B. lactis 7,5.10^4 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	3.969	3.866	+	+p	+p	+	**PA**	5	b
2018	**8840**	**Céréales infantiles 5 céréales avec probiotiques (*B. lactis* 4,5.10^5 UFC/g)**	**Infant cereals (5 cereals) with probiotics (B. lactis 4,5.10^5 CFU/g)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	4.006	3.904	+	+p	+p	+	**PA**	5	b
2018	**8287**	**Poudre d'œuf entier**	**Egg powder**	+p	+p	+p	+p	*Salmonella* spp.	+	0.092	0.196	1.675	**0.396**	3.824	3.732	+	+p	+p	+	**PA**	5	c

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

INGREDIENTS AND SPECIFIC PRODUCTS

Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS for 21 h at 41,5°C±1°C + 72h at 5±3°C												
										ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP				
												PC	Cut-off									
2019	**108**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.143	4.062	+	+p	+p	+	**PA**	5	c
2019	**109**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.201	4.119	+	+p	+p	+	**PA**	5	c
2019	**110**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.143	4.062	+	+p	+p	+	**PA**	5	c
2019	**111**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.345	4.263	+	+p	+p	+	**PA**	5	c
2019	**112**	**Œufs entier liquides pasteurisé**	**Pasteurised liquid whole egg**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.143	4.062	+	+p	+p	+	**PA**	5	c
2019	**113**	**Œufs entier liquides pasteurisé**	**Pasteurised liquid whole egg**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.201	4.119	+	+p	+p	+	**PA**	5	c
2019	**114**	**Jaune d'œufs liquide pasteurisé**	**Pasteurised liquid egg yolk**	+p	+p	+p	+p	*Salmonella* spp.	+	0.081	0.223	2.006	**0.481**	4.201	4.119	+	+p	+p	+	**PA**	5	c
2019	**428**	**Blanc d'œufs liquide pasteurisé**	**Pasteurised liquid egg white**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	4.142	4.054	+	+p	+p	+	**PA**	5	c
2019	**429**	**Blanc d'œufs liquide pasteurisé**	**Pasteurised liquid egg white**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	4.142	4.054	+	+p	+p	+	**PA**	5	c
2019	**430**	**Blanc d'œufs liquide pasteurisé**	**Pasteurised liquid egg white**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	4.266	4.177	+	+p	+p	+	**PA**	5	c

FEED PRODUCTS																						
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identification	Result	RVS for 21 h at 41.5°C±1°C + 72h at 5±3°C												
										ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
				XLD	ASAP	XLD	ASAP			Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. Sample – Blank	Result	XLD	ASAP				
												PC	Cut-off									
2019	**125**	**Terrine pour chat à la truite et cabillaud**	**Terrine for cat (fish)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	3.874	3.771	+	+p	+p	+	**PA**	6	a
2019	**127**	**Terrine pour chien à la volaille**	**Terrine for dog (poultry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	3.846	3.743	+	+p	+p	+	**PA**	6	a
2019	**128**	**Terrine pour chien au bœuf et au légumes**	**Terrine for dog (beef and vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	3.622	3.519	+	+p	+p	+	**PA**	6	a
2019	**129**	**Saucisson pour chien viande et légumes**	**Sausage for dog (meat and vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	3.622	3.519	+	+p	+p	+	**PA**	6	a
2019	**130**	**Saucisson pour chien viande et légumes**	**Sausage for dog (meat and vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	3.591	3.488	+	+p	+p	+	**PA**	6	a
2019	**977**	**Tablette au bœuf pour chien**	**Biscuit for dog**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.047	3.944	+	+p	+p	+	**PA**	6	a
2019	**978**	**Biscuit poulet fromage pour chien**	**Biscuit for dog (chicken meat and cheese)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.873	3.770	+	+p	+p	+	**PA**	6	a
2019	**979**	**Biscuit pour chat au canard**	**Biscuit for cat (duck meat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.092	3.989	+	+p	+p	+	**PA**	6	a
2019	**980**	**Terrine au bœuf pour chat**	**Terrine for cat (beef meat)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.006	3.903	+	+p	+p	+	**PA**	6	a
2019	**981**	**Saucisson pour chien viande et légumes**	**Sausage for dog (meat and vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.969	3.866	+	+p	+p	+	**PA**	6	a
2019	**982**	**Terrine au lapin pour chat**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	4.092	3.989	+	+p	+p	+	**PA**	6	a
2019	**983**	**Terrine à la volaille au foie et aux légumes pour chien**	**Terrine for dog (vegetables)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.969	3.866	+	+p	+p	+	**PA**	6	a
2018	**8466**	**Son de blé farine**	**Flour of wheat bran**	-	+m	+M	-	*Salmonella* spp.	+	0.065	0.182	1.664	**0.400**	3.967	3.902	+	+m	+m	+	**PA**	6	b
2018	**8467**	**Tourteaux de soja**	**Soya pellets**	+M	+m	+M	+M	*Salmonella* spp.	+	0.065	0.182	1.664	**0.400**	4.012	3.947	+	+M	+M	+	**PA**	6	b
2018	**8469**	**Farine de croissance bétail**	**flour for livestock**	+M	+m	+M	+M	*Salmonella* spp.	+	0.065	0.182	1.664	**0.400**	4.012	3.947	+	+m	+m	+	**PA**	6	b
2019	**573**	**Alimentation volaille croissance**	**Feed for poultry**	md	+m	-	+md	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.771	3.682	+	+m	+m	+	**PA**	6	b
2019	**574**	**Tourteaux de soja**	**Soya pellets**	+m	+1/2	+M	+m	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.689	3.601	+	+m	+m	+	**PA**	6	b
2019	**576**	**Tourteaux de soja**	**Soya pellets**	+m	+1/2	+M	+M	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.605	3.516	+	+m	+m	+	**PA**	6	b
2019	**577**	**Tourteaux de soja**	**Soya pellets**	+M	+1/2	+M	+m	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.819	3.730	+	+M	+m	+	**PA**	6	b
2019	**578**	**Alimentation croissance poulet**	**Feed for chicken**	+M	+M	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.637	3.548	+	+m	+M	+	**PA**	6	b
2019	**580**	**Alimentation croissance poule pondeuse**	**Feed for laying hen**	+m	+M	+M	+M	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.421	3.332	+	+m	+M	+	**PA**	6	b
2018	8483	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	+m	+m	+M	+M	*Salmonella* spp.	+	0.065	0.182	1.664	**0.400**	3.967	3.902	+	+1/2	+M	+	**PA**	6	c
2018	8484	Protéines déshydratées pour volaille	Dehydrated proteins for poultry	+1/2	+m	+1/2	+1/2	*Salmonella* spp.	+	0.065	0.182	1.664	**0.400**	4.062	3.997	+	+M	+M	+	**PA**	6	c
2019	**131**	**Viande crue pour animaux**	**Raw meat for feed**	+m	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	3.820	3.717	+	+m	+M	+	**PA**	6	c
2019	**132**	**Soja liquide**	**Liquid soya**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	4.007	3.904	+	+p	+p	+	**PA**	6	c
2019	**135**	**Soja liquide**	**Liquid soya**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.231	1.783	**0.420**	3.729	3.627	+	+p	+p	+	**PA**	6	c
2019	**987**	**Protéines animales transformées porc**	**Dehydrated proteins (pork)**	+M	+1/2	+m	+1/2	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	3.903	3.799	+	+M	+M	+	**PA**	6	c
2019	**989**	**Protéines animales transformées volaille**	**Dehydrated proteins (poultry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.103	0.282	2.026	**0.481**	2.871	2.768	+	+p	+p	+	**PA**	6	c
2019	**1377**	**Protéines déshydratées**	**Raw material dehydrated proteins**	+p	+p	+p	+p	*Salmonella* spp.	+	0.074	0.240	1.938	**0.466**	3.771	3.697	+	+p	+p	+	**PA**	6	c
2019	**1378**	**Protéines déshydratées**	**Raw material dehydrated proteins**	+p	+p	+p	+p	*Salmonella* spp.	+	0.074	0.240	1.938	**0.466**	3.749	3.675	+	+p	+p	+	**PA**	6	c
2019	**1379**	**Protéines déshydratées**	**Raw material dehydrated proteins**	+p	+p	+p	+p	*Salmonella* spp.	+	0.074	0.240	1.938	**0.466**	3.497	3.423	+	+p	+p	+	**PA**	6	c
2019	**1380**	**Protéines déshydratées**	**Raw material dehydrated proteins**	+p	+p	+p	+p	*Salmonella* spp.	+	0.074	0.240	1.938	**0.466**	3.575	3.502	+	+p	+p	+	**PA**	6	c

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ENVIRONMENTAL SAMPLES (excluding primary production samples)

Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Spec Salmonella* 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C											Category	Type
				RVS broth		MKTTn broth		Identi-fication	Result	RVS for 21 h at 41.5°C±1°C + 72h at 5±3°C												
										ELISA test - BOLT Instrument							Confirmations		Final result	Agreement Ref/Alt 72h		
												Positive control										
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**PC**	**Cut-off**	**O.D. Sample**	**O.D. Sample – Blank**	**Result**	XLD	ASAP				
2018	**8496**	**Eau de process (Industrie du lait)**	**Process water (Milk industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	1.765	1.730	+	+p	+p	+	**PA**	7	a
2018	**8498**	**Eau de lavage surface (Industrie du lait)**	**Surface cleaning water (Milk industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.116	3.082	+	+p	+p	+	**PA**	7	a
2018	**8499**	**Eau début de rinçage circuit concentrateur (Industrie du lait)**	**Rinse water (Milk industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.116	3.082	+	+p	+p	+	**PA**	7	a
2018	**8500**	**Eau de process laveuse (Industrie des produits de la mer)**	**Process water (Seafood industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.969	3.934	+	+p	+p	+	**PA**	7	a
2018	**8501**	**Eau laveuse de poissons (Industrie des produits de la mer)**	**Process water (Seafood industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.908	3.873	+	+p	+p	+	**PA**	7	a
2018	**8502**	**Eau de process (Industrie du poisson)**	**Process water (Fish industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.937	3.903	+	+p	+p	+	**PA**	7	a
2018	**8503**	**Eau de process (Industrie du poisson)**	**Process water (Fish industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.830	3.795	+	+p	+p	+	**PA**	7	a
2018	**8504**	**Eau de rinçage (Industrie du poisson)**	**Rinse water (Fish industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.937	3.903	+	+p	+p	+	**PA**	7	a
2018	**8505**	**Eau de rinçage risotto**	**Rinse water (Production of risotto)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.969	3.934	+	+p	+p	+	**PA**	7	a
2018	**8508**	**Déchets de découpe (Industrie de la viande)**	**Wastes (Meat industry)**	+m	+m	+m	+m	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.135	3.100	+	+m	+m	+	**PA**	7	b
2018	**8509**	**Déchets knack de porc**	**Meat wastes**	+M	+M	+M	+p	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.725	3.690	+	+M	+M	+	**PA**	7	b
2018	**8510**	**Déchet produits de la mer (Industrie du poisson)**	**Seafood wastes (Fish industry)**	+p	+p	+p	+M	*Salmonella* spp.	+	0.035	0.141	1.563	**0.382**	3.764	3.729	+	+p	+p	+	**PA**	7	b
2018	**8806**	**Poussière d'aspirateur (laiterie)**	**Vacuum cleaner dust (industry of milk)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.090	0.220	1.874	**0.446**	4.048	3.957	+	+p	+p	+	**PA**	7	b
2019	**431**	**Déchet production de chantilly**	**Dust (production of whipped cream)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	4.200	4.111	+	+p	+p	+	**PA**	7	b
2019	**432**	**Déchet production de chantilly**	**Dust (production of whipped cream)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	4.266	4.177	+	+p	+p	+	**PA**	7	b
2019	**433**	**Déchet végétal (production de RTRH Veggie)**	**Vegetable dust (production of Vegetable RTRH)**	+M	+1/2	+M	+M	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	4.092	4.003	+	+M	+1/2	+	**PA**	7	b
2019	**434**	**Déchet végétal (production de RTRH Veggie)**	**Vegetable dust (production of Vegetable RTRH)**	+M	+m	+M	+M	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	4.200	4.111	+	+M	+m	+	**PA**	7	b
2019	**597**	**Déchet de poissons sans épice (production conserve de poissons)**	**Dust fish without spice (production of fish cans)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.249	2.145	**0.518**	4.007	3.935	+	+p	+p	+	**PA**	7	b
2019	**598**	**Déchet de poissons avec épices (production conserve de poissons)**	**Dust fish with spice (production of fish cans)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.249	2.145	**0.518**	4.093	4.021	+	+p	+p	+	**PA**	7	b
2019	**435**	**Lingette avant nettoyage poussoir (production RTRH Veggie)**	**Wipe before cleaning push button (production of Vegetable RTRH)**	+p	+p	+p	+M	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.795	3.706	+	+M	+p	+	**PA**	7	c
2019	**436**	**Lingette avant nettoyage plan de travail (production RTRH Veggie)**	**Wipe before cleaning working plan (production of Vegetable RTRH)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.934	3.845	+	+M	+p	+	**PA**	7	c
2019	**437**	**Lingette après nettoyage cutter (production RTRH Veggie)**	**Wipe after cleaning cutter (production of Vegetable RTRH)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.819	3.730	+	+M	+p	+	**PA**	7	c
2019	**438**	**Lingette après nettoyage (production RTRH Veggie)**	**Wipe after cleaning (production of Vegetable RTRH)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.089	0.232	2.077	**0.497**	3.535	3.446	+	+M	+p	+	**PA**	7	c
2019	**605**	**Ecouvillon fabrication de poudre de lait E14 (industrie laitière)**	**Swab production of milk powder (milk industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.249	2.145	**0.518**	3.903	3.831	+	+p	+p	+	**PA**	7	c
2019	**608**	**Ecouvillon tapis DARFRESH (industrie de produits de la mer)**	**Swab, carpet (seafood industry)**	+p	+p	+p	+p	*Salmonella* spp.	+	0.072	0.249	2.145	**0.518**	4.047	3.975	+	+p	+p	+	**PA**	7	c
2019	**1022**	**Eponge avant nettoyage paillasse déchets (industrie de la viande)**	**Sponge before cleaning, table (meat industry)**	+m	+m	+m	+m	*Salmonella* spp.	+	0.084	0.238	1.884	**0.450**	2.934	2.849	+	+m	+m	+	**PA**	7	c
2019	**1024**	**Eponge avant nettoyage sol viande (industrie de la viande)**	**Sponge before cleaning, ground (meat industry)**	+M	+m	+M	+M	*Salmonella* spp.	+	0.084	0.238	1.884	**0.450**	4.047	3.963	+	+M	+m	+	**PA**	7	c

