

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

Solus Salmonella ELISA

(Certificate number: SOL 37/01 - 06/13)

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

Qualitative method

> Expert Laboratory:	ADRIA ZA Creac'h Gwen 29000 Quimper (France)
> For:	Solus Scientific Solutions Ltd 9 Mansfield Networkcentre Millenium Business Park Concorde Way, Mansfield Nottinghamshire NG19 7JZ (United-Kingdom)

This report consists of 101 pages, including 7 appendices.

Only copies including the totality of this report are authorised.

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

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LIST OF ABBREVIATIONS

Method & protocol

BPW	Buffered peptone water
CFU	Colony Forming Units
HT	New heat treatment
ILS	Interlaboratory Study
MCS	Method Comparison Study
RLOD	Relative Level of Detection
RT	Relative Trueness
RTC	Ready to cook
RTE	Ready to eat
RTRH	Ready to reheat

Interpretation

AL	Acceptability Limit
alt	Alternative method
$\bar{D}$	Average difference
FN	False Negative results
FP	False Positive results
FNR	False Negative Ratio
FPR	False Positive Ratio
LOD	Limit of Detection
NA	Negative agreement
NA _{FN (alt)}	Negative Agreement due to false negative alternative-method results
ND _{FN (alt)}	Negative Deviation due to false negative alternative-method results
PA	Positive Agreement
PD	Positive deviation
PD _{FP (alt)}	Positive Deviation due to false positive alternative-method results
ref	Reference method
SE	Relative Sensitivity
SP	Relative Specificity
TNA	Total Negative Agreement
TND	Total Negative Deviation

Raw data

-	No typical colonies but presence of background microflora
(x)	Number of colonies in the plate
1/2	50% level of target analyte
d	Doubtful result
i	Inhibition
NC	Non-characteristic colony
NI	No identification
ni	Not isolated colony
m	Minority level of target analyte
M	Majority level of target analyte
p	Pure culture level of target analyte
st	Plate without any colony
w	Weak reaction
Bold typing	artificially inoculated samples

Quality Assurance documents related to this study can be consulted upon request from **Solus Scientific Solutions Ltd**.

The technical protocol and the result interpretation were carried out according to the ISO 16140-2:2016, ISO 16140-2/A1 (2024) and the AFNOR technical rules (Revision 12).

Validation protocols	- ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> - ISO 16140-2 (2016) & ISO 16140-2/A1 (2024): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - AFNOR technical rules (Revision 12)
Reference method[♦]	- ISO 6579-1 (February 2017): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. - ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC
Alternative method	Solus <i>Salmonella</i> ELISA
Scope	> Broad range of food > Feed products > Production environmental samples
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

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

1 INTRODUCTION

The **Solus *Salmonella* ELISA method** was validated in June 2013 with the certificate number SOL 37/01 - 06/13 for the detection of *Salmonella* spp. in food and feed products according to the EN ISO 16140 (2003). Since this date, the following renewals and extensions were performed:

Date	Description	Reference method	Validation standard	Conducted by
June 2013	Initial validation study of the SOLUS <i>Salmonella</i> Elisa method for food and production environmental samples	ISO 6579 (2002) & ISO 6579/A1 (2002)	ISO 16140 (2003)	ADRIA
May 2014	Extension for the production environmental samples	ISO 6579 (2002) & ISO 6579/A1 (2002)	ISO 16140 (2003)	ADRIA
July 2017	Renewal study according to ISO 16140-2 (2016)	ISO 6579-1 (2017)	ISO 16140-2 (2016)	ADRIA
February 2021	Renewal study	ISO 6579-1 (2017) & ISO 6579-1/A1 (2020)	ISO 16140-2 (2016)	ADRIA
April 2025	Renewal study	ISO 6579-1 (2017)	ISO 16140-2 (2016) & ISO 16140-2/A1 (2024)	ADRIA

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The Solus *Salmonella* ELISA test system is based on the ELISA method principle.

2.1.2 Protocol

The protocol is the following:

- **For food and feed products:** pre-enrichment step (25 g + 225 ml) in Buffered Peptone Water (BPW) for 16 - 20 h at 37°C ± 1°C according to the ISO 6887 standard
- **For environmental samples:** pre-enrichment step (25 g or ml or sample devices) d 1/10 in Buffered Peptone Water (BPW) for 18 - 20 h at 37°C ± 1°C
- Selective enrichment step: subculture of 0.1 ml of pre-enrichment in 10 ml of RVS; incubation 24 h ± 3 h at 41.5°C ± 1°C
- Heat treatment of an aliquot of RVS broth
- ELISA test.
- Confirmation of positive results:
 - * By streaking RVS broth onto a selective agar (XLD or another selective agar) and performing a latex test (F42 from Microgen) directly on isolated colonies or by performing biochemical and serological tests.
 - * By the conventional tests described in the standardised method after purification.

It is possible to store the selective enrichment storage (RVS) for 72 h at 5 ± 3°C in order to offer sufficient practicability to the users.

2.1.3 Restrictions

Some strains of *Salmonella arizonae* are not detected by the Solus *Salmonella* ELISA method.

2.2 Reference method♦

For the previous studies, the reference method was the EN ISO 6579 (December 2002): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Salmonella* spp.

For this renewal study, the reference method was:

- 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

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

temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC.

The flow diagram is given in **Appendix 2**.

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

2.3 Study design

The study is a **paired study design** as the reference and the alternative methods have the same enrichment procedure.

25g test portion have been used during the study for both the alternative and the reference methods.

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method Comparison Study

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

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

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

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

419 samples were analysed in 2013 and 2014. 343 samples for the initial validation study (2013) and 76 environmental samples for the extension study performed in 2014.

In agreement with the AFNOR Technical Committee, 15 samples were removed for the renewal study interpretation due to an inoculation level above 10 CFU/sample.

In 2017, 98 additional samples were tested as part of the renewal study.

Combining the different studies (initial, extension and renewal), 225 positive samples and 277 negative samples were obtained for a total of 502 samples analysed. The number of samples tested per category and type are summarised in Table 1.

Table 1 - Repartition per category and type

Categories		Type		Positive samples	Negative samples	Total
1	Composites	a	RTE	10	12	22
		b	RTRH, RTC	11	12	23
		c	Seasoned, smoked	9	13	22
		Total		30	37	67
2	Meat products	a	Pork, beef ...	12	20	32
		b	Poultry	14	18	32
		c	Delicatessen	8	17	25
		Total		34	55	89
3	Dairy products	a	Milk and fermented milks	13	10	23
		b	Cheeses	9	11	20
		c	Desserts, milk powders, ice creams	11	10	21
		Total		33	31	64
4	Egg products	a	Egg powders	10	10	20
		b	Liquid egg products	10	10	20
		c	Egg based products (mayonnaises, custard, etc.)	10	10	20
		Total		30	30	60
5	Seafood and vegetables	a	Fresh, raw, frozen products	11	9	20
		b	Heat treated products	11	11	22
		c	Composite foods (salads with dressings, ...)	9	11	20
		Total		31	31	62
6	Feed products	a	Raw products	9	12	21
		b	Dried products	21	16	37
		c	Heat processed products	7	13	20
		Total		37	41	78
7	Production environmental samples	a	Process water	13	14	27
		b	Sponges, swabs	10	25	35
		c	Dusts	7	13	20
		Total		30	52	82
All categories				225	277	502

3.1.1.2 Artificial contamination of samples

The strains were stressed using various injury protocols. For the spiking protocol, the injury efficiency was evaluated by comparing enumeration done onto selective media (XLD plates) and non-selective media (TSYE plates). The artificial contaminations are presented in **Appendix 3**.

226 samples were artificially contaminated; 188 gave a positive result. 37 samples were naturally contaminated.

The repartition of the positive samples per contamination (natural and artificial) is given in Table 2.

Table 2 – Repartition of the positive natural and artificial contaminated samples

	Naturally contaminated	Artificial contamination						Total
		Spiking (CFU/sample)			Seeding (CFU/sample)			
		<5 CFU	5<x<10	10<x<24.1	<3 CFU	3<x<10	>10	
Samples number	37	104	32	7	45	0	0	225
Percentage	16%	46%	14%	3%	20%	0%	0%	100%

16 % of the samples were naturally contaminated.

3.1.1.3 Protocols applied during the validation study

> Incubation time

The minimum incubation times were applied:

- Buffered Peptone Water (BPW): 16 h for food and feed, 18h for environmental samples.
- RVS: 21 h.

> Confirmations

All the samples (positive and negative) were confirmed by streaking the RVS broth onto XLD and Colorex plates. The typical colonies were confirmed by a latex test (Microgen® *Salmonella* latex test F42) and by identification on GN ID galleries (Microgen® MID-ID). The typical colonies were also confirmed after a purification step by the tests described in the ISO 6579 reference method.

> Selective enrichment broth storage at 5°C ± 3°C

The selective enrichment broth (RVS) from positive samples was tested again after storage for 72 h at 5°C ± 3°C.

3.1.1.4 Test results

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

Table 3 – Summary of results obtained with the reference and alternative methods (after confirmation) of all samples for each category

Category		PA	PD	TND	TNA	Total
1	Composite foods	30	0	0	37	67
2	Meat products	33	0	1	55	89
3	Dairy products	31	0	2	31	64
4	Egg products	30	0	0	30	60
5	Seafood and vegetables	30	0	1	27	62
6	Feed products	36	0	1	41	78
7	Production environmental samples	29	0	1	52	82
All categories		219	0	6	273	502

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

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

The results were calculated taking into account all the confirmation protocols. The results are presented in Table 4.

Table 4 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method

Categories		Type		PA	NA	PD	ND _{FN(alt)}	PD _{FP(alt)}	TND	TNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	FNR
1	Composites	a	RTE	10	12	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
		b	RTRH, RTC	11	12	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
		c	Seasoned, smoked	9	13	0	0	0	0	13	100.0	100.0	100.0	0.0	0.000
Total				30	37	0	0	0	0	37	100,0	100,0	100,0	0,0	0.000
2	Meat products	a	Pork, beef ...	11	20	0	1	0	1	20	91.7	100.0	96.9	0.0	0.083
		b	Poultry	14	18	0	0	0	0	18	100.0	100.0	100.0	0.0	0.000
		c	Delicatessen	8	17	0	0	0	0	17	100.0	100.0	100.0	0.0	0.000
Total				33	55	0	1	0	1	55	97,1	100,0	98,9	0,0	0.029
3	Dairy products	a	Milks and fermented milks	11	10	0	2	0	2	10	84.6	100.0	91.3	0.0	0.154
		b	Cheeses	9	11	0	0	0	0	11	100.0	100.0	100.0	0.0	0.000
		c	Desserts, milk powders, ice creams	11	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
Total				31	31	0	2	0	2	31	93,9	100,0	96,9	0,0	0.061
4	Egg products	a	Egg powders	10	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
		b	Liquid egg products	10	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
		c	Egg based products (mayonnaises, custard, etc.)	10	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
Total				30	30	0	0	0	0	30	100,0	100,0	100,0	0,0	0.000
5	Seafood and vegetables	a	Fresh, raw, frozen products	10	9	0	1	0	1	9	90.9	100.0	95.0	0.0	0.091
		b	Heat treated products	11	7	0	0	0	0	7	100.0	100.0	100.0	0.0	0.000
		c	Composite foods (salads with dressings...)	9	11	0	0	0	0	11	100.0	100.0	100.0	0.0	0.000
Total				30	27	0	1	0	1	27	96,8	100,0	98,3	0,0	0.032
6	Feed products	a	Raw products	8	12	0	1	0	1	12	88.9	100.0	95.2	0.0	0.111
		b	Dried products	21	16	0	0	0	0	16	100.0	100.0	100.0	0.0	0.000
		c	Heat processed products	7	13	0	0	0	0	13	100.0	100.0	100.0	0.0	0.000
Total				36	41	0	1	0	1	41	97,3	100,0	98,7	0,0	0.027
7	Production environmental samples	a	Process water	13	14	0	0	0	0	14	100.0	100.0	100.0	0.0	0.000
		b	Sponges, swabs	9	25	0	1	0	1	25	90.0	100.0	97.1	0.0	0.100
		c	Dusts	7	13	0	0	0	0	13	100.0	100.0	100.0	0.0	0.000
Total				29	52	0	1	0	1	52	96.7	100.0	98.8	0.0	0.033
All categories				219	273	0	6	0	6	273	97.3	100.0	98.8	0.0	0.027

A summary of the results is given in Table 5.

Table 5 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	97.3 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	100.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	98.8 %
False positive ratio for the alternative method (paired evaluation)	$FPR = \frac{PD_{FP(alt)}}{TNA} \times 100 \%$	0.0%
False negative ratio for the alternative method (paired evaluation)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD}$	0.027

3.1.1.6 Analysis of discordant results

Six negative deviations were observed; they are listed in Table 6.

Table 6 - Negative deviation

Sample n°	Product (French name)	Product	ELISA Test result (O.D.)	Confirmatory tests (alt)	Confirmatory tests (ref)	Contamination (contamination level)
1231	Maigre de mouton	Sheep meat	- (0.026)	-	+	Naturally contaminated sample
6894	Lait cru de brebis	Raw milk	- (0.146)	+	+	Naturally contaminated sample
6895	Lait cru de brebis	Raw milk	- (0.102)	+	+	Naturally contaminated sample
105	Os pour animaux	Raw products for animals	- (0.193)	+	+	Artificial contamination: S. Virchow 187 (4.8)
925	Chiffonnette plumeuse 3	Wipe (poultry industry)	- (0.094)	-	+	Artificial contamination: S. Kottbus Ad929 (4.2)
2916	Courgettes en rondelles surgelées	Frozen zucchini	- / - / - (0.151 / 0.176 / 0.191)	+	+	Artificial contamination: S. Havana (3.6)

For four samples (samples No 6894, 6895, 105 and 2916), it was possible to recover the strains in the RVS broth. The detection level of the ELISA method was probably not reached. For samples No 1231 and 925, the presence of *Salmonella* was confirmed only using the reference method from (MKTTn).

The analyses of discordant results according to the EN ISO 16140-2 is the following (See Table 7).

Table 7 - Analyses of discordant results

Category		Type		N+	TND	PD	TND-PD	AL	TND+PD	AL
1	Composites	a	RTE	10	0	0				
		b	RTRH, RTC	11	0	0				
		c	Seasoned, smoked	9	0	0				
		Total			30	0				
2	Meat products	a	Pork, beef ...	12	1	0				
		b	Poultry	14	0	0				
		c	Delicatessen	8	0	0				
		Total			34	1				
3	Dairy products	a	Milk and fermented milks	13	2	0				
		b	Cheeses	9	0	0				
		c	Desserts, milk powders, ice creams	11	0	0				
		Total			33	2				
4	Egg products	a	Egg powders	10	0	0				
		b	Liquid egg products	10	0	0				
		c	Egg based products (mayonnaises, custard...)	10	0	0				
		Total			30	0				
5	Seafood and Vegetables	a	Fresh, raw, frozen products	11	1	0				
		b	Heat treated products	11	0	0				
		c	Composite foods (salads with dressings...)	9	0	0				
		Total			31	1				
6	Feed products	a	Raw products	9	1	0				
		b	Dried products	21	0	0				
		c	Heat processed products	7	0	0				
		Total			37	1				
7	Production environmental samples	a	Process water	13	0	0				
		b	Sponges, swabs	10	1	0				
		c	Dusts	7	0	0				
		Total			30	1				
All categories				225	6	0	6	6	6	18

* PPND not included

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

The observed values for TND + PD meet the acceptability limit for each category and for all the combined categories (calculated values $\leq$ AL).

3.1.1.7 Confirmations

Confirmations were realized by streaking the RVS broth onto two selective agars, i.e. XLD and Colorex plates. Characteristic colonies were observed on the two plates, except for 6 samples:

- For sample No 1297 and 6894, characteristic colonies were observed only on Colorex plates; these two samples were naturally contaminated.
- For samples No 107, 108, 109 and 110, characteristic colonies were observed only on XLD plates. These samples were artificially contaminated with *Salmonella* Dublin

The characteristic colonies were confirmed by running latex tests and by identification using GN-ID galleries on isolated colonies without purification step. The colonies were also confirmed by the tests described in the reference method after purification step. No discordant result was observed.

3.1.1.8 RVS storage at $5 \pm 3^{\circ}\text{C}$ for 72 h

Only one modification was observed after storage and concern a sample (925) that was found $\text{ND}_{\text{FN(alt)}}$ during the initial testing and $\text{PA}_{\text{FP(alt)}}$ after storage due to difficulties to confirm the positive ELISA results after storage despite the testing of 5 RVS, MKTTn and MSRV. This does not modify the analysis of discordant results as shown in Table 8 as but samples are included in the total negative deviation (TND).

Table 8 - Analyses of discordant results after RVS storage

Category		Type		N+	TND	PD	TND-PD	AL	TND+PD	AL
1	Composites	a	RTE	10	0	0				
		b	RTRH, RTC	11	0	0				
		c	Seasoned, smoked	9	0	0				
		Total			30	0				
2	Meat products	a	Pork, beef ...	12	1	0				
		b	Poultry	14	0	0				
		c	Delicatessen	8	0	0				
		Total			34	1				
3	Dairy products	a	Milk and fermented milks	13	2	0				
		b	Cheeses	9	0	0				
		c	Desserts, milk powders, ice creams	11	0	0				
		Total			33	2				
4	Egg products	a	Egg powders	10	0	0				
		b	Liquid egg products	10	0	0				
		c	Egg based products (mayonnaises, custard...)	10	0	0				
		Total			30	0				
5	Seafood and Vegetables	a	Fresh, raw, frozen products	11	1	0				
		b	Heat treated products	11	0	0				
		c	Composite foods (salads with dressings...)	9	0	0				
		Total			31	1				
6	Feed products	a	Raw products	9	1	0				
		b	Dried products	21	0	0				
		c	Heat processed products	7	0	0				
		Total			37	1				
7	Production environmental samples	a	Process water	13	0	0				
		b	Sponges, swabs	10	1	0				
		c	Dusts	7	0	0				
		Total			30	1				
All categories				225	6	0	6	6	6	18

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

3.1.2 Relative level of detection

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

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

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

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

3.1.2.1 Experimental design

During the initial validation study, six (matrix/strain) pairs were analysed by the reference method and by the alternative method. Six replicates were tested per inoculation level with a minimum of 4 inoculation levels tested. The contamination and the enumeration were realised according to the AFNOR technical rules (protocol for low level inoculation). The samples were analysed by both methods and the background microflora was enumerated.

