

Validation of alternative analysis methods Application to the food industry

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

Qualitative method

Assurance[®] GDS *Salmonella* Tq (Detection method)
in all human food products (excluding sprouts), milk powders,
infant formula and infant cereals (375 g sample size),
pet food, production environmental samples, cocoa and
chocolate products up to 375 g

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Preamble

- Protocols of validation:

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

- Reference method:

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

- Application scope:

The scope of the current validated method is as follows:

- Ready-to-eat and Ready-to-reheat products in 25g,
- Meat products in 25g,
- Dairy products in 25g,
- Vegetables and seafood products in 25g,
- Ingredients and specific products in 25g,
- Pet food in 25g,
- Environmental samples in 25g or surface,
- Milk powder and infant formula and infant cereals up to 375g,
- Cocoa and chocolate products up to 375g.

Definitions

- **Method comparison study**

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

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

- **Sensitivity study**

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

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

- **Relative level of detection study**

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

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

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

- **Inclusivity and exclusivity study**

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

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

- **Interlaboratory study**

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

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

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Appendix B: Protocol of the reference method

Appendix C: Artificial contaminations

Appendix D: Sensitivity study – raw results (initial validation study - IPL, 2009 Renewal study - ADRIA Développement, 2017, Extension study - ADRIA Développement, 2018 and extension study – Microsept, 2024)

Appendix E: RLOD study – raw results (IPL - 2008, ADRIA Développement, 2017 & 2018, Microsept, 2024)

Appendix F: Inclusivity/exclusivity: raw results (IPL 2008)

Appendix G: Exclusivity / Inclusivity: raw data (ADRIA Développement – November 2012)

Appendix H: Inclusivity: raw data (ADRIA Développement – Extension study 2017)

Appendix I: Raw data (Extension study for confirmation protocols starting from the primary enrichment broth, ADRIA Développement - 2021)

Appendix J: Extension study for confirmation of colonies using latex tests-Inclusivity / exclusivity: raw data (Q-Labs)

1. Introduction

The Assurance® GDS for *Salmonella* Tq method was validated on 26th January 2009 with the AFNOR certificate number TRA 02/12 – 01/09 for all human food products (excluding sprouts), milk powders, infant formula and infant cereals, pet foods and production environmental samples with the following validation process:

January 2009	Initial validation (IPL) according to the ISO 16140 (2003) standard
September 2010	Extension study for using an updated version of Rotor-Gene (Rotor-Gene Q)
November 2012	Renewal study (ADRIA Développement) : additional testing was run for the inclusivity part in order to be in agreement with the new AFNOR technical rules.
January 2018	Renewal study (ADRIA Développement) according to the ISO 16140-2:2016 and AFNOR technical rules (revision 6)
July 2018	Extension study (ADRIA Développement) for milk powders (375 g test portion) and infant formula and infant cereals (375 g test portion)
October 2020	Renewal study (ADRIA Développement)
April 2021	Extension study (ADRIA Développement) for two new confirmation protocols starting from the primary enrichment broth and confirmation of typical colonies using a latex test
December 2024	Renewal study and extension study for cocoa and chocolate products up to 375 g (Microsept)

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

Assurance® GDS (GDS) is an automated gene-based assay that incorporates multiple levels of specificity to ensure highly accurate results. The method utilizes proprietary probes and specific primers directed against a highly conserved DNA sequence of the target organism. GDS also utilizes a proprietary device and reagents that concentrate populations of target microorganisms and eliminate potential competitive microflora. The method is designed to be highly selective and does not detect microorganisms that are potential cross-reactors in antibody assays.

A 1 ml aliquot of the enrichment broth is agitated with magnetic beads bound with target organism antibodies, and after 10-20 seconds, the bead-bacteria complexes are collected with a PickPen® tool. The collected and washed bead-bacteria complexes are transferred into amplification tubes containing polymerase buffer solution and loaded in an Assurance® GDS Rotor-Gene® thermocycler. Results are presented as positive or negative for the detection of the target organism.

2.1.2. Protocols of the method

Different protocols are available depending on the tested categories. All the protocols are listed in table 1.

Table 1: Protocols for Assurance GDS Salmonella Tq

		Protocol	Enrichment broth	Test portion	Dilution	Incubation step	Regrowth step BHI for 2 - 4 h at 37°C	Study design
Initial and renewal validation study	①	Processed foods	BPW	25 g	1/10	18 - 24 h at 37°C	No	Paired
	②	Raw and unprocessed foods	BPW	25 g	1/10	18 - 24 h at 37°C	Yes	Paired
	①	Environmental surface samples (food contact, disinfected, work surface)	BPW	Swab	10 mL	18 - 24 h at 37°C	No	Paired
				Sponge	100 mL			
	②	Environmental surface samples (drains, floors)	BPW	Swab	10 mL	18 - 24 h at 37°C	Yes	Paired
				Sponge	100 mL			
	①	Process water	BPW	25 ml	1/10	18 - 24 h at 37°C	No	Paired
	②	Dusts, sweepings	BPW	25 g	1/10	18 - 24 h at 37°C	Yes	Paired
	③	Milk powder	BGW	25 g	1/10	20 - 28 h at 37°C	Yes	Unpaired
	④	Infant formula with probiotics	BPW + vancomycin	25 g	1/10	18 - 26 h at 37°C	Yes	Unpaired
Extension study performed in 2018	⑤	Infant cereals with probiotics	BPW + vancomycin + amylase					
	⑥	Infant formula without probiotics	BPW	25 g	1/10	18 - 26 h at 37°C	No	Paired
	⑦	Infant cereals without probiotics	BPW + amylase					
	⑧	Milk powder	Pre-warmed BGW	375 g	1/10	20 - 29 h at 37°C	Yes	Unpaired
	⑨	Infant formula with probiotics	Pre-warmed BPW + vancomycin	375 g	1/10	18 - 29 h at 37°C	Yes	Unpaired
	⑩	Infant cereals with probiotics	Pre-warmed BPW + vancomycin + amylase					
	⑪	Infant formula without probiotics	Pre-warmed BPW	375 g	1/10	18 - 29 h at 37°C	No	Paired
	⑫	Infant cereals without probiotics	Pre-warmed BPW + amylase					
Extension study 2024	⑬	Cocoa and chocolate products up to 375 g (raw materials, cocoa powder and finished products)	Pre-warmed UHT milk + Brilliant green	375 g	1/10	24 - 32 h at 34-38°C	No	Unpaired
	⑭	Cocoa and chocolate products up to 375 g (raw materials, cocoa powder and finished products)	Pre-warmed BPW	375 g	1/10	24 - 32 h at 34-38°C	No	Unpaired

- **Enrichment step:**

For protocols ① to ⑫, workflow is as follows:

- IMS step on 1 ml enrichment broth.
- Transfer the beads in 45 µl of Resuspension Buffer Tq;
- PCR on 30 µl of Resuspension Buffer Tq;
- Re-incubate the bags until having the PCR result;
- Confirmation by one of the conformation protocols.

For protocols ⑬ and ⑭, workflows are as follows:

Protocol ⑬ - UHT milk + BG 1/10 ratio:

Add 375 g (mL) of sample to 3375 mL (ratio 1:10) of pre-warmed UHT or reconstituted non-fat dried milk. Add 0.018 g/L of Brilliant green dye.

Homogenize or mix sample and incubate samples for 24h (minimum interval tolerance) at 34-38°C.

- Vortex Concentration Reagent. Immediately transfer 20 µL to each of the required number of Assurance® GDS sample wells (1 well/sample) using a repeat pipette and 0.5 mL pipette tip. Cover sample wells with adhesive film strips.
- Transfer 700 µL of Wash Solution to the same sample wells with Concentration Reagent using a repeat pipette and 10 mL pipette tip. Cover sample wells with adhesive film strips.
- Transfer 1 mL of Wash Solution to additional sample wells (1 well/sample) held in a sample well base using a repeat pipette and 10 mL pipette tip. Cover sample wells with adhesive film strips.
- Transfer 45 µL of Resuspension Buffer Tq to the wells in the resuspension plate using a repeat pipette and a 0.5 mL pipette tip. Cover resuspension plate with adhesive film strips.
- After incubation, carefully remove adhesive film from 1 strip of sample wells. Add 300 µL of incubated sample to each sample well containing concentration Reagent and 700 µL of wash solution.

Protocol ⑭ – BPW 1/10 ratio:

Add 375 g (mL) of sample to 3375 mL pre-warmed of Buffered Peptone Water (BPW).

Homogenize or mix sample and incubate samples for 24h (minimum interval tolerance) at 34-38°C.

- Vortex Concentration Reagent. Immediately transfer 20 µL to each of the required number of Assurance® GDS sample wells (1 well/sample) using a repeat pipette and 0.5 mL pipette tip. Cover sample wells with adhesive film strips.
- Transfer 900 µL of Wash Solution to the same sample wells with Concentration Reagent using a repeat pipette and 10 mL pipette tip. Cover sample wells with adhesive film strips.
- Transfer 1 mL of Wash Solution to additional sample wells (1 well/sample) held in a sample well base using a repeat pipette and 10 mL pipette tip. Cover sample wells with adhesive film strips.
- Transfer 45 µL of Resuspension Buffer Tq to the wells in the resuspension plate using a repeat pipette and a 0.5 mL pipette tip. Cover resuspension plate with adhesive film strips.
- After incubation, carefully remove adhesive film from 1 strip of sample wells. Add 100 µL of incubated sample to each sample well containing concentration Reagent and 900 µL of wash solution.

Avoid transferring food particles. A new pipette tip must be used for each sample. Cover each strip of sample wells with a new adhesive film strip prior to adding samples to a new strip. Immediately

return samples to incubator until GDS results have been obtained (maximum 24 h incubation) for confirmation, if necessary. Place sealed sample wells on the vortex mixer and vortex at approximately 900 rpm for 10 – 20 min. If necessary, adjust rpm to be certain that liquid does not contact adhesive film.

- Carefully remove and discard adhesive film strip from a strip of samples. Remove corresponding film strip from a strip of sample wells containing Wash Solution.
 - For all samples load tips onto the PickPen device, ensuring that the tips are firmly in place on the PickPen tool. Extend the PickPen magnets and insert tips into the first strip of sample wells. Stir gently for 30 s while continually moving up and down from the surface to the bottom of the well. Gently tap the PickPen tips against the side of the sample wells to remove excess media droplets.
 - Transfer PickPen tips to corresponding sample wells containing Wash Solution and gently swirl for 10 s (do not release particles into solution). Transfer PickPen tips to the corresponding row of the prepared resuspension plate. With tips submerged, retract the PickPen magnets and tap tips gently to release particles into the Resuspension Buffer Tq. Cover resuspension plate with adhesive film strips and continue to Test Procedure described in the kit insert.
 - Proceed to the test procedure.
- **Confirmation step:**
 - **Protocol A:** proceeding to a subculture (0.1 ml) in RVS broth incubated for 24 h $\pm$ 3 h at 41.5°C $\pm$ 1°C or MKTTn broth (1 ml) incubated for 24 h $\pm$ 3 h at 37.0°C $\pm$ 1°C. Next, streak RVS or MKTTn onto XLD plate for isolation. Typical colonies are confirmed by the tests described in the reference method.
 - **Protocol B:** Isolation with GDS *Salmonella* concentration reagent, PickPen™ device: IMS step on 1 ml enriched sample into resuspension plate containing Wash solution. Dilute, then spread 1/10 diluted beads onto CHROMID *Salmonella* (bioMérieux Cat #43621), or RAPID' *Salmonella* Agar (Bio-Rad Cat #3563961), or Sigma *Salmonella* ChromoSelect Agar (Sigma Cat #05538). Incubate the plates following the manufacturers' instructions. Confirm typical colonies by latex agglutination test for *Salmonella*, Oxoid™ *Salmonella* latex test (Cat # DR1108A)
 - **Protocol C:** Isolation with GDS *Salmonella* concentration reagent, resuspension plate: Collect the remaining 15 μ l IMS beads in the resuspension plate after PCR test, resuspend beads in wash solution. Spread 50 μ l of IMS beads onto CHROMID *Salmonella* (bioMérieux Cat #43621), or RAPID' *Salmonella* Agar (Bio- Rad Cat #3563961), or Sigma *Salmonella* ChromoSelect Agar (Sigma Cat #05538). Incubate the plates following the manufacturers' instructions. Confirm typical colonies by latex agglutination test for *Salmonella*, Oxoid™ *Salmonella* latex test (Cat # DR1108A). It is possible to store the primary enrichment broth for 72 h at 5°C $\pm$ 3°C before proceeding to PCR and confirmatory tests.

It is possible to store the primary enrichment broth for 72 h at 5°C $\pm$ 3°C before proceeding to PCR and confirmatory tests.

Note: additional dilutions of IMS beads for alternative confirmation were performed but were determined to be of limited use and removed from final protocol, above.

Workflows of the method are set out in Appendix A.

2.1.3. Restrictions

The sprouts are excluded from the scope.

2.2. Reference method

The reference methods used for the renewal and extension studies correspond to:

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

The modifications which occur in the version published in 2017 and 2020 are considered minor and have no impact on the previous data.

For the cocoa and chocolate products, UHT milk with Brilliant Green and Tween 80 if necessary was used as enrichment broth in accordance with the rules of EN ISO 6887 standards.

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

2.3. Study design

The general protocols (① and ②) correspond to a paired study design as well as the protocol dedicated to infant formula and infant cereals without probiotics (⑥, ⑦, ⑪ and ⑫).

The protocols ③, ④, ⑤, ⑧, ⑨ and ⑩ correspond to an unpaired study design.

For protocols ⑬ and ⑭, as there is no shared enrichment step for both the alternative and the reference methods, different test portions and sample size coming from the same batch of products were used for the two methods. The study thus provides unpaired data and the word “unpaired study” is used to describe the study design.

3. Method comparison study: renewal and extension studies

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

3.1. Sensitivity study

3.1.1. Number and nature of samples

396 samples were analyzed for the initial validation study (2009) with the alternative method and the ISO 6579 reference method providing 186 positive and 210 negative results.

For the renewal study carried out in January 2018, 143 samples (111 positive and 75 negative) were removed as the protocols applied for the initial validation study have changed.

18 feed products (5 positive and 13 negative) were excluded as only pet food was part of the scope for the renewal study.

For the extension study performed in July 2018, 191 samples were tested providing 100 positive and 91 negative results for the longer incubation time.

For the extension study performed in December 2024, 60 samples were tested for each protocol providing 30 positive and 30 negative results.

Finally, combining all the studies, 957 samples (447 positive and 510 negative samples for the longer incubation time) were tested.

The distribution per tested category, type and protocol are given in Table 2.

Table 2: Distribution of samples tested by type and per protocol

Category		Type		Protocol	Positive samples	Negative samples	Total
1	RTE and RTRH	a	Ready-to-eat (RTE)	①	10	15	25
		b	Ready-to-reheat (RTRH)	①	10	19	29
		c	Cured and smoked products (no delicatessen)	①	10	12	22
		Total			30	46	76
2	Meat products	a	Raw meat products (raw, frozen, seasoned)	②	15	28	43
		b	Raw poultry products	②	12	14	26
		c1	Delicatessen (raw)	②	7	10	17
		c2	Delicatessen (cooked)	①	1	2	3
		Total			35	54	89
3	Dairy products	a	Pasteurized dairy products	①	10	17	27
		b	Raw based dairy products	②	10	10	20
		c	Milk powder (finished products)	③	30	30	60
		Total			50	57	107
4	Vegetables and seafood products	a	Raw fishery products	②	11	9	20
		b	Raw produces (excluding sprouts)	②	12	10	22
		c	Raw fruits and vegetables	②	8	15	23
		Total			31	34	65
5	Ingredients and specific products	a	Ingredients and raw materials	②	8	14	22
		b1	Infant formula with probiotics	④	15	15	30
		b2	Infant cereals with probiotics	⑤	15	15	30
		c1	Infant formula without probiotics	⑥	16	14	30
		c2	Infant cereals without probiotics	⑦	16	16	32
		d	Pasteurized egg products and egg powders	①	10	11	21
		Total			80	85	165
6	Pet food	a	Products for pet (High moisture)	①	11	9	20
		b	Products for pet (low moisture)	①	11	13	24
		c	Raw materials for pet food	②	9	11	20
		Total			31	33	64
7	Environment	a	Process water	①	11	18	29
		b	Dusts and residues	②	9	18	27
		c1	Surface samples (after cleaning or contact with food)	①	6	9	15
		c2	Surface samples (drain, floors)	②	4	5	9
		Total			30	50	80
8	Milk powders, Infant formula and infant cereals 375g Shorter incubation time	a	Milk powders	⑧	33	30	63
		b1	Infant formula with probiotics	⑨	16	16	32
		b2	Infant cereals with probiotics	⑩	18	15	33
		c1	Infant formula without probiotics	⑪	16	16	32
		c2	Infant cereals without probiotics	⑫	15	16	31
		Total			98	93	191
	Milk powders, Infant formula and infant cereals 375g Longer incubation time	a	Milk powders	⑧	34	29	63
		b1	Infant formula with probiotics	⑨	17	15	32
		b2	Infant cereals with probiotics	⑩	18	15	33
		c1	Infant formula without probiotics	⑪	16	16	32
		c2	Infant cereals without probiotics	⑫	15	16	31
		Total			100	91	191
9	Cocoa and chocolate products 375g	a	Raw materials	⑬	10	10	20
		b	Cocoa powder	⑬	10	10	20
		c	Finished products	⑬	10	10	20
		Total			30	30	60
10	Cocoa and chocolate products 375g	a	Raw materials	⑭	10	10	20
		b	Cocoa powder	⑭	10	10	20
		c	Finished products	⑭	10	10	20
		Total			30	30	60
Total shorter incubation time					445	512	957
Total longer incubation time					447	510	957
Protocol				①	90	125	215
				②	105	144	249
				③	30	30	60
				④ + ⑤	30	30	60

Protocol	6 + 7	32	30	62
	8	33	30	63
	9 + 10	34	31	65
	11 + 12	31	32	63
	13	30	30	60
	14	30	30	60

Protocols 4 and 5, 6 and 7, 9 and 10 as well as 11 and 12 are respectively considered equivalent as only the addition of amylase differs between both protocols.

3.1.2. Artificial contaminations of the samples

Taking into account the initial and the extension studies, 408 samples were artificially contaminated and 39 naturally contaminated.

The repartition of the positive samples per contamination level and contamination type is given in Table 3.

The artificial contaminations of the samples are provided in Appendix C.

Table 3: Distribution of the positive samples per contamination level and contamination type

		Naturally contaminated	Seeding		Spiking			Total
			≤ 3 CFU	3<x≤10	≤ 5 CFU	5<x≤10	>10 CFU	
All studies	Positive samples	39	251	28	93	27	9	447
Total		8.7 %	56.2 %	6.3 %	20.8 %	6.0 %	2.0 %	100.0 %

12.3% of the samples were inoculated between 3 CFU (seeding) or 5 CFU (spiking) and 10 CFU, this is in agreement with the AFNOR technical rules.

All studies combined the percentage of naturally contaminated samples is 8.7%.

3.1.3. Protocols applied during the studies

- **Incubation conditions:**

No information was provided in the initial validation study reports concerning the incubation time applied during the study.

For the renewal study, the lowest incubation time(s) were tested for each protocol (enrichment and re-growth step in BHI).

For the extension study performed in 2018, the shorter and the longer incubation times were applied:

- 18 h and 29 h for Protocols 9, 10, 11 and 12.
- 20 h and 29 h for Protocol 8.

For the extension study performed in 2024, enrichment broths of the alternative method were incubated at the minimal time of the tolerance interval, i.e. 24 hours at 34-38°C.

- **Confirmations:**

For the initial validation study, the enrichments were re-incubated until having the PCR test results. The positive PCR tests were confirmed by proceeding to a subculture of the enrichment broth in RVS broth (0.1 ml) incubated for 24 h $\pm$ 3 h at 41.5°C $\pm$ 1°C, and in MKTTn broth (1 ml) incubated for 24 h $\pm$ 3 h at 37°C $\pm$ 1°C.

The RVS and MKTTn broth were then streaked on XLD selective agar plates. The typical colonies were confirmed using the tests described in the reference method.

For the renewal and the extension studies (2017), the same protocol was applied:

- Re-incubation for 2 h for the protocols without re-growth step in BHI.
- Re-incubation for 4 h for the protocols with re-growth step in BHI.

For extension study performed in 2024, two confirmations were applied:

- transfer to RVS and MKTTn broth and streaking onto XLD and chromogenic agar plates,
- isolation from the resuspension plate.

3.1.4. Results

The raw results are presented in Appendix D.

The summary of the results obtained per category is presented in Table 4.

Table 4: summary of the results per category

Category		PA	NA*	PD	ND**	PPNA	PPND	Total
1	RTE and RTRH	29	46	0	1	0	0	76
3	Meat products	34	54	0	1	0	0	89
3	Dairy products	35	57	6	9	0	0	107
4	Vegetables and seafood products	30	34	0	1	0	0	65
5	Ingredient and specific products	73	85	4	3	0	0	165
6	Pet food	30	33	0	1	0	0	64
7	Environment	30	50	0	0	0	0	80
8	Milk powder, infant formula and infant cereals (375 g) <i>Shorter incubation time</i>	69	93	16	13	0	0	191
	Milk powder, infant formula and infant cereals (375 g) <i>Longer incubation time</i>	70	90	18	11	1	1	191
9	Cocoa and chocolate products (375 g) - UHT milk	23	30	2	5	0	0	60
10	Cocoa and chocolate products (375 g) - BPW	26	30	2	2	0	0	60
Total (<i>shorter incubation time</i>)		379	512	30	36	0	0	957
Total (<i>longer incubation time</i>)		380	509	32	34	1	1	957

* PPNA not included / ** PPND not included

The results obtained per protocol are presented in Table 5.

Table 5: summary of the results per protocol

Protocol	PA	NA*	PD	ND**	PPNA	PPND	Total
①	89	125	0	1	0	0	215
②	101	144	0	4	0	0	249
③	16	30	6	8	0	0	60
④	11	15	2	2	0	0	30
⑤	12	15	2	1	0	0	30
⑥	16	14	0	0	0	0	30
⑦	16	16	0	0	0	0	32
⑧	19	30	9	5	0	0	63
⑨ + ⑩	20	31	7	7	0	0	65
⑪ + ⑫	30	32	0	1	0	0	63
⑬	23	30	2	5	0	0	60
⑭	26	30	2	2	0	0	60

* PPNA not included / ** PPND not included

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

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2:2016 standard (table 6).

Table 6: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Category			Type	PA	NA*	PD	ND**	PPNA	PPND	SE alt %	SE ref %	RT %	FPR %
1	RTE and RTRH	a	RTE	10	15	0	0	0	0	100	100	100	0
		b	RTRH	10	19	0	0	0	0	100	100	100	0
		c	Cured and smoked products (no delicatessen)	9	12	0	1	0	0	90	100	95,5	0
		Total			29	46	0	1	0	0	96,7	100	98,7
2	Meat products	a	Raw meat products (raw, frozen, seasoned)	15	28	0	0	0	0	100	100	100	0
		b	Raw poultry products	12	14	0	0	0	0	100	100	100	0
		c1	Delicatessen (raw)	6	10	0	1	0	0	85,7	100	94,1	0
		c2	Delicatessen (cooked)	1	2	0	0	0	0	100	100	100	0
		Total			34	54	0	1	0	0	97,1	100	98,9
3	Dairy products	a	Pasteurized dairy products	10	17	0	0	0	0	100	100	100	0
		b	Raw based dairy products	9	10	0	1	0	0	90	100	95	0
		c	Milk powder (finished products)	16	30	6	8	0	0	73,3	80	76,7	0
		Total			35	57	6	9	0	0	82	88	86
4	Vegetables and seafood products	a	Raw fishery products	11	9	0	0	0	0	100	100	100	0
		b	Raw produces (excluding sprouts)	11	10	0	1	0	0	91,7	100	95,5	0
		c	Raw fruits and vegetables	8	15	0	0	0	0	100	100	100	0
		Total			30	34	0	1	0	0	96,8	100	98,5
5	Ingredients and specific products	a	Ingredients and raw materials	8	14	0	0	0	0	100	100	100	0
		b1	Infant formula with probiotics	11	15	2	2	0	0	86,7	86,7	86,7	0
		b2	Infant cereals with probiotics	12	15	2	1	0	0	93,3	86,7	90	0
		c1	Infant formula without probiotics	16	14	0	0	0	0	100	100	100	0
		c2	Infant cereals without probiotics	16	16	0	0	0	0	100	100	100	0
		d	Pasteurized egg products and egg powders	10	11	0	0	0	0	100	100	100	0
		Total			73	85	4	3	0	0	96,3	95	95,8
6	Pet food	a	Products for pet (high moisture)	11	9	0	0	0	0	100	100	100	0
		b	Products for pet (low moisture)	11	13	0	0	0	0	100	100	100	0
		c	Raw materials for pet food	8	11	0	1	0	0	88,9	100	95	0
		Total			30	33	0	1	0	0	96,8	100	98,4
7	Environment	a	Process water	11	18	0	0	0	0	100	100	100	0
		b	Dusts and residues	9	18	0	0	0	0	100	100	100	0
		c1	Surface samples (after cleaning or contact with food)	6	9	0	0	0	0	100	100	100	0
		c2	Surface samples (drain, floors)	4	5	0	0	0	0	100	100	100	0
		Total			30	50	0	0	0	0	100	100	100
8	Milk powders, Infant formula and infant cereals 375g	a	Milk powders	19	30	9	5	0	0	84,8	72,7	77,8	0
		b1	Infant formula with probiotics	10	16	4	2	0	0	87,5	75	81,3	0
		b2	Infant cereals with probiotics	10	15	3	5	0	0	72,2	83,3	75,8	0
		c1	Infant formula without probiotics	15	16	0	1	0	0	93,8	100	96,9	0
		c2	Infant cereals without probiotics	15	16	0	0	0	0	100	100	100	0
		Total			69	93	16	13	0	0	86,7	83,7	84,8
	Milk powders, Infant formula and infant cereals 375g	a	Milk powders	19	28	10	5	1	0	82,9	71,4	74,6	3,6
		b1	Infant formula with probiotics	11	15	5	1	0	0	94,1	70,6	81,3	0
		b2	Infant cereals with probiotics	10	15	3	5	0	0	72,2	83,3	75,8	0
		c1	Infant formula without probiotics	16	16	0	0	0	0	100	100	100	0
		c2	Infant cereals without probiotics	14	16	0	0	0	1	100	100	100	6,3
		Total			70	90	18	11	1	1	88	82	84,3
9	Cocoa and chocolate products 375g	a	Raw materials	7	10	1	2	0	0	80,0	90,0	85,0	0,0
		b	Cocoa powders	6	10	1	3	0	0	70,0	90,0	80,0	0,0
		c	Finished products	10	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total			23	30	2	5	0	0	83,3	93,3	88,3
10	Cocoa and chocolate products 375g	a	Raw materials	8	10	1	1	0	0	90,0	90,0	90,0	0,0
		b	Cocoa powders	9	10	1	0	0	0	100,0	90,0	95,0	0,0
		c	Finished products	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		Total			26	30	2	2	0	0	93,3	93,3	93,3
Total (shorter incubation time)				379	512	30	36	0	0	91,9	93,3	93,1	0,0
Total (longer incubation time)				380	509	32	34	1	1	92,2	92,8	93,0	0,4

* PPNA not included / ** PPND not included

The results for all categories are summarized in table 7 below.

Table 7: summary of the results for all categories

Parameter	Formula EN ISO 16140-2 :2016	Shorter incubation time (%)	Longer incubation time (%)
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100 \%$	91.9 %	92.2 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100 \%$	93.3 %	92.8 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100 \%$	93.1 %	93.0 %
False positive ratio (FPR)	$FPR = \frac{FP}{NA} \times 100 \%$	0.0 %	0.4 %

3.1.6. Analysis of discordant results

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

Table 8: negative deviations

Sample N°	Product	Inoculated strain	Inoculated level (CFU/sample)	Protocol	Study design	ISO method	PCR	Confirmation	Final result	Agreement	Category	Type
2716	Smoked herring	S . Urbana Ad2334	2	1	Paired	+	-/-/(31,46)/-/-	+	-	ND	1	c
R11 (IPL)	Toulouse sausage	/	/	2	Paired	+	-	+	-	ND	2	c1
54	Raw milk	S . Stourbridge Ad2297	0,8	2	Paired	+	-/-/-	+	-	ND	3	b
5233	Milk powder	S . Anatum Ad2706	2	3	Unpaired	+	-	-	-	ND	3	c
7013	Skimmed milk powder	S . Livingstone Ad1170	4,6	3	Unpaired	+	-	-	-	ND	3	c
7021	Skimmed milk powder	S . Anatum Ad1166	3,3	3	Unpaired	+	-	-	-	ND	3	c
7027	Skimmed milk powder	S . Cerro Ad2150	1,3	3	Unpaired	+	-	-	-	ND	3	c
7072	Milk powder	S . Anatum Ad298	0,3	3	Unpaired	+	-	-	-	ND	3	c
7073	Milk powder	S . Ohio Ad1482	<0,5	3	Unpaired	+	-	-	-	ND	3	c
7078	Skimmed milk powder	S . Anatum Ad298	0,3	3	Unpaired	+	-/-/-	+	-	ND	3	c
7083	Skimmed milk powder	S . Typhimurium 4	0,3	3	Unpaired	+	-	-	-	ND	3	c
8163	Baby leaves	S . Hadar 35	2,8	2	Paired	+	-/-/-	+	-	ND	4	b
4062	Infant formula with probiotics (1,4.10 ³ CFU/g)	S . Infantis 401B	<1,6	5	Unpaired	+	- /+31,41/+28,76	+	-	ND	5	b1
7511	Infant formula with probiotics (5,7.10 ⁵ CFU/g)	S . Tennessee Ad1171	0,6	5	Unpaired	+	-	-	-	ND	5	b1
4055	Infant cereals vanilla with probiotics (1,5.10 ⁶ CFU/g)	S . Virchow Ad1721	1,7	6	Unpaired	+	-	-	-	ND	5	b2
8948	Raw material for pet food	S . Infantis Ad2712	4,8	2	Paired	+	-/+30,93/-	+	-	ND	6	c

Sample N°	Product	Inoculated strain	Inoculated level (CFU/ sample)	Protocol	Study design	ISO 6579-1	Alternative method								Category	Type
							18 h or 20 h				29 h					
							PCR	Confir- mation	Final result	Agree- ment	PCR	Confir- mation	Final result	Agree- ment		
8	Skimmed milk powder	S. Montevideo 606	<0,7	8	U	+	-	-	-	ND	-	-	-	ND	8	a
20	Skimmed milk powder	S. Cerro Ad1173	2,4	8	U	+	-	-	-	ND	-	-	-	ND	8	a
1063	Whole milk powder	S. Montevideo 604	<0,5	8	U	+	-	-	-	ND	-	-	-	ND	8	a
1069	Skimmed milk powder	S. Anatum Ad1167	<1,3	8	U	+	-	-	-	ND	-	-	-	ND	8	a
1071	Skimmed milk powder	S. Livingstone Ad1169	2,5	8	U	+	-	-	-	ND	-	-	-	ND	8	a
1663	Infant formula with probiotics 6months-1year (<i>B. lactis</i> 5,8.10 ⁶ CFU/g)	S. Mbandaka Ad1722	2,1	9	U	+	- /+25,66/ 26,69	+	-	ND	14,3	+	+	PA	8	b 1
2261	Infant formula with probiotics 2 (<i>Bifidobacterium</i> 2,6.10 ³ CFU/g)	S. Heidelberg A00E005	0,3	9	U	+	-	-	-	ND	-	-	-	ND	8	
1076	Infant cereals cocoa with probiotics (<i>B. lactis</i> 1,5.10 ⁶ CFU/g)	S. Oranienburg Ad1724	<2,5	10	U	+	-	-	-	ND	-	-	-	ND	8	
1078	Infant cereals multicereals with probiotics (<i>B. lactis</i> 6,4.10 ⁵ CFU/g)	S. Oranienburg Ad1724	<2,5	10	U	+	-	--	-	ND	-	-	-	ND	8	b 2
1081	Infant cereals biscuit with probiotics (<i>B. lactis</i> 4,4.10 ⁵ CFU/g)	S. Caracas Ad2322	0,9	10	U	+	-	-	-	ND	-	-	-	ND	8	
9651	Infant cereals multicereals with probiotics (<i>B. lactis</i> 3,3.10 ⁵ CFU/g)	S. Mkamba Ad1544	<0,3	10	U	+	-	-	-	ND	-	-	-	ND	8	
1914	Infant cereals with probiotics cocoa (<i>B. lactis</i> 1,3.10 ⁶ CFU/g)	S. Havana Ad2728	1,7	10	U	+	-	-	-	ND	-	-	-	ND	8	
2437	Infant formula without probiotic organic 2	S. Heidelberg A00E005	0,8	11	P	+	- /+25,99/	+	-	ND	26,2	+	+	PA	8	c 1
1495	Infant cereals without probiotics growth vanilla	S. Panama Ad1733	1	12	P	+	24,24	<i>Salmonella spp</i>	+	PA	21,5	- (X5)	-	PPND	8	c 2

Negative deviations (extension study 2024)

Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Mesured stress	Reference method ISO 6579* and 6887 requirements						Assurance GDS Salmonella spp - UHT MILK+BG 1:10 at 34-38°C - 24h								
													PCR TEST					ISO 16140 test: RVS/MKTTN			
													300µl sample+700µl wash								
							RVS		MKTTn		Identification	Result	CT	RSAL M	Latex test	Result	Agreement	RVS XLD	MKTTn XLD	Identification	Result
XLD	SALMA	XLD	SALMA																		
a+	2862255	Organic cocoa butter	<i>S.Stanley RBH447</i>	3,4	5 minutes at 50°C	0,57	+	+	+	+	<i>Salmonella sp.</i>	P	-	Ø	/	A	ND	Ø	Ø	/	A
a+	2869854	Organic cocoa beans	<i>S.Newport PXT624</i>	3,8	8 minutes at 50°C	1,1	+	+	+	+	<i>Salmonella sp.</i>	P	-	Ø	/	A	ND	Ø	Ø	/	A
b+	2834003	Alkalized organic chocolate powder 21% fat	<i>S.Gatineau DHY380</i>	3,2	8 minutes at 50°C	0,52	+	+	+	+	<i>Salmonella sp.</i>	P	-	Ø	/	A	ND	Ø	Ø	/	A
b+	2834018	Organic chocolate powder 11% fat	<i>S.Lexington PAK637</i>	1,8	5 minutes at 50°C	0,68	+	+	+	+	<i>Salmonella sp.</i>	P	-	Ø	/	A	ND	- (EM)	- (EM)	/	A
b+	2862252	Alkalized chocolate powder 22% fat	<i>S.Lexington PAK637</i>	1,5	Air dried	/	+	+	+	+	<i>Salmonella sp.</i>	P	-	Ø	/	A	ND	Ø	Ø	/	A
Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Mesured stress	Reference method ISO 6579* and 6887 requirements						Assurance GDS Salmonella spp - BPW 1:10 at 34-38°C - 24h								
													PCR TEST					ISO 16140 test: RVS/MKTTN			
													100µl sample+900µl wash								
							RVS		MKTTn		Identification	Result	CT	RSAL M	Latex test	Result	Agreement	RVS XLD	MKTTn XLD	Identification	Result
XLD	SALMA	XLD	SALMA																		
a+	2862262	Organic cocoa paste 57% fat	<i>S.Stanley RBH447</i>	3,4	5 minutes at 50°C	0,57	+	+	+	+	<i>Salmonella sp.</i>	P	-	Ø	/	A	ND	Ø	Ø	/	A
c+	2833999	Dark chocolate bar 64% cocoa 41% fat	<i>S.Salamae ZHL075</i>	5,0	8 minutes at 50°C	1,79	+	+	+	+	<i>Salmonella sp.</i>	P	- Retest:+19,20/+2 2,56/+21,69	+	+	A (FN)	ND	+	+	<i>Salmonella sp.</i>	P

Table 9: positive deviations

Sample N°	Product	Inoculated strain	Inoculated level (CFU/sample)	Protocol	Study design	ISO method	PCR	Confir-mation	Final result	Agreement	Category	Type
5238	Skim milk powder	S . Cerro Ad2152	3	3	Unpaired	-	11,5	+	+	PD	3	c
7014	Skimmed milk powder	S . Livingstone Ad1170	4,6	3	Unpaired	-	9	+	+	PD	3	c
7024	Skimmed milk powder	S . Cerro Ad2150	1,3	3	Unpaired	-	10,3	+	+	PD	3	c
7075	Half skimmed milk powder	S . Anatum Ad298	0,3	3	Unpaired	-	14,4	+	+	PD	3	c
7081	Skimmed milk powder	S . Typhimurium 4	0,3	3	Unpaired	-	13,8	+	+	PD	3	c
7084	Skimmed milk powder	S . Anatum Ad298	0,3	3	Unpaired	-	12,9	+	+	PD	3	c
4064	Infant formula with probiotics (1,3.10 ⁷ CFU/g)	S . Infantis 401B	<1,6	5	Unpaired	-	10,2	+	+	PD	5	b1
7514	Infant formula with probiotics (9,0.10 ⁵ CFU/g)	S . Norwich Ad1172	1,1	5	Unpaired	-	11,8	+	+	PD	5	b1
4056	Infant cereals honey with probiotics (3,5.10 ⁶ CFU/g)	S . Virchow Ad1721	1,7	6	Unpaired	-	14,1	+	+	PD	5	b2
4057	Infant cereals vanilla/chocolate with probiotics (2,3.10 ⁵ CFU/g)	S . Virchow Ad1721	1,7	6	Unpaired	-	13,9	+	+	PD	5	b2

Sample N°	Product	Inoculated strain	Inoculated level (CFU/ sample)	Protocol	Study design	ISO 6579-1	Alternative method								Category	Type
							18 h or 20 h				29 h					
							PCR	Confir- mation	Final result	Agree- ment	PCR	Confir- mation	Final result	Agree- ment		
6	Skimmed milk powder	S. Montevideo 606	<0,7	8	U	-	9,33	+	+	PD	10,9	+	+	PD	8	a
10	Semi-skimmed milk powder	S. Cerro Ad1173	2,4	8	U	-	8,43	+	+	PD	8,75	+	+	PD	8	a
11	Skimmed milk powder	S. Anatum Ad1168	2,4	8	U	-	10,46	+	+	PD	13,2	+	+	PD	8	a
15	Semi-skimmed milk powder	S. Cerro Ad1173	2,4	8	U	-	8,62	+	+	PD	9,74	+	+	PD	8	a
18	Semi-skimmed milk powder	S. Livingstone Ad1169	2	8	U	-	9,04	+	+	PD	9,92	+	+	PD	8	a
19	Organic skimmed milk powder	S. Cerro Ad1173	2,4	8	U	-	10,55	+	+	PD	11,1	+	+	PD	8	a
1066	Skimmed milk powder	S. Anatum Ad1167	<1,3	8	U	-	-/+30,38/-	+	-	NA	19,8	+	+	PD	8	a
1068	Skimmed milk powder	S. Anatum Ad1167	<1,3	8	U	-	20,35	+	+	PD	11,4	+	+	PD	8	a
1072	Skimmed milk powder	S. Livingstone Ad1169	2,5	8	U	-	12,83	+	+	PD	10,6	+	+	PD	8	a
1906	Skimmed milk powder	S. Montevideo 604	0,2	8	U	-	10,23	+	+	PD	11,1	+	+	PD	8	a
1660	Infant formula with probiotics 6-12 months (Bifidobacterium 10	S. Mbandaka Ad1722	2,1	9	U	-	12,15	+	+	PD	14,9	+	+	PD	8	b1
1661	Infant formula with probiotics thickened 6-12 months (Bifidobacterium 2,0.10 ⁴ CFU/g)	S. Mbandaka Ad1722	2,1	9	U	-	10,58	+	+	PD	17,7	+	+	PD	8	b1
9648	Infant formula with probiotics (<i>L. fermentum</i> 6,0.10 ² CFU/g)	S. Stourbridge Ad2297	2,1	9	U	-	19,12	+	+	PD	15,3	+	+	PD	8	b1
9649	Infant formula with probiotics (Bifidobacterium 10 CFU/g)	S. Stourbridge Ad2297	2,1	9	U	-	-/-/-	+	-	NA	17,7	+	+	PD	8	b1
2263	Infant formula with probiotics premium (Bifidobacterium 8,7.10 ⁶ CFU/g)	S. Heidelberg A00E005	0,3	9	U	-	11,67	+	+	PD	12,2	+	+	PD	8	b1
1080	Infant cereals biscuit with probiotics (<i>B. lactis</i> 5,8.10 ⁵	S. Caracas Ad2322	0,9	10	U	-	15,89	+	+	PD	19,7	+	+	PD	8	b2
1082	Infant cereals milk chocolate with probiotics (<i>B. lactis</i> 4,0.10 ⁵ CFU/g)	S. Caracas Ad2322	0,9	10	U	-	16,26	+	+	PD	17,4	+	+	PD	8	b2
1910	Infant cereals with probiotics vanilla (<i>B. lactis</i> 1,6.10 ⁶ CFU/g)	S. Typhimurium Ad2034	<1,7	10	U	-	11,06	+	+	PD	14,3	+	+	PD	8	b2

Positive deviations (extension study 2024)

Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Mesured stress	Reference method ISO 6579* and 6887 requirements						Assurance GDS Salmonella spp - UHT MILK+BG 1:10 at 34-38°C - 24h									
													PCR TEST						ISO 16140 test: RVS/MKTTN			
													300µl sample+700µl wash									
							RVS		MKTTn		Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS XLD	MKTTn XLD	Identification	Result	
XLD	SALMA	XLD	SALMA																			
a+	2862256	Organic cocoa beans 46,3% fat	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	Ø	Ø	Ø	Ø	/	A	+	+	+	P	PD	+	+	Salmonella sp.	P	
b+	2869860	Raw cocoa powder 24% MG	S.Lexington PAK637	1,6	5 minutes at 50°C	0,9	Ø	Ø	Ø	Ø	/	A	+	+	+	P	PD	+	+	Salmonella sp.	P	
Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Mesured stress	Reference method ISO 6579* and 6887 requirements						Assurance GDS Salmonella spp - BPW 1:10 at 34-38°C - 24h									
													PCR TEST						ISO 16140 test: RVS/MKTTN			
													100µl sample+900µl wash									
							RVS		MKTTn		Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS XLD	MKTTn XLD	Identification	Result	
XLD	SALMA	XLD	SALMA																			
a+	2862260	Organic cocoa beans 46,3% fat	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	Ø	Ø	Ø	Ø	/	A	+	+	+	P	PD	+	+	Salmonella sp.	P	
b+	2869862	Raw cocoa powder 24% MG	S.Lexington PAK637	1,6	5 minutes at 50°C	0,9	Ø	Ø	Ø	Ø	/	A	+	+	+	P	PD	+	+	Salmonella sp.	P	

- **Negative deviations:**

Taking into account all the studies, 36 negative (shorter incubation time) or 35 negative deviations (longer incubation time) were obtained.

- ✓ **Initial validation and renewal studies:**

15 samples in negative deviations were artificially contaminated samples and one was naturally contaminated. For 7 samples, the confirmatory tests concluded to the presence of *Salmonella* spp. in the enrichment broth; the detection level of the alternative method was probably not reached in these cases. For 9 samples, the presence of *Salmonella* spp. was not confirmed; this was probably due to the unpaired study design. Additionally, for 2 samples in negative agreement (8343: cheese; 225: delicatessen), the presence of *Salmonella* spp. was confirmed in the enrichment broth.

- ✓ **Extension study (2018):**

13 or 12 negative deviations were observed, depending on the incubation time applied. For 2 samples (1663 and 2437), the presence of *Salmonella* spp. was confirmed in the enrichment broths; note that 2 PCR replicates were tested for both samples and gave positive results. These samples gave positive PCR results after 29 h incubation time. The detection limit of the alternative method was probably not reached after the shorter incubation time for these 2 samples. For one sample (1495), a positive PCR result was obtained after 29 h incubation time, but it was impossible to recover the *Salmonella* strain in the enrichment broth. The contamination level probably decreased due to background microflora competition.

- ✓ **Extension study (2024):**

7 negative deviations were observed during this extension study. Among these 7 ND, 5 were obtained with protocol 13 and 2 with protocol 14. For 6 of them, no confirmation was able to demonstrate the presence of *Salmonella* in the enrichment broth. For 1 sample (n°2833999 "Dark chocolate bar 64% cocoa - FAT 41%") analysed with protocol 14, all confirmations highlighted the presence of *Salmonella* in the enrichment broth despite a negative PCR result. 3 retests were carried out, all giving a positive result. Other similar samples with a high percentage of cocoa and fat were tested, all giving positive results.

- **Positive deviations:**

Taking into account all the studies, 30 and 32 positive deviations were observed respectively for the shorter and longer incubation times.

- ✓ **Initial validation and renewal studies:**

All the samples were tested with an unpaired study design and were artificially contaminated.

- ✓ **Extension study (2018):**

16 and 18 positive deviations were observed. Note that for one sample (1066), PCR test replicates were carried out after 20 h incubation time and one positive PCR result was obtained. This sample was probably contaminated at a low level and just at the limit of the detection level and gave a positive result (PD) only after 29 h incubation time.

✓ Extension study (2024):

4 positive deviations were observed during this extension study. Among these 4 PD, 2 were obtained with protocol 13 and 2 with protocol 14.

For these 4 PD, all the confirmations implemented made it possible to highlight the presence of *Salmonella* in the enrichment broth.

3.1.7. Calculation and interpretation of data

Table 10 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 10: acceptability limits

								PAIRED				Unpaired		Paired + Unpaired		
Category		Type		Protocol	Study design	N+ paired	N+ unpaired	N+ total	(ND+PPND) - PD	AL	(ND+PPND) +PD	AL	(ND+PPND) - PD	AL	(ND+PPND) - PD	AL
1	RTE and RTRH	a	RTE	①	Paired	10	0	10	0		0				0	
		b	RTRH	①		10	0	10	0		0		0			
		c	Cured and smoked products (no delicatessen)	①		10	0	10	1		1		1			
		Total				Paired	30	0	30	1	3	1	6			1
2	Meat products	a	Raw meat products (raw, frozen, seasoned)	②	Paired	15	0	15	0		0				0	
		b	Raw poultry products	②		12	0	12	0		0		0			
		c1	Delicatessen (raw)	②		7	0	7	1		1		1			
		c2	Delicatessen (cooked)	①		1	0	1	0		0		0			
		Total				Paired	35	0	35	1	3	1	6			1
3	Dairy products	a	Pasteurized dairy products	①	Paired	10	0	10	0		0				0	
		b	Raw based dairy products	②		10	0	10	1		1		1			
		c	Milk powder	③	Unpaired	0	30	30				2		2		
		Total				Paired or unp.	20	30	50	1	3	1	6	2	3	3
4	Vegetables and seafood products	a	Raw fishery products	②	Paired	11	0	11	0		0				0	
		b	Raw produces	②		12	0	12	1		1		1			
		c	Raw fruits and vegetables	②		8	0	8	0		0		0			
		Total				Paired	31	0	31	1	3	1	6			1
5	Ingredients and specific products	a	Ingredients and raw materials	②	Paired	8	0	8	0		0				0	
		b	Infant formula with probiotics	④	Unpaired	0	15	15					0		0	
			Infant cereals with probiotics	⑤		0	15	15					-1		-1	
		c	Infant formula without probiotics	⑥	Paired	16	0	16	0		0				0	
			Infant cereals without probiotics	⑦		16	0	16	0		0		0			
		d	Pasteurized egg products and egg powders	①	Paired	10	0	10	0		0		0			
		Total				Paired or unp.	50	30	80	0	3	0	6	-1	3	-1
6	Pet food	a	Products for pet (high moisture)	①	Paired	11	0	11	0		0				0	
		b	Products for pet (low moisture)	①		11	0	11	0		0		0			
		c	Raw materials for pet food	②		9	0	9	1		1		1			
		Total				Paired	31	0	31	1	3	1	6			1
7	Environment	a	Process water	①	Paired	11	0	11	0		0				0	
		b	Dusts and residues	②		9	0	9	0		0		0			
		c1	Surface samples (after cleaning, contact with food)	①		6	0	6	0		0		0			
		c2	Surface samples (drain, floors)	②		4	0	4	0		0		0			
		Total				Paired	30	0	30	0	3	0	6			0

								PAIRED				Unpaired		Paired + Unpaired		
Category		Type		Protocol	Study design	N+ paired	N+ unpaired	N+ total	(ND+PPND) - PD	AL	(ND+PPND)	AL	(ND+PPND) - PD	AL	(ND+PPND) - PD	AL
											+PD					
8	Milk powders, Infant formula and infant cereals 375g <i>Shorter incubation time</i>	a	Milk powders	8	Unpaired	0	33	33					-4		-4	
		b1	Infant formula with probiotics	9	Unpaired	0	16	16					-2		-2	
		b2	Infant cereals with probiotics	10	Unpaired	0	18	18					2		2	
		c1	Infant formula without probiotics	11	Paired	16	0	16	1	1					1	
		c2	Infant cereals without probiotics	12	Paired	15	0	15	0	0					0	
		Total			Paired or unpaired	31	67	98	1	3	1	6	-4	4	-3	5
	Milk powders, Infant formula and infant cereals 375g <i>Longer incubation time</i>	a	Milk powders	8	Unpaired	0	33	34					-5		-5	
		b1	Infant formula with probiotics	9	Unpaired	0	16	17					-4		-4	
		b2	Infant cereals with probiotics	10	Unpaired	0	18	18					2		2	
		c1	Infant formula without probiotics	11	Paired	16	0	16	0	0					0	
		c2	Infant cereals without probiotics	12	Paired	15	0	15	1	1					1	
		Total			Paired or unpaired	31	67	100	1	3	1	6	-7	4	-6	5
9	Cocoa and chocolate products 375g	a	Raw materials	13	Unpaired	0	10	10					1		1	
		b	Cocoa powders	13		0	10	10					2		2	
		c	Finished products	13		0	10	10					0		0	
		Total			Unpaired	0	30	30					3	3	3	3
10	Cocoa and chocolate products 375g	a	Raw materials	13	Unpaired	0	10	10					0		0	
		b	Cocoa powders	13		0	10	10					-1		-1	
		c	Finished products	13		0	10	10					1		1	
		Total			Unpaired	0	30	30					0	3	0	3
Total shorter incubation time						258	187	445						6	8	
Total longer incubation time						258	187	445						3	8	

A summary of analysis of discordant results is given in table 11 per category and table 12 per protocol.

Table 11: analysis of discordant results per category

					Paired				Unpaired		Paired + Unpaired	
Category		N+	N+	N+ total	(ND+PPND)	AL	(ND+PPND)	AL	(ND+PPND)- PD	AL	(ND+PPND)- PD	AL
		paired	unpaired		-PD		+PD					
1	RTE and RTRH	30	0	30	1	3	1	6	/	/	1	3
3	Meat products	35	0	35	1	3	1	6	/	/	1	3
3	Dairy products	20	30	50	1	3	1	6	2	3	3	3
4	Vegetables and seafood products	31	0	31	1	3	1	6	/	/	1	3
5	Ingredient and specific products	50	30	80	0	3	0	6	-1	3	-1	3
6	Pet food	31	0	31	1	3	1	6	/	/	1	3
7	Environment	30	0	30	0	3	0	6	/	/	0	3
8	Milk powder, infant formula and infant cereals (375g) <i>Shorter incubation time</i>	31	67	98	1	5	1	10	-4	5	-3	5
	Milk powder, infant formula and infant cereals (375g) <i>Longer incubation time</i>	31	67	100	1	5	1	10	-7	5	-6	5
9	Cocoa and chocolate products (375g)	0	30	30	/	/	/	/	3	3	3	3
10	Cocoa and chocolate products (375g)	0	30	30	/	/	/	/	0	3	0	3
Total (Shorter incubation time)		258	187	445							6	8
Total (Longer incubation time)		258	187	445							3	8

Table 12: analysis of discordant results per protocol

				Paired				Unpaired		Paired + Unpaired	
Protocol	N+ paired	N+ unpaired	N+ total	(ND+PPND) - PD	AL	(ND+PPND) - PD	AL	(ND+PPND)- PD	AL	(ND+PPND)- PD	AL
①	90	0	90	1	5	1	10	/	/	1	5
②	105	0	105	4	5	4	10	/	5	4	5
③	0	30	30	/	/	/	/	2	3	2	3
④ + ⑤	0	30	30	/	/	/	/	-1	3	-1	3
⑥ + ⑦	32	0	32	0	3	0	6	/	/	0	3
⑧	0	33	33	/	/	/	/	-4	3	-4	3
⑨ + ⑩	0	34	34	/	/	/	/	0	3	0	3
⑪ + ⑫	31	0	31	1	3	1	6	/	/	1	3
⑬	0	30	30	/	/	/	/	3	3	3	3
⑭	0	30	30	/	/	/	/	0	3	0	3

For the paired study design, the observed values for ((ND + PPND) - PD) and (ND + PPND + PD) meet the Acceptability Limits for each individual category and each protocol (observed values < AL).

For the unpaired study design, the observed values for ((ND + PPND) - PD) meet the Acceptability Limits for each individual category and each protocol (observed values < AL).

For the combined paired and unpaired study designs, the observed values for ((ND + PPND) - PD) meet the Acceptability Limits for each individual category, each protocol and for all the categories (observed values ≤ AL).

3.1.8. Enrichment broth storage at 5±3°C for 72 hours

The enrichment broth storage was tested only for the renewal and extension studies and concerns 418 samples. The following changes were observed and presented in table 13.

Table 13: enrichment broth storage

Sample No	Product	Result before storage	Result after storage
8148	Raw milk cheese	+ (PA)	- (ND)
54	Raw milk	- (ND)	+ (PA)
219	Raw material for pet food	+ (PA)	- (ND)
5236	Skimmed milk powder	+ (PA)	- (ND)
1301	Infant formula without probiotics (29 h)	+ (PA)	- (PPND)
1663	Infant formula with probiotics (18 h)	- (ND)	+ (PA)
9649	Infant formula with probiotics (18 h)	- (NA)	+ (PD)
2437	Infant formula without probiotics (18 h)	- (ND)	+ (PA)
2862254	Alkalized chocolate powder 22% FAT	+ PA	-ND (A(FN))
2833999	Dark chocolate bar 64% cocoa 41% FAT	-ND (A(FN))	+ PA

The analysis of discordant were presented per category in table 14 and per protocol in table 15.

Table 14: analysis of discordant results after storage for 72 h at 5 ± 3°C per category

					Paired				Unpaired		Paired + Unpaired	
Category		N+ paired	N+ unpaired	N+ total	(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL
1	RTE and RTRH	13	0	13	1	3	1	6	/	/	1	3
3	Meat products	3	0	3	0	3	0	6	/	/	1	3
3	Dairy products	17	28	45	1	3	1	6	3	3	3	3
4	Vegetables and seafood products	30	0	30	1	3	1	6	/	/	1	3
5	Ingredient and specific products	50	30	80	0	3	0	6	-1	3	-1	3
6	Pet food	25	0	25	2	3	2	6	/	/	1	3
7	Environment	24	0	24	0	3	0	6	/	/	0	3
8	Milk powder, infant formula and infant cereals (375g) - <i>Shorter incubation time</i>	31	68	99	0	5	0	10	-6	4	-6	5
	Milk powder, infant formula and infant cereals (375g) - <i>Longer incubation time</i>	31	69	100	2	5	2	10	-7	4	-5	5
9	Cocoa and chocolate products (375g)	0	30	30	/	/	/	/	3	3	3	3
10	Cocoa and chocolate products (375g)	0	30	30	/	/	/	/	0	3	0	3
Total (Shorter incubation time)		193	186	379							3	8
Total (Longer incubation time)		193	187	380							4	8

Table 15: analysis of discordant results after storage for 72 h at $5 \pm 3^\circ\text{C}$ per protocol

Protocol	N+ paired	N+ unpaired	N+ total	Paired				Unpaired		Paired + Unpaired	
				(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL
①	63	0	63	1	5	1	10	/	/	1	5
②	67	0	67	4	5	4	10	/	/	4	5
③	0	28	28	/	/	/	/	3	3	3	3
④ + ⑤	0	30	30	/	/	/	/	-1	3	-1	3
⑥ + ⑦	32	0	32	0	3	0	6	/	/	0	3
⑧	0	33	33	/	/	/	/	-4	3	-4	3
⑨ + ⑩	0	35	35	/	/	/	/	-2	3	-2	3
⑪ + ⑫	31	0	31	0	3	0	6	/	/	0	3
⑬	0	30	30	/	/	/	/	3	3	3	3
⑭	0	30	30	/	/	/	/	0	3	0	3

For the paired study design, the observed values for ((ND + PPND) - PD) and (ND + PPND + PD) meet the Acceptability Limits for each individual category and each protocol (observed values < AL).

For the unpaired study design, the observed values for ((ND + PPND) - PD) meet the Acceptability Limits for each individual category and each protocol (observed values $\leq$ AL).

For the combined paired and unpaired study designs, the observed values for ((ND + PPND) - PD) meet the Acceptability Limits for each individual category, each protocol and for all the categories (observed values $\leq$ AL).

3.1.9. Confirmations

During the initial and extension study performed in 2017, for all the confirmed positive samples, typical colonies were observed from both RVS and MKTTn broths, except for three samples. For two of them (N17: calf kidneys, 8343: pasteurized milk cheese), typical colonies were observed only on XLD plates isolated from MKTTn broth. For one sample (8152: raw milk cheese), streaking onto ASAP was necessary to confirm the presence of *Salmonella* spp. in the enrichment broth. For one sample (G1: rind sausage), typical colonies were isolated only from RVS broth.

During the extension performed in 2024, for all positive samples, characteristic colonies were observed on Rapid'*Salmonella* agar. All of these characteristic colonies showed positive agglutination in the latex test.

3.1.10. PCR inhibitions

1408 PCR tests were run; 4 inhibitions were observed and two concern spices. The extraction step was run again without applying any dilution. For two samples, a negative result was obtained and for two samples, a positive result was obtained.

Sample	Product	PCR after enrichment step	PCR after 72 h storage of the enrichment broth (Ct value)
C12 (IPL)	Cheese	i/-	/
L14 (IPL)	Scraps from cheese	i/i/-	/
8261	Tumeric	i/+(8.46)	/
8260	Chilli pepper	+ (11.7)	i/+ (21.15)

3.2. Relative level of detection study

3.2.1. Experimental design

For the initial validation study, the following protocol was applied:

- 6 unspiked samples.
- 6 samples spiked in order to get 0 to 50 % positive results.
- 6 samples spiked in order to get 50 to 75 % positive results.
- 6 samples spiked in order to get 75 to 100 % positive results.

For the renewal and the extension studies, three inoculation levels were tested:

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

A summary of the matrix/strain pairs as well as the protocols tested combining the initial validation study and the renewal and the extension studies is provided in Table 16.

Table 16: matrix-strain pairs for the RLOD study

Category		Matrix	Strain	Origin	Protocol	Validation
1	Ready-to-eat and ready-to-reheat	Deli salad	<i>S. Livingstone</i> Ad2566	Potatoes	General Processed food BPW	Renewal
2	Meat products	Minced meat poultry	<i>S. Hadar</i>	Poultry meat	General Unprocessed food BPW + BHI	Initial
3	Dairy products	Non-fat dry milk	<i>S. Typhimurium</i>	Raw milk cheese	Specific BGW + BHI	Initial
4	Vegetables and seafood	Fish fillet	<i>S. Indiana</i> Ad1409	Marinated fish fillets	General Unprocessed food BPW + BHI	Renewal
5	Ingredients and specific products	Infant formula with probiotics	<i>S. Anatum</i> Ad298	Milk powder	Specific BPW + vancomycin + BHI	Renewal
6	Pet food	Dog food	<i>S. Senftenberg</i>	Soya cattle cakes	General Processed food	Initial
7	Environmental samples	Process water	<i>S. Newport</i>	Environmental water	General Processed food BPW	Initial
8	Milk powder, Infant formula and infant cereals 375 g sample size	Milk powder	<i>S. Mbandaka</i> Ad1722	Milk	Pre-warmed BGW + BHI 20 - 29 h at 37°C + 2 - 4 h at 37°C	Extension
		Infant formula with probiotics	<i>S. Anatum</i> Ad298	Milk	Specific Pre-warmed BPW + vancomycin + BHI 18 - 29 h at 37°C + 2 - 4 h at 37°C	Extension
		Infant cereal without probiotics	<i>S. Agona</i> Ad1725	Cereals	Specific Pre-warmed BPW + amylase 18 - 29 h at 37°C	Extension
9	Cocoa and chocolate products 375 g sample size	Cocoa powder	<i>Salmonella enterica</i> Kentucky LKR915	Cocoa powder	Specific Pre-warmed UHT milk + BG 1:10 24 - 32 h at 37°C	Extension
10		Hazelnut chocolate bar	<i>Salmonella enterica</i> Newport PZM111	Cardamom nuts	Specific Pre-warmed BPW 1:10 24 - 32 h at 37°C	Extension

The total flora of the matrix was determined and is set out in the results tables in Appendix E.

3.2.2. Results

The detailed results tables are set out in Appendix E.

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

The RLODs calculations were performed according to the standard ISO 16140-2: 2016 using the Excel spreadsheet available for download at <http://standards.iso.org/iso/16140>, with unknown concentrations. Values of the RLODs are set out in table 17.

The combined RLODs values were calculated according to the weight of the test samples and to the study design.

Table 17: RLODs values for all categories (RLOD: the estimated relative level of detection value, RLODU: the upper limit of the 95% confidence interval for RLOD, RLODL: the lower limit of the 95% confidence interval for RLOD, $b=\ln(RLOD)$: logarithm of the RLOD value, $sd(b)$: standard deviation of b , z-Test statistic: absolute value of the test statistic of the z-Test with the null hypothesis $H_0: b=0$, p-value: p-value of the z-Test).

Category	Name	Protocol	Study design	AL	RLOD	RLODL	RLODU	$b=\ln(RLOD)$	$sd(b)$	z-Test statistic	p-value
1	Piemontaise / <i>Salmonella</i> Mbandaka Ad914	1	Paired	1,5	1,00	0,414	2,416	0,000	0,44	0,000	1,000
2	Minced meat poultry / <i>Salmonella</i> Hadar	2	Paired	1,5	1,26	0,403	3,955	0,234	0,57	0,409	0,682
3	Non-fat dry milk / <i>Salmonella</i> Typhimurium	3	Unpaired	2,5	1,19	0,419	3,403	0,177	0,52	0,338	0,736
4	Fish fillet / <i>Salmonella</i> Indiana Ad1409	2	Paired	1,5	1,00	0,462	2,167	0,000	0,39	0,000	1,000
5	Infant formula with probiotics / <i>Salmonella</i> Anatum Ad298	4	Unpaired	2,5	0,88	0,345	2,229	-0,131	0,47	0,282	1,222
6	Animal feed / <i>Salmonella</i> Senftenberg	1	Paired	1,5	1,19	0,419	3,403	0,177	0,52	0,338	0,736
7	Process water / <i>Salmonella</i> Newport	1	Paired	1,5	0,53	0,161	1,71	-0,644	0,59	1,091	1,725
8	Milk powder 375g / <i>Salmonella</i> Mbandaka Ad1722	8	Unpaired	2,5	1,76	0,777	3,973	0,563	0,41	1,38	0,167
	Infant formula with probiotics 375g / <i>Salmonella</i> Anatum Ad298	9	Unpaired	2,5	1,12	0,486	2,577	0,113	0,42	0,271	0,786
	Infant cereal without probiotics 375g / <i>Salmonella</i> Agona Ad1725	12	Paired	1,5	1,00	0,366	2,732	0,000	0,5	0,000	1,000
9	Cocoa powder / <i>Salmonella enterica</i> Kentucky LKR915	13	Unpaired	2,5	1,91	0,872	4,186	0,648	0,39	1,652	0,099
10	Hazelnut chocolate bar / <i>Salmonella enterica</i> Newport PZM111	14	Unpaired	2,5	0,87	0,379	2,008	-0,136	0,42	0,327	1,256
Combined					1,09	0,425	2,782	0,051	0,465	0,381	0,695

The LOD₅₀ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 12, are given in table 18.

Table 18: LOD50% for the alternative and reference method

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich	
		Reference method	Alternative method
1	Piemontaise / <i>Salmonella</i> Mbandaka Ad914	1.2 [0.6;2.2]	1.2 [0.6;2.2]
2	Minced meat poultry / <i>Salmonella</i> Hadar	0.2 [0.1;0.3]	0.2 [0.1;0.4]
3	Non-fat dry milk / <i>Salmonella</i> Typhimurium	0.6 [0.3;1.1]	0.7 [0.4;1.3]
4	Fish fillet / <i>Salmonella</i> Indiana Ad1409	0.3 [0.1;0.8]	0.3 [0.1;0.8]
5	Infant formula with probiotics / <i>Salmonella</i> Anatum Ad298	0.4 [0.2;0.8]	0.4 [0.2;0.7]
6	Animal feed / <i>Salmonella</i> Senftenberg	0.5 [0.3;0.9]	0.6 [0.3;1.1]
7	Process water / <i>Salmonella</i> Newport	1.2 [0.6;2.5]	0.9 [0.5;1.6]
8	Milk powder 375g / <i>Salmonella</i> Mbandaka Ad1722	0.3 [1.9;0.6]	0.6 [0.3;1.0]
	Infant formula with probiotics 375g / <i>Salmonella</i> Anatum Ad298	1.0 [0.6;1.8]	1.1 [0.6;2.1]
	Infant cereal without probiotics 375g / <i>Salmonella</i> Agona Ad1725	0.9 [0.4;1.8]	0.9 [0.4;1.8]
9	Cocoa powder / <i>Salmonella enterica</i> Kentucky LKR915	0,99 [0.57 – 1.72]	0,54 [0.32 – 0.90]
10	Hazelnut chocolate bar / <i>Salmonella enterica</i> Newport PZM111	0,62 [0.37 – 1.05]	0,70 [0.41 – 1.19]
Combined results		0.6 [0.5;1,3]	0.7 [0.4;1,3]

3.2.3. Interpretation and conclusion

The RLOD meet the Acceptability Limit for each individual matrix/strain pair (observed values < AL). The LOD50 varies from 0.2. to 1.9 CFU/sample size for the reference method and the alternative method.

3.3. Inclusivity and exclusivity study

The inclusivity and the exclusivity of the method are defined by analyzing 100 positive strains and 30 negative strains. 59 positive and 32 negative strains were tested for the initial validation study in 2009 (IPL). 13 positive strains and 4 negative strains were tested for the renewal study in 2013 (ADRIA Développement).

100 strains were tested for the renewal study run in 2017.

3.3.1. Protocol

- **Inclusivity:**

For the initial validation study (2009), strains were grown in buffered peptone water for 24 hours at 37°C. The enrichment broths were inoculated between 10 to 100 cells/225 mL and incubated at 37°C for 18 - 24h. The protocol of the alternative method was then run.

In 2012, 14 *Salmonella* strains were tested using the same protocol.

For the renewal study (2017), the 100 target strains were inoculated at 10 - 100 cells/225 ml of Brilliant green water (BGW) + skim milk powder (Protocol 3) incubated for 20 h at 37°C ± 1°C.

- **Exclusivity:**

The non-target strains were grown in a non- selective broth and diluted in order to inoculate around 10⁵ cells/ml BPW. The alternative method protocol was then applied: 32 strains tested in 2009 and 4 strains in 2013.

3.3.2. Results and conclusion

The results are presented in Appendices F, G and H.

- **Initial validation study (2009):**

Among the 59 strains of *Salmonella*, most were detected with the Assurance® GDS for *Salmonella* method. Two strains of *Salmonella* Amsterdam (on the three tested) and two strains of *Salmonella* Westhampton (on the three tested) were not detected.