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<table>
<tr><th colspan="23">ENVIRONMENTAL SAMPLES (excluding primary production samples)</th></tr>
<tr><th rowspan="5">Year of analysis</th><th rowspan="5">Sample N°</th><th rowspan="5">Product
(french name)</th><th rowspan="5">Product</th><th colspan="6">Reference method: ISO 6579-1♦</th><th colspan="11">Alternative method: BAC<i>Spec Salmonella</i> 2 ELISA Test - BPW (or other ISO 6887) 16h at 37°C±1°C</th><th rowspan="5">Category</th><th rowspan="5">Type</th></tr>
<tr><th colspan="2" rowspan="2">RVS broth</th><th colspan="2" rowspan="2">MKTTn broth</th><th rowspan="4">Identi-fication</th><th rowspan="4">Result</th><th colspan="11">RVS for 21 h at 41.5°C±1°C + <u>72h at 5±3°C</u></th></tr>
<tr><th colspan="7">ELISA test - BOLT Instrument</th><th colspan="2">Confirmations</th><th rowspan="3">Final result</th><th rowspan="3">Agreement Ref/Alt 72h</th></tr>
<tr><th rowspan="2">XLD</th><th rowspan="2">ASAP</th><th rowspan="2">XLD</th><th rowspan="2">ASAP</th><th rowspan="2">Blank</th><th rowspan="2">Negative control (NC)</th><th colspan="2">Positive control</th><th rowspan="2">O.D. Sample</th><th rowspan="2">O.D. Sample – Blank</th><th rowspan="2">Result</th><th rowspan="2">XLD</th><th rowspan="2">ASAP</th></tr>
<tr><th>PC</th><th>Cut-off</th></tr>
<tr><td>2019</td><td>1025</td><td>Eponge avant nettoyage paillasse P1 (industrie de la viande)</td><td>Sponge before cleaning, table (meat industry)</td><td>+m</td><td>+m</td><td>+m</td><td>+M</td><td><i>Salmonella</i> spp.</td><td>+</td><td>0.084</td><td>0.238</td><td>1.884</td><td>0.450</td><td>3.238</td><td>3.153</td><td>+</td><td>+m</td><td>+M</td><td>+</td><td>PA</td><td>7</td><td>c</td></tr>
<tr><td>2019</td><td>1026</td><td>Lingette après nettoyage Tapis inox L3 (industrie de la viande)</td><td>Wipe after cleaning, stainless steel carpet (meat industry)</td><td>+M</td><td>+p</td><td>+p</td><td>+p</td><td><i>Salmonella</i> spp.</td><td>+</td><td>0.084</td><td>0.238</td><td>1.884</td><td>0.450</td><td>4.047</td><td>3.963</td><td>+</td><td>+p</td><td>+p</td><td>+</td><td>PA</td><td>7</td><td>c</td></tr>
<tr><td>2019</td><td>1028</td><td>Lingette après nettoyage 5 table ronde (industrie de la viande)</td><td>Wipe after cleaning, round table (meat industry)</td><td>+p</td><td>+p</td><td>+p</td><td>+p</td><td><i>Salmonella</i> spp.</td><td>+</td><td>0.084</td><td>0.238</td><td>1.884</td><td>0.450</td><td>3.934</td><td>3.850</td><td>+</td><td>+p</td><td>+p</td><td>+</td><td>PA</td><td>7</td><td>c</td></tr>
<tr><td>2019</td><td>1029</td><td>Lingette avant nettoyage tapis a&s ds (industrie de la viande)</td><td>Wipe before cleaning, carpet (meat industry)</td><td>+M</td><td>+p</td><td>+1/2</td><td>+M</td><td><i>Salmonella</i> spp.</td><td>+</td><td>0.084</td><td>0.238</td><td>1.884</td><td>0.450</td><td>4.006</td><td>3.922</td><td>+</td><td>+M</td><td>+p</td><td>+</td><td>PA</td><td>7</td><td>c</td></tr>
<tr><td>2019</td><td>1030</td><td>Lingette avant nettoyage table ronde (industrie de la viande)</td><td>Wipe before cleaning, round table (meat industry)</td><td>+1/2</td><td>+M</td><td>+m</td><td>+M</td><td><i>Salmonella</i> spp.</td><td>+</td><td>0.084</td><td>0.238</td><td>1.884</td><td>0.450</td><td>3.873</td><td>3.789</td><td>+</td><td>+M</td><td>+M</td><td>+</td><td>PA</td><td>7</td><td>c</td></tr>
<tr><td>2019</td><td>1031</td><td>Lingette avant nettoyage tapis inox épaule (industrie de la viande)</td><td>Wipe before cleaning, inox carpet (meat industry)</td><td>+m</td><td>+m</td><td>+M</td><td>+M</td><td><i>Salmonella</i> spp.</td><td>+</td><td>0.084</td><td>0.238</td><td>1.884</td><td>0.450</td><td>3.969</td><td>3.884</td><td>+</td><td>+m</td><td>+m</td><td>+</td><td>PA</td><td>7</td><td>c</td></tr>
</table>

Appendix 5 – Relative level of detection study: raw data

RTE: Mayonnaise based deli-salad (Macédoine)
***Salmonella* Mbandaka Ad914**
Seeding: storage 48h at 3±2°C

Total viable count: $8,0\ .10^3$ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	Reference method: ISO 6579-1[◆]						Alternative method: BAC*Spec Salmonella* 2- BPW 16h at 37°C±1°C												
										RVS 21h at 41.5°C±1°C												Positive Results/ Total
										ELISA test - BOLT Instrument										Confirmation	Final result	
				RVS broth		MKTTn broth		Result	Positive Results/ Total	**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		
				XLD	ASAP	XLD	ASAP					**PC**	**Cut-off**									
8541	0	0	0	st	st	st	st	-	0/5	0.088	0.204	2.114	**0.506**	0.214	0.126	-	st	st	/	/	-	0/5
8542				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.221	0.133	-	st	st	/	/	-	
8543				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.229	0.141	-	st	st	/	/	-	
8544				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.220	0.132	-	st	st	/	/	-	
8545				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.217	0.129	-	st	st	/	/	-	
8546	Low	0.6	0.4 [0.2-0.7]	st	st	st	st	-	7/20	0.088	0.204	2.114	**0.506**	0.229	0.141	-	st	st	/	/	-	7/20
8547				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.216	0.128	-	st	st	/	/	-	
8548				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	4.008	3.920	+	+p	+p	+	+	+	
8549				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.263	0.175	-	st	st	/	/	-	
8550				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.219	0.131	-	st	st	/	/	-	
8551				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	4.049	3.961	+	+p	+p	+	+	+	
8552				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	3.971	3.883	+	+p	+p	+	+	+	
8553				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.274	0.186	-	st	st	/	/	-	
8554				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.222	0.134	-	st	st	/	/	-	
8555				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.201	0.113	-	st	st	/	/	-	
8556				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	4.049	3.961	+	+p	+p	+	+	+	
8557				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.249	0.161	-	st	st	/	/	-	
8558				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.200	0.112	-	st	st	/	/	-	
8559				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	3.971	3.883	+	+p	+p	+	+	+	
8560				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.254	0.166	-	st	st	/	/	-	
8561				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	4.094	4.006	+	+p	+p	+	+	+	
8562				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.281	0.193	-	st	st	/	/	-	
8563				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.208	0.120	-	st	st	/	/	-	
8564				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	3.936	3.848	+	+p	+p	+	+	+	
8565				st	st	st	st	-		0.088	0.204	2.114	**0.506**	0.287	0.199	-	st	st	/	/	-	
8566	High	2.4	1.6 [0.6-4.1]	+p	+p	+p	+p	+	4/5	0.088	0.204	2.114	**0.506**	4.008	3.920	+	+p	+p	+	+	+	4/5
8567				-	-	-	-	-		0.088	0.204	2.114	**0.506**	0.280	0.192	-	-	-	/	/	-	
8568				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	3.905	3.817	+	+p	+p	+	+	+	
8569				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	4.049	3.961	+	+p	+p	+	+	+	
8570				+p	+p	+p	+p	+		0.088	0.204	2.114	**0.506**	3.971	3.883	+	+p	+p	+	+	+	

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

Ground beef
***Salmonella* Typhimurium A00C060**
Seeding: storage 48h at 3±2°C

Total viable count: 3,9. 10^4 CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	Reference method: ISO 6579-1◆						**Alternative method: BAC*Spec Salmonella* 2- BPW 16h at 37°C±1°C**												
										RVS 21h at 41.5°C±1°C												Positive Results/ Total
										ELISA test - BOLT Instrument							Confirmation				Final result	
				RVS broth		MKTTn broth		Result	Positive Results/ Total	**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample – Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		
				XLD	ASAP	XLD	ASAP					**PC**	**Cut-off**									
8645	0	0	0	-	-	-	-	-	0/5	0.038	0.149	1.799	0.440	0.238	0.200	-	-	-	/	/	-	0/5
8646				-	-	-	-	-		0.038	0.149	1.799	0.440	0.195	0.158	-	-	-	/	/	-	
8647				-	-	-	-	-		0.038	0.149	1.799	0.440	0.228	0.191	-	-	-	/	/	-	
8648				-	-	-	-	-		0.038	0.149	1.799	0.440	0.234	0.196	-	-	-	/	/	-	
8649				-	-	-	-	-		0.038	0.149	1.799	0.440	0.220	0.182	-	-	-	/	/	-	
8724	Low	0.9	0.8 [0.5-1.4]	+M	+M	+M	+M	+	11/20	0.092	0.235	1.955	0.466	3.883	3.790	+	+M	+M	+	+	+	11/20
8725				-	-	-	-	-		0.092	0.235	1.955	0.466	0.333	0.240	-	-	-	/	/	-	
8726				-	-	-	-	-		0.092	0.235	1.955	0.466	0.448	0.355	-	-	-	/	/	-	
8727				+M	+M	+M	+M	+		0.092	0.235	1.955	0.466	3.949	3.856	+	+M	+M	+	+	+	
8728				+M	+1/2	+M	+M	+		0.092	0.235	1.955	0.466	3.883	3.790	+	+M	+1/2	+	+	+	
8729				d/+	+m	+M	+M	+		0.092	0.235	1.955	0.466	3.570	3.478	+	d/+	+m	+	+	+	
8730				+m	+1/2	+M	+M	+		0.092	0.235	1.955	0.466	3.853	3.761	+	+m	+1/2	+	+	+	
8731				-	-	-	-	-		0.092	0.235	1.955	0.466	0.317	0.225	-	-	-	/	/	-	
8732				+m	+m	+M	+M	+		0.092	0.235	1.955	0.466	3.949	3.856	+	+m	+m	+	+	+	
8733				+M	+m	+M	+M	+		0.092	0.235	1.955	0.466	3.825	3.733	+	+M	+m	+	+	+	
8734				+M	+m	+M	+M	+		0.092	0.235	1.955	0.466	3.914	3.822	+	+M	+m	+	+	+	
8735				+1/2	+m	+M	+M	+		0.092	0.235	1.955	0.466	3.986	3.894	+	+1/2	+m	+	+	+	
8736				-	-	-	-	-		0.092	0.235	1.955	0.466	0.352	0.260	-	-	-	/	/	-	
8737				-	-	-	-	-		0.092	0.235	1.955	0.466	0.324	0.232	-	-	-	/	/	-	
8738				+m	+1/2	+M	+M	+		0.092	0.235	1.955	0.466	3.914	3.822	+	+m	+1/2	+	+	+	
8739				+m	+m	+M	+M	+		0.092	0.235	1.955	0.466	4.027	3.934	+	+m	+m	+	+	+	
8740				st	st	st	st	-		0.092	0.235	1.955	0.466	0.351	0.258	-	st	st	/	/	-	
8741				-	-	-	-	-		0.092	0.235	1.955	0.466	0.314	0.221	-	-	-	/	/	-	
8742				-	-	-	-	-		0.092	0.235	1.955	0.466	0.282	0.189	-	-	-	/	/	-	
8743				-	-	-	-	-		0.092	0.235	1.955	0.466	0.282	0.189	-	-	-	/	/	-	
8744	High	2.5	2.4 [1.5-4.7]	+M	+p	+M	+p	+	5/5	0.092	0.235	1.955	0.466	3.915	3.822	+	+M	+p	+	+	+	5/5
8745				+m	+m	+M	+M	+		0.092	0.235	1.955	0.466	3.826	3.733	+	+m	+m	+	+	+	
8746				+m	+m	+M	+M	+		0.092	0.235	1.955	0.466	3.883	3.790	+	+m	+m	+	+	+	
8747				+m	+m	+M	+M	+		0.092	0.235	1.955	0.466	3.949	3.856	+	+m	+m	+	+	+	
8748				+m	+m	+M	+M	+		0.092	0.235	1.955	0.466	3.915	3.822	+	+m	+m	+	+	+	