For the renewal study (2017), one matrix/strain pair (deli salad) was analysed by the reference and the alternative method. The following protocol was applied:

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

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

Table 9 - Defined (matrix/strain) pairs for the RLOD determination

Study	Category	Matrix	Inoculated strain	Origin	Study design
Renewal (2017)	Composite foods	Deli salad	<i>Salmonella</i> Mbandaka Ad914	Egg products	Paired
Initial (2013)	Meat products	Ground beef	<i>Salmonella</i> Infantis 128	Beef product	
	Dairy products	Raw milk	<i>Salmonella</i> Montevideo Ad912	Raw milk	
	Egg products	Whole pasteurised egg product	<i>Salmonella</i> Enteritidis 465	Whole egg product	
	Seafood and vegetables	Spinach	<i>Salmonella</i> Virchow F276	Vegetables	
	Feed products	Pet food	<i>Salmonella</i> Derby 630	Pet food	
Extension (2014)	Environmental samples	Process water	<i>Salmonella</i> Livingstone A00E058	Environmental sample	

3.1.2.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD version 4 (2024-01-10). The RLOD are given in Table 10.

Table 10 – Presentation of RLOD before and after confirmation of the alternative method results

Category	Matrix / strain	AL	RLOD [95% conf; idence limit]
1	Deli-Salad / S. Mbandaka Ad914	1.5	1.000 [0.459; 2.176]
2	Ground beef /S. Infantis 128		1.000 [0.484; 2.067]
3	Raw milk /S. Montevideo 916		1.000 [0.403; 2.478]
4	Egg product / S. Enteritidis 465		1.000 [0.398; 2.515]
5	Spinach / S. Virchow F276		1.000 [0.434; 2.306]
6	Pet Food / S. Derby 630		1.000 [0.475; 2.107]
7	Process water / S. Livingstone AOOE058		1.000 [0.398; 2.515]
Combined			1.000 [0.733; 1.365]

The LOD₅₀ calculations were done using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> POD-LOD calculation program - version 12, 2024-03-05. The tests are given in Table 11.

Table 11 - LOD₅₀ and LOD₉₅ results according to Wilrich & Wilrich¹

Category	Matrix/ strain pair	Level of detection at 50% (CFU / sample size)		Level of detection at 95% (CFU / sample size)	
		Reference method	Alternative method	Reference method	Alternative method
1	Deli-Salad/ S. Mbandaka Ad914	0.6 [0.4; 1.1]	0.6 [0.4; 1.1]	2.7 [1.6; 4.8]	2.7 [1.6; 4.8]
2	Ground beef/S. Infantis 128	1.4 [0.8; 2.5]	1.4 [0.8; 2.5]	6.2 [3.6; 10.7]	6.2 [3.6; 10.7]
3	Raw milk/S. Montevideo 916	0.4 [0.2; 0.7]	0.4 [0.2; 0.7]	1.7 [1.0; 2.9]	1.7 [1.0; 2.9]
4	Egg product/ S. Enteritidis 465	0.3 [0.1; 0.5]	0.3 [0.1; 0.5]	1.1 [0.6; 2.1]	1.1 [0.6; 2.1]
5	Spinach/S. Virchow F276	0.5 [0.3; 1.0]	0.5 [0.3; 1.0]	2.3 [1.3; 4.2]	2.3 [1.3; 4.2]
6	Pet Food/S. Derby 630	0.9 [0.5; 1.5]	0.9 [0.5; 1.5]	3.8 [2.2; 6.6]	3.8 [2.2; 6.6]
7	Process water/ S. Livingstone AOOE058	0.4 [0.2; 0.7]	0.4 [0.2; 0.7]	2.8 [2.2; 3.5]	2.8 [2.2; 3.5]
Combined results		0.6 [0.5; 0.8]	0.6 [0.5; 0.8]	2.8 [2.2; 2.5]	2.8 [2.2; 2.5]

Note : the LOD₅₀ has been recalculated according to the most recent spreadsheet available on the ISO website. No change was observed with the previous values.

3.1.2.3 Conclusion

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

The LOD₅₀ varies from 0.3 to 1.3 CFU/sample size for the reference method and from 0.3 to 1.4 CFU/ sample size for the alternative method.

¹ Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

3.1.3 Inclusivity / exclusivity

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

3.1.3.1 Test protocols

> Inclusivity

Salmonella strains cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate between 10 to 100 cells/225 ml in BPW incubated for 16 h at 37°C ± 1°C. The protocol of the alternative method was then performed: subculture in RVS broth for 21 h at 41.5°C and Solus *Salmonella* ELISA test.

> Exclusivity

Negative strains cultures were performed in BHI at 37°C. Dilutions were performed in order to inoculate 10⁵ cells/ml into BPW. The BPW was incubated for 20 h at 37°C and the Solus *Salmonella* ELISA test was then performed directly on BPW.

3.1.3.2 Results

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

For the initial validation study, 65 strains were tested as stated with the AFNOR Certification technical committee, additional tests were performed on 14 strains (wild *Salmonella arizonae*, *Salmonella diarizonae*, *Salmonella* Gallinarum and other non-mobile *Salmonella* strains).

For the renewal study (2017), 48 strains were tested to be in agreement with the ISO16140-2 and AFNOR Technical rules requirements.

Taking into account the two studies, 113 strains were tested, and the following results were observed:

- 105 strains gave positive Solus *Salmonella* ELISA test results.
- For 4 strains the detection was possible only after evaluation of the initial suspension in BHI. These strains were probably not able to grow at a sufficient level at 41.5°C to be detected:
 - *Salmonella* Gallinarum Ad300
 - *Salmonella arizonae* Ad1849
 - *Salmonella arizonae* Ad1850

- *Salmonella* Abortusovis Ad2320
- For 4 strains the ELISA tests were negative even after evaluation of the BHI broth:
- *Salmonella arizonae* CIP 5523
 - *Salmonella arizonae* CIP 5522
 - *Salmonella arizonae* Ad1848
 - *Salmonella houtenae* Ad596

> Exclusivity

No cross reaction was observed with the 30 non-target tested strains.

3.1.4 Practicability

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

Storage conditions and shelf-life	The storage temperature is 2 – 8°C. The shelf-life is given on the package. All the reagents must be stored at the temperature mentioned on the package.		
Time to result	Steps	Reference Method	Alternative method
	Negative samples		
	Sampling / pre-enrichment	Day 0	Day 0
	Subculture (RVS or MKTTn)	Day 1	Day 1
	Salmonella ELISA test	/	Day 2
	Streaking onto selective plates	Day 2	/
	Reading selective plates	Day 3	/
	Steps	Reference Method	Alternative method
	Presumptive positive or positive results		
	Streaking onto selective plates	/	Day 2
	Reading selective plates	/	Day 3
	Latex test	/	Day 3
	Confirmatory test	Day 4 to Day 6	/
Common step with the reference method	Pre-enrichment and enrichment steps		

The negative results are available in 2 days and the positive results in 3 days.

3.2 Inter-Laboratory Study

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

3.2.1 Study organisation

> Number of collaborators

Samples were sent to 16 laboratories.

> Matrix and strain used

The study was done with ground beef samples contaminated with *Salmonella* Typhimurium A00C060.

> Samples

Samples were inoculated and sent on Monday 15th April 2013, as described below:

- 24 codified samples (25 g) for the research of *Salmonella* by both Solus *Salmonella* ELISA and the ISO 6579 (2002) reference method,
- 1 sample for aerobic mesophilic flora enumeration by EN ISO 4833 method,
- 1 water flask labelled "Temperature Control" with a temperature probe.

The analyses started on Wednesday 17th April 2013.

> Inoculation

The targeted inoculation levels were:

- 0 CFU/25 ml,
- 1 – 10 CFU/25 ml,
- 5 – 50 CFU/25 ml.

8 samples were prepared per inoculation level, per method and per laboratory. Each laboratory received 24 samples to analyse by both Solus *Salmonella* ELISA and the ISO 6579 (2002) reference method.

> *Labelling and shipping*

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

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

Samples were shipped in 24 h to 48 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8.4°C during transport, and between 0°C – 8.4°C in the labs.

> *Analyses*

Collaborators and ADRIA Développement carried out the analyses with the alternative and reference methods at Day 2.

3.2.2 *Experimental parameters control*

3.2.2.1 *Strain stability*

> *Before inoculation*

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

> *Sample stability*

Sample stability was checked by inoculating the matrix at 200 CFU/g and 5 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level. *Triplicates* were analysed, and the results were the following (See Table 12):

Table 12 - Sample stability

Day	Reference method (research)			CFU/g (XLD)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	150	160	100	1.4 10 ³
Day 1	+	+	+	200	190	240	1.2 10 ³
Day 2	+	+	+	150	140	200	2.0 10 ³

No evolution was observed during storage at 5°C ± 3°C.

3.2.2.2 Contamination levels

The contamination levels were the following (See Table 13).

Table 13 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	3 – 5 – 9 – 11 – 14 – 17 – 18 – 21	0	/	/	/
Low level	1 – 2 – 4 – 6 – 13 – 22 – 23 – 24	5	4.6	3.9	5.2
High level	7 – 8 – 10 – 12 – 15 – 16 – 19 – 20	25	23.9	20.7	27.5

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 14.

Table 14 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	
A	2.5	4.6	(16/04/2013)	11h30
B	5.5	9.6	(17/04/2013)	13h50
C	3.5	4.6	(16/04/2013)	13h15
D	3.0	3.6	(16/04/2013)	15h10
E	<i>Problem in the downloaded registration program</i>	3.9	(16/04/2013)	09h00
F	1.0	3.9	(16/04/2013)	0h900
G	2.5	3.5	(16/04/2013)	08h05
H	2.0	3.7	(16/04/2013)	13h40
I	2.0	6.5	(16/04/2013)	11h30
J	1.5	4.0	(16/04/2013)	10h30
K	1.5	3.8	(16/04/2013)	11h05
L	1.5	3.2	(16/04/2013)	09h40
M	2.0	3.9	(16/04/2013)	12h20
N	2.0	6.6	(16/04/2013)	11h00
O	2.0	6.2	(16/04/2013)	12h30
P	3.0	5.5	(16/04/2013)	11h00

3.2.2.4 Conclusion

No problem was encountered during the transport or at receipt for 16 labs.

The temperature measured by Lab B at receipt was 9.5°C, but the curve indicated clearly that the temperature was below 8.4°C.

3.2.3 Results analysis

Raw data are provided in **Appendix 7**.

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 15.

Table 15 – Results obtained by the expert Lab.

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

3.2.3.2 Results observed by the collaborative laboratories

> *Aerobic mesophilic flora enumeration*

Depending on the Lab results, the enumeration levels varied from 1.0×10^2 to 5.5×10^4 CFU/g.

> *Salmonella spp. detection*

16 Labs participated to the study. The results obtained are provided in Table 16 (reference method) and Table 17 (alternative method).

Table 16 - Positive results by the reference method (ALL the collaborators)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
B	2	8	8
C	0	8	8
D	0	8	8
E	1	7	8
F	0	8	8
G	0	8	8
H	0	8	8
I	1	8	8
J	5	8	8
K	0	8	8
L	0	8	8
M	2	8	8
N	0	8	8
O	0	8	8
P	0	8	8
Total	P₀ = 11	P₁ = 127	P₂ = 128

Table 17 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Laboratory	Contamination level					
	L0		L1		L2	
	<i>Before confirmation</i>	<i>After confirmation</i>	<i>Before confirmation</i>	<i>After confirmation</i>	<i>Before confirmation</i>	<i>After confirmation</i>
A	0	0	8	8	8	8
B	2	2	8	8	8	8
C	0	0	8	8	8	8
D	0	0	8	8	8	8
E	1	1	7	7	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	5	5	8	8	8	8
K	0	0	8	8	8	8
L	1	0	8	8	8	8
M	2	2	8	8	8	8
N	0	0	8	8	8	8
O	0	0	8	8	8	8
P	0	0	8	8	8	8
Total	P₀ = 12	CP₀ = 11	P₁ = 127	CP₁ = 127	P₂ = 128	CP₂ = 128

The labs B, E, I, J and M obtained respectively positive results on control samples with the reference and the alternative methods. The Lab L obtained one positive result, before confirmation, on control sample with the alternative method.

It was asked to these labs (B, E, I, J and M) to send their plates with typical colonies to ADRIA Développement; we received them from 3 labs (E, I and J). They were analysed by running molecular fingerprinting (PFGE) in order to confirm or infirm the hypothesis of cross contaminations; the results are presented below (See Figure 1).

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

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

Quality controls include the characterization of two strains.

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

Figure 1 - Fingerprints



The fingerprint of the isolates from the blank samples E11, I14, J3, J5, J9, J14 and J21 clearly matches with the fingerprint of the inoculated strain A00C060, confirming the hypothesis of cross contamination.

3.2.3.3 Results of the collaborators retained for interpretation

The results for the following labs were not retained for interpretation:

- Cross contamination confirmed: E, I and J,
- According to the AFNOR rules, it is not possible to include the result from a collaborator with more than one cross contamination at level 0 by one or/and both methods. The results from Labs B and M were not kept at all.

Finally, the interpretation was done with 11 Labs: A, C, D, F, G, H, K, L, N, O and P. The results obtained with the 11 labs kept for interpretation are presented in Table 18 (reference method) and Table 19 (alternative method).

**Table 18 - Positive results by the reference method
(Without Labs B, E, I, J and M)**

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
C	0	8	8
D	0	8	8
F	0	8	8
G	0	8	8
H	0	8	8
K	0	8	8
L	0	8	8
N	0	8	8
O	0	8	8
P	0	8	8
Total	P₀ = 0	P₁ = 88	P₂ = 88

**Table 19 - Positive results (before and after confirmation)
by the alternative method (Without Labs B, E, I, J and M)**

Laboratory	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	8	8	8	8
C	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
K	0	0	8	8	8	8
L	1	0	8	8	8	8
N	0	0	8	8	8	8
O	0	0	8	8	8	8
P	0	0	8	8	8	8
Total	P₀ = 1	CP₀ = 0	P₁ = 88	CP₁ = 88	P₂ = 88	CP₂ = 88

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 20).

Table 20 - Percentage specificity

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

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

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

No fractional positive results were obtained for this study. The results from the low inoculation level (L1) and the high inoculation level (L2) were thus retained for calculation.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 and level 2 is provided in Table 21.

Table 21 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1 and 2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 88	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) TND = 0	Negative agreement (A-/R-) TNA = 0

Based on the data summarized in Table 21, 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 22).

Table 22 - Sensitivity, relative trueness, false positive and false negative ratio percentages

		Levels 1 and 2
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	100.0 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	100.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	100.0 %
False positive ratio for the alternative method (paired evaluation)	$FPR = \frac{PD_{FP(alt)}}{TNA} \times 100 \%$	0.0 %
False negative ratio for the alternative method (paired evaluation)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD}$	0.000

For a **paired study design**, the difference between (TND – PD) and the addition (TND + PD) are calculated for the level(s) where fractional recovery is obtained. The observed value found for (TND – PD) and (TND + PD) shall not be higher than the AL. For this study as no fractional recovery was observed neither for L1 nor for L2, both inoculation levels were used for calculation.

For 13 Labs, the calculated values and the acceptability limits are the following:

	Level	Calculated values	AL (13 labs)	Conclusion
ND - PD	1 and 2	0	4	ND - PD < AL
ND + PD	1 and 2	0	4	ND + PD < AL

The ISO 16140-2 (2016) & ISO 16140-2/A1(2024) requirements are fulfilled as (TND - PD) and (TND + PD) meet the AL.

There is indeed no difference between the sensitivity of the compared methods, and the alternative method complies with the reproducibility conditions.

3.2.5 Evaluation of the $LOD_{50\%}$ and RLOD between laboratories

It was impossible to calculate the RLOD using the ISO 16140-2 Excel spreadsheet available at https://standards.iso.org/iso/16140/-2/ed-1/en/amd/1/PODL0D-interlab_ver2.xlsm because all the spiked samples gave positive results either by both the reference and the alternative methods.

3.3 General conclusion

The **method comparison study conclusions** are:

- ☒ The method comparison study scheme corresponds to a PAIRED STUDY design as the alternative and reference methods have common enrichment procedures.
- ☒ In the sensitivity study, 5 food categories, feed and environmental samples were tested. The Solus *Salmonella* ELISA method shows no positive deviation (PD) and 6 negative deviations (ND) for the overall categories. The (TND - PD) and (TND + PD) calculated values meet the acceptability limits (AL) whatever the categories and for all the combined categories.
- ☒ The RLOD are lower than the acceptability limit fixed at 1.5 for a paired study design for all the matric/strain pairs tested.
- ☒ For inclusivity 113 *Salmonella* strains were tested, 105 gave positive results using the Solus *Salmonella* ELISA method. 4 strains gave positive results only when grown in BHI. 4 strains were not detected by the ELISA test. For exclusivity, no cross reaction was observed with the 30 non-target strains tested.
- ☒ It is possible to store the enrichment broth for 72 h at $5 \pm 3^{\circ}\text{C}$.
- ☒ The negative results are available in 2 days and the positive results in 3 days.

