(TESTING)

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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

BACGene GO Salmonella

(Certificate number: EGS 38/08-03/25)

for *Salmonella* spp. detection in a broad range of food and production environmental samples

Qualitative method

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This report consists of 167 pages, including 7 appendices.
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LIST OF ABBREVIATIONS

Method & protocol	
CFU	Colony Forming Units
DW	Deep Well
IC	Internal Control
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
QS5	QuantStudio 5
Interpretation	
AL	Acceptability Limit
alt	Alternative method
$\overline{D}$	Average difference
FN	False Negative results
FNR	False Negative Ratio
FP	False Positive results
FPR	False Positive Ratio
LOD	Limit of Detection
NA	Negative agreement
$NA_{FN\ (alt)}$	Negative Agreement due to false negative alternative-method results
ND	Negative Deviation
$ND_{FN\ (alt)}$	Negative Deviation due to false negative alternative-method results
PA	Positive Agreement
$PA_{FP\ (alt)}$	Positive Agreement due to false positive alternative-method results
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
-A	No typical colonies but presence of high level of background microflora
-B	No typical colonies but presence of medium level of background microflora
-C	No typical colonies but presence of low level of background microflora
(x)	Number of colonies in the plate
*	Dilution of the extract in case of inhibition according to the alternative protocol (1/10)
**	Dilution of the extract in case of inhibition according to the alternative protocol (1/100)
1/2	50% level of target analyte
d	Doubtful result
i	Inhibition
ne	New DNA extraction
NC	Non-characteristic colony
NI	No identification
ni	Not isolated colony
m	Minority level of target analyte
M	Majority level of target analyte
p	Pure culture level of target analyte
st	Plate without any colony
w	Weak reaction
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 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* ▪ 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* spp. - Part 1: detection of *Salmonella* spp ▪ ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC.
Alternative method	**BACGene GO *Salmonella***
Scope	**> Broad range of food** **> 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 AIM OF THE STUDY

The BACGene GO Salmonella method for the detection of *Salmonella* spp. was validated in February 2025 (certificate number : EGS 38/08-03/25) a broad range of food and production environmental samples.

Additional analyses were carried on by Gold Standard Diagnostics Freiburg GmbH to extend the use of the PR*Eraser* on the categories not tested during this validation. Those internal data are not presented in this report but are available upon request to Gold Standard Diagnostics.

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The BACGene GO method is a new format of the BAC*Gene Salmonella* method using ready-to-use reagents and a simplified workflow. It consists of a qualitative real-time Polymerase Chain Reaction (PCR) assay for the detection of *Salmonella* spp. in foods and production environmental samples. After enrichment, DNA is extracted by a simple mechanical lysis step and rapidly analyzed by real-time PCR. By means of specific primers, a nucleotide sequence of *Salmonella* is amplified during PCR. An internal positive control (IPC) is included in the MasterMix to prevent from any potential inhibition in the sample.

2.1.2 Protocol

The different steps are the following:

- Enrichment in BPW for 16 to 24h at 34 - 38°C. The preparation of the samples can be performed without the addition of specific additives described in the ISO 6887 parts (Tween 80, alpha-amylase, double strength BPW, antibiotics, specific dilution for egg products), except for cocoa, spices and dehydrated herbs where the ISO 6887 rules must be applied as described below:

Matrix	BACGene GO *Salmonella*	Sample preparation according to
Cocoa powder, Chocolate products (cocoa mass, cocoa liquor, pellets) (>20% cocoa)	1/10 Pre-warmed (37-40°C) UHT Skimmed milk	ISO 6887-4
Spices	1/10 BPW + K_2SO_3	ISO 6887-4

- PR*Eraser* BAC*Gene* can be used for removal of free DNA prior to lysis (optional).
- Lysis step: 20 µL of enriched sample are added to the lysis plate, and shaked for 10 min at 2000 rpm.
- 20 µl of the extract are added to the lyophilized PCR reagents. Close the PCR wells with caps and homogenize by vortexing 10 s. Briefly spin down before proceeding to the thermocycling.
- Thermocycling can be performed using the Bio-Rad CFX Opus (Deep well - mat# 12016658) or ThermoFisher QuantStudio 5 (Fast mat# A28139) or Analytik Jena qTOWERiris/GSD version (cat number HU0060911) with qPCR soft v5.0.2.1.
- Data can be evaluated by Pure Software version 1.
- Inhibited samples can be tested again pure and after 1/10 dilution of the extract in water
- Confirmation by:
  - Option 1: following the ISO 6579-1
  - Option 2:
    - direct streaking of the primary enrichment broth onto XLD or IRIS *Salmonella* (Biokar) or Chromogenic *Salmonella* agar (biolife)
    - In case of no typical colony present on the selective agar plates or negative confirmation using the protocol described above: subculture in RVS broth for 24 ± 2 h before streaking onto XLD or IRIS *Salmonella* or Chromogenic Salmonella agar.
    - In both cases, well isolated typical colonies can be confirmed by Microgen latex test (mat# F42) from chromogenic agar only or biochemical galleries from XLD and chromogenic agar.
  - Option 3: using any another NF validation certified method using the same enrichment broth as the alternative method.

It is possible to store the enriched samples for 72 h at 5 ± 3°C before performing the lysis step and confirmatory tests.

2.1.3 Restrictions

There is no restriction.

2.2 Reference method[◆]

The reference methods used for this study are the following:

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

The flow diagram of the reference method is given in **Appendix 2**.

2.3 Study design

The study is **a paired study design** when ISO 6887 rules are applied similarly as the reference method and **an unpaired** when no specific additives are added for the alternative method.

The reference and alternative methods method used in this extension study were tested using a 25 g test portion and a 1:10 dilution ratio.

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

3 METHOD COMPARISON STUDY

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

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.
For any comment on the alternative method, please contact AFNOR Certification at http://nf-validation.afnor.org/contact-2/.

3.1 Sensitivity 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

394 samples were analysed. The distribution per tested category and type is given in the following tables.

Table 1 – Distribution per tested category and type – all thermocyclers

Categories		Protocol for alternative method	Types		Positive samples	Negative samples	Total
1	**Ready to eat and reheat Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Ready-to-eat	10	10	20
			b	Ready-to-reheat	12	8	20
			c	Cured and smoked (except delicatessen)	11	9	20
			Total		33	27	60
2	**Meat products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Meat products (raw, frozen, seasoned)	13	11	24
			b	Poultry products (raw, frozen, seasoned)	13	11	24
			c	Delicatessen	12	9	21
			Total		38	31	69
3	**Milk and dairy products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw milk-based products	18	8	26
			b	Pasteurized milk and dairy products	12	8	20
			c	Milk powders and dehydrated dairy products	8	13	21
			Total		38	29	67
4	**Vegetables, fruits, and fishery products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw fish and seafood	10	16	26
			b	Sprouts, salad and fresh herbs	12	9	21
			c	Raw fruits & vegetables	12	12	24
			Total		34	37	71
5	**Ingredient and specific food - Up to 25g**	**BPW 16h 37 ± 1°C or BPW according to ISO 6887 for spices, cocoa and dehydrated herbs without PR*Eraser***	a	Ingredients (spices, cocoa, dehydrated herbs)	11	13	24
			b	Infant formula and cereals with probiotics	14	6	20
			c	Pasteurised egg products and egg products	8	12	20
			Total		33	31	64
6	**Production environmental samples Up to 25g/mL or sampling devices**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Surfaces	10	10	20
			b	Dust and residues	14	9	23
			c	Process water	8	12	20
			Total		32	31	63
		BPW 16h 37 ± 1°C with PR*Eraser*	a	Surfaces	10	10	20
			b	Dust and residues	14	9	23
			c	Process water	8	12	20
			Total		32	31	63
All categories and protocols -Without PR*Eraser*					**208**	**186**	**394**
All categories and protocols - With PR*Eraser* for production environmental samples					**208**	**186**	**394**

3.1.2 *Artificial contamination of samples*

A total of 9 samples were found naturally contaminated all coming from meat products.

Artificial contaminations were done by seeding or spiking protocol. The artificial contaminations are presented in **Appendix 3**.
265 samples were artificially contaminated, using 88 different strains. 199 gave a positive result. The repartition of the positive samples per inoculation protocol and inoculation level is given in **Table 2**.

Table 2 - Repartition of the positive samples
per inoculation protocol and inoculation level

	Naturally contaminated	Artificial contamination				Total
		Seeding protocol		Spiking protocol		
		≤ 3 CFU	3 < x ≤ 10 CFU (4.6 CFU maximum)	≤ 5 CFU	5 < x ≤ 10 CFU	
Number of positive samples	9	161	27	11	0	208
%	**4.3%**	**77.4%**	**13.0%**	**5.3%**	**0.0%**	**100.0%**

4.3 % of the samples were naturally contaminated above the min 3% accepted by NF Certification.

3.1.3 *Protocols applied during the validation study*

Enrichment

The minimum incubation time was applied for the enrichment step: 16 h at 37 ± 1°C.

PREraser treatment

The addition of PR*Eraser* treatment was evaluated on one representative category during sensitivity: production environmental samples. For RLOD, the PR*Eraser* was evaluated on 3 categories: Ready-to-eat and ready-to-reheat, Ingredients and specific food and Production environmental samples.

For all other samples, the testing was performed without PR*Eraser*.

Thermocyclers

For this study, three cyclers were tested:

- The CFX Opus (Deep Well block version) from Bio-Rad,
- The QS5 (Fast) from Thermo Fisher.
- Analytik Jena qTOWERiris/GSD version.

Note: the Analytik Jena qTOWERiris was tested using frozen extracts as this cycler was added to the validation after preforming all RLOD, inclusivity/exclusivity and most of the samples for sensitivity (90% completed).

PCR inhibition

In case of PCR inhibition, lysates were tested again after 1/10 or higher dilution in water.

PCR interpretation

PCR results were interpreted using the Pure Software version 1.

Confirmation protocols

During the validation study, the confirmation tests were run as described in Table 3.

Table 3 - Confirmation protocols

Selective agar plates	Direct streaking (10µL)			RVS (10µL) and MKTTn (if needed) - 24 h ± 3 h		
	Streaking	Tests applied on typical colonies		Streaking	Tests applied on typical colonies	
		MICROGEN Latex test	MICROGEN GNA		MICROGEN Latex test	MICROGEN GNA
XLD	X	/	X	X	/	X (if negative by direct streaking)
IRIS *Salmonella*	X	X	X	X	X (if negative by direct streaking)	X (if negative by direct streaking)
Chromogenic Salmonella agar	X	X	X	X	X (if negative by direct streaking)	X (if negative by direct streaking)

For paired samples, all the samples were confirmed by direct streaking onto XLD and the chromogenic agars and after a subculture in RVS broth (0.1 mL + 10 mL) incubated for 24 ± 3 h at 41.5°C prior to streaking onto XLD and the chromogenic agar.

For unpaired samples, all the samples were confirmed by direct streaking onto XLD and the chromogenic agars and after a subculture in RVS broth and MKTTn prior to streaking onto XLD and the chromogenic agar. Negative PCR results were also evaluated after a subculture in RVS broth and streaking onto XLD and chromogenic agar.

A latex test (MICROGEN F42) and a biochemical gallery (MICROGEN GNA - MID64) were then applied on typical colonies without a purification step as described above. The serological tests of the reference method were also applied on the colonies after a purification step.

Broth storage for 72h at 5 ± 3°C

The enrichment broths from positive and discordant samples were tested after 72 h storage at 5 ± 3°C (PCR and confirmatory tests for unpaired with MICROGEN latex test to confirm the colonies and PCR with direct streaking only for paired samples).

3.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in the following table.

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

			CFX Opus (Deep Well)				QuantStudio 5 (Fast)				Analytik Jena qTOWERiris			
Category		Protocol for alternative method	PA	PD	TND	TNA	PA	PD	TND	TNA	PA	PD	TND	TNA
1	Ready to eat and reheat Up to 25g	BPW 16h 37 ± 1°C without PR*Eraser*	31	0	2	27	31	0	2	27	31	0	2	27
2	Meat products Up to 25g	BPW 16h 37 ± 1°C without PR*Eraser*	30	4	4	31	30	4	4	31	30	4	4	31
3	Milk and dairy products Up to 25g	BPW 16h 37 ± 1°C without PR*Eraser*	28	6	4	29	27	6	5	29	28	6	5	29
4	Vegetables, fruits, and fishery products - Up to 25g	BPW 16h 37 ± 1°C without PR*Eraser*	33	0	1	37	34	0	0	37	32	0	2	37
5	Ingredient and specific food - Up to 25g	BPW 16h 37 ± 1°C or BPW according to ISO 6887 for spices, cocoa and dehydrated herbs without PR*Eraser*	26	2	5	31	26	2	5	31	26	2	5	31
6	Production environmental samples Up to 25g/mL or sampling devices	BPW 16h 37 ± 1°C without PR*Eraser*	32	0	0	31	32	0	0	31	33	0	0	31
		BPW 16h 37 ± 1°C with PR*Eraser*	32	0	0	31	32	0	0	31	33	0	0	31
All categories and protocols -Without PR*Eraser*			**180**	**12**	**16**	**186**	**180**	**12**	**16**	**186**	**179**	**12**	**17**	**186**
All categories and protocols – With PR*Eraser* for production environmental samples			**180**	**12**	**16**	**186**	**180**	**12**	**16**	**186**	**179**	**12**	**17**	**186**

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

Unpaired samples $TNA = NA + NA_{FN\ (alt)} + PD_{FP\ (alt}$ $TND = ND + ND_{FN\ (alt)} + PA_{FP\ (alt)}$

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 the Tables 5 to 7.

A summary of the results is given in Table 8.

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

Categories		Protocol for alternative method	Types		Study Design	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	FNR
1	**Ready to eat and reheat Up to 25g**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Ready-to-eat	Paired	10	/	10	/	0	/	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			b	Ready-to-reheat	Paired	10	/	8	/	0	/	2	0	2	8	83.3	100.0	90.0	0.0	0.167
			c	Cured and smoked (except delicatessen)	Paired	11	/	9	/	0	/	0	0	0	9	100.0	100.0	100.0	0.0	0.000
				Total		31	/	27	/	0	/	2	0	2	27	93.9	100.0	96.7	0.0	0.061
2	**Meat products Up to 25g**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Meat products (raw, frozen, seasoned)	Paired	13	/	11	/	0	/	0	0	0	11	100.0	100.0	100.0	0.0	0.000
			b	Poultry products (raw, frozen, seasoned)	Paired	12	/	11	/	0	/	1	0	1	11	92.3	100.0	95.8	0.0	0.077
			c	Delicatessen	Paired and unpaired	5	0	9	0	4	3	0	0	3	9	75.0	66.7	66.7	0.0	0.000
				Total		30	0	31	0	4	3	1	0	4	31	89.47	89.47	88.41	0.00	0.026
3	**Milk and dairy products Up to 25g**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Raw milk-based products	Paired and unpaired	12	0	8	0	5	0	1	0	1	8	94.4	72.2	76.9	0.0	0.056
			b	Pasteurized milk and dairy products	Paired and unpaired	11	0	8	0	0	1	0	0	1	8	91.7	100.0	95.0	0.0	0.000
			c	Milk powders and dehydrated dairy products	Paired and unpaired	5	0	13	0	1	2	0	0	2	13	75,0	87,5	85,7	0,0	0,000
				Total		28	0	29	0	6	3	1	0	4	29	89.5	84.2	85.1	0.0	0.026
4	**Vegetables, fruits, and fishery products - Up to 25g**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Raw fish and seafood	Paired	10	/	16	/	0	/	0	0	0	16	100.0	100.0	100.0	0.0	0.000
			b	Sprouts, salad and fresh herbs	Paired	11	/	7	/	0	/	1	2	1	9	91.7	100.0	95.2	22.2	0.083
			c	Raw fruits & vegetables	Paired	12	/	12	/	0	/	0	0	0	12	100.0	100.0	100.0	0.0	0.000
				Total		33	/	35	/	0	0	1	2	1	37	97.1	100.0	98.6	5.4	0.029
5	**Ingredient and specific food - Up to 25g**	**BPW 16h 37 ± 1°C or BPW according to ISO 6887 for spices, cocoa and dehydrated herbs** **without PR*Eraser***	a	Ingredients (spices, cocoa, dehydrated herbs)	Paired	8	/	13	/	0	/	3	0	3	13	72.7	100.0	87.5	0.0	0.273
			b	Infant formula and cereals with probiotics	Paired and unpaired	11	0	6	0	2	1	0	0	1	6	92.9	85.7	85.0	0.0	0.000
			c	Pasteurised egg products and egg products	Paired and unpaired	7	0	12	0	0	1	0	0	1	12	87.5	100.0	95.0	0.0	0.000
				Total		26	0	31	0	2	2	3	0	5	31	84.8	93.9	89.1	0.0	0.091
6	**Production environmental samples Up to 25g/mL or sampling devices**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Surfaces	Paired	10	/	10	/	0	/	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			b	Dust and residues	Paired	14	/	9	/	0	/	0	0	0	9	100.0	100.0	100.0	0.0	0.000
			c	Process water	Paired	8	/	12	/	0	/	0	0	0	12	100.0	100.0	100.0	0.0	0.000
				Total		32	/	31	/	0	/	0	0	0	31	100,0	100.0	100.0	0.0	0.000
		BPW 16h 37 ± 1°C **with PR*Eraser***	a	Surfaces	Paired	10	/	10	/	0	/	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			b	Dust and residues	Paired	14	/	9	/	0	/	0	0	0	9	100.0	100.0	100.0	0.0	0.000
			c	Process water	Paired	8	/	12	/	0	/	0	0	0	12	100.0	100.0	100.0	0.0	0.000
				Total		32	/	31	/	0	/	0	0	0	31	100.0	100.0	100.0	0.0	0.000
All categories and protocols -Without PR*Eraser*						**180**	**0**	**184**	**0**	**12**	**8**	**8**	**2**	**16**	**186**	**92.3**	**94.2**	**92.9**	**1.08**	**0.038**
All categories and protocols - With PR*Eraser* for production environmental samples						**180**	**0**	**184**	**0**	**12**	**8**	**8**	**2**	**16**	**186**	**92.3**	**94.2**	**92.9**	**1.08**	**0.038**

Table 6 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - QS5

Categories		Protocol for alternative method	Types		Study Design	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	FNR
1	**Ready to eat and reheat Up to 25g**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Ready-to-eat	Paired	10	/	10	/	0	/	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			b	Ready-to-reheat	Paired	10	/	8	/	0	/	2	0	2	8	83.3	100.0	90.0	0.0	0.167
			c	Cured and smoked (except delicatessen)	Paired	11	/	9	/	0	/	0	0	0	9	100.0	100.0	100.0	0.0	0.000
			Total			31	/	27	/	0	/	2	0	2	27	93.9	100.0	96.7	0.0	0.061
2	**Meat products Up to 25g**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Meat products (raw, frozen, seasoned)	Paired	13	/	11	/	0	/	0	0	0	11	100.0	100.0	100.0	0.0	0.000
			b	Poultry products (raw, frozen, seasoned)	Paired	12	/	11	/	0	/	1	0	1	11	92.3	100.0	95.8	0.0	0.077
			c	Delicatessen	Paired and unpaired	5	0	9	0	4	3	0	0	3	9	75.0	66.7	66.7	0.0	0.000
			Total			30	0	31	0	4	3	1	0	4	31	89.47	89.47	88.41	0	0.026
3	**Milk and dairy products Up to 25g**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Raw milk-based products	Paired and unpaired	11	0	8	0	5	0	2	0	2	8	88.9	72.2	73.1	0.0	0.111
			b	Pasteurized milk and dairy products	Paired and unpaired	11	0	8	0	0	1	0	0	1	8	91.7	100.0	95.0	0.0	0.000
			c	Milk powders and dehydrated dairy products	Paired and unpaired	5	0	13	0	1	2	0	0	2	13	75,0	87,5	85,7	0,0	0,000
			Total			27	0	29	0	6	3	2	0	5	29	86.8	84.2	83.6	0.0	0.053
4	**Vegetables, fruits, and fishery products - Up to 25g**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Raw fish and seafood	Paired	10	/	16	/	0	/	0	0	0	16	100.0	100.0	100.0	0.0	0.000
			b	Sprouts, salad and fresh herbs	Paired	12	/	8	/	0	/	0	1	0	9	100.0	100.0	100.0	11.1	0.000
			c	Raw fruits & vegetables	Paired	12	/	12	/	0	/	0	0	0	12	100.0	100.0	100.0	0.0	0.000
			Total			34	/	36	/	0	/	0	1	0	37	100.0	100.0	100.0	2.7	0.000
5	**Ingredient and specific food - Up to 25g**	**BPW 16h 37 ± 1°C or BPW according to ISO 6887 for spices, cocoa and dehydrated herbs** **without PR*Eraser***	a	Ingredients (spices, cocoa, dehydrated herbs)	Paired	8	/	13	/	0	/	3	0	3	13	72.7	100.0	87.5	0.0	0.273
			b	Infant formula and cereals with probiotics	Paired and unpaired	11	0	6	0	2	1	0	0	1	6	92.9	85.7	85.0	0.0	0.000
			c	Pasteurised egg products and egg products	Paired and unpaired	7	0	12	0	0	1	0	0	1	12	87.5	100.0	95.0	0.0	0.000
			Total			26	0	31	0	2	2	3	0	5	31	84.8	93.9	89.1	0.0	0.091
6	**Production environmental samples Up to 25g/mL or sampling devices**	**BPW 16h 37 ± 1°C** **without PR*Eraser***	a	Surfaces	Paired	10	/	10	/	0	/	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			b	Dust and residues	Paired	14	/	9	/	0	/	0	0	0	9	100.0	100.0	100.0	0.0	0.000
			c	Process water	Paired	8	/	12	/	0	/	0	0	0	12	100.0	100.0	100.0	0.0	0.000
			Total			32	/	31	/	0	/	0	0	0	31	100.0	100.0	100.0	0.0	0.000
		BPW 16h 37 ± 1°C **with PR*Eraser***	a	Surfaces	Paired	10	/	10	/	0	/	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			b	Dust and residues	Paired	14	/	9	/	0	/	0	0	0	9	100.0	100.0	100.0	0.0	0.000
			c	Process water	Paired	8	/	12	/	0	/	0	0	0	12	100.0	100.0	100.0	0.0	0.000
			Total			32	/	31	/	0	/	0	0	0	31	100.0	100.0	100.0	0.0	0.000
All categories and protocols -Without PR*Eraser*						**180**	**0**	**185**	**0**	**12**	**8**	**8**	**1**	**16**	**186**	**92.3**	**94.2**	**92.9**	**0.54**	**0.038**
All categories and protocols - With PR*Eraser* for production environmental samples						**180**	**0**	**185**	**0**	**12**	**8**	**8**	**1**	**16**	**186**	**92.3**	**94.2**	**92.9**	**0.54**	**0.038**

Table 7 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - qTOWER

Categories		Protocol for alternative method	Types		Study Design	PA	PA$_{FP(alt)}$	NA	NA$_{FN(alt)}$	PD	ND	ND$_{FN(alt)}$	PD$_{FP(alt)}$	TND	TNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FPR %	FNR
1	**Ready to eat and reheat Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Ready-to-eat	Paired	10	/	10	/	0	/	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			b	Ready-to-reheat	Paired	10	/	8	/	0	/	2	0	2	8	83.3	100.0	90.0	0.0	0.167
			c	Cured and smoked (except delicatessen)	Paired	11	/	9	/	0	/	0	0	0	9	100.0	100.0	100.0	0.0	0.000
			Total			31	/	27	/	0	/	2	0	2	27	93.9	100.0	96.7	0.0	0.061
2	**Meat products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Meat products (raw, frozen, seasoned)	Paired	13	/	11	/	0	/	0	0	0	11	100.0	100.0	100.0	0.0	0.000
			b	Poultry products (raw, frozen, seasoned)	Paired	12	/	11	/	0	/	1	0	1	11	92.3	100.0	95.8	0.0	0.077
			c	Delicatessen	Paired and unpaired	5	0	9	0	4	3	0	0	3	9	75.0	66.7	66.7	0.0	0.000
			Total			30	0	31	0	4	3	1	0	4	31	89.47	89.47	88.41	0.00	0.026
3	**Milk and dairy products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw milk-based products	Paired and unpaired	12	0	8	0	5	0	1	0	1	8	94.4	72.2	76.9	0.0	0.056
			b	Pasteurized milk and dairy products	Paired and unpaired	11	0	8	0	0	1	0	0	1	8	91.7	100.0	95.0	0.0	0.000
			c	Milk powders and dehydrated dairy products	Paired and unpaired	5	0	13	0	1	2	0	0	2	13	75.0	87.5	85.7	0.0	0.000
			Total			28	0	29	0	6	3	1	0	4	29	89.5	84.2	85.1	0.0	0.026
4	**Vegetables, fruits, and fishery products - Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw fish and seafood	Paired	10	/	16	/	0	/	0	0	0	16	100.0	100.0	100.0	0.0	0.000
			b	Sprouts, salad and fresh herbs	Paired	10	/	8	/	0	/	2	1	2	9	83.3	100.0	90.5	11.1	0.167
			c	Raw fruits & vegetables	Paired	12	/	12	/	0	/	0	0	0	12	100.0	100.0	100.0	0.0	0.000
			Total			32	/	36	/	0	/	2	1	2	37	94.1	100.0	97.2	2.7	0.059
5	**Ingredient and specific food - Up to 25g**	**BPW 16h 37 ± 1°C or BPW according to ISO 6887 for spices, cocoa and dehydrated herbs without PR*Eraser***	a	Ingredients (spices, cocoa, dehydrated herbs)	Paired	8	/	13	/	0	/	3	0	3	13	72.7	100.0	87.5	0.0	0.273
			b	Infant formula and cereals with probiotics	Paired and unpaired	11	0	6	0	2	1	0	0	1	6	92.9	85.7	85.0	0.0	0.000
			c	Pasteurised egg products and egg products	Paired and unpaired	7	0	12	0	0	1	0	0	1	12	87.5	100.0	95.0	0.0	0.000
			Total			26	0	31	0	2	2	3	0	5	31	84.8	93.9	89.1	0.0	0.091
6	**Production environmental samples Up to 25g/mL or sampling devices**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Surfaces	Paired	10	/	10	/	0	/	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			b	Dust and residues	Paired	14	/	9	/	0	/	0	0	0	9	100.0	100.0	100.0	0.0	0.000
			c	Process water	Paired	8	/	12	/	0	/	0	0	0	12	100.0	100.0	100.0	0.0	0.000
			Total			32	/	31	/	0	/	0	0	0	31	100.0	100.0	100.0	0.0	0.000
		BPW 16h 37 ± 1°C with PR*Eraser*	a	Surfaces	Paired	10	/	10	/	0	/	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			b	Dust and residues	Paired	14	/	9	/	0	/	0	0	0	9	100.0	100.0	100.0	0.0	0.000
			c	Process water	Paired	8	/	12	/	0	/	0	0	0	12	100.0	100.0	100.0	0.0	0.000
			Total			32	/	31	/	0	/	0	0	0	31	100.0	100.0	100.0	0.0	0.000
All categories and protocols -Without PR*Eraser*						**179**	**0**	**185**	**0**	**12**	**8**	**9**	**1**	**17**	**186**	**91.8**	**94.2**	**92.6**	**0.54**	**0.043**
All categories and protocols - With PR*Eraser* for production environmental samples						**179**	**0**	**185**	**0**	**12**	**8**	**9**	**1**	**17**	**186**	**91.8**	**94.2**	**92.6**	**0.54**	**0.043**

Table 8 - Summary of results with and without PR*Eraser*

		CFX Opus (Deep Well)	QuantStudio 5 (Fast)	Analytik Jena qTOWERiris
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)}\ x\ 100\ \%$	92.3%	92.3%	91.8%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)}\ x\ 100\ \%$	94.2%	94.2%	94.2%
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	92.9%	92.9%	92.6%
False positive ratio for the alternative method	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA}\ x\ 100\ \%$	1.08%	0.54%	0.54%
False negative ratio for the alternative method	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.038	0.038	0.043

Paired samples

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

Unpaired samples

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

3.1.6 Analysis of discordant results

The negative deviations are given in Table 9 and the positive deviations in Table 10.

- ***Negative deviations***

Between 16 and 17 negative deviations were observed depending on the thermocycler used (8 ND and 8 to 9 $ND_{FN(alt)}$). The negative deviations are distributed among all categories except the production environmental samples that obtained no negative deviations.

The presence of *Salmonella* spp was confirmed in the enrichment broth for 9 samples ($ND_{FN(alt)}$ = 8 to 9). After PCR retest, four samples showed positives PCR. The level of growth for those samples is probably close to the limit of detection of the method. Note that for 5 samples, a subculture was required to obtain a positive confirmation.

As requested in the ISO 16140-2, the samples in negative agreement (NA) were tested after subculture in RVS. No *Salmonella* spp were found in any of the sample in NA ($NA_{FN(alt)}$ = 0).

- ***Positive deviations***

12 positive deviations were observed; all the samples were artificially contaminated and come from the categories tested with the unpaired study design.

The analyses of discordant results according to the ISO 16140-2 given in Tables 11 to 13.

Table 9 - Negative deviations

Sample N°	**Product**	Artificial contamination		**Reference method: ISO 6579-1♦**		**Alternative method: BACGene GO Salmonella**																	Category	Type
							16h at 34-38°C																	
							PCR result									**Confirmatory tests**				**Agreement-16h**				
		Strain	Inoculation level/test portion	Enrichment broth	**Final result**	Protocol (P: paired or U: unpaired = BPW only)	CFX Opus DW			QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	ISO 6579-1 confirmation	All confirmatory tests	**CFX Opus**	**QS5**	**qTOWER**		
			Mean				Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	**Final result**	Final result							
2646	**RTRH (pizza ham cheese)**	*S.* Brandenberg Ad2420	0,2	BPW	+	P	N/A N/A N/A	30.12 31.6 31.54	-/-/-	N/A N/A N/A	30.89 30.0 29.91	-/-/-	N/A N/A N/A	31.21 30.42 30.41	-/-/-	+	+	+	+	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	1	b
2647	**RTRH (Buckwheat, ham, cheese)**	*S.* Brandenberg Ad2420	0,2	BPW	+	P	N/A N/A N/A	30.47 31.93 31.96	-/-/-	N/A N/A N/A	31.04 30.26 30.19	-/-/-	N/A N/A N/A	30.93 30.23 30.29	-/-/-	-	+	+	+	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	1	b
3535	**Raw fresh marinated chicken meat**	*S.* Istanbul Ad3285	2,4	BPW	+	P	N/A N/A N/A	32.16 31.45 31.17	-/-/-	N/A N/A N/A	33.46 32.45 33.0	-/-/-	N/A N/A N/A	33.09 31.13 31.25	-/-/-	-	+	+	+	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	2	b
637	**Coppa 20%MG**	*S.* Agona Ad2281	1,8	BPW +T80 (10g/L)	+	U	N/A	31.47	-	N/A	33.01	-	N/A	31,47	-	-	-	-	-	**ND**	**ND**	**ND**	2	c
638	**Pork meat rosette 34%MG**	*S.* Agona Ad2281	1,8	BPW +T80 (10g/L)	+	U	N/A	33.95	-	N/A N/A*	36.69 33.11*	i/-*	N/A	34,18	-	-	-	-	-	**ND**	**ND**	**ND**	2	c
690	**Chorizo 22%MG**	*S.* Infantis 2556	2,6	BPW +T80 (10g/L)	+	U	N/A	31.05	-	N/A	31.78	-	N/A	32,09	-	-	-	-	-	**ND**	**ND**	**ND**	2	c
3643	**Raw cow's milk**	*S.* Agona Ad2922	1,4	BPW	+	P	N/A 29.76 30.01	31.12 29.27 29.32	-/+/+	N/A 23.41 13.2	26.46 28.09 28.05	-/+/+	29	29,94	+	+	+	+	+	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**PA**	3	a
2954	**Raw cow milk cheese 22%MG**	*S.* Brandenburg Ad2819	3	BPW +T80 (10g/L)	+	U	34,13	30,07	+	N/A 36.89 34.9	29.87 29.55 29.22	-/+/+	N/A N/A N/A	32.01 30.44 30.58	-/-/-	-	+	+	+	**PA**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	3	a
2116	**Pasteurized cow milk cheese 20%MG**	*S.* Livingstone Ad2150	0,4	BPW +T80 (10g/L)	+	U	N/A	30,02	-	N/A	31,31	-	N/A	30,92	-	-	-	-	-	**ND**	**ND**	**ND**	3	b
2449	**Skimmed milk powder**	*S.* Goldcast Ad3006	1	BPW (broth before)	+	U	N/A	29,7	-	N/A	30,19	-	N/A	30,25	-	-	-	/	-	**ND**	**ND**	**ND**	3	c
3089	**Lactose**	*S.* Cerro Ad2707	1,8	BPW (broth before)	+	U	N/A	29.82	-	N/A	29.57	-	N/A	30,88	-	-	-	-	-	**ND**	**ND**	**ND**	3	c
2724	**Oak leaf salad**	*S.* Livingstone Ad2566	1,8	BPW	+	P	27.23	28.43	+	27.74	29.31	+	N/A N/A N/A	31,26 30,87 30,37	-/-/-	+	+	+	+	**PA**	**PA**	**ND$_{FN(alt)}$**	4	b
3098	**Red oak leaves**	*S.* Virchow Ad2569	1,8	BPW	+	P	N/A 35.12 N/A	30.39 31.7 31.64	-/+/-	34.29	30.15	+	N/A N/A N/A	31.19 30.29 30.83	-/-/-	-	+	+	+	**ND$_{FN(alt)}$**	**PA**	**ND$_{FN(alt)}$**	4	b

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

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1♦		Alternative method: BACGene GO Salmonella																	Category	Type
						Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
				Enrichment broth	Final result		PCR result									Confirmatory tests				Agreement-16h				
		Strain	Inoculation level/test portion				CFX Opus DW			QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER		
			Mean				Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result	Final result							
2846	**Sweet paprika**	*S.* Caracas Ad2322	1,4	BPW + K2SO3 0.5%	+	P	N/A N/A N/A	30.06 32.7 33.43	-/-/-	N/A N/A N/A	32.03 30.77 30.33	-/-/-	N/A N/A N/A	32.16 31.38 31.35	-/-/-	+	-	+	+	ND$_{\text{FN(alt)}}$	ND$_{\text{FN(alt)}}$	ND$_{\text{FN(alt)}}$	5	a
3093	**Dark chocolate 75% cocoa**	*S.* Braenderup Ad1661	1,2	Milk	+	P	N/A 33.88 33.41	29.04 29.39 29.72	-/+/+	N/A N/A N/A	29.86 29.63 29.21	-/-/-	N/A 33.69 31.99	30.27 29.43 29.58	-/+/+	+	+	+	+	ND$_{\text{FN(alt)}}$	ND$_{\text{FN(alt)}}$	ND$_{\text{FN(alt)}}$	5	a
3094	**High cocoa powder chocolate (50% cocoa)**	*S.* Braenderup Ad1661	1,2	Milk	+	P	N/A N/A* N/A* N/A*	29.01 31.91* 30.76* 30.86*	i/-*/-*/-*	N/A N/A* N/A* N/A*	32.19 30.27* 30.37* 30.02*	i/-*/-*/-*	N/A N/A N/A	30.13 29.43 30.07	-/-/-	-	-	+	+	ND$_{\text{FN(alt)}}$	ND$_{\text{FN(alt)}}$	ND$_{\text{FN(alt)}}$	5	a
3083	**Milk powder with probiotic 37%FT ($4.82.10^5$ Limosilactobacillus fermentum heredite)**	*S.* Anatum Ad2706	1	BPW 2X + T80 (10g/L)	+	U	N/A	30.04	-	N/A	29.79	-	N/A	30.6	-	-	-	-	-	**ND**	**ND**	**ND**	5	b
2734	**Pasteurised liquid egg white**	*S.* Enteritidis 10	1,6	BPW (1/40)	+	U	N/A	30.15	-	N/A	30.48	-	N/A	31.25	-	-	-	/	-	**ND**	**ND**	**ND**	5	c

Table 10 - Positive deviations

Sample N°	Product	Artificial contamination		Reference method : ISO 6579-1♦		Alternative method : BAC*Gene* GO Salmonella																	Category	Type
							16h at 34-38°C																	
							PCR result									Confirmatory tests				Agreement-16h				
		Strain	Inoculation level/test portion	Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	CFX Opus DW			QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER		
			Mean				Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result	Final result							
629	**Sausage 24%FT**	*S.* Rissen Ad2507	1,0	BPW +T80 (10g/L)	-	U	23.11	27.54	+	23.83	/	+	26.19	29.64	+	+	+	+	+	**PD**	**PD**	**PD**	2	c
633	**Beef and sheep sausage 24%FT**	*S.* London Ad2422	2,0	BPW +T80 (10g/L)	-	U	23.29	24.86	+	23.86	/	+	25.02	30.24	+	+	+	+	+	**PD**	**PD**	**PD**	2	c
634	**Pâté 23%FT**	*S.* London Ad2422	2,0	BPW +T80 (10g/L)	-	U	17.1	25.18	+	17.32	/	+	19.29	/	+	+	+	+	+	**PD**	**PD**	**PD**	2	c
635	**Pâté 35%FT**	*S.* London Ad2422	2,0	BPW +T80 (10g/L)	-	U	16.31	31.03	+	17.11	/	+	18.38	/	+	+	+	+	+	**PD**	**PD**	**PD**	2	c
2102	**Raw butter**	*S.* Mbandaka Ad2296	2,6	BPW +T80 (10g/L)	-	U	19.1	20.82	+	19.47	/	+	20.22	/	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2118	**Raw cow milk cheese 32%FT**	*S.* Stourbridge Ad2297	1,8	BPW +T80 (10g/L)	-	U	N/A/31.46*	/31.05*	i/+*	27.21	30.26	+	26.97	30.79	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2119	**Raw goat milk cheese 22%FT**	*S.* Ohio Ad2213	1,6	BPW +T80 (10g/L)	-	U	31.02	29.16	+	31.94	30.45	+	32.11	30.66	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2521	**Raw cow milk cheese 50%FT**	*S.* Typhimurium 4	2,8	BPW +T80 (10g/L)	-	U	29.19	29.18	+	30.11	30.93	+	35.29	30.39	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2955	**Raw cow milk cheese35%FT**	*S.* Brandenburg Ad2819	3	BPW +T80 (10g/L)	-	U	20.13	14.97	+	19.76	/	+	20.66	31.57	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2450	**Skimmed milk powder**	*S.* Derby Ad3381	0,5	BPW (broth before)	-	U	26.42	27.32	+	27.59	28.54	+	28.62	28.28	+	+	+	+	+	**PD**	**PD**	**PD**	3	c
2459	**Milk powder infant formula with probiotics (L.reuteri 1.7.10^4CFU/g) 24.3%FT**	*S.* Goldcast Ad3006	1	BPW 2X + T80 (10g/L)	-	U	23.96	27.04	+	24.57	/	+	25.05	25.39	+	+	+	+	+	**PD**	**PD**	**PD**	5	b
2467	**Infant cereals with probiotics (B.lactis 3.9.10^5CFU/g)**	*S.* Panama Ad1733	3	BPW 2X + α-amylase 1%	-	U	23.32	25.44	+	23.83	36.66	+	33.63	31.97	+	+	+	+	+	**PD**	**PD**	**PD**	5	b

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

Table 11 - Analyses of discordant results - CFX Opus (Deep Well)

									Paired				Unpaired		Mixed	
Categories		**Protocol**	**Types**		**Design**	**N+**	**TND**	**PD**	**TND-PD**	**AL**	**TND+PD**	**AL**	**TND-PD**	**AL**	**TND-PD**	**AL**
1	**Ready to eat and reheat Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Ready-to-eat	Paired	10	0	0	0		0		▨	▨	0	
			b	Ready-to-reheat	Paired	12	2	0	2		2		▨	▨	2	
			c	Cured and smoked (except delicatessen)	Paired	11	0	0	0		0		▨	▨	0	
			Total			33	2	0	2	3	2	6	/	3	2	3
2	**Meat products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Meat products (raw, frozen, seasoned)	Paired	13	0	0	0		0		▨	▨	0	
			b	Poultry products (raw, frozen, seasoned)	Paired	13	1	0	1		1		▨	▨	1	
			c	Delicatessen	Paired and unpaired	12	3	4	▨	▨	▨		▨	▨	-1	
			Total			38	4	4	1	3	1	6	/	3	0	3
3	**Milk and dairy products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw milk-based products	Paired and unpaired	18	1	5	▨	▨	▨	▨	▨	▨	-4	
			b	Pasteurized milk and dairy products	Paired and unpaired	12	1	0	▨	▨	▨	▨	▨	▨	1	
			c	Milk powders and dehydrated dairy products	Paired and unpaired	8	2	1	▨	▨	▨	▨	▨	▨	1	
			Total			38	4	6	/	3	/	6	/	3	-2	3
4	**Vegetables, fruits, and fishery products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw fish and seafood	Paired	10	0	0	0		0		▨	▨	0	
			b	Sprouts, salad and fresh herbs	Paired	12	1	0	1		1		▨	▨	1	
			c	Raw fruits & vegetables	Paired	12	0	0	0		0		▨	▨	0	
			Total			34	1	0	1	3	1	6	/	3	1	3

									Paired				Unpaired		Mixed	
Categories		**Protocol**	**Types**		**Design**	**N+**	**TND**	**PD**	**TND-PD**	**AL**	**TND+PD**	**AL**	**TND-PD**	**AL**	**TND-PD**	**AL**
5	**Ingredient and specific food - Up to 25g**	**BPW 16h 37 ± 1°C or BPW according to ISO 6887 for spices, cocoa and dehydrated herbs without PR*Eraser***	a	Ingredients (spices, cocoa, dehydrated herbs)	Paired	11	3	0	3		3				3	
			b	Infant formula and cereals with probiotics	Unpaired	14	1	2					-1		-1	
			c	Pasteurised egg products and egg products	Paired and unpaired	8	1	0							1	
			Total			33	5	2	3	3	3	6	/	3	3	3
6	**Production environmental samples Up to 25g/mL or sampling devices**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Surfaces	Paired	10	0	0	0		0				0	
			b	Dust and residues	Paired	14	0	0	0		0				0	
			c	Process water	Paired	8	0	0	0		0				0	
			Total			32	0	0	0	3	0	6	/	3	0	3
		BPW 16h 37 ± 1°C with PR*Eraser*	a	Surfaces	Paired	10	0	0	0		0				0	
			b	Dust and residues	Paired	14	0	0	0		0				0	
			c	Process water	Paired	8	0	0	0		0				0	
			Total			32	0	0	0	3	0	6	/	3	0	3
All categories and protocols -Without PR*Eraser*						**208**	**16**	**12**							4	6
All categories and protocols - With PR*Eraser* for production environmental samples						**208**	**16**	**12**							4	6

Table 12 - Analyses of discordant results - QuantStudio 5 (Fast)

									Paired				Unpaired		Mixed	
Categories		Protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	**Ready to eat and reheat Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Ready-to-eat	Paired	10	0	0	0		0		▨	▨	0	
			b	Ready-to-reheat	Paired	12	2	0	2		2		▨	▨	2	
			c	Cured and smoked (except delicatessen)	Paired	11	0	0	0		0		▨	▨	0	
			Total			33	2	0	2	3	2	6	/	3	2	3
2	**Meat products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Meat products (raw, frozen, seasoned)	Paired	13	0	0	0		0		▨	▨	0	
			b	Poultry products (raw, frozen, seasoned)	Paired	13	1	0	1		1		▨	▨	1	
			c	Delicatessen	Paired and unpaired	12	3	4	▨	▨	▨		▨	▨	-1	
			Total			38	4	4	1	3	1	6	/	3	0	3
3	**Milk and dairy products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw milk-based products	Paired and unpaired	18	2	5	▨	▨	▨	▨	▨	▨	-3	
			b	Pasteurized milk and dairy products	Paired and unpaired	12	1	0	▨	▨	▨	▨	▨	▨	1	
			c	Milk powders and dehydrated dairy products	Paired and unpaired	8	2	1	▨	▨	▨	▨	▨	▨	1	
			Total			38	5	6	/	3	/	6	/	3	-1	3
4	**Vegetables, fruits, and fishery products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw fish and seafood	Paired	10	0	0	0		0		▨	▨	0	
			b	Sprouts, salad and fresh herbs	Paired	12	0	0	0		0		▨	▨	0	
			c	Raw fruits & vegetables	Paired	12	0	0	0		0		▨	▨	0	
			Total			34	0	0	0	3	0	6	/	3	0	3

									Paired				Unpaired		Mixed	
Categories		Protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
5	Ingredient and specific food - Up to 25g	BPW 16h 37 ± 1°C or BPW according to ISO 6887 for spices, cocoa and dehydrated herbs without PR*Eraser*	a	Ingredients (spices, cocoa, dehydrated herbs)	Paired	11	3	0	3		3		▨	▨	3	
			b	Infant formula and cereals with probiotics	Unpaired	14	1	2	▨	▨	▨	▨	-1		-1	
			c	Pasteurised egg products and egg products	Paired and unpaired	8	1	0	▨	▨	▨	▨	▨	▨	1	
			Total			33	5	2	3	3	3	6	/	3	3	3
6	Production environmental samples Up to 25g/mL or sampling devices	BPW 16h 37 ± 1°C without PR*Eraser*	a	Surfaces	Paired	10	0	0	0		0		▨	▨	0	
			b	Dust and residues	Paired	14	0	0	0		0		▨	▨	0	
			c	Process water	Paired	8	0	0	0		0		▨	▨	0	
			Total			32	0	0	0	3	0	6	/	3	0	3
		BPW 16h 37 ± 1°C with PR*Eraser*	a	Surfaces	Paired	10	0	0	0		0		▨	▨	0	
			b	Dust and residues	Paired	14	0	0	0		0		▨	▨	0	
			c	Process water	Paired	8	0	0	0		0		▨	▨	0	
			Total			32	0	0	0	3	0	6	/	3	0	3
All categories and protocols -Without PR*Eraser*						**208**	**16**	**12**	▨	▨	▨	▨	▨	▨	4	6
All categories and protocols - With PR*Eraser* for production environmental samples						**208**	**16**	**12**	▨	▨	▨	▨	▨	▨	4	6

Table 13 - Analyses of discordant results - Analytik Jena qTOWERiris

									Paired				Unpaired		Mixed	
Categories		**Protocol**	**Types**		**Design**	**N+**	**TND**	**PD**	**TND-PD**	**AL**	**TND+PD**	**AL**	**TND-PD**	**AL**	**TND-PD**	**AL**
1	**Ready to eat and reheat Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Ready-to-eat	Paired	10	0	0	0		0		▨	▨	0	
			b	Ready-to-reheat	Paired	12	2	0	2		2		▨	▨	2	
			c	Cured and smoked (except delicatessen)	Paired	11	0	0	0		0		▨	▨	0	
			Total			33	2	0	2	3	2	6	/	3	2	3
2	**Meat products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Meat products (raw, frozen, seasoned)	Paired	13	0	0	0		0		▨	▨	0	
			b	Poultry products (raw, frozen, seasoned)	Paired	13	1	0	1		1		▨	▨	1	
			c	Delicatessen	Paired and unpaired	12	3	4	▨	▨	▨		▨	▨	-1	
			Total			38	4	4	1	3	1	6	/	3	0	3
3	**Milk and dairy products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw milk-based products	Paired and unpaired	18	1	5	▨	▨	▨	▨	▨	▨	-4	
			b	Pasteurized milk and dairy products	Paired and unpaired	12	1	0	▨	▨	▨	▨	▨	▨	1	
			c	Milk powders and dehydrated dairy products	Paired and unpaired	8	2	1	▨	▨	▨	▨	▨	▨	1	
			Total			38	4	6	/	3	/	6	/	3	-2	3
4	**Vegetables, fruits, and fishery products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw fish and seafood	Paired	10	0	0	0		0		▨	▨	0	
			b	Sprouts, salad and fresh herbs	Paired	12	2	0	2		2		▨	▨	2	
			c	Raw fruits & vegetables	Paired	12	0	0	0		0		▨	▨	0	
			Total			34	2	0	3	3	3	6	/	3	2	3

									Paired				Unpaired		Mixed	
	Categories	**Protocol**		**Types**	**Design**	**N+**	**TND**	**PD**	**TND-PD**	**AL**	**TND+PD**	**AL**	**TND-PD**	**AL**	**TND-PD**	**AL**
5	**Ingredient and specific food - Up to 25g**	**BPW 16h 37 ± 1°C or BPW according to ISO 6887 for spices, cocoa and dehydrated herbs without PR*Eraser***	a	Ingredients (spices, cocoa, dehydrated herbs)	Paired	11	3	0	3		3				3	
			b	Infant formula and cereals with probiotics	Unpaired	14	1	2					-1		-1	
			c	Pasteurised egg products and egg products	Paired and unpaired	8	1	0							1	
			Total			33	5	2	3	3	3	6	/	3	3	3
6	**Production environmental samples Up to 25g/mL or sampling devices**	**BPW 16h 37 ± 1°C without PREraser**	a	Surfaces	Paired	10	0	0	0		0				0	
			b	Dust and residues	Paired	14	0	0	0		0				0	
			c	Process water	Paired	8	0	0	0		0				0	
			Total			32	0	0	0	3	0	6	/	3	0	3
		BPW 16h 37 ± 1°C with PR*Eraser*	a	Surfaces	Paired	10	0	0	0		0				0	
			b	Dust and residues	Paired	14	0	0	0		0				0	
			c	Process water	Paired	8	0	0	0		0				0	
			Total			32	0	0	1	3	1	6	/	3	0	3
All categories and protocols -Without PR*Eraser*						**208**	**17**	**12**							**5**	**6**
All categories and protocols - With PR*Eraser* for production environmental samples						**208**	**17**	**12**							**5**	**6**

The observed values for (TND - PD) and (TND + PD) meet the acceptability limit for each individual category and for the combined categories (calculated values below or equal to AL).

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

213 enriched samples were tested again after storage of the enriched broth for 72h at 5 ± 3°C.

Nine changes were observed after 72h and concerned mainly variation in the repartition of $ND_{FN(alt)}$ results among the thermocyclers. This confirm the fact that the sample were close to the limit of detection of the method. The changes are described in Table 14.

Table 14 - Enrichment broth storage

Sample N°	Product	Agreement - without storage			Agreement - with storage			Category	Type
		CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
2647	RTRH (Buckwheat, ham, cheese)	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	PA	$ND_{FN(alt)}$	$ND_{FN(alt)}$	1	b
3643	Raw cow's milk	$ND_{FN(alt)}$	$ND_{FN(alt)}$	PA	$ND_{FN(alt)}$	PA	PA	3	a
2954	Raw cow milk cheese 22%MG	PA	$ND_{FN(alt)}$	$ND_{FN(alt)}$	PA	$ND_{FN(alt)}$	$ND_{FN(alt)}$	3	a
2524	Pasteurized cow milk cheese 28%MG	PA	PA	PA	PA	PA	$ND_{FN(alt)}$	3	b
2217	Sprouts	PA	PA	PA	PA	PA	$ND_{FN(alt)}$	4	b
2724	Oak leaf salad	PA	PA	$ND_{FN(alt)}$	PA	PA	PA	4	b
3098	Red oak leaves	$ND_{FN(alt)}$	PA	$ND_{FN(alt)}$	PA	PA	PA	4	b

The analyses of discordant results become (See below).

Table 15 - Analysis of discordant results after storage 72 h at 5 ± 3°C - CFX Opus (Deep Well)

									Paired				Unpaired		Mixed	
	Categories	**Protocol**		**Types**	**Design**	**N+**	**TND**	**PD**	**TND-PD**	**AL**	**TND+PD**	**AL**	**TND-PD**	**AL**	**TND-PD**	**AL**
1	**Ready to eat and reheat Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Ready-to-eat	Paired	10	0	0	0		0		▨	▨	0	
			b	Ready-to-reheat	Paired	12	2	0	2		2		▨	▨	2	
			c	Cured and smoked (except delicatessen)	Paired	11	0	0	0		0		▨	▨	0	
				Total		33	2	0	2	3	2	6	/	3	2	3
2	**Meat products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Meat products (raw, frozen, seasoned)	Paired	13	0	0	0		0		▨	▨	0	
			b	Poultry products (raw, frozen, seasoned)	Paired	13	1	0	1		1		▨	▨	1	
			c	Delicatessen	Paired and unpaired	12	3	4	▨	▨	▨		▨	▨	-1	
				Total		38	4	4	1	3	1	6	/	3	0	3
3	**Milk and dairy products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw milk-based products	Paired and unpaired	18	1	5	▨	▨	▨	▨	▨	▨	-4	
			b	Pasteurized milk and dairy products	Paired and unpaired	12	1	0	▨	▨	▨	▨	▨	▨	1	
			c	Milk powders and dehydrated dairy products	Paired and unpaired	8	2	1	▨	▨	▨	▨	▨	▨	1	
				Total		38	4	6	/	3	/	6	/	3	-2	3
4	**Vegetables, fruits, and fishery products - Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw fish and seafood	Paired	10	0	0	0		0		▨	▨	0	
			b	Sprouts, salad and fresh herbs	Paired	12	1	0	1		1		▨	▨	1	
			c	Raw fruits & vegetables	Paired	12	0	0	0		0		▨	▨	0	
				Total		34	1	0	1	3	1	6	/	3	1	3
5	**Ingredient and specific food - Up to 25g**	**BPW 16h 37 ± 1°C or BPW with ISO 6887 for spices, cocoa and dehydrated herbs without PR*Eraser***	a	Ingredients (spices, cocoa, dehydrated herbs)	Paired	11	3	0	3		3		▨	▨	3	
			b	Infant formula and cereals with probiotics	Unpaired	14	1	2	▨	▨	▨	▨	-1		-1	
			c	Pasteurised egg products and egg products	Paired and unpaired	8	1	0	▨	▨	▨	▨	▨	▨	1	
				Total		33	5	2	3	3	3	6	/	3	3	3

									Paired				Unpaired		Mixed	
Categories		Protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
6	Production environmental samples Up to 25g/mL or sampling devices	BPW 16h 37 ± 1°C without PR*Eraser*	a	Surfaces	Paired	10	0	0	0		0				0	
			b	Dust and residues	Paired	14	0	0	0		0				0	
			c	Process water	Paired	8	0	0	0		0				0	
			Total			32	0	0	0	3	0	6	/	3	0	3
		BPW 16h 37 ± 1°C with PR*Eraser*	a	Surfaces	Paired	10	0	0	0		0				0	
			b	Dust and residues	Paired	14	0	0	0		0				0	
			c	Process water	Paired	8	0	0	0		0				0	
			Total			32	0	0	0	3	0	6	/	3	0	3
All categories and protocols -Without PR*Eraser*						**208**	**16**	**12**							4	6
All categories and protocols - With PR*Eraser* for production environmental samples						**208**	**16**	**12**							4	6

Table 16 - Analysis of discordant results after storage 72 h at 5 ± 3°C - QuantStudio 5 (Fast)

									Paired				Unpaired		Mixed	
	Categories	Protocol		Types	Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	**Ready to eat and reheat Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Ready-to-eat	Paired	10	0	0	0		0		▨	▨	0	
			b	Ready-to-reheat	Paired	12	2	0	2		2		▨	▨	2	
			c	Cured and smoked (except delicatessen)	Paired	11	0	0	0		0		▨	▨	0	
				Total		33	2	0	2	3	2	6	/	3	2	3
2	**Meat products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Meat products (raw, frozen, seasoned)	Paired	13	0	0	0		0		▨	▨	0	
			b	Poultry products (raw, frozen, seasoned)	Paired	13	1	0	1		1		▨	▨	1	
			c	Delicatessen	Paired and unpaired	12	3	4	▨	▨	▨		▨	▨	-1	
				Total		38	4	4	1	3	1	6	/	3	0	3
3	**Milk and dairy products Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw milk-based products	Paired and unpaired	18	1	5	▨	▨	▨	▨	▨	▨	-4	
			b	Pasteurized milk and dairy products	Paired and unpaired	12	1	0	▨	▨	▨	▨	▨	▨	1	
			c	Milk powders and dehydrated dairy products	Paired and unpaired	8	2	1	▨	▨	▨	▨	▨	▨	1	
				Total		38	4	6	/	3	/	6	/	3	-2	3
4	**Vegetables, fruits, and fishery products - Up to 25g**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Raw fish and seafood	Paired	10	0	0	0		0		▨	▨	0	
			b	Sprouts, salad and fresh herbs	Paired	12	0	0	0		0		▨	▨	0	
			c	Raw fruits & vegetables	Paired	12	0	0	0		0		▨	▨	0	
				Total		34	0	0	0	3	0	6	/	3	0	3
5	**Ingredient and specific food - Up to 25g**	**BPW 16h 37 ± 1°C or BPW with ISO 6887 for spices, cocoa and dehydrated herbs without PR*Eraser***	a	Ingredients (spices, cocoa, dehydrated herbs)	Paired	11	3	0	3		3		▨	▨	3	
			b	Infant formula and cereals with probiotics	Unpaired	14	1	2	▨	▨	▨	▨	-1		-1	
			c	Pasteurised egg products and egg products	Paired and unpaired	8	1	0	▨	▨	▨	▨	▨	▨	1	
				Total		33	5	2	3	3	3	6	/	3	3	3

									Paired				Unpaired		Mixed	
Categories		Protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
6	**Production environmental samples Up to 25g/mL or sampling devices**	**BPW 16h 37 ± 1°C without PR*Eraser***	a	Surfaces	Paired	10	0	0	0		0		▨	▨	0	
			b	Dust and residues	Paired	14	0	0	0		0		▨	▨	0	
			c	Process water	Paired	8	0	0	0		0		▨	▨	0	
			Total			32	0	0	0	3	0	6	/	3	0	3
		BPW 16h 37 ± 1°C with PR*Eraser*	a	Surfaces	Paired	10	0	0	0		0		▨	▨	0	
			b	Dust and residues	Paired	14	0	0	0		0		▨	▨	0	
			c	Process water	Paired	8	0	0	0		0		▨	▨	0	
			Total			32	0	0	0	3	0	6	/	3	0	3
All categories and protocols -Without PR*Eraser*						**208**	**15**	**12**	▨	▨	▨	▨	▨	▨	3	6
All categories and protocols - With PR*Eraser* for production environmental samples						**208**	**15**	**12**	▨	▨	▨	▨	▨	▨	3	6

Table 17 - Analysis of discordant results after storage 72 h at 5 ± 3°C -

Analytik Jena qTOWERiris

									Paired				Unpaired		Mixed	
Categories		Protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Ready to eat and reheat Up to 25g	BPW 16h 37 ± 1°C without PR*Eraser*	a	Ready-to-eat	Paired	10	0	0	0		0		▨	▨	0	
			b	Ready-to-reheat	Paired	12	2	0	2		2		▨	▨	2	
			c	Cured and smoked (except delicatessen)	Paired	11	0	0	0		0		▨	▨	0	
			Total			33	2	0	2	3	2	6	/	3	2	3
2	Meat products Up to 25g	BPW 16h 37 ± 1°C without PR*Eraser*	a	Meat products (raw, frozen, seasoned)	Paired	13	0	0	0		0		▨	▨	0	
			b	Poultry products (raw, frozen, seasoned)	Paired	13	1	0	1		1		▨	▨	1	
			c	Delicatessen	Paired and unpaired	12	3	4	▨	▨	▨		▨	▨	-1	
			Total			38	4	4	1	3	1	6	/	3	0	3
3	Milk and dairy products Up to 25g	BPW 16h 37 ± 1°C without PR*Eraser*	a	Raw milk-based products	Paired and unpaired	18	1	5	▨	▨	▨	▨	▨	▨	-4	
			b	Pasteurized milk and dairy products	Paired and unpaired	12	2	0	▨	▨	▨	▨	▨	▨	2	
			c	Milk powders and dehydrated dairy products	Paired and unpaired	8	2	1	▨	▨	▨	▨	▨	▨	1	
			Total			38	5	6	/	3	/	6	/	3	-1	3
4	Vegetables, fruits, and fishery products - Up to 25g	BPW 16h 37 ± 1°C without PR*Eraser*	a	Raw fish and seafood	Paired	10	0	0	0		0		▨	▨	0	
			b	Sprouts, salad and fresh herbs	Paired	12	1	0	1		1		▨	▨	1	
			c	Raw fruits & vegetables	Paired	12	0	0	0		0		▨	▨	0	
			Total			34	1	0	1	3	1	6	/	3	1	3
5	Ingredient and specific food - Up to 25g	BPW 16h 37 ± 1°C or BPW with ISO 6887 for spices, cocoa and dehydrated herbs without PR*Eraser*	a	Ingredients (spices, cocoa, dehydrated herbs)	Paired	11	3	0	3		3		▨	▨	3	
			b	Infant formula and cereals with probiotics	Unpaired	14	1	2	▨	▨	▨	▨	-1		-1	
			c	Pasteurised egg products and egg products	Paired and unpaired	8	1	0	▨	▨	▨	▨	▨	▨	1	
			Total			33	5	2	3	3	3	6	/	3	3	3

									Paired				Unpaired		Mixed	
Categories		Protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
6	Production environmental samples Up to 25g/mL or sampling devices	BPW 16h 37 ± 1°C without PR*Eraser*	a	Surfaces	Paired	10	0	0	0		0		▨	▨	0	
			b	Dust and residues	Paired	14	0	0	0		0		▨	▨	0	
			c	Process water	Paired	8	0	0	0		0		▨	▨	0	
			Total			32	0	0	0	3	0	6	/	3	0	3
		BPW 16h 37 ± 1°C with PR*Eraser*	a	Surfaces	Paired	10	0	0	0		0		▨	▨	0	
			b	Dust and residues	Paired	14	0	0	0		0		▨	▨	0	
			c	Process water	Paired	8	0	0	0		0		▨	▨	0	
			Total			32	0	0	0	3	0	6	/	3	0	3
All categories and protocols -Without PR*Eraser*						**208**	**17**	**12**	▨	▨	▨	▨	▨	▨	5	6
All categories and protocols - With PR*Eraser* for production environmental samples						**208**	**17**	**12**	▨	▨	▨	▨	▨	▨	5	6

The observed values for (TND - PD) and (TND + PD) meet the acceptability limit for each individual category and for the six combined categories (calculated values below or equal to AL).