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

Raw milk
***Salmonella* Ohio Ad1482**
Seeding: storage 48h at 3±2°C

Total viable count: $1,5.10^{6}$ CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	**Reference method: ISO 6579-1♦**						**Alternative method: BAC*Spec Salmonella* 2- BPW 16h at 37°C±1°C**												
										RVS 21h at 41.5°C±1°C												Positive Results/ Total
										ELISA test - BOLT Instrument							Confirmation				Final result Bolt instrument	
				RVS broth		MKTTn broth		Result	Positive Results/Total	**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample – Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		
				XLD	ASAP	XLD	ASAP					**PC**	**Cut-off**									
1413	0	0	0	-	-	-	-	-	0/5	0.081	0.281	2.306	**0.556**	0.304	0.224	-	-	-	/	/	-	0/5
1414				-	-	-	-	-		0.081	0.281	2.306	**0.556**	0.299	0.218	-	-	-	/	/	-	
1415				-	-	-	-	-		0.081	0.281	2.306	**0.556**	0.325	0.244	-	-	-	/	/	-	
1416				-	-	-	-	-		0.081	0.281	2.306	**0.556**	0.309	0.228	-	-	-	/	/	-	
1417				-	-	-	-	-		0.081	0.281	2.306	**0.556**	0.314	0.233	-	-	-	/	/	-	
1518	Low	0.5	0.5 [0.3-0.8]	-	-	-	-	-	6/20	0.064	0.234	2.213	**0.537**	0.286	0.222	-	-	-	/	/	-	6/20
1519				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.272	0.208	-	-	-	/	/	-	
1522				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.275	0.211	-	-	-	/	/	-	
1523				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.266	0.202	-	-	-	/	/	-	
1524				-	+m	+M	+M	+		0.064	0.234	2.213	**0.537**	3.636	3.572	+	-	+m	+	+	+	
1526				-	+m	+M	+M	+		0.064	0.234	2.213	**0.537**	2.761	2.697	+	-	+m	+	+	+	
1527				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.284	0.221	-	-	-	/	/	-	
1528				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.281	0.217	-	-	-	/	/	-	
1529				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.304	0.240	-	-	-	/	/	-	
1530				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.310	0.246	-	-	-	/	/	-	
1531				+(1)	+m	+m	+M	+		0.064	0.234	2.213	**0.537**	3.270	3.207	+	+(1)	+m	+	+	+	
1533				+m	+m	+M	+M	+		0.064	0.234	2.213	**0.537**	3.749	3.685	+	+m	+m	+	+	+	
1534				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.264	0.201	-	-	-	/	/	-	
1536				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.254	0.190	-	-	-	/	/	-	
1537				+m	+m	+M	+M	+		0.064	0.234	2.213	**0.537**	3.431	3.367	+	+m	+m	+	+	+	
1538				+m	+m	+M	+M	+		0.064	0.234	2.213	**0.537**	3.636	3.572	+	+m	+m	+	+	+	
1539				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.381	0.318	-	-	-	/	/	-	
1540				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.248	0.185	-	-	-	/	/	-	
1541				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.254	0.190	-	-	-	/	/	-	
1542				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.258	0.195	-	-	-	/	/	-	
1520	High	1.6	1.9 [0.8-5.3]	+m	+1/2	+M	+M	+	4/5	0.064	0.234	2.213	**0.537**	3.728	3.664	+	+m	+1/2	+	+	+	4/5
1521				-	-	-	-	-		0.064	0.234	2.213	**0.537**	0.282	0.218	-	-	-	/	/	-	
1525				-	+m	+M	+p	+		0.064	0.234	2.213	**0.537**	3.485	3.421	+	-	+m	+	+	+	
1532				+m	+m	+m	+M	+		0.064	0.234	2.213	**0.537**	3.323	3.259	+	+m	+m	+	+	+	
1535				+m	+m	+1/2	+1/2	+		0.064	0.234	2.213	**0.537**	1.926	1.863	+	+m	+m	+	+	+	

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

Fresh spinach
***Salmonella* Virchow Ad1721**
Seeding: storage 48h at 3±2°C

Total viable count: 2,6.10^7 CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	**Reference method: ISO 6579-1◆**						**Alternative method: BAC*Spec Salmonella* 2- BPW 16h at 37°C±1°C**												
										RVS 21h at 41.5°C±1°C												
				RVS broth		MKTTn broth		Result	Positive Results/ Total	ELISA test - BOLT Instrument							Confirmation				Final result Bolt instrument	Positive Results/ Total
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample - Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		
												PC	**Cut-off**									
1296	0	0	0	-	-	-	-	-	0/5	0.141	0.302	2.300	**0.540**	0.376	0.235	-	-	-	/	/	-	0/5
1301				-	-	-	-	-		0.141	0.302	2.300	**0.540**	0.326	0.184	-	-	-	/	/	-	
1306				-	-	-	-	-		0.141	0.302	2.300	**0.540**	0.329	0.187	-	-	-	/	/	-	
1307				-	-	-	-	-		0.141	0.302	2.300	**0.540**	0.348	0.207	-	-	-	/	/	-	
1314				-	-	-	-	-		0.141	0.302	2.300	**0.540**	0.333	0.191	-	-	-	/	/	-	
1292	Low	1.2	1.4 [0.9-2.6]	+p	+p	+M	+p	+	15/20	0.141	0.302	2.300	**0.540**	4.006	3.864	+	+p	+p	+	+	+	15/20
1293				+p	+p	+M	+p	+		0.141	0.302	2.300	**0.540**	3.968	3.827	+	+p	+p	+	+	+	
1295				-	-	-	-	-		0.141	0.302	2.300	**0.540**	0.337	0.195	-	-	-	/	/	-	
1298				+p	+p	+M	+M	+		0.141	0.302	2.300	**0.540**	3.903	3.761	+	+p	+p	+	+	+	
1299				-	-	-	-	-		0.141	0.302	2.300	**0.540**	0.409	0.268	-	-	-	/	/	-	
1300				+p	+p	+p	+M	+		0.141	0.302	2.300	**0.540**	4.006	3.865	+	+p	+p	+	+	+	
1302				+p	+p	+M	+M	+		0.141	0.302	2.300	**0.540**	3.969	3.827	+	+p	+p	+	+	+	
1303				+p	+p	+M	+M	+		0.141	0.302	2.300	**0.540**	4.006	3.865	+	+p	+p	+	+	+	
1304				+p	+p	+M	+p	+		0.141	0.302	2.300	**0.540**	4.047	3.905	+	+p	+p	+	+	+	
1305				+p	+p	+M	+p	+		0.141	0.302	2.300	**0.540**	4.047	3.905	+	+p	+p	+	+	+	
1308				+M	+p	+M	+p	+		0.141	0.302	2.300	**0.540**	3.969	3.827	+	+M	+p	+	+	+	
1309				+p	+p	+M	+p	+		0.141	0.302	2.300	**0.540**	3.934	3.793	+	+p	+p	+	+	+	
1311				-	-	-	-	-		0.141	0.302	2.300	**0.540**	0.331	0.190	-	-	-	/	/	-	
1312				+p	+p	+p	+p	+		0.141	0.302	2.300	**0.540**	2.693	2.551	+	+p	+p	+	+	+	
1315				-	-	-	-	-		0.141	0.302	2.300	**0.540**	0.333	0.191	-	-	-	/	/	-	
1316				+p	+p	+M	+M	+		0.141	0.302	2.300	**0.540**	4.006	3.865	+	+p	+p	+	+	+	
1318				+M	+M	+M	+M	+		0.141	0.302	2.300	**0.540**	3.969	3.827	+	+M	+M	+	+	+	
1319				-	-	-	-	-		0.141	0.302	2.300	**0.540**	0.347	0.205	-	-	-	/	/	-	
1320				+p	+p	+M	+M	+		0.141	0.302	2.300	**0.540**	3.969	3.827	+	+p	+p	+	+	+	
1321				+p	+p	+M	+M	+		0.141	0.302	2.300	**0.540**	3.969	3.827	+	+p	+p	+	+	+	
1294	High	2.9	3.7 [1.9-0.7]	+p	+p	+M	+M	+	5/5	0.141	0.302	2.300	**0.540**	4.046	3.905	+	+p	+p	+	+	+	5/5
1297				+p	+p	+M	+M	+		0.141	0.302	2.300	**0.540**	4.006	3.865	+	+p	+p	+	+	+	
1310				+p	+p	+M	+M	+		0.141	0.302	2.300	**0.540**	3.969	3.827	+	+p	+p	+	+	+	
1313				+p	+p	+M	+M	+		0.141	0.302	2.300	**0.540**	3.709	3.567	+	+p	+p	+	+	+	
1317				+p	+p	+p	+M	+		0.141	0.302	2.300	**0.540**	3.873	3.732	+	+p	+p	+	+	+	

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

Pasteurized liquid egg
***Salmonella* Havana Ad1728**
Seeding: storage 48h at 3±2°C

Total viable count: 11CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	**Reference method: ISO 6579-1♦**						**Alternative method: BAC*Spec Salmonella* 2- BPW 16h at 37°C±1°C**												
										RVS 21h at 41.5°C±1°C												
				RVS broth		MKTTn broth		Result	Positive Results/Total	ELISA test - BOLT Instrument							Confirmation				Final result Bolt instrument	Positive Results/Total
				XLD	ASAP	XLD	ASAP			**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample – Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		
												PC	**Cut-off**									
450	0	0	0	st	st	st	st	-	0/5	0.099	0.272	2.105	0.501	0.346	0.247	-	st	st	/	/	-	0/5
456				st	st	st	st	-		0.099	0.272	2.105	0.501	0.316	0.217	-	st	st	/	/	-	
463				st	st	st	st	-		0.099	0.272	2.105	0.501	0.308	0.208	-	st	st	/	/	-	
466				st	st	st	st	-		0.099	0.272	2.105	0.501	0.344	0.245	-	st	st	/	/	-	
469				st	st	st	st	-		0.099	0.272	2.105	0.501	0.340	0.240	-	st	st	/	/	-	
445	Low	0.8	0.7 [0.5-1.1]	+p	+p	+p	+p	+	10/20	0.099	0.272	2.105	0.501	3.709	3.610	+	+p	+p	+	+	+	10/20
446				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.772	3.673	+	+p	+p	+	+	+	
447				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.709	3.610	+	+p	+p	+	+	+	
449				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.637	3.538	+	+p	+p	+	+	+	
452				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.728	3.629	+	+p	+p	+	+	+	
453				st	st	st	st	-		0.099	0.272	2.105	0.501	0.346	0.247	-	st	st	/	/	-	
454				st	st	st	st	-		0.099	0.272	2.105	0.501	0.305	0.206	-	st	st	/	/	-	
455				st	st	st	st	-		0.099	0.272	2.105	0.501	0.314	0.215	-	st	st	/	/	-	
458				st	st	st	st	-		0.099	0.272	2.105	0.501	0.345	0.246	-	st	st	/	/	-	
459				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.689	3.590	+	+p	+p	+	+	+	
460				st	st	st	st	-		0.099	0.272	2.105	0.501	0.357	0.257	-	st	st	/	/	-	
461				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.728	3.629	+	+p	+p	+	+	+	
462				st	st	st	st	-		0.099	0.272	2.105	0.501	0.357	0.258	-	st	st	/	/	-	
464				st	st	st	st	-		0.099	0.272	2.105	0.501	0.321	0.222	-	st	st	/	/	-	
467				st	st	st	st	-		0.099	0.272	2.105	0.501	0.400	0.301	-	st	st	/	/	-	
468				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.934	3.835	+	+p	+p	+	+	+	
470				st	st	st	st	-		0.099	0.272	2.105	0.501	0.426	0.327	-	st	st	/	/	-	
471				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.819	3.720	+	+p	+p	+	+	+	
473				st	st	st	st	-		0.099	0.272	2.105	0.501	0.299	0.200	-	st	st	/	/	-	
474				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.750	3.650	+	+p	+p	+	+	+	
448	High	2.2	1.6 [0.6-3.8]	+p	+p	+p	+p	+	4/5	0.099	0.272	2.105	0.501	3.873	3.774	+	+p	+p	+	+	+	4/5
451				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.729	3.630	+	+p	+p	+	+	+	
457				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	4.006	3.906	+	+p	+p	+	+	+	
465				+p	+p	+p	+p	+		0.099	0.272	2.105	0.501	3.654	3.555	+	+p	+p	+	+	+	
472				st	st	st	st	-		0.099	0.272	2.105	0.501	0.334	0.235	-	st	st	/	/	-	

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

Pellets for pet (pellets for cat)
***Salmonella* Derby Ad1878**
Seeding: lyophilised strain, storage 2 weeks at ambient temperature

Total viable count: <10 CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	**Reference method: ISO 6579-1◆**						**Alternative method: BACSpec *Salmonella* 2- BPW 16h at 37°C±1°C**												
										RVS 21h at 41.5°C±1°C												Positive Results/ Total
				RVS broth		MKTTn broth		Result	Positive Results/ Total	ELISA test - BOLT Instrument							Confirmation				Final result Bolt instrument	
										Blanck	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample – Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		
				XLD	ASAP	XLD	ASAP					**PC**	**Cut-off**									
1423	0	0	0	st	st	st	st	-	0/5	0.081	0.281	2.306	**0.556**	0.374	0.294	-	st	st	/	/	-	0/5
1431				-	-	st	st	-		0.081	0.281	2.306	**0.556**	0.470	0.389	-	-	-	/	/	-	
1433				-	-	-	-	-		0.081	0.281	2.306	**0.556**	0.367	0.287	-	-	-	/	/	-	
1439				st	st	st	st	-		0.081	0.281	2.306	**0.556**	0.311	0.230	-	st	st	/	/	-	
1441				-	-	-	st	-		0.081	0.281	2.306	**0.556**	0.311	0.231	-	-	-	/	/	-	
1420	Low	0.75	0.4 [0.2-0.6]	st	st	st	st	-	6/20	0.081	0.281	2.306	**0.556**	0.380	0.300	-	st	st	/	/	-	6/20
1421				st	st	st	st	-		0.081	0.281	2.306	**0.556**	0.312	0.232	-	st	st	/	/	-	
1422				+p	+p	+p	+p	+		0.081	0.281	2.306	**0.556**	4.006	3.926	+	+p	+p	+	+	+	
1424				-	-	-	-	-		0.081	0.281	2.306	**0.556**	0.346	0.266	-	-	-	/	/	-	
1425				st	-	st	st	-		0.081	0.281	2.306	**0.556**	0.281	0.201	-	st	-	/	/	-	
1426				st	-	st	st	-		0.081	0.281	2.306	**0.556**	0.296	0.216	-	st	-	/	/	-	
1427				+m	+m	+m	+1/2	+		0.081	0.281	2.306	**0.556**	4.047	3.966	+	+m	+m	+	+	+	
1428				+m	+m	+m	+m	+		0.081	0.281	2.306	**0.556**	3.969	3.888	+	+m	+m	+	+	+	
1430				+p	+p	+p	+p	+		0.081	0.281	2.306	**0.556**	4.142	4.062	+	+p	+p	+	+	+	
1432				st	-	st	st	-		0.081	0.281	2.306	**0.556**	0.299	0.219	-	st	-	/	/	-	
1434				+M	+p	+p	+p	+		0.081	0.281	2.306	**0.556**	3.934	3.854	+	+M	+p	+	+	+	
1435				st	st	st	st	-		0.081	0.281	2.306	**0.556**	0.352	0.272	-	st	st	/	/	-	
1436				-	-	-	-	-		0.081	0.281	2.306	**0.556**	0.318	0.238	-	-	-	/	/	-	
1437				st	st	st	st	-		0.081	0.281	2.306	**0.556**	0.280	0.200	-	st	st	/	/	-	
1438				st	st	st	st	-		0.081	0.281	2.306	**0.556**	0.321	0.240	-	st	st	/	/	-	
1442				st	st	st	st	-		0.081	0.281	2.306	**0.556**	0.287	0.206	-	st	st	/	/	-	
1443				+p	+M	+p	+p	+		0.081	0.281	2.306	**0.556**	4.006	3.925	+	+p	+M	+	+	+	
1445				st	st	st	st	-		0.081	0.281	2.306	**0.556**	0.314	0.234	-	st	st	/	/	-	
1446				st	st	st	st	-		0.081	0.281	2.306	**0.556**	0.317	0.236	-	st	st	/	/	-	
1447				st	st	st	st	-		0.081	0.281	2.306	**0.556**	0.304	0.223	-	st	st	/	/	-	
1418	High	3.0	1.9 [0.8-5.0]	+M	+M	+M	+M	+	4/5	0.081	0.281	2.306	**0.556**	4.006	3.926	+	+M	+M	+	+	+	4/5
1419				+M	+p	+p	+p	+		0.081	0.281	2.306	**0.556**	4.047	3.966	+	+M	+p	+	+	+	
1429				+p	+p	+p	+p	+		0.081	0.281	2.306	**0.556**	4.092	4.011	+	+p	+p	+	+	+	
1440				-	-	-	-	-		0.081	0.281	2.306	**0.556**	0.474	0.394	-	-	-	/	/	-	
1444				+p	+p	+p	+p	+		0.081	0.281	2.306	**0.556**	4.092	4.011	+	+p	+p	+	+	+	