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

- ☒ The data and interpretations comply with the ISO 16140-2 requirements. **The Solus *Salmonella* ELISA method is considered equivalent to the ISO standard.**

Quimper, 10 July 2025

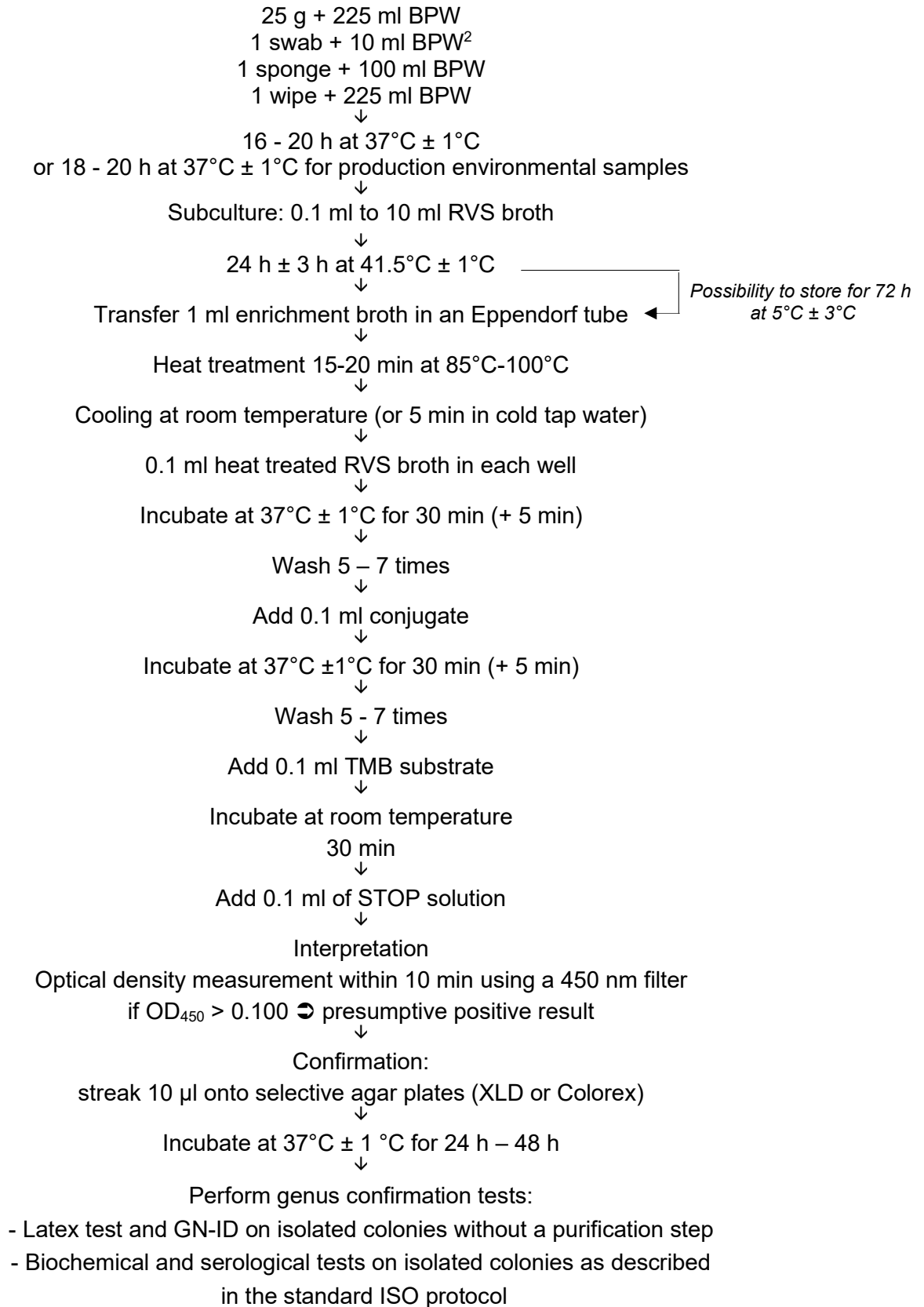
Astrid CARIOU

Manager

Method performance in food microbiology



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

Appendix 1 – Flow diagram of the alternative method: Solus *Salmonella* ELISA

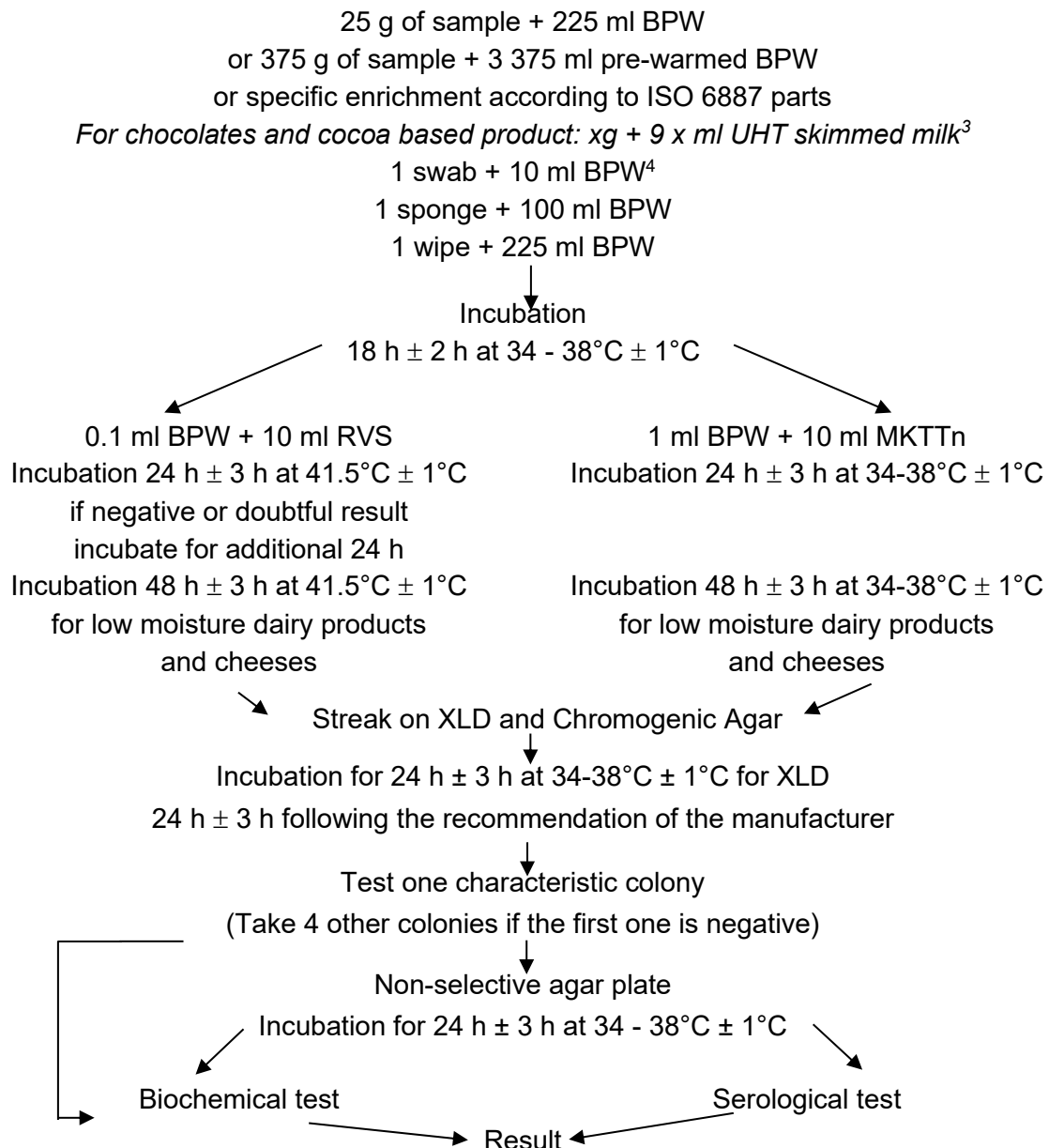
² For sampling after cleaning process premoisten

- 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 2 – Flow diagram of the reference method:
ISO 6579-1 (2017) & ISO 6579-1/A1 (2020)**

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



³ For chocolates products containing > 20 % fat, unless the products already contain sufficient emulsifier, add Tween 80

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

⁴ For sampling after cleaning process premoisten

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

Appendix 3 – Artificial contamination of samples

Renewal study 2017

RTE: ready to eat

RTRH: ready to reheat

N° Sample	French name product	English name product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
6049	Poudre de lait entier	Milk powder	S. Indiana Ad174	White cheese	Spiking - HT 10 min 56°C	>1.36	2-2-1-3-4(2.4)	+
6050	Poudre de lait 1/2 écrémé	Milk powder	S. Indiana Ad174	White cheese	Spiking - HT 10 min 56°C	>1.36	2-2-1-3-4(2.4)	+
6051	Poudre de lait écrémé	Milk powder	S. Indiana Ad174	White cheese	Spiking - HT 10 min 56°C	>1.36	2-2-1-3-4(2.4)	+
6052	Poudre de lait entier	Milk powder	S. Indiana Ad174	White cheese	Spiking - HT 10 min 56°C	>1.36	2-2-1-3-4(2.4)	+
6053	Poudre de jaune d'œuf	Egg powder	S. Livingstone E1	White egg powder	Spiking - HT 10 min 56°C	1.57	19-27-29-25- 24(24.8)	+
6054	Poudre de jaune d'œuf	Egg powder	S. Livingstone E1	White egg powder	Spiking - HT 10 min 56°C	1.57	19-27-29-25- 24(24.8)	+
6057	Poudre d'œuf entier	Egg powder	S. Typhimurium 13	Whole egg product	Spiking - HT 10 min 56°C	1.4	3-5-3-4-3(3.6)	+
6058	Poudre d'œuf entier	Egg powder	S. Typhimurium 13	Whole egg product	Spiking - HT 10 min 56°C	1.4	3-5-3-4-3(3.6)	+
6059	Poudre de blanc d'œuf	Egg powder	S. Typhimurium 13	Whole egg product	Spiking - HT 10 min 56°C	1.4	3-5-3-4-3(3.6)	+
6060	Poudre de blanc d'œuf	Egg powder	S. Typhimurium 13	Whole egg product	Spiking - HT 10 min 56°C	1.4	3-5-3-4-3(3.6)	+
6061	Poudre d'œuf entier	Egg powder	S. Infantis 14	Whole egg product	Spiking - HT 10 min 56°C	1.84	2-1-0-0-2(1.0)	+
6062	Poudre d'œuf entier	Egg powder	S. Infantis 14	Whole egg product	Spiking - HT 10 min 56°C	1.84	2-1-0-0-2(1.0)	+
6063	Poudre de jaune d'œuf	Egg powder	S. Infantis 14	Whole egg product	Spiking - HT 10 min 56°C	1.84	2-1-0-0-2(1.0)	+
6064	Poudre d'œuf entier	Egg powder	S. Infantis 14	Whole egg product	Spiking - HT 10 min 56°C	1.84	2-1-0-0-2(1.0)	+
6065	Saint-Jacques cuisinées	Heat treated seafood	S. Typhimurium 305	Paella	Spiking - HT 10 min 56°C	1.62	4-7-1-1-3(3.2)	+
6066	Gambas cuisinées	Heat treated seafood	S. Typhimurium 305	Paella	Spiking - HT 10 min 56°C	1.62	4-7-1-1-3(3.2)	+
6067	Saint-Jacques Noilly	Heat treated seafood	S. Typhimurium 305	Paella	Spiking - HT 10 min 56°C	1.62	4-7-1-1-3(3.2)	+
6068	Suprême de sandre	Heat treated fish	S. Anatum Ad1481	Fish fillet	Spiking - HT 10 min 56°C	2.88	4-3-4-1-2(2.8)	+
6069	Cabillaud sauce citron	Heat treated fish	S. Anatum Ad1481	Fish fillet	Spiking - HT 10 min 56°C	2.88	4-3-4-1-2(2.8)	+
6070	Pavé de saumon et purée de brocolis	Heat treated fish	S. Anatum Ad1481	Fish fillet	Spiking - HT 10 min 56°C	2.88	4-3-4-1-2(2.8)	+
6071	Gratin d'endives au jambon	Heat treated vegetables	S. Typhimurium Ad1411	Poultry faeces	Spiking - HT 10 min 56°C	1.87	0-0-1-0-2(0.6)	+

N° Sample	French name product	English name product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
6072	Lasagnes chèvre, épinards	RTRH food	S. Typhimurium Ad1411	Poultry faeces	Spiking - HT 10 min 56°C	1.87	0-0-1-0-2(0.6)	-
6073	Moussaka à l'agneau	RTRH food	S. Typhimurium Ad1411	Poultry faeces	Spiking - HT 10 min 56°C	1.87	0-0-1-0-2(0.6)	+
6074	Feuilletés chèvre, épinards	RTRH food	S. Kentucky Ad1755	Water	Spiking - HT 10 min 56°C	>1.53	1-4-1-1-4(2.2)	+
6075	Brocolis, carottes, fèves, semoule à l'aneth	Heat treated vegetables	S. Kentucky Ad1755	Water	Spiking - HT 10 min 56°C	>1.53	1-4-1-1-4(2.2)	+
6076	Gratin de lagunes et porc cuisine	RTRH food	S. Kentucky Ad1755	Water	Spiking - HT 10 min 56°C	>1.53	1-4-1-1-4(2.2)	+
6447	Lait fermenté	Fermented milk	S. Mbandaka Ad1722	Lait cru	Spiking - 20 days at pH4	0.34	5-7-12-9-8 (8.2)	+
6448	Lait ribot	Fermented milk	S. Mbandaka Ad1722	Lait cru	Spiking - 20 days at pH4	0.34	5-7-12-9-8 (8.2)	+
6449	Lait ribot maigre	Fermented milk	S. Mbandaka Ad1722	Lait cru	Spiking - 20 days at pH4	0.34	5-7-12-9-8 (8.2)	+
6450	Lait ribot entier	Fermented milk	S. Mbandaka Ad1722	Lait cru	Spiking - 20 days at pH4	0.34	5-7-12-9-8 (8.2)	+
6451	Faisselle	Fermented milk	S. Mbandaka Ad1722	Lait cru	Spiking - 20 days at pH4	0.34	5-7-12-9-8 (8.2)	+
6452	Coule d'œuf entier pasteurisée	Liquid egg products	S. Havana Ad1728	All egg product	Spiking - 20 days at 4°C	1.08	2-7-4-9-6 (5.6)	+
6453	Coule d'œuf entier pasteurisée	Liquid egg products	S. Enteritidis Ad638	Mayonnaise	Spiking - 20 days at 4°C	0.36	2-5-7-11-5 (6.0)	+
6454	Coule d'œuf entier pasteurisée	Liquid egg products	S. Infantis Ad1684	Chocolate mousse	Spiking - 20 days at 4°C	0.84	4-9-6-2-4 (5.0)	+
6455	Crème anglaise	Egg based products	S. Infantis Ad1684	Chocolate mousse	Spiking - 20 days at 4°C	0.84	4-9-6-2-4 (5.0)	+
6456	Crème anglaise	Egg based products	S. Enteritidis Ad638	Mayonnaise	Spiking - 20 days at 4°C	0.36	2-5-7-11-5 (6.0)	+
6457	Flan pâtissier	Egg based products	S. Infantis Ad1684	Chocolate mousse	Spiking - 20 days at 4°C	0.84	4-9-6-2-4 (5.0)	+
6458	Crème aux œufs	Egg based products	S. Havana Ad1728	All egg product	Spiking - 20 days at 4°C	1.08	2-7-4-9-6 (5.6)	+
6459	ile flottante	Egg based products	S. Havana Ad1728	All egg product	Spiking - 20 days at 4°C	1.08	2-7-4-9-6 (5.6)	+
6460	crème brûlée	Egg based products	S. Infantis Ad1684	Chocolate mousse	Spiking - 20 days at 4°C	0.84	4-9-6-2-4 (5.0)	+
6461	Clafoutis cerises	Egg based products	S. Infantis Ad1684	Chocolate mousse	Spiking - 20 days at 4°C	0.84	4-9-6-2-4 (5.0)	+
6462	Mayonnaise	Egg based products	S. Enteritidis Ad638	Mayonnaise	Spiking - 20 days at 4°C	0.36	2-5-7-11-5 (6.0)	+
6463	Mayonnaise citron	Egg based products	S. Enteritidis Ad638	Mayonnaise	Spiking - 20 days at 4°C	0.36	2-5-7-11-5 (6.0)	+
6464	Mayonnaise à l'ancienne	Egg based products	S. Enteritidis Ad638	Mayonnaise	Spiking - 20 days at 4°C	0.36	2-5-7-11-5 (6.0)	+
6494	Salade chou-jambon- comté	RTE Food	S. Virchow F276	Curry	Spiking - 14 days at 4°C	0.61	5-7-8-3-3 (5.2)	+
6495	Macédoine de légumes	Vegetables composite food	S. Virchow F276	Curry	Spiking - 14 days at 4°C	0.61	5-7-8-3-3 (5.2)	+