3.1.8 Confirmation

It was impossible to confirm the presence of *Salmonella* spp in the enrichment broth after incubation time for 2 samples ($PD_{FP(alt)}$). The samples concerned, as well as the PCR results observed are given in Table 18. Variation of the results among cycler and after repetition was observed. All PCR tests were negatives after 72 h storage of the enrichment broth.

During the study, several confirmation protocols were evaluated.
Among the 204 confirmed samples, 154 (75,5%) were confirmed by direct streaking and 202 (99,0%) by subculture in RVS. For two samples (2846 sweet paprika; 3094 dark cocoa powder), the confirmation described in the ISO 6579-1 with MKTTn subculture was required. A summary of the differences observed between the different plates and confirmation protocol is given in Table 19.

Table 18 – Positive PCR results not confirmed by cultural methods

Sample N°	Product	ISO 6579-1 ◆ method		Alternative method: BAC*Gene* GO Salmonella																											Category	Type
		Enrichment broth	Final result	Protocol (P: paired or U: unpaired =	After incubation													After storage														
					PCR result									All confirmatory tests	Agreement			PCR result									All confirmatory tests	Agreement				
					CFX Opus DW			QS5			qTOWER				CFX Opus	QS5	qTOWER	CFX Opus DW			QS5			qTOWER				CFX Opus	QS5	qTOWER		
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result					*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result						
2220	**Fresh parsley**	BPW	**-**	P	34.59 33.8 34.84	30.34 30.07 30.19	+/+/+	N/A	31.17	-	36.6 N/A N/A	30.16 30.2 30.25	+/-/-	-	**PD**$_{FP(alt)}$	**NA**	**PD**$_{FP(alt)}$	N/A	29.82	-	N/A	31.38	-	N/A	30,55	-	-	**NA**	**NA**	**NA**	4	b
2728	**Fresh mint**	BPW	**-**	P	N/A N/A* 37.06** N/A** N/A**	N/A N/A* 30.87** 30.91** 30.55**	i/i* +**/- **/-**	N/A 22.62* N/A* N/A* N/A** N/A**	N/A N/A* 30.93* 29.46* 30.53** 30.62**	i/+*/i*/i* -**/-**	N/A N/A* N/A**	- 31.87* 32.29**	i/i*/-**	-	**PD**$_{FP(alt)}$	**PD**$_{FP(alt)}$	**NA**	N/A N/A*	N/A 30.34*	i/-*	N/A N/A*	/31.04*	i/-*	N/A N/A* N/A**	N/A N/A* 31,62**	i/i*/-**	-	**NA**	**NA**	**NA**	4	b

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

Table 19 - Differences observed between the different confirmation procedures for the BACGene GO Salmonella method

Category		Confirmed sample	Direct streaking					After RVS subculture					ISO 6579-1
			XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test MICROGEN	Biochemical Gallery MICROGEN	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test MICROGEN	Biochemical gallery MICROGEN	
1	**Ready to eat and reheat - Up to 25g**	33	26	29	28	30	23	32	32	32	31	25	33
2	**Meat products – Up to 25g**	35	23	27	26	28	28	33	35	34	35	35	35
3	**Milk and dairy products – Up to 25g**	35	23	31	30	32	26	30	34	35	35	26	35
4	**Vegetables, fruits, and fishery products – Up to 25g**	34	27	25	25	28	30	34	34	34	34	34	34
5	**Ingredient and specific food – Up to 25g**	31	27	29	30	30	24	27	29	29	29	23	31
6	**Production environmental samples – Up to 25g/mL or sampling devices**	32	28	31	31	31	25	29	32	32	32	22	32
Total number of confirmed results		**200**	**154**	**172**	**170**	**179**	**156**	**185**	**196**	**196**	**196**	**165**	**200**
% confirmed results		**/**	**76%**	**85%**	**84%**	**89%**	**77%**	**92%**	**97%**	**97%**	**97%**	**82%**	**100%**

3.1.9 PCR inhibition

For this study, 2121 PCR test were performed considering the three thermocyclers, the extraction with or without the PR*Eraser* and the test before and after storage of the enrichment broth. A total 124 PCR inhibitions (5,8% of the PCR results) were observed and concern 42 samples with a majority coming from the spices, cocoa, dehydrated / fresh herbs and vacuum dust. A repetition of the testing was carried out at various level of dilution (1/10 and 1/100). In all cases, the outcome of the test was not impacted by the dilutions. It is recommended to the end user to keep the 1/10 dilution in case of inhibition for routine testing and in case of remaining difficulties to contact Gold Standard Diagnostics. Other types of measure could be considered (1:100 dilution of the enrichment broth, subculture etc…) for those specific samples.

A summary of the inhibition per category and Thermocyclers are presented in Table 20.

All inhibited samples are described in Table 21.

Table 20 – Repartition of the inhibited samples before storage among categories and Thermocyclers and required dilution to remove the inhibition.

Category	Number of samples tested	CFX Opus DW						QS5						qTower/iris					
		Pure		after 1/10 dilution		after 1/100 dilution		Pure		after 1/10 dilution		after 1/100 dilution		Pure		after 1/10 dilution		after 1/100 dilution	
		Nb	%	Nb	%	Nb	%	Nb	%	Nb	%	Nb	%	Nb	%	Nb	%	Nb	%
1	60	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	1.7%	0	0.0%	0	0.0%
2	69	0	0.0%	0	0.0%	0	0.0%	2	2.9%	0	0.0%	0	0.0%	2	2.9%	0	0.0%	0	0.0%
3	67	0	0.0%	0	0.0%	0	0.0%	1	1.4%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%
4	71	8	11.3%	2	2.8%	0	0.0%	9	12.7%	2	2.8%	0	0.0%	7	9.9%	3	4.2%	0	0.0%
5	64	15	23.4%	7	10.9%	1	1.6%	16	25.0%	7	10.9%	1	1.6%	11	17.2%	7	10.9%	0	0.0%
6 (without PR*Eraser*)	63	2	3.2%	2	3.2%	0	0.0%	2	3.2%	2	3.2%	0	0.0%	2	3.2%	2	3.2%	0	0.0%
6 (with PR*Eraser*)	63	2	3.2%	0	0.0%	0	0.0%	2	3.2%	0	0.0%	0	0.0%	3	4.8%	2	3.2%	0	0.0%
Total	**457**	**27**	**5.9%**	**11**	**2.4%**	**1**	**0.2%**	**32**	**7.0%**	**11**	**2.4%**	**1**	**0.2%**	**26**	**5.7%**	**14**	**3.1%**	**0**	**0.0%**

Table 21 – Inhibited samples

Category	Type	Sample N°	Product	Alternative method: BAC*Gene* GO Salmonella									
				Time of analysis	PCR result								
					CFX Opus DW			QS5			qTOWER		
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result
Ready to eat and reheat Up to 25g	b	**2886**	**Frozen lasagne**	**16h**	32,06	30,24	+	31,65	30,56	+	31,79 34,2 34,67*	34,06 30,41 30,85*	i/+/+*
Meat products - Up to 25g	a	**507**	**Veal escalope**	**16h**	27.39	29.89	+	27.18 32.98*	32.53 33.44*	i/+*	30,49	30,64	+
	b	2901	Raw poultry meat	**16h**	N/A	31.47	-	N/A	33.63	-	N/A N/A*	N/A 33,89*	i/-*
	c	**638**	**Pork meat rosette 34%FT**	**16h**	N/A	33.95	-	N/A N/A*	36.69 33.11*	i/-*	N/A	34,18	-
	c	695	Sausage 21% FT	**16h**	N/A	31.17	-	N/A	33.31	-	N/A N/A*	33,24 32,84*	i/-*
Milk and dairy products -Up to 25g	a	**3643**	**Raw cow's milk**	**16h + 72h**	N/A 30.72 29.99	29.27 29.52 29.42	-/+/+	N/A/31.14*	9.33/30.02*	i/+*	11,73	26,04	+
Vegetables, fruits, and fishery products - Up to 25g	a	**1747**	**Raw fish fillet (salmon)**	**16h**	10.05	10.23	+	4.35 31.44*	7.99 31.83*	i/+*	29,76	30,77	+
	a	**1757**	**Raw prawns**	**16h**	N/A 29.53*	N/A 29.41*	i/+*	N/A 30.6*	N/A 29.16*	i/+*	N/A/33,19*	N/A 30,97*	i/+*
				16h + 72h	N/A 30.23*	N/A 29.64*	i/+*	N/A 30.68*	N/A 29.32*	i/+*	N/A 30,81*	N/A 31,43*	i/+*
	b	**2219**	**Fresh basil**	**16h**	N/A 29.55*	N/A 29.74*	i/+*	N/A 30.08*	N/A 29.73*	i/+*	N/A 31,03*	N/A 30,48*	i/+*
	b	**2728**	**Fresh mint**	**16h**	N/A N/A* 37.06** N/A** N/A**	N/A N/A* 30.87** 30.91** 30.55**	i/i* +**/-**/-**	N/A 22.62* N/A* N/A* N/A** N/A**	N/A N/A* 30.93* 29.46* 30.53** 30.62**	i/+*/i*/i* -**/-**	N/A N/A* N/A**	- 31.87* 32.29**	i/i*/-**
				16h + 72h	N/A N/A*	N/A 30.34*	i/-*	N/A N/A*	/31.04*	i/-*	N/A N/A* N/A**	N/A N/A* 31,62**	i/i*/-**
	b	**2729**	**Fresh rosemary**	**16h**	N/A N/A*	N/A 31.64*	i/-*	N/A N/A*	/29.99*	i/-*	N/A N/A* N/A**	N/A 30,63*	i/-*
	b	**2876**	**Frozen basil**	**16h**	N/A N/A* N/A**	N/A N/A* 31.17**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.91**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 31,42**	i/i*/-**
	b	**2879**	**Frozen coriander**	**16h**	N/A N/A*	N/A 31.89*	i/-*	N/A N/A*	N/A 30.06*	i/-*	N/A N/A* N/A**	N/A N/A* 32,26**	i/i*/-**
	c	**2213**	**Strawberry**	**16h**	N/A N/A*	N/A 30.4*	i/-*	N/A N/A*	N/A 30.87*	i/-*	N/A	30,29	-
	c	**2880**	**Frozen red fruits**	**16h**	15.12 N/A*	26.76 31.88*	i/-*	N/A N/A*	N/A 30.38*	i/-*	N/A N/A*	N/A 30,98*	i/-*

Category	Type	Sample N°	Product	Alternative method: BAC*Gene* GO Salmonella									
				Time of analysis	PCR result								
					CFX Opus DW			QS5			qTOWER		
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	**Result**	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	**Result**
Ingredient and specific food - Up to 25g	a	**2686**	**Dehydrated thyme**	**16h**	N/A N/A* N/A**	-N/A N/A* 30.66**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.26**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 31,96**	i/i*/-**
	a	**2687**	**Dehydrated Provence herb**	**16h**	N/A N/A* 26.07**	N/A N/A* N/A**	i/i*/+**	N/A N/A* 25.87**	N/A N/A* 35.9**	i/i*/+**	N/A N/A* 27,09**	N/A -* 33,61**	i/i*/+**
				16h + 72h	N/A N/A* 26.06**	N/A N/A* N/A**	i/i*/+**	N/A N/A* 25.88**	-/-*/-**	i/i*/+**	N/A N/A* 26,04**	-/-*/-**	i/i*/+**
	a	**2688**	**Cocoa powder**	**16h**	N/A N/A*	29.33 31.73*	i/-*	N/A N/A*	31.84 30.47*	i/-*	N/A	29,58	-
	a	**2840**	**Cocoa powder 32% cocoa**	**16h**	27.16 29.23* 32.45**	28.53 28.68* 30.49**	i/i*/+**	22.13 29.42*	N/A 29.47*	i/+*	29,65	27,38	+
				16h + 72h	24,58	27,58	+	27.15 29.65*	N/A 30.55*	i/+*	26,04	27,37	+
	a	**2841**	**Dehydrated oregano**	**16h**	N/A N/A* N/A**	N/A N/A* 30.35**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.28**	i/i*/-**	N/A N/A*	N/A 29,94*	i/-*
	a	**2842**	**Dehydrated rosemary**	**16h**	N/A N/A* N/A**	N/A 29.89* 30.57**	i/i*/-**	N/A N/A* N/A**	N/A 32.73* 30.93**	i/i*/-**	N/A N/A*	N/A 31,60*	i/-*
	a	**2844**	**Dehydrated basil**	**16h**	N/A N/A* N/A** N/A***	N/A N/A* N/A** 31.06***	i/i*/i**/-***	N/A N/A* N/A** N/A***	N/A N/A* N/A** 31.53***	i/i*/i**/-***	N/A N/A* N/A**	N/A N/A* 30,67**	i/i*/-**
	a	**2848**	**4 ground spices**	**16h**	N/A N/A* N/A**	N/A N/A* 29.87**	i/i*/-**	N/A N/A* N/A**	- -* 30.24**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30,62**	i/i*/-**
	a	**3092**	**Strong dark chocolate 85% cocoa**	**16h**	25,18	/	+	20.88 23.54*	N/A 30.77*	i/+*	22,11	/	+
				16h + 72h	17.05	/	+	21.26/21.08*	/-*	i/+*	20,04	/	+
	a	**3093**	**Dark chocolate 75% cocoa**	**16h + 72h**	N/A/ N/A/ N/A	28.5/ 28.67/ 28.94	-/-/-	N/A/ N/A*/ N/A*/ N/A*	29.81/ 30.02*/ 31.56*/ 31.33*	i/-*/-*/-*	N/A/ N/A/ N/A	29.78/ 28.86/ 29.25	-/-/-
	a	**3094**	**High cocoa powder chocolate (50% cocoa)**	**16h**	N/A N/A* N/A* N/A*	29.01 31.91* 30.76* 30.86*	i/-*/-*/-*	N/A N/A* N/A* N/A*	32.19 30.27* 30.37* 30.02*	i/-*/-*/-*	N/A N/A N/A	30.13 29.43 30.07	-/-/-
				16h + 72h	N/A/ N/A*/ 35.19*/ N/A*	28.49/ 32.15*/ 30.62*/ 30.36*	i/-*/+*/-*	N/A/ N/A*/ N/A*/ N/A*	29.84/ 30.12*/ 29.59*/ 29.95*	i/-*/-*/-*	N/A/ N/A/ N/A	30.06/ 28.73/ 28.56	-/-/-
	a	**3095**	**Couscous spices**	**16h**	N/A N/A*	30 32.22*	i/-*	N/A N/A*	30.51 30.45*	i/-*	N/A	30,62	-
	c	**2732**	**Eggs (hens reared on the ground)**	**16h**	N/A N/A*	36.1 35.5*	i/-*	N/A 40.93* N/A**	37.28 4.43* 32.19**	i/i*/-**	N/A N/A* N/A**	36,57 34,23*	i/-*
	c	3321	Eggs (BIO)	**16h**	N/A N/A*	36.35 35.46*	i/-*	N/A	36,25	-	N/A	35,89	-

Category	Type	Sample N°	Product	Alternative method: BAC*Gene* GO Salmonella									
				Time of analysis	PCR result								
					CFX Opus DW			QS5			qTOWER		
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	**Result**	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	**Result**
	c	3322	Eggs (free-range hens)	**16h**	N/A	35,09	-	N/A N/A*	36.63 34.12*	i/-*	N/A N/A* N/A**	36.12 36.33* 31.22**	i/i*/-**
	c	3323	Eggs (free-range hens)	**16h**	N/A N/A*	36.35 34.55*	i/-*	N/A	39,64	-	N/A N/A* N/A**	36.51 37.61* 31.27**	i/i*/-**
	c	3324	Eggs (hens reared on the ground)	**16h**	N/A	35,33	-	N/A N/A*	36.17 35.13*	i/-*	N/A	34,73	-
	c	3326	Pasteurised liquid whole egg	**16h**	N/A N/A*	35.35 34.01*	i/-*	N/A N/A*	36.77 33.24*	i/-*	N/A N/A*	36,06 34,92*	i/-*
	c	3327	Pasteurised liquid egg yolk	**16h**	N/A N/A*	N/A 32.32*	i/-*	N/A N/A*	N/A 31.39*	i/-*	N/A N/A* N/A**	N/A 37.06* 31.44**	i/i*/-**

Category	Type	Sample N°	Product	Alternative method: BAC*Gene* GO Salmonella																		
				Time of analysis	PCR result - without PR*Eraser*									PCR result - with PR*Eraser*								
					CFX Opus DW			QS5			qTOWER			CFX Opus DW			QS5			qTOWER		
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**
Production environmental samples - Up to 25g/mL or sampling devices	b	**1820**	**Vaccum dust**	**16h**	22.02	25.56	+	22.18	/	+	29,04	30,43	+	22.68	27.51	+	24.01	/	+	26,38 33,41*	N/A N/A*	i/+*
	b	**1821**	**Vaccum dust**	**16h + 72h**	N/A 23.64*	24.93 26.31*	i/+*	N/A 23.48*	24.67 23.91*	i/+*	N/A 28,71*	-/28.81*	i/+*	23.51	10.78	+	22.96	21.48	+	N/A 30,07*	-/-*	i/+*
	b	**1822**	**Vaccum dust**	**16h + 72h**	N/A 24.85*	31.01 27.08*	i/+*	N/A 24.55*	N/A 25.5*	i/+*	35,91 28,39*	-/29.4*	i/+*	27.33 23.16*	10.39/26.2*	i/+*	36.24	7.6	+	N/A 30,69*	-/-*	i/+*
	b	**1825**	**Vaccum dust**	**16h + 72h**	24.7	21.3	+	26.61	26.75	+	27,92	29,18	+	35.03	/	+	36.37	/	+	N/A 35,02*	-/30,82*	i/+*
	b	**1826**	**Vaccum dust**	**16h + 72h**	28.93	28.39	+	31.54	29.11	+	32,88	30,54	+	39.24 37.4*	/34.4*	i/+*	40.36 37.95*	N/A 35.04*	i/+*	N/A 36,02*	N/A N/A*	i/+*
	b	**1827**	**Vaccum dust**	**16h**	30.37 N/A* N/A**	N/A 25.08* 30.53**	i/i*/-**	N/A N/A* N/A**	N/A 26.69* 30.46**	i/i*/-**	N/A N/A**	-/30.79**	i/-**	N/A N/A*	N/A 31.24*	i/-*	N/A N/A*	N/A 30.48*	i/-*	N/A N/A* N/A**	N/A N/A* 32.11**	i/i*/-**
	b			**16h + 72h**	N/A N/A* N/A**	N/A N/A* 30.59**	i/i*/-**	N/A N/A* N/A**	N/A 7.3* 30.99**	i/i*/-**	N/A N/A**	N/A 30.72**	i/-**	N/A N/A* N/A**	-/-*/30.59**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.63**	i/i*/-**	N/A N/A**	N/A 31.13**	i/-**
	b	**1828**	**Vaccum dust**	**16h**	30.35 N/A* N/A**	19.49 34.03* 30.64**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.64**	i/i*/-**	N/A N/A**	-/31.06**	i/-**	N/A N/A*	17.82 30.72*	i/-*	N/A N/A* N/A**	N/A 30.4* 30.89**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 32.02**	i/i*/-**
	b			**16h + 72h**	N/A 34.15* N/A**	14.03 13.53* 30.74**	i/i*/-**	N/A N/A* N/A**	N/A 5.7* 30.54**	i/i*/-**	N/A N/A**	NA 31.04**	i/-**	N/A N/A* N/A**	-/-*/30.75**	i/i*/-**	N/A N/A* N/A**	30.61**	i/i*/-**	N/A N/A*	N/A 32,47*	i/-*

3.2 Relative level of detection

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

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

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

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

3.2.1 Experimental design

Six (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 22).

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

Category		Matrix	Strain	Origin	Inoculation and storage condition	Enrichment protocol	PREraser	Study design
1	**Ready-to-eat and ready-to-reheat**	Deli salad	*S.* Virchow Ad2569	Courgette	Liquid suspension 48-72 h at 5 ± 3°C	BPW	With and without	Paired
2	**Meat products**	Raw ground beef	*S.* Typhimurium A00C060	Ground beef	Liquid suspension 48-72 h at 5 ± 3°C	BPW	Without	Paired
3	**Milk and dairy products**	Raw milk	*S.* Ohio Ad1482	Raw cow milk	Liquid suspension 48-72 h at 5 ± 3°C	BPW	Without	Paired
4	**Vegetables, fruits and fishery products**	Bagged lettuce	*Salmonella* Derby Ad3057	Spinach	Liquid suspension 48-72 h at 5 ± 3°C	BPW	Without	Paired
5	**Ingredients and specific food**	Infant formula with probiotics	*Salmonella* Cerro Ad2152	Whey	Seeding protocol Lyophilized strain 2 weeks at room temperature	BPW and/or BPW 2x with Tween 80	With and without	Paired and or unpaired
6	**Production environmental samples**	Stainless steel surface 1"x1" (swab used as sampling device) (1)	*S.* Livingstone Ad2702+ co-inoculation with 10 x *Citrobacter freundii* 39	Dairy industry	Liquid inoculum Storage overnight at ambient temperature Store the device after sampling at RT for 2 h ± 15 min prior to analysis	BPW	With and without	Paired
		Ceramic tiles surface 4"x 4" (sponge used as sampling device) (1)	*S.* Havana Ad930	Poultry industry	Liquid inoculum Storage overnight at ambient temperature Store the device after sampling at RT for 2 h ± 15 min prior to analysis	BPW	Without	Paired

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[1] For this matrix, it was not possible to calculate the LOD_{50} as the contamination level was not taken into account the die off of the inoculated strain during the overnight storage.

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 in the following tables.

Table 23 – Presentation of RLOD before and after confirmation of the alternative method results - CFX Opus (Deep Well)

Category		Name: (Strain / matrix) pair	AL	PR*Eraser*	RLOD [95% confidence limit]	
					Before confirmation	After confirmation
1	Ready-to-eat and ready-to-reheat	Deli-salad / S. Virchow Ad2569	1.5	Without	1.000 [0.465; 2.152]	1.000 [0.465; 2.152]
				With		
2	Meat products	Raw ground beef / S. Typhimurium A00C060	1.5	Without	1.000 [0.465; 2.152]	1.000 [0.465; 2.152]
3	Milk and dairy products	Raw milk / S. Ohio Ad1482	1.5	Without	1.000 [0.420; 2.379]	1.000 [0.420; 2.379]
4	Vegetables, fruits and fishery products	Bagged lettuce / S. Derby Ad3057	1.5	Without	1.000 [0.470; 2.129]	1.000 [0.470; 2.129]
5	Ingredients and specific food	Infant formula with probiotics / S. Cerro Ad2152	2.5	Without	0.709 [0.316; 1.589)	0.709 [0.316; 1.589)
				With		
6	Production environmental samples	Stainless steel surface 1”x1”/S. Livingstone Ad2703+ 10 x *C. freundii* 39	1.5	Without	1.000 [0.429; 2.334]	1.000 [0.429; 2.334]
				With		
		Ceramic tiles surface 4”x 4”/S. Havana Ad930	1.5	Without	1.000 [0.429; 2.334]	1.000 [0.429; 2.334]
Combined (with or without PR*Eraser*)			**/**	**/**	**0.954 [0.714; 1.275]**	**0.954 [0.714; 1.275]**

Table 24 – Presentation of RLOD before and after confirmation of the alternative method results - QuantStudio 5 (Fast)

Category		**Name: (Strain / matrix) pair**	**AL**	**PR*Eraser***	**RLOD [95% confidence limit]**	
					Before confirmation	**After confirmation**
1	Ready-to-eat and ready-to-reheat	Deli-salad/ S. Virchow Ad2569	1.5	Without	1.000 [0.465; 2.152]	1.000 [0.465; 2.152]
				With	1.106 [0.534; 2.291]	1.106 [0.534; 2.291]
2	Meat products	Raw ground beef/ S. Typhimurium A00C060	1.5	Without	1.000 [0.465; 2.152]	1.000 [0.465; 2.152]
3	Milk and dairy products	Raw milk/ S. Ohio Ad1482	1.5	Without	1.000 [0.420; 2.379]	1.000 [0.420; 2.379]
4	Vegetables, fruits and fishery products	Bagged lettuce/ S. Derby Ad3057	1.5	Without	1.107 [0.521; 2.350]	1.107 [0.521; 2.350]
5	Ingredients and specific food	Infant formula with probiotics /S. Cerro Ad2152	2.5	Without	0.709 [0.316; 1.589)	0.709 [0.316; 1.589)
				With		
6	Production environmental samples	Stainless steel surface 1”x1”/S. Livingstone Ad2703+ 10 x *C. freundii* 39	1.5	Without	1.000 [0.429; 2.334]	1.000 [0.429; 2.334]
				With		
		Ceramic tiles surface 4”x 4”/S. Havana Ad930	1.5	Without	0.900 [0.415; 1.949]	1.000 [0.429; 2.334]
Combined without PR*ERaser*			/	/	**0.954 [0.714; 1.275]**	**0.968 [0.724; 1.295]**
Combined with PR*ERaser* for categories 1, 5 and 6			/	/	**0.968 [0.724; 1.295]**	**0.983 [0.735; 1.315]**

Table 25 – Presentation of RLOD before and after confirmation of the alternative method results - Analytik Jena qTOWERiris

Category		**Name: (Strain / matrix) pair**	**AL**	**PR*Eraser***	**RLOD [95% confidence limit]**	
					Before confirmation	**After confirmation**
1	Ready-to-eat and ready-to-reheat	Deli-salad/ S. Virchow Ad2569	1.5	Without	1.000 [0.465; 2.152]	1.000 [0.465; 2.152]
				With		
2	Meat products	Raw ground beef/ S. Typhimurium A00C060	1.5	Without	1.000 [0.465; 2.152]	1.000 [0.465; 2.152]
3	Milk and dairy products	Raw milk/ S. Ohio Ad1482	1.5	Without	1.000 [0.420; 2.379]	1.000 [0.420; 2.379]
4	Vegetables, fruits and fishery products	Bagged lettuce/ S. Derby Ad3057	1.5	Without	1.229 [0.571; 2.643]	1.229 [0.571; 2.643]
5	Ingredients and specific food	Infant formula with probiotics/ S. Cerro Ad2152	2.5	Without	0.709 [0.316; 1.589)	0.709 [0.316; 1.589)
				With		
6	Production environmental samples	Stainless steel surface 1”x1”/S. Livingstone Ad2703+ 10 x *C. freundii* 39	1.5	Without	1.000 [0.429; 2.334]	1.000 [0.429; 2.334]
				With		
		Ceramic tiles surface 4”x 4”/S. Havana Ad930	1.5	Without	0.900 [0.415; 1.949]	1.000 [0.429; 2.334]
Combined (with or without PR*Eraser*)			/	/	**0.968 [0.724; 1.295]**	**0.983 [0.735; 1.315]**

All obtained RLOD were found below the AL whatever the protocol used (with or without PR*Eraser*. For Powder infant formula tested with PR*Eraser*, inhibitions were obtained but it was possible to remove by a 1/10 dilution without impacting the final outcome.

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 tests are given in Table 26.

Table 26 - LOD_{50} results

Category		(Strain / matrix) pair	PR*Eraser*	Level of detection at 50 % (CFU / test portion)			
				Reference method	Alternative method		
					CFX Opus (Deep Well)	QS5 (Fast)	Analytik Jena qTOWERiris
1	Ready-to-eat and ready-to-reheat	Deli-salad/ S. Virchow Ad2569	Without	0.606 [0.328; 1.120]	0.606 [0.328; 1.120]	0.606 [0.328; 1.120]	0.606 [0.328;1.120]
			With			0.696 [0.370; 1.312]	
2	Meat products	Raw ground beef/ S. Typhimurium A00C060	Without	0.628 [0.367; 1.078]	0.628 [0.367; 1.078]	0.628 [0.367; 1.078]	0.628 [0.367; 1.078]
3	Milk and dairy products	Raw milk/ S. Ohio Ad1482	Without	0.675 [0.377; 1.210]	0.876 [0.479; 1.603]	0.876 [0.479; 1.603]	0.876 [0.479;1.603]
4	Vegetables, fruits and fishery products	Bagged lettuce/ S. Derby Ad3057	Without	0.270 [0.156; 0.466]	0.270 [0.156; 0.466]	0.300 [0.172; 0.525]	0.335 [0.189; 0.594]
5	Ingredients and specific food	Infant formula with probiotics/ S. Cerro Ad2152	Without	0.581 [0.305; 1.109]	0.354 [0.196; 0.640]	0.354 [0.196; 0.640]	0.354 [0.196; 0.640]
			With	0.581 [0.305; 1.109]	0.354 [0.196; 0.640]	0.354 [0.196; 0.640]	0.354 [0.196; 0.640]

3.2.3 Conclusion

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

The LOD_{50} varies from 0.270 to 0.675 CFU/test portion for the reference method and from 0.335 to 0.876 CFU/test portion for the alternative method.

3.3 Inclusivity / exclusivity

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

3.3.1 Test protocols

- **Inclusivity**

Salmonella strain cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 - 100 cells/225 mL of BPW broth. The broth was incubated for 16 h at 37°C before performing the alternative method protocol.

- **Exclusivity**

Negative strains cultures were performed in BHI at 37°C. Dilutions were realized in order to inoculate 10^5 cells/mL BPW. The BPW was incubated for 24h at 37°C. The alternative method was then performed.

3.3.2 Results

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

- **Inclusivity**

All tested strains were found positive by the alternative method with all the thermocyclers.
For 72 strains, the confirmation was possible using the three proposed chromogenic plate. A growth but with atypical colour or difficulties to grow in at least one of the media is observed for 27 strains. In all cases the latex test confirmed the positive results.
Only one strain was not able to grow in any of the tested media (*S*. Blockey A923).

- **Exclusivity**

For the exclusivity study, no cross reaction was observed among the 30 non-target tested strains.

3.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	Enrichment broth: after incubation before the lysis step or confirmation, 2 - 8°C for 3 days. PCR and lysis reagent: before use at 2 - 25 °C in the kit until expiration date of the kit		
Time to result	**Steps**	**Reference method**	**Alternative method**
	Negative samples		
	Sampling / enrichment	Day 0	Day 0
	Subculture RVS, MKTTn,	Day 1	/
	Lysis and PCR	/	Day 1
	Streaking RVS, MKTTn	Day 2 or Day 3	/
	Reading plates	Day 3-Day 4	/
	Presumptive positive or positive results		
	Direct streaking from primary enrichment broth or RVS	/	Day 1
	Reading plates	Day 3-Day 4	Day 2
	Confirmatory tests	Day 4 - Day 6	Day 2 or Day 3
Common step with the reference method	Enrichment		

The negative results are available in 1 day and the positive results in 2 days for the alternative method.

4 INTER-LABORATORY STUDY

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

4.1 Study organisation

Collaborators number

Samples were sent to 16 laboratories.

Matrix and strain used

Ground beef meat was inoculated with a *Salmonella* Typhimurium A00C060 strain isolated from a same origin.

Samples

Samples were prepared and inoculated on Monday 9th December 2024, as described below:

- 24 blind coded samples (25 g) for *Salmonella* spp. detection by:
  - the ISO 6579-1 reference method with colony confirmation using OXOID latex
  - the BACGene GO *Salmonella* alternative method
- 1 sample (labelled “Aerobic mesophilic flora”) for the total viable count microflora enumeration by the ISO 4833-1 (2013).
- 1 water flask labelled “Temperature Control”.
- 1 probe which followed the temperature during shipping and sample storage.

Inoculation

The targeted inoculation levels were the following:

Strain	Level L0	Level L1	Level L2
	CFU/25 g	CFU/25 g	CFU/25 g
Salmonella Typhimurium A00C060	0	0.7	2.8

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 to register the temperature profiles 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 between 0 and 8°C during transport and had to stay at 5 ± 3°C in the labs.

Analyses

The collaborative laboratories and the expert laboratory carried out the analyses on Tuesday 10th December or Wednesday 11th December 2024 with the alternative and reference methods. **The analyses by the reference method and the alternative method were performed on the same day.**

Protocol

The alternative method protocol carried out by the collaborators was the following:

Matrix	Enrichment step	Lysis step	PCR step
Ground beef (25 g)	- Dilution 1/10 with Buffered Peptone Water (225 mL) - Incubation 16-20 h at 34 - 38°C	Without PREraser BACGene protocol	With instruments: - CFX Opus (Deep Well or Standard block version) - or QS5 (Fast) - or Analytik Jena qTOWERiris/GSD version instruments

4.2 Experimental parameters controls

4.2.1 *Strain stability and background microflora stability*

Strain stability was checked by inoculating the matrix at 0.7 CFU/g for detection analyses and 1 x 10^3 CFU/g for enumeration analyses. Enumerations and detections analyses were performed after 24 h, 48 h and 72 h storage at 5 ± 3°C. *Triplicate* samples were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 27.

Table 27 - Sample stability

Day	Detection analyses						Enumeration analyses (onto IRIS) CFU/g			Aerobic mesophilic flora (CFU/g)
	Reference method (ISO 6579-1)			Alternative method (BACGene GO)						
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	-	+	+	-	+	1.2×10^3	9.0×10^2	9.0×10^2	3.0×10^1
Day 1	+	+	+	+	+	+	1.1×10^3	7.7×10^2	8.8×10^2	3.1×10^1
Day 2	+	-	+	+	-	+	9.7×10^2	1.1×10^3	1.1×10^3	3.6×10^2
Day 3	+	+	+	+	+	+	9.5×10^2	1.0×10^3	1.1×10^3	1.2×10^5

No evolution was observed during storage at 5°C ± 3°C for the strain stability. Fractional results were obtained for the detection analyses at the low level at Day 0 and 2. An increase of the aerobic mesophilic flora was observed after 3 days of storage.

4.2.2 Contamination levels

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

Table 28 - Contamination levels

Level	Samples	Theoretical target level (CFU/test portion)	True level (CFU/ test portion)	Low limit (CFU/test portion)	High limit (CFU/test portion)
Level 0	4-6-7-10-14-16-17-24	0.0	/	/	/
Level 1	2-3-5-9-13-15-19-22	0.7	1.50	1.20	1.88
Level 2	1-8-11-12-18-20-21-23	2.8	5.36	4.72	6.01

4.2.3 Logistic conditions

Temperature conditions are given in Table 29.

Table 29 - Sample temperatures at receipt

Collaborator	Temperature measured		Receipt date and time		Analysis date	
	by the probe (°C)	at receipt (°C)				
A	2.0	3.1	10/12/2024	11:30 AM	11/12/2024	3:30 PM
B	2.6	5.6	10/12/2024	10:15 AM	10/12/2024	11:15 AM
C	2.1	7.6	10/12/2024	1:12 PM	11/12/2024	3:17 PM
D	2.8	6.3	10/12/2024	11:52 AM	11/12/2024	9:10 AM
E	2.3	15	10/12/2024	1:00 PM	10/12/2024	3:30 PM
F	5.0	4.7	10/12/2024	4:00 PM	11/12/2024	9:00 AM
G	2.2	7.9	11/12/2024	10:15 AM	11/12/2024	11:00 AM
H	2.7	4.4	10/12/2024	11:00 AM	10/12/2024	12:00 PM
I	2.1	5.6	10/12/2024	2:30 PM	10/12/2024	2:30 PM
J	1.7	4.3	10/12/2024	11:30 AM	10/12/2024	3:45 PM
K	2.0	4.5	10/12/2024	1:00 PM	10/12/2024	2:00 PM
L	1.5	7	10/12/2024	12:00 PM	10/12/2024	4:00 PM
M	2.8	3.5	10/12/2024	12:00 PM	10/12/2024	2:00 PM
N	Disabled during transport	5.1	10/12/2024	2:00 PM	10/12/2024	4:00 PM
O	0.9	5.3	10/12/2024	12:00 PM	10/12/2024	2:30 PM
P	1.8	4.0	10/12/2024	09:45 AM	10/12/2024	12:00 PM
Q (ADRIA)	4.2	4.0	11/12/2024	10:45 AM	11/12/2024	2:30 PM

No problems were encountered during the transport or receipt of samples for 14 collaborators. All the samples were delivered on time and in appropriate conditions. All temperatures maintained during shipment and receipt were correct.

For one collaborator (E), the temperature at receipt is high (15°C) but according to the temperature probe, the registered temperature at receipt is 2.3°C and oscillates between 0.0°C and 3.5°C during transport and storage. This collaborator was kept for interpretation.

For one collaborator (N), the probe was disabled during transport. The temperature at receipt is 5.1°C and the samples arrived on time (Day 1). This collaborator was kept for interpretation.

The temperature probe of the expert laboratory was kept activated until the end of the enrichment step at 34 - 38°C. The storage was performed in appropriate condition.

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 are given in Table 30.

Table 30 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	7/8	7/8
L2	8/8	8/8

4.3.2 *Results observed by the collaborative laboratories*

> ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied from 3.6 x 10^2 to 2.7 x 10^5 CFU/g. See Table 31.

Table 31 - Mesophilic flora enumeration

Collaborators	Mesophilic flora enumeration (CFU/g)
A	1.5 x10^4
B	6.2 x 10^2
C	2.0 x 10^4
D	9.5 x 10^3
E	1.6 x 10^3
F	2.7 x 10^5
G	9.1 x 10^3
H	1.6 x 10^3
I	1.1 x 10^3
J	1.0 x 10^3
K	1.5 x 10^5
L	2.3 x 10^3
M	3.0 x 10^3
N	3.6 x.10^3
O	1.7 x 10^3
P	1.5 x 10^3
Q (ADRIA)	3.6 x 10^2

> *Salmonella spp. detection*

16 collaborators participated to the study.

The results obtained are provided in Table 32 (reference method) and Table 33 (alternative method).

Table 32 - Positive results by the reference method (ALL the collaborators)

Collaborator	Contamination level		
	L0	L1	L2
A	0	7	8
B	0	6	8
C	0	5	7
D	0	6	8
E	0	5	8
F	0	5	8
G	0	6	8
H	0	6	8
I	0	6	7
J	0	5	8
K	0	7	8
L	0	5	8
M	0	7	8
N	1	6	8
O	1	4	8
P	0	5	8
TOTAL	$P_0 = 2$	$P_1 = 91$	$P_2 = 126$

Table 33 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Collabo-rators	Contamination level								
	L0			L1			L2		
	PCR result	*Confirmation*	*Final result*	*PCR result*	*Confirmation*	*Final result*	*PCR result*	*Confirmation*	*Final result*
A	0	0	0	7	7	7	8	8	8
B	0	0	0	6	6	6	8	8	8
C	0	0	0	5	5	5	7	7	7
D	0	0	0	6	6	6	8	8	8
E	0	0	0	5	5	5	8	8	8
F	0	0	0	5	5	5	8	8	8
G	0	0	0	6	6	6	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	5	6	5	7	7	7
J	0	0	0	6	5	5	8	8	8
K	0	0	0	5	7	5	8	8	8
L	0	0	0	5	5	5	8	8	8
M	0	0	0	7	7	7	8	8	8
N	0	1	0	5	6	5	8	8	8
O	0	1	0	3	4	3	8	8	8
P	0	0	0	5	5	5	8	8	8
TOTAL	**$P_0 = 0$**	**$C_0 = 2$**	**$CP_0 = 0$**	**$P_1 = 87$**	**$C_1 = 91$**	**$CP_1 = 86$**	**$P_2 = 126$**	**$C_2 = 126$**	**$CP_2 = 126$**

One collaborator (I) obtained two positive samples at Level L0 with positive results onto the selective agar plates isolated from RVS subculture. Complementary tests have been requested and after a second streaking onto the same selective agar plates, the collaborator obtained negative results. It was asked to this collaborator to send the plates of the first step to carry out complementary tests by the expert laboratory. The expert laboratory tested colonies of the plates and obtained negative results with latex test and biochemical gallery (*Hafnia alvei* for sample n°4, *Escherichia coli* for sample n°10). The two samples were therefore considered as negative.

For four collaborators, 6 samples in total, reference method gave positive results while alternative method gave negative results by the PCR and the direct streaking. See Table 34.

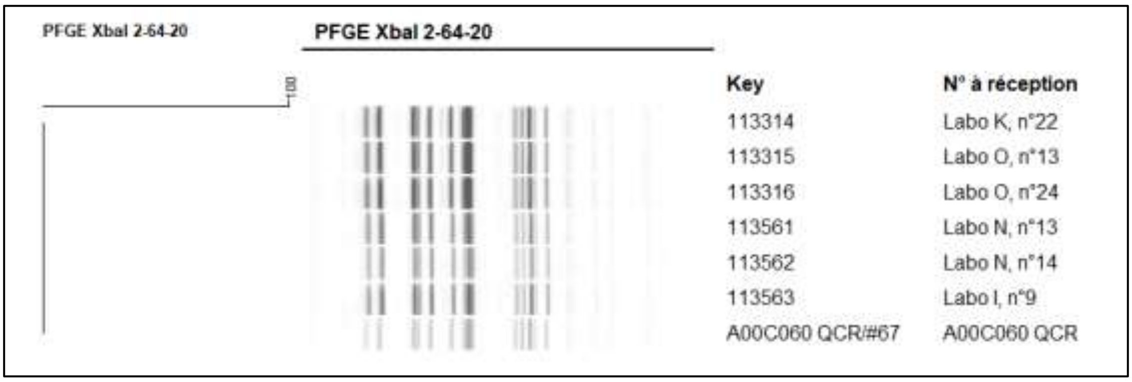
Table 34 - Samples with discordant results

Collaborators	Level	Sample	Results of the reference method	Results of the alternative method	
				PCR final result	Direct streaking
I	L1	n°9	+/+*	-/-/-	-
K	L1	n°22	+/+*	-/-/-	-
N	L0	n°14	+/+*	-/-/-	-
	L1	n°13	+/+*	-/-/-	-
O	L0	n°24	+/+*	-/-/-	-
	L1	n°13	+/+*	-/-/-	-

*: *second streaking*

For these six samples, including two samples in Level L0 (from collaborators N and O), it was asked to the collaborators to send the plates with typical colonies to ADRIA. A fingerprinting using *XbaI* restriction enzyme was run on the strains isolated from the samples in order to compare their profiles to the profile of the inoculated strain (*Salmonella* Typhimurium A00C060). The following results were observed (See Figure 1).

Figure 1 – Fingerprinting



Key	N° à réception
113314	Labo K, n°22
113315	Labo O, n°13
113316	Labo O, n°24
113561	Labo N, n°13
113562	Labo N, n°14
113563	Labo I, n°9
A00C060 QCR/#67	A00C060 QCR

The strains isolated from the 6 samples were clearly the same as the inoculated one. A cross contamination between the samples is suspected due to the similar pattern observed for all those samples at L0 and L1: neg by PCR / direct streaking and positives by subcultures. This pattern clearly differs from the other samples with low Cq values observed by PCR and positive on all plates by direct streaking.

Moreover, it can be noticed that all these 6 samples are preceded by positive samples contaminated at Level L2, which increase the risk of cross contamination. As the second streaking of the subcultures, for all samples, gave also positive results, the cross contamination must have been carried out during the transfer of the enrichment broth into the RVS and MKTTn broths.

In view of these observations, and as we have enough data sets, it is proposed to the AFNOR technical committee to not keep, for the interpretation, the data sets of the collaborators who have obtained cross contaminations at the Level L0:

- **Collaborator N**: sample n°14 at Level L0 and sample n°13 at Level L1.
- **Collaborator O**: sample n°24 at Level L0 and samples n°13 at Level L1.

The interpretation was therefore done with 14 datasets.

4.3.3 Results of the collaborators retained for interpretation

The results obtained with the 14 labs kept for interpretation are presented in Table 35 (reference method) and Table 36 (alternative method).

Table 35 - Positive results by the reference method
(Without collaborators N and O)

Collaborators	Contamination level		
	L0	L1	L2
A	0	7	8
B	0	6	8
C	0	5	7
D	0	6	8
E	0	5	8
F	0	5	8
G	0	6	8
H	0	6	8
I	0	6	7
J	0	5	8
K	0	7	8
L	0	5	8
M	0	7	8
P	0	5	8
TOTAL	$P_0 = 0$	$P_1 = 81$	$P_2 = 110$

Table 36 - Positive results (before and after confirmation)
by the alternative method (Without collaborators N and O)

Collabo-rators	Contamination level								
	L0			L1			L2		
	Before confirmation	*Confir-mation*	*After confirmation*	*Before confirmation*	*Confir-mation*	*After confirmation*	*Before confirmation*	*Confir-mation*	*After confirmation*
A	0	0	0	7	7	7	8	8	8
B	0	0	0	6	6	6	8	8	8
C	0	0	0	5	5	5	7	7	7
D	0	0	0	6	6	6	8	8	8
E	0	0	0	5	5	5	8	8	8
F	0	0	0	5	5	5	8	8	8
G	0	0	0	6	6	6	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	5	6	5	7	7	7
J	0	0	0	6	5	5	8	8	8
K	0	0	0	5	7	5	8	8	8
L	0	0	0	5	5	5	8	8	8
M	0	0	0	7	7	7	8	8	8
P	0	0	0	5	5	5	8	8	8
TOTAL	$P_0 = 0$	$C_0 = 0$	$CP_0 = 0$	$P_1 = 79$	$C_1 = 81$	$CP_1 = 78$	$P_2 = 110$	$C_2 = 110$	$CP_2 = 110$

4.4 Calculation and interpretation

4.4.1 Calculation of the specificity percentage (SP)

The Specificity percentage (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are presented in Table 37.

Table 37 - Specificity percentage

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

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 for the alternative method (FPR) and false negative ratio for the alternative method (FNR)

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

A summary of the results of the collaborators retained for interpretation, obtained with the reference and the alternative methods for Level 1 is provided in Table 38.

Table 38 - Summary of results obtained with the reference and alternative methods for Level 1 (Without collaborators N and O)

Level	Response	Reference method positive (R+)	Reference method negative (R-)
L1	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 78**	Positive deviation (R-/A+) **PD = 0**
	Alternative method negative (A-)	Total Negative deviation (A-/R+) **TND = 3 (3 $ND_{FN(alt)}$)**	Total Negative agreement (A-/R-) **TNA = 31 (1 $NA_{FN(alt)}$)**

Based on the data summarized in Table 38, the values of sensitivity of the alternative and reference methods, as well as the relative trueness, false positive ratio and false negative ratio for the alternative method (taking account the confirmations) are presented in Table 39.

Table 39 - Sensitivity, relative trueness, false positive and false negative ratio percentages

		Level L1
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)}\ x\ 100\ \%$	96.3%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)}\ x\ 100\ \%$	100.0%
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	97.3%
False positive ratio for the alternative method (paired evaluation)	$FPR = \frac{PD_{FP(alt)}}{TNA}\ x\ 100\ \%$	3.0%
False negative ratio for the alternative method (paired evaluation)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD}$	0.04

4.4.3 *Interpretation of trueness data*

The negative deviations are listed in Table 40 for Level 1.

Table 40 - Negative deviations for Level 1
(Without collaborators N and O)

Collaborators	**Sample (n°)**	**ISO 6579-1**					**BACGene GO *Salmonella***						
		RVS		**MKTTn**		Microgen Latex test	**PCR test**		**PCR final result**	**Confirmation**			
										Direct streaking (10µL)			**Microgen latex**
		XLD	**IRIS Salmo**	**XLD**	**IRIS Salmo**		***Salmo-nella* spp. (FAM)**	**IPC (Cy5)**		**XLD**	**IRIS Salmo**	**Chromogenic *Salmonella* Agar**	
		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)		Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)
I	9	+/+	+/+	+/+	+/+	+/+	-/-	30.10/ 31.01	-/-	-/-	-/-	-/-	/
K	9	+	+	+	+	+	-/ 31.63/ 30.83	31.00/ 29.29/ 29.62	-/+/+	+	+	+	+
	22	+/+	+/+	+/+	+/+	+/+	-/-/-	31.63/ 30.51/ 30.53	-/-/-	-	-	-	/

Three false negative result (negative PCR but positive by confirmation) were obtained. It was asked to carry out PCR replicates.
For two of them (sample n°9 from I and sample n°22 from E), which have direct streaking negative results, PCR replicates gave negative results once again. This is probably linked to a cross contamination of the reference method (as explained in paragraph 3.3.2).
Sample n°9 from collaborator K gave PCR replicates positive results (with high Cq values 31.63 and 30.83) and positive direct streaking result. Note that this collaborator obtained high Cq values for all their samples compare to the other collaborators (Cq value mean 26.06 for K compared to around 19.0 for the other collaborators). As the IPC values are close to the ones of the other collaborators, a proper functioning of the PCR and a correctly used PCR profile can be assumed. Therefore, the only possible explanation could be a weaker growth during incubation of the samples.

While most of the results were consistent between the PCR and confirmation, one positive PCR results was not confirmed for the alternative method for collaborator J: sample n°13 at Level L1. PCR replicates gave negative and positive result (with a high Cq value: 32.14). A new DNA extraction allowed to obtain negative results. See Table 41. It is therefore likely that a cross-contamination during the first DNA extraction was leading to the initial positive results.

Table 41 - Not confirmed positive PCR samples ($PD_{FP(alt)}$)

Lab	Level	Sample N°	Results BACGene Go *Salmonella*		Confirmation	
			Salmonella spp. (FAM)	IPC (Cy5)	Direct streaking	After subculture (RVS and MKTTn)
J	**1**	**13**	38,26/ 0.0/ 32.14/ 0.0(ne)/ 0.0(ne)	31,44/ 32.13/ 32.23/ 31.37(ne)/ 31.77(ne)	-	-

ne: new DNA extract

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. 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:

	Calculated values	AL	Conclusion
	L1		L1
TND - PD	3	4	TND – PD < AL
TND + PD	3	6	TND + PD < AL

The ISO 16140-2 & ISO 16140-2/A1 requirements are fulfilled as (TND - PD) and (TND + PD) meet the AL for Level L1.

4.4.4 Evaluation of the LOD_{50} and RLOD between laboratories

The $LOD_{50\%}$, was calculated using the EN ISO 16140-2 Excel spreadsheet available at https://standards.iso.org/iso/16140/-2/ed-1/en/amd/1/PODLOD-interlab_ver2.xlsm.

The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: **RLOD = LOD_{alt}/LOD_{ref}.**

The results are given in Table 42.

Table 42 - $LOD_{50\%}$ and RLOD

Method	LOD 50%	RLOD
Reference	0.845 [0.678-1.053]	1.053
Alternative	0.890 [0.716-1.106]	

5 CONCLUSION

The **method comparison study conclusions** are:

The method comparison study scheme corresponds to a PAIRED or UNPAIRED STUDY design depending on the category evaluated.

- ✓ In the sensitivity study, 6 categories were tested: 5 food categories and the production environmental samples.
- ✓ Depending on the thermocycler evaluated the protocol of the alternative method shows 12. positive deviations (PD) and 17 to 18 negative deviations (ND) for all combined categories. The calculated values for (TND – PD) and (TND + PD) meet the acceptability limits (AL) whatever the categories, and as well for the combined categories.
- ✓ The Relative Levels of Detection (RLOD) meet the AL fixed at 2.5 for the unpaired data study and 1.5 for the paired data study whatever the matrix/strain pairs.
- ✓ The inclusivity and exclusivity testing gave the expected results for the 100 target strains and the 30 non-target strains.
- ✓ It is possible to store the primary enrichment broth for 72 h at 5 ± 3°C.
- ✓ The alternative method allows a one-day screening of the negative samples.

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

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

- ✓ These data and interpretations comply with the ISO 16140-2 (2016), ISO 16140-2/A1 (2024) requirements and AFNOR technical rules (Revision 12).
- ✓ **The BACGene GO Salmonella method is considered equivalent to the ISO standard method.**

Quimper, 02 April 2025

Lizaïg GOUGUET
Study Engineer
Method performance in food microbiology

I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.