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

Process water
***Salmonella* Livingstone A00E058**
Seeding: storage 48h at 3±2°C

Total viable count: 1,2.10^3 CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Inoculation level (cfu/25g) MPN determination	**Reference method: ISO 6579-1◆**						**Alternative method: BACSpec *Salmonella* 2- BPW 16h at 37°C±1°C**												
										RVS 21h at 41.5°C±1°C												Positive Results/ Total
										ELISA test - BOLT Instrument							Confirmation				Final result Bolt instrument	
				RVS broth		MKTTn broth		Result	Positive Results/ Total	**Blank**	**Negative control (NC)**	**Positive control**		**O.D. Sample**	**O.D. (Sample – Blank)**	**Result**	XLD	ASAP	Direct confirmation (Api 20E)	Tests of the reference method		
				XLD	ASAP	XLD	ASAP					**PC**	**Cut-off**									
678	0	0	0	st	st	st	st	-	0/5	0.091	0.260	2.266	0.544	0.299	0.208	-	st	st	/	/	-	0/5
681				st	st	-	st	-		0.091	0.260	2.266	0.544	0.315	0.224	-	st	st	/	/	-	
683				st	st	-	-	-		0.091	0.260	2.266	0.544	0.304	0.212	-	st	st	/	/	-	
690				st	st	-	-	-		0.091	0.260	2.266	0.544	0.310	0.219	-	st	st	/	/	-	
693				st	st	-	-	-		0.091	0.260	2.266	0.544	0.273	0.181	-	st	st	/	/	-	
674	Low	0.8	0.6 [0.3-1.1]	+p	+p	+p	+p	+	11/20	0.091	0.260	2.266	0.544	4.047	3.955	+	+p	+p	+	+	+	11/20
675				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.143	4.051	+	+p	+p	+	+	+	
676				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.047	3.955	+	+p	+p	+	+	+	
677				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	3.969	3.877	+	+p	+p	+	+	+	
680				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.047	3.955	+	+p	+p	+	+	+	
682				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.143	4.051	+	+p	+p	+	+	+	
684				st	st	st	st	-		0.091	0.260	2.266	0.544	0.280	0.189	-	st	st	/	/	-	
685				st	st	-	-	-		0.091	0.260	2.266	0.544	0.294	0.203	-	st	st	/	/	-	
688				st	st	-	st	-		0.091	0.260	2.266	0.544	0.324	0.233	-	st	st	/	/	-	
689				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.142	4.051	+	+p	+p	+	+	+	
691				st	st	-	st	-		0.091	0.260	2.266	0.544	0.272	0.181	-	st	st	/	/	-	
694				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.092	4.001	+	+p	+p	+	+	+	
695				st	st	st	st	-		0.091	0.260	2.266	0.544	0.306	0.215	-	st	st	/	/	-	
696				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.006	3.915	+	+p	+p	+	+	+	
697				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.092	4.001	+	+p	+p	+	+	+	
698				st	st	-	st	-		0.091	0.260	2.266	0.544	0.311	0.219	-	st	st	/	/	-	
699				st	st	-	st	-		0.091	0.260	2.266	0.544	0.281	0.189	-	st	st	/	/	-	
700				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.006	3.915	+	+p	+p	+	+	+	
701				-	st	-	st	-		0.091	0.260	2.266	0.544	0.329	0.238	-	-	st	/	/	-	
702				st	st	st	st	-		0.091	0.260	2.266	0.544	0.281	0.190	-	st	st	/	/	-	
673	High	2.4	1.9 [0.8-5.3]	+p	+p	+p	+p	+	4/5	0.091	0.260	2.266	0.544	4.047	3.955	+	+p	+p	+	+	+	4/5
679				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.143	4.051	+	+p	+p	+	+	+	
686				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.143	4.051	+	+p	+p	+	+	+	
687				+p	+p	+p	+p	+		0.091	0.260	2.266	0.544	4.092	4.001	+	+p	+p	+	+	+	
692				st	st	st	st	-		0.091	0.260	2.266	0.544	0.291	0.199	-	st	st	/	/	-	

◆ 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

INCLUSIVITY															
N°	Strain		Reference	Origin	Inoculation level /225 ml BPW	Alternative method: BAC*Spec Salmonella* 2 ELISA Test (after subculture in RVS at 41.5°C ± 1°C)									
						ELISA (BPW for 16h + RVS for 21h)							Confirmation		
						O.D.									
						Blank	Negative control (NC)	Positive control		Sample	O.D. (Sample - blank)	Result	XLD	ASAP	Latex
								PC	Cut-off						
1	Salmonella	Abaetetuba	Ad2318	/	27	0.000	0.000	1.397	**0.349**	3.725	3.725	+	+	+	+
2	*Salmonella*	Aberdeen	CIP 105618	Human sample	52	0.000	0.000	1.397	**0.349**	3.908	3.908	+	+	+	+
3	Salmonella	Abortusequi	Ad2321	/	10	0.000	0.000	1.397	**0.349**	3.807	3.807	+	+(H2S-)	+	+
4	Salmonella	Abortusovis	Ad2320	Ovine foetus	11	0.000	0.000	1.397	**0.349**	1.740	1.740	+	+(H2S-)	+(white colonies)	+
5	Salmonella	Adelaïde	Ad2319	Turkey breeding environment	21	0.000	0.000	1.397	**0.349**	2.962	2.962	+	+(H2S-)	+	+
6	*Salmonella*	Agona	A00V038	Feed for pork	26	0.000	0.000	1.397	**0.349**	3.656	3.656	+	+	+	+
7	*Salmonella*	Anatum	A00E007	Dusts	26	0.000	0.000	1.397	**0.349**	4.003	4.003	+	+	+	+
8	*Salmonella*	*arizonae* 51:z4,z23:-	CIP 5523	Turkey meat	15	0.000	0.000	1.397	**0.349**	0.732	0.732	+	+ (yellow colonies)	+(light colonies)	+
9	*Salmonella*	*arizonae* 48:z4,z23:-	Ad1850	Poultry environmental sample	14	0.000	0.000	1.397	**0.349**	2.037	2.037	+	+	+(light colonies)	+
10	Salmonella	arizonae 50:z4,z23:-	CIP5526	Egg product	21	0.070	0.148	1.576	**0.377**	1.263	1.193	+	+ (white colonies)	+ (white colonies)	+
11	*Salmonella*	*arizonae*	CIP55.28	Primary production sample (poultry)	10	0.094	0.170	1.539	**0.361**	1.772	1.678	+	+	+ (light colonies)	+
12	*Salmonella*	Bardo	Adria 569	Meat for sausage	26	0.000	0.000	1.397	**0.349**	3.785	3.785	+	+	+	+
13	*Salmonella*	Bareilly	Ad 1687	Chocolate industry	23	0.000	0.000	1.397	**0.349**	4.041	4.041	+	+	+	+
14	Salmonella	Berta	CIP105682	/	18	0.070	0.148	1.576	**0.377**	4.069	3.999	+	+	+	+
15	*Salmonella*	Blockley	Ad 923	Poultry environment	11	0.000	0.000	1.397	**0.349**	3.969	3.969	+	+	+	+
16	*Salmonella*	*bongori* 66 :z35:-	Ad 599	Environmental sample	36	0.000	0.000	1.397	**0.349**	3.149	3.149	+	+	+(white colonies)	+
17	*Salmonella*	*bongori* 48 :z35:-	Ad 598	Environmental sample	19	0.094	0.170	1.539	**0.361**	3.265	3.170	+	+	+ (light colonies)	+
18	*Salmonella*	*bongori* 1,40 :z81 :-	Ad2683	RTRH product	18	0.094	0.170	1.539	**0.361**	3.510	3.416	+	+	+ (white colonies)	+
19	*Salmonella*	Bovismorbificans	Adria 6629	Sausage	30	0.000	0.000	1.397	**0.349**	3.764	3.764	+	+	+	+
20	*Salmonella*	Braenderup	Adria 111	Pork meat	23	0.000	0.000	1.397	**0.349**	3.937	3.937	+	+	+	+
21	*Salmonella*	Brandenburg	Ad 351	Seafood cocktail	12	0.000	0.000	1.397	**0.349**	4.003	4.003	+	+	+	+
22	*Salmonella*	Bredeney	Adria 396	Ground beef	12	0.000	0.000	1.397	**0.349**	3.908	3.908	+	+	+	+
23	Salmonella	Caracas	Ad2322	Spice	32	0.000	0.000	1.397	**0.349**	2.774	2.774	+	+	+	+
24	*Salmonella*	Cerro	Ad 689	Dehydrated poultry protein	33	0.000	0.000	1.397	**0.349**	2.722	2.722	+	+	+	+
25	*Salmonella*	Chester	CIP 103543	/	23	0.000	0.000	1.397	**0.349**	3.854	3.854	+	+	+	+
26	Salmonella	Cubana	Ad2323	Dust feed environment	30	0.000	0.000	1.397	**0.349**	3.545	3.545	+	+	+	+
27	*Salmonella*	Derby	Ad 1093	Fish fillet	17	0.000	0.000	1.397	**0.349**	3.830	3.830	+	+	+	+
28	*Salmonella*	*diarizonae* 38:lv:z53	Ad 451	Ewe milk cheese	31	0.000	0.000	1.397	**0.349**	1.088	1.088	+	+	+(light colonies)	+
29	*Salmonella*	*diarizonae* 61:k:1,5,7	Ad 1300	Raw ewe milk	45	0.000	0.000	1.397	**0.349**	3.969	3.969	+	+	+	+
30	*Salmonella*	*diarizonae* 61:-:1,5,7	Ad1280	Raw ewe milk	11	0.094	0.170	1.539	**0.361**	3.562	3.468	+	+ (yellow colonies)	+	+

INCLUSIVITY

N°	Strain		Reference	Origin	Inoculation level /225 ml BPW	Alternative method: BAC*Spec Salmonella* 2 ELISA Test (after subculture in RVS at 41.5°C ± 1°C)									
						ELISA (BPW for 16h + RVS for 21h)							Confirmation		
						O.D.									
						Blank	Negative control (NC)	Positive control		Sample	O.D. (Sample - blank)	Result	XLD	ASAP	Latex
								PC	Cut-off						
31	*Salmonella*	Dublin	Ad 529	Beef meat	35	0.000	0.000	1.397	**0.349**	3.880	3.880	+	+	+(white colonies)	+
32	*Salmonella*	Emek	Ad 333	/	24	0.000	0.000	1.397	**0.349**	2.935	2.935	+	+	+	+
33	*Salmonella*	Enteritidis	Ad 477	Hen meat	17	0.000	0.000	1.397	**0.349**	3.880	3.880	+	+	+	+
34	Salmonella	Essen	38	/	49	0.070	0.148	1.576	**0.377**	3.615	3.544	+	+	+	+
35	*Salmonella*	Gallinarum biovar pullorum	Ad 300	Poultry environment	4	0.000	0.000	1.397	**0.349**	0.075	0.075	-	+(H2S-)	+	+
					103	0.072	0.157	1.517	**0.361**	0.173	0.101	-	+(H2S-)	+	+
					BHI broth	0.085	0.159	1.156	**0.268**	0.720/0.688/0.758	0.635/0.603/0.673	+	▨	▨	▨
36	Salmonella	Gallinarum	Ad1840	Primary production sample (poultry)	42	0.070	0.148	1.576	**0.377**	3.222	3.151	+	+ (white colonies)	+	+
37	Salmonella	Gallinarum	Ad1841	Primary production sample (poultry)	67	0.070	0.148	1.576	**0.377**	2.917	2.847	+	+ (white colonies)	+	+
38	Salmonella	Gallinarum	Ad1842	/	72	0.070	0.148	1.576	**0.377**	3.096	3.026	+	+ (white colonies)	+	+
39	Salmonella	Gaminara	Ad2324	Boar meat	11	0.000	0.000	1.397	**0.349**	3.477	3.477	+	+	+	+
40	*Salmonella*	Give	436	Ground beef	15	0.000	0.000	1.397	**0.349**	3.969	3.969	+	+	+	+
41	*Salmonella*	Guinea	29		19	0.000	0.000	1.397	**0.349**	3.313	3.313	+	+(H2S-)	+	+
42	*Salmonella*	Hadar	24871	Chicken meat	12	0.000	0.000	1.397	**0.349**	3.908	3.908	+	+	+	+
43	*Salmonella*	Havana	Ad 930	Poultry environment	21	0.000	0.000	1.397	**0.349**	3.640	3.640	+	+	+	+
44	*Salmonella*	Heidelberg	A00E005	Dusts from dairy industry	26	0.000	0.000	1.397	**0.349**	4.127	4.127	+	+(H2S-)	+	+
45	*Salmonella*	*houtenae* 50:g,z51:-	Ad 596	Dairy product	9	0.000	0.000	1.397	**0.349**	2.214	2.214	+	+	+	+
46	*Salmonella*	*houtenae* 43 :z4,z32:-	Ad597	Fish filet	34	0.094	0.170	1.539	**0.361**	3.432	3.337	+	+	+	+
47	*Salmonella*	*houtenae* 1,40:z4,z23:-	Ad2682	Primary production sample (poultry)	14	0.094	0.170	1.539	**0.361**	2.440	2.346	+	+	+	+
48	Salmonella	Hvittingfoss	Ad2325	Raw stuff	28	0.000	0.000	1.397	**0.349**	2.985	2.985	+	+	+	+
49	Salmonella	Idikan	Ad2567	Feed for chicken	32	0.070	0.148	1.576	**0.377**	3.823	3.752	+	+	+	+
50	*Salmonella*	Indiana	Ad 174	White cheese	27	0.000	0.000	1.397	**0.349**	4.082	4.082	+	+	+	+
51	*Salmonella*	*indica* 1,6,14,25:a:e,n,x	Ad 600	Environmental sample	30	0.000	0.000	1.397	**0.349**	3.725	3.725	+	+(H2S- and yellow colonies)	+(light colonies)	+
52	Salmonella	*indica*11:b:e,n,x	Ad2337	Chicken breeding environment	21	0.000	0.000	1.397	**0.349**	3.611	3.611	+	+(H2S-)	+(light colonies)	+
53	*Salmonella*	*indica* 45:a:e,n,x	ATCC BAA-1578	/	17	0.066	0.148	1.834	**0.442**	3.591	3.525	+	+	+ (grey colonies)	+
54	*Salmonella*	Infantis	F401B	Cheese	24	0.000	0.000	1.397	**0.349**	4.003	4.003	+	+	+	+
55	Salmonella	Javiana	Ad2326	Turkey meat	21	0.000	0.000	1.397	**0.349**	3.969	3.969	+	+	+	+
56	*Salmonella*	Kedougou	Ad 929	Bovine environmental sample	16	0.000	0.000	1.397	**0.349**	3.830	3.830	+	+	+	+
57	*Salmonella*	Kentucky	Ad1756	Poultry environmental sample	22	0.000	0.000	1.397	**0.349**	4.003	4.003	+	+	+	+
58	*Salmonella*	Kottbus	Adria 1	Poultry environmental sample	46	0.000	0.000	1.397	**0.349**	4.041	4.041	+	+	+	+
59	*Salmonella*	Landau	Ad 499	/	20	0.000	0.000	1.397	**0.349**	3.053	3.053	+	+(H2S-)	+	+
60	*Salmonella*	Lille	Adria 37	Food product	37	0.000	0.000	1.397	**0.349**	2.879	2.879	+	+	+	+