The strain *Salmonella* Amsterdam S2, which gave a negative result with the complete protocol, was inoculated in nutrient broth. After an overnight incubation, the strain was tested with the Assurance GDS for *Salmonella* test and the result was positive.

Another strain of *Salmonella* Amsterdam (origin: meat product) was tested with the complete protocol and gave a negative result, but in pure culture in nutrient broth, the result was also positive. Further molecular analysis of the *Salmonella* Westhampton strains with multiple DNA primer sets revealed that the two negative strains do not contain the targeted *invA* gene. However, the gene was present in the positive *S. Westhampton* strain. It is widely recognized that the *invA* gene is a key pathogenicity marker for defining the *Salmonella* genus. While these strains may be serologically and biochemically identified as *Salmonella*, they lack the required pathogenicity gene. These strains would be considered highly atypical and non-pathogenic.

No cross-reaction was observed with the 32 negative strains tested.

- **Renewal study (2013):**

All *Salmonella* strains gave a positive result, including *Salmonella* Amsterdam Ad1766 and Ad1767. No cross-reaction was observed with the 4 non-target stains tested.

- **Renewal study (2017):**

Among the 100 *Salmonella* strains tested, 99 gave a positive PCR result when inoculated in Brilliant green water (BGW) + skim milk powder.

For one strain (*S. Minnesota* Ad2328), a negative PCR result was obtained even when the strain was inoculated at a high level (10^3 CFU); this strain was probably not able to grow in presence of brilliant green as the confirmatory test run from RVS broth also gave a negative result. The strain was detected when grown in BHI broth.

Strains belonging to *Salmonella* Typhi (one strain) and Paratyphi (three strains) serotypes were tested using the complete protocol of the alternative method; they all gave positive results.

3.4. Practicability

The 4 criteria described in the AFNOR Technical Rules are taken into account for the Practicability Study. They are listed below.

<i>Kit storage and shelf-life, Conditions of use</i>	The storage temperature is of 2-8°C. The kit shelf-life is shown on the package and on the different vials.		
<i>Time-to-result</i>	Steps	<u>Time required</u> Assurance GDS <i>Salmonella</i> method	<u>Time required</u> ISO 6579 reference method
	Realization of pre-enrichment	D0	D0
	Transfer to selective broths (Rappaport-Vassiliadis Soya, MKTTn)	D1	D1
	Assurance® GDS for <i>Salmonella</i> Tq procedure	D1	/
	Test result Negative result (if test is negative)	D1	/
	Transfer to selective broths (Rappaport-Vassiliadis Soya, MKTTn)	D1	/
	Streaking of selective broths on selective media	D2	D2
	Reading the plates Confirmation tests: identification strips, serology	D3 to D4	D3 to D4
	Negative result (after streaking and negative confirmation if done)	D3 to D6	D3 to D6
	Positive result Confirmation by reference method tests (including purification)	D5 to D6	D5 to D6
<i>Common steps with the reference method</i>	Some primary enrichments are paired.		

Negative results are obtained in one day with the Assurance® GDS for *Salmonella* Tq, while 3 or 6 days are required with the reference method.

4. Interlaboratory study

4.1. Study organization

13 laboratories received the samples. A vanilla ice-cream was contaminated with a *Salmonella* Typhimurium strain isolated from a dairy product.

24 blind samples were prepared per laboratory. One sample for aerobic mesophilic flora enumeration was also provided.

4.2. Experimental parameters controls

4.2.1. Contamination level

Based on the matrix used for the study (ice-cream) and on the time between the spiking day and the analyses day, some assays were made to follow the stability of the *Salmonella* strain inoculated in this type of samples. Ice-cream samples (25 g) spiked with *Salmonella* at different levels and stored in freezing conditions:

- 24 hours in dry ice and 14 days at – 20°C, to simulate the shipping and storage conditions for the European labs
- 7 days in dry ice and 7 days at – 20°C, to simulate the shipping and storage conditions for the North American labs.

The *Salmonella* spp. enumerations were done, using a MPN method; *Salmonella* spp. detection with the reference and the alternative methods were also performed. The number of viable cells decreased after storage in dry ice and at – 20°C, by a factor of 10.

The contamination levels and the confidence intervals are given in Table 19:

Table 19: Contamination levels of inoculated samples

Level	Samples	Inoculation level (spiking day) (cells/25g sample)	Estimated lower contamination limit per 25g sample	Estimated upper contamination limit per 25g sample	Inoculation level (analysis day) (cells/25g sample)
Level 0 (L0)	1-2-11-12-13-14-19-20	0	/	/	/
Low level (L1)	3-4-9-10-15-16-21-22	35	24	48	1.5 – 2.8 – 2.8
High level (L2)	5-6-7-8-17-18-23-24	175	150	203	57 – 18 – 23

4.2.2. Logistic conditions

The temperatures obtained are recorded in Table 20.

Table 20 : temperatures at receipt

Laboratory	Temperature (°C)		Comments
	Reception day	Analysis day	
A	- 40.7°C	- 40.2°C	/
B	- 40.9°C	/	Data recorder sent the day of reception
C	- 40.2°C	- 30°C	/
D	- 40.4°C	- 18°C	/
E	- 40.7°C	- 22°C	/
F	- 40.4°C	/	Data recorder sent the day of reception
G	- 40.8°C	- 16°C	/
H	- 39.1°C	- 18°C (given by the lab)	Data recorder sent the day of reception
I	- 40.1°C	- 20°C	/
J	- 40.9°C	- 18°C	/
K	- 40.1°C	- 21°C	/
L	Not received	Not received	/
M	- 40.6°C	- 32°C	/

The temperature curves obtained from sensor recorders show that temperatures were stable during transport (below –40°C) and during storage (below –15°C) for most of the laboratories.

4.3. Results analysis

4.3.1. Results obtained by the Expert Lab

The results obtained by the expert lab are the following (see Table 21).

Table 21 : expert lab results

Level	Reference Method	Alternative Method	
		Before confirmation	After confirmation
Level 0	0/8	0/8	0/8
Level 1	8/8	8/8	8/8
Level 2	8/8	8/8	8/8

The inoculated samples gave positive results by both methods.

4.3.2. Results obtained by the collaborators

- **Mesophilic aerobic flora**

The enumeration of the mesophilic aerobic flora varies from 29 to 290 CFU/ml.

- **Salmonella detection**

The results obtained for the reference and the alternative methods are provided in Table 22 (reference method) and Table 22 (alternative method).

Table 22: positive results obtained with the reference method (All the collaborators)

Collaborators	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
C	5	8	8
D	0	8	8
E	2	8	8
F	0	8	8
G	0	8	8
H	0	8	8
I	1	8	8
J	0	8	8
K	0	8	8
L	2	8	8
M	0	8	8
Total	P₀ = 10	P₁ = 104	P₂ = 104

Table 23: Positive results (before and after confirmation) by the alternative method (All the collaborators)

Collaborators	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	8	8	8	8
B	0	0	8	8	8	8
C	3	3	8	8	8	8
D	0	0	8	8	8	8
E	1	1	8	8	8	8
F	0	0	8	8	8	8
G	0	0	8	8	8	8
H	0	0	8	8	8	8
I	1	1	8	8	8	8
J	0	0	8	8	8	8
K	0	0	8	8	8	8
L	0	0	8	8	8	8
M	0	0	8	8	8	8
Total	P₀ = 5	CP₀ = 5	P₁ = 104	CP₁ = 104	P₂ = 104	CP₂ = 104

The results of the reference method and the alternative method were in agreement for 9 laboratories: the non-spiked samples were negative, and the spiked samples were positive.

Four laboratories may have possible cross contaminations:

- Laboratory C found five non-contaminated samples positive with the reference method; three of them were positive with the alternative method. Some problems of cross-contamination were revealed. The laboratory confirmed with a molecular identification method that the strain was the same in all the positive samples.

- Laboratory E found two non-contaminated samples positive with the reference method and one non contaminated positive sample with the alternative method. For sample 19, positive by the Assurance GDS test, the Ct value was higher than the values obtained for the spiked samples. The presence of Salmonella was confirmed in the enrichment broth for this sample. As all the media and plates were destroyed, it was impossible to run further investigations.
- Laboratory I found one non-contaminated sample positive with both methods. The sample was tested twice with the alternative method and the result remained positive. The Ct value was higher than the values obtained for the spiked samples.
- Laboratory L found two non-contaminated samples positive only with the reference method, one after MKTTn broth and one after RVS broth. This laboratory didn't give explanations and didn't store the plates, so further investigations were impossible.

4.3.3. Results of the Labs retained for interpretation

According to the AFNOR technical rules, it is possible to keep collaborators with a maximum of one contamination at Level 0 for one or both methods. This means that Labs C, E and L have to be excluded.

Finally, the results of 10 laboratories were kept for interpretation. The results obtained by the 10 collaborators in the inter-laboratory study are summarized in Tables 24 and 25.

Table 24: positive results obtained with the reference method (Without Labs C, E and L)

Collaborators	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
D	0	8	8
F	0	8	8
G	0	8	8
H	0	8	8
I	1	8	8
J	0	8	8
K	0	8	8
M	0	8	8
Total	P₀ = 1	P₁ = 80	P₂ = 80

Table 25: positive results obtained with the alternative method (Without Labs C, E and L)

Collaborators	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	8	8	8	8
B	0	0	8	8	8	8
D	0	0	8	8	8	8
F	0	0	8	8	8	8
G	0	0	8	8	8	8
H	0	0	8	8	8	8
I	1	1	8	8	8	8
J	0	0	8	8	8	8
K	0	0	8	8	8	8
M	0	0	8	8	8	8
Total	P₀ = 1	CP₀ = 1	P₁ = 80	CP₁ = 80	P₂ = 80	CP₂ = 80

4.4. Calculations and interpretations

4.4.1. Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 26).

Table 26 : percentage specificity

Specificity for the reference method	$_{\text{ref}} = 1 - 100 \% = \frac{N_-}{N_-}$	98.8 %
Specificity for the alternative method	$_{\text{alt}} = 1 - 100 \% = \frac{N_-}{N_-}$	98.8 %

N: number of all L0 tests

P₀ = total number of false-positive results obtained with the blank samples before confirmation *CP₀* = total number of false-positive results obtained with the blank samples

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

All the samples gave positive results for level L1 and L2. Calculations were then done for the two levels as fractional recovery was not obtained.

The summary of the results is given Table 27.

Table 27: summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

	Response	Reference method positive (R+)	Reference method negative (R-)
Level L1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 80	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)
Level L2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 80	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)

Based on the data summarized in Table 27, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 28):

Table 28: summary of the sensitivity results with the reference method and the alternative method for Level 1 and Level 2

		Level 1	Level 2
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} 100\% =$	100.0 %	100.0 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} 100\% =$	100.0 %	100.0 %
Relative trueness	$RT = \frac{(PA+NA)}{N} 100\% =$	100.0 %	100.0 %
False positive ratio for the alternative method	$FPR = \frac{PD}{NA} 100\% =$	/	/

4.4.3. Interpretation of data

For a paired study design, the difference between (ND – PD) and the sum of (ND + PD) is calculated for the level(s) where fractional recovery is obtained (so L1 and possibly L2). The values found for (ND – PD) and (ND + PD) shall not be higher than the Acceptability Limits (AL) with respect to the number of participating laboratories.

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

In this study, fractional recovery was observed at Level 1 and Level 2. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 29).

Table 29: Acceptability limits for a paired study design in relation to the number of collaborating laboratories

	Level 1	Level 2
ND - PD	0	0
AL	3	3
Conclusion	ND - PD < AL	
ND + PD	0	0
AL	3	3
Conclusion	ND + PD < AL	

The EN ISO 16140-2:2016 requirements are fulfilled as (ND - PD) and (ND + PD) are below the acceptability limit for both inoculation levels.

5. Extension for confirmation protocol

5.1. Confirmation protocol starting from the primary enrichment broth

5.1.1. Number and nature of samples

In order to test the performances of the new confirmation protocols starting from the primary enrichment broth, it was proposed to test the most challenging categories or types included in the scope of the method. Samples distributed over the categories were tested for the presence of *Salmonella* spp using the 3 options of confirmation described in the Assurance® GDS for *Salmonella* Tq method:

- Subculture in RVS and MKTTn before streaking onto selective agar plate (XLD), confirmation of typical colonies by the tests described in the ISO method (**protocol A**).
- Isolation with GDS *Salmonella* concentration reagent, PickPen® device, spreading onto three selective agar plates, followed by latex tests on typical colonies (**protocol B**).
- Isolation with GDS *Salmonella* concentration reagent, resuspension plate, spreading onto three selective agar plates, followed by latex tests on typical colonies (**protocol C**).

158 samples were analyzed. The distribution per tested category and type is given in Table 30.

Table 30: Distribution per tested category and type

Category		Type		Protocol	Number of samples		
					Positive	Negative	Total
1	RTE and RTRH	c	Cured and smoked products (no delicatessen)	①	10	0	10
		Total			10	0	10
2	Meats products	a	Raw meat products (raw, frozen, seasoned)	②	10	4	14
		b	Raw poultry products	②	10	4	14
		c1	Delicatessen (raw)	②	5	0	5
		c2	Delicatessen (cooked)	①	4	1	5
		Total			29	9	38
3	Dairy products	b	Raw based dairy products	②	12	1	13
		Total			12	1	13
4	Vegetables and seafoods products	a	Raw fishery products	②	11	3	14
		b	Raw produces (excluding sprouts)	②	11	2	13
		c	Raw fruits and vegetables	②	11	3	14
		Total			33	8	41
5	Ingredients and specific products	a	Ingredients and raw materials	②	5	11	16
		Total			5	11	16
6	Pet food	c	Raw materials for pet food	②	8	11	19
		Total			8	11	19
7	Environment	b	Dusts and residues	②	10	0	10
		c1	Surface samples (after cleaning or contact with food)	①	4	2	6
		c2	Surface samples (drain, floors)	②	4	1	5
		Total			18	3	21
Total (number)					115	43	158

5.1.2. Artificial contaminations of samples

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

128 samples were artificially contaminated, using 28 different strains. 92 gave a positive result. 23 samples were naturally contaminated.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 31.

Table 31: 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	10 < x < 30 CFU	≤ 5 CFU	5 < x ≤ 10 CFU	10 < x < 30 CFU	
Number of samples	23	69	8	0	15	0	0	115
%	20.0	60.0	7.0	0.0	13.0	0.0	0.0	100.0

20 % of the samples were naturally contaminated.

5.1.3. Protocols applied during the validation study

- **Incubation time:**

For all the protocols tested for this extension study, the minimum incubation time was applied: 18 h at 37°C.

- **Confirmations:**

The enriched samples were re-incubated for 4 h, equivalent to time required to obtain the PCR result, before proceeding to the confirmation step by:

- **Protocol A:** proceeding to a subculture (0.1 ml) in RVS broth incubated for 24 h $\pm$ 3 h at 41.5°C $\pm$ 1°C or MKTTn broth (1 ml) incubated for 24 h $\pm$ 3 h at 37.0°C $\pm$ 1°C. Streaking RVS or MKTTn onto XLD plate for isolation.
Typical colonies were confirmed by the tests described in the reference method (biochemical galleries without purification step and serological tests after purification step).
- **Protocol B:** Isolation with GDS *Salmonella* concentration reagent, PickPen® device:
IMS step on 1 ml enriched sample, spreading 1/10 and 1/100 diluted beads in wash solution onto CHROMID *Salmonella* (bioMérieux Cat #43621), and RAPID' *Salmonella* Agar (Bio-Rad Cat #3563961), and Sigma *Salmonella* ChromoSelect Agar (Sigma Cat #05538). Incubate the plates following the manufacturers' instructions. Confirm typical colonies by latex agglutination test for *Salmonella*, either Oxoid™ *Salmonella* latex test (Cat #DR1108A) and Microgen *Salmonella* latex test (Cat #M42CE).
- **Protocol C:** Isolation with GDS *Salmonella* concentration reagent, resuspension plate:
Collect the remaining 15 µl IMS beads in the resuspension plate after PCR test, resuspend in wash solution and proceed to a 1/10 dilution in wash solution. Spread 50 µl of IMS beads and 50 µl 1/10 diluted beads onto CHROMID *Salmonella* (bioMérieux Cat #43621), and RAPID' *Salmonella* Agar (Bio-Rad Cat #3563961), and Sigma *Salmonella* ChromoSelect Agar (Sigma Cat #05538). Incubate the plates following the manufacturers' instructions. Confirm typical colonies by latex agglutination test for *Salmonella*, either Oxoid™ *Salmonella* latex test (Cat # DR1108A) and Microgen *Salmonella* latex test (Cat #M42CE).

5.1.4. Test results

Raw datas per category are given in Appendix I.

The interpretation of the data was done for each selective agar plate (dilutions 1/10 and 1/100 combined) for Protocols B and C.

Confirmation Protocol A was considered as the reference protocol as this protocol has already been validated. The number of PA, NA, ND, and PD, was calculated for both Protocols B and C in comparison to Protocol A.

In order to calculate the percentage of samples confirmed by each plate the total number of confirmed positive (combining all the plates) was calculated and taken into account. The results are given in Table 32.

Table 32: Summary of results obtained for each confirmation protocol and each selective agar plate

Interpretation	Selective agar plates tested	PA	NA	PD	ND	Total confirmed positive samples (PA+ PD)	% samples confirmed
Prot B vs Prot A	CH	79	58	5	16	84	78%
	RA	78	61	2	17	80	74%
	SE	81	45	18	14	99	92%
Prot C vs Prot A	CH	76	60	3	19	79	77%
	RA	77	60	3	18	80	78%
	SE	82	49	14	13	96	94%

CH: CHROMID Salmonella RA: RAPID'Salmonella SE: Sigma Salmonella ChromoSelect

Whatever the alternative confirmation Protocol applied (B or C), the selective agar plate Sigma *Salmonella* ChromoSelect allowed to confirm the highest percentage of positive samples, respectively 92 and 94 %. In this case, 18 positive deviations (PD) and 14 negative deviations (ND) or 14 PD and 13 ND were respectively observed for Protocols B and C.

Note that when typical colonies were observed on the plates, they were always confirmed as *Salmonella* spp (PPND and PPNA= 0).

Two dilutions of the beads were tested for spreading on the selective agar plates (1/10 and 1/100), typical colonies were present on all the plates using the 1/10 dilution except in the following cases (See Table 33).

Table 33: Samples which needed 1:100 dilution of the beads for recovery of *Salmonella* strains

Protocol	Plates	Sample N°	Product
Protocol B	CH	4650	Pork meat
		4670	Sausages
		4686	Raw ewe milk cheese
		4690	Raw cow milk
	RA	4701	Dust (dairy industry)
		5189	Dehydrated proteins (orgeat)
	SE	4646	Pork meat
		4661	Sausage
		4664	Chicken meat
		4673	Raw cow milk
		4685	Raw milk cheese
		4694	Waste (pork meat, raw meat industry)
		4858	Seasoned pork meat
		4869	Salad
Protocol C	CH	4518	Baby leave (spinach)
		4661	Sausage
		4699	Dust (dairy industry)
	SE	4517	Salad and spinach
		4525	Fish filet
		4535	Leeks
		4537	Endive
		4656	Chicken meat
		4664	Chicken meat
		4689	Raw milk cheese
		4691	Raw milk

Note that all the samples for which a 1/100 dilution of the beads was necessary were raw food products, with probably high background microflora. Given that the majority of samples were confirmed by the 1/10 dilution alone, the continued need for upfront spread plating of the 1/100 dilution is limited.

Two latex tests were tested (Oxoid™ *Salmonella* latex test and Microgen *Salmonella* latex test on the typical colonies observed on the different selective agar plates. All the tested colonies gave positive results with the two references tested except for seven samples which showed doubtful colonies on the plates (see Table 34).

Table 34: Latex tests negative results obtained for doubtful colonies

Sample	Protocol	Plate	Dilution	Result (typical colony)	Oxoid™ <i>Salmonella</i> latex test	Microgen <i>Salmonella</i> latex test
4531	B	CH	1/10	+md	-	-
5191	B	RA	1/10	+d(5)	-	-
4520	C	CH	1/10	+md	-	-
			1/100	+md(1)	-	-
4531	C	CH	1/10	+md(1)	-	-
4530	C	SE	1/100	-d(1)	-	-
4698	C	SE	1/10	+Md	-	-
5192	C	SE	1/10	-d	-	-

In conclusion, the recommendation for customers for both alternative confirmation Protocol B and Protocol C will be the use of a single chromogenic agar (choice of CHROMID *Salmonella*, or RAPID' *Salmonella* Agar, or Sigma *Salmonella* ChromoSelect Agar) for confirmation of *Salmonella* from BPW. The IMS beads will be spread plated at a dilution of beads at 1:10 in Wash Solution. If *Salmonella* is not isolated, the analyst will perform additional efforts to confirm the result of the presumptive positive PCR test, such as use of a different chromogenic agar, additional serial dilution (1/100) for plating or performing the ISO method confirmation.

5.2. Extension for confirmation of colonies with latex tests

For the alternative confirmation protocols tested in the extension study, the typical colonies are confirmed using a latex test.

Assurance® GDS for *Salmonella* Tq method has also been validated by MicroVal (Certificate N°215LR50). An extension study for an alternative confirmation protocol including confirmation on typical colonies by latex test has been obtained in 2020. The study was carried on by Q-Laboratories (expert laboratory for MicroVal and AFNOR, Cincinnati OH USA).

5.2.1. Protocol

The protocols applied were the following:

- **Inclusivity:**

One hundred and fifty-one (151) *Salmonella* strains were freshly cultured in BHI medium at $37 \pm 1^\circ\text{C}$. Dilutions were made in order to inoculate 10 -100 CFU/ 225 mL enrichment broth (mEHEC). Strains cultures were streaked after an enrichment time of 12 and 18 h at $41.5 \pm 1^\circ\text{C}$ onto the 3 chromogenic agars (CHROMID *Salmonella* Agar, RAPID' *Salmonella* Agar, Sigma *Salmonella* ChromoSelect Agar) and incubated according to the manufacturer's instructions. All plates were observed for typical growth. An isolated typical colony (per plate type) was agglutinated with OXIOD *Salmonella* latex kit and Microgen *Salmonella* latex kit. Typical isolates were compared against known confirmation results.

- **Exclusivity**

One hundred (100) strains were freshly cultured in non-selective BHI medium at $37 \pm 1^\circ\text{C}$ for 16 h. Dilutions were made in order to achieve about 10^5 CFU/mL. Strains cultures were streaked onto the 3 different chromogenic agars after an enrichment time of 12 and 18 h at $41.5 \pm 1^\circ\text{C}$. All plates were observed for typical growth.

5.2.2. [Results](#)

The results are provided in Appendix J.

- **Inclusivity**

The 151 *Salmonella* spp strains gave typical colonies on the three tested selective agar plates. The colonies gave positive latex tests by both latex kits tested results (Oxoid *Salmonella* latex and Microgen *Salmonella* latex kits).

- **Exclusivity**

None of the 100 non-target strains tested gave typical growth on the selective agar plates.

6. General conclusion

- **For the method comparison study:**

- In the sensitivity study, 10 categories were tested: 8 food categories, pet food and environmental samples. The protocol of the alternative method shows 30 or 32 positive deviations (PD) and 36 or 34 negative deviations (ND) for the overall categories depending on the incubation time applied. The observed values for ((ND + PPND) - PD) and ND + PPND + PD for the 10 individual categories, for all the categories and for all the protocols, meet the Acceptability Limits (observed values < AL).
- The RLOD values (using the confirmed alternative method results) meet the Acceptability Limit, which is 1.5 for a paired study design, and 2.5 for an unpaired study design for all the matrix/ strain pairs tested.
- The inclusivity and exclusivity testing did give the expected results for 99 target strains, and the 36 non-target strains. One strain (*S. Minnesota Ad2328*) was not able to grow in the enrichment broth (Brilliant green water supplemented with skim milk powder) but was detected when grown in BHI.
- It is possible to store the primary enrichment broth for 72 h at $5 \pm 3^{\circ}\text{C}$.
- Negative results are obtained in one day with the Assurance® GDS for *Salmonella* Tq, while 3 or 6 days are required with the reference method.
- The Assurance® GDS for *Salmonella* Tq Method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules requirements. The Assurance® GDS for *Salmonella* Tq Method is considered equivalent to the ISO 6579-1/A1.

- **For the inter-laboratory study:**

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. The Assurance® GDS for *Salmonella* Tq Method is considered equivalent to the ISO standard.

- **For the confirmation protocols:**

- Two confirmation protocols were tested during this extension study and were compared to the initially validated protocol; they both gave satisfying results.
- Three selective agar plates were used for each protocol included in the extension study. Sigma *Salmonella* ChromoSelect selective agar plates showed the best results, regarding the recovery of *Salmonella* strains in the enrichment broth.
- The two latex tests (Oxoid *Salmonella* latex and Microgen *Salmonella* latex kits) were also tested in the inclusivity study performed by Q- Laboratories for a MicroVal validation (certificate N°215LR50) in 2020 and gave positive results for the 151 *Salmonella* strains tested.

The data and their interpretation produced in this renewal report fulfill the requirements of both the EN ISO 16140-2:2016 standard and the version 12 of the Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2.

Le Lion d'Angers, May 28, 2025

Guillaume MESNARD
Technical Deputy manager

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

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

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

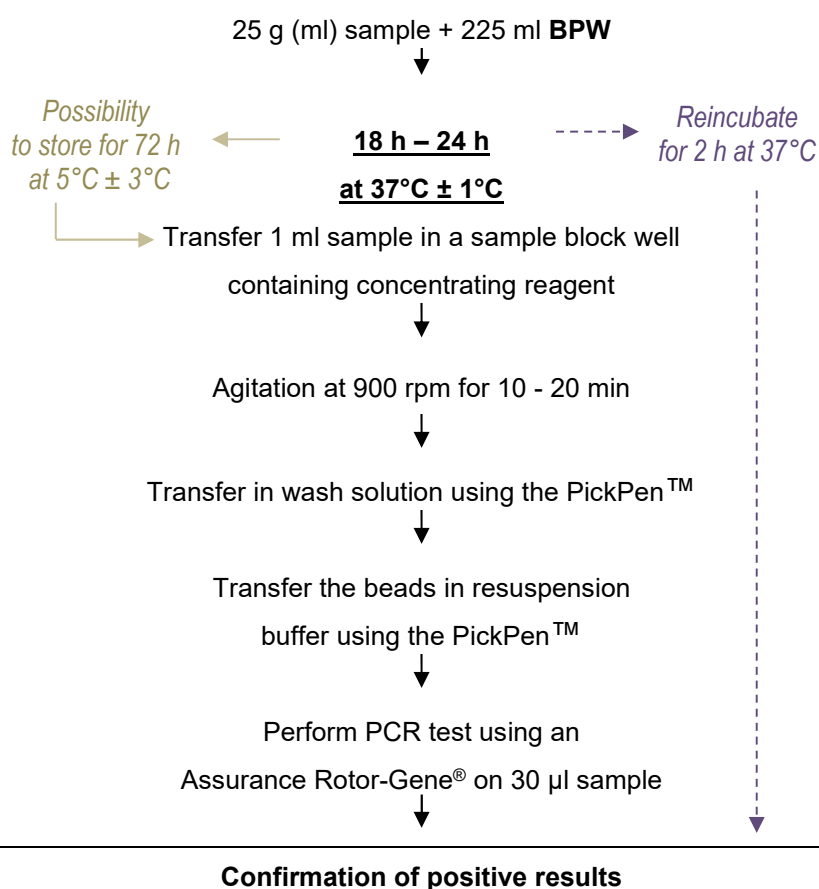
APPENDICES

Appendix A – Flow diagrams of the alternative method: Assurance GDS® for *Salmonella* Tq

General protocol - Processed foods, pet food and process water ①

Reagents preparation:

- Transfer 20 µl of **Concentration reagent** to each well. Cover the sample wells
- Transfer 1,0 ml of **Wash solution** to each of 2 sample wells.
- Transfer 45 µl of **Resuspension buffer Tq** in the resuspension plate.

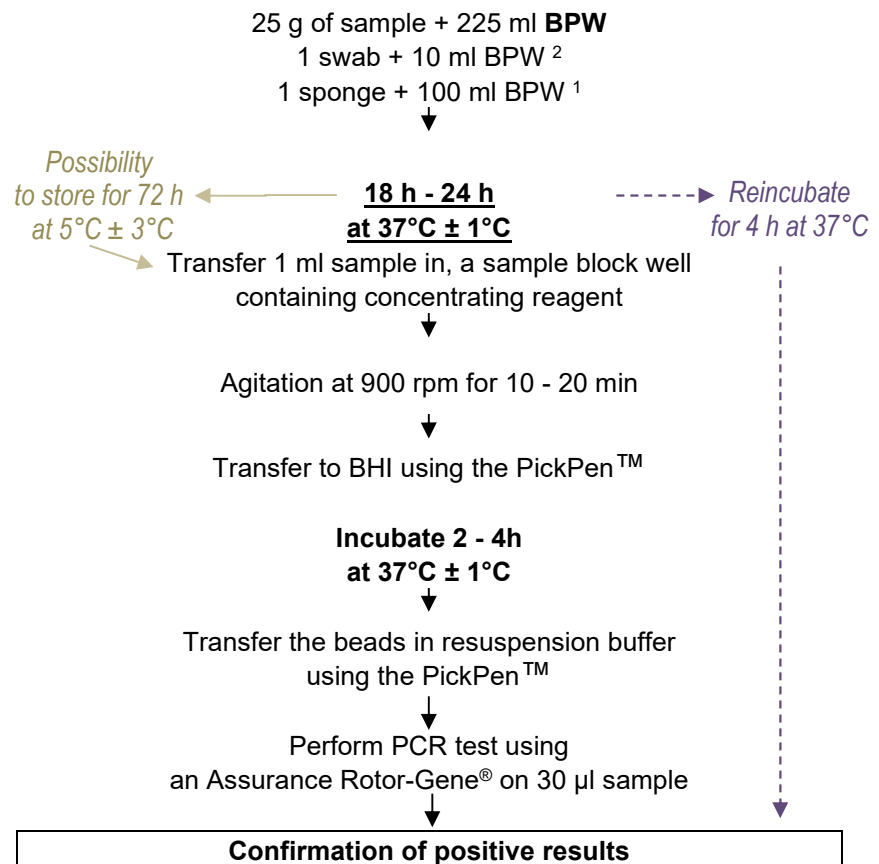


- Subculture 0.1 ml BPW in RVS (24 h ± 3 h at 41.5°C ± 1°C)
1 ml BPW in MKTTn (24 h ± 3 h at 37°C ± 1°C)
Streak 10 µl RVS and MKTTn onto XLD plates
Confirm the colonies by the tests described in the reference method
- Isolation with *Salmonella* concentration reagent, PickPen™ device;
Confirm the typical colonies by latex test
- Isolation with *Salmonella* concentration reagent, resuspension plate;
Confirm the typical colonies by latex test

**General protocol - Raw and unprocessed foods, pet food (raw material),
surface samples - dusts and residues ²**

Reagents preparation:

- Transfer 20 µl of **Concentration reagent** to each well. Cover the sample wells
- Transfer 1,0 ml of **Wash solution** to each of 2 sample wells.
- Dispense 0,5 ml of **BHI** to sample well. Cover with adhesive films.
- Transfer 45 µl of **Resuspension buffer Tq** in the resuspension plate.



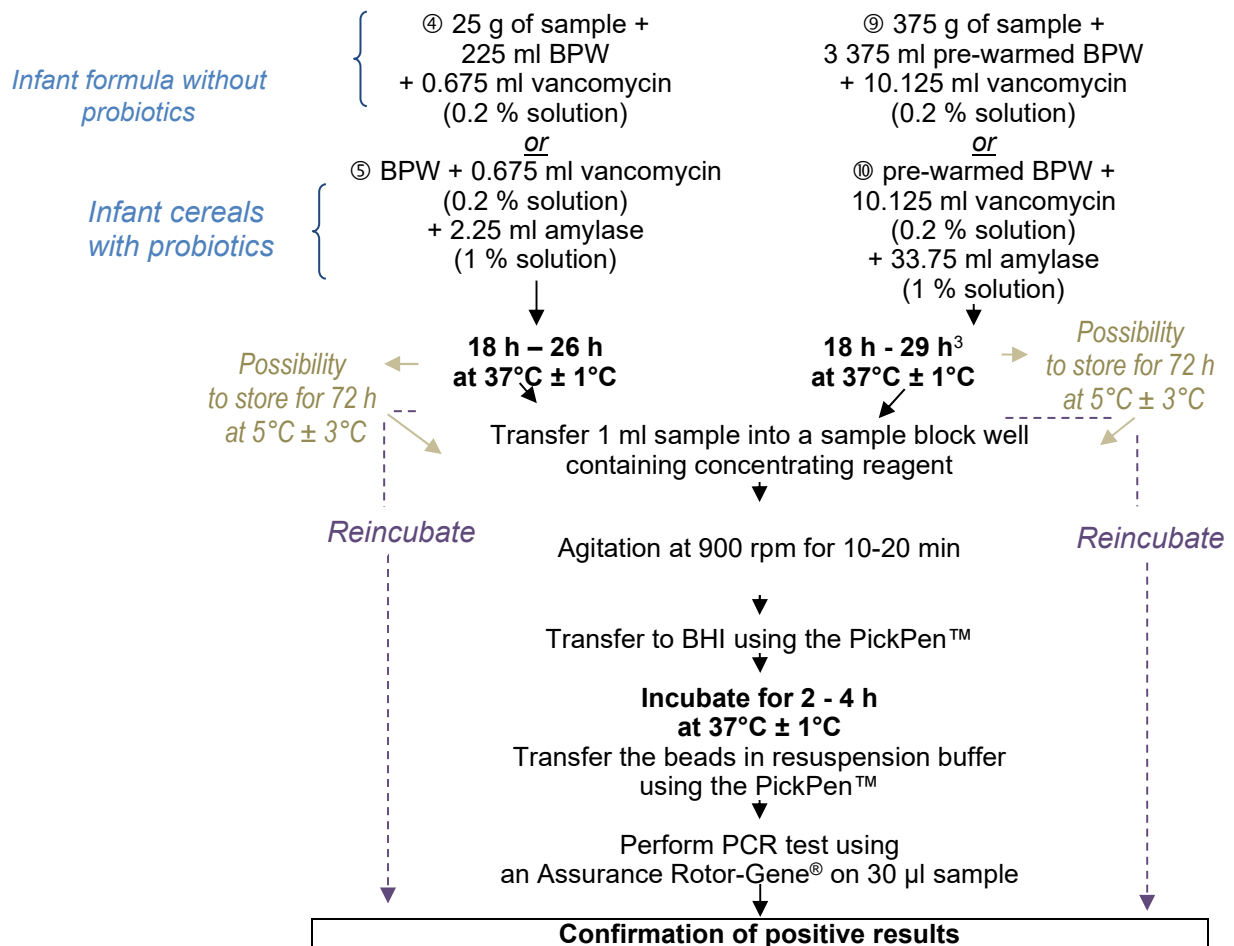
- Subculture 0.1 ml BPW in RVS (24 h ± 3 h at 41.5°C ± 1°C)
1 ml BPW in MKTTn (24 h ± 3 h at 37°C ± 1°C)
Streak 10 µl RVS and MKTTn onto XLD plates
Confirm the colonies by the tests described in the reference method
- Isolation with *Salmonella* concentration reagent, PickPen™ device;
Confirm the typical colonies by latex test
- Isolation with *Salmonella* concentration reagent, resuspension plate;
Confirm the typical colonies by latex test

² For surface sampling after cleaning process, pre-moisten the swab with 1 ml of Letheen broth and sponge with 10 ml of Letheen broth

Specific protocol for infant formula and infant cereals with probiotics

Reagents preparation:

- Transfer 20 µl of **Concentration reagent** to each well. Cover the sample wells
- Transfer 1,0 ml of **Wash solution** to each of 2 sample wells.
- Dispense 0,5 ml of **BHI** to sample well. Cover with adhesive films.
- Transfer 45 µl of **Resuspension buffer Tq** in the resuspension plate.



- Subculture 0.1 ml BPW in RVS (24 h ± 3 h at 41.5°C ± 1°C)
1 ml BPW in MKTTn (24 h ± 3 h at 37°C ± 1°C)
Streak 10 µl RVS and MKTTn onto XLD plates
Confirm the colonies by the tests described in the reference method
- Isolation with *Salmonella* concentration reagent, PickPen™ device;
Confirm the typical colonies by latex test
- Isolation with *Salmonella* concentration reagent, resuspension plate;
Confirm the typical colonies by latex test

³ Both incubation times were tested during the validation study

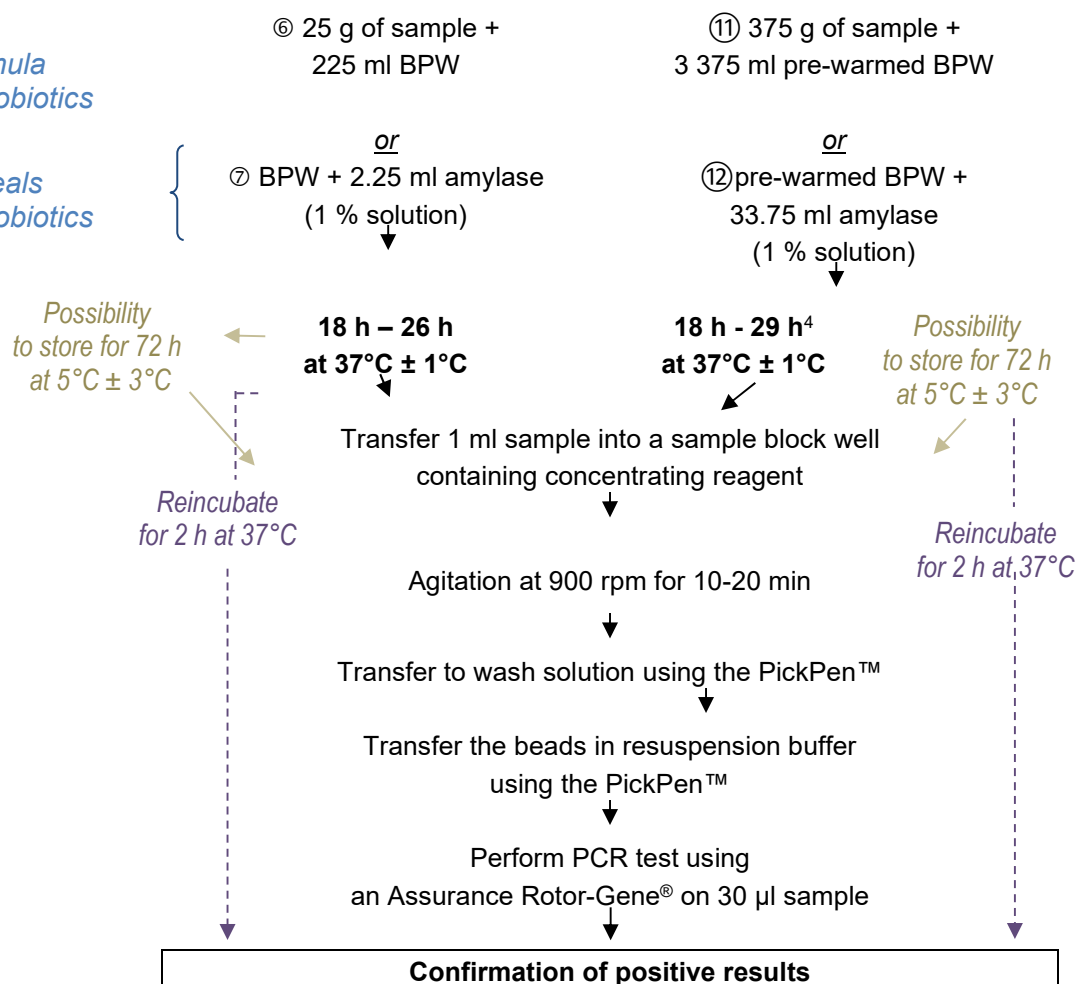
Specific protocol for infant formula and infant cereals without probiotics

Reagents preparation:

- Transfer 20µl of **Concentration reagent** to each well. Cover the sample wells
- Transfer 1,0 ml of **Wash solution** to each of 2 sample wells.
- Dispense 0,5 ml of **BHI** to sample well. Cover with adhesive films.
- Transfer 45µl of **Resuspension buffer Tq** in the resuspension plate.

*Infant formula
without probiotics*

*Infant cereals
without probiotics*



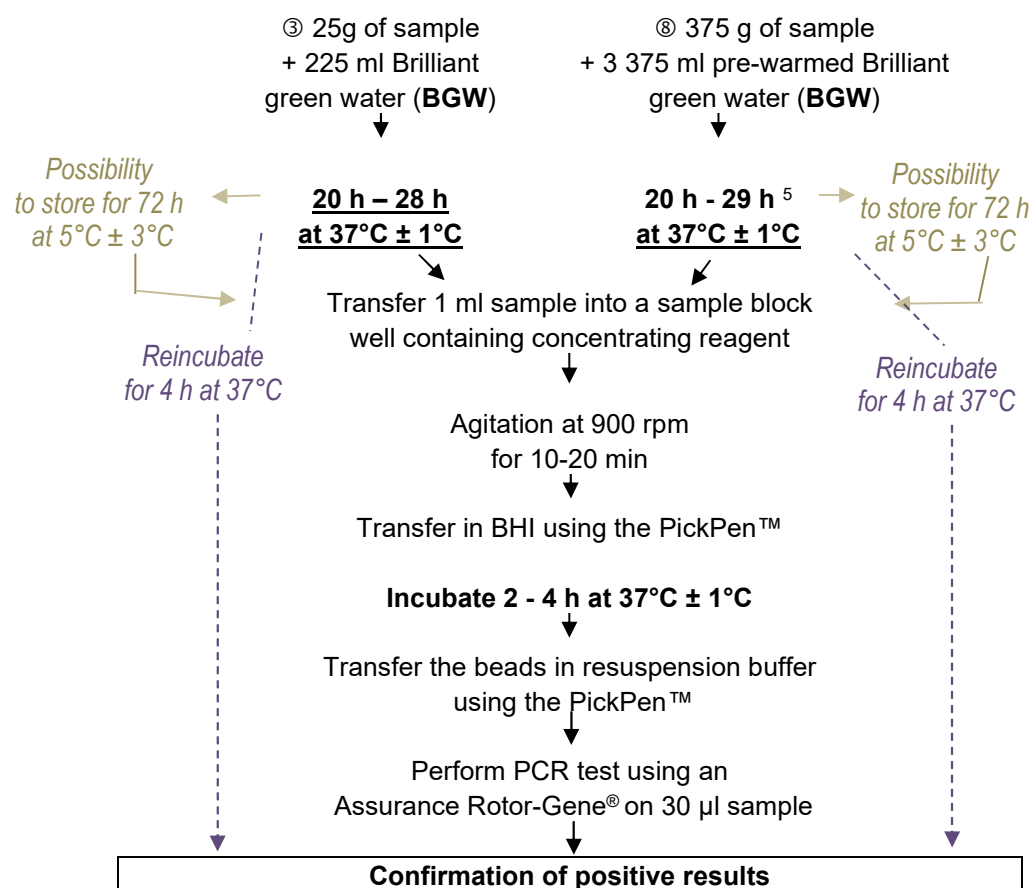
- Subculture 0.1 ml BPW in RVS (24 h ± 3 h at 41.5°C ± 1°C)
1 ml BPW in MKTTn (24 h ± 3 h at 37°C ± 1°C)
Streak 10 µl RVS and MKTTn onto XLD plates
Confirm the colonies by the tests described
in the reference method
- Isolation with *Salmonella* concentration reagent, PickPen™ device;
Confirm the typical colonies by latex test
- Isolation with *Salmonella* concentration reagent, resuspension plate;
Confirm the typical colonies by latex test

⁴ Both incubation times were tested during the validation study

Specific protocol for milk powders

Reagents preparation:

- Transfer 20 µl of **Concentration reagent** to each well. Cover the sample wells
- Transfer 1,0 ml of **Wash solution** to each of 2 additional sample wells.
- Dispense 0,5 ml of **BHI** to sample well. Cover with adhesive films.
- Transfer 45 µl of **Resuspension buffer Tq** in the resuspension plate.

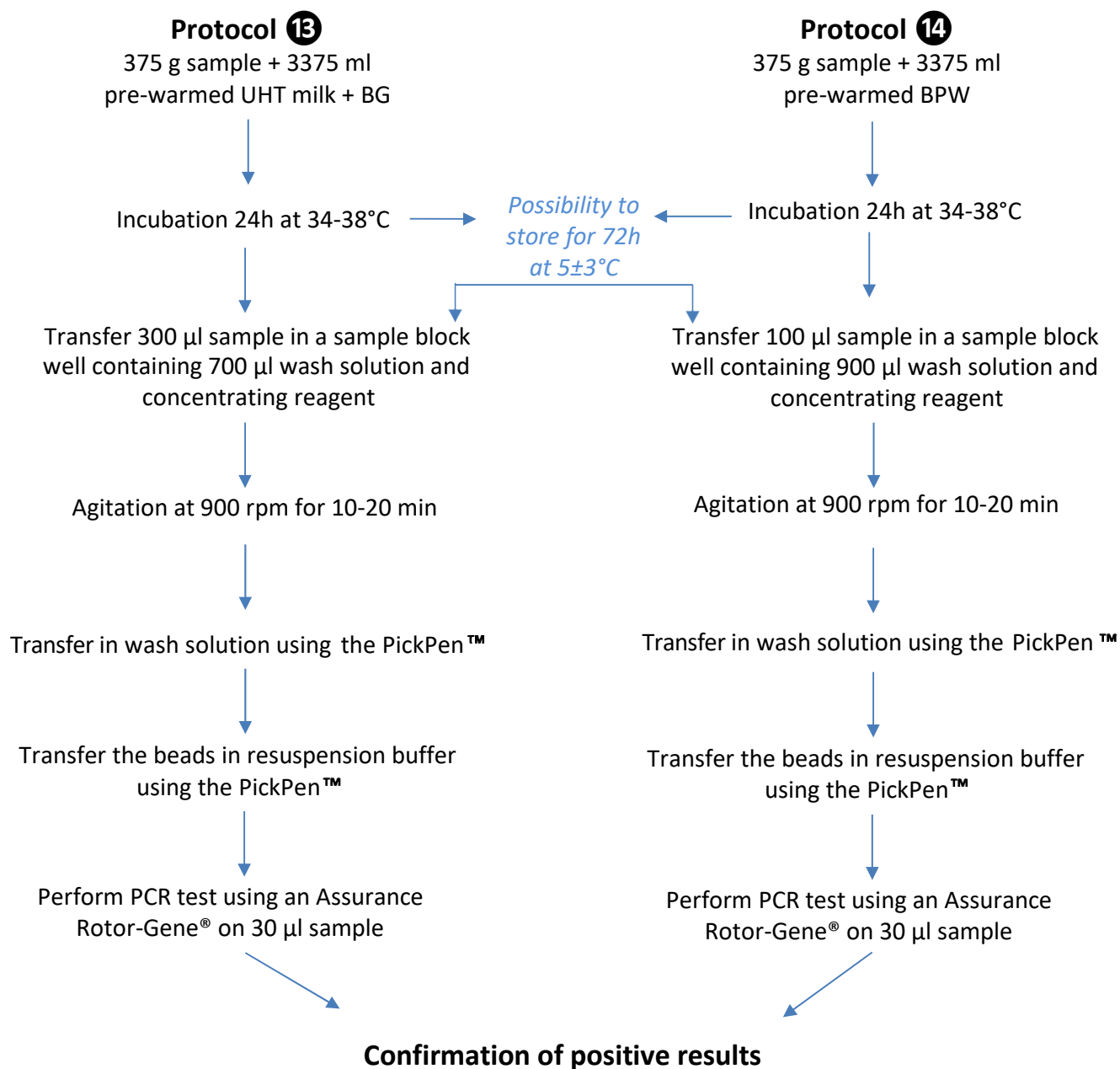


- Subculture 0.1 ml BPW in RVS (24 h ± 3 h at 41.5°C ± 1°C)
1 ml BPW in MKTTn (24 h ± 3 h at 37°C ± 1°C)
Streak 10 µl RVS and MKTTn onto XLD plates
Confirm the colonies by the tests described in the reference method
- Isolation with *Salmonella* concentration reagent, PickPen™ device;
Confirm the typical colonies by latex test
- Isolation with *Salmonella* concentration reagent, resuspension plate;
Confirm the typical colonies by latex test

⁵ Both incubation times were tested during the validation study

Appendix A – Protocols of Assurance®-GDS *Salmonella* method

Cocoa and chocolate products in 375 g: raw materials, cocoa powder, finished products



Confirmations:

- By subculture 0,1 mL enrichment broth in RVS (24h $\pm$ 3h at 41,5°C $\pm$ 1°C) and 1 mL enrichment broth in MKTTn (24h $\pm$ 3h at 37°C $\pm$ 1°C). Streak 10 μ L RVS and MKTTn onto XLD plates and confirm the colonies by the tests described in the reference method.
- By isolation with *Salmonella* concentration reagent, PickPer™ device. Confirm the typical colonies by latex test.
- By isolation with *Salmonella* concentration reagent, resuspension plate. Confirm the typical colonies by latex test.

Detailed Confirmation Protocols

Isolation of Salmonella with concentration reagent, PickPen™ Device

Reagents preparation:

- Transfer 20 µl of *Salmonella* **Concentration reagent** to each sample well.
- Transfer 1,0 ml of **Wash solution** to each of 1 additional sample well.
- Transfer 100 µl of **wash solution** in the resuspension plate.

Transfer 1 ml enriched sample to sample well containing Concentration reagent.

Cover with adhesive films.



Agitation at 900 rpm for 5 - 15 min



IMS sample. Transfer beads to Wash solution using the PickPen™ and swirl for 10 s.

Do not release particles.



Transfer the beads to resuspension plate containing the Wash solution using the PickPen™. Make 1:10 dilution of beads in Wash solution.



Spread onto selective agar plates

Isolation of Salmonella with concentration reagent, resuspension plate

Reagents preparation:

- Transfer 100 µl of **Wash solution** to each of 1 additional sample well.

Resuspension plate containing extra immunobeads



Transfer 15 µl of beads using the PickPen™ in the wash solution (100 µl). Mix.

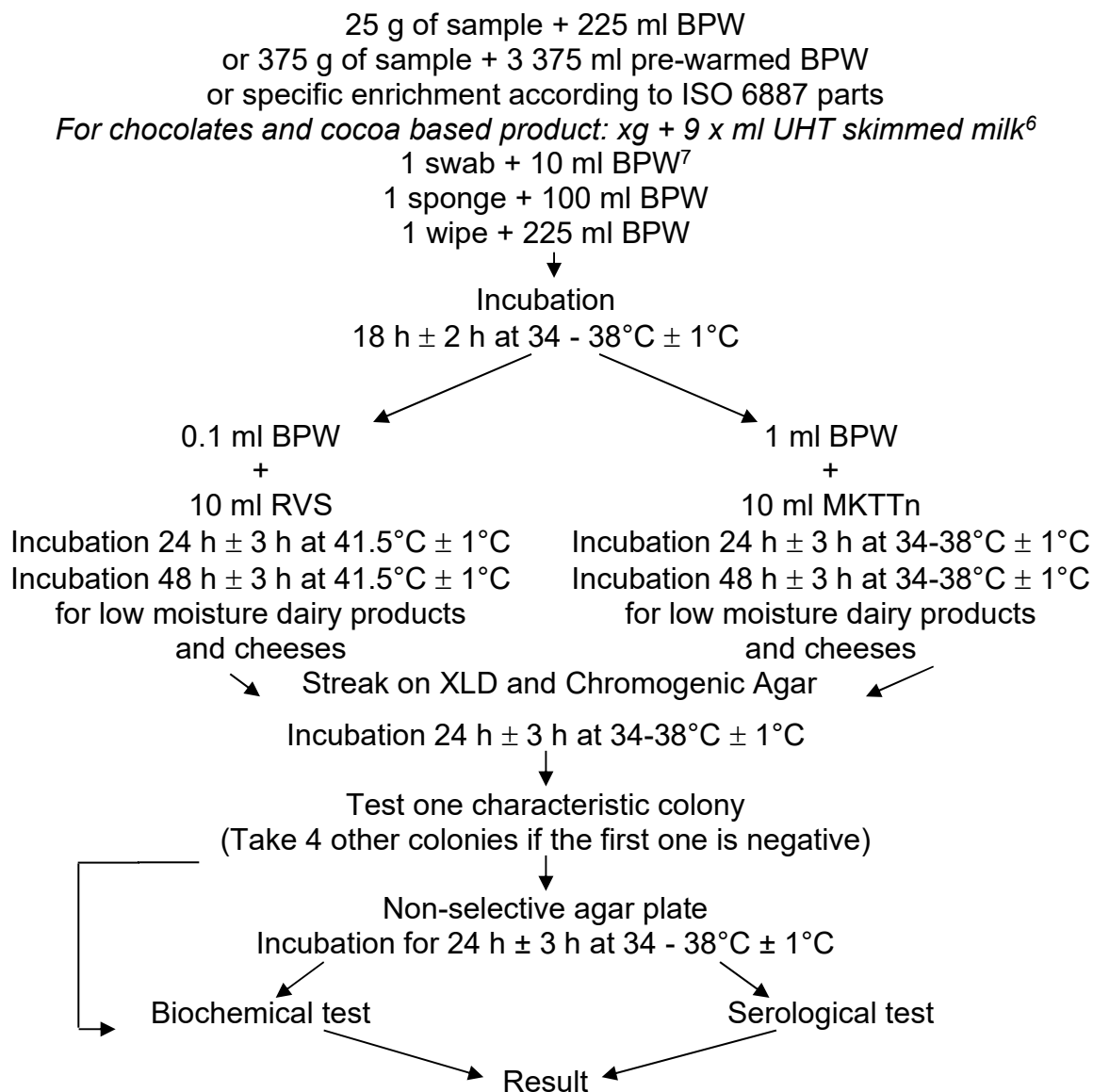


Spread 50 µl IMS beads onto selective agar plates

Appendix B - Flow diagrams 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.



⁶ 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 (0.018 g/L)

⁷ For sampling after cleaning process premoisten

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

Appendix C - Artificial contamination of the samples

IPL data

Code	Product (French name)	Product	Artificial contamination						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level		
							Enumeration	Mean	
U1	/	Chicken leg	S. Infantis	Poultry	90 min at 50°C then 10 min at -80°C	0.62	7.2	7.2	+
U2	/	Duck breast	S. Infantis	Poultry	90 min at 50°C then 10 min at -80°C	0.62	8,0	8,0	+
B9	/	Epoisses cheese (pasteurized)	S. Typhimurium	Milk	90 min at 50°C then 8 min at -80°C	0.82	12.6	12.6	+
B10	/	Beaufort cheese (raw milk)	S. Typhimurium	Milk	90 min at 50°C then 8 min at -80°C	0.82	14.7	14.7	+
F9	/	Omelette	S. Hadar	Turkey minced meat	90 min at 50°C then 10 min at -80°C	0.66	12.6	12.6	+
B14	/	Paris-Brest (baked almond-topped choux pastry ring + praline flavored butter cream)	S. Enteritidis	Pastry	90 min at 50°C then 8 min at -80°C	0.78	7.2	7.2	+
H10	/	UHT skimmed milk	S. Typhimurium	St Nectaire cheese	90 min at 50°C then 10 min at -80°C	0.59	11.2	11.2	+
J23	/	Milk powder	S. Senftenberg	Dairy product	90 min at 50°C then 10 min at -80°C	0.7	9,0	9,0	+
J24	/	Milk powder	S. Senftenberg	Dairy product	90 min at 50°C then 10 min at -80°C	0.7	10,0	10,0	+
F11	/	Confectioner's custard	S. Typhimurium	Egg product	90 min at 50°C then 10 min at -80°C	0.16	4.8	4.8	+
F12	/	Confectioner's custard	S. Typhimurium	Egg product	90 min at 50°C then 10 min at -80°C	0.16	5.4	5.4	+
F13	/	Crème brûlée	S. Typhimurium	Egg product	90 min at 50°C then 10 min at -80°C	0.16	6,0	6,0	+
N1	/	Mayonnaise	S. Enteritidis	Egg product	90 min at 50°C then 10 min at -80°C	0.57	8,0	8,0	+
N2	/	Mayonnaise	S. Enteritidis	Egg product	90 min at 50°C then 10 min at -80°C	0.57	9,0	9,0	+
N3	/	Mayonnaise	S. Enteritidis	Egg product	90 min at 50°C then 10 min at -80°C	0.57	10,0	10,0	+
F1	/	Goat/spinach puff pastry	S. Kottbus	Turkey "paupiette"	90 min at 50°C then 10 min at -80°C	0.75	3,0	3,0	+
F2	/	Salmon/carrot cake	S. Kottbus	Turkey "paupiette"	90 min at 50°C then 10 min at -80°C	0.75	3.5	3.5	+
F3	/	Endive with ham	S. Kottbus	Turkey "paupiette"	90 min at 50°C then 10 min at -80°C	0.75	4,0	4,0	+
F4	/	Sauté of veal	S. Kottbus	Turkey "paupiette"	90 min at 50°C then 10 min at -80°C	0.75	4.5	4.5	+
F5	/	Veal kidneys + pasta	S. Kottbus	Turkey "paupiette"	90 min at 50°C then 10 min at -80°C	0.75	5,0	5,0	+
F6	/	Tarte flambée (Flammenküche)	S. Hadar	Turkey minced meat	90 min at 50°C then 10 min at -80°C	0.66	8.4	8.4	+
F7	/	Sauté of pork	S. Hadar	Turkey minced meat	90 min at 50°C then 10 min at -80°C	0.66	9.8	9.8	+
F8	/	Blanquette of veal	S. Hadar	Turkey minced meat	90 min at 50°C then 10 min at -80°C	0.66	11.2	11.2	+
E10	/	Tomato	S. Sandiego	Dry herbs	90 min at 50°C then 10 min at -80°C	0.89	6,0	6,0	+
H15	/	Dry cat food	S. Oranienburg	Animal feed	90 min at 50°C then 10 min at -80°C	0.8	10,0	10,0	+
M12	/	Dry cat food	S. Llandoff	Animal feed	90 min at 50°C then 10 min at -80°C	0.67	8.1	8.1	+
A12	/	Dry dog food	S. Liverpool	Fishmeal	90 min at 50°C then 8 min at -80°C	0.54	6.3	6.3	+
A13	/	Wet dog food (beef)	S. Liverpool	Fishmeal	90 min at 50°C then 8 min at -80°C	0.54	7.2	7.2	+
A14	/	Wet dog food (beef)	S. Liverpool	Fishmeal	90 min at 50°C then 8 min at -80°C	0.54	8.1	8.1	+
D11	/	Dry cat food	S. Oranienburg	Animal feed	90 min at 50°C then 10 min at -80°C	0.5	13.8	13.8	+
N8	/	Process water	S. Newport	Water	90 min at 50°C then 10 min at -80°C	0.28	3,0	3,0	-
N9	/	Process water	S. Newport	Water	90 min at 50°C then 10 min at -80°C	0.28	3.3	3.3	-
N10	/	Process water	S. Newport	Water	90 min at 50°C then 10 min at -80°C	0.28	2.7	2.7	-
N11	/	Process water	S. Newport	Water	90 min at 50°C then 10 min at -80°C	0.28	2.4	2.4	-
H16	/	Process water	S. Infantis	Water	90 min at 50°C then 10 min at -80°C	0.62	17,6	17,6	-
H19	/	Process water	S. Infantis	Water	90 min at 50°C then 10 min at -80°C	0.62	22,0	22	-
J19	/	White tank	S. Typhimurium	Pork kidneys	90 min at 50°C then 10 min at -80°C	0.58	14,0	14,0	+
B14	/	Paris-Brest (baked almond-topped choux pastry ring + praline flavored butter cream)	S. Enteritidis	Pastry	90 min at 50°C then 8 min at -80°C	0.78	7.2	7.2	+
6129	Curry Indien	Curry	S.Infantis Ad1646	Compost	Seeding Lyophilized room temperature 60 days	/	/	<1,00	-

Code	Product (French name)	Product	Artificial contamination						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level		
							Enumeration	Mean	
6130	Piment fort	Chilli peper	S.Infantis Ad1646	Compost	Seeding Lyophilized room temperature 60 days	/	/	<1,00	-
6131	Curcuma	Turmeric	S.Mbandaka Ad1723	Compost	Seeding Lyophilized room temperature 60 days	/	/	8,5	-
6132	Chocolat en poudre	Cocoa powder	S.Typhimurium Ad2034	Cocoa	Seeding Lyophilized room temperature 60 days	/	/	<1,00	-
6133	Chocolat en poudre	Cocoa powder	S.Typhimurium Ad2034	Cocoa	Seeding Lyophilized room temperature 60 days	/	/	<1,00	-
6134	Poudre 100% cacao	Cocoa powder	S.Typhimurium Ad2034	Cocoa	Seeding Lyophilized room temperature 60 days	/	/	<1,00	-
6141	Origan	Oregano	S.Infantis Ad1646	Compost	Seeding Lyophilized room temperature 60 days	/	/	<1,00	-
6142	Herbes de Provence	Provence herbs	S.Infantis Ad1646	Compost	Seeding Lyophilized room temperature 60 days	/	/	<1,00	-
6143	Estragon	Tarragon	S.Mbandaka Ad1723	Compost	Seeding Lyophilized room temperature 60 days	/	/	8,5	-
7848	Filet de hareng fumé	Smoked herring	S.Anatum Ad1451	Fish fillet	Seeding 2-8°C 48 h	/	1-3-1-0-1	1,2	+
7849	Filet de hareng fumé	Smoked herring	S.Braenderup Ad351	Seafood	Seeding 2-8°C 48 h	/	1-1-2-4-4	2,4	+
7850	Saumon fumé	Smoked salmon	S.Anatum Ad1451	Fish fillet	Seeding 2-8°C 48 h	/	1-3-1-0-1	1,2	-
7851	Saumon fumé	Smoked salmon	S.Braenderup Ad351	Seafood	Seeding 2-8°C 48 h	/	1-1-2-4-4	2,4	+
7852	Truite fumée	Smoked trout	S.Anatum Ad1451	Fish fillet	Seeding 2-8°C 48 h	/	1-3-1-0-1	1,2	+
7853	Truite fumée	Smoked trout	S.Braenderup Ad351	Seafood	Seeding 2-8°C 48 h	/	1-1-2-4-4	2,4	+
7854	Filet mignon fumé	Smoked pork meat	S.Typhimurium Ad913	Poultry	Seeding 2-8°C 48 h	/	3-3-3-2-3	2,8	+
7855	Filet mignon fumé	Smoked pork meat	S.Typhimurium Ad913	Poultry	Seeding 2-8°C 48 h	/	3-3-3-2-3	2,8	+
7856	Magret de canard fumé	Smoked duck	S.Typhimurium Ad913	Poultry	Seeding 2-8°C 48 h	/	3-3-3-2-3	2,8	+
7857	Magret de canard fumé	Smoked duck	S.Typhimurium Ad913	Poultry	Seeding 2-8°C 48 h	/	3-3-3-2-3	2,8	+
7858	Munster (lait pasteurisé)	Pasteurized cow milk cheese	S.Mbandaka Ad1810	Cheese	Seeding 2-8°C 48 h	/	0-2-0-1-3	1,2	+
7859	Brebis des Pyrénées (lait pasteurisé)	Pasteurized ewe milk cheese	S.Mbandaka Ad1810	Cheese	Seeding 2-8°C 48 h	/	0-2-0-1-3	1,2	-
7860	Fromage de chèvre (lait pasteurisé)	Pasteurized goat milk cheese	S.Mbandaka Ad1810	Cheese	Seeding 2-8°C 48 h	/	0-2-0-1-3	1,2	-
7861	Tome des Pyrénées (lait pasteurisé)	Pasteurized cow milk cheese	S.Mbandaka Ad1810	Cheese	Seeding 2-8°C 48 h	/	0-2-0-1-3	1,2	-
7862	Camembert (lait pasteurisé)	Pasteurized cow milk cheese	S.Mbandaka Ad1810	Cheese	Seeding 2-8°C 48 h	/	0-2-0-1-3	1,2	+
7863	Crème entière pasteurisée	Pasteurized cream	S.Anatum Ad298	Milk	Seeding 2-8°C 48 h	/	0-1-3-1-1	1,2	-
7864	Crème entière pasteurisée	Pasteurized cream	S.Anatum Ad298	Milk	Seeding 2-8°C 48 h	/	0-1-3-1-1	1,2	-
7865	Lait pasteurisé demi écrémé	Pasteurized milk	S.Anatum Ad298	Milk	Seeding 2-8°C 48 h	/	0-1-3-1-1	1,2	-
7866	Lait pasteurisé demi écrémé	Pasteurized milk	S.Anatum Ad298	Milk	Seeding 2-8°C 48 h	/	0-1-3-1-1	1,2	+
7867	Lait pasteurisé entier	Pasteurized milk	S.Anatum Ad298	Milk	Seeding 2-8°C 48 h	/	0-1-3-1-1	1,2	-
7868	Coule d'œuf entier	Pasteurized Whole egg	S.Enteritidis 23	Egg product	Seeding 2-8°C 48 h	/	1-1-3-1-0	1,2	+
7869	Coule de blanc d'œuf	Pasteurized egg white	S.Enteritidis 23	Egg product	Seeding 2-8°C 48 h	/	1-1-3-1-0	1,2	+
7870	Coule de jaune d'œuf	Pasteurized egg yolk	S.Enteritidis 23	Egg product	Seeding 2-8°C 48 h	/	1-1-3-1-0	1,2	+
8148	Camembert (lait cru)	Raw cow milk cheese	S.Meleagridis 505	Raw milk	Seeding 2-8°C 48 h	/	3-2-7-1-2	3,0	+
8149	Brie de Meaux (lait cru)	Raw cow milk cheese	S.Meleagridis 505	Raw milk	Seeding 2-8°C 48 h	/	3-2-7-1-2	3,0	+
8150	Emmental (lait cru)	Raw cow milk cheese	S.Montevideo 510	Raw milk	Seeding 2-8°C 48 h	/	1-1-1-2-2	1,4	+
8151	Comté (lait cru)	Raw cow milk cheese	S.Montevideo 510	Raw milk	Seeding 2-8°C 48 h	/	1-1-1-2-2	1,4	-
8152	Saint Nectaire (lait cru)	Raw cow milk cheese	S.Mbandaka Ad1722	Raw milk	Seeding 2-8°C 48 h	/	2-1-0-2-1	1,2	+
8153	Lait cru	Raw cow milk	S.Mbandaka Ad1722	Raw milk	Seeding 2-8°C 48 h	/	2-1-0-2-1	1,2	-
8154	Lait cru	Raw cow milk	S.Mbandaka Ad1722	Raw milk	Seeding 2-8°C 48 h	/	2-1-0-2-1	1,2	+
8155	Lait cru	Raw cow milk	S.Meleagridis 505	Raw milk	Seeding 2-8°C 48 h	/	3-2-7-1-2	3,0	+
8156	Lait cru	Raw cow milk	S.Meleagridis 505	Raw milk	Seeding 2-8°C 48 h	/	3-2-7-1-2	3,0	+
8157	Lait cru	Raw cow milk	S.Montevideo 510	Raw milk	Seeding 2-8°C 48 h	/	1-1-1-2-2	1,4	+
8158	Jeunes pousses	Baby leaves	S.Infantis Ad1646	Compost	Seeding 2-8°C 48 h	/	3-2-3-3-1	2,4	+
8161	Mélange crudités (chou blanc/carottes/frisée/poivron rouge)	Mixed raw vegetables (white cabbage / carrots / curly / red pepper)	S.Kentucky Ad1755	Environment	Seeding 2-8°C 48 h	/	0-2-1-3-2	1,6	+
8162	Mélange crudités	Rawness	S.Hadar 35	Environment	Seeding 2-8°C 48 h	/	0-3-4-3-4	2,8	-
8163	Jeunes pousses	Baby leaves	S.Hadar 35	Environment	Seeding 2-8°C 48 h	/	0-3-4-3-4	2,8	+