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*Gene* GO *Salmonella*

25 g + 225 mL BPW
preparation of the samples without the specific additives from the ISO 6887
Except for: cocoa, spices and dehydrated herbs that must follow ISO 6887-4
Pre-moistened[2] Swab + 9 mL BPW
Pre-moistened[2] Sponge + 90 mL BPW
Pre-moistened[2] Wipe + 225 mL BPW

↓

Incubation 16 - 24 h at 34-38°C
Possibility to store the enrichment broth for 72 h at 5°C ± 3°C

↓

PR*Eraser* extraction protocol (optional)

↓

Add 20 µl of enrichment sample to lysis buffer

↓

Shake for 10 min at 2000 rpm

↓

Transfer 20 µl of lysate to lyophilized PCR reagent

↓

Briefly mix, centrifuge and Run PCR

↓

Analysis using PURE software

↓

Confirmation:
Option 1: following ISO 6579-1 guidelines
Option 2: Direct streaking on XLD or IRIS Salmonella
or Chromogenic Salmonella agar (24 ± 3h at 37 ± 1°C)
In case of no typical colonies:
subculture in RVS broth (24 ± 3h at 41,5 ± 1°C) and
streaking on XLD or a second selective agar
Option 3: any other NF validation certified method using the same enrichment broth than the alternative method

↓

Latex test (*Salmonella* Latex test -MICROGEN)
OR
Tests described in the ISO 6579-1 standard
(serological tests, biochemical gallery)

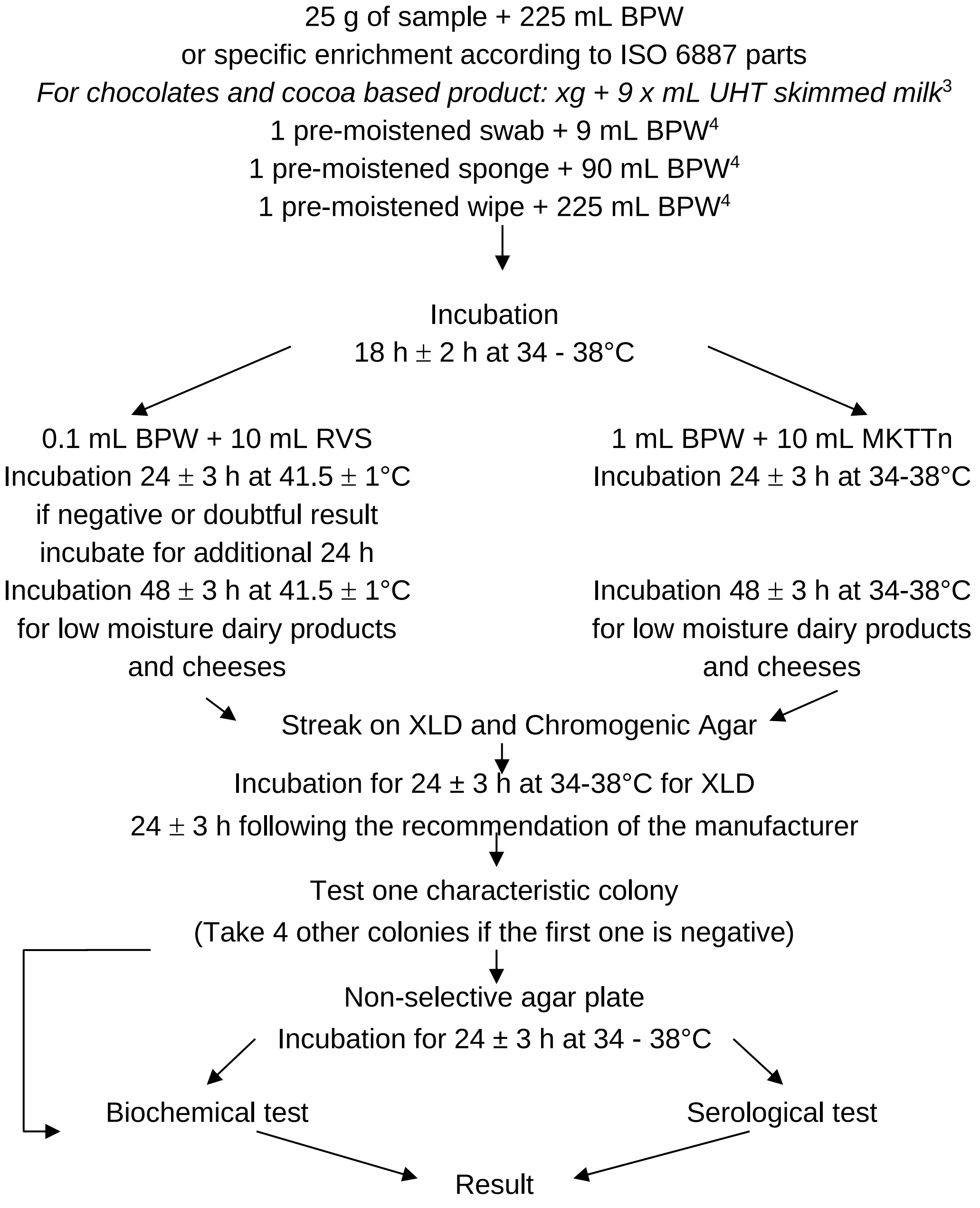
---

[2] For sampling before cleaning process, BPW is used. After cleaning process, the following protocol is applied:
- 1 swab + 1 ml neutralizing broth
- 1 sponge + 10 ml neutralizing broth
- 1 wipe + BPW + 10 % neutralizing broth

Note: Neutralizing agent is composed of phosphate disodique, Thiosulfate de sodium, Lecithin, Tween® 80, - L – Histidine

Appendix 2 – Flow diagram of the reference method

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



25 g of sample + 225 mL BPW
or specific enrichment according to ISO 6887 parts
For chocolates and cocoa based product: xg + 9 x mL UHT skimmed milk[3]
1 pre-moistened swab + 9 mL BPW[4]
1 pre-moistened sponge + 90 mL BPW[4]
1 pre-moistened wipe + 225 mL BPW[4]

Incubation
18 h ± 2 h at 34 - 38°C

0.1 mL BPW + 10 mL RVS
Incubation 24 ± 3 h at 41.5 ± 1°C
if negative or doubtful result
incubate for additional 24 h
Incubation 48 ± 3 h at 41.5 ± 1°C
for low moisture dairy products
and cheeses

1 mL BPW + 10 mL MKTTn
Incubation 24 ± 3 h at 34-38°C

Incubation 48 ± 3 h at 34-38°C
for low moisture dairy products
and cheeses

Streak on XLD and Chromogenic Agar

Incubation for 24 ± 3 h at 34-38°C for XLD
24 ± 3 h following the recommendation of the manufacturer

Test one characteristic colony
(Take 4 other colonies if the first one is negative)

Non-selective agar plate
Incubation for 24 ± 3 h at 34 - 38°C

Biochemical test

Serological test

Result

---

[3] For chocolates products containing > 20 % fat, unless the products already contain sufficient emulsifier, add Tween 80
For products with high background microflora add Brilliant green (0.018g/L)

[4] For sampling before cleaning process, BPW is used. After cleaning process, the following protocol is applied:
- 1 swab + 1 ml neutralizing broth
- 1 sponge + 10 ml neutralizing broth
- 1 wipe + BPW + 10 % neutralizing broth

Note: Neutralizing agent is composed of phosphate disodique, Thiosulfate de sodium, Lecithin, Tween® 80, - L – Histidine

Appendix 3 – Artificial contamination of samples

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	2166	**Sandwich jambon emmental pain de mie complet**	**Sandwich (ham, cheese)**	*S.* London A00P085	RTE product	Seeding 48h 3±2°C	/	3-6-2-2-2	3	+	+	+	1	a
2024	2167	**Méga viennois poulet rôti œuf**	**Sandwich (chicken, egg)**	*S.* Heidelberg 285	RTE product	Seeding 48h 3±2°C	/	1-4-3-2-2	2.4	+	+	+	1	a
2024	2168	**Taboulé oriental**	**RTE product (tabbouleh)**	*S.* Anatum 6140	RTE product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	-	-	-	1	a
2024	2169	**Macédoine 5 légumes**	**RTE product (macedoine)**	*S.* London A00P085	RTE product	Seeding 48h 3±2°C	/	3-6-2-2-2	3	+	+	+	1	a
2024	2170	**Piemontaise**	**RTE product (piemontaise)**	*S.* Bredeney 4873	RTE product	Seeding 48h 3±2°C	/	1-2-4-2-2	2.2	+	+	+	1	a
2024	2171	**Flan nature**	**Pastry (pudding)**	*S.* Typhimurium 633	Pastry product	Seeding 48h 3±2°C	/	0-3-0-2-2	1.4	+	+	+	1	a
2024	2172	**Religieuse au chocolat**	**Pastry (chocolat puff)**	*S.* Typhimurium 633	Pastry product	Seeding 48h 3±2°C	/	0-3-0-2-2	1.4	-	-	-	1	a
2024	2173	**Eclair caramel**	**Pastry (caramel puff)**	*S.* Derby Ad1683	Pastry product	Seeding 48h 3±2°C	/	2-1-0-2-1	1.2	-	-	-	1	a
2024	2174	**Terrine de saumon**	**Salmon terrine**	*S.* Bredeney 4873	RTE product	Seeding 48h 3±2°C	/	1-2-4-2-2	2.2	+	+	+	1	a
2024	2175	**Houmous citron/menthe**	**Lemon mint hummus**	*S.* Heidelberg 285	RTE product	Seeding 48h 3±2°C	/	1-4-3-2-2	2.4	+	+	+	1	a
2024	2655	**Salade œuf poulet rôti fromage**	**RTE (roast chicken and egg salad with cheese)**	*S.* Typhimurium Ad1603	RTRH	Seeding 48h 3±2°C	/	4-1-0-3-4	2.4	+	+	+	1	a
2024	2656	**Pâtes jambon emmental**	**RTE (pasta, ham, emmental)**	*S.* Typhimurium Ad1603	RTRH	Seeding 48h 3±2°C	/	4-1-0-3-4	2.4	+	+	+	1	a
2024	2657	**Riz à la niçoise (tomates, thon, petits pois, maïs, olive)**	**RTE (rice, tomatoes, tuna, peas, corn, olive)**	*S.* Typhimurium Ad1603	RTRH	Seeding 48h 3±2°C	/	4-1-0-3-4	2.4	+	+	+	1	a
2024	2658	**Religieuse au chocolat**	**Pastry (chocolat puff)**	*S.* Infantis Ad1685	Gelatine	Seeding 48h 3±2°C	/	1-0-0-1-4	1.2	-	-	-	1	a
2024	2176	**Blanquette de veau aux champignons et son riz**	**RTRH (blanquette of veal)**	*S.* London A00P085	RTE product	Seeding 48h 3±2°C	/	3-6-2-2-2	3	+	+	+	1	b
2024	2177	**Bœuf bourguignon et ses pommes de terre**	**RTRH (beef bourguignon)**	*S.* Heidelberg 285	RTE product	Seeding 48h 3±2°C	/	1-4-3-2-2	2.4	+	+	+	1	b
2024	2178	**Fusilli bolognaise**	**RTRH (bolognese pasta)**	*S.* Bredeney 4873	RTE product	Seeding 48h 3±2°C	/	1-2-4-2-2	2.2	+	+	+	1	b
2024	2179	**Lasagne à la bolognaise**	**RTRH (lasagne)**	*S.* Anatum 6140	RTE product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	-	-	-	1	b
2024	2180	**Couscous oriental légumes cuisinés et poulet émincé**	**RTRH (couscous)**	*S.* Anatum 6140	RTE product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	-	-	-	1	b
2024	2643	**Tomates farcies**	**RTRH (stuffed tomatoes)**	*S.* Newport Ad2730	Raw beef	Spiking 10min at 56°C	2,58	1-0-0-0-0	0.2	+	+	+	1	b
2024	2644	**Hachis parmentier**	**RTRH (Beef, mashed potatoes)**	*S.* Newport Ad2730	Raw beef	Spiking 10min at 56°C	2,58	1-0-0-0-0	0.2	-	-	-	1	b
2024	2645	**Cheese burger**	**RTRH (cheese burger)**	*S.* Newport Ad2730	Raw beef	Spiking 10min at 56°C	2,58	1-0-0-0-0	0.2	+	+	+	1	b
2024	2646	**Pizza jambon fromage**	**RTRH (pizza ham cheese)**	*S.* Brandenberg Ad2420	Sausage	Spiking 10min at 56°C	2,79	0-0-0-1-0	0.2	+	+	+	1	b
2024	2647	**Galette blé noir jambon fromage**	**RTRH (Buckwheat, ham, cheese)**	*S.* Brandenberg Ad2420	Sausage	Spiking 10min at 56°C	2,79	0-0-0-1-0	0.2	+	+	+	1	b
2024	2648	**Croque monsieur**	**RTRH (sandwich bread, ham, cheese)**	*S.* Brandenberg Ad2420	Sausage	Spiking 10min at 56°C	2,79	0-0-0-1-0	0.2	-	-	-	1	b
2024	2649	**Tagliatelles saumon fondue de poireaux**	**RTRH pasta, salmon, leek)**	*S.* Anatum Ad2727	Seafood product	Seeding 48h 3±2°C	/	2-1-2-1-3	1.8	+	+	+	1	b
2024	2885	**Riz à la cantonaise surgelé**	**Frozen Cantonese rice**	*S.* Typhimurium 19	Pork	Seeding -20°C 2 weeks	/	4-3-1-2-1	2.2	+	+	+	1	b
2024	2886	**Lasagne à la bolognaise surgelé**	**Frozen lasagne**	*S.* Panama Adria8	Ground beef	Seeding -20°C 2 weeks	/	4-2-0-3-2	2.2	+	+	+	1	b
2024	2887	**Hachis parmentier surgelé**	**Frozen shepherd's pie**	*S.* Panama Adria8	Ground beef	Seeding -20°C 2 weeks	/	4-2-0-3-2	2.2	+	+	+	1	b
2024	2888	**Couscous surgelé**	**Frozen couscous**	*S.* Typhimurium 19	Pork	Seeding -20°C 2 weeks	/	4-3-1-2-1	2.2	+	+	+	1	b
2024	2201	**Saumon atlantique fumé élevé en Norvège**	**Smoked salmon**	*S.* Wandsworth Ad2335	Fish fillet	Seeding 48h 3±2°C	/	3-1-0-2-1	1.4	+	+	+	1	c
2024	2202	**Lardons de saumon fumés au bois de hêtre**	**Smoked salmon**	*S.* Wandsworth Ad2335	Fish fillet	Seeding 48h 3±2°C	/	3-1-0-2-1	1.4	+	+	+	1	c
2024	2203	**Truite fumée au bois de hêtre bio**	**Smocked trout**	*S.* Wandsworth Ad2335	Fish fillet	Seeding 48h 3±2°C	/	3-1-0-2-1	1.4	+	+	+	1	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
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2024	2204	**Magret de canard du sud-ouest fumé au bois de hêtre**	**Smocked duck breast**	*S.* Regent Adria 328	Duck	Seeding 48h 3±2°C	/	2-1-3-0-0	1.2	+	+	+	1	c
2024	2205	**Magret de canard du sed ouest séché**	**Dried duck breast**	*S.* Regent Adria 328	Duck	Seeding 48h 3±2°C	/	2-1-3-0-0	1.2	+	+	+	1	c
2024	2650	**Filets de thon citron**	**Lemon tuna fillets**	*S.* Anatum Ad2727	Seafood product	Seeding 48h 3±2°C	/	2-1-2-1-3	1.8	+	+	+	1	c
2024	2651	**Saumon mariné façon gravlax basilic et pointe de citron**	**Gravlax marinated salmon with basil and lemon**	*S.* Anatum Ad2727	Seafood product	Seeding 48h 3±2°C	/	2-1-2-1-3	1.8	-	-	-	1	c
2024	2652	**Carpaccio de bœuf marinade pesto rosso**	**Beef carpaccio marinated with pesto rosso**	*S.* Panama Adria8	Beef meat	Seeding 48h 3±2°C	/	1-2-2-0-1	1.2	-	-	-	1	c
2024	2653	**Carpaccio et sa marinade à la thaï**	**Carpaccio with Thai marinade**	*S.* Panama Adria8	Beef meat	Seeding 48h 3±2°C	/	1-2-2-0-1	1.2	+	+	+	1	c
2024	2654	**Emincés de filets de poulets rôtis au paprika**	**Slices of roast chicken breast with paprika**	*S.* Kentucky CIP105623	Poultry	Seeding 48h 3±2°C	/	0-1-1-1-2	1	-	-	-	1	c
2024	2961	**Emincés de saumon fumé au sésame et au pavot**	**Slices of smoked salmon (sesame, poppy seeds)**	*S.* Urbana Ad2334	Shrimp	Seeding 48h 3±2°C	/	3-2-0-1-2	1.6	+	+	+	1	c
2024	2962	**Emincés de saumon fumé aux 5 baies**	**Slices of smoked salmon (5 berries)**	*S.* Anatum Ad2727	Fish fillet	Seeding 48h 3±2°C	/	1-1-2-6-4	2.8	+	+	+	1	c
2024	2963	**Filets de maquereaux fumés**	**Smoked mackerel fillets**	*S.* Urbana Ad2334	Shrimp	Seeding 48h 3±2°C	/	3-2-0-1-2	1.6	+	+	+	1	c
2024	2964	**Filets de hareng de Fécamp fumés**	**Smoked herring fillets**	*S.* Anatum Ad2727	Fish fillet	Seeding 48h 3±2°C	/	1-1-2-6-4	2.8	+	+	+	1	c
2024	2884	**Filets de poulet saumurés à 20%**	**Chicken fillets in brine**	*S.* Heidelberg F33	Chicken	Seeding -20°C 2 weeks	/	3-4-2-0-3	2.4	-	-	-	1	c
2024	504	**Steak haché bœuf 15% MG**	**Minced beef steak 15%FT**	*S.* Enteritidis Ad2294	Beef	Seeding 48h at 3°C+/-2°C	/	2-3-3-3-1	2.4	-	-	-	2	a
2024	505	**Steak haché 15% MG**	**Minced beef steak 15%FT**	*S.* Falkensee Ad2722	Beef	Seeding 48h at 3°C+/-2°C	/	1-1-6-2-2	2.4	+	+	+	2	a
2024	506	**Steak de bœuf**	**Beef steak**	*S.* Enteritidis Ad2294	Beef	Seeding 48h at 3°C+/-2°C	/	2-3-3-3-1	2.4	+	+	+	2	a
2024	507	**Escalope de veau**	**Veal escalope**	*S.* Enteritidis Ad926	Veal	Seeding 48h at 3°C+/-2°C	/	4-5-3-8-2	4.2	+	+	+	2	a
2024	508	**Côte échine de porc**	**Pork loin chop**	*S.* London Ad1874	Pork	Seeding 48h at 3°C+/-2°C	/	1-3-1-0-0	1.0	-	-	-	2	a
2024	509	**Carpaccio de bœuf au basilic**	**Beef carpaccio with basil**	*S.* Enteritidis Ad2294	Beef	Seeding 48h at 3°C+/-2°C	/	2-3-3-3-1	2.4	+	+	+	2	a
2024	510	**Carpaccio de bœuf au parmesan**	**Beef carpaccio with parmesan cheese**	*S.* Enteritidis Ad926	Veal	Seeding 48h at 3°C+/-2°C	/	4-5-3-8-2	4.2	+	+	+	2	a
2024	619	**Pavé de rumsteak légèrement salé et poivré**	**Raw fresh beef meat salty and sweet**	*S.* Bredeney Ad3309	Beef meat product	Seeding 48h at 3°C+/-2°C	/	1-2-5-1-2	2.2	+	+	+	2	a
2024	620	**Pavé de rumsteak à l'échalote**	**Raw fresh beef meat with shallots**	*S.* Bredeney Ad3309	Beef meat product	Seeding 48h at 3°C+/-2°C	/	1-2-5-1-2	2.2	+	+	+	2	a
2024	621	**Escalope de veau à griller**	**Raw fresh veal meat**	*S.* Enteritidis Ad926	Beef meat product	Seeding 48h at 3°C+/-2°C	/	2-0-2-3-2	1.8	+	+	+	2	a
2024	622	**Côte de veau à griller**	**Raw fresh veal chop**	*S.* Enteritidis Ad926	Beef meat product	Seeding 48h at 3°C+/-2°C	/	2-0-2-3-2	1.8	+	+	+	2	a
2024	2870	**Boulettes de bœuf surgelé**	**Frozen beef meatball**	*S.* Panama Adria8	Ground beef	Seeding -20°C 2 weeks	/	4-2-0-3-2	2.2	-	-	-	2	a
2024	3524	**Filet de poulet**	**Chicken fillet**	*S.* Newport Ad3465	Poultry	Seeding 48h at 3°C+/-2°C	/	2-0-1-1-4	1.6	+	+	+	2	b
2024	3525	**Escalope de dinde**	**Turkey escalope**	*S.* Newport Ad3465	Poultry	Seeding 48h at 3°C+/-2°C	/	2-0-1-1-4	1.6	+	+	+	2	b
2024	3526	**Escalope de poulet**	**Chicken escalope**	*S.* Brandenburg Ad3286	Poultry	Seeding 48h at 3°C+/-2°C	/	1-2-3-0-5	2.2	+	+	+	2	b
2024	3527	**Aiguillettes de poulet**	**Chicken strips**	*S.* Brandenburg Ad3286	Poultry	Seeding 48h at 3°C+/-2°C	/	1-2-3-0-5	2.2	+	+	+	2	b
2024	3534	**Cuisse de poulet marinée**	**Raw fresh marinated chicken meat**	*S.* Istanbul Ad3285	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	2-3-1-5-1	2.4	+	+	+	2	b
2024	3535	**Emincés de poulet marinés**	**Raw fresh marinated chicken meat**	*S.* Istanbul Ad3285	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	2-3-1-5-1	2.4	+	+	+	2	b
2024	3536	**Sot-l'y-laisse de dinde**	**Raw fresh turkey meat**	*S.* Istanbul Ad3285	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	2-3-1-5-1	2.4	+	+	+	2	b
2024	3537	**Aiguillettes de canard**	**Raw fresh duck meat**	*S.* Schwarzengrund Ad2704	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	1-0-0-0-0	0.2	-	-	-	2	b
2024	3538	**Aiguillettes de poulet**	**Raw fresh chicken meat**	*S.* Schwarzengrund Ad2704	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	1-0-0-0-0	0.2	+	+	+	2	b
2024	628	**Bacon fumé au bois de hêtre 21%MG**	**Smoked bacon 21%FT**	*S.* Rissen Ad2507	Pork meat product	Seeding 48h at 3°C+/-2°C	/	1-1-1-0-2	1.0	+	+	+	2	c

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2024	629	**Chipolata authentique 24%MG**	**Sausage 24%FT**	*S.* Rissen Ad2507	Pork meat product	Seeding 48h at 3°C+/-2°C	/	1-1-1-0-2	1.0	+	+	+	2	c
2024	630	**Chair à saucisse pur porc 20% MG**	**Sausage meat 20%FT**	*S.* Rissen Ad2507	Pork meat product	Seeding 48h at 3°C+/-2°C	/	1-1-1-0-2	1.0	+	+	+	2	c
2024	631	**Saucisse nature 23%MG**	**Sausage 23%FT**	*S.* Rissen Ad2507	Pork meat product	Seeding 48h at 3°C+/-2°C	/	1-1-1-0-2	1.0	-	-	-	2	c
2024	632	**Merguez local à griller 20%MG**	**Sausage 20%FT**	*S.* London Ad2422	Pork meat product	Seeding 48h at 3°C+/-2°C	/	4-2-2-1-1	2.0	+	+	+	2	c
2024	633	**Merguez bœuf et mouton 24%MG**	**Beef and sheep sausage 24%FT**	*S.* London Ad2422	Pork meat product	Seeding 48h at 3°C+/-2°C	/	4-2-2-1-1	2.0	+	+	+	2	c
2024	634	**Pâté de campagne 23%MG**	**Pâté 23%MG**	*S.* London Ad2422	Pork meat product	Seeding 48h at 3°C+/-2°C	/	4-2-2-1-1	2.0	+	+	+	2	c
2024	635	**Pâte de foie forestier traditionnel 35%MG**	**Pâté 35%FT**	*S.* London Ad2422	Pork meat product	Seeding 48h at 3°C+/-2°C	/	4-2-2-1-1	2.0	+	+	+	2	c
2024	636	**Jambon serrano 11 mois d'affinage 20%MG**	**Serrano ham 20%FT**	*S.* Agona Ad2281	Pork meat product	Seeding 48h at 3°C+/-2°C	/	5-0-0-3-1	1.8	-	-	-	2	c
2024	637	**Coppa 20%MG**	**Coppa 20%FT**	*S.* Agona Ad2281	Pork meat product	Seeding 48h at 3°C+/-2°C	/	5-0-0-3-1	1.8	+	+	+	2	c
2024	638	**Chiffonnade de rosette pur porc 34%MG**	**Pork meat rosette 34%FT**	*S.* Agona Ad2281	Pork meat product	Seeding 48h at 3°C+/-2°C	/	5-0-0-3-1	1.8	+	+	+	2	c
2024	639	**Poitrine tranches fines fumée 22%MG**	**Raw slices of smoked bacon 22%FT**	*S.* Agona Ad2281	Pork meat product	Seeding 48h at 3°C+/-2°C	/	5-0-0-3-1	1.8	-	-	-	2	c
2024	689	**Lardons nature 22%MG**	**Raw bacon 22%FT**	*S.* Typhimurium 702	Pork meat	Seeding 48h at 3°C+/-2°C	/	3-2-4-0-0	1.8	+	+	+	2	c
2024	690	**Chorizo doux 22% MG**	**Chorizo 22%FT**	*S.* Infantis 2556	Pork meat	Seeding 48h at 3°C+/-2°C	/	1-3-2-3-4	2.6	+	+	+	2	c
2024	691	**Allumettes fumées 20% MG**	**Raw smoked bacon 20%FT**	*S.* Bovismorbificans Ad6629	Pork meat	Seeding 48h at 3°C+/-2°C	/	2-7-6-3-5	4.6	+	+	+	2	c
2024	702	**Jambon cru 20%MG**	**Raw ham 20%FT**	*S.* Typhimurium 702	Pork meat	Seeding 48h at 3°C+/-2°C	/	3-2-4-0-0	1.8	-	-	-	2	c
2024	2104	**Lait cru de vache**	**Raw milk**	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 3±2°C	/	3-2-0-3-1	1.8	+	+	+	3	a
2024	2105	**Lait cru de vache jersiaise**	**Raw milk**	*S.* Ohio Ad2213	Raw cream	Seeding 48h 3±2°C	/	3-0-1-1-3	1.6	-	-	-	3	a
2024	3641	**Lait cru de vache Jersiaise**	**Raw cow's milk**	*S.* Enteritidis Ad3380	Sheep milk	Seeding 48h 3±2°C	/	1-3-6-4-2	3.2	+	+	+	3	a
2024	3642	**Lait cru de vache**	**Raw cow's milk**	*S.* Enteritidis Ad3380	Sheep milk	Seeding 48h 3±2°C	/	1-3-6-4-2	3.2	+	+	+	3	a
2024	3643	**Lait cru de vache**	**Raw cow's milk**	*S.* Agona Ad2922	Milk powder	Seeding 48h 3±2°C	/	1-1-1-3-1	1.4	+	+	+	3	a
2024	3644	**Lait cru de brebis**	**Raw sheep's milk**	*S.* Agona Ad2922	Milk powder	Seeding 48h 3±2°C	/	1-1-1-3-1	1.4	-	-	-	3	a
2024	2102	**Beurre au lait cru demi-sel**	**Raw butter**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 3±2°C	/	2-3-4-0-4	2.6	+	+	+	3	a
2024	2103	**Beurre de baratte cru demi-sel**	**Raw butter**	*S.* Anatum 26	Dairy product	Seeding 48h 3±2°C	/	2-0-3-0-3	1.6	+	+	+	3	a
2024	2106	**Crème crue (44%MG)**	**Raw cream 44%FT**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 3±2°C	/	2-3-4-0-4	2.6	+	+	+	3	a
2024	2107	**Crème crue (44%MG)**	**Raw cream 44%FT**	*S.* Anatum 26	Dairy product	Seeding 48h 3±2°C	/	2-0-3-0-3	1.6	+	+	+	3	a
2024	2118	**Abondance au lait cru (32%MG)**	**Raw cow milk cheese 32%FT**	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 3±2°C	/	3-2-0-3-1	1.8	+	+	+	3	a
2024	2119	**Rocamadour au lait cru de chèvre (22%MG)**	**Raw goat milk cheese 22%FT**	*S.* Ohio Ad2213	Raw cream	Seeding 48h 3±2°C	/	3-0-1-1-3	1.6	+	+	+	3	a
2024	2120	**Gruyère IGP France au lait cru de vache (33%MG)**	**Raw cow milk cheese 33%FT**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 3±2°C	/	2-3-4-0-4	2.6	+	+	+	3	a
2024	2121	**Roquefort au lait cru de brebis (32%MG)**	**Raw ewe milk cheese 32%FT**	*S.* Anatum 26	Dairy product	Seeding 48h 3±2°C	/	2-0-3-0-3	1.6	+	+	+	3	a
2024	2519	**Selles sur Cher fromage de chèvre au lait cru 45% MG**	**Raw goat milk cheese 45%FT**	*S.* Typhimurium 4	Milk powder	Seeding 48h 3±2°C	/	5-1-3-2-3	2.8	+	+	+	3	a
2024	2520	**Parmigiano reggiano au lait cru de vache 32%MG**	**Raw cow milk cheese 32%FT**	*S.* Typhimurium 4	Milk powder	Seeding 48h 3±2°C	/	5-1-3-2-3	2.8	+	+	+	3	a
2024	2521	**Neufchâtel au lait cru de vache 50%MG**	**Raw cow milk cheese 50%FT**	*S.* Typhimurium 4	Milk powder	Seeding 48h 3±2°C	/	5-1-3-2-3	2.8	+	+	+	3	a
2024	2522	**Pont-l'évêque AOP au lait cru de vache 45%MG**	**Raw cow milk cheese 45%FT**	*S.* Montevideo 604	Raw milk	Seeding 48h 3±2°C	/	5-3-5-6-3	4.4	+	+	+	3	a
2024	2954	**Camembert affiné au lait cru 22%MG**	**Raw cow milk cheese 22%FT**	*S.* Brandenburg Ad2819	Dust dairy industry	Seeding 48h 3±2°C	/	1-5-4-2-5	3	+	+	+	3	a

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2024	2955	**Comté affiné 6 mois au lait cru 35%MG**	**Raw cow milk cheese35%FT**	*S.* Brandenburg Ad2819	Dust dairy industry	Seeding 48h 3±2°C	/	1-5-4-2-5	3	+	+	+	3	a
2024	2110	**Lait frais demi écrémé pasteurisé**	**Pasteurized milk**	*S.* Meleagridis 505	Dairy product	Seeding 48h 3±2°C	/	4-3-1-2-2	2.4	+	+	+	3	b
2024	3300	**Lait demi écrémé pasteurisé**	**Pasteurized milk**	*S.* Infantis 401B	Dairy product	Seeding 48h 3±2°C	/	2-4-4-3-4	3.4	+	+	+	3	b
2024	3301	**Panna cotta framboise**	**Dairy dessert (panna cotta)**	*S.* Livingstone Ad2150	Dairy product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	+	+	+	3	b
2024	3302	**Panna cotta caramel**	**Dairy dessert (panna cotta)**	*S.* Montevideo Ad912	Dairy product	Seeding 48h 3±2°C	/	1-2-2-2-1	1.6	+	+	+	3	b
2024	2525	**Yaourt au lait de chèvre nature**	**Pasteurized goat milk yoghurt**	*S.* Indiana Ad174	White cheese	Seeding 48h 3±2°C	/	1-2-4-4-6	2.4	+	+	+	3	b
2024	2526	**Yaourt velouté**	**Pasteurized cow milk yoghurt**	*S.* Indiana Ad174	White cheese	Seeding 48h 3±2°C	/	1-2-4-4-6	2.4	+	+	+	3	b
2024	2108	**Crème fraîche entière épaisse bio (30%MG)**	**Pasteurized cream 30%FT**	*S.* Livingstone Ad2150	Dairy product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	-	-	-	3	b
2024	2109	**Crème fraîche entière (30%MG)**	**Pasteurized cream 30%FT**	*S.* Montevideo Ad912	Dairy product	Seeding 48h 3±2°C	/	1-2-2-2-1	1.6	-	-	-	3	b
2024	2114	**Fromage fouetté nature pasteurisé de vache (24%MG)**	**Pasteurized cow milk cheese 24%FT**	*S.* Meleagridis 505	Dairy product	Seeding 48h 3±2°C	/	4-3-1-2-2	2.4	+	+	+	3	b
2024	2115	**Fromage velours de bleu lait pasteurisé de vache (33%MG)**	**Pasteurized cow milk cheese 33%FT**	*S.* Infantis 401B	Dairy product	Seeding 48h 3±2°C	/	2-4-4-3-4	3.4	+	+	+	3	b
2024	2116	**Petit camembert au lait pasteurisé (20%MG)**	**Pasteurized cow milk cheese 20%FT**	*S.* Livingstone Ad2150	Dairy product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	+	+	+	3	b
2024	2117	**Le crottin de chèvre pasteurisé (23%MG)**	**Pasteurized goat milk cheese 23%FT**	*S.* Montevideo Ad912	Dairy product	Seeding 48h 3±2°C	/	1-2-2-2-1	1.6	+	+	+	3	b
2024	2523	**Emmental français au lait de vache pasteurisé 28%MG**	**Pasteurized cow milk cheese 28%FT**	*S.* Montevideo 604	Raw milk	Seeding 48h 3±2°C	/	5-3-5-6-3	4.4	+	+	+	3	b
2024	2524	**Fromage à raclette nature au lait de vache pasteurisé 28%MG**	**Pasteurized cow milk cheese 28%FT**	*S.* Montevideo 604	Raw milk	Seeding 48h 3±2°C	/	5-3-5-6-3	4.4	+	+	+	3	b
2024	2449	**Poudre de lait écrémé**	**Skimmed milk powder**	*S.* Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	+	+	3	c
2024	2450	**Poudre de lait écrémé BIO**	**Skimmed milk powder**	*S.* Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.5	+	+	+	3	c
2024	2451	**Poudre de lait écrémé**	**Skimmed milk powder**	*S.* Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	+	+	+	3	c
2024	2452	**Poudre de lait demi écrémé calcium vitamine D**	**Semi-skimmed milk powder (calcium / vitamin D)**	*S.* Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	3	c
2024	2453	**Poudre de lait écrémé calcium vitamine D**	**Skimmed milk powder (calcium / vitamin D)**	*S.* Agona Ad2922	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	-	-	3	c
2024	2454	**Poudre de lait écrémé BIO**	**Skimmed milk powder**	*S.* Virchow Ad1721	Infant cereals	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	3	c
2024	2455	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	*S.* Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	-	-	-	3	c
2024	2457	**Poudre de lait entier 26% MG**	**Whole milk powder 26%FT**	*S.* Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	+	+	+	3	c
2024	2458	**Poudre de lait entier 26% MG**	**Whole milk powder 26%FT**	*S.* Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	3	c
2024	3086	**Caséinate**	**Caseinate**	*S.* Anatum Ad2706	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	-	-	-	3	c
2024	3089	**Lactose**	**Lactose**	*S.* Cerro Ad2707	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.8	+	+	+	3	c
2024	1747	**Filet de saumon**	**Raw fish fillet (salmon)**	S. Hadar F106	Seafood product	Seeding 48h 3±2°C	/	0-4-0-3-2	1.8	+	+	+	4	a
2024	1748	**Filet de lieu jaune**	**Raw fish fillet (pollack)**	S. Brandenburg Ad351	Seafood product	Seeding 48h 3±2°C	/	1-0-3-3-2	1.8	+	+	+	4	a
2024	1749	**Dos de cabillaud**	**Raw fish fillet (cod)**	S. Derby Ad1093	Seafood product	Seeding 48h 3±2°C	/	1-1-0-0-1	0.6	+	+	+	4	a

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2024	1750	**Pavé de truite**	**Raw fish (trout)**	S. Anatum Ad1451	Seafood product	Seeding 48h 3±2°C	/	0-5-0-0-1	1.2	-	-	-	4	a
2024	1751	**Filet d'eiglefin**	**Raw fish (haddock)**	S. Hadar F106	Seafood product	Seeding 48h 3±2°C	/	0-4-0-3-2	1.8	-	-	-	4	a
2024	1752	**Filet de saumon**	**Raw fish fillet (salmon)**	S. Brandenburg Ad351	Seafood product	Seeding 48h 3±2°C	/	1-0-3-3-2	1.8	+	+	+	4	a
2024	1753	**Dos de lieu noir**	**Raw fish filet (saithe)**	S. Derby Ad1093	Seafood product	Seeding 48h 3±2°C	/	1-1-0-0-1	0.6	+	+	+	4	a
2024	1754	**Queue de lotte côtière**	**Raw fish (monkfish tail)**	S. Anatum Ad1451	Seafood product	Seeding 48h 3±2°C	/	0-5-0-0-1	1.2	+	+	+	4	a
2024	1755	**Filet de dorade**	**Raw fish fillet (sea bream)**	S. Hadar F106	Seafood product	Seeding 48h 3±2°C	/	0-4-0-3-2	1.8	-	-	-	4	a
2024	1756	**Aile de raie côtière**	**Raw fish (skate wing)**	S. Brandenburg Ad351	Seafood product	Seeding 48h 3±2°C	/	1-0-3-3-2	1.8	+	+	+	4	a
2024	1757	**Gambas crues**	**Raw prawns**	S. Derby Ad1093	Seafood product	Seeding 48h 3±2°C	/	1-1-0-0-1	0.6	+	+	+	4	a
2024	1758	**Noix de Saint jacques**	**Raw scallops**	S. Anatum Ad1451	Seafood product	Seeding 48h 3±2°C	/	0-5-0-0-1	1.2	+	+	+	4	a
2024	1759	**Huîtres creuses élu n°4**	**Raw hollow oysters**	S. Hadar F106	Seafood product	Seeding 48h 3±2°C	/	0-4-0-3-2	1.8	-	-	-	4	a
2024	1760	**Moules**	**Raw mussels**	S. Brandenburg Ad351	Seafood product	Seeding 48h 3±2°C	/	1-0-3-3-2	1.8	+	+	+	4	a
2024	2216	**Laitue iceberg en sachet**	**Bagged lettuce**	*S.* Derby Ad3057	Spinach	Seeding 48h 3±2°C	/	6-5-4-2-5	4.4	+	+	+	4	b
2024	2217	**Graines germées alfalfa**	**Sprouts**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48h 3±2°C	/	5-2-2-2-7	3.6	+	+	+	4	b
2024	2218	**Ciboulette fraîche**	**Fresh chives**	*S.* Derby Ad3057	Spinach	Seeding 48h 3±2°C	/	6-5-4-2-5	4.4	-	-	-	4	b
2024	2219	**Basilic frais bio**	**Fresh basil**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h 3±2°C	/	3-3-4-3-0	2.6	+	+	+	4	b
2024	2220	**Persil frisé frais**	**Fresh parsley**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48h 3±2°C	/	5-2-2-2-7	3.6	-	-	-	4	b
2024	2722	**Feuilles de mâches**	**Lamb's lettuce leaves**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	1-1-4-0-1	1.4	+	+	+	4	b
2024	2723	**Batavia**	**Batavia**	*S.* Havana Ad2728	Sunflower	Seeding 48h 3±2°C	/	3-4-4-1-3	3	+	+	+	4	b
2024	2724	**Feuilles de chêne**	**Oak leaf salad**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h 3±2°C	/	1-2-0-2-4	1.8	+	+	+	4	b
2024	2725	**Jeunes pousses**	**Young sprouts**	*S.* Havana Ad2728	Sunflower	Seeding 48h 3±2°C	/	3-4-4-1-3	3	+	+	+	4	b
2024	2726	**Coriandre fraîche**	**Fresh coriander**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	1-1-4-0-1	1.4	+	+	+	4	b
2024	2727	**Aneth fraîche**	**Fresh dill**	*S.* Havana Ad2728	Sunflower	Seeding 48h 3±2°C	/	3-4-4-1-3	3	-	-	-	4	b
2024	2728	**Menthe fraîche**	**Fresh mint**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h 3±2°C	/	1-2-0-2-4	1.8	-	-	-	4	b
2024	2729	**Romarin frais**	**Fresh rosemary**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	1-1-4-0-1	1.4	-	-	-	4	b
2024	2876	**Basilic surgelé**	**Frozen basil**	*S.* Derby Ad3057	Spinach	Seeding -20°C 2 weeks	/	2-2-2-1-1	1.6	-	-	-	4	b
2024	2877	**Persil plat surgelé**	**Frozen flat-leaf parsley**	*S.* Derby Ad3057	Spinach	Seeding -20°C 2 weeks	/	2-2-2-1-1	1.6	-	-	-	4	b
2024	2878	**Ciboulette surgelé**	**Frozen chives**	*S.* Kasenyi Ad2921	Sprouts	Seeding -20°C 2 weeks	/	4-2-0-4-1	2.2	-	-	-	4	b
2024	2879	**Coriandre surgelé**	**Frozen coriander**	*S.* Kasenyi Ad2921	Sprouts	Seeding -20°C 2 weeks	/	4-2-0-4-1	2.2	-	-	-	4	b
2024	3097	**Laitue sucrine**	**Sucrine lettuce**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-2-1-1-2	1.8	+	+	+	4	b
2024	3098	**Feuille de chêne rouge**	**Red oak leaves**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-2-1-1-2	1.8	+	+	+	4	b
2024	3099	**Salade mêlée**	**Mixed salad**	*S.* Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-2-1-1-2	1.8	+	+	+	4	b
2024	3100	**Roquette BIO**	**Rocket**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h 3±2°C	/	5-0-3-5-1	2.8	+	+	+	4	b
2024	2206	**Melon**	**Melon**	*S.* Virchow F276	Vegetables	Seeding 48h 3±2°C	/	1-4-3-4-2	2.8	+	+	+	4	c
2024	2207	**Nectarine blanche**	**Nectarine**	*S.* Typhimurium Ad2034	Vegetables	Seeding 48h 3±2°C	/	2-2-3-4-3	2.6	+	+	+	4	c
2024	2208	**Banane**	**Banana**	*S.* Typhimurium Ad2034	Vegetables	Seeding 48h 3±2°C	/	2-2-3-4-3	2.6	+	+	+	4	c
2024	2209	**Abricot**	**Apricot**	*S.* Virchow F276	Vegetables	Seeding 48h 3±2°C	/	1-4-3-4-2	2.8	+	+	+	4	c
2024	2210	**Tomate ronde**	**Tomato**	*S.* Derby Ad3057	Spinach	Seeding 48h 3±2°C	/	6-5-4-2-5	4.4	+	+	+	4	c
2024	2211	**Poivron rouge**	**Red pepper**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48h 3±2°C	/	5-2-2-2-7	3.6	+	+	+	4	c
2024	2212	**Champignon blanc**	**Mushroom**	*S.* Derby Ad3057	Spinach	Seeding 48h 3±2°C	/	6-5-4-2-5	4.4	+	+	+	4	c
2024	2213	**Fraise**	**Strawberry**	*S.* Virchow F276	Vegetables	Seeding 48h 3±2°C	/	1-4-3-4-2	2.8	-	-	-	4	c
2024	2214	**Concombre**	**Cucumber**	*S.* Livingstone Ad2566	Potato	Seeding 48h 3±2°C	/	3-3-4-3-0	2.6	+	+	+	4	c
2024	2215	**Avocat**	**Avocado**	*S.* Livingstone Ad2566	Potato	Seeding 48h 3±2°C	/	3-3-4-3-0	2.6	+	+	+	4	c
2024	2880	**Cocktail de fruits rouges surgelé**	**Frozen red fruits**	*S.* Virchow F276	Vegetables	Seeding -20°C 2 weeks	/	1-0-4-3-4	2.4	-	-	-	4	c
2024	2881	**Ananas en morceaux surgelés**	**Frozen pineapple chunks**	*S.* Virchow F276	Vegetables	Seeding -20°C 2 weeks	/	1-0-4-3-4	2.4	-	-	-	4	c
2024	2882	**Poêlée champêtre surgelée**	**Frozen vegetables**	*S.* Typhimurium Ad2034	Vegetables	Seeding -20°C 2 weeks	/	3-1-1-3-7	3	-	-	-	4	c
2024	2883	**Haricots jaunes surgelés**	**Frozen yellow beans**	*S.* Typhimurium Ad2034	Vegetables	Seeding -20°C 2 weeks	/	3-1-1-3-7	3	-	-	-	4	c
2024	3101	**Prune jaune**	**Yellow plum**	*S.* Typhimurium Ad2034	Cocoa beans	Seeding 48h 3±2°C	/	1-2-0-3-1	1.4	+	+	+	4	c
2024	3102	**Raisin noir Muscat**	**Black grapes**	*S.* Lexington 2003S03	Oilseeds	Seeding 48h 3±2°C	/	5-1-1-2-4	2.6	+	+	+	4	c

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2024	3103	**Carotte**	**Carrot**	*S.* Lexington 2003S03	Oilseeds	Seeding 48h 3±2°C	/	5-1-1-2-4	2.6	+	+	+	4	c
2024	2736	**Œuf de caille**	**Quail egg**	*S.* Typhimurium Ad1484	Egg products	Seeding 48h 3±2°C	/	6-2-3-0-2	2.6	+	+	+	5	a
2024	2682	**Cumin moulu en poudre**	**Ground cumin powder**	*S.* Caracas Ad2322	Spices	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	-	-	5	a
2024	2683	**Curry moulu**	**Ground curry powder**	*S.* Caracas Ad2322	Spices	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	a
2024	2684	**Piment rouge doux moulu**	**Ground piment powder**	*S.* Caracas Ad2322	Spices	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	-	-	5	a
2024	2685	**Persillade**	**Dehydrated parsley**	*S.* Lexington 2003S16	Soya	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.8	-	-	-	5	a
2024	2686	**Thym déshydraté**	**Dehydrated thyme**	*S.* Lexington 2003S16	Soya	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.8	-	-	-	5	a
2024	2687	**Herbe de provence**	**Dehydrated Provence herb**	*S.* Lexington 2003S16	Soya	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.8	+	+	+	5	a
2024	2688	**Poudre de cacao**	**Cocoa powder**	*S.* Typhimurium Ad1682	Chocolate	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	-	-	-	5	a
2024	2689	**Pépites de chocolat noir (45,5% cacao)**	**Dark chocolate chip (45,5% cocoa)**	*S.* Typhimurium Ad1682	Chocolate	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	-	-	-	5	a
2024	2691	**Pépites de chocolat au lait (30% cacao)**	**Milk chocolate chip (30% cocoa)**	*S.* Braenderup Ad1661	Chocolate	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2.2	+	+	+	5	a
2024	2840	**Poudre de cacao 32% intense**	**Cocoa powder 32% cocoa**	*S.* Typhimurium Ad1682	Chocolate	Spiking 10min at 56°C	0,9	3-1-0-1-2	1.4	+	+	+	5	a
2024	2841	**Origan déshydraté**	**Dehydrated oregano**	*S.* Havana Ad2728	Sunflower	Spiking 10min at 56°C	1,5	0-0-1-0-1	0.4	-	-	-	5	a
2024	2842	**Romarin de Provence déshydraté**	**Dehydrated rosemary**	*S.* Havana Ad2728	Sunflower	Spiking 10min at 56°C	1,5	0-0-1-0-1	0.4	-	-	-	5	a
2024	2843	**Ciboulette déshydratée**	**Dehydrated chives**	*S.* Lexington 2003S16	Soya	Spiking 10min at 56°C	1,9	0-1-1-0-2	0.8	+	+	+	5	a
2024	2844	**Basilic déshydraté**	**Dehydrated basil**	*S.* Lexington 2003S16	Soya	Spiking 10min at 56°C	1,9	0-1-1-0-2	0.8	-	-	-	5	a
2024	2845	**Persil déshydraté**	**Dehydrated parsley**	*S.* Lexington 2003S16	Soya	Spiking 10min at 56°C	1,9	0-1-1-0-2	0.8	-	-	-	5	a
2024	2846	**Paprika doux**	**Sweet paprika**	*S.* Caracas Ad2322	Spices	Spiking 10min at 56°C	1,2	2-1-1-2-1	1.4	+	+	+	5	a
2024	2847	**Cannelle moulue**	**Ground cinnamon**	*S.* Caracas Ad2322	Spices	Spiking 10min at 56°C	1,2	2-1-1-2-1	1.4	-	-	-	5	a
2024	2848	**4 épices moulues**	**4 ground spices**	*S.* Caracas Ad2322	Spices	Spiking 10min at 56°C	1,2	2-1-1-2-1	1.4	-	-	-	5	a
2024	3092	**Chocolat noir puissant 85% cacao**	**Strong dark chocolate 85% cocoa**	*S.* Braenderup Ad1661	Chocolate	Spiking 10min at 56°C	0,88	1-1-2-1-1	1.2	+	+	+	5	a
2024	3093	**Chocolat noir 75% cacao**	**Dark chocolate 75% cocoa**	*S.* Braenderup Ad1661	Chocolate	Spiking 10min at 56°C	0,88	1-1-2-1-1	1.2	+	+	+	5	a
2024	3094	**Chocolat en poudre fort en cacao (50% cacao)**	**High cocoa powder chocolate (50% cocoa)**	*S.* Braenderup Ad1661	Chocolate	Spiking 10min at 56°C	0,88	1-1-2-1-1	1.2	+	+	+	5	a
2024	3095	**Epices à couscous**	**Couscous spices**	*S.* Kasenyi Ad2921	Leek sprouts	Spiking 10min at 56°C	1,98	2-4-6-6-6	4.8	-	-	-	5	a
2024	3096	**Curcuma**	**Turmeric**	*S.* Havana Ad2728	Sunflower	Spiking 10min at 56°C	1,34	4-5-2-3-0	2.8	+	+	+	5	a
2024	2459	**Poudre de lait infantile avec probiotiques 6 à 10mois (L.reuteri 1.7 x 10^4 UFC/g) 24.3%MG**	**Milk powder infant formula with probiotics (L. reuteri 1.7 x 10^4CFU/g) 24.3%FT**	*S.* Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	+	+	5	b
2024	2460	**Poudre de lait infantile avec probiotiques dès 6mois (L. reuteri 3.09 x 10^4) UFC/g 27.6%MG**	**Milk powder infant formula with probiotics (L. reuteri 3.09 x 10^4 CFU/g) 27.6%FT**	*S.* Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.5	+	+	+	5	b
2024	2461	**Poudre de lait infantile avec probiotiques dès 6mois (L. reuteri 3.2 x 10^5 UFC/g) 24.2%MG**	**Milk powder infant formula with probiotics (L. reuteri 3.2 x 10^5 CFU/g) 24.2%FT**	*S.* Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	+	+	+	5	b

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2024	2462	**Poudre de lait infantile avec probiotiques 6 à 10mois (L. reuteri 3.2 x 10^5 UFC/g) 24.3%MG**	**Milk powder infant formula with probiotics (L. reuteri 3.2 x 10^5 CFU/g) 24.3%FT**	*S.* Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	2463	**Poudre de lait infantile avec probiotiques 6 à 12mois (B.infantis 5.3 x 10^5 UFC/g) 22%MG**	**Milk powder infant formula with probiotics (B. infantis 5.3 x 10^5 CFU/g) 22%FT**	*S.* Agona Ad2922	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	2464	**Poudre de lait infantile avec probiotiques dès 6mois (Limosilactobacillus fermentum heriditum 6.3 x 10^6 UFC/g)**	**Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3 x 10^6 CFU/g)**	*S.* Virchow Ad1721	Infant cereales	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	2465	**Poudre de lait infantile avec probiotiques de 0 à 6mois (Limosilactobacillus fermentum heriditum 1.05 x 10^5 UFC/g)**	**Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 1.05 x 10^5 CFU/g)**	*S.* Agona Ad2922	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	2466	**Céréales infantiles avec probiotiques +8mois (B.lactis 1.08.10^6 UFC/g)**	**Infant cereals with probiotics (B.lactis 1.08 x 10^6 CFU/g)**	*S.* Virchow Ad1721	Infant cereales	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	2467	**Céréales infantiles avec probiotiques (B.lactis 3.9 x 10^5 UFC/g)**	**Infant cereals with probiotics (B.lactis 3.9 x 10^5 CFU/g)**	*S.* Panama Ad1733	Infant cereales	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	+	+	+	5	b
2024	2468	**Céréales infantiles avec probiotiques dès 6mois (Bifido bactéries 2.6 x 10^4 UFC/g)**	**Infant cereals with probiotics (Bifido bactéries 2.6 x 10^4 CFU/g)**	*S.* Panama Ad1733	Infant cereales	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	+	+	+	5	b
2024	3082	**Poudre de lait infantile avec probiotiques dès 6 mois 24.2%MG (5.36 x 10^6 UFC/g L.reuteri DSM17938)**	**Milk powder with probiotic 24.2%FT (5.36 x 10^6 CFU/g L.reuteri DSM17938)**	*S.* Enteritidis Ad3380	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	3083	**Poudre de lait infantile avec probiotiques dès 6 mois 37%MG (4.82 x 10^5 UFC/g Limosilactobacillus fermentum heredite)**	**Milk powder with probiotic 37%MG (4.82 x 10^5 CFU/g Limosilactobacillus fermentum heredite)**	*S.* Anatum Ad2706	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	+	+	5	b
2024	3084	**Poudre de lait infantile avec probiotiques dès la naissance 25.2%MG (1.27 x 10^4 UFC/g L.reuteri DSM17938)**	**Milk powder with probiotic 25.2%MG (1.27 x 10^4 CFU/g L.reuteri DSM17938)**	*S.* Enteritidis Ad3380	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	3085	**Poudre de lait infantile avec probiotiques dès 6mois 22%MG (8.55 x 10^5 UFC/g Bifidobacterium infantis))**	**Milk powder with probiotic 22%MG (8.55 x 10^5 CFU/g Bifidobacterium infantis))**	*S.* Cerro Ad2707	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.8	+	+	+	5	b
2024	2730	**Œufs de poules BIO**	**Eggs (BIO)**	*S.* Typhimurium Ad1484	Egg products	Seeding 48h 3±2°C	/	6-2-3-0-2	2.6	+	+	+	5	c
2024	2731	**Œufs de poules élevées en plein air**	**Eggs (free-range hens)**	*S.* Livingstone E1	Egg white powder	Seeding 48h 3±2°C	/	2-6-0-4-0	2.4	+	+	+	5	c
2024	2732	**Œufs de poules élevées au sol**	**Eggs (hens reared on the ground)**	*S.* Enteritidis 10	Egg white powder	Seeding 48h 3±2°C	/	2-0-1-2-3	1.6	-	-	-	5	c
2024	2733	**Jaune d'œuf liquide pasteurisé**	**Pasteurised liquid egg yolk**	*S.* Typhimurium Ad1484	Egg products	Seeding 48h 3±2°C	/	6-2-3-0-2	2.6	+	+	+	5	c

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2024	2734	**Blanc d'œuf liquide pasteurisé**	**Pasteurised liquid egg white**	*S.* Enteritidis 10	Egg white powder	Seeding 48h 3±2°C	/	2-0-1-2-3	1.6	+	+	+	5	c
2024	2735	**Œuf entier liquide pasteurisé**	**Pasteurised liquid whole egg**	*S.* Livingstone E1	Egg white powder	Seeding 48h 3±2°C	/	2-6-0-4-0	2.4	+	+	+	5	c
2024	2957	**Œufs fermiers bretons plein air**	**Eggs (free-range hens)**	*S.* Infantis 14	Pasteurized egg drop	Seeding 48h 3±2°C	/	3-3-0-1-2	1.8	+	+	+	5	c
2024	2958	**Œufs BIO**	**Eggs (BIO)**	*S.* Enteritidis 657	Egg drop	Seeding 48h 3±2°C	/	3-0-0-1-3	1.4	+	+	+	5	c
2024	2959	**Œuf entier liquide pasteurisé**	**Pasteurised liquid whole egg**	*S.* Enteritidis 657	Egg drop	Seeding 48h 3±2°C	/	3-0-0-1-3	1.4	+	+	+	5	c
2024	2960	**Œufs de poules élevées au sol**	**Eggs (hens reared on the ground)**	*S.* Enteritidis 657	Egg drop	Seeding 48h 3±2°C	/	3-0-0-1-3	1.4	-	-	-	5	c
2024	2956	**Blanc d'œuf liquide pasteurisé**	**Pasteurised liquid egg white**	*S.* Infantis 14	Pasteurized egg drop	Seeding 48h 3±2°C	/	3-3-0-1-2	1.8	-	-	-	5	c
2024	3091	**Blanc d'œuf en poudre**	**Powdered egg white**	*S.* Enteritidis 657	Egg roll	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	-	-	5	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results						Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		Without PREraser protocol			With PREraser protocol				
								Enumeration	Mean	CFX Opus (Deep Well)	QS5 (Fast)	qTOWER	CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
2024	**2370**	**Ecouvillon pâte à madeleine après nettoyage**	**Swab after cleaning (pastry product)**	*S.* Derby Ad1683	Pastry	Seeding 48h 3±2°C	/	3-1-6-4-2	3.2	-	-	-	-	-	-	6	a
2024	**2371**	**Chiffonnette moule cake après nettoyage**	**Wipe after cleaning (pastry product)**	*S.* Derby Ad1683	Pastry	Seeding 48h 3±2°C	/	3-1-6-4-2	3.2	+	+	+	+	+	+	6	a
2024	**2376**	**Ecouvillon laiterie après nettoyage**	**Swab after cleaning (dairy product industry)**	*S.* Cerro Ad2707	Milk powder	Seeding 48h 3±2°C	/	2-2-2-3-7	3.2	+	+	+	+	+	+	6	a
2024	**2377**	**Eponge laiterie avant désinfection**	**Sponge before disinfection (dairy product industry)**	*S.* Cerro Ad2707	Milk powder	Seeding 48h 3±2°C	/	2-2-2-3-7	3.2	+	+	+	+	+	+	6	a
2024	**2378**	**Chiffonnette laiterie avant désinfection**	**Wipe before disinfection (dairy product industry)**	*S.* Anatum Ad2706	Milk powder	Seeding 48h 3±2°C	/	3-5-5-8-6	5.4	+	+	+	+	+	+	6	a
2024	**2379**	**Eponge dessus chaise après nettoyage**	**Sponge after cleaning (dairy product industry)**	*S.* Anatum Ad2706	Milk powder	Seeding 48h 3±2°C	/	3-5-5-8-6	5.4	+	+	+	+	+	+	6	a
2024	**2380**	**Chiffonnette tuyaux inox après nettoyage**	**Wipe after cleaning (dairy product industry)**	*S.* Anatum Ad2706	Milk powder	Seeding 48h 3±2°C	/	3-5-5-8-6	5.4	+	+	+	+	+	+	6	a
2024	**2965**	**Eponge moule d'emmental après nettoyage (industrie laitière)**	**Sponge after cleaning (dairy industry)**	*S.* Anatum Ad2706	Dairy product	Seeding 48h 3±2°C	/	4-4-6-6-4	4.8	+	+	+	+	+	+	6	a
2024	**2966**	**Chiffonnette étagère chambre froide de la fabrication après nettoyage (industrie laitière)**	**Wipe after cleaning (dairy industry)**	*S.* Brandenburg Ad2819	Dust dairy industry	Seeding 48h 3±2°C	/	1-5-4-2-5	3	+	+	+	+	+	+	6	a
2024	**2967**	**Chiffonnette surface (industrie laitière)**	**Wipe (dairy industry)**	*S.* Anatum Ad2706	Dairy product	Seeding 48h 3±2°C	/	4-4-6-6-4	4.8	+	+	+	+	+	+	6	a
2024	**2968**	**Eau de rinçage circuit NEP ligne (industrie laitière)**	**Process water (dairy industry)**	*S.* Brandenburg Ad2819	Dust dairy industry	Seeding 48h 3±2°C	/	1-5-4-2-5	3	+	+	+	+	+	+	6	a
2024	**1764**	**Déchets effiloché de bœuf**	**Residues of shredded beef**	*S.* Bredeney 912	Pork meat	Seeding 48h 3±2°C	/	1-0-4-3-3	2.2	+	+	+	+	+	+	6	b
2024	**1765**	**Déchets effiloché de bœuf**	**Residues of shredded beef**	*S.* Newport Adria 586	Beef meat	Seeding 48h 3±2°C	/	3-1-1-0-1	1.2	+	+	+	+	+	+	6	b
2024	**1766**	**Déchets sol parmentier**	**Residues of parmentier**	*S.* Newport Adria 586	Beef meat	Seeding 48h 3±2°C	/	3-1-1-0-1	1.2	+	+	+	+	+	+	6	b
2024	**1767**	**Déchets chipolata**	**Residues of chipolata**	*S.* Indiana 538	Pork meat	Seeding 48h 3±2°C	/	0-0-0-2-0	0.4	+	+	+	+	+	+	6	b
2024	**1768**	**Déchets chipolata**	**Residues of chipolata**	*S.* Typhimurium Ad2508	Pork environment	Seeding 48h 3±2°C	/	1-0-2-1-1	1.0	+	+	+	+	+	+	6	b
2024	**1819**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Infantis A00E057	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	+	+	+	+	+	6	b
2024	**1820**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Manhattan 900	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	4.5	+	+	+	+	+	+	6	b
2024	**1821**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Anatum Ad2754	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	+	+	6	b
2024	**1822**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Brandenburg Ad2819	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	+	+	+	+	+	6	b
2024	**1823**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Infantis A00E057	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	+	+	+	+	+	6	b
2024	**1824**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Manhattan 900	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	4.5	+	+	+	+	+	+	6	b
2024	**1825**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Anatum Ad2754	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	+	+	6	b
2024	**1826**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Brandenburg Ad2819	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	+	+	+	+	+	6	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results						Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		Without PREraser protocol			With PREraser protocol				
								Enumeration	Mean	CFX Opus (Deep Well)	QS5 (Fast)	qTOWER	CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
2024	**1827**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Infantis A00E057	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	-	-	-	-	-	-	6	b
2024	**1828**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Manhattan 900	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	4.5	-	-	-	-	-	-	6	b
2024	**1829**	**Poussières d'aspirateur**	**Vacuum dust**	*S.* Anatum Ad2754	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	+	+	6	b
2024	**1763**	**Eau de lavage après rinçage (industrie porcine)**	**Process water after cleaning (pork meat industry)**	*S.* Kedougou Ad929	Beef environment	Seeding 48h 3±2°C	/	1-1-1-1-1	1.0	-	-	-	-	-	-	6	c
2024	**2367**	**Eau de process brioche après nettoyage**	**Process water after cleaning (pastry product)**	*S.* Typhimurium 633	Pastry	Seeding 48h 3±2°C	/	0-2-2-3-2	1.8	+	+	+	+	+	+	6	c
2024	**2368**	**Eau de process pâte à madeleine avant nettoyage**	**Process water before cleaning (pastry product)**	*S.* Typhimurium 633	Pastry	Seeding 48h 3±2°C	/	0-2-2-3-2	1.8	+	+	+	+	+	+	6	c
2024	**2369**	**Eau de process pâte à madeleine après nettoyage**	**Process water after cleaning (pastry product)**	*S.* Derby Ad1683	Pastry	Seeding 48h 3±2°C	/	3-1-6-4-2	3.2	+	+	+	+	+	+	6	c
2024	**2370**	**Eau de process bac laverie après nettoyage**	**Process water after cleaning (multi component product)**	*S.* Worthington Adria3506	RTE (multicomponent food)	Seeding 48h 3±2°C	/	5-2-3-1-4	3.0	+	+	+	+	+	+	6	c
2024	**2371**	**Eau de process pâte fino après nettoyage**	**Process water after cleaning (multi component product)**	*S.* Typhimurium 4874	RTE (multicomponent food)	Seeding 48h 3±2°C	/	1-6-4-4-3	3.8	+	+	+	+	+	+	6	c
2024	**2372**	**Eau de rinçage sardine avant nettoyage**	**Process water before cleaning (fish product)**	*S.* Derby Ad1093	Fish	Seeding 48h 3±2°C	/	3-3-4-2-1	2.6	+	+	+	+	+	+	6	c
2024	**2373**	**Eau de rinçage laiterie après nettoyage**	**Process water after cleaning (dairy product industry)**	*S.* Cerro Ad2707	Milk powder	Seeding 48h 3±2°C	/	2-2-2-3-7	3.2	+	+	+	+	+	+	6	c
2024	**2374**	**Eau de process après nettoyage**	**Process water after cleaning (meat product industry)**	*S.* Infantis 2556	Sausage	Seeding 48h 3±2°C	/	4-3-4-6-6	4.6	+	+	+	+	+	+	6	c