INCLUSIVITY

N°	Strain		Reference	Origin	Inoculation level /225 ml BPW	Alternative method: BACSpec *Salmonella* 2 ELISA Test (after subculture in RVS at 41.5°C ± 1°C)									
						ELISA (BPW for 16h + RVS for 21h)							Confirmation		
						O.D.									
						Blank	Negative control (NC)	Positive control		Sample	O.D. (Sample - blank)	Result	XLD	ASAP	Latex
								PC	Cut-off						
61	*Salmonella*	Livingstone	Ad 1107	Dusts	28	0.000	0.000	1.397	**0.349**	3.135	3.135	+	+	+	+
62	*Salmonella*	London	Adria 326	Cooked meat sample	41	0.000	0.000	1.397	**0.349**	4.082	4.082	+	+	+	+
63	*Salmonella*	Luciana	CIP 105626	/	8	0.000	0.000	1.397	**0.349**	0.058	0.058	-	+d	+d	+
					29	0.094	0.170	1.539	**0.361**	0.178	0.084	-	+(small and yellow colonies)	+(blue colonies)	+
					165	0.072	0.157	1.517	**0.361**	0.758	0.686	+	+	+	+
64	*Salmonella*	Manhattan	Adria 900	Dusts from dairy industry	35	0.000	0.000	1.397	**0.349**	3.611	3.611	+	+	+	+
65	*Salmonella*	Mbandaka	Ad 914	Mayonnaise	25	0.108	0.172	1.526	**0.355**	4.175	4.068	+	+	+	+
66	*Salmonella*	Meleagridis	505	Raw milk	30	0.108	0.172	1.526	**0.355**	3.066	2.958	+	+	+	+
67	Salmonella	Michigan	Ad2327	Low moisture sausage	15	0.108	0.172	1.526	**0.355**	3.387	3.280	+	+	+	+
68	*Salmonella*	Mikawasima	Ad1811	Raw ewe milk	20	0.108	0.172	1.526	**0.355**	3.821	3.713	+	+	+	+
69	Salmonella	Minnesota	Ad2328	Feed	23	0.108	0.172	1.526	**0.355**	3.061	2.954	+	+	+	+
70	Salmonella	Missisipi	Ad2329	Parakeet	29	0.108	0.172	1.526	**0.355**	3.341	3.233	+	+	+	+
71	*Salmonella*	Montevideo	Ad912	Raw milk	14	0.108	0.172	1.526	**0.355**	3.537	3.430	+	+	+	+
72	*Salmonella*	Muenchen	CIP 106178	/	24	0.108	0.172	1.526	**0.355**	2.968	2.860	+	+	+	+
73	*Salmonella*	Napoli	Ad 928	Clinical	21	0.108	0.172	1.526	**0.355**	3.705	3.597	+	+	+	+
74	*Salmonella*	Newport	Adria 586	Sausage	16	0.108	0.172	1.526	**0.355**	3.597	3.489	+	+	+	+
75	*Salmonella*	Ohio	Ad1482	Raw cow milk	10	0.108	0.172	1.526	**0.355**	3.982	3.874	+	+	+	+
76	*Salmonella*	Orion	27	/	10	0.108	0.172	1.526	**0.355**	3.705	3.597	+	+	+	+
77	*Salmonella*	Oranienburg	Ad1724	Cereals	21	0.108	0.172	1.526	**0.355**	3.538	3.430	+	+	+	+
78	*Salmonella*	Ouakam	Ad1647	Compost	24	0.108	0.172	1.526	**0.355**	3.023	2.915	+	+	+	+
79	*Salmonella*	Panama	Adria 8	Ground beef	14	0.108	0.172	1.526	**0.355**	3.944	3.837	+	+	+	+
80	*Salmonella*	Paratyphi A	ATCC 9150	/	5	0.108	0.172	1.526	**0.355**	0.197	0.090	-	st	st	/
					127	0.072	0.157	1.517	**0.361**	0.693	0.621	+	+ (white colonies)	+	+
81	*Salmonella*	Paratyphi B	Ad 301	Clinical	7	0.108	0.172	1.526	**0.355**	0.176	0.068	-	st	st	/
					105	0.072	0.157	1.517	**0.361**	3.707	3.635	+	+	+	+
82	*Salmonella*	Paratyphi C	ATCC 13428	/	13	0.108	0.172	1.526	**0.355**	2.579	2.472	+	+	+(light colonies)	+
83	*Salmonella*	Pomona	CIP105630	/	25	0.108	0.172	1.526	**0.355**	3.461	3.354	+	+	+	+
84	*Salmonella*	Poona	Ad2330	Poultry feed	14	0.108	0.172	1.526	**0.355**	3.630	3.522	+	+	+	+
85	Salmonella	Putten	Ad2331	Feed for chicken	23	0.108	0.172	1.526	**0.355**	3.350	3.242	+	+	+	+
86	*Salmonella*	Regent	Adria 328	Duck	70	0.072	0.157	1.517	**0.361**	4.070	3.998	+	+	+	+
87	*Salmonella*	Rissen	Adria 39	Food product	19	0.108	0.172	1.526	**0.355**	3.685	3.577	+	+	+	+
88	Salmonella	Rubislaw	Ad2332	Shark cartilage	34	0.108	0.172	1.526	**0.355**	3.748	3.640	+	+	+	+
89	*Salmonella*	Saintpaul	Adria F31	Pilchard fillets	18	0.108	0.172	1.526	**0.355**	4.068	3.960	+	+	+	+
90	*Salmonella*	*salamae* 42,b:e,n,x,z15	Ad593	Cereals	24	0.108	0.172	1.526	**0.355**	3.849	3.741	+	+	+	+
91	Salmonella	*salamae* 42:gt:-	Ad592	Kangaroo meat	40	0.072	0.225	2.221	**0.537**	3.018	2.947	+	+	+	+
92	Salmonella	Schwarzengrund	Ad2333	Egg products environment	28	0.108	0.172	1.526	**0.355**	3.945	3.837	+	+	+	+
93	*Salmonella*	Senftenberg	Ad355	Seafood cocktail	92	0.072	0.157	1.517	**0.361**	3.773	3.702	+	+	+	+
94	*Salmonella*	Stanley	Ad1688	Chocolate industry	35	0.072	0.157	1.517	**0.361**	3.668	3.596	+	+	+	+

INCLUSIVITY															
N°	**Strain**		**Reference**	**Origin**	**Inoculation level /225 ml BPW**	**Alternative method: BAC*Spec Salmonella* 2 ELISA Test (after subculture in RVS at 41.5°C ± 1°C)**									
						ELISA (BPW for 16h + RVS for 21h)							**Confirmation**		
						O.D.							**XLD**	**ASAP**	**Latex**
						Blank	**Negative control (NC)**	**Positive control**		**Sample**	**O.D. (Sample - blank)**	**Result**			
								PC	**Cut-off**						
95	*Salmonella*	Stourbridge	Ad2297	Raw milk cheese	16	0.094	0.170	1.539	**0.361**	3.969	3.874	+	+	+	+
96	*Salmonella*	Tananarive	CIP54142	/	30	0.094	0.170	1.539	**0.361**	3.591	3.496	+	+	+	+
97	*Salmonella*	Tennessee	A00E006	Dusts from dairy industry	26	0.094	0.170	1.539	**0.361**	3.873	3.779	+	+	+	+
98	*Salmonella*	Thompson	AER301	Poultry	5	0.094	0.170	1.539	**0.361**	3.935	3.840	+	+	+	+
99	*Salmonella*	Typhi	Ad302	Clinical	18	0.072	0.157	1.517	**0.361**	3.173	3.101	+	+ (H2S-)	+	+
100	*Salmonella*	Typhimurium	Ad1070	Pork meat	15	0.094	0.170	1.539	**0.361**	3.846	3.751	+	+	+	+
101	*Salmonella*	Typhimurium 1,4 [5], I2:-:-	Ad1333	Tiramisu	81	0.072	0.157	1.517	**0.361**	2.251	2.179	+	+	+	+
102	*Salmonella*	Typhimurium 1,4 [5], I2:-:1,2	Ad1335	Poultry environmental sample	93	0.072	0.157	1.517	**0.361**	3.913	3.841	+	+	+	+
103	*Salmonella*	Typhimurium 1,4 [5], II2:i:-	Ad1334	Ready to cook pork	96	0.072	0.157	1.517	**0.361**	3.947	3.875	+	+	+	+
104	*Salmonella*	Urbana	Ad2334	Shrimps	26	0.072	0.157	1.517	**0.361**	2.642	2.571	+	+	+	+
105	*Salmonella*	Veneziana	Adria 233	Food product	10	0.094	0.170	1.539	**0.361**	3.772	3.678	+	+	+	+
106	*Salmonella*	Virchow	Adria F276	Curry	34	0.094	0.170	1.539	**0.361**	4.006	3.912	+	+	+	+
107	Salmonella	Wandsworth	Ad2335	Fillet of mullet	14	0.094	0.170	1.539	**0.361**	2.188	2.093	+	+	+	+
108	Salmonella	Weltevreden	Ad2336	Treated water	33	0.094	0.170	1.539	**0.361**	3.969	3.874	+	+	+	+
109	Salmonella	Wien	CIP8122	/	21	0.070	0.148	1.576	**0.377**	2.777	2.707	+	+	+	+