Code	Product (French name)	Product	Artificial contamination						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level		
							Enumeration	Mean	
8164	Jeunes pousses	Baby leaves	S.Infantis Ad1646	Compost	Seeding 2-8°C 48 h	/	3-2-3-3-1	2,4	-
8165	Jeunes pousses	Baby leaves	S.Kentucky Ad1755	Environment	Seeding 2-8°C 48 h	/	0-2-1-3-2	1,6	+
8166	Mélange crudités (Chou/carottes/céleri)	Mixed raw vegetables (cabbage / carrots / celery)	S.Hadar 35	Environment	Seeding 2-8°C 48 h	/	0-3-4-3-4	2,8	+
8167	Carottes râpées	Grated carrots	S.Hadar 35	Environment	Seeding 2-8°C 48 h	/	0-3-4-3-4	2,8	+
8259	Curry Indien	Curry	S.Virchow F276	Curry	Seeding lyophilized 10 days	/	/	<2,0	+
8260	Piment fort	Chili pepper	S.Virchow F276	Curry	Seeding lyophilized 10 days	/	/	<2,0	+
8261	Curcuma	Turmeric	S.Virchow F276	Curry	Seeding lyophilized 10 days	/	/	<2,0	+
8262	Romarin	Rosemary	S.Virchow F276	Curry	Seeding lyophilized 10 days	/	/	<2,0	+
8263	Origan	Oregano	S.Virchow F276	Curry	Seeding lyophilized 10 days	/	/	<2,0	+
8264	Estragon	Tarragon	S.Virchow F276	Curry	Seeding lyophilized 10 days	/	/	<2,0	+
8265	Cacao en poudre	Cocoa powder	S.Typhimurium Ad2034	Cocoa beans	Seeding lyophilized 10 days	/	/	2,0	-
8266	Cacao en poudre	Cocoa powder	S.Braenderup Ad1661	Cocoa industry	Seeding lyophilized 10 days	/	/	<3,0	+
8267	Cacao en poudre	Cocoa powder	S.Braenderup Ad1661	Cocoa industry	Seeding lyophilized 10 days	/	/	<3,0	+
8338	Lait pasteurisé demi-écrémé	Pasteurized milk	S.Indiana Ad174	Dairy product	Spiking HT 8 min 56°C	0,82	0-2-1-1-2	1,2	+
8339	Lait pasteurisé entier	Pasteurized milk	S.Indiana Ad174	Dairy product	Spiking HT 8 min 56°C	0,82	0-2-1-1-2	1,2	+
8340	Lait pasteurisé demi-écrémé	Pasteurized milk	S.Ohio Ad1482	Milk	Spiking HT 8 min 56°C	1,04	0-0-0-1-1	0,4	+
8341	Tomme des Pyrénées (lait pasteurisé)	Pasteurized cow milk cheese	S.Indiana Ad174	Dairy product	Spiking HT 8 min 56°C	0,82	0-2-1-1-2	1,2	+
8342	Bûche au lait de vache et de chèvre (lait pasteurisé)	Pasteurized cow and goat milk cheese	S.Ohio Ad1482	Milk	Spiking HT 8 min 56°C	1,04	0-0-0-1-1	0,4	+
8343	Camembert (lait pasteurisé)	Pasteurized cow milk cheese	S.Ohio Ad1482	Milk	Spiking HT 8 min 56°C	1,04	0-0-0-1-1	0,4	-
8344	Poudre de blanc d'œuf	Egg white powder	S.Havana Ad1728	Whole egg	Spiking HT 8 min 56°C	1,13	2-7-2-3-1	3,0	+
8345	Poudre de blanc d'œuf	Egg white powder	S.Typhimurium Ad1484	Whole egg	Spiking HT 8 min 56°C	1,28	2-0-3-2-1	1,6	+
8346	Poudre d'œuf entier	Egg powder	S.Havana Ad1728	Whole egg	Spiking HT 8 min 56°C	1,13	2-7-2-3-1	3,0	+
8347	Poudre d'œuf entier	Egg powder	S.Typhimurium Ad1484	Whole egg	Spiking HT 8 min 56°C	1,28	2-0-3-2-1	1,6	+
54	Lait cru	Raw milk	S.Stourbridge Ad2297	Raw milk cheese	Seeding 2-8°C 48 h	/	0-0-1-1-2	0,8	+
57	Ciboulette	Chive	S.Ouakam Ad1647	Compost	Seeding 2-8°C 48 h	/	1-2-1-1-5	2,0	+
58	Persil plat	Parsley	S.Ouakam Ad1647	Compost	Seeding 2-8°C 48 h	/	1-2-1-1-5	2,0	-
59	Persil frisé	Parsley	S.Kottbus 2	Environment	Seeding 2-8°C 48 h	/	1-1-6-3-4	3,0	+
60	Tendres pousses (mâche, laitue, épinards, laitue rouge)	Baby leaves	S.Kottbus 2	Environment	Seeding 2-8°C 48 h	/	1-1-6-3-4	3,0	+
61	Jeunes pousses (red chard, roquette, épinard)	Baby leaves	S.Kottbus 2	Environment	Seeding 2-8°C 48 h	/	1-1-6-3-4	3,0	-
62	Jeunes pousses (laitue, roquette, épinard, red chard)	Baby leaves	S.Ouakam Ad1647	Compost	Seeding 2-8°C 48 h	/	1-2-1-1-5	2,0	+
219	Matière première pour pet food	Raw material for pet food	S. Senftenberg Ad2418	Feed stuff	Spiking HT 8 min 56°C	0,84	3-2-4-3-4	3,2	+
221	Farine de poisson	Raw material for pet food (fish flour)	S. Montevideo Ad2421	Feed stuff	Spiking HT 8 min 56°C	0,56	1-1-3-5-0	2,0	+
2683	Masse cacao	Cocoa mass	S. Montevideo Ad1685	Gelatin	Spiking HT 8 min 56°C	0,79	0-0-0-0-1	0,2	-
2684	Fèves cacao	Cocoa beans	S. Montevideo Ad1685	Gelatin	Spiking HT 8 min 56°C	0,79	0-0-0-0-1	0,2	-
2685	Liqueur de cacao	Cocoa liquor	S. Infantis Ad1646	Environmental sample	Spiking HT 8 min 56°C	1,03	0-0-0-0-1	0,2	-
2686	Farine de poisson	Fish flour	S. Menston Ad2729	Feeding stuff	Spiking HT 8 min 56°C	0,51	5-3-2-0-5	3,0	+
D6	/	Meat scraps for animals	S. Typhimurium	Pork kidneys	90 min at 50°C then 10 min at -80°C	0.78	16.8		+
D7	/	Meat scraps for animals	S. Typhimurium	Pork kidneys	90 min at 50°C then 10 min at -80°C	0.78	19.6		+
2691	Poussières laiterie	Dust (dairy industry)	S. Cerro Ad2151	Dairy industry	Spiking HT 8 min 56°C	0,56	11-12-5-8-11	9,4	+
2692	Poussières laiterie	Dust (dairy industry)	S. Derby A00E084	Dairy industry	Spiking HT 8 min 56°C	0,93	3-3-7-7-3	4,6	+
2711	Sandwich jambon-emmental	Sandwich ham and cheese	S. Agona Ad2281	Ham	Seeding 2-8°C 48 h	/	1-0-2-1-0	0,8	-
2712	Sandwich jambon-beurre	Sandwich ham and butter	S. Agona Ad2281	Ham	Seeding 2-8°C 48 h	/	1-0-2-1-0	0,8	+

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2713	Ravioli pur bœuf	Ravioli	S. Anatum 6140	Bœuf bourguignon	Seeding 2-8°C 48 h	/	1-0-1-0-0	0,4	+
2714	Boulettes de bœuf à l'orientale et pomme de terre	Ready-to-reheat beef meal	S. Typhimurium Ad1334	Ready to reheat pork	Seeding 2-8°C 48 h	/	0-2-1-3-1	1,4	+
2715	Poulet basquaise et riz	Ready-to-reheat chicken meal	S. Anatum 6140	Bœuf bourguignon	Seeding 2-8°C 48 h	/	1-0-1-0-0	0,4	-
2716	Harengs fumés	Smoked herring	S. Urbana Ad2334	Frozen shrimps	Seeding 2-8°C 48 h	/	2-1-2-3-2	2,0	+
2717	Truite fumée	Smoked trout	S. Urbana Ad2334	Frozen shrimps	Seeding 2-8°C 48 h	/	2-1-2-3-2	2,0	-
2718	Terrine bœuf-légumes pour chien	Dogfood	S. Mbandaka Ad2647	Feeding stuff	Spiking HT 8 min 56°C	0,64	1-1-1-0-2	1,0	+
2719	Croquettes bœuf/céréales/légumes	Pellets	S. Infantis Ad2646	Feeding stuff	Spiking HT 8 min 56°C	0,91	0-4-1-4-1	2,0	+
3298	Filet de cabillaud	Fish fillet	S. Saint Paul F31	Fish fillet	Seeding 2-8°C 48 h	/	2-3-1-0-2	1,6	+
3299	Langoustine fraîche	Langoustine	S. Saint Paul F31	Fish fillet	Seeding 2-8°C 48 h	/	2-3-1-0-2	1,6	+
3300	Joue de lotte	Burbot	S. Saint Paul F31	Fish fillet	Seeding 2-8°C 48 h	/	2-3-1-0-2	1,6	+
3301	Sardine	Sardine	S. Saint Paul F31	Fish fillet	Seeding 2-8°C 48 h	/	2-3-1-0-2	1,6	+
3302	Encornet	Squid	S. Derby Ad1093	Fish fillet	Seeding 2-8°C 48 h	/	5-2-2-1-1	2,6	+
3303	Filet de cabillaud	Fish fillet	S. Derby Ad1093	Fish fillet	Seeding 2-8°C 48 h	/	5-2-2-1-1	2,6	+
3304	Filet de merlan	Fish fillet	S. Derby Ad1093	Fish fillet	Seeding 2-8°C 48 h	/	5-2-2-1-1	2,6	+
3305	Encornet	Squid	S. Derby Ad1093	Fish fillet	Seeding 2-8°C 48 h	/	5-2-2-1-1	2,6	+
3306	Poulpe	Octopus	S. Indiana Ad1409	Fish fillet	Seeding 2-8°C 48 h	/	2-0-1-3-4	2,0	-
3307	Tartare de saumon	Salmon	S. Indiana Ad1409	Fish fillet	Seeding 2-8°C 48 h	/	2-0-1-3-4	2,0	+
3308	Queues de gambas	Prawns	S. Indiana Ad1409	Fish fillet	Seeding 2-8°C 48 h	/	2-0-1-3-4	2,0	+
3309	Pavé de saumon	Salmon	S. Indiana Ad1409	Fish fillet	Seeding 2-8°C 48 h	/	2-0-1-3-4	2,0	+
3310	Mélange 5 fruits (ananas, orange, pomme, kiwi, grenade)	Mix of 5 fruits (pineapple, orange, apple, kiwi, pomegranate)	S. Virchow Ad2569	Zucchini	Seeding 2-8°C 48 h	/	2-6-2-4-1	3,0	+
3311	Pomme	Apple	S. Virchow Ad2569	Zucchini	Seeding 2-8°C 48 h	/	2-6-2-4-1	3,0	+
3312	Raisin	Grape	S. Virchow Ad2569	Zucchini	Seeding 2-8°C 48 h	/	2-6-2-4-1	3,0	+
3438	Lingette évier	Wipe sink	S. Livingstone Ad2702	Environmental sample	Spiking pH4 27 days	0,43	2-1-1-4-1	1,8	+
3439	Lingette lave botte	Wipe boots washing machine	S. Livingstone Ad2702	Environmental sample	Spiking pH4 27 days	0,43	2-1-1-4-1	1,8	-
3440	Lingette porte frigo	Wipe fridge door	S. Rissen Ad2510	Environmental sample	Spiking pH4 27 days	0,43	8-7-1-7-6	5,8	+
3441	Lingette étagère vaisselle	Wipe shelf	S. Rissen Ad2510	Environmental sample	Spiking pH4 27 days	0,43	8-7-1-7-6	5,8	-
3442	Lingette grille évacuation	Wipe drain	S. Typhimurium Ad1249	Environmental sample	Spiking pH4 27 days	0,53	2-1-1-2-5	2,2	+
3443	Lingette bac laverie	Wipe tray	S. Typhimurium Ad1249	Environmental sample	Spiking pH4 27 days	0,53	2-1-1-2-5	2,2	+
3960	Eau de rinçage	Rinse water	S. Tennessee A00E006	Environmental sample	Seeding 2-8°C 48 h	/	1-4-3-3-2	2,6	+
3961	Eau pédiluve abattoir	Boot bath	S. Tennessee A00E006	Environmental sample	Seeding 2-8°C 48 h	/	1-4-3-3-2	2,6	-
3962	Eau de rinçage cutter	Rinse water	S. Tennessee A00E006	Environmental sample	Seeding 2-8°C 48 h	/	1-4-3-3-2	2,6	+
3963	Eau de rinçage ustensiles	Rinse water	S. Derby SD43	Environmental sample	Seeding 2-8°C 48 h	/	7-9-6-6-3	6,2	+
3964	Eau de rinçage (fabrication conserve)	Rinse water	S. Derby SD43	Environmental sample	Seeding 2-8°C 48 h	/	7-9-6-6-3	6,2	+
3965	Eau épileuse	Process water (slaughterhouse)	S. Derby SD43	Environmental sample	Seeding 2-8°C 48 h	/	7-9-6-6-3	6,2	+
3966	Eau flagelleur	Process water (slaughterhouse)	S. Mbandaka Ad2710	Environmental sample	Seeding 2-8°C 48 h	/	2-3-6-3-2	3,2	+

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3967	Eau épileuse	Process water (slaughterhouse)	S. Mbandaka Ad2710	Environmental sample	Seeding 2-8°C 48 h	/	2-3-6-3-2	3,2	+
3968	Eau de rinçage découpe poulet	Rinse water (poultry industry)	S. Mbandaka Ad2710	Environmental sample	Seeding 2-8°C 48 h	/	2-3-6-3-2	3,2	+
4041	Eponge poussoir après désinfection	Sponge after cleaning	S. Typhimurium Ad1070	Environmental sample	Spiking pH4 48 days	0,85	8-11-6-8-8-	8,2	+
4042	Eponge poussoir après désinfection	Sponge after cleaning	S. Typhimurium Ad1070	Environmental sample	Spiking pH4 48 days	0,85	8-11-6-8-8-	8,2	+
4043	Eponge poussoir après désinfection	Sponge after cleaning	S. Kedougou Ad929	Environmental sample	Spiking pH4 48 days	0,83	5-1-4-3-1	2,8	+
4044	Eponge stephan après désinfection	Sponge after cleaning	S. Typhimurium Ad1070	Environmental sample	Spiking pH4 48 days	0,85	8-11-6-8-8-	8,2	+
4045	Eponge stephan après désinfection	Sponge after cleaning	S. Kedougou Ad929	Environmental sample	Spiking pH4 48 days	0,83	5-1-4-3-1	2,8	+
4055	Céréales infantiles vanille avec probiotiques (1,5.10 ⁶ UFC/g)	Infant cereals vanilla with probiotics (1,5.10 ⁶ CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
4056	Céréales infantiles miel avec probiotiques (3,5.10 ⁶ UFC/g)	Infant cereals Honey with probiotics (3,5.10 ⁶ CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
4057	Céréales infantiles vanille/chocolat avec probiotiques (2,3.10 ⁵ UFC/g)	Infant cereals vanilla/chocolate with probiotics (2,3.10 ⁵ CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
4058	Céréales infantiles cacao avec probiotiques (4,1.10 ⁴ UFC/g)	Infant cereals cocoa with probiotics (4,1.10 ⁴ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+
4059	Céréales infantiles caramel avec probiotiques (5,5.10 ⁵ UFC/g)	Infant cereals caramel with probiotics (5,5.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+
4060	Céréales infantiles chocolat biscuité avec probiotiques (4,0.10 ⁵ UFC/g)	Infant cereals chocolate with probiotics (4,0.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+
4061	Céréales infantiles biscuité avec probiotiques (1,7.10 ⁵ UFC/g)	Infant cereals "biscuité" with probiotics (1,7.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+
4062	Lait infantile avec probiotiques (1,4.10 ³ CFU/g)	Infant formula with probiotics (1,4.10 ³ CFU/g)	S. Infantis 401B	Raw milk	Seeding lyophilized strain 3 weeks at room temperature	/	/	<1,6	+
4063	Lait infantile avec probiotiques (1,1.10 ⁶ UFC/g)	Infant formula with probiotics (1,1.10 ⁶ CFU/g)	S. Infantis 401B	Raw milk	Seeding lyophilized strain 3 weeks at room temperature	/	/	<1,6	+
4064	Lait infantile avec probiotiques (1,3.10 ⁷ UFC/g)	Infant formula with probiotics (1,3.10 ⁷ CFU/g)	S. Infantis 401B	Raw milk	Seeding lyophilized strain 3 weeks at room temperature	/	/	<1,6	+
4065	Lait infantile épaissi avec probiotiques (1,8.10 ⁶ UFC/g)	Infant formula with probiotics (1,8.10 ⁶ CFU/g)	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 3 weeks at room temperature	/	/	2,5	+
4066	Lait infantile avec probiotiques (1,2.10 ⁷ CFU/g)	Infant formula with probiotics (1,2.10 ⁷ CFU/g)	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 3 weeks at room temperature	/	/	2,5	+
4067	Lait infantile avec probiotiques (1,8.10 ⁷ UFC/g)	Infant formula with probiotics (1,8.10 ⁷ CFU/g)	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 3 weeks at room temperature	/	/	2,5	+
4068	Lait infantile avec probiotiques (5,6.10 ⁶ UFC/g)	Infant formula with probiotics (5,6.10 ⁶ CFU/g)	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 3 weeks at room temperature	/	/	2,5	+
5233	Poudre de lait entier	Milk powder	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,0	+
5234	Lait en poudre écrémé	Skim milk powder	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,0	+
5235	Lait en poudre écrémé	Skim milk powder	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,0	+
5236	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,0	+
5237	Lait en poudre écrémé	Skim milk powder	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,0	+
5238	Lait en poudre écrémé	Skim milk powder	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,0	+

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5700	Eau de rinçage cutter (industrie viande bovine)	Rinse water (beef meat industry)	S. Rissen Ad2510	Environmental sample	Seeding 2-8°C 48 h	/	2-3-1-2-3	2,2	+
5701	Eau de rinçage cutter (industrie viande bovine)	Rinse water (beef meat industry)	S. Rissen Ad2510	Environmental sample	Seeding 2-8°C 48 h	/	2-3-1-2-3	2,2	+
6589	Croquettes chat (poulet, canard et légumes)	Dry cat food	S. Livingstone F104	Animal feed	Spiking HT 8 min 56°C	0,80	3-2-2-2-3	2,4	+
6590	Croquettes chat (thon, saumon et céréales)	Dry cat food	S. Montevideo Ad24645	Dehydrated proteins	Spiking HT 8 min 56°C	0,70	2-3-3-3-1	2,4	+
6591	Croquettes chien	Dry dog food	S. Montevideo Ad24645	Dehydrated proteins	Spiking HT 8 min 56°C	0,70	2-3-3-3-1	2,4	+
7013	Poudre de lait écrémé	Skimmed milk powder	S. Livingstone Ad1170	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,6	+
7014	Poudre de lait écrémé	Skimmed milk powder	S. Livingstone Ad1170	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,6	+
7015	Poudre de lait écrémé	Skimmed milk powder	S. Livingstone Ad1170	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,6	+
7016	Poudre de lait demi écrémé	Half skimmed milk powder	S. Livingstone Ad1170	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,6	+
7018	Poudre de lait	Milk powder	S. Anatum Ad1166	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,3	+
7019	Poudre de lait	Milk powder	S. Anatum Ad1166	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,3	+
7020	Poudre de lait écrémé	Skimmed milk powder	S. Anatum Ad1166	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,3	+
7021	Poudre de lait écrémé	Skimmed milk powder	S. Anatum Ad1166	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,3	+
7022	Poudre de lait écrémé	Skimmed milk powder	S. Anatum Ad1166	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,3	+
7023	Poudre de lait demi écrémé	Half skimmed milk powder	S. Cerro Ad2150	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,3	+
7024	Poudre de lait écrémé	Skimmed milk powder	S. Cerro Ad2150	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,3	+
7026	Poudre de lait écrémé	Skimmed milk powder	S. Cerro Ad2150	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,3	+
7027	Poudre de lait écrémé	Skimmed milk powder	S. Cerro Ad2150	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,3	+
7071	Poudre de lait	Milk powder	S. Typhimurium 4	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-
7072	Poudre de lait	Milk powder	S. Anatum Ad298	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+
7073	Poudre de lait	Milk powder	S. Ohio Ad1482	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,5	+
7074	Poudre de lait	Milk powder	S. Typhimurium 4	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-
7075	Poudre de lait demi écrémé	Half skimmed milk powder	S. Anatum Ad298	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+
7076	Poudre de lait demi écrémé	Half skimmed milk powder	S. Ohio Ad1482	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,5	-
7077	Poudre de lait écrémé	Skimmed milk powder	S. Typhimurium 4	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+
7078	Poudre de lait écrémé	Skimmed milk powder	S. Anatum Ad298	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+
7079	Poudre de lait écrémé	Skimmed milk powder	S. Ohio Ad1482	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,5	-

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7080	Poudre de lait écrémé	Skimmed milk powder	S. Anatum Ad298	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-
7081	Poudre de lait écrémé	Skimmed milk powder	S. Typhimurium 4	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+
7082	Poudre de lait écrémé	Skimmed milk powder	S. Typhimurium 4	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+
7083	Poudre de lait écrémé	Skimmed milk powder	S. Typhimurium 4	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+
7084	Poudre de lait écrémé	Skimmed milk powder	S. Anatum Ad298	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+
7085	Poudre de lait écrémé	Skimmed milk powder	S. Ohio Ad1482	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,5	-
7508	Lait infantile avec probiotiques (8,1.10 ³ UFC/g)	Infant formula with probiotics (8,1.10 ³ CFU/g)	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+
7509	Lait infantile avec probiotiques (5,8.10 ⁵ UFC/g)	Infant formula with probiotics (5,8.10 ⁵ CFU/g)	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+
7510	Lait infantile avec probiotiques (1,2.10 ⁵ UFC/g)	Infant formula with probiotics (1,2.10 ⁵ CFU/g)	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+
7511	Lait infantile avec probiotiques (5,7.10 ⁵ UFC/g)	Infant formula with probiotics (5,7.10 ⁵ CFU/g)	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+
7512	Lait infantile avec probiotiques (5,7.10 ⁶ UFC/g)	Infant formula with probiotics (5,7.10 ⁶ CFU/g)	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+
7513	Lait infantile avec probiotiques (4,1.10 ⁶ UFC/g)	Infant formula with probiotics (4,1.10 ⁶ CFU/g)	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+
7514	Lait infantile avec probiotiques (9,0.10 ⁵ UFC/g)	Infant formula with probiotics (9,0.10 ⁵ CFU/g)	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+
7515	Lait infantile avec probiotiques (2,6.10 ⁵ UFC/g)	Infant formula with probiotics (2,6.10 ⁵ CFU/g)	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+
7516	Céréales infantiles avec probiotiques (5,1.10 ⁵ UFC/g)	Infant cereals with probiotics (5,1.10 ⁵ CFU/g)	S. Infantis Ad1646	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+
7517	Céréales infantiles avec probiotiques (7,1.10 ⁴ UFC/g)	Infant cereals with probiotics (7,1.10 ⁴ CFU/g)	S. Infantis Ad1646	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+
7518	Céréales infantiles avec probiotiques (1,7.10 ⁵ UFC/g)	Infant cereals with probiotics (1,7.10 ⁵ CFU/g)	S. Infantis Ad1646	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+
7519	Céréales infantiles avec probiotiques (2,3.10 ⁵ UFC/g)	Infant cereals with probiotics (2,3.10 ⁵ CFU/g)	S. Ouakam Ad1647	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,7	+
7520	Céréales infantiles avec probiotiques (2,7.10 ³ UFC/g)	Infant cereals with probiotics (2,7.10 ³ CFU/g)	S. Ouakam Ad1647	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,7	+
7521	Céréales infantiles avec probiotiques (5,6.10 ⁵ UFC/g)	Infant cereals with probiotics (5,6.10 ⁵ CFU/g)	S. Ouakam Ad1647	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,7	+
7522	Céréales infantiles avec probiotiques (6,7.10 ⁵ UFC/g)	Infant cereals with probiotics (6,7.10 ⁵ CFU/g)	S. Mkamba Ad1544	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	+
7523	Céréales infantiles avec probiotiques (8,8.10 ⁴ UFC/g)	Infant cereals with probiotics (8,8.10 ⁴ CFU/g)	S. Mkamba Ad1544	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	+
7924	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	-
7925	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7926	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7927	Lait infantile sans probiotiques	Infant formula without probiotics	S. Duisburg Ad1812	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7928	Lait infantile sans probiotiques	Infant formula without probiotics	S. Duisburg Ad1812	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+

Code	Product (French name)	Product	Artificial contamination						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level		
							Enumeration	Mean	
7929	Lait infantile sans probiotiques	Infant formula without probiotics	S. Duisburg Ad1812	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7930	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum 26	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	-
7931	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum 26	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	-
7932	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum 26	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	-
7933	Lait infantile sans probiotiques	Infant formula without probiotics	S. Ohio Ad2213	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7934	Lait infantile sans probiotiques	Infant formula without probiotics	S. Ohio Ad2213	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7935	Lait infantile sans probiotiques	Infant formula without probiotics	S. Ohio Ad2213	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7936	Lait infantile sans probiotiques	Infant formula without probiotics	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	-
7937	Lait infantile sans probiotiques	Infant formula without probiotics	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	+
7938	Lait infantile sans probiotiques	Infant formula without probiotics	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	-
7939	Lait infantile sans probiotiques	Infant formula without probiotics	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	-
7940	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Havana Ad2728	Plants	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,9	+
7941	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,9	+
7942	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7943	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Agona Ad1725	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+
7944	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Havana Ad2728	Plants	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,9	+
7945	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,9	+
7946	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7947	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Agona Ad1725	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+
7948	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Havana Ad2728	Plants	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,9	+
7949	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,9	+
7950	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7951	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Agona Ad1725	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+
7952	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Havana Ad2728	Plants	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,9	+
7953	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,9	+
7954	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+
7955	Céréales infantiles sans probiotiques	Infant cereals without probiotics	S. Agona Ad1725	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+

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							Enumeration	Mean	
8328	Fraises	Strawberry	S. Havana Ad930	Environmental sample	Seeding 2-8°C 48 h	/	0-3-2-2-1	1,6	-
8329	Persil	Parsley	S. Havana Ad930	Environmental sample	Seeding 2-8°C 48 h	/	0-3-2-2-1	1,6	+
8330	Carottes râpées non assaisonnées	Grated carrots	S. Havana Ad930	Environmental sample	Seeding 2-8°C 48 h	/	0-3-2-2-1	1,6	+
8331	Mélange de jeunes pousses	Baby leaves	S. Typhimurium Ad1335	Environmental sample	Seeding 2-8°C 48 h	/	5-1-1-2-1	2,0	+
8332	Coriandre	Coriander	S. Typhimurium Ad1335	Environmental sample	Seeding 2-8°C 48 h	/	5-1-1-2-1	2,0	+
8333	Banane	Banana	S. Typhimurium Ad1335	Environmental sample	Seeding 2-8°C 48 h	/	5-1-1-2-1	2,0	+
8334	Jeunes pousses	Baby leaves	S. Amsterdam Ad1766	Environmental sample	Seeding 2-8°C 48 h	/	1-0-2-1-4	1,6	-
8335	Chou blanc/carottes/céleri (non assaisonnés)	White cabbage/carrots/celery (not seasoned)	S. Amsterdam Ad1766	Environmental sample	Seeding 2-8°C 48 h	/	1-0-2-1-4	1,6	+
8377	Lait infantile sans probiotiques	Infant formula without probiotics	S. Cerro Ad2153	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	9,0	+
8378	Lait infantile sans probiotiques	Infant formula without probiotics	S. Cerro Ad2153	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	9,0	+
8379	Lait infantile sans probiotiques	Infant formula without probiotics	S. Ohio Ad1482	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	6,0	+
8380	Lait infantile sans probiotiques	Infant formula without probiotics	S. Ohio Ad1482	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	6,0	+
8381	Lait infantile sans probiotiques	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	+
8382	Lait infantile sans probiotiques	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	+
8383	Lait infantile sans probiotiques	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	+
8506	Saucisson pour chien	Sausage for dog	S. Cerro Ad689	Feed stuff	Spiking HT 8 min 56°C	1,74	6-5-5-7-5	5,6	+
8507	Saucisson pour chien	Sausage for dog	S. Noya Ad2715	Feed stuff	Spiking HT 8 min 56°C	1,42	4-2-4-3-4	3,4	+
8508	Terrine pour chat (poulet)	Wet cat food (chicken)	S. Cerro Ad689	Feed stuff	Spiking HT 8 min 56°C	1,74	6-5-5-7-5	5,6	+
8509	Terrine pour chat (bœuf)	Wet cat food (beef)	S. Noya Ad2715	Feed stuff	Spiking HT 8 min 56°C	1,42	4-2-4-3-4	3,4	+
8510	Terrine pour chien (bœuf)	Wet dog food (beef)	S. Cerro Ad689	Feed stuff	Spiking HT 8 min 56°C	1,74	6-5-5-7-5	5,6	+
8511	Terrine pour chat (canard et légumes)	Wet cat food (duck and vegetables)	S. Noya Ad2715	Feed stuff	Spiking HT 8 min 56°C	1,42	4-2-4-3-4	3,4	+
8512	Croquettes pour chat (Bœuf, poulet, légumes)	Dry cat food (beef, chicken, vegetables)	S. Cerro Ad689	Feed stuff	Spiking HT 8 min 56°C	1,74	6-5-5-7-5	5,6	+
8513	Croquettes pour chien (bœuf)	Dry dog food (beef)	S. Noya Ad2715	Feed stuff	Spiking HT 8 min 56°C	1,42	4-2-4-3-4	3,4	+
8941	Croquettes pour chat (canard, légumes)	Dry cat food (duck, vegetables)	S. Derby Ad1878	Animal feed	Seeding lyophilized strain 1 week at room temperature	/	/	4,0	+
8942	Croquettes pour chien (bœuf)	Dry dog food (beef)	S. Braenderup F286	Animal feed	Seeding lyophilized strain 1 week at room temperature	/	/	3,5	+
8943	Croquettes pour chat (bœuf, volaille, poisson)	Dry cat food (beef, poultry, fish)	S. Infantis Ad2712	Animal feed	Seeding lyophilized strain 1 week at room temperature	/	/	4,8	+
8944	Matière première alimentation animale	Animal feed raw material	S. Derby Ad1878	Animal feed	Seeding lyophilized strain 1 week at room temperature	/	/	4,0	-
8945	Matière première alimentation animale	Animal feed raw material	S. Braenderup F286	Animal feed	Seeding lyophilized strain 1 week at room temperature	/	/	3,5	+
8946	Matière première alimentation animale	Animal feed raw material	S. Braenderup F286	Animal feed	Seeding lyophilized strain 1 week at room temperature	/	/	3,5	+
8947	Matière première alimentation animale	Animal feed raw material	S. Infantis Ad2712	Animal feed	Seeding lyophilized strain 1 week at room temperature	/	/	4,8	-

Code	Product (French name)	Product	Artificial contamination						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level		
							Enumeration	Mean	
8948	Matière première alimentation animale	Raw material for pet food	S. Infantis Ad2712	Animal feed	Seeding lyophilized strain 1 week at room temperature	/	/	4,8	+
9172	Coule d'œuf entier	Pasteurized whole egg	S. Typhimurium 13	Pasteurized liquid egg	Seeding 2-8°C 48 h	/	0-1-1-2-4	1,6	+
9173	Coule d'œuf entier	Pasteurized whole egg	S. Typhimurium 13	Pasteurized liquid egg	Seeding 2-8°C 48 h	/	0-1-1-2-4	1,6	+
9174	Jaune d'œuf pasteurisé	Pasteurized egg yolk	S. Typhimurium 13	Pasteurized liquid egg	Seeding 2-8°C 48 h	/	0-1-1-2-4	1,6	-
9175	Jaune d'œuf pasteurisé	Pasteurized egg yolk	S. Typhimurium 13	Pasteurized liquid egg	Seeding 2-8°C 48 h	/	0-1-1-2-4	1,6	+
9176	Déchets (industrie végétaux)	Waste (vegetable industry)	S. Mbandaka Ad1835	Drain water	Seeding 2-8°C 48 h	/	0-1-1-3-2	1,4	-
9177	Déchets (industrie végétaux)	Waste (vegetable industry)	S. Mbandaka Ad1835	Drain water	Seeding 2-8°C 48 h	/	0-1-1-3-2	1,4	+
9178	Déchets (industrie végétaux)	Waste (vegetable industry)	S. Mbandaka Ad1835	Drain water	Seeding 2-8°C 48 h	/	0-1-1-3-2	1,4	+
9428	Déchets (salaison)	Waste (delicatessen industry)	S.Bardo Ad169	Meat for sausage	Seeding 2-8°C 48 h	/	1-3-3-4-2	2,6	-
9429	Déchets (salaison)	Waste (delicatessen industry)	S.Bardo Ad169	Meat for sausage	Seeding 2-8°C 48 h	/	1-3-3-4-2	2,6	+

Extension study (ADRIA Développement, 2018)												
Year of analyse	Code	Product (French name)	Product	Artificial contamination						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury mesure ment	Inoculation level/ sample				
								Enumeration	Mean			
2018	6	Lait en poudre écrémé	Skimmed milk powder	S. Montevideo 606	Raw milk	Seeding lyophilized strain 6 weeks at room temperature	/	/	<0,7	+	8	a
2018	7	Lait en poudre écrémé	Skimmed milk powder	S. Montevideo 606	Raw milk	Seeding lyophilized strain 6 weeks at room temperature	/	/	<0,7	+	8	a
2018	8	Lait en poudre écrémé	Skimmed milk powder	S. Montevideo 606	Raw milk	Seeding lyophilized strain 6 weeks at room temperature	/	/	<0,7	+	8	a
2018	9	Lait en poudre demi-écrémé	Semi-skimmed milk powder	S. Montevideo 606	Raw milk	Seeding lyophilized strain 6 weeks at room temperature	/	/	<0,7	+	8	a
2018	10	Lait en poudre demi-écrémé	Semi-skimmed milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	11	Lait en poudre écrémé	Skimmed milk powder	S. Anatum Ad1168	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	12	Lait en poudre entier	Whole milk powder	S. Anatum Ad1168	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	13	Lait en poudre écrémé bio	Organic skimmed milk powder	S. Anatum Ad1168	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	14	Lait en poudre entier	Whole milk powder	S. Anatum Ad1168	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	15	Lait en poudre demi-écrémé	Semi-skimmed milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	16	Lait en poudre écrémé	Skimmed milk powder	S. Anatum Ad1168	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	17	Lait en poudre entier	Whole milk powder	S. Anatum Ad1168	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	18	Lait en poudre demi-écrémé	Semi-skimmed milk powder	S. Livingstone Ad1169	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,0	+	8	a
2018	19	Lait en poudre bio écrémé	Organic skimmed milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	20	Lait en poudre écrémé	Skimmed milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 6 weeks at room temperature	/	/	2,4	+	8	a
2018	1060	Lait en poudre demi-écrémé	Semi-skimmed milk powder	S. Montevideo 604	Raw milk	Seeding lyophilized strain 1 week at room temperature	/	/	<0,5	-	8	a
2018	1061	Lait en poudre écrémé	Skimmed milk powder	S. Montevideo 604	Raw milk	Seeding lyophilized strain 1 week at room temperature	/	/	<0,5	+	8	a
2018	1062	Lait en poudre entier	Whole milk powder	S. Montevideo 604	Raw milk	Seeding lyophilized strain 1 week at room temperature	/	/	<0,5	+	8	a
2018	1063	Lait en poudre entier	Whole milk powder	S. Montevideo 604	Raw milk	Seeding lyophilized strain 1 week at room temperature	/	/	<0,5	+	8	a
2018	1064	Lait en poudre entier	Whole milk powder	S. Montevideo 604	Raw milk	Seeding lyophilized strain 1 week at room temperature	/	/	<0,5	-	8	a
2018	1065	Lait en poudre entier	Whole milk powder	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	<1,3	+	8	a
2018	1066	Lait en poudre écrémé	Skimmed milk powder	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	<1,3	+	8	a
2018	1067	Lait en poudre écrémé bio	Organic skimmed milk powder	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	<1,3	+	8	a
2018	1068	Lait en poudre écrémé	Skimmed milk powder	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	<1,3	+	8	a
2018	1069	Lait en poudre écrémé	Skimmed milk powder	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	<1,3	+	8	a

Extension study (ADRIA Développement, 2018)												
Year of analyse	Code	Product (French name)	Product	Artificial contamination						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury mesure ment	Inoculation level/ sample				
								Enumeration	Mean			
2018	1070	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad1169	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	2,5	+	8	a
2018	1071	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad1169	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	2,5	+	8	a
2018	1072	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad1169	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	2,5	+	8	a
2018	1073	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad1169	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	2,5	+	8	a
2018	1074	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad1169	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	2,5	+	8	a
2018	1075	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 9,6.10 ⁵ UFC/g)	Infant cereals cocoa with probiotics (<i>B. lactis</i> 9,6.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	-	8	b2
2018	1076	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 1,5.10 ⁶ UFC/g)	Infant cereals cocoa with probiotics (<i>B. lactis</i> 1,5.10 ⁶ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	+	8	b2
2018	1077	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 8,6.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 8,6.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	-	8	b2
2018	1078	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 6,4.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 6,4.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	+	8	b2
2018	1079	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 4,2.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 4,2.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	+	8	b2
2018	1080	Céréales infantiles biscuité avec probiotiques (<i>B. lactis</i> 5,8.10 ⁵ UFC/g)	Infant cereals biscuit with probiotics (<i>B. lactis</i> 5,8.10 ⁵ CFU/g)	S. Caracas Ad2322	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	b2
2018	1081	Céréales infantiles biscuité avec probiotiques (<i>B. lactis</i> 4,4.10 ⁵ UFC/g)	Infant cereals biscuit with probiotics (<i>B. lactis</i> 4,4.10 ⁵ CFU/g)	S. Caracas Ad2322	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	b2
2018	1082	Céréales infantiles chocolat au lait biscuité avec probiotiques (<i>B. lactis</i> 4,0.10 ⁵ UFC/g)	Infant cereals milk chocolate with probiotics (<i>B. lactis</i> 4,0.10 ⁵ CFU/g)	S. Caracas Ad2322	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	b2
2018	1083	Céréales infantiles miel avec probiotiques (<i>B. lactis</i> 1,8.10 ⁸ UFC/g)	Infant cereals honey with probiotics (<i>B. lactis</i> 1,8.10 ⁸ CFU/g)	S. Caracas Ad2322	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	b2
2018	1084	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,4.10 ⁶ UFC/g)	Infant cereals vanilla with probiotics (<i>B. lactis</i> 1,4.10 ⁶ CFU/g)	S. Caracas Ad2322	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	b2
2018	1085	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,2.10 ⁶ UFC/g)	Infant cereals vanilla with probiotics (<i>B. lactis</i> 1,2.10 ⁶ CFU/g)	S. Typhimurium Ad2034	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+	8	b2
2018	1086	Céréales infantiles noisette biscuité avec probiotiques (<i>B. lactis</i> 4,8.10 ⁵ UFC/g)	Infant cereals nuts with probiotics (<i>B. lactis</i> 4,8.10 ⁵ CFU/g)	S. Typhimurium Ad2034	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	-	8	b2
2018	1087	Céréales infantiles noisette biscuité avec probiotiques (<i>B. lactis</i> 8,0.10 ⁴ UFC/g)	Infant cereals nuts with probiotics (<i>B. lactis</i> 8,0.10 ⁴ CFU/g)	S. Typhimurium Ad2034	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+	8	b2
2018	1088	Céréales infantiles caramel avec probiotiques (<i>B. lactis</i> 1,4.10 ⁴ UFC/g)	Infant cereals caramel with probiotics (<i>B. lactis</i> 1,4.10 ⁴ CFU/g)	S. Typhimurium Ad2034	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	-	8	b2
2018	9650	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 4,5.10 ⁵ UFC/g)	Infant cereals vanilla with probiotics (<i>B. lactis</i> 4,5.10 ⁵ CFU/g)	S. Mkamba Ad1544	Vegetable product	Seeding lyophilized strain 9 weeks at room temperature	/	/	<0,3	+	8	b2
2018	9651	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 3,3.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 3,3.10 ⁵ CFU/g)	S. Mkamba Ad1544	Vegetable product	Seeding lyophilized strain 9 weeks at room temperature	/	/	<0,3	+	8	b2
2018	1297	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	S. Anatum 26	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2	+	8	c1
2018	1298	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	S. Anatum 26	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2	+	8	c1
2018	1299	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	S. Anatum 26	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2	+	8	c1
2018	1300	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	S. Anatum 26	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2	+	8	c1

Extension study (ADRIA Développement, 2018)												
Year of analyse	Code	Product (French name)	Product	Artificial contamination						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury mesure ment	Inoculation level/ sample				
								Enumeration	Mean			
2018	1301	Lait infantile sans probiotique croissance 3	Infant formula without probiotic growth 3	S. Meleagridis 505	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,4	+	8	c1
2018	1302	Lait infantile sans probiotique croissance 3	Infant formula without probiotic growth 4	S. Meleagridis 505	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,4	+	8	c1
2018	1303	Lait infantile sans probiotique gourmand 2ème âge	Infant formula without probiotic gourmet 1-2 years	S. Meleagridis 505	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,4	+	8	c1
2018	1304	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	S. Meleagridis 505	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,4	+	8	c1
2018	1305	Lait infantile sans probiotique nourrisson bio	Infant formula without probiotic organic	S. Montevideo 510	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,6	+	8	c1
2018	1306	Lait infantile sans probiotique bio 2ème âge	Infant formula without probiotic organic 1-2 years	S. Montevideo 510	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,6	+	8	c1
2018	1307	Lait infantile sans probiotique bio 2ème âge	Infant formula without probiotic organic 1-2 years	S. Montevideo 510	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,6	+	8	c1
2018	1308	Lait infantile sans probiotique junior 4	Infant formula without probiotic junior 4	S. Montevideo 510	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,6	-	8	c1
2018	1309	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	S. Indiana Ad174	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	-	8	c1
2018	1310	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	S. Montevideo 510	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	+	8	c1
2018	1311	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	S. Indiana Ad174	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	-	8	c1
2018	1492	Céréales infantiles sans probiotique saveur briochée	Infant cereals without probiotics	S. Virchow Ad1721	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,5	-	8	c2
2018	1493	Céréales infantiles sans probiotique vanille	Infant cereals without probiotics vanilla	S. Virchow Ad1721	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,5	-	8	c2
2018	1494	Céréales infantiles sans probiotique cacao	Infant cereals without probiotics cocoa	S. Virchow Ad1721	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,5	-	8	c2
2018	1495	Céréales infantiles sans probiotique croissance vanille 12 mois	Infant cereals without probiotics growth vanilla	S. Panama Ad1733	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	+	8	c2
2018	1496	Céréales infantiles sans probiotique croissance choco 12 mois	Infant cereals without probiotics growth cocoa	S. Panama Ad1733	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	+	8	c2
2018	1497	Céréales infantiles sans probiotique miel 8 mois	Infant cereals without probiotics honey 8 months	S. Agona Ad1725	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,5	+	8	c2
2018	1498	Céréales infantiles sans probiotique multicéréals 6 mois	Infant cereals without probiotics multicereals 6 months	S. Agona Ad1725	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,5	+	8	c2
2018	1499	Céréales infantiles sans probiotique saveur biscuit 6 mois	Infant cereals without probiotics biscuit 6 months	S. Livingstone Ad2566	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	c2
2018	1500	Céréales infantiles sans probiotique saveur briochée pépites 15 mois	Infant cereals without probiotics buns	S. Livingstone Ad2566	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	c2
2018	1501	Céréales infantiles sans probiotique saveur vanille pépites 15 mois	Infant cereals without probiotics vanilla 15 months	S. Livingstone Ad2566	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	c2
2018	1502	Céréales infantiles sans probiotique chocolat 60% céréals	Infant cereals without probiotics cocoa 6 months	S. Livingstone Ad2566	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	c2
2018	1503	Céréales infantiles sans probiotique vanille 6 mois	Infant cereals without probiotics vanilla 6 months	S. Livingstone Ad2566	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	c2
2018	1504	Céréales infantiles sans probiotique biscuit 6 mois	Infant cereals without probiotics biscuit 6 months	S. Livingstone Ad2566	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	8	c2
2018	1505	Céréales infantiles sans probiotique douceur de miel 6 mois	Infant cereals without probiotics honey 6 months	S. Virchow Ad2569	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,5	-	8	c2

Extension study (ADRIA Développement, 2018)												
Year of analyse	Code	Product (French name)	Product	Artificial contamination						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury mesure ment	Inoculation level/ sample				
								Enumeration	Mean			
2018	1506	Céréales infantiles sans probiotique vanille naturelle 4 mois	Infant cereals without probiotics vanilla 4 months	S. Virchow Ad2569	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,5	+	8	c2
2018	1680	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	S. Montevideo 510	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	3,0	+	8	c1
2018	1681	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	S. Indiana Ad174	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	1,0	+	8	c1
2018	1682	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	S. Indiana Ad174	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	1,0	-	8	c1
2018	1655	Lait infantile avec probiotiques formule épaissie amidon (Bifidobacterium 10UFC/g)	Infant formula with probiotics thickened (Bifidobacterium 10CFU/g)	S. Indiana Ad174	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	+	8	b1
2018	1656	Lait infantile avec probiotiques dès 6 mois (Lactobacillus reuteri 3,2.10 ⁶ UFC/g)	Infant formula with probiotics from 6 months (Lactobacillus reuteri 3,2.10 ⁶ CFU/g)	S. Indiana Ad174	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	+	8	b1
2018	1657	Lait infantile avec probiotiques lait de suite (Lactobacillus fermentum hereditum 1,4.10 ⁷ UFC/g)	Infant formula with probiotics (Lactobacillus fermentum hereditum 1,4.10 ⁷ CFU/g)	S. Indiana Ad174	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	+	8	b1
2018	1658	Lait infantile avec probiotiques 6 à 12 mois (Lactobacillus rhamnosus, Bifidobacterium infantis 8,8.10 ⁶ UFC/g)	Infant formula with probiotics 6-12 months (Lactobacillus rhamnosus, Bifidobacterium infantis 8,8.10 ⁶ CFU/g)	S. Indiana Ad174	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	+	8	b1
2018	1659	Lait infantile avec probiotiques 0 à 6 mois (B. lactis 2,8. 10 ⁶ UFC/g)	Infant formula with probiotics 0-6 months (B. lactis 2,8. 10 ⁶ CFU/g)	S. Indiana Ad174	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<2,5	+	8	b1
2018	1660	Lait infantile avec probiotiques 6 à 12 mois (Bifidobacterium 10 UFC/g)	Infant formula with probiotics 6-12 months (Bifidobacterium 10 CFU/g)	S. Mbandaka Ad1722	Milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	8	b1
2018	1661	Lait infantile avec probiotiques formule épaisse 6 à 12 mois (Bifidobacterium 2,0.10 ⁴ UFC/g)	Infant formula with probiotics thickened 6-12 months (Bifidobacterium 2,0.10 ⁴ CFU/g)	S. Mbandaka Ad1722	Milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	8	b1
2018	1662	Lait infantile avec probiotiques 6 à 12 mois (Bifidobacterium longum, Streptococcus thermophilus 9,7.10 ⁶ UFC/g)	Infant formula with probiotics 6-12 mois (Bifidobacterium longum, Streptococcus thermophilus 9,7.10 ⁶ CFU/g)	S. Mbandaka Ad1722	Milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	8	b1
2018	1663	Lait infantile avec probiotiques 6 mois à 1 an (B. lactis 5,8.10 ⁶ UFC/g)	Infant formula with probiotics 6months-1year (B. lactis 5,8.10 ⁶ CFU/g)	S. Mbandaka Ad1722	Milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	8	b1
2018	1664	Lait infantile avec probiotiques 0 à 6 mois (Lactobacillus reuteri 1,0.10 ⁶ UFC/g)	Infant formula with probiotics 0-6 months (Lactobacillus reuteri 1,0.10 ⁶ CFU/g)	S. Mbandaka Ad1722	Milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	8	b1
2018	9644	Lait infantile avec probiotiques (L. rhamnosus + B. infantis 7,9.10 ⁶ UFC/g)	Infant formula with probiotics (L. rhamnosus + B. infantis 7,9.10 ⁶ CFU/g)	S. Ohio Ad2213	Dairy product	Seeding lyophilized strain 10 weeks at room temperature	/	/	<0,3	-	8	b1
2018	9645	Lait infantile avec probiotiques (L. fermentum hereditum 4,6.10 ⁶ UFC/g)	Infant formula with probiotics (L. fermentum hereditum 4,6.10 ⁶ CFU/g)	S. Ohio Ad2213	Dairy product	Seeding lyophilized strain 10 weeks at room temperature	/	/	<0,3	+	8	b1
2018	9646	Lait infantile avec probiotiques (L. reuteri 7,6.10 ⁵ UFC/g)	Infant formula with probiotics (L. reuteri 7,6.10 ⁵ CFU/g)	S. Ohio Ad2213	Dairy product	Seeding lyophilized strain 10 weeks at room temperature	/	/	<0,3	-	8	b1
2018	9647	Lait infantile avec probiotiques (L. fermentum 1,2.10 ⁵ UFC/g)	Infant formula with probiotics (L. fermentum 1,2.10 ⁵ CFU/g)	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 10 weeks at room temperature	/	/	2,1	+	8	b1
2018	9648	Lait infantile avec probiotiques (L. fermentum 6,0.10 ² UFC/g)	Infant formula with probiotics (L. fermentum 6,0.10 ² CFU/g)	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 10 weeks at room temperature	/	/	2,1	+	8	b1
2018	9649	Lait infantile avec probiotiques (Bifidobacterium 10 UFC/g)	Infant formula with probiotics (Bifidobacterium 10 CFU/g)	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 10 weeks at room temperature	/	/	2,1	+	8	b1
2018	1916	Céréales infantiles riz blé avoine	Infant cereals without probiotic rice, wheat, oat	S. Virchow Ad1721	cereals	Seeding lyophilized strain 1 week at room temperature	/	/	<5	+	8	c2
2018	1917	Céréales infantiles babivanille	Infant cereals without probiotic vanilla	S. Virchow Ad1721	cereals	Seeding lyophilized strain 1 week at room temperature	/	/	<5	+	8	c2
2018	1918	Céréales infantiles multicéréals	Infant cereals without probiotic multicereals	S. Virchow Ad1721	cereals	Seeding lyophilized strain 1 week at room temperature	/	/	<5	+	8	c2
2018	1919	Céréales infantiles légumes du potager	Infant cereals without probiotic vegetables	S. Virchow Ad2569	cereals	Seeding lyophilized strain 1 week at room temperature	/	/	<2,5	+	8	c2

Extension study (ADRIA Développement, 2018)												
Year of analyse	Code	Product (French name)	Product	Artificial contamination						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury mesure ment	Inoculation level/ sample				
								Enumeration	Mean			
2018	1920	Céréales infantiles choco biscuité	Infant cereals without probiotic cocoa	S. Virchow Ad2569	cereals	Seeding lyophilized strain 1 week at room temperature	/	/	<2,5	-	8	c2
2018	1904	Poudre de lait écrémé	Skimmed milk powder	S. Montevideo 604	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,2	+	8	a
2018	1905	Poudre de lait écrémé	Skimmed milk powder	S. Montevideo 604	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,2	+	8	a
2018	1906	Poudre de lait écrémé	Skimmed milk powder	S. Montevideo 604	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,2	+	8	a
2018	1907	Poudre de lait calcium	Milk powder calcium	S. Livingstone Ad2705	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,3	+	8	a
2018	1908	Poudre de lait écrémé	Skimmed milk powder	S. Livingstone Ad2706	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,3	+	8	a
2018	1909	Poudre de lait écrémé	Skimmed milk powder	S. Livingstone Ad2707	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,3	+	8	a
2018	1910	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,6.10 ⁶ UFC/g)	Infant cereals with probiotics vanilla (<i>B. lactis</i> 1,6.10 ⁶ CFU/g)	S. Typhimurium Ad2034	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+	8	b2
2018	1911	Céréales infantiles chocolat avec probiotiques (<i>B. lactis</i> 2,6.10 ⁵ UFC/g)	Infant cereals with probiotics cocoa (<i>B. lactis</i> 2,6.10 ⁵ CFU/g)	S. Typhimurium Ad2035	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+	8	b2
2018	1912	Céréales infantiles miel avec probiotiques (<i>B. lactis</i> 1,1.10 ⁶ UFC/g)	Infant cereals with probiotics honey (<i>B. lactis</i> 1,1.10 ⁶ CFU/g)	S. Typhimurium Ad2036	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+	8	b2
2018	1913	Céréales infantiles caramel avec probiotiques (<i>B. lactis</i> 1,1.10 ⁵ UFC/g)	Infant cereals with probiotics caramel (<i>B. lactis</i> 1,1.10 ⁵ CFU/g)	S. Typhimurium Ad2037	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+	8	b2
2018	1914	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 1,3.10 ⁶ UFC/g)	Infant cereals with probiotics cocoa (<i>B. lactis</i> 1,3.10 ⁶ CFU/g)	S. Havana Ad2728	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	8	b2
2018	1915	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 3,2.10 ⁵ UFC/g)	Infant cereals with probiotics 5 cereals (<i>B. lactis</i> 3,2.10 ⁵ CFU/g)	S. Havana Ad2728	Vegetable product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	8	b2
2018	2259	Lait infantile 2ème âge avec probiotiques (<i>L. reuteri</i> 1,5.10 ⁶ UFC/g)	Infant formula with probiotics 2 (<i>L. reuteri</i> 1,5.10 ⁶ CFU/g)	S. Ohio Ad2213	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,4	-	8	b1
2018	2260	Lait infantile premium avec probiotiques (Bifidobacterium 5,4.10 ⁴ UFC/g)	Infant formula with probiotics premium (Bifidobacterium 5,4.10 ⁴ CFU/g)	S. Ohio Ad2213	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,4	-	8	b1
2018	2261	Lait infantile premium 2ème âge avec probiotiques (Bifidobacterium 2,6.10 ³ UFC/g)	Infant formula with probiotics 2 (Bifidobacterium 2,6.10 ³ CFU/g)	S. Heidelberg A00E005	Environmental sample (industry of milk)	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	8	b1
2018	2262	Lait infantile plus 2ème âge avec probiotiques (<i>B. lactis</i> + <i>S.thermophilus</i> 7,0.10 ³ UFC/g)	Infant formula with probiotics 2 (<i>B. lactis</i> + <i>S.thermophilus</i> 7,0.10 ³ CFU/g)	S. Heidelberg A00E005	Environmental sample (industry of milk)	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	8	b1
2018	2263	Lait infantile premium 2ème âge avec probiotiques (Bifidobacterium 8,7.10 ⁶ UFC/g)	Infant formula with probiotics premium (Bifidobacterium 8,7.10 ⁶ CFU/g)	S. Heidelberg A00E005	Environmental sample (industry of milk)	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	8	b1
2018	2436	Lait infantile dès la naissance 1er âge sans probiotique	Infant formula without probiotic 0 -6 months	S. Heidelberg A00E005	Environmental sample (industry of milk)	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	8	c1
2018	2437	Lait infantile physiolac bio 2ème âge sans probiotique	Infant formula without probiotic organic 2	S. Heidelberg A00E005	Environmental sample (industry of milk)	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	8	c1

Appendix C - Artificial contaminations - extension 2024

# P13	# P14	Matrix	Strain	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result P13	Result P14
2833982	2833992	Milk chocolate bar 30% cocoa 31% fat	<i>S.Mbandaka</i>	GAV875	Plant	Spiking 5 minutes at 50°C	0,50	2,2	+	+
2833983	2833993	Milk chocolate bar 39% cocoa 34% fat	<i>S.Mbandaka</i>	GAV875	Plant	Spiking 5 minutes at 50°C	0,50	2,2	+	+
2833984	2833994	Milk chocolate bar with raisins and hazelnuts 30% cocoa 33% fat	<i>S.Mbandaka</i>	GAV875	Plant	Spiking 5 minutes at 50°C	0,50	2,2	+	+
2833985	2833995	Milk chocolate bar with hazelnut pieces 30% cocoa 36% fat	<i>S.Mbandaka</i>	GAV875	Plant	Spiking 5 minutes at 50°C	0,50	2,2	+	+
2833986	2833996	Dark chocolate bar 52% cocoa30% fat	<i>S.Mbandaka</i>	GAV875	Plant	Spiking 5 minutes at 50°C	0,50	2,2	+	+
2833987	2833997	Dark chocolate bar 85% cocoa43% fat	<i>S.Mbandaka</i>	GAV875	Plant	Spiking 5 minutes at 50°C	0,50	2,2	+	+
2833988	2833998	Dark chocolate bar with almonds 85% cocoa 43% fat	<i>S.Salamae</i>	ZHL075	Cereals	Spiking 8 minutes at 50°C	1,79	5,0	+	+
2833989	2833999	Dark chocolate bar 64% cocoa41% fat	<i>S.Salamae</i>	ZHL075	Cereals	Spiking 8 minutes at 50°C	1,79	5,0	+	+
2833990	2834000	Fruit candy bar 25% fat	<i>S.Salamae</i>	ZHL075	Cereals	Spiking 8 minutes at 50°C	1,79	5,0	+	+
2833991	2834001	Peanut chocolate bar 23% fat	<i>S.Salamae</i>	ZHL075	Cereals	Spiking 8 minutes at 50°C	1,79	5,0	+	+
2834002	2834008	Alkalized organic chocolate powder 11% fat	<i>S.Gatineau</i>	DHY380	Raw ginger	Spiking 8 minutes at 50°C	0,52	3,2	+	+
2834003	2834009	Alkalized organic chocolate powder 21% fat	<i>S.Gatineau</i>	DHY380	Raw ginger	Spiking 8 minutes at 50°C	0,52	3,2	+	+
2834004	2834010	Alkalized chocolate powder 21% fat	<i>S.Gatineau</i>	DHY380	Raw ginger	Spiking 8 minutes at 50°C	0,52	3,2	+	+
2834005	2834011	Alkalized organic chocolate powder 11% fat	<i>S.Gatineau</i>	DHY380	Raw ginger	Spiking 8 minutes at 50°C	0,52	3,2	+	+
2834006	2834012	Alkalized chocolate powder 21% fat	<i>S.Gatineau</i>	DHY380	Raw ginger	Spiking 8 minutes at 50°C	0,52	3,2	+	+
2834007	2834013	Organic chocolate powder 17,8% fat	<i>S.Gatineau</i>	DHY380	Raw ginger	Spiking 8 minutes at 50°C	0,52	3,2	+	+
2834017	2834019	Organic chocolate powder 11,5% fat	<i>S.Lexington</i>	PAK637	Vanilla bean	Spiking 5 minutes at 50°C	0,68	1,8	+	+
2834018	2834020	Organic chocolate powder 11% fat	<i>S.Lexington</i>	PAK637	Vanilla bean	Spiking 5 minutes at 50°C	0,68	1,8	+	+
2862252	2862254	Alkalized chocolate powder 22% fat	<i>S.Lexington</i>	PAK637	Vanilla bean	Air dried	/	1,5	+	+
2862255	2862259	Organic cocoa butter	<i>S.Stanley</i>	RBH447	Chive	Spiking 5 minutes at 50°C	0,57	3,4	+	+
2862256	2862260	Organic cocoa beans 46,3% fat	<i>S.Stanley</i>	RBH447	Chive	Spiking 5 minutes at 50°C	0,57	3,4	+	+
2862257	2862261	Organic cocoa paste 57% fat	<i>S.Stanley</i>	RBH447	Chive	Spiking 5 minutes at 50°C	0,57	3,4	+	+
2862258	2862262	Organic cocoa paste 57% fat	<i>S.Stanley</i>	RBH447	Chive	Spiking 5 minutes at 50°C	0,57	3,4	+	+
2869637	2869639	Non-processed Nibs (MERCK)	<i>S.Newport</i>	PXT624	Plant	Spiking 8 minutes at 50°C	0,98	1,8	+	+
2869638	2869640	Processed Nibs (MERCK)	<i>S.Newport</i>	PXT624	Plant	Spiking 8 minutes at 50°C	0,98	1,8	+	+
2869852	2869856	Nibs	<i>S.Newport</i>	PXT624	Plant	Spiking 8 minutes at 50°C	1,1	3,8	+	+
2869853	2869857	Organic coca butter	<i>S.Newport</i>	PXT624	Plant	Spiking 8 minutes at 50°C	1,1	3,8	+	+
2869854	2869858	Organic cocoa beans	<i>S.Newport</i>	PXT624	Plant	Spiking 8 minutes at 50°C	1,1	3,8	+	+
2869855	2869859	Organic cocoa beans	<i>S.Newport</i>	PXT624	Plant	Spiking 8 minutes at 50°C	1,1	3,8	+	+
2869860	2869862	Raw cocoa powder 24% MG	<i>S.Lexington</i>	PAK637	Vanilla bean	Spiking 5 minutes at 50°C	0,9	1,6	+	+

**Appendix D – Sensitivity study: raw data (initial validation study - IPL,
2009 Renewal study - ADRIA Développement, 2017
and Extension study - ADRIA Développement, 2018)**

Legend (IPL):

Total bacteria growth

Ø : no growth

L = low

M = medium

H = high

Distribution of flora

A = pure culture of suspicious colonies

B = mix with a majority of suspicious colonies

C = mix with a minority of suspicious colonies

D = mix with rare suspicious colonies

E = absence of suspicious colonies

(x) : x characteristic colonies of *Salmonella* if $x < 5$

Legend (ADRIA):

Bold typing : artificially inoculated samples

-: no typical colonies but presence of background microflora

st: plate without any colony

i: PCR inhibition

PA: positive agreement

NA: negative agreement

ND: negative deviation

PD: positive deviation

PPNA: positive presumptive negative agreement

PPND : positive presumptive negative deviation

READY-TO-EAT AND READY-TO-REHEAT																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
B14	/	Paris-Brest (baked almond-topped choux pastry ring + praline flavored butter cream)	+MB	+MB	+HC	+MB	<i>Salmonella</i> spp	+	+	+MB	+HC	<i>Salmonella</i> spp	+	PA							1	a	1
C1	/	Chocolate eclair	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1
C2	/	Strawberry tart	-ME	-HE	-HE	-HE	/	-	-	/	/	/	-	NA							1	a	1
C3	/	Pastry with raspberry mousse	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1
C4	/	Noiselia hazelnut sweet spread	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1
C5	/	Fraisier cake (chocolate genoise filled with fresh strawberries)	Ø	Ø	-ME	-ME	/	-	-	/	/	/	-	NA							1	a	1
C6	/	Miroir exotique (iced passion fruit mousse + almonds biscuits)	-HE	-HE	-HE	-HE	/	-	-	/	/	/	-	NA							1	a	1
C7	/	St Honoré pastry	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1
C8	/	Baba au rhum chocolate flavoured	-ME	-HE	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1
C9	/	Pastry with rhum & kirsh	Ø	Ø	-ME	-LE	/	-	-	/	/	/	-	NA							1	a	1
C10	/	Whipped cream-based raspberry dessert	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1
F11	/	Confectioner's custard	+MB	+MB	+HA	+HA	<i>Salmonella</i> spp	+	+	+MB	+HA	<i>Salmonella</i> spp	+	PA							1	a	1
F12	/	Confectioner's custard	+MB	+MC	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HA	<i>Salmonella</i> spp	+	PA							1	a	1
F13	/	Crème brûlée	+MB	+MC	+HB	+MB	<i>Salmonella</i> spp	+	+	+LB	+MA	<i>Salmonella</i> spp	+	PA							1	a	1
N1	/	Mayonnaise	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	a	1
N2	/	Mayonnaise	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	a	1
N3	/	Mayonnaise	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	a	1
N18	/	Mayonnaise	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1
N19	/	Mayonnaise	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1
N20	/	Mayonnaise	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1
N21	/	Mayonnaise	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	a	1

READY-TO-EAT AND READY-TO-REHEAT																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
F1	/	Goat/spinach puff pastry	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	a	1
B14	/	Paris-Brest (baked almond-topped choux pastry ring + praline flavored butter cream)	+MB	+MB	+HC	+MB	<i>Salmonella</i> spp	+	+	+MB	+HC	<i>Salmonella</i> spp	+	PA							1	a	1
2711	Sandwich jambon-emmental	Sandwich ham and cheese	st	st	st	st	/	-	-	st	st	/	-	NA							1	a	1
2712	Sandwich jambon-beurre	Sandwich ham and butter	+M	+M	+p	+p	<i>Salmonella</i> spp	+	+19,98	+M	+M	<i>Salmonella</i> spp	+	PA	+10,79	+M	+p	+	+	PA	1	a	1
F9	/	Omelette	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	b	1
F2	/	Salmon/carrot cake	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	b	1
F3	/	Endive with ham	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	b	1
F4	/	Sauté of veal	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	b	1
F5	/	Veal kidneys + pasta	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	b	1
F6	/	Tarte flambée (Flammenküche)	+MA	+MA	+MA	+HA	<i>Salmonella</i> spp	+	+	+MA	+MA	<i>Salmonella</i> spp	+	PA							1	b	1
F7	/	Sauté of pork	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+MA	<i>Salmonella</i> spp	+	PA							1	b	1
F8	/	Blanquette of veal	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							1	b	1
F14	//	Goat/spinach puff pastry	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
F15	/	Salmon/carrot cake	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
F16	/	Endive with ham	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
F17	/	Sauté of veal	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
F18	/	Veal kidneys + pasta	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
F19	/	Tarte flambée (Flammenküche)	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
F20	/	Sauté of pork	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
F21	/	Blanquette of veal	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
F22	/	Omelet	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
F23	/	White fish fillet with sauce	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							1	b	1
222	Poulet au curry	Chicken curry	st	st	st	st	/	-	-	st	st	/	-	NA							1	b	1
223	Porc au caramel	Caramel pork	st	st	st	st	/	-	-	st	st	/	-	NA							1	b	1
2713	Ravioli pur bœuf	Ravioli	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,30	+p	+p	<i>Salmonella</i> spp	+	PA	+8,68	+p	+p	+	+	PA	1	b	1