N° Sample	French name product	English name product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
6496	Salade poulet campagnarde	Vegetables composite food	S. Virchow F276	Curry	Spiking - 14 days at 4°C	0.61	5-7-8-3-3 (5.2)	+
6497	Salade surimi-crudités	Vegetables composite food	S. Mbandaka Ad1723	Compost	Spiking - 14 days at 4°C	0.27	6-4-6-3-4 (4.6)	+
6498	Salade crudit��-Roquefort	Vegetables composite food	S. Mbandaka Ad1723	Compost	Spiking - 14 days at 4°C	0.27	6-4-6-3-4 (4.6)	+
6499	Sandwich thon-crudit��s	Vegetables composite food	S. Virchow F276	Curry	Spiking - 14 days at 4°C	0.61	5-7-8-3-3 (5.2)	+
6500	Sandwich surimi-crudit��s-pamplemousse	Vegetables composite food	S. Virchow F276	Curry	Spiking - 14 days at 4°C	0.61	5-7-8-3-3 (5.2)	+
6501	Sandwich duo de saumon	Vegetables composite food	S. Mbandaka Ad1723	Compost	Spiking - 14 days at 4°C	0.27	6-4-6-3-4 (4.6)	+
6502	Sandwich thon-c��ufs	RTE Food	S. Mbandaka Ad1723	Compost	Spiking - 14 days at 4°C	0.27	6-4-6-3-4 (4.6)	+
6503	Sandwich saumon fum��-cr��me d'asperge	Vegetables composite food	S. Mbandaka Ad1723	Compost	Spiking - 14 days at 4°C	0.27	6-4-6-3-4 (4.6)	+
6521	Cr��me glac��e vanille	Ice cream	S. Indiana Ad174	Cottage cheese	Spiking - 21 days at -20��C	0.29	11-5-5-8-4 (6.6)	+
6522	Cr��me glac��e nougatine	Ice cream	S. Indiana Ad174	Cottage cheese	Spiking - 21 days at -20��C	0.29	11-5-5-8-4 (6.6)	+
6523	Cr��me caramel	Ice cream	S. Agona Ad1483	Tiramisu	Spiking - 21 days at 4°C	0.5	4-2-3-4-6 (3.8)	+
6524	G��teau fromage blanc	Dairy Desert	S. Agona Ad1483	Tiramisu	Spiking - 21 days at 4°C	0.5	4-2-3-4-6 (3.8)	+
6525	Riz au lait	Dairy Desert	S. Agona Ad1483	Tiramisu	Spiking - 21 days at 4°C	0.5	4-2-3-4-6 (3.8)	+
6526	Tiramisu mascarpone	Dairy Desert	S. Agona Ad1483	Tiramisu	Spiking - 21 days at 4°C	0.5	4-2-3-4-6 (3.8)	+
6527	G��teau de semoule au lait	Dairy Desert	S. Agona Ad1483	Tiramisu	Spiking - 21 days at 4°C	0.5	4-2-3-4-6 (3.8)	+
6797	Filet de morue sal��e	Seasoned fish	S. Anatum Ad1451	Fish	Spiking - 27 days at 4°C	0.49	6-7-5-9-3(6.0)	+
6798	Pav�� de cabillaud	Raw fish	S. Anatum Ad1451	Fish	Spiking - 20 days at -20��C	0.53	10-4-4-6-4(5.6)	+
6799	Filet d'��glefin	Raw fish	S. Anatum Ad1451	Fish	Spiking - 20 days at -20��C	0.53	10-4-4-6-4(5.6)	+
6800	C��ur de filet de cabillaud	Raw fish	S. Anatum Ad1451	Fish	Spiking - 20 days at -20��C	0.53	10-4-4-6-4(5.6)	+
6801	Pav�� de saumon	Raw fish	S. Anatum Ad1451	Fish	Spiking - 20 days at -20��C	0.53	10-4-4-6-4(5.6)	+
6802	Endives	Raw vegetables	S. Infantis Ad1646	Environment	Spiking - 20 days at -20��C	0.42	3-4-4-9-2(4.4)	+
6803	Champignons	Raw vegetables	S. Infantis Ad1646	Environment	Spiking - 20 days at -20��C	0.42	3-4-4-9-2(4.4)	+
6804	F��ves	Raw vegetables	S. Infantis Ad1646	Environment	Spiking - 20 days at -20��C	0.42	3-4-4-9-2(4.4)	+
6805	Petits pois	Raw vegetables	S. Infantis Ad1646	Environment	Spiking - 20 days at -20��C	0.42	3-4-4-9-2(4.4)	+
6806	Carottes	Raw vegetables	S. Infantis Ad1646	Environment	Spiking - 20 days at -20��C	0.42	3-4-4-9-2(4.4)	+
6811	Viande bovine pour animaux	Raw beef products for animals	S. Braenderup F286	Feed stuff	Spiking - 21 days at 4°C	0.53	14-16-15-10-10(13.0)	+
6812	Viande bovine pour animaux	Raw beef products for animals	S. Braenderup F286	Feed stuff	Spiking - 21 days at 4°C	0.53	14-16-15-10-10(13.0)	+

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			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
6813	Lait cru	Raw milk	S. Montevideo 510	Raw milk	Spiking - 27 days at 4°C	0.48	4-4-5-2-3(3.6)	+
6960	Coule de jaune d'œuf pasteurisée	Liquid egg products	S. Typhimurium 206	Whole egg product	Spiking - HT 8 min at 56°C	2.21	2-3-4-3-3(3.0)	+
6961	Coule de jaune d'œuf pasteurisée	Liquid egg products	S. Typhimurium 206	Whole egg product	Spiking - HT 8 min at 56°C	2.21	2-3-4-3-3(3.0)	+
6962	Coule d'œuf entier pasteurisée	Liquid egg products	S. Typhimurium 206	Whole egg product	Spiking - HT 8 min at 56°C	2.21	2-3-4-3-3(3.0)	+
6963	Coule d'œuf entier pasteurisée	Liquid egg products	S. Typhimurium 206	Whole egg product	Spiking - HT 8 min at 56°C	2.21	2-3-4-3-3(3.0)	+
6964	Coule d'œuf entier pasteurisée	Liquid egg products	S. Typhimurium 776	Whole egg product	Spiking - HT 8 min at 56°C	1.28	1-0-3-0-1(1.0)	+
6965	Coule de jaune d'œuf sucré pasteurisée	Liquid egg products	S. Typhimurium 776	Whole egg product	Spiking - HT 8 min at 56°C	1.28	1-0-3-0-1(1.0)	+
6966	Coule de blanc d'œuf pasteurisée	Liquid egg products	S. Typhimurium 776	Whole egg product	Spiking - HT 8 min at 56°C	1.28	1-0-3-0-1(1.0)	+
83	Blanquette de veau	RTRH meat	S. Derby 17	Meat product	Spiking - 4°C	2.1	3-2-3-2-5(3.0)	+
84	Veau marengo	RTRH meat	S. Derby 17	Meat product	Spiking - 4°C	2.1	3-2-3-2-5(3.0)	+
85	Emincés de bœuf	RTRH meat	S. Panama 195	Ground beef	Spiking - 43 days at 4°C	0.47	3-4-5-4-3(3.8)	+
86	Langue de bœuf	RTRH meat	S. Panama 195	Ground beef	Spiking - 43 days at 4°C	0.47	3-4-5-4-3(3.8)	+
87	Croquettes pour chats	Dried feed	S. Derby 630	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 76 days	0.78	7-3-4-4-2(4.0)	+
88	Croquettes pour chien	Dried feed	S. Derby 630	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 76 days	0.78	7-3-4-4-2(4.0)	+
92	Croquettes pour chats	Dried feed	S. Infantis 179	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 76 days	>1.04	1-4-2-2-3(2.4)	+
93	Croquettes pour chien	Dried feed	S. Infantis 179	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 76 days	>1.04	1-4-2-2-3(2.4)	+
96	Croquettes pour chien	Dried feed	S. Panama 195	Ground beef	Spiking - 43 days at 4°C	0.47	3-4-5-4-3(3.8)	+
97	Saucisson pour chien	Dried feed	S. Panama 195	Ground beef	Spiking - 43 days at 4°C	0.47	3-4-5-4-3(3.8)	+
98	Saucisson pour chien	Dried feed	S. Panama 195	Ground beef	Spiking - 43 days at 4°C	0.47	3-4-5-4-3(3.8)	+
99	Terrine au canard et à la dinde	Raw beef products for animals	S. Derby 17	Meat product	Spiking - 4°C	2.1	3-2-3-2-5(3.0)	+

N° Sample	French name product	English name product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
100	Terrine de filets de thon	Raw beef products for animals	S. Virchow 187	Poultry viscera	Spiking - 43 days at 4°C	0.8	7-4-4-6-3(4.8)	+
101	Terrine au poulet	Raw beef products for animals	S. Typhimurium 19	Liver	Spiking - 43 days at 4°C	0.77	1-3-5-5-1(3.0)	+
102	Os pour animaux	Raw products for animals	S. Typhimurium 19	Liver	Spiking - 43 days at 4°C	0.77	1-3-5-5-1(3.0)	+
103	Viande bovine pour animaux	Raw meat for animals	S. Typhimurium 19	Liver	Spiking - 43 days at 4°C	0.77	1-3-5-5-1(3.0)	-
104	Viande bovine pour animaux	Raw meat for animals	S. Typhimurium 19	Liver	Spiking - 43 days at 4°C	0.77	1-3-5-5-1(3.0)	+
105	Os pour animaux	Raw products for animals	S. Virchow 187	Poultry viscera	Spiking - 43 days at 4°C	0.8	7-4-4-6-3(4.8)	+
107	Cabecou	Cheese	S. Dublin Ad531	Raw milk cheese	Spiking - 49 days at pH4	0.66	1-6-3-2-2(2.8)	+
108	Lou Peyrac	Cheese	S. Dublin Ad531	Raw milk cheese	Spiking - 49 days at pH4	0.66	1-6-3-2-2(2.8)	+
109	Petit Poligny Saint Pierre	Cheese	S. Dublin Ad531	Raw milk cheese	Spiking - 49 days at pH4	0.66	1-6-3-2-2(2.8)	+
110	Rocamadour	Cheese	S. Dublin Ad531	Raw milk cheese	Spiking - 49 days at pH4	0.66	1-6-3-2-2(2.8)	+
111	Rocamadour	Cheese	S. Ohio Ad1482	Raw milk	Spiking - 49 days at pH4	1.69	3-4-0-2-3(2.4)	+
112	Roquefort	Cheese	S. Ohio Ad1482	Raw milk	Spiking - 49 days at pH4	1.69	3-4-0-2-3(2.4)	+
113	Saint Félicien	Cheese	S. Ohio Ad1482	Raw milk	Spiking - 49 days at pH4	1.69	3-4-0-2-3(2.4)	+
114	Saint Félicien	Cheese	S. Ohio Ad1482	Raw milk	Spiking - 49 days at pH4	1.69	3-4-0-2-3(2.4)	+
115	Saint Maure de Touraine	Cheese	S. Ohio Ad1482	Raw milk	Spiking - 49 days at pH4	1.69	3-4-0-2-3(2.4)	+
123	Emincé en gelée au saumon et aux carottes	RTE	S. Infantis 179	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 76 days		1-4-2-2-3(2.4)	+
124	Aliment complet pour chiens	Dried products for animals	S. Typhimurium 19	Liver	Spiking - 43 days at 4°C	0.77	1-3-5-5-1(3.0)	+
126	Aliment complet pour chiens	Dried products for animals	S. Derby 17	Meat product	Spiking - 4°C	2.1	3-2-3-2-5(3.0)	+
127	Aliment complet pour chiens	Dried products for animals	S. Panama 195	Ground beef	Spiking - 43 days at 4°C	0.47	3-4-5-4-3(3.8)	+
200	Tourteau de soja	Dried products for animals	S. Derby 630	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 81 days	0.78	1-0-0-0-1(0.4)	+
201	Tourteau de soja	Dried products for animals	S. Derby 630	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 81 days	0.78	1-0-0-0-1(0.4)	+
202	Tourteau de soja	Dried products for animals	S. Derby 630	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 81 days	0.78	1-0-0-0-1(0.4)	+

N° Sample	French name product	English name product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
203	Tourteau de soja	Dried products for animals	S. Derby 630	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 81 days	0.78	1-0-0-0-1(0.4)	+
204	Tourteau de soja	Dried products for animals	S. Infantis 179	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 81 days	>1.08	1-1-0-0-1(0.6)	+
205	Granulés pour chevaux	Dried products for animals	S. Infantis 179	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 81 days	>1.08	1-1-0-0-1(0.6)	+
206	Granulés pour veaux	Dried products for animals	S. Infantis 179	Feed stuff	Spiking - HT 56°C 8 min/ 4°C 81 days	>1.08	1-1-0-0-1(0.6)	+
207	Granulés pour morcs	Dried products for animals	S. Virchow 187	Poultry viscera	Spiking - 48 days at 4°C	0.64	0-2-2-0-0(0.8)	+
208	Granulés pour lapins	Dried products for animals	S. Virchow 187	Poultry viscera	Spiking - 48 days at 4°C	0.64	0-2-2-0-0(0.8)	-
209	Farine de blé pour porcs	Dried products for animals	S. Virchow 187	Poultry viscera	Spiking - 48 days at 4°C	0.64	0-2-2-0-0(0.8)	+
210	Farine pour porcs	Dried products for animals	S. Virchow 187	Poultry viscera	Spiking - 48 days at 4°C	0.64	0-2-2-0-0(0.8)	+
211	Farine pour volailles	Dried products for animals	S. Blockley Ad923	Environment	Spiking - 4°C 29 days / HT 56°C 8min/4°C 5 days	0.49	0-1-0-0-0 (0.2)	+
212	Grains pour volailles	Dried products for animals	S. Blockley Ad923	Environment	Spiking - 4°C 29 days / HT 56°C 8min/4°C 5 days	0.49	0-1-0-0-0 (0.2)	+
4031	Lingette poussière mur plumeuse	Dusts (poultry industry)	S. Livingstone A00E058	Dusts	Spiking - HT 8 min at 56°C	0.72	0-1-6-3-3(2.6)	-
4033	Chiffonnette paroi plumeuse	Wipe (poultry industry)	S. Livingstone A00E058	Dusts	Spiking - HT 8 min at 56°C	0.72	0-1-6-3-3(2.6)	-
4036	Chiffonnette paroi bac échaudoir	Wipe (poultry industry)	S. Livingstone A00E058	Dusts	Spiking - HT 8 min at 56°C	0.72	0-1-6-3-3(2.6)	-
4228	Poussières laiterie	Dusts (dairy industry)	S. Typhimurium 4	Milk powder	Spiking - HT 8 min at 56°C	0.65	7-4-4-1-2(3.6)	-
4231	Poussières laiterie	Dusts (dairy industry)	S. Montevideo 606	Raw milk	Spiking - HT 8 min at 56°C	0.47	6-3-1-0-1(2.2)	-
4232	Poussières laiterie	Dusts (dairy industry)	S. Montevideo 606	Raw milk	Spiking - HT 8 min at 56°C	0.47	6-3-1-0-1(2.2)	-
4233	Poussières laiterie	Dusts (dairy industry)	S. Montevideo 606	Raw milk	Spiking - HT 8 min at 56°C	0.47	6-3-1-0-1(2.2)	-
4234	Poussières laiterie	Dusts (dairy industry)	S. Montevideo 606	Raw milk	Spiking - HT 8 min at 56°C	0.47	6-3-1-0-1(2.2)	-
4455	Eau de siphon évacuation (atelier végétaux)	Siphon water (vegetables industry)	S. Virchow Ad1721	Baby cereal	Spiking - HT 8 min at 56°C	1.53	4-0-2-1-3 (1.0)	-
4456	Eau de siphon évacuation (atelier végétaux)	Siphon water (vegetables industry)	S. Virchow Ad1721	Baby cereal	Spiking - HT 8 min at 56°C	1.53	4-0-2-1-3 (1.0)	-
4457	Chiffonnette ustensiles (atelier végétaux)	Wipe (vegetables industry)	S. Oranienburg Ad1724	Baby cereal	Spiking - HT 8 min at 56°C	1.50	3-1-1-0-1 (1.2)	-

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4458	Chiffonnette ustensiles (atelier végétaux)	Wipe (vegetables industry)	S. Oranienburg Ad1724	Baby cereal	Spiking - HT 8 min at 56°C	1.50	3-1-1-0-1 (1.2)	-
4460	Chiffonnette conditionnement (atelier végétaux)	Wipe (vegetables industry)	S. Agona Ad1725	Baby cereal	Spiking - HT 8 min at 56°C	1.49	1-1-0-1-1 (0.8)	-
4516	Eau de siphon (atelier végétaux)	Siphon water (vegetables industry)	S. Oranienburg Ad1724	Baby cereal	Spiking - HT 8 min at 56°C	2.46	1-3-1-3-1 (1.8)	-
4517	Eau de siphon (atelier végétaux)	Siphon water (vegetables industry)	S. Oranienburg Ad1724	Baby cereal	Spiking - HT 8 min at 56°C	2.46	1-3-1-3-1 (1.8)	-
4518	Eau de siphon (atelier végétaux)	Siphon water (vegetables industry)	S. Oranienburg Ad1724	Baby cereal	Spiking - HT 8 min at 56°C	2.46	1-3-1-3-1 (1.8)	-
4519	Eau de siphon (atelier végétaux)	Siphon water (vegetables industry)	S. Agona Ad1725	Baby cereal	Spiking - HT 8 min at 56°C	1.29	6-4-3-8-6 (5.4)	-
4521	Chiffonnettes stockage produits finis (atelier végétaux)	Wipe (vegetables industry)	S. Virchow Ad1721	Baby cereal	Spiking - HT 8 min at 56°C	0.6	5-6-1-4-8 (4.8)	-
4522	Chiffonnettes chariot préparation (atelier végétaux)	Wipe (vegetables industry)	S. Oranienburg Ad1724	Baby cereal	Spiking - HT 8 min at 56°C	2.46	1-3-1-3-1 (1.8)	-
919	Eau remorquage carcasse	Process water (pork industry)	S. Derby SD175	Beef industry	Spiking - HT 8 min at 56°C	2.23	3-1-2-0-0 (1.2)	+
920	Eau bac échaudage porc	Process water (pork and beef industry)	S. Derby SD175	Beef industry	Spiking - HT 8 min at 56°C	2.23	3-1-2-0-0 (1.2)	+
921	Eau rinçage bac stockage viande porc	Process water (pork industry)	S. Derby SD175	Beef industry	Spiking - HT 8 min at 56°C	2.23	3-1-2-0-0 (1.2)	+
922	Eau rinçage robot découpe porc saumuré	Process water (pork industry)	S. Derby SD175	Beef industry	Spiking - HT 8 min at 56°C	2.23	3-1-2-0-0 (1.2)	+
923	Chiffonnette plateforme onglet porc	Wipe (pork and beef industry)	S. Derby SD175	Beef industry	Spiking - HT 8 min at 56°C	2.23	3-1-2-0-0 (1.2)	+
924	Chiffonnette plumeuse 1	Wipe (poultry industry)	S. Kottbus Ad929	Poultry industry	Spiking - HT 8 min at 56°C	2.24	4-5-7-1-4 (4.2)	-
925	Chiffonnette plumeuse 3	Wipe (poultry industry)	S. Kottbus Ad929	Poultry industry	Spiking - HT 8 min at 56°C	2.24	4-5-7-1-4 (4.2)	+
926	Chiffonnette plan travail poulet saumuré	Wipe (poultry industry)	S. Kottbus Ad929	Poultry industry	Spiking - HT 8 min at 56°C	2.24	4-5-7-1-4 (4.2)	+