EXCLUSIVITY																						
					Alternative method: BACSpec *Salmonella* 2 ELISA Test (after subculture in RVS at 41.5°C ± 1°C)																	
n°	Strain	Reference	Origin	Inoculation level CFU/ml	ELISA (BPW for 20h)									ELISA (BPW for 20h + RVS)								
					Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample – Blank)	Result	Confirmation		Blank	Negative control (NC)	Positive control		O.D. Sample	O.D. (Sample –Blank)	Result	Confirmation	
							PC	Cut-off				XLD	ASAP			PC	Cut-off				XLD	ASAP
1	*Citrobacter braakii*	Ad833	Raw beef meat	8.5 10^5	0.108	0.172	1.526	0.355	2.551	2.443	+	-	-	0.049	0.109	1.164	0.279	0.307	0.258	-	-	-
2	*Citrobacter diversus*	adria 140	Raw milk	7.0 10^5	0.108	0.172	1.526	0.355	2.310	2.202	+	-	-	0.049	0.109	1.164	0.279	0.297	0.248	-	-	-
3	*Citrobacter freundii*	adria 23	Raw pork sausage	3.5 10^6	0.108	0.172	1.526	0.355	1.678	1.570	+	-	-	0.049	0.109	1.164	0.279	0.237	0.188	-	-	-
4	*Citrobacter koseri*	adria 71	Frozen vegetables	2.8 10^6	0.108	0.172	1.526	0.355	1.834	1.727	+	-	-	0.049	0.109	1.164	0.279	0.158	0.109	-	-	-
5	*Enterobacter agglomerans*	adria 11	Cheese	1.8 10^6	0.108	0.172	1.526	0.355	1.196	1.089	+	-	-	0.049	0.109	1.164	0.279	0.233	0.184	-	-	-
6	*Enterobacter amnigenus*	A00C068	Raw poultry meat	3.2 10^6	0.108	0.172	1.526	0.355	0.463	0.356	+	-	-	0.049	0.109	1.164	0.279	0.152	0.103	-	-	-
7	*Enterobacter cloacae*	adria 10	Raw milk	1.2 10^6	0.108	0.172	1.526	0.355	0.202	0.094	-											
8	*Enterobacter intermedius*	adria 60	Bean	6.0 10^5	0.108	0.172	1.526	0.355	0.196	0.088	-											
9	*Enterobacter kobei*	Ad342	Ham	7.0 10^5	0.108	0.172	1.526	0.355	0.281	0.173	-											
10	*Enterobacter sakazakii*	adria 95	Fermented milk	1.7 10^6	0.108	0.172	1.526	0.355	0.393	0.285	-											
11	*Erwinia carotovora*	CIP 8283	Potatoes	3.5 10^6	0.108	0.172	1.526	0.355	0.334	0.227	-											
12	*Escherichia coli*	adria 19	Grated carrots	3.7 10^6	0.108	0.172	1.526	0.355	0.481	0.373	+	-	-	0.049	0.109	1.164	0.279	0.132	0.083	-	-	-
13	*Escherichia coli O157:H7*	Ad485	Ground beef	4.7.10^5	0.072	0.157	1.517	0.361	0.207	0.135	-											
14	*Escherichia hermanii*	Ad 461	Dessert	1.2 10^6	0.108	0.172	1.526	0.355	1.147	1.040	+	-	-	0.049	0.109	1.164	0.279	0.214	0.165	-	-	-
15	*Escherichia vulneris*	adria 132	Veal liver	7.3 10^5	0.108	0.172	1.526	0.355	0.324	0.217	-											
16	*Hafnia alvei*	adria 167	Raw pork sausage	2.5 10^6	0.108	0.172	1.526	0.355	0.874	0.766	+	-	-	0.049	0.109	1.164	0.279	0.179	0.130	-	-	-
17	*Klebsiella oxytoca*	57	Food product	1.6 10^6	0.108	0.172	1.526	0.355	0.179	0.071	-											
18	*Klebsiella pneumoniae*	47	Raw turkey meat	1.0 10^6	0.108	0.172	1.526	0.355	0.184	0.077	-											
19	*Kluyvera spp*	adria 41	Raw milk	1.8 10^6	0.108	0.172	1.526	0.355	0.370	0.263	-											
20	*Morganella morganii*	CIP A236	/	4.9 10^6	0.108	0.172	1.526	0.355	0.185	0.077	-											
21	*Pantoea agglomerans*	adria 62	Frozen vegetables	1.1.10^5	0.094	0.170	1.539	0.361	0.264	0.170	-											
22	*Proteus mirabilis*	Ad639	Mayonnaise	4.0.10^5	0.094	0.170	1.539	0.361	0.217	0.122	-											
23	*Proteus vulgaris*	adria 43	Sliced ham	1.6.10^5	0.094	0.170	1.539	0.361	0.167	0.073	-											
24	*Providencia rettgeri*	adria 112	White liquid egg	1.6.10^5	0.094	0.170	1.539	0.361	0.208	0.113	-											
25	*Rhanella aquatilis*	adria 69	Molluscs	4.0.10^5	0.094	0.170	1.539	0.361	0.196	0.101	-											
26	*Serratia liquefaciens*	26	Egg product	1.6.10^5	0.094	0.170	1.539	0.361	0.396	0.301	-											
27	*Serratia marcescen*	Ad2604	Dairy product	3.4.10^5	0.094	0.170	1.539	0.361	0.159	0.065	-											
28	*Shigella flexneri*	CIP 8248	/	2.4.10^5	0.094	0.170	1.539	0.361	0.194	0.100	-											
29	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	3.5.10^5	0.094	0.170	1.539	0.361	0.181	0.087	-											
30	*Yersinia enterocolotica*	adria 32	Bacon	1.4.10^5	0.094	0.170	1.539	0.361	0.178	0.084	-											

Appendix 7 - Results obtained by the collaborative laboratories and the expert laboratory (First and second ILS)

FIRST ILS (20 May 2019)

Laboratory **F**

Aerobic mesophilic flora: $3,7.10^7$ CFU/g

Protocol: Automated

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,043	0,160	2,028	**0,496**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec* *Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
F3	-	-	-	-	/	-	-	0,224	-	-	-	**NA**
F7	-	-	-	-	/	-	-	0,276	-	-	-	**NA**
F12	-	-	-	-	/	-	-	0,302	-	-	-	**NA**
F13	-	-	-	-	/	-	-	0,254	-	-	-	**NA**
F18	-	-	-	-	/	-	-	0,254	-	-	-	**NA**
F20	-	-	-	-	/	-	-	0,290	-	-	-	**NA**
F23	-	-	-	-	/	-	-	0,318	-	-	-	**NA**
F24	-	-	-	-	/	-	-	0,363	-	-	-	**NA**
F2	-	-	-	-	/	-	-	0,620/1,428*	+/+	-	-	**PD**$_{\text{FP(alt)}}$
F4	+	+	+	+	*Salmonella* spp.	+	+	4,981	+	+	+	**PA**
F5	+	+	+	+	*Salmonella* spp.	+	+	4,981	+	+	+	**PA**
F9	+	+	+	+	*Salmonella* spp.	+	+	4,690	+	+	+	**PA**
F10	+	+	+	+	*Salmonella* spp.	+	+	4,519	+	+	+	**PA**
F16	+	+	+	+	*Salmonella* spp.	+	+	4,690	+	+	+	**PA**
F19	+	+	+	+	*Salmonella* spp.	+	+	4,519	+	+	+	**PA**
F22	+	+	+	+	*Salmonella* spp.	+	+	4,519	+	+	+	**PA**
F1	+	+	+	+	*Salmonella* spp.	+	+	4,981	+	+	+	**PA**
F6	+	+	+	+	*Salmonella* spp.	+	+	4,981	+	+	+	**PA**
F8	+	+	+	+	*Salmonella* spp.	+	+	4,981	+	+	+	**PA**
F11	+	+	+	+	*Salmonella* spp.	+	+	4,519	+	+	+	**PA**
F14	+	+	+	+	*Salmonella* spp.	+	+	4,982	+	+	+	**PA**
F15	+	+	+	+	*Salmonella* spp.	+	+	4,982	+	+	+	**PA**
F17	+	+	+	+	*Salmonella* spp.	+	+	4,519	+	+	+	**PA**
F21	+	+	+	+	*Salmonella* spp.	+	+	4,519	+	+	+	**PA**

*new heat treatment

FIRST ILS (20 May 2019)

Laboratory **H**

Protocol: Manual

Aerobic mesophilic flora: $1,3.10^3$ CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,040	0,228	1,934	**0,474**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
H3	-	-	-	-	/	-	-	0,243	-	-	-	**NA**
H7	-	-	-	-	/	-	-	0,271	-	-	-	**NA**
H12	-	-	-	-	/	-	-	0,256	-	-	-	**NA**
H13	+	+	-	-	*Serratia marcesens* (Latex *Salmonella*: +, PFGE:+)	+	+	2,992/3,183	+/+	+	+	**PA**
H18	-	-	-	-	/	-	-	0,395	-	-	-	**NA**
H20	-	-	-	-	/	-	-	0,439	-	-	-	**NA**
H23	-	-	-	-	/	-	-	0,248	-	-	-	**NA**
H24	-	-	-	-	/	-	-	0,305	-	-	-	**NA**
H2	+	+	+	+	*Salmonella* spp.	+	+	3,082	+	+	+	**PA**
H4	+	+	+	+	*Salmonella* spp.	+	+	2,981	+	+	+	**PA**
H5	+	+	+	+	*Salmonella* spp.	+	+	3,050	+	+	+	**PA**
H9	+	+	+	+	*Salmonella* spp.	+	+	3,011	+	+	+	**PA**
H10	+	+	+	+	*Salmonella* spp.	+	+	3,106	+	+	+	**PA**
H16	+	+	+	+	*Salmonella* spp.	+	+	3,233	+	+	+	**PA**
H19	+	+	+	+	*Salmonella* spp.	+	+	3,056	+	+	+	**PA**
H22	+	+	+	+	*Salmonella* spp.	+	+	3,060	+	+	+	**PA**
H1	+	+	+	+	*Salmonella* spp.	+	+	3,142	+	+	+	**PA**
H6	+	+	+	+	*Salmonella* spp.	+	+	3,060	+	+	+	**PA**
H8	+	+	+	+	*Salmonella* spp.	+	+	3,039	+	+	+	**PA**
H11	+	+	+	+	*Salmonella* spp.	+	+	3,102	+	+	+	**PA**
H14	+	+	+	+	*Salmonella* spp.	+	+	3,106	+	+	+	**PA**
H15	+	+	+	+	*Salmonella* spp.	+	+	3,000	+	+	+	**PA**
H17	+	+	+	+	*Salmonella* spp.	+	+	3,673	+	+	+	**PA**
H21	+	+	+	+	*Salmonella* spp.	+	+	3,226	+	+	+	**PA**

FIRST ILS (20 May 2019)

Laboratory **I**

Protocol: Automated

Aerobic mesophilic flora: $1,0.10^3$ CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,044	0,193	1,861	**0,454**
0,035	0,199	1,762	**0,432 (*)**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
I3	-	-	-	-	/	-	-	0,276	-	-	-	**NA**
I7	-	-	-	-	/	-	-	0,352	-	-	-	**NA**
I12	-	-	-	-	/	-	-	0,261	-	-	-	**NA**
I13	-	-	-	-	/	-	-	0,343	-	-	-	**NA**
I18	+	+	-	-	*Salmonella* spp.	+	+	4,310/4,246(*)/4,246(*)	+/+/+	+	+	**PA**
I20	-	-	-	-	/	-	-	0,254	-	-	-	**NA**
I23	-	-	-	-	/	-	-	0,307	-	-	-	**NA**
I24	-	-	-	-	/	-	-	0,241	-	-	-	**NA**
I2	+	+	+	+	*Salmonella* spp.	+	+	4,693	+	+	+	**PA**
I4	+	+	+	+	*Salmonella* spp.	+	+	4,522	+	+	+	**PA**
I5	+	+	+	+	*Salmonella* spp.	+	+	4,693	+	+	+	**PA**
I9	-	-	-	-	/	-	-	0,477/0,419(*)/0,404(*)	+/-/-	-	-	**PD$_{FP(alt)}$**
I10	+	+	+	+	*Salmonella* spp.	+	+	4,526	+	+	+	**PA**
I16	+	+	+	+	*Salmonella* spp.	+	+	4,404	+	+	+	**PA**
I19	+	+	-	-	*Salmonella* spp.	+	+	4,526	+	+	+	**PA**
I22	+	+	+	+	*Salmonella* spp.	+	+	4,526	+	+	+	**PA**
I1	+	+	+	+	*Salmonella* spp.	+	+	4,401	+	+	+	**PA**
I6	+	+	+	+	*Salmonella* spp.	+	+	4,401	+	+	+	**PA**
I8	+	+	+	+	*Salmonella* spp.	+	+	4,401	+	+	+	**PA**
I11	+	+	+	+	*Salmonella* spp.	+	+	4,526	+	+	+	**PA**
I14	+	+	+	+	*Salmonella* spp.	+	+	4,697	+	+	+	**PA**
I15	+	+	+	+	*Salmonella* spp.	+	+	4,526	+	+	+	**PA**
I17	+	+	+	+	*Salmonella* spp.	+	+	4,404	+	+	+	**PA**
I21	+	+	+	+	*Salmonella* spp.	+	+	4,526	+	+	+	**PA**

FIRST ILS (20 May 2019)

Laboratory **J**

Protocol: Manual

Aerobic mesophilic flora: $5,4.10^2$ CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,048	0,185	1,461	**0,353**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec* *Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
J3	-	-	-	-	/	-	-	0,208	-	-	-	**NA**
J7	-	-	-	-	/	-	-	0,211	-	-	-	**NA**
J12	-	-	-	-	/	-	-	0,214	-	-	-	**NA**
J13	-	-	-	-	/	-	-	0,206	-	-	-	**NA**
J18	-	-	-	-	/	-	-	0,163	-	-	-	**NA**
J20	-	-	-	-	/	-	-	0,191	-	-	-	**NA**
J23	-	-	-	-	/	-	-	0,163	-	-	-	**NA**
J24	-	-	-	-	/	-	-	0,191	-	-	-	**NA**
J2	+	+	+	+	*Salmonella* spp.	+	+	4,598	+	+	+	**PA**
J4	+	+	+	+	*Salmonella* spp.	+	+	4,964	+	+	+	**PA**
J5	+	+	+	+	*Salmonella* spp.	+	+	5,483	+	+	+	**PA**
J9	+	+	+	+	*Salmonella* spp.	+	+	4,468	+	+	+	**PA**
J10	+	+	+	+	*Salmonella* spp.	+	+	4,430	+	+	+	**PA**
J16	+	+	+	+	*Salmonella* spp.	+	+	4,370	+	+	+	**PA**
J19	+	+	+	+	*Salmonella* spp.	+	+	4,358	+	+	+	**PA**
J22	-	-	-	-	/	-	-	0,184	-	-	-	**NA**
J1	+	+	+	+	*Salmonella* spp.	+	+	4,858	+	+	+	**PA**
J6	+	+	+	+	*Salmonella* spp.	+	+	4,567	+	+	+	**PA**
J8	+	+	+	+	*Salmonella* spp.	+	+	4,715	+	+	+	**PA**
J11	+	+	+	+	*Salmonella* spp.	+	+	4,623	+	+	+	**PA**
J14	+	+	+	+	*Salmonella* spp.	+	+	4,625	+	+	+	**PA**
J15	+	+	+	+	*Salmonella* spp.	+	+	4,308	+	+	+	**PA**
J17	+	+	+	+	*Salmonella* spp.	+	+	4,227	+	+	+	**PA**
J21	+	+	+	+	*Salmonella* spp.	+	+	4,114	+	+	+	**PA**

FIRST ILS (20 May 2019)