Appendix 4 – Sensitivity study: raw data

Results taking account all the confirmatory tests

READY-TO EAT AND REHEAT (up to 25 g) – Without PR*Eraser*																												
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**						**Alternative method: BAC*Gene* GO Salmonella**																	Category	Type
				Enrichment broth	RVS		MKTTn		**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**16h at 34-38°C**																	
											PCR resul									**Confir-matory tests**	**Final result**			**Agreement**				
											CFX Opus DW			QS5			qTOWER											
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	**2166**	**Sandwich jambon emmental pain de mie complet**	**Sandwich (ham, cheese)**	BPW	+M	+p	+p	+M	**+**	P	21.06	25.48	+	21.44	/	+	21.1	27.18	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2167**	**Méga viennois poulet rôti œuf**	**Sandwich (chicken, egg)**	BPW	1/2d	md	md	1/2d	**+**	P	29.59	29.46	+	30.51	30.18	+	30.9	29.82	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2168**	**Taboulé oriental**	**RTE product (tabbouleh)**	BPW	-B	st	st	st	**-**	P	N/A	31.25	-	N/A	32.49	-	N/A	30.82	-	-	-	-	-	**NA**	**NA**	**NA**	1	a
2024	**2169**	**Macédoine 5 légumes**	**RTE product (macedoine)**	BPW	+p	+p	+p	+p	**+**	P	21.29	27.14	+	21.58	/	+	20.99	25.88	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2170**	**Piémontaise**	**RTE product (piemontaise)**	BPW	+p	+p	+p	+p	**+**	P	21.28	26.35	+	21.84	/	+	22.36	28.48	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2171**	**Flan nature**	**Pastry (pudding)**	BPW	+p	+p	+p	+p	**+**	P	18.01	20.24	+	17.92	/	+	19.23	/	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2172**	**Religieuse au chocolat**	**Pastry (chocolate puff)**	BPW	st	st	st	st	**-**	P	N/A	30.34	-	N/A	30.96	-	N/A	30.17	-	-	-	-	-	**NA**	**NA**	**NA**	1	a
2024	**2173**	**Eclair caramel**	**Pastry (caramel puff)**	BPW	st	st	-C	st	**-**	P	N/A	30.27	-	N/A	31.15	-	N/A	30.53	-	-	-	-	-	**NA**	**NA**	**NA**	1	a
2024	**2174**	**Terrine de saumon**	**Salmon terrine**	BPW	+p	+p	+p	+p	**+**	P	17.12	25.85	+	17.4	/	+	18.31	/	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2175**	**Houmous citron/menthe**	**Lemon mint hummus**	BPW	+p	+M	+M	+p	**+**	P	26.02	27.59	+	26.5	33.12	+	27.06	29.63	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2655**	**Salade œuf poulet rôti fromage**	**RTE (roast chicken and egg salad with cheese)**	BPW	+M	+M	+1/2	+M	**+**	P	26.2	28.44	+	26.85	29.24	+	33.16	30.97	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2656**	**Pâtes jambon emmental**	**RTE (pasta, ham, Emmental)**	BPW	+1/2	+M	+1/2	+1/2	**+**	P	26.32	28.64	+	26.73	29.93	+	28.71	30.59	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2657**	**Riz à la niçoise (tomates, thon, petits pois, maïs, olive)**	**RTE (rice, tomatoes, tuna, peas, corn, olive)**	BPW	+1/2	+p	+M	+p	**+**	P	19.61	22.22	+	20.27	/	+	32.35	31.68	+	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2658**	**Religieuse au chocolat**	**Pastry (chocolate puff)**	BPW	- (2)	st	-B	st	**-**	P	N/A	30.11	-	N/A	30.44	-	N/A	31.03	-	-	-	-	-	**NA**	**NA**	**NA**	1	a
2024	2849	Sandwich jambon emmental	Sandwich (ham, cheese)	BPW	st	st	st	st	**-**	P	N/A	30.4	-	N/A	30.57	-	N/A	30.47	-	-	-	-	-	**NA**	**NA**	**NA**	1	a
2024	2850	Sandwich poulet rôti mayonnaise	Sandwich (chicken)	BPW	-C	-C	-C	st	**-**	P	N/A	30.41	-	N/A	31.3	-	N/A	30.82	-	-	-	-	-	**NA**	**NA**	**NA**	1	a
2024	2851	Macédoine 5 légumes	RTE product (macedoine)	BPW	st	st	st	st	**-**	P	N/A	29.4	-	N/A	31.09	-	N/A	30.54	-	-	-	-	-	**NA**	**NA**	**NA**	1	a
2024	2852	Riz à la niçoise (tomates, thon, petits pois, maïs, olive)	RTE product (rice, tomatoes, tuna, peas, corn, olives)	BPW	-A	-A	-A	-B	**-**	P	N/A	30.25	-	N/A	31.49	-	N/A	30.85	-	-	-	-	-	**NA**	**NA**	**NA**	1	a
2024	2853	Flan nature	Pastry (pudding)	BPW	st	st	st	-C	**-**	P	N/A	29.41	-	N/A	31.23	-	N/A	30.67	-	-	-	-	-	**NA**	**NA**	**NA**	1	a
2024	2854	Terrine de saumon et saumon fumé	Salmon terrine	BPW	st	st	st	st	**-**	P	N/A	29.6	-	N/A	31.07	-	N/A	30.51	-	-	-	-	-	**NA**	**NA**	**NA**	1	a

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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 REHEAT (up to 25 g) – Without PR*Eraser*

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR resul									Confir-matory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER			All confir-matory tests								
					XLD	IRIS *Salmonella®*	XLD	IRIS *Salmonella®*			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result		CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
2024	2176	Blanquette de veau aux champignons et son riz	RTRH (blanquette of veal)	BPW	+p	+p	+p	+p	+	P	17.41	23.95	+	18.18	/	+	20.46	25.42	+	+	+	+	+	PA	PA	PA	1	b
2024	2177	Bœuf bourguignon et ses pommes de terre	RTRH (beef bourguignon)	BPW	+p	+M	+m	+1/2	+	P	17.27	/	+	18.12	/	+	18.28	/	+	+	+	+	+	PA	PA	PA	1	b
2024	2178	Fusilli bolognaise	RTRH (bolognese pasta)	BPW	+p	+p	+p	+p	+	P	17.1	/	+	17.49	/	+	21.48	/	+	+	+	+	+	PA	PA	PA	1	b
2024	2179	Lasagne à la bolognaise	RTRH (lasagne)	BPW	st	st	st	st	-	P	N/A	30.42	-	N/A	31.21	-	N/A	30.25	-	-	-	-	-	NA	NA	NA	1	b
2024	2180	Couscous oriental légumes cuisinés et poulet émincé	RTRH (couscous)	BPW	st	st	st	st	-	P	N/A	30.16	-	N/A	31.07	-	N/A	30.99	-	-	-	-	-	NA	NA	NA	1	b
2024	2643	Tomates farcies	RTRH (stuffed tomatoes)	BPW	+p	+p	+p	+p	+	P	31.09	30.05	+	32.12	30.24	+	32.05	31.01	+	+	+	+	+	PA	PA	PA	1	b
2024	2644	Hachis parmentier	RTRH (Beef, mashed potatoes)	BPW	st	st	st	st	-	P	N/A	30.09	-	N/A	30.49	-	N/A	32.06	-	-	-	-	-	NA	NA	NA	1	b
2024	2645	Cheese burger	RTRH (cheese burger)	BPW	+1/2	+M	+m	+M	+	P	26.68	30.06	+	35.75	30.95	+	36.09	31.14	+	+	+	+	+	PA	PA	PA	1	b
2024	2646	Pizza jambon fromage	RTRH (pizza ham cheese)	BPW	+p	+p	+p	+p	+	P	N/A N/A N/A	30.12 31.6 31.54	-/-/-	N/A N/A N/A	30.89 30.0 29.91	-/-/-	N/A N/A N/A	31.21 30.42 30.41	-/-/-	+	-	-	-	ND$_{FN(alt)}$	ND$_{FN(alt)}$	ND$_{FN(alt)}$	1	b
2024	2647	Galette blé noir jambon fromage	RTRH (Buckwheat, ham, cheese)	BPW	+M	+1/2	+p	+p	+	P	N/A N/A N/A	30.47 31.93 31.96	-/-/-	N/A N/A N/A	31.04 30.26 30.19	-/-/-	N/A N/A N/A	30.93 30.23 30.29	-/-/-	+	-	-	-	ND$_{FN(alt)}$	ND$_{FN(alt)}$	ND$_{FN(alt)}$	1	b
2024	2648	Croque monsieur	RTRH (sandwich bread, ham, cheese)	BPW	-C	-C	-A	-A	-	P	N/A	30.15	-	N/A	30.3	-	N/A	31.23	-	-	-	-	-	NA	NA	NA	1	b
2024	2649	Tagliatelles saumon fondue de poireaux	RTRH pasta, salmon, leek)	BPW	+p	+p	+p	+p	+	P	17.28	28.82	+	18.03	/	+	23.87	39.01	+	+	+	+	+	PA	PA	PA	1	b
2024	2885	Riz à la cantonaise surgelé	Frozen Cantonese rice	BPW	+1/2	+1/2	+1/2	+M	+	P	22.51	28.37	+	22.02	/	+	22.56	30.86	+	+	+	+	+	PA	PA	PA	1	b
2024	2886	Lasagne à la bolognaise surgelé	Frozen lasagne	BPW	+1/2	+M	+M	+M	+	P	32.06	30.24	+	31.65	30.56	+	31.79 34.2 34.67*	34.06 30.41 30.85*	i/+/+*	+	+	+	+	PA	PA	PA	1	b
2024	2887	Hachis parmentier surgelé	Frozen shepherd's pie	BPW	+p	+p	+p	+p	+	P	20.22	27.81	+	19.46	/	+	19.88	36.93	+	+	+	+	+	PA	PA	PA	1	b
2024	2888	Couscous surgelé	Frozen couscous	BPW	+p	+p	+p	+p	+	P	21.22	24.59	+	20.55	/	+	27.84	/	+	+	+	+	+	PA	PA	PA	1	b
2024	3104	Galette blé noir jambon fromage	RTRH (Buckwheat, ham, cheese)	BPW	st	st	st	st	-	P	N/A	30.75	-	N/A	30.93	-	N/A	31.03	-	-	-	-	-	NA	NA	NA	1	b
2024	3105	Pavé de saumon, sauce oseille et riz	RTRH (salmon, rice)	BPW	st	st	st	st	-	P	N/A	30.07	-	N/A	30.09	-	N/A	30.87	-	-	-	-	-	NA	NA	NA	1	b
2024	3106	Penne carbonara à la crème fraîche	RTRH (pasta, bacon, cream)	BPW	st	st	st	st	-	P	N/A	30.5	-	N/A	30.07	-	N/A	30.6	-	-	-	-	-	NA	NA	NA	1	b
2024	3107	Risotto poulet et cèpes crème fraîche et petits oignons	RTRH (rice, chicken, mushroom)	BPW	st	st	st	st	-	P	N/A	30.26	-	N/A	30.02	-	N/A	30.84	-	-	-	-	-	NA	NA	NA	1	b

READY-TO EAT AND REHEAT (up to 25 g) – Without PR*Eraser*																												
				Reference method: ISO 6579-1♦						Alternative method: BAC*Gene* GO Salmonella																		
											16h at 34-38°C																	
					RVS		MKTTn				PCR resul									Confir-matory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER											
Year of analysis	Sample N°	Product (French name)	Product	Enrichment broth	XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®	Final result	Protocol (P: paired or U: unpaired = BPW only)	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confir-matory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER	Category	Type
2024	**2201**	**Saumon atlantique fumé élevé en Norvège**	**Smoked salmon**	BPW	+p	+p	+p	+p	**+**	P	19.06	/	+	19.48	/	+	22.88	28.91	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2202**	**Lardons de saumon fumés au bois de hêtre**	**Smoked salmon**	BPW	+p	+p	+p	+p	**+**	P	21.03	23.81	+	21.39	/	+	27.44	31.28	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2203**	**Truite fumée au bois de hêtre bio**	**Smoked trout**	BPW	+1/2	+M	+M	+M	**+**	P	19.13	24.91	+	19.58	/	+	22.73	25.51	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2204**	**Magret de canard du sud ouest fumé au bois de hêtre**	**Smoked duck breast**	BPW	+1/2	+1/2	+M	+M	**+**	P	26.24	28.42	+	26.44	32.92	+	30.6	31.22	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2205**	**Magret de canard du sed ouest séché**	**Dried duck breast**	BPW	+M	+p	+M	+M	**+**	P	28.6	30.31	+	28.51	33.44	+	34.19	33.47	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	2500	Saumon fumé de Norvège	Smoked salmon	BPW	st	st	st	st	**-**	P	N/A	30.35	-	N/A	31.43	-	N/A	33.01	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	2501	Saumon fumé	Smoked salmon	BPW	st	st	st	st	**-**	P	N/A	30.36	-	N/A	32.34	-	N/A	32	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	2502	Truite fumée au bois de hêtre bio	Smocked trout	BPW	st	st	st	st	**-**	P	N/A	30.27	-	N/A	31.22	-	N/A	33.1	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	2503	Magret de canard du sud ouest séché	Dried duck breast	BPW	-C	-B	st	st	**-**	P	N/A	29.99	-	N/A	31.4	-	N/A	31.38	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	2504	Magret de canard du sud ouest fumé au bois de hêtre	Smocked duck breast	BPW	-B	-A	-B	-A	**-**	P	N/A	31.31	-	N/A	31.56	-	N/A	32.56	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	**2650**	**Filets de thon citron**	**Lemon tuna fillets**	BPW	+p	+p	+p	+p	**+**	P	17.07	28.26	+	17.95	/	+	25.38	33.77	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2651**	**Saumon mariné façon gravlax basilic et pointe de citron**	**Gravlax marinated salmon with basil and lemon**	BPW	-B	-C	-A	-C	**-**	P	N/A	30.49	-	N/A	30.34	-	N/A	31.37	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	**2652**	**Carpaccio de bœuf marinade pesto rosso**	**Beef carpaccio marinated with pesto rosso**	BPW	st	st	st	st	**-**	P	N/A	30.87	-	N/A	31.7	-	N/A	32.42	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	**2653**	**Carpaccio et sa marinade à la thaï**	**Carpaccio with Thai marinade**	BPW	+1/2	+1/2	+1/2	+M	**+**	P	24.07	27.21	+	24.57	32.29	+	26.18	31.34	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2654**	**Emincés de filets de poulets rôtis au paprika**	**Slices of roast chicken breast with paprika**	BPW	-A	-A	-A	-B	**-**	P	N/A	30.54	-	N/A	31.62	-	N/A	31.21	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	**2961**	**Emincés de saumon fumé au sésame et au pavot**	**Slices of smoked salmon (sesame, poppy seeds)**	BPW	+p	+p	+p	+p	**+**	P	19.29	/	+	18.96	/	+	26.37	33.81	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2962**	**Emincés de saumon fumé aux 5 baies**	**Slices of smoked salmon (5 berries)**	BPW	+p	+p	+M	+p	**+**	P	20.09	/	+	19.85	/	+	25.83	29.97	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2963**	**Filets de maquereaux fumés**	**Smoked mackerel fillets**	BPW	+M	+p	+M	+p	**+**	P	23.78	25.71	+	23.49	/	+	32.41	30.73	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2964**	**Filets de hareng de Fécamp fumés**	**Smoked herring fillets**	BPW	+M	+M	+M	+M	**+**	P	27.19	28.82	+	26.66	/	+	31.84	31.22	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2884**	**Filets de poulet saumurés à 20%**	**Chicken fillets in brine**	BPW	-A	-B	-A	-B	**-**	P	N/A	29.83	-	N/A	30.7	-	N/A	32.15	-	-	-	-	-	**NA**	**NA**	**NA**	1	c

MEAT PRODUCTS (up to 25 g) – Without PR*Eraser*

				Reference method: ISO 6579-1♦						Alternative method: BAC*Gene* GO Salmonella																		
											16h at 34-38°C																	
					RVS		MKTTn				PCR resul									Confir-matory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER											
Year of analysis	Sample N°	Product (French name)	Product	Enrichment broth	XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®	Final result	Protocol (P: paired or U: unpaired = BPW only)	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confir-matory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER	Category	Type
2024	**504**	**Steak haché bœuf 15% MG**	**Minced beef steak 15%MG**	BPW	-A	-A	-A	-A	-	P	N/A	31.63	-	N/A	31.87	-	N/A	31.42	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	**505**	**Steak haché 15% MG**	**Minced beef steak 15%MG**	BPW	+m	+1/2	+M	+M	+	P	23.22	/	+	22.36	/	+	24.43	/	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**506**	**Steak de bœuf**	**Beef steak**	BPW	+p	+p	+M	+p	+	P	29.03	30.43	+	28.54	31.94	+	30.59	30.98	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**507**	**Escalope de veau**	**Veal escalope**	BPW	+M	+p	+M	+p	+	P	27.39	29.89	+	27.18 32.98*	32.53 33.44*	i/+*	30.49	30.64	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**508**	**Côte échine de porc**	**Pork loin chop**	BPW	-A	-A	-A	-A	-	P	N/A	32.77	-	N/A	33.07	-	N/A	30.82	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	**509**	**Carpaccio de bœuf au basilic**	**Beef carpaccio with basil**	BPW	+p	+p	+p	+p	+	P	20.04	27.1	+	19.53	/	+	25.38	/	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**510**	**Carpaccio de bœuf au parmesan**	**Beef carpaccio with parmesan cheese**	BPW	+p	+p	+p	+p	+	P	20.16	/	+	20.65	/	+	22.6	/	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	511	Hampe	Skirt	BPW	md//-	-A	-A	-A	-	P	N/A	30.65	-	N/A	30.63	-	N/A	31.13	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	512	Araignée de porc	Pork meat	BPW	d(1)//-	-A	md/-	-A	-	P	N/A	31.07	-	N/A	31.22	-	N/A	30.93	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	513	Jambon de coche	Saddle of ham	BPW	+m	+1/2	+1/2	+M	+	P	25.37	27.17	+	24.63	30.59	+	26.75	/	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	514	Filet mignon de porc	Pork tenderloin	BPW	st	st	st	st	-	P	N/A	32.0	-	N/A	31.25	-	N/A	33.92	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	515	Pièce de tête de porc	Pork head	BPW	+m	+1/2	+1/2	+1/2	+	P	31.1	30.24	+	31.10	30.23	+	31.83	30.44	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	516	Queue de porc	Pork tail	BPW	-A	-A	-A	-A	-	P	N/A	30.54	-	N/A	30.16	-	N/A	31.08	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	517	Bacon de coche	Sow bacon	BPW	-A	-A	-A	-A	-	P	N/A	32.22	-	N/A	31.65	-	N/A	33.14	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	518	Viande de filet	Terderloin meat	BPW	md/+	md/+	+1/2	+1/2	+	P	32.16	29.69	+	36.63	31.29	+	35.31	33.19	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**619**	**Pavé de rumsteak légèrement salé et poivré**	**Raw fresh beef meat salty and sweet**	BPW	+M	+p	+M	+M	+	P	17.57	/	+	18.37	/	+	23.28	30.39	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**620**	**Pavé de rumsteak à l'échalote**	**Raw fresh beef meat with shallots**	BPW	+M	+p	+M	+p	+	P	20.27	25.71	+	21.07	/	+	22.37	31.99	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**621**	**Escalope de veau à griller**	**Raw fresh veal meat**	BPW	+p	+p	+p	+p	+	P	19.41	/	+	20.04	/	+	22.66	/	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**622**	**Côte de veau à griller**	**Raw fresh veal chop**	BPW	+p	+p	+p	+p	+	P	24.01	27.19	+	24.21	/	+	25.51	30.09	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	698	Escalope de veau marinée à griller	Marinated raw veal meat	BPW	-A	-A	-A	-A	-	P	N/A	30.81	-	N/A	32.03	-	-	31.27	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	704	Bavette d'aloyau cru	Raw beef steak meat	BPW	-A	-B	-A	-B	-	P	N/A	30.75	-	N/A	31.83	-	-	30.57	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	705	Steak haché cru	Raw beef steak meat	BPW	-A	-A	-A	-A	-	P	N/A	31.21	-	N/A	32.5	-	-	30.48	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	**2870**	**Boulettes de bœuf surgelé**	**Frozen beef meatball**	BPW	-A	-A	-A	-A	-	P	N/A	31.03	-	N/A	31.51	-	N/A	31.41	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	3523	Crépinette	Pork meat	BPW	-A	+m	-A	md/+	+	P	32.51	30.63	+	32.03	29.18	+	32.99	31.25	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**3524**	**Filet de poulet**	**Chicken fillet**	BPW	md/+	+m	+M	+M	+	P	31.08	31.33	+	31.43	31.99	+	31.94	31.27	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3525**	**Escalope de dinde**	**Turkey escalope**	BPW	md/+	+m/+	+M	+1/2	+	P	32.02	31.5	+	32.93	32.24	+	33.11	32.77	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3526**	**Escalope de poulet**	**Chicken escalope**	BPW	md/+	+1/2	+M	+p	+	P	31.27	31.27	+	32.35	31.54	+	32.35	30.32	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3527**	**Aiguillettes de poulet**	**Chicken strips**	BPW	md/+	+M	+M	+p	+	P	28.52	29.83	+	28.73	31.48	+	30.54	31.25	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	3528	Ailerons de poulet	Chicken wings	BPW	md/d	-A	md/-	-A	-	P	N/A	30.32	-	N/A	31.35	-	N/A	31.4	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3529	Ailerons de poulet	Chicken wings	BPW	-A	-A	md/-	-A	-	P	N/A	31.01	-	N/A	31.61	-	N/A	32.52	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3530	Poule biologique	Chicken	BPW	-B	-B	-A	-A	-	P	N/A	30.17	-	N/A	30.94	-	N/A	31.16	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3531	Sauté de dinde	Turkey meat	BPW	-A	-A	d(1)/-	-A	-	P	N/A	30.55	-	N/A	30.44	-	N/A	31.77	-	-	-	-	-	**NA**	**NA**	**NA**	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 (up to 25 g) – Without PR*Eraser*

Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**						**Alternative method: BAC*Gene* GO Salmonella**																	Category	Type
				Enrichment broth	RVS		MKTTn		**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**16h at 34-38°C**																	
											PCR resul									**Confirmatory tests**	**Final result**			**Agreement**				
											CFX Opus DW			QS5			qTOWER											
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	3532	Cuisse de poulet sans peau	Skinless chicken leg	BPW	-A	-A	-A	-A	-	P	N/A	31.13	-	N/A	30.23	-	N/A	31.62	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3533	Foie maigre de canard	Lean duck liver	BPW	+m	+1/2	+1/2	+M	+	P	26.43	27.59	+	26.74	30.19	+	28.4	/	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3534**	**Cuisse de poulet marinée**	**Raw fresh marinated chicken meat**	BPW	+1/2	+1/2	+M	+M	+	P	26.29	28.55	+	27.34	39.11	+	32.11	31.06	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3535**	**Emincés de poulet marinés**	**Raw fresh marinated chicken meat**	BPW	+m	+M	+M	+M	+	P	N/A N/A N/A	32.16 31.45 31.17	-/-/-	N/A N/A N/A	33.46 32.45 33.0	-/-/-	N/A N/A N/A	33.09 31.13 31.25	-/-/-	+	-	-	-	**ND**$_{\text{FN(alt)}}$	**ND**$_{\text{FN(alt)}}$	**ND**$_{\text{FN(alt)}}$	2	b
2024	**3536**	**Sot-l'y-laisse de dinde**	**Raw fresh turkey meat**	BPW	+m	+1/2	+1/2	+M	+	P	29.38	32.22	+	35.52	/	+	34.76	30.76	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3537**	**Aiguillettes de canard**	**Raw fresh duck meat**	BPW	-A	-B	-B	-B	-	P	N/A	32.57	-	N/A	35.83	-	N/A	31.36	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	**3538**	**Aiguillettes de poulet**	**Raw fresh chicken meat**	BPW	+m	+m	+1/2	+1/2	+	P	29.1	30.11	+	28.75	32.08	+	32.01	31.28	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	2899	Filet de poulet fumé	Raw smoked chicken meat	BPW	+m	+m	+1/2	+1/2	+	P	25.64	28.04	+	26.38	/	+	27.79	30.12	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	2900	Filet de poulet fumé	Raw smoked chicken meat	BPW	+m	+m	+1/2	+M	+	P	26.72	29.16	+	27.44	/	+	30.12	31.38	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	2901	Filet de dinde	Raw poultry meat	BPW	-A	-B	-A	-A	-	P	N/A	31.47	-	N/A	33.63	-	N/A N/A*	N/A 33.89*	i/-*	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	2902	Cuisse de poulet avec peau	Raw chicken meat	BPW	-A	+m	md/+	+1/2	+	P	31.13	30.2	+	31.47	31.76	+	31.77	30.95	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	699	Filet de poulet	Raw chicken meat	BPW	-A	-A	-A	-A	-	P	N/A	31.44	-	N/A	32.59	-	-	31.98	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	700	Blanc de poulet	Raw chicken meat	BPW	-A	-A	-A	-A	-	P	N/A	31.12	-	N/A	33.2	-	-	32.02	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	701	Escalope de dinde extra-fine	Raw turkey meat	BPW	-A	-A	-A	-B	-	P	N/A	31.29	-	N/A	32.7	-	-	32.13	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3521	Cuisse de poulet avec peau	Chicken leg with skin	BPW	-A	-A	-A	-A	-	P	N/A	29.98	-	N/A	29.14	-	N/A	31.69	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3522	Pavé de volaille	Chicken	BPW	+m	+m	+m/+	+m	+	P	28.26	30.01	+	27.67	28.28	+	28.59	29.65	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**628**	**Bacon fumé au bois de hêtre 21%MG**	**Smoked bacon 21%FT**	BPW +T80 (10g/L)	+p	+p	+p	+p	+	U	20.08	38.84	+	20.35	/	+	20.36	8.14	+	+	+	+	+	**PA**	**PA**	**PA**	2	c
2024	**629**	**Chipolata authentique 24%MG**	**Sausage 24%FT**	BPW +T80 (10g/L)	-A	-A	-A	-A	-	U	23.11	27.54	+	23.83	/	+	26.19	29.64	+	+	+	+	+	**PD**	**PD**	**PD**	2	c
2024	**630**	**Chair à saucisse pur porc 20% MG**	**Sausage meat 20%MG**	BPW +T80 (10g/L)	+m	+M	+1/2	+M	+	U	21.61	32.11	+	22.14	/	+	23.8	30.07	+	+	+	+	+	**PA**	**PA**	**PA**	2	c
2024	**631**	**Saucisse nature 23%MG**	**Sausage 23%FT**	BPW +T80 (10g/L)	-A	-A	-A	-B	-	U	N/A	31.75	-	N/A	32.22	-	N/A	31.44	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2024	**632**	**Merguez local à griller 20%MG**	**Sausage 20%FT**	BPW +T80 (10g/L)	-A	-A	-B	md/+	+	U	22.37	24.59	+	23.01	/	+	23.78	30.29	+	+	+	+	+	**PA**	**PA**	**PA**	2	c
2024	**633**	**Merguez bœuf et mouton 24%MG**	**Beef and sheep sausage 24% FT**	BPW +T80 (10g/L)	-A	-A	-B	-A	-	U	23.29	24.86	+	23.86	/	+	25.02	30.24	+	+	+	+	+	**PD**	**PD**	**PD**	2	c
2024	**634**	**Pâté de campagne 23%MG**	**Pâté 23%FT**	BPW +T80 (10g/L)	st	st	st	st	-	U	17.1	25.18	+	17.32	/	+	19.29	/	+	+	+	+	+	**PD**	**PD**	**PD**	2	c
2024	**635**	**Pâte de foie forestier traditionnel 35%MG**	**Pâté 35%FT**	BPW +T80 (10g/L)	st	st	st	st	-	U	16.31	31.03	+	17.11	/	+	18.38	/	+	+	+	+	+	**PD**	**PD**	**PD**	2	c

MEAT PRODUCTS (up to 25 g) – Without PR*Eraser*

Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**						**Alternative method: BAC*Gene* GO Salmonella**																	Category	Type
				Enrichment broth	RVS		MKTTn		**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**16h at 34-38°C**																	
											PCR resul									**Confir-matory tests**	**Final result**			**Agreement**				
											CFX Opus DW			QS5			qTOWER											
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	**636**	**Jambon serrano 11 mois d'affinage 20%MG**	**Serrano ham 20%FT**	BPW +T80 (10g/L)	-B	-B	-B	-B	-	U	N/A	31.2	-	N/A	32.59	-	N/A	31.71	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2024	**637**	**Coppa 20%MG**	**Coppa 20%FT**	BPW +T80 (10g/L)	+p	+p	+p	+p	**+**	U	N/A	31.47	-	N/A	33.01	-	N/A	31.47	-	-	-	-	-	**ND**	**ND**	**ND**	2	c
2024	**638**	**Chiffonnade de rosette pur porc 34%MG**	**Pork meat rosette 34%FT**	BPW +T80 (10g/L)	+p	+M	+p	+p	**+**	U	N/A	33.95	-	N/A N/A*	36.69 33.11*	i/-*	N/A	34.18	-	-	-	-	-	**ND**	**ND**	**ND**	2	c
2024	**639**	**Poitrine tranches fines fumée 22%MG**	**Raw slices of smoked bacon 22%FT**	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	30.44	-	N/A	31.97	-	N/A	31.4	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2024	**689**	**Lardons nature 22%MG**	**Raw bacon 22%FT**	BPW +T80 (10g/L)	+1/2	+M	+1/2	+M	+	U	20.05	20.64	+	20.34	/	+	20.11	/	+	+	+	+	+	**PA**	**PA**	**PA**	2	c
2024	**690**	**Chorizo doux 22% MG**	**Chorizo 22%FT**	BPW +T80 (10g/L)	+p	+p	+p	+p	**+**	U	N/A	31.05	-	N/A	31.78	-	N/A	32.09	-	-	-	-	-	**ND**	**ND**	**ND**	2	c
2024	**691**	**Allumettes fumées 20% MG**	**Raw smoked bacon 20%FT**	BPW +T80 (10g/L)	+M	+M	+M	+M	+	U	18.05	-	+	18.45	/	+	19.53	/	+	+	+	+	+	**PA**	**PA**	**PA**	2	c
2024	694	Bacon salé au sel sec fumé au bois de Hêtre 20%MG	Smoked bacon 20%**FT**	BPW +T80 (10g/L)	st	st	st	st	**-**	U	N/A	33.65	-	N/A	35.11	-	N/A	33.88	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2024	695	Chipolata 21%MG	Sausage 21% **FT**	BPW +T80 (10g/L)	-A	-A	-A	-A	**-**	U	N/A	31.17	-	N/A	33.31	-	N/A N/A*	33.24 32.84*	i/-*	-	-	-	-	**NA**	**NA**	**NA**	2	c
2024	696	Merguez 25%MG	Sausage 25%**FT**	BPW +T80 (10g/L)	-A	-A	-A	-A	**-**	U	N/A	30.61	-	N/A	31.4	-	N/A	30.94	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2024	697	Lardons fumés 22%MG	Raw smoked bacon 22%**FT**	BPW +T80 (10g/L)	-A	-A	-A	-B	**-**	U	N/A	30.83	-	N/A	31.78	-	N/A	31.07	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2024	702	**Jambon cru 20%MG**	**Raw ham 20%FT**	BPW +T80 (10g/L)	-C	st	-B	-C	**-**	U	N/A	32.74	-	N/A	33.74	-	N/A	33.61	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2024	703	Chair à saucisse 21%MG	Sausage meat 21%**FT**	BPW +T80 (10g/L)	-A	-B	-A	-B	**-**	U	N/A	31.11	-	N/A	32.63	-	N/A	30.26	-	-	-	-	-	**NA**	**NA**	**NA**	2	c

MILK AND DAIRY PRODUCTS (up to 25 g) – Without PR*Eraser*

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR resul									Confirmatory tests	Final result			Agreement				
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			CFX Opus DW			QS5			qTOWER				CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
											Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confirmatory tests								
2024	**2104**	**Lait cru de vache**	**Raw milk**	BPW	d (3)/+	+1/2	-A	+1/2	**+**	P	30.16	29.58	+	30.8	30.71	+	34.55	31.5	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2105**	**Lait cru de vache jersiaise**	**Raw milk**	BPW	-A	-B	md/-	-A	**-**	P	N/A	30.3	-	N/A	31.15	-	N/A	30.81	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	**3641**	**Lait cru de vache Jersiaise**	**Raw cow's milk**	BPW	+ (2)	+m/+	+1/2	+m	**+**	P	30.03	31.54	+	28.61	28.03	+	29.53	30.74	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**3642**	**Lait cru de vache**	**Raw cow's milk**	BPW	+m/+	+m	+m/+	+1/2	**+**	P	30.55	31.24	+	29.8	28.48	+	30.87	30.35	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**3643**	**Lait cru de vache**	**Raw cow's milk**	BPW	-A	+M	+m/+	+1/2	**+**	P	N/A 29.76 30.01	31.12 29.27 29.32	-/+/+	N/A 23.41 13.2	26.46 28.09 28.05	-/+/+	29	29.94	+	+	-	-	+	**ND$_{\text{FN(alt)}}$**	**ND$_{\text{FN(alt)}}$**	**PA**	3	a
2024	**3644**	**Lait cru de brebis**	**Raw sheep's milk**	BPW	st	st	-C	st	**-**	P	N/A	31.63	-	N/A	29.24	-	N/A	30.58	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	**2102**	**Beurre au lait cru demi-sel**	**Raw butter**	BPW +T80 (10g/L)	-C	-C	md/-	-B	**-**	U	19.1	20.82	+	19.47	/	+	20.22	/	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2103**	**Beurre de baratte cru demi-sel**	**Raw butter**	BPW +T80 (10g/L)	-A	+M	-B	+M	**+**	U	26.01	27.27	+	26.45	30.11	+	26.3	29.77	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2106**	**Crème crue (44%MG)**	**Raw cream 44%FT**	BPW +T80 (10g/L)	+p	+p	+p	+M	**+**	U	28.04	29.01	+	28.66	30.23	+	28.35	30.14	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2107**	**Crème crue (44%MG)**	**Raw cream 44%FT**	BPW +T80 (10g/L)	-B	+p	-A	+M	**+**	U	25.58	28.29	+	26.49	29.68	+	26.37	29.44	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2118**	**Abondance au lait cru (32%MG)**	**Raw cow milk cheese 32%FT**	BPW +T80 (10g/L)	-A	-A	-A	-B	**-**	U	N/A/ 31.46*	/31.05*	i/+*	27.21	30.26	+	26.97	30.79	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2119**	**Rocamadour au lait cru de chèvre (22%MG)**	**Raw goat milk cheese 22%FT**	BPW +T80 (10g/L)	-A	-C	-A	-A	**-**	U	31.02	29.16	+	31.94	30.45	+	32.11	30.66	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2120**	**Gruyère IGP France au lait cru de vache (33%MG)**	**Raw cow milk cheese 33%FT**	BPW +T80 (10g/L)	+M	+M	+M	+M	**+**	U	19.57	24.05	+	20.2	/	+	21	/	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2121**	**Roquefort au lait cru de brebis (32%MG)**	**Raw ewe milk cheese 32%FT**	BPW +T80 (10g/L)	-B	+M	-A	+M	**+**	U	27.01	28.66	+	27.94	30.03	+	28.62	29.79	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	2309	Beurre de baratte cru demi-sel	Raw butter	BPW +T80 (10g/L)	st	st	st	st	**-**	U	N/A	30.58	-	N/A	31.63	-	N/A	30.66	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	2310	Roquefort au lait cru de brebis (32%MG)	Raw ewe milk cheese 32%FT	BPW +T80 (10g/L)	-A	-A	-A	-A	**-**	U	N/A	30.15	-	N/A	31.14	-	N/A	30.5	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	**2519**	**Selles sur Cher fromage de chèvre au lait cru 45% MG**	**Raw goat milk cheese 45%FT**	BPW +T80 (10g/L)	+m	+M	+m	+1/2	**+**	U	31.38	29.23	+	32.57	31.17	+	33.52	30.3	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2520**	**Parmigiano reggiano au lait cru de vache 32%MG**	**Raw cow milk cheese 32%FT**	BPW +T80 (10g/L)	+p	+M	+p	+p	**+**	U	18	30.56	+	17.99	/	+	21.68	/	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2521**	**Neufchâtel au lait cru de vache 50%MG**	**Raw cow milk cheese 50%FT**	BPW +T80 (10g/L)	-A	-B	-A	-A	**-**	U	29.19	29.18	+	30.11	30.93	+	35.29	30.39	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2522**	**Pont-l'évêque AOP au lait cru de vache 45%MG**	**Raw cow milk cheese 45%FT**	BPW +T80 (10g/L)	+m	+M	+1/2	+M	**+**	U	32.9	30.18	+	33.97	31.76	+	34,16	30,46	+	+	+	+	+	**PA**	**PA**	**PA**	3	a

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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 (up to 25 g) – Without PR*Eraser*

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR resul									Confir-matory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER			All confir-matory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result									
2024	**2954**	**Camembert affiné au lait cru 22%MG**	**Raw cow milk cheese 22%FT**	BPW +T80 (10g/L)	+m	+M	-B	-B	+	U	34.13	30.07	+	N/A 36.89 34.9	29.87 29.55 29.22	-/+/+	N/A N/A N/A	32.01 30.44 30.58	-/-/-	+	+	-	-	PA	ND$_{FN(alt)}$	ND$_{FN(alt)}$	3	a
2024	**2955**	**Comté affiné 6 mois au lait cru 35%MG**	**Raw cow milk cheese35%FT**	BPW +T80 (10g/L)	st	st	st	st	-	U	20.13	14.97	+	19.76	/	+	20.66	31.57	+	+	+	+	+	PD	PD	PD	3	a
2024	3109	Parmigiano Reggiano au lait cru 30%MG	Raw cow milk cheese	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	30.04	-	N/A	30.15	-	N/A	30.6	-	-	-	-	-	NA	NA	NA	3	a
2024	3110	Crème crue fermière au lait de vache Jersiaise 44%MG	Raw cow milk cheese	BPW +T80 (10g/L)	-A	-A	-A	-A	-	U	N/A	30.17	-	N/A	30.05	-	N/A	30.9	-	-	-	-	-	NA	NA	NA	3	a
2024	3319	Petit camembert au lait cru (22%MG)	Raw cow milk cheese 22%FT	BPW +T80 (10g/L)	-B	-B	-A	-A	-	U	N/A	30.02	-	N/A	30.27	-	N/A	30.39	-	-	-	-	-	NA	NA	NA	3	a
2024	3320	Rocamadour au lait cru de chèvre (22%MG)	Raw goat milk cheese 22%FT	BPW +T80 (10g/L)	-A	-B	-A	-B	-	U	N/A	29.66	-	N/A	30.23	-	N/A	30.27	-	-	-	-	-	NA	NA	NA	3	a
2024	**2110**	**Lait frais demi écrémé pasteurisé**	**Pasteurized milk**	BPW	+p	+p	+p	+p	+	P	18.3	/	+	19.03	/	+	19.34	/	+	+	+	+	+	PA	PA	PA	3	b
2024	**3300**	**Lait demi écrémé pasteurisé**	**Pasteurized milk**	BPW	+p	+p	+M	+M	+	P	23.87	26.1	+	24.19	33.56	+	24.75	33.46	+	+	+	+	+	PA	PA	PA	3	b
2024	**3301**	**Panna cotta framboise**	**Dairy dessert (panna cotta)**	BPW	+p	+p	+p	+p	+	P	19.08	24.31	+	19.46	/	+	20.03	/	+	+	+	+	+	PA	PA	PA	3	b
2024	**3302**	**Panna cotta caramel**	**Dairy dessert (panna cotta)**	BPW	+p	+M	+p	+M	+	P	17.16	25.55	+	17.85	/	+	18.25	/	+	+	+	+	+	PA	PA	PA	3	b
2024	2314	Lait demi écrémé pasteurisé	Pasteurized milk	BPW	-C	-C	-B	-C	-	P	N/A	30.24	-	N/A	31.12	-	N/A	30.32	-	-	-	-	-	NA	NA	NA	3	b
2024	2315	Panna cotta framboise	Dairy dessert (panna cotta)	BPW	st	st	st	st	-	P	N/A	30.36	-	N/A	31.54	-	N/A	30.11	-	-	-	-	-	NA	NA	NA	3	b
2024	**2525**	**Yaourt au lait de chèvre nature**	**Pasteurized goat milk yoghurt**	BPW	+p	+p	+p	+p	+	P	18.06	25.19	+	18.12	/	+	21.55	/	+	+	+	+	+	PA	PA	PA	3	b
2024	**2526**	**Yaourt velouté**	**Pasteurized cow milk yoghurt**	BPW	+p	+p	+p	+p	+	P	25.05	26.73	+	25.33	/	+	25.38	28.22	+	+	+	+	+	PA	PA	PA	3	b
2024	3108	Yaourt nature	Pasteurized cow milk yoghurt	BPW	st	st	st	st	-	P	N/A	30.12	-	N/A	30.14	-	N/A	30.71	-	-	-	-	-	NA	NA	NA	3	b
2024	**2108**	**Crème fraîche entière épaisse bio (30%MG)**	**Pasteurized cream 30%FT**	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	29.55	-	N/A	31.28	-	N/A	30.95	-	-	-	-	-	NA	NA	NA	3	b
2024	**2109**	**Crème fraîche entière (30%MG)**	**Pasteurized cream 30%FT**	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	30.15	-	N/A	30.88	-	N/A	31.02	-	-	-	-	-	NA	NA	NA	3	b
2024	**2114**	**Fromage fouetté nature pasteurisé de vache (24%MG)**	**Pasteurized cow milk cheese 24%FT**	BPW +T80 (10g/L)	+p	+p	+p	+p	+	U	19.01	29.56	+	19.16	/	+	19.74	/	+	+	+	+	+	PA	PA	PA	3	b
2024	**2115**	**Fromage velours de bleu lait pasteurisé de vache (33%MG)**	**Pasteurized cow milk cheese 33%FT**	BPW +T80 (10g/L)	+M	+M	+M	+p	+	U	18.56	23.81	+	19.19	/	+	19.54	/	+	+	+	+	+	PA	PA	PA	3	b
2024	**2116**	**Petit camembert au lait pasteurisé (20%MG)**	**Pasteurized cow milk cheese 20%FT**	BPW +T80 (10g/L)	+p	+p	+p	+M	+	U	N/A	30.02	-	N/A	31.31	-	N/A	30.92	-	-	-	-	-	ND	ND	ND	3	b

MILK AND DAIRY PRODUCTS (up to 25 g) – Without PR*Eraser*																												
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**						**Alternative method: BAC*Gene* GO Salmonella**																	Category	Type
				Enrichment broth	RVS		MKTTn		**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**16h at 34-38°C**																	
											PCR resul									**Confir-matory tests**	**Final result**			**Agreement**				
											CFX Opus DW			QS5			qTOWER											
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	**2117**	**Le crottin de chèvre pasteurisé (23%MG)**	**Pasteurized goat milk cheese 23%FT**	BPW +T80 (10g/L)	-A	-A	+1/2	+m	**+**	U	29.01	28.87	+	29.86	30.24	+	30.67	30.24	+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	2311	Fromage frais à tartiner lait pasteurisé de vache (20%MG)	Pasteurized cow milk cheese 20%**FT**	BPW +T80 (10g/L)	st	st	st	st	**-**	U	N/A	29.75	-	N/A	31.15	-	N/A	30.76	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	2312	Persil fromage de brebis pasteurisé (27%MG)	Pasteurized ewe milk cheese 27%**FT**	BPW +T80 (10g/L)	st	st	st	st	**-**	U	N/A	30.24	-	N/A	31.27	-	N/A	29.86	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	2313	Brie au lait de vache pasteurisé (30%MG)	Pasteurized cow milk cheese 30%**FT**	BPW +T80 (10g/L)	-A	-A	-A	-A	**-**	U	N/A	30.19	-	N/A	31.11	-	N/A	30.07	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	**2523**	**Emmental français au lait de vache pasteurisé 28%MG**	**Pasteurized cow milk cheese 28%FT**	BPW +T80 (10g/L)	+p	+M	+p	+M	**+**	U	19.2	27.11	+	19.76	/	+	26.96	29.05	+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2524**	**Fromage à raclette nature au lait de vache pasteurisé 28%MG**	**Pasteurized cow milk cheese 28%FT**	BPW +T80 (10g/L)	+M	+p	+M	+M	**+**	U	20.33	25.16	+	20.61	/	+	21.2	/	+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2449**	**Poudre de lait écrémé**	**Skimmed milk powder**	BPW (broth before)	+p	+M	+p	+p	**+**	U	N/A	29.7	-	N/A	30.19	-	N/A	30.25	-	-	-	-	-	**ND**	**ND**	**ND**	3	c
2024	**2450**	**Poudre de lait écrémé BIO**	**Skimmed milk powder**	BPW (broth before)	st	st	st	st	**-**	U	26.42	27.32	+	27.59	28.54	+	28.62	28.28	+	+	+	+	+	**PD**	**PD**	**PD**	3	c
2024	**2451**	**Poudre de lait écrémé**	**Skimmed milk powder**	BPW (broth before)	+p	+p	+p	+p	**+**	U	23.18	/	+	23.5	31.65	+	26.45	26.77	+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2452**	**Poudre de lait demi écrémé calcium vitamine D**	**Semi-skimmed milk powder (calcium / vitamin D)**	BPW (broth before)	+p	+p	+p	+p	**+**	U	22.29	/	+	22.37	/	+	28.42	29.09	+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2453**	**Poudre de lait écrémé calcium vitamine D**	**Skimmed milk powder (calcium / vitamin D)**	BPW (broth before)	st	st	st	st	**-**	U	N/A	29.44	-	N/A	29.53	-	N/A	30.13	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	**2454**	**Poudre de lait écrémé BIO**	**Skimmed milk powder**	BPW (broth before)	+p	+M	+p	+p	**+**	U	26.19	27.47	+	28.08	29.2	+	29.81	28.81	+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2455**	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	BPW (broth before)	st	st	st	st	**-**	U	N/A	29.77	-	N/A	30.31	-	N/A	29.93	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	**2457**	**Poudre de lait entier 26% MG**	**Whole milk powder 26%FT**	BPW +T80 (10g/L)	+p	+p	+p	+p	**+**	U	21.18	21.58	+	21.47	/	+	24.17	/	+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2458**	**Poudre de lait entier 26% MG**	**Whole milk powder 26%FT**	BPW +T80 (10g/L)	+p	+p	+p	+p	**+**	U	19.1	/	+	19.51	/	+	26.87	28.23	+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**3086**	**Caséinate**	**Caseinate**	BPW (broth before)	st	st	st	st	**-**	U	N/A	30.04	-	N/A	30.55	-	N/A	30.83	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	**3089**	**Lactose**	**Lactose**	BPW (broth before)	+p	+p	+p	+p	**+**	U	N/A	29.82	-	N/A	29.57	-	N/A	30.88	-	-	-	-	-	**ND**	**ND**	**ND**	3	c
2024	3284	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	st	st	st	st	**-**	U	N/A	30	-	N/A	30.87	-	N/A	30.37	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3285	Poudre de lait calcium et vitamine D demi-écrémé	Semi-skimmed milk powder (calcium / vitamin D)	BPW (broth before)	st	st	st	st	**-**	U	N/A	31.48	-	N/A	32.54	-	N/A	32.04	-	-	-	-	-	**NA**	**NA**	**NA**	3	c

MILK AND DAIRY PRODUCTS (up to 25 g) – Without PR*Eraser*																												
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1♦**						**Alternative method: BAC*Gene* GO Salmonella**																	Category	Type
				Enrichment broth	RVS		MKTTn		**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**16h at 34-38°C**																	
											PCR resul									**Confirmatory tests**	**Final result**			**Agreement**				
											CFX Opus DW			QS5			qTOWER			All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
					XLD	IRIS *Salmonella®*	XLD	IRIS *Salmonella®*			Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**									
2024	3286	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	st	st	st	st	**-**	U	N/A	29.33	-	N/A	30.25	-	N/A	30.12	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3287	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	st	st	st	st	**-**	U	N/A	30.05	-	N/A	30.39	-	N/A	30.41	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3288	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	st	st	st	st	**-**	U	N/A	29.68	-	N/A	30.01	-	N/A	30.25	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3289	Maltodextrine	Maltodextrin	BPW (broth before)	st	st	st	st	**-**	U	N/A	30.18	-	N/A	30.82	-	N/A	30.77	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3290	Amidon de maïs	Maize starch	BPW 2X + α-amylase 1%	st	st	st	st	**-**	U	N/A	30.12	-	N/A	31.39	-	N/A	30.53	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3291	Lactose	Lactose	BPW (broth before)	st	st	st	st	**-**	U	N/A	29.83	-	N/A	31.12	-	N/A	30.71	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3292	Poudre de lait entier 26% MG	Whole milk powder 26%**FT**	BPW +T80 (10g/L)	st	st	st	st	**-**	U	N/A	29.71	-	N/A	30.68	-	N/A	30.29	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3293	Poudre de lait entier 26% MG	Whole milk powder 26%**FT**	BPW +T80 (10g/L)	st	st	st	st	**-**	U	N/A	30.09	-	N/A	29.82	-	N/A	30.52	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	**1747**	**Filet de saumon**	**Raw fish fillet (salmon)**	BPW	+p	+p	+M	+p	**+**	P	10.05	10.23	+	4.35 31.44*	7.99 31.83*	i/+*	29.76	30.77	+	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1748**	**Filet de lieu jaune**	**Raw fish fillet (pollack)**	BPW	+p	+p	+M	+p	**+**	P	22.36	24.54	+	23.1	30.05	+	24.31	30.93	+	+	+	+	+	**PA**	**PA**	**PA**	4	a

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g) – Without PR*Eraser*

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR resul									Confir-matory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER											
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confir-matory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
2024	**1749**	**Dos de cabillaud**	**Raw fish fillet (cod)**	BPW	+M	+p	+M	+p	+	P	34.0	30.61	+	35.08	30.34	+	36.81	30.72	+	+	+	+	-	**PA**	**PA**	**PA**	4	a
2024	**1750**	**Pavé de truite**	**Raw fish (trout)**	BPW	-C	-C	-A	-A	-	P	N/A	33.07	-	N/A	33.42	-	N/A	31.24	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	**1751**	**Filet d'églefin**	**Raw fish (haddock)**	BPW	-B	-C	-B	-A	-	P	N/A	29.84	-	N/A	30.37	-	N/A	31.18	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	**1752**	**Filet de saumon**	**Raw fish fillet (salmon)**	BPW	+m	+M	+M	+M	+	P	29.93	31.41	+	30.3	32.13	+	30.35	31.92	+	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1753**	**Dos de lieu noir**	**Raw fish filet (saithe)**	BPW	+m	+M	+1/2	+M	+	P	25.36	28.26	+	26.08	30.69	+	29.08	30.63	+	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1754**	**Queue de lotte côtière**	**Raw fish (monkfish tail)**	BPW	+M	+M	+M	+p	+	P	23.02	26.58	+	23.6	31.75	+	25.17	33.03	+	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1755**	**Filet de dorade**	**Raw fish fillet (sea bream)**	BPW	-C	-C	-A	-A	-	P	N/A	29.42	-	N/A	31.04	-	N/A	31.08	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	**1756**	**Aile de raie côtière**	**Raw fish (skate wing)**	BPW	+M	+p	+M	+p	+	P	24.33	27.44	+	25.21	29.7	+	28.42	30.83	+	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1757**	**Gambas crues**	**Raw prawns**	BPW	+1/2	+M	+1/2	+1/2	+	P	N/A 29.53*	N/A 29.41*	i/+*	N/A 30.6*	N/A 29.16*	i/+*	N/A/33.19*	N/A 30.97*	i/+*	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1758**	**Noix de Saint jacques**	**Raw scallops**	BPW	+M	+p	+m	+M	+	P	21.09	25.1	+	21.6	39.25	+	22.15	/	+	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1759**	**Huîtres creuses élu n°4**	**Raw hollow oysters**	BPW	st	st	-C	st	-	P	N/A	29.71	-	N/A	30.43	-	N/A	31.18	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	**1760**	**Moules**	**Raw mussels**	BPW	+M	+M	+1/2	+p	+	P	27.26	28.37	+	28.26	29.8	+	30.03	30.57	+	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	1844	Huîtres	Raw oysters	BPW	-A	-C	-B	-B	-	P	N/A	29.71	-	N/A	29.28	-	N/A	30.84	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1845	Bulots	Raw whelk	BPW	st	st	st	st	-	P	N/A	29.32	-	N/A	28.63	-	N/A	31.15	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1846	Moules	Raw mussels	BPW	md/-	-C	md/-	-A	-	P	N/A	29.57	-	N/A	29.8	-	N/A	30.79	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1847	Noix de Saint jacques	Raw scallops	BPW	-B	-C	-A	-A	-	P	N/A	29.45	-	N/A	29.18	-	N/A	31.11	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1848	Lamelle d'encornet géant	Raw giant squid slice	BPW	-B	-C	-C	-B	-	P	N/A	30.05	-	N/A	29.21	-	N/A	31.07	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1849	Amandes de mer	Raw sea almonds	BPW	-B	-B	-A	-A	-	P	N/A	30.09	-	N/A	29.62	-	N/A	31.12	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1850	Crevettes grises	Raw prawns	BPW	-C	-C	-A	-A	-	P	N/A	29.96	-	N/A	29.47	-	N/A	31	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1851	Crevettes	Raw prawns	BPW	-B	-C	-A	-A	-	P	N/A	30.07	-	N/A	29.8	-	N/A	31.08	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1852	Lieu jaune en tranche	Raw fish fillet (pollack)	BPW	-A	-B	-A	-A	-	P	N/A	29.54	-	N/A	29.7	-	N/A	31.36	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1853	Lieu noir en tranche	Raw fish filet (saithe)	BPW	-B	-B	-A	-B	-	P	N/A	29.76	-	N/A	29.92	-	N/A	31.23	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1854	Filet de saumon	Raw fish filet (salmon)	BPW	-A	-B	-A	-B	-	P	N/A	30.11	-	N/A	29.53	-	N/A	31.94	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	1855	Filet d'aiglefin côtier	Raw fish (haddock)	BPW	-A	-C	-A	-B	-	P	N/A	29.71	-	N/A	29.57	-	N/A	31.06	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2024	**2216**	**Laitue iceberg en sachet**	**Bagged lettuce**	BPW	+1/2	+M	+M	+M	+	P	24.24	27.3	+	24.69	33.08	+	26.23	28.99	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2217**	**Graines germées alfalfa**	**Sprouts**	BPW	+1/2	+1/2	+1/2	+M	+	P	33.13	30.1	+	35.95	31.08	+	34.41	30.64	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2218**	**Ciboulette fraîche**	**Fresh chives**	BPW	-A	-A	-A	-A	-	P	N/A	29.71	-	N/A	31.0	-	N/A	30.27	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2219**	**Basilic frais bio**	**Fresh basil**	BPW	+1/2	+1/2	+1/2	+1/2	+	P	25.11	/	+	28.21	/	+	27	28.22	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2220**	**Persil frisé frais**	**Fresh parsley**	BPW	-A	-A	-A	-A	-	P	34.59 33.8 34.84	30.34 30.07 30.19	+/+/+	N/A	31.17	-	36.6 N/A N/A	30.16 30.2 30.25	+/-/-	-	-	-	-	**PD$_{FP(alt)}$**	**NA**	**PD$_{FP(alt)}$**	4	b
2024	**2722**	**Feuilles de mâches**	**Lamb's lettuce leaves**	BPW	+1/2	+M	+1/2	+M	+	P	19.01	/	+	19.07	/	+	29.5	30.54	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2723**	**Batavia**	**Batavia**	BPW	+1/2	+M	+M	+M	+	P	23.16	26.08	+	23.55	29.98	+	28.63	30.09	+	+	+	+	+	**PA**	**PA**	**PA**	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 FISHERY PRODUCTS (up to 25 g) – Without PR*Eraser*

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR resul									Confirmatory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
					XLD	IRIS *Salmonella®*	XLD	IRIS *Salmonella®*			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result									
2024	**2724**	**Feuilles de chêne**	**Oak leaf salad**	BPW	+1/2	+1/2	+M	+1/2	**+**	P	27.23	28.43	+	27.74	29.31	+	N/A N/A N/A	31.26 30.87 30.37	-/-/-	+	+	+	-	**PA**	**PA**	**ND$_{FN(alt)}$**	4	b
2024	**2725**	**Jeunes pousses**	**Young sprouts**	BPW	+1/2	+M	+1/2	+M	**+**	P	27.27	28.84	+	28.42	29.27	+	29.85	30.65	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2726**	**Coriandre fraîche**	**Fresh coriander**	BPW	+m	+m	+m	+m	**+**	P	29.28	29.5	+	30.1	29.96	+	31.21	30.72	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2727**	**Aneth fraîche**	**Fresh dill**	BPW	-B	-A	-A	-A	**-**	P	N/A	29.33	-	N/A	30.38	-	N/A	31.52	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2728**	**Menthe fraîche**	**Fresh mint**	BPW	-A	-B	-A	-A	**-**	P	N/A N/A* 37.06** N/A** N/A**	N/A N/A* 30.87** 30.91** 30.55**	i/i* +**/- **/-**	N/A 22.62* N/A* N/A* N/A** N/A**	N/A N/A* 30.93* 29.46* 30.53** 30.62**	i/+*/i*/i* -**/-**	N/A N/A* N/A**	- 31.87* 32.29**	i/i*/-**	-	-	-	-	**PD$_{FP(alt)}$**	**PD$_{FP(alt)}$**	**NA**	4	b
2024	**2729**	**Romarin frais**	**Fresh rosemary**	BPW	-B	md/d (Serratia marcescens x5)	-A	-A	**-**	P	N/A N/A*	N/A 31.64*	i/-*	N/A N/A*	/29.99*	i/-*	N/A N/A* N/A**	N/A 30.63*	i/-*	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2876**	**Basilic surgelé**	**Frozen basil**	BPW	st	st	st	st	**-**	P	N/A N/A* N/A**	N/A N/A* 31.17**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.91**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 31.42**	i/i*/-**	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2877**	**Persil plat surgelé**	**Frozen flat-leaf parsley**	BPW	st	st	-C	-C	**-**	P	N/A	30.18	-	N/A	30.5	-	N/A	31.17	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2878**	**Ciboulette surgelé**	**Frozen chives**	BPW	-A	-B	-A	-A	**-**	P	N/A	29.61	-	N/A	31.13	-	N/A	30.98	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2879**	**Coriandre surgelé**	**Frozen coriander**	BPW	-B	-A	-A	-A	**-**	P	N/A N/A*	N/A 31.89*	i/-*	N/A N/A*	N/A 30.06*	i/-*	N/A N/A* N/A**	N/A N/A* 32.26**	i/i*/-**	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**3097**	**Laitue sucrine**	**Sucrine lettuce**	BPW	+M	+M	+M	+M	**+**	P	35.04	29.23	+	32.08	30.06	+	35.44	31.04	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**3098**	**Feuille de chêne rouge**	**Red oak leaves**	BPW	+m	+1/2	+m	+1/2	**+**	P	N/A 35.12 N/A	30.39 31.7 31.64	-/+/-	34.29	30.15	+	N/A N/A N/A	31.19 30.29 30.83	-/-/-	+	-	+	-	**ND$_{FN(alt)}$**	**PA**	**ND$_{FN(alt)}$**	4	b
2024	**3099**	**Salade mêlée**	**Mixed salad**	BPW	+m	+M	+M	+M	**+**	P	23.13	26.94	+	21.45	37.23	+	24.65	28.51	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**3100**	**Roquette BIO**	**Rocket**	BPW	+m	+M	+1/2	+M	**+**	P	30.16	28.35	+	28.78	29.77	+	36.39	30.65	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2206**	**Melon**	**Melon**	BPW	+1/2	+M	+M	+M	**+**	P	22.05	24.58	+	22.45	/	+	22.99	26.51	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2207**	**Nectarine blanche**	**Nectarine**	BPW	+1/2	+M	+M	+M	**+**	P	20.21	28.51	+	20.64	/	+	22	23.68	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2208**	**Banane**	**Banana**	BPW	+1/2	+M	+M	+M	**+**	P	19.55	26.55	+	20.65	/	+	21.68	28.74	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2209**	**Abricot**	**Apricot**	BPW	+1/2	+1/2	+1/2	+M	**+**	P	23.36	28.34	+	24.01	35.66	+	24.65	28.62	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2210**	**Tomate ronde**	**Tomato**	BPW	+p	+p	+p	+p	**+**	P	19.36	28.08	+	20.02	/	+	23.54	28.23	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2211**	**Poivron rouge**	**Red pepper**	BPW	+1/2	+M	+1/2	+M	**+**	P	21.64	25.89	+	22.28	38.35	+	23.19	27.5	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2212**	**Champignon blanc**	**Mushroom**	BPW	+1/2	+1/2	+1/2	+M	**+**	P	22.37	28.16	+	22.8	/	+	23.44	27.88	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2213**	**Fraise**	**Strawberry**	BPW	-B	-B	st	st	**-**	P	N/A N/A*	N/A 30.4*	i/-*	N/A N/A*	N/A 30.87*	i/-*	N/A	30.29	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2214**	**Concombre**	**Cucumber**	BPW	+1/2	+M	+1/2	+M	**+**	P	23.38	30.16	+	24.01	35.87	+	24.3	27.92	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2215**	**Avocat**	**Avocado**	BPW	+1/2	+1/2	+M	+M	**+**	P	18.13	/	+	19.11	38.62	+	18.79	/	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	2493	Chou	Cabbage	BPW	-A	-B	-A	-A	**-**	P	N/A	29.61	-	N/A	30.58	-	N/A	30.33	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2494	Courgette	Courgette	BPW	-B	-C	-B	-A	**-**	P	N/A	29.95	-	N/A	30.36	-	N/A	30.11	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2495	Aubergine	Aubergine	BPW	-B	-C	-B	st	**-**	P	N/A	28.88	-	N/A	30.58	-	N/A	30.35	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2496	Kiwi	Kiwi	BPW	-C	-C	-C	st	**-**	P	N/A	29.75	-	N/A	30.35	-	N/A	30.38	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2497	Pêche	Peach	BPW	-A	-B	-A	-A	**-**	P	N/A	30.28	-	N/A	30.11	-	N/A	30.03	-	-	-	-	-	**NA**	**NA**	**NA**	4	c