READY-TO-EAT AND READY-TO-REHEAT																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
2714	Boulettes de bœuf à l'orientale et pomme de terre	Ready-to-reheat beef meal	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+15,37	+p	+p	<i>Salmonella</i> spp	+	PA	+12,03	+p	+p	+	+	PA	1	b	1
2715	Poulet basquaise et riz	Ready-to-reheat chicken meal	st	st	st	st	/	-	-	st	st	/	-	NA							1	b	1
6577	Pizza chorizo	Pizza chorizo	-	-	-	-	/	-	-	-	-	/	-	NA							1	b	1
6578	Paupiettes de veau sauce tomate	Ready-to-reheat veal meat with tomato sauce	-	-	-	-	/	-	-	-	-	/	-	NA							1	b	1
6579	Roulé au fromage	Wrap with cheese	st	st	st	st	/	-	-	-	-	/	-	NA							1	b	1
7290	Petit salé aux lentilles vertes	Ready-to-reheat meat (pork)	st	st	st	st	/	-	-	st	st	/	-	NA							1	b	1
7291	Aiguillettes de poulet sauce crème et tagliatelles	Ready-to-reheat meat (chicken)	st	st	st	st	/	-	-	st	st	/	-	NA							1	b	1
7292	Saucisse de Toulouse et purée de pomme de terre	Ready-to-reheat meat (delicatessen)	st	st	st	st	/	-	-	st	st	/	-	NA							1	b	1
7848	Filet de hareng fumé	Smoked herring	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+ 12,18	+m	+M	<i>Salmonella</i> spp	+	PA	+ 12,3	+1/2	+M	+	+	PA	1	c	1
7849	Filet de hareng fumé	Smoked herring	+1/2	+p	+M	+p	<i>Salmonella</i> spp	+	+ 13,71	+1/2	+M	<i>Salmonella</i> spp	+	PA	+14,54	+1/2	+M	+	+	PA	1	c	1
7850	Saumon fumé	Smoked salmon	st	st	st	st	/	-	-	st	st	/	-	NA							1	c	1
7851	Saumon fumé	Smoked salmon	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+ 12,45	+p	+p	<i>Salmonella</i> spp	+	PA	+13,51	+p	+p	+	+	PA	1	c	1
7852	Truite fumée	Smoked trout	+p	+p	+M	+p	<i>Salmonella</i> spp	+	+13,54	+p	+M	<i>Salmonella</i> spp	+	PA	+14,65	+M	+M	+	+	PA	1	c	1
7853	Truite fumée	Smoked trout	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+12,46	+1/2	+M	<i>Salmonella</i> spp	+	PA	+14,50	+M	+M	+	+	PA	1	c	1
7854	Filet mignon fumé	Smoked pork meat	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,53	+p	+p	<i>Salmonella</i> spp	+	PA	+11,99	+p	+M	+	+	PA	1	c	1
7855	Filet mignon fumé	Smoked pork meat	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,48	+p	+p	<i>Salmonella</i> spp	+	PA	+13,52	+p	+M	+	+	PA	1	c	1
7856	Magret de canard fumé	Smoked duck	+M	+p	+p	+p	<i>Salmonella</i> spp	+	+13,09	+M	+p	<i>Salmonella</i> spp	+	PA	+12,42	+M	+p	+	+	PA	1	c	1
7857	Magret de canard fumé	Smoked duck	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,05	+p	+p	<i>Salmonella</i> spp	+	PA	+11,27	+p	+p	+	+	PA	1	c	1
8328	Carpaccio pistou	Seasoned carpaccio	-	-	-	-	/	-	-	-	-	/	-	NA							1	c	1
8329	Emincé de saumon fumé	Smoked salmon	-	-	-	-	/	-	-	-	-	/	-	NA							1	c	1
8330	Magret de canard fumé	Smoked duck	-	-	-	-	/	-	-	-	-	/	-	NA							1	c	1
8331	Truite fumée	Smoked trout	st	st	st	st	/	-	-	st	st	/	-	NA							1	c	1
8332	Saumon fumé	Smoked salmon	st	st	st	st	/	-	-	st	st	/	-	NA							1	c	1
8333	Magret de canard fumé	Smoked duck	-	-	-	-	/	-	-	-	-	/	-	NA							1	c	1
8334	Filets de hareng fumés	Smoked herring	-	-	-	-	/	-	-	st	-	/	-	NA							1	c	1
8335	Filets de hareng fumés aux aromates	Smoked seasoned herring	-	-	-	-	/	-	-	-	-	/	-	NA							1	c	1

READY-TO-EAT AND READY-TO-REHEAT																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
8336	Ailes de poulet saveur mexicaine	Ready-to-eat seasoned meat	-	-	-	-	/	-	-	-	/	-	NA							1	c	1	
8337	Ailes de poulet saveur indienne	Ready-to-eat seasoned meat	st	st	st	st	/	-	-	st	st	/	-	NA						1	c	1	
2716	Harengs fumés	Smoked herring	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-/-/(31,46)/ -/-	+p	+p	<i>Salmonella</i> spp	-	ND	-	+p	+p	+	-	ND	1	c	1
2717	Truite fumée	Smoked trout	-	-	-	-	/	-	-	-	-	/	-	NA						1	c	1	

MEAT PRODUCTS																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
A1	/	Beef liver	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
A2	/	Boar stew	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+MB	<i>Salmonella</i> spp	+	PA							2	a	2
A3	/	Boar stew	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
J1	/	Sauté of pork	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
L3	/	Beef kidneys	-ME	-LE	-ME	-HE	/	-	-	/	/	/	-	NA							2	a	2
L6	/	Liver calf	-LE	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
M1	/	Minced pork	-LE	Ø	-ME	Ø	/	-	-	/	/	/	-	NA							2	a	2
M4	/	Pork fillet	-LE	Ø	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
N16	/	Liver calf	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
N17	/	Calf kidneys	+MB	+MB	+HC	+HC	<i>Salmonella</i> spp	+	+	-ME	+MB	<i>Salmonella</i> spp	+	PA							2	a	2
P1	/	Pork ham	-LE	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P2	/	Fat of pork	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P3	/	Gorge of pork	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P4	/	Pork ham	+MB	+MB	+HC	+HC	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
P5	/	Gorge of pork	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
P6	/	Gorge of pork	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P7	/	Gorge of pork	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P8	/	Fat of pork	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P9	/	Pork ham	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P10	/	Pork ham	+MB	+MB	+HC	+HC	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
P11	/	Gorge of pork	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
P12	/	Fat of pork	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P13	/	Fat of pork	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P14	/	Fat of pork	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
P15	/	Pork ham	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
Q2	/	Pork tongue	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+LB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2

MEAT PRODUCTS																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
Q3	/	Pork kidneys	-LE	-LE	-ME	-HE	/	-	-	/	/	/	-	NA							2	a	2
R10	/	Pork tongue	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
R14	/	Liver beef	+MB	+MB	+HB	+HC	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
R15	/	Liver beef	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
R16	/	Gorge of pork	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
R17	/	Pork ham	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
R18	/	Pork ham	-LE	-LE	-HE	-HE	/	-	-	-ME	-ME	/	-	NA							2	a	2
R19	/	Gorge of pork	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+MB	<i>Salmonella</i> spp	+	PA							2	a	2
S5	/	Rumsteak	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
S6	/	Hampe	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
S7	/	Rumsteak	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
U5	/	Pork tenderloin	-ME	-LE	-HE	-ME	/	-	-	/	/	/	-	NA							2	a	2
U6	/	Liver pork	-ME	-LE	-HE	-ME	/	-	-	/	/	/	-	NA							2	a	2
L1	/	Pig's caul	-HE	-HE	-ME	-ME	/	-	-	/	/	/	-	NA							2	a	2
R12	/	Seasoned minced pork	-ME	+HB	-HE	-HE	/	-	-	/	/	/	-	NA							2	a	2
S1	/	Seasoned minced pork	+MB	+HC	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
S3	/	Pork belly	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	a	2
O1	/	Chicken	-LE	Ø	-HE	Ø	/	-	-	/	/	/	-	NA							2	b	2
O2	/	Chicken	-LE	Ø	-HE	Ø	/	-	-	/	/	/	-	NA							2	b	2
O3	/	Chicken	-LE	Ø	-HE	Ø	/	-	-	/	/	/	-	NA							2	b	2
O4	/	Chicken	-ME	Ø	-HE	Ø	/	-	-	/	/	/	-	NA							2	b	2
O5	/	Chicken	-ME	-LE	-ME	-LE	/	-	-	/	/	/	-	NA							2	b	2
O6	/	Poultry neck skin	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
O7	/	Poultry neck skin	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							2	b	2
O8	/	Poultry neck skin	+HB	+HB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HC	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
O9	/	Poultry neck skin	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	b	2
O10	/	Poultry neck skin	+HB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
O11	/	Poultry neck skin	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							2	b	2
O12	/	Poultry neck skin	-LE	Ø	-HE	Ø	/	-	-	/	/	/	-	NA							2	b	2
Q1	/	Rabbit leg	-LE	Ø	-HE	-ME	/	-	-	/	/	/	-	NA							2	b	2

MEAT PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
R1	/	Poultry neck skin	-HE	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							2	b	2
R2	/	Poultry neck skin	-ME	-HE	-HE	-HE	/	-	-	/	/	/	-	NA							2	b	2
R3	/	Poultry neck skin	+HB	+HB	+HC	+HC	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
R4	/	Poultry neck skin	+HB	+HC	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
R5	/	Poultry neck skin	+HB	+HB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
R6	/	Poultry neck skin	+HB	+HB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
R7	/	Turkey filet	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
R8	/	Turkey filet	-ME	-ME	-HE	-HE	/	-	-	-ME	-HE	/	-	NA							2	b	2
R9	/	Chicken leg	-ME	-LE	-HE	-HE	/	-	-	-ME	-HE	/	-	NA							2	b	2
U1	/	Chicken leg	+MB	+HC	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
U2	/	Duck breast	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
V1	/	Poultry neck skin	+HB	+HB	+HB	+HC	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
V2	/	Poultry neck skin	+HB	+HB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							2	b	2
G1	/	Rind sausage	+MB	+HB	+MB	+HC	<i>Salmonella</i> spp	+	+	+MC	-HE	<i>Salmonella</i> spp	+	PA							2	c1	2
G2	/	Rind sausage	+MB	+MB	+HC	+HD	<i>Salmonella</i> spp	+	+	+MB	+MC	<i>Salmonella</i> spp	+	PA							2	c1	2
G3	/	Rind sausage	+MB	+MB	+HC	+HC	<i>Salmonella</i> spp	+	+	+HC	+HC	<i>Salmonella</i> spp	+	PA							2	c1	2
L5	/	Raw ham	-HE	-LE	-HE	-ME	/	-	-	/	/	/	-	NA							2	c1	2
R11	/	Toulouse sausage	+MB	+MB	+HB	+HC	<i>Salmonella</i> spp	+	-	+HB	+HB	<i>Salmonella</i> spp	-	ND							2	c1	2
R13	/	Toulouse sausage	-HE	-HE	-HE	-HE	/	-	-	-HE	-HE	/	-	NA							2	c1	2
S2	/	Rind sausage	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							2	c1	2
U3	/	Rind sausage	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							2	c1	2
U4	/	Chipolatas sausage	-ME	-ME	-ME	-HE	/	-	-	/	/	/	-	NA							2	c1	2
8168	Chipolata chorizo	Sausage	+m	+m	+m	+1/2	<i>Salmonella</i> spp	+	+17,44	+m(3)/ +	+m	<i>Salmonella</i> spp	+	PA	+20,68	+m/+	+m/+	+	+	PA	2	c1	2
8169	Chipolata	Sausage	-	-	-	-	/	-	-	-	-	/	-	NA							2	c1	2
8170	Saucisse	Sausage	-	-	+Md (<i>Citrobacter</i> <i>youngae</i>)	-	/	-	-	-	+md	<i>Citrobacter</i> <i>youngae</i>	-	NA	-	-	-	/	-	NA	2	c1	2
95	Chorizo	Chorizo	-	-	-	-	/	-	-	-	-	/	-	NA							2	c1	2

MEAT PRODUCTS																									
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result	PCR result		RVS	MKTTn	Confir- mation	Result						
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD								
96	Saucisse	Sausage	+m/-	-	-	-	/	-	-	-	-	/	-	NA	-	+m/-	-	-	-	NA	2	c1	2		
97	Chipolata orientale	Seasoned sausage	+1/2	+1/2	+m	+M	<i>Salmonella</i> spp	+	+12,29	+m	+m	<i>Salmonella</i> spp	+	PA	+11,85	+m	+1/2	+	+	PA	2	c1	2		
98	Chipolata aux oignons	Seasoned sausage	-	-	-	-	/	-	-	-	-	/	-	NA							2	c1	2		
226	Rosette	Dry sausage	st	st	st	st	/	-	-	st	st	/	-	NA							2	c1	2		
224	Pâté de campagne	Pâté	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+10,57	+p	+p	<i>Salmonella</i> spp	+	PA	+10,61	+p	+p	+	+	PA	2	c2	2		
225	Mortadelle	Mortadella	st	st	st	st	/	-	-	+p	+p	<i>Salmonella</i> spp	-	NA	-	st	st	/	-	NA	2	c2	2		
227	Jambon blanc	Ham	st	st	-	st	/	-	-	st	-	/	-	NA							2	c2	2		

DAIRY PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
B9	/	Epoisses cheese (pasteurized)	+MB	+HB	+HB	+HB	<i>Salmonella</i> spp	+	+	+HB	+HB	<i>Salmonella</i> spp	+	PA							3	a	
B24	/	Brie cheese (pasteurized)	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							3	a	1
C11	/	Epoisses cheese (pasteurized)	-ME	-HE	-ME	-HE	/	-	-	/	/	/	-	NA							3	a	1
C12	/	Soumatrain cheese (pasteurized)	-HE	-HE	-HE	-HE	/	-	i/-	/	/	/	-	NA							3	a	1
C15	/	Soft cheese with garlic & herbs (pasteurized)	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							3	a	1
H10	/	UHT skimmed milk	+MA	+MA	+MA	+MA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							3	a	1
H20	/	UHT skimmed milk	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							3	a	1
H21	/	UHT skimmed milk	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							3	a	1
H22	/	UHT skimmed milk	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							3	a	1
H23	/	UHT semi-skimmed milk	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							3	a	1
H24	/	UHT semi-skimmed milk	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							3	a	1
7858	Munster (lait pasteurisé)	Pasteurized cow milk cheese	+M	+M	+m	+M	<i>Salmonella</i> spp	+	+19,15	+M	+m	<i>Salmonella</i> spp	+	PA	+21,68	+m	+m	+	+	PA	3	a	1
7859	Brebiou des pyrénées (lait pasteurisé)	Pasteurized ewe milk cheese	-	st	-	st	/	-	-	-	-	/	-	NA							3	a	1
7860	Fromage de chèvre (lait pasteurisé)	Pasteurized goat milk cheese	st	st	st	st	/	-	-	st	st	/	-	NA							3	a	1
7861	Tôme des pyrénées (lait pasteurisé)	Pasteurized cow milk cheese	-	-	-	-	/	-	-	-	-	/	-	NA							3	a	1
7862	Camembert (lait pasteurisé)	Pasteurized cow milk cheese	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+27,28	+M	+M	<i>Salmonella</i> spp	+	PA	+25,14	+M	+m	+	+	PA	3	a	1
7863	Crème entière pasteurisée	Pasteurized cream	st	st	st	st	/	-	-	st	st	/	-	NA							3	a	1
7864	Crème entière pasteurisée	Pasteurized cream	st	st	st	st	/	-	-	st	st	/	-	NA							3	a	1
7865	Lait pasteurisé demi écrémé	Pasteurized milk	st	st	st	st	/	-	-	st	st	/	-	NA							3	a	1
7866	Lait pasteurisé demi écrémé	Pasteurized milk	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,47	+p	+p	<i>Salmonella</i> spp	+	PA	+11,32	+p	+p	+	+	PA	3	a	1
7867	Lait pasteurisé entier	Pasteurized milk	st	st	st	st	/	-	-	st	st	/	-	NA							3	a	1
8338	Lait pasteurisé demi-écrémé	Pasteurized milk	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,23	+p	+p	<i>Salmonella</i> spp	+	PA	+7,57	+p	+p	+	+	PA	3	a	1
8339	Lait pasteurisé entier	Pasteurized milk	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,99	+p	+p	<i>Salmonella</i> spp	+	PA	+8,88	+p	+p	+	+	PA	3	a	1
8340	Lait pasteurisé demi-écrémé	Pasteurized milk	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+9,01	+p	+p	<i>Salmonella</i> spp	+	PA	+8,77	+p	+p	+	+	PA	3	a	1

DAIRY PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
8341	Tomme des pyrénées (lait pasteurisé)	Pasteurized cow milk cheese	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,22	+p	+p	<i>Salmonella</i> spp	+	PA	+14,46	+p	+p	+	+	PA	3	a	1
8342	Bûche au lait de vache et de chèvre (lait pasteurisé)	Pasteurized cow and goat milk cheese	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+10,35	+p	+M	<i>Salmonella</i> spp	+	PA	+10,00	+p	+p	+	+	PA	3	a	1
8343	Camembert (lait pasteurisé)	Pasteurized cow milk cheese	-	-	-	-	/	-	-	-	+M	<i>Salmonella</i> spp	-	NA	-	-	+M	+	-	NA	3	a	1
B10	/	Beaufort cheese (raw milk)	+HA	+HA	+MA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							3	b	2
B22	/	Selles sur Cher goat cheese (raw milk)	-HE	-ME	-HE	-ME	/	-	-	/	/	/	-	NA							3	b	2
B23	/	Chabichou goat cheese (raw milk)	-HE	-HE	-HE	-ME	/	-	-	/	/	/	-	NA							3	b	2
B25	/	St Maure cheese (raw milk)	-HE	-ME	-HE	-LE	/	-	-	/	/	/	-	NA							3	b	2
C14	/	Beaufort cheese (raw milk)	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							3	b	2
8148	Camembert (lait cru)	Raw cow milk cheese	+m(1)/+	+m/+	+m/-	+m/+	<i>Salmonella</i> spp	+	+28,04	+m(1)/ +	+m(2)/+	<i>Salmonella</i> spp	+	PA	-	-	+m/+	+	-	ND	3	b	2
8149	Brie de meaux (lait cru)	Raw cow milk cheese	+m	+M	+M	+p	<i>Salmonella</i> spp	+	+18,68	+m	+m	<i>Salmonella</i> spp	+	PA	+23,28	+m	+1/2	+	+	PA	3	b	2
8150	Emmental (lait cru)	Raw cow milk cheese	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,02	+p	+p	<i>Salmonella</i> spp	+	PA	+19,69	+p	+p	+	+	PA	3	b	2
8151	Comté (lait cru)	Raw cow milk cheese	-	-	-	-	/	-	-	-	-	/	-	NA							3	b	2
8152	Saint Nectaire (lait cru)	Raw cow milk cheese	-	+M	-	+M	<i>Salmonella</i> spp	+	+15,04	- (+M ASAP)	- (+M ASAP)	<i>Salmonella</i> spp	+	PA	+17,14	- (+M ASAP)	- (+M ASAP)	+	+	PA	3	b	2
8153	Lait cru	Raw cow milk	-	-	-	-	/	-	-	-	-	/	-	NA							3	b	2
8154	Lait cru	Raw cow milk	-	+m/+	-	-	<i>Salmonella</i> spp	+	+22,86	- (- ASAP)	- (- ASAP)	(+ at 72h)	+	PA	+31,98	- (+m ASAP)	- (m+/ ASAP)	+	+	PA	3	b	2
8155	Lait cru	Raw cow milk	+m	+M	+M	+M	<i>Salmonella</i> spp	+	+17,8	+m	+M	<i>Salmonella</i> spp	+	PA	+19,34	+m	+M	+	+	PA	3	b	2
8156	Lait cru	Raw cow milk	+m	+M	+M	+p	<i>Salmonella</i> spp	+	+23,21	+m	+M	<i>Salmonella</i> spp	+	PA	+23,58	+m	+M	+	+	PA	3	b	2
8157	Lait cru	Raw cow milk	+m(1)	+m/+	+M	+M	<i>Salmonella</i> spp	+	+18,61	+m(2)	+1/2	<i>Salmonella</i> spp	+	PA	+20,91	+m/+	+1/2	+	+	PA	3	b	2
54	Lait cru	Raw milk	-	+m/+	+m	+m/+	<i>Salmonella</i> spp	+	-/-	+m(1)	+m(2)/+	<i>Salmonella</i> spp	-	ND	+29,62	+m(1)	+m	+	+	PA	3	b	2
228	Lait cru	Raw milk	-	-	-	-	/	-	-	-	-	/	-	NA							3	b	2
229	Lait cru	Raw milk	-	-	-	-	/	-	-	-	-	/	-	NA							3	b	2
9179	Lait cru	Raw milk	-	-	-	-	/	-	-	-	-	/	-	NA							3	b	2
9180	Lait cru	Raw milk	-	-	+md/-	+md/-	/	-	-	-	-	/	-	NA							3	b	2
J23	/	Milk powder	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							3	c	1
J24	/	Milk powder	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							3	c	1

DAIRY PRODUCTS																									
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method						Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C						Agree- ment	Category	Type	Protocol
			RVS		MKTTn		<i>Identification</i>	Result	PCR result	RVS	MKTTn	<i>Identification</i>	Result	PCR result		RVS	MKTTn	Confir- mation	Result						
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD								
5233	Poudre de lait entier	Milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-	st	st	/	-	ND	-	st	st	/	-	ND	3	c	3		
5234	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,46	+p	+p	<i>Salmonella</i> spp	+	PA	+15,09	+p	+p	+	+	PA	3	c	3		
5235	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,27	+p	+p	<i>Salmonella</i> spp	+	PA	+15,61	+p	+p	+	+	PA	3	c	3		
5236	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+31,23	+p	+p	<i>Salmonella</i> spp	+	PA	-/-/-	+p	+p	+	-	ND	3	c	3		
5237	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,00	+p	+p	<i>Salmonella</i> spp	+	PA	+15,33	+p	+p	+	+	PA	3	c	3		
5238	Lait en poudre écrémé	Skim milk powder	st	st	st	st	/	-	+11,49	+p	+p	<i>Salmonella</i> spp	+	PD	+14,19	+p	+p	+	+	PD	3	c	3		
7013	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-	st	st	/	-	ND	-	st	st	/	-	ND	3	c	3		
7014	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	/	-	+9,00	+p	+p	<i>Salmonella</i> spp	+	PD	+10,02	+p	+p	+	+	PD	3	c	3		
7015	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,66	+p	+p	<i>Salmonella</i> spp	+	PA	+9,30	+p	+p	+	+	PA	3	c	3		
7016	Poudre de lait demi écrémé	Half skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,48	+p	+p	<i>Salmonella</i> spp	+	PA	+ 8,90	+p	+p	+	+	PA	3	c	3		
7018	Poudre de lait	Milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+9,93	+p	+p	<i>Salmonella</i> spp	+	PA	+12,56	+p	+p	+	+	PA	3	c	3		
7019	Poudre de lait	Milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,93	+p	+p	<i>Salmonella</i> spp	+	PA	+18,70	+p	+p	+	+	PA	3	c	3		
7020	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+20,51	+p	+p	<i>Salmonella</i> spp	+	PA	+20,44	+p	+p	+	+	PA	3	c	3		
7021	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-	st	st	/	-	ND	-	st	st	/	-	ND	3	c	3		
7022	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,48	+p	+p	<i>Salmonella</i> spp	+	PA	19,23	+p	+p	+	+	PA	3	c	3		
7023	Poudre de lait demi écrémé	Half skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+9,72	+p	+p	<i>Salmonella</i> spp	+	PA	+11,03	+p	+p	+	+	PA	3	c	3		
7024	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	/	-	+10,25	+p	+p	<i>Salmonella</i> spp	+	PD	+12,60	+p	+p	+	+	PD	3	c	3		
7026	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,37	+p	+p	<i>Salmonella</i> spp	+	PA	+11,44	+p	+p	+	+	PA	3	c	3		
7027	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-	st	st	/	-	ND	-	st	st	/	-	ND	3	c	3		
7071	Poudre de lait	Milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3		
7072	Poudre de lait	Milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-	st	st	/	-	ND	-	st	st	/	-	ND	3	c	3		
7073	Poudre de lait	Milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-	st	st	/	-	ND	-	st	st	/	-	ND	3	c	3		
7074	Poudre de lait	Milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3		
7075	Poudre de lait demi écrémé	Half skimmed milk powder	st	st	st	st	/	-	+14,43	+p	+p	<i>Salmonella</i> spp	+	PD	+14,71	+p	+p	<i>Salmonella</i> spp	+	PD	3	c	3		

DAIRY PRODUCTS																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
7076	Poudre de lait demi écrémé	Half skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7077	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+10,49	+p	+p	<i>Salmonella</i> spp	+	PA	+10,34	+p	+p	<i>Salmonella</i> spp	+	PA	3	c	3
7078	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-/-	+p	+p	<i>Salmonella</i> spp	-	ND	-	+p	+p	<i>Salmonella</i> spp	-	ND	3	c	3
7079	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7080	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7081	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	/	-	+13,83	+p	+p	<i>Salmonella</i> spp	+	PD	+13,31	+p	+p	<i>Salmonella</i> spp	+	PD	3	c	3
7082	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+10,14	+p	+p	<i>Salmonella</i> spp	+	PA	+9,68	+p	+p	<i>Salmonella</i> spp	+	PA	3	c	3
7083	Poudre de lait écrémé	Skimmed milk powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-	st	st	/	-	ND	-	st	st	/	-	ND	3	c	3
7084	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	/	-	12,93	+p	+p	<i>Salmonella</i> spp	+	PD	+15,04	+p	+p	<i>Salmonella</i> spp	+	PD	3	c	3
7085	Poudre de lait écrémé	Skimmed milk powder	st	-	st	st	/	-	-	st	st	/	-	NA							3	c	3
7900	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7901	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7902	Lait en poudre écrémé	Skimmed milk powder	-	-	st	st	/	-	-	st	st	/	-	NA							3	c	3
7903	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7904	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7905	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7906	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7907	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7908	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7909	Lait en poudre	Milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7910	Lait en poudre demi-écrémé	Half skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7911	Lait en poudre demi-écrémé	Half skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7912	Lait en poudre demi-écrémé	Half skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7913	Lait en poudre	Milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7914	Lait en poudre	Milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7915	Lait en poudre	Milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7916	Lait en poudre	Milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7917	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7918	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3

DAIRY PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
7919	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7920	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7921	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7922	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3
7923	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	/	-	-	st	st	/	-	NA							3	c	3

VEGETABLES AND SEAFOOD PRODUCTS																									
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method						Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C						Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result	PCR result		RVS	MKTTn	Confir- mation	Result						
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD								
3298	Filet de cabillaud	Fish fillet	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+15,46	+M	+M	<i>Salmonella</i> spp	+	PA	+13,87	+M	+M	+	+	PA	4	a	2		
3299	Langoustine fraiche	Langoustine	+p	+p	+M	+p	<i>Salmonella</i> spp	+	+9,80	+M	+M	<i>Salmonella</i> spp	+	PA	+8,33	+M	+M	+	+	PA	4	a	2		
3300	Joue de lotte	Burbot	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+12,77	+M	+M	<i>Salmonella</i> spp	+	PA	+12,93	+1/2	+p	+	+	PA	4	a	2		
3301	Sardine	Sardine	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+10,05	+M	+M	<i>Salmonella</i> spp	+	PA	+9,96	+M	+M	+	+	PA	4	a	2		
3302	Encornet	Squid	+p	+p	+M	+p	<i>Salmonella</i> spp	+	+12,10	+M	+M	<i>Salmonella</i> spp	+	PA	+11,90	+p	+p	+	+	PA	4	a	2		
3303	Filet de cabillaud	Fish fillet	+M	+M	+M	+p	<i>Salmonella</i> spp	+	+14,53	+M	+M	<i>Salmonella</i> spp	+	PA	+15,79	+M	+M	+	+	PA	4	a	2		
3304	Filet de merlan	Fish fillet	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+13,95	+M	+M	<i>Salmonella</i> spp	+	PA	+15,52	+M	+M	+	+	PA	4	a	2		
3305	Encornet	Squid	+M	+p	+M	+M	<i>Salmonella</i> spp	+	+8,43	+M	+M	<i>Salmonella</i> spp	+	PA	+10,36	+M	+M	+	+	PA	4	a	2		
3306	Poulpe	Octopus	-	st	-	-	/	-	-	-	+md/-	/	-	NA	-	-	-	/	-	NA	4	a	2		
3307	Tartare de saumon	Salmon	+1/2	+M	+M	+M	<i>Salmonella</i> spp	+	+13,24	+M	+M	<i>Salmonella</i> spp	+	PA	+11,53	+M	+M	+	+	PA	4	a	2		
3308	Queues de gambas	Prawns	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,61	+p	+p	<i>Salmonella</i> spp	+	PA	+9,67	+p	+p	+	+	PA	4	a	2		
3309	Pavé de saumon	Salmon	+p	+p	+M	+p	<i>Salmonella</i> spp	+	+12,92	+p	+M	<i>Salmonella</i> spp	+	PA	+12,43	+p	+M	+	+	PA	4	a	2		
4170	Filet de mullet	Fish fillet	-	st	+m	+m	<i>Citrobacter youngae</i> / <i>Yersinia enterocolitica</i>	-	-	-	+md/+d	<i>Citrobacter youngae</i>	-	NA							4	a	2		
4171	Filet de julienne	Fish fillet	-	-	+m	-	<i>Citrobacter braakii</i>	-	-	-	+M	<i>Citrobacter youngae</i>	-	NA							4	a	2		
4172	Encornet sauvage	Squid	st	st	-	+m	<i>Pseudomonas fluorescens</i>	-	-	st	-	/	-	NA							4	a	2		
4173	Dorade royale	Fish fillet	st	st	+M	+m	<i>Citrobacter youngae</i> / <i>Morganella morganii</i>	-	-	st	+M	<i>Citrobacter youngae</i>	-	NA							4	a	2		
4174	Filet de lieu jaune	Fish fillet	st	st	-	-	/	-	-	-	-	/	-	NA							4	a	2		
4175	Thonine	Fish fillet	-	-	-	-	/	-	-	-	-	/	-	NA							4	a	2		
4176	Lotte	Fish fillet	-	-	-	-	/	-	-	-	+m	<i>Citrobacter youngae</i>	-	NA							4	a	2		
4177	Colin	Fish fillet	-	-	-	-	/	-	-	-	-	/	-	NA							4	a	2		
8158	Jeunes pousses	Baby leaves	+M	+M	+1/2	+M	<i>Salmonella</i> spp	+	+18,14	+M	+1/2	<i>Salmonella</i> spp	+	PA	+20,45	+1/2	+1/2	+	+	PA	4	b	2		

VEGETABLES AND SEAFOOD PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
8162	Mélange crudités	Mixed vegetables	-	-	+md(1) (Citrobacter youngae)	-	/	-	-	-	-	/	-	NA	-	-	+m(1)d	Citrobacter youngae	-	NA	4	b	2
8163	Jeunes pousses	Baby leaves	+M	+M	+m	+M	<i>Salmonella</i> spp	+	-/-	+M	+M	<i>Salmonella</i> spp	-	ND	-	+M	+1/2	+	-	ND	4	b	2
8164	Jeunes pousses	Baby leaves	-	-	-	-	/	-	-	-	-	/	-	NA							4	b	2
8165	Jeunes pousses	Baby leaves	+m	+M	+M	+M	<i>Salmonella</i> spp	+	+17,95	+1/2	+M	<i>Salmonella</i> spp	+	PA	+21,11	+1/2	+M	+	+	PA	4	b	2
57	Ciboulette	Chive	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+24,46	+M	+M	<i>Salmonella</i> spp	+	PA	+23,78	+M	+M	+	+	PA	4	b	2
58	Persil plat	Parsley	st	st	st	st	/	-	-	-	-	/	-	NA							4	b	2
59	Persil frisé	Parsley	+p	+p	+M	+M	<i>Salmonella</i> spp	+	+9,71	+M	+M	<i>Salmonella</i> spp	+	PA	+9,57	+M	+M	+	+	PA	4	b	2
60	Tendres pousses (mâche, laitue, épinards, laitue rouge)	Baby leaves (lamb's lettuce, lettuce, spinach, red lettuce)	+M	+p	+M	+M	<i>Salmonella</i> spp	+	+12,33	+M	+M	<i>Salmonella</i> spp	+	PA	+10,51	+M	+M	+	+	PA	4	b	2
61	Jeunes pousses (red chard, roquette, épinard)	Baby leaves (red chard, arugula, spinach)	-	-	-	-	/	-	-	-	-	/	-	NA							4	b	2
62	Jeunes pousses (laitue, roquette, épinard, red chard)	Baby leaves (lettuce, arugula, spinach, red chard)	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+20,65	+M	+M	<i>Salmonella</i> spp	+	PA	+22,15	+M	+M	+	+	PA	4	b	2
2693	Ciboulette	Chive	+md/-	-	-	-	/	-	-	-	-	/	-	NA							4	b	2
2694	Pousses d'épinards	Baby spinach	-	-	-	-	/	-	-	st	st	/	-	NA							4	b	2
6580	Basilic	Basil	-	-	-	-	/	-	-	-	-	/	-	NA							4	b	2
8329	Persil	Parsley	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+13,5	+p	+p	<i>Salmonella</i> spp	+	PA	+15,07	+M	+p	<i>Salmonella</i> spp	+	PA	4	b	2
8330	Carottes râpées non assaisonnées	Grated carrots	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+13,98	+M	+M	<i>Salmonella</i> spp	+	PA	+14,37	+M	+M	<i>Salmonella</i> spp	+	PA	4	b	2
8331	Mélange de jeunes pousses	Baby leaves	+m	+m	+M	+M	<i>Salmonella</i> spp	+	+28,49	+m	+M	<i>Salmonella</i> spp	+	PA	+27,77	+m	+M	<i>Salmonella</i> spp	+	PA	4	b	2
8332	Coriandre	Coriander	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+12,41	+M	+M	<i>Salmonella</i> spp	+	PA	+12,79	+M	+M	<i>Salmonella</i> spp	+	PA	4	b	2
8334	Jeunes pousses	Baby leaves	-	-	-	-	/	-	-	-	-	/	-	NA							4	b	2
8335	Chou blanc/carottes/céleri (non assaisonnés)	White cabbage/carrots/ celery	+M	+M	+p	+M	<i>Salmonella</i> spp	+	+15,04	+M	+M	<i>Salmonella</i> spp	+	PA	+17,12	+M	+p	<i>Salmonella</i> spp	+	PA	4	b	2
8336	Aneth	Dill	-	-	-	-	/	-	-	-	-	/	-	NA							4	b	2
8337	Mélange jeunes pousses	Baby leaves	-	-	-	-	/	-	-	-	-	/	-	NA							4	b	2
E10	/	Tomato	+MB	+MB	+MB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							4	c	2
J3	/	Salad	-ME	-ME	-ME	-HE	/	-	-	/	/	/	-	NA							4	c	2
J4	/	Tomatoes	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							4	c	2

VEGETABLES AND SEAFOOD PRODUCTS																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
8161	Mélange crudités (chou blanc/carottes/frisée/poivron rouge)	Mixed raw vegetables (white cabbage / carrots / curly / red pepper)	+m	+m	+M	+M	<i>Salmonella</i> spp	+	+23,18	+M	+1/2	<i>Salmonella</i> spp	+	PA	+21,79	+M	+M	+	+	PA	4	c	2
8166	Mélange crudités (Chou/carottes/céleri)	Mixed raw vegetables (cabbage / carrots / celery)	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+15,2	+1/2	+M	<i>Salmonella</i> spp	+	PA	+15,20	+m	+1/2	+	+	PA	4	c	2
8167	Carottes rapées	Grated carrots	+p	+p	+M	+M	<i>Salmonella</i> spp	+	+17	+M	+M	<i>Salmonella</i> spp	+	PA	+16,57	+M	+M	+	+	PA	4	c	2
3310	Mélange 5 fruits (ananas, orange, pomme, kiwi, grenade)	Mix of 5 fruits (pineapple, orange, apple, kiwi, pomegranate)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+16,21	+p	+M	<i>Salmonella</i> spp	+	PA	+11,59	+p	+p	+	+	PA	4	c	2
3311	Pomme	Apple	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+7,89	+p	+p	<i>Salmonella</i> spp	+	PA	+7,71	+p	+p	+	+	PA	4	c	2
3312	Raisin	Grape	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+19,76	+p	+p	<i>Salmonella</i> spp	+	PA	+11,36	+p	+p	+	+	PA	4	c	2
4178	Poireau surgelé	Leek	-	-	+M	-	<i>Citrobacter youngae</i>	-	-	-	+M	<i>Citrobacter youngae</i>	-	NA							4	c	2
4179	Aubergine surgelée	Eggplant	-	-	-	-	/	-	-	-	-	/	-	NA							4	c	2
4180	Cougette	Zucchini	st	st	st	st	/	-	-	-	st	/	-	NA							4	c	2
4181	Concombre	Cucumber	-	st	-	-	/	-	-	-	-	/	-	NA							4	c	2
6581	Poireau	Leek	-	-	-	-	/	-	-	-	-	/	-	NA							4	c	2
6582	Poivron rouge	Red pepper	-	st	st	st	/	-	-	-	-	/	-	NA							4	c	2
6583	Kiwi	Kiwi	st	st	st	st	/	-	-	-	-	/	-	NA							4	c	2
6584	Pêche blanche	Peach	st	st	-	-	/	-	-	-	-	/	-	NA							4	c	2
6585	Pomme golden	Apple	st	st	st	st	/	-	-	-	-	/	-	NA							4	c	2
6586	Poire	Pear	-	-	-	-	/	-	-	-	-	/	-	NA							4	c	2
6587	Banane	Banana	st	st	st	st	/	-	-	-	-	/	-	NA							4	c	2
6588	Tomates cerises	Tomatoes	-	-	-	-	/	-	-	-	-	/	-	NA							4	c	2
8328	Fraises	Strawberry	st	st	st	st	/	-	-	-	-	/	-	NA							4	c	2
8333	Banane	Banana	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,25	+p	+p	<i>Salmonella</i> spp	+	PA	+14,77	+p	+p	<i>Salmonella</i> spp	+	PA	4	c	2

INGREDIENTS AND SPECIFIC PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
6129	Curry Indien	Curry	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
6130	Piment fort	Chili pepper	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
6131	Curcuma	Turmeric	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
6132	Chocolat en poudre	Cocoa powder	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
6133	Chocolat en poudre	Cocoa powder	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
6134	Poudre 100% cacao	Cocoa powder	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
6141	Origan	Oregano	-	-	-	-	/	-	-	-	-	/	-	NA							5	a	2
6142	Herbes de provence	Provence herbs	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
6143	Estragon	Tarragon	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
8259	Curry Indien	Curry	+M	+M	+M	+M		+	+14,48	+M	+M	<i>Salmonella</i> spp	+	PA	+16,37	+m	+M	+	+	PA	5	a	2
8260	Piment fort	Chili pepper	+M	+M	+p	+p		+	+11,07	+M	+p	<i>Salmonella</i> spp	+	PA	i/+ 21,15	+M	+p	+	+	PA	5	a	2
8261	Curcuma	Turmeric	+M	+p	+p	+p		+	i/+ 18,46	+M	+M	<i>Salmonella</i> spp	+	PA	+ 20,48	+M	+M	+	+	PA	5	a	2
8262	Romarin	Rosemary	+p	+p	+p	+p		+	+7,81	+p	+p	<i>Salmonella</i> spp	+	PA	+8,71	+p	+p	+	+	PA	5	a	2
8263	Origan	Oregano	+M	+M	+M	+M		+	+10,76	+1/2	+M	<i>Salmonella</i> spp	+	PA	+10,53	+M	+M	+	+	PA	5	a	2
8264	Estragon	Tarragon	+p	+p	+p	+p		+	+7,94	+p	+p	<i>Salmonella</i> spp	+	PA	+8,18	+p	+p	+	+	PA	5	a	2
8265	Cacao en poudre	Cocoa powder	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
8266	Cacao en poudre	Cocoa powder	+p	+p	+p	+p		+	+12,76	+p	+p	<i>Salmonella</i> spp	+	PA	+13,65	+p	+p	+	+	PA	5	a	2
8267	Cacao en poudre	Cocoa powder	+p	+p	+p	+p		+	+15,44	+p	+p	<i>Salmonella</i> spp	+	PA	+11,40	+p	+p	+	+	PA	5	a	2
233	Romarin	Rosemary	-	-	-	-	/	-	-	-	-	/	-	NA							5	a	2
2683	Masse cacao	Cocoa mass	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
2684	Fèves cacao	Cocoa beans	-	-	-	-	/	-	-	-	-	/	-	NA							5	a	2
2685	Liqueur de cacao	Cocoa liquor	st	st	st	st	/	-	-	st	st	/	-	NA							5	a	2
4062	Lait infantile avec probiotiques (1,4.10 ³ CFU/g)	Infant formula with probiotics (1,4.10 ³ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-/+31,41/ +28,76	+p	+p	<i>Salmonella</i> spp	-	ND	-	+p	+p	+	-	ND	5	b1	5
4063	Lait infantile avec probiotiques (1,1.10 ⁶ UFC/g)	Infant formula with probiotics (1,1.10 ⁶ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,60	+p	+p	<i>Salmonella</i> spp	+	PA	+14,94	+p	+p	+	+	PA	5	b1	5

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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
4064	Lait infantile avec probiotiques (1,3.10 ⁷ UFC/g)	Infant formula with probiotics (1,3.10 ⁷ CFU/g)	st	st	st	st	/	-	+10,23	+p	+p	<i>Salmonella</i> spp	+	PD	+10,23	+p	+p	+	+	PD	5	b1	5
4065	Lait infantile épaissi avec probiotiques (1,8.10 ⁶ UFC/g)	Infant formula with probiotics (1,8.10 ⁶ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,36	+p	+p	<i>Salmonella</i> spp	+	PA	+13,45	+p	+p	+	+	PA	5	b1	5
4066	Lait infantile avec probiotiques (1,2.10 ⁷ CFU/g)	Infant formula with probiotics (1,2.10 ⁷ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,04	+p	+p	<i>Salmonella</i> spp	+	PA	+10,43	+p	+p	+	+	PA	5	b1	5
4067	Lait infantile avec probiotiques (1,8.10 ⁷ UFC/g)	Infant formula with probiotics (1,8.10 ⁷ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,11	+p	+p	<i>Salmonella</i> spp	+	PA	+11,36	+p	+p	+	+	PA	5	b1	5
4068	Lait infantile avec probiotiques (5,6.10 ⁶ UFC/g)	Infant formula with probiotics (5,6.10 ⁶ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,22	+p	+p	<i>Salmonella</i> spp	+	PA	+11,39	+p	+p	+	+	PA	5	b1	5
7508	Lait infantile avec probiotiques (8,1.10 ³ UFC/g)	Infant formula with probiotics (8,1.10 ³ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+9,26	+p	+p	<i>Salmonella</i> spp	+	PA	+10,07	+p	+p	<i>Salmonella</i> spp	+	PA	5	b1	5
7509	Lait infantile avec probiotiques (5,8.10 ⁵ UFC/g)	Infant formula with probiotics (5,8.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,16	+p	+p	<i>Salmonella</i> spp	+	PA	+14,19	+p	+p	<i>Salmonella</i> spp	+	PA	5	b1	5
7510	Lait infantile avec probiotiques (1,2.10 ⁵ UFC/g)	Infant formula with probiotics (1,2.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11	+p	+p	<i>Salmonella</i> spp	+	PA	+10,63	+p	+p	<i>Salmonella</i> spp	+	PA	5	b1	5
7511	Lait infantile avec probiotiques (5,7.10 ⁵ UFC/g)	Infant formula with probiotics (5,7.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-	st	st	/	-	ND	-	st	st	/	-	ND	5	b1	5
7512	Lait infantile avec probiotiques (5,7.10 ⁶ UFC/g)	Infant formula with probiotics (5,7.10 ⁶ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,27	+p	+p	<i>Salmonella</i> spp	+	PA	+14,33	+p	+p	<i>Salmonella</i> spp	+	PA	5	b1	5
7513	Lait infantile avec probiotiques (4,1.10 ⁶ UFC/g)	Infant formula with probiotics (4,1.10 ⁶ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,84	+p	+p	<i>Salmonella</i> spp	+	PA	+11,27	+p	+p	<i>Salmonella</i> spp	+	PA	5	b1	5
7514	Lait infantile avec probiotiques (9,0.10 ⁵ UFC/g)	Infant formula with probiotics (9,0.10 ⁵ CFU/g)	st	st	st	st	/	-	+11,76	+p	+p	<i>Salmonella</i> spp	+	PD	+10,84	+p	+p	<i>Salmonella</i> spp	+	PD	5	b1	5
7515	Lait infantile avec probiotiques (2,6.10 ⁵ UFC/g)	Infant formula with probiotics (2,6.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,93	+p	+p	<i>Salmonella</i> spp	+	PA	+13,53	+p	+p	<i>Salmonella</i> spp	+	PA	5	b1	5
8166	Lait infantile avec probiotiques (8.10 ⁶ UFC/g)	Infant formula with probiotics (8.10 ⁶ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8167	Lait infantile avec probiotiques (3.10 ⁵ UFC/g)	Infant formula with probiotics (3.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8168	Lait infantile avec probiotiques (2,3.10 ⁵ UFC/g)	Infant formula with probiotics (2,3.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5

INGREDIENTS AND SPECIFIC PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
8169	Lait infantile avec probiotiques (4,2.10 ⁵ UFC/g)	Infant formula with probiotics (4,2.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8305	Lait infantile avec probiotiques (5,9.10 ⁵ UFC/g)	Infant formula with probiotics (5,9.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8306	Lait infantile avec probiotiques (7,0.10 ⁵ UFC/g)	Infant formula with probiotics (7,0.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8307	Lait infantile avec probiotiques (1,2.10 ⁷ UFC/g)	Infant formula with probiotics (1,2.10 ⁷ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8308	Lait infantile avec probiotiques (2,4.10 ⁶ UFC/g)	Infant formula with probiotics (2,4.10 ⁶ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8309	Lait infantile avec probiotiques (6,4.10 ⁵ UFC/g)	Infant formula with probiotics (6,4.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8310	Lait infantile avec probiotiques (<10 UFC/g)	Infant formula with probiotics (<10 CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8311	Lait infantile avec probiotiques (<10 UFC/g)	Infant formula with probiotics (<10 CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8312	Lait infantile avec probiotiques (1,6.10 ⁴ UFC/g)	Infant formula with probiotics (1,6.10 ⁴ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8313	Lait infantile avec probiotiques (1,4.10 ² UFC/g)	Infant formula with probiotics (1,4.10 ² CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8314	Lait infantile avec probiotiques (6,8.10 ⁵ UFC/g)	Infant formula with probiotics (6,8.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
8315	Lait infantile avec probiotiques (4,3.10 ⁵ UFC/g)	Infant formula with probiotics (4,3.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b1	5
4055	Céréales infantiles vanille avec probiotiques (1,5.10 ⁶ UFC/g)	Infant cereals vanilla with probiotics (1,5.10 ⁶ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-	st	st	/	-	ND	-	st	st	/	-	ND	5	b2	6
4056	Céréales infantiles miel avec probiotiques (3,5.10 ⁶ UFC/g)	Infant cereals Honey with probiotics (3,5.10 ⁶ CFU/g)	st	st	st	st	/	-	+14,09	+p	+p	<i>Salmonella</i> spp	+	PD	+16,88	+p	+p	+	+	PD	5	b2	6
4057	Céréales infantiles vanille/chocolat avec probiotiques (2,3.10 ⁵ UFC/g)	Infant cereals vanilla/chocolate with probiotics (2,3.10 ⁵ CFU/g)	st	st	st	st	/	-	+13,88	+p	+p	<i>Salmonella</i> spp	+	PD	+18,82	+p	+p	+	+	PD	5	b2	6
4058	Céréales infantiles cacao avec probiotiques (4,1.10 ⁴ UFC/g)	Infant cereals cocoa with probiotics (4,1.10 ⁴ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,98	+p	+p	<i>Salmonella</i> spp	+	PA	+17,9	+p	+p	+	+	PA	5	b2	6

INGREDIENTS AND SPECIFIC PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
4059	Céréales infantiles caramel avec probiotiques (5,5.10 ⁵ UFC/g)	Infant cereals caramel with probiotics (5,5.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,87	+p	+p	<i>Salmonella</i> spp	+	PA	+17,16	+p	+p	+	+	PA	5	b2	6
4060	Céréales infantiles chocolat biscuité avec probiotiques (4,0.10 ⁵ UFC/g)	Infant cereals chocolate with probiotics (4,0.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,10	+p	+p	<i>Salmonella</i> spp	+	PA	+19,59	+p	+p	+	+	PA	5	b2	6
4061	Céréales infantiles biscuité avec probiotiques (1,7.10 ⁵ UFC/g)	Infant cereals "biscuité" with probiotics (1,7.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,18	+p	+p	<i>Salmonella</i> spp	+	PA	+20,40	+p	+p	+	+	PA	5	b2	6
7516	Céréales infantiles avec probiotiques (5,1.10 ⁵ UFC/g)	Infant cereals with probiotics (5,1.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,46	+p	+p	<i>Salmonella</i> spp	+	PA	+9,38	+p	+p	<i>Salmonella</i> spp	+	PA	5	b2	6
7517	Céréales infantiles avec probiotiques (7,1.10 ⁴ UFC/g)	Infant cereals with probiotics (7,1.10 ⁴ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,81	+p	+p	<i>Salmonella</i> spp	+	PA	+9,99	+p	+p	<i>Salmonella</i> spp	+	PA	5	b2	6
7518	Céréales infantiles avec probiotiques (1,7.10 ⁵ UFC/g)	Infant cereals with probiotics (1,7.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+9,54	+p	+p	<i>Salmonella</i> spp	+	PA	+11,36	+p	+p	<i>Salmonella</i> spp	+	PA	5	b2	6
7519	Céréales infantiles avec probiotiques (2,3.10 ⁵ UFC/g)	Infant cereals with probiotics (2,3.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,15	+p	+p	<i>Salmonella</i> spp	+	PA	+11,57	+p	+p	<i>Salmonella</i> spp	+	PA	5	b2	6
7520	Céréales infantiles avec probiotiques (2,7.10 ³ UFC/g)	Infant cereals with probiotics (2,7.10 ³ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+9,45	+p	+p	<i>Salmonella</i> spp	+	PA	+11,63	+p	+p	<i>Salmonella</i> spp	+	PA	5	b2	6
7521	Céréales infantiles avec probiotiques (5,6.10 ⁵ UFC/g)	Infant cereals with probiotics (5,6.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,84	+p	+p	<i>Salmonella</i> spp	+	PA	+12,60	+p	+p	<i>Salmonella</i> spp	+	PA	5	b2	6
7522	Céréales infantiles avec probiotiques (6,7.10 ⁵ UFC/g)	Infant cereals with probiotics (6,7.10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+10,10	+p	+p	<i>Salmonella</i> spp	+	PA	+11,32	+p	+p	<i>Salmonella</i> spp	+	PA	5	b2	6
7523	Céréales infantiles avec probiotiques (8,8.10 ⁴ UFC/g)	Infant cereals with probiotics (8,8.10 ⁴ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+10,63	+p	+p	<i>Salmonella</i> spp	+	PA	+12,59	+p	+p	<i>Salmonella</i> spp	+	PA	5	b2	6
8170	Céréales infantiles avec probiotiques (5,6.10 ⁵ UFC/g)	Infant cereals with probiotics (5,6.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8171	Céréales infantile avec probiotiques (7,1.10 ⁴ UFC/g)	Infant cereals with probiotics (7,1.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8172	Céréales infantile avec probiotiques (1,7.10 ⁵ UFC/g)	Infant cereals with probiotics (1,7.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8316	Céréales infantile avec probiotiques (5,1.10 ⁵ UFC/g)	Infant cereals with probiotics (5,1.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6

INGREDIENTS AND SPECIFIC PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
8317	Céréales infantile avec probiotiques (4,4.10 ⁶ UFC/g)	Infant cereals with probiotics (4,4.10 ⁶ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8318	Céréales infantile avec probiotiques (2,7.10 ³ UFC/g)	Infant cereals with probiotics (2,7.10 ³ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8319	Céréales infantile avec probiotiques (8,8.10 ⁴ UFC/g)	Infant cereals with probiotics (8,8.10 ⁴ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8320	Céréales infantile avec probiotiques (2,3.10 ⁵ UFC/g)	Infant cereals with probiotics (2,3.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8321	Céréales infantile avec probiotiques (7,4.10 ⁵ UFC/g)	Infant cereals with probiotics (7,4.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8322	Céréales infantile avec probiotiques (6,8.10 ⁵ UFC/g)	Infant cereals with probiotics (6,8.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8323	Céréales infantile avec probiotiques (6,4.10 ⁵ UFC/g)	Infant cereals with probiotics (6,4.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8324	Céréales infantile avec probiotiques (6,7.10 ⁵ UFC/g)	Infant cereals with probiotics (6,7.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8325	Céréales infantile avec probiotiques (1,0.10 ⁶ UFC/g)	Infant cereals with probiotics (1,0.10 ⁶ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8326	Céréales infantile avec probiotiques (4,0.10 ⁵ UFC/g)	Infant cereals with probiotics (4,0.10 ⁵ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
8327	Céréales infantile avec probiotiques (8,7.10 ⁶ UFC/g)	Infant cereals with probiotics (8,7.10 ⁶ CFU/g)	st	st	st	st	/	-	-	st	st	/	-	NA							5	b2	6
7924	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c1	6
7925	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+16,29	+p	+p	<i>Salmonella</i> spp	+	PA	+14,96	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	6
7926	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,87	+p	+p	<i>Salmonella</i> spp	+	PA	+12,38	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	6
7927	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,12	+p	+p	<i>Salmonella</i> spp	+	PA	+12,39	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	6
7928	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,14	+p	+p	<i>Salmonella</i> spp	+	PA	+13,87	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	6
7929	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+16,16	+p	+p	<i>Salmonella</i> spp	+	PA	+14,36	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	6
7930	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c1	6

INGREDIENTS AND SPECIFIC PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
7931	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c1	6
7932	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	5	c1	6
7933	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+10,66	+p	+p	<i>Salmonella</i> spp	+	PA	+10,61	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	6
7934	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,26	+p	+p	<i>Salmonella</i> spp	+	PA	+14,86	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	6
7935	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,74	+p	+p	<i>Salmonella</i> spp	+	PA	+13,98	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	6
7936	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	5	c1	6
7937	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,91	+p	+p	<i>Salmonella</i> spp	+	PA	+12,17	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	6
7938	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	5	c1	6
7939	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	5	c1	6
8349	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c1	1
8350	Lait infantile sans probiotiques	Infant formula without probiotics	-	-	-	-	/	-	-	-	-	/	-	NA							5	c1	1
8351	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c1	1
8352	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c1	1
8353	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c1	1
8354	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c1	1
8355	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c1	1
8377	Lait infantile sans probiotiques	Infant formula without probiotics	+1/2	+M	+M	+M	<i>Salmonella</i> spp	+	+12,74	+p	+p	<i>Salmonella</i> spp	+	PA	+10,37	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	1
8378	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,87	+p	+p	<i>Salmonella</i> spp	+	PA	+12,98	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	1
8379	Lait infantile sans probiotiques	Infant formula without probiotics	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+15,36	+p	+p	<i>Salmonella</i> spp	+	PA	+10,91	+M	+M	<i>Salmonella</i> spp	+	PA	5	c1	1
8380	Lait infantile sans probiotiques	Infant formula without probiotics	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+14,58	+p	+p	<i>Salmonella</i> spp	+	PA	+14,88	+M	+M	<i>Salmonella</i> spp	+	PA	5	c1	1
8381	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+15,08	+p	+p	<i>Salmonella</i> spp	+	PA	+12,89	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	1
8382	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,20	+p	+p	<i>Salmonella</i> spp	+	PA	+12,26	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	1
8383	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,52	+p	+p	<i>Salmonella</i> spp	+	PA	+12,23	+p	+p	<i>Salmonella</i> spp	+	PA	5	c1	1

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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result	PCR result		RVS	MKTTn	Confir- mation	Result						
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD								
7940	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+15,18	+p	+p	<i>Salmonella</i> spp	+	PA	+13,31	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7941	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+17,18	+p	+p	<i>Salmonella</i> spp	+	PA	+11,27	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7942	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+12,85	+p	+M	<i>Salmonella</i> spp	+	PA	+10,82	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7943	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+18,18	+p	+p	<i>Salmonella</i> spp	+	PA	+18,46	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7944	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,41	+p	+p	<i>Salmonella</i> spp	+	PA	+14,05	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7945	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+1/2	+p	+M	+M	<i>Salmonella</i> spp	+	+21,61	+1/2	+M	<i>Salmonella</i> spp	+	PA	+20,59	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7946	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+M	+p	+1/2	+p	<i>Salmonella</i> spp	+	+14,50	+M	+p	<i>Salmonella</i> spp	+	PA	+13,88	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7947	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+M	+p	+p	+p	<i>Salmonella</i> spp	+	+13,16	+p	+p	<i>Salmonella</i> spp	+	PA	+13,65	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7948	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,23	+p	+p	<i>Salmonella</i> spp	+	PA	+13,04	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7949	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+16,19	+p	+p	<i>Salmonella</i> spp	+	PA	+16,96	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7950	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+15,26	+p	+p	<i>Salmonella</i> spp	+	PA	+16,74	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7951	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,41	+p	+p	<i>Salmonella</i> spp	+	PA	+13,72	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7952	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+14,10	+p	+p	<i>Salmonella</i> spp	+	PA	+15,82	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7953	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,76	+p	+p	<i>Salmonella</i> spp	+	PA	+14,16	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
7954	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+1/2	+M	+1/2	+p	<i>Salmonella</i> spp	+	+15,96	+M	+p	<i>Salmonella</i> spp	+	PA	+19,61	+M	+M	<i>Salmonella</i> spp	+	PA	5	c2	7		
7955	Céréales infantiles sans probiotiques	Infant cereals without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,77	+p	+p	<i>Salmonella</i> spp	+	PA	+13,45	+p	+p	<i>Salmonella</i> spp	+	PA	5	c2	7		
8338	Céréales sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1		
8339	Céréales sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1		
8340	Céréales sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1		
8341	Céréales sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	-	-	/	-	NA							5	c2	1		
8342	Céréales sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1		
8343	Céréales sans probiotiques	Infant cereals without probiotics	st	st	-	-	/	-	-	-	-	/	-	NA							5	c2	1		
8344	Céréales sans probiotiques	Infant cereals without probiotics	-	-	st	st	/	-	-	st	st	/	-	NA							5	c2	1		

INGREDIENTS AND SPECIFIC PRODUCTS																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
8345	Céréales sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1
8346	Céréales sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1
8347	Céréales sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1
8348	Céréales sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1
8958	Céréales infantiles sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1
8959	Céréales infantiles sans probiotiques (avoine, blé, riz)	Infant cereals without probiotics (oats, rice, wheat)	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1
8960	Céréales infantiles sans probiotiques	Infant cereals without probiotics	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1
8961	Céréales infantiles sans probiotiques (épeautre)	Infant cereals without probiotics (spelled)	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1
8962	Céréales infantiles sans probiotiques (quinoa)	Infant cereals without probiotics (quinoa)	st	st	st	st	/	-	-	st	st	/	-	NA							5	c2	1
7868	Coule d'œuf entier	Pateurized whole egg	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,55	+p	+p	<i>Salmonella</i> spp	+	PA	+12,45	+p	+p	+	+	PA	5	d	1
7869	Coule de blanc d'œuf	Pasteurized egg white	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,17	+p	+p	<i>Salmonella</i> spp	+	PA	+8,99	+p	+p	+	+	PA	5	d	1
7870	Coule de jaune d'œuf	Pasteurized egg yolk	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+21,72	+p	+p	<i>Salmonella</i> spp	+	PA	+13,82	+p	+p	+	+	PA	5	d	1
8344	Poudre de blanc d'œuf	Egg white powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,70	+p	+p	<i>Salmonella</i> spp	+	PA	+10,53	+p	+p	+	+	PA	5	d	1
8345	Poudre de blanc d'œuf	Egg white powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+24,97	+p	+p	<i>Salmonella</i> spp	+	PA	+22,14	+p	+p	+	+	PA	5	d	1
8346	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,28	+p	+p	<i>Salmonella</i> spp	+	PA	+10,09	+p	+p	+	+	PA	5	d	1
8347	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,73	+p	+p	<i>Salmonella</i> spp	+	PA	+13,14	+p	+p	+	+	PA	5	d	1
2744	Coule de jaune d'œuf	Egg yolk	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
2745	Coule de jaune d'œuf	Egg yolk	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
2746	Coule de jaune d'œuf	Egg yolk	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
2747	Coule d'œuf entier	Whole egg	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
2748	Coule d'œuf entier	Whole egg	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
2749	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
2750	Œuf entier en poudre	Whole egg powder	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
2751	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
2752	Poudre d'œuf entier	Whole egg powder	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
2753	Blanc d'œuf en poudre	Egg white powder	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1

INGREDIENTS AND SPECIFIC PRODUCTS																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
9172	Coule d'œuf entier	Pasteurized whole egg	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,60	+p	+p	<i>Salmonella</i> spp	+	PA	+11,96	+p	+p	<i>Salmonella</i> spp	+	PA	5	d	1
9173	Coule d'œuf entier	Pasteurized whole egg	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,66	+p	+p	<i>Salmonella</i> spp	+	PA	+11,78	+p	+p	<i>Salmonella</i> spp	+	PA	5	d	1
9174	Jaune d'œuf pasteurisé	Pasteurized egg yolk	st	st	st	st	/	-	-	st	st	/	-	NA							5	d	1
9175	Jaune d'œuf pasteurisé	Pasteurized egg yolk	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+19,18	+p	+p	<i>Salmonella</i> spp	+	PA	+11,41	+p	+p	<i>Salmonella</i> spp	+	PA	5	d	1

PET FOOD																								
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method						Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result	PCR result		RVS	MKTTn	Confir- mation	Result					
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD							
A12	/	Dry dog food	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	+	+HA	+HA	<i>Salmonella</i> spp	+	PA							6	a	1	
A16	/	Dry dog food	-HE	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	a	1	
A17	/	Dry dog food	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	a	1	
A13	/	Wet dog food (beef)	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	+	+HA	+HA	<i>Salmonella</i> spp	+	PA							6	a	1	
A14	/	Wet dog food (beef)	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	+	+HA	+HA	<i>Salmonella</i> spp	+	PA							6	a	1	
A15	/	Wet dog food (beef)	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	a	1	
A22	/	Wet dog food (poultry)	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	a	1	
A23	/	Wet dog food (lamb)	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	a	1	
A24	/	Wet cat food	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	a	1	
D11	/	Dry cat food	+MA	+MA	+MA	+MA	<i>Salmonella</i> spp	+	+	+HA	+HA	<i>Salmonella</i> spp	+	PA							6	a	1	
D23	/	Dry cat food	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	a	1	
2718	Terrine bœuf-légumes pour chien	Wet dog food	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,68	+p	+p	<i>Salmonella</i> spp	+	PA	+9,64	+p	+p	+	+	PA	6	a	1	
8506	Saucisson pour chien	Sausage for dog	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,62	+p	+p	<i>Salmonella</i> spp	+	PA	+16,21	+p	+p	<i>Salmonella</i> spp	+	PA	6	a	1	
8507	Saucisson pour chien	Sausage for dog	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,57	+p	+p	<i>Salmonella</i> spp	+	PA	+15,45	+p	+p	<i>Salmonella</i> spp	+	PA	6	a	1	
8508	Terrine pour chat (poulet)	Wet cat food (chicken)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,56	+p	+p	<i>Salmonella</i> spp	+	PA	+15,74	+p	+p	<i>Salmonella</i> spp	+	PA	6	a	1	
8509	Terrine pour chat (bœuf)	Wet cat food (beef)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,92	+p	+p	<i>Salmonella</i> spp	+	PA	+15,96	+p	+p	<i>Salmonella</i> spp	+	PA	6	a	1	
8510	Terrine pour chien (bœuf)	Wet cog food (beef)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,99	+p	+p	<i>Salmonella</i> spp	+	PA	+16,87	+p	+p	<i>Salmonella</i> spp	+	PA	6	a	1	
8511	Terrine pour chat (canard et légumes)	Wet cat food (duck and vegetables)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,10	+p	+p	<i>Salmonella</i> spp	+	PA	+14,40	+p	+p	<i>Salmonella</i> spp	+	PA	6	a	1	
8555	Terrine pour chien (agneau, légumes)	Wet dog food (lamb, vegetables)	st	st	st	st	/	-	-	st	st	/	-	NA							6	a	1	
8556	Saucisson pour chien	Sausage for dog	st	st	st	st	/	-	-	st	st	/	-	NA							6	a	1	
H15	/	Dry cat food	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							6	b	1	
K11	/	Dry cat food	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	b	1	
L19	/	Dry cat food	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	b	1	
L20	/	Seeds for birds	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							6	b	1	
M12	/	Dry food	+MA	+HA	+MA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							6	b	1	

PET FOOD																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
2719	Croquettes bœuf/céréales/ légumes	Pellets	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,86	+p	+p	<i>Salmonella</i> spp	+	PA	+10,49	+p	+p	+	+	PA	6	b	1
6589	Croquettes chat (poulet, canard et légumes)	Dry cat food	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+20,25	+p	+p	<i>Salmonella</i> spp	+	PA	+18,40	+p	+p	+	+	PA	6	b	1
6590	Croquettes chat (thon, saumon et céréales)	Dry cat food	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+25,45	+p	+p	<i>Salmonella</i> spp	+	PA	+24,15	+p	+p	+	+	PA	6	b	1
6591	Croquettes chien	Dry dog food	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,52	+p	+p	<i>Salmonella</i> spp	+	PA	+11,11	+p	+p	+	+	PA	6	b	1
7293	Coquettes pour chien au boeuf, céréales et légumes	Dry dog food (beef, cereals and vegetables)	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
7294	Coquettes pour chat au boeuf, volaille te poisson	Dry cat food (beef, poultry and fish)	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
8512	Croquettes pour chat (Bœuf, poulet, légumes)	Dry cat food (beef, chicken, vegetables)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,31	+p	+p	<i>Salmonella</i> spp	+	PA	+17,98	+p	+p	<i>Salmonella</i> spp	+	PA	6	b	1
8513	Croquettes pour chien (bœuf)	Dry dog food (beef)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,55	+p	+p	<i>Salmonella</i> spp	+	PA	+14,88	+p	+p	<i>Salmonella</i> spp	+	PA	6	b	1
8557	Croquettes pour chien	Dry dog food	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
8558	Croquettes pour chat (bœuf, céréales, légumes)	Dry cat food (beef, cereals, vegetables)	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
8559	Croquettes pour chat (bœuf, poulet, foie)	Dry cat food (beef, chicken, liver)	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
8560	Croquettes pour chat (volaille, poisson)	Dry cat food (poultry, fish)	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
8561	Croquettes pour chat (canard, légumes)	Dry cat food (duck, vegetables)	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
8941	Croquettes pour chat (canard, légumes)	Dry cat food (duck, vegetables)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+15,05	+p	+p	<i>Salmonella</i> spp	+	PA	+15,41	+p	+p	<i>Salmonella</i> spp	+	PA	6	b	1
8942	Croquettes pour chien (bœuf)	Dry dog food (beef)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,87	+p	+p	<i>Salmonella</i> spp	+	PA	+14,54	+p	+p	<i>Salmonella</i> spp	+	PA	6	b	1
8943	Croquettes pour chat (bœuf, volaille, poisson)	Dry cat food (beef, poultry, fish)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,54	+p	+p	<i>Salmonella</i> spp	+	PA	+15,66	+p	+p	<i>Salmonella</i> spp	+	PA	6	b	1
8949	Terrine pour chat (truite, cabillaud)	Wet cat food (fish)	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
8950	Terrine pour chat (volaille)	Wet cat food (poultry)	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
8951	Saucisson pour chien	Sausage for dog	st	st	st	st	/	-	-	st	st	/	-	NA							6	b	1
99	Crêton	Raw material for pet food (Dehydrated proteins)	+m	+1/2	+M	+M	<i>Salmonella</i> spp	+	+11,10	+m	+M	<i>Salmonella</i> spp	+	PA	+13,12	+m	+M	+	+	PA	6	c	2
100	Protéines déshydratées	Raw material for pet food (Dehydrated proteins)	+M	+M	+M/+	+M	<i>Salmonella</i> spp	+	+10,25	+M	+M	<i>Salmonella</i> spp	+	PA	+11,25	+M	+M	+	+	PA	6	c	2
101	Protéines déshydratées	Raw material for pet food (Dehydrated proteins)	+p	+M	+p	+M	<i>Salmonella</i> spp	+	+13,95	+p	+M	<i>Salmonella</i> spp	+	PA	+14,96	+p	+p	+	+	PA	6	c	2
102	Protéines déshydratées	Dehydrated proteins	-	-	-	-	/	-	-	-	-	/	-	NA							6	c	2