N° Sample	French name product	English name product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
927	Chiffonnette plan de travail saucisse volaille	Wipe (poultry industry)	S. Kottbus Ad929	Poultry industry	Spiking - HT 8 min at 56°C	2.24	4-5-7-1-4 (4.2)	+
928	Chiffonnette grille égouttage poulets crus	Wipe (poultry industry)	S. Kottbus Ad929	Poultry industry	Spiking - HT 8 min at 56°C	2.24	4-5-7-1-4 (4.2)	+
929	Chiffonnette filtre à lait 1	Wipe (dairy industry)	S. Anatum AOOE007	Dusts (dairy industry)	Spiking - HT 8 min at 56°C	1.69	6-5-5-4-7 (5.4)	+
930	Chiffonnette filtre à lait 2	Wipe (dairy industry)	S. Anatum AOOE007	Dusts (dairy industry)	Spiking - HT 8 min at 56°C	1.69	6-5-5-4-7 (5.4)	+
931	Chiffonnette poussières	Dust (dairy industry)	S. Anatum AOOE007	Dusts (dairy industry)	Spiking - HT 8 min at 56°C	1.69	6-5-5-4-7 (5.4)	+
932	Chiffonnette poussières	Dust (dairy industry)	S. Anatum AOOE007	Dusts (dairy industry)	Spiking - HT 8 min at 56°C	1.69	6-5-5-4-7 (5.4)	+
933	Chiffonnette poussières	Dust (dairy industry)	S. Anatum AOOE007	Dusts (dairy industry)	Spiking - HT 8 min at 56°C	1.69	6-5-5-4-7 (5.4)	+
1019	Chiffonnette poussières bloc électrique	Wipe (pork industry)	S. Typhimurium Ad1249	Pork industry	Spiking - 13 days at 4°C	0.73	10-12-8-15-8(10.6)	+
1024	Chiffonnette bol broyage	Wipe (pork industry)	S. Typhimurium Ad1249	Pork industry	Spiking - 13 days at 4°C	0.73	10-12-8-15-8(10.6)	+
1026	Eau rinçage hachoir	Process water (pork industry)	S. Typhimurium Ad1249	Pork industry	Spiking - 13 days at 4°C	0.73	10-12-8-15-8(10.6)	+
1029	Eau de process foisonneur trémie	Process water (chocolate industry)	S. Bareilly Ad1687	Chocolate industry	Spiking - 13 days at 4°C	0.86	8-7-6-5-13(7.8)	+
1030	Eau de process foisonneur circulation	Process water (chocolate industry)	S. Bareilly Ad1687	Chocolate industry	Spiking - 13 days at 4°C	0.86	8-7-6-5-13(7.8)	+
1031	Eau de process (pompe+homogénéisateur fromage chèvre)	Process water (dairy industry)	S. I 1,6,14,25:a:enx Ad600	Environment	Spiking - 13 days at 4°C	0.82	1-7-1-3-6(3.6)	+
1032	Eau de process (fromage chèvre)	Process water (dairy industry)	S. I 1,6,14,25:a:enx Ad600	Environment	Spiking - 13 days at 4°C	0.82	1-7-1-3-6(3.6)	+
2695	Terrine saumon et saumon fumé	Salmon terrine	S. Wandworth Ad2335	Fish fillet	Seeding - 48h at 5±3°C	/	0-1-3-2-1(1.4)	+
2696	Terrine de Saint Jacques	Shell terrine	S. Wandworth Ad2335	Fish fillet	Seeding - 48h at 5±3°C	/	0-1-3-2-1(1.4)	+
2697	Sandwich jambon Beurre	Sandwich (ham, butter)	S. Brandenburg Ad2420	Sausages	Seeding - 48h at 5±3°C	/	1-2-1-4-1(1.8)	+
2698	Sandwich jambon Beurre	Sandwich (ham, butter)	S. Derby Ad1879	Pork meat	Seeding - 48h at 5±3°C	/	1-0-1-2-1 (1.0)	+
2699	Sandwich poulet rôti	Sandwich (chicken)	S. Enteritidis Ad2721	Chicken meat	Seeding - 48h at 5±3°C	/	4-1-1-0-1(1.4)	-
2700	Sandwich jambon emmenthal	Sandwich (ham, cheese)	S. Brandenburg Ad2420	Sausages	Seeding - 48h at 5±3°C	/	1-2-1-4-1(1.8)	-

N° Sample	French name product	English name product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
2701	Salade au poulet	Chicken salad	S. Newport Ad2223	Turkey meat	Seeding - 48h at 5±3°C	/	3-0-1-0-1(1.0)	+
2702	Pizza jambon fromage	RTRH (pizza-ham, cheese)	S. Typhimurium Ad1410	Ground pork	Seeding - 48h at 5±3°C	/	0-3-2-2-1(1.6)	+
2703	Quiche lorraine	RTRH (quiche)	S. Infantis 2556	Chipolatas	Seeding - 48h at 5±3°C	/	3-4-0-3-2(2.4)	-
2704	Lardons	Bacon	S. Agona Ad2281	Cooked ham	Seeding - 48h at 5±3°C	/	3-3-2-2-0(2.0)	-
2705	Lardons	Bacon	S. Typhimurium Ad2226	Merguez	Seeding - 48h at 5±3°C	/	1-1-0-2-4(1.6)	+
2706	Saucisses de Toulouse	Toulouse sausage	S. Agona 4869	Smoked sausage	Seeding - 48h at 5±3°C	/	1-0-2-0-2(1.0)	+
2707	Saucisses de Frankfort	Frankfort sausage	S. Agona 4869	Smoked sausage	Seeding - 48h at 5±3°C	/	1-0-2-0-2(1.0)	+
2708	Merguez	Merguez	S. Agona Ad2281	Cooked ham	Seeding - 48h at 5±3°C	/	3-3-2-2-0(2.0)	+
2709	Salami fumé	Salami	S. Typhimurium Ad2226	Merguez	Seeding - 48h at 5±3°C	/	1-1-0-2-4(1.6)	-
2710	Salami	Salami	S. Agona 4869	Smoked sausage	Seeding - 48h at 5±3°C	/	1-0-2-0-2(1.0)	-
2916	Courgettes en rondelles surgelées	Frozen zucchini	S. Havana Ad2728	Sunflower	Seeding - 48h at 5±3°C	/	3-5-4-2-4(3.6)	+
2917	Courgettes en rondelles surgelées	Frozen zucchini	S. Virchow Ad2569	Zucchini	Seeding - 48h at 5±3°C	/	2-5-0-3-3(2.6)	+
2919	Poêlée paysanne	RTRH vegetables	S. Virchow Ad2569	Zucchini	Seeding - 48h at 5±3°C	/	2-5-0-3-3(2.6)	+
2920	Eponge (Poussières laiterie)	Dusts sponge (dairy industry)	S. Anatum Ad2718	Milk	Seeding - 48h at 5±3°C	/	1-1-1-0-0(0.6)	-
2921	Eponge (Poussières laiterie)	Dusts sponge (dairy industry)	S. Anatum Ad2718	Milk	Seeding - 48h at 5±3°C	/	1-1-1-0-0(0.6)	-
2922	Harengs fumés doux	Smoked herrings	S. Anatum Ad1451	Fish	Seeding - 48h at 5±3°C	/	4-1-5-4-5(3.8)	-
2923	Harengs fumés aux aromates	Smoked herrings	S. Derby F81	Molds	Seeding - 48h at 5±3°C	/	0-2-2-2-2(1.6)	-
2924	Truite fumée	Smoked trout	S. Derby Ad1093	Fish fillet	Seeding - 48h at 5±3°C	/	2-1-5-2-0(2.0)	-
2925	Truite fumée	Smoked trout	S. Anatum Ad1451	Fish	Seeding - 48h at 5±3°C	/	4-1-5-4-5(3.8)	+
2926	Saumon fumé	Smoked salmon	S. Derby F81	Molds	Seeding - 48h at 5±3°C	/	0-2-2-2-2(1.6)	+
2927	Carpaccio de bœuf	Beef carpaccio	S. Enteritidis Ad2295	Beef	Seeding - 48h at 5±3°C	/	4-3-4-3-6(4.0)	+
2928	Carpaccio noisette balsamique	Beef carpaccio	S. Panama 4255	Ground beef	Seeding - 48h at 5±3°C	/	3-2-4-3-4(3.2)	+
2929	Carpaccio pistou	Beef carpaccio	S. Enteritidis Ad2295	Beef	Seeding - 48h at 5±3°C	/	4-3-4-3-6(4.0)	+
2931	Saucisse pour chien au bœuf	Sausages for dogs	S. Derby Ad1874	Pork meat	Seeding - 48h at 5±3°C	/	0-2-1-2-3(1.6)	+

N° Sample	French name product	English name product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
2932	Chiffonnette poussières cellule de cryosas (boulangerie)	Dust wipe (bakery)	S. Anatum Ad2718	Milk	Seeding - 48h at 5±3°C	/	1-1-1-0-0(0.6)	+
2933	Chiffonnette poussières laminoir (boulangerie)	Dust wipe (bakery)	S. Anatum Ad2718	Milk	Seeding - 48h at 5±3°C	/	1-1-1-0-0(0.6)	+
3237	Harengs fumés	Smoked herrings	S. Anatum Ad2727	Tourteau	Seeding - 48h at 5±3°C	/	3-0-2-0-2 (1.4)	+
3239	Côte de porc mariné à l'indienne	Marinated pork meat	S. Kedougou Ad2227	Chipolatas	Seeding - 48h at 5±3°C	/	1-0-0-1-2 (0.8)	+
3241	Chipolatas	Chipolatas	S. Kedougou Ad2227	Chipolatas	Seeding - 48h at 5±3°C	/	1-0-0-1-2 (0.8)	+
3243	Salamie	Salami	S. Kedougou Ad2227	Chipolatas	Seeding - 48h at 5±3°C	/	1-0-0-1-2 (0.8)	-
3244	Colin d'Alaska sauce citron riz	RTRH (fish and rice)	S. Anatum Ad2727	Tourteau	Seeding - 48h at 5±3°C	/	3-0-2-0-2 (1.4)	+
3245	Merlu blanc aux légumes du soleil	RTRH (fish and vegetables)	S. Urbana Ad2334	Shrimp	Seeding - 48h at 5±3°C	/	4-3-1-3-2 (2.6)	+
3246	Pavé de saumon sauce oseille et ses pâtes	RTRH (fish and pasta)	S. Anatum Ad2727	Tourteau	Seeding - 48h at 5±3°C	/	3-0-2-0-2 (1.4)	+
3247	Celeri rémoulade	RTE (celery)	S. Livingstone Ad2566	Potatoes	Seeding - 48h at 5±3°C	/	4-3-0-1-2 (2.0)	+
3248	Coleslaw	RTE (carrots, cabbage)	S. Livingstone Ad2566	Potatoes	Seeding - 48h at 5±3°C	/	4-3-0-1-2 (2.0)	-
3250	Eau de process (industrie carné)	Process water (meat industry)	S. Kedougou Ad2227	Chipolatas	Seeding - 48h at 5±3°C	/	1-0-0-1-2 (0.8)	+
3781	Eau de rinçage marmite cuisson compote	Rinsed water (fruits)	S. Ovakam Ad1647	Compost	Seeding - 48h at 5±3°C	/	0-4-7-3-4 (3.6)	+
3782	Eau de rinçage marmite cuisson haricots verts	Rinsed water (vegetables)	S. Ovakam Ad1647	Compost	Seeding - 48h at 5±3°C	/	0-4-7-3-4 (3.6)	+
3783	Eau de rinçage découpe poulet	Rinsed water (chicken)	S. Enteritidis Ad2721	Chicken meat	Seeding - 48h at 5±3°C	/	1-3-0-0-3 (1.4)	+
3784	Déchets filets de poulet	Chicken dusts	S. Enteritidis Ad2721	Chicken meat	Seeding - 48h at 5±3°C	/	1-3-0-0-3 (1.4)	+
4323	Fricadelles porc sauce tomate	RTRH (pork meal)	S. London Ad2422	Pork meat	Seeding - 48h at 5±3°C	/	1-1-1-1-0 (0.8)	+
4324	Porc au caramel	RTRH (pork meal)	S. London Ad1874	Pork meat	Seeding - 48h at 5±3°C	/	1-4-2-4-2 (2.0)	-
4325	Bœuf aux oignons	RTRH (beef meal)	S. Enteritidis Ad2294	Beef	Seeding - 48h at 5±3°C	/	1-6-0-3-1 (2.2)	+
4326	Hachis parmentier	RTRH (beef meal)	S. Typhimurium AOOC060	Beef	Seeding - 48h at 5±3°C	/	3-1-1-6-2 (2.6)	+
4327	Jambon sec italien	Delicatessen	S. Typhimurium 830	Sausages	Seeding - 48h at 5±3°C	/	1-1-0-0-0 (0.4)	+

N° Sample	French name product	English name product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measure- ment (log CFU)	Inoculation Level CFU/sample	
4328	Jambon sec italien	Delicatessen	S. Bredeney 464	Delicatessen	Seeding - 48h at 5±3°C	/	2-2-3-3-5 (3.0)	+
4329	Bacon fumé	Smoked bacon	S. London Ad2422	Pork meat	Seeding - 48h at 5±3°C	/	1-1-1-1-0 (0.8)	+
4330	Viande bovine pour animaux	Raw meat for animals	S. Bredeney 975	Ground beef	Seeding - 48h at 5±3°C	/	5-1-2-2-3 (2.6)	+
4331	Viande bovine pour animaux	Raw meat for animals	S. Enteritidis Ad2294	Beef	Seeding - 48h at 5±3°C	/	1-6-0-3-1 (2.2)	+
4332	Viande bovine pour animaux	Raw meat for animals	S. Bredeney 975	Ground beef	Seeding - 48h at 5±3°C	/	5-1-2-2-3 (2.6)	+
4333	Viande bovine pour animaux	Raw meat for animals	S. Typhimurium AOOC060	Beef	Seeding - 48h at 5±3°C	/	3-1-1-6-2 (2.6)	+
4334	Chiffonnette knacks cutter	Wipe (pork industry)	S. London Ad1874	Pork meat	Seeding - 48h at 5±3°C	/	1-4-2-4-2 (2.0)	+
4335	Chiffonnette knacks cutter	Wipe (pork industry)	S. Typhimurium 830	Sausages	Seeding - 48h at 5±3°C	/	1-1-0-0-0 (0.4)	-
4336	Chiffonnette poussoir	Wipe (pork industry)	S. Bredeney 464	Delicatessen	Seeding - 48h at 5±3°C	/	2-2-3-3-5 (3.0)	+