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g) – Without PR*Eraser*																												
				Reference method: ISO 6579-1♦						**Alternative method: BAC*Gene* GO Salmonella**																		
										16h at 34-38°C																		
				Enrichment broth	RVS		MKTTn				**PCR resul**									**Confir-matory tests**	**Final result**			**Agreement**				
											CFX Opus DW			QS5			qTOWER											
Year of analysis	**Sample N°**	**Product (French name)**	**Product**		XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®	**Final result**	Protocol (P: paired or U: unpaired = BPW only)	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**	Category	Type
2024	2498	Pomme	Apple	BPW	-A	-A	-B	-C	**-**	P	N/A	30.08	-	N/A	30.4	-	N/A	30.49	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2499	Poire	Pear	BPW	-A	-A	-A	-B	**-**	P	N/A	29.95	-	N/A	30.4	-	N/A	30.33	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2880**	**Cocktail de fruits rouges surgelé**	**Frozen red fruits**	BPW	st	st	st	st	**-**	P	15.12 N/A*	26.76 31.88*	i/-*	N/A N/A*	N/A 30.38*	i/-*	N/A N/A*	N/A 30.98*	i/-*	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2881**	**Ananas en morceaux surgelés**	**Frozen pineapple chunks**	BPW	-A	-B	-A	-A	**-**	P	N/A	30.16	-	N/A	30.4	-	N/A	30.69	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2882**	**Poêlée champêtre surgelée**	**Frozen vegetables**	BPW	-A	-B	-B	-C	**-**	P	N/A	30.18	-	N/A	30.65	-	N/A	31.13	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2883**	**Haricots jaunes surgelés**	**Frozen yellow beans**	BPW	st	st	-B	-C	**-**	P	N/A	30.1	-	N/A	30.45	-	N/A	31.04	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**3101**	**Prune jaune**	**Yellow plum**	BPW	+p	+p	+p	+p	**+**	P	18.77	/	+	16.98	/	+	31.99	32.12	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**3102**	**Raisin noir Muscat**	**Black grapes**	BPW	+M	+M	+p	+p	**+**	P	23.83	26.37	+	22.11	36.64	+	23.69	30.12	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**3103**	**Carotte**	**Carrot**	BPW	+M	+M	+M	+M	**+**	P	21.85	26.3	+	20.12	/	+	26.01	29.25	+	+	+	+	+	**PA**	**PA**	**PA**	4	c

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PR*Eraser*

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1◆						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
											16h at 34-38°C																	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	PCR resul									Confir-matory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER											
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confir-matory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
2024	2736	Œuf de caille	Quail egg	BPW	+p	+p	+p	+p	+	P	19.35	25.71	+	19.73	28.19	+	30.29	32.82	+	+	+	+	+	PA	PA	PA	5	a
2024	2682	Cumin moulu en poudre	Ground cumin powder	BPW + K2SO3 0.5%	st	st	-C	st	-	P	N/A	29.71	-	N/A	31.17	-	N/A	30.13	-	-	-	-	-	NA	NA	NA	5	a
2024	2683	Curry moulu	Ground curry powder	BPW + K2SO3 0.5%	+p	+p	+p	+p	+	P	24.79	28.47	+	26.01	31.72	+	32.39	30.08	+	+	+	+	+	PA	PA	PA	5	a
2024	2684	Piment rouge doux moulu	Ground piment powder	BPW + K2SO3 0.5%	st	st	st	st	-	P	N/A	30.18	-	N/A	30.75	-	N/A	30.15	-	-	-	-	-	NA	NA	NA	5	a
2024	2685	Persillade	Dehydrated parsley	BPW	st	st	st	st	-	P	N/A	30.45	-	N/A	31.3	-	N/A	30.04	-	-	-	-	-	NA	NA	NA	5	a
2024	2686	Thym déshydraté	Dehydrated thyme	BPW	st	st	st	st	-	P	N/A N/A* N/A**	-N/A N/A* 30.66**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.26**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 31.96**	i/i*/-**	-	-	-	-	NA	NA	NA	5	a
2024	2687	Herbe de Provence	Dehydrated Provence herb	BPW	+M	+M	+M	+M	+	P	N/A N/A* 26.07**	N/A N/A* N/A**	i/i*/+**	N/A N/A* 25.87**	N/A N/A* 35.9**	i/i*/+**	N/A N/A* 27.09**	N/A -* 33.61**	i/i*/+**	+	+	+	+	PA	PA	PA	5	a
2024	2688	Poudre de cacao	Cocoa powder	Milk	st	st	st	st	-	P	N/A N/A*	29.33 31.73*	i/-*	N/A N/A*	31.84 30.47*	i/-*	N/A	29.58	-	-	-	-	-	NA	NA	NA	5	a
2024	2689	Pépites de chocolat noir (45,5% cacao)	Dark chocolate chip (45,5% cocoa)	Milk	st	st	st	st	-	P	N/A	29.82	-	N/A	30.97	-	N/A	29.74	-	-	-	-	-	NA	NA	NA	5	a
2024	2691	Pépites de chocolat au lait (30% cacao)	Milk chocolate chip (30% cocoa)	Milk	+p	+p	+p	+p	+	P	21.02	/	+	22.23	/	+	22.41	/	+	+	+	+	+	PA	PA	PA	5	a
2024	2840	Poudre de cacao 32% intense	Cocoa powder 32%	Milk	+p	+p	+p	+p	+	P	27.16/ 29.23*/ 32.45**	28.53/ 28.68*/ 30.49**	i/i*/+**	22.13 29.42*	N/A 29.47*	i/+*	29.65	27.38	+	+	+	+	+	PA	PA	PA	5	a
2024	2841	Origan déshydraté	Dehydrated oregano	BPW + K2SO3 0.5%	st	st	st	st	-	P	N/A N/A* N/A**	N/A N/A* 30.35**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.28**	i/i*/-**	N/A N/A*	N/A 29.94*	i/-*	-	-	-	-	NA	NA	NA	5	a
2024	2842	Romarin de Provence déshydraté	Dehydrated rosemary	BPW + K2SO3 0.5%	-A	-A	-A	-A	-	P	N/A N/A* N/A**	N/A 29.89* 30.57**	i/i*/-**	N/A N/A* N/A**	N/A 32.73* 30.93**	i/i*/-**	N/A N/A*	N/A 31.60*	i/-*	-	-	-	-	NA	NA	NA	5	a
2024	2843	Ciboulette déshydratée	Dehydrated chives	BPW + K2SO3 0.5%	+p	+p	+p	+p	+	P	31.6	29.06	+	31.33	30.93	+	33.34	30	+	+	+	+	+	PA	PA	PA	5	a
2024	2844	Basilic déshydraté	Dehydrated basil	BPW + K2SO3 0.5%	-A	-A	st	st	-	P	N/A N/A* N/A** N/A***	N/A N/A* N/A** 31.06***	i/i*/i**/-***	N/A N/A* N/A** N/A***	N/A N/A* N/A** 31.53***	i/i*/i**/-***	N/A N/A* N/A**	N/A N/A* 30.67**	i/i*/-**	-	-	-	-	NA	NA	NA	5	a
2024	2845	Persil déshydraté	Dehydrated parsley	BPW + K2SO3 0.5%	st	st	st	st	-	P	N/A	30.33	-	N/A	31.11	-	N/A	30.05	-	-	-	-	-	NA	NA	NA	5	a

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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 FOOD (up to 25 g) – Without PR*Eraser*

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1◆						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
											16h at 34-38°C																	
				Enrichment broth	RVS		MKTTn		**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**PCR resul**									**Confirmatory tests**	**Final result**			**Agreement**				
											CFX Opus DW			QS5			qTOWER											
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	**2846**	**Paprika doux**	**Sweet paprika**	BPW + K2SO3 0.5%	st	st	+p	+p	**+**	P	N/A N/A N/A	30.06 32.7 33.43	-/-/-	N/A N/A N/A	32.03 30.77 30.33	-/-/-	N/A N/A N/A	32.16 31.38 31.35	-/-/-	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	5	a
2024	**2847**	**Cannelle moulue**	**Ground cinnamon**	BPW + K2SO3 0.5%	st	st	st	st	**-**	P	N/A	29.45	-	N/A	32.18	-	N/A	29.9	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2848**	**4 épices moulues**	**4 ground spices**	BPW + K2SO3 0.5%	st	st	st	st	**-**	P	N/A N/A* N/A**	N/A N/A* 29.87**	i/i*/-**	N/A N/A* N/A**	- -* 30.24**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.62**	i/i*/-**	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**3092**	**Chocolat noir puissant 85% cacao**	**Strong dark chocolate 85% cocoa**	Milk	+p	+p	+p	+p	**+**	P	25.18	/	+	20.88 23.54*	N/A 30.77*	i/+*	22.11	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**3093**	**Chocolat noir 75% cacao**	**Dark chocolate 75% cocoa**	Milk	+p	+p	+p	+p	**+**	P	N/A 33.88 33.41	29.04 29.39 29.72	-/+/+	N/A N/A N/A	29.86 29.63 29.21	-/-/-	N/A 33.69 31.99	30.27 29.43 29.58	-/+/+	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	5	a
2024	**3094**	**Chocolat en poudre fort en cacao (50% cacao)**	**High cocoa powder chocolate (50% cocoa)**	Milk	-A	-A	+m/+	+M	**+**	P	N/A N/A* N/A* N/A*	29.01 31.91* 30.76* 30.86*	i/-*/-*/-*	N/A N/A* N/A* N/A*	32.19 30.27* 30.37* 30.02*	i/-*/-*/-*	N/A N/A N/A	30.13 29.43 30.07	-/-/-	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	5	a
2024	**3095**	**Epices à couscous**	**Couscous spices**	BPW + K2SO3 0.5%	-A	-A	-A	-A	**-**	P	N/A N/A*	30 32.22*	i/-*	N/A N/A*	30.51 30.45*	i/-*	N/A	30.62	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**3096**	**Curcuma**	**Turmeric**	BPW + K2SO3 0.5%	+p	+p	+p	+p	**+**	P	33.11	29.86	+	30.71	29.65	+	32.25	30.28	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**2459**	**Poudre de lait infantile avec probiotiques 6 à 10mois (L.Reuteri 1.7 x 10^4UFC/g) 24.3%MG**	**Milk powder infant formula with probiotics (L.Reuteni 1.7 x 10^4CFU/g) 24.3%FT**	BPW 2X + T80 (10g/L) (broth before)	st	st	st	st	**-**	U	23.96	27.04	+	24.57	/	+	25.05	25.39	+	+	+	+	+	**PD**	**PD**	**PD**	5	b
2024	**2460**	**Poudre de lait infantile avec probiotiques dès 6mois (L.Reuteni 3.09 x 10^4 UFC/g) 27.6%MG**	**Milk powder infant formula with probiotics (L.Reuteni 3.09 x 10^4 CFU/g) 27.6%FT**	BPW 2X + T80 (10g/L) (broth before)	+p	+p	+p	+p	**+**	U	19.47	/	+	20.04	/	+	27.76	31.92	+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2461**	**Poudre de lait infantile avec probiotiques dès 6mois (L.Reuteni 3.2 x 10^5 UFC/g) 24.2%MG**	**Milk powder infant formula with probiotics (L.Reuteni 3.2 x 10^5 CFU/g) 24.2%FT**	BPW 2X + T80 (10g/L) (broth before)	+p	+p	+p	+p	**+**	U	23.43	25.78	+	23.99	31.64	+	26.06	34.06	+	+	+	+	+	**PA**	**PA**	**PA**	5	b

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PR*Eraser*																												
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**Reference method: ISO 6579-1◆**						**Alternative method: BAC*Gene* GO Salmonella**																	Category	Type
				Enrichment broth	RVS		MKTTn		**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**16h at 34-38°C**																	
											PCR resul									**Confir-matory tests**	**Final result**			**Agreement**				
											CFX Opus DW			QS5			qTOWER											
					XLD	IRIS *Salmonella®*	XLD	IRIS *Salmonella®*			Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	**2462**	**Poudre de lait infantile avec probiotiques 6 à 10mois (L.Reuteni 3.2 x 10^5 UFC/g) 24.3%MG**	**Milk powder infant formula with probiotics (L.Reuteni 3.2 x 10^5 CFU/g) 24.3%FT**	BPW 2X + T80 (10g/L) (broth before)	+p	+p	+p	+p	**+**	U	21.57	19.36	+	22.46	/	+	22.93	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2463**	**Poudre de lait infantile avec probiotiques 6 à 12mois (B.infantis 5.3 x 10^5 UFC/g) 22%MG**	**Milk powder infant formula with probiotics (B.infantis 5.3 x 10^5 CFU/g) 22%FT**	BPW 2X + T80 (10g/L) (broth before)	-A	+p	-A	+p	**+**	U	25.13	26.05	+	25.59	23.18	+	34.52	31.36	+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2464**	**Poudre de lait infantile avec probiotiques dès 6mois (Limosilactobacillus fermentum heriditum 6.3 x 10^6 UFC/g)**	**Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3 x 10^6 CFU/g)**	BPW 2X (broth before)	+p	+p	+p	+p	**+**	U	20.29	23.42	+	20.64	/	+	23.35	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2465**	**Poudre de lait infantile avec probiotiques de 0 à 6mois (Limosilactobacillus fermentum heriditum 1.05 x 10^5 UFC/g)**	**Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 1.05 x 10^5 CFU/g)**	BPW 2X (broth before)	-A	+p	-A	+p	**+**	U	22.12	25.4	+	22.9	16.14	+	27.67	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2466**	**Céréales infantiles avec probiotiques +8mois (B.lactis 1.08 x 10^6 UFC/g)**	**Infant cereals with probiotics (B.lactis 1.08.10^6 CFU/g)**	BPW 2X + α-amylase 1% (broth before)	+p	+p	+p	+p	**+**	U	23.01	27.88	+	23.18	/	+	24.81	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2467**	**Céréales infantiles avec probiotiques (B.lactis 3.9.10^5 UFC/g)**	**Infant cereals with probiotics (B.lactis 3.9 x 10^5 CFU/g)**	BPW 2X + α-amylase 1% (broth before)	st	st	st	st	**-**	U	23.32	25.44	+	23.83	36.66	+	33.63	31.97	+	+	+	+	+	**PD**	**PD**	**PD**	5	b
2024	**2468**	**Céréales infantiles avec probiotiques dès 6mois (Bifido bactéries 2.6 x 10^4 UFC/g)**	**Infant cereals with probiotics (Bifido bactéries 2.6 x 10^4 CFU/g)**	BPW 2X + α-amylase 1% (broth before)	+p	+p	+p	+p	**+**	U	21.73	/	+	22.31	/	+	24.31	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**3082**	**Poudre de lait infantile avec probiotiques dès 6 mois 24.2%MG (5.36 x 10^6 UFC/g L.reuteri DSM17938)**	**Milk powder with probiotic 24.2%FT (5.36 x 10^6 CFU/g L.reuteri DSM17938)**	BPW 2X + T80 (10g/L)	+p	+p	+p	+p	**+**	U	22.22	/	+	21.93	/	+	25.8	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	b

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PR*Eraser*

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR resul									Confirmatory tests	Final result			Agreement				
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			CFX Opus DW			QS5			qTOWER			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
											Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result									
2024	**3083**	**Poudre de lait infantile avec probiotiques dès 6 mois 37%MG (4.82 x 10^5 UFC/g Limosilactobacillus fermentum heredite)**	**Milk powder with probiotic 37%FT (4.82 x 10^5 CFU/g Limosilactobacillus fermentum heredite)**	BPW 2X + T80 (10g/L)	+p	+p	+p	+p	**+**	U	N/A	30.04	-	N/A	29.79	-	N/A	30.6	-	-	-	-	-	**ND**	**ND**	**ND**	5	b
2024	**3084**	**Poudre de lait infantile avec probiotiques dèsla naissance 25.2%MG (1.27 x 10^4 UFC/g L.reuteri DSM17938)**	**Milk powder with probiotic 25.2%FT (1.27 x 10^4 CFU/g L.reuteri DSM17938)**	BPW 2X + T80 (10g/L)	+p	+p	+p	+p	**+**	U	27.42	27.67	+	27.1	29.04	+	28.3	29.17	+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**3085**	**Poudre de lait infantile avec probiotiques dès 6mois 22%MG (8.55 x 10^5 UFC/g Bifidobacterium infantis)**	**Milk powder with probiotic 22%FT (8.55 x 10^5 CFU/g Bifidobacterium infantis))**	BPW 2X + T80 (10g/L)	+p	+p	+p	+p	**+**	U	18.11	/	+	17.77	/	+	20.12	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	3294	Céréales infantiles avec probiotiques dès 6mois (Bifido bactéries 2.6 x 10^4 UFC/g)	Infant cereals with probiotics (Bifido bactéries 2.6 x 10^4 CFU/g)	BPW 2X + α-amylase 1%	st	st	st	st	**-**	U	N/A	29.7	-	N/A	30.53	-	N/A	30.25	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	3295	Céréales infantiles avec probiotiques +8mois (B.lactis 1.08 x 10^6 UFC/g)	Infant cereals with probiotics (B.lactis 1.08 x 10^6 CFU/g)	BPW 2X + α-amylase 1%	st	st	st	st	**-**	U	N/A	30.02	-	N/A	30.56	-	N/A	30.4	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	3296	Poudre de lait infantile avec probiotiques dès 6mois (L.Reuteni 3.09.10^4 UFC/g) 27.6% MG	Milk powder infant formula with probiotics (L.Reuteni 3.09 x 10^4 CFU/g) 27.6% FT	BPW +T80 (10g/L)	st	st	st	st	**-**	U	N/A	29.62	-	N/A	30.07	-	N/A	30.18	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	3297	Poudre de lait infantile avec probiotiques dès 6mois (Limosilactobacillus fermentum heriditum 6.3 x10^6 UFC/g) 36%MG	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3 x10^6 CFU/g) 36%FT	BPW +T80 (10g/L)	st	st	st	st	**-**	U	N/A	29.97	-	N/A	30.19	-	N/A	30.25	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	3298	Poudre de lait infantile avec probiotiques 6 à 10mois (L.Reuteni 3.9 x10^5 UFC/g) 24.3%MG	Milk powder infant formula with probiotics (L.Reuteni 3.9 x 10^5 CFU/g) 24.3%FT	BPW +T80 (10g/L)	st	st	st	st	**-**	U	N/A	30.08	-	N/A	30.56	-	N/A	30.11	-	-	-	-	-	**NA**	**NA**	**NA**	5	b

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PR*Eraser*

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR resul									Confirmatory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER											
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
2024	3299	Poudre de lait infantile avec probiotiques (7.41 x10⁵ UFC/g Bifidobacterium infantis) 24%MG	Milk powder with probiotic (7.41 x10⁵ CFU/g Bifidobacterium infantis)) 24% FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	29.18	-	N/A	30.38	-	N/A	30.24	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	**2730**	**Œufs de poules BIO**	**Eggs (BIO)**	BPW	+p	+p	+p	+p	**+**	P	19.43	/	+	20.15	/	+	30.65	31.95	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2731**	**Œufs de poules élevées en plein air**	**Eggs (free-range hens)**	BPW	+p	+p	+p	+p	**+**	P	19.27	21.36	+	20.06	/	+	26.89	33.98	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2732**	**Œufs de poules élevées au sol**	**Eggs (hens reared on the ground)**	BPW	st	st	st	st	**-**	P	N/A N/A*	36.1 35.5*	i/-*	N/A 40.93* N/A**	37.28 4.43* 32.19**	i/i*/-**	N/A N/A* N/A**	36.57 34.23*	i/-*	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	**2733**	**Jaune d'œuf liquide pasteurisé**	**Pasteurised liquid egg yolk**	BPW	+p	+p	+p	+p	**+**	P	33.29	/	+	37.12	/	+	33.63	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2735**	**Œuf entier liquide pasteurisé**	**Pasteurised liquid whole egg**	BPW	+p	+p	+p	+p	**+**	P	21.27	24.51	+	22.02	31.3	+	27.3	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2957**	**Œufs fermiers bretons plein air**	**Eggs (free-range hens)**	BPW	+p	+p	+p	+p	**+**	P	21.45	6.67	+	21.62	/	+	21.88	/	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2958**	**Œufs BIO**	**Eggs (BIO)**	BPW	+p	+p	+p	+p	**+**	P	21.06	15.49	+	20.39	/	+	28.21	33.75	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2959**	**Œuf entier liquide pasteurisé**	**Pasteurised liquid whole egg**	BPW	+p	+p	+p	+p	**+**	P	23.09	15.01	+	22.71	/	+	28.06	32.34	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2960**	**Œufs de poules élevées au sol**	**Eggs (hens reared on the ground)**	BPW	st	st	st	st	**-**	P	N/A	35.2	-	N/A	33.48	-	N/A	34.25	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3321	Œufs frais de poules élevées en plein air BIO	Eggs (BIO)	BPW	st	st	st	st	**-**	P	N/A N/A*	36.35 35.46*	i/-*	N/A	36.25	-	N/A	35.89	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3322	Œufs fermiers de poules élevées en liberté	Eggs (free-range hens)	BPW	st	st	st	st	**-**	P	N/A	35.09	-	N/A N/A*	36.63 34.12*	i/-*	N/A N/A* N/A**	36.12 36.33* 31.22**	i/i*/-**	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3323	Œufs frais de poules élevées en plein air	Eggs (free-range hens)	BPW	st	st	st	st	**-**	P	N/A N/A*	36.35 34.55*	i/-*	N/A	39.64	-	N/A N/A* N/A**	36.51 37.61* 31.27**	i/i*/-**	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3324	Œufs frais de poules élevés au sol	Eggs (hens reared on the ground)	BPW	st	st	st	st	**-**	P	N/A	35.33	-	N/A N/A*	36.17 35.13*	i/-*	N/A	34.73	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3325	Œufs de caille	Quail egg	BPW	st	st	st	st	**-**	P	N/A	33.93	-	N/A	35.07	-	N/A	33.66	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3326	Coule d'œuf entier liquide pasteurisé	Pasteurised liquid whole egg	BPW	st	st	st	st	**-**	P	N/A N/A*	35.35 34.01*	i/-*	N/A N/A*	36.77 33.24*	i/-*	N/A N/A*	36.06 34.92*	i/-*	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3327	Coule de jaune d'œuf liquide pasteurisé	Pasteurised liquid egg yolk	BPW	st	st	st	st	**-**	P	N/A N/A*	N/A 32.32*	i/-*	N/A N/A*	N/A 31.39*	i/-*	N/A N/A* N/A**	N/A 37.06* 31.44**	i/i*/-**	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	**2734**	**Blanc d'œuf liquide pasteurisé**	**Pasteurised liquid egg white**	BPW (1/40)	+p	+p	+p	+p	**+**	U	N/A	30.15	-	N/A	30.48	-	N/A	31.25	-	-	-	-	-	**ND**	**ND**	**ND**	5	c
2024	**2956**	**Blanc d'œuf liquide pasteurisé**	**Pasteurised liquid egg white**	BPW (1/40)	st	st	st	st	**-**	U	N/A	30.43	-	N/A	30.26	-	N/A	30.59	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	**3091**	**Blanc d'œuf en poudre**	**Powdered egg white**	BPW (1/40)	st	st	st	st	**-**	U	N/A	29.72	-	N/A	29.64	-	N/A	31.12	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3328	Coule de blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	BPW (1/40)	st	st	st	st	**-**	U	N/A	29.83	-	N/A	30.68	-	N/A	31.05	-	-	-	-	-	**NA**	**NA**	**NA**	5	c

PRODUCTION ENVIRONMENTAL SAMPLES																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
										16h at 34-38°C																		
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW)	PCR result - without PR*Eraser* protocol									Confir-Matory tests	Final result- without PR*Eraser*			Agreement without PR*Eraser*				
											CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			All confir-matory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result									
2024	**2370**	**Ecouvillon pâte à madeleine après nettoyage**	**Swab after cleaning (pastry product)**	BPW	st	st	st	st	-	P	N/A	29,91	-	N/A	30,85	-	N/A	30,29	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	**2371**	**Chiffonnette moule cake après nettoyage**	**Wipe after cleaning (pastry product)**	BPW	+p	+p	+p	+p	+	P	18,25	24,83	+	18,21	/	+	29,2	29,61	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2376**	**Ecouvillon laiterie après nettoyage**	**Swab after cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	+	P	17,34	/	+	17,52	/	+	20,09	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2377**	**Eponge laiterie avant désinfection**	**Sponge before disinfection (dairy product industry)**	BPW	+p	+p	+p	+p	+	P	19,46	25,12	+	19,26	/	+	32,15	30,26	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2378**	**Chiffonnette laiterie avant désinfection**	**Wipe before disinfection (dairy product industry)**	BPW	+M	+1/2	+M	+p	+	P	20,12	20,75	+	20,17	/	+	30,66	30,06	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2379**	**Eponge dessus chaise après nettoyage**	**Sponge after cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	+	P	19,28	21,15	+	19,42	/	+	27,18	28,89	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2380**	**Chiffonnette tuyaux inox après nettoyage**	**Wipe after cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	+	P	19,07	25,86	+	19,08	/	+	24,57	29,2	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2965**	**Eponge moule d'emmental après nettoyage (industrie laitière)**	**Sponge after cleaning (dairy industry)**	BPW	+p	+p	+p	+p	+	P	19,15	/	+	18,91	/	+	25,53	30,17	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2966**	**Chiffonnette étagère chambre froide de la fabrication après nettoyage (industrie laitière)**	**Wipe after cleaning (dairy industry)**	BPW	+p	+p	+p	+p	+	P	18,35	21,6	+	18,17	/	+	22,91	30,41	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2967**	**Chiffonnette surface (industrie laitière)**	**Wipe (dairy industry)**	BPW	+p	+M	+p	+p	+	P	19	26,54	+	18,24	/	+	25,68	30,07	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2968**	**Eau de riçage circuit NEP ligne (industrie laitière)**	**Process water (dairy industry)**	BPW	+p	+p	+p	+p	+	P	18,21	23,09	+	18,07	/	+	25,14	30,84	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	3300	Chiffonnette sol devant SAS côté couloir	Wipe (dairy product industry)	BPW	st	st	st	st	-	P	N/A	29,91	-	N/A	30,46	-	N/A	30,31	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3301	Eponge sol côté entrée personnels	Sponge (dairy product industry)	BPW	st	st	st	st	-	P	N/A	30,43	-	N/A	30,44	-	N/A	30,45	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3302	Chiffonnette couvercle cuve	Wipe (dairy product industry)	BPW	st	st	st	st	-	P	N/A	30,26	-	N/A	30,83	-	N/A	30,57	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3303	Eponge paillase de labo de fabrication après nettoyage	Sponge (cheese industry)	BPW	st	st	st	st	-	P	N/A	30,27	-	N/A	30,31	-	N/A	30,56	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3304	Chiffonnette sol de la cave des emmentals avant nettoyage	Wipe (cheese industry)	BPW	st	st	st	st	-	P	N/A	29,83	-	N/A	30,3	-	N/A	30,55	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3305	Ecouvillon chaîne de production après nettoyage	Swab (cheese industry)	BPW	st	st	st	st	-	P	N/A	30,03	-	N/A	31,19	-	N/A	30,97	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3306	Ecouvillon moule emmental après nettoyage	Swab (cheese industry)	BPW	st	st	st	st	-	P	N/A	29,72	-	N/A	31,74	-	N/A	31,07	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3307	Chiffonnette avant nettoyage	Wipe before cleaning (dairy product industry)	BPW	st	st	st	st	-	P	N/A	30,39	-	N/A	30,54	-	N/A	30,77	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3308	Eponge avant désinfection	Sponge before disinfection (dairy product industry)	BPW	st	st	st	st	-	P	N/A	29,56	-	N/A	30,49	-	N/A	31	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	**1764**	**Déchets effiloché de bœuf**	**Residues of shredded beef**	BPW	+p	+M	+p	+M	+	P	19.13	23.38	+	19.73	/	+	22,11	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1765**	**Déchets effiloché de bœuf**	**Residues of shredded beef**	BPW	+p	+p	+p	+M	+	P	20.09	21.83	+	20.54	/	+	20,21	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1766**	**Déchets sol parmentier**	**Residues of parmentier**	BPW	+1/2	+M	+1/2	+M	+	P	22.09	24.29	+	22.61	/	+	22,21	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1767**	**Déchets chipolata**	**Residues of chipolata**	BPW	+p	+p	+M	+p	+	P	20.11	24.57	+	20.5	/	+	21,3	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b

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

PRODUCTION ENVIRONMENTAL SAMPLES

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW)	16h at 34-38°C																	
											PCR result - without PRE*raser* protocol									Confir-Matory tests	Final result- without PRE*raser*			Agreement without PRE*raser*				
											CFX Opus (DeepWell)	IPC		QuantStudio 5 (Fast)	IPC		qTOWER	IPC										
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella (Cq)	Cq	**Result**	Salmonella (Cq)	Cq	**Result**	Salmonella (Cq)	Cq	**Result**	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	**1768**	**Déchets chipolata**	**Residues of chipolata**	BPW	+M	+M	+M	+p	**+**	P	21.22	25.34	+	21.89	/	+	22,19	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	1769	Déchets chipolata	Residues of chipolata	BPW	-A	-B	-A	-A	**-**	P	N/A	30.23	-	N/A	30.83	-	N/A	31,32	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	1771	Déchets pâte fine porc	Residues of pork	BPW	st	st	st	st	**-**	P	N/A	30.51	-	N/A	30.78	-	N/A	31,09	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1819**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	+p	+p	+p	+p	**+**	P	20.15	26.83	+	20.27	/	+	28,64	31,35	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1820**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	+p	+p	+M	+p	**+**	P	22.02	25.56	+	22.18	/	+	29,04	30,43	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1821**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	-A	+p	-A	+p	**+**	P	19.44	20.18	+	19.35	/	+	22,26	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1822**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	+p	+p	+M	+p	**+**	P	19.09	/	+	19.06	/	+	21,26	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1823**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	+p	+p	+p	+p	**+**	P	21.11	21.19	+	21.36	/	+	22,72	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1824**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	+1/2	+1/2	+1/2	+1/2	**+**	P	30.37	29.13	+	31.45	30.66	+	33,1	30,36	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1825**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	-A	+M	-A	+p	**+**	P	27.5	27.85	+	27.64	29.66	+	29,33	29,63	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1826**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	+M	+M	+M	+p	**+**	P	30.87	29.07	+	32.57	30.6	+	31,96	30,69	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1827**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	st	st	st	st	**-**	P	30.37 N/A* N/A**	N/A 25.08* 30.53**	i/i*/-**	N/A N/A* N/A**	N/A 26.69* 30.46**	i/i*/-**	N/A N/A**	-/30.79**	i/-**	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1828**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	st	st	st	st	**-**	P	30.35 N/A* N/A**	19.49 34.03* 30.64**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.64**	i/i*/-**	N/A N/A**	-/31.06**	i/-**	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1829**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	-A	+M	-A	+p	**+**	P	25.44	27.99	+	25.73	30.93	+	25,62	29,76	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	2316	Déchet riz espagnol	Spanish-style rice residue (RTRH products industry)	BPW	-A	-A	-A	-A	**-**	P	N/A	30,2	-	N/A	31,21	-	N/A	31	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2317	Déchets crêpes bretonnes	Residues of pancakes	BPW	st	st	st	st	**-**	P	N/A	29,73	-	N/A	31,27	-	N/A	30,34	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2318	Déchet porc saumuré	Residues of pork	BPW	-B	-A	-A	-A	**-**	P	N/A	29,53	-	N/A	31,34	-	N/A	32,19	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2319	Déchet chipolata	Residues of chipolata	BPW	+d	st	+d	st	**-**	P	N/A	30,54	-	N/A	31,26	-	N/A	30,71	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2320	Déchet viande	Residues of meat	BPW	-B	-B	-A	-A	**-**	P	N/A	29,74	-	N/A	31,18	-	N/A	30,18	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1763**	**Eau de lavage après rinçage (industrie porcine)**	**Process water after cleaning (pork meat industry)**	BPW	st	st	st	st	**-**	P	N/A	30.26	-	N/A	30.88	-	N/A	30,83	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	**2367**	**Eau de process brioche après nettoyage**	**Process water after cleaning (pastry product)**	BPW	+p	+p	+p	+p	**+**	P	18,56	28,97	+	18,76	/	+	25,44	28,78	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2368**	**Eau de process pâte à madeleine avant nettoyage**	**Process water before cleaning (pastry product)**	BPW	+p	+p	+p	+p	**+**	P	18,15	25,08	+	18,28	/	+	31,79	30,4	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2369**	**Eau de process pâte à madeleine après nettoyage**	**Process water after cleaning (pastry product)**	BPW	+p	+p	+p	+p	**+**	P	18,48	25,21	+	18,65	/	+	29,45	29,61	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2370**	**Eau de process bac laverie après nettoyage**	**Process water after cleaning (multi component product)**	BPW	+p	+p	+p	+p	**+**	P	18,21	26,92	+	18,26	/	+	22,28	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2371**	**Eau de process pâte fino après nettoyage**	**Process water after cleaning (multi component product)**	BPW	+p	+p	+p	+p	**+**	P	18,41	20,35	+	18,43	/	+	30,64	29,74	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2372**	**Eau de rinçage sardine avant nettoyage**	**Process water before cleaning (fish product)**	BPW	+p	+p	+p	+p	**+**	P	19,43	/	+	19,62	/	+	30,71	29,6	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2373**	**Eau de rinçage laiterie après nettoyage**	**Process water after cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	**+**	P	18,12	27,43	+	18,13	/	+	23,95	27,22	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2374**	**Eau de process après nettoyage**	**Process water after cleaning (meat product industry)**	BPW	+p	+p	+p	+p	**+**	P	17,42	17,97	+	17,53	/	+	26,57	28,38	+	+	+	+	+	**PA**	**PA**	**PA**	6	c

PRODUCTION ENVIRONMENTAL SAMPLES

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦						Alternative method: BAC*Gene* GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		**Final result**	Protocol (P: paired or U: unpaired = BPW)	16h at 34-38°C																	
											PCR result - without PR*Eraser* protocol									**Confir-Matory tests**	**Final result- without PR*Eraser***			**Agreement without PR*Eraser***				
											CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER											
					XLD	IRIS *Salmonella*®	XLD	IRIS *Salmonella*®			Salmonella (Cq)	IPC Cq	**Result**	Salmonella (Cq)	IPC Cq	**Result**	Salmonella (Cq)	IPC Cq	**Result**	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	3329	Eau de process (laiterie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	29,65	-	N/A	30,37	-	N/A	30,35	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3330	Eau de rinçage (laiterie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	29,57	-	N/A	30,32	-	N/A	30,24	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3331	Eau de siphon salle de fabrication (fromagerie)	Process water (dairy industry)	BPW	-B	-C	-A	-A	-	P	N/A	29,43	-	N/A	30,29	-	N/A	30,33	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3332	Eau de rinçage (fabrication de pâte à madeleine)	Process water (pastry product)	BPW	st	st	st	st	-	P	N/A	29,51	-	N/A	30,36	-	N/A	30,3	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3333	Eau de rinçage (fromagerie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	30,09	-	N/A	30,66	-	N/A	30,26	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3334	Eau de rinçage mélangeur (fabrication de brioche)	Process water (pastry product)	BPW	st	st	st	st	-	P	N/A	29,63	-	N/A	30,53	-	N/A	30,62	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3335	Eau de process (fabrication de brioche)	Process water (pastry product)	BPW	st	st	st	st	-	P	N/A	30,1	-	N/A	30,26	-	N/A	30,5	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3336	Eau de rinçage (fromagerie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	29,75	-	N/A	30,31	-	N/A	30,82	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3337	Eau de rinçage circuit NEP ligne (laiterie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	30,04	-	N/A	30,32	-	N/A	30,9	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3338	Eau de rinçage (fabrication de pâte à madeleine)	Process water (pastry product)	BPW	st	st	st	st	-	P	N/A	29,67	-	N/A	30,39	-	N/A	30,5	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3339	Eau de process pâte fino	Process water (industry)	BPW	st	st	st	st	-	P	N/A	29,77	-	N/A	30,18	-	N/A	31	-	-	-	-	-	**NA**	**NA**	**NA**	6	c

PRODUCTION ENVIRONMENTAL SAMPLES																								
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**ISO 6579-1 ♦**		**Alternative method : BAC*Gene* GO Salmonella**																	Category	Type
						16h at 34-38°C																		
				Enrichment broth	**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**PCR result - with PRE*raser* protocol**									**Confir-matory tests**	**Final result- with PRE*raser***			**Agreement- with PRE*raser***				
							CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER											
							Salmonella (Cq)	IPC Cq	**Result**	Salmonella (Cq)	IPC Cq	**Result**	Salmonella (Cq)	IPC Cq	**Result**	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	**2370**	**Ecouvillon pâte à madeleine après nettoyage**	**Swab after cleaning (pastry product)**	BPW	**-**	P	N/A	30.2	-	N/A	30.85	-	N/A	30.03	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	**2371**	**Chiffonnette moule cake après nettoyage**	**Wipe after cleaning (pastry product)**	BPW	**+**	P	18,13	/	+	18.12	/	+	24.28	28.07	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2376**	**Ecouvillon laiterie après nettoyage**	**Swab after cleaning (dairy product industry)**	BPW	**+**	P	18,02	/	+	17.69	/	+	22.07	-	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2377**	**Eponge laiterie avant désinfection**	**Sponge before disinfection (dairy product industry)**	BPW	**+**	P	19,44	25.6	+	19.52	/	+	24.13	26.92	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2378**	**Chiffonnette laiterie avant désinfection**	**Wipe before disinfection (dairy product industry)**	BPW	**+**	P	20,07	21.96	+	20.06	/	+	24.32	28.17	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2379**	**Eponge dessus chaise après nettoyage**	**Sponge after cleaning (dairy product industry)**	BPW	**+**	P	19,48	23.57	+	19.54	/	+	24.22	27.6	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2380**	**Chiffonnette tuyaux inox après nettoyage**	**Wipe after cleaning (dairy product industry)**	BPW	**+**	P	19,06	22.74	+	19.05	/	+	23.06	28.04	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2965**	**Eponge moule d'emmental après nettoyage (industrie laitière)**	**Sponge after cleaning (dairy industry)**	BPW	**+**	P	19,07	/	+	18.77	/	+	28.24	30.05	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2966**	**Chiffonnette étagère chambre froide de la fabrication après nettoyage (industrie laitière)**	**Wipe after cleaning (dairy industry)**	BPW	**+**	P	18	21.69	+	17.62	/	+	28.63	29.99	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2967**	**Chiffonnette surface (industrie laitière)**	**Wipe (dairy industry)**	BPW	**+**	P	18,53	22.54	+	17.88	/	+	26	29.29	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2968**	**Eau de riçage circuit NEP ligne (industrie laitière)**	**Process water (dairy industry)**	BPW	**+**	P	18,04	/	+	17.46	/	+	25.56	30.4	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	3300	Chiffonnette sol devant SAS côté couloir	Wipe (dairy product industry)	BPW	**-**	P	N/A	30.24	-	N/A	30.52	-	N/A	30.39	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3301	Eponge sol côté entrée personnels	Sponge (dairy product industry)	BPW	**-**	P	N/A	30.13	-	N/A	30.73	-	N/A	30.52	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3302	Chiffonnette couvercle cuve	Wipe (dairy product industry)	BPW	**-**	P	N/A	30.22	-	N/A	30.57	-	N/A	30.69	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3303	Eponge paillase de labo de fabrication après nettoyage	Sponge (cheese industry)	BPW	**-**	P	N/A	30.33	-	N/A	30.43	-	N/A	30.58	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3304	Chiffonnette sol de la cave des emmentals avant nettoyage	Wipe (cheese industry)	BPW	**-**	P	N/A	30.73	-	N/A	32.08	-	N/A	30.44	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3305	Ecouvillon chaîne de production après nettoyage	Swab (cheese industry)	BPW	**-**	P	N/A	29.75	-	N/A	30.76	-	N/A	30.7	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3306	Ecouvillon moule emmental après nettoyage	Swab (cheese industry)	BPW	**-**	P	N/A	30.33	-	N/A	30.7	-	N/A	30.29	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3307	Chiffonnette avant nettoyage	Wipe before cleaning (dairy product industry)	BPW	**-**	P	N/A	29.74	-	N/A	30.55	-	N/A	30.48	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	3308	Eponge avant désinfection	Sponge before disinfection (dairy product industry)	BPW	**-**	P	N/A	29.77	-	N/A	31.03	-	N/A	30.45	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	**1764**	**Déchets effiloché de bœuf**	**Residues of shredded beef**	BPW	**+**	P	19.09	28.68	+	19.68	/	+	23.3	32.79	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1765**	**Déchets effiloché de bœuf**	**Residues of shredded beef**	BPW	**+**	P	20.35	27.57	+	21.12	32.57	+	25.11	30.61	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1766**	**Déchets sol parmentier**	**Residues of parmentier**	BPW	**+**	P	22.47	25.09	+	23.19	/	+	24.67	30.68	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1767**	**Déchets chipolata**	**Residues of chipolata**	BPW	**+**	P	19.36	27.63	+	20.4	30.62	+	22.16	30.65	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1768**	**Déchets chipolata**	**Residues of chipolata**	BPW	**+**	P	21.1	25.57	+	21.62	31.64	+	24.44	29.96	+	+	+	+	+	**PA**	**PA**	**PA**	6	b

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PRODUCTION ENVIRONMENTAL SAMPLES																								
Year of analysis	**Sample N°**	**Product (French name)**	**Product**	**ISO 6579-1 ◆**		**Alternative method : BAC*Gene* GO Salmonella**																	Category	Type
				Enrichment broth	**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**16h at 34-38°C**																	
							PCR result - with PR*Eraser* protocol									**Confir-matory tests**	**Final result- with PR*Eraser***			**Agreement- with PR*Eraser***				
							CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER											
								IPC			IPC			IPC										
							Salmonella (Cq)	Cq	**Result**	Salmonella (Cq)	Cq	**Result**	Salmonella (Cq)	Cq	**Result**	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	1769	Déchets chipolata	Residues of chipolata	BPW	**-**	P	N/A	30.17	-	N/A	30.69	-	N/A	30.82	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	1771	Déchets pâte fine porc	Residues of pork	BPW	**-**	P	N/A	30.07	-	N/A	30.24	-	N/A	30.95	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1819**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**+**	P	20.31	/	+	20.63	/	+	23.96	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1820**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**+**	P	22.68	27.51	+	24.01	/	+	26.38 33.41*	N/A N/A*	i/+*	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1821**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**+**	P	21.23	13.18	+	21.45	/	+	24.68	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1822**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**+**	P	20.07	34.55	+	20.19	/	+	22.74	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1823**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**+**	P	22.03	30.06	+	21.89	/	+	24.8	/	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1824**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**+**	P	31.92	30.24	+	32.87	31.45	+	33.26	31.44	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1825**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**+**	P	29.45	29.53	+	29.81	31.79	+	34.24	32.08	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1826**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**+**	P	32.54	31.15	+	33.64	32.21	+	32,99	29,8	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1827**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**-**	P	N/A N/A*	N/A 31.24*	i/-*	N/A N/A*	N/A 30.48*	i/-*	N/A N/A* N/A**	N/A N/A* 32.11**	i/i*/-**	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1828**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**-**	P	N/A N/A*	17.82 30.72*	i/-*	N/A N/A* N/A**	N/A 30.4* 30.89**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 32.02**	i/i*/-**	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1829**	**Poussières d'aspirateur**	**Vacuum dust**	BPW	**+**	P	25.0	27.22	+	25.19	30.78	+	29.04	30.06	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	2316	Déchet riz espagnol	Spanish-style rice residue (RTRH products industry)	BPW	**-**	P	N/A	30.29	-	N/A	31.23	-	N/A	30.33	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2317	Déchets crêpes bretonnes	Residues of pancakes	BPW	**-**	P	N/A	30.27	-	N/A	31.18	-	N/A	30.49	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2318	Déchet porc saumuré	Residues of pork	BPW	**-**	P	N/A	30.19	-	N/A	31.22	-	N/A	30.24	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2319	Déchet chipolata	Residues of chipolata	BPW	**-**	P	N/A	30.37	-	N/A	31.03	-	N/A	30.15	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2320	Déchet viande	Residues of meat	BPW	**-**	P	N/A	30.22	-	N/A	30.94	-	N/A	30.27	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1763**	**Eau de lavage après rinçage (industrie porcine)**	**Process water after cleaning (pork meat industry)**	BPW	**-**	P	N/A	30.1	-	N/A	30.22	-	N/A	31.19	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	**2367**	**Eau de process brioche après nettoyage**	**Process water after cleaning (pastry product)**	BPW	**+**	P	19,14	27.57	+	19.01	/	+	24.1	28.14	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2368**	**Eau de process pâte à madeleine avant nettoyage**	**Process water before cleaning (pastry product)**	BPW	**+**	P	18,3	27.48	+	18.36	/	+	21.53	-	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2369**	**Eau de process pâte à madeleine après nettoyage**	**Process water after cleaning (pastry product)**	BPW	**+**	P	18,53	26.03	+	18.44	/	+	24.05	27.2	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2370**	**Eau de process bac laverie après nettoyage**	**Process water after cleaning (multi component product)**	BPW	**+**	P	18,06	20.25	+	18	/	+	21.82	-	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2371**	**Eau de process pâte fino après nettoyage**	**Process water after cleaning (multi component product)**	BPW	**+**	P	18,34	27.72	+	18.3	/	+	22.23	27.62	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2372**	**Eau de rinçage sardine avant nettoyage**	**Process water before cleaning (fish product)**	BPW	**+**	P	19,12	24.31	+	19.06	/	+	24.12	28.17	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2373**	**Eau de rinçage laiterie après nettoyage**	**Process water after cleaning (dairy product industry)**	BPW	**+**	P	18,05	28.69	+	17.89	/	+	22.26	-	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2374**	**Eau de process après nettoyage**	**Process water after cleaning (meat product industry)**	BPW	**+**	P	18,04	/	+	17.99	/	+	21.92	27.64	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	3329	Eau de process (laiterie)	Process water (dairy industry)	BPW	**-**	P	N/A	29.89	-	N/A	30.01	-	N/A	30.34	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3330	Eau de rinçage (laiterie)	Process water (dairy industry)	BPW	**-**	P	N/A	29.55	-	N/A	30.01	-	N/A	30.41	-	-	-	-	-	**NA**	**NA**	**NA**	6	c

PRODUCTION ENVIRONMENTAL SAMPLES

Year of analysis	Sample N°	Product (French name)	Product	ISO 6579-1 ◆		Alternative method : BACGene GO Salmonella																	Category	Type
							16h at 34-38°C																	
							PCR result - with PREraser protocol									Confir-matory tests	Final result- with PREraser			Agreement- with PREraser				
							CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER											
								IPC			IPC			IPC										
				Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	Salmonella (Cq)	Cq	Result	Salmonella (Cq)	Cq	Result	Salmonella (Cq)	Cq	Result	All confir-matory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	3331	Eau de siphon salle de fabrication (fromagerie)	Process water (dairy industry)	BPW	**-**	P	N/A	30.18	-	N/A	30.07	-	N/A	30.55	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3332	Eau de rinçage (fabrication de pâte à madeleine)	Process water (pastry product)	BPW	**-**	P	N/A	30.26	-	N/A	30	-	N/A	30.55	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3333	Eau de rinçage (fromagerie)	Process water (dairy industry)	BPW	**-**	P	N/A	30.33	-	N/A	30.07	-	N/A	30.54	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3334	Eau de rinçage mélangeur (fabrication de brioche)	Process water (pastry product)	BPW	**-**	P	N/A	30.31	-	N/A	30.41	-	N/A	30.03	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3335	Eau de process (fabrication de brioche)	Process water (pastry product)	BPW	**-**	P	N/A	29.59	-	N/A	30.34	-	N/A	30.47	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3336	Eau de rinçage (fromagerie)	Process water (dairy industry)	BPW	**-**	P	N/A	30.43	-	N/A	30.26	-	N/A	30.63	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3337	Eau de rinçage circuit NEP ligne (laiterie)	Process water (dairy industry)	BPW	**-**	P	N/A	29.91	-	N/A	30.21	-	N/A	30.72	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3338	Eau de rinçage (fabrication de pâte à madeleine)	Process water (pastry product)	BPW	**-**	P	N/A	29.67	-	N/A	30.2	-	N/A	30.42	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3339	Eau de process pâte fino	Process water (industry)	BPW	**-**	P	N/A	29.4	-	N/A	30.19	-	N/A	31	-	-	-	-	-	**NA**	**NA**	**NA**	6	c

Confirmatory tests: detailed results

READY TO EAT AND REHEAT (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1◆	Alternative method: BAC*Gene* GO Salmonella																							Category	Type
					16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS																
			Final result	Protocol (P: paired or U: unpaired = BPW only)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies														
2024	**2166**	**Sandwich (ham, cheese)**	+	P	+1/2	+M	+1/2	+	+	+	+	+M	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2167**	**Sandwich (chicken, egg)**	+	P	-B	md/-	md/-	/	/	/	-	1/2d	md	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2168**	**RTE product (tabbouleh)**	-	P	-C	st	-C	/	/	/	-	-B	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	**2169**	**RTE product (macedoine)**	+	P	+p	+M	+M	+	+	+	+	+p	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2170**	**RTE product (piemontaise)**	+	P	+M	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2171**	**Pastry (pudding)**	+	P	+p	+M	+p	+	NI (+Api)	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2172**	**Pastry (chocolate puff)**	-	P	-C	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	**2173**	**Pastry (caramel puff)**	-	P	-C	-B	-A	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	**2174**	**Salmon terrine**	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2175**	**Lemon mint hummus**	+	P	+p	+1/2	+p	+	+	+	+	+p	+M	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2655**	**RTE (roast chicken and egg salad with cheese)**	+	P	md/+	+m	+m	+	NI (+Api)	+	+	+M	+M	+M	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2656**	**RTE (pasta, ham, Emmental)**	+	P	md/+	-A	md/+	+	NI (+Api)	+	+	+1/2	+M	+1/2	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2657**	**RTE (rice, tomatoes, tuna, peas, corn, olive)**	+	P	+M	+M	+M	+	NI (+Api)	+	+	+1/2	+p	+M	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	**2658**	**Pastry (chocolate puff)**	-	P	-B	-C	-B	/	/	/	-	- (2)	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2849	Sandwich (ham, cheese)	-	P	-C	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2850	Sandwich (chicken)	-	P	-B	-A	-A	/	/	/	-	-C	-C	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2851	RTE product (macedoine)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2852	RTE product (rice, tomatoes, tuna, peas, corn, olives)	-	P	+m	+m	+m	- (x5)	- x5 (*C. freundi*)	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2853	Pastry (pudding)	-	P	-B	-B	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2854	Salmon terrine	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	a
2024	**2176**	**RTRH (blanquette of veal)**	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	b
2024	**2177**	**RTRH (beef bourguignon)**	+	P	md/+	+m/+	+p	+	+	+	+	+p	+M	1/2d	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	b
2024	**2178**	**RTRH (bolognese pasta)**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	b
2024	**2179**	**RTRH (lasagne)**	-	P	-C	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	b
2024	**2180**	**RTRH (couscous)**	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	b
2024	**2643**	**RTRH (stuffed tomatoes)**	+	P	pd	pd	pd	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	b
2024	**2644**	**RTRH (Beef, mashed potatoes)**	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	b
2024	**2645**	**RTRH (cheese burger)**	+	P	-A	md/+	-A	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	b
2024	**2646**	**RTRH (pizza ham cheese)**	+	P	-A	d (2)/+	-A	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	-	-	-	ND$_{FN(alt)}$	ND$_{FN(alt)}$	ND$_{FN(alt)}$	1	b

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

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					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies														
2024	**2647**	**RTRH (Buckwheat, ham, cheese)**	+	P	-A	-A	-A	/	/	/	-	+M	+1/2	+M	+	+	+	+	+	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	1	b
2024	**2648**	**RTRH (sandwich bread, ham, cheese)**	-	P	-A	-C	-A	/	/	/	-	-C	-C	-B	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2024	**2649**	**RTRH pasta, salmon, leek)**	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2885**	**Frozen Cantonese rice**	+	P	+m	+m	+m	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2886**	**Frozen lasagne**	+	P	d/+m	+m	+m	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2887**	**Frozen shepherd's pie**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2888**	**Frozen couscous**	+	P	+M	+M	+M	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	3104	RTRH (Buckwheat, ham, cheese)	-	P	-C	-B	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2024	3105	RTRH (salmon, rice)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2024	3106	RTRH (pasta, bacon, cream)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2024	3107	RTRH (rice, chicken, mushroom)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2024	**2201**	**Smoked salmon**	+	P	+p	+M	+M	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2202**	**Smoked salmon**	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2203**	**Smoked trout**	+	P	+1/2	+M	+1/2	+	+	+	+	+12	+M	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2204**	**Smoked duck breast**	+	P	md/d	+1/2/+	+m	+	+	- x5 (A,B,C,D)	+	+1/2	+1/2	+M	+	NI (+Api)	- x5 (A,B,C,D)	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2205**	**Dried duck breast**	+	P	md/d	md/+	+m/+	+	+	- x5 (A,B,C,D)	+	+M	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	2500	Smoked salmon	-	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	2501	Smoked salmon	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	2502	Smocked trout	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	2503	Dried duck breast	-	P	-B	-B	-C	/	/	/	-	-C	-B	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	2504	Smocked duck breast	-	P	-A	-A	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	**2650**	**Lemon tuna fillets**	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2651**	**Gravlax marinated salmon with basil and lemon**	-	P	-A	-A	-A	/	/	/	-	-B	-C	-C	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	**2652**	**Beef carpaccio marinated with pesto rosso**	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	**2653**	**Carpaccio with Thai marinade**	+	P	+m	+1/2	+m	+	+	+	+	+1/2	+1/2	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2654**	**Slices of roast chicken breast with paprika**	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2024	**2961**	**Slices of smoked salmon (sesame, poppy seeds)**	+	P	+p	+p	+p	d	+	+	+	+p	+p	+p	d	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c

READY TO EAT AND REHEAT (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1◆	Alternative method: BAC*Gene* GO Salmonella																							Category	Type
			Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
					XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	**Final result**	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result										
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies														
2024	**2962**	**Slices of smoked salmon (5 berries)**	**+**	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2963**	**Smoked mackerel fillets**	**+**	P	d/+	+M	+M	+	+	+	+	+M	+p	+p	d	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2964**	**Smoked herring fillets**	**+**	P	+1/2	+M	+1/2	+	NI (+Api)	+	+	+M	+M	+M	+	NI (+Api)	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2884**	**Chicken fillets in brine**	**-**	P	-A	-B	-A	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c