PET FOOD																								
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result					
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD							
219	Matière première pour pet food	Raw material for pet food	+m	+m	-	-	<i>Salmonella</i> spp	+	+27,86	+m	+M	<i>Salmonella</i> spp	+	PA	-	+m	-	+	-	ND	6	c	2	
221	Farine de poisson	Raw material for pet food (fish flour)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+9,30	+p	+p	<i>Salmonella</i> spp	+	PA	+9,23	+p	+p	+	+	PA	6	c	2	
2686	Farine de poisson	Raw material for pet food (fish flour)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+7,71	+p	+p	<i>Salmonella</i> spp	+	PA	+9,39	+p	+p	+	+	PA	6	c	2	
8944	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	
8945	Matière première alimentation animale	Raw material for pet food	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+17,22	+p	+p	<i>Salmonella</i> spp	+	PA	+12,90	+p	+p	<i>Salmonella</i> spp	+	PA	6	c	2	
8946	Matière première alimentation animale	Raw material for pet food	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,64	+p	+p	<i>Salmonella</i> spp	+	PA	+12,38	+p	+p	<i>Salmonella</i> spp	+	PA	6	c	2	
8947	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	
8948	Matière première alimentation animale	Raw material for pet food	+p	+p	+p	+p	<i>Salmonella</i> spp	+	-/+30,93/-	+p	+p	<i>Salmonella</i> spp	-	ND	-	+p	+p	<i>Salmonella</i> spp	-	ND	6	c	2	
8952	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	
8953	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	
8954	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	
8955	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	
8956	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	
8957	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	
9181	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	
9182	Matière première alimentation animale	Raw material for pet food	st	st	st	st	/	-	-	st	st	/	-	NA							6	c	2	

ENVIRONMENTAL SAMPLES																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
K1	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	
K2	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	1
K3	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	1
K4	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	1
N8	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	1
N9	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	1
N10	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	1
N11	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	1
N22	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	1
N23	/	Process water	Ø	Ø	Ø	Ø	/	-	-	/	/	/	-	NA							7	a	1
O13	/	Process water	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							7	a	1
O14	/	Process water	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							7	a	1
O15	/	Process water	-LE	-LE	-ME	-HE	/	-	-	/	/	/	-	NA							7	a	1
O16	/	Process water	-HE	-ME	-HE	-ME	/	-	-	/	/	/	-	NA							7	a	1
Q4	/	Process water	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+LB	+MB	<i>Salmonella</i> spp	+	PA							7	a	1
Q5	/	Process water	-LE	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							7	a	1
H16	/	Process water	Ø	Ø	Ø	Ø	Ø	-	-	Ø	Ø	/	-	NA							7	a	1
H19		Process water	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	/	-	NA							7	a	1
3960	Eau de rinçage	Rinse water	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+13,71	+p	+p	<i>Salmonella</i> spp	+	PA	+17,20	+p	+p	+	+	PA	7	a	1
3961	Eau pédiluve abattoir	Boot bath water	st	st	st	st	/	-	-	st	st	/	-	NA							7	a	1
3962	Eau de rinçage cutter	Rinse water	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+10,23	+p	+p	<i>Salmonella</i> spp	+	PA	+13,72	+p	+p	+	+	PA	7	a	1
3963	Eau de rinçage ustensiles	Rinse water	+M	+p	+M	+p	<i>Salmonella</i> spp	+	+12,78	+M	+M	<i>Salmonella</i> spp	+	PA	+16,96	+M	+M	+	+	PA	7	a	1
3964	Eau de rinçage (fabrication conserve)	Rinse water	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,55	+p	+p	<i>Salmonella</i> spp	+	PA	+15,88	+p	+p	+	+	PA	7	a	1
3965	Eau épileuse	Process water (slaughterhouse)	+1/2	+m	+M	+M	<i>Salmonella</i> spp	+	+16,16	+1/2	+1/2	<i>Salmonella</i> spp	+	PA	+21,60	+M	+M	+	+	PA	7	a	1
3966	Eau flagelleur	Process water (slaughterhouse)	+m	+m	+M	+M	<i>Salmonella</i> spp	+	+22,34	+m	+m	<i>Salmonella</i> spp	+	PA	+29,28	+M	+M	+	+	PA	7	a	1
3967	Eau épileuse	Process water (slaughterhouse)	+M	+1/2	+M	+p	<i>Salmonella</i> spp	+	+21,25	+m	+m	<i>Salmonella</i> spp	+	PA	+24,77	+M	+M	+	+	PA	7	a	1

ENVIRONMENTAL SAMPLES																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
3968	Eau de rinçage découpe poulet	Rinse water (poultry industry)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,70	+p	+p	<i>Salmonella</i> spp	+	PA	+14,64	+p	+p	+	+	PA	7	a	1
5700	Eau de rinçage cutter (industrie viande bovine)	Rinse water (beef meat industry)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,41	+p	+p	<i>Salmonella</i> spp	+	PA		+p	+p	+	+	PA	7	a	1
5701	Eau de rinçage cutter (industrie viande bovine)	Rinse water (beef meat industry)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,20	+p	+p	<i>Salmonella</i> spp	+	PA		+p	+p	+	+	PA	7	a	1
D22	/	Meat scraps	-ME	-ME	-ME	-LE	/	-	-	/	/	/	-	NA							7	b	2
L17	/	Meat scraps	-LE	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							7	b	2
L18	/	Meat scraps	-LE	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							7	b	2
D18	/	Meat scraps	-LE	Ø	-HE	-HE	/	-	-	/	/	/	-	NA							7	b	2
D19	/	Meat scraps	-LE	-LE	-ME	-LE	/	-	-	/	/	/	-	NA							7	b	2
D20	/	Meat scraps	-LE	Ø	-ME	Ø	/	-	-	/	/	/	-	NA							7	b	2
D21	/	Meat scraps	-ME	Ø	-HE	-LE	/	-	-	/	/	/	-	NA							7	b	2
L14	/	Scraps from cheese	-ME	-ME	-HE	-ME	/	-	i / i/-	/	/	/	-	NA							7	b	2
S8	/	Scraps from meat	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							7	b	2
S9	/	Scraps from meat	+MB	+LB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HC	<i>Salmonella</i> spp	+	PA							7	b	2
S10	/	Scraps from meat	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+HB	<i>Salmonella</i> spp	+	PA							7	b	2
D6	/	Meat scraps	+MB	+LB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MB	+MB	<i>Salmonella</i> spp	+	PA							7	b	2
D7	/	Meat scraps	+LB	+LB	+HB	+HB	<i>Salmonella</i> spp	+	+	+MC	+HB	<i>Salmonella</i> spp	+	PA							7	b	2
D18	/	Meat scraps	-LE	Ø	-HE	-HE	/	-	-	/	/	/	-	NA							7	b	2
D19	/	Meat scraps	-LE	-LE	-ME	-LE	/	-	-	/	/	/	-	NA							7	b	2
D20	/	Meat scraps	-LE	Ø	-ME	Ø	/	-	-	/	/	/	-	NA							7	b	2
D21	/	Meat scraps	-ME	Ø	-HE	-LE	/	-	-	/	/	/	-	NA							7	b	2
D22	/	Meat scraps	-ME	-ME	-ME	-LE	/	-	-	/	/	/	-	NA							7	b	2
L17	/	Meat scraps	-LE	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							7	b	2
L18	/	Meat scraps	-LE	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							7	b	2
2691	Poussières laiterie	Dust (dairy industry)	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+17,16	+M	+M	<i>Salmonella</i> spp	+	PA	+21,32	+M	+M	+	+	PA	7	b	2
2692	Poussières laiterie	Dust (dairy industry)	+m	+m	+M	+M	<i>Salmonella</i> spp	+	+20,51	+m	+M	<i>Salmonella</i> spp	+	PA	+25,79	+m	+M	+	+	PA	7	b	2
9176	Déchets (industrie végétaux)	Waste (vegetable industry)	st	st	st	st	/	-	-	st	st	/	-	NA							7	b	2
9177	Déchets (industrie végétaux)	Waste (vegetable industry)	+M	+M	+p	+M	<i>Salmonella</i> spp	+	+12,67	+p	+p	<i>Salmonella</i> spp	+	PA	+12,34	+M	+p	<i>Salmonella</i> spp	+	PA	7	b	2
9178	Déchets (industrie végétaux)	Waste (vegetable industry)	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+12,00	+M	+M	<i>Salmonella</i> spp	+	PA	+15,17	+M	+M	<i>Salmonella</i> spp	+	PA	7	b	2

ENVIRONMENTAL SAMPLES																							
Code	Product (French name)	Product	Reference method ISO 6579 or 6579-1						Assurance GDS <i>Salmonella</i> method					Agree- ment	Assurance GDS <i>Salmonella</i> method after storage 72 h at 5°C ± 3°C					Agree- ment	Category	Type	Protocol
			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
9428	Déchets (salaison)	Waste (delicatessen industry)	st	st	st	st	/	-	-	st	st	/	-	NA									2
9429	Déchets (salaison)	Waste (delicatessen industry)	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,41	+p	+p	<i>Salmonella</i> spp	+	PA	+12,02	+p	+p	<i>Salmonella</i> spp	+	PA	7	b	2
I23	/	Sausage preparation booth	-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							7	c1	1
I24	/	Butcher's shop	-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							7	c1	1
J19	/	White tank	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	+	+MA	+HA	<i>Salmonella</i> spp	+	PA							7	c1	1
L9	/	Knife from a cheese booth	-LE	Ø	-LE	Ø	/	-	-	/	/	/	-	NA							7	c1	1
I23	Sausage preparation booth		-ME	-ME	-HE	-HE	/	-	-	/	/	/	-	NA							7	c1	1
I24	Butcher's shop		-ME	-LE	-HE	-HE	/	-	-	/	/	/	-	NA							7	c1	1
L9	Knife from a cheese booth		-LE	Ø	-LE	Ø	/	-	-	/	/	/	-	NA							7	c1	1
4041	Eponge poussoir après désinfection	Sponge after cleaning	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+12,63	+p	+p	<i>Salmonella</i> spp	+	PA	+11,33	+p	+p	+	+	PA	7	c1	1
4042	Eponge poussoir après désinfection	Sponge after cleaning	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,86	+p	+p	<i>Salmonella</i> spp	+	PA	+12,34	+p	+p	+	+	PA	7	c1	1
4043	Eponge poussoir après désinfection	Sponge after cleaning	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,51	+p	+p	<i>Salmonella</i> spp	+	PA	+13,31	+p	+p	+	+	PA	7	c1	1
4044	Eponge stephan après désinfection	Sponge after cleaning	+M	+p	+M	+M	<i>Salmonella</i> spp	+	+10,78	+M	+M	<i>Salmonella</i> spp	+	PA	+11,77	+M	+M	+	+	PA	7	c1	1
4045	Eponge stephan après désinfection	Sponge after cleaning	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+11,08	+p	+p	<i>Salmonella</i> spp	+	PA	+13,26	+p	+p	+	+	PA	7	c1	1
5791	Eponge bac stockage viande broyée (industrie viande volaille)	Sponge on tank of ground meat (poultry meat industry)	-	-	-	-	/	-	-	-	-	/	-	NA							7	c1	1
5792	Eponge bac stockage viande broyée (industrie viande volaille)	Sponge on tank of ground meat (poultry meat industry)	-	-	-	-	/	-	-	-	-	/	-	NA							7	c1	1
5793	Eponge bac stockage viande broyée (industrie viande volaille)	Sponge on tank of ground meat (poultry meat industry)	-	-	-	-	/	-	-	-	-	/	-	NA							7	c1	1
3438	Lingette evier	Wipe sink	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,15	+p	+p	<i>Salmonella</i> spp	+	PA	+8,40	+p	+p	+	+	PA	7	c2	2
3439	Lingette lave botte	Wipe boots washing machine	st	st	st	st	/	-	-	st	st	/	-	NA							7	c2	2
3440	Lingette porte frigo	Wipe fridge door	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+9,66	+p	+p	<i>Salmonella</i> spp	+	PA	+8,23	+p	+p	+	+	PA	7	c2	2
3441	Lingette étagère vaisselle	Wipe shelf	st	st	st	st	/	-	-	st	st	/	-	NA							7	c2	2
3442	Lingette grille evacuation	Wipe drain	+p	+p	+p	+p	<i>Salmonella</i> spp	+	+8,14	+p	+p	<i>Salmonella</i> spp	+	PA	+8,61	+p	+p	+	+	PA	7	c2	2
3443	Lingette bac laverie	Wipe tray	+M	+M	+M	+M	<i>Salmonella</i> spp	+	+11,49	+M	+M	<i>Salmonella</i> spp	+	PA	+11,73	+M	+M	+	+	PA	7	c2	2

ENVIRONMENTAL SAMPLES																							
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			RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	Result		PCR result	RVS	MKTTn	Confir- mation	Result				
			XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD					XLD	XLD						
4182	Eponge lave-botte	Sponge (boots washing machine)	st	st	st	st	/	-	-	st	st	/	-	NA							7	c2	2
4183	Eponge lavabo	Sponge (sink)	st	st	st	st	/	-	-	st	st	/	-	NA							7	c2	2
4184	Eponge frigo	Sponge (fridge)	st	st	st	st	/	-	-	st	st	/	-	NA							7	c2	2

MILK POWDERS, INFANT FORMULA AND INFANT CEREALS (375 g sample size) - EXTENSION STUDY (ADRIA Développement, 2018)																									
Year of analysis	Code	Product (French name)	Product	Protocol Number	Study design (P:paired, U:unpaired)	Reference method ISO 6579-1						Alternative method: Assurance GDS® for <i>Salmonella</i> Tq method											Category	Type	
												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C						Result 18h or 20h	Agree- ment 18 h or 20 h	29 h at 37°C					Result29 h
						RVS		MKTTn		Identi- fication	Result	PCR result	RVS	MKTTn	Identi- fication	PCR result	RVS			MKTTn	Identi- fication				
						XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD			XLD			XLD		XLD			
2018	6	Lait en poudre écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	+9,33	+p	+p	<i>Salmonella spp</i>	+	PD	+10,85	+M	+M	<i>Salmonella spp</i>	+	PD	8	a
2018	7	Lait en poudre écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+9,01	+p	+p	<i>Salmonella spp</i>	+	PA	+9,92	+M	+M	<i>Salmonella spp</i>	+	PA	8	a
2018	8	Lait en poudre écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	a
2018	9	Lait en poudre demi-écrémé	Semi-skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+9,89	+p	+p	<i>Salmonella spp</i>	+	PA	+9,55	+M	+M	<i>Salmonella spp</i>	+	PA	8	a
2018	10	Lait en poudre demi-écrémé	Semi-skimmed milk powder	8	U	st	st	st	st	/	-	+8,43	+p	+p	<i>Salmonella spp</i>	+	PD	+8,75	+p	+p	<i>Salmonella spp</i>	+	PD	8	a
2018	11	Lait en poudre écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	+10,46	+p	+p	<i>Salmonella spp</i>	+	PD	+13,23	+p	+p	<i>Salmonella spp</i>	+	PD	8	a
2018	12	Lait en poudre entier	Whole milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+10,58	+p	+p	<i>Salmonella spp</i>	+	PA	+12,03	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	13	Lait en poudre écrémé bio	Organic skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,25	+p	+p	<i>Salmonella spp</i>	+	PA	+12,01	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	14	Lait en poudre entier	Whole milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+11,46	+p	+p	<i>Salmonella spp</i>	+	PA	+11,94	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	15	Lait en poudre demi-écrémé	Semi-skimmed milk powder	8	U	st	st	st	st	/	-	+8,62	+p	+p	<i>Salmonella spp</i>	+	PD	+9,74	+p	+p	<i>Salmonella spp</i>	+	PD	8	a
2018	16	Lait en poudre écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+8,36	+M	+p	<i>Salmonella spp</i>	+	PA	+9,82	+M	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	17	Lait en poudre entier	Whole milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+8,72	+p	+p	<i>Salmonella spp</i>	+	PA	+8,97	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	18	Lait en poudre demi-écrémé	Semi-skimmed milk powder	8	U	st	st	st	st	/	-	+9,04	+p	+p	<i>Salmonella spp</i>	+	PD	+9,92	+M	+p	<i>Salmonella spp</i>	+	PD	8	a
2018	19	Lait en poudre bio écrémé	Organic skimmed milk powder	8	U	st	st	st	st	/	-	+10,55	+p	+p	<i>Salmonella spp</i>	+	PD	+11,13	+p	+p	<i>Salmonella spp</i>	+	PD	8	a
2018	20	Lait en poudre écrémé	Skimmed milk powder	8	U	+1/2	+1/2	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	a
2018	1060	Lait en poudre demi-écrémé	Semi-skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	1061	Lait en poudre écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+9,17	+p	+p	<i>Salmonella spp</i>	+	PA	+9,29	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1062	Lait en poudre entier	Whole milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+8,77	+p	+p	<i>Salmonella spp</i>	+	PA	+10,34	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1063	Lait en poudre entier	Whole milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	a
2018	1064	Lait en poudre entier	Whole milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	1065	Lait en poudre entier	Whole milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+12,19	+p	+p	<i>Salmonella spp</i>	+	PA	+11,66	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1066	Lait en poudre écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-/+30,38/-	+p	+p	<i>Salmonella spp</i>	-	NA	+19,82	+p	+p	<i>Salmonella spp</i>	+	PD	8	a

MILK POWDERS, INFANT FORMULA AND INFANT CEREALS (375 g sample size) - EXTENSION STUDY (ADRIA Développement, 2018)																									
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												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C						Result 18h or 20h	Agree- ment 18 h or 20 h	29 h at 37°C					Result29 h
						RVS		MKTTn		Identi- fication	Result	PCR result	RVS	MKTTn	Identi- fication	PCR result	RVS			MKTTn	Identi- fication				
XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)	XLD	XLD	XLD	XLD	XLD	XLD				XLD	XLD			XLD	XLD							
2018	1067	Lait en poudre écrémé bio	Organic skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+21,81	+p	+p	<i>Salmonella spp</i>	+	PA	+13,27	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1068	Lait en poudre écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	+20,35	+p	+p	<i>Salmonella spp</i>	+	PD	+11,42	+p	+p	<i>Salmonella spp</i>	+	PD	8	a
2018	1069	Lait en poudre écrémé	Skimmed milk powder	8	U	+M	+M	+M	+M	<i>Salmonella spp</i>	+	-	-	-	/	-	ND	-	-	-	/	-	ND	8	a
2018	1070	Lait en poudre écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+8,56	+p	+p	<i>Salmonella spp</i>	+	PA	+8,76	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1071	Lait en poudre écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	a
2018	1072	Lait en poudre écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	+12,83	+p	+p	<i>Salmonella spp</i>	+	PD	+10,61	+p	+p	<i>Salmonella spp</i>	+	PD	8	a
2018	1073	Lait en poudre écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+18,40	+p	+p	<i>Salmonella spp</i>	+	PA	+10,38	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1074	Lait en poudre écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+9,60	+p	+p	<i>Salmonella spp</i>	+	PA	+8,89	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1904	Poudre de lait écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+10,50	+p	+p	<i>Salmonella spp</i>	+	PA	+13,98	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1905	Poudre de lait écrémé	Skimmed milk powder	8	U	+M	+M	+p	+p	<i>Salmonella spp</i>	+	+12,29	+p	+p	<i>Salmonella spp</i>	+	PA	+22,48	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1906	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	-	/	-	+10,23	+p	+p	<i>Salmonella spp</i>	+	PD	+11,10	+p	+p	<i>Salmonella spp</i>	+	PD	8	a
2018	1907	Poudre de lait calcium	Milk powder calcium	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+9,43	+p	+p	<i>Salmonella spp</i>	+	PA	+10,59	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1908	Poudre de lait écrémé	Skimmed milk powder	8	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+10,24	+p	+p	<i>Salmonella spp</i>	+	PA	+19,07	+p	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	1909	Poudre de lait écrémé	Skimmed milk powder	8	U	+M	+M	+M	+M	<i>Salmonella spp</i>	+	+16,79	+m	+p	<i>Salmonella spp</i>	+	PA	+19,38	+m	+p	<i>Salmonella spp</i>	+	PA	8	a
2018	2142	Lait en poudre écrémé	Skimmed milk powder	8	U	-	-	-	-	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2143	Lait entier en poudre	Whole milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2144	Lait entier en poudre	Whole milk powder	8	U	st	-	st	st	/	-	-	-	-	/	-	NA	-	-	-	/	-	NA	8	a
2018	2145	Lait en poudre écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2146	Lait en poudre écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2147	Lait en poudre	Milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2148	Lait en poudre écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2149	Lait en poudre écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	-	st	/	-	NA	8	a
2018	2150	Lait en poudre calcium	Milk powder calcium	8	U	st	st	st	st	/	-	-	-	st	/	-	NA	-	-	-	/	-	NA	8	a
2018	2151	Lait en poudre demi écrémé	Semi-skimmed milk powder	8	U	st	st	st	st	/	-	-	-	-	/	-	NA	-	-	-	/	-	NA	8	a
2018	2190	Lait entier en poudre	Whole milk powder	8	U	st	st	st	st	/	-	-	-	st	/	-	NA	-	-	st	/	-	NA	8	a
2018	2191	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2192	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2193	Poudre de lait demi écrémé	Semi-skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2194	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	-	-	/	-	NA	-	+d/-	-	/	-	NA	8	a
2018	2195	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a

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												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C													Agree- ment 18 h or 20 h
						RVS		MKTTn		Identi- fication	Result	PCR result	RVS	MKTTn	Identi- fication	PCR result	RVS	MKTTn	Identi- fication						
						XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD			XLD	XLD		XLD					
2018	2196	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2197	Poudre de lait demi écrémé	Semi-skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	+24,64/- /-	st (5x:st)	st	/	-	PPNA	8	a
2018	2198	Poudre de lait écrémé	Skimmed milk powder	8	U	st	-	-	-	/	-	-	-	-	/	-	NA	-	-	-	/	-	NA	8	a
2018	2199	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	-	-	/	-	NA	-	st	-	/	-	NA	8	a
2018	2200	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	-	-	/	-	NA	-	st	st	/	-	NA	8	a
2018	2201	Poudre de lait demi écrémé	Semi-skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2202	Poudre de lait demi écrémé	Semi-skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2203	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	-	-	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2204	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2205	Poudre de lait écrémé	Skimmed milk powder	8	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	a
2018	2439	Poudre de lait demi écrémé	Skimmed milk powder	8	U	-	-	-	-	/	-	-	-	st	/	-	NA	-	-	-	/	-	NA	8	a
2018	1655	Lait infantile avec probiotiques formule épaisse amidon (Bifidobacterium 10 UFC/g)	Infant formula with probiotics thickened (Bifidobacterium 10 CFU/g)	9	U	+p	+p	st	st	Salmonella spp	+	+10,38	+p	+p	Salmonella spp	+	PA	+13,47	+p	+p	Salmonella spp	+	PA	8	b1
2018	1656	Lait infantile avec probiotiques dès 6 mois (Lactobacillus reuteri 3,2.10 ⁶ UFC/g)	Infant formula with probiotics from 6 months (Lactobacillus reuteri 3,2.10 ⁶ CFU/g)	9	U	+p	+p	+p	+p	Salmonella spp	+	+9,81	+p	+p	Salmonella spp	+	PA	+17,10	+p	+p	Salmonella spp	+	PA	8	b1
2018	1657	Lait infantile avec probiotiques lait de suite (Lactobacillus fermentum hereditum 1,4.10 ⁷ UFC/g)	Infant formula with probiotics (Lactobacillus fermentum hereditum 1,4.10 ⁷ CFU/g)	9	U	+p	+p	+p	+p	Salmonella spp	+	+14,17	+p	+p	Salmonella spp	+	PA	+15,77	+p	+p	Salmonella spp	+	PA	8	b1
2018	1658	Lait infantile avec probiotiques 6 à 12 mois (Lactobacillus rhamnosus, Bifidobacterium infantis 8,8.10 ⁶ UFC/g)	Infant formula with probiotics 6-12 months (Lactobacillus rhamnosus, Bifidobacterium infantis 8,8.10 ⁶ CFU/g)	9	U	+p	+p	st	st	Salmonella spp	+	+11,04	+p	+p	Salmonella spp	+	PA	+13,63	+p	+p	Salmonella spp	+	PA	8	b1
2018	1659	Lait infantile avec probiotiques 0 à 6 mois (B. lactis 2,8. 10 ⁶ UFC/g)	Infant formula with probiotics 0-6 months (B. lactis 2,8. 10 ⁶ CFU/g)	9	U	+p	+p	+p	+p	Salmonella spp	+	+11,71	+p	+p	Salmonella spp	+	PA	+15,75	+p	+p	Salmonella spp	+	PA	8	b1
2018	1660	Lait infantile avec probiotiques 6 à 12 mois (Bifidobacterium 10 UFC/g)	Infant formula with probiotics 6-12 months (Bifidobacterium 10 CFU/g)	9	U	st	st	st	st	/	-	+12,15	+p (H2S-)	+p (white colonies)	Salmonella spp	+	PD	+14,93	+p (H2S-)	+p (white colonies)	Salmonella spp	+	PD	8	b1
2018	1661	Lait infantile avec probiotiques formule épaisse 6 à 12 mois (Bifidobacterium 2,0.10 ⁴ UFC/g)	Infant formula with probiotics thickened 6-12 months (Bifidobacterium 2,0.10 ⁴ CFU/g)	9	U	st	st	st	st	/	-	+10,58	+p (H2S-)	+p (white colonies)	Salmonella spp	+	PD	+17,72	+p (H2S-)	+p (white colonies)	Salmonella spp	+	PD	8	b1

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												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C						Result 18h or 20h	Agree- ment 18 h or 20 h	29 h at 37°C					Result29 h
						RVS		MKTTn		Identi- fication	Result	PCR result	RVS	MKTTn	Identi- fication	PCR result	RVS			MKTTn	Identi- fication				
						XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)													XLD			
2018	1662	Lait infantile avec probiotiques 6 à 12 mois (<i>Bifidobacterium longum</i> , <i>Streptococcus thermophilus</i> 9,7.10 ⁶ UFC/g)	Infant formula with probiotics 6-12 mois (<i>Bifidobacterium longum</i> , <i>Streptococcus thermophilus</i> 9,7.10 ⁶ CFU/g)	9	U	+M(H2S-)	+M	st	st	<i>Salmonella spp</i>	+	+11,48	+p (H2S-)	+p (white colonies)	<i>Salmonella spp</i>	+	PA	+17,40	+p (H2S-)	+p (white colonies)	<i>Salmonella spp</i>	+	PA	8	b1
2018	1663	Lait infantile avec probiotiques 6 mois à 1 an (<i>B. lactis</i> 5,8.10 ⁶ UFC/g)	Infant formula with probiotics 6months-1year (<i>B. lactis</i> 5,8.10 ⁶ CFU/g)	9	U	+p (H2S-)	+p	st	st	<i>Salmonella spp</i>	+	-/+25,66/ +26,69	+p (H2S-)	+p (white colonies)	<i>Salmonella spp</i>	-	ND	+14,29	+p (H2S-)	+p (white colonies)	<i>Salmonella spp</i>	+	PA	8	b1
2018	1664	Lait infantile avec probiotiques 0 à 6 mois (<i>Lactobacillus reuteri</i> 1,0.10 ⁶ UFC/g)	Infant formula with probiotics 0-6 months (<i>Lactobacillus reuteri</i> 1,0.10 ⁶ CFU/g)	9	U	+p (H2S-)	+p	+p (H2S-)	+p	<i>Salmonella spp</i>	+	+15,64	+p (H2S-)	+p (white colonies)	<i>Salmonella spp</i>	+	PA	+19,67	+p (H2S-)	+p (white colonies)	<i>Salmonella spp</i>	+	PA	8	b1
2018	9644	Lait infantile avec probiotiques (<i>L. rhamnosus</i> + <i>B. infantis</i> 7,9.10 ⁶ UFC/g)	Infant formula with probiotics (<i>L. rhamnosus</i> + <i>B. infantis</i> 7,9.10 ⁶ CFU/g)	9	U	st	st	st	st	/	-	-	-	-	/	-	NA	-	-	-	/	-	NA	8	b1
2018	9645	Lait infantile avec probiotiques (<i>L. fermentum hereditum</i> 4,6.10 ⁶ UFC/g)	Infant formula with probiotics (<i>L. fermentum hereditum</i> 4,6.10 ⁶ CFU/g)	9	U	+M	+M	+p	+p	<i>Salmonella spp</i>	+	+19,91	+p	+p	<i>Salmonella spp</i>	+	PA	+20,97	+p	+p	<i>Salmonella spp</i>	+	PA	8	b1
2018	9646	Lait infantile avec probiotiques (<i>L. reuteri</i> 7,6.10 ⁵ UFC/g)	Infant formula with probiotics (<i>L. reuteri</i> 7,6.10 ⁵ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	9647	Lait infantile avec probiotiques (<i>L. fermentum</i> 1,2.10 ⁵ UFC/g)	Infant formula with probiotics (<i>L. fermentum</i> 1,2.10 ⁵ CFU/g)	9	U	+p	+p	st	st	<i>Salmonella spp</i>	+	+14,21	+p	+p	<i>Salmonella spp</i>	+	PA	+20,85	+p	+M	<i>Salmonella spp</i>	+	PA	8	b1
2018	9648	Lait infantile avec probiotiques (<i>L. fermentum</i> 6,0.10 ² UFC/g)	Infant formula with probiotics (<i>L. fermentum</i> 6,0.10 ² CFU/g)	9	U	st	st	st	st	/	-	+19,12	+p	+p	<i>Salmonella spp</i>	+	PD	+15,31	+p	+p	<i>Salmonella spp</i>	+	PD	8	b1
2018	9649	Lait infantile avec probiotiques (<i>Bifidobacterium</i> 10 UFC/g)	Infant formula with probiotics (<i>Bifidobacterium</i> 10 CFU/g)	9	U	st	st	st	st	/	-	-/-	+p	+p	<i>Salmonella spp</i>	-	NA	+17,74	+p	+p	<i>Salmonella spp</i>	+	PD	8	b1
2018	2259	Lait infantile 2ème âge avec probiotiques (<i>L. reuteri</i> 1,5.10 ⁶ UFC/g)	Infant formula with probiotics 2 (<i>L. reuteri</i> 1,5.10 ⁶ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2260	Lait infantile premium avec probiotiques (<i>Bifidobacterium</i> 5,4.10 ⁴ UFC/g)	Infant formula with probiotics premium (<i>Bifidobacterium</i> 5,4.10 ⁴ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2261	Lait infantile premium 2ème âge avec probiotiques (<i>Bifidobacterium</i> 2,6.10 ³ UFC/g)	Infant formula with probiotics 2 (<i>Bifidobacterium</i> 2,6.10 ³ CFU/g)	9	U	st	st	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b1

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												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C								Result 18h or 20h	Agree- ment 18 h or 20 h	29 h at 37°C			
						RVS		MKTTn		Identi- fication	Result	PCR result	RVS	MKTTn	Identi- fication	PCR result	RVS	MKTTn	Identi- fication						
						XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD			XLD	XLD				XLD			
2018	2262	Lait infantile plus 2ème âge avec probiotiques (<i>B. lactis</i> + <i>S.thermophilus</i> 7,0.10³ UFC/g)	Infant formula with probiotics 2 (<i>B. lactis</i> + <i>S.thermophilus</i> 7,0.10³ CFU/g)	9	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+11,90	+p	+p	<i>Salmonella spp</i>	+	PA	+13,65	+p	+p	<i>Salmonella spp</i>	+	PA	8	b1
2018	2263	Lait infantile premium 2ème âge avec probiotiques (Bifidobacterium 8,7.10⁶ UFC/g)	Infant formula with probiotics premium (Bifidobacterium 8,7.10⁶ CFU/g)	9	U	st	st	st	st	/	-	+11,67	+p	+p	<i>Salmonella spp</i>	+	PD	+12,15	+p	+p	<i>Salmonella spp</i>	+	PD	8	b1
2018	2264	Lait infantile fibre 3 avec probiotiques (<i>L. reuteri</i> 1,7.10⁴ UFC/g)	Infant formula with probiotics with fibre 3 (<i>L. reuteri</i> 1,7.10⁴ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2265	Lait infantile plus 1er âge avec probiotiques (<i>B. lactis</i> 5,9.10⁵ UFC/g)	Infant formula with probiotics 0-6months (<i>B. lactis</i> 5,9.10⁵CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2266	Lait infantile 2ème âge avec probiotiques (<i>B. lactis</i> 1,4.10⁶ UFC/g)	Infant formula with probiotics 2 (<i>B. lactis</i> 1,4.10⁶ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2267	Lait infantile formule épaisse 2ème âge avec probiotiques (<i>L. reuteri</i> 6,3.10⁵ UFC/g)	Infant formula with probiotics 2 thickened (<i>L. reuteri</i> 6,3.10⁵ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2268	Lait infantile premium avec probiotiques (Bifidobacterium 4,6.10⁴ UFC/g)	Infant formula with probiotics premium (Bifidobacterium 4,6.10⁴ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2269	Lait infantile relais 2ème âge avec probiotiques (<i>L. reuteri</i> 7,9.10⁵ UFC/g)	Infant formula with probiotics 2 (<i>L. reuteri</i> 7,9.10⁵ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2270	Lait infantile formule épaissie avec probiotiques (<i>L. reuteri</i> 4,7.10⁵ UFC/g)	Infant formula with probiotics thickened(<i>L. reuteri</i> 4,7.10⁵ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2271	Lait infantile lait de suite 2ème âge avec probiotiques (<i>L. fermentum hereditum</i> 1,4.10⁶ UFC/g)	Infant formula with probiotics 2 (<i>L. fermentum hereditum</i> 1,4.10⁶ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2272	Lait infantile 2ème âge avec probiotiques (<i>L. fermentum</i> 9,9.10⁵ UFC/g)	Infant formula with probiotics 2 (<i>L. fermentum</i> 9,9.10⁵ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2273	Lait infantile avec probiotiques (<i>L. rhamnosus</i> + <i>B. infantis</i> 8,0.10⁶UFC/g)	Infant formula with probiotics (<i>L. rhamnosus</i> + <i>B. infantis</i> 8,0.10⁶ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1
2018	2274	Lait infantile formule épaissie 2ème âge avec probiotiques (<i>L. reuteri</i> 5,8.10⁵ UFC/g)	Infant formula with probiotics 2 thickened (<i>L. reuteri</i> 5,8.10⁵ CFU/g)	9	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b1

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												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C						Result 18h or 20h	Agreement 18 h or 20 h	29 h at 37°C					Result29 h
						RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	PCR result	RVS			MKTTn	Identification				
						XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)													XLD			
2018	1075	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 9,6.10 ⁵ UFC/g)	Infant cereals cocoa with probiotics (<i>B. lactis</i> 9,6.10 ⁵ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	1076	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 1,5.10 ⁶ UFC/g)	Infant cereals cocoa with probiotics (<i>B. lactis</i> 1,5.10 ⁶ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1077	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 8,6.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 8,6.10 ⁵ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	1078	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 6,4.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 6,4.10 ⁵ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1079	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 4,2.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 4,2.10 ⁵ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+14,38	+p	+p	<i>Salmonella spp</i>	+	PA	+18,83	+p	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	1080	Céréales infantiles biscuité avec probiotiques (<i>B. lactis</i> 5,8.10 ⁵ UFC/g)	Infant cereals biscuit with probiotics (<i>B. lactis</i> 5,8.10 ⁵ CFU/g)	10	U	st	st	st	st	/	-	+15,89	+p	+p	<i>Salmonella spp</i>	+	PD	+19,71	+p	+p	<i>Salmonella spp</i>	+	PD	8	b2
2018	1081	Céréales infantiles biscuité avec probiotiques (<i>B. lactis</i> 4,4.10 ⁵ UFC/g)	Infant cereals biscuit with probiotics (<i>B. lactis</i> 4,4.10 ⁵ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1082	Céréales infantiles chocolat au lait biscuité avec probiotiques (<i>B. lactis</i> 4,0.10 ⁵ UFC/g)	Infant cereals milk chocolate with probiotics (<i>B. lactis</i> 4,0.10 ⁵ CFU/g)	10	U	-	-	-	-	/	-	+16,26	+M	+p	<i>Salmonella spp</i>	+	PD	+17,41	+M	+p	<i>Salmonella spp</i>	+	PD	8	b2
2018	1083	Céréales infantiles miel avec probiotiques (<i>B. lactis</i> 1,8.10 ⁸ UFC/g)	Infant cereals honey with probiotics (<i>B. lactis</i> 1,8.10 ⁸ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,94	+p	+p	<i>Salmonella spp</i>	+	PA	+15,19	+p	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	1084	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,4.10 ⁶ UFC/g)	Infant cereals vanilla with probiotics (<i>B. lactis</i> 1,4.10 ⁶ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+17,26	+p	+p	<i>Salmonella spp</i>	+	PA	+26,07	+p	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	1085	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,2.10 ⁶ UFC/g)	Infant cereals vanilla with probiotics (<i>B. lactis</i> 1,2.10 ⁶ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+13,28	+p	+p	<i>Salmonella spp</i>	+	PA	+14,21	+p	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	1086	Céréales infantiles noisette biscuité avec probiotiques (<i>B. lactis</i> 4,8.10 ⁵ UFC/g)	Infant cereals nuts with probiotics (<i>B. lactis</i> 4,8.10 ⁵ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2

MILK POWDERS, INFANT FORMULA AND INFANT CEREALS (375 g sample size) - EXTENSION STUDY (ADRIA Développement, 2018)																									
Year of analysis	Code	Product (French name)	Product	Protocol Number	Study design (P:paired, U:unpaired)	Reference method ISO 6579-1						Alternative method: Assurance GDS® for <i>Salmonella</i> Tq method											Category	Type	
												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C						Result 18h or 20h	Agreement 18 h or 20 h	29 h at 37°C					Result29 h
						RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	PCR result	RVS			MKTTn	Identification				
						XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD			XLD			XLD		XLD			
2018	1087	Céréales infantiles noisette biscuité avec probiotiques (<i>B. lactis</i> 8,0.10 ⁴ UFC/g)	Infant cereals nuts with probiotics (<i>B. lactis</i> 8,0.10 ⁴ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+12,29	+p	+p	<i>Salmonella spp</i>	+	PA	+14,03	+p	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	1088	Céréales infantiles caramel avec probiotiques (<i>B. lactis</i> 1,4.10 ⁴ UFC/g)	Infant cereals caramel with probiotics (<i>B. lactis</i> 1,4.10 ⁴ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	9650	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 4,5.10 ⁵ UFC/g)	Infant cereals vanilla with probiotics (<i>B. lactis</i> 4,5.10 ⁵ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+10,93	+p	+p	<i>Salmonella spp</i>	+	PA	+10,88	+p	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	9651	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 3,3.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 3,3.10 ⁵ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1910	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,6.10 ⁶ UFC/g)	Infant cereals with probiotics vanilla (<i>B. lactis</i> 1,6.10 ⁶ CFU/g)	10	U	st	st	st	st	/	-	+11,06	+p	+p	<i>Salmonella spp</i>	+	PD	+14,34	+p	+p	<i>Salmonella spp</i>	+	PD	8	b2
2018	1911	Céréales infantiles chocolat avec probiotiques (<i>B. lactis</i> 2,6.10 ⁵ UFC/g)	Infant cereals with probiotics cocoa (<i>B. lactis</i> 2,6.10 ⁵ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+14,08	+M	+p	<i>Salmonella spp</i>	+	PA	+16,09	+m	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	1912	Céréales infantiles miel avec probiotiques (<i>B. lactis</i> 1,1.10 ⁶ UFC/g)	Infant cereals with probiotics honey (<i>B. lactis</i> 1,1.10 ⁶ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+12,29	+M	+p	<i>Salmonella spp</i>	+	PA	+15,86	+1/2	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	1913	Céréales infantiles caramel avec probiotiques (<i>B. lactis</i> 1,1.10 ⁵ UFC/g)	Infant cereals with probiotics caramel (<i>B. lactis</i> 1,1.10 ⁵ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+13,08	+p	+p	<i>Salmonella spp</i>	+	PA	+14,28	+p	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	1914	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 1,3.10 ⁶ UFC/g)	Infant cereals with probiotics cocoa (<i>B. lactis</i> 1,3.10 ⁶ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1915	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 3,2.10 ⁵ UFC/g)	Infant cereals with probiotics 5 cereals (<i>B. lactis</i> 3,2.10 ⁵ CFU/g)	10	U	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,88	+p	+p	<i>Salmonella spp</i>	+	PA	+18,98	+p	+p	<i>Salmonella spp</i>	+	PA	8	b2
2018	2174	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,3.10 ⁵ UFC/g)	Infant cereals with probiotics vanilla (<i>B. lactis</i> 1,3.10 ⁵ CFU/g)	10	U	-	-	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	2175	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 3,4.10 ⁵ UFC/g)	Infant cereals with probiotics 5 cereals (<i>B. lactis</i> 3,4.10 ⁵ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	2176	Céréales infantiles miel avec probiotiques (<i>B. lactis</i> 6,7.10 ⁵ UFC/g)	Infant cereals with probiotics honey (<i>B. lactis</i> 6,7.10 ⁵ CFU/g)	10	U	st	st	st	st	/	-	-	-	st	/	-	NA	-	-	-	/	-	NA	8	b2

MILK POWDERS, INFANT FORMULA AND INFANT CEREALS (375 g sample size) - EXTENSION STUDY (ADRIA Développement, 2018)																									
Year of analysis	Code	Product (French name)	Product	Protocol Number	Study design (P:paired, U:unpaired)	Reference method ISO 6579-1						Alternative method: Assurance GDS® for <i>Salmonella</i> Tq method											Category	Type	
												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C								Result 18h or 20h	Agree- ment 18 h or 20 h	29 h at 37°C			
						RVS		MKTTn		Identi- fication	Result	PCR result	RVS	MKTTn	Identi- fication	PCR result	RVS	MKTTn	Identi- fication						
						XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD			XLD	XLD				XLD			XLD
2018	2177	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 2,2.10 ⁶ UFC/g)	Infant cereals with probiotics vanilla (<i>B. lactis</i> 2,2.10 ⁶ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	2178	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 2,4.10 ⁶ UFC/g)	Infant cereals with probiotics cocoa (<i>B. lactis</i> 2,4.10 ⁶ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	2179	Céréales infantiles biscuité avec probiotiques (<i>B. lactis</i> 7,0.10 ⁴ UFC/g)	Infant cereals with probiotics biscuit (<i>B. lactis</i> 7,0.10 ⁴ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	2180	Céréales infantiles noisette biscuité avec probiotiques (<i>B. lactis</i> 7,0.10 ⁵ UFC/g)	Infant cereals with probiotics nuts (<i>B. lactis</i> 7,0.10 ⁵ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	-	st	/	-	NA	8	b2
2018	2181	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 7,0.10 ⁴ UFC/g)	Infant cereals with probiotics 5 cereals (<i>B. lactis</i> 7,0.10 ⁴ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	2182	Céréales infantiles chocolat biscuité avec probiotiques (<i>B. lactis</i> 7,0.10 ⁵ UFC/g)	Infant cereals with probiotics biscuit (<i>B. lactis</i> 7,0.10 ⁵ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	-	st	/	-	NA	8	b2
2018	2183	Céréales infantiles biscuité avec probiotiques (<i>B. lactis</i> 3,0.10 ⁵ UFC/g)	Infant cereals with probiotics biscuit (<i>B. lactis</i> 3,0.10 ⁵ CFU/g)	10	U	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	b2
2018	2438	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,0.10 ⁶ UFC/g)	Infant cereals with probiotics vanilla (<i>B. lactis</i> 1,0.10 ⁶ CFU/g)	10	U	-	-	-	-	/	-	-	st	st	/	-	NA	-	-	-	/	-	NA	8	b2
2018	1297	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	11	P	+p (H2S-)	+p	+p (H2S-)	+p	<i>Salmonella spp</i>	+	+15,77	+p (H2S-)	+p (H2S-)	<i>Salmonella spp</i>	+	PA	+17,42	+p (H2S-)	+p (H2S-)	<i>Salmonella spp</i>	+	PA	8	c1
2018	1298	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	11	P	+p (H2S-)	+p	+p (H2S-)	+p	<i>Salmonella spp</i>	+	+14,99	+p (H2S-)	+p (H2S-)	<i>Salmonella spp</i>	+	PA	+16,78	+p (H2S-)	+p (H2S-)	<i>Salmonella spp</i>	+	PA	8	c1
2018	1299	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+p (H2S-)	+p	+p (H2S-)	+p	<i>Salmonella spp</i>	+	+11,90	+p (H2S-)	+p (H2S-)	<i>Salmonella spp</i>	+	PA	+13,30	+p (H2S-)	+p (H2S-)	<i>Salmonella spp</i>	+	PA	8	c1
2018	1300	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+p (H2S-)	+p	+p (H2S-)	+p	<i>Salmonella spp</i>	+	+15,97	+p (H2S-)	+p (H2S-)	<i>Salmonella spp</i>	+	PA	+17,00	+p (H2S-)	+p (H2S-)	<i>Salmonella spp</i>	+	PA	8	c1
2018	1301	Lait infantile sans probiotique croissance 3	Infant formula without probiotic growth 3	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,72	+p	+p	<i>Salmonella spp</i>	+	PA	+16,27	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1
2018	1302	Lait infantile sans probiotique croissance 3	Infant formula without probiotic growth 4	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+20,80	+p	+p	<i>Salmonella spp</i>	+	PA	+19,35	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1
2018	1303	Lait infantile sans probiotique gourmand 2ème âge	Infant formula without probiotic gourmet 1-2 years	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+13,49	+p	+p	<i>Salmonella spp</i>	+	PA	+16,36	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1
2018	1304	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+16,67	+p	+p	<i>Salmonella spp</i>	+	PA	+17,82	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1

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Year of analysis	Code	Product (French name)	Product	Protocol Number	Study design (P:paired, U:unpaired)	Reference method ISO 6579-1						Alternative method: Assurance GDS® for <i>Salmonella</i> Tq method											Category	Type	
												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C													Agreement 18 h or 20 h
						RVS		MKTTn		Identification	Result	PCR result	RVS	MKTTn	Identification	PCR result	RVS	MKTTn	Identification						
						XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD			XLD	XLD		XLD	XLD				
2018	1305	Lait infantile sans probiotique nourrisson bio	Infant formula without probiotic organic	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+13,81	+p	+p	<i>Salmonella spp</i>	+	PA	+15,48	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1
2018	1306	Lait infantile sans probiotique bio 2ème âge	Infant formula without probiotic organic 1-2 years	11	P	+M	+p	+M	+p	<i>Salmonella spp</i>	+	+22,89	+p	+p	<i>Salmonella spp</i>	+	PA	+22,32	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1
2018	1307	Lait infantile sans probiotique bio 2ème âge	Infant formula without probiotic organic 1-2 years	11	P	+M	+M	+M	+M	<i>Salmonella spp</i>	+	+16,76	+M	+M	<i>Salmonella spp</i>	+	PA	+16,41	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1
2018	1308	Lait infantile sans probiotique junior 4	Infant formula without probiotic junior 4	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1309	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1310	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,37	+p	+p	<i>Salmonella spp</i>	+	PA	+16,13	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1
2018	1311	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1680	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+12,88	+p	+p	<i>Salmonella spp</i>	+	PA	+13,90	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1
2018	1681	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+14,45	+p	+p	<i>Salmonella spp</i>	+	PA	+15,07	+p	+p	<i>Salmonella spp</i>	+	PA	8	c1
2018	1682	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1862	Lait infantile sans probiotique 6-12 mois	Infant formula without probiotic 6-12 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1863	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1864	Lait infantile sans probiotique 0-6 mois	Infant formula without probiotic 0-6 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1865	Lait infantile sans probiotique pro+ 0-6 mois	Infant formula without probiotic 0-6 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1866	Lait infantile sans probiotique dès la naissance 0-6 mois	Infant formula without probiotic birth 0-6 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1867	Lait infantile sans probiotique bio 6-12 mois	Infant formula without probiotic organic 6-12 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1868	Lait infantile sans probiotique 6-12 mois	Infant formula without probiotic 6-12 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1869	Lait infantile sans probiotique 6-12 mois	Infant formula without probiotic 6-12 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1870	Lait infantile sans probiotique bio 6-12 mois	Infant formula without probiotic organic 6-12 months	11	P	st	st	-	-	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1871	Lait infantile sans probiotique 6mois - 1an	Infant formula without probiotic organic 6-12 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	1872	Lait infantile sans probiotique 0-6 mois	Infant formula without probiotic 0-6 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1

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												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C						Result 18h or 20h	Agree- ment 18 h or 20 h	29 h at 37°C					Result29 h
						RVS		MKTTn		Identi- fication	Result	PCR result	RVS	MKTTn	Identi- fication	PCR result	RVS			MKTTn					
						XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)				XLD	XLD			XLD			XLD	XLD	XLD			
2018	1873	Lait infantile sans probiotique bio 0-6mois	Infant formula without probiotic organic 0-6 months	11	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c1
2018	2436	Lait infantile dès la naissance 1er âge sans probiotique	Infant formula without probiotic 0 -6 months	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	16,62	+p	+p	<i>Salmonella spp</i>	+	PA	+19,47	+1/2	+1/2	<i>Salmonella spp</i>	+	PA	8	c1
2018	2437	Lait infantile physioloac bio 2ème âge sans probiotique	Infant formula without probiotic organic 2	11	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	-/+25,99/ +25,71	+p	+p	<i>Salmonella spp</i>	-	ND	+26,24	+M	+M	<i>Salmonella spp</i>	+	PA	8	c1
2018	1492	Céréales infantiles sans probiotique saveur briochée	Infant cereals without probiotics	12	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1493	Céréales infantiles sans probiotique vanille	Infant cereals without probiotics vanilla	12	P	-	-	-	-	/	-	-	-	-	/	-	NA	-	-	st	/	-	NA	8	c2
2018	1494	Céréales infantiles sans probiotique cacao	Infant cereals without probiotics cocoa	12	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1495	Céréales infantiles sans probiotique croissance vanille 12 mois	Infant cereals without probiotics growth vanilla	12	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+24,24	+p	+p	<i>Salmonella spp</i>	+	PA	+21,53	st (5x:st)	st (5x:st)	/	-	PPND	8	c2
2018	1496	Céréales infantiles sans probiotique croissance choco 12 mois	Infant cereals without probiotics growth cocoa	12	P	+M	+p	+p	+p	<i>Salmonella spp</i>	+	+16,02	+p	+p	<i>Salmonella spp</i>	+	PA	+13,79	+p	+p	<i>Salmonella spp</i>	+	PA	8	c2
2018	1497	Céréales infantiles sans probiotique miel 8 mois	Infant cereals without probiotics honey 8 months	12	P	+M	+M	+p	+p	<i>Salmonella spp</i>	+	+18,08	+M	+p	<i>Salmonella spp</i>	+	PA	+14,93	M	+p	<i>Salmonella spp</i>	+	PA	8	c2
2018	1498	Céréales infantiles sans probiotique multicéréals 6 mois	Infant cereals without probiotics multicereals 6 months	12	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+19,52	+p	+p	<i>Salmonella spp</i>	+	PA	+17,00	+p	+p	<i>Salmonella spp</i>	+	PA	8	c2
2018	1499	Céréales infantiles sans probiotique saveur biscuit 6 mois	Infant cereals without probiotics biscuit 6 months	12	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+17,19	+p	+p	<i>Salmonella spp</i>	+	PA	+15,59	+p	+p	<i>Salmonella spp</i>	+	PA	8	c2
2018	1500	Céréales infantiles sans probiotique saveur briochée pépites 15 mois	Infant cereals without probiotics buns	12	P	+M	+M	+p	+M	<i>Salmonella spp</i>	+	+18,41	+M	+p	<i>Salmonella spp</i>	+	PA	+18,59	+p	+p	<i>Salmonella spp</i>	+	PA	8	c2
2018	1501	Céréales infantiles sans probiotique saveur vanille pépites 15 mois	Infant cereals without probiotics vanilla 15 months	12	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,97	+p	+p	<i>Salmonella spp</i>	+	PA	+13,59	+p	+p	<i>Salmonella spp</i>	+	PA	8	c2
2018	1502	Céréales infantiles sans probiotique chocolat 60% céréals	Infant cereals without probiotics cocoa 6 months	12	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,68	+p	+p	<i>Salmonella spp</i>	+	PA	+15,84	+p	+p	<i>Salmonella spp</i>	+	PA	8	c2
2018	1503	Céréales infantiles sans probiotique vanille 6 mois	Infant cereals without probiotics vanilla 6 months	12	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+17,66	+p	+p	<i>Salmonella spp</i>	+	PA	+17,39	+p	+p	<i>Salmonella spp</i>	+	PA	8	c2
2018	1504	Céréales infantiles sans probiotique biscuit 6 mois	Infant cereals without probiotics biscuit 6 months	12	P	+p	+p	+p	+M	<i>Salmonella spp</i>	+	+17,66	+M	+M	<i>Salmonella spp</i>	+	PA	+18,45	+p	+p	<i>Salmonella spp</i>	+	PA	8	c2

MILK POWDERS, INFANT FORMULA AND INFANT CEREALS (375 g sample size) - EXTENSION STUDY (ADRIA Développement, 2018)																									
Year of analysis	Code	Product (French name)	Product	Protocol Number	Study design (P:paired, U:unpaired)	Reference method ISO 6579-1						Alternative method: Assurance GDS® for <i>Salmonella</i> Tq method											Category	Type	
												18h (infant formula or infant cereal) or 20 h (milk powder) at 37°C						Result 18h or 20h	Agree- ment 18 h or 20 h	29 h at 37°C					Result29 h
						RVS		MKTTn		Identi- fication	Result	PCR result	RVS	MKTTn	Identi- fication	PCR result	RVS			MKTTn	Identi- fication				
XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)	XLD	Edel (IPL) or ASAP (ADRIA)	XLD	XLD	XLD	XLD				XLD	XLD			XLD	XLD							
2018	1505	Céréales infantiles sans probiotique douceur de miel 6 mois	Infant cereals without probiotics honey 6 months	12	P	-	-	-	-	/	-	-	-	-	/	-	NA	-	-	-	/	-	NA	8	c2
2018	1506	Céréales infantiles sans probiotique vanille naturelle 4 mois	Infant cereals without probiotics vanilla 4 months	12	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,31	+p	+M	<i>Salmonella spp</i>	+	PA	+16,57	+p	+p	<i>Salmonella spp</i>	+	PA	8	c2
2018	1916	Céréales infantiles riz blé avoine	Infant cereals without probiotic rice, wheat, oat	12	P	+M	+p	+M	+M	<i>Salmonella spp</i>	+	+15,66	+M	+M	<i>Salmonella spp</i>	+	PA	+14,62	+M	+M	<i>Salmonella spp</i>	+	PA	8	c2
2018	1917	Céréales infantiles babivanille	Infant cereals without probiotic vanilla	12	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,48	+p	+p	<i>Salmonella spp</i>	+	PA	+15,63	+M	+M	<i>Salmonella spp</i>	+	PA	8	c2
2018	1918	Céréales infantiles multicéréals	Infant cereals without probiotic multicereals	12	P	+p	+p	+p	+p	<i>Salmonella spp</i>	+	+15,38	+p	+p	<i>Salmonella spp</i>	+	PA	+16,00	+M	+M	<i>Salmonella spp</i>	+	PA	8	c2
2018	1919	Céréales infantiles légumes du potager	Infant cereals without probiotic vegetables	12	P	+M	+p	+p	+p	<i>Salmonella spp</i>	+	+16,25	+p	+p	<i>Salmonella spp</i>	+	PA	+16,21	+1/2	+M	<i>Salmonella spp</i>	+	PA	8	c2
2018	1920	Céréales infantiles choco biscuité	Infant cereals without probiotic cocoa	12	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1976	Céréales infantiles multicéréals	Infant cereals without probiotic multicereals	12	P	-	-	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1977	Céréales infantiles 3 céréals	Infant cereals without probiotic 3 cereals	12	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1978	Céréales infantiles avoine blé riz	Infant cereals without probiotic rice, wheat, oat	12	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1979	Céréales infantiles Epeautre	Infant cereals without probiotic spelt	12	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1980	Céréales infantiles chocolat	Infant cereals without probiotic cocoa	12	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1981	Céréales infantiles muesli fraise	Infant cereals without probiotic strawberry	12	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1982	Céréales infantiles miel	Infant cereals without probiotic honey	12	P	-	-	-	-	/	-	-	-	-	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1983	Céréales infantiles croissance vanille gourmande	Infant cereals without probiotic, growth vanilla	12	P	st	st	st	st	/	-	-	st	st	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1984	Céréales infantiles croissance vanille gourmande	Infant cereals without probiotic, growth vanilla	12	P	-	-	-	-	/	-	-	-	-	/	-	NA	-	st	st	/	-	NA	8	c2
2018	1985	Céréales infantiles croissance caramel	Infant cereals without probiotic, growth caramel	12	P	-	-	-	-	/	-	-	-	-	/	-	NA	-	-	-	/	-	NA	8	c2
2018	1986	Céréales infantiles du soir multicéréals légumes du soleil	Infant cereals without probiotic multi cereals and vegetables	12	P	-	-	-	-	/	-	-	-	-	/	-	NA	-	st	st	/	-	NA	8	c2

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							18 h (infant formula or infant cereal) or 20 h (milk powder) at 37°C + 72 h at 4°C				Result 18 h or 20 h + 72 h	Agreement 18 h or 20 h + 72 h	29 h at 37°C + 72 h at 4°C				Result 29 h + 72 h	Agreement 29 h + 72 h		
						Result	PCR result	RVS XLD	MKTTn XLD	Confirmation			PCR result	RVS XLD	MKTTn XLD	Confirmation				
2018	6	Lait en poudre écrémé	Skimmed milk powder	8	U	-	+10,72	+p	+p	+	+	PD	+12,56	+p	+p	+	+	PD	8	a
2018	7	Lait en poudre écrémé	Skimmed milk powder	8	U	+	+10,61	+p	+p	+	+	PA	+11,11	+p	+p	+	+	PA	8	a
2018	8	Lait en poudre écrémé	Skimmed milk powder	8	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	a
2018	9	Lait en poudre demi-écrémé	Semi-skimmed milk powder	8	U	+	+10,14	+p	+p	+	+	PA	+9,95	+p	+p	+	+	PA	8	a
2018	10	Lait en poudre demi-écrémé	Semi-skimmed milk powder	8	U	-	+10,80	+p	+p	+	+	PD	+9,59	+p	+p	+	+	PD	8	a
2018	11	Lait en poudre écrémé	Skimmed milk powder	8	U	-	+13,18	+p	+p	+	+	PD	+12,49	+p	+p	+	+	PD	8	a
2018	12	Lait en poudre entier	Whole milk powder	8	U	+	+11,38	+p	+p	+	+	PA	+13,06	+p	+p	+	+	PA	8	a
2018	13	Lait en poudre écrémé bio	Organic skimmed milk powder	8	U	+	+17,71	+p	+p	+	+	PA	+12,63	+p	+p	+	+	PA	8	a
2018	14	Lait en poudre entier	Whole milk powder	8	U	+	+10,77	+p	+p	+	+	PA	+12,66	+p	+p	+	+	PA	8	a
2018	15	Lait en poudre demi-écrémé	Semi-skimmed milk powder	8	U	-	+9,16	+p	+p	+	+	PD	+10,27	+p	+p	+	+	PD	8	a
2018	16	Lait en poudre écrémé	Skimmed milk powder	8	U	+	+9,84	+p	+p	+	+	PA	+10,40	+p	+p	+	+	PA	8	a
2018	17	Lait en poudre entier	Whole milk powder	8	U	+	+10,55	+p	+p	+	+	PA	+9,75	+p	+p	+	+	PA	8	a
2018	18	Lait en poudre demi-écrémé	Semi-skimmed milk powder	8	U	-	+9,54	+p	+p	+	+	PD	+9,34	+p	+p	+	+	PD	8	a
2018	19	Lait en poudre bio écrémé	Organic skimmed milk powder	8	U	-	+10,24	+p	+p	+	+	PD	+10,26	+p	+p	+	+	PD	8	a
2018	20	Lait en poudre écrémé	Skimmed milk powder	8	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	a
2018	1061	Lait en poudre écrémé	Skimmed milk powder	8	U	+	+10,89	+p	+p	+	+	PA	+12,53	+p	+p	+	+	PA	8	a
2018	1062	Lait en poudre entier	Whole milk powder	8	U	+	+9,73	+p	+p	+	+	PA	+13,54	+p	+p	+	+	PA	8	a
2018	1063	Lait en poudre entier	Whole milk powder	8	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	a
2018	1064	Lait en poudre entier	Whole milk powder	8	U	-													8	a
2018	1065	Lait en poudre entier	Whole milk powder	8	U	+	+14,05	+p	+p	+	+	PA	+16,19	+p	+p	+	+	PA	8	a
2018	1066	Lait en poudre écrémé	Skimmed milk powder	8	U	-	- /+30,38/-	+p	+p	+	-	NA	+25,25	+p	+p	+	+	PD	8	a
2018	1067	Lait en poudre écrémé bio	Organic skimmed milk powder	8	U	+	+26,39	+p	+p	+	+	PA	+17,87	+p	+p	+	+	PA	8	a
2018	1068	Lait en poudre écrémé	Skimmed milk powder	8	U	-	+24,28	+p	+p	+	+	PD	+16,83	+p	+p	+	+	PD	8	a
2018	1069	Lait en poudre écrémé	Skimmed milk powder	8	U	+	-	-	-	/	-	ND	-	-	-	/	-	ND	8	a
2018	1070	Lait en poudre écrémé	Skimmed milk powder	8	U	+	+10,76	+p	+p	+	+	PA	+10,58	+p	+p	+	+	PA	8	a
2018	1071	Lait en poudre écrémé	Skimmed milk powder	8	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	a
2018	1072	Lait en poudre écrémé	Skimmed milk powder	8	U	-	+17,03	+p	+p	+	+	PD	+18,03	+p	+p	+	+	PD	8	a
2018	1073	Lait en poudre écrémé	Skimmed milk powder	8	U	+	+20,31	+p	+p	+	+	PA	+14,96	+p	+p	+	+	PA	8	a
2018	1074	Lait en poudre écrémé	Skimmed milk powder	8	U	+	+9,92	+p	+p	+	+	PA	+12,20	+p	+p	+	+	PA	8	a
2018	1904	Poudre de lait écrémé	Skimmed milk powder	8	U	+	+9,27	+p	+p	+	+	PA	+12,18	+p	+p	+	+	PA	8	a
2018	1905	Poudre de lait écrémé	Skimmed milk powder	8	U	+	+10,71	+p	+p	+	+	PA	+19,75	+p	+p	+	+	PA	8	a
2018	1906	Poudre de lait écrémé	Skimmed milk powder	8	U	-	+9,43	+p	+p	+	+	PD	+11,04	+p	+p	+	+	PD	8	a
2018	1907	Poudre de lait calcium	Milk powder calcium	8	U	+	+9,62	+p	+p	+	+	PA	+9,62	+p	+p	+	+	PA	8	a
2018	1908	Poudre de lait écrémé	Skimmed milk powder	8	U	+	+10,27	+p	+p	+	+	PA	+17,94	+p	+p	+	+	PA	8	a
2018	1909	Poudre de lait écrémé	Skimmed milk powder	8	U	+	+11,57	+m	+p	+	+	PA	+21,38	+m	+p	+	+	PA	8	a

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						Result	PCR result	RVS XLD	MKTTn XLD	Confirmation			PCR result	RVS XLD	MKTTn XLD	Confirmation				
2018	1655	Lait infantile avec probiotiques formule épaissie amidon (Bifidobacterium 10UFC/g)	Infant formula with probiotics thickened (Bifidobacterium 10 CFU/g)	9	U	+	+9,64	+p	+p	+	+	PA	+11,07	+p	+p	+	+	PA	8	b1
2018	1656	Lait infantile avec probiotiques dès 6 mois (<i>Lactobacillus reuteri</i> 3,2.10 ⁶ UFC/g)	Infant formula with probiotics from 6 months (<i>Lactobacillus reuteri</i> 3,2.10 ⁶ CFU/g)	9	U	+	+9,61	+p	+p	+	+	PA	+16,83	+p	+p	+	+	PA	8	b1
2018	1657	Lait infantile avec probiotiques lait de suite (<i>Lactobacillus fermentum hereditum</i> 1,4.10 ⁷ UFC/g)	Infant formula with probiotics (<i>Lactobacillus fermentum hereditum</i> 1,4.10 ⁷ CFU/g)	9	U	+	+12,55	+p	+p	+	+	PA	+16,45	+p	+p	+	+	PA	8	b1
2018	1658	Lait infantile avec probiotiques 6 à 12 mois (<i>Lactobacillus rhamnosus</i> , <i>Bifidobacterium infantis</i> 8,8.10 ⁶ UFC/g)	Infant formula with probiotics 6-12 months (<i>Lactobacillus rhamnosus</i> , <i>Bifidobacterium infantis</i> 8,8.10 ⁶ CFU/g)	9	U	+	+11,62	+p	+p	+	+	PA	+14,33	+p	+p	+	+	PA	8	b1
2018	1659	Lait infantile avec probiotiques 0 à 6 mois (<i>B. lactis</i> 2,8. 10 ⁶ UFC/g)	Infant formula with probiotics 0-6 months (<i>B. lactis</i> 2,8. 10 ⁶ CFU/g)	9	U	+	+14,74	+p	+p	+	+	PA	+15,47	+p	+p	+	+	PA	8	b1
2018	1660	Lait infantile avec probiotiques 6 à 12 mois (Bifidobacterium 10 UFC/g)	Infant formula with probiotics 6-12 months (Bifidobacterium 10 CFU/g)	9	U	-	+13,01	+p (H2S-)	+p (white colonies)	+	+	PD	+17,06	+p (H2S-)	+p (white colonies)	+	+	PD	8	b1
2018	1661	Lait infantile avec probiotiques formule épaisse 6 à 12 mois (Bifidobacterium 2,0.10 ⁴ UFC/g)	Infant formula with probiotics thickened 6-12 months (Bifidobacterium 2,0.10 ⁴ CFU/g)	9	U	-	+11,30	+p (H2S-)	+p (white colonies)	+	+	PD	+15,93	+p (H2S-)	+p (white colonies)	+	+	PD	8	b1
2018	1662	Lait infantile avec probiotiques 6 à 12 mois (<i>Bifidobacterium longum</i> , <i>Streptococcus thermophilus</i> 9,7.10 ⁶ UFC/g)	Infant formula with probiotics 6-12 mois (<i>Bifidobacterium longum</i> , <i>Streptococcus thermophilus</i> 9,7.10 ⁶ CFU/g)	9	U	+	+11,97	+p (H2S-)	+p (white colonies)	+	+	PA	+15,90	+p (H2S-)	+p (white colonies)	+	+	PA	8	b1
2018	1663	Lait infantile avec probiotiques 6 mois à 1 an (<i>B. lactis</i> 5,8.10 ⁶ UFC/g)	Infant formula with probiotics 6months-1year (<i>B. lactis</i> 5,8.10 ⁶ CFU/g)	9	U	+	+31,89	+p (H2S-)	+p (white colonies)	+	+	PA	+13,61	+p (H2S-)	+p (white colonies)	+	+	PA	8	b1
2018	1664	Lait infantile avec probiotiques 0 à 6 mois (<i>Lactobacillus reuteri</i> 1,0.10 ⁶ UFC/g)	Infant formula with probiotics 0-6 months (<i>Lactobacillus reuteri</i> 1,0.10 ⁶ CFU/g)	9	U	+	+18,16	+p (H2S-)	+p (white colonies)	+	+	PA	+20,91	+p (H2S-)	+p (white colonies)	+	+	PA	8	b1
2018	9645	Lait infantile avec probiotiques (<i>L. fermentum hereditum</i> 4,6.10 ⁶ UFC/g)	Infant formula with probiotics (<i>L. fermentum hereditum</i> 4,6.10 ⁶ CFU/g)	9	U	+	+24,92	+p	+p	+	+	PA	+23,65	+p	+p	+	+	PA	8	b1
2018	9647	Lait infantile avec probiotiques (<i>L. fermentum</i> 1,2.10 ⁵ UFC/g)	Infant formula with probiotics (<i>L. fermentum</i> 1,2.10 ⁵ CFU/g)	9	U	+	+15,17	+p	+p	+	+	PA	+19,17	+p	+p	+	+	PA	8	b1