Appendix 4 – Sensitivity study: raw data

Renewal study 2017

COMPOSITE FOODS																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type		
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests			Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confirmatory tests	Final result	Agree- ment							
			Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex				Latex Microgen (RVS/ Colorex)	Tests of the reference method																	
1093	Jambon	Delicatessen	+1/2	+1/2	+m	+1/2	+	2.254	+	+1/2	+	+	+1/2	+	+	+	+	PA	PA	2.217	+	+	+	PA	1	a		
1099	Jambon	Delicatessen	+/- m/-	-	-	-	-	0.009	-	+/- m/-	/	/	-	/	-	-	-	NA	NA						1	a		
1232	Jambon fermier	RTE Delicatessen	+M	+1/2	+M	+m	+	2.531	+	+M	+	+	+1/2	+	+	+	+	PA	PA	0.460	+	+	+	PA	1	a		
6494	Salade chou-jambon-comté	RTE Food	+M	+1/2	+M	+M	+	2.963	+	+M	+	+	+1/2	+	+	+	+	PA	PA	2.943	+	+	+	PA	1	a		
6495	Macédoine de légumes	Vegetables composite food	+p	+p	+M	+p	+	0.453	+	+p	+	+	+p	+	+	+	+	PA	PA	0.412	+	+	+	PA	1	a		
6502	Sandwich thon-œufs	RTE Food	+p	+p	+p	+p	+	1.068	+	+p	+	+	+p	+	+	+	+	PA	PA	0.975	+	+	+	PA	1	a		
6585	Trio de choux jambon comté	RTE Food	-	-	-	-	-	0.095	-	-	/	/	-	/	-	-	-	NA	NA						1	a		
6586	Macédoine de légumes	RTE Food	-	-	-	-	-	0.067	-	-	/	/	-	/	-	-	-	NA	NA						1	a		
6589	Salade poulet rôti	RTE Food	-	-	-	-	-	0.090	-	-	/	/	-	/	-	-	-	NA	NA						1	a		
6590	Sandwich jambon cheddar	RTE Food	st	st	st	st	-	0.069	-	st	/	/	st	/	-	-	-	NA	NA						1	a		
6594	Sandwich thon œuf	RTE Food	-	st	-	-	-	0.054	-	-	/	/	st	/	-	-	-	NA	NA						1	a		
2695	Terrine saumon et saumon fumé	Salmon terrine	+p	+p	+p	+p	+	0.303	+	+p	+	+	+p	+	+	+	+	PA	PA	0.298	+	+	+	PA	1	a		
2696	Terrine de Saint Jacques	Shell terrine	+p	+p	+p	+p	+	0.271	+	+p	+	+	+p	+	+	+	+	PA	PA	0.303	+	+	+	PA	1	a		
2697	Sandwich jambon Beurre	Sandwich (ham, butter)	+m	+m	+M	+M	+	2.608	+	+m	+	+	+m	+	+	+	+	PA	PA	2.559	+	+	+	PA	1	a		
2698	Sandwich jambon Beurre	Sandwich (ham, butter)	+M	+M	+M	+M	+	2.640	+	+M	+	+	+M	+	+	+	+	PA	PA	2.530	+	+	+	PA	1	a		
2699	Sandwich poulet rôti	Sandwich (chicken)	st	st	st	st	-	0.025	-	st			st			-	-	NA	NA						1	a		
2700	Sandwich jambon emmenthal	Sandwich (ham, cheese)	-	-	-	-	-	0.021	-	-			-			-	-	NA	NA						1	a		
2701	Salade au poulet	Chicken salad	+p	+p	+M	+M	+	0.672	+	+p	+	+	+p	+	+	+	+	PA	PA	0.831	+	+	+	PA	1	a		
2764	Sandwich jambon beurre	Sandwich (ham, butter)	-	-	-	-	-	0.030	-	-			-			-	-	NA	NA						1	a		
2765	Sandwich poulet rôti	Sandwich (chicken)	st	st	st	st	-	0.028	-	st			st			-	-	NA	NA						1	a		
2766	Terrine de Saint Jacques	Shell terrine	st	st	st	st	-	0.033	-	st			st			-	-	NA	NA						1	a		
2767	Terrine de saumon fumé	Salmon terrine	st	st	st	st	-	0.027	-	st			st			-	-	NA	NA						1	a		
1095	Blanquette	Pork meat	+/- m ni/+ (Proteus)	+/- 1col ni/+ (ox+)	+/- m ni/+ (NC)	+/-m (ox+)	-	0.003	-	+/- m ni/+ (Proteus)	latex +/-	Proteus	+/- 1col ni/+(ox+)	-	-	-	-	NA	NA	0.018	-	-	-	NA	1	b		
1107	Paupiette sans porc	RTRH	+/- 1col ni/-	+/- m ni/-	+/- 1col(NC)	-	-	0.004	-	+/- 1col ni/-	/	/	+/- m ni/-	/	-	-	-	NA	NA	0.014	-	-	-	NA	1	b		
1112	Paupiette sans porc	RTRH food	-	-	-	-	-	0.011	-	-	/	/	-	/	-	-	-	NA	NA						1	b		

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

COMPOSITE FOODS																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type	
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests						Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confirmatory tests	Final result	Agree- ment				
			RVS/XLD			RVS/Colorex				Tests of the reference method																		
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)													
1236	Tomate farcie	RTRH tomatoes	-	-	-	-	-	0.030	-	-	/	/	-	/	-	-	-	NA	NA						1	b		
1245	Tomate farcie	RTRH tomatoes	-	-	-	-	-	0.014	-	-	/	/	-	/	-	-	-	NA	NA						1	b		
6072	Lasagnes chèvre, épinards	RTRH food	-	-	-	-	-	0.060	-	-	/	/	-	/	-	-	-	NA	NA						1	b		
6073	Moussaka à l'agneau	RTRH food	+p	+p	+p	+p	+	0.272	+	+p	+	+	+p	+	+	+	+	PA	PA	0.261	+	+	+	PA	1	b		
6074	Feuilletés chèvre, épinards	RTRH food	+p	+p	+p	+p	+	1.240	+	+p	+	+	+p	+	+	+	+	PA	PA	1.391	+	+	+	PA	1	b		
6076	Gratin de lagunes et porc cuisine	RTRH food	+p	+p	+p	+p	+	1.107	+	+p	+	+	+p	+	+	+	+	PA	PA	1.183	+	+	+	PA	1	b		
6148	Moussaka à l'agneau	RTRH food	st	st	st	st	-	0.084	-	st	-	+	st	-	-	-	-	NA	NA						1	b		
6149	Feuilletés chèvre, épinards	RTRH food	st	st	st	st	-	0.092	-	st	-	+	st	-	-	-	-	NA	NA						1	b		
83	Blanquette de veau	RTRH meat	+p	+p	+p	+p	+	2.620	+	+p	+	+	+p	+	+	+	+	PA	PA	2.815	+	+	+	PA	1	b		
84	Veau marengo	RTRH meat	+p	+p	+p	+p	+	2.664	+	+p	+	+	+p	+	+	+	+	PA	PA	2.753	+	+	+	PA	1	b		
85	Emincés de bœuf	RTRH meat	+p	+p	+p	+p	+	2.790	+	+p	+	+	+p	+	+	+	+	PA	PA	2.861	+	+	+	PA	1	b		
86	Langue de bœuf	RTRH meat	+p	+p	+p	+p	+	2.945	+	+p	+	+	+p	+	+	+	+	PA	PA	3.119	+	+	+	PA	1	b		
2702	Pizza jambon fromage	RTRH (pizza- ham, cheese)	+p	+p	+p	+p	+	2.557	+	+p	+	+	+p	+	+	+	+	PA	PA	2.569	+	+	+	PA	1	b		
2703	Quiche lorraine	RTRH (quiche)	st	st	st	st	-	0.062	-	st			st			-	-	NA	NA						1	b		
2768	Quiche lorraine	RTRH (quiche)	st	st	st	st	-	0.033	-	st			st			-	-	NA	NA						1	b		
2769	Pizza jambon fromage	RTRH (pizza- ham, cheese)	st	st	-	-	-	0.013	-	st			st			-	-	NA	NA						1	b		
4323	Fricadelles porc sauce tomate	RTRH (pork meal)	+p	+p	+1/2	+1/2	+	2.113	+	+p			+p	+	+	+	+	PA	PA	1.902	+	+	+	PA	1	b		
4324	Porc au caramel	RTRH (pork meal)	st	st	st	st	-	0.023	-	st			st			-	-	NA	NA	0.029	-		-	NA	1	b		
4325	Bœuf aux oignons	RTRH (beef meal)	+p	+p	+p	+p	+	2.719	+	+p			+p	+w	+	+	+	PA	PA	2.640	+	+	+	PA	1	b		
4326	Hachis parmentier	RTRH (beef meal)	+p	+p	+p	+p	+	2.025	+	+p			+p	+	+	+	+	PA	PA	2.054	+	+	+	PA	1	b		
1235	Porc mariné à la Mexicaine	Seasoned meat	+1/2 ni/-	-	+/- mni/+	-	-	0.007	-	+1/2 ni/-	/	/	-	/	-	-	-	NA	NA						1	c		
1248	Porc mariné à la Mexicaine	Seasoned meat	+M	+M	+M	+M	+	0.569	+	+M	+	+	+M	+	+	+	+	PA	PA	1.656	+	+	+	PA	1	c		
1249	Viande marinée à la Mexicaine	Seasoned meat	-	-	-	-	-	0.014	-	-	/	/	-	/	-	-	-	NA	NA						1	c		
6797	Filet de morue salée	Seasoned fish	+p	+p	+p	+p	+	1.148	+	+p	+	+	+p	+	+	+	+	PA	PA	0.877	+	+	+	PA	1	c		
6989	Filet de morue salée	Seasoned fish	st	st	st	st	-	0.069	-	st	/	/	st	/	-	-	-	NA	NA						1	c		
2922	Harengs fumés doux	Smoked herrings	st	st	-	-	-	0.011	-	st			st			-	-	NA	NA						1	c		
2923	Harengs fumés aux aromates	Smoked herrings	-	-	-	-	-	0.002	-	-			-			-	-	NA	NA						1	c		
2924	Truite fumée	Smoked trout	st	st	st	st	-	0.005	-	st			st			-	-	NA	NA						1	c		
2925	Truite fumée	Smoked trout	+p	+p	+m	+p	+	2.305	+	+p	+	+	+p	+	+	+	+	PA	PA	2.362	+	+	+	PA	1	c		
2926	Saumon fumé	Smoked salmon	+p	+p	+p	+p	+	2.323	+	+p	+	+	+p	+	+	+	+	PA	PA	2.309	+	+	+	PA	1	c		
2927	Carpaccio de bœuf	Beef carpaccio	+p	+p	+M	+M	+	2.457	+	+p	+	+	+p	+	+	+	+	PA	PA	2.250	+	+	+	PA	1	c		

COMPOSITE FOODS																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type		
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests						Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confirmatory tests	Final result	Agree- ment				
			RVS/XLD			RVS/Colorex				Tests of the reference method																		
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)													
2928	Carpaccio noisette balsamique	Beef carpaccio	+p	+p	+p	+p	+	2.034	+	+p	+	+	+p	+	+	+	+	PA	PA	2.001	+	+	+	PA	1	c		
2929	Carpaccio pistou	Beef carpaccio	+p	+p	+p	+p	+	2.652	+	+p	+	+	+p	+	+	+	+	PA	PA	2.180	+	+	+	PA	1	c		
2982	Truite fumée	Smoked trout	st	st	-	-	-	0.013	-	st			st			-	-	NA	NA						1	c		
2983	Truite fumée	Smoked trout	st	st	-	-	-	0.001	-	st			st			-	-	NA	NA						1	c		
2984	Harengs fumés	Smoked herrings	st	st	-	-	-	0.004	-	st			st			-	-	NA	NA						1	c		
2985	Harengs fumés aux aromates	Smoked herrings	-	-	-	-	-	0.031	-	-			-			-	-	NA	NA						1	c		
2986	Carpaccio	Carpaccio	st	st	-	-	-	0.006	-	st			st			-	-	NA	NA						1	c		
2987	Carpaccio au pistou	Carpaccio	-	-	-	-	-	0.006	-	-			-			-	-	NA	NA						1	c		
2988	Carpaccio noisette balsamique	Carpaccio	-	-	-	-	-	0.081	-	-			-			-	-	NA	NA						1	c		
3237	Harengs fumés	Smoked herrings	+p	+p	+M	+M	+	2.093	+	+p	+	+	+p	+	+	+	+	PA	PA	2.241	+	+	+	PA	1	c		
3239	Côte de porc mariné à l'indienne	Marinated pork meat	+M	+M	+M	+M	+	2.684	+	+M	+	+	+M	+	+	+	+	PA	PA	2.707	+	+	+	PA	1	c		

MEAT PRODUCTS																												
N° Sample	French name product	English name product	Reference method: ISO 6579♦					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type		
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment					
										RVS/XLD			RVS/Colorex											Tests of the reference method				
			XLD	Colorex	XLD	Colorex				Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)														
1094	Parure hampe	Pork meat	-	-	-	-	-	0.028	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1096	Viande séparée de porc	Pork meat	+/- m ni/-	-	+/- m ni/-	-	-	0.003	-	+/- m ni/-	/	/	-	/	-	-	-	NA	NA						2	a		
1097	Viande rouge de porc	Pork meat	-	-	+/- 1col ni/-	-	-	0.002	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1098	Steak haché de porc	Pork meat	-	-	-	-	-	0.003	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1100	Coeur de porc	Pork meat	-	-	+/-m ni/-	+/- m ni/-	-	0.021	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1101	Foie de porc	Pork meat	+m	+m	+m	+2col	+	1.901	+	+m	+	+	+m	+	+	+	+	PA	PA	2.240	+	+	+	PA		2	a	
1102	Viande de porc	Pork meat	-	-	-	-	-	0.016	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1103	Rougeurs de porc	Pork meat	-	-	-	-	-	0.005	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1105	Viande de flanchet	Beef meat	-	-	-	+/- m ni/ +(NC)	-	0.004	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1111	Escalope	Veal meat	+M	+1/2	+M	+1/2	+	2.774	+	+M	+	+	+1/2	+	+	+	+	PA	PA	2.776	+	+	+	PA		2	a	
1223	Filet mignon de porc	Pork meat	+M	+m	+M	+1/2	+	1.913	+	+M	+	+	+m	+	+	+	+	PA	PA	0.454	+	+	+	PA		2	a	
1226	Chutes d'escalope	Poultry meat	+M	+m	+m	+m	+	2.416	+	+M	+	+	+m	+	+	+	+	PA	PA	0.220	+	+	+	PA		2	a	
1227	Steak haché de porc	Veal meat	+M	+M	+1/2	+m	+	1.505	+	+M	+	+	+M	+	+	+	+	PA	PA	1.721	+	+	+	PA		2	a	
1229	Foie de porc	Pork meat	+M	+m	+m	-	+	0.847	+	+M	+	+	+m	+	+	+	+	PA	PA	0.735	+	+	+	PA		2	a	
1231	Maigre de mouton	Sheep meat	-	-	+/- mni/+	+m	+(SIllb. 61:k:1,5,7)	0.026	-	-	/	/	-	/	+(SIllb. 61:k:1,5,7)	-	-	ND _{FN(alt)}	ND _{FN(alt)}	0.018	-	+	-	ND _{FN(alt)}		2	a	
1234	Côte échine de porc	Pork meat	-	-	-	-	-	0.007	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1237	Joues de porc	Pork meat	+m ni/+	+m	+m	+m	+	2.154	+	+m ni/+	+	+	+m	+	+	+	+	PA	PA	0.433	-	+	+	PA		2	a	
1241	Filet mignon de porc	Pork meat	+m	+M	+M	+M	+	1.872	+	+m	+	+	+M	+	+	+	+	PA	PA	0.989	+	+	+	PA		2	a	
1246	Filet mignon de porc	Pork meat	+1/2	+M	+m	+1/2	+	1.552	+	+1/2	+	+	+M	+	+	+	+	PA	PA	0.848	-	+	+	PA		2	a	
1282	Maigre de porc	Pork meat	-	-	-	-	-	0.016	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1283	Cœur	Beef meat	-	-	-	-	-	0.001	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1284	Viande crue de porc	Pork meat	-	-	-	-	-	0.013	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1285	Haut de cuisse de porc	Pork meat	-	-	-	-	-	0.005	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1286	Foie de porc	Pork meat	+/-ni/+ (E.coli)	-	-	-	-	0.029	-	+/-ni/+ (E.coli)	-	/	-	/	-	-	-	NA	NA						2	a		
1287	Côtes de porc	Pork meat	-	-	-	-	-	0.008	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1288	Viande crue de porc	Pork meat	-	-	-	-	-	0.013	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1290	Epaule de coche	Beef meat	-	-	+ni/-	-	-	0.027	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1292	Côte échine de porc	Pork meat	+M	+M	+m	+m	+	0.598	+	+M	+	+	+M	+	+	+	+	PA	PA	0.642	-	+	+	PA		2	a	
1294	Maigre de porc	Pork meat	-	-	-	-	-	0.013	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1295	Parure hampe	Beef meat	+M	+1/2	+1/2	+m	+	2.101	+	+M	+	+	+1/2	+	+	+	+	PA	PA	0.901	+	+	+	PA		2	a	
1296	Sanglier	Boar meat	-	-	-	-	-	0.024	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1301	Epaule de coche	Beef meat	-	-	-	-	-	0.021	-	-	/	/	-	/	-	-	-	NA	NA						2	a		
1104	Viande séparée	Poultry meat	+M	+m	+m	+m	+	2.213	+	+M	+	+	+m	+	+	+	+	PA	PA	2.629	+	+	+	PA		2	b	