MEAT PRODUCTS (up to 25 g)																												
Year of analysis	Sample N°	Product	ISO 6579-1♦	Alternative method: BAC*Gene* GO Salmonella																							Category	Type
					16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
			Final result	Protocol (P: paired or U: unpaired = BPW only)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	**Final result**	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result										
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies														
2024	**504**	**Minced beef steak 15%MG**	-	P	-A	-B	-A	/	/	/	-	-A	-A	-B	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	**505**	**Minced beef steak 15%MG**	+	P	+m/+	+1/2	+m	+	+	+	+	+m	+1/2	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**506**	**Beef steak**	+	P	md/+	+m	md/+	+	+	+	+	+p	+p	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**507**	**Veal escalope**	+	P	+m/+	+m	+1/2/+	+	+	+	+	+M	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**508**	**Pork loin chop**	-	P	-A	-A	-A	/	/	/	-	-A	-A	-C	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	**509**	**Beef carpaccio with basil**	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**510**	**Beef carpaccio with parmesan cheese**	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	511	Skirt	-	P	-A	-A	-A	/	/	/	-	md//-	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	512	Pork meat	-	P	-A	-A	-A	/	/	/	-	d(1)//-	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	513	Saddle of ham	+	P	+m/+	+m/+	+m/+	+	+	+	+	+m	+1/2	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	514	Pork tenderloin	-	P	-B	-B	-B	/	/	/	-	st	st	-C	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	515	Pork head	+	P	-B	-B	-B	/	/	/	-	+m	+1/2	+m	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	516	Pork tail	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	517	Sow bacon	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	518	Terderloin meat	+	P	-A	-A	-A	/	/	/	-	md/+	md/+	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**619**	**Raw fresh beef meat salty and sweet**	+	P	+1/2	+M	+1/2	+	+	+	+	+M	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**620**	**Raw fresh beef meat with shallots**	+	P	+M/+	+M	+M	+	+	+	+	+M	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**621**	**Raw fresh veal meat**	+	P	+M/+	+p	+M	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**622**	**Raw fresh veal chop**	+	P	+m/+	+M	+1/2/+	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	698	Marinated raw veal meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	704	Raw beef steak meat	-	P	-A	-B	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	705	Raw beef steak meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	**2870**	**Frozen beef meatball**	-	P	-A	-A	-A	/	/	/	-	-A	-A	-B	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2024	3523	Pork meat	+	P	-A	-A	-A	/	/	/	-	-A	+m	+m/+	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**3524**	**Chicken fillet**	+	P	-A	d(1)//+	d(1)/+	+	+	+	+	md/+	+m	+m	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3525**	**Turkey escalope**	+	P	-A	-B	-A	/	/	/	-	md/+	+m/+	-A	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3526**	**Chicken escalope**	+	P	md/+	md/-	md/d	+	+	+	+	md/+	+1/2	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3527**	**Chicken strips**	+	P	md/+	+m	+m	+	+	+	+	md/+	+M	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	3528	Chicken wings	-	P	-A	-A	md/-	/	/	/	-	md/d	-A	-A	-	-	-	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3529	Chicken wings	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3530	Chicken	-	P	-A	-A	-A	/	/	/	-	-B	-B	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3531	Turkey meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3532	Skinless chicken leg	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2024	3533	Lean duck liver	+	P	-A	+m/+	+m/+	+	+	+	+	+m	+1/2	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3534**	**Raw fresh marinated chicken meat**	+	P	md/+	+m/+	+m/+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**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 (up to 25 g)																												
			ISO 6579-1♦	Alternative method: BAC*Gene* GO Salmonella																								
					16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS																
Year of analysis	Sample N°	Product	Final result	Protocol (P: paired or U: unpaired = BPW only)	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER	Category	Type
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies														
2024	**3535**	**Raw fresh marinated chicken meat**	+	P	-A	-A	md/d	-(x5)	/	/	-	+m	+M	+1/2	+	+	+	+	+	+	-	-	-	ND$_{FN(alt)}$	ND$_{FN(alt)}$	ND$_{FN(alt)}$	2	b
2024	**3536**	**Raw fresh turkey meat**	+	P	-A	md/+	md/+	+	+	+	+	+m	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b
2024	**3537**	**Raw fresh duck meat**	-	P	-A	-A	-A	/	/	/	-	-A	-B	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	b
2024	**3538**	**Raw fresh chicken meat**	+	P	md/-	-A	md/d	d	- (x5 *E.coli)*	/	-	+m	+m	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b
2024	2899	Raw smoked chicken meat	+	P	d(1)/+	+m	+m/+	+	+	+	+	+m	+m	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b
2024	2900	Raw smoked chicken meat	+	P	-A	+m	+m/+	+	+	+	+	+m/+	+m/+	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b
2024	2901	Raw poultry meat	-	P	-A	-A	-A	/	/	/	-	-A	-B	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	b
2024	2902	Raw chicken meat	+	P	-A	md/-	md/-	/	/	/	-	-A	+m/+	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b
2024	699	Raw chicken meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	b
2024	700	Raw chicken meat	-	P	-A	-A	md	- (x5)	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	b
2024	701	Raw turkey meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	b
2024	3521	Chicken leg with skin	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	b
2024	3522	Chicken	+	P	-A	md/+	1/2d/-	+	+	+	+	+m	+m	+m/+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b
2024	**628**	**Smoked bacon 21%MG**	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	/	+	+	+	+	+	+	+	PA	PA	PA	2	c
2024	**629**	**Sausage 24%MG**	-	U	md/+	+M	+M	+	+	+	+	+1/2	+p	+M	+	/	+	+	+	+	+	+	+	PD	PD	PD	2	c
2024	**630**	**Sausage meat 20%MG**	+	U	+m	+m	+1/2	+	+	+	+	+m	+1/2	+1/2	+	/	+	+	+	+	+	+	+	PA	PA	PA	2	c
2024	**631**	**Sausage 23%MG**	-	U	-A	d(1)/-	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	c
2024	**632**	**Sausage 20%MG**	+	U	+m/+	+M	+M/+	+	+	+	+	+p	+p	+p	+	/	+	+	+	+	+	+	+	PA	PA	PA	2	c
2024	**633**	**Beef and sheep sausage 24%MG**	-	U	+1/2	+M	+M	+	+	+	+	+M	+p	+p	+	/	+	+	+	+	+	+	+	PD	PD	PD	2	c
2024	**634**	**Pate 23%MG**	-	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	/	+	+	+	+	+	+	+	PD	PD	PD	2	c
2024	**635**	**Pate 35%MG**	-	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	/	+	+	+	+	+	+	+	PD	PD	PD	2	c
2024	**636**	**Serrano ham 20%MG**	-	U	md/-	-A	-A	/	/	/	-	md/-	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	c
2024	**637**	**Coppa 20%MG**	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	ND	ND	ND	2	c
2024	**638**	**Pork meat rosette 34%MG**	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	ND	ND	ND	2	c
2024	**639**	**Raw slices of smoked bacon 22%MG**	-	U	-B	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	c
2024	**689**	**Raw bacon 22%MG**	+	U	+M	+M	+p	+	+	+	+	+1/2	+p	+p	+	/	/	+	+	+	+	+	+	PA	PA	PA	2	c
2024	**690**	**Chorizo 22%MG**	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	ND	ND	ND	2	c
2024	**691**	**Raw smoked bacon 20%MG**	+	U	+p	+M	+M	+	+	+	+	+M	+M	+M	+	/	/	+	+	+	+	+	+	PA	PA	PA	2	c
2024	694	Smoked bacon 20%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	c
2024	695	Sausage 21% MG	-	U	-A	-A	md	- (x5)	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	c
2024	696	Sausage 25%MG	-	U	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	c
2024	697	Raw smoked bacon 22%MG	-	U	md/-	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	c
2024	702	**Raw ham 20%MG**	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	c
2024	703	Sausage meat 21%MG	-	U	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	c

MILK AND DAIRY PRODUCTS (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1◆	Alternative method: BAC*Gene* GO Salmonella																							Category	Type
			Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS																
					XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
2024	**2104**	**Raw milk**	+	P	-A	md/+	md//+	+	+	+	+	d (3)/+	+1/2	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2105**	**Raw milk**	-	P	-A	-C	-B	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	**3641**	**Raw cow's milk**	+	P	-A	md/+	-A	+	+	+	+	+ (2)	+m/+	+m/+	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**3642**	**Raw cow's milk**	+	P	d(1)/+	md/+	d(1)/+	+	+	+	+	+m/+	+m	+m/+	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**3643**	**Raw cow's milk**	+	P	-A	md/+	-A	+	NI (+Api)	+	+	-A	+M	+M	+	NI (+Api)	+	+	+	+	-	-	+	**ND$_{\text{FN(alt)}}$**	**ND$_{\text{FN(alt)}}$**	**PA**	3	a
2024	**3644**	**Raw sheep's milk**	-	P	-A	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	**2102**	**Raw butter**	-	U	+M	+M	+M	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2103**	**Raw butter**	+	U	-A	+m	+m	+	NI (+Api)	+	+	-B	+M	+M	+	NI (+Api)	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2106**	**Raw cream 44%MG**	+	U	+M	+M	+M	+	+	+	+	+M	+M	+M	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2107**	**Raw cream 44%MG**	+	U	-A	+M	+M	+	NI (+Api)	+	+	-B	+M	+M	+	NI (+Api)	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2118**	**Raw cow milk cheese 32%MG**	-	U	md/+	+m/+	+m	+	+	+	+	+M	+M	+p	+	NI (+Api)	+	+	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2119**	**Raw goat milk cheese 22%MG**	-	U	-B	+m/+	md/+	+	+	+	+	+M	+M	+p	+	NI (+Api)	+	+	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2120**	**Raw cow milk cheese 33%MG**	+	U	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2121**	**Raw ewe milk cheese 32%MG**	+	U	-A	+m	md/+	+	NI (+Api)	+	+	-A	+M	+M	+	NI (+Api)	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	2309	Raw butter	-	U	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	2310	Raw ewe milk cheese 32%MG	-	U	-A	-A	-B	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	**2519**	**Raw goat milk cheese 45%MG**	+	U	-A	md/+	md/+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2520**	**Raw cow milk cheese 32%MG**	+	U	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2521**	**Raw cow milk cheese 50%MG**	-	U	d (1)/+	md/+	md/+	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2522**	**Raw cow milk cheese 45%MG**	+	U	-A	-A	-A	/	/	/	-	md/+	+m	+1/2	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2954**	**Raw cow milk cheese 22%MG**	+	U	-A	-B	-A	/	/	/	-	+m	+1/2	+1/2	+	+	+		+	+	+	-	-	**PA**	**ND$_{\text{FN(alt)}}$**	**ND$_{\text{FN(alt)}}$**	3	a
2024	**2955**	**Raw cow milk cheese35%MG**	-	U	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	/	+	+	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	3109	Raw cow milk cheese	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	3110	Raw cow milk cheese	-	U	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	3319	Raw cow milk cheese 22%MG	-	U	-A	-A	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	3320	Raw goat milk cheese 22%MG	-	U	-A	-B	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
2024	**2110**	**Pasteurized milk**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**3300**	**Pasteurized milk**	+	P	-A	-A	+m	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**3301**	**Dairy dessert (panna cotta)**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**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 (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1◆	Alternative method: BAC*Gene* GO Salmonella																							Category	Type
			Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
					XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	**Final result**	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result										
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies														
2024	**3302**	**Dairy dessert (panna cotta)**	**+**	P	+p	+p	+p	+	+	+	+	+p	+M	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	2314	Pasteurized milk	**-**	P	-A	-A	-A	/	/	/	-	-C	-C	-C	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	2315	Dairy dessert (panna cotta)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	**2525**	**Pasteurized goat milk yoghurt**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2526**	**Pasteurized cow milk yoghurt**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	3108	Pasteurized cow milk yoghurt	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	**2108**	**Pasteurized cream 30%MG**	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	**2109**	**Pasteurized cream 30%MG**	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	**2114**	**Pasteurized cow milk cheese 24%MG**	**+**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2115**	**Pasteurized cow milk cheese 33%MG**	**+**	U	+M	+M	+p	+	+	+	+	M	+M	+M	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2116**	**Pasteurized cow milk cheese 20%MG**	**+**	U	-A	-A	-A	/	/	/	-	-C	-C	-C	/	/	/		-	-	-	-	-	**ND**	**ND**	**ND**	3	b
2024	**2117**	**Pasteurized goat milk cheese 23%MG**	**+**	U	md/-	-A	-A	/	/	/	-	-A	-A	+m	+	NI (+Api)	-		+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	2311	Pasteurized cow milk cheese 20%MG	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	2312	Pasteurized ewe milk cheese 27%MG	**-**	U	st	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	2313	Pasteurized cow milk cheese 30%MG	**-**	U	-A	-B	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
2024	**2523**	**Pasteurized cow milk cheese 28%MG**	**+**	U	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2524**	**Pasteurized cow milk cheese 28%MG**	**+**	U	+p	+M	+M	+	+	+	+	+M	+M	+M	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2449**	**Skimmed milk powder**	**+**	U	st	st	st	/	/	/	-	st	st	st	/	/	/		/	-	-	-	-	**ND**	**ND**	**ND**	3	c
2024	**2450**	**Skimmed milk powder**	**-**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PD**	**PD**	**PD**	3	c
2024	**2451**	**Skimmed milk powder**	**+**	U	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2452**	**Semi-skimmed milk powder (calcium / vitamin D)**	**+**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2453**	**Skimmed milk powder (calcium / vitamin D)**	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	/	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	**2454**	**Skimmed milk powder**	**+**	U	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2455**	**Semi-skimmed milk powder**	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	/	-	-	-	-	**NA**	**NA**	**NA**	3	c

MILK AND DAIRY PRODUCTS (up to 25 g)																												
Year of analysis	Sample N°	Product	ISO 6579-1◆	Alternative method: BAC*Gene* GO Salmonella																							Category	Type
					16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS																
			Final result	Protocol (P: paired or U: unpaired = BPW only)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies														
2024	**2457**	**Whole milk powder 26%MG**	+	U	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2458**	**Whole milk powder 26%MG**	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**3086**	**Caseinate**	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	**3089**	**Lactose**	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/		-	-	-	-	-	**ND**	**ND**	**ND**	3	c
2024	3284	Skimmed milk powder	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3285	Semi-skimmed milk powder (calcium / vitamin D)	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3286	Skimmed milk powder	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3287	Skimmed milk powder	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3288	Skimmed milk powder	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3289	Maltodextrin	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3290	Maize starch	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3291	Lactose	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3292	Whole milk powder 26%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
2024	3293	Whole milk powder 26%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1◆	Alternative method: BACGene GO Salmonella																									Category	Type
			Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																									
					Confirmatory tests																Final result			Agreement						
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER				
					XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result										
2024	**1747**	**Raw fish fillet (salmon)**	+	P	+1/2	md	-A	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	**1748**	**Raw fish fillet (pollack)**	+	P	+1/2	+1/2	+m	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	**1749**	**Raw fish fillet (cod)**	+	P	-A	-A	-A	/	/	/	-	+M	+p	+p	+	+	+	+	+	+	+	+	-	PA	PA	PA	4	a
2024	**1750**	**Raw fish (trout)**	-	P	-A	-A	Md	+	-(-Apix5 *Aeromonas*)	/	-	-C	-C	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	**1751**	**Raw fish (haddock)**	-	P	+m/-	-A	Md	d	-(-Apix5 *Aeromonas*)	-	-	-B	-C	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	**1752**	**Raw fish fillet (salmon)**	+	P	-A	+m/+	1/2d	+	+	+	+	+m	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	**1753**	**Raw fish filet (saithe)**	+	P	+m/+	+m	+1/2	+	+	+	+	+m	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	**1754**	**Raw fish (monkfish tail)**	+	P	+m/+	+1/2	+M	+	+	+	+	+M	+M	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	**1755**	**Raw fish fillet (sea bream)**	-	P	-A	-A	-A	/	/	/	-	-C	-C	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	**1756**	**Raw fish (skate wing)**	+	P	+1/2	md	+1/2	+	+	+	+	+M	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	**1757**	**Raw prawns**	+	P	d (1)/+	-A	d/d	d (x5)	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	**1758**	**Raw scallops**	+	P	+1/2	+M	+m	+	+	+	+	+M	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	**1759**	**Raw hollow oysters**	-	P	-B	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	**1760**	**Raw mussels**	+	P	+m	+m	+M	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	1844	Raw oysters	-	P	-A	-A	-A	/	/	/	-	-A	-C	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1845	Raw whelk	-	P	-A	-B	+p	- (x5)	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1846	Raw mussels	-	P	-A	-B	-A	/	/	/	-	md (ox + x5)	-C	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1847	Raw scallops	-	P	-A	-A	-A	/	/	/	-	-B	-C	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1848	Raw giant squid slice	-	P	-A	-A	-A	/	/	/	-	-B	-C	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1849	Raw sea almonds	-	P	-A	-A	-A	/	/	/	-	-B	-B	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1850	Raw prawns	-	P	-A	-A	-A	/	/	/	-	-C	-C	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1851	Raw prawns	-	P	-A	-A	-A	/	/	/	-	-B	-C	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1852	Raw fish fillet (pollack)	-	P	-A	-A	-A	/	/	/	-	-A	-B	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1853	Raw fish filet (saithe)	-	P	-A	-A	-A	/	/	/	-	-B	-B	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1854	Raw fish filet (salmon)	-	P	-A	-A	-A	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	1855	Raw fish (haddock)	-	P	-A	-A	-A	/	/	/	-	-A	-C	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	a
2024	**2216**	**Bagged lettuce**	+	P	+m//+	+m	+m	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2024	**2217**	**Sprouts**	+	P	-A	-A	-A	/	/	/	-	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2024	**2218**	**Fresh chives**	-	P	md/-	-B	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	b
2024	**2219**	**Fresh basil**	+	P	md/+	+m/+	md/+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2024	**2220**	**Fresh parsley**	-	P	md/-	md/d	md/d	- (x5)	/	/	-	-A	-A	d/d	- (x5)	/	/	-	-	-	-	-	-	PD$_{\text{FP(alt)}}$	NA	PD$_{\text{FP(alt)}}$	4	b
2024	**2722**	**Lamb's lettuce leaves**	+	P	+m	+1/2	+m/+	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2024	**2723**	**Batavia**	+	P	md/+	+m/+	+m	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2024	**2724**	**Oak leaf salad**	+	P	md/+	d (1)/+	md/+	+	+	+	+	+1/2	+1/2	+M	+	+	+	+	+	+	+	+	-	PA	PA	ND$_{\text{FN(alt)}}$	4	b
2024	**2725**	**Young sprouts**	+	P	d (1)/+	+m	-A	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2024	**2726**	**Fresh coriander**	+	P	+m/+	-A	-A	/	+	+	+	+m	+m	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2024	**2727**	**Fresh dill**	-	P	-A	-A	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	b
2024	**2728**	**Fresh mint**	-	P	md//-	-A	-A	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	PD$_{\text{FP(alt)}}$	PD$_{\text{FP(alt)}}$	NA	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 FISHERY PRODUCTS (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1◆	Alternative method: BACGene GO Salmonella																							Category	Type
					16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS																
			Final result	Protocol (P: paired or U: unpaired = BPW only)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	**Final result**	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies														
2024	**2729**	**Fresh rosemary**	-	P	md//-	md	-A	- (x5)	- x5 (Serratia marcescens)	/	-	-B	md/d	-A	/	- x5 (Serratia marcescens)	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2876**	**Frozen basil**	-	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2877**	**Frozen flat-leaf parsley**	-	P	-B	-A	d/-	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2878**	**Frozen chives**	-	P	md	-C	-B	/	- x5 (*C. freundi*)	/	-	-A	-B	-C	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2879**	**Frozen coriander**	-	P	-A	-B	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**3097**	**Sucrine lettuce**	+	P	-A	-B	-A	/	/	/	-	+M	+M	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**3098**	**Red oak leaves**	+	P	-A	-A	-A	/	/	/	-	+m	+1/2	+1/2	+	+	+	+	+	+	-	+	-	**ND$_{\text{FN(alt)}}$**	**PA**	**ND$_{\text{FN(alt)}}$**	4	b
2024	**3099**	**Mixed salad**	+	P	+m	+1/2	+m	+	+	+	+	+m	+M	+m	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**3100**	**Rocket**	+	P	-A	d/+	+m	+	+	+	+	+m	+M	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2206**	**Melon**	+	P	md/+	+m	+m/+	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2207**	**Nectarine**	+	P	md/+	+1/2	+m	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2208**	**Banana**	+	P	+m	+1/2	+m	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2209**	**Apricot**	+	P	-A	md/-	md/+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2210**	**Tomato**	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2211**	**Red pepper**	+	P	md/+	+m	+m	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2212**	**Mushroom**	+	P	md/+	+m	+m	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2213**	**Strawberry**	-	P	-A	-B	-A	/	/	/	-	-B	-B	-B	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2214**	**Cucumber**	+	P	md/+	+m	+m	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2215**	**Avocado**	+	P	+1/2	+M	+1/2	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	2493	Cabbage	-	P	-A	-A	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2494	Courgette	-	P	-A	-B	-A	/	/	/	-	-B	-C	-C	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2495	Aubergine	-	P	-A	-B	-A	/	/	/	-	-B	-C	-B	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2496	Kiwi	-	P	-A	-B	-B	/	/	/	-	-C	-C	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2497	Peach	-	P	-A	-B	-A	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2498	Apple	-	P	-A	-A	-B	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	2499	Pear	-	P	-A	-C	-B	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2880**	**Frozen red fruits**	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2881**	**Frozen pineapple chunks**	-	P	-A	d/-	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2882**	**Frozen vegetables**	-	P	-A	-C	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**2883**	**Frozen yellow beans**	-	P	-C	st	-C	/	/	/	-	st	st	-C	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	c
2024	**3101**	**Yellow plum**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**3102**	**Black grapes**	+	P	+m	+1/2	+m	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**3103**	**Carrot**	+	P	+1/2	+M	+1/2	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	4	c

INGREDIENT AND SPECIFIC FOOD (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1♦	Alternative method: BACGene GO Salmonella																							Category	Type
			Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
					XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	**Final result**	XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result										
2024	**2736**	**Quail egg**	**+**	P	+p	+M	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**2682**	**Ground cumin powder**	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2683**	**Ground curry powder**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+M	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**2684**	**Ground piment powder**	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2685**	**Dehydrated parsley**	**-**	P	-C	-C	-C	/	/	/	-	st	st	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2686**	**Dehydrated thyme**	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2687**	**Dehydrated Provence herb**	**+**	P	+M	+M	+p	+	+	+	+	+M	+M	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**2688**	**Cocoa powder**	**-**	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2689**	**Dark chocolate chip (45.5% cocoa)**	**-**	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2691**	**Milk chocolate chip (30% cocoa)**	**+**	P	+p	+M	+M	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**2840**	**Cocoa powder 32%**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**2841**	**Dehydrated oregano**	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2842**	**Dehydrated rosemary**	**-**	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2843**	**Dehydrated chives**	**+**	P	+M	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**2844**	**Dehydrated basil**	**-**	P	-C	-C	-C	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2845**	**Dehydrated parsley**	**-**	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2846**	**Sweet paprika**	**+**	P	st	st	+(1)	+	+	+	+	st	st	st	/	/	/	-	+	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	5	a
2024	**2847**	**Ground cinnamon**	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**2848**	**4 ground spices**	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**3092**	**Strong dark chocolate 85% cocoa**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**3093**	**Dark chocolate 75% cocoa**	**+**	P	+ (2)	+ (1)	+ (2)	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	5	a
2024	**3094**	**High cocoa powder chocolate (50% cocoa)**	**+**	P	-B	st	-A	/	/	/	-	-A	-A	-A	/	/	/	-	+	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	5	a
2024	**3095**	**Couscous spices**	**-**	P	-A	-A	-A	/	/	/	-	-A	-A	md	d	- x5 API (*Pantoea spp)*	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	a
2024	**3096**	**Turmeric**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	**2459**	**Milk powder infant formula with probiotics (L.Reuteni 1.7 x 10^4CFU/g) 24.3%FT**	**-**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PD**	**PD**	**PD**	5	b
2024	**2460**	**Milk powder infant formula with probiotics (L.Reuteni 3.09 x 10^4 CFU/g) 27.6%FT**	**+**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b

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INGREDIENT AND SPECIFIC FOOD (up to 25 g)																												
Year of analysis	Sample N°	Product	ISO 6579-1◆	Alternative method: BAC*Gene* GO Salmonella																							Category	Type
					16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS																
			Final result	Protocol (P: paired or U: unpaired = BPW only)	XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	**Final result**	XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	**2461**	**Milk powder infant formula with probiotics (L.Reuteni 3.2 x 10^5 CFU/g) 24.2%FT**	**+**	U	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2462**	**Milk powder infant formula with probiotics (L.Reuteni 3.2 x 10^5 CFU/g) 24.3%FT**	**+**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2463**	**Milk powder infant formula with probiotics (B.infantis 5.3 x 10^5 CFU/g) 22%FT**	**+**	U	-A	+p	+p	+	NI (+Api)	+	+	-A	+M	+p	+	NI (+Api)	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2464**	**Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3 x 10^6 CFU/g)**	**+**	U	+p	+p	+p	+	+	+	+	+p	+M	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2465**	**Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 1.05 x 10^5 CFU/g)**	**+**	U	-A	+p	+p	+	NI (+Api)	+	+	-A	+p	+p	+	NI (+Api)	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2466**	**Infant cereals with probiotics (B.lactis 1.08 x 10^6 CFU/g)**	**+**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2467**	**Infant cereals with probiotics (B.lactis 3.9 x 0^5 CFU/g)**	**-**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PD**	**PD**	**PD**	5	b
2024	**2468**	**Infant cereals with probiotics (Bifido bactéries 2.6 x 10^4 CFU/g)**	**+**	U	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**3082**	**Milk powder with probiotic 24.2%MG (5.36 x 10^6 L.reuteri DSM17938 CFU/g)**	**+**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**3083**	**Milk powder with probiotic 37%FT (4.82 x 10^5 CFU/g Limosilactobacillus fermentum heredite)**	**+**	U	st	st	st	/	/	/	-	st	st	st	/	/	/		-	-	-	-	-	**ND**	**ND**	**ND**	5	b
2024	**3084**	**Milk powder with probiotic 25.2%FT (1.27 x 10^4 CFU/g L.reuteri DSM17938)**	**+**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b

INGREDIENT AND SPECIFIC FOOD (up to 25 g)

Year of analysis	**Sample N°**	**Product**	**ISO 6579-1◆**	**Alternative method: BAC*Gene* GO Salmonella**																							**Category**	**Type**
					16h at 34-38°C																							
					Confirmatory tests																**Final result**			**Agreement**				
					Direct streaking							Streaking after subculture in RVS																
			Final result	Protocol (P: paired or U: unpaired = BPW only)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	**Final result**	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies														
2024	**3085**	**Milk powder with probiotic 22%FT (8.55 x 10^5 CFU/g Bifidobacterium infantis))**	**+**	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	3294	Infant cereals with probiotics (Bifido bactéries 2.6 x 10^4 CFU/g)	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	3295	Infant cereals with probiotics (B.lactis 1.08 x 10^6 CFU/g)	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	3296	Milk powder infant formula with probiotics (L.Reuteni 3.09 x 10^4 CFU/g) 27.6%FT	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	3297	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3 x 10^6 CFU/g) 36%FT	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	3298	Milk powder infant formula with probiotics (L.Reuteni 3.9 x 10^5 CFU/g) 24.3%FT	**-**	U	st	-C	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	3299	Milk powder with probiotic (7.41 x 10^5 CFU/g Bifidobacterium infantis)) 24% FT	**-**	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	b
2024	**2730**	**Eggs (BIO)**	**+**	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2731**	**Eggs (free-range hens)**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2732**	**Eggs (hens reared on the ground)**	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	**2733**	**Pasteurised liquid egg yolk**	**+**	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2735**	**Pasteurised liquid whole egg**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2957**	**Eggs (free-range hens)**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2958**	**Eggs (BIO)**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2959**	**Pasteurised liquid whole egg**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2960**	**Eggs (hens reared on the ground)**	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3321	Eggs (BIO)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3322	Eggs (free-range hens)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3323	Eggs (free-range hens)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	c
2024	3324	Eggs (hens reared on the ground)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	5	c

INGREDIENT AND SPECIFIC FOOD (up to 25 g)																												
Year of analysis	Sample N°	Product	ISO 6579-1♦	Alternative method: BAC*Gene* GO Salmonella																							Category	Type
					16h at 34-38°C																							
					Confirmatory tests																Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS																
					XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar					XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar														
			Final result	Protocol (P: paired or U: unpaired = BPW only)	Typical colonies	Typical colonies	Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	Typical colonies	Typical colonies	Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
2024	3325	Quail egg	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c
2024	3326	Pasteurised liquid whole egg	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c
2024	3327	Pasteurised liquid egg yolk	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c
2024	**2734**	**Pasteurised liquid egg white**	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/		/	-	-	-	-	ND	ND	ND	5	c
2024	**2956**	**Pasteurised liquid egg white**	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c
2024	**3091**	**Powdered egg white**	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c
2024	3328	Pasteurised liquid egg white	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c

PRODUCTION ENVIRONMENTAL SAMPLES																											
Year of analysis	Sample N°	Product	ISO 6579-1◆	Alternative method : BAC*Gene* GO Salmonella																						Category	Type
					16h at 34-38°C																						
					Confirmatory tests															Final result-without PR*Eraser*			Agreement-without PR*Eraser*				
					Direct streaking							Streaking after subculture in RVS															
			Final result	Protocol (P: paired or U: unpaired = BPW only)	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests	Final results	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies													
2024	**2370**	**Swab after cleaning (pastry product)**	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a
2024	**2371**	**Wipe after cleaning (pastry product)**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	**2376**	**Swab after cleaning (dairy product industry)**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	**2377**	**Sponge before disinfection (dairy product industry)**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	**2378**	**Wipe before disinfection (dairy product industry)**	+	P	+M	+M	+M	+	NI (+Api)	+	+	+M	+1/2	+1/2	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	a
2024	**2379**	**Sponge after cleaning (dairy product industry)**	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	a
2024	**2380**	**Wipe after cleaning (dairy product industry)**	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	a
2024	**2965**	**Sponge after cleaning (dairy industry)**	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	a
2024	**2966**	**Wipe after cleaning (dairy industry)**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	**2967**	**Wipe (dairy industry)**	+	P	+p	+p	+p	+	+	+	+	+p	+M	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	a
2024	**2968**	**Process water (dairy industry)**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	3300	Wipe (dairy product industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a
2024	3301	Sponge (dairy product industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a
2024	3302	Wipe (dairy product industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a
2024	3303	Sponge (cheese industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a
2024	3304	Wipe (cheese industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a
2024	3305	Swab (cheese industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a
2024	3306	Swab (cheese industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a
2024	3307	Wipe before cleaning (dairy product industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a
2024	3308	Sponge before disinfection (dairy product industry)	-	P	-C	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	a

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

PRODUCTION ENVIRONMENTAL SAMPLES

Year of analysis	**Sample N°**	**Product**	**ISO 6579-1♦**	**Alternative method : BAC*Gene* GO Salmonella**																						Category	Type
					16h at 34-38°C																						
					Confirmatory tests															**Final result-without PRE*Eraser***			**Agreement- without PRE*Eraser***				
					Direct streaking							Streaking after subculture in RVS															
					XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar					XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar													
			Final result	Protocol (P: paired or U: unpaired = BPW only)	Typical colonies	Typical colonies	Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests	**Final results**	Typical colonies	Typical colonies	Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
2024	**1764**	**Residues of shredded beef**	+	P	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1765**	**Residues of shredded beef**	+	P	+M	+1/2	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1766**	**Residues of parmentier**	+	P	+m	+1/2	+1/2	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1767**	**Residues of chipolata**	+	P	+M	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1768**	**Residues of chipolata**	+	P	+M	+M	+p	+	+	+	+	+M	+M	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	1769	Residues of chipolata	-	P	-B	-B	-C	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	1771	Residues of pork	-	P	st	-1	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1819**	**Vacuum dust**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1820**	**Vacuum dust**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1821**	**Vacuum dust**	+	P	-A	+p	+p	+	NI (+Api)	+	+	-A	+p	+p	+	NI (+Api)	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1822**	**Vacuum dust**	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1823**	**Vacuum dust**	+	P	+M	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1824**	**Vacuum dust**	+	P	-A	-A	-A	/	/	/	-	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1825**	**Vacuum dust**	+	P	-A	+1/2	+M	+	NI (+Api)	+	+	-A	+M	+M	+	NI (+Api)	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1826**	**Vacuum dust**	+	P	+m/+	+m/+	+m/+	+	+	+	+	+M	+M	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1827**	**Vacuum dust**	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1828**	**Vacuum dust**	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1829**	**Vacuum dust**	+	P	-A	+p	+p	+	NI (+Api)	+	+	-A	+M	+p	+	NI (+Api)	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	2316	Spanish-style rice residue (RTRH products industry)	-	P	-B	-B	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2317	Residues of pancakes	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2318	Residues of pork	-	P	-A	-A	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2319	Residues of chipolata	-	P	-A	st	st	/	/	/	-	+d	st	-C	/	- (x5)	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	2320	Residues of meat	-	P	-A	-B	-A	/	/	/	-	-B	-B	-B	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1763**	**Process water after cleaning (pork meat industry)**	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	**2367**	**Process water after cleaning (pastry product)**	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2368**	**Process water before cleaning (pastry product)**	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2369**	**Process water after cleaning (pastry product)**	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	c

PRODUCTION ENVIRONMENTAL SAMPLES

Year of analysis	Sample N°	Product	ISO 6579-1♦	Alternative method : BAC*Gene* GO Salmonella																						Category	Type
					16h at 34-38°C																						
					Confirmatory tests															Final result-without PR*Eraser*			Agreement- without PR*Eraser*				
					Direct streaking							Streaking after subculture in RVS						ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
			Final result	Protocol (P: paired or U: unpaired = BPW only)	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests	Final results	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests										
					Typical colonies	Typical colonies	Typical colonies					Typical colonies	Typical colonies	Typical colonies													
2024	**2370**	**Process water after cleaning (multi component product)**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2371**	**Process water after cleaning (multi component product)**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2372**	**Process water before cleaning (fish product)**	**+**	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2373**	**Process water after cleaning (dairy product industry)**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2374**	**Process water after cleaning (meat product industry)**	**+**	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	3329	Process water (dairy industry)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3330	Process water (dairy industry)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3331	Process water (dairy industry)	**-**	P	-A	-A	-A	/	/	/	-	-B	-C	-A	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3332	Process water (pastry product)	**-**	P	-B	-B	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3333	Process water (dairy industry)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3334	Process water (pastry product)	**-**	P	st	st	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3335	Process water (pastry product)	**-**	P	-A	-A	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3336	Process water (dairy industry)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3337	Process water (dairy industry)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3338	Process water (pastry product)	**-**	P	-C	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c
2024	3339	Process water (industry)	**-**	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	**NA**	**NA**	**NA**	6	c

Results after storage

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method: BACGene GO Salmonella																								Category	Type
READY TO EAT AND REHEAT (up to 25 g)																														
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																								
						PCR result									Confirmatory tests								Final result-			Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD	IRIS *Salmonella®*	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella®*	Chromogenic Salmonella Agar									
															Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies									
2024	**2166**	**Sandwich (ham, cheese)**	BPW	**+**	P	20.36	25.43	+	21.43	/	+	21.22	26.92	+	+1/2	+p	+M	+	+M	+p	+M	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2167**	**Sandwich (chicken, egg)**	BPW	**+**	P	29.31	28.75	+	30.14	30.79	+	30.9	30.03	+	-B	-A	-A	/	1/2d	md	+M	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2169**	**RTE product (macedoine)**	BPW	**+**	P	20.02	25.11	+	20.41	/	+	20.19	25.32	+	+M	+M	+p	+	+p	+p	+M	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2170**	**RTE product (piemontaise)**	BPW	**+**	P	19.57	24.24	+	20.02	/	+	20.64	/	+	+M	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2171**	**Pastry (pudding)**	BPW	**+**	P	17.18	19.88	+	17.79	/	+	18.43	/	+	+M	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2174**	**Salmon terrine**	BPW	**+**	P	17.1	/	+	17.64	/	+	18.38	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2175**	**Lemon mint hummus**	BPW	**+**	P	25.57	27.3	+	26.69	34.85	+	26.13	29.07	+	+p	+1/2	+p	+	+p	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2655**	**RTE (roast chicken and egg salad with cheese)**	BPW	**+**	P	24.46	27.55	+	25.16	30.75	+	32.22	31.14	+	+m	+1/2	+m	+	+M	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2656**	**RTE (pasta, ham, Emmental)**	BPW	**+**	P	24.58	27.5	+	25.08	31.83	+	28.96	30.48	+	+m	md//+	+m	+	+1/2	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2657**	**RTE (rice, tomatoes, tuna, peas, corn, olive)**	BPW	**+**	P	20.15	24.41	+	20.45	/	+	27.1	30.26	+	+M	+M	+p	+	+1/2	+p	+M	+	+	+	+	**PA**	**PA**	**PA**	1	a
2024	**2176**	**RTRH (blanquette of veal)**	BPW	**+**	P	18.12	/	+	18.54	/	+	20.36	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2177**	**RTRH (beef bourguignon)**	BPW	**+**	P	16.1	/	+	16.91	/	+	18.2	/	+	+m	+m	+p	+	+p	+M	1/2d	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2178**	**RTRH (bolognese pasta)**	BPW	**+**	P	17.02	/	+	17.37	/	+	22.97	28.65	+	+M	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2643**	**RTRH (stuffed tomatoes)**	BPW	**+**	P	28.09	29.26	+	28.44	30.14	+	28.81	30.31	+	pd	+p	pd	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2645**	**RTRH (cheese burger)**	BPW	**+**	P	35.16	31.97	+	36.62	31.22	+	35.96	30.67	+	-A	+m	-A	+	+1/2	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2646**	**RTRH (pizza ham cheese)**	BPW	**+**	P	N/A N/A N/A	30.2 32.2 32.3	-/-/-	N/A N/A N/A	31.03 30.06 30.09	-/-/-	N/A N/A N/A	30.75 30.29 30.37	-/-/-	-A	d (1)/+	d (1)/+	+	+p	+p	+p	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	1	b
2024	**2647**	**RTRH (Buckwheat, ham, cheese)**	BPW	**+**	P	34.08	30.21	+	N/A 36.75 35.16	31.27 30.45 30.12	-/+/+	N/A 36.4 36.35	31.17 30.37 30.47	-/+/+	-A	-A	-A	/	+M	+1/2	+M	+	+	-	-	**PA**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	1	b
2024	**2649**	**RTRH pasta, salmon, leek)**	BPW	**+**	P	17.18	25.86	+	17.66	/	+	24.66	31.63	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2885**	**Frozen Cantonese rice**	BPW	**+**	P	21.46	/	+	20.12	/	+	24.61	30.22	+	+m	+1/2	+m	+	+1/2	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2886**	**Frozen lasagne**	BPW	**+**	P	32.39	31.26	+	31.1	28.15	+	32.87	30.17	+	-C	+m	+m	+	+1/2	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2887**	**Frozen shepherd's pie**	BPW	**+**	P	17.29	/	+	15.79	4.19	+	19.79	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2888**	**Frozen couscous**	BPW	**+**	P	21.03	/	+	19.48	4.54	+	25.42	29.53	+	+M	+M	+M	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	b
2024	**2201**	**Smocked salmon**	BPW	**+**	P	18.14	23.94	+	18.62	/	+	29.13	30.28	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2202**	**Smocked salmon**	BPW	**+**	P	19.09	32.27	+	19.24	/	+	25.23	29.2	+	+M	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2203**	**Smoked trout**	BPW	**+**	P	19.02	/	+	19.36	/	+	25.19	30.33	+	+1/2	+M	+1/2	+	+12	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2204**	**Smoked duck breast**	BPW	**+**	P	22.57	24.49	+	23.39	/	+	29.47	30.15	+	md/+	+1/2	+1/2	+	+1/2	+1/2	+M	+	+	+	+	**PA**	**PA**	**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)

READY TO EAT AND REHEAT (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1◆		Alternative method: BACGene GO Salmonella																								Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																								
						PCR result									Confirmatory tests								Final result-			Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar									
															Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies									
2024	**2205**	**Dried duck breast**	BPW	**+**	P	25.29	28.01	+	25.86	37.47	+	33.92	30.61	+	md/+	-A	md/+	+	+M	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2650**	**Lemon tuna fillets**	BPW	**+**	P	17.18	27.75	+	17.51	/	+	27.94	30.99	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2653**	**Carpaccio with Thai marinade**	BPW	**+**	P	23.32	29.1	+	23.83	/	+	26.83	32.62	+	+m	+M	+1/2	+	+1/2	+1/2	+M	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2961**	**Slices of smoked salmon (sesame, poppy seeds)**	BPW	**+**	P	19.15	/	+	18.88	/	+	25.35	32.87	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2962**	**Slices of smoked salmon (5 berries)**	BPW	**+**	P	20.11	/	+	19.89	/	+	25.22	32.51	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2963**	**Smoked mackerel fillets**	BPW	**+**	P	21.06	34.53	+	20.62	/	+	31.8	31.02	+	+1/2	+M	+M	+	+M	+p	+M	+	+	+	+	**PA**	**PA**	**PA**	1	c
2024	**2964**	**Smoked herring fillets**	BPW	**+**	P	23.11	27.74	+	22.78	/	+	30.85	30.59	+	+1/2	+M	+1/2	+	+M	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	1	c

MEAT PRODUCTS (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method: BACGene GO Salmonella																								Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																								
						PCR result									Confirmatory tests								Final result-			Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar									
															Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies									
2024	**505**	**Minced beef steak 15%MG**	BPW	+	P	22.61	27.01	+	22.69	/	+	23.53	26.09	+	+m	+m	+1/2	+	+m	+1/2	+M	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**506**	**Beef steak**	BPW	+	P	28.47	30.08	+	28.72	32.97	+	30.3	30.94	+	-A	+m	+m/+	+	+p	+p	+M	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**507**	**Veal escalope**	BPW	+	P	26.53	28.25	+	27.19	35.31	+	28.26	31.03	+	md/+	+m	+M/+	+	+M	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**509**	**Beef carpaccio with basil**	BPW	+	P	21.05	36.47	+	21.44	/	+	26.3	26.9	+	+p	+1/2	+M	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**510**	**Beef carpaccio with parmesan cheese**	BPW	+	P	21.19	33.66	+	21.1	/	+	25.13	/	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	513	Saddle of ham	BPW	+	P	26.25	28.45	+	26.59	33.72	+	27.45	5.72	+	d(1)/+	+m/+	+m/+	+	+m	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	515	Pork head	BPW	+	P	30.76	30.02	+	31.46	31.15	+	32	30.28	+	-A	-A	+m/+	+ (galerie +/OMA)	+m	+1/2	+m	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	518	Terderloin meat	BPW	+	P	31.39	31.18	+	33.87	32.87	+	34.6	33.91	+	-A	-A	-A	/	md/+	md/+	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**619**	**Raw fresh beef meat salty and sweet**	BPW	+	P	18.07	/	+	19.16	-	+	21.85	31.97	+	+M	+M	+M	+	+M	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**620**	**Raw fresh beef meat with shallots**	BPW	+	P	21.06	27.01	+	21.6	-	+	21.57	31.18	+	+M	+M	+M	+	+M	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**621**	**Raw fresh veal meat**	BPW	+	P	20.08	25.17	+	20.68	-	+	22.69	/	+	+1/2	+M	+M	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**622**	**Raw fresh veal chop**	BPW	+	P	23.33	26.49	+	24.08	-	+	25.19	30.14	+	+1/2	+M	+1/2	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	3523	Pork meat	BPW	+	P	33.45	30.46	+	32.24	29.9	+	35.57	31.13	+	-A	-A	d(1)/-	/	-A	+m	+m/+	+	+	+	+	**PA**	**PA**	**PA**	2	a
2024	**3524**	**Chicken fillet**	BPW	+	P	30.42	30.57	+	31.24	32.57	+	32.2	31.45	+	-A	md/-	+m/+	+ (galerie +/OMA)	md/+	+m	+m	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3525**	**Turkey escalope**	BPW	+	P	32.02	32.19	+	32.91	33.48	+	34.5	33.78	+	d(1)//+	d(1)/+	md/+	+ (galerie +; OMB)	md/+	md/+	-A	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3526**	**Chicken escalope**	BPW	+	P	30.71	30.39	+	31.73	32.76	+	32.35	30.23	+	+m/+	+m/+	+1/2/+	+	md/+	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3527**	**Chicken strips**	BPW	+	P	28.35	30.35	+	29.05	39.61	+	30.04	31	+	md/+	+m	+m/+	+	md/+	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	3533	Lean duck liver	BPW	+	P	28.1	28.89	+	28.06	31.35	+	N/A/30.77*	-/30.59*	i/+ *	-A	+m	+m/+	+	+m	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3534**	**Raw fresh marinated chicken meat**	BPW	+	P	25.71	27.95	+	27.45	30.45	+	31.79	30.58	+	-A	md/+	+1/2	+	+1/2	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3535**	**Raw fresh marinated chicken meat**	BPW	+	P	N/A N/A N/A	31.63 32.19 32.22	-/-/-	N/A N/A N/A	30.92 32.3 33.5	-/-/-	N/A N/A N/A	31.2 34.26 31.3	-/-/-	-A	-A	md	/	+m	+M	+1/2	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	2	b
2024	**3536**	**Raw fresh turkey meat**	BPW	+	P	27.87	26.69	+	30.32	32.4	+	33.72	32.65	+	-A	md/+	-A	+	+m	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**3538**	**Raw fresh chicken meat**	BPW	+	P	29.38	29.82	+	30.49	32.25	+	32.25	31.96	+	md/-	-A	md/d	+ (x5)	+m	+m	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	2899	Raw smoked chicken meat	BPW	+	P	26.32	29.16	+	27.4	31.36	+	29.52	30.85	+	md/+	md/+	md/+	+	+m	+m	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	2900	Raw smoked chicken meat	BPW	+	P	27.3	29.1	+	28.26	31.84	+	29.13	30.18	+	-A	md/+	md/+	+	+m/+	+m/+	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	2902	Raw chicken meat	BPW	+	P	31.47	31.21	+	32.79	32.09	+	33.37	30.82	+	-A	md/-	md/+	+ (galerie +/OMB)	-A	+m/+	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	3522	Chicken	BPW	+	P	28.4	29.47	+	28.02	28.32	+	29.86	29.23	+	d/-	md/-	+m/+	+	+m	+m	+m/+	+	+	+	+	**PA**	**PA**	**PA**	2	b
2024	**628**	**Smoked bacon 21%FT**	BPW +T80 (10g/L)	+	U	20.14	34.34	+	21.03	/	+	21.45	-	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	c
2024	**629**	**Sausage 24%FT**	BPW +T80 (10g/L)	-	U	24.04	27.44	+	24.81	33.12	+	26.15	30.05	+	+m	+1/2	M	+	+1/2	+M	+M	+	+	+	+	**PD**	**PD**	**PD**	2	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 (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method: BACGene GO Salmonella																								Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																								
						PCR result									Confirmatory tests								Final result-			Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies									
2024	**630**	**Sausage meat 20%FT**	BPW +T80 (10g/L)	+	U	21.54	26.18	+	22.36	/	+	23.12	-	+	+m	+m	+1/2	+	+m	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	2	c
2024	**632**	**Sausage 20%FT**	BPW +T80 (10g/L)	+	U	22.18	24.37	+	23.18	34.99	+	24.05	30.04	+	+m	+1/2	+M	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	c
2024	**633**	**Beef and sheep sausage 24%FT**	BPW +T80 (10g/L)	-	U	23.04	27.36	+	23.75	35.86	+	24.3	31.03	+	+M	+M	+M	+	+M	+p	+p	+	+	+	+	**PD**	**PD**	**PD**	2	c
2024	**634**	**Pate 23%FT**	BPW +T80 (10g/L)	-	U	16.28	/	+	17.37	/	+	18.76	-	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PD**	**PD**	**PD**	2	c
2024	**635**	**Pate 35%FT**	BPW +T80 (10g/L)	-	U	17.0	/	+	17.36	/	+	18.69	-	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PD**	**PD**	**PD**	2	c
2024	**637**	**Coppa 20%FT**	BPW +T80 (10g/L)	**+**	U	N/A	31.82	-	N/A	32.01	-	N/A	32.05	-	st	st	st	/	st	st	st	-	-	-	-	**ND**	**ND**	**ND**	2	c
2024	**638**	**Pork meat rosette 34%FT**	BPW +T80 (10g/L)	**+**	U	N/A	31.26	-	N/A	33.82	-	N/A	33.97	-	st	st	st	/	st	st	st	-	-	-	-	**ND**	**ND**	**ND**	2	c
2024	**689**	**Raw bacon 22%FT**	BPW +T80 (10g/L)	+	U	19.5	18.75	+	20.03	/	+	20.64	/	+	+M	+M	+M	+	+M	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	2	c
2024	**690**	**Chorizo 22%FT**	BPW +T80 (10g/L)	**+**	U	N/A	30.76	-	N/A	32.01	-	N/A	31.92	-	st	st	st	/	st	st	st	-	-	-	-	**ND**	**ND**	**ND**	2	c
2024	**691**	**Raw smoked bacon 20%FT**	BPW +T80 (10g/L)	+	U	17.19	21.27	+	17.47	/	+	22.06	/	+	+M	+1/2	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	2	c

MILK AND DAIRY PRODUCTS (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method: BACGene GO Salmonella																								Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																								
						PCR result									Confirmatory tests								Final result-			Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar									
															Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies									
2024	**2104**	**Raw milk**	BPW	+	P	30.29	29.6	+	30.86	30.84	+	34.65	30.76	+	-A	d/+	-A	+	d (3)/+	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**3641**	**Raw cow's milk**	BPW	+	P	31.48	29.5	+	28.08	27.13	+	30.08	30.03	+	-A	md/+	md/+	+	+ (2)	+m/+	+m	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**3642**	**Raw cow's milk**	BPW	+	P	32.38	29.46	+	30.28	28.57	+	31.35	30.28	+	-A	md/+	md/+	+	+m/+	+m	+m	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**3643**	**Raw cow's milk**	BPW	+	P	N/A/ 30.72/ 29.99/	29.27/ 29.52/ 29.42/	-/+/+	N/A/31.14*	9.33/ 30.02*	i/+*	11.73	26.04	+	-A	md/+	-A	+	-A	+M	+M	+	-	+	+	**ND$_{FN(alt)}$**	**PA**	**PA**	3	a
2024	**2102**	**Raw butter**	BPW +T80 (10g/L)	-	U	18.08	24.01	+	18.7	/	+	19.23	/	+	+M	+M	+M	+	+M	+M	+M	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2103**	**Raw butter**	BPW +T80 (10g/L)	+	U	25.21	28.09	+	26.03	29.64	+	25.32	28.19	+	-A	+m	+m	+	-A	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2106**	**Raw cream 44%FT**	BPW +T80 (10g/L)	+	U	24.94	27.87	+	25.32	30.32	+	24.84	28.26	+	+M	+M	+1/2	+	+M	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2107**	**Raw cream 44%FT**	BPW +T80 (10g/L)	+	U	22.5	24.34	+	23.08	38.45	+	22.24	26.97	+	-A	+M	+M	+	-A	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2118**	**Raw cow milk cheese 32%FT**	BPW +T80 (10g/L)	-	U	26.24	28.51	+	26.82	29.49	+	25.29	28.37	+	+m	+M	+m	+	+1/2	+M	md	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2119**	**Raw goat milk cheese 22%FT**	BPW +T80 (10g/L)	-	U	31.12	29.59	+	32.32	30.61	+	31.03	29.78	+	-A	d(1)/+	-A	+	+M	+M	+p	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2120**	**Raw cow milk cheese 33%FT**	BPW +T80 (10g/L)	+	U	19.04	20.84	+	19.34	/	+	19.43	/	+	+p	+M	+M	+	+p	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2121**	**Raw ewe milk cheese 32%FT**	BPW +T80 (10g/L)	+	U	27.13	28.37	+	27.9	29.92	+	27.33	28.63	+	-A	+m	+m	+	-A	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2519**	**Raw goat milk cheese 45%FT**	BPW +T80 (10g/L)	+	U	31.04	29.56	+	31.72	30.42	+	31.8	29.65	+	-A	md/+	d (1)/+	+	+m	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2520**	**Raw cow milk cheese 32%FT**	BPW +T80 (10g/L)	+	U	17.13	26.49	+	17.66	/	+	24.02	26.99	+	+p	+m	+p	+	+p	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2521**	**Raw cow milk cheese 50%FT**	BPW +T80 (10g/L)	-	U	19.37	26.49	+	19.42	/	+	25.36	28.8	+	+m	md/+	+m	+	+M	+M	+p	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2522**	**Raw cow milk cheese 45%FT**	BPW +T80 (10g/L)	+	U	20.36	26.16	+	20.79	/	+	28.19	31.07	+	-A	md/+	-A	+	+m	+1/2	+m	+	+	+	+	**PA**	**PA**	**PA**	3	a
2024	**2954**	**Raw cow milk cheese 22%FT**	BPW +T80 (10g/L)	+	U	34.31	30.12	+	N/A 37.81 34.56	30.35 29.42 29.6	-/+/+	N/A/N/A/N/A	31.4/31.06/ 31.19	-/-/-	-A	-A	-B	/	+m	+M	+1/2	+	+	-	-	**PA**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	3	a
2024	**2955**	**Raw cow milk cheese35%FT**	BPW +T80 (10g/L)	-	U	18.21	/	+	17.95	/	+	21.16	/	+	+p	+M	+M	+	+p	+M	+p	+	+	+	+	**PD**	**PD**	**PD**	3	a
2024	**2110**	**Pasteurized milk**	BPW	+	P	18.01	21.39	+	18.31	/	+	18.25	/	+	+M	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**3300**	**Pasteurized milk**	BPW	+	P	23.68	25.1	+	24.34	37.75	+	24.23	25.45	+	-A	+1/2	+m	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**3301**	**Dairy dessert (panna cotta)**	BPW	+	P	18.11	25.06	+	19.01	/	+	18.46	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**3302**	**Dairy dessert (panna cotta)**	BPW	+	P	17.05	23.16	+	17.42	/	+	17.5	/	+	+p	+p	+M	+	+p	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2525**	**Pasteurized goat milk yoghurt**	BPW	+	P	17.48	/	+	18.12	/	+	21.81	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2526**	**Pasteurized cow milk yoghurt**	BPW	+	P	23.09	28.4	+	23.52	31.98	+	23.19	27.16	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**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 (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method: BACGene GO Salmonella																								Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																								
						PCR result									Confirmatory tests								Final result-			Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar									
															Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies									
2024	**2114**	**Pasteurized cow milk cheese 24%MG**	BPW +T80 (10g/L)	**+**	U	18.09	/	+	18.68	/	+	19.53	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2115**	**Pasteurized cow milk cheese 33%MG**	BPW +T80 (10g/L)	**+**	U	18.27	31.68	+	19.08	/	+	18.72	/	+	+M	+M	+p	+	+M	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2116**	**Pasteurized cow milk cheese 20%MG**	BPW +T80 (10g/L)	**+**	U	N/A	30.06	-	N/A	30.45	-	N/A	30.18	-	-A	-A	-A	/	-(1)	st	-(1)	-	-	-	-	**ND**	**ND**	**ND**	3	b
2024	**2117**	**Pasteurized goat milk cheese 23%MG**	BPW +T80 (10g/L)	**+**	U	28.81	29.15	+	29.5	29.92	+	28.45	29.4	+	d/-	-A	-A	/	-A	-A	md/+ (API+)	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2523**	**Pasteurized cow milk cheese 28%MG**	BPW +T80 (10g/L)	**+**	U	27.34	28.34	+	28.34	30.78	+	34.61	30.59	+	+M	+M	+p	+	+M	+1/2	+p	+	+	+	+	**PA**	**PA**	**PA**	3	b
2024	**2524**	**Pasteurized cow milk cheese 28%MG**	BPW +T80 (10g/L)	**+**	U	31.96	30.69	+	33.14	31.42	+	N/A/N/A/N/A	31/31.3/30.88	-/-/-	+M	+M	+p	+	+M	+p	+M	+	+	+	-	**PA**	**PA**	**ND**FN(alt)	3	b
2024	**2449**	**Skimmed milk powder**	BPW (broth before)	**+**	U	N/A	29.46	-	N/A	29.55	-	N/A	30.94	-	st	st	st	/	st	st	st	-	-	-	-	**ND**	**ND**	**ND**	3	c
2024	**2450**	**Skimmed milk powder**	BPW (broth before)	**-**	U	23.51	/	+	24.15	/	+	28.87	30.82	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PD**	**PD**	**PD**	3	c
2024	**2451**	**Skimmed milk powder**	BPW (broth before)	**+**	U	20.03	13.6	+	20.46	/	+	30.61	30.66	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2452**	**Semi-skimmed milk powder (calcium / vitamin D)**	BPW (broth before)	**+**	U	19.06	/	+	19.51	/	+	27.3	32.69	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2454**	**Skimmed milk powder**	BPW (broth before)	**+**	U	24.33	11.67	+	25.33	/	+	31.22	30.31	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2457**	**Whole milk powder 26%FT**	BPW +T80 (10g/L)	**+**	U	18.27	/	+	17.11	/	+	29.06	29.88	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**2458**	**Whole milk powder 26%FT**	BPW +T80 (10g/L)	**+**	U	17.24	/	+	17.8	/	+	28.9	29.89	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	3	c
2024	**3089**	**Lactose**	BPW (broth before)	**+**	U	N/A	30.47	-	N/A	30.27	-	N/A	30.11	-	st	st	st	/	st	st	st	-	-	-	-	**ND**	**ND**	**ND**	3	c