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						Result	PCR result	RVS XLD	MKTTn XLD	Confirmation	PCR result			RVS XLD	MKTTn XLD	Confirmation				
2018	9648	Lait infantile avec probiotiques (<i>L. fermentum</i> 6,0.10 ² UFC/g)	Infant formula with probiotics (<i>L. fermentum</i> 6,0.10 ² CFU/g)	9	U	-	+17,30	+p	+p	+	+	PD	+16,03	+p	+p	+	+	PD	8	b1
2018	9649	Lait infantile avec probiotiques (Bifidobacterium 10 UFC/g)	Infant formula with probiotics (Bifidobacterium 10 CFU/g)	9	U	-	+30,79	+p	+p	+	+	PD	+17,21	+p	+p	+	+	PD	8	b1
2018	2261	Lait infantile premium 2ème âge avec probiotiques (Bifidobacterium 2,6.10 ³ UFC/g)	Infant formula with probiotics 2 (Bifidobacterium 2,6.10 ³ CFU/g)	9	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b1
2018	2262	Lait infantile plus 2ème âge avec probiotiques (<i>B. lactis</i> + <i>S.thermophilus</i> 7,0.10 ³ UFC/g)	Infant formula with probiotics 2 (<i>B. lactis</i> + <i>S.thermophilus</i> 7,0.10 ³ CFU/g)	9	U	+	+10,23	+p	+p	+	+	PA	+13,06	+p	+p	+	+	PA	8	b1
2018	2263	Lait infantile premium 2ème âge avec probiotiques (Bifidobacterium 8,7.10 ⁶ UFC/g)	Infant formula with probiotics premium (Bifidobacterium 8,7.10 ⁶ CFU/g)	9	U	-	+9,90	+p	+p	+	+	PD	+10,19	+p	+p	+	+	PD	8	b1
2018	1076	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 1,5.10 ⁶ UFC/g)	Infant cereals cocoa with probiotics (<i>B. lactis</i> 1,5.10 ⁶ CFU/g)	10	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1078	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 6,4.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 6,4.10 ⁵ CFU/g)	10	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1079	Céréales infants 5 céréals avec probiotiques (<i>B. lactis</i> 4,2.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 4,2.10 ⁵ CFU/g)	10	U	+	+17,07	+p	+p	+	+	PA	+17,92	+p	+p	+	+	PA	8	b2
2018	1080	Céréales infantiles biscuité avec probiotiques (<i>B. lactis</i> 5,8.10 ⁵ UFC/g)	Infant cereals biscuit with probiotics (<i>B. lactis</i> 5,8.10 ⁵ CFU/g)	10	U	-	+17,19	+p	+p	+	+	PD	+21,13	+p	+p	+	+	PD	8	b2
2018	1081	Céréales infantiles biscuité avec probiotiques (<i>B. lactis</i> 4,4.10 ⁵ UFC/g)	Infant cereals biscuit with probiotics (<i>B. lactis</i> 4,4.10 ⁵ CFU/g)	10	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1082	Céréales infantiles chocolat au lait biscuité avec probiotiques (<i>B. lactis</i> 4,0.10 ⁵ UFC/g)	Infant cereals milk chocolate with probiotics (<i>B. lactis</i> 4,0.10 ⁵ CFU/g)	10	U	-	+18,64	+p	+p	+	+	PD	+17,10	+M	+M	+	+	PD	8	b2
2018	1083	Céréales infantiles miel avec probiotiques (<i>B. lactis</i> 1,8.10 ⁸ UFC/g)	Infant cereals honey with probiotics (<i>B. lactis</i> 1,8.10 ⁸ CFU/g)	10	U	+	+14,93	+p	+p	+	+	PA	+15,17	+p	+p	+	+	PA	8	b2
2018	1084	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,4.10 ⁶ UFC/g)	Infant cereals vanilla with probiotics (<i>B. lactis</i> 1,4.10 ⁶ CFU/g)	10	U	+	+19,27	+p	+p	+	+	PA	+27,05	+p	+p	+	+	PA	8	b2
2018	1085	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,2.10 ⁶ UFC/g)	Infant cereals vanilla with probiotics (<i>B. lactis</i> 1,2.10 ⁶ CFU/g)	10	U	+	+13,49	+p	+p	+	+	PA	+14,27	+p	+p	+	+	PA	8	b2

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							18 h (infant formula or infant cereal) or 20 h (milk powder) at 37°C + 72 h at 4°C				Result 18 h or 20 h + 72 h	Agreement 18 h or 20 h + 72 h	29 h at 37°C + 72 h at 4°C				Result 29 h + 72 h	Agreement 29 h + 72 h		
						Result	PCR result	RVS XLD	MKTTn XLD	Confirmation			PCR result	RVS XLD	MKTTn XLD	Confirmation				
2018	1087	Céréales infantiles noisette biscuité avec probiotiques (<i>B. lactis</i> 8,0.10 ⁴ UFC/g)	Infant cereals nuts with probiotics (<i>B. lactis</i> 8,0.10 ⁴ CFU/g)	10	U	+	+12,88	+p	+p	+	+	PA	+14,36	+p	+p	+	+	PA	8	b2
2018	9650	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 4,5.10 ⁵ UFC/g)	Infant cereals vanilla with probiotics (<i>B. lactis</i> 4,5.10 ⁵ CFU/g)	10	U	+	+12,63	+p	+p	+	+	PA	+12,50	+p	+p	+	+	PA	8	b2
2018	9651	Céréales infantiles 5 céréals avec probiotiques (<i>B. lactis</i> 3,3.10 ⁵ UFC/g)	Infant cereals multicereals with probiotics (<i>B. lactis</i> 3,3.10 ⁵ CFU/g)	10	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1910	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,6.10 ⁶ UFC/g)	Infant cereals with probiotics vanilla (<i>B. lactis</i> 1,6.10 ⁶ CFU/g)	10	U	-	+11,83	+p	+p	+	+	PD	+14,76	+p	+p	+	+	PD	8	b2
2018	1911	Céréales infantiles chocolat avec probiotiques (<i>B. lactis</i> 2,6.10 ⁵ UFC/g)	Infant cereals with probiotics cocoa (<i>B. lactis</i> 2,6.10 ⁵ CFU/g)	10	U	+	+14,52	+M	+p	+	+	PA	+15,01	+/2	+p	+	+	PA	8	b2
2018	1912	Céréales infantiles miel avec probiotiques (<i>B. lactis</i> 1,1.10 ⁶ UFC/g)	Infant cereals with probiotics honey (<i>B. lactis</i> 1,1.10 ⁶ CFU/g)	10	U	+	+13,62	+M	+p	+	+	PA	+15,52	+M	+p	+	+	PA	8	b2
2018	1913	Céréales infantiles caramel avec probiotiques (<i>B. lactis</i> 1,1.10 ⁵ UFC/g)	Infant cereals with probiotics caramel (<i>B. lactis</i> 1,1.10 ⁵ CFU/g)	10	U	+	+14,28	+p	+p	+	+	PA	+13,70	+p	+p	+	+	PA	8	b2
2018	1914	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 1,3.10 ⁶ UFC/g)	Infant cereals with probiotics cocoa (<i>B. lactis</i> 1,3.10 ⁶ CFU/g)	10	U	+	-	st	st	/	-	ND	-	st	st	/	-	ND	8	b2
2018	1915	Céréales infantiles 5 céréales avec probiotiques (<i>B. lactis</i> 3,2.10 ⁵ UFC/g)	Infant cereals with probiotics 5 cereals (<i>B. lactis</i> 3,2.10 ⁵ CFU/g)	10	U	+	+17,78	+p	+p	+	+	PA	+19,63	+p	+p	+	+	PA	8	b2
2018	1297	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	11	P	+	+12,45	+p (H2S-)	+p (H2S-)	+	+	PA	+13,22	+p (H2S-)	+p (H2S-)	+	+	PA	8	c1
2018	1298	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	11	P	+	+13,98	+p (H2S-)	+p (H2S-)	+	+	PA	+12,72	+p (H2S-)	+p (H2S-)	+	+	PA	8	c1
2018	1299	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+	+10,04	+p (H2S-)	+p (H2S-)	+	+	PA	+12,74	+p (H2S-)	+p (H2S-)	+	+	PA	8	c1
2018	1300	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+	+14,29	+p (H2S-)	+p (H2S-)	+	+	PA	+15,74	+p (H2S-)	+p (H2S-)	+	+	PA	8	c1
2018	1301	Lait infantile sans probiotique croissance 3	Infant formula without probiotic growth 3	11	P	+	+13,01	+p	+p	+	+	PA	+14,28	st (5x:st, 5xMSR V :-)	st (5x:st, 5xMSRV :-)	/	-	PPND	8	c1
2018	1302	Lait infantile sans probiotique croissance 3	Infant formula without probiotic growth 4	11	P	+	+19,46	+p	+p	+	+	PA	+20,64	+p	+p	+	+	PA	8	c1
2018	1303	Lait infantile sans probiotique gourmand 2ème âge	Infant formula without probiotic gourmet 1-2 years	11	P	+	+11,98	+p	+p	+	+	PA	+15,80	st (5x:st)	+p	+	+	PA	8	c1
2018	1304	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+	+15,52	+p	+p	+	+	PA	+17,59	+p	+p	+	+	PA	8	c1
2018	1305	Lait infantile sans probiotique nourrisson bio	Infant formula without probiotic organic	11	P	+	+13,35	+p	+p	+	+	PA	+15,02	+p	+p	+	+	PA	8	c1

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							18 h (infant formula or infant cereal) or 20 h (milk powder) at 37°C + 72 h at 4°C				Result 18 h or 20 h + 72 h	Agreement 18 h or 20 h + 72 h	29 h at 37°C + 72 h at 4°C				Result 29 h + 72 h	Agreement 29 h + 72 h		
						Result	PCR result	RVS XLD	MKTTn XLD	Confirmation			PCR result	RVS XLD	MKTTn XLD	Confirmation				
2018	1306	Lait infantile sans probiotique bio 2ème âge	Infant formula without probiotic organic 1-2 years	11	P	+	+21,96	+p	+p	+	+	PA	+22,45	+p	+p	+	+	PA	8	c1
2018	1307	Lait infantile sans probiotique bio 2ème âge	Infant formula without probiotic organic 1-2 years	11	P	+	+14,31	+M	+p	+	+	PA	+14,19	st (5x:st)	+p	+	+	PA	8	c1
2018	1310	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+	+14,52	+p	+p	+	+	PA	+13,54	+p	+p	+	+	PA	8	c1
2018	1680	Lait infantile sans probiotique 1er âge	Infant formula without probiotic up to 6 months	11	P	+	+12,67	+p	+p	+	+	PA	+17,33	st (5x:st)	+p (8)	+	+	PA	8	c1
2018	1681	Lait infantile sans probiotique 2ème âge	Infant formula without probiotic 1-2 year	11	P	+	+13,94	+p	+p	+	+	PA	+16,79	+p	+p	+	+	PA	8	c1
2018	2436	Lait infantile dès la naissance 1er âge sans probiotique	Infant formula without probiotic 0 -6 months	11	P	+	+17,86	+p	+p	+	+	PA	+17,56	+p	+p	+	+	PA	8	c1
2018	2437	Lait infantile physiolac bio 2ème âge sans probiotique	Infant formula without probiotic organic 2	11	P	+	+25,63	+p	+p	+	+	PA	+25,89	+p	+p	+	+	PA	8	c1
2018	1495	Céréales infantiles sans probiotique croissance vanille 12 mois	Infant cereals without probiotics growth vanilla	12	P	+	+20,80	+p	+p	+	+	PA	+22,72	st (5x:st)	st (5x:st)	/	-	PPND	8	c2
2018	1496	Céréales infantiles sans probiotique croissance choco 12 mois	Infant cereals without probiotics growth cocoa	12	P	+	+13,05	+p	+p	+	+	PA	+14,12	+p	+p	+	+	PA	8	c2
2018	1497	Céréales infantiles sans probiotique miel 8 mois	Infant cereals without probiotics honey 8 months	12	P	+	+16,10	+p	+p	+	+	PA	+15,83	+p	+p	+	+	PA	8	c2
2018	1498	Céréales infantiles sans probiotique multicéréales 6 mois	Infant cereals without probiotics multicereals 6 months	12	P	+	+16,22	+p	+p	+	+	PA	+16,06	+p	+p	+	+	PA	8	c2
2018	1499	Céréales infantiles sans probiotique saveur biscuit 6 mois	Infant cereals without probiotics biscuit 6 months	12	P	+	+15,22	+p	+p	+	+	PA	+15,06	st (5x:st)	+p	+	+	PA	8	c2
2018	1500	Céréales infantiles sans probiotique saveur briochée pépites 15 mois	Infant cereals without probiotics buns	12	P	+	+17,68	+p	+p	+	+	PA	+18,37	+p	+p	+	+	PA	8	c2
2018	1501	Céréales infantiles sans probiotique saveur vanille pépites 15 mois	Infant cereals without probiotics vanilla 15 months	12	P	+	+12,75	+p	+p	+	+	PA	+13,41	+p	+p	+	+	PA	8	c2
2018	1502	Céréales infantiles sans probiotique chocolat 60% céréales	Infant cereals without probiotics cocoa 6 months	12	P	+	+13,56	+p	+p	+	+	PA	+13,18	+p	+p	+	+	PA	8	c2
2018	1503	Céréales infantiles sans probiotique vanille 6 mois	Infant cereals without probiotics vanilla 6 months	12	P	+	+15,77	+p	+p	+	+	PA	+14,69	+p	+p	+	+	PA	8	c2
2018	1504	Céréales infantiles sans probiotique biscuit 6 mois	Infant cereals without probiotics biscuit 6 months	12	P	+	+15,56	+p	+p	+	+	PA	+15,23	+p	+p	+	+	PA	8	c2
2018	1505	Céréales infantiles sans probiotique douceur de miel 6 mois	Infant cereals without probiotics honey 6 months	12	P	-	-	-	-	/	-	NA	-	-	-	/	-	NA	8	c2

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						Result	PCR result	RVS XLD	MKTTn XLD	Confirmation			PCR result	RVS XLD	MKTTn XLD	Confirmation				
2018	1506	Céréales infantiles sans probiotique vanille naturelle 4 mois	Infant cereals without probiotics vanilla 4 months	12	P	+	+14,27	+p	+p	+	+	PA	+15,17	+p	+p	+	+	PA	8	c2
2018	1916	Céréales infantiles riz blé avoine	Infant cereals without probiotic rice, wheat, oat	12	P	+	+14,57	+p	+p	+	+	PA	+17,48	+p	+p	+	+	PA	8	c2
2018	1917	Céréales infantiles babivanille	Infant cereals without probiotic vanilla	12	P	+	+11,56	+p	+p	+	+	PA	+12,08	+p	+p	+	+	PA	8	c2
2018	1918	Céréales infantiles multicéréales	Infant cereals without probiotic multicereals	12	P	+	+11,76	+p	+p	+	+	PA	+13,03	+p	+p	+	+	PA	8	c2
2018	1919	Céréales infantiles légumes du potager	Infant cereals without probiotic vegetables	12	P	+	+17,94	+p	+p	+	+	PA	+17,48	+p	+p	+	+	PA	8	c2

Appendix D : sensitivity study - raw results

Extension 2024

Caption:

Bacterial burden

Ø: no culture
L = low
M = moderate
H = high
/: not realized

Distribution of flora

A = pure culture of suspect colonies
B = mixture with a majority of suspect colonies
C = mixture with a minority of suspect colonies
D = mixture with rare suspect colonies
E = absence of suspect colonies
(x): x colonies characteristic of target if $x \leq 5$

PA: positive agreement
NA: negative agreement
ND: negative deviation
PD: positive deviation
PPNA: positive presumptive negative agreement
PPND : positive presumptive negative deviation
/: not realized

Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Mesured stress	Reference method ISO 6579* and 6887 requirements						Assurance GDS Salmonella spp - UHT MILK+BG 1:10 at 34-38°C - 24h - Protocol 13								Assurance GDS Salmonella spp - UHT MILK+BG 1:10 at 34-38°C - 24h- 72h at 5±3°C									
													PCR TEST				ISO 16140 test: RVS/MKTTN				PCR TEST				ISO 16140 test: RVS/MKTTN					
													300µl sample+700µl wash								300µl sample+700µl wash									
							RVS		MKTTn		Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS	MKTTn	Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS	MKTTn	Identification	Result
							XLD	SALMA	XLD	SALMA																				
a-	2612691	Organic cocoa butter	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A
a-	2612692	Organic cocoa beans 46,3% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	- (EL)	/	A	/	/	/	A	NA	/	/	/	A
a-	2612693	Organic cocoa paste 57% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A
a	2612694	Organic cocoa paste 57% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	- (EM)	- (EL)	/	A	/	/	/	A	NA	/	/	/	A
a-	2869840	Processed Nibs 57% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A
a-	2869841	Non-processed Nibs 57% fat	/	/	/	/	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	- (EL)	/	A	NA	- (EM)	- (EL)	/	A	/	/	/	A	NA	/	/	/	A
a-	2869842	Organis cocoa beans	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A
a-	2869843	Organis cocoa beans	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A
a-	2869844	Organis cocoa beans	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A
a-	2869845	Organic coca butter	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A
a+	2862255	Organic cocoa butter	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	+	+	+	+	Salmonella sp.	P	-	Ø	/	A	ND	Ø	Ø	/	A	-	Ø	/	A	ND	Ø	Ø	/	A
a+	2862256	Organic cocoa beans 46,3% fat	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	Ø	Ø	Ø	Ø	/	A	+	15,98	+	P	PD	+	+	Salmonella sp.	P	+	+	+	P	PD	+	+	Salmonella sp.	P
a+	2862257	Organic cocoa paste 57% fat	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	+	+	+	+	Salmonella sp.	P	+	11,80	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P
a+	2862258	Organic cocoa paste 57% fat	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	+	+	+	+	Salmonella sp.	P	+	12,02	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P
a+	2869637	Non-processed Nibs	S.Newport PXT624	1,8	8 minutes at 50°C	0,98	+	+	+	+	Salmonella sp.	P	+	25,47	+	P	PA	+	+	Salmonella sp.	P	+	Ø	/	P	PA	+	+	Salmonella sp.	P
a+	2869638	Processed Nibs	S.Newport PXT624	1,8	8 minutes at 50°C	0,98	+	+	+	+	Salmonella sp.	P	+	11,68	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P
a+	2869852	Nibs	S.Newport PXT624	3,8	8 minutes at 50°C	1,1	+	+	+	+	Salmonella sp.	P	+	21,03	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P
a+	2869853	Organic coca butter	S.Newport PXT624	3,8	8 minutes at 50°C	1,1	+	+	+	+	Salmonella sp.	P	+	12,42	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P
a+	2869854	Organic cocoa beans	S.Newport PXT624	3,8	8 minutes at 50°C	1,1	+	+	+	+	Salmonella sp.	P	-	Ø	/	A	ND	Ø	Ø	/	A	-	Ø	/	A	ND	Ø	Ø	/	A
a+	2869855	Organic cocoa beans	S.Newport PXT624	3,8	8 minutes at 50°C	1,1	+	+	+	+	Salmonella sp.	P	+	14,86	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P
b-	2833970	Alkalized organic chocolate powder 11% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A
b-	2833971	Alkalized organic chocolate powder 21% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A
b-	2833972	Alkalized chocolate powder 21% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	- (EL)	/	A	/	/	/	A	NA	/	/	/	A
b-	2833973	Alkalized organic chocolate powder 11% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A

Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Mesured stress	Reference method ISO 6579* and 6887 requirements						Assurance GDS Salmonella spp - UHT MILK+BG 1:10 at 34-38°C - 24h - Protocol 13								Assurance GDS Salmonella spp - UHT MILK+BG 1:10 at 34-38°C - 24h- 72h at 5±3°C														
													PCR TEST 300µl sample+700µl wash						ISO 16140 test: RVS/MKTTN				PCR TEST 300µl sample+700µl wash						ISO 16140 test: RVS/MKTTN						
							RVS		MKTTn		Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS	MKTTn	Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS	MKTTn	Identification	Result					
XLD	SALMA	XLD	SALMA	XLD	XLD	XLD	XLD																												
b-	2833974	Alkalized chocolate powder 21% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	- (EL)	/	A	NA	- (EM)	- (EM)	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
b-	2833975	Organic chocolate powder 17,8% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	- (EM)	- (EM)	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
b-	2600331	Organic chocolate powder 11,5% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
b-	2600330	Organic chocolate powder 11% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	- (EL)	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
b-	2934152	Alkalized chocolate powder 22% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
b-	2869861	Raw cocoa powder 24% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
b+	2834002	Alkalized organic chocolate powder 11% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	12,55	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	Salmonella sp.	P	
b+	2834003	Alkalized organic chocolate powder 21% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	-	Ø	/	A	ND	Ø	Ø	/	A	-	Ø	/	A	ND	Ø	Ø	/	A	ND	Ø	Ø	/	A
b+	2834004	Alkalized chocolate powder 21% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	Salmonella sp.	P	
b+	2834005	Alkalized organic chocolate powder 11% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	Salmonella sp.	P	
b+	2834006	Alkalized chocolate powder 21% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	Salmonella sp.	P	
b+	2834007	Organic chocolate powder 17,8% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	Salmonella sp.	P	
b+	2834017	Organic chocolate powder 11,5% fat	S.Lexington PAK637	1,8	5 minutes at 50°C	0,68	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	Salmonella sp.	P	
b+	2834018	Organic chocolate powder 11% fat	S.Lexington PAK637	1,8	5 minutes at 50°C	0,68	+	+	+	+	Salmonella sp.	P	-	Ø	/	A	ND	- (EM)	- (EM)	/	A	-	Ø	/	A	ND	- (EL)	- (EM)	/	A	ND	- (EL)	- (EM)	/	A
b+	2862252	Alkalized chocolate powder 22% fat	S.Lexington PAK637	1,5	Air dried	/	+	+	+	+	Salmonella sp.	P	-	Ø	/	A	ND	Ø	Ø	/	A	-	Ø	/	A	ND	Ø	Ø	/	A	ND	Ø	Ø	/	A
b+	2869860	Raw cocoa powder 24% fat	S.Lexington PAK637	1,6	5 minutes at 50°C	0,9	Ø	Ø	Ø	Ø	/	A	+	+	+	P	PD	+	+	Salmonella sp.	P	+	+	+	P	PD	+	+	Salmonella sp.	P	+	+	Salmonella sp.	P	
c-	2815316	Milk chocolate bar 30% cocoa 31% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	- (EM)	- (EM)	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
c-	2815317	Milk chocolate bar 39% cocoa 34% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	- (EL)	/	A	NA	Ø	- (EM)	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
c-	2815318	Milk chocolate bar with raisins and hazelnuts 30% cocoa 33% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	- (EL)	/	A	NA	- (EM)	- (EL)	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
c-	2815319	Milk chocolate bar with hazelnut pieces 30% cocoa 36% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	- (EM)	- (EL)	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
c-	2815320	Dark chocolate bar 52% cocoa 30% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
c-	2815321	Dark chocolate bar 85% cocoa 43% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A
c-	2815322	Dark chocolate bar with almonds 85% cocoa 43% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	- (EM)	Ø	/	A	/	/	/	A	NA	/	/	/	A	NA	/	/	/	A

Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Mesured stress	Reference method ISO 6579* and 6887 requirements						Assurance GDS Salmonella spp - UHT MILK+BG 1:10 at 34-38°C - 24h - Protocol 13								Assurance GDS Salmonella spp - UHT MILK+BG 1:10 at 34-38°C - 24h- 72h at 5±3°C											
													PCR TEST 300µl sample+700µl wash						ISO 16140 test: RVS/MKTTN				PCR TEST 300µl sample+700µl wash						ISO 16140 test: RVS/MKTTN			
							RVS		MKTTn		Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS	MKTTn	Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS	MKTTn	Identification	Result		
XLD	SALMA	XLD	SALMA	XLD	XLD	XLD	XLD																									
c-	2815323	Dark chocolate bar 64% cocoa 41% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A		A
c-	2815324	Fruit candy bar 25% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	- (EL)	/	A	NA	- (EL)	- (EM)	/	A	/	/	/	A	NA	/	/	/	A		A
c-	2815325	Peanut chocolate bar 23% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A		A
c+	2833982	Milk chocolate bar 30% cocoa 31% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P
c+	2833983	Milk chocolate bar 39% cocoa 34% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P
c+	2833984	Milk chocolate bar with raisins and hazelnuts 30% cocoa 33% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P
c+	2833985	Milk chocolate bar with hazelnut pieces 30% cocoa 36% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P
c+	2833986	Dark chocolate bar 52% cocoa 30% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P
c+	2833987	Dark chocolate bar 85% cocoa 43% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P
c+	2833988	Dark chocolate bar with almonds 85% cocoa 43% fat	S.Salamae ZHL075	5,0	8 minutes at 50°C	1,79	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P
c+	2833989	Dark chocolate bar 64% cocoa 41% fat	S.Salamae ZHL075	5,0	8 minutes at 50°C	1,79	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P
c+	2833990	Fruit candy bar 25% fat	S.Salamae ZHL075	5,0	8 minutes at 50°C	1,79	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P
c+	2833991	Peanut chocolate bar 23% fat	S.Salamae ZHL075	5,0	8 minutes at 50°C	1,79	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	P

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													PCR TEST						ISO 16140 test: RVS/MKTTN				PCR TEST						ISO 16140 test: RVS/MKTTN			
													100µl sample+900µl wash										100µl sample+900µl wash									
							RVS		MKTTn		Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS XLD	MKTTn XLD	Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS XLD	MKTTn XLD	Identification	Result		
							XLD	SALMA	XLD	SALMA																						
a-	2612695	Organic cocoa butter	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/		/	/	/	A	/	/	/	/	A		
a-	2612696	Organic cocoa beans 46,3% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/		/	/	/	A	/	/	/	/	A		
a-	2612697	Organic cocoa paste 57% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/		/	/	/	A	/	/	/	/	A		
a-	2612698	Organic cocoa paste 57% fat	/	/	/	/	Ø	Ø	Ø	- (EL)	/	A	-	Ø	/	A	NA	- (EL)	Ø	/		/	/	/	A	/	/	/	/	A		
a-	2869846	Processed Nibs 57% MG	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	/	/	/	/	A		
a-	2869847	Non-processed Nibs 57% MG	/	/	/	/	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	- (EL)	/	A	NA	- (EM)	- (EL)	/	A	/	/	/	A	/	/	/	/	A		
a-	2869848	Organis cocoa beans	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	/	/	/	/	A		
a-	2869849	Organis cocoa beans	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	/	/	/	/	A		
a-	2869850	Organis cocoa beans	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	/	/	/	/	A		
a-	2869851	Organic coca butter	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	/	/	/	/	A		
a+	2862259	Organic cocoa butter	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P		
a+	2862260	Organic cocoa beans 46,3% fat	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	Ø	Ø	Ø	Ø	/	A	+	+	+	P	PD	+	+	Salmonella sp.	P	+	+	+	P	PD	+	+	Salmonella sp.	P		
a+	2862261	Organic cocoa paste 57% fat	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P		
a+	2862262	Organic cocoa paste 57% fat	S.Stanley RBH447	3,4	5 minutes at 50°C	0,57	+	+	+	+	Salmonella sp.	P	-	Ø	/	A	ND	Ø	Ø	/	A	-	Ø	/	A	ND	Ø	Ø	/	A		
a+	2869639	Non-processed Nibs	S.Newport PXT624	1,8	8 minutes at 50°C	0,98	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P		
a+	2869640	Processed Nibs	S.Newport PXT624	1,8	8 minutes at 50°C	0,98	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P		
a+	2869856	Nibs	S.Newport PXT624	3,8	8 minutes at 50°C	1,1	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P		
a+	2869857	Organic coca butter	S.Newport PXT624	3,8	8 minutes at 50°C	1,1	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P		
a+	2869858	Organis cocoa beans	S.Newport PXT624	3,8	8 minutes at 50°C	1,1	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P		
a+	2869859	Organis cocoa beans	S.Newport PXT624	3,8	8 minutes at 50°C	1,1	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P		
b-	2833976	Alkalized organic chocolate powder 11% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A		
b-	2833977	Alkalized organic chocolate powder 21% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A		
b-	2833978	Alkalized chocolate powder 21% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A		
b-	2833979	Alkalized organic chocolate powder 11% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A		
b-	2833980	Alkalized chocolate powder 21% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A		

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													PCR TEST						ISO 16140 test: RVS/MKTTN				PCR TEST						ISO 16140 test: RVS/MKTTN				
													100µl sample+900µl wash										100µl sample+900µl wash										
							RVS		MKTTn		Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS	MKTTn	Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS	MKTTn	Identification	Result			
							XLD	SALMA	XLD	SALMA								XLD	XLD								XLD	XLD					
b-	2833981	Organic chocolate powder 17,8% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	- (EM)	- (EL)	/	A	/	/	/	A	NA	/	/	/	A			
b-	2600333	Organic chocolate powder 11,5% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
b-	2600332	Organic chocolate powder 11% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
b-	2834153	Alkalized chocolate powder 22% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
b-	2869863	Raw cocoa powder 24% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
b+	2834008	Alkalized organic chocolate powder 11% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	15,22	+	+	PA	+	+	Salmonella sp.	P	+	13,45	+	+	+	P	PA	+	+	Salmonella sp.	P	
b+	2834009	Alkalized organic chocolate powder 21% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	15,27	+	+	PA	+	+	Salmonella sp.	P	+	16,4	+	+	+	P	PA	+	+	Salmonella sp.	P	
b+	2834010	Alkalized chocolate powder 21% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	13,33	+	+	PA	+	+	Salmonella sp.	P	+	13,78	+	+	+	P	PA	+	+	Salmonella sp.	P	
b+	2834011	Alkalized organic chocolate powder 11% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	14,56	+	+	PA	+	+	Salmonella sp.	P	+	19,67	+	+	+	P	PA	+	+	Salmonella sp.	P	
b+	2834012	Alkalized chocolate powder 21% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	15,16	+	+	PA	+	+	Salmonella sp.	P	+	21,19	+	+	+	P	PA	+	+	Salmonella sp.	P	
b+	2834013	Organic chocolate powder 17,8% fat	S.Gatineau DHY380	3,2	8 minutes at 50°C	0,52	+	+	+	+	Salmonella sp.	P	+	11,86	+	+	PA	+	+	Salmonella sp.	P	+	15,44	+	+	+	P	PA	+	+	Salmonella sp.	P	
b+	2834019	Organic chocolate powder 11,5% fat	S.Lexington PAK637	1,8	5 minutes at 50°C	0,68	+	+	+	+	Salmonella sp.	P	+	23,77	+	+	PA	+	+	Salmonella sp.	P	+	21,64	+	+	+	P	PA	+	+	Salmonella sp.	P	
b+	2834020	Organic chocolate powder 11% fat	S.Lexington PAK637	1,8	5 minutes at 50°C	0,68	+	+	+	+	Salmonella sp.	P	+	22,10	+	+	PA	+	+	Salmonella sp.	P	+	22,14	+	+	+	P	PA	+	+	Salmonella sp.	P	
b+	2862254	Alkalized chocolate powder 22% fat	S.Lexington PAK637	1,5	Air dried	/	+	+	+	+	Salmonella sp.	P	+	20,94	+	+	PA	+	+	Salmonella sp.	P	-	+	+	+	A (FN)	ND	+	+	Salmonella sp.	P		
b+	2869862	Raw cocoa powder 24% fat	S.Lexington PAK637	1,6	5 minutes at 50°C	0,9	Ø	Ø	Ø	Ø	/	A	+	20,78	+	+	P	PD	+	+	Salmonella sp.	P	+	22,00	+	+	+	P	PD	+	+	Salmonella sp.	P
c-	2815316	Milk chocolate bar 30% cocoa 31% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
c-	2815317	Milk chocolate bar 39% cocoa 34% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
c-	2815318	Milk chocolate bar with raisins and hazelnuts 30% cocoa 33% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
c-	2815319	Milk chocolate bar with hazelnut pieces 30% cocoa 36% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
c-	2815320	Dark chocolate bar 52% cocoa 30% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
c-	2815321	Dark chocolate bar 85% cocoa 43% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
c-	2815322	Dark chocolate bar with almonds 85% cocoa 43% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
c-	2815323	Dark chocolate bar 64% cocoa 41% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	Ø	/	A	NA	Ø	Ø	/	A	/	/	/	A	NA	/	/	/	A			
c-	2815324	Fruit candy bar 25% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	- (EL)	/	A	NA	- (EM)	- (EL)	/	A	/	/	/	A	NA	/	/	/	A			
c-	2815325	Peanut chocolate bar 23% fat	/	/	/	/	Ø	Ø	Ø	Ø	/	A	-	- (EL)	/	A	NA	- (EM)	- (EM)	/	A	/	/	/	A	NA	/	/	/	A			

Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Mesured stress	Reference method ISO 6579* and 6887 requirements							Assurance GDS Salmonella spp - BPW 1:10 at 34-38°C - 24h - Protocol 14										Assurance GDS Salmonella spp - BPW 1:10 at 34-38°C - 24h- 72h at 5±3°C									
														PCR TEST						ISO 16140 test: RVS/MKTTN				PCR TEST						ISO 16140 test: RVS/MKTTN			
														100µl sample+900µl wash										100µl sample+900µl wash									
							RVS		MKTTn		Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS XLD	MKTTn XLD	Identification	Result	CT	RSALM IMS beads	Latex test	Result	Agreement	RVS XLD	MKTTn XLD	Identification	Result			
							XLD	SALMA	XLD	SALMA																							
c+	2833992	Milk chocolate bar 30% cocoa 31% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			
c+	2833993	Milk chocolate bar 39% cocoa 34% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			
c+	2833994	Milk chocolate bar with raisins and hazelnuts 30% cocoa 33% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			
c+	2833995	Milk chocolate bar with hazelnut pieces 30% cocoa 36% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			
c+	2833996	Dark chocolate bar 52% cocoa 30% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			
c+	2833997	Dark chocolate bar 85% cocoa 43% fat	S.Mbandaka GAV875	2,2	5 minutes at 50°C	0,50	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			
c+	2833998	Dark chocolate bar with almonds 85% cocoa 43% fat	S.Salamae ZHL075	5,0	8 minutes at 50°C	1,79	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			
c+	2833999	Dark chocolate bar 64% cocoa 41% fat	S.Salamae ZHL075	5,0	8 minutes at 50°C	1,79	+	+	+	+	Salmonella sp.	P	- Retest:+19,20/+ 22,56/+21,69	+	+	A (FN)	ND	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			
c+	2834000	Fruit candy bar 25% fat	S.Salamae ZHL075	5,0	8 minutes at 50°C	1,79	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			
c+	2834001	Peanut chocolate bar 23% fat	S.Salamae ZHL075	5,0	8 minutes at 50°C	1,79	+	+	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P	+	+	+	P	PA	+	+	Salmonella sp.	P			

Appendix E - Relative level of detection: raw data (IPL - 2008, and ADRIA Développement, 2017 & 2018)

IPL (2008)

Total bacteria growth

Ø: no growth

L = low

M = medium

H = high

Distribution of flora

A = pure culture of suspicious colonies

B = mix with a majority of suspicious colonies

C = mix with a minority of suspicious colonies

D = mix with rare suspicious colonies

E = absence of suspicious colonies

Minced poultry meat / Salmonella Hadar

Protocol ②

Total flora: 400 000 CFU/g

Level of contamination	Rate (cells/25 g)	Reference method: ISO 6579						Assurance GDS Salmonella method - Protocol for high contaminated foods				
		RVS		MKTTn		Result	Conclusion	PCR result	XLD (RVS)	XLD (MKTTn)	Result	Conclusion
		XLD	Edel	XLD	Edel							
1	0	-ME	-ME	-ME	-ME	-	0/6	-	/	/	-	0/6
		-ME	-ME	-ME	-ME	-		-	/	/	-	
		-ME	-ME	-ME	-ME	-		-	/	/	-	
		-ME	-ME	-ME	-ME	-		-	/	/	-	
		-ME	-ME	-ME	-ME	-		-	/	/	-	
2	0,16	-ME	-ME	-ME	-ME	-	2/6	-	/	/	-	1/6
		-ME	-ME	-ME	-ME	-		-	/	/	-	
		-ME	-ME	-ME	-ME	-		-	/	/	-	
		+MB	+MB	+MB	+MB	+		+	+MB	+MB	+	
		-ME	-ME	-ME	-ME	-		-	/	/	-	
		+MB	+MB	+MB	+MB	+		-	/	/	-	
3	0,42	+MB	+MB	+MB	+MB	+	5/6	+	+MB	+MB	+	5/6
		+MB	+MB	+MB	+MB	+		+	+MB	+LD	+	
		+MB	+MB	+MB	+MB	+		+	+MB	+MD	+	
		-ME	-ME	-ME	-ME	-		-	/	/	-	
		+MB	+MB	+MB	+MB	+		+	+MB	+LB	+	
		+MB	+MB	+MB	+MB	+		+	+MB	+MB	+	
4	0,79	+MB	+MB	+MB	+MB	+	6/6	+	+MB	+MB	+	6/6
		+MB	+MB	+MB	+MB	+		+	+MB	+LD	+	
		+MB	+MB	+MB	+MB	+		+	+MB	+LB	+	
		+MB	+MB	+MB	+MB	+		+	+MB	+LB	+	
		+MB	+MB	+MB	+MB	+		+	+MB	+MD	+	
		+MB	+MB	+MB	+MB	+		+	+MB	+MD	+	

Non-fat dry milk / *Salmonella* Typhimurium

Protocol ③

Total flora: 30 CFU/g and * 10 CFU/g

Level of contamination	Rate (cells/ 25 g)	Reference method: ISO 6579						Assurance GDS Salmonella method - Protocol for high contaminated foods				
		RVS		MKTTn		Result	Conclusion	PCR result	XLD (RVS)	XLD (MKTTn)	Result	Conclusion
		XLD	Edel	XLD	Edel							
1	0	Ø	Ø	Ø	Ø	-	0/6	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
2	0,26	Ø	Ø	Ø	Ø	-	1/6	-	/	/	-	1/6
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		+MA	+MA	+MA	+MA	+		-	/	/	-	
		Ø	Ø	Ø	Ø	-		+	+HA	+HA	+	
3	0,77	Ø	Ø	Ø	Ø	-	3/6	-	/	/	-	1/6
		+MA	+MA	+HA	+HA	+		-	/	/	-	
		+HA	+MA	+MA	+MA	+		-	/	/	-	
		Ø	Ø	Ø	Ø	-		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
4	0,96	Ø	Ø	Ø	Ø	-	4/6	-	/	/	-	5/6
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		+	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+HA	+HA	+	
5*	2,28	+MA	+MA	+HA	+HA	+	6/6	+	+MA	+HA	+	6/6
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	

Total flora: 10 CFU/g

Level of contamination	Rate (cells/25 g)	Reference method: ISO 6579						Assurance GDS Salmonella method - Protocol for high contaminated foods				
		RVS		MKTTn		Result	Conclusion	PCR result	XLD (RVS)	XLD (MKTTn)	Result	Conclusion
		XLD	Edel	XLD	Edel							
1	0	Ø	Ø	Ø	Ø	-	0/6	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
2	0,24	+HA	+MA	+HA	+HA	+	1/6	+	+MA	+HA	+	1/6
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
3	0,56	Ø	Ø	Ø	Ø	-	2/6	-	/	/	-	1/6
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		+	/	/	-	
		+MA	+MA	+HA	+HA	+		-	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		-	+MA	+HA	+	
4	0,96	+MA	+MA	+HA	+HA	+	5/6	-	+MA	+HA	+	5/6
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		Ø	Ø	Ø	Ø	-		+	/	/	-	
		+MA	+HA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+HA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
5	1,87	+MA	+MA	+HA	+HA	+	6/6	+	+MA	+HA	+	6/6
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	

Total flora: 20 000 CFU/g

Level of contamination	Rate (cells/ 25 g)	Reference method: ISO 6579						Assurance GDS Salmonella method - Protocol for high contaminated foods				
		RVS		MKTTn		Result	Conclusion	PCR result	XLD (RVS)	XLD (MKTTn)	Result	Conclusion
		XLD	Edel	XLD	Edel							
1	0	Ø	Ø	Ø	Ø	-	0/6	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
2	0,69	Ø	Ø	Ø	Ø	-	1/6	-	/	/	-	1/6
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		+MA	+MA	+MA	+HA	+		+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
3	1,18	Ø	Ø	Ø	Ø	-	2/6	-	/	/	-	3/6
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		+MA	+MA	+HA	+HA	+		+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		-	/	/	-	
		+MA	+MA	+HA	+HA	+		-	+MA	+HA	+	
4	1,47	+MA	+MA	+MA	+HA	+	5/6	-	+MA	+MA	+	6/6
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		+	+MA	+MA	+	

ADRIA (2017)

Matrix : Piemontaise (deli salad)
Strain : *Salmonella* Mbandaka Ad914

Aerobic mesophilic flora : $4,6.10^3$ CFU/g

Protocol ①

N° sample	Level	Inoculation level (cfu/sample)	ISO 6579 method						GDS Salmonella method				
			RVS broth		MKTTn broth		Final result	Number positive samples/Total	PCR result	Confirmation result		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP				RVS/XLD	MKTTn/XLD		
656	0	0	-	-	-	-	-	0/5	-	-	-	-	0/5
657			-	-	-	-	-		-	-	-	-	
658			-	-	+md/-	-	-		-	-	+md/-	-	
659			-	-	-	-	-		-	-	-	-	
660			-	-	-	-	-		-	-	-	-	
691	Low	0,8	+M	+p	+M	+M	+	7/20	+11,78	+M	+M	+	7/20
692			-	-	-	-	-		-	-	-	-	
693			-	-	-	-	-		-	-	-	-	
694			+M	+M	+M	+M	+		+11,76	+M	+M	+	
695			-	-	-	-	-		-	-	-	-	
696			+M	+M	+M	+M	+		+11,89	+M	+M	+	
697			-	-	-	-	-		-	-	-	-	
698			-	-	-	-	-		-	-	-	-	
699			-	-	-	-	-		-	-	-	-	
700			-	-	-	-	-		-	-	-	-	
701			-	-	-	-	-		-	-	-	-	
702			-	-	-	+m	-		-	-	-	-	
703			+M	+M	+M	+M	+		+11,92	+M	+M	+	
704			-	-	-	-	-		-	-	-	-	
705			-	-	-	-	-		-	-	-	-	
706			+M	+M	+M	+M	+		+11,80	+M	+M	+	
707			+M	+M	+M	+p	+		+11,70	+M	+M	+	
708			-	-	+md/-	-	-		-	-	-	-	
709			+M	+M	+M	+M	+		+11,03	+M	+M	+	
710			-	-	-	-	-		-	-	-	-	
711	High	2,3	+M	+p	+M	+M	+	4/5	+11,87	+M	+M	+	4/5
712			+M	+M	+M	+M	+		+12,04	+M	+M	+	
713			-	-	-	-	-		-	-	-	-	
714			+M	+p	+M	+p	+		+11,92	+M	+M	+	
715			+M	+M	+M	+p	+		+12,45	+M	+M	+	

Matrix : Fish fillet
Strain : *Salmonella* Indiana Ad1409

Aerobic mesophilic flora : 7,8.10⁵ CFU/g

Protocol ②

N° sample	Level	Inoculation level (cfu/sample)	ISO 6579 method					Number positive samples/Total	GDS Salmonella method				
			RVS broth		MKTTn broth		Final result		PCR result	Confirmation result		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP				RVS/XLD	MKTTn/XLD		
6104	0	0	-	-	-	-	-	0/5	-	-	-	-	0/5
6105			-	-	-	+md/-	-		-	-	-	-	
6106			-	-	-	+md/-	-		-	-	-	-	
6107			-	-	-	+md/-	-		-	-	-	-	
6108			-	-	-	-	-		-	-	-	-	
6109	Low	0,7	+p	+p	+p	+p	+	11/20	+25,54	+p	+p	+	11/20
6110			+p	+p	+p	+p	+		+26,8	+p	+p	+	
6111			+p	+p	+p	+p	+		+22,02	+p	+p	+	
6112			-	-	+md (Klebsilla)	-	-		-	-	-	-	
6113			+p	+p	+p	+p	+		+23,43	+p	+p	+	
6114			+p	+p	+p	+p	+		+26,66	+p	+p	+	
6115			-	-	+md/+d (E. coli)	+md/-	-		-	st	st	-	
6116			+p	+p	+p	+p	+		+26,41	+p	+p	+	
6117			-	-	+md/-	+md/-	-		-	-	-	-	
6118			+p	+p	+M	+p	+		+25,90	+p	+p	+	
6119			-	-	-	-	-		-	-	-	-	
6120			-	-	-	-	-		-	-	-	-	
6121			+p	+p	+M	+p	+		+18,70	+p	+p	+	
6122			+p	+p	+M	+M	+		+19,37	+p	+p	+	
6123			-	-	-	+md/+ (Elizabethkingia)	-		-	-	-	-	
6124			+p	+p	+p	+p	+		+22,62	+p	+p	+	
6125			-	-	-	+md/+d (Pasteurella)	-		-	-	-	-	
6126			-	-	-	-	-		-	-	-	-	
6127			+p	+p	+p	+p	+		+21,94	+p	+p	+	
6128			-	-	-	-	-		-	-	-	-	
6129	High	2,0	+p	+p	+p	+p	+	3/5	+19,83	+p	+p	+	3/5
6130			-	-	-	-	-		-	-	-		
6131			-	-	-	-	-		-	-	-		
6132			+p	+p	+p	+p	+		+23,97	+p	+p	+	
6133			+p	+p	+p	+p	+		+17,52	+p	+p	+	

Matrix : Infant formula with probiotics
Strain : *Salmonella* Anatum Ad298

Aerobic mesophilic flora : 6,4.10⁵ CFU/g (lactic)

Protocol ④

N° sample	Level	Inoculation level (cfu/sample)	ISO 6579 method						GDS Salmonella method				
			RVS broth		MKTTn broth		Final result	Number positive samples/Total	PCR result	Confirmation result		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP				RVS/XLD	MKTTn/XLD		
8271	0	/	st	st	st	st	-	0/5	-	st	st	-	0/5
8272			st	st	st	st	-		-	st	st	-	
8273			st	st	st	st	-		-	st	st	-	
8274			st	st	st	st	-		-	st	st	-	
8275			st	st	st	st	-		-	st	st	-	
8276	Low	0,2	st	st	st	st	-	6/20	+13,42	+p	+p	+	7/20
8277			+p	+p	+p	+p	+		+13,01	+p	+p	+	
8278			+p	+p	+p	+p	+		+13,65	+p	+p	+	
8279			st	st	st	st	-		-	st	st	-	
8280			st	st	st	st	-		-/-	+p	+p	-	
8281			st	st	st	st	-		+13,37	+p	+p	+	
8282			st	st	st	st	-		-	st	st	-	
8283			+p	+p	+p	+p	+		-	st	st	-	
8284			st	st	st	st	-		-	st	st	-	
8285			+p	+p	+p	+p	+		-	st	st	-	
8286			st	st	st	st	-		-	st	st	-	
8287			+p	+p	+p	+p	+		-	st	st	-	
8288			st	st	st	st	-		-	st	st	-	
8289			st	st	st	st	-		+13,82	+p	+p	+	
8290			+p	+p	+p	+p	+		-	st	st	-	
8291			st	st	st	st	-		-	st	st	-	
8292			st	st	st	st	-		+14,94	+p	+p	+	
8293			st	st	st	st	-		+13,20	+p	+p	+	
8294			st	st	st	st	-		-	st	st	-	
8295			st	st	st	st	-		-	st	st	-	
8296	High	0,6	+p	+p	+p	+p	+	3/5	+22,16	+p	+p	+	3/5
8297			+p	+p	+p	+p	+		-	st	st	-	
8298			+p	+p	+p	+p	+		+21,45	+p	+p	+	
8299			st	st	st	st	-		+12,26	+p	+p	+	
8300			st	st	st	st	-		-	st	st	-	

Matrix : Milk powder
Strain : *Salmonella* Mbandaka Ad1722

Aerobic mesophilic flora : 2.10⁴ CFU/g

Protocol ® (Unpaired)

N° sample	Level	Inoculation level (cfu/sample)	ISO 6579-1 method						Assurance GDS® for <i>Salmonella</i> Tq method											
									20 h at 37°C						29 h at 37°C					
			RVS broth		MKTTn broth		Final result	Number positive samples/ Total	PCR result	Confirmation result			Final result	Number positive samples/ Total	PCR result	Confirmation result			Final result	Number positive samples/ Total
			XLD	ASAP	XLD	ASAP				RVS/XLD	MKTTn/XLD	Confirmation				RVS/XLD	MKTTn/XLD	Confirmation		
2364	0	0	st	st	st	st	-	0/5	-	-	st	/	-	0/5	-	-	-	/	-	0/5
2365			st	st	st	st	-		-	st	-	/	-		-	st	-	/	-	
2366			st	st	st	st	-		-	-	-	/	-		-	-	-	/	-	
2367			st	st	-	-	-		-	-	-	/	-		-	-	-	/	-	
2368			st	st	st	st	-		-	-	-	/	-		-	-	-	/	-	
2369	Low	0,75	+m (H2S-)	+m	+m (H2S-)	+m	+	16/20	-	-	-	/	-	12/20	-	-	-	/	-	12/20
2370			-	-	-	-	-		-	-	-	/	-		-	-	-	/	-	
2371			st	st	st	st	-		+12,66	+m (H2S-)	+M (H2S-)	+	+		+12,73	+M (H2S-)	+m (H2S-)	+	+	
2372			+p (H2S-)	+p	+p (H2S-)	+p	+		+20,22	+m (H2S-)	+M (H2S-)	+	+		+19,06	+m (H2S-)	+M (H2S-)	+	+	
2373			+m (H2S-)	+m	-	-	+		-	-	-	/	-		-	-	-	/	-	
2374			-	-	-	-	-		+15,87	+m (H2S-)	+M (H2S-)	+	+		+14,10	+1/2 (H2S-)	+M (H2S-)	+	+	
2375			+p (H2S-)	+p	+p (H2S-)	+p	+		+12,67	+p (H2S-)	+p (H2S-)	+	+		+14,31	+p (H2S-)	+p (H2S-)	+	+	
2376			st	st	st	st	-		+18,10	+m (H2S-)	+m (H2S-)	+	+		+17,57	+m (H2S-)	+m (H2S-)	+	+	
2377			+1/2 (H2S-)	+M	+M (H2S-)	+M	+		+11,39	+p (H2S-)	+p (H2S-)	+	+		+13,91	+p (H2S-)	+p (H2S-)	+	+	
2378			+p (H2S-)	+p	+p (H2S-)	+p	+		-	st	st	/	-		-	st	st	/	-	
2379			+m (H2S-)	+p	st	st	+		+12,70	+p (H2S-)	+p (H2S-)	+	+		+15,83	+p (H2S-)	+p (H2S-)	+	+	
2380			+p (H2S-)	+p	+p (H2S-)	+p	+		+31,38	+m (H2S-)	+m (H2S-)	+	+		+25,76	+1/2 (H2S-)	+m (H2S-)	+	+	
2381			+m (H2S-)	+1/2	+m (H2S-)	+m	+		-	-	-	/	-		-	-	-	/	-	
2382			+p (H2S-)	+p	+p (H2S-)	+p	+		-	st	st	/	-		-	-	-	/	-	
2383			+p (H2S-)	+p	+p (H2S-)	+p	+		-	-	-	/	-		-	-	-	/	-	
2384			+M (H2S-)	+M	+p (H2S-)	+p	+		-	-	-	/	-		-	-	-	/	-	
2385			+p (H2S-)	+p	+p (H2S-)	+p	+		+19,77	+1/2 (H2S-)	+M (H2S-)	+	+		+20,55	+M (H2S-)	+1/2 (H2S-)	+	+	
2386			+m (H2S-)	+M	+p (H2S-)	+p	+		+12,61	+M (H2S-)	+p (H2S-)	+	+		+18,71	+p (H2S-)	+p (H2S-)	+	+	
2387			+p (H2S-)	+p	+p (H2S-)	+p	+		+18,19	+m (H2S-)	+p (H2S-)	+	+		+15,47	+m (H2S-)	+1/2 (H2S-)	+	+	
2388			+m (H2S-)	+M	+m (H2S-)	+1/2	+		+15,68	+M (H2S-)	+p (H2S-)	+	+		+16,41	+M (H2S-)	+p (H2S-)	+	+	
2389	High	3,75	+M (H2S-)	+M	+m (H2S-)	+1/2	+	5/5	+16,52	+M (H2S-)	+M (H2S-)	+	+	5/5	+15,43	+M (H2S-)	+1/2 (H2S-)	+	+	5/5
2390			+1/2 (H2S-)	+M	+m (H2S-)	+1/2	+		+16,19	+m (H2S-)	+1/2 (H2S-)	+	+		+14,38	+M (H2S-)	+M (H2S-)	+	+	
2391			+p (H2S-)	+p	+p (H2S-)	+p	+		+15,22	+p (H2S-)	+p (H2S-)	+	+		+16,90	+p (H2S-)	+p (H2S-)	+	+	
2392			+m (H2S-)	+M	+p (H2S-)	+p	+		+14,75	+M (H2S-)	+p (H2S-)	+	+		+13,90	+M (H2S-)	+p (H2S-)	+	+	
2393			+p (H2S-)	+p	+p (H2S-)	+p	+		+21,59	+M (H2S-)	+m (H2S-)	+	+		+16,13	+M (H2S-)	+p (H2S-)	+	+	

Matrix : Infant formula with probiotics
Strain : *Salmonella* Anatum Ad298

Aerobic mesophilic flora : 4,1.10⁵CFU/g

Protocol © (Unpaired)

Extension (2018)

N° sample	Level	Inoculation level (cfu/sample)	ISO 6579-1 method						Assurance GDS® for <i>Salmonella</i> Tq method									
									18 h at 37°C					29 h at 37°C				
			RVS broth		MKTTn broth		Final result	Number positive samples/Total	PCR result	Confirmation result		Final result	Number positive samples/Total	PCR result	Confirmation result		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP				RVS/XLD	MKTTn/XLD				RVS/XLD	MKTTn/XLD		
2666	0	/	st	st	st	st	-	0/5	-	st	st	-	0/5	-	st	st	-	0/5
2667			st	st	st	st	-		-	st	st	-		-	st	st	-	
2668			st	st	st	st	-		-	st	st	-		-	st	st	-	
2669			st	st	st	st	-		-	st	st	-		-	st	st	-	
2670			st	st	st	st	-		-	st	st	-		-	st	st	-	
2671	Low	1	-	-	-	-	-	9/20	-	st	st	-	8/20	-	st	st	-	8/20
2672			+p	+p	+p	+p	+		+12,92	+p	+p	+		+19,93	+p	+p	+	
2673			st	st	st	st	-		-/-/+ 30,42	+p	+p	-		-/-	+p	+p	-	
2674			st	st	st	st	-		+17,63	+p	+p	+		+20,15	+p	+p	+	
2675			+p	+p	+p	+p	+		+12,78	+p	+p	+		+21,61	+p	+p	+	
2676			st	st	st	st	-		-	st	st	-		-	st	st	-	
2677			st	st	st	st	-		-	st	st	-		-	st	st	-	
2678			+p	+p	+p	+p	+		-	st	st	-		-	st	st	-	
2679			st	st	st	st	-		+15,40	+p	+p	+		+24,37	+p	+p	+	
2680			st	st	st	st	-		-	st	st	-		-	st	st	-	
2681			st	st	st	st	-		+17,74	+p	+p	+		+25,00	+p	+p	+	
2682			+p	+p	+p	+p	+		-	st	st	-		-	st	st	-	
2683			+p	+p	+p	+p	+		-	-	-	-		-	-	-	-	
2684			st	st	st	st	-		+12,16	+p	+p	+		+21,57	+p	+p	+	
2685			+p	+p	+p	+p	+		-/-	+p	+p	-		-/-	+p	+p	-	
2686			st	st	st	st	-		+12,35	+p	+p	+		+23,02	+p	+p	+	
2687			+p	+p	+p	+p	+		-	st	st	-		-	st	st	-	
2688			+p	+p	+p	+p	+		-	st	st	-		-	st	st	-	
2689			st	st	st	st	-		+13,49	+p	+p	+		+18,08	+p	+p	+	
2690			+p	+p	+p	+p	+		-	st	st	-		-	st	st	-	
2691	High	1,6	+p	+p	+p	+p	+	4/5	+15,85	+p	+p	+	4/5	+21,62	+p	+p	+	4/5
2692			+p	+p	+p	+p	+		+15,03	+p	+p	+		+20,36	+p	+p	+	
2693			+p	+p	+p	+p	+		-	st	st	-		-	st	st	-	
2694			st	st	st	st	-		+16,63	+p	+p	+		+24,26	+p	+p	+	
2695			+p	+p	+p	+p	+		+16,61	+p	+p	+		+21,20	+p	+p	+	

Matrix : Infant cereals without probiotics
Strain : *Salmonella* Agona Ad1725

Aerobic mesophilic flora : <10 CFU/g

Protocol 12 (Paired)

Extension (2018)

N° sample	Level	Inoculation level (cfu/sample)	ISO 6579-1 method						Assurance GDS® for <i>Salmonella</i> Tq method										
									18 h at 37°C					29 h at 37°C					
			RVS broth		MKTTn broth		Final result	Number positive samples/Total	PCR result	Confirmation result		Final result	Number positive samples/Total	PCR result	Confirmation result		Final result	Number positive samples/Tota	
			XLD	ASAP	XLD	ASAP				RVS/XLD	MKTTn/XLD				RVS/XLD	MKTTn/XLD			
2937	0	/	-	-	-	-	-	0/5	-	-	-	-	0/5	-	-	-	-	0/5	
2938			-	-	st	st	-		-	-	-	-		-	-	-			
2939			-	-	-	-	-		-	-	-	-		-	-	-			
2940			-	-	st	st	-		-	st	-	-		-	-	-			
2941			-	-	-	-	-		-	-	-	-		-	-	-			
3217	low	0,4	+M	+M	+p	+p	+	5/20	+21,48	+M	+p	+	5/20	+20,25	+p	+p	+	5/20	
3218			-	-	-	-	-		-	-	-	-		-	st	st	-		
3219			-	-	-	-	-		-	-	-	-		-	-	st	-		
3220			-	-	-	-	-		-	-	-	-		-	-	st	-		
3221			+1/2	+m	+p	+p	+		+25,13	+1/2	+M	+		+22,24	+M	+p	+		
3222			-	-	-	-	-		-	-	-	-		-	st	-	-		
3223			+M	+M	+p	+p	+		+22,19	+M	+p	+		+21,36	+p	+p	+		
3224			-	-	-	-	-		-	-	-	-		-	st	-	-		
3225			-	-	-	-	-		-	-	-	-		-	-	-	-		
3226			-	-	-	-	-		-	-	-	-		-	st	-	-		
3227			-	-	-	-	-		-	-	-	-		-	-	-	-		
3228			-	-	st	st	-		-	-	-	st		-	-	-	st		-
3229			+M	+p	+p	+p	+		+20,53	+p	+M	+		+19,79	+p	+p	+		
3230			-	-	-	-	-		-	-	-	-		-	-	-	-		-
3231			+M	+M	+p	+p	+		+19,24	+M	+p	+		+14,77	+p	+p	+		
3232			-	-	st	st	-		-	-	-	st		-	-	-	-		-
3233			-	-	-	-	-		-	-	-	-		-	st	st	-		
3234			-	-	-	-	-		-	-	st	-		-	-	-	-		-
3235			st	st	st	st	-		-	-	st	st		-	-	st	st		-
3236			st	st	st	st	-		-	-	st	st		-	-	st	st		-
2962	High	0,9	-	-	-	-	-	3/5	-	-	-	-	3/5	-	st	-	-	3/5	
2963			+M	+M	+M	+M	+		+19,50	+M	+M	+		+17,43	+M	+p	+		
2964			+M	+M	+p	+p	+		+21,30	+p	+M	+		+18,41	+M	+p	+		
2965			-	-	-	-	-		-	-	-	-		-	-	-	-		
2966			+p	+M	+p	+M	+		+20,87	+p	+M	+		+18,78	+p	+p	+		

Appendix E: RLOD study - raw results
Extension 2024

N°	Sample	Strain	Stress	Mesured stress	Inoculation level CFU/sample	Reference method ISO 6579* and 6887 requirements						Assurance GDS Salmonella spp - UHT MILK+BG 1:10 at 34-38°C - 24h - Protocol 13									
												PCR TEST					ISO 16140 test: RVS/MKTTN				
												300µl sample+700µl wash									
						RVS		MKTTn		Confirmation	Result	Number positive samples/ Total	CT	XLD IMS beads	Latex test	Result	Number positive samples/ Total	RVS	MKTTn	Identification	Result
XLD	SALMA	XLD	SALMA	API20E	XLD	XLD	Identification														
2869605	Cocoa powder	Salmonella kentucky LKR915	Seeding with lyophilized strain - 2 weeks at room temperature	/	0,0	Ø	Ø	Ø	Ø	/	A	0/5	-	Ø	/	A	0/5	Ø	Ø	/	A
2869606						Ø	Ø	Ø	Ø	/	A		-	Ø	/	A		Ø	Ø	/	A
2869607						Ø	Ø	Ø	Ø	/	A		-	Ø	/	A		Ø	Ø	/	A
2869608						Ø	Ø	Ø	Ø	/	A		-	Ø	/	A		Ø	Ø	/	A
2869609						Ø	Ø	Ø	Ø	/	A		-	- EL	/	A		- EM	- EM	/	A
2869610					1,0	+	+	+	+	Salmonella spp	P	12/20	-	Ø	/	A	13/20	Ø	Ø	/	A
2869611						Ø	Ø	Ø	Ø	/	A		+13,59	+	(AM)	P		+	+	Salmonella spp	P
2869612						+	+	+	+	Salmonella spp	P		+14,31	+	(AM)	P		+	+	Salmonella spp	P
2869613						+	+	+	+	Salmonella spp	P		-	Ø	/	A		Ø	Ø	/	A
2869614						Ø	Ø	Ø	Ø	/	A		+13,78	+	(AM)	P		+	+	Salmonella spp	P
2869615						+	+	+	+	Salmonella spp	P		+19,99	+	(AL)	P		+	+	Salmonella spp	P
2869616						Ø	Ø	Ø	Ø	/	A		-	Ø	/	A		Ø	Ø	/	A
2869617						Ø	Ø	Ø	Ø	/	A		+11,30	+	(AM)	P		+	+	Salmonella spp	P
2869618						+	+	+	+	Salmonella spp	P		-	Ø	/	A		Ø	Ø	/	A
2869619						Ø	Ø	Ø	Ø	/	A		+13,05	+	(AM)	P		+	+	Salmonella spp	P
2869620						Ø	Ø	Ø	Ø	/	A		+21,99	+	(AL)	P		+	+	Salmonella spp	P
2869621						+	+	+	+	Salmonella spp	P		+12,26	+	(AM)	P		+	+	Salmonella spp	P
2869622						Ø	Ø	Ø	Ø	/	A		-	Ø	/	A		Ø	Ø	/	A
2869623						+	+	+	+	Salmonella spp	P		+11,58	+	(AL)	P		+	+	Salmonella spp	P
2869624						+	+	+	+	Salmonella spp	P		+13,14	+	(AL)	P		+	+	Salmonella spp	P
2869625						+	+	+	+	Salmonella spp	P		+16,28	+	(AL)	P		+	+	Salmonella spp	P
2869626						Ø	Ø	Ø	Ø	/	A		+13,03	+	(AM)	P		+	+	Salmonella spp	P
2869627						+	+	+	+	Salmonella spp	P		-	Ø	/	A		Ø	Ø	/	A
2869628						+	+	+	+	Salmonella spp	P		-	Ø	/	A		Ø	Ø	/	A
2869629						+	+	+	+	Salmonella spp	P		+16,51	+	(AM)	P		+	+	Salmonella spp	P
2869630					2,8	+	+	+	+	Salmonella spp	P	5/5	+13,56	+	(AM)	P	5/5	+	+	Salmonella spp	P
2869631						+	+	+	+	Salmonella spp	P		+13,34	+	(AM)	P		+	+	Salmonella spp	P
2869632						+	+	+	+	Salmonella spp	P		+13,51	+	(AM)	P		+	+	Salmonella spp	P
2869633						+	+	+	+	Salmonella spp	P		+13,71	+	(AM)	P		+	+	Salmonella spp	P
2869634						+	+	+	+	Salmonella spp	P		+13,57	+	(AM)	P		+	+	Salmonella spp	P

Appendix E: RLOD study - raw results
Extension 2024

N°	Sample	Strain	Stress	Mesured stress	Inoculation level CFU/sample	Reference method ISO 6579* and 6887 requirements					Assurance GDS Salmonella spp - BPW 1:10 at 34-38°C - 24h - Protocol 14										
											PCR TEST					ISO 16140 test: RVS/MKTTN					
						100µl sample+900µl wash															
						RVS		MKTTn		Confirmation	Result	Number positive samples/	CT	XLD IMS beads	Latex test	Result	Number positive samples/	RVS	MKTTn	Identification	Result
XLD	SALMA	XLD	SALMA	API20E	XLD	XLD															
2834021	Hazelnut chocolate bar	Salmonella Newport P2M111	Spiking 8 minutes at 50°C	1,3	0,0	Ø	Ø	Ø	Ø	/	A	0/5	-	Ø	/	A	0/5	- (EM)	Ø	/	A
2834022						- (EM)	- (EM)	- (EL)	- (EL)	/	A		-	Ø	/	A		- (EL)	- (EM)	/	A
2834023						Ø	Ø	Ø	Ø	/	A		-	Ø	/	A		Ø	- (EL)	/	A
2834024						Ø	Ø	Ø	Ø	/	A		-	Ø	/	A		Ø	Ø	/	A
2834025						Ø	Ø	Ø	Ø	/	A		-	Ø	/	A		- (EL)	- (EM)	/	A
2834026						+	+	+	+	Salmonella spp	P		-	Ø	/	A		- (EM)	- (EL)	/	A
2834027					+	+	+	+	Salmonella spp	P	+	16,60	+	(AL)	+	P	+	+	Salmonella spp	P	
2834028					-	-	-	-	/	A	+	25,51	+	(AL)	+	P	+	+	Salmonella spp	P	
2834029					Ø	Ø	Ø	Ø	/	A	+	20,67	+	(AL)	+	P	+	+	Salmonella spp	P	
2834030					+	+	+	+	Salmonella spp	P	-	-	Ø	/	A	- (EL)	Ø	/	A		
2834031					Ø	Ø	Ø	Ø	/	A	-	-	Ø	/	A	- (EM)	Ø	/	A		
2834032					+	+	+	+	Salmonella spp	P	-	-	Ø	/	A	Ø	- (EL)	/	A		
2834033					+	+	+	+	Salmonella spp	P	-	-	Ø	/	A	Ø	Ø	/	A		
2834034					+	+	+	+	Salmonella spp	P	+	24,38	+	(AL)	+	P	+	+	Salmonella spp	P	
2834035					+	+	+	+	Salmonella spp	P	-	-	Ø	/	A	- (EL)	Ø	/	A		
2834036					+	+	+	+	Salmonella spp	P	-	-	Ø	/	A	- (EM)	- (EL)	/	A		
2834037					Ø	Ø	Ø	Ø	/	A	+	20,10	+	(AL)	+	P	+	+	Salmonella spp	P	
2834038					Ø	Ø	Ø	Ø	/	A	-	-	Ø	/	A	- (EM)	- (EL)	/	A		
2834039					+	+	+	+	Salmonella spp	P	-	-	Ø	/	A	- (EM)	Ø	/	A		
2834040					+	+	+	+	Salmonella spp	P	+	21,61	+	(AL)	+	P	+	+	Salmonella spp	P	
2834041					+	+	+	+	Salmonella spp	P	+	16,21	+	(AM)	+	P	+	+	Salmonella spp	P	
2834042					Ø	Ø	Ø	Ø	/	A	+	19,90	+	(AL)	+	P	+	+	Salmonella spp	P	
2834043					+	+	+	+	Salmonella spp	P	-	-	Ø	/	A	- (EM)	Ø	/	A		
2834044					+	+	+	+	Salmonella spp	P	+	11,25	+	(AM)	+	P	+	+	Salmonella spp	P	
2834045					+	+	+	+	Salmonella spp	P	+	17,04	+	(AL)	+	P	+	+	Salmonella spp	P	
2834046					+	+	+	+	Salmonella spp	P	-	-	Ø	/	A	- (EL)	- (EM)	/	A		
2834047					+	+	+	+	Salmonella spp	P	+	17,13	+	(AL)	+	P	+	+	Salmonella spp	P	
2834048					+	+	+	+	Salmonella spp	P	+	14,41	+	(AM)	+	P	+	+	Salmonella spp	P	
2834049					+	+	+	+	Salmonella spp	P	+	13,34	+	(AL)	+	P	+	+	Salmonella spp	P	
2834050					+	+	+	+	Salmonella spp	P	+	18,04	+	(AL)	+	P	+	+	Salmonella spp	P	