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

MEAT PRODUCTS																											
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C					
								O.D.	Result	Confirmatory tests			Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment						
			RVS/XLD		RVS/Colorex					Tests of the reference method																	
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)												
1106	Viande broyée de poulet	Poultry meat	+/- m ni/ +(NC)	+/- m ni/ +(ox+)	+1/2(NC)	+/- m ni/ +(ox+)	-	0.027	-	+/- m ni/ +(NC)	-	/	+/- m ni/ +(ox+)	-	-	-	-	NA	NA	0.041	-	-	-	NA	2	b	
1108	Viande gros grain de volaille	Poultry meat	+M	+1/2	+m	+2col	+	0.715	+	+M	+	+	+1/2	+	+	+	+	PA	PA	0.709	+	+	+	PA	2	b	
1109	Escalope de dinde	Poultry meat	+M	+1/2	+M	+M	+	1.431	+	+M	+	+	+1/2	+	+	+	+	PA	PA	1.563	+	+	+	PA	2	b	
1110	Viande broyée de poulet	Poultry meat	+m ni/+	+/- 2col ni/+	+m	+1col	+	0.612	+	+m ni/+	+	+	+/- 2col ni/+	+	+	+	+	PA	PA	1.120	+	+	+	PA	2	b	
1113	Viande séparée de volaille	Poultry meat	+/- m ni/-	-	+/- m ni/-	-	-	0.019	-	+/- m ni/-	/	/	-	/	-	-	-	NA	NA						2	b	
1114	Cuisse de canard	Poultry meat	-	-	-	-	-	0.019	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1115	Escalope de poulet	Poultry meat	-	-	-	-	-	0.009	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1116	Viande séparée rouge de dinde	Poultry meat	+M	+M	+M	+1/2	+	2.789	+	+M	+	+	+M	+	+	+	+	PA	PA	2.741	+	+	+	PA	2	b	
1224	Escalope de dinde	Poultry meat	+M	+1/2	+m	+m	+	0.238	+	+M	+	+	+1/2	+	+	+	+	PA	PA	1.628	+	+	+	PA	2	b	
1228	Foie maigre de canard	Poultry meat	+M	+1/2	+1/2	+m	+	1.224	+	+M	+	+	+1/2	+	+	+	+	PA	PA	1.672	+	+	+	PA	2	b	
1230	Filet de dinde	Poultry meat	-	-	+/- mni/ NC	+/- mni/ ox+	-	0.025	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1233	Foie maigre de canard	Poultry meat	+M	+m	+M	+m	+	1.161	+	+M	+	+	+m	+	+	+	+	PA	PA	0.275	+	+	+	PA	2	b	
1238	Gésiers de volaille	Poultry meat	-	-	-	+/-m (ox+)	-	0.007	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1240	Viande séparée	Poultry meat	+m ni/-	-	-	-	-	0.025	-	+m ni/-	/	/	-	/	-	-	-	NA	NA						2	b	
1247	VSM de canard	Poultry meat	+M	+m	+M	+m	+	2.583	+	+M	+	+	+m	+	+	+	+	PA	PA	0.680	+	+	+	PA	2	b	
1251	Escalope de poulet	Poultry meat	+M	+M	+M	+m	+	2.770	+	+M	+	+	+M	+	+	+	+	PA	PA	0.455	-	+	+	PA	2	b	
1289	Haut de cuisse	Poultry meat	-	-	-	-	-	0.012	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1291	Filet	Poultry meat	-	-	+/-1/2(NC)	-	-	0.019	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1293	Filet	Poultry meat	-	-	+/-m(NC)	-	-	0.005	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1297	Filet	Poultry meat	+/-ni/-	+m	-	+m	+	2.743	+	+/-ni/-	/	/	+m	+	+	+	+	PA	PA	0.495	-	+	+	PA	2	b	
1298	Viande gros grain de volaille	Poultry meat	+/-m(C.freundii)	-	+m (C.freundii)	+/-m (ox+)	-	0.030	-	+/-m (C.freundii)	-	/	-	-	-	-	-	NA	NA						2	b	
1299	Viande rouge de volaille avec peau	Poultry meat	-	-	-	+/-M(ox+)	-	0.010	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1300	Cuisse de poule	Poultry meat	+m	+m	+M	+1/2	+	1.712	+	+m	+	+	+m	+	+	+	+	PA	PA	0.511	-	+	+	PA	2	b	
1302	Viande gros grain	Poultry meat	+/- (NC)	-	-	-	-	0.018	-	+/- (NC)	-	/	-	/	-	-	-	NA	NA						2	b	
1303	Viande rouge avec peau	Poultry meat	-	-	+m(ox+)	-	-	0.013	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1304	Viande broyée de poulet	Poultry meat	-	-	-	+m(ox+)	-	0.032	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1305	Viande blanche broyée	Poultry meat	+1/2(NC)	-	-	-	-	0.027	-	+1/2(NC)	-	/	-	/	-	-	-	NA	NA						2	b	
1306	Cœur de volaille	Poultry meat	-	-	-	-	-	0.017	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1307	Viande de lièvre	Poultry meat	+/-ni/+	+	+m	-	+	0.697	+	+/-ni/+	+	+	+	+	+	+	+	PA	PA	0.876	+	+(GN-ID+; latex-)	+	PA	2	b	
1308	Escalope de poulet	Poultry meat	-	-	-	-	-	0.009	-	-	/	/	-	/	-	-	-	NA	NA						2	b	
1309	Viande broyée de poulet	Poultry meat	+m	+1/2	+1/2	+m	+	2.743	+	+m	+	+	+1/2	+	+	+	+	PA	PA	0.781	+	+	+	PA	2	b	
1225	Lardons fumés	Delicatessen	st	st	-	-	-	0.007	-	st	/	/	st	/	-	-	-	NA	NA						2	c	
1239	Jarret 1/2 sel	Delicatessen	-	-	-	-	-	0.009	-	-	/	/	-	/	-	-	-	NA	NA						2	c	
1242	Chipolatas	Delicatessen	+m ni/NC	-	1col ni/-	+/- mni/ox+	-	0.013	-	+m ni/NC	-	/	-	/	-	-	-	NA	NA						2	c	
1243	Farce à légumes	Delicatessen	+m ni/-	-	-	-	-	0.091	-	+m ni/-	/	/	-	/	-	-	-	NA	NA						2	c	

MEAT PRODUCTS																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type		
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment					
			RVS/XLD			RVS/Colorex				Tests of the reference method																		
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)													
1244	Saucisses sous film	Delicatessen	-	-	+/- mni/-	-	-	0.008	-	-	/	/	-	/	-	-	-	NA	NA						2	c		
1250	Poitrine Provençale 1/ sel	Delicatessen	-	-	-	-	-	0.011	-	-	/	/	-	/	-	-	-	NA	NA						2	c		
2704	Lardons	Bacon	-	-	-	-	-	0.027	-	-			-		-	-	-	NA	NA						2	c		
2705	Lardons	Bacon	+m	+m	+M	+M	+	2.541	+	+M	+	+	+M	+	+	+	+	PA	PA	2.500	+	+	+	PA	2	c		
2706	Saucisses de Toulouse	Toulouse sausage	+m	+M	+M	+m	+	2.527	+	+M	+	+	+M	+	+	+	+	PA	PA	2.313	+	+	+	PA	2	c		
2707	Saucisses de Frankfort	Frankfort sausage	+p	+p	+p	+p	+	2.506	+	+p	+	+	+p	+	+	+	+	PA	PA	2.378	+	+	+	PA	2	c		
2708	Merguez	Merguez	+m	+M	+m	+m	+	2.278	+	+m	+	+	+m	+	+	+	+	PA	PA	2.490	+	+	+	PA	2	c		
2709	Salami fumé	Salami	st	st	st	st	-	0.025	-	st			st			-	-	NA	NA						2	c		
2710	Salami	Salami	st	st	st	st	-	0.049	-	st			st			-	-	NA	NA						2	c		
2770	Salami fumé	Salami	st	st	st	st	-	0.020	-	st			st			-	-	NA	NA						2	c		
2771	Salami	Salami	st	st	-	-	-	0.023	-	st			st			-	-	NA	NA						2	c		
2772	Lardons	Bacon	-	-	-	-	-	0.030	-	-			-			-	-	NA	NA						2	c		
2773	Lardons	Bacon	-	-	-	-	-	0.020	-	-			-			-	-	NA	NA						2	c		
2774	Saucisses de Frankfort	Frankfort sausage	st	st	-	-	-	0.026	-	st			st			-	-	NA	NA						2	c		
2775	Merguez	Merguez	-	-	-	-	-	0.043	-	-			-			-	-	NA	NA						2	c		
2776	Saucisse de Toulouse	Toulouse sausage	-	-	-	-	-	0.026	-	-			-			-	-	NA	NA						2	c		
3241	Chipolatas	Chipolatas	+p	+p	+M	+m	+	2.613	+	+p	+	+	+p	+	+	+	+	PA	PA	2.657	+	+	+	PA	2	c		
3243	Salamie	Salami	-	-	-	-	-	0.023	-	-			-			-	-	NA	NA						2	c		
4327	Jambon sec italien	Delicatessen	+p	+p	+p	+p	+	2.485	+	+p			+p	+	+	+	+	PA	PA	2.530	+	+	+	PA	2	c		
4328	Jambon sec italien	Delicatessen	+p	+p	+p	+p	+	2.118	+	+p			+p	+	+	+	+	PA	PA	2.025	+	+	+	PA	2	c		
4329	Bacon fumé	Smoked bacon	+M	+M	+mni/+	+M	+	2.244	+	+M			+M	+	+	+	+	PA	PA	2.046	+	+	+	PA	2	c		

DAIRY PRODUCTS																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type		
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment					
			RVS/XLD			RVS/Colorex				Tests of the reference method																		
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)													
6447	Lait fermenté	Fermented milk	+p	+p	st	st	+	0.947	+	+p	+	+	+p	+	+	+	+	PA	PA	0.940	+	+	+	PA	3	a		
6448	Lait ribot	Fermented milk	+p	+p	-	+p	+	0.848	+	+p	+	+	+p	+	+	+	+	PA	PA	0.872	+	+	+	PA	3	a		
6449	Lait ribot maigre	Fermented milk	+p	+p	-	+p	+	1.005	+	+p	+	+	+p	+	+	+	+	PA	PA	0.850	+	+	+	PA	3	a		
6450	Lait ribot entier	Fermented milk	+p	+p	-	+p	+	1.029	+	+p	+	+	+p	+	+	+	+	PA	PA	1.038	+	+	+	PA	3	a		
6451	Faisselle	Fermented milk	+p	+p	-	+p	+	0.624	+	+p	+	+	+p	+	+	+	+	PA	PA	0.519	+	+	+	PA	3	a		
6563	lait ribot	Fermented milk	st	st	st	st	-	0.061	-	st	/	/	st	/	-	-	-	NA	NA						3	a		
6564	Lait fermenté	Fermented milk	st	st	st	st	-	0.064	-	st	/	/	st	/	-	-	-	NA	NA						3	a		
6565	Lait fermenté maigre	Fermented milk	st	st	st	st	-	0.070	-	st	/	/	st	/	-	-	-	NA	NA						3	a		
6566	Lait fermenté	Fermented milk	st	st	st	st	-	0.065	-	st	/	/	st	/	-	-	-	NA	NA						3	a		
6567	Faisselle	Fermented milk	st	st	st	st	-	0.054	-	st	/	/	st	/	-	-	-	NA	NA						3	a		
6568	Lait cru	Raw milk	-	st	-	-	-	0.092	-	-	/	/	st	/	-	-	-	NA	NA						3	a		
6569	Lait cru fermier	Raw milk	-	-	-	-	-	0.072	-	-	/	/	-	/	-	-	-	NA	NA						3	a		
6813	Lait cru	Raw milk	+M	+M	+1/2	+M	+	0.282	+	+M	+	+	+M	+	+	+	+	PA	PA	0.282	+	+	+	PA	3	a		
6893	Lait cru de brebis	Raw milk	-	-	-	-	-	0.115	-	-	/	/	-	/	-	-	-	NA	NA						3	a		
6894	Lait cru de brebis	Raw milk	-	+/-2col	-	+m	+(S.IIIb 61:k:1,5,7)	0.146	-	-	/	/	+/-2col	- (GN-ID +)	+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	0.180	-	-	-	-	ND _{FN(alt)}	3	a	
6895	Lait cru de brebis	Raw milk	+m	+m	+m	+m	+	0.102	-	+m	-(+ latex oxid)	+	+m	-	+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	0.124	-	Latex -, GN-ID+	-	-	ND _{FN(alt)}	3	a	
6898	Lait cru de brebis	Raw milk	+M	+M	+M	+M	+	0.319	+	+M	+	+	+M	+	+	+	+	PA	PA	0.371	+	+	+	PA	3	a		
6899	Lait cru de brebis	Raw milk	+M	+1/2	+M	+m	+(S.Duisburg)	1.463	+	+M	+	+	+1/2	+	+(S.Duisburg)	+	+	PA	PA	1.808	+	+	+	PA	3	a		
6900	Lait cru de brebis	Raw milk	st	st	st	st	-	0.082	-	st			st		-	-	-	NA	NA						3	a		
6901	Lait cru de brebis	Raw milk	+M	+M	+1/2	+M	+(S.Mikawa- sima)	0.604	+	+M	+	+	+M	+	+(S.Mikawa- sima)	+	+	PA	PA	0.772	+	+	+	PA	3	a		
6902	Lait cru de brebis	Raw milk	+1/2	+M	+M	+M	+	2.518	+	+1/2	+	+	+M	+	+	+	+	PA	PA	2.612	+	+	+	PA	3	a		
6903	Lait cru de brebis	Raw milk	+M	+M	+1/2	+M	+	2.337	+	+M	+	+	+M	+	+	+	+	PA	PA	2.517	+	+	+	PA	3	a		
225	Lait cru de vache	Raw milk	-	-	-	+/-2col (NC)	-	0.127	-	-	/	/	-	/	-	-	-	NA	NA						3	a		
6570	Beaufort au lait cru	Raw milk cheese	-	st	st	st	-	0.055	-	-	/	/	st	/	-	-	-	NA	NA						3	b		
6571	Comté au lait cru	Raw milk cheese	st	st	-	st	-	0.053	-	st	/	/	st	/	-	-	-	NA	NA						3	b		
6572	Comté au lait cru	Raw milk cheese	st	st	st	st	-	0.054	-	st	/	/	st	/	-	-	-	NA	NA						3	b		
6573	Gruyère au lait cru	Raw milk cheese	st	st	st	st	-	0.057	-	st	/	/	st	/	-	-	-	NA	NA						3	b		
6904	Fromage au lait cru de brebis	Raw milk cheese	-	-	-	-	-	0.136	-	-	/	/	-	/	-	-	-	NA	NA						3	b		
6905	Fromage au lait cru de vache	Raw milk cheese	st	st	-	-	-	0.091	-	st	/	/	st	/	-	-	-	NA	NA						3	b		
6906	Fromage au lait cru de vache	Raw milk cheese	st	st	-	-	-	0.060	-	st	/	/	st	/	-	-	-	NA	NA						3	b		
6907	Fromage au lait cru de brebis	Raw milk cheese	-	-	-	-	-	0.153	-	-	/	/	-	/	-	-	-	NA	NA						3	b		
6967	gruyère suisse au lait cru	Raw milk cheese	st	st	st	st	-	0.069	-	st	/	/	st	/	-	-	-	NA	NA						3	b		
6968	comté fort rousses au lait cru	Raw milk cheese	st	st	st	st	-	0.071	-	st	/	/	st	/	-	-	-	NA	NA						3	b		

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

DAIRY PRODUCTS																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type	
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests			Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment							
										RVS/XLD		RVS/Colorex										Tests of the reference method						
			XLD	Colorex	XLD	Colorex				Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)														
107	Cabecou	Cheese	+p	-	+p	-	+	2.843	+	+p	-(+ latex oxid)	+	-	/	+	+	+	PA	PA	3.027	+	+(latex OXOID)	+	PA	3	b		
108	Lou Peyrac	Cheese	+p	-	+m	-	+	2.790	+	+p	-(+ latex oxid)	+	-	/	+	+	+	PA	PA	2.951	+	+(latex OXOID)	+	PA	3	b		
109	Petit Poligny Saint Pierre	Cheese	+m	-	+m	-	+	0.544	+	+m	-(+ latex oxid)	+	-	/	+	+	+	PA	PA	0.883	+	+(MKTTn/ XLD)	+	PA	3	b		
110	Rocamadour	Cheese	+m	-	-	+/- ni/	+	2.662	+	+m	-(+ latex oxid)	+	-	/	+	+	+	PA	PA	2.629	+	+(MKTTn/ XLD)	+	PA	3	b		
111	Rocamadour	Cheese	+m	+1/2	+ m ni/+	+m ni/+	+	2.165	+	+m	+	+	+1/2	+	+	+	+	PA	PA	2.861	+	+	+	PA	3	b		
112	Roquefort	Cheese	+M	+m	+m	+m	+	0.368	+	+M	+	+	+m	+	+	+	+	PA	PA	0.455	+	+	+	PA	3	b		
113	Saint Félicien	Cheese	+m	+M	+m ni/	+1/2 ni/	+	0.340	+	+m	+	+	+M	+	+	+	+	PA	PA	0.481	+	+	+	PA	3	b		
114	Saint Félicien	Cheese	+m	+m	+m	+m ni/	+	0.246	+	+m	+	+	+m	+	+	+	+	PA	PA	0.343	+	+	+	PA	3	b		
115	Saint Maure de Touraine	Cheese	+M	+p	+m ni/	+m ni/	+	0.327	+	+M	+	+	+p	+	+	+	+	PA	PA	0.556	+	+	+	PA	3	b		
2989	Roquefort au lait cru	Raw milk cheese	-	-	-	-	-	0.031	-	-			-			-	-	NA	NA						3	b		
6049	Poudre de lait entier	Milk powder	+p	+p	+p	+p	+	1.931	+	+p	+	+	+p	+	+	+	+	PA	PA	2.064	+	+	+	PA	3	c		
6050	Poudre de lait 1/2 écrémé	Milk powder	+p	+p	+p	+p	+	1.358	+	+p	+	+	+p	+	+	+	+	PA	PA	1.537	+	+	+	PA	3	c		
6051	Poudre de lait écrémé	Milk powder	+p	+p	+p	+p	+	1.383	+	+p	+	+	+p	+	+	+	+	PA	PA	1.477	+	+	+	PA	3	c		
6052	Poudre de lait entier	Milk powder	+p	+p	+p	+p	+	1.394	+	+p	+	+	+p	+	+	+	+	PA	PA	1.485	+	+	+	PA	3	c		
6128	Poudre de lait entier	Milk powder	st	st	st	st	-	0.069	-	st	-	+	st	-	-	-	-	NA	NA						3	c		
6129	Poudre de lait 1/2 écrémé	Milk powder	st	st	st	st	-	0.069	-	st	-	+	st	-	-	-	-	NA	NA						3	c		
6130	Poudre de lait écrémé	Milk powder	st	st	st	st	-	0.068	-	st	-	+	st	-	-	-	-	NA	NA						3	c		
6131	Poudre de lait entier	Milk powder	st	st	st	st	-	0.074	-	st	-	+	st	-	-	-	-	NA	NA						3	c		
6521	Crème glacée vanille	Ice cream	+M	+M	+1/2	+m	+	0.584	+	+M	+	+	+M	+	+	+	+	PA	PA	0.537	+	+	+	PA	3	c		
6522	Crème glacée nougatine	Ice cream	+p	+p	+p	+p	+	1.199	+	+p	+	+	+p	+	+	+	+	PA	PA	0.873	+	+	+	PA	3	c		
6523	Crème caramel	Ice cream	+p	+p	+p	+p	+	1.419	+	+p	+	+	+p	+	+	+	+	PA	PA	1.060	+	+	+	PA	3	c		
6524	Gâteau fromage blanc	Dairy Desert	+p	+p	+p	+p	+	1.290	+	+p	+	+	+p	+	+	+	+	PA	PA	0.907	+	+	+	PA	3	c		
6525	Riz au lait	Dairy Desert	+p	+p	+p	+p	+	0.571	+	+p	+	+	+p	+	+	+	+	PA	PA	0.436	+	+	+	PA	3	c		
6526	Tiramisu mascarpone	Dairy Desert	+p	+p	+p	+p	+	0.987	+	+p	+	+	+p	+	+	+	+	PA	PA	0.915	+	+	+	PA	3	c		
6527	Gâteau de semoule au lait	Dairy Desert	+p	+p	+p	+p	+	1.875	+	+p	+	+	+p	+	+	+	+	PA	PA	1.340	+	+	+	PA	3	c		
6969	crème glacée vanille macadamia	Ice cream	st	st	st	st	-	0.065	-	st	/	/	st	/	-	-	-	NA	NA						3	c		
6970	Gâteau de riz	Dairy desert	st	st	st	st	-	0.080	-	st	/	/	st	/	-	-	-	NA	NA						3	c		
6971	Gâteau de semoule	Dairy desert	st	st	st	st	-	0.069	-	st	/	/	st	/	-	-	-	NA	NA						3	c		
6972	Riz au lait saveur vanille	Dairy desert	st	st	st	st	-	0.077	-	st	/	/	st	/	-	-	-	NA	NA						3	c		
6973	Poudre de lait entier	Milk powder	st	st	st	st	-	0.076	-	st	/	/	st	/	-	-	-	NA	NA						3	c		
6974	Poudre de lait demi écrémé	Milk powder	st	st	st	st	-	0.075	-	st	/	/	st	/	-	-	-	NA	NA						3	c		