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method: BACGene GO Salmonella																								Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																								
						PCR result									Confirmatory tests								Final result-			Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar									
															Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies									
2024	**1747**	**Raw fish fillet (salmon)**	BPW	**+**	P	10.19	15.18	+	15.02	16.95	+	29.39	30.57	+	+1/2	+m	+m	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1748**	**Raw fish fillet (pollack)**	BPW	**+**	P	22.02	27.52	+	22.35	29.09	+	23.56	31.88	+	+1/2	+M	+m	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1749**	**Raw fish fillet (cod)**	BPW	**+**	P	32.23	29.63	+	33.26	30.32	+	35.04	30.89	+	-A	-A	md/-	/	+M	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1752**	**Raw fish fillet (salmon)**	BPW	**+**	P	28.53	30.66	+	29.81	31.78	+	33.18	33.07	+	-A	+m	md	+	+m	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1753**	**Raw fish filet (saithe)**	BPW	**+**	P	25.49	27.97	+	25.69	29.39	+	28.79	30.53	+	md/+	md/+	md	+	+m	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1754**	**Raw fish (monkfish tail)**	BPW	**+**	P	22.21	27.99	+	22.54	31.78	+	25.13	31.07	+	md/+	+1/2	md	+	+M	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1756**	**Raw fish (skate wing)**	BPW	**+**	P	23.76	27.81	+	24.15	29.88	+	28.52	31.16	+	+1/2	+m	md	+	+M	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1757**	**Raw prawns**	BPW	**+**	P	N/A 30.23*	N/A 29.64 *	i/+*	N/A 30.68*	N/A 29.32*	i/+*	N/A 30.81*	N/A 31.43*	i/+ *	-A	d (1)/+	-A	+	+1/2	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1758**	**Raw scallops**	BPW	**+**	P	20.69	22.67	+	21.05	/	+	21.26	/	+	+1/2	+1/2	md	+	+M	+p	+M	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**1760**	**Raw mussels**	BPW	**+**	P	27.75	28.89	+	28.08	29.71	+	29.87	30.18	+	+1/2	+1/2	+1/2	+	+M	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	a
2024	**2216**	**Bagged lettuce**	BPW	**+**	P	22.63	26.72	+	23.21	/	+	34.44	31.06	+	md/+	+m	+m	+	+1/2	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2217**	**Sprouts**	BPW	**+**	P	31.27	29.21	+	33.38	31.11	+	N/A/ N/A/ N/A	31.22/ 30.68/ 31.22	-/- /-	-A	md/-	md/-	/	+1/2	+1/2	+1/2	+	+	+	-	**PA**	**PA**	**ND**$_{\mathbf{FN(alt)}}$	4	b
2024	**2219**	**Fresh basil**	BPW	**+**	P	N/A 29.55*	N/A 29.74 *	i/+*	N/A 30.08*	N/A 29.73*	i/+*	N/A 31.03*	N/A 30.48*	i/+ *	md/+	+m	md/d	+	+1/2	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2220**	**Fresh parsley**	BPW	**-**	P	N/A	29.82	-	N/A	31.38	-	N/A	30.55	-	md/-	-A	-A	/	-A	-A	d/d	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**2722**	**Lamb's lettuce leaves**	BPW	**+**	P	18.88	/	+	18.79	/	+	23.75	29.74	+	+m	+1/2	+m	+	+1/2	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2723**	**Batavia**	BPW	**+**	P	23.07	/	+	23.25	/	+	28.8	29.12	+	+m	+m	+m	+	+1/2	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2724**	**Oak leaf salad**	BPW	**+**	P	25.81	28.72	+	25.5	38.64	+	37.84	30.24	+	+m	+m	-A	+	+1/2	+1/2	+M	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2725**	**Young sprouts**	BPW	**+**	P	27.47	28.41	+	27.34	33.53	+	30.11	29.27	+	-A	+m	md/-	+	+1/2	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2726**	**Fresh coriander**	BPW	**+**	P	29.01	28.51	+	28.99	30.73	+	30.29	29.35	+	-A	md//+	+ (1)	+	+m	+m	+m	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2728**	**Fresh mint**	BPW	**-**	P	N/A N/A*	N/A 30.34 *	i/-*	N/A N/A*	/31.04*	i/-*	N/A N/A* N/A**	N/A N/A* 31.62**	i/i*/ -**	-A	-A	-A	/	-A	-B	-B	-	-	-	-	**NA**	**NA**	**NA**	4	b
2024	**3097**	**Sucrine lettuce**	BPW	**+**	P	30.32	29.36	+	30.34	29.37	+	35.26	30.67	+	md/-	-A	-A	/	+M	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**3098**	**Red oak leaves**	BPW	**+**	P	29.02	29.4	+	28.81	29.63	+	34	30.84	+	d (1)/+ (+ Microgen)	md/+	-A	+	+m	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**3099**	**Mixed salad**	BPW	**+**	P	21.27	26.55	+	20.64	/	+	26.56	28.33	+	md/+	+1/2	+m	+	+m	+M	+m	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**3100**	**Rocket**	BPW	**+**	P	29.31	30.41	+	29.2	29.65	+	35.95	31.14	+	md/+	md/+	-A	+	+m	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	b
2024	**2206**	**Melon**	BPW	**+**	P	22.02	24.68	+	22.42	/	+	23.6	/	+	+m	+m	+m	+	+1/2	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2207**	**Nectarine**	BPW	**+**	P	20.02	35.3	+	20.48	/	+	30.26	29.82	+	md/+	+M	+1/2	+	+1/2	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2208**	**Banana**	BPW	**+**	P	20.09	29.4	+	20.66	/	+	28.92	29.24	+	+m	+1/2	+1/2	+	+1/2	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2209**	**Apricot**	BPW	**+**	P	21.11	26.43	+	21.64	/	+	28.67	29.19	+	-A	-A	+m	+	+1/2	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2210**	**Tomato**	BPW	**+**	P	18.48	/	+	19.11	/	+	27.43	28.46	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2211**	**Red pepper**	BPW	**+**	P	20.53	25.08	+	21.29	/	+	33.62	30.7	+	+1/2	+1/2	+m	+	+1/2	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2212**	**Mushroom**	BPW	**+**	P	21.05	25.08	+	21.59	/	+	31.01	29.52	+	+m	+m	+m	+	+1/2	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2214**	**Cucumber**	BPW	**+**	P	21.5	26.03	+	22.1	/	+	24.68	29.13	+	md/+	+1/2	+m	+	+1/2	+M	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**2215**	**Avocado**	BPW	**+**	P	18.05	/	+	18.5	/	+	25.71	28.16	+	+1/2	+M	+1/2	+	+1/2	+1/2	+1/2	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**3101**	**Yellow plum**	BPW	**+**	P	18.09	/	+	17.74	/	+	28.96	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**3102**	**Black grapes**	BPW	**+**	P	22.2	26.24	+	21.96	/	+	23.44	/	+	+m	+M	+m	+	+M	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	c
2024	**3103**	**Carrot**	BPW	**+**	P	21.3	/	+	20.5	/	+	27.25	29.17	+	+1/2	+M	+1/2	+	+M	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	4	c

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

INGREDIENT AND SPECIFIC FOOD (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1◆		Alternative method: BACGene GO Salmonella																								Category	Type
						16h at 34-38°C + storage 72h at 5°C±3°C																								
					Protocol (P: paired or U: unpaired = BPW only)	PCR result									Confirmatory tests								Final result			Agreement				
			Enrichment broth	Final result		CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS *Salmonella* ® Typical colonies	Chromogenic Salmonella Agar Typical colonies									
2024	2736	**Quail egg**	BPW	+	P	19.72	18.05	+	19.53	/	+	31.94	30.86	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	2683	**Ground curry powder**	BPW + K2SO3 0.5%	+	P	23.65	/	+	24.66	/	+	29.7	27.49	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	2687	**Dehydrated Provence herb**	BPW	+	P	N/A/ N/A*/ 26.06**	-/-*/-**	i/i*/+ **	N/A/ N/A*/ 25.88**	-/-*/-**	i/i*/ +**	N/A/ N/A*/ 26.04**	-/-*/-**	i/i*/ +**	+M	+M	+M	+	+M	+M	+M	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	2691	**Milk chocolate chip (30% cocoa)**	Milk	+	P	18.02	/	+	19.07	/	+	18.67	/	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	2840	**Cocoa powder 32%**	Milk	+	P	24.58	27.58	+	27.15/ 29.65*	-/30.55*	i/+*	26.04	27.37	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	2843	**Dehydrated chives**	BPW + K2SO3 0.5%	+	P	25.52	27.1	+	26.44	31.51	+	27.36	27.71	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	2846	**Sweet paprika**	BPW + K2SO3 0.5%	+	P	N/A/ N/A/ N/A	31.07/ 32.74/ 33.05	-/-/-	N/A/ N/A/ N/A	32.09/ 30.33/ 30.1	-/- /-	N/A/ N/A/ N/A	32.57/ 31.88/ 32.06	-/- /-	st	st	-C	/	st	st	+p	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	5	a
2024	3092	**Strong dark chocolate 85% cocoa**	Milk	+	P	17.05	/	+	21.26/21.08*	/-*	i/+*	20.04	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	3093	**Dark chocolate 75% cocoa**	Milk	+	P	N/A/ N/A/ N/A	28.5/ 28.67/ 28.94	-/-/-	N/A/ N/A*/ N/A*/ N/A*	29.81/ 30.02*/ 31.56*/ 31.33*	i/- */- */-*	N/A/ N/A/ N/A/	29.78/ 28.86/ 29.25/	-/- /-	+M	-C	+ (3)	+	+p	+p	+p	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	5	a
2024	3094	**High cocoa powder chocolate (50% cocoa)**	Milk	+	P	N/A/ N/A*/ 35.19*/ N/A*	28.49/ 32.15 */ 30.62 */ 30.36 *	i/- */+*/- *	N/A/ N/A*/ N/A*/ N/A*	29.84/ 30.12*/ 29.59*/ 29.95*	i/- */- */-*	N/A/ N/A/ N/A	30.06/ 28.73/ 28.56	-/- /-	-B	-C	-B	/	-A	-A	-A	+	-	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	5	a
2024	3096	**Turmeric**	BPW + K2SO3 0.5%	+	P	24.35	25.09	+	23.26	/	+	26.15	29.72	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	a
2024	2459	**Milk powder infant formula with probiotics (L.Reuteni 1.7 x 10^4) 24.3%FT**	BPW 2X + T80 (10g/L) (broth before)	-	U	23.98	/	+	24.62	39.32	+	25.81	30.39	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PD**	**PD**	**PD**	5	b
2024	2460	**Milk powder infant formula with probiotics (L.Reuteni 3.09 x 10^4) 27.6%FT**	BPW 2X + T80 (10g/L) (broth before)	+	U	19.01	/	+	19.56	/	+	28.38	29.74	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	2461	**Milk powder infant formula with probiotics (L.Reuteni 3.2 x 10^5) 24.2%FT**	BPW 2X + T80 (10g/L) (broth before)	+	U	23.01	22.12	+	23.41	/	+	25.39	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**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)

INGREDIENT AND SPECIFIC FOOD (up to 25 g)

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method: BACGene GO Salmonella																								Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																								
						PCR result									Confirmatory tests								Final result-			Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar									
															Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies									
2024	**2462**	**Milk powder infant formula with probiotics (L.Reuteni 3.2 x 10^5) 24.3%FT**	BPW 2X + T80 (10g/L) (broth before)	+	U	21.04	/	+	21.68	/	+	22.26	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2463**	**Milk powder infant formula with probiotics (B.infantis 5.3 x 10^5) 22%FT**	BPW 2X + T80 (10g/L) (broth before)	+	U	21.56	/	+	22.06	/	+	33.64	32.47	+	-A	+M	+p	+	-A	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2464**	**Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3 x 10^6)**	BPW 2X (broth before)	+	U	20.1	26.33	+	20.6	/	+	24.54	/	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2465**	**Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 1.05 x 10^5)**	BPW 2X (broth before)	+	U	22.1	25.97	+	22.09	/	+	28.05	29.94	+	-A	+p	+p	+	-A	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2466**	**Infant cereals with probiotics (B.lactis 1.08 x 10^6)**	BPW 2X + α-amylase 1% (broth before)	+	U	18.48	/	+	19.09	/	+	31.08	30.69	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2467**	**Infant cereals with probiotics (B.lactis 3.9 x 10^5)**	BPW 2X + α-amylase 1% (broth before)	-	U	23.02	23.63	+	23.16	/	+	37.05	31.34	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	**PD**	**PD**	**PD**	5	b
2024	**2468**	**Infant cereals with probiotics (Bifido bactéries 2.6 x 10^4)**	BPW 2X + α-amylase 1% (broth before)	+	U	21.35	21.47	+	21.86	/	+	24.83	38.61	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**3082**	**Milk powder with probiotic 24.2%FT (5.36 x 10^6 L.reuteri DSM17938)**	BPW 2X + T80 (10g/L)	+	U	21.62	/	+	21.6	/	+	23.05	26.74	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**3083**	**Milk powder with probiotic 37%FT (4.82 x 10^5 Limosilactobacillus fermentum heredite)**	BPW 2X + T80 (10g/L)	+	U	N/A	29.77	-	N/A	30.1	-	N/A	30.12	-	st	st	st	/	st	st	st	-	-	-	-	**ND**	**ND**	**ND**	5	b
2024	**3084**	**Milk powder with probiotic 25.2%FT (1.27 x 10^4 L.reuteri DSM17938)**	BPW 2X + T80 (10g/L)	+	U	22.06	24.29	+	22.14	/	+	23.26	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**3085**	**Milk powder with probiotic 22%FT (8.55 x 10^5 Bifidobacterium infantis))**	BPW 2X + T80 (10g/L)	+	U	15.17	21.71	+	15.02	/	+	18.29	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	b
2024	**2730**	**Eggs (BIO)**	BPW	+	P	19.21	24.75	+	19.15	/	+	31.66	31.03	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2731**	**Eggs (free-range hens)**	BPW	+	P	20.64	20.46	+	20.66	/	+	26.41	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2733**	**Pasteurised liquid egg yolk**	BPW	+	P	35.34	/	+	34.83	/	+	31.21	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	c

INGREDIENT AND SPECIFIC FOOD (up to 25 g)																														
Year of analysis	**Sample N°**	**Product**	**ISO 6579-1♦**		**Alternative method: BACGene GO Salmonella**																								Category	Type
			Enrichment broth	**Final result**	Protocol (P: paired or U: unpaired = BPW only)	**16h at 34-38°C + storage 72h at 5°C±3°C**																								
						PCR result									**Confirmatory tests**								**Final result-**			**Agreement**				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella* ®	Chromogenic Salmonella Agar									
															Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies									
2024	**2735**	**Pasteurised liquid whole egg**	BPW	**+**	P	22.09	/	+	21.94	/	+	28.66	30.35	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2957**	**Eggs (free-range hens)**	BPW	**+**	P	22.06	12.77	+	22.06	23.74	+	21.3	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2958**	**Eggs (BIO)**	BPW	**+**	P	21.03	12.21	+	20.86	/	+	29.54	31.51	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2959**	**Pasteurised liquid whole egg**	BPW	**+**	P	22.64	12.53	+	22.18	21.47	+	31.92	32.25	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	**PA**	**PA**	**PA**	5	c
2024	**2734**	**Pasteurised liquid egg white**	BPW (1/40)	**+**	U	N/A	30.42	-	N/A	31.3	-	N/A	30.64	-	st	st	st	/	st	st	st	-	-	-	-	**ND**	**ND**	**ND**	5	c

PRODUCTION ENVIRONMENTAL SAMPLES

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method : BACGene GO Salmonella																									Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																									
						PCR result without PREraser protocol									Confirmatory tests									Final result- without PREraser			Agreement without PREraser				
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS			ISO 6579-1 confirmation	All confirmatory test	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies										
2024	**2370**	**Swab after cleaning (pastry product)**	BPW	**-**	P	N/A	29.72	-	N/A	30.58	-	N/A	30.53	-	st	st	st	/	st	st	st	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	**2371**	**Wipe after cleaning (pastry product)**	BPW	**+**	P	18.27	23.37	+	18.29	/	+	28.89	29.37	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2376**	**Swab after cleaning (dairy product industry)**	BPW	**+**	P	18.09	24.27	+	18.0	/	+	19.86	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2377**	**Sponge before disinfection (dairy product industry)**	BPW	**+**	P	19.32	25.96	+	19.25	/	+	29.94	29.64	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2378**	**Wipe before disinfection (dairy product industry)**	BPW	**+**	P	20.16	24.14	+	20.02	/	+	31.64	30.03	+	+M	+M	+M	+	+M	+1/2	+1/2	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2379**	**Sponge after cleaning (dairy product industrie)**	BPW	**+**	P	19.99	25.17	+	19.57	34.38	+	29.28	29.15	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2380**	**Wipe after cleaning (dairy product industry)**	BPW	**+**	P	19.01	26.17	+	19.01	/	+	31.69	30.29	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2965**	**Sponge after cleaning (dairy industry)**	BPW	**+**	P	19,05	/	+	18.47	/	+	26.85	30.26	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2966**	**Wipe after cleaning (dairy industry)**	BPW	**+**	P	18,31	30.87	+	18.11	/	+	24.59	30.39	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2967**	**Wipe (dairy industry)**	BPW	**+**	P	18,44	32.05	+	18.15	/	+	28.1	30.04	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2968**	**Process water (dairy industry)**	BPW	**+**	P	18,43	32.12	+	18.02	/	+	23.23	33.54	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**1764**	**Residues of shredded beef**	BPW	**+**	P	19.44	23.97	+	20.02	/	+	22.14	30.88	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1765**	**Residues of shredded beef**	BPW	**+**	P	20.01	23.97	+	20.1	/	+	19.6	/	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1766**	**Residues of parmentier**	BPW	**+**	P	22.04	22.78	+	22.27	/	+	22.28	/	+	+m	+1/2	+1/2	+	+1/2	+M	+M	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1767**	**Residues of chipolata**	BPW	**+**	P	21.22	24.22	+	21.63	30.98	+	23.9	30.41	+	+1/2	+M	+M	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1768**	**Residues of chipolata**	BPW	**+**	P	22.03	24.14	+	22.35	33.57	+	24.1	31.64	+	+M	+M	+M	+	+M	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1819**	**Vacuum dust**	BPW	**+**	P	19.12	/	+	20.09	/	+	26.09	31.22	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1820**	**Vacuum dust**	BPW	**+**	P	20.49	/	+	20.88	/	+	26.39	30.43	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1821**	**Vacuum dust**	BPW	**+**	P	N/A 23.64*	24.93 26.31*	i/+*	N/A 23.48*	24.67 23.91*	i/+*	N/A 28.71*	- /28.81*	i/+*	-A	+p	+p	+	-A	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1822**	**Vacuum dust**	BPW	**+**	P	N/A 24.85*	31.01 27.08*	i/+*	N/A 24.55*	N/A 25.5*	i/+*	35.91 28.39*	-/29.4*	i/+*	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1823**	**Vacuum dust**	BPW	**+**	P	17.21	16.2	+	18.86	/	+	20.36	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1824**	**Vacuum dust**	BPW	**+**	P	28.54	27.83	+	30.75	27.87	+	33.13	30.4	+	-A	-A	-A	/	+1/2	+1/2	+1/2	+	+	+	+	+	**PA**	**PA**	**PA**	6	b

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

PRODUCTION ENVIRONMENTAL SAMPLES

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method : BACGene GO Salmonella																									Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																									
						PCR result without PREraser protocol									Confirmatory tests									Final result- without PREraser			Agreement without PREraser				
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS			ISO 6579-1 confirmation	All confirmatory test	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies										
2024	**1825**	**Vacuum dust**	BPW	**+**	P	24.7	21.3	+	26.61	26.75	+	27.92	29.18	+	-B	+1/2	+M	+	-A	+M	+M	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1826**	**Vacuum dust**	BPW	**+**	P	28.93	28.39	+	31.54	29.11	+	32.88	30.54	+	+m	+m	+M	+	+M	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1827**	**Vacuum dust**	BPW	**-**	P	N/A N/A* N/A**	N/A N/A* 30.59**	i/i*/-**	N/A N/A* N/A**	N/A 7.3* 30.99**	i/i*/-**	N/A N/A**	N/A 30.72**	i/-**	st	st	st	/	st	st	st	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1828**	**Vacuum dust**	BPW	**-**	P	N/A 34.15* N/A**	14.03 13.53* 30.74**	i/i*/-**	N/A N/A* N/A**	N/A 5.7* 30.54**	i/i*/-**	N/A N/A**	NA 31.04**	i/-**	st	st	st	/	st	st	st	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1829**	**Vacuum dust**	BPW	**+**	P	22.0	25.45	+	21.6	/	+	22.8	/	+	-A	+M	+p	+	-A	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**2367**	**Process water after cleaning (pastry product)**	BPW	**+**	P	18.41	26.99	+	18.35	/	+	31.17	30.22	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2368**	**Process water before cleaning (pastry product)**	BPW	**+**	P	18.29	25.2	+	18.32	/	+	32.19	30.12	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2369**	**Process water after cleaning (pastry product)**	BPW	**+**	P	19.0	24.14	+	18.71	/	+	29.23	29.62	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2370**	**Process water after cleaning (multi component product)**	BPW	**+**	P	18.35	22.87	+	18.56	39.5	+	21.92	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2371**	**Process water after cleaning (multi component product)**	BPW	**+**	P	18.21	31.32	+	18.63	/	+	29.5	29.53	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2372**	**Process water before cleaning (fish product)**	BPW	**+**	P	19.42	25.95	+	19.46	/	+	32.78	30.23	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2373**	**Process water after cleaning (dairy product industry)**	BPW	**+**	P	18.57	26.05	+	18.56	/	+	23.85	27.41	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2374**	**Process water after cleaning (meat product industry)**	BPW	**+**	P	18.08	22.01	+	18.01	/	+	23.22	27.75	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c

PRODUCTION ENVIRONMENTAL SAMPLES

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			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																									
						PCR result with PR*Eraser* protocol									Confirmatory tests									Final result- with PR*Eraser*			Agreement with PR*Eraser*				
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS			ISO 6579-1	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
						Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	XLD	IRIS *Salmonella®*	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella®*	Chromogenic Salmonella Agar										
							Cq			Cq			Cq		Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies										
2024	**2370**	**Swab after cleaning (pastry product)**	BPW	**-**	P	N/A	29.79	-	N/A	30.25	-	N/A	30.45	-	st	st	st	/	st	st	st	-	-	-	-	-	**NA**	**NA**	**NA**	6	a
2024	**2371**	**Wipe after cleaning (pastry product)**	BPW	**+**	P	18.09	25.73	+	17.94	/	+	21.47	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2376**	**Swab after cleaning (dairy product industry)**	BPW	**+**	P	18.01	26.92	+	17.62	/	+	20.86	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2377**	**Sponge before disinfection (dairy product industry)**	BPW	**+**	P	19.03	22.82	+	18.66	/	+	23.71	26.11	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2378**	**Wipe before disinfection (dairy product industry)**	BPW	**+**	P	20.09	25.22	+	20.05	/	+	23.4	28.15	+	+M	+M	+M	+	+M	+1/2	+1/2	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2379**	**Sponge after cleaning (dairy product industry)**	BPW	**+**	P	19.21	25.88	+	19.12	/	+	22.38	27.37	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2380**	**Wipe after cleaning (dairy product industry)**	BPW	**+**	P	18.52	/	+	18.48	/	+	22.32	28.4	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2965**	**Sponge after cleaning (dairy industry)**	BPW	**+**	P	18.48	26.49	+	18.38	/	+	26.19	29.48	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2966**	**Wipe after cleaning (dairy industry)**	BPW	**+**	P	18.1	/	+	18.08	/	+	20.44	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2967**	**Wipe (dairy industry)**	BPW	**+**	P	18.14	/	+	17.95	/	+	20.23	/	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**2968**	**Process water (dairy industry)**	BPW	**+**	P	18.08	/	+	17.59	/	+	19.58	34.64	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	a
2024	**1764**	**Residues of shredded beef**	BPW	**+**	P	19.5	25.92	+	19.9	-	+	25.24	30.23	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1765**	**Residues of shredded beef**	BPW	**+**	P	20.29	26.05	+	21.07	30.19	+	25.11	30.9	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1766**	**Residues of parmentier**	BPW	**+**	P	22.99	26.56	+	23.29	28.81	+	25.5	31.06	+	+m	+1/2	+1/2	+	+1/2	+M	+M	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1767**	**Residues of chipolata**	BPW	**+**	P	20.17	26.0	+	20.17	-	+	23.06	31.07	+	+1/2	+M	+M	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b

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PRODUCTION ENVIRONMENTAL SAMPLES

Year of analysis	Sample N°	Product	ISO 6579-1♦		Alternative method: BAC*Gene* GO Salmonella																									Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																									
						PCR result with PR*Eraser* protocol									Confirmatory tests									Final result- with PR*Eraser*			Agreement with PR*Eraser*				
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS			ISO 6579-1	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**		
						Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	XLD	IRIS *Salmonella®*	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella®*	Chromogenic Salmonella Agar										
							Cq			Cq			Cq		Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies										
2024	**1768**	**Residues of chipolata**	BPW	**+**	P	21.06	/	+	21.41	33.28	+	23.3	/	+	+M	+M	+M	+	+M	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1819**	**Vacuum dust**	BPW	**+**	P	20.2	28.2	+	20.72	/	+	23.27	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1820**	**Vacuum dust**	BPW	**+**	P	21.12	26.23	+	21.7	/	+	23.5	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1821**	**Vacuum dust**	BPW	**+**	P	23.51	10.78	+	22.96	21.48	+	N/A 30.07*	-/-*	i/+*	-A	+p	+p	+	-A	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1822**	**Vacuum dust**	BPW	**+**	P	27.33 23.16*	10.39/ 26.2*	i/+*	36.24	7.6	+	N/A 30.69*	-/-*	i/+*	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1823**	**Vacuum dust**	BPW	**+**	P	20.27	16.26	+	20.03	26.44	+	26.48	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1824**	**Vacuum dust**	BPW	**+**	P	33.56	31.73	+	34.55	31.38	+	35,72	31,07	+	-A	-A	-A	/	+1/2	+1/2	+1/2	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1825**	**Vacuum dust**	BPW	**+**	P	35.03	/	+	36.37	/	+	N/A 35.02*	-/30.82*	i/+*	-B	+1/2	+M	+	-A	+M	+M	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1826**	**Vacuum dust**	BPW	**+**	P	39.24 37.4*	/34.4*	i/+*	40.36 37.95*	N/A 35.04*	i/+*	N/A 36.02*	N/A N/A*	i/+*	+m	+m	+M	+	+M	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**1827**	**Vacuum dust**	BPW	**-**	P	N/A N/A* N/A**	-/-*/ 30.59**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.63**	i/i*/-**	N/A N/A**	N/A 31.13**	i/-**	st	st	st	/	st	st	st	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1828**	**Vacuum dust**	BPW	**-**	P	N/A N/A* N/A**	-/-*/ 30.75**	i/i*/-**	N/A N/A* N/A**	30.61**	i/i*/-**	N/A N/A*	N/A 32.47*	i/-*	st	st	st	/	st	st	st	-	-	-	-	-	**NA**	**NA**	**NA**	6	b
2024	**1829**	**Vacuum dust**	BPW	**+**	P	23.01	25.24	+	23.66	28.64	+	24.66	31.97	+	-A	+M	+p	+	-A	+M	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	b
2024	**2367**	**Process water after cleaning (pastry product)**	BPW	**+**	P	18.17	25.0	+	18.1	/	+	20.99	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2368**	**Process water before cleaning (pastry product)**	BPW	**+**	P	18.07	25.84	+	17.94	/	+	19.8	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2369**	**Process water after cleaning (pastry product)**	BPW	**+**	P	18.51	34.46	+	18.43	/	+	21.46	/	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2370**	**Process water after cleaning (multi component product)**	BPW	**+**	P	18.14	25.01	+	17.7	/	+	20.78	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2371**	**Process water after cleaning (multi component product)**	BPW	**+**	P	18.15	25.58	+	18.09	/	+	21.3	/	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2372**	**Process water before cleaning (fish product)**	BPW	**+**	P	19.03	23.36	+	18.57	/	+	22.28	27.41	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c
2024	**2373**	**Process water after cleaning (dairy product industry)**	BPW	**+**	P	18.08	32.47	+	18.0	/	+	22.23	25.88	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c

PRODUCTION ENVIRONMENTAL SAMPLES																															
			ISO 6579-1◆		Alternative method: BAC*Gene* GO Salmonella																										
						16h at 34-38°C + storage 72h at 5°C±3°C																									
						PCR result with PR*Eraser* protocol									Confirmatory tests									Final result- with PR*Eraser*			Agreement with PR*Eraser*				
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS												
Year of analysis	**Sample N°**	**Product**	Enrichment broth	**Final result**	Protocol (P: paired or U: unpaired = BPW only)	Salmonella (Cq)	IPC	**Result**	Salmonella (Cq)	IPC	**Result**	Salmonella (Cq)	IPC	**Result**	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	Latex test (MICROGEN)	XLD	IRIS *Salmonella*®	Chromogenic Salmonella Agar	ISO 6579-1	All confirmatory tests	CFX Opus	QS5	qTOWER	**CFX Opus**	**QS5**	**qTOWER**	Category	Type
							Cq			Cq			Cq		Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies										
2024	**2374**	**Process water after cleaning (meat product industry)**	BPW	+	P	18.05	/	+	17.49	/	+	20.53	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	**PA**	6	c

Appendix 5 – Relative level of detection study: raw data

Matrix : Deli-salad
Paired protocol
Strain : S. Virchow Ad2569
Seeding 48-72 h at 3 ± 2°C
Aerobic mesophilic flora : 2.8 x 10^3 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1◆ - BPW		Alternative method : BACGene GO Salmonella														
				Final result	Number positive samples/Total	PCR result-with PR*Eraser* protocol									Confirmatory tests			Number positive samples/Total		
						CFX Opus DW			QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	All confirmatory tests	With PR*Eraser*		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result	Final result		CFX Opus DW	QS5	qTOWER
885	0	/	/	-	0/5	N/A	31.75	-	N/A	32.5	-	N/A	32.1	-	-	-	-	0/5	0/5	0/5
888				-		N/A	31.36	-	N/A	31.9	-	N/A	31.24	-	-	-	-			
891				-		N/A	31.06	-	N/A	31.71	-	N/A	31.4	-	-	-	-			
902				-		N/A	31.4	-	N/A	32.58	-	N/A	31.16	-	-	-	-			
909				-		N/A	31.06	-	N/A	31.89	-	N/A	31.49	-	-	-	-			
881	Low	0.81	0.72 [0.41;1.12]	+	11/20	20.49	26.57	+	21.70	34.85	+	23.37	/	+	+	-	+	11/20	10/20	11/20
882				-		N/A	30.58	-	N/A	31.87	-	N/A	31.32	-	-	-	-			
883				-		N/A	31.19	-	N/A	32.15	-	N/A	31.56	-	-	+	-			
884				+		22.56	29.31	+	23.72	32.24	+	24.98	/	+	+	-	+			
886				+		24.25	29.81	+	24.87	31.81	+	25.36	28.34	+	+	-	+			
889				-		N/A	31.33	-	N/A	31.57	-	N/A	31.63	-	-	+	-			
890				-		N/A	31.34	-	N/A	32.05	-	N/A	30.89	-	-	+	-			
892				+		23.06	29.64	+	23.61	38.16	+	24.72	28.73	+	+	+	+			
893				-		N/A	31.12	-	N/A	31.55	-	N/A	31.44	-	-	-	-			
895				+		22.08	28.93	+	23.51	32.05	+	23.23	29.55	+	+	-	+			
896				+		23.17	28.03	+	24.37	32.89	+	24.89	28.13	+	+	+	+			
897				+		24.0	29.54	+	24.67	31.14	+	25.25	29.19	+	+	+	+			
899				-		N/A	31.12	-	N/A	31.97	-	N/A	30.86	-	-	+	-			
901				-		N/A	31.1	-	N/A	31.91	-	N/A	31.03	-	-	-	-			
903				+		33.11	31.07	+	N/A 34.17 N/A	32.13 32.34 32.96	- + -	36.57	31.7	+	-	+	+			
904				+		23.15	29.48	+	23.67	32.02	+	24.91	/	+	+	-	+			
905				-		N/A	31.49	-	N/A	31.34	-	N/A	31.43	-	-	+	-			
906				-		N/A	31.09	-	N/A	32.12	-	N/A	31.17	-	-	-	-			
907				+		32.18	30.71	+	32.59	31.41	+	34.02	31.15	+	+	+	+			
908				+		30.12	30.31	+	30.31	31.38	+	31.88	30.93	+	+	+	+			
880	High	3.45	6.45 [3.91;234.22]	+	5/5	22.6	26.93	+	23.55	34.62	+	24.19	/	+	+	+	+	5/5	5/5	5/5
887				+		30.58	30.53	+	32.09	31.81	+	32.39	31.34	+	+	+	+			
894				+		24.55	29.58	+	25.45	32.32	+	25.88	29.47	+	+	+	+			
898				+		26.82	29.28	+	27.08	31.61	+	27.54	29.21	+	+	+	+			
900				+		21.74	28.69	+	22.32	/	+	23.2	27.95	+	+	+	+			

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

Matrix : Deli-salad
Paired protocol
Strain : S. Virchow Ad2569
Seeding 48-72 h at 3 ± 2°C
Aerobic mesophilic flora : 2.8 x 10^3 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level CFU/(sample) MPN	**ISO 6579-1◆ - BPW**		**Alternative method : BACGene GO Salmonella**															
				Final result	**Number positive samples/Total**	**PCR result-*without PREraser protocol***									**Confirmatory tests**				**Number positive samples/Total**		
						CFX Opus DW			QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	ISO 6579-1 confirmation	All confirmatory tests	**Without PREraser**		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	**Final result**	Final result	**Final result**		CFX Opus DW	QS5	qTOWER
885	0	/	/	-	0/5	N/A	31.01	-	N/A	32.05	-	N/A	32.04	-	-	-	-	-	0/5	0/5	0/5
888				-		N/A	31.14	-	N/A	32.24	-	N/A	33.07	-	-	-	-	-			
891				-		N/A	31.24	-	N/A	32.47	-	N/A	31.73	-	-	-	-	-			
902				-		N/A	30.84	-	N/A	32.11	-	N/A	31.53	-	-	-	-	-			
909				-		N/A	30.84	-	N/A	31.77	-	N/A	31.58	-	-	-	-	-			
881	Low	0.81	0.72 [0.41;1.12]	+	11/20	20.99	29.03	+	22.44	/	+	24.68	29.87	+	+	-	-	+	11/20	11/20	11/20
882				-		N/A	31.1	-	N/A	32.0	-	N/A	32.89	-	-	-	-	-			
883				-		N/A	31.11	-	N/A	32.26	-	N/A	32.1	-	-	+	+	-			
884				+		23.35	29.65	+	25.11	32.78	+	26.03	29.09	+	+	-	-	+			
886				+		23.52	29.31	+	25.17	32.01	+	17.66	15.84	+	+	-	-	+			
889				-		N/A	30.54	-	N/A	31.84	-	N/A	32.51	-	-	+	+	-			
890				-		N/A	31.1	-	N/A	31.31	-	N/A	31.21	-	-	+	+	-			
892				+		22.55	28.59	+	23.81	33.14	+	25.28	28.39	+	+	+	+	+			
893				-		N/A	31.07	-	N/A	32.55	-	N/A	31.88	-	-	-	-	-			
895				+		24.03	29.44	+	24.86	31.93	+	26.18	30.26	+	+	-	-	+			
896				+		25.30	29.16	+	26.13	32.43	+	30.86	31.48	+	+	+	+	+			
897				+		25.53	30.2	+	26.36	32.44	+	27.11	28.92	+	+	+	+	+			
899				-		N/A	30.77	-	N/A	31.88	-	N/A	31.82	-	-	+	+	-			
901				-		N/A	31.35	-	N/A	32.01	-	N/A	31.6	-	-	-	-	-			
903				+		30.38	30.66	+	31.28	31.76	+	33.52	31.45	+	-	+	+	+			
904				+		24.18	29.37	+	25.09	35.14	+	28.79	31.06	+	+	-	-	+			
905				-		N/A	31.0	-	N/A	31.5	-	N/A	31.6	-	-	+	+	-			
906				-		N/A	31.14	-	N/A	31.67	-	N/A	32.04	-	-	-	-	-			
907				+		30.61	30.09	+	31.6	31.63	+	30.79	30.37	+	+	+	+	+			
908				+		31.25	30.1	+	32.23	31.43	+	33.27	31.24	+	+	+	+	+			
880	High	3.45	6.45 [3.91;234.22]	+	5/5	23.25	29.14	+	24.15	/	+	28.5	31.57	+	+	+	+	+	5/5	5/5	5/5
887				+		32.39	30.84	+	33.48	32.19	+	33.59	30.97	+	+	+	+	+			
894				+		25.65	29.75	+	26.5	31.52	+	26.18	29.56	+	+	+	+	+			
898				+		27.10	29.96	+	27.93	31.12	+	28.69	31.14	+	+	+	+	+			
900				+		23.35	26.69	+	24.17	34.03	+	24.52	28.26	+	+	+	+	+			

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

Matrix : Raw ground beef
Paired protocol
Strain : S. Typhimurium A00C060
Seeding 48-72 h at 3 ± 2°C
Aerobic mesophilic flora : 1.0 x 10^5 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	**ISO 6579-1♦ - BPW**		**Alternative method: BAC*Gene* GO Salmonella - BPW - 16h at 34-38°C**														
				Final result	**Number positive samples/Total**	**PCR result**									**Confirmatory tests**			**Number positive samples/Total**		
						CFX Opus DW			QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	All confirmatory tests			
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	**Final result**	**Final result**		CFX Opus DW	QS5	qTOWER
417	0	/	/	-	0/5	N/A	32.78	-	N/A	34.80	-	N/A	33.25	-	-	-	-	0/5	0/5	0/5
421				-		N/A	33.4	-	N/A	32.86	-	N/A	32.51	-	-	-	-			
430				-		N/A	31.37	-	N/A	31.31	-	N/A	33.78	-	-	-	-			
436				-		N/A	33.06	-	N/A	34.22	-	N/A	32.75	-	-	-	-			
440				-		N/A	32.62	-	N/A	33.69	-	N/A	32.93	-	-	-	-			
416	Low	1.3	0.82 [0.54;1.24]	-	11/20	N/A	32.79	-	N/A	34.42	-	N/A	32.4	-	-	-	-	11/20	11/20	11/20
418				-		N/A	33.35	-	N/A	34.06	-	N/A	33.7	-	-	-	-			
419				+		23.48	27.76	+	23.98	/	+	25.71	/	+	+	+	+			
420				-		N/A	32.92	-	N/A	33.88	-	N/A	33.31	-	-	-	-			
422				-		N/A	32.82	-	N/A	35.29	-	N/A	33.14	-	-	-	-			
423				+		25.4	26.98	+	26.10	/	+	26.15	28.42	+	+	+	+			
424				+		23.64	37.27	+	24.24	/	+	24.36	31.21	+	+	+	+			
425				+		26.01	30.21	+	26.36	/	+	27.19	30.61	+	+	+	+			
427				-		N/A	33.37	-	N/A	33.42	-	N/A	32.88	-	-	-	-			
428				-		N/A	33.3	-	N/A	33.26	-	N/A	33.28	-	-	-	-			
431				+		22.2	37.33	+	22.70	/	+	23.62	/	+	+	+	+			
432				+		24.07	27.3	+	24.59	/	+	24.66	/	+	+	+	+			
433				+		24.45	24.92	+	25.04	/	+	25.9	/	+	+	+	+			
434				-		N/A	32.51	-	N/A	33.72	-	N/A	33.13	-	-	-	-			
435				+		21.56	/	+	22.14	/	+	22.38	/	+	+	+	+			
438				-		N/A	31.74	-	N/A	33.85	-	N/A	33.61	-	-	-	-			
439				+		20.07	24.36	+	20.48	/	+	20.16	/	+	+	+	+			
441				-		N/A	32.12	-	N/A	33.46	-	N/A	33.14	-	-	-	-			
442				+		23.21	26.61	+	23.71	/	+	23.92	/	+	+	+	+			
444				+		21.2	23.2	+	21.58	/	+	21.42	/	+	+	+	+			
415	High	5.8	2.28 [1.26;4.45]	+	5/5	20.16	32.79	+	20.65	/	+	21.6	/	+	+	+	+	5/5	5/5	5/5
426				+		21.09	/	+	21.56	/	+	22.28	/	+	+	+	+			
429				+		23.13	30.2	+	24.04	/	+	25.18	/	+	+	+	+			
437				+		20.14	/	+	20.73	/	+	20.61	/	+	+	+	+			
443				+		20.34	35.96	+	20.78	/	+	21.16	/	+	+	+	+			

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

Matrix : Raw milk
Paired protocol
Strain : S. Ohio Ad1482
Seeding 48-72 h at 3 ± 2°C
Aerobic mesophilic flora : 1.73 x 10^4 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	**ISO 6579-1♦ - BPW**		**Alternative method: BACGene GO Salmonella - BPW - 16h at 34-38°C**														
						PCR result									**Confirmatory tests**			**Number positive samples/Total**		
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking	Streaking after subculture in RVS = ISO 6579-1	All confirmatory tests			
				Final result	**Number positive samples/Total**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	**Final result**	**Final result**		CFX Opus DW	QS5	qTOWER
3371	0	/	/	-	0/5	N/A	29.8	-	N/A	30.39	-	N/A	30.35	-	-	-	-	0/5	0/5	0/5
3374				-		N/A	29.57	-	N/A	29.85	-	N/A	30.25	-	-	-	-			
3381				-		N/A	30.07	-	N/A	29.81	-	N/A	30.2	-	-	-	-			
3393				-		N/A	29.48	-	N/A	30.15	-	N/A	30.27	-	-	-	-			
3398				-		N/A	29.54	-	N/A	30.34	-	N/A	30.41	-	-	-	-			
3372	Low	0,53	0.39 [0.17;0.68]	-	7/20	N/A	29.4	-	N/A	30.01	-	N/A	30.11	-	-	-	-	7/20	7/20	7/20
3375				+		30.46	29.26	+	31.2	29.85	+	31.41	29.88	+	-	+	+			
3376				+		29.17	17.05	+	29.95	29.55	+	30.83	29.79	+	-	+	+			
3377				-		N/A	29.53	-	N/A	30.34	-	N/A	30.13	-	-	-	-			
3378				-		N/A	29.49	-	N/A	30.81	-	N/A	30.61	-	-	-	-			
3379				-		N/A	29.72	-	N/A	30.28	-	N/A	30.08	-	-	-	-			
3380				+		31.3	29.31	+	32.04	30.2	+	32.10	30.14	+	-	+	+			
3382				+		31.14	29.22	+	32.23	30.05	+	32.48	30.38	+	-	+	+			
3383				-		N/A	29.51	-	N/A	30.4	-	N/A	30.63	-	-	-	-			
3385				-		N/A	29.55	-	N/A	30.41	-	N/A	30.18	-	-	-	-			
3386				+		31.7	29.53	+	32.44	30.49	+	32.89	30.33	+	-	+	+			
3387				-		N/A	29.52	-	N/A	30.58	-	N/A	30.54	-	-	-	-			
3389				-		N/A	30.16	-	N/A	30.11	-	N/A	30.0	-	-	-	-			
3390				-		N/A	29.56	-	N/A	30.28	-	N/A	30.23	-	-	-	-			
3392				-		N/A	29.55	-	N/A	30.32	-	N/A	30.24	-	-	-	-			
3394				+		31.04	29.25	+	31.47	30.36	+	31.54	30.69	+	-	+	+			
3395				+		29.2	29.09	+	29.48	29.33	+	30.02	29.46	+	-	+	+			
3396				-		N/A	29.54	-	N/A	30.07	-	N/A	30.19	-	-	-	-			
3397				-		N/A	29.56	-	N/A	29.97	-	N/A	30.07	-	-	-	-			
3399				-		N/A	29.62	-	N/A	30.04	-	N/A	30.4	-	-	-	-			
3373	High	2,28	1.43 [0.65;2.48]	+	4/5	29.11	29.17	+	29.38	29.68	+	30.16	29.44	+	-	+	+	4/5	4/5	4/5
3384				+		29.55	29.11	+	29.78	29.94	+	30.25	29.57	+	-	+	+			
3388				-		N/A	29.55	-	N/A	30.26	-	N/A	30.24	-	-	-	-			
3391				+		29.4	29.2	+	29.93	29.45	+	30.35	29.4	+	+	+	+			
3400				+		29.21	29.19	+	29.61	29.56	+	30.04	29.4	+	-	+	+			

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

Matrix : Bagged lettuce
Paired protocol
Strain : S. Derby Ad3057
Seeding 48-72 h at 3 ± 2°C
Aerobic mesophilic flora : 4.1 x 10^5 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	**ISO 6579-1◆ - BPW**		**Alternative method : BACGene GO *Salmonella* - BPW - 16h at 34-38°C**														
						PCR result									**Confirmatory tests**			**Number positive samples/Total**		
						CFX Opus DW			QS 5			qTOWER			Direct streaking					
				Final result	**Number positive samples/Total**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	**Final result**	**Final results**	**All confirmatory**	CFX Opus DW	QS5	qTOWER
728	0	/	/	-	0/5	N/A	30.62	-	N/A	31.74	-	N/A	30.35	-	-	-	-	0/5	0/5	0/5
733				-		N/A	30.33	-	N/A	31.29	-	N/A	30.35	-	-	-	-			
738				-		N/A	30.73	-	N/A	31.71	-	N/A	30.75	-	-	-	-			
750				-		N/A	30.52	-	N/A	31.61	-	N/A	30.21	-	-	-	-			
757				-		N/A	31.02	-	N/A	31.14	-	N/A	30.56	-	-	-	-			
729	Low	0.92	0.72 [0.41;1.12]	+	11/20	24.33	25.57	+	25.06	32.17	+	26.24	29.22	+	+	+	+	11/20	10/20	9/20
730				+		34.67	30.56	+	37.52	31.31/31.05/30.82/31.93/ 31.9/32.01/29.28/31.77/31.42	+	N/A/N/A/N/A	31.3/32.65/32.55	-/-/-	-	+	+			
731				-		N/A	30.53	-	N/A	31.42	-	N/A	30.69	-	-	-	-			
732				+		25.34	26.86	+	26.04	31.67	+	29.41	29.97	+	+	+	+			
734				-		N/A	30.52	-	N/A	31.36	-	N/A	30.67	-	-	-	-			
735				+		32.84	30.33	+	33.33	31.86	+	35.88	30.92	+	-	+	+			
736				-		N/A	30.58	-	N/A	31.93	-	N/A	30.77	-	-	-	-			
737				-		N/A	30.58	-	N/A	31.78	-	N/A	30.42	-	-	-	-			
739				+		24.55	27.98	+	25.01	/	+	27.08	29.11	+	+	+	+			
742				-		N/A	30.5	-	N/A	31.63	-	N/A	30.75	-	-	-	-			
743				-		N/A	30.85	-	N/A	32.1	-	N/A	30.71	-	-	-	-			
744				+		34.27	30.32	+	N/A/38.35/35.20	31.98/31.0/30.89/30.82	-/-/+	N/A/N/A/N/A	30.53/31.91/31.55	-/-/-	-	+	+			
745				-		N/A	30.66	-	N/A	31.61	-	N/A	30.8	-	-	-	-			
746				+		29.17	29.57	+	29.65	30.43	+	32.28	30.48	+	+	+	+			
747				+		26.69	28.43	+	27.27	30.38	+	28.61	29.29	+	+	+	+			
748				+		24.04	24.99	+	24.29	31.92	+	28.44	30.04	+	+	+	+			
751				+		25.97	27.34	+	26.19	33.94	+	30.07	30.03	+	+	+	+			
752				-		N/A	30.67	-	N/A	31.28	-	N/A	30.92	-	-	-	-			
754				-		N/A	30.33	-	N/A	31.18	-	N/A	30.39	-	-	-	-			
756				+		26.03	28.23	+	26.46	30.23	+	30.26	30.5	+	+	+	+			
740	High	3.9	1.06 [0.66;1.69]	-	4/5	N/A	30.47	-	N/A	31.57	-	N/A	30.76	-	-	-	-	4/5	4/5	4/5
741				+		29.41	29.32	+	30.18	30.62	+	31.72	30.28	+	+	+	+			
749				+		26.25	27.79	+	26.98	30.81	+	27.62	29.1	+	+	+	+			
753				+		23.62	26.26	+	24.19	/	+	25.08	28.64	+	+	+	+			
755				+		24.04	27.18	+	24.47	31.91	+	25.11	28.09	+	+	+	+			

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

Matrix : Infant formula with probiotics
Unpaired protocol
Strain : *S.* Cerro Ad2152
Seeding protocol with lyophilized strain 2 weeks at room temperature
Anaerobic lactic flora : 3.36 x 10^6 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1♦ - BPW		Alternative method: BAC*Gene* GO Salmonella - BPW - 16h at 34-38°C														
				Final result	Number positive samples/Total	PCR result									Confirmatory tests			Number positive samples/Total		
						Without PRE*raser* protocol									Direct streaking	Streaking after subculture in RVS	All confirmatory	Without PRE*raser* protocol		
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Final result	Final result		CFX Opus DW	QS5	qTOWER
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result						
1140	0	/	/	-	0/5	N/A	31.57	-	N/A	30.2	-	N/A	30.45	-	-	-	-	0/5	0/5	0/5
1144				-		N/A	32.11	-	N/A	30.21	-	N/A	30.68	-	-	-	-			
1154				-		N/A	32.12	-	N/A	30.32	-	N/A	31.6	-	-	-	-			
1160				-		N/A	32.19	-	N/A	30.9	-	N/A	30.48	-	-	-	-			
1166				-		N/A	31.7	-	N/A	30.45	-	N/A	30.85	-	-	-	-			
1139	Low	0.52	0.33 [0.14;1.58]	+	7/20	N/A	32.16	-	N/A	30.56	-	N/A	30.88	-	-	-	-	9/20	9/20	9/20
1141				-		N/A	31.78	-	N/A	30.93	-	N/A	30.73	-	-	-	-			
1143				-		N/A	31.74	-	N/A	30.2	-	N/A	31.07	-	-	-	-			
1145				-		24.1	/	+	24.37	29.14	+	24.94	/	+	+	+	+			
1146				-		N/A	31.9	-	N/A	30.48	-	N/A	30.6	-	-	-	-			
1148				-		19.39	/	+	19.51	/	+	20	/	+	+	+	+			
1149				-		N/A	31.81	-	N/A	30.44	-	N/A	30.84	-	-	-	-			
1150				-		20.12	/	+	20.27	30.02	+	21.23	/	+	+	+	+			
1151				-		18.06	/	+	17.5	28.09	+	19.17	/	+	+	+	+			
1153				-		24.77	/	+	25.03	28.08	+	25.21	30.56	+	+	+	+			
1155				-		N/A	32.07	-	N/A	30.97	-	N/A	31.11	-	-	-	-			
1156				+		23.68	/	+	24.04	32.75	+	24.2	34.55	+	+	+	+			
1158				-		N/A	32.08	-	N/A	31.0	-	N/A	31.02	-	-	-	-			
1159				+		20.2	/	+	20.6	/	+	21.3	/	+	+	+	+			
1161				+		19.03	/	+	18.91	/	+	21.31	/	+	+	+	+			
1163				-		22.12	/	+	22.28	/	+	22.31	/	+	+	+	+			
1164				+		N/A	32.31	-	N/A	31.12	-	N/A	30.84	-	-	-	-			
1165				+		N/A	31.83	-	N/A	30.98	-	N/A	30.69	-	-	-	-			
1167				+		N/A	32.12	-	N/A	30.88	-	N/A	30.97	-	-	-	-			
1168				-		N/A	32.05	-	N/A	30.88	-	N/A	30.81	-	-	-	-			
1142	High	2.25	1.61[0.47;2.48]	+	4/5	26.05	/	+	26.42	29.22	+	27.12	31.5	+	+	+	+	5/5	5/5	5/5
1147				-		24.51	/	+	24.8	/	+	25.67	32.2	+	+	+	+			
1152				+		21.25	/	+	21.61	35.36	+	23.32	/	+	+	+	+			
1157				+		20.18	/	+	20.39	/	+	21.6	/	+	+	+	+			
1162				+		21.54	/	+	21.83	/	+	23.31	/	+	+	+	+			

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

Matrix : Infant formula with probiotics
Unpaired protocol
Strain : *S.* Cerro Ad2152
Seeding protocol with lyophilized strain 2 weeks at room temperature
Anaerobic lactic flora : 3.36 x 10^6 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1♦ - BPW		Alternative method : BACGene GO Salmonella														
				Final result	Number positive samples/Total	PCR result									Confirmatory tests			Number positive samples/Total		
						With PREraser									Direct streaking	Streaking after subculture in RVS	All confirmatory tests	With PREraser protocol		
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Final result	Final result		CFX Opus DW	QS5	qTOWER
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result						
1140	0	/	/	-	0/5	-/N/A/N/A*	13.04/35.65/31.04*	i/-/-*	-/-/N/A*	-/-/31.57*	i/i/-*	N/A/N/A*	-/32.63*	i/-*	-	-	-	0/5	0/5	0/5
1144				-		N/A	34.44	-	-/-/N/A*	38.29/-/31.39*	i/i/-*	N/A/N/A*	35.16/31.76*	i/-*	-	-	-			
1154				-		N/A	34.27	-	-/N/A/N/A*	36.52/34.08/31.18*	i/-/-*	N/A/N/A*	36.17/32.19*	i/-*	-	-	-			
1160				-		N/A	32.94	-	N/A	34.37	-	N/A	33.51	-	-	-	-			
1166				-		N/A	35.22	-	-/N/A/N/A*	36.19/35.04/31.56*	i/-/-*	N/A/N/A*	36.03/32.18*	i/-*	-	-	-			
1139	Low	0.52	0.33 [0.14;1.58]	+	7/20	- N/A N/A*	22.04 35.19 31.13*	i/-/-*	- - N/A*	- - 31.49	i/i/-*	N/A/N/A*	-/32.33*	i/-*	-	-	-	9/20	9/20	9/20
1141				-		N/A	32.93	-	N/A	34.82	-	N/A	35.52	-	-	-	-			
1143				-		-/-/N/A*	10.9/36.7/30.87*	i/i/-*	-/-/N/A*	37.62/36.49/31.13*	i/i/-*	N/A/NA*	36.99/32.63*	i/-*	-	-	-			
1145				-		30.25	14.63	+	30.40	/	+	32.16	/	+	+	+	+			
1146				-		-/N/A/N/A*	29.27/35.1/30.36*	i/-/-*	-/-/N/A*	40.1/36.67/31.43*	i/i/-*	N/A/N/A*	-/31.87*	i/-*	-	-	-			
1148				-		24.73	10.73	+	24.67	-	+	26.99	/	+	+	+	+			
1149				-		N/A	35.21	-	-/-/N/A*	36.2/37.83/31.05*	i/i/-*	N/A/N/A*	36.32/32.04*	i/-*	-	-	-			
1150				-		26.61	22.24	+	25.70	/	+	27.83	/	+	+	+	+			
1151				-		22.52	25.24	+	22.46	/	+	24.93	/	+	+	+	+			
1153				-		30.92	12.18	+	29.42	/	+	32.52	/	+	+	+	+			
1155				-		N/A	33.36	-	N/A	35.52	-	N/A	32.93	-*	-	-	-			
1156				+		27.49	24.96	+	26.43	33.1	+	29.48/36.02*	29.89/31.87	+/+	+	+	+			
1158				-		N/A	30.85	-	N/A	31.44	-	N/A	31.37	-	-	-	-			
1159				+		22.21	18.45	+	21.87	/	+	24.15	/	+	+	+	+			
1161				+		19.2	/	+	18.71	/	+	23.25	28.64	+	+	+	+			
1163				-		23.36	29.17	+	22.84	/	+	26.87	29.45	+	+	+	+			
1164				+		N/A	30.34	-	N/A	30.46	-	N/A	31.2	-	-	-	-			
1165				+		N/A	30.69	-	N/A	32.21	-	N/A	31.28	-	-	-	-			
1167				+		N/A	30.26	-	N/A	32.24	-	N/A	31.63	-	-	-	-			
1168				-		N/A	31.32	-	N/A	33.02	-	N/A	32.19	-	-	-	-			
1142	High	2.25	1.61[0.47;2.48]	+	4/5	30.54	12.6	+	31.16	/	+	33.36	34.29	+	+	+	+	5/5	5/5	5/5
1147				-		27.65	25.34	+	26.77	31.57	+	30.28	32.12	+	+	+	+			
1152				+		25.76	/	+	25.74	/	+	28.13	/	+	+	+	+			
1157				+		23.92	27.31	+	23.57	/	+	27.37	30.41	+	+	+	+			
1162				+		25.02	24.9	+	24.62	/	+	27.45	30.36	+	+	+	+			

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

Matrix : Stainless steel surface 1”x1” (swab used as sampling device)
Strain : S. Livingstone Ad2702+ co-inoculation with 10 x Citrobacter freundii 39
Seeding with liquid inoculum, storage overnight at ambient temperature and storage of the device after sampling at RT for 2 h ± 15 min prior to analysis

N° sample	Level	Contamination level **S. Livingstone Ad2703** (CFU/sample)	Contamination level ***C. freundii* 39** (CFU/sample)	**ISO 6579-1♦ - BPW**		**Alternative method: BACGene GO *Salmonella* - BPW - 16h at 34-38°C**														
				Final result	**Number positive samples/Total**	**PCR result-without PREraser protocol**									**Confirmatory tests**			**Number positive samples/Total**		
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking	Streaking after subculture in RVS	All confirmatory tests	**Without PREraser**		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	**Final result**	**Final result**		CFX Opus DW	QS5	qTOWER
1986	0	/	/	-	0/5	N/A	29.28	-	N/A	31.36	-	N/A	31.08	-	-	-	-	0/5	0/5	0/5
1988				-		N/A	29.66	-	N/A	31.06	-	N/A	31.23	-	-	-	-			
2000				-		N/A	30.12	-	N/A	31.17	-	N/A	31.02	-	-	-	-			
2003				-		N/A	29.44	-	N/A	30.68	-	N/A	31.04	-	-	-	-			
2006				-		N/A	30.28	-	N/A	31.09	-	N/A	31.14	-	-	-	-			
1984	Low	8.8	244	+	8/20	18.34	/	+	18.67	/	+	20.99	30.84	+	+	+	+	8/20	8/20	8/20
1985				-		N/A	29.84	-	N/A	31.43	-	N/A	30.5	-	-	-	-			
1987				-		N/A	29.63	-	N/A	31.23	-	N/A	30.59	-	-	-	-			
1989				-		N/A	30.08	-	N/A	31.16	-	N/A	31.13	-	-	-	-			
1991				+		18.42	30.86	+	18.74	/	+	20.83	/	+	+	+	+			
1992				-		N/A	29.4	-	N/A	31.53	-	N/A	31.1	-	-	-	-			
1993				-		N/A	30.28	-	N/A	31.29	-	N/A	30.81	-	-	-	-			
1995				-		N/A	29.34	-	N/A	31.03	-	N/A	30.92	-	-	-	-			
1996				+		18.38	31.64	+	18.75	/	+	20.53	/	+	+	+	+			
1997				-		N/A	29.58	-	N/A	31.36	-	N/A	31.1	-	-	-	-			
1999				-		N/A	30.16	-	N/A	31.16	-	N/A	31.34	-	-	-	-			
2001				-		N/A	29.39	-	N/A	31.23	-	N/A	30.87	-	-	-	-			
2002				+		18.13	24.85	+	18.19	/	+	20.11	/	+	+	+	+			
2004				+		18.34	21.54	+	18.59	/	+	20.08	/	+	+	+	+			
2005				-		N/A	29.58	-	N/A	31.23	-	N/A	30.87	-	-	-	-			
2008				+		20.04	/	+	20.13	/	+	20.66	/	+	+	+	+			
2009				-		N/A	30.2	-	N/A	30.98	-	N/A	30.97	-	-	-	-			
2010				-		N/A	30.08	-	N/A	30.49	-	N/A	31.1	-	-	-	-			
2011				+		19.53	28.01	+	19.67	/	+	20.37	/	+	+	+	+			
2013				+		19.56	/	+	19.89	/	+	20.5	/	+	+	+	+			
1990	High	53.6	1096	+	5/5	18.12	24.27	+	18.25	/	+	20.87	/	+	+	+	+	5/5	5/5	5/5
1994				+		18.35	27.74	+	18.52	/	+	20.12	/	+	+	+	+			
1998				+		18.23	24.79	+	18.28	/	+	20.51	/	+	+	+	+			
2007				+		19.05	27.93	+	19.16	/	+	20.86	/	+	+	+	+			
2012				+		18.39	27.57	+	18.64	/	+	20.07	/	+	+	+	+			

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

Paired protocol

Matrix : Stainless steel surface 1"x1" (swab used as sampling device)

Strain : S. Livingstone Ad2702+ co-inoculation with 10 x Citrobacter freundii 39

Seeding with liquid inoculum, storage overnight at ambient temperature and storage of the device after sampling at RT for 2 h ± 15 min prior to analysis