Appendix F – Inclusivity / Exclusivity: raw data (IPL – 2008)

INCLUSIVITY					
Strain		Origin	TSA	Test GDS	
				nb of cells in 225 mL BPW before incubation	Test Result (low protocol)
S123	<i>Salmonella</i> Agona	Milk powder	2,3E+08	9.2	+
S2	<i>Salmonella</i> Amsterdam	Vegetable	2,3E+08 2,0E+08	9.2 0.8	- -
S141	<i>Salmonella</i> Amsterdam	Poultry	2,3E+08	11.5	+
S142	<i>Salmonella</i> Amsterdam	Poultry feed	2,8E+08	1.4	-
S86	<i>Salmonella</i> Anatum	Chocolate	6,0E+08 2,7E+08	4.8 10.8	+ +
S69	<i>Salmonella arizonae</i> 48;z4;z23	Goose battery farming	3,3E+08	13.2	+
S87	<i>Salmonella</i> Blockley	Basil	2,8E+08	11.2	+
S4	<i>Salmonella</i> Brandenburg	Heifer liver	1,9E+08	7.6	+
S5	<i>Salmonella</i> Brandenburg	Pig liver	1,4E+08	5.6	+
S6	<i>Salmonella</i> Brandenburg	Kangaroo meat	3,1E+08	12.4	+
S8	<i>Salmonella</i> Bredeney	Pig offal	1,8E+08	7.2	+
S103	<i>Salmonella</i> Cerro	Cream bun	1,2E+08	4.8	+
S10	<i>Salmonella</i> Derby	Horse meat	1,2E+09	9.6	+
S11	<i>Salmonella</i> Derby	Pig liver	8,00E+07	3.2	+
S10	<i>Salmonella</i> Derby	Horse meat	1,2E+08	4.8	+
S68	<i>Salmonella diarizonae</i> 38:r:z	Turkey battery farming	1,3E+08	5.2	+
S74	<i>Salmonella diarizonae</i> 61:-:-	Turkey	8,0E+07	3.2	+
S75	<i>Salmonella diarizonae</i> 61:i:z5,3	Chicken leg	1,3E+08	5.2	+
S70	<i>Salmonella diarizonae</i> 61:k:1,5,7	Lamb brain	1,4E+08	5.6	+
S79	<i>Salmonella diarizonae</i> 61:z:1,5	Turkey blanquette	9,0E+07 1,2E+08	3.6 4.8	+ +
S14	<i>Salmonella</i> Enteritidis	Pastry	2,4E+08	9.6	+
S38	<i>Salmonella</i> Enteritidis	Egg product	3,4E+08	13.6	+
S43	<i>Salmonella</i> Enteritidis	Egg product	1,0E+08	0.4	+
S122	<i>Salmonella</i> Enteritidis	Egg product	1,6E+08	6.4	+
S139	<i>Salmonella</i> Gallinarum	Collection	8,0E+07	3.2	+
S15	<i>Salmonella</i> Hadar	Chicken meat	1,1E+09	8.8	+
S16	<i>Salmonella</i> Hadar	Poultry meat	2,1E+08	8.4	+
S15	<i>Salmonella</i> Hadar	Poultry meat	1,7E+08	6.8	+
S66	<i>Salmonella</i> Havana	Goose flock	1,3E+08	2.5	+
S50	<i>Salmonella</i> Heidelberg	Poultry	1,5E+08	0.6	+
S45	<i>Salmonella</i> Indiana	Brie cheese	1,3E+08	5.2	+
S19	<i>Salmonella</i> Infantis	Poultry meat	2,2E+08	8.8	+
S81	<i>Salmonella</i> Kedougou	Animal feed	2,0E+08	0.8	+
S80	<i>Salmonella</i> Kedougou	Tuna fish	2,2E+08	8.8	+
S85	<i>Salmonella</i> Liverpool	Animal feed	2,8E+08	11.2	+
S67	<i>Salmonella</i> Llandoff	Animal feed	2,1E+08	8.4	+
S21	<i>Salmonella</i> Mbandaka	Veal heart	1,7E+08	6.8	+
S22	<i>Salmonella</i> Michigan	Horse meat	2,9E+08	11.6	+
S24	<i>Salmonella</i> Montevideo	Beef liver	8,0E+08	6.4	+
S23	<i>Salmonella</i> Montevideo	Poultry meat	3,2E+08	12.8	+
S25	<i>Salmonella</i> Newport	Poultry meat	2,1E+08	8.4	+
S90	<i>Salmonella</i> Oranienburg	Animal feed	1,6E+08	6.4	+
S99	<i>Salmonella</i> Paratyphi A	Collection	1,3E+08	5.2	+
S100	<i>Salmonella</i> Paratyphi B	Collection	1,1E+08	4.4	+
S101	<i>Salmonella</i> Paratyphi C	Collection	1,7E+08	6.8	+
S137	<i>Salmonella</i> Pullorum	Collection	3,9E+08	15.6	+

INCLUSIVITY					
Strain		Origin	TSA	Test GDS	
				nb of cells in 225 mL BPW before incubation	Test Result (low protocol)
S13	<i>Salmonella</i> Saintpaul	Meat product	1,6E+08	6.4	+
S59	<i>Salmonella</i> Sandiego	Dry herbs	2,8E+08	11.2	+
S71	<i>Salmonella</i> Seftenberg	Fish	3,4E+08	13.6	+
S113	<i>Salmonella</i> Senftenberg	Animal feed	1,5E+08	0.6	+
S136	<i>Salmonella</i> Typhi Typhi	Collection	3,3E+08	13.2	+
S55	<i>Salmonella</i> Typhimurium	Milk	2,5E+08	2.0	+
S26	<i>Salmonella</i> Typhimurium	Pig liver	2,3E+08	9.2	+
S97	<i>Salmonella</i> Typhimurium	Saint Nectaire cheese	3,7E+08	14.8	+
S53	<i>Salmonella</i> Umbilo	Environment water	4,8E+08	19.2	+
S31	<i>Salmonella</i> Virchow	Cockle	2,1E+08	8.4	+
S83	<i>Salmonella</i> Westhampton	Animal feed	3,1E+08	12.4	-
S143	<i>Salmonella</i> Westhampton	Poultry	9,0E+07	4.5	+
S144	<i>Salmonella</i> Westhampton	Animal flour	3,5E+08	17.5	-

EXCLUSIVITY					
Strain		Origin	TSA	Test GDS	
				nb of cells in 225 mL BPW before incubation	Test Result
CIT 53	<i>Citrobacter diversus</i>	Instant yeast	2,3E+09	2,3E+06	-
CIT52	<i>Citrobacter diversus</i>	Dry herbs	2,5E+09	2,5E+06	-
			1,1E+08	1,1E+05	-
CIT26	<i>Citrobacter freundii</i>	Fish	3,0E+08	3,0E+05	-
			4,8E+08	1,8E+05	-
CIT 27	<i>Citrobacter freundii</i>	Milk	2,6E+08	2,6E+05	-
KL 8	<i>Klebsiella oxytoca</i>	Animal feed	1,2E+08	1,2E+05	-
ENT 17	<i>Enterobacter cloacae</i>	Milk powder	2,5E+08	2,5E+05	-
CIT 23	<i>Citrobacter freundii</i>	Vegetable	1,5E+08	1,5E+05	-
EN 24	<i>Citrobacter freundii</i>	Meat product	6,0E+07	6,0E+04	-
ENT 83	<i>Enterobacter sakazakii</i>	Milk powder	7,0E+07	7,0E+04	-
CIT 30	<i>Citrobacter diversus</i>	Animal feed	1,5E+08	1,5E+05	-
Ha 31	<i>Hafnia alvei</i>	Minced meat	3,7E+08	3,7E+05	-
Ha 54	<i>Hafnia alvei</i>	Reblochon cheese	2,6E+08	2,6E+05	-
KL 63	<i>Klebsiella pneumoniae</i>	Vegetables celery	1,0E+08	1,0E+05	-
ENT 59	<i>Enterobacter sakazakii</i>	Pastry Paris Brest	1,1E+08	1,1E+05	-
CIT 65	<i>Citrobacter youngae</i>	Vegetable	8,0E+07	8,0E+04	-
PS30	<i>Pseudomonas aeruginosa</i>	Red mullet filet	5,4E+07	5,4E+04	-
Ec18	<i>Escherichia Coli</i>	Sausage meat	6,0E+08	6,0E+05	-
Ec19	<i>Escherichia Coli</i>	Red cabbage	3,0E+08	3,0E+05	-
Ec20	<i>Escherichia Coli</i>	Tomato	3,0E+08	3,0E+05	-
EN44	<i>Proteus mirabilis</i>	Poultry liver	7,0E+08	7,0E+05	-
PS 33	<i>Pseudomonas fluorescens</i>	Minced meat	1,0E+08	1,0E+05	-
EN 49	<i>Serratia marcescens</i>	Raw milk	4,5E+08	4,5E+05	-
18	<i>Aeromonas hydrophila</i>	Minced meat	4,0E+08	4,0E+05	-
EN73	<i>Shigella sonnei</i>	Collection	2,0E+08	1,5E+05	-
EN72	<i>Shigella flexneri</i>	Collection	1,5E+08	2,0E+05	-
EN7	<i>Yersinia enterocolitica</i>	Egg product	8,0E+07	8,0E+04	-
Ba 1	<i>Bacillus cereus</i>	Whole egg	2,5E+06	2,5E+04	-
Ba 8	<i>Bacillus licheniformis</i>	Dairy product	4,0E+06	4,0E+06	-
St 17	<i>Staphylococcus aureus</i>	Frozen yogurt	5,0E+07	5,0E+05	-
St 20	<i>Staphylococcus epidermidis</i>	Smoked salmon	4,0E+07	4,0E+05	-
EN43	<i>Proteus mirabilis</i>	Meat product	1,0E+07	1,0E+04	-
EN45	<i>Proteus mirabilis</i>	Poultry	4,0E+08	4,0E+05	-

**Appendix G – Exclusivity / Inclusivity: raw
data (ADRIA Développement – November
2012)**

INCLUSIVITY							
Strain	Reference	Origin	Inoculation level (cfu/225ml BPW)	PCR result		Confirmation	
				GDS <i>Salmonella</i>	GDS <i>Salmonella</i> Tq	RVS/ XLD	MKTTn/ XLD
<i>Salmonella</i> Typhimurium SI 1,4,[5],12:-:-	Ad1333	Tiramisu	3	+	+	+	+
<i>Salmonella</i> Typhimurium SI 1,4,[5],12:i:-	Ad1334	Ready-to-eat meal (meat)	6	+	+	+	+
<i>Salmonella</i> Typhimurium SI 1,4,[5],12:-:1,2	Ad1335	Environmental sample	7	+	+	+	+
<i>Salmonella</i> Livingstone	E1	Egg white powder	7	+	+	+	+
<i>Salmonella</i> Rissen	39	Poultry	3	+	+	+	+
<i>Salmonella</i> Manhattan	900	Dairy environmental sample	8	+	+	+	+
<i>Salmonella</i> Kottbus	1	Environmental sample (slaughterhouse)	4	+	+	+	+
<i>Salmonella</i> Napoli	Ad 928	Bovine	4	+	+	+	+
<i>Salmonella</i> Dublin	Ad 529	Beef meat	9	+	+	+	+
<i>Salmonella</i> London	326	Ham	8	+	+	+	+
<i>Salmonella</i> Regent	328	Duck	6	+	+	+	+
<i>Salmonella</i> arizonae 51:z4,z23	CIP 5523	Turkey	14	+	+	+	+
<i>Salmonella</i> Amsterdam	Ad1766	Primary production sample (poultry)	5	+	+	+	+
<i>Salmonella</i> Amsterdam	Ad1767	Primary production sample (poultry)	9	+	+	+	+

EXCLUSIVITY					
Strain	Reference	Origin	Inoculation level (cfu/ml)	PCR result	
				GDS <i>Salmonella</i>	GDS <i>Salmonella</i> Tq
<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	3 .7 10 ⁵	-	-
<i>Escherichia hermanii</i>	Ad461	English cream	2 .0 10 ⁵	-	-
<i>Proteus vulgaris</i>	adria 43	Ham	6 .2 10 ³	-	-
<i>Enterobacter agglomerans</i>	adria 11	Cheese	2 .8 10 ⁵	-	-

Appendix H – Inclusivity: raw data
(ADRIA Développement – Extension study 2017)

INCLUSIVITY								
No	Strain		Reference	Origin	Inoculation Level	PCR Result	Confirmations	
							RVS/XLD	MKTTn/XLD
1	<i>Salmonella</i>	Abaetetuba	Ad2318	/	32	16,1	+	+
2	<i>Salmonella</i>	Aberdeen	CIP 105618	/	41	13,42	+	+
3	<i>Salmonella</i>	Abortusequi	Ad2321	/	23	26,22	+ (H2S-)	+ (H2S-)
4	<i>Salmonella</i>	Abortusovis	Ad2320	Ovine fetus	20	-	+ (H2S-)	+ (H2S-)
					43	-	+ (H2S-)	+ (H2S-)
					108	31,05	+ (H2S-)	+ (H2S-)
5	<i>Salmonella</i>	Adelaïde	Ad2319	Turkey breeding environment	41	15,62	+	+
6	<i>Salmonella</i>	Agona	A00V038	Feed for pork	27	14,99	+	+
7	<i>Salmonella</i>	Anatum	A00E007	Dusts	31	18,49	+	+
8	<i>Salmonella</i>	<i>arizonae</i> 51:z4,z23	CIP 5523	Turkey meat	33	19,17	+	+
9	<i>Salmonella</i>	<i>arizonae</i> 48:z4,z23:-	Ad1850	Poultry environmental sample	26	19,5	+	+
10	<i>Salmonella</i>	Bardo	Adria 569	Meat for sausage	26	14,11	+	+
11	<i>Salmonella</i>	Bareilly	Ad 1687	Chocolate industry	31	13,11	+	+
12	<i>Salmonella</i>	Blockley	Ad 923	Poultry environment	36	13,41	+	+
13	<i>Salmonella</i>	<i>bongori</i> 66 :z35	Ad 599	Environmental sample	14	19,42	+	+
14	<i>Salmonella</i>	Bovismorbificans	Adria 6629	Sausage	28	13,82	+	+
15	<i>Salmonella</i>	Braenderup	Adria 111	Pork meat	30	14,88	+	+
16	<i>Salmonella</i>	Brandenburg	Ad 351	Seafood cocktail	31	16,12	+	+
17	<i>Salmonella</i>	Bredeney	Adria 396	Ground beef	18	16,66	+	+
18	<i>Salmonella</i>	Caracas	Ad2322	Spice	34	17,19	+	+
19	<i>Salmonella</i>	Cerro	Ad 689	Dehydrated poultry proteins	37	19,31	+	+
20	<i>Salmonella</i>	Chester	CIP 103543	/	28	19,03	+	+
21	<i>Salmonella</i>	Cubana	Ad2323	Dust feed environment	25	17,44	+	+
22	<i>Salmonella</i>	Derby	Ad 1093	Fish fillet	22	17,65	+	+
23	<i>Salmonella</i>	<i>diarizonae</i> 38:lv:z53	Ad 451	Ewe milk cheese	44	19,04	+	+
24	<i>Salmonella</i>	<i>diarizonae</i> 61:k:1,57	Ad 1300	Raw ewe milk	41	17,64	+	+
25	<i>Salmonella</i>	Dublin	Ad 529	Beef meat	27	15,64	+	+
26	<i>Salmonella</i>	Emek	Ad 333	/	23	16,84	+	+
27	<i>Salmonella</i>	Enteritidis	Ad 477	Hen meat	15	14,97	+	+
28	<i>Salmonella</i>	Gallinarum biovar pullorum	Ad 300	Poultry environment	19	13,84	+	+
29	<i>Salmonella</i>	Gaminara	Ad2324	Boar meat	27	15,13	+	+

INCLUSIVITY								
No	Strain		Reference	Origin	Inoculation Level	PCR Result	Confirmations	
							RVS/XLD	MKTTn/XLD
30	<i>Salmonella</i>	Give	436	Ground beef	20	16,56	+	+
31	<i>Salmonella</i>	Guinea	29	/	18	17,82	+ (H2S-)	+ (H2S-)
32	<i>Salmonella</i>	Hadar	24871	Chicken meat	31	14,09	+	+
33	<i>Salmonella</i>	Havana	Ad 930	Poultry environment	22	16,08	+	+
34	<i>Salmonella</i>	Heidelberg	A00E005	Dusts from dairy industry	34	13,9	+	+
35	<i>Salmonella</i>	<i>houstenae</i> 50:g,z51	Ad 596	Dairy product	16	18,3	+	+
36	<i>Salmonella</i>	Hvittingfoss	Ad2325	Raw stuff	34	17,04	+	+
37	<i>Salmonella</i>	Indiana	Ad 174	White cheese	15	17,43	+	+
38	<i>Salmonella</i>	<i>indica</i>	Ad 600	Environmental sample	18	16,13	+ (H2S-)	+ (H2S-)
39	<i>Salmonella</i>	<i>indica</i> 11:b:e,n,x	Ad2337	Chicken breeding environment	17	16,21	+	+
40	<i>Salmonella</i>	Infantis	F401B	Cheese	25	13,83	+	+
41	<i>Salmonella</i>	Javiana	Ad2326	Turkey meat	23	15,81	+	+
42	<i>Salmonella</i>	Kedougou	Ad 929	Bovine environmental sample	25	18,18	+	+
43	<i>Salmonella</i>	Kentucky	CIP 105623	/	32	15,06	+	+
44	<i>Salmonella</i>	Kottbus	Adria 1	Poultry environmental sample	41	14,43	+	+
45	<i>Salmonella</i>	Landau	Ad 499	/	25	18,09	+	+
46	<i>Salmonella</i>	Lille	Adria 37	Food product	35	13,16	+	+
47	<i>Salmonella</i>	Livingstone	Ad 1107	Dusts	25	14,17	+	+
48	<i>Salmonella</i>	London	Adria 326	Cooked meat sample	39	14,85	+	+
49	<i>Salmonella</i>	Luciana	CIP 105626	/	12	15,12	+ (H2S-)	+ (H2S-)
50	<i>Salmonella</i>	Manhattan	Adria 900	Dusts from dairy industry	40	13,74	+	+
51	<i>Salmonella</i>	Maracaibo	CIP 54143	/	14	15,88	+	+
52	<i>Salmonella</i>	Marseille	CIP105627	/	10	13,74	+	+
53	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	7	11,01	+	+
54	<i>Salmonella</i>	Meleagridis	505	Raw milk	8	16,49	+	+
55	<i>Salmonella</i>	Michigan	Ad2327	Low moisture sausage	21	16,2	+	+
56	<i>Salmonella</i>	Mikawasima	Ad1811	Raw ewe milk	23	13,13	+	+
57	<i>Salmonella</i>	Minnesota	Ad2328	Feed	25	-	st	st
					96	-	st	st
					244	-	st	st
					984	-	st	+
					BHI	14,41	/	/
58	<i>Salmonella</i>	Missisipi	Ad2329	Parakeet	40	25,67	+	+
59	<i>Salmonella</i>	Montevideo	Ad912	Raw milk	21	11,76	+	+
60	<i>Salmonella</i>	Muenchen	CIP 106178	/	32	12,33	+	+
61	<i>Salmonella</i>	Napoli	Ad 928	Clinical	30	13,73	+	+
62	<i>Salmonella</i>	Newport	Adria 586	Sausage	6	17,4	+	+

INCLUSIVITY								
No	Strain		Reference	Origin	Inoculation Level	PCR Result	Confirmations	
							RVS/XLD	MKTTn/XLD
63	Salmonella	Norwich	Ad1172	/	43	20,75	+	+
64	Salmonella	Ohio	Ad1482	Raw cow milk	10	12,27	+	+
65	Salmonella	Orion	27	/	3	18,2	+	+
66	Salmonella	Orianenburg	Ad1724	Cereals	24	11,32	+	+
67	Salmonella	Ovakam	Ad1647	Compost	26	16,99	+	+
68	Salmonella	Panama	Adria 8	Ground beef	8	13,21	+	+
69	Salmonella	Paratyphi A	ATCC 9150	/	19	21,72	+	+
70	Salmonella	Paratyphi B	Ad 301	Clinical	5	14,04	+	+
71	Salmonella	Paratyphi C	ATCC 13428	/	23	15,25	+	+
72	Salmonella	Pomona	CIP105630	/	7	15,12	+	+
73	Salmonella	Poona	Ad2330	Poultry feed	27	15,17	+	+
74	Salmonella	Putten	Ad2331	Feed for chicken	32	13,83	+	+
75	Salmonella	Regent	Adria 328	Duck	13	19,35	+	+
76	Salmonella	Rissen	Adria 39	Food product	6	15,49	+	+
77	Salmonella	Rubislaw	Ad2332	Shark cartilage	21	16,39	+	+
78	Salmonella	Saintpaul	Adria F31	Pilchard fillets	8	14,71	+	+
79	Salmonella	salamae 42ib:enxz15	Ad 593	Cereals	9	18,52	+	+
80	Salmonella	Schwarzengrund	Ad2333	Egg products environment	8	15,97	+	+
81	Salmonella	Senftenberg	Ad 355	Seafood cocktail	12	15,59	+	+
82	Salmonella	Stanley	CIP106163	/	6	18,36	+	+
83	Salmonella	Sternschanze	Ad500	Food product	1	17,16	+	+
84	Salmonella	Strasbourg	CIP105632	/	8	15,52	+	+
85	Salmonella	Tananarive	CIP54142	/	6	21,83	+	+
86	Salmonella	Tennessee	A00E006	Dusts from dairy industry	16	11,16	+	+
87	Salmonella	Thompson	AER301	Poultry	12	13,27	+	+
88	Salmonella	Typhi	Ad 302	Clinical	43	18,29	+	+
89	Salmonella	Typhimurium	Ad 1070	Pork meat	16	14,29	+	+
90	Salmonella	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	38	23,24	+	+
91	Salmonella	Typhimurium 1,4 [5], I2:-:-1,2	Ad 1335	Poultry environmental sample	12	12,62	+	+
92	Salmonella	Typhimurium 1,4 [5], I2:i:-	Ad 1334	Ready to cook pork	20	14,41	+	+
93	Salmonella	Urbana	Ad501	Food product	11	18,03	+	+
94	Salmonella	Veneziana	Adria 233	Food product	7	14,32	+	+
95	Salmonella	Virchow	Adria F276	Curry	9	11,57	+	+
96	Salmonella	Wandsworth	Ad2335	Fillet of mullet	15	16,18	+	+
97	Salmonella	Waycross	CIP105634	/	24	14	+	+
98	Salmonella	Wayne	Ad502	Food product	21	18,85	+	+
99	Salmonella	Weltevreden	Ad2336	Treated water	16	13,65	+	+
100	Salmonella	Worthington	Adria 3506	Pâté	16	13,09	+	+

Appendix I - Artificial contamination of the samples (Extension study for confirmation protocols starting from the primary enrichment broth, ADRIA Développement - 2021)

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Global result				Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		Confirmation protocol A	Confirmation protocol B	Confirmation protocol C	ALL confirmation protocols		
								Enumeration	Mean						
2020	4807	Organic smoked salmon	Saumon fumé bio	S. Indiana Ad1409	Fish filet	Seeding 48h 3°C ± 2°C	/	0-0-1-4-0	1	+	+	+	+	1	c
2020	4808	Organic smoked salmon	Saumon fumé bio	S. Indiana Ad1409	Fish filet	Seeding 48h 3°C ± 2°C	/	0-0-1-4-0	1	+	+	+	+	1	c
2020	4809	Smoked salmon	Saumon fumé d'Ecosse	S. Indiana Ad1409	Fish filet	Seeding 48h 3°C ± 2°C	/	0-0-1-4-0	1	+	+	+	+	1	c
2020	4810	Smoked salmon	Saumon fumé d'Ecosse	S. Indiana Ad1409	Fish filet	Seeding 48h 3°C ± 2°C	/	0-0-1-4-0	1	+	+	+	+	1	c
2020	4811	Smoked pork meat	Filet mignon fumé au bois de hêtre	S. Enteritidis Ad2523	Meat product	Seeding 48h 3°C ± 2°C	/	1-2-4-0-2	1,8	+	+	+	+	1	c
2020	4812	Smoked pork meat	Filet mignon fumé au bois de hêtre	S. Enteritidis Ad2523	Meat product	Seeding 48h 3°C ± 2°C	/	1-2-4-0-2	1,8	+	+	+	+	1	c
2020	4813	Carpaccio (seasoned with basil)	Carpaccio et sa marinade au basilic	S. Enteritidis Ad2523	Meat product	Seeding 48h 3°C ± 2°C	/	1-2-4-0-2	1,8	+	+	+	+	1	c
2020	4814	Carpaccio (seasoned with pesto)	Carpaccio marinade pesto rouge	S. Enteritidis Ad2523	Meat product	Seeding 48h 3°C ± 2°C	/	1-2-4-0-2	1,8	+	+	+	+	1	c
2020	4815	Seasoned chicken meat	Chicken wings mexicain	S. Enteritidis Ad2523	Meat product	Seeding 48h 3°C ± 2°C	/	1-2-4-0-2	1,8	+	+	+	+	1	c
2020	4816	Seasoned chicken meat	Chicken wings barbecue	S. Enteritidis Ad2523	Meat product	Seeding 48h 3°C ± 2°C	/	1-2-4-0-2	1,8	+	+	+	+	1	c
2020	4856	Lamb meat with tomatoes	Pavé d'agneau à la tomate	S. Typhimurium 22	Meat product	Seeding 48h 3°C ± 2°C	/	2-1-1-1-1	1,2	-	+	+	+	2	a
2020	4857	Seasoned beef meat	Emincé de bœuf andalouse	S. Typhimurium 22	Meat product	Seeding 48h 3°C ± 2°C	/	2-1-1-1-1	1,2	+	+	+	+	2	a
2020	4858	Seasoned pork meat	Côte de porc mexicaine	S. Typhimurium 22	Meat product	Seeding 48h 3°C ± 2°C	/	2-1-1-1-1	1,2	-	+	+	+	2	a
2020	4859	Seasoned veal meat	Pavé de veau ail et hebes	S. Typhimurium 22	Meat product	Seeding 48h 3°C ± 2°C	/	2-1-1-1-1	1,2	-	+	+	+	2	a
2020	4860	Seasoned beef meat	Pavé de boeufà la tomate	S. Typhimurium 22	Meat product	Seeding 48h 3°C ± 2°C	/	2-1-1-1-1	1,2	-	-	-	-	2	a
2020	4861	Chicken meat	Filet de poulet	S. Heidelberg 24876	Poultry meat	Seeding 48h 3°C ± 2°C	/	4-2-3-3-5	3,4	+	+	+	+	2	b
2020	4862	Poultry meat	Escalope de dinde	S. Heidelberg 24876	Poultry meat	Seeding 48h 3°C ± 2°C	/	4-2-3-3-5	3,4	+	+	+	+	2	b
2020	4863	Duck meat	Aiguillettes de canard	S. Heidelberg 24876	Poultry meat	Seeding 48h 3°C ± 2°C	/	4-2-3-3-5	3,4	+	+	+	+	2	b
2020	4864	Poultry meat	Cuisse de pintade	S. Heidelberg 24876	Poultry meat	Seeding 48h 3°C ± 2°C	/	4-2-3-3-5	3,4	+	+	+	+	2	b
2020	4817	Pâté	Terrine de campagne	S. Kedougou Ad2227	Pork meat	Seeding 48h 3°C ± 2°C	/	3-0-4-0-0	1,4	-	-	-	-	2	c2
2020	4818	Pâté	Terrine de campagne à l'ancienne	S. Kedougou Ad2227	Pork meat	Seeding 48h 3°C ± 2°C	/	3-0-4-0-0	1,4	+	+	+	+	2	c2
2020	4819	Cooked ham	Jambon blanc supérieur	S. Kedougou Ad2227	Pork meat	Seeding 48h 3°C ± 2°C	/	3-0-4-0-0	1,4	+	+	+	+	2	c2
2020	4820	Cooked ham	Jambon blanc supérieur	S. Kedougou Ad2227	Pork meat	Seeding 48h 3°C ± 2°C	/	3-0-4-0-0	1,4	+	+	+	+	2	c2
2020	4821	Mortadella	Mortadelle aux pistaches	S. Kedougou Ad2227	Pork meat	Seeding 48h 3°C ± 2°C	/	3-0-4-0-0	1,4	+	+	+	+	2	c2
2020	4685	Raw milk cheese	Camembert au lait cru	S. Meleagridis 505	Raw milk	Seeding 48h 3°C ± 2°C	/	2-0-3-1-0	1,2	+	+	-	+	3	b
2020	4686	Raw milk cheese	Roquefort au lait cru	S. Meleagridis 505	Raw milk	Seeding 48h 3°C ± 2°C	/	2-0-3-1-0	1,2	+	+	+	+	3	b
2020	4687	Raw milk cheese	Reblochon de Savoie qu lait cru AOP	S. Meleagridis 505	Raw milk	Seeding 48h 3°C ± 2°C	/	2-0-3-1-0	1,2	+	-	-	+	3	b
2020	4688	Raw milk cheese	Conté au lait cru 6 mois d'affinage	S. Montevideo 510	Raw milk	Seeding 48h 3°C ± 2°C	/	1-3-1-4-3	2,4	-	-	-	-	3	b
2020	4689	Raw milk cheese	Rocamadour au lait cru de chèvre	S. Montevideo 510	Raw milk	Seeding 48h 3°C ± 2°C	/	1-3-1-4-3	2,4	+	+	+	+	3	b
2020	4690	Raw milk	Lait cru de vache	S. Meleagridis 505	Raw milk	Seeding 48h 3°C ± 2°C	/	2-0-3-1-0	1,2	+	+	+	+	3	b
2020	4691	Raw milk	Lait cru de vache	S. Montevideo 510	Raw milk	Seeding 48h 3°C ± 2°C	/	1-3-1-4-3	2,4	+	+	+	+	3	b
2020	4523	Fish filet	Filet de julienne	S. Indiana 2	Seafood product	Seeding 48h 3°C ± 2°C	/	1-1-2-0-1	1	-	-	-	-	4	a
2020	4524	Fish filet	Filet de merlan	S. Indiana 2	Seafood product	Seeding 48h 3°C ± 2°C	/	1-1-2-0-1	1	+	+	+	+	4	a
2020	4525	Fish filet	Filet de maquereau	S. Indiana 2	Seafood product	Seeding 48h 3°C ± 2°C	/	1-1-2-0-1	1	+	+	+	+	4	a
2020	4526	Fish filet	Filet de tacaud	S. Saintpaul F31	Seafood product	Seeding 48h 3°C ± 2°C	/	4-1-3-2-0	2	+	+	+	+	4	a
2020	4527	Fish filet	Bar	S. Saintpaul F31	Seafood product	Seeding 48h 3°C ± 2°C	/	4-1-3-2-0	2	+	+	+	+	4	a
2020	4528	Scallops	Noix de saint jacques	S. Indiana 2	Seafood product	Seeding 48h 3°C ± 2°C	/	1-1-2-0-1	1	+	+	+	+	4	a
2020	4529	Raw langoustines	Langoustines crues	S. Indiana 2	Seafood product	Seeding 48h 3°C ± 2°C	/	1-1-2-0-1	1	+	+	+	+	4	a
2020	4530	Fish filet	Encornet rouge criée	S. Saintpaul F31	Seafood product	Seeding 48h 3°C ± 2°C	/	4-1-3-2-0	2	-	+	+	+	4	a
2020	4531	Shrimp	Crevette vivante criée	S. Saintpaul F31	Seafood product	Seeding 48h 3°C ± 2°C	/	4-1-3-2-0	2	-	-	-	-	4	a
2020	4532	Scallops	Noix de saint jacques	S. Saintpaul F31	Seafood product	Seeding 48h 3°C ± 2°C	/	4-1-3-2-0	2	-	-	-	-	4	a
2020	4865	Fish filet	Cabillaud	S. Derby AF81	Seafood product	Seeding 48h 3°C ± 2°C	/	4-2-1-2-2	2,2	+	+	+	+	4	a
2020	4866	Fish filet	Filet de tacaud	S. Derby AF81	Seafood product	Seeding 48h 3°C ± 2°C	/	4-2-1-2-2	2,2	+	+	+	+	4	a

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Global result				Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		Confirmation protocol A	Confirmation protocol B	Confirmation protocol C	ALL confirmation protocols		
								Enumeration	Mean						
2020	4867	Fish filet	Lieu noir	S. Derby AF81	Seafood product	Seeding 48h 3°C ± 2°C	/	4-2-1-2-2	2,2	+	+	+	+	4	a
2020	4868	Fish filet	Filet d emerlan	S. Derby AF81	Seafood product	Seeding 48h 3°C ± 2°C	/	4-2-1-2-2	2,2	+	+	+	+	4	a
2020	4514	Salad	Mâche	S. Livingstone Ad2566	Vegetables	Seeding 48h 3°C ± 2°C	/	1-3-0-1-2	1,4	+	+	+	+	4	b
2020	4515	Salad	Roquette	S. Virchow F276	Vegetables	Seeding 48h 3°C ± 2°C	/	3-2-1-2-1	1,8	+	+	+	+	4	b
2020	4516	Baby leaves mix	Mélange jeunes pousses	S. Virchow F276	Vegetables	Seeding 48h 3°C ± 2°C	/	3-2-1-2-1	1,8	-	-	-	-	4	b
2020	4517	Salad and spinach	Mâche et pousses d'épinard	S. Virchow F276	Vegetables	Seeding 48h 3°C ± 2°C	/	3-2-1-2-1	1,8	+	+	+	+	4	b
2020	4518	Baby leaves (spinach)	Jeunes pousses d'épinard	S. Livingstone Ad2566	Vegetables	Seeding 48h 3°C ± 2°C	/	1-3-0-1-2	1,4	+	+	+	+	4	b
2020	4519	Baby leaves (spinach)	Jeunes pousses d'épinard	S. Livingstone Ad2566	Vegetables	Seeding 48h 3°C ± 2°C	/	1-3-0-1-2	1,4	-	+	+	+	4	b
2020	4521	Salad	Roquette	S. Livingstone Ad2566	Vegetables	Seeding 48h 3°C ± 2°C	/	1-3-0-1-2	1,4	+	+	+	+	4	b
2020	4522	Salad	Salade frisée	S. Livingstone Ad2566	Vegetables	Seeding 48h 3°C ± 2°C	/	1-3-0-1-2	1,4	+	+	+	+	4	b
2020	4533	Salad	Cœur de laitue	S. Virchow F276	Vegetables	Seeding 48h 3°C ± 2°C	/	3-2-1-2-1	1,8	-	-	-	-	4	b
2020	4534	Baby leaves	Mesclun	S. Virchow F276	Vegetables	Seeding 48h 3°C ± 2°C	/	3-2-1-2-1	1,8	+	-	-	+	4	b
2020	4869	Salad	Mâche	S. Kasenyi Ad2921	Vegetables	Seeding 48h 3°C ± 2°C	/	4-0-4-1-5	2,8	+	+	+	+	4	b
2020	4870	Baby leaves mix	Mélange de jeunes pousses	S. Kasenyi Ad2921	Vegetables	Seeding 48h 3°C ± 2°C	/	4-0-4-1-5	2,8	+	+	+	+	4	b
2020	4871	Baby leaves	Mesclun	S. Kasenyi Ad2921	Vegetables	Seeding 48h 3°C ± 2°C	/	4-0-4-1-5	2,8	+	+	+	+	4	b
2020	4513	Carrot	Carotte	S. Enteritidis ATCC-BAA1045	Vegetables	Seeding 48h 3°C ± 2°C	/	3-0-2-2-1	1,6	-	-	-	-	4	c
2020	4520	Fresh spinach	Epinard frais	S. Enteritidis ATCC-BAA1045	Vegetables	Seeding 48h 3°C ± 2°C	/	3-0-2-2-1	1,6	-	-	-	-	4	c
2020	4535	Leek	Poireau	S. Havana Ad2728	Vegetables	Seeding 48h 3°C ± 2°C	/	5-5-2-2-1	3	+	+	+	+	4	c
2020	4536	Cabbage	Chou	S. Havana Ad2728	Vegetables	Seeding 48h 3°C ± 2°C	/	5-5-2-2-1	3	+	+	+	+	4	c
2020	4537	Endive	Endive	S. Havana Ad2728	Vegetables	Seeding 48h 3°C ± 2°C	/	5-5-2-2-1	3	+	+	+	+	4	c
2020	4538	Kiwi	Kiwi	S. Enteritidis ATCC-BAA1045	Vegetables	Seeding 48h 3°C ± 2°C	/	3-0-2-2-1	1,6	+	+	+	+	4	c
2020	4539	Apple	Pomme	S. Enteritidis ATCC-BAA1045	Vegetables	Seeding 48h 3°C ± 2°C	/	3-0-2-2-1	1,6	+	+	+	+	4	c
2020	4540	Khaki	Kaki	S. Enteritidis ATCC-BAA1045	Vegetables	Seeding 48h 3°C ± 2°C	/	3-0-2-2-1	1,6	-	+	-	+	4	c
2020	4541	Grape	Raisin	S. Havana Ad2728	Vegetables	Seeding 48h 3°C ± 2°C	/	5-5-2-2-1	3	-	-	-	-	4	c
2020	4542	Clementine	Clémentine	S. Havana Ad2728	Vegetables	Seeding 48h 3°C ± 2°C	/	5-5-2-2-1	3	+	+	+	+	4	c
2020	4872	Grape	Raisin Italia	S. Panama Ad1733	Vegetables	Seeding 48h 3°C ± 2°C	/	4-4-5-2-6	4,2	+	+	+	+	4	c
2020	4873	Leeks	Poireau	S. Panama Ad1733	Vegetables	Seeding 48h 3°C ± 2°C	/	4-4-5-2-6	4,2	+	+	+	+	4	c
2020	4874	Zucchini	Courgette	S. Panama Ad1733	Vegetables	Seeding 48h 3°C ± 2°C	/	4-4-5-2-6	4,2	+	+	+	+	4	c
2020	4875	Mushroom	Champignon	S. Panama Ad1733	Vegetables	Seeding 48h 3°C ± 2°C	/	4-4-5-2-6	4,2	+	+	+	+	4	c
2020	4787	Cocoa powder 100%	Cacao en poudre 100%	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3,0	-	-	-	-	5	a
2020	4788	Cocoa powder 100%	Cacao en poudre pur	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3,0	+	+	+	+	5	a
2020	4789	Unsweetened cocoa powder	Cacao en poudre pur non sucré	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3,0	+	+	+	+	5	a
2020	4790	Chocolate mass	Palet chocolat masse (50%)	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3,0	+	+	+	+	5	a
2020	4791	Chocolate mass	Masse chocolat pour couverture (58%)	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3,0	+	+	+	+	5	a
2020	4792	Curry	Curry karma doux	S. Caracas Ad2322	Spice	Seeding lyophilized strain 2 weeks at room temperature	/	/	6,0	-	-	-	-	5	a
2020	4793	Ground coriander	Coriandre moulue	S. Caracas Ad2322	Spice	Seeding lyophilized strain 2 weeks at room temperature	/	/	6,0	-	-	-	-	5	a
2020	4794	Paprika	Paprika doux	S. Caracas Ad2322	Spice	Seeding lyophilized strain 2 weeks at room temperature	/	/	6,0	-	-	-	-	5	a
2020	4795	Dehydrated basil	Basilic déshydraté	S. Caracas Ad2322	Spice	Seeding lyophilized strain 2 weeks at room temperature	/	/	6,0	-	-	-	-	5	a
2020	4796	Dehydrated thyme and rosemary	Thym romarin déshydraté	S. Caracas Ad2322	Spice	Seeding lyophilized strain 2 weeks at room temperature	/	/	6,0	-	-	-	-	5	a

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Global result				Category	Type
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								Enumeration	Mean						
2020	5198	Cocoa powder	Cacao en poudre	S. Bareilly Ad1687	Chocolate product	Spiking Heat treatment 56°C 8min	1,6	0-1-1-0-0	0,4	+	+	+	+	5	a
2020	5199	Curry	Curry karma doux	S. Virchow F276	Vegetables	Spiking Heat treatment 56°C 8min	0,9	2-3-3-1-5	2,8	-	-	-	-	5	a
2020	5200	Pepper	Poivre gris moulu	S. Virchow F276	Vegetables	Spiking Heat treatment 56°C 8min	0,9	2-3-3-1-5	2,8	-	-	-	-	5	a
2020	5201	Cumin	Cumin moulu	S. Virchow F276	Vegetables	Spiking Heat treatment 56°C 8min	0,9	2-3-3-1-5	2,8	-	-	-	-	5	a
2020	5202	Curry	Curry poudre	S. Caracas Ad2322	Vegetables spice	Spiking Heat treatment 56°C 8min	1,1	1-0-2-2-1	1,2	-	-	-	-	5	a
2020	5203	Hot chili	Piment fort	S. Caracas Ad2322	Vegetables spice	Spiking Heat treatment 56°C 8min	1,1	1-0-2-2-1	1,2	-	-	-	-	5	a
2020	4797	Flour for sunflower cake	Farine pour tourteaux tournesol	S. Senftenberg Ad2418	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	-	-	-	6	c
2020	4798	Wheat bran	Son de blé	S. Senftenberg Ad2418	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	-	-	-	6	c
2020	4799	Flour for soybean	Farine pour tourteaux soja	S. Senftenberg Ad2418	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	-	-	-	6	c
2020	4800	Flour for oilcake	Farine pour tourteaux colza	S. Senftenberg Ad2418	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	-	-	-	6	c
2020	4801	Flour for feed	Farine pour alimentation poulette	S. Senftenberg Ad2418	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	-	-	-	6	c
2020	4802	Flour for oilcake	Farine pour tourteaux colza	S. Kedougou Ad2419	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	-	-	-	6	c
2020	4803	Flour for feed	Farine animale	S. Kedougou Ad2419	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	-	-	-	6	c
2020	4804	Flour for sunflower cake	Farine pour tourteaux tournesol	S. Kedougou Ad2419	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	-	-	-	6	c
2020	4805	Processed animal proteins (pork)	Protéines animales transformées (porc)	S. Kedougou Ad2419	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	-	-	-	6	c
2020	4806	Processed animal proteins (poultry)	Protéines animales transformées (volaille)	S. Kedougou Ad2419	Feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	+	+	+	6	c
2020	5189	Dehydrated proteins (with barley)	Protéines déshydratées avec orge	S. Senftenberg Ad2418	Feed	Spiking Heat treatment 56°C 8min	1,7	0-0-0-0-0	<1	+	+	+	+	6	c
2020	5190	Dehydrated proteins (with barley)	Protéines déshydratées avec orge	S. Senftenberg Ad2418	Feed	Spiking Heat treatment 56°C 8min	1,7	0-0-0-0-0	<1	+	+	+	+	6	c
2020	5191	Wheat for feed	Blé pour alimentation animale	S. Senftenberg Ad2418	Feed	Spiking Heat treatment 56°C 8min	1,7	0-0-0-0-0	<1	+	+	+	+	6	c
2020	5192	Flour (barley)	Farine orge	S. Senftenberg Ad2418	Feed	Spiking Heat treatment 56°C 8min	1,7	0-0-0-0-0	<1	-	+	+	+	6	c
2020	5193	Flour (soya)	Farine soja	S. Senftenberg Ad2418	Feed	Spiking Heat treatment 56°C 8min	1,7	0-0-0-0-0	<1	-	+	-	+	6	c
2020	5194	Flour for feed	Farine Matières première alimentation animale 37	S. Kedougou Ad2419	Feed	Spiking Heat treatment 56°C 8min	1,1	1-0-2-2-1	1,2	-	-	-	-	6	c
2020	5195	Flour for feed	Farine Matières première alimentation animale 12	S. Kedougou Ad2419	Feed	Spiking Heat treatment 56°C 8min	1,1	1-0-2-2-1	1,2	-	-	-	-	6	c
2020	5196	Flour for feed	Farine Matières première alimentation animale 41	S. Kedougou Ad2419	Feed	Spiking Heat treatment 56°C 8min	1,1	1-0-2-2-1	1,2	+	-	-	+	6	c
2020	5197	Raw material (cereals)	Mélange céréales grain	S. Kedougou Ad2419	Feed	Spiking Heat treatment 56°C 8min	1,1	1-0-2-2-1	1,2	+	+	-	+	6	c

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Global result				Category	Type
				Strain	Origin	Injury protocol	Injury measure- ment	Inoculation level/sample		Confir- mation protocol A	Confir- mation protocol B	Confir- mation protocol C	ALL confirmation protocols		
								Enumeration	Mean						
2020	4692	Waste beef meat (meat industry)	Déchets découpe de bœuf (raw meat industry)	S. Agona 4869	Meat product	Seeding 48h 3°C ± 2°C	/	3-1-2-5-2	2,6	+	+	+	+	7	b
2020	4693	Waste beef meat (meat industry)	Déchets découpe de bœuf (raw meat industry)	S. Agona 4869	Meat product	Seeding 48h 3°C ± 2°C	/	3-1-2-5-2	2,6	+	+	+	+	7	b
2020	4694	Waste pork meat (meat industry)	Déchets découpe de porc (raw meat industry)	S. Agona 4869	Meat product	Seeding 48h 3°C ± 2°C	/	3-1-2-5-2	2,6	-	+	+	+	7	b
2020	4695	Vacuum dusts (dairy industry)	Poussière d'aspirateur T3 aspi n°16 (dairy product industry)	S. Infantis A00E057	Environmental samples (dairy products industry)	Spiking Heat treatment 56°C 8min	0,5	4-7-4-4-4	4,6	+	+	+	+	7	b
2020	4696	Vacuum dusts (dairy industry)	Poussière d'aspirateur aspi zone 5 n°9 (dairy product industry)	S. Infantis A00E057	Environmental samples (dairy products industry)	Spiking Heat treatment 56°C 8min	0,5	4-7-4-4-4	4,6	+	-	-	+	7	b
2020	4697	Vacuum dusts (dairy industry)	Poussière d'aspirateur RDC T1 n°8 (dairy product industry)	S. Infantis A00E057	Environmental samples (dairy products industry)	Spiking Heat treatment 56°C 8min	0,5	4-7-4-4-4	4,6	+	-	-	+	7	b
2020	4698	Vacuum dusts (dairy industry)	Poussière d'aspirateur aspi karcher n°4 (dairy product industry)	S. Infantis A00E057	Environmental samples (dairy products industry)	Spiking Heat treatment 56°C 8min	0,5	4-7-4-4-4	4,6	+	+	-	+	7	b
2020	4699	Vacuum dusts (dairy industry)	Poussière d'aspirateur T3 aspi n°17 (dairy product industry)	S. Livingstone A00E058	Environmental samples (dairy products industry)	Spiking Heat treatment 56°C 8min	0,7	2-3-0-3-3	2,2	+	+	+	+	7	b
2020	4700	Vacuum dusts (dairy industry)	Poussière d'aspirateur aspi 592 n°1 (dairy product industry)	S. Livingstone A00E058	Environmental samples (dairy products industry)	Spiking Heat treatment 56°C 8min	0,7	2-3-0-3-3	2,2	-	+	+	+	7	b
2020	4701	Vacuum dusts (dairy industry)	Poussière d'aspirateur T3 aspi n°14 (dairy product industry)	S. Livingstone A00E058	Environmental samples (dairy products industry)	Spiking Heat treatment 56°C 8min	0,7	2-3-0-3-3	2,2	+	+	+	+	7	b
2020	4822	Swab after cleaning (dairy products industry)	Ecouvillon roue pupitre ensacheuse après nettoyage n°19 (dairy product industry)	S. Livingstone Ad2702	Environmental samples (dairy products industry)	Seeding 48h 3°C ± 2°C	/	1-3-0-3-2	1,8	-	-	-	-	7	c1
2020	4823	Swab after cleaning (dairy products industry)	Ecouvillon roue pupitre ensacheuse après nettoyage n°17 (dairy product industry)	S. Livingstone Ad2702	Environmental samples (dairy products industry)	Seeding 48h 3°C ± 2°C	/	1-3-0-3-2	1,8	+	+	+	+	7	c1
2020	4824	Swab after cleaning (dairy products industry)	Ecouvillon échantillonneuse après nettoyage n°9 (dairy product industry)	S. Livingstone Ad2702	Environmental samples (dairy products industry)	Seeding 48h 3°C ± 2°C	/	1-3-0-3-2	1,8	+	+	+	+	7	c1
2020	4825	Swab after cleaning (dairy products industry)	Ecouvillon échantillonneuse après nettoyage n°11 (dairy product industry)	S. Livingstone Ad2702	Environmental samples (dairy products industry)	Seeding 48h 3°C ± 2°C	/	1-3-0-3-2	1,8	-	-	-	-	7	c1
2020	4826	Sponge, slicer (poultry ham production)	Eponge trancheuse jambon volaille (production jambon volaille)	S. Kottbus 3	Environmental samples (poultry)	Seeding 48h 3°C ± 2°C	/	1-2-0-4-0	1,4	+	+	+	+	7	c1
2020	4827	Sponge, slicer (poultry ham production)	Eponge trancheuse jambon volaille (production jambon volaille)	S. Kottbus 3	Environmental samples (poultry)	Seeding 48h 3°C ± 2°C	/	1-2-0-4-0	1,4	+	+	+	+	7	c1
2020	4702	Sponge slaughterhouses (meat industry)	Eponge abattoir sale (Meat industry)	S. Rissen Ad2510	Environmental samples (meat products industry)	Seeding 48h 3°C ± 2°C	/	2-0-0-3-4	1,8	+	+	+	+	7	c2

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Global result				Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		Confir- mation protocol A	Confir- mation protocol B	Confir- mation protocol C	ALL confirmation protocols		
								Enumeration	Mean						
2020	4703	Sponge slaughterhouses (meat industry)	Eponge abattoir sol sale (Meat industry)	S. Rissen Ad2510	Environmental samples (meat products industry)	Seeding 48h 3°C ± 2°C	/	2-0-0-3-4	1,8	-	-	-	-	7	c2
2020	4704	Sponge, balance before cleaning (ice cream production)	Eponge balance avant nettoyage (ice cream production)	S. Derby A00E084	Environmental samples (dairy products industry)	Seeding 48h 3°C ± 2°C	/	4-2-0-0-1	1,4	+	+	+	+	7	c2
2020	4705	Sponge, floor before cleaning (dairy product industry)	Eponge marche escalier accès cristallisoire avant nettoyage n°42 (dairy product industry)	S. Derby A00E084	Environmental samples (dairy products industry)	Seeding 48h 3°C ± 2°C	/	4-2-0-0-1	1,4	+	+	+	+	7	c2
2020	4706	Sponge, before cleaning (dairy product industry)	Eponge buses + portoir avant nettoyage (dairy product industry)	S. Derby A00E084	Environmental samples (dairy products industry)	Seeding 48h 3°C ± 2°C	/	4-2-0-0-1	1,4	+	+	+	+	7	c2

Appendix I - Raw data
**(Extension study for confirmation protocols starting from the primary
enrichment broth, ADRIA Développement - 2021)**

Bold typing : artificially inoculated samples

Salmonella detection results:

m:	minority level of target analyte
M :	majority level of target analyte
P:	pure culture level of target analyte
1/2 :	50% level of target analyte
(x):	number of colonies in the plate
-:	no typical colonies but presence of background microflora
st:	plate without any colony
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
NC:	Non-characteristic colony
d:	doubtful colonies

READY-TO-EAT AND READY-TO-REHEAT																														
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type	
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																											
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																											
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A						Confirmation Protocol B															Agreement				
											IMS Pickpen Protocol B												Final result			Protocol B / Protocol A				
					Dilution 1:10			Dilution 1:100			Confirmation: latex (dilution 1:10 or 1:100)																			
					RVS	MKTTn	ISO 6579-1 confirmations tests	Final result	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test			CH	RA	SE	CH	RA	SE				
XLD (typical colonies)	XLD (typical colonies)	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>									Sigma <i>Salmonella</i> ChromoSelect															
2020	4807	Organic smoked salmon	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	
2020	4808	Organic smoked salmon	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	
2020	4809	Smoked salmon	①	n	+p	+M	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	
2020	4810	Smoked salmon	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	
2020	4811	Smoked pork meat	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	
2020	4812	Smoked pork meat	①	n	+p	+p	+	+	+m	+1/2	+m	+M	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	
2020	4813	Carpaccio (seasoned with basil)	①	n	+m	+M	+	+	+1/2	+M	+md	+1/2	+M	+m	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	
2020	4814	Carpaccio (seasoned with pesto)	①	n	+p	+p	+	+	+p	+p	+p	+M	+M	+M	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	
2020	4815	Seasoned chicken meat	①	n	+p	+p	+	+	+M	+p	+M	+M	+p	+M	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	
2020	4816	Seasoned chicken meat	①	n	+m(3)	+M	+	+	+m (1)	+md	+m (1)	-	+md (3)	-	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c	

MEAT PRODUCTS																													
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																										
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																										
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A				Confirmation Protocol B															Agreement					
									IMS Pickpen Protocol B																				
					Dilution 1:10			Dilution 1:100			Confirmation: latex (dilution 1:10 or 1:100)						Final result			Protocol B /Protocol A									
RVS	MKTTn	ISO 6579-1 confirmations tests			Final result	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test								CH	RA	SE	CH	RA	SE	
XLD (typical colonies)	XLD (typical colonies)		CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>		Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CH	RA	SE	CH	RA	SE														
2020	4646	Pork meat	②	y	+m	+M	+	+	-	-	-	-	-	+d (1)	/	/	+	/	/	+	-	-	+	ND	ND	PA	2	a	
2020	4647	Raw beef meat	②	y	+m	+1/2	+	+	-	+m	-	-	+m (2)	-	/	+	/	/	+	/	-	+	-	ND	PA	ND	2	a	
2020	4648	Pork meat	②	y	-	-	/	-	-	-	+d/-	-	-	+d/-	/	/	-	/	/	-	-	-	-	NA	NA	NA	2	a	
2020	4649	Pork meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	a	
2020	4650	Pork meat	②	y	+m	+1/2	+	+	-	-d/-	+d (1)	+m (1)	-	-	+	/	+	+	/	+	+	-	+	PA	ND	PA	2	a	
2020	4651	Pork meat	②	y	+M	+M	+	+	+m	+m	+M	+m	+m	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a	
2020	4652	Pork meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	a	
2020	4653	Pork meat	②	y	-	-	/	-	-	+m	+m	-	-	-	/	+	+	/	+	+	-	+	+	NA	PD	PD	2	a	
2020	4654	Pork meat	②	y	-	-	/	-	-	-	+md	-	-	+md	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	a	
2020	4856	Lamb meat with tomatoes	②	y	-	-	/	-	-	-	+md	-	-	+md (1)	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	a	
2020	4857	Seasoned beef meat	②	y	+m	+m	+	+	+m	+M	+m	+M	+M	+m (1)	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a	
2020	4858	Seasoned pork meat	②	y	-	-	/	-	+m	-	-	+m	-	+Md	+	/	+	+	/	+	+	-	+	PD	NA	PD	2	a	
2020	4859	Seasoned veal meat	②	y	-	+d/-	/	-	-	-	+md	-	-	+md (1)	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	a	
2020	4860	Seasoned beef meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	a	
2020	4645	Chicken meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	b	
2020	4655	Poultry meat	②	y	+md	+md	+	+	-	-	+md	-	-	-	/	/	+	/	/	+	-	-	+	ND	ND	PA	2	b	
2020	4656	Chicken meat	②	y	-	-	/	-	-	-	+m	-	-	+m (1)	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	b	
2020	4657	Chicken meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	b	
2020	4658	Chicken meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	b	
2020	4664	Chicken meat	②	y	-	-	/	-	+m	+m	-	+m (2)	+m	+m (2)	+	+	+	+	+	+	+	+	+	PD	PD	PD	2	b	
2020	4665	Chicken meat	②	y	-	-	/	-	-	-	+md (2)	-	-	+md (1)	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	b	
2020	4666	Poultry meat	②	y	+m	+1/2	+	+	+M	+M	+m	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b	
2020	4667	Poultry meat	②	y	-	-	/	-	-	-	-md (1)/-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	b	
2020	4668	Poultry meat	②	y	+m	+1/2	+	+	+md (2)/-	+m (1)	+m (3)	+md (2)/-	-	+md	-	+	+	-	+	+	-	+	+	ND	PA	PA	2	b	
2020	4861	Chicken meat	②	y	-	+M	+	+	+m	+m	+m	+m	+m (1)	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b	
2020	4862	Poultry meat	②	y	-	+m	+	+	-	-	+md	-	st	+m (3)	/	/	+	/	/	+	-	-	+	ND	ND	PA	2	b	
2020	4863	Duck meat	②	y	-	+Md (H2S-)	+	+	-	+m (1)	+md	-	-	-	/	+	+	/	+	+	-	+	+	ND	PA	PA	2	b	
2020	4864	Poultry meat	②	y	-	+M	+	+	+m	+m	+m	+m (2)	+m (3)	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b	

MEAT PRODUCTS																													
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																										
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																										
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A				Confirmation Protocol B															Agreement					
									IMS Pickpen Protocol B																		Final result		
					Dilution 1:10			Dilution 1:100			Confirmation: latex (dilution 1:10 or 1:100)																		
					RVS	MKTTn	ISO 6579-1 confirmations tests	Final result	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test			CH	RA	SE	CH	RA	SE			
XLD (typical colonies)	XLD (typical colonies)	CHROMID <i>Salmonella</i>			RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect									CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect												
2020	4659	Sausage	②	y	+M	+M	+	+	+m (1)	+m	+m	+m (1)	+m (2)	+m (2)	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c1
2020	4660	Sausage	②	y	-	-	/	-	-	st	+md	-	-	+md (1)	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	c1	
2020	4661	Sausage	②	y	+m	+M	+	+	+m	+m	-	+m (1)	+m	+md (1)	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c1	
2020	4662	Sausage	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	c1	
2020	4663	Sausage	②	y	-	-	/	-	-	-	+md	-	-	+md	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	c1	
2020	4817	Pâté	①	n	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	c2	
2020	4818	Pâté	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c2	
2020	4819	Cooked ham	①	n	+p	+p	+	+	+1/2	+md	+md	+M	+m (2)	+md	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c2	
2020	4820	Cooked ham	①	n	+p	+p	+	+	+M	+p	+m	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c2	
2020	4821	Mortadella	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c2	

DAIRY PRODUCTS																													
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																										
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																										
			Enrichment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A				Confirmation Protocol B															Agreement					
									IMS Pickpen Protocol B															Final result			Protocol B /Protocol A		
					Dilution 1:10			Dilution 1:100			Confirmation: latex (dilution 1:10 or 1:100)						CH	RA	SE	CH	RA	SE							
RVS	MKTTn	ISO 6579-1 confirmations tests			Final result	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test														
XLD (typical colonies)	XLD (typical colonies)			CHROMID <i>Salmonella</i>								RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect													
2020	4669	Raw ewe milk	②	y	-	-	/	-	-	-	+md	-	st	+m	/	/	+	/	/	+	-	-	+	NA	NA	PD	3	b	
2020	4670	Raw ewe milk	②	y	+m	+1/2	+	+	-	-	-	+md (1)	-	-	+	/	/	+	/	/	+	-	-	PA	ND	ND	3	b	
2020	4671	Raw ewe milk	②	y	-	-	/	-	-	-	+m	-	-	+m	/	/	+	/	/	+	-	-	+	NA	NA	PD	3	b	
2020	4672	Raw ewe milk	②	y	+m	+1/2	+	+	-	-	+md	-	-	+md (1)	/	/	+	/	/	+	-	-	+	ND	ND	PA	3	b	
2020	4673	Raw ewe milk	②	y	-	+m	+	+	-	-	-	-	-	+md	/	/	+	/	/	+	-	-	+	ND	ND	PA	3	b	
2020	4674	Raw ewe milk	②	y	+m	+m	+	+	-	st	-	-	st	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	3	b	
2020	4685	Raw milk cheese	②	y	-	-d/+	+	+	-	-	-	-	-	+m (2)	/	/	+	/	/	+	-	-	+	ND	ND	PA	3	b	
2020	4686	Raw milk cheese	②	y	+m	+M	+	+	-	+m	-	+md (1)/+	-	-	+	+	/	+	+	/	+	+	-	PA	PA	ND	3	b	
2020	4687	Raw milk cheese	②	y	+m	+m	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	3	b	
2020	4688	Raw milk cheese	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	3	b	
2020	4689	Raw milk cheese	②	y	+m	+m	+	+	+m (1)	-	-	-	-	-	+	/	/	+	/	/	+	-	-	PA	ND	ND	3	b	
2020	4690	Raw milk	②	y	+m	+1/2	+	+	-	+m (2)	+m (1)	+m (1)	-	+m (2)	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b	
2020	4691	Raw milk	②	y	-	+M	+	+	+m (1)	+m (2)	-	-	-	-	+	+	/	+	+	/	+	+	-	PA	PA	ND	3	b	

VEGETABLES AND SEAFOOD PRODUCTS

Alternative method: Assurance® GDS for *Salmonella* Tq

Enrichment 1:10 in BPW for 18 - 24h at 37°C

Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C

Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for Salmonella Tq																									Category	Type
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																										
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																										
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A				Confirmation Protocol B															Agreement					
									IMS Pickpen Protocol B																				
					Dilution 1:10			Dilution 1:100			Confirmation: latex (dilution 1:10 or 1:100)						Final result			Protocol B/ Protocol A									
RVS	MKTTn	ISO 6579-1 confirmations tests			Final result	CHROMID Salmonella (typical colonies)	RAPID' Salmonella (typical colonies)	Sigma Salmonella ChromoSelect (typical colonies)	CHROMID Salmonella (typical colonies)	RAPID' Salmonella (typical colonies)	Sigma Salmonella ChromoSelect (typical colonies)	Oxoid™ Salmonella latex test			Microgen Salmonella latex test			CH	RA	SE	CH	RA	SE						
XLD (typical colonies)	XLD (typical colonies)		CHROMID Salmonella	RAPID' Salmonella								Sigma Salmonella ChromoSelect	CHROMID Salmonella	RAPID' Salmonella	Sigma Salmonella ChromoSelect														
2020	4523	Fish filet	②	y	-	-d/-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	a	
2020	4524	Fish filet	②	y	+p	+M	+	+	+M	+p	+p	+p	+M	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4525	Fish filet	②	y	+p	+M	+	+	+M	+M	+m	+M	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4526	Fish filet	②	y	+p	+M	+	+	+m	+1/2	+md	+M	+M	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4527	Fish filet	②	y	+M	+M	+	+	+M	+m	+M	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4528	Scallops	②	y	+M	+M	+	+	+M	+M	+m	+M	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4529	Raw langoustines	②	y	+p	+M	+	+	+M	+p	+M	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4530	Fish filet	②	y	-	-	/	-	+md (1)	-	+md	+md (3)	-	+m	+	/	+	+	/	+	+	-	+	PD	NA	PD	4	a	
2020	4531	Shrimp	②	y	st	-	/	-	+md (1)	-	-	-	-	-	-	/	/	-	/	/	-	-	-	NA	NA	NA	4	a	
2020	4532	Scallops	②	y	st	-d/-	/	-	-	-	-	-	st	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	a	
2020	4865	Fish filet	②	y	+p	+M	+	+	+M	+M	+M	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4866	Fish filet	②	y	+M	+M	+	+	+M	+M	+M	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4867	Fish filet	②	y	+M	+M	+	+	+M	+M	+M	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4868	Fish filet	②	y	+M	+M	+	+	+M	+1/2	+m	+1/2	+1/2	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2020	4514	Salad	②	y	+M	+M	+	+	+M	+M	+m	+M	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2020	4515	Salad	②	y	+m	+m	+	+	+m	+m	+m	+m	+m	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2020	4516	Baby leaves mix	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	b	
2020	4517	Salad and spinach	②	y	+M	+m	+	+	+M	+M	+M	+M	+P	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2020	4518	Baby leaves (spinach)	②	y	+M	+M	+	+	+m	+M	+M	+md	+1/2	+md	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2020	4519	Baby leaves (spinach)	②	y	-	-	/	-	+md (1)	-	+M	+md (1)	-	+m	+	/	+	+	/	+	+	-	+	PD	NA	PD	4	b	
2020	4521	Salad	②	y	+M	+M	+	+	+M	+M	+M	+M	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2020	4522	Salad	②	y	+M	+M	+	+	+md (1)	+M	+M	+M	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2020	4533	Salad	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	b	
2020	4534	Baby leaves	②	y	+m	-d/-	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	4	b	
2020	4869	Salad	②	y	+M	+M	+	+	+1/2	+M	-	+M	+M	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2020	4870	Baby leaves mix	②	y	+M	+1/2	+	+	+m	+M	+m	+m	+M	+m (2)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2020	4871	Baby leaves	②	y	+1/2	+m	+	+	+m	+md	-	+m	+m (1)	-	+	+	/	+	+	/	+	+	-	PA	PA	ND	4	b	
2020	4513	Carrot	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	c	