Laboratory **M**

Protocol: Automated

Aerobic mesophilic flora: $2,7.10^4$ CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,065	0,240	2,495	**0,607**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec* *Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
M3	-	-	-	-	/	-	-	0,226	-	-	-	**NA**
M7	-	-	-	-	/	-	-	0,218	-	-	-	**NA**
M12	-	-	-	-	/	-	-	0,203	-	-	-	**NA**
M13	-	-	-	-	/	-	-	0,264	-	-	-	**NA**
M18	-	-	-	-	/	-	-	0,269	-	-	-	**NA**
M20	-	-	-	-	/	-	-	0,186	-	-	-	**NA**
M23	-	-	-	-	/	-	-	0,244	-	-	-	**NA**
M24	-	-	-	-	/	-	-	0,174	-	-	-	**NA**
M2	+	+	+	+	*Salmonella* spp.	+	+	4,364	+	+	+	**PA**
M4	+	+	+	+	*Salmonella* spp.	+	+	4,269	+	+	+	**PA**
M5	+	+	+	+	*Salmonella* spp.	+	+	4,364	+	+	+	**PA**
M9	+	+	+	+	*Salmonella* spp.	+	+	4,486	+	+	+	**PA**
M10	+	+	+	+	*Salmonella* spp.	+	+	4,486	+	+	+	**PA**
M16	+	+	+	+	*Salmonella* spp.	+	+	4,269	+	+	+	**PA**
M19	-	-	-	-	/	-	-	0,182	-	-	-	**NA**
M22	+	+	+	+	*Salmonella* spp.	+	+	4,126	+	+	+	**PA**
M1	+	+	+	+	*Salmonella* spp.	+	+	4,659	+	+	+	**PA**
M6	+	+	+	+	*Salmonella* spp.	+	+	4,486	+	+	+	**PA**
M8	+	+	+	+	*Salmonella* spp.	+	+	4,364	+	+	+	**PA**
M11	+	+	+	+	*Salmonella* spp.	+	+	4,487	+	+	+	**PA**
M14	+	+	+	+	*Salmonella* spp.	+	+	4,487	+	+	+	**PA**
M15	+	+	+	+	*Salmonella* spp.	+	+	4,659	+	+	+	**PA**
M17	+	+	+	+	*Salmonella* spp.	+	+	4,486	+	+	+	**PA**
M21	+	+	+	+	*Salmonella* spp.	+	+	4,269	+	+	+	**PA**

FIRST ILS (20 May 2019)

Laboratory **Q**

Protocol: Manual

Aerobic mesophilic flora: $1,6.10^3$ CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,037	0,238	1,198	**0,290**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec* *Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
Q3	-	-	-	-	/	-	-	0,230	-	-	-	**NA**
Q7	-	-	-	-	/	-	-	0,191	-	-	-	**NA**
Q12	-	-	-	-	/	-	-	0,237	-	-	-	**NA**
Q13	-	-	-	-	/	-	-	0,221	-	-	-	**NA**
Q18	-	-	-	-	/	-	-	0,210	-	-	-	**NA**
Q20	-	-	-	-	/	-	-	0,261	-	-	-	**NA**
Q23	-	-	-	-	/	-	-	0,233	-	-	-	**NA**
Q24	-	-	-	-	/	-	-	0,255	-	-	-	**NA**
Q2	+	+	+	+	*Salmonella* spp.	+	+	3,861	+	+	+	**PA**
Q4	+	+	+	+	*Salmonella* spp.	+	+	3,963	+	+	+	**PA**
Q5	+	+	+	+	*Salmonella* spp.	+	+	3,937	+	+	+	**PA**
Q9	+	+	+	+	*Salmonella* spp.	+	+	3,752	+	+	+	**PA**
Q10	+	+	+	+	*Salmonella* spp.	+	+	3,793	+	+	+	**PA**
Q16	+	+	+	+	*Salmonella* spp.	+	+	3,706	+	+	+	**PA**
Q19	+	+	+	+	*Salmonella* spp.	+	+	3,539	+	+	+	**PA**
Q22	+	+	+	+	*Salmonella* spp.	+	+	3,396	+	+	+	**PA**
Q1	+	+	+	+	*Salmonella* spp.	+	+	3,895	+	+	+	**PA**
Q6	+	+	+	+	*Salmonella* spp.	+	+	3,708	+	+	+	**PA**
Q8	+	+	+	+	*Salmonella* spp.	+	+	3,672	+	+	+	**PA**
Q11	+	+	+	+	*Salmonella* spp.	+	+	3747	+	+	+	**PA**
Q14	+	+	+	+	*Salmonella* spp.	+	+	3,671	+	+	+	**PA**
Q15	+	+	+	+	*Salmonella* spp.	+	+	3,719	+	+	+	**PA**
Q17	-	+	+	+	*Salmonella* spp.	+	+	3,793	+	+	+	**PA**
Q21	+	+	+	+	*Salmonella* spp.	+	+	3,633	+	+	+	**PA**

FIRST ILS (20 May 2019)

Laboratory **R** **ADRIA**

Protocol: Manual and automate

Aerobic mesophilic flora: 4,7.10^3 CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,036	0,289	1,864	**0,457**

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,089	0,248	2,31343355	**0,556**

N°Sample	**ISO 6579-1◆**							**BAC*Spec Salmonella* 2 ELISA Test - MANUAL**					**BAC*Spec Salmonella* 2 ELISA Test - AUTOMATE**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result				Blanked Sample	Result			
R3	-	-	-	-	/	-	-	0,339	-	-	-	**NA**	0,353	-	-	-	**NA**
R7	-	-	-	-	/	-	-	0,380	-	-	-	**NA**	0,358	-	-	-	**NA**
R12	-	-	-	-	/	-	-	0,310	-	-	-	**NA**	0,258	-	-	-	**NA**
R13	-	-	-	-	/	-	-	0,347	-	-	-	**NA**	0,212	-	-	-	**NA**
R18	-	-	-	-	/	-	-	0,417	-	-	-	**NA**	0,322	-	-	-	**NA**
R20	-	-	-	-	/	-	-	0,314	-	-	-	**NA**	0,306	-	-	-	**NA**
R23	-	-	-	-	/	-	-	0,318	-	-	-	**NA**	0,330	-	-	-	**NA**
R24	-	-	-	-	/	-	-	0,319	-	-	-	**NA**	0,214	-	-	-	**NA**
R2	+	+	+	+	*Salmonella* spp.	+	+	3,388	+	+	+	**PA**	4,052	+	+	+	**PA**
R4	+	+	+	+	*Salmonella* spp.	+	+	3,391	+	+	+	**PA**	4,002	+	+	+	**PA**
R5	+	+	+	+	*Salmonella* spp.	+	+	3,355	+	+	+	**PA**	4,002	+	+	+	**PA**
R9	+	+	+	+	*Salmonella* spp.	+	+	3,376	+	+	+	**PA**	3,957	+	+	+	**PA**
R10	+	+	+	+	*Salmonella* spp.	+	+	3,396	+	+	+	**PA**	4,052	+	+	+	**PA**
R16	+	+	+	+	*Salmonella* spp.	+	+	3,390	+	+	+	**PA**	4,109	+	+	+	**PA**
R19	+	+	+	+	*Salmonella* spp.	+	+	3,386	+	+	+	**PA**	4,052	+	+	+	**PA**
R22	+	+	+	+	*Salmonella* spp.	+	+	3,369	+	+	+	**PA**	4,110	+	+	+	**PA**
R1	+	+	+	+	*Salmonella* spp.	+	+	3,378	+	+	+	**PA**	4,002	+	+	+	**PA**
R6	+	+	+	+	*Salmonella* spp.	+	+	3,362	+	+	+	**PA**	3,916	+	+	+	**PA**
R8	+	+	+	+	*Salmonella* spp.	+	+	3,399	+	+	+	**PA**	3,957	+	+	+	**PA**
R11	+	+	+	+	*Salmonella* spp.	+	+	3,356	+	+	+	**PA**	4,002	+	+	+	**PA**
R14	+	+	+	+	*Salmonella* spp.	+	+	3,373	+	+	+	**PA**	4,052	+	+	+	**PA**
R15	+	+	+	+	*Salmonella* spp.	+	+	3,369	+	+	+	**PA**	4,052	+	+	+	**PA**
R17	+	+	+	+	*Salmonella* spp.	+	+	3,418	+	+	+	**PA**	4,052	+	+	+	**PA**
R21	+	+	+	+	*Salmonella* spp.	+	+	3,368	+	+	+	**PA**	4,176	+	+	+	**PA**

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

SECOND ILS (5 October 2020)

Laboratory **A**

Aerobic mesophilic flora: $1,5.10^2$ CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,048	0,089	2,820	**0,693**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,061	-	-	-	**NA**
7	-	-	-	-	/	-	-	0,135	-	-	-	**NA**
8	-	-	+	-	*Salmonella spp.*	+	+	0,269	-	-	-	**ND$_{FN(alt)}$**
13	-	-	-	-	/	-	-	0,107	-	-	-	**NA**
14	-	-	-	-	/	-	-	0,231	-	-	-	**NA**
16	-	-	-	-	/	-	-	0,152	-	-	-	**NA**
19	-	-	-	-	/	-	-	0,093	-	-	-	**NA**
23	-	-	-	-	/	-	-	0,066	-	-	-	**NA**
3	-	-	-	-	/	-	-	0,116	-	-	-	**NA**
6	+	+	+	+	*Salmonella spp.*	+	+	3,883	+	+	+	**PA**
10	-	-	-	-	/	-	-	0,052	-	-	-	**NA**
15	-	-	-	-	/	-	-	0,092	-	-	-	**NA**
17	+	+	+	+	*Salmonella spp.*	+	+	3,840	+	+	+	**PA**
18	-	-	-	-	/	-	-	0,064	-	-	-	**NA**
21	+	+	+	+	*Salmonella spp.*	+	+	3,675	+	+	+	**PA**
22	-	-	-	-	/	-	-	0,060	-	-	-	**NA**
1	+	+	+	+	*Salmonella spp.*	+	+	4,177	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp.*	+	+	3,880	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp.*	+	+	3,930	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp.*	+	+	3,805	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp.*	+	+	3,853	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp.*	+	+	3,954	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp.*	+	+	3,764	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp.*	+	+	3,695	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **B**

Aerobic mesophilic flora: 150 CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,057	0,094	2,844	**0,697**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,066	-	-	-	**NA**
7	-	-	-	-	/	/	-	0,147	-	-	-	**NA**
8	-	-	-	-	/	/	-	0,067	-	-	-	**NA**
13	-	-	-	-	/	/	-	0,089	-	-	-	**NA**
14	-	-	-	-	/	/	-	0,073	-	-	-	**NA**
16	-	-	-	-	/	/	-	0,072	-	-	-	**NA**
19	-	-	-	-	/	/	-	0,120	-	-	-	**NA**
23	-	-	-	-	/	/	-	0,069	-	-	-	**NA**
3	-	-	-	-	/	/	-	0,080	-	-	-	**NA**
6	-	-	-	-	/	/	-	0,213	-	-	-	**NA**
10	+	+	+	+	*Salmonella spp.*	+	+	4,108	+	+	+	**PA**
15	-	-	-	-	/	/	-	0,072	-	-	-	**NA**
17	-	-	-	-	/	/	-	0,142	-	-	-	**NA**
18	+	+	+	+	*Salmonella spp.*	+	+	4,025	+	+	+	**PA**
21	-	-	-	-	/	/	-	0,067	-	-	-	**NA**
22	+	+	+	+	*Salmonella spp.*	+	+	3,896	+	+	+	**PA**
1	+	+	+	+	*Salmonella spp.*	+	+	4,096	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp.*	+	+	4,127	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp.*	+	+	4,086	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp.*	+	+	4,142	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp.*	+	+	4,108	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp.*	+	+	4,045	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp.*	+	+	3,962	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp.*	+	+	3,900	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **C**

Aerobic mesophilic flora: $2,0.10^4$ CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,079	0,138	2,096	**0,504**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,051	-	-	-	**NA**
7	-	-	-	-	/	-	-	0,051	-	-	-	**NA**
8	-	-	-	-	/	-	-	0,057	-	-	-	**NA**
13	-	-	-	-	/	-	-	0,058	-	-	-	**NA**
14	-	-	-	-	/	-	-	0,052	-	-	-	**NA**
16	-	-	-	-	/	-	-	0,065	-	-	-	**NA**
19	-	-	-	-	/	-	-	0,06	-	-	-	**NA**
23	-	-	-	-	/	-	-	0,057	-	-	-	**NA**
3	-	-	-	-	/	-	-	0,076	-	-	-	**NA**
6	+	+	+	+	*Salmonella spp.*	+	+	3,805	+	+	+	**PA**
10	+	+	+	+	*Salmonella spp.*	+	+	3,825	+	+	+	**PA**
15	-	-	-	-	/	-	-	0,1	-	-	-	**NA**
17	+	+	+	+	*Salmonella spp.*	+	+	4,114	+	+	+	**PA**
18	-	-	-	-	/	-	-	0,057	-	-	-	**NA**
21	+	+	+	+	*Salmonella spp.*	+	+	4,081	+	+	+	**PA**
22	-	-	-	-	/	-	-	0,059	-	-	-	**NA**
1	+	+	+	+	*Salmonella spp.*	+	+	3,97	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp.*	+	+	3,916	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp.*	+	+	3,887	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp.*	+	+	3,802	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp.*	+	+	3,776	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp.*	+	+	3,842	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp.*	+	+	3,926	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp.*	+	+	4,034	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **D**
Aerobic mesophilic flora: NOT TESTED

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,075	0,076	2,653	**0,645**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec* *Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,188	-	-	-	**NA**
7	-	-	-	-	/	-	-	0,056	-	-	-	**NA**
8	-	-	-	-	/	-	-	0,156	-	-	-	**NA**
13	-	-	-	-	/	-	-	0,033	-	-	-	**NA**
14	-	-	-	-	/	-	-	0,350	-	-	-	**NA**
16	-	-	-	-	/	-	-	0,068	-	-	-	**NA**
19	-	-	-	-	/	-	-	0,044	-	-	-	**NA**
23	-	-	-	-	/	-	-	0,158	-	-	-	**NA**
3	-	-	-	-	/	-	-	0,03	-	-	-	**NA**
6	-	-	-	-	/	-	-	0,03	-	-	-	**NA**
10	-	-	-	-	/	-	-	0,133	-	-	-	**NA**
15	+	+	+	+	*Salmonella spp.*	+	+	4,002	+	+	+	**PA**
17	+	+	+	+	*Salmonella spp.*	+	+	4,000	+	+	+	**PA**
18	-	-	-	-	/	-	-	0,02	-	-	-	**NA**
21	+	+	+	+	*Salmonella spp.*	+	+	3,886	+	+	+	**PA**
22	-	-	-	-	/	-	-	0,162	-	-	-	**NA**
1	+	+	+	+	*Salmonella spp.*	+	+	3,969	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp.*	+	+	4,059	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp.*	+	+	4,051	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp.*	+	+	4,015	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp.*	+	+	3,926	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp.*	+	+	3,975	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp.*	+	+	3,993	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp.*	+	+	3,976	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **E**