N° sample	Level	Contamination level **S. Livingstone Ad2703** (CFU/sample)	Contamination level ***C. freundii* 39** (CFU/sample)	**ISO 6579-1♦ - BPW**		**Alternative method : BAC*Gene* GO Salmonella - BPW - 16h at 34-38°C**														
						PCR result-with PR*Eraser* protocol									**Confirmatory tests**			**Number positive samples/Total**		
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking	Streaking after subculture in RVS	All confirmatory tests	**With PR*Eraser***		
				Final result	**Number positive samples/Total**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	**Final result**	**Final result**		CFX Opus DW	QS5	qTOWER
1986	0	/	/	-	0/5	N/A	30.4	-	N/A	30.43	-	N/A	31.04	-	-	-	-	0/5	0/5	0/5
1988				-		N/A	30.17	-	N/A	31.38	-	N/A	30.84	-	-	-	-			
2000				-		N/A	30.09	-	N/A	31.2	-	N/A	30.48	-	-	-	-			
2003				-		N/A	29.25	-	N/A	31.24	-	N/A	30.79	-	-	-	-			
2006				-		N/A	30.03	-	N/A	31.41	-	N/A	30.66	-	-	-	-			
1984	Low	8.8	244	+	8/20	19.52	/	+	19.56	/	+	22.45	/	+	+	+	+	8/20	8/20	8/20
1985				-		N/A	30.12	-	N/A	30.49	-	N/A	30.67	-	-	-	-			
1987				-		N/A	29.6	-	N/A	30.63	-	N/A	30.59	-	-	-	-			
1989				-		N/A	30.24	-	N/A	31.14	-	N/A	30.76	-	-	-	-			
1991				+		19.13	/	+	19.24	/	+	21.57	/	+	+	+	+			
1992				-		N/A	29.86	-	N/A	30.69	-	N/A	30.36	-	-	-	-			
1993				-		N/A	30.19	-	N/A	30.97	-	N/A	30.91	-	-	-	-			
1995				-		N/A	30.46	-	N/A	31.32	-	N/A	30.82	-	-	-	-			
1996				+		19.07	23.64	+	19.28	/	+	21.58	/	+	+	+	+			
1997				-		N/A	30.15	-	N/A	31.02	-	N/A	30.53	-	-	-	-			
1999				-		N/A	30.42	-	N/A	31.76	-	N/A	30.8	-	-	-	-			
2001				-		N/A	29.89	-	N/A	30.49	-	N/A	31.15	-	-	-	-			
2002				+		18.44	27.51	+	18.7	/	+	20.74	/	+	+	+	+			
2004				+		18.43	/	+	18.57	/	+	21.16	/	+	+	+	+			
2005				-		N/A	30.28	-	N/A	31.08	-	N/A	30.58	-	-	-	-			
2008				+		21.0	/	+	20.97	/	+	24.06	30.57	+	+	+	+			
2009				-		N/A	29.95	-	N/A	31.59	-	N/A	31.05	-	-	-	-			
2010				-		N/A	30.28	-	N/A	31.43	-	N/A	30.78	-	-	-	-			
2011				+		20.05	/	+	19.96	/	+	23.16	28.28	+	+	+	+			
2013				+		20.13	25.76	+	20.25	/	+	23.05	/	+	+	+	+			
1990	High	53.6	1096	+	5/5	19.01	25.58	+	18.7	/	+	21.56	/	+	+	+	+	5/5	5/5	5/5
1994				+		19.12	27.79	+	19.17	/	+	21.13	/	+	+	+	+			
1998				+		19.0	25.24	+	18.72	/	+	21.37	/	+	+	+	+			
2007				+		19.16	25.41	+	19.33	/	+	22.25	/	+	+	+	+			
2012				+		19.03	/	+	19.01	/	+	22.1	/	+	+	+	+			

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

Matrix : Ceramic tiles surface 4"x 4" (sponge used as sampling device)
Strain : *S.* Anatum A00E007
Seeding with liquid inoculum, storage overnight at ambient temperature and storage of the device after sampling at RT for 2 h ± 15 min prior to analysis

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1♦ - BPW		Alternative method : BACGene GO Salmonella - BPW - 16h at 34-38°C														
			Final result	**Number positive samples/Total**	**PCR result**									**Confirmatory tests**			**Number positive samples/Total**		
					CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking	Streaking after subculture in RVS	All confirmatory tests			
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	**Final result**	**Final result**		CFX Opus DW	QS5	qTOWER
1589	0	/	-	0/5	N/A	31.12	-	N/A	31.93	-	N/A	31	-	-	-	-	0/5	0/5	0/5
1596			-		N/A	30.23	-	N/A	30.86	-	N/A	30.88	-	-	-	-			
1605			-		N/A	30.23	-	N/A	31.53	-	N/A	31.24	-	-	-	-			
1608			-		N/A	30.16	-	N/A	31.26	-	N/A	30.77	-	-	-	-			
1615			-		N/A	30.74	-	N/A	31.74	-	N/A	31.14	-	-	-	-			
1588	Low	66	+	8/20	17.17	/	+	17.84	/	+	20.06	/	+	+	+	+	8/20	8/20	8/20
1590			+		17.32	/	+	17.83	/	+	18.87	/	+	+	+	+			
1591			-		N/A	30.16	-	N/A	31.49	-	N/A	31.06	-	-	-	-			
1592			+		18.17	/	+	18.6	/	+	19.37	/	+	+	+	+			
1594			-		N/A	30.44	-	N/A	31.29	-	N/A	31.02	-	-	-	-			
1595			-		N/A	30.42	-	N/A	31.33	-	N/A	30.96	-	-	-	-			
1597			+		17.18	/	+	17.84	/	+	20.29	/	+	+	+	+			
1598			-		N/A	30.29	-	N/A	31.32	-	N/A	31.01	-	-	-	-			
1599			+		17.18	/	+	18.25	/	+	20.26	/	+	+	+	+			
1601			-		N/A	30.29	-	N/A	31.3	-	N/A	31.13	-	-	-	-			
1602			+		18.02	35.23	+	18.31	/	+	18.4	/	+	+	+	+			
1603			-		N/A	29.71	-	N/A	31.29	-	N/A	31.27	-	-	-	-			
1606			-		N/A	30.43	-	N/A	31.32	-	N/A	31.28	-	-	-	-			
1607			-		N/A	30.38	-	N/A	31.0	-	N/A	31.13	-	-	-	-			
1609			+		17.3	/	+	18.27	/	+	19.24	/	+	+	+	+			
1610			-		N/A	30.25	-	N/A	31.16	-	N/A	31.14	-	-	-	-			
1611			-		N/A	29.96	-	N/A	31.98	-	N/A	31.39	-	-	-	-			
1613			-		N/A	30.37	-	N/A	31.14	-	N/A	31.01	-	-	-	-			
1614			+		17.27	24.4	+	18.27	/	+	18.91	/	+	+	+	+			
1616			-		N/A	30.22	-	36.74 34.9 33.49	31.56/ 30.16/ 30.32	+/+/+	34.63 34.09 34.05	31.06 31.66 31.55	+/+/+	-	-	-			
1593	High	249	+	5/5	17.13	/	+	17.58	/	+	20.43	/	+	+	+	+	5/5	5/5	5/5
1600			+		17.2	31.7	+	17.64	/	+	19.27	/	+	+	+	+			
1604			+		17.28	/	+	18.32	/	+	20.56	32.78	+	+	+	+			
1612			+		17.19	/	+	17.73	/	+	20.65	/	+	+	+	+			
1617			+		17.18	/	+	17.76	/	+	20.03	/	+	+	+	+			

♦ 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																				
No.	**Organims Genus and species**	**Subspecies**	**Serovar**	**Source**	**Origin**	**CFU/ 225 mL**	**BPW - 16h à 37°C ± 1°C**													
							PCR									XLD	IRIS	Latex	CHROMO	Latex
							CFX Opus			QS5			qTOWER							
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result					
1	*Salmonella bongori*	Not applicable	48:z35	Ad598[a]	Environmental sample	58	20.17	26.75	+	21.24	/	+	27.38	29	+	+	+ (light purple)	+	+ (very light purple/ transparent)	+
2	*Salmonella bongori*	Not applicable	66 :z35	Ad599	Environmental sample	72	19.4	26.03	+	20.37	/	+	28.38	29.76	+	+	+ (light purple/white)	+	+ (transparent)	+
3	*Salmonella bongori*	Not applicable	1,40:z81:-	Ad2683	Cooked meal	71	20.06	23.5	+	20.74	/	+	28.39	29.33	+	+	+ (light purple)	+	+ (transparent)	+
4	*Salmonella enterica*	*arizonae*	51:z4,z23:-	CIP 82.30T[c]	Turkey meat	64	18.14	24.52	+	18.81	/	+	26.09	28.19	+	+	+	+	+ (light purple)	+
5	*Salmonella enterica*	*arizonae*	18:z4,z23:-	Ad1848	Food product	14	20.04	24.76	+	20.52	/	+	23.98	28.95	+	+	+	+	+ (light purple)	+
6	*Salmonella enterica*	*arizonae*	41:z4,z23:-	Ad1849	Primary production	52	19.02	24.98	+	19.29	/	+	28.3	29.47	+	+	+	+	+	+
7	*Salmonella enterica*	*arizonae*	48:z4,z23:-	Ad1850	Poultry environmental sample	27	19.15	26.12	+	19.93	/	+	30.43	29.55	+	+	+	+	+ (light purple)	+
8	*Salmonella enterica*	*arizonae*	44:z4:z23:z32:-	CIP 5522	/	23	18.11	/	+	18.64	/	+	21.6	28.48	+	+	+	+	+	+
9	*Salmonella enterica*	*diarizonae*	38:lv:z53	Ad451	Ewe milk cheese	71	18.03	18.55	+	18.53	/	+	33.08	30.1	+	+	+	+	+ (light purple)	+
10	*Salmonella enterica*	*diarizonae*	61:k:1,57	Ad1300	Raw ewe milk	28	17.37	/	+	18.1	/	+	24.06	28.52	+	+	+	+	+	+
11	*Salmonella enterica*	*diarizonae*	16:z10:enxz15	Ad1853	Food product	28	18.06	/	+	18.64	/	+	32.41	30.2	+	+ (yellow)	+ (light purple)	+	+ (very light purple/ transparent)	+
12	*Salmonella enterica*	*diarizonae*	48:k:1,5,7	Ad1852	Food product	78	18.15	23.33	+	18.69	/	+	31.86	30.28	+	+	+	+	+ (light purple)	+
13	*Salmonella enterica*	*diarizonae*	50:i:z	Ad1851	Raw milk	50	18.05	/	+	18.57	/	+	31.11	30.01	+	+	+ (light purple)	+	+ (light purple)	+
14	*Salmonella enterica*	*houtenae*	6,14:24,z23:-	Ad1834	Ewe raw milk	65	18.13	26.29	+	18.68	/	+	21.02	28.21	+	+	+	+	+	+
15	*Salmonella enterica*	*houtenae*	1,40:z4,z23:-	Ad2682	Environmental sample	70	18.12	/	+	18.63	/	+	23.69	28.23	+	+	+	+	+	+
16	*Salmonella enterica*	*houtenae*	43:z4,z32	Ad597	Fish product	96	18.12	24.49	+	18.73	/	+	20.01	27.45	+	+	+ / + (white)	+	+ / + (white)	+
17	*Salmonella enterica*	*houtenae*	50:g,z51	Ad 596	Dairy product	35	18.21	27.43	+	19.04	/	+	22.54	26.36	+	+	+	+	+	+
18	*Salmonella enterica*	*houtenae*	38:z4,z23:-	Ad2681	Boa	34	18.3	24.36	+	18.83	/	+	19.21	/	+	+ (yellow)	+	+	+	+
19	*Salmonella enterica*	*indica*	1,6,14,25:a:e,n,x	Ad600	Environmental sample	45	18.09	/	+	18.62	/	+	20.68	27.66	+	+ (yellow)	+ (light purple)	+	+ (very light purple/ transparent)	+
20	*Salmonella enterica*	*indica*	11:b:e,n,x	Ad2337	Environmental sample	22	18.08	24.53	+	18.6	/	+	22.18	28.67	+	+	+ (light purple)	+	+ (very light purple/ transparent)	+
21	*Salmonella enterica*	*indica*	45:a:e,n,x	ATCC BAA 1578[d]	/	24	18.05	19.24	+	18.08	/	+	21.58	27.57	+	+	+ (light purple)	+	+ (grey/white halo)	+

INCLUSIVITY																				
No.	Organims Genus and species	Subspecies	Serovar	Source	Origin	CFU/ 225 mL	BPW - 16h à 37°C ± 1°C													
							PCR									XLD	IRIS	Latex	CHROMO	Latex
							CFX Opus			QS5			qTOWER							
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result					
22	*Salmonella enterica*	*indica*	6,14,25:a:e,n,x	DSM14848	/	45	17.46	20.03	+	17.85	/	+	23.18	28.31	+	+ (yellow)	+ (light purple/white)	+	+ (white/light purple)	+
23	*Salmonella enterica*	*salamae*	1,13,23:gmt:enx	Ad450	Ewe milk	43	18.06	31.06	+	17.78	/	+	30.55	30.25	+	+	+	+	+	+
24	*Salmonella enterica*	*salamae*	42:gt:-	Ad592	Kangaroo	34	18.07	25.34	+	18.0	/	+	33.74	31.18	+	+	+	+	+	+
25	*Salmonella enterica*	*salamae*	42:r:-	adria 105^{a}	Food product	45	18.22	21.99	+	18.14	/	+	24.21	28.55	+	+ (black/ yellow)	+ (light purple)	+	+	+
26	*Salmonella enterica*	*salamae*	42ib:enxz15	Ad593	Cereals	62	18.08	/	+	18.14	/	+	32.8	30.7	+	+	+	+	+	+
27	*Salmonella enterica*	*salamae*	9, g, m, t	Ad212	Food product	16	18.12	27.53	+	18.18	/	+	17.73	/	+	+	+	+	+	+
28	*Salmonella enterica*	*enterica*	Abaetetuba	Ad2318	/	42	18.11	20.36	+	18.24	33.14	+	25.2	29.59	+	+	+	+	+	+
29	*Salmonella enterica*	*enterica*	Aberdeen	CIP 105618	Human	57	18.14	22.98	+	18.23	/	+	18.56	/	+	+	+ (blurred halo)	+	+	+
30	*Salmonella enterica*	*enterica*	Abortusequi	Ad2321	/	21	20.21	23.56	+	20.48	27.1	+	20.22	29.53	+	+ (white/ transparent)	st	/	+ (small)	+
31	*Salmonella enterica*	*enterica*	Abortusovis	Ad2320	Ovine foetus	2	25.0	27.69	+	25.17	29.21	+	25.77	29.01	+	+ (tranparent)	+ (transparent/white)	+	st	/
32	*Salmonella enterica*	*enterica*	Adelaïde	Ad2319	Turkey breeding environment	100	20.09	27.86	+	20.12	32.18	+	20.28	/	+	+	+ (bluish)	+	+ (bluish)	+
33	*Salmonella enterica*	*enterica*	Agona	A00V038^{a}	Feed for pork	44	18.05	21.42	+	18.16	/	+	19.58	/	+	+	+	+	+	+
34	*Salmonella enterica*	*enterica*	Anatum	A00E007	Dusts	32	18.09	25.73	+	18.2	40.75	+	22.69	29.05	+	+	+	+	+	+
35	*Salmonella enterica*	*enterica*	Bardo	Adria 569	Meat for sausage	63	18.22	/	+	18.31	27.36	+	18.62	/	+	+	+	+	+	+
36	*Salmonella enterica*	*enterica*	Bareilly	Ad1687	Chocolate industry	68	18.09	25.57	+	18.13	/	+	23.75	28.41	+	+	+	+	+	+
37	*Salmonella enterica*	*enterica*	Blockley	Ad923	Poultry environment	70	18.06	21.2	+	18.1	/	+	18.66	/	+	st	st	/	st	/
38	*Salmonella enterica*	*enterica*	Braenderup	Adria 111	Pork meat	84	18.04	22.56	+	18.14	/	+	28.04	29.45	+	+	+	+	+	+
39	*Salmonella enterica*	*enterica*	Bredeney	Adria 396	Ground beef	31	18.06	23.73	+	18.09	/	+	29.38	30.49	+	+	+	+	+	+
40	*Salmonella enterica*	*enterica*	Caracas	Ad2322	Spice	40	18.06	30.56	+	17.56	/	+	28.25	30.01	+	+	+	+	+	+
41	*Salmonella enterica*	*enterica*	Cerro	Ad689	Dehydrated poultry proteins	45	18.12	22.09	+	18.38	38.98	+	25.62	28.1	+	+	+	+	+	+
42	*Salmonella enterica*	*enterica*	Chester	CIP 103543	/	12	18.1	/	+	18.55	28.63	+	23.78	26.28	+	+	+	+	+	+
43	*Salmonella enterica*	*enterica*	Cubana	Ad2323	Dust feed environment	62	18.03	25.15	+	18.16	39.82	+	26.21	28.27	+	+	+	+	+	+
44	*Salmonella enterica*	*enterica*	Derby	Ad1093	Fish fillet	37	18.13	26.02	+	18.35	/	+	25.67	28.52	+	+	+	+	+	+
45	*Salmonella enterica*	*enterica*	Dublin	Ad 529	Beef meat	33	19.45	39.08	+	20.11	/	+	31.42	32.25	+	+	+ (light purple)	+	+(white/ grey center)	+
46	*Salmonella enterica*	*enterica*	Enteritidis	Ad477	Hen meat	26	18.1	/	+	18.45	/	+	29.94	30.58	+	+	+	+	+	+

INCLUSIVITY																				
No.	Organims Genus and species	Subspecies	Serovar	Source	Origin	CFU/ 225 mL	BPW - 16h à 37°C ± 1°C													
							PCR									XLD	IRIS	Latex	CHROMO	Latex
							CFX Opus			QS5			qTOWER							
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result					
47	*Salmonella enterica*	*enterica*	Gallinarum biovar pullorum	Ad 300	Poultry environment	5	25.17	27.41	+	25.72	28.66	+	30.07	29.53	+	+ (white/ small)	st	/	+ (white/ purple center)	+
48	*Salmonella enterica*	*enterica*	Gaminara	Ad2324	Boar meat	42	18.14	23.1	+	18.9	26.25	+	22.06	28.35	+	+	+	+	+	+
49	*Salmonella enterica*	*enterica*	Give	Adria 436	Ground beef	25	18.04	20.25	+	18.13	/	+	24.16	27.49	+	+	+	+	+	+
50	*Salmonella enterica*	*enterica*	Hadar	Adria 24871	Chicken meat	33	18.01	22.13	+	18.31	33.79	+	24.78	27.24	+	+	+	+	+	+
51	*Salmonella enterica*	*enterica*	Havana	Ad930	Poultry environment	30	18.04	32.11	+	18.25	/	+	26.5	28.44	+	+	+	+	+	+
52	*Salmonella enterica*	*enterica*	Heidelberg	A00E005	Dusts from dairy industry	46	18.1	18.64	+	18.06	40.1	+	23.29	27.04	+	+	+	+	+	+
53	*Salmonella enterica*	*enterica*	Hvittingfoss	Ad2325	Raw stuff	35	18.1	19.09	+	18.57	33.1	+	22.41	28.45	+	+	+	+	+	+
54	*Salmonella enterica*	*enterica*	Indiana	Ad174	White cheese	26	18.23	29.11	+	18.36	/	+	21.3	/	+	+	+	+	+	+
55	*Salmonella enterica*	*enterica*	Infantis	adria F401B	Cheese	62	18.08	22.5	+	18.58	39.09	+	22.14	/	+	+	+	+	+	+
56	*Salmonella enterica*	*enterica*	Javiana	Ad2326	Turkey meat	33	18.04	22.24	+	18.33	/	+	20.82	/	+	+	+	+	+	+
57	*Salmonella enterica*	*enterica*	Kedougou	Ad 929	Bovine environmental sample	18	18.03	/	+	18.17	/	+	21.58	/	+	+	+	+	+	+
58	*Salmonella enterica*	*enterica*	Kentucky	CIP 105623	Chicken	31	17.38	25.29	+	18.17	/	+	26.64	28.03	+	+ (small)	+ (small)	+	+ (small)	+
59	*Salmonella enterica*	*enterica*	Kottbus	Adria 1	Poultry environmental sample	47	18.09	35.44	+	18.18	/	+	27.6	28.96	+	+	+	+	+	+
60	*Salmonella enterica*	*enterica*	Lille	Adria 37	Food product	50	18.06	/	+	18.46	/	+	25.01	28.18	+	+	+	+	+	+
61	*Salmonella enterica*	*enterica*	Livingstone	Ad1107	Dusts	22	17.35	28.32	+	18.14	38.11	+	26.64	31.03	+	+	+	+	+	+
62	*Salmonella enterica*	*enterica*	London	Adria 326	Cooked meat sample	38	18.0	26.34	+	18.37	29.86	+	20.23	/	+	+	+	+	+	+
63	*Salmonella enterica*	*enterica*	Manhattan	Adria 900	Dusts from dairy industry	41	18.05	22.04	+	18.37	32.0	+	28.71	31.17	+	+	+	+	+	+
64	*Salmonella enterica*	*enterica*	Maracaibo	CIP 54143	/	58	17.24	/	+	17.56	9.67	+	27.3	28.71	+	+	+	+	+	+
65	*Salmonella enterica*	*enterica*	Mbandaka	Ad914	Mayonnaise	35	18.08	22.96	+	18.17	/	+	25.23	29.97	+	+	+ (light purple)	+	+	+
66	*Salmonella enterica*	*enterica*	Meleagridis	Adria 505	Raw milk	24	18.18	21.71	+	18.7	26.51	+	24.31	34.81	+	+	+	+	+	+
67	*Salmonella enterica*	*enterica*	Michigan	Ad2327	Low moisture sausage	54	18.1	34.42	+	18.36	23.71	+	27.18	30.87	+	+	+	+	+	+
68	*Salmonella enterica*	*enterica*	Minnesota	Ad2328	Feed	51	18.45	/	+	18.88	21.39	+	29.05	31.12	+	+	+	+	+	+
69	*Salmonella enterica*	*enterica*	Mississippi	Ad2329	Parakeet	36	18.02	/	+	17.84	21.67	+	20.72	/	+	+	+	+	+	+
70	*Salmonella enterica*	*enterica*	Muenchen	CIP 106178	/	28	18.17	26.0	+	18.89	/	+	N/A 33.19*	38.82 30.59*	i/+*	+	+	+	+	+

INCLUSIVITY																				
No.	Organims Genus and species	Subspecies	Serovar	Source	Origin	CFU/ 225 mL	BPW - 16h à 37°C ± 1°C													
							PCR									XLD	IRIS	Latex	CHROMO	Latex
							CFX Opus			QS5			qTOWER							
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result					
71	*Salmonella enterica*	*enterica*	Montevideo	Ad912	Raw milk	25	18.11	22.2	+	18.46	40.55	+	22.34	30.17	+	+	+	+	+	+
72	*Salmonella enterica*	*enterica*	Napoli	Ad 928	Clinical	28	18.48	/	+	19.1	38.53	+	23.3	30.21	+	+	+	+	+	+
73	*Salmonella enterica*	*enterica*	Newport	Adria 586	Sausage	20	18.48	20.74	+	19.04	31.63	+	22.25	/	+	+	+	+	+	+
74	*Salmonella enterica*	*enterica*	Oranienburg	Ad1724	Cereals	47	18.02	30.08	+	18.32	/	+	24.55	33.66	+	+	+	+	+	+
75	*Salmonella enterica*	*enterica*	Panama	Adria 8	Ground beef	29	18.48	23.63	+	18.58	/	+	21.88	/	+	+	+	+	+	+
76	*Salmonella enterica*	*enterica*	Paratyphi A	ATCC 9150	/	22	18.2	24.29	+	18.58	28.43	+	20.44	/	+	+ (tranparent)	+ (light purple)	+	+	+
77	*Salmonella enterica*	*enterica*	Paratyphi B	Ad301	Clinical	38	18.13	21.15	+	18.44	24.17	+	21.48	/	+	+	+	+	+	+
78	*Salmonella enterica*	*enterica*	Paratyphi C	ATCC 13428	/	32	18.04	23.1	+	18.33	/	+	24.43	29.98	+	+	+	+	+	+
79	*Salmonella enterica*	*enterica*	Poona	Ad2330	Poultry feed	53	17.5	23.0	+	18.31	/	+	24.85	36.16	+	+	+	+	+	+
80	*Salmonella enterica*	*enterica*	Regent	Adria 328	Duck	35	18.06	20.85	+	18.49	30.01	+	23.99	35.08	+	+	+	+	+	+
81	*Salmonella enterica*	*enterica*	Rissen	Adria 39	Food product	22	18.54	21.45	+	18.4	/	+	26.7	32.16	+	+	+	+	+	+
82	*Salmonella enterica*	*enterica*	Rubislaw	Ad2332	Shark cartilage	33	18.0	/	+	17.48	35.07	+	26.09	30.97	+	+	+	+	+	+
83	*Salmonella enterica*	*enterica*	Saintpaul	Adria F31	Pilchard fillets	33	18.04	16.97	+	18.02	/	+	20.36	/	+	+	+	+	+	+
84	*Salmonella enterica*	*enterica*	Senftenberg	Ad355	Seafood cocktail	24	18.39	23.8	+	18.2	23.34	+	22.86	40.53	+	+	+	+	+	+
85	*Salmonella enterica*	*enterica*	Stanley	CIP 106163	/	5	19.05	26.44	+	18.46	32.33	+	22.41	/	+	+	+	+	+	+
86	*Salmonella enterica*	*enterica*	Stourbridge	Ad2297	Raw milk cheese	26	18.12	24.43	+	18.02	/	+	22.64	38.65	+	+	+	+	+	+
87	*Salmonella enterica*	*enterica*	Schwarzengrund	Ad2333	Egg products environment	40	18.14	28.04	+	18.01	/	+	21.59	/	+	+	+	+	+	+
88	*Salmonella enterica*	*enterica*	Tennessee	A00E006	Dusts from dairy industry	39	18.0	/	+	17.61	/	+	24.87	33.89	+	+	+	+	+	+
89	*Salmonella enterica*	*enterica*	Thompson	AER301	Poultry	32	17.37	22.06	+	17.4	/	+	21.72	/	+	+	+	+	+	+
90	*Salmonella enterica*	*enterica*	Typhi	Ad302	Clinical	23	19.08	28.39	+	18.67	30.35	+	18.28	/	+	+(transparent)	+	+	+	+
91	*Salmonella enterica*	*enterica*	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	43	19.01	23.89	+	18.59	38.82	+	24.76	31.47	+	+	+	+	+	+
92	*Salmonella enterica*	*enterica*	Typhimurium 1,4 [5], I2:-:1,2	Ad 1335	Poultry environmental sample	42	18.05	39.6	+	17.74	/	+	26.05	33.19	+	+	+	+	+	+
93	*Salmonella enterica*	*enterica*	Typhimurium 1,4 [5], II2:i:-	Ad 1334	Ready to cook pork	33	18.08	17.94	+	18.22	32.8	+	25.61	32.05	+	+	+	+	+	+
94	*Salmonella enterica*	*enterica*	Urbana	Ad501	Human food	42	17.42	26.55	+	18.02	23.19	+	24.17	37.18	+	+	+	+	+	+
95	*Salmonella enterica*	*enterica*	Veneziana	Adria 233	Food product	15	18.38	/	+	18.29	/	+	28.97	31.84	+	+	+	+	+	+

INCLUSIVITY																				
No.	**Organims Genus and species**	**Subspecies**	**Serovar**	**Source**	**Origin**	**CFU/ 225 mL**	**BPW - 16h à 37°C ± 1°C**													
							PCR									XLD	IRIS	Latex	CHROMO	Latex
							CFX Opus			QS5			qTOWER							
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result					
96	*Salmonella enterica*	*enterica*	Virchow	Adria F276	Curry	22	18.08	23.67	+	18.31	35.36	+	25.91	28.41	+	+	+	+	+	+
97	*Salmonella enterica*	*enterica*	Wandsworth	Ad2335	Fillet of mullet	45	18.1	24.9	+	18.07	/	+	28.17	29.66	+	+	+	+	+	+
98	*Salmonella enterica*	*enterica*	Waycross	CIP 105634	Human	30	18.1	19.05	+	18.01	30.3	+	24.33	27.92	+	+	+	+	+	+
99	*Salmonella enterica*	*enterica*	Wayne	Ad502		22	18.16	/	+	18.09	/	+	33.73	31.81	+	+	+	+	+	+
100	*Salmonella enterica*	*enterica*	Weltevreden	Ad2336	Treated water	24	18.09	23.89	+	18.19	36.13	+	29.22	30.1	+	+	+	+	+	+

EXCLUSIVITY													
N°	**Strain**	**Reference**	**Origin**	**CFU/mL**	**BPW - 16h à 37°C ± 1°C**								
					PCR (Without PR*Eraser*)								
					Opus			QS5			qTOWER		
					Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result
1	*Citrobacter braakii*	Ad833	Raw beef meat	$3.33.10^5$	N/A	30.14	-	N/A	31.06	-	N/A	29.56	-
2	*Citrobacter Diversus*	adria 140	Raw milk	$8.48.10^5$	N/A	30.59	-	N/A	31.03	-	N/A	30.83	-
3	*Citrobacter freundii*	adria 23	Raw pork sausage	$4.22.10^5$	N/A	30.6	-	N/A	30.94	-	N/A	29.39	-
4	*Citrobacter freundii*	adria 175	Raw duck meat	$3.02.10^5$	N/A	30.05	-	N/A	31.24	-	N/A	31	-
5	*Citrobacter koseri*	adria 71	Frozen vegetables	$4.33.10^5$	N/A	30.53	-	N/A	31.15	-	N/A	30.22	-
6	*Enterobacter agglomerans*	adria 11	Cheese	$2.63.10^5$	N/A	30.21	-	N/A	31.05	-	N/A	29.32	-
7	*Enterobacter amnigenus*	A00C068	Raw poultry meat	$2.30.10^5$	N/A	29.66	-	N/A	31.07	-	N/A	30.23	-
8	*Enterobacter cloacae*	adria 10	Raw milk	$2.00.10^5$	N/A	30.21	-	N/A	30.69	-	N/A	30.45	-
9	*Enterobacter intermedius*	adria 60	Bean	$2.82.10^4$	N/A	30.12	-	N/A	30.9	-	N/A	30.54	-
10	*Enterobacter kobei*	Ad 342	Ham	$1.64.10^5$	N/A	30.2	-	N/A	30.8	-	N/A	30.41	-
11	*Enterobacter sakazakii*	adria 95	Fermented milk	$1.65.10^5$	N/A	30.36	-	N/A	30.89	-	N/A	30.66	-
12	*Erwinia carotovora*	CIP 8283	Potatoes	$1.09.10^4$	N/A	30.65	-	N/A	31.01	-	N/A	31.06	-
13	*Escherichia coli*	adria 19	Grated carrots	$2.2.10^5$	N/A	30.08	-	N/A	30.43	-	N/A	30.18	-
14	*Escherichia hermanii*	Ad 461	Dessert	$1.7.10^5$	N/A	30.09	-	N/A	30.42	-	N/A	30.33	-
15	*Escherichia vulneris*	adria 132	Veal liver	$1.2.10^5$	N/A	30.12	-	N/A	30.4	-	N/A	30.46	-
16	*Hafnia alvei*	adria 167	Raw pork sausage	$3.1.10^5$	N/A	30.2	-	N/A	30.59	-	N/A	29.9	-
17	*Klebsiella oxytoca*	57	Food product	$2.3.10^5$	N/A	30.06	-	N/A	30.45	-	N/A	30.57	-
18	*Klebsiella pneumoniae*	47	Raw turkey meat	$2.4.10^5$	N/A	30.22	-	N/A	30.15	-	N/A	30.24	-
19	*Kluyvera spp*	adria 41	Raw milk	$2.1.10^5$	N/A	30.03	-	N/A	30.25	-	N/A	31.03	-
20	*Morganella morganii*	CIP A236	/	$3.7.10^5$	N/A	30.02	-	N/A	30.59	-	N/A	31.48	-
21	*Pantoea agglomerans*	adria 62	Frozen vegetables	$4.4.10^5$	N/A	30.54	-	N/A	30.33	-	N/A	31.26	-
22	*Proteus mirabilis*	Ad639	Mayonnaise	$1.7.10^5$	N/A	30.63	-	N/A	30.48	-	N/A	31.71	-
23	*Proteus vulgaris*	adria 43	Sliced ham	$5.8.10^5$	N/A	30.25	-	N/A	30.31	-	N/A	31.6	-
24	*Providencia rettgeri*	adria 112	White liquid egg	$2.2.10^5$	N/A	30.37	-	N/A	29.6	-	N/A	31.48	-
25	*Rhanella aquatilis*	adria 69	Molluscs	$1.91.10^4$	N/A	33.21	-	N/A	31.05	-	N/A	30.13	-
26	*Serratia liquefaciens*	26	Egg product	$1.74.10^5$	N/A	31.05	-	N/A	30.98	-	i/i/N/A*	i/i/31.51*	-
27	*Serratia proteomaculans*	A00C056	Ham	$7.5.10^4$	N/A	30.56	-	N/A	30.61	-	N/A	30.65	-
28	*Shigella flexneri*	CIP 8248	/	$2.1.10^4$	N/A	30.1	-	N/A	30.5	-	N/A	30.62	-
29	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	$6.8.10^4$	N/A	30.23	-	N/A	30.62	-	N/A	30.62	-
30	*Yersinia enterocolotica*	adria 32	Bacon	$9.2.10^4$	N/A	30.21	-	N/A	31.03	-	N/A	30.7	-

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

Laboratory A

Aerobic mesophilic flora: 1.5 x 10^4 CFU/g

Thermocycler: Analytik jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Final result	
										Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)		XLD	IRIS	Chromogenic Salmonella Agar				
	Typical colonies (+/-)	Typical Colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical Colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	29.41	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	29.57	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.04	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	30.06	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30.38	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	29.53	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	29.92	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.35	-	-	-	-	/	-	-	**NA**
2	-	-	-	-	/	-	-	30.18	-	-	-	-	/	-	-	**NA**
3	+	+	+	+	+	+	21.29	-	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	19.35	-	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	18.34	29.04	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	20.21	28.26	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	19.27	27.07	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	21.12	-	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	19.34	-	+	+	+	+	+	+	+	**PA**
1	+	+	+	+	+	+	18.99	28.72	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	20.19	28.73	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	19.41	-	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	22.34	28.41	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	19.07	29.36	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	19.01	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.26	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	18.36	28.80	+	+	+	+	+	+	+	**PA**

Laboratory B

Aerobic mesophilic flora: 6.2x10^2 CFU/g

Thermocycler: Analytik Jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		**MKTTn**		Microgen Latex test	**Final result**	**PCR test**		**PCR final result *Salmonella* spp.**	**Confirmation**				**Confirmation final result *Salmonella* spp. (direct streaking and after subculture)**	**Final result**	
										Direct streaking (10µL)			**Microgen latex**			
	XLD	**IRIS Salmonella**	**XLD**	**IRIS Salmonella**			***Salmonella* spp. (FAM)**	**IPC (Cy5)**		**XLD**	**IRIS**	**Chromogenic Salmonella Agar**				
	Typical colonies (+/-)	Typical Colonies (+/-)	Typical Colonies (+/-)	Typical Colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical Colonies (+/-)	Typical Colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.46	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	30.41	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.92	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	30.36	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30.60	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.48	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.44	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.99	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	+	+	19.36	-	+	+	+	+	+	+	+	**PA**
3	-	-	-	-	/	-	-	30.28	-	-	-	-	/	-	-	**NA**
5	+	+	+	+	+	+	19.01	-	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	19.27	-	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	19.02	-	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	18.16	-	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	18.43	-	+	+	+	+	+	+	+	**PA**
22	-	-	-	-	/	-	-	30.94	-	-	-	-	/	-	-	**NA**
1	+	+	+	+	+	+	19.08	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	18.40	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	18.93	-	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	18.96	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	19.19	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	18.58	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.30	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	17.80	-	+	+	+	+	+	+	+	**PA**

Laboratory C

Aerobic mesophilic flora: 2.0x10^4 CFU/g

Thermocycler: CFX Opus

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	**Final result**	**PCR test**		**PCR final result *Salmonella* spp.**	**Confirmation**				**Confirmation final result *Salmonella* spp. (direct streaking and after subculture)**	**Final result**	
										Direct streaking (10µL)			**Microgen latex**			
	XLD	**IRIS Salmonella**	**XLD**	**IRIS Salmonella**			***Salmonella* spp. (FAM)**	**IPC (Cy5)**		**XLD**	**IRIS**	**Chromogenic Salmonella Agar**				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.79	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	30.30	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	31.17	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	29.75	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	31.33	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.71	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.69	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.65	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	+	+	18.16	-	+	+	+	+	+	+	+	**PA**
3	+	+	+	+	+	+	18.18	-	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	21.07	26.47	+	+	+	+	+	+	+	**PA**
9	-	-	-	-	/	-	-	31.03	-	-	-	-	/	-	-	**NA**
13	-	-	-	-	/	-	-	30.84	-	-	-	-	/	-	-	**NA**
15	+	+	+	+	+	+	19.51	-	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	21.15	32.05	+	+	+	+	+	+	+	**PA**
22	-	-	-	-	/	-	-	30.79	-	-	-	-	/	-	-	**NA**
1	+	+	+	+	+	+	18.23	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	18.34	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	22.45	27.51	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	18.22	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	18.49	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	19.28	-	+	+	+	+	+	+	+	**PA**
21	-	-	-	-	/	-	-	30.15	-	-	-	-	/	-	-	**NA**
23	+	+	+	+	+	+	19.28	-	+	+	+	+	+	+	+	**PA**

Laboratory D

Aerobic mesophilic flora: 9.5x10^3 CFU/g

Thermocycler: Bio-Rad CFX Opus Standard

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Final result	
										Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)		XLD	IRIS	Chromogenic Salmonella Agar				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	31.75	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	31.47	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	31.05	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	30.66	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30.39	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.36	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	29.86	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.77	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	+	+	18.42	-	+	+	+	+	+	+	+	**PA**
3	-	-	-	-	/	-	-	31.55	-	-	-	-	/	-	-	**NA**
5	-	-	-	-	/	-	-	31.55	-	-	-	-	/	-	-	**NA**
9	+	+	+	+	+	+	19.12	-	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	19.25	-	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	19.54	-	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	18.56	-	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	21.42	-	+	+	+	+	+	+	+	**PA**
1	+	+	+	+	+	+	17.36	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	19.17	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	19.11	-	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	18.40	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	19.53	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	18.56	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	18.56	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	18.18	-	+	+	+	+	+	+	+	**PA**

Laboratory **E**

Aerobic mesophilic flora: 1.6x10^3 CFU/g

Thermocycler: Analytik Jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	**Final result**	**PCR test**		**PCR final result *Salmonella* spp.**	**Confirmation**				**Confirmation final result *Salmonella* spp. (direct streaking and after subculture)**	**Final result**	
										Direct streaking (10µL)			**Microgen latex**			
	XLD	**IRIS Salmonella**	**XLD**	**IRIS Salmonella**			***Salmonella* spp. (FAM)**	**IPC (Cy5)**		**XLD**	**IRIS**	**Chromogenic Salmonella Agar**				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.10	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	30.18	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	29.89	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	29.57	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	29.15	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.03	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.51	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	29.84	-	-	-	-	/	-	-	**NA**
2	-	-	-	-	/	-	-	30.11	-	-	-	-	/	-	-	**NA**
3	+	+	+	+	+	+	18.72	-	+	+	+	+	+	+	+	**PA**
5	-	-	-	-	/	-	-	30.20	-	-	-	-	/	-	-	**NA**
9	+	+	+	+	+	+	19.74	-	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	19.96	-	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	19.26	-	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	20.63	-	+	+	+	+	+	+	+	**PA**
22	-	-	-	-	/	-	-	30.18	-	-	-	-	/	-	-	**NA**
1	+	+	+	+	+	+	19.27	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	18.60	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	19.02	-	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	18.28	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	18.69	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	18.19	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.36	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	20.16	-	+	+	+	+	+	+	+	**PA**

Laboratory F

Aerobic mesophilic flora: 2.7x10^5 CFU/g

Thermocycler: QuantStudio ™ 5

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Final result	
										Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)		XLD	IRIS	Chromogenic Salmonella Agar				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	32.0	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	32.8	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	33.0	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	32.0	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	31.2	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	31.1	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	35.4	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.0	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	+	+	20.75	-	+	+	+	+	+	+	+	**PA**
3	+	+	+	+	+	+	20.30	-	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	21.3	-	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	20.24	-	+	+	+	+	+	+	+	**PA**
13	-	-	-	-	/	-	-	31.0	-	-	-	-	/	-	-	**NA**
15	-	-	-	-	/	-	-	30.8	-	-	-	-	/	-	-	**NA**
19	+	+	+	+	+	+	19.54	-	+	+	+	+	+	+	+	**PA**
22	-	-	-	-	/	-	-	38.0	-	-	-	-	/	-	-	**NA**
1	+	+	+	+	+	+	20.85	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	22.98	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	19.78	-	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	19.68	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	24.16	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	20.34	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	22.94	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	22.4	-	+	+	+	+	+	+	+	**PA**

Laboratory G

Aerobic mesophilic flora: 9.1x10³ CFU/g

Thermocycler: Bio-Rad CFX Opus 96 Real Time PCR system

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	**Final result**	**PCR test**		**PCR final result *Salmonella* spp.**	**Confirmation**				**Confirmation final result *Salmonella* spp. (direct streaking and after subculture)**	**Final result**	
										Direct streaking (10µL)			**Microgen latex**			
	XLD	**IRIS Salmonella**	**XLD**	**IRIS Salmonella**			***Salmonella* spp. (FAM)**	**IPC (Cy5)**		**XLD**	**IRIS**	**Chromogenic Salmonella Agar**				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	29.63	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	30.06	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.24	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	30.15	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30.19	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.12	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.61	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.29	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	+	+	20.17	26.70	+	+	+	+	+	+	+	**PA**
3	+	+	+	+	+	+	19.49	-	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	19.18	28.03	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	21.06	28.53	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	19.08	-	+	+	+	+	+	+	+	**PA**
15	-	-	-	-	/	-	-	30.22	-	-	-	-	/	-	-	**NA**
19	+	+	+	+	+	+	20.05	-	+	+	+	+	+	+	+	**PA**
22	-	-	-	-	/	-	-	30.38	-	-	-	-	/	-	-	**NA**
1	+	+	+	+	+	+	19.20	27.36	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	19.02	27.59	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	19.28	22.83	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	19.09	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	20.01	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	20.20	26.76	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.14	27.65	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	19.22	26.89	+	+	+	+	+	+	+	**PA**

Laboratory	**H**
Aerobic mesophilic flora:	1.6x10^3 CFU/g

Thermocycler: QuantStudio ™ 5

N°Sample	**ISO 6579-1**						**BACGene GO Salmonella**									**Agreement Ref/Alt**
	RVS		**MKTTn**		Microgen Latex test	**Final result**	**PCR test**		**PCR final result *Salmonella* spp.**	**Confirmation**				**Confirmation final result *Salmonella* spp. (direct streaking and after subculture)**	**Final result**	
										Direct streaking (10µL)			**Microgen latex**			
	XLD	**IRIS Salmonella**	**XLD**	**IRIS Salmonella**			***Salmonella* spp. (FAM)**	**IPC (Cy5)**		**XLD**	**IRIS**	**Chromogenic Salmonella Agar**				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.25	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	30.06	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.06	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	28.44	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30.25	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.02	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.21	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	29.70	-	-	-	-	/	-	-	**NA**
2	-	-	-	-	/	-	-	29.96	-	-	-	-	/	-	-	**NA**
3	-	-	-	-	/	-	-	30.15	-	-	-	-	/	-	-	**NA**
5	+	+	+	+	+	+	20.56	-	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	20.74	30.56	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	20.53	-	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	19.99	-	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	20.71	30.24	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	20.03	-	+	+	+	+	+	+	+	**PA**
1	+	+	+	+	+	+	20.39	33.43	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	20.09	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	20.04	33.68	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	20.08	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	20.36	30.97	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	20.63	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	20.16	33.18	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	19.41	-	+	+	+	+	+	+	+	**PA**

Laboratory I

Aerobic mesophilic flora: 1.1x10³ CFU/g

Thermocycler: QuantStudio ™ 5

20h 37°C

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Final result	
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex			
										XLD	IRIS	Chromogenic Salmonella Agar				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	+/-	+/-	-	-	+ (latex - by ADRIA, API: *Hafnia alvei* 99.6%))	-	-/-	30.45/ 31.37	-/-	-/-	-/-	-/-	/	-	-	**NA**
6	-	-	-	-	/	-	-	30.00	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	**NA**
10	+/-	+/-	-	-	+ (latex - by ADRIA, API: *E. coli* 93.1%))	-	-/-	29.78/ 31.00	-/-	-/-	-/-	-/-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30.45	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.34	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.14	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.02	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	+	+	20.36	-	+	+	+	+	+	+	+	**PA**
3	+	+	+	+	+	+	20.26	-	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	19.90	-	+	+	+	+	+	+	+	**PA**
9	+/+	+/+	+/+	+/+	+/+	+	-/-	30.10/ 31.01	-/-	-/-	-/-	-/-	/	+	-	**ND$_{FN(alt)}$**
13	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	**NA**
15	+	+	+	+	+	+	22.66	30.42	+	+	+	+	+	+	+	**PA**
19	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	**NA**
22	+	+	+	+	+	+	19.16	32.38	+	+	+	+	+	+	+	**PA**
1	+	+	+	+	+	+	19.57	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	21.10	38.95	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	20.04	-	+	+	+	+	+	+	+	**PA**
12	-	-	-	-	/	-	-	31.02	-	-	-	-	/	-	-	**NA**
18	+	+	+	+	+	+	20.37	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	19.35	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.46	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	19.54	-	+	+	+	+	+	+	+	**PA**

Laboratory	**J**		
Aerobic mesophilic flora:	1.0x10^3 CFU/g	Thermocycler:	QuantStudio ™ 5

N°Sample	**ISO 6579-1**						**BACGene GO Salmonella**									**Agreement Ref/Alt**
	RVS		**MKTTn**		Microgen Latex test	**Final result**	**PCR test**		**PCR final result *Salmonella* spp.**	**Confirmation**				**Confirmation final result *Salmonella* spp. (direct streaking and after subculture)**	**Final result**	
										Direct streaking (10µL)			**Microgen latex**			
	XLD	**IRIS Salmonella**	**XLD**	**IRIS Salmonella**			***Salmonella* spp. (FAM)**	**IPC (Cy5)**		**XLD**	**IRIS**	**Chromogenic Salmonella Agar**				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.90	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	31.09	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	31.97	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	31.04	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30.89	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	32.31	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.56	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.71	-	-	-	-	/	-	-	**NA**
2	-	-	-	-	/	-	-	31.21	-	-	-	-	/	-	-	**NA**
3	+	+	+	+	+	+	19.43	-	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	21.02	29.27	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	19.32	-	+	+	+	+	+	+	+	**PA**
13	-	-	-	-	/	-	38.26/0.0/32.14/0.0(ne)/0.0(ne)	31.44/32.13/32.23/31.37(ne)/31.77(ne)	+/-/+/-(ne)/-(ne)	-	-	-	/	-	-	**PD$_{FP(alt)}$**
15	+	+	+	+	+	+	20.00	-	+	+	+	+	+	+	+	**PA**
19	-	-	-	-	/	-	-	30.86	-	-	-	-	/	-	-	**NA**
22	+	+	+	+	+	+	19.61	-	+	+	+	+	+	+	+	**PA**
1	+	+	+	+	+	+	19.09	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	19.79	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	19.54	-	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	19.46	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	19.61	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	19.79	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.44	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	20.03	-	+	+	+	+	+	+	+	**PA**

Laboratory **K**

Aerobic mesophilic flora: $1.5x10^5$ CFU/g

Thermocycler: Analytik Jena qTOWERiris

18h 37°C

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Final result	
										Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)		XLD	IRIS	Chromogenic Salmonella Agar				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.46	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	30.24	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.80	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	30.75	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30.21	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	31.11	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	31.36	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.91	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	+	+	25.80	29.31	+	+	+	+	+	+	+	**PA**
3	+	+	+	+	+	+	23.89	29.47	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	27.68	29.85	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	-/31.63/30.83	31.00/29.29/29.62	-/+/+	+	+	+	+	+	-	**ND$_{FN(alt)}$**
13	+	+	+	+	+	+	27.39	29.87	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	28.69	30.49	+	+	+	+	+	+	+	**PA**
19	-	-	-	-	/	-	-	31.77	-	-	-	-	/	-	-	**NA**
22	+/+	+/+	+/+	+/+	+/+	+	-/-/-	31.63/30.51/30.53	-/-/-	-	-	-	/	+	-	**ND$_{FN(alt)}$**
1	+	+	+	+	+	+	23.82	28.97	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	26.72	30.40	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	24.09	28.85	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	21.08	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	25.65	29.09	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	27.54	30.20	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	33.00	30.42	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	23.41	28.33	+	+	+	+	+	+	+	**PA**

Laboratory L

Aerobic mesophilic flora: 2.3x10^3 CFU/g

Thermocycler: Analytik Jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	**Final result**	**PCR test**		**PCR final result *Salmonella* spp.**	**Confirmation**				**Confirmation final result *Salmonella* spp. (direct streaking and after subculture)**	**Final result**	
										Direct streaking (10µL)			**Microgen latex**			
	XLD	**IRIS Salmonella**	**XLD**	**IRIS Salmonella**			***Salmonella* spp. (FAM)**	**IPC (Cy5)**		**XLD**	**IRIS**	**Chromogenic Salmonella Agar**				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.38	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	31.28	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.98	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	30.85	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	31.08	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	31.12	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	31.06	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.21	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	+	+	19.34	-	+	+	+	+	+	+	+	**PA**
3	-	-	-	-	/	-	-	30.33	-	-	-	-	/	-	-	**NA**
5	-	-	-	-	/	-	-	30.10	-	-	-	-	/	-	-	**NA**
9	+	+	+	+	+	+	19.49	-	+	+	+	+	+	+	+	**PA**
13	-	-	-	-	/	-	-	30.64	-	-	-	-	/	-	-	**NA**
15	+	+	+	+	+	+	19.57	-	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	20.29	-	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	20.65	-	+	+	+	+	+	+	+	**PA**
1	+	+	+	+	+	+	18.90	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	19.53	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	18.35	-	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	18.31	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	19.71	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	18.40	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	18.14	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	18.38	-	+	+	+	+	+	+	+	**PA**

Laboratory M

Aerobic mesophilic flora: 3.0x10^3 CFU/g

Thermocycler: Analytik Jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Final result	
										Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)		XLD	IRIS	Chromogenic Salmonella Agar				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.67	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	30.61	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.50	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	30.53	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30..39	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.73	-	-	-	-	/	-	-	**NA**
2	-	-	-	-	/	-	-	30.91	-	-	-	-	/	-	-	**NA**
3	+	+	+	+	+	+	19.12	-	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	19.30	-	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	19.33	-	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	18.97	28.42	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	19.47	30.31	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	19.24	-	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	19.48	-	+	+	+	+	+	+	+	**PA**
1	+	+	+	+	+	+	19.75	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	19.68	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	19.41	31.30	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	19.31	30.72	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	19.29	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	20.25	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.22	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	19.29	-	+	+	+	+	+	+	+	**PA**

Laboratory N

Aerobic mesophilic flora: 3.6x10³ CFU/g

Thermocycler: Analytik Jena qTOWERiris

17.5h 37°C

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Final result	
										Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)		XLD	IRIS	Chromogenic Salmonella Agar				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	32.21	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	31.53	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	31.35	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	31.33	-	-	-	-	/	-	-	**NA**
14	+/-	+/-	+/+	+/+	3+	+	-/-(ne)	31.14/ 31.14(ne)	-/-	-/-	-/-	-/-	/	+	-	**NDFN(alt)**
16	-	-	-	-	/	-	-	31.26	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	32.45	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	32.36	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	3+	+	18.24	-	+	+	+	+	2+	+	+	**PA**
3	-	-	-	-	/	-	-	31.31	-	-	-	-	/	-	-	**NA**
5	+	+	+	+	2+	+	18.50	-	+	+	+	+	3+	+	+	**PA**
9	+	+	+	+	3+	+	19.58	-	+	+	+	+	3+	+	+	**PA**
13	+/+	+/+	+/+	+/+	3+	+	-/-(ne)	31.10/ 31.10(ne)	-/-	-/-	-/-	-/-	/	+	-	**NDFN(alt)**
15	+	+	+	+	3+	+	18.44	-	+	+	+	+	3+	+	+	**PA**
19	-	-	-	-	/	-	-	32.06	-	-	-	-	/	-	-	**NA**
22	+	+	+	+	2+	+	21.45	-	+	+	+	+	3+	+	+	**PA**
1	+	+	+	+	2+	+	20.40	-	+	+	+	+	2+	+	+	**PA**
8	+	+	+	+	+	+	18.68	-	+	+	+	+	3+	+	+	**PA**
11	+	+	+	+	3+	+	19.72	-	+	+	+	+	2+	+	+	**PA**
12	+	+	+	+	2+	+	18.47	-	+	+	+	+	3+	+	+	**PA**
18	+	+	+	+	3+	+	19.26	-	+	+	+	+	3+	+	+	**PA**
20	+	+	+	+	3+	+	18.58	-	+	+	+	+	3+	+	+	**PA**
21	+	+	+	+	3+	+	19.26	-	+	+	+	+	3+	+	+	**PA**
23	+	+	+	+	3+	+	20.20	-	+	+	+	+	3+	+	+	**PA**

Laboratory O

Aerobic mesophilic flora: 1.7×10^3 CFU/g

Thermocycler: CFX Opus 96

20h 37°C

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Final result	
										Direct streaking (10µL)						
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)		XLD	IRIS	Chromogenic Salmonella Agar	Microgen latex			
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	31.1	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	31.08	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.13	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	31.76	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	31.27	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.05	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.86	-	-	-	-	/	-	-	**NA**
24	+/+	+/+	+/+	+/+	+/+	+	-	30.2	-	-	-	-	/	+	-	**NDFN(alt)**
2	-	-	-	-	/	-	-	30.48	-	-	-	-	/	-	-	**NA**
3	+	+	+	+	+	+	19.59	-	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	19.42	-	+	+	+	+	+	+	+	**PA**
9	-	-	-	-	/	-	-	30.3	-	-	-	-	/	-	-	**NA**
13	+/+	+/+	+/+	+/+	+/+	+	-	30.36	-	-	-	-	/	+	-	**NDFN(alt)**
15	+	+	+	+	+	+	19.33	-	+	+	+	+	+	+	+	**PA**
19	-	-	-	-	/	-	-	30.09	-	-	-	-	/	-	-	**NA**
22	-	-	-	-	/	-	-	30.35	-	-	-	-	/	-	-	**NA**
1	+	+	+	+	+	+	18.62	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	19.18	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	19.67	-	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	20.11	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	19.41	30.06	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	19.28	30.53	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.51	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	19.37	-	+	+	+	+	+	+	+	**PA**

Laboratory **P**

Thermocycler: Analytik Jena qTOWERiris

Aerobic mesophilic flora: 1.5x10³ CFU/g

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Final result	
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex			
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		XLD Typical colonies (+/-)	IRIS Typical colonies (+/-)	Chromogenic Salmonella Agar Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.83	-	-	-	-	/	-	-	**NA**
6	-	-	-	-	/	-	-	31.12	-	-	-	-	/	-	-	**NA**
7	-	-	-	-	/	-	-	30.92	-	-	-	-	/	-	-	**NA**
10	-	-	-	-	/	-	-	32.46	-	-	-	-	/	-	-	**NA**
14	-	-	-	-	/	-	-	30.92	-	-	-	-	/	-	-	**NA**
16	-	-	-	-	/	-	-	30.79	-	-	-	-	/	-	-	**NA**
17	-	-	-	-	/	-	-	30.70	-	-	-	-	/	-	-	**NA**
24	-	-	-	-	/	-	-	30.63	-	-	-	-	/	-	-	**NA**
2	+	+	+	+	+	+	19.75	-	+	+	+	+	+	+	+	**PA**
3	-	-	-	-	/	-	-	31.20	-	-	-	-	/	-	-	**NA**
5	-	-	-	-	/	-	-	30.60	-	-	-	-	/	-	-	**NA**
9	+	+	+	+	+	+	20.42	-	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	19.55	-	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	20.37	-	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	19.95	-	+	+	+	+	+	+	+	**PA**
22	-	-	-	-	/	-	-	30.40	-	-	-	-	/	-	-	**NA**
1	+	+	+	+	+	+	19.49	-	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	20.29	-	+	+	+	+	+	+	+	**PA**
11	+	+	+	+	+	+	19.24	-	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	19.34	-	+	+	+	+	+	+	+	**PA**
18	+	+	+	+	+	+	19.60	-	+	+	+	+	+	+	+	**PA**
20	+	+	+	+	+	+	19.34	-	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.06	-	+	+	+	+	+	+	+	**PA**
23	+	+	+	+	+	+	20.01	-	+	+	+	+	+	+	+	**PA**

Laboratory Q (ADRIA)

Aerobic mesophilic flora: $3,6.10^2$CFU/g

N°Sample	ISO 6579-1♦						BACGene GO Salmonella																			
	RVS		MKTTn		Microgen Latex test	Final result	PCR test									Confirmation				Confirmation final result Salmonella spp. (direct streaking and after subculture)	Final result			Agreement Ref/Alt		
							CFX Opus DeepWell			QS5			qTOWER			Direct streaking (10µL)			Microgen latex							
	XLD	IRIS Salmonella	XLD	IRIS Salmonella			*Salmonella* spp. (FAM)	IPC (Cy5)	PCR final result *Salmonella* spp.	*Salmonella* spp. (FAM)	IPC (Cy5)	PCR final result *Salmonella* spp.	*Salmonella* spp. (FAM)	IPC (Cy5)	PCR final result *Salmonella* spp.	XLD	IRIS	Chromogenic Salmonella Agar								
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Cq value	Cq value		Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)		CFX DeepWell	QS5	qTOWER	CFX DeepWell	QS5	qTOWER
4	-	-	-	-	/	-	-	30.73	-	-	33.19	-	-	33.25	-	-	-	-	/	-	-	-	-	**NA**	**NA**	**NA**
6	-	-	-	-	/	-	-	30.82	-	-	31.18	-	-	33.77	-	-	-	-	/	-	-	-	-	**NA**	**NA**	**NA**
7	-	-	-	-	/	-	-	30.96	-	-	32.35	-	-	33.19	-	-	-	-	/	-	-	-	-	**NA**	**NA**	**NA**
10	-	-	-	-	/	-	-	31.2	-	-	31.99	-	-	33.37	-	-	-	-	/	-	-	-	-	**NA**	**NA**	**NA**
14	-	-	-	-	/	-	-	31.51	-	-	32.25	-	-	33.39	-	-	-	-	/	-	-	-	-	**NA**	**NA**	**NA**
16	-	-	-	-	/	-	-	33.5	-	-	34.36	-	-	35.14	-	-	-	-	/	-	-	-	-	**NA**	**NA**	**NA**
17	-	-	-	-	/	-	-	31.04	-	-	32.67	-	-	33.94	-	-	-	-	/	-	-	-	-	**NA**	**NA**	**NA**
24	-	-	-	-	/	-	-	31.18	-	-	32.24	-	-	34.11	-	-	-	-	/	-	-	-	-	**NA**	**NA**	**NA**
2	+	+	+	+	+	+	20.0	30.26	+	19.83	-	+	20.15	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
3	+	+	+	+	+	+	21.58	30.7	+	21.7	-	+	22.14	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
5	+	+	+	+	+	+	19.4	29.01	+	19.47	-	+	20.17	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
9	+	+	+	+	+	+	19.24	-	+	19.89	-	+	19.3	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
13	-	-	-	-	/	-	-	31.56	-	-	31.78	-	-	33.32	-	-	-	-	/	-	-	-	-	**NA**	**NA**	**NA**
15	+	+	+	+	+	+	20.37	-	+	21.04	-	+	20.85	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
19	+	+	+	+	+	+	20.0	35.52	+	20.11	-	+	19.41	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
22	+	+	+	+	+	+	20.08	-	+	19.87	-	+	20.15	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
1	+	+	+	+	+	+	19.14	-	+	19.44	-	+	19.43	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
8	+	+	+	+	+	+	19.29	-	+	19.97	-	+	20.21	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
11	+	+	+	+	+	+	19.42	34.66	+	20.03	-	+	19.74	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
12	+	+	+	+	+	+	19.41	-	+	19.86	-	+	19.6	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
18	+	+	+	+	+	+	20.04	34.11	+	20.35	-	+	19.71	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
20	+	+	+	+	+	+	20.01	-	+	19.93	-	+	19.4	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
21	+	+	+	+	+	+	19.35	-	+	19.47	-	+	19.41	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**
23	+	+	+	+	+	+	21.54	-	+	21.67	-	+	21.32	-	+	+	+	+	+	+	+	+	+	**PA**	**PA**	**PA**

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