VEGETABLES AND SEAFOOD PRODUCTS

Alternative method: Assurance® GDS for *Salmonella* Tq

Enrichment 1:10 in BPW for 18 - 24h at 37°C

Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C

Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for Salmonella Tq																									Category	Type	
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																											
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																											
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A						Confirmation Protocol B															Agreement				
											IMS Pickpen Protocol B															Final result				Protocol B/ Protocol A
					Dilution 1:10					Dilution 1:100					Confirmation: latex (dilution 1:10 or 1:100)															
RVS	MKTTn	ISO 6579-1 confirmations tests			Final result	CHROMID Salmonella (typical colonies)	RAPID' Salmonella (typical colonies)	Sigma Salmonella ChromoSelect (typical colonies)	CHROMID Salmonella (typical colonies)	RAPID' Salmonella (typical colonies)	Sigma Salmonella ChromoSelect (typical colonies)	Oxoid™ Salmonella latex test			Microgen Salmonella latex test			CH	RA	SE	CH	RA	SE							
XLD (typical colonies)	XLD (typical colonies)		CHROMID Salmonella	RAPID' Salmonella								Sigma Salmonella ChromoSelect	CHROMID Salmonella	RAPID' Salmonella	Sigma Salmonella ChromoSelect															
2020	4520	Fresh spinach	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	c		
2020	4535	Leek	②	y	+M	+M	+	+	+m	+m	+m	+M	+m	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		
2020	4536	Cabbage	②	y	+M	+M	+	+	+p	+M	+M	+M	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		
2020	4537	Endive	②	y	+M	+M	+	+	+M	+M	+m	+M	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		
2020	4538	Kiwi	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		
2020	4539	Apple	②	y	+p	+p	+	+	+pd	+p (3)	+Md	+p (1)	+p (3)	+p (5)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		
2020	4540	Khaki	②	y	st	st	/	-	-	st	+m	st	st	+p (8)	/	/	+	/	/	+	-	-	+	NA	NA	PD	4	c		
2020	4541	Grape	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	c		
2020	4542	Clementine	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		
2020	4872	Grape	②	y	+M	+M	+	+	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		
2020	4873	Leeks	②	y	+M	+M	+	+	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		
2020	4874	Zucchini	②	y	+M	+M	+	+	+M	+p	d (green colonies, pink only when isolated, API 20E+)	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		
2020	4875	Mushroom	②	y	+1/2	+p	+	+	+M	+M	d (green colonies, pink only when isolated, API 20E+)	+M	+M	d (green colonies, pink only when isolated, API 20E+)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c		

INGREDIENTS AND SPECIFIC PRODUCTS

Alternative method: Assurance® GDS for *Salmonella* Tq

Enrichment 1:10 in BPW for 18 - 24h at 37°C

Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C

Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for Salmonella Tq																									Category	Type
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																										
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																										
			Enrichment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A				Confirmation Protocol B															Agreement					
									IMS Pickpen Protocol B															Final result			Protocol B / Protocol A		
					Dilution 1:10			Dilution 1:100			Confirmation: latex (dilution 1:10 or 1:100)																		
RVS	MKTTn	ISO 6579-1 confirmations tests			Final result	CHROMID Salmonella (typical colonies)	RAPID' Salmonella (typical colonies)	Sigma Salmonella ChromoSelect (typical colonies)	CHROMID Salmonella (typical colonies)	RAPID' Salmonella (typical colonies)	Sigma Salmonella ChromoSelect (typical colonies)	Oxoid™ Salmonella latex test			Microgen Salmonella latex test			CH	RA	SE	CH	RA	SE						
XLD (typical colonies)	XLD (typical colonies)			CHROMID Salmonella								RAPID' Salmonella	Sigma Salmonella ChromoSelect	CHROMID Salmonella	RAPID' Salmonella	Sigma Salmonella ChromoSelect													
2020	4787	Cocoa powder 100%	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	4788	Cocoa powder 100%	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a	
2020	4789	Unsweetened cocoa powder	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a	
2020	4790	Chocolate mass	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a	
2020	4791	Chocolate mass	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a	
2020	4792	Curry	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	4793	Ground coriander	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	4794	Paprika	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	4795	Dehydrated basil	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	4796	Dehydrated thyme and rosemary	②	y	-	-	/	-	-	-	-	-	st	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5198	Cocoa powder	②	y	+p	+p	+	+	+p	+p	+pd	+pd	+pd	-	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a	
2020	5199	Curry	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5200	Pepper	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5201	Cumin	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5202	Curry	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5203	Hot chili	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	

PET FOOD

Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																										
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																										
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A				Confirmation Protocol B															Agreement					
									IMS Pickpen Protocol B															Final result			Protocol B / Protocol A		
					Dilution 1:10			Dilution 1:100			Confirmation: latex (dilution 1:10 or 1:100)																		
RVS	MKTTn	ISO 6579-1 confirmations tests			Final result	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test			CH	RA	SE	CH	RA	SE						
XLD (typical colonies)	XLD (typical colonies)		CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>								Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect														
2020	4797	Flour for sunflower cake	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	4798	Wheat bran	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	4799	Flour for soybean	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	4800	Flour for oilcake	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	4801	Flour for feed	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	4802	Flour for oilcake	②	y	st	st	/	-	st	st	-	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	4803	Flour for feed	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	4804	Flour for sunflower cake	②	y	-	-	/	-	-	st	-	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	4805	Processed animal proteins (pork)	②	y	-	-	/	-	-	st	-	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	4806	Processed animal proteins (poultry)	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	c	
2020	5189	Dehydrated proteins (with barley)	②	y	+p	+p	+	+	+p	-	+d	+p	+pd	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	c	
2020	5190	Dehydrated proteins (with barley)	②	y	+p	+p	+	+	+p	+pd	+d	+p	+p	+pd	+	+	/	+	+	/	+	+	+	PA	PA	PA	6	c	
2020	5191	Wheat for feed	②	y	+M	+M	+	+	+d (13)	+d (5)/-	-	+d (1)	-	-	+	-	/	+	-	/	+	-	-	PA	ND	ND	6	c	
2020	5192	Flour (barley)	②	y	-	-	/	-	-	-	+md	-	-	+md	/	/	+	/	/	+	-	-	+	NA	NA	PD	6	c	
2020	5193	Flour (soya)	②	y	-	-	/	-	+d (1)	st	-	-	st	-	+	/	/	+	/	/	+	-	-	PD	NA	NA	6	c	
2020	5194	Flour for feed	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	5195	Flour for feed	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c	
2020	5196	Flour for feed	②	y	+m	+m	+	+	-	-	-	-	st	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	6	c	
2020	5197	Raw material (cereals)	②	y	+(2)	+M	+	+	+d (4)	+d (6)	+d	-	+d (2)	-	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	c	

ENVIRONMENTAL SAMPLES																													
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																								Category	Type	
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																										
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																										
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A				Confirmation Protocol B															Agreement					
									IMS PickPen Protocol B															Final result					Protocol B / Protocol A
					Dilution 1:10			Dilution 1:100			Confirmation: latex (dilution 1:10 or 1:100)						CH	RA	SE	CH	RA	SE							
RVS	MKTTn	ISO 6579-1 confirmations tests			Final result	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test														
XLD (typical colonies)	XLD (typical colonies)			CHROMID <i>Salmonella</i>								RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect													
2020	4692	Waste beef meat (meat industry)	②	y	+M	+M	+	+	+M	+M	+m	+M	+M	+m	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	b
2020	4693	Waste beef meat (meat industry)	②	y	+M	+M	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	b
2020	4694	Waste pork meat (meat industry)	②	y	-	-	/	-	-	-	-	-	-	+md (3)	/	/	+	/	/	+	-	-	+	NA	NA	PD	7	b	
2020	4695	Vacuum dusts (dairy industry)	②	y	+M	+M	+	+	+M	+M	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	b
2020	4696	Vacuum dusts (dairy industry)	②	y	+M	+m	+	+	-	-	-	-	st	st	/	/	/	/	/	/	-	-	-	ND	ND	ND	7	b	
2020	4697	Vacuum dusts (dairy industry)	②	y	+m	+1/2	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	7	b	
2020	4698	Vacuum dusts (dairy industry)	②	y	+M	+m(1)	+	+	-	-	+m (2)	-	-	+M	/	/	+	/	/	+	-	-	+	ND	ND	PA	7	b	
2020	4699	Vacuum dusts (dairy industry)	②	y	+p	+p	+	+	+p	+p (3)	+p (1)	+p (8)	st	+p (4)	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	b	
2020	4700	Vacuum dusts (dairy industry)	②	y	-	-	/	-	-	-	+m	-	-	+m	/	/	+	/	/	+	-	-	+	NA	NA	PD	7	b	
2020	4701	Vacuum dusts (dairy industry)	②	y	+p	+p	+	+	+p (5)	st	+p (1)	st	+p (1)	st	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	b	
2020	4822	Swab after cleaning (dairy products industry)	①	n	st	st	/	-	st	st	st	st	st	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	7	c1	
2020	4823	Swab after cleaning (dairy products industry)	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c1	
2020	4824	Swab after cleaning (dairy products industry)	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c1	
2020	4825	Swab after cleaning (dairy products industry)	①	n	st	st	/	-	st	st	st	st	st	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	7	c1	
2020	4826	Sponge, slicer (poultry ham production)	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c1	
2020	4827	Sponge, slicer (poultry ham production)	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c1	
2020	4702	Sponge slaughterhouses (meat industry)	②	y	+m	+M	+	+	+m (2)	+m (1)	-	+md	+md (3)	-	+	+	/	+	+	/	+	+	-	PA	PA	ND	7	c2	
2020	4703	Sponge slaughterhouses (meat industry)	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	7	c2	

ENVIRONMENTAL SAMPLES																													
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																								Category	Type	
			Enrichment 1:10 in BPW for 18 - 24h at 37°C																										
			Re-incubation 2 h or 4 h (in case of regrowth in BHI) at 37°C																										
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A				Confirmation Protocol B															Agreement					
									IMS PickPen Protocol B															Final result					Protocol B / Protocol A
					Dilution 1:10			Dilution 1:100			Confirmation: latex (dilution 1:10 or 1:100)																		
RVS	MKTTn	ISO 6579-1 confirmations tests			Final result	CHROMID <i>Salmonella</i> (typical colonies)	RAPID® <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID® <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test			CH	RA	SE	CH	RA	SE						
XLD (typical colonies)	XLD (typical colonies)		CHROMID <i>Salmonella</i>	RAPID® <i>Salmonella</i>								Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID® <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect														
2020	4704	Sponge, balance before cleaning (ice cream production)	②	y	+M	+M	+	+	+M	+M	+m (4)	+M	+M	+m	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c2
2020	4705	Sponge, floor before cleaning (dairy product industry)	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c2
2020	4706	Sponge, before cleaning (dairy product industry)	②	y	+p	+p	+	+	+p	+p	+M	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c2

READY-TO-EAT AND READY-TO-REHEAT

Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type		
			Enrichment 1:10 in BPW - 18-24h at 37°C																												
			Re-incubation 2 or 4h (in case of regrowth in BHI) at 37°C						Confirmation Protocol C (with IMS PickPen beads)																		Agreement				
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A			Final result	Dilution 1:10			Dilution 1:100			Confirmation : latex (dilution 1:10 or 1:100)						Final result			Protocol C/ Protocol A							
					RVS	MKTTn	ISO 6579-1 confirmation tests		CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test													
															CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CH	RA	SE	CH	RA	SE					
2020	4807	Organic smoked salmon			①	n	+p		+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1
2020	4808	Organic smoked salmon	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c		
2020	4809	Smoked salmon	①	n	+p	+M	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c		
2020	4810	Smoked salmon	①	n	+p	+p	+	+	+p	+p	+M	+p	+p	+M	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c		
2020	4811	Smoked pork meat	①	n	+p	+p	+	+	+p	+p	+M	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c		
2020	4812	Smoked pork meat	①	n	+p	+p	+	+	+1/2	+1/2	+m	+M	+M	+md	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c		
2020	4813	Carpaccio (seasoned with basil)	①	n	+m	+M	+	+	+m	+M	+m	+M	+M	+m	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c		
2020	4814	Carpaccio (seasoned with pesto)	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c		
2020	4815	Seasoned chicken meat	①	n	+p	+p	+	+	+M	+p	+1/2	+M	+p	+M	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c		
2020	4816	Seasoned chicken meat	①	n	+m (3)	+M	+	+	+m (1)	+md	+md	-	+m (1)	-	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c		

MEAT PRODUCTS																												
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																								Category	Type
			Enrichment 1:10 in BPW - 18-24h at 37°C																									
			Re-incubation 2 or 4h (in case of regrowth in BHI) at 37°C						Confirmation Protocol C (with IMS PickPen beads)															Agreement				
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A			Final result	Dilution 1:10			Dilution 1:100			Confirmation : latex (dilution 1:10 or 1:100)						Final result			Protocol C/ Protocol A				
					RVS	MKTTn	ISO 6579-1 confirmation tests		CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test			CH	RA	SE	CH	RA	SE		
															CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect								
2020	4646	Pork meat	②	y	+m	+M	+	+	-	+m (3)	-	-	+md	-	/	+	/	/	+	/	-	+	-	ND	PA	ND	2	a
2020	4647	Raw beef meat	②	y	+m	+1/2	+	+	+m	+m	+md	+m	+m (2)	+m	+	+	+W	+W	+W	+W	+	+	+	PA	PA	PA	2	a
2020	4648	Pork meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	a
2020	4649	Pork meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	a
2020	4650	Pork meat	②	y	+m	+1/2	+	+	-	+md (1)	+m (1)	-	+m (4)	+m (4)	/	+	+W	/	+	+	-	+	+	ND	PA	PA	2	a
2020	4651	Pork meat	②	y	+M	+M	+	+	+M	+M	+m	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a
2020	4652	Pork meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	a
2020	4653	Pork meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	a
2020	4654	Pork meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	a
2020	4856	Lamb meat with tomatoes	②	y	-	-	/	-	-	-	+d (1)	-	-	+d (1)	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	a
2020	4857	Seasoned beef meat	②	y	+m	+m	+	+	+m	+m	+m	+m (1)	+m	+m (1)	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a
2020	4858	Seasoned pork meat	②	y	-	-	/	-	+m	-	+md	+m (1)	-	+m (1)	+	/	+	+	/	+	+	-	+	PD	NA	PD	2	a
2020	4859	Seasoned veal meat	②	y	-	+d/-	/	-	-	-	+md (2)	-	-	-d	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	a
2020	4860	Seasoned beef meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	a
2020	4645	Chicken meat	②	y	-	-	/	-	-	-	-	-	st	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	b
2020	4655	Poultry meat	②	y	+md	+md	+	+	-	-	+m (1)	-	-	+m	/	/	+	/	/	+	-	-	+	ND	ND	PA	2	b
2020	4656	Chicken meat	②	y	-	-	/	-	-	-	-	-	st	+m (2)	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	b
2020	4657	Chicken meat	②	y	-	-	/	-	-	st	+md (1)/-	st	st	st	/	/	-	/	/	-	-	-	-	NA	NA	NA	2	b
2020	4658	Chicken meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	b
2020	4664	Chicken meat	②	y	-	-	/	-	+m (3)	+m	-	+m	+m	+m (4)	+	+	+	+	+	+	+	+	+	PD	PD	PD	2	b
2020	4665	Chicken meat	②	y	-	-	/	-	-	-	+md	-	-	+m (5)	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	b
2020	4666	Poultry meat	②	y	+m	+1/2	+	+	+m	+m	+M	+M	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b
2020	4667	Poultry meat	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	b
2020	4668	Poultry meat	②	y	+m	+1/2	+	+	+m (3)	-	+md	-	-	+m	+	/	+	+	/	+W	+	-	+	PA	ND	PA	2	b
2020	4861	Chicken meat	②	y	-	+M	+	+	+m	+md	+md/-	-	+m (2)	+m (2)	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b
2020	4862	Poultry meat	②	y	-	+m	+	+	+md	-	+m	-	-	+m	+	/	+	+	/	+	+	-	+	PA	ND	PA	2	b
2020	4863	Duck meat	②	y	-	+Md (H2S-)	+	+	-	+d (1)	+md	-	-	+md	/	+	+	/	+	+	-	+	+	ND	PA	PA	2	b

MEAT PRODUCTS																													
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type
			Enrichment 1:10 in BPW - 18-24h at 37°C																										
			Re-incubation 2 or 4h (in case of regrowth in BHI) at 37°C						Confirmation Protocol C (with IMS PickPen beads)																Agreement				
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A			Final result	Dilution 1:10			Dilution 1:100			Confirmation : latex (dilution 1:10 or 1:100)						Final result			Protocol C/ Protocol A					
					RVS	MKTTn	ISO 6579-1 confirmation tests		CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test											
					XLD (typical colonies)	XLD (typical colonies)									CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CH	RA	SE	CH	RA	SE			
2020	4864	Poultry meat			②	y									-	+M	+	+	+m	+m	+m	+m (1)	-	+m	+	+	+	+	+
2020	4659	Sausage	②	y	+M	+M	+	+	+md (5)	+m (5)	+m	+md (2)	+m (2)	+md	+	+	+	+w	+	+	+	+	+	+	PA	PA	PA	2	c1
2020	4660	Sausage	②	y	-	-	/	-	-	+md	+m	-	st	+md (2)	/	+	+	/	+	+w	-	+	+	NA	PD	PD	2	c1	
2020	4661	Sausage	②	y	+m	+M	+	+	-	st	+md	+m (1)	st	+m (1)	+	/	+	+	/	+	+	-	+	PA	ND	PA	2	c1	
2020	4662	Sausage	②	y	-	-	/	-	-	-	+m	-	st	+m (1)	/	/	+	/	/	+	-	-	+	NA	NA	PD	2	c1	
2020	4663	Sausage	②	y	-	-	/	-	-	-	+m	st	st	st	/	/	+	/	/	+w	-	-	+	NA	NA	PD	2	c1	
2020	4817	Pâté	①	n	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	2	c2	
2020	4818	Pâté	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c2	
2020	4819	Cooked ham	①	n	+p	+p	+	+	+1/2	+md	+md	+m (2)	+m (1)	-	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c2	
2020	4820	Cooked ham	①	n	+p	+p	+	+	+p	+M	+M	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c2	
2020	4821	Mortadella	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	c2	

DAIRY PRODUCTS																															
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																								Category	Type			
			Enrichment 1:10 in BPW - 18-24h at 37°C																												
			Re-incubation 2 or 4h (in case of regrowth in BHI) at 37°C						Confirmation Protocol C (with IMS PickPen beads)																				Agreement		
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A			Final result	Dilution 1:10			Dilution 1:100			Confirmation : latex (dilution 1:10 or 1:100)						Final result			Protocol C/ Protocol A							
					RVS	MKTTn	ISO 6579-1 confirmation tests		CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test													
					XLD (typical colonies)	XLD (typical colonies)									CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CH	RA	SE	CH	RA	SE					
2020	4669	Raw ewe milk			②	y	-		-	/	-	-	-	+m	-	-	+m (5)	/	/	+	/	/	+w	-	-	+	NA	NA	PD	3	b
2020	4670	Raw ewe milk	②	y	+m	+1/2	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	3	b			
2020	4671	Raw ewe milk	②	y	-	-	/	-	-	-	+md	-	-	+m (6)	/	/	+	/	/	+w	-	-	+	NA	NA	PD	3	b			
2020	4672	Raw ewe milk	②	y	+m	+1/2	+	+	-	-	+m	-	-	+m (2)	/	/	+	/	/	+w	-	-	+	ND	ND	PA	3	b			
2020	4673	Raw ewe milk	②	y	-	+m	+	+	-	-	+m	-	-	+m (4)	/	/	+	/	/	+	-	-	+	ND	ND	PA	3	b			
2020	4674	Raw ewe milk	②	y	+m	+m	+	+	+m	+M	+m	+m (4)	st	+m (2)	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b			
2020	4685	Raw milk cheese	②	y	-	-d/+	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	3	b			
2020	4686	Raw milk cheese	②	y	+m	+M	+	+	-	+m	+m (4)	-	+m (3)	+m (3)	/	+	+	/	+	+	-	+	+	ND	PA	PA	3	b			
2020	4687	Raw milk cheese	②	y	+m	+m	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	3	b			
2020	4688	Raw milk cheese	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	3	b			
2020	4689	Raw milk cheese	②	y	+m	+m	+	+	-	-	-	-	-	+m (1)	/	/	+	/	/	+w	-	-	+	ND	ND	PA	3	b			
2020	4690	Raw milk	②	y	+m	+1/2	+	+	-	+m (2)	+m	-	+m (4)	+m	/	+	+w	/	+	+w	-	+	+	ND	PA	PA	3	b			
2020	4691	Raw milk	②	y	-	+M	+	+	-	+m (1)/+	-	-	+m (5)	+m (1)	/	+	+	/	+	+	-	+	+	ND	PA	PA	3	b			

VEGETABLES AND SEAFOOD PRODUCTS

Alternative method: Assurance® GDS for *Salmonella* Tq

Enrichment 1:10 in BPW - 18-24h at 37°C

Re-incubation 2 or 4h
(in case of regrowth in BHI) at 37°C

Confirmation Protocol C (with IMS PickPen beads)

Agreement

Confirmation Protocol A

Dilution 1:10

Dilution 1:100

Confirmation : latex (dilution 1:10 or 1:100)

Final result

Protocol C/
Protocol A

RVS

MKTTn

ISO
6579-1
confirmation
tests

CHROMID
Salmonella
(typical
colonies)

RAPID®
Salmonella
(typical
colonies)

Sigma
Salmonella
ChromoSelect
(typical
colonies)

CHROMID
Salmonella
(typical
colonies)

RAPID®
Salmonella
(typical
colonies)

Sigma
Salmonella
ChromoSelect
(typical
colonies)

CHROMID
Salmonella

RAPID®
Salmonella

Sigma
Salmonella
ChromoSelect

CHROMID
Salmonella

RAPID®
Salmonella

Sigma
Salmonella
ChromoSelect

CH

RA

SE

CH

RA

SE

2020	4523	Fish filet	②	y	-	-d/-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	a
2020	4524	Fish filet	②	y	+p	+M	+	+	+M	+p	+1/2	+p	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4525	Fish filet	②	y	+p	+M	+	+	+m	+M	-	+m	+M	+m (3)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4526	Fish filet	②	y	+p	+M	+	+	+M	+M	+md/+	+M	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4527	Fish filet	②	y	+M	+M	+	+	+m	+m	+M	+M	+m (1)	-	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4528	Scallops	②	y	+M	+M	+	+	+M	+M	+m	+M	+m	-d/+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4529	Raw langoustines	②	y	+p	+M	+	+	+p	+p	+M	+p	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4530	Fish filet	②	y	-	-	/	-	+md	-	-	-	-	-d (1)/-	+	/	-	+	/	-	+	-	-	PD	NA	NA	4	a
2020	4531	Shrimp	②	y	st	-	/	-	+md (1)	-	-	st	-	-	-	/	/	/	/	/	-	-	-	NA	NA	NA	4	a
2020	4532	Scallops	②	y	st	-d/-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	a
2020	4865	Fish filet	②	y	+p	+M	+	+	+M	+M	+M	+p (6)	+p	-	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4866	Fish filet	②	y	+M	+M	+	+	+M	+M	+M	+p	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4867	Fish filet	②	y	+M	+M	+	+	+M	+M	+M	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4868	Fish filet	②	y	+M	+M	+	+	+M	+M	+M	+M	+p (9)	+p (1)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2020	4514	Salad	②	y	+M	+M	+	+	+M	+M	+M	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2020	4515	Salad	②	y	+m	+m	+	+	+m	+m	+m	+m	+M	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2020	4516	Baby leaves mix	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	b
2020	4517	Salad and spinach	②	y	+M	+m	+	+	+1/2	+M	-	+1/2	+M	+m (1)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2020	4518	Baby leaves (spinach)	②	y	+M	+M	+	+	-	+md	+m	+m	+m	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2020	4519	Baby leaves (spinach)	②	y	-	-	/	-	-	-	+md	-	-	-	/	/	+	/	/	+	-	-	+	NA	NA	PD	4	b
2020	4521	Salad	②	y	+M	+M	+	+	+M	+M	+1/2	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2020	4522	Salad	②	y	+M	+M	+	+	+M	+M	+m	+md (1)	+M	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2020	4533	Salad	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	b
2020	4534	Baby leaves	②	y	+m	-d/-	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	4	b
2020	4869	Salad	②	y	+M	+M	+	+	+M	+M	+M	+M (4)	+p (7)	+m (2)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2020	4870	Baby leaves mix	②	y	+M	+1/2	+	+	+m	+1/2	+m	+m	+M	-	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b
2020	4871	Baby leaves	②	y	+1/2	+m	+	+	+md	-	-	-	-	-	+	/	/	+	/	/	+	-	-	PA	ND	ND	4	b

VEGETABLES AND SEAFOOD PRODUCTS

Alternative method: Assurance® GDS for *Salmonella* Tq

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Re-incubation 2 or 4h
(in case of regrowth in BHI) at 37°C

Confirmation Protocol C (with IMS PickPen beads)

Agreement

Confirmation Protocol A

Dilution 1:10

Dilution 1:100

Confirmation : latex (dilution 1:10 or 1:100)

Final result

Protocol C/
Protocol A

RVS

MKTTn

ISO
6579-1
confirmation
tests

Final result

CHROMID
Salmonella
(typical
colonies)

RAPID®
Salmonella
(typical
colonies)

Sigma
Salmonella
ChromoSelect
(typical
colonies)

CHROMID
Salmonella
(typical
colonies)

RAPID®
Salmonella
(typical
colonies)

Sigma
Salmonella
ChromoSelect
(typical
colonies)

CHROMID
Salmonella

RAPID®
Salmonella

Sigma
Salmonella
ChromoSelect

CHROMID
Salmonella

RAPID®
Salmonella

Sigma
Salmonella
ChromoSelect

CH

RA

SE

CH

RA

SE

Category

Type

2020	4513	Carrot	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	c
2020	4520	Fresh spinach	②	y	-	-	/	-	+md	-	-	+md (1)	-	-	-	/	/	-	/	/	-	-	-	NA	NA	NA	4	c
2020	4535	Leek	②	y	+M	+M	+	+	+m	+m	-	+m	+M	+m (2)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c
2020	4536	Cabbage	②	y	+M	+M	+	+	+p	+p	+M	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c
2020	4537	Endive	②	y	+M	+M	+	+	+md	+M	-	+M	+p	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c
2020	4538	Kiwi	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c
2020	4539	Apple	②	y	+p	+p	+	+	+pd (3)	+p (4)	+p (6)	+p (3)	+p (1)	st	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c
2020	4540	Khaki	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	c
2020	4541	Grape	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	4	c
2020	4542	Clementine	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c
2020	4872	Grape	②	y	+M	+M	+	+	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+	+	+	+	+	+	+	+	-	PA	PA	PA	4	c
2020	4873	Leeks	②	y	+M	+M	+	+	+p	+p	+md	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+	+	+	+	+	+	+	+	-	PA	PA	PA	4	c
2020	4874	Zucchini	②	y	+M	+M	+	+	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+p	+p	d (green colonies, pink only when isolated, API 20E+)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c
2020	4875	Mushroom	②	y	+1/2	+p	+	+	+M	+M	d (green colonies, pink only when isolated, API 20E+)	+M	+M	d (green colonies, pink only when isolated, API 20E+)	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c

INGREDIENTS AND SPECIFIC PRODUCTS

Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type
			Enrichment 1:10 in BPW - 18-24h at 37°C																										
			Re-incubation 2 or 4h (in case of regrowth in BHI) at 37°C						Confirmation Protocol C (with IMS PickPen beads)															Agreement					
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A			Final result	Dilution 1:10			Dilution 1:100			Confirmation : latex (dilution 1:10 or 1:100)						Final result			Protocol C/ Protocol A					
					RVS	MKTTn	ISO 6579-1 confirmation tests		CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test											
					XLD (typical colonies)	XLD (typical colonies)									CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CH	RA	SE	CH	RA	SE			
2020	4787	Cocoa powder 100%			②	y	st		st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA
2020	4788	Cocoa powder 100%	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a
2020	4789	Unsweetened cocoa powder	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a
2020	4790	Chocolate mass	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a
2020	4791	Chocolate mass	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a
2020	4792	Curry	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	4793	Ground coriander	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	4794	Paprika	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	4795	Dehydrated basil	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	4796	Dehydrated thyme and rosemary	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5198	Cocoa powder	②	y	+p	+p	+	+	+p	+p	+md	+p	+p	+d (3)	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	a	
2020	5199	Curry	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5200	Pepper	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5201	Cumin	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5202	Curry	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	
2020	5203	Hot chili	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	5	a	

PET FOOD																															
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type		
			Enrichment 1:10 in BPW - 18-24h at 37°C																												
			Re-incubation 2 or 4h (in case of regrowth in BHI) at 37°C						Confirmation Protocol C (with IMS PickPen beads)																		Agreement				
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A			Final result	Dilution 1:10			Dilution 1:100			Confirmation : latex (dilution 1:10 or 1:100)						Final result			Protocol C/ Protocol A							
					RVS	MKTTn	ISO 6579-1 confirmation tests		CHROMID <i>Salmonella</i> (typical colonies)	RAPID® <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID® <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test													
XLD (typical colonies)	XLD (typical colonies)	CHROMID <i>Salmonella</i>	RAPID® <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID® <i>Salmonella</i>		Sigma <i>Salmonella</i> ChromoSelect							CH	RA	SE	CH	RA	SE											
2020	4797	Flour for sunflower cake	②	y	-	-	/	-	-	-	-	-	-	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	4798	Wheat bran	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	4799	Flour for soybean	②	y	-	-	/	-	-	-	-	-	-	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	4800	Flour for oilcake	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	4801	Flour for feed	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	4802	Flour for oilcake	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	4803	Flour for feed	②	y	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	4804	Flour for sunflower cake	②	y	-	-	/	-	-	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	4805	Processed animal proteins (pork)	②	y	-	-	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	4806	Processed animal proteins (poultry)	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	c			
2020	5189	Dehydrated proteins (with barley)	②	y	+p	+p	+	+	+p	+p	+md	+p	+p	-	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	c			
2020	5190	Dehydrated proteins (with barley)	②	y	+p	+p	+	+	+p	+p	-	st	+p (8)	-	+	+	/	+	+	/	+	+	-	PA	PA	ND	6	c			
2020	5191	Wheat for feed	②	y	+M	+M	+	+	+d (1)	-	-	-	-	-	+	/	/	+	/	/	+	-	-	PA	ND	ND	6	c			
2020	5192	Flour (barley)	②	y	-	-	/	-	-	+m	-d/-	-	-	-	/	+	-	/	+	-	-	+	-	NA	PD	NA	6	c			
2020	5193	Flour (soya)	②	y	-	-	/	-	-	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	5194	Flour for feed	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	5195	Flour for feed	②	y	-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	NA	NA	NA	6	c			
2020	5196	Flour for feed	②	y	+m	+m	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	6	c			
2020	5197	Raw material (cereals)	②	y	+(2)	+M	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	6	c			

ENVIRONMENTAL SAMPLES																													
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type
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			Re-incubation 2 or 4h (in case of regrowth in BHI) at 37°C						Confirmation Protocol C (with IMS PickPen beads)																Agreement				
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A			Final result	Dilution 1:10			Dilution 1:100			Confirmation : latex (dilution 1:10 or 1:100)						Final result			Protocol C/ Protocol A					
					RVS	MKTTn	ISO 6579-1 confirmation tests		CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test											
					XLD (typical colonies)	XLD (typical colonies)									CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CH	RA	SE	CH	RA	SE			
2020	4692	Waste beef meat (meat industry)			②	y	+M		+M	+	+	+M	+M	+m	+M	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA
2020	4693	Waste beef meat (meat industry)	②	y	+M	+M	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	b	
2020	4694	Waste pork meat (meat industry)	②	y	-	-	/	-	-	st	+m (2)	-	st	-	/	/	+w	/	/	+	-	-	+	NA	NA	PD	7	b	
2020	4695	Vacuum dusts (dairy industry)	②	y	+M	+M	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	b	
2020	4696	Vacuum dusts (dairy industry)	②	y	+M	+m	+	+	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	ND	ND	ND	7	b	
2020	4697	Vacuum dusts (dairy industry)	②	y	+m	+1/2	+	+	-	-	-	-	-	-	/	/	/	/	/	/	-	-	-	ND	ND	ND	7	b	
2020	4698	Vacuum dusts (dairy industry)	②	y	+M	+m (1)	+	+	-	st	+Md/-	st	st	st	/	/	-	/	/	-	-	-	-	ND	ND	ND	7	b	
2020	4699	Vacuum dusts (dairy industry)	②	y	+p	+p	+	+	st	+pd (4)	+p (2)	+p (3)	st	st	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	b	
2020	4700	Vacuum dusts (dairy industry)	②	y	-	-	/	-	-	st	+p (2)	-	st	st	/	/	+w	/	/	+w	-	-	+	NA	NA	PD	7	b	
2020	4701	Vacuum dusts (dairy industry)	②	y	+p	+p	+	+	+p	+p	+p	+p (1)	+p	st	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	b	
2020	4822	Swab after cleaning (dairy products industry)	①	n	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	7	c1	
2020	4823	Swab after cleaning (dairy products industry)	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c1	
2020	4824	Swab after cleaning (dairy products industry)	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c1	
2020	4825	Swab after cleaning (dairy products industry)	①	n	st	st	/	-	st	st	st	st	st	st	/	/	/	/	/	/	-	-	-	NA	NA	NA	7	c1	
2020	4826	Sponge, slicer (poultry ham production)	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c1	
2020	4827	Sponge, slicer (poultry ham production)	①	n	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c1	
2020	4702	Sponge slaughterhouses (meat industry)	②	y	+m	+M	+	+	+m	+m	+md (1)	+m (2)	+m (3)	+m (2)	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c2	

ENVIRONMENTAL SAMPLES																															
Year of analysis	Sample N°	Product	Alternative method: Assurance® GDS for <i>Salmonella</i> Tq																									Category	Type		
			Enrichment 1:10 in BPW - 18-24h at 37°C																												
			Re-incubation 2 or 4h (in case of regrowth in BHI) at 37°C						Confirmation Protocol C (with IMS PickPen beads)																		Agreement				
			Enrich- ment protocol (① or ②)	Regrowth step BHI (y: yes or n:no)	Confirmation Protocol A			Final result	Dilution 1:10			Dilution 1:100			Confirmation : latex (dilution 1:10 or 1:100)						Final result			Protocol C/ Protocol A							
					RVS	MKTTn	ISO 6579-1 confirmation tests		CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	CHROMID <i>Salmonella</i> (typical colonies)	RAPID' <i>Salmonella</i> (typical colonies)	Sigma <i>Salmonella</i> ChromoSelect (typical colonies)	Oxoid™ <i>Salmonella</i> latex test			Microgen <i>Salmonella</i> latex test													
					XLD (typical colonies)	XLD (typical colonies)									CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CHROMID <i>Salmonella</i>	RAPID' <i>Salmonella</i>	Sigma <i>Salmonella</i> ChromoSelect	CH	RA	SE	CH	RA	SE					
2020	4703	Sponge slaughterhouses (meat industry)			②	y									-	-	/	-	-	-	-	-	-	-	/	/	/	/	/	/	-
2020	4704	Sponge, balance before cleaning (ice cream production)	②	y	+M	+M	+	+	+M	+M	+m	+M	+M	+m	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c2		
2020	4705	Sponge, floor before cleaning (dairy product industry)	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c2		
2020	4706	Sponge, before cleaning (dairy product industry)	②	y	+p	+p	+	+	+p	+p	+p	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	7	c2		

Appendix J – Extension study for confirmation of colonies using latex tests-Inclusivity / exclusivity: raw data (Q-Labs)

Assurance® GDS Alternative Method INCLUSIVITY																				
No	Genus	Serovar	Serology	Source	Origin	Inoculation Level on XLD (CFU/ 225mL)	Alternative Confirmation: mEHEC 10-18 Hours at 41.5°C													
							12 Hours							18 Hours						
							CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identifi- cation	Final Result	CHROMID	RAPID Salmonella	Chromo Select	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identif- ication	Final Result
1	<i>Salmonella bongori</i>	Not applicable	Group V 66:z ₄₁ :-	NCTC 12419 ^b	Not available	25	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
2	<i>Salmonella bongori</i>	Brookfield	Group V 66:z ₄₁ :-	NCTC 10946	Amphibian;frog	20	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
3	<i>Salmonella bongori</i> CIP 82.33	Not applicable	Group V 66:z ₄₁ :-	ATCC 43975 ^c	Not available	12	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
4	<i>Salmonella enterica</i> subsp. <i>arizonae</i>	Not applicable	Group IIIa 51:z ₄ ,z ₂₃ :-	ATCC 13314	Not available	18	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
5	<i>Salmonella enterica</i> subsp. <i>arizonae</i>	Not applicable	Group IIIa	ATCC BAA-1577	Not available	50	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
6	<i>Salmonella enterica</i> subsp. <i>arizonae</i>	Not applicable	Group IIIa	QL 11007-4 ^d	Veterinary	37	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
7	<i>Salmonella enterica</i> subsp. <i>arizonae</i>	Not applicable	Group IIIa	QL 011414.2	Raw ingredient	5	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
8	<i>Salmonella enterica</i> subsp. <i>arizonae</i>	Not applicable	Group IIIa	QL 024.114	Environmental Isolate	33	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
9	<i>Salmonella enterica</i> subsp. <i>diarizonae</i>	Not applicable	Group IIIb	ATCC BAA-1579	Veterinary	18	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
10	<i>Salmonella enterica</i> subsp. <i>diarizonae</i>	Not applicable	Group IIIb 35:i:z	ATCC BAA-216	Human blood	16	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
11	<i>Salmonella enterica</i> subsp. <i>diarizonae</i>	Not applicable	Group IIIb	ATCC BAA-639	Feces, human	26	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
12	<i>Salmonella enterica</i> subsp. <i>diarizonae</i>	Not applicable	Group IIIb	QL 024.516	Environmental Isolate	24	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
13	<i>Salmonella enterica</i> subsp. <i>diarizonae</i>	Not applicable	Group IIIb	QL 011414.1	Raw ingredient	34	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
14	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Abaetetuba	Group I 11:k:1,5	ATCC 35640	Not Available	45	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
15	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Abony	Group I 1,4,[5],12:[27]:b:e,n,x	NCTC 6017	Not Available	6	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
16	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Abortusequi	Group I 4,12:-:e,n,x	FDA 9842 ^e	Not available	8	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
17	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Abortusovis	Group I 4,12:c:1,6	NCTC 10241	Not available	20	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
18	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Abortusovis	Group I 4,12:c:1,6	ATCC 31684	Not Available	21	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
19	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Adelaide	Group I 35:f,g:-:[z ₂₇]	STs 2 ^f	Not available	52	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
20	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Agama	Group I 4,12:i:1,6	STs 3	Not Available	60	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
21	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Agona	Group I 1,4,[5],12:f,g,s:[1,2]:[z ₂₇],[z ₄₅]	ATCC 51957	Not Available	28	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
22	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Agoueve	Group I 13,22:z ₂₉ :-	STs 5	Not Available	13	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
23	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Alachua	Group I 35:z ₄ ,z ₂₃ :-:[z ₃₇],[z ₄₅]	STs 6	Not available	12	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
24	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Albany	Group I 8,20:z ₄ ,z ₂₄ :-:[z ₄₅]	STs 7	Not available	10	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
25	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Anatum	Group I 3,{10}{15}{15,34}:e,h:1,6:[z ₆₄]	ATCC 9270	Pork liver	25	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
26	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Anatum	Group I 3,{10}{15}{15,34}:e,h:1,6:[z ₆₄]	QL 052016.3	Multi-component Food	26	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+

Assurance® GDS Alternative Method
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No	Genus	Serovar	Serology	Source	Origin	Inoculation Level on XLD (CFU/ 225mL)	Alternative Confirmation: mEHEC 10-18 Hours at 41.5°C													
							12 Hours						18 Hours							
							CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identifi- cation	Final Result	CHROMID	RAPID Salmonella	Chromo Select	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identif- ication	Final Result
27	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Arkansas	Group I 3,{10}{15}{15,34}:e,h:1,5	STs 11	Not available	32	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
28	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Bareilly	Group I 6,7,14:y:1,5	FDA 1206H	Not available	34	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
29	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Berta	Group I 1,9,12:[f],g,[t]:-	STs 13	Not available	26	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
30	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Binza	Group I 3,{10}{15}{15,34}:y:1,5	STs 14	Not available	11	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
31	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Bovismorbificans	Group I 6,8,20:r,[i]:1,5:[R1...]	STs 16	Not available	6	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
32	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Brandenburg	Group I 4,[5],12:l,v:e,n,z15	STs 18	Not available	9	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
33	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Bredeney	Group I 1,4,12,27:l,v:1,7:[z40]	NCTC 5731	Not available	27	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
34	<i>Salmonella enterica</i> subsp. <i>enterica</i>	California	Group I 4,12:g,m,t:[z67]	NCTC 6018	Not available	39	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
35	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Cerro	Group I 6,14,18:z4,z23:[1,5]:[z45],[z82]	STs 22	Not available	52	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
36	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Cerro	Group I 6,14,18:z4,z23:[1,5]:[z45],[z82]	QL 052016.11	Multi-component Food	40	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
37	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Choleraesuis	Group I 6,7:c:1,5	ATCC 10708	Not available	6	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
38	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Choleraesuis	Group I 6,7:c:1,5	ATCC 53000	X-ray induced mutant of an equine isolate, Missouri	8	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
39	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Choleraesuis var Kunzendorf	Group I 6,7:[c]:1,5	ATCC 12011	Not available	20	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
40	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Cubana	Group I 1,13,23:z29:-:[z37],[z43]	STs 24	Not available	26	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
41	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Derby	Group I 1,4,[5],12:f,g:[1,2]	NCTC 5721	Not available	15	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
42	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Derby	Group I 1,4,[5],12:f,g:[1,2]	QL 052016.16	Multi-component Food	13	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
43	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Drypool	Group I 3,{10}{15}{15,34}:g,m,s:-	STs 26	Not available	25	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
44	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Dublin	Group I 1,9,12,[Vi]:g,p:-	STs 27	Not available	29	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
45	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Dublin	Group I 1,9,12,[Vi]:g,p:-	ATCC 15480	Not available	33	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
46	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Dublin	Group I 1,9,12,[Vi]:g,p:-	QL 052016.2	Multi-component Food	45	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
47	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Eastbourne	Group I 1,9,12:e,h:1,5	FDA 4017H	Not available	9	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
48	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Enteritidis	Group I 1,9,12:g,m:-	ATCC 13076	Not available	7	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
49	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Galiema	Group I 6,7,14:k:1,2	QL 024.2	Environmental Isolate	2	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
50	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Give	Group I 3,{10}{15}{15,34}:l,v:1,7:[d]	STs 42	Not available	12	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
51	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Give	Group I 3,{10}{15}{15,34}:l,v:1,7:[d]	QL 052016.40	Multi-component Food	44	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
52	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Haardt	Group I 8:k:1,5	STs 44	Not available	39	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+

Assurance® GDS Alternative Method
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No	Genus	Serovar	Serology	Source	Origin	Inoculation Level on XLD (CFU/ 225mL)	Alternative Confirmation: mEHEC 10-18 Hours at 41.5°C													
							12 Hours						18 Hours							
							CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identifi- cation	Final Result	CHROMID	RAPID Salmonella	Chromo Select	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identif- ication	Final Result
53	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Hadar	Group I 6,8:z ₁₀ :e,n,x	ATCC 51956	Not available	42	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
54	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Hadar	Group I 6,8:z ₁₀ :e,n,x	QL 052016.44	Multi-component Food	16	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
55	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Havana	Group I 1,13,23:f,g,[s]:-[z ₇₉]	STs 47	Not available	53	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
56	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Heidelberg	Group I 1,4,[5],12:r:1,2	ATCC 8326	Not available	60	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
57	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Illinois	E3(3,15,34); z ₁₀ ; 1,5	ATCC 11646	Not available	3	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
58	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Indiana	Group I 1,4,12:z:1,7	NCTC 11304	Turkey	9	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
59	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Infantis	Group I 6,7,14:r:1,5:[R1...],[z ₃₇],[z ₄₅],[z ₄₉]	ATCC 51741	Pasta	56	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
60	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Infantis	Group I 6,7,14:r:1,5:[R1...],[z ₃₇],[z ₄₅],[z ₄₉]	QL 052016.18	Multi-component Food	34	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
61	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Javiana	Group I 1,9,12:l,z ₂₈ :1,5:[R1...]	ATCC 10721	Not available	28	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
62	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Javiana	Group I 1,9,12:l,z ₂₈ :1,5:[R1...]	QL 052016.30	Multi-component Food	29	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
63	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Jerusalem	Group I 6,7,14:z ₁₀ :l,w	QL 024.12	Environmental Isolate	32	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
64	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Johannesburg	Group I 1,40:b:e,n,x	STs 56	Not Available	46	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
65	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Kahla	Group I 1,42:z ₃₅ :1,6	ATCC 17980	Feces	13	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
66	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Kaitaan	Group I 1,6,14,25:m,t:-	QL 024.7	Environmental Isolate	5	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
67	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Kentucky	Group I 8,20:i:z ₆	ATCC 9263	Not available	22	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
68	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Kentucky	Group I 8,20:i:z ₆	QL 052016.25	Multi-component Food	25	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
69	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Krefeld	Group I 1,3,19:y:l,w	STs 58	Not available	16	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
70	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Lille	Group I 6,7,14:z ₃₈ :-[z ₈₂]	STs 59	Not available	19	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
71	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Livingstone	Group I 6,7,14:d:l,w	STs 63	Not available	20	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
72	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Livingstone	C1(6,7); d; 1,w	QL 091313.1	Raw ingredient	26	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
73	<i>Salmonella enterica</i> subsp. <i>enterica</i>	London	Group I 3,{10}{15}:l,v:1,6	STs 64	Not available	28	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
74	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Manhattan	Group I 6,8:d:1,5:[z ₅₈]	STs 65	Not available	37	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
75	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Mbankaka	Group I 6,7,14:z ₁₀ :e,n,z ₁₅ :[z ₃₇],[z ₄₅]	FDA 37N	Not Available	30	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
76	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Mbankaka	Group I 6,7,14:z ₁₀ :e,n,z ₁₅ :[z ₃₇],[z ₄₅]	ATCC 51958	Not Available	42	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
77	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Mbankaka	Group I 6,7,14:z ₁₀ :e,n,z ₁₅ :[z ₃₇],[z ₄₅]	QL 052016.6	Multi-component Food	21	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
78	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Meleagridis	Group I 3,{10}{15}{15,34}:e,h:l,w	QL 12074-1	Not Available	6	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+
79	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Menden	Group I 6,7:z ₁₀ :1,2	ATCC 15992	Feces	9	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	+	<i>Salmonella</i> spp.	+

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No	Genus	Serovar	Serology	Source	Origin	Inoculation Level on XLD (CFU/ 225mL)	Alternative Confirmation: mEHEC 10-18 Hours at 41.5°C												
							12 Hours						18 Hours						
							CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identifi- cation	Final Result	CHROMID	RAPID Salmonella	Chromo Select	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identif- ication
80	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Menhaden	Group I	QL 024.20	Environmental Isolate	17	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
81	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Minnesota	L(21); b; e,n,x	STs 70	Not available	56	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
82	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Montevideo	Group I 6,7,14,[54]:g,m,[p],s:[1,2,7]	ATCC 8387	Not available	20	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
83	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Montevideo	C1(6,7,14); g,m,[p],s; [1,2,7]	QL 024.19	Environmental Isolate	12	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
84	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Muenchen	Group I 6,8:d:1,2:[z ₆₇]	ATCC BAA-1594	Human stool	6	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
85	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Muenchen	Group I 6,8:d:1,2:[z ₆₇]	QL 052016.7	Multi-component Food	3	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
86	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Neasden	Group I 9,12:g,s,t:e,n,x	QL 024.4	Clinicial Isolate	5	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
87	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Newington	Group I 3,{10}{15}:e,h:1,6	QL 024.8	Clinicial Isolate	12	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
88	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Newport	Group I 6,8,20:e,h:1,2:[z ₆₇],[z ₇₈]	ATCC 6962	Food poisoning	43	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
89	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Newport	Group I 6,8,20:e,h:1,2:[z ₆₇],[z ₇₈]	QL 052016.21	Multi-component Food	40	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
90	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Ohio	Group I 6,7,14:b:l,w:[z ₅₉]	STs 81	Food poisoning	35	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
91	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Oranienburg	Group I 6,7,14:m,t:{z57}	ATCC 9239	Not available	26	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
92	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Oranienburg	Group I 6,7,14:m,t:{z57}	QL 024.3	Environmental Isolate	10	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
93	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Oranienburg	Group I 6,7,14:m,t:{z57}	QL 052016.4	Multi-component Food	19	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
94	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Orthmarshen	Group I 6,7,14:g,m,[t]:-	QL 024.13	Environmental Isolate	7	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
95	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Paratyphi A	Group I 1,2,12:a:[1,5]	ATCC 9150	Not available	32	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
96	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Paratyphi B	Group I 1,4,[5],12:b:1,2:[z ₅],[z ₃₃]	ATCC 10719	Not available	20	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
97	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Paratyphi C	C1(6,7,[Vi]; c; 1,5	ATCC 13428	Not available	15	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
98	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Pomona	M(28); y; 1,7	ATCC 10729	Clinical Isolate	5	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
99	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Poona	Group I 1,13,22:z:1,6:[z ₄₄],[z ₅₉]	NCTC 4840	Infant	1	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
100	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Preston	Group I 1,4,12:z:l,w	QL 024.16	Environmental Isolate	26	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
101	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Pullorum	Group I 9,12:-:-	ATCC 13036	Egg	33	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
102	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Rubislaw	Group I 11:r:e,n,x	STs 92	Not available	37	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
103	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Saintpaul	Group I 1,4,[5],12:e,h:1,2	ATCC 9712	Cystitis	43	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
104	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Saintpaul	Group I 1,4,[5],12:e,h:1,2	QL 052016.28	Multi-component Food	19	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
105	<i>Salmonella enterica</i> subsp. <i>enterica</i>	San-Diego	Group I 1,4,[5],12:e,h:e,n,z ₁₅	STs 94	Not Available	16	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+
106	<i>Salmonella enterica</i> subsp. <i>enterica</i>	Schalkwijk	Group I 6,14,[24]:i:e,n,z ₁₅	QL 024.10	Environmental Isolate	12	+	+	+	+	+	<i>Salmonella</i> spp.	+	+	+	+	+	<i>Salmonella</i> spp.	+

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No	Genus	Serovar	Serology	Source	Origin	Inoculation Level on XLD (CFU/ 225mL)	Alternative Confirmation: mEHEC 10-18 Hours at 41.5°C												
							12 Hours						18 Hours						
							CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identifi- cation	Final Result	CHROMID	RAPID Salmonella	Chromo Select	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identif- ication
107	Salmonella enterica subsp. enterica	Schwarzengrund	Group I 1,4,12,27:d:1,7	STs 95	Not Available	45	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
108	Salmonella enterica subsp. enterica	Schwarzengrund	Group I 1,4,12,27:d:1,7	QL 10021.1	Raw ingredient	50	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
109	Salmonella enterica subsp. enterica	Senftenberg	Group I 1,3,19:g,[s],t:-[z27],[z34],[z37],[z43],[z45],[z46],[z82]	ATCC 43845	Not available	25	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
110	Salmonella enterica subsp. enterica	Senftenberg	Group I 1,3,19:g,[s],t:-[z27],[z34],[z37],[z43],[z45],[z46],[z82]	QL 11031.2	Powder seasoning	10	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
111	Salmonella enterica subsp. enterica	Senftenberg	Group I 1,3,19:g,[s],t:-[z27],[z34],[z37],[z43],[z45],[z46],[z82]	QL 052016.19	Multi-component Food	20	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
112	Salmonella enterica subsp. enterica	Stanley	B(4,5,12); d; 1,2	ATCC 7308	Not available	6	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
113	Salmonella enterica subsp. enterica	Stanley	B(4,5,12); d; 1,2	QL 052016.31	Multi-component Food	18	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
114	Salmonella enterica subsp. enterica	Sylvania	H([1],6,14,[25]); g,p; -	QL 091313.4	Raw ingredient	16	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
115	Salmonella enterica subsp. enterica	Tallahassee	Group I 6,8;z4,z32:-	ATCC 12002	Not available	29	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
116	Salmonella enterica subsp. enterica	Tennessee	Group I 6,7,14;z29:[1,2,7]	QL 024.6	Environmental Isolate	32	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
117	Salmonella enterica subsp. enterica	Tennessee	Group I 6,7,14;z29:[1,2,7]	QL 11031.3	Seasoning Powder	50	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
118	Salmonella enterica subsp. enterica	Thompson	Group I 6,7,14;k:1,5:[R1...]	FDA 2051H	Not available	40	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
119	Salmonella enterica subsp. enterica	Thompson	Group I 6,7,14;k:1,5:[R1...]	QL 052016.22	Multi-component Food	42	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
120	Salmonella enterica subsp. enterica	Tranoroa	55(55); k; z39	NCTC 10252	Not available	10	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
121	Salmonella enterica subsp. enterica	Typhi	Group I 9,12[Vi]:d:-[ij],[z66]	ATCC 6539	Not available	12	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
122	Salmonella enterica subsp. enterica	Typhi	Group I 9,12[Vi]:d:-[ij],[z66]	QL 11007.3	Seasoning Powder	60	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
123	Salmonella enterica subsp. enterica	Typhi	Group I 9,12[Vi]:d:-[ij],[z66]	QL 052016.9	Multi-component Food	58	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
124	Salmonella enterica subsp. enterica	Typhimurium	Group I 1,4,[5],12:i:1,2	ATCC 14028	Tissue, animal	46	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
125	Salmonella enterica subsp. enterica	Typhimurium	Group I 1,4,[5],12:i:1,2	ATCC BAA-215	Human stool	30	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
126	Salmonella enterica subsp. enterica	Typhimurium	Group I 1,4,[5],12:i:1,2	ATCC 19585	Not Available	26	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
127	Salmonella enterica subsp. enterica	Urbana	N(30); b; e,n,x	STs 110	Not Available	19	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
128	Salmonella enterica subsp. enterica	Utrech	Group I 52:d:1,5	NCTC 10077	Not Available	26	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
129	Salmonella enterica subsp. enterica	Vellore	Group I 1,4,12,27:z10:Z35	ATCC 15611	Rectal Swab	15	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
130	Salmonella enterica subsp. enterica	Virchow	Group I 6,7,14:r:1,2	ATCC 51955	Not Available	6	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
131	Salmonella enterica subsp. enterica	Volta	Group I 11:r:l,z13,z28	QL 024.9	Environmental Isolate	2	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
132	Salmonella enterica subsp. enterica	Westhampton	Group I 3,{10}{15}{15,34}:g,s,t:-[z37]	QL 024.14	Environmental Isolate	13	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
133	Salmonella enterica subsp. enterica	Westhampton	Group I 3,{10}{15}{15,34}:g,s,t:-[z37]	QL 091313.2	Raw Powder	22	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+

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No	Genus	Serovar	Serology	Source	Origin	Inoculation Level on XLD (CFU/ 225mL)	Alternative Confirmation: mEHEC 10-18 Hours at 41.5°C												
							12 Hours						18 Hours						
							CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identifi- cation	Final Result	CHROMID	RAPID Salmonella	Chromo Select	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identif- ication
134	Salmonella enterica subsp. enterica	Worthington	Group I 1,13,23:z:l,w:[z43]	STs 114	Not available	24	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
135	Salmonella enterica subsp. enterica	Worthington	Group I 1,13,23:z:l,w:[z43]	QL 091313.3	Raw Powder	15	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
136	Salmonella enterica subsp. enterica	Zwickau	I(16); r,l; e,n,z15	ATCC 15805	Not Available	7	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
137	Salmonella enterica subsp. houtenae	Halmstad	Group IV 3,15:g,m,s:-	QL 024.1	Environmental Isolate	9	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
138	Salmonella enterica subsp. houtenae	Harmelen	Group IV 51:z4,Z23:-	ATCC 15783	Not Available	5	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
139	Salmonella enterica subsp. houtenae	Ochsenzoll	Group IV 16:z4,Z23:-	ATCC 29932	Not Available	13	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
140	Salmonella enterica subsp. houtenae	Not applicable	Group IV	QL 18022.18	Raw ingredient	37	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
141	Salmonella enterica subsp. indica	Not applicable	Group VI	QL 024.62	Environmental Isolate	10	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
142	Salmonella enterica subsp. indica	Not applicable	Group VI	QL 18022.6	Raw ingredient	9	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
143	Salmonella enterica subsp. indica	Ferlac	Group VI 1,6,14,25:a:e,n,x	ATCC 43976	Not Available	10	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
144	Salmonella enterica subsp. indica	Ferlac	Group VI 1,6,14,25:a:e,n,x	NCTC 10458	Not Available	6	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
145	Salmonella enterica subsp. indica	Not applicable	Group VI 45:a:e,n,x	ATCC BAA-1578	Not Available	5	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
146	Salmonella enterica subsp. salamae	Artis	Group II 56:b:-	ATCC 700149	Not Available	12	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
147	Salmonella enterica subsp. salamae	Basel	Group II 58:z13,Z28:1,5	ATCC 700151	Not Available	16	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
148	Salmonella enterica subsp. salamae	Not applicable	Group II	QL 024.15	Environmental Isolate	18	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
149	Salmonella enterica subsp. salamae	Not applicable	Group II	QL 024.86	Environmental Isolate	26	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+
150	Salmonella enterica subsp. salamae	Not applicable	Group II	QL 011414.16	Raw Powder	30	+	+	+	+	+	Salmonella spp.	+	+	+	+	+	Salmonella spp.	+

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No.	Organism	Source	Origin	Inoculation Level (CFU/mL)	Alternative Confirmation: Cultures Grown in BHI													
					12 Hours							18 Hours						
					CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identification	Final Result	CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identification	Final Result
1	<i>Aeromonas caviae</i>	ATCC 15468 ^a	Guinea Pig	1.0 X10 ⁴	No growth	NG*	NG	N/A**	N/A	/	-	No growth	NG*	NG	N/A**	N/A	/	-
2	<i>Aeromonas hydrophila</i>	ATCC 49140	Clinical Isolate	1.2X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
3	<i>Aeromonas hydrophila</i>	QL 333046.21 ^b	Chicken Ceca	1.6 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
4	<i>Aeromonas viridans</i>	QL 17041.8	Raw Milk	1.0 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
5	<i>Acinetobacter baumannii</i>	ATCC 19606	Urine	1.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
6	<i>Acinetobacter calcoaceticus</i>	ATCC 23055	Not Available	1.6 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
7	<i>Alcaligenes faecalis</i>	ATCC 8750 ^b	Not Available	1.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
8	<i>Bacillus cereus</i>	ATCC 14579	Not Available	4.8 X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
9	<i>Bacillus subtilis</i>	ATCC 6051	Not Available	5.6 X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
10	<i>Campylobacter lari</i>	ATCC BAA-1060	Human Feces	2.0X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
11	<i>Campylobacter jejuni</i>	ATCC 33560	Bovine Feces	2.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
12	<i>Candida albicans</i>	ATCC 24433	Nail Infection	4.6 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
13	<i>Carnobacterium maltaromaticum</i>	ATCC 43224	Vacuum-packed Beef	2.4X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
14	<i>Citrobacter amalonaticus</i>	ATCC 25405	Feces	3.2 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
15	<i>Citrobacter brakii</i>	ATCC 43162	Clinical Isolate	4.2X10 ⁶	-	-	-	-	-	/	-	-	-	-	-	-	/	-
16	<i>Citrobacter koseri</i>	ATCC 27156	Not Available	3.8 X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
17	<i>Citrobacter farmeri</i>	ATCC 51112	Human Feces	2.6X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
18	<i>Citrobacter freundii</i>	ATCC 8090	Not Available	3.0 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
19	<i>Citrobacter youngae</i>	ATCC 11102	Not Available	5.8 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
20	<i>Cronobacter condimenti</i>	QL 17031.1	Infant Formula	2.8 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
21	<i>Cronobacter dublinensis</i>	QL 17031.2	Infant Formula	3.2 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
22	<i>Cronobacter helveticus</i>	CCUG 66106	Product, Industry	1.2 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
23	<i>Cronobacter malonaticus</i>	QL 123015.1	Milk Product	4.2 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
24	<i>Cronobacter muytjensii</i>	QL 17031.6	Environmental Isolate	1.8 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
25	<i>Cronobacter pulveris</i>	CCUG 65679	Product, Industry	2.2X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
26	<i>Cronobacter sakazakii</i>	QL 111717.1	Powdered Milk	5.0 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
27	<i>Cronobacter turicensis</i>	CCUG 55852	Human Blood	2.0 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
28	<i>Cronobacter universalis</i>	NCTC 9529	Not Available	3.6 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
29	<i>Edwardsiella tarda</i>	ATCC 15947	Human Feces	1.0 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
30	<i>Enterobacter aerogenes</i>	ATCC 13048	Sputum	2.0 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
31	<i>Enterobacter aerogenes</i>	ATCC 35029	Not Available	6.2 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
32	<i>Enterobacter amnigenus</i>	ATCC 51816	Milk	2.6 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
33	<i>Enterobacter cancerogenus</i>	QL 11010.1	Bottled Water	2.8 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
34	<i>Enterobacter cloacae</i>	ATCC 23355	Not Available	3.2 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
35	<i>Enterococcus faecium</i>	ATCC 19434	Not Available	4.6 X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
36	<i>Enterococcus faecium</i>	ATCC 8459	Dairy Products	2.4 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
37	<i>Enterococcus faecalis</i>	ATCC 29212	Urine	5.0 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
38	<i>Enterococcus faecalis</i>	ATCC 51299	Peritonela Fluid	5.4 X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
39	<i>Escherichia coli</i>	ATCC 25922	Clinical Isolate	7.8 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
40	<i>Escherichia coli</i>	QL 4356.9 ^c	Not Available	8.8X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
41	<i>Escherichia coli</i>	QL 1211.1	Not Available	6.2X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
42	<i>Escherichia coli</i> O157:H7	ATCC 43895	Raw Hamburger	4.6 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
43	<i>Escherichia fergusonii</i>	ATCC 35470	Not Available	5.2 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
44	<i>Escherichia hermannii</i>	ATCC 33651	Human Arm Wound	3.6X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
45	<i>Escherichia vulneris</i>	ATCC 29943	Human Wound	2.8 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
46	<i>Hafnia alvei</i>	ATCC 51813	Milk	1.2 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
47	<i>Hafnia alvei</i>	ATCC 51815	Milk	1.0 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
48	<i>Lactobacillus acidophilus</i>	ATCC 314	Not Available	1.6 X10 ³	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
49	<i>Lactobacillus brevis</i>	ATCC 4006	Not Available	1.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
50	<i>Lactobacillus casei</i>	ATCC 11578	Oral Cavity	1.4 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
51	<i>Lactobacillus kefir</i>	ATCC 35411	Kefir	1.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
52	<i>Lactobacillus lactis</i>	ATCC 4794	Not Available	1.8 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
53	<i>Listeria innocua</i>	QL 32811.1	Seasoning Powder	1.0 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
54	<i>Listeria ivanovii</i>	QL 030911-11	Clinical Isolate	1.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
55	<i>Listeria monocytogenes</i>	QL 030911.10	Shellfish	4.6 X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
56	<i>Klebsiella oxytoca</i>	ATCC 43165	Clinical Isolate	2.6 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
57	<i>Klebsiella pneumoniae</i>	ATCC 10031	Clinical Isolate	5.8X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-

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No.	Organism	Source	Origin	Inoculation Level (CFU/mL)	Alternative Confirmation: Cultures Grown in BHI													
					12 Hours							18 Hours						
					CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identification	Final Result	CHROMID	RAPID Salmonella	ChromoSelect	Oxoid Salmonella Latex Kit	Microgen Salmonella Latex Kit	Identification	Final Result
58	<i>Klebsiella pneumonia</i>	ATCC 13883	Not Available	3.2 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
59	<i>Kluyvera intermedia</i>	QL 081215.1	Water	1.0 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
60	<i>Kocuria rhizophila</i>	ATCC 9341	Soil	1.0 X10 ³	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
61	<i>Micrococcus luteus</i>	ATCC 10240	Environmental Isolate	2.8 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
62	<i>Morganella morganii</i>	ATCC 25829	Human	1.4 X10 ³	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
63	<i>Pantoea agglomerans</i>	ATCC 19552	Sewage	1.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
64	<i>Proteus hauseri</i>	ATCC 13315	Feces	3.6 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
65	<i>Proteus mirabilis</i>	QL 11007.6	Veterinary	2.8 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
66	<i>Proteus mirabilis</i>	ATCC 7002	Urine	2.2 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
67	<i>Proteus mirabilis</i>	QL 333046.2	Chicken Ceca	2.6 X10 ⁵	-	-	-	-	-	/	-	-	-	-	-	-	/	-
68	<i>Proteus vulgaris</i>	ATCC 6380	Clinical Isolate	3.2 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
69	<i>Providencia stuartii</i>	QL 11007.5	Clinical Isolate	1.6 X10 ³	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
70	<i>Pseudomonas aeruginosa</i>	ATCC 27853	Clinical Isolate	3.8 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
71	<i>Pseudomonas aeruginosa</i>	ATCC 35032	Not Available	4.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
72	<i>Pseudomonas alcaligenes</i>	ATCC 14909	Water	3.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
73	<i>Pseudomonas extremorientalis</i>	QL 17041.1	Raw Milk	2.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
74	<i>Pseudomonas fluorescens</i>	QL 17041.3	Raw Milk	2.0 X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
75	<i>Pseudomonas fragi</i>	QL 17041.14	Raw Milk	2.4 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
76	<i>Pseudomonas gessardii</i>	QL 17041.12	Raw Milk	3.6 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
77	<i>Pseudomonas libanensis</i>	QL 17041.2	Raw Milk	4.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
78	<i>Pseudomonas koreensis</i>	QL 17041.5	Raw Milk	3.0 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
79	<i>Pseudomonas proteolytica</i>	QL 17041.4	Raw Milk	2.4 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
80	<i>Pseudomonas rhodesiae</i>	QL 17041.6	Raw Milk	1.8 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
81	<i>Pseudomonas synxantha</i>	QL 17041.13	Raw Milk	1.6 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
82	<i>Serratia liquefacians</i>	ATCC 27592	Milk	1.4 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
83	<i>Serratia marcescens</i>	QL 11007.1	Bottled Water	1.6 X10 ⁴	-	-	-	-	-	/	-	-	-	-	-	-	/	-
84	<i>Shigella sonnei</i>	ATCC 29930	Not Available	2.2 X10 ³	-	-	-	-	-	/	-	-	-	-	-	-	/	-
85	<i>Siccibacter turicensis</i>	QL 17031.7	Infant Formula	1.6 X10 ³	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
86	<i>Staphylococcus aureus</i>	QL 030911.4	Seasoning Powder	6.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
87	<i>Staphylococcus aureus</i>	ATCC 10832	Not Available	5.0 X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
88	<i>Staphylococcus chromogenes</i>	QL 17041.10	Raw Milk	3.4 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
89	<i>Staphylococcus epidermidis</i>	QI 030911.1	Clinical Isolate	3.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
90	<i>Staphylococcus epidermidis</i>	ATCC 12228	Not Available	1.8X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
91	<i>Staphylococcus haemolyticus</i>	ATCC 29970	Human Skin	1.6 X10 ⁵	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
92	<i>Staphylococcus hominis</i>	ATCC 27844	Human Skin	1.8 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
93	<i>Staphylococcus intermedius</i>	QL 030911.2	Veterinary	2.4 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
94	<i>Staphylococcus sciuri</i>	QL 17041.9	Raw Milk	2.0 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
95	<i>Streptococcus equi</i>	ATCC 43079	Bovine Masitis	1.8 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
96	<i>Streptococcus mutans</i>	ATCC 25175	Not Available	1.6 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
97	<i>Streptococcus pneumoniae</i>	ATCC 6302	Not Available	1.0 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
98	<i>Vibrio cholerae</i>	QL 433.1	Cooked Shrimp	2.0 X10 ³	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
99	<i>Vibrio parahaemolyticus</i>	ATCC 17802	Shirasu Food Poisoning	1.2 X10 ⁴	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-
100	<i>Vibrio vulnificus</i>	QL 021111A	Seafood Product	2.2 X10 ³	NG	NG	NG	N/A	N/A	/	-	NG	NG	NG	N/A	N/A	/	-

* NG = no growth on plate