Aerobic mesophilic flora: 2,0.10^2 CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,040	0,080	3,173	**0,783**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,057	-	-	-	**NA**
7	-	-	-	-	/	-	-	0,428	-	-	-	**NA**
8	-	-	-	-	/	-	-	0,082	-	-	-	**NA**
13	-	-	-	-	/	-	-	0,066	-	-	-	**NA**
14	-	-	-	-	/	-	-	0,088	-	-	-	**NA**
16	-	-	-	-	/	-	-	0,122	-	-	-	**NA**
19	-	-	-	-	/	-	-	0,091	-	-	-	**NA**
23	-	-	-	-	/	-	-	0,077	-	-	-	**NA**
3	-	-	-	-	/	-	-	0,155	-	-	-	**NA**
6	+	+	+	+	*Salmonella spp.*	+	+	>4,0	+	+	+	**PA**
10	+	+	+	+	*Salmonella spp.*	+	+	3,758	+	+	+	**PA**
15	+	+	+	+	*Salmonella spp.*	+	+	3,662	+	+	+	**PA**
17	+	+	+	+	*Salmonella spp.*	+	+	3,865	+	+	+	**PA**
18	+	+	+	+	*Salmonella spp.*	+	+	3,728	+	+	+	**PA**
21	+	+	+	+	*Salmonella spp.*	+	+	3,661	+	+	+	**PA**
22	+	+	+	+	*Salmonella spp.*	+	+	3,853	+	+	+	**PA**
1	+	+	+	+	*Salmonella spp.*	+	+	>4,0	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp.*	+	+	3,891	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp.*	+	+	3,900	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp.*	+	+	3,950	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp.*	+	+	3,905	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp.*	+	+	3,808	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp.*	+	+	3,853	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp.*	+	+	>4,0	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **F**

Protocol: Manual

Aerobic mesophilic flora: 2000 CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,043	0,081	2,858	**0,704**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec* *Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	+	+	+	-	*Salmonella spp*	+	+	3,563	+	+	+	**PA**
7	-	-	-	-	/	/	-	0,057	-	-	-	**NA**
8	-	-	-	-	/	/	-	0,071	-	-	-	**NA**
13	+	+	-	-	*Salmonella spp*	+	+	1,823	+	+	+	**PA**
14	-	-	-	-	/	/	-	0,187	-	-	-	**NA**
16	-	-	-	-	/	/	-	0,218	-	-	-	**NA**
19	-	-	-	-	/	/	-	0,049	-	-	-	**NA**
23	-	-	-	-	/	/	-	0,075	-	-	-	**NA**
3	-	-	-	-	/	-	-	0,054	-	-	-	**NA**
6	+	+	+	+	*Salmonella spp*	+	+	3,692	+	+	+	**PA**
10	-	-	-	-	/	-	-	0,054	-	-	-	**NA**
15	-	-	-	-	/	-	-	0,056	-	-	-	**NA**
17	+	+	+	+	*Salmonella spp*	+	+	3,774	+	+	+	**PA**
18	+	+	+	+	*Salmonella spp*	+	+	3,788	+	+	+	**PA**
21	+	+	+	+	*Salmonella spp*	+	+	3,776	+	+	+	**PA**
22	-	-	+	-	/	-	-	0,137	-	-	-	**NA**
1	+	+	+	+	*Salmonella spp*	+	+	3,681	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp*	+	+	3,714	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp*	+	+	3,787	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp*	+	+	3,785	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp*	+	+	3,631	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp*	+	+	3,708	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp*	+	+	3,717	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp*	+	+	3,688	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **G**

Protocol: Manual

Aerobic mesophilic flora: uninterpretable (sample enriched with the samples)

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,043	0,083	2,461	**0,605**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	-	-	-	-	/	-	-	0,057	-	-	-	**NA**
7	-	-	-	+	*Enterobacter cloacae*	-	-	0,157	-	-	-	**NA**
8	-	-	-	-	/	-	-	0,228	-	-	-	**NA**
13	-	-	-	-	/	-	-	0,122	-	-	-	**NA**
14	-	-	-	-	/	-	-	0,068	-	-	-	**NA**
16	-	-	-	-	/	-	-	0,127	-	-	-	**NA**
19	-	-	-	-	/	-	-	0,158	-	-	-	**NA**
23	-	-	-	-	/	-	-	0,145	-	-	-	**NA**
3	+	+	+	+	*Salmonella spp*	+	+	3,968	+	+	+	**PA**
6	-	-	-	-	/	-	-	0,067	-	-	-	**NA**
10	+	+	+	+	*Salmonella spp*	+	+	3,996	+	+	+	**PA**
15	+	+	+	+	*Salmonella spp*	+	+	4,043	+	+	+	**PA**
17	+	+	+	+	*Salmonella spp*	+	+	4,018	+	+	+	**PA**
18	-	-	-	+	*Serratia marcescens*	-	-	0,072	-	-	-	**NA**
21	+	+	+	+	*Salmonella* spp. (MALDI-TOF)	+	+	3,987	+	+	+	**PA**
22	+	+	+	+	*Salmonella* spp. (MALDI-TOF)	+	+	4,037	+	+	+	**PA**
1	+	+	+	+	*Salmonella spp*	+	+	3,996	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp*	+	+	3,978	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp*	+	+	4,07	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp*	+	+	3,979	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp*	+	+	4,031	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp*	+	+	4,026	+	+	+	**PA**
20	+	+	+	+	*Salmonella* spp. (MALDI-TOF)	+	+	4,082	+	+	+	**PA**
24	+	+	+	+	*Salmonella* spp. (MALDI-TOF)	+	+	4,07	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **H**
Aerobic mesophilic flora: 6,3.10^3 CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,048	0,044	2,412	**0,591**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,119	-	-	-	**NA**
7	-	-	-	-	/	/	-	0,104	-	-	-	**NA**
8	-	-	-	-	/	/	-	0,113	-	-	-	**NA**
13	-	-	-	-	/	/	-	0,121	-	-	-	**NA**
14	-	-	-	-	/	/	-	0,216	-	-	-	**NA**
16	-	-	-	-	/	/	-	0,111	-	-	-	**NA**
19	-	-	-	-	/	/	-	0,067	-	-	-	**NA**
23	-	-	-	-	/	/	-	0,102	-	-	-	**NA**
3	+	+	+	+	*Salmonella spp*	+	+	4,035	+	+	+	**PA**
6	-	-	+	+	*Salmonella spp*	+	+	0,152	-	-	-	**ND$_{FN(alt)}$**
10	+	+	+	+	*Salmonella spp*	+	+	4,038	+	+	+	**PA**
15	+	+	+	+	*Salmonella spp*	+	+	4,08	+	+	+	**PA**
17	+	+	+	+	*Salmonella spp*	+	+	4,064	+	+	+	**PA**
18	+	+	+	+	*Salmonella spp*	+	+	4,064	+	+	+	**PA**
21	-	-	-	-	/	/	-	0,094	-	-	-	**NA**
22	-	-	-	-	/	/	-	0,008	-	-	-	**NA**
1	+	+	+	+	*Salmonella spp*	+	+	4,076	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp*	+	+	4,086	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp*	+	+	4,053	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp*	+	+	4,106	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp*	+	+	4,062	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp*	+	+	4,118	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp*	+	+	4,05	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp*	+	+	4,131	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **I**

Protocol: Manual

Aerobic mesophilic flora: $2,6.10^2$ CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,045	0,085	2,753	0,677

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,141	-	-	-	**NA**
7	-	-	-	-	/	/	-	0,125	-	-	-	**NA**
8	-	-	-	-	/	/	-	0,110	-	-	-	**NA**
13	-	-	-	-	/	/	-	0,110	-	-	-	**NA**
14	-	-	-	-	/	/	-	0,126	-	-	-	**NA**
16	-	-	-	-	/	/	-	0,119	-	-	-	**NA**
19	-	-	-	-	/	/	-	0,110	-	-	-	**NA**
23	-	-	-	-	/	/	-	0,105	-	-	-	**NA**
3	+	+	+	+	*Salmonella spp*	+	+	3,996	+	+	+	**PA**
6	-	-	-	-	/	/	-	0,121	-	-	-	**NA**
10	+	+	+	+	*Salmonella spp*	+	+	3,960	+	+	+	**PA**
15	+	+	+	+	*Salmonella spp*	+	+	3,941	+	+	+	**PA**
17	-	-	-	-	/	/	-	0,103	-	-	-	**NA**
18	+	+	+	+	*Salmonella spp*	+	+	3,800	+	+	+	**PA**
21	+	+	+	+	*Salmonella spp*	+	+	3,842	+	+	+	**PA**
22	+	+	+	+	*Salmonella spp*	+	+	3,890	+	+	+	**PA**
1	+	+	+	+	*Salmonella spp*	+	+	4,009	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp*	+	+	4,017	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp*	+	+	3,996	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp*	+	+	3,976	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp*	+	+	3,954	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp*	+	+	3,947	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp*	+	+	3,860	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp*	+	+	3,959	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **J**
Aerobic mesophilic flora: $4,7.10^2$ CFU/g

Protocol: Manual

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,052	0,088	2,808	**0,689**

N°Sample	**ISO 6579-1**							**BAC*Spec Salmonella* 2 ELISA Test**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,09	-	-	-	**NA**
7	-	-	-	-	/	/	-	0,25	-	-	-	**NA**
8	-	-	-	-	/	/	-	0,087	-	-	-	**NA**
13	-	-	-	-	/	/	-	0,073	-	-	-	**NA**
14	-	-	-	-	/	/	-	0,152	-	-	-	**NA**
16	-	-	-	-	/	/	-	0,069	-	-	-	**NA**
19	-	-	-	-	/	/	-	0,110	-	-	-	**NA**
23	-	-	-	-	/	/	-	0,141	-	-	-	**NA**
3	-	-	-	-	/	/	-	0,053	-	-	-	**NA**
6	-	-	-	-	/	/	-	0,343	-	-	-	**NA**
10	+	+	+	+	*Salmonella spp*	+	+	3,949	+	+	+	**PA**
15	+	+	+	+	*Salmonella spp*	+	+	3,968	+	+	+	**PA**
17	+	+	+	+	*Salmonella spp*	+	+	3,985	+	+	+	**PA**
18	-	-	-	-	/	/	-	0,042	-	-	-	**NA**
21	+	+	+	+	*Salmonella spp*	+	+	3,975	+	+	+	**PA**
22	+	+	+	+	*Salmonella spp*	+	+	3,923	+	+	+	**PA**
1	+	+	+	+	*Salmonella spp*	+	+	4,35	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp*	+	+	4,33	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp*	+	+	4,139	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp*	+	+	3,967	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp*	+	+	3,946	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp*	+	+	3,974	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp*	+	+	3,965	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp*	+	+	3,942	+	+	+	**PA**

SECOND ILS (5 October 2020)

Laboratory **K** **ADRIA** | Protocol: Manual and automate

Aerobic mesophilic flora: 1,5.10^3 CFU/g

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,029	0,071	1,961	**0,483**

Blank (O.D. value)	NC (O.D. value)	PC (O.D. value)	Cut off ((PC-blank)*0,25)
0,057	0,108	3,317	**0,815**

N°Sample	**ISO 6579-1◆**							**BAC*Spec Salmonella* 2 ELISA Test (MANUAL)**					**BAC*Spec Salmonella* 2 ELISA Test (GSD BOLT)**				
	RVS		MKTTn		Biochemical gallery	Confirmation	Final result ISO 6579-1	ELISA test		Confirmation	Final result BAC*Spec* *Salmonella* 2	Agreement	ELISA test		Confirmation	Final result BAC*Spec* *Salmonella* 2	Agreement
	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*				Blanked Sample	Result				Blanked Sample	Result			
5	-	-	-	-	/	/	-	0,059	-	-	-	**NA**	0,102	-	-	-	**NA**
7	-	-	-	-	/	/	-	0,061	-	-	-	**NA**	0,059	-	-	-	**NA**
8	-	-	-	-	/	/	-	0,079	-	-	-	**NA**	0,066	-	-	-	**NA**
13	-	-	-	-	/	/	-	0,138	-	-	-	**NA**	0,290	-	-	-	**NA**
14	-	-	-	-	/	/	-	0,076	-	-	-	**NA**	0,098	-	-	-	**NA**
16	-	-	-	-	/	/	-	0,058	-	-	-	**NA**	0,090	-	-	-	**NA**
19	-	-	-	-	/	/	-	0,098	-	-	-	**NA**	0,093	-	-	-	**NA**
23	-	-	-	-	/	/	-	0,069	-	-	-	**NA**	0,053	-	-	-	**NA**
3	-	-	-	-	/	/	-	0,070	-	-	-	**NA**	0,137	-	-	-	**NA**
6	-	-	-	-	/	/	-	0,091	-	-	-	**NA**	0,098	-	-	-	**NA**
10	-	-	-	-	/	/	-	0,092	-	-	-	**NA**	0,096	-	-	-	**NA**
15	+	+	+	+	*Salmonella spp*	+	+	2,944	+	+	+	**PA**	3,905	+	+	+	**PA**
17	+	+	+	+	*Salmonella spp*	+	+	2,929	+	+	+	**PA**	3,942	+	+	+	**PA**
18	+	+	+	+	*Salmonella spp*	+	+	2,938	+	+	+	**PA**	3,942	+	+	+	**PA**
21	+	+	+	+	*Salmonella spp*	+	+	2,904	+	+	+	**PA**	4,136	+	+	+	**PA**
22	-	-	-	-	/	/	-	0,074	-	-	-	**NA**	0,105	-	-	-	**NA**
1	+	+	+	+	*Salmonella spp*	+	+	2,853	+	+	+	**PA**	3,871	+	+	+	**PA**
2	+	+	+	+	*Salmonella spp*	+	+	2,849	+	+	+	**PA**	3,871	+	+	+	**PA**
4	+	+	+	+	*Salmonella spp*	+	+	2,842	+	+	+	**PA**	3,983	+	+	+	**PA**
9	+	+	+	+	*Salmonella spp*	+	+	2,901	+	+	+	**PA**	3,942	+	+	+	**PA**
11	+	+	+	+	*Salmonella spp*	+	+	2,912	+	+	+	**PA**	3,905	+	+	+	**PA**
12	+	+	+	+	*Salmonella spp*	+	+	2,906	+	+	+	**PA**	4,079	+	+	+	**PA**
20	+	+	+	+	*Salmonella spp*	+	+	2,931	+	+	+	**PA**	4,079	+	+	+	**PA**
24	+	+	+	+	*Salmonella spp*	+	+	2,944	+	+	+	**PA**	4,028	+	+	+	**PA**

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