EGG PRODUCTS																												
N° Sample	French name product	English name product	Reference method: ISO 6579♦					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type	
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests						Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment				
			RVS/XLD			RVS/Colorex				Tests of the reference method																		
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)													
6053	Poudre de jaune d'œuf	Egg powder	+p	+p	+p	+p	+	1.674	+	+p	+	+	+p	+	+	+	+	PA	PA	1.963	+	+	+	+	PA	4	a	
6054	Poudre de jaune d'œuf	Egg powder	+p	+p	+p	+p	+	1.711	+	+p	+	+	+p	+	+	+	+	PA	PA	1.654	+	+	+	+	PA	4	a	
6057	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	+	1.446	+	+p	+	+	+p	+	+	+	+	PA	PA	1.498	+	+	+	+	PA	4	a	
6058	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	+	1.688	+	+p	+	+	+p	+	+	+	+	PA	PA	1.771	+	+	+	+	PA	4	a	
6059	Poudre de blanc d'œuf	Egg powder	+p	+p	+p	+p	+	1.207	+	+p	+	+	+p	+	+	+	+	PA	PA	0.956	+	+	+	+	PA	4	a	
6060	Poudre de blanc d'œuf	Egg powder	+p	+p	+p	+p	+	0.998	+	+p	+	+	+p	+	+	+	+	PA	PA	1.060	+	+	+	+	PA	4	a	
6061	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	+	0.534	+	+p	+	+	+p	+	+	+	+	PA	PA	0.665	+	+	+	+	PA	4	a	
6062	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	+	2.009	+	+p	+	+	+p	+	+	+	+	PA	PA	2.164	+	+	+	+	PA	4	a	
6063	Poudre de jaune d'œuf	Egg powder	+p	+p	+p	+p	+	0.551	+	+p	+	+	+p	+	+	+	+	PA	PA	0.518	+	+	+	+	PA	4	a	
6064	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	+	0.919	+	+p	+	+	+p	+	+	+	+	PA	PA	0.840	+	+	+	+	PA	4	a	
6132	Poudre de jaune d'œuf	Egg powder	st	st	st	st	-	0.079	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6133	Poudre de jaune d'œuf	Egg powder	st	st	st	st	-	0.082	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6134	Poudre de blanc d'œuf	Egg powder	st	st	st	st	-	0.067	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6135	Poudre de blanc d'œuf	Egg powder	st	st	st	st	-	0.071	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6136	Poudre d'œuf entier	Egg powder	st	st	st	st	-	0.062	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6137	Poudre d'œuf entier	Egg powder	st	st	st	st	-	0.068	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6138	Poudre de blanc d'œuf	Egg powder	st	st	st	st	-	0.068	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6139	Poudre de blanc d'œuf	Egg powder	st	st	st	st	-	0.076	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6140	Poudre d'œuf entier	Egg powder	st	st	st	st	-	0.071	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6141	Poudre d'œuf entier	Egg powder	st	st	st	st	-	0.080	-	st	-	+	st	-	-	-	-	NA	NA							4	a	
6452	Coule d'œuf entier pasteurisée	Liquid egg products	+p	+p	+p	+p	+	2.969	+	+p	+	+	+p	+(weak reaction)	+	+	+	PA	PA	2.899	+	+	+	+	PA	4	b	
6453	Coule d'œuf entier pasteurisée	Liquid egg products	+p	+p	+p	+p	+	2.802	+	+p	+(weak reaction)	+	+p	+(weak reaction)	+	+	+	PA	PA	2.539	+	+	+	+	PA	4	b	
6454	Coule d'œuf entier pasteurisée	Liquid egg products	+p	+p	+p	+p	+	0.717	+	+p	+	+	+p	+	+	+	+	PA	PA	0.635	+	+	+	+	PA	4	b	
6574	Coule d'œuf pasteurisée	Liquid egg products	st	st	st	st	-	0.063	-	st	/	/	st	/	-	-	-	NA	NA							4	b	
6878	Coule de blanc d'œuf pasteurisée	Liquid egg products	st	-	-	-	-	0.071	-	st	/	/	-	/	-	-	-	NA	NA							4	b	

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

EGG PRODUCTS																										
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type
			RVS broth		MKTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C													BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C					
								O.D.	Result	Confirmatory tests						Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment		
			Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex				Latex Microgen (RVS/ Colorex)	Tests of the reference method															
6879	Coule de jaune d'œuf pasteurisée	Liquid egg products	-	-	-	-	-	0.127	-	-	/	/	-	/	-	-	-	NA	NA						4	b
6880	Coule d'œuf entier pasteurisée	Liquid egg products	-	-	-	-	-	0.095	-	-	/	/	-	/	-	-	-	NA	NA						4	b
6881	Coule d'œuf entier pasteurisée	Liquid egg products	-	-	-	-	-	0.100	-	-	/	/	-	/	-	-	-	NA	NA						4	b
6882	Coule de jaune d'œuf pasteurisée	Liquid egg products	-	-	-	-	-	0.144	-	-	/	/	-	/	-	-	-	NA	NA						4	b
6883	Coule de blanc d'œuf pasteurisée	Liquid egg products	st	st	-	-	-	0.090	-	st	/	/	st	/	-	-	-	NA	NA						4	b
6884	Coule de blanc d'œuf pasteurisée	Liquid egg products	st	st	st	st	-	0.069	-	st	/	/	st	/	-	-	-	NA	NA						4	b
6885	Coule d'œuf entier pasteurisée	Liquid egg products	st	st	st	st	-	0.072	-	st	/	/	st	/	-	-	-	NA	NA						4	b
6886	Coule de jaune d'œuf sucré pasteurisée	Liquid egg products	-	-	-	-	-	0.108	-	-	/	/	-	/	-	-	-	NA	NA						4	b
6960	Coule de jaune d'œuf pasteurisée	Liquid egg products	+M	+M	+M	+M	+	2.904	+	+M	+	+	+M	+	+	+	+	PA	PA	2.858	+	+	+	PA	4	b
6961	Coule de jaune d'œuf pasteurisée	Liquid egg products	+M	+M	+M	+M	+	2.837	+	+M	+	+	+M	+	+	+	+	PA	PA	2.883	+	+	+	PA	4	b
6962	Coule d'œuf entier pasteurisée	Liquid egg products	+M	+M	+M	+M	+	2.893	+	+M	+	+	+M	+	+	+	+	PA	PA	2.803	+	+	+	PA	4	b
6963	Coule d'œuf entier pasteurisée	Liquid egg products	+M	+M	+M	+M	+	2.864	+	+M	+	+	+M	+	+	+	+	PA	PA	2.921	+	+	+	PA	4	b
6964	Coule d'œuf entier pasteurisée	Liquid egg products	+M	+M	+M	+M	+	1.891	+	+M	+	+	+M	+	+	+	+	PA	PA	2.413	+	+	+	PA	4	b
6965	Coule de jaune d'œuf sucré pasteurisée	Liquid egg products	+M	+M	+m	+M	+	2.802	+	+M	+	+	+M	+	+	+	+	PA	PA	2.818	+	+	+	PA	4	b
6966	Coule de blanc d'œuf pasteurisée	Liquid egg products	+M	+M	+M	+M	+	2.356	+	+M	+	+	+M	+	+	+	+	PA	PA	2.392	+	+	+	PA	4	b
6455	Crème anglaise	Egg based products	+p	+p	+p	+p	+	0.251	+	+p	+	+	+p	+	+	+	+	PA	PA	0.252	+	+	+	PA	4	c
6456	Crème anglaise	Egg based products	+p	+p	+p	+p	+	2.020	+	+p	+(weak reaction)	+	+p	+(weak reaction)	+	+	+	PA	PA	1.734	+	+	+	PA	4	c
6457	Flan pâtissier	Egg based products	+p	+p	+p	+p	+	0.253	+	+p	+	+	+p	+	+	+	+	PA	PA	0.291	+	+	+	PA	4	c
6458	Crème aux œufs	Egg based products	+p	+p	+p	+p	+	0.796	+	+p	+	+	+p	+	+	+	+	PA	PA	0.957	+	+	+	PA	4	c
6459	ile flottante	Egg based products	+p	+p	+p	+p	+	1.036	+	+p	+	+	+p	+	+	+	+	PA	PA	1.068	+	+	+	PA	4	c
6460	crème brûlée	Egg based products	+p	+p	+p	+p	+	1.855	+	+p	+	+	+p	+	+	+	+	PA	PA	2.030	+	+	+	PA	4	c
6461	Clafoutis cerises	Egg based products	+p	+p	+p	+p	+	0.387	+	+p	+	+	+p	+	+	+	+	PA	PA	0.393	+	+	+	PA	4	c
6462	Mayonnaise	Egg based products	+p	+p	+p	+p	+	2.498	+	+p	+(weak reaction)	+	+p	+(weak reaction)	+	+	+	PA	PA	2.528	+	+	+	PA	4	c
6463	Mayonnaise citron	Egg based products	+p	+p	+p	+p	+	2.285	+	+p	+(weak reaction)	+	+p	+(weak reaction)	+	+	+	PA	PA	2.227	+	+	+	PA	4	c
6464	Mayonnaise à l'ancienne	Egg based products	+p	+p	+p	+p	+	2.457	+	+p	+(weak reaction)	+	+p	+(weak reaction)	+	+	+	PA	PA	2.309	+	+	+	PA	4	c

EGG PRODUCTS																										
N° Sample	French name product	English name product	Reference method: ISO 6579 [♦]					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C												BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment			
			RVS/XLD			RVS/Colorex				Tests of the reference method																
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)											
6575	Crème anglaise	Egg based products	st	st	st	st	-	0.087	-	st	/	/	st	/	-	-	-	NA	NA						4	c
6576	Crème anglaise	Egg based products	st	st	st	st	-	0.102	-	st	/	/	st	/	-	-	-	NA	NA						4	c
6577	Mayonnaise au citron	Egg based products	st	st	st	st	-	0.065	-	st	/	/	st	/	-	-	-	NA	NA						4	c
6578	Mayonnaise	Egg based products	st	st	st	st	-	0.057	-	st	/	/	st	/	-	-	-	NA	NA						4	c
6579	Mayonnaise	Egg based products	st	st	st	st	-	0.066	-	st	/	/	st	/	-	-	-	NA	NA						4	c
6580	Crème brûlée	Egg based products	st	st	st	st	-	0.055	-	st	/	/	st	/	-	-	-	NA	NA						4	c
6581	Crème aux œufs saveur vanille	Egg based products	st	st	st	st	-	0.054	-	st	/	/	st	/	-	-	-	NA	NA						4	c
6582	Flan pâtissier	Egg based products	st	st	st	st	-	0.071	-	st	/	/	st	/	-	-	-	NA	NA						4	c
6583	Clafoutis aux cerises	Egg based products	st	st	st	st	-	0.082	-	st	/	/	st	/	-	-	-	NA	NA						4	c
6584	Ile flottante	Egg based products	st	st	st	st	-	0.079	-	st	/	/	st	/	-	-	-	NA	NA						4	c

SEAFOOD AND VEGETABLES																													
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type		
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C															BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests						Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment					
			RVS/XLD			RVS/Colorex				Tests of the reference method																			
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)														
6798	Pavé de cabillaud	Raw fish	+p	+p	+p	+p	+	0.532	+	+p	+	+	+p	+	+	+	+	PA	PA	0.468	+	+	+	PA	5	a			
6799	Filet d'églefin	Raw fish	+p	+p	+m	+M	+	2.002	+	+p	+	+	+p	+	+	+	+	PA	PA	1.586	+	+	+	PA	5	a			
6800	Cœur de filet de cabillaud	Raw fish	+p	+p	+p	+p	+	0.478	+	+p	+	+	+p	+	+	+	+	PA	PA	0.370	+	+	+	PA	5	a			
6801	Pavé de saumon	Raw fish	+M	+M	+M	+M	+	3.005	+	+M	+	+	+M	+	+	+	+	PA	PA	2.947	+	+	+	PA	5	a			
6802	Endives	Raw vegetables	+M	+M	+M	+M	+	2.962	+	+M	+	+	+M	+	+	+	+	PA	PA	3.006	+	+	+	PA	5	a			
6803	Champignons	Raw vegetables	+m	+1/2	+m	+m	+	2.995	+	+m	+	+	+1/2	+	+	+	+	PA	PA	3.006	+	+	+	PA	5	a			
6804	Fèves	Raw vegetables	+1/2	+M	+M	+1/2	+	2.944	+	+1/2	+	+	+M	+	+	+	+	PA	PA	3.047	+	+	+	PA	5	a			
6805	Petits pois	Raw vegetables	+M	+M	+M	+M	+	2.967	+	+M	+	+	+M	+	+	+	+	PA	PA	3.016	+	+	+	PA	5	a			
6806	Carottes	Raw vegetables	+M	+M	+M	+M	+	2.967	+	+M	+	+	+M	+	+	+	+	PA	PA	2.978	+	+	+	PA	5	a			
6987	Champignons blancs de paris	Raw mushrooms	-	-	-	-	-	0.142	-	-	/	/	-	/	-	-	-	NA	NA						5	a			
6988	Roquette	Salad	-	-	-	-	-	0.125	-	-	/	/	-	/	-	-	-	NA	NA						5	a			
6990	Escalope de saumon	Raw salmon	-	-	-	-	-	0.135	-	-	/	/	-	/	-	-	-	NA	NA						5	a			
6991	Pavé de cabillaud	Raw fish	-	-	-	-	-	0.149	-	-	/	/	-	/	-	-	-	NA	NA						5	a			
6992	Mélange de champignons	Raw mushrooms	-	-	-	-	-	0.160	-	-	/	/	-	/	-	-	-	NA	NA						5	a			
6993	Fèves	Raw vegetables	-	-	-	-	-	0.151	-	-	/	/	-	/	-	-	-	NA	NA						5	a			
6994	Julienne de légumes	Raw vegetables	-	-	-	-	-	0.074	-	-	/	/	-	/	-	-	-	NA	NA						5	a			
6995	Pavé de saumon	Raw fish	-	-	-	-	-	0.127	-	-	/	/	-	/	-	-	-	NA	NA						5	a			
6996	Fruits de mer	Raw seafood	-	-	-	-	-	0.064	-	-	/	/	-	/	-	-	-	NA	NA						5	a			
2916	Courgettes en rondelles surgelées	Frozen zucchini	+M	+M	+m	+m	+	0.151/ 0.176/ 0.191	-/-	+M	+	+	+M	+	+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	0.078	-	+	-	ND _{FN(alt)}	5	a			
2917	Courgettes en rondelles surgelées	Frozen zucchini	+M	+M	+m	+m	+	0.322	+	+M	+	+	+M	+	+	+	+	PA	PA	0.373	+	+	+	PA	5	a			
6065	Saint-Jacques cuisinées	Heat treated seafood	+p	+p	+p	+p	+	0.805	+	+p	+	+	+p	+	+	+	+	PA	PA	0.926	+	+	+	PA	5	b			
6066	Gambas cuisinées	Heat treated seafood	+p	+p	+p	+p	+	0.707	+	+p	+	+	+p	+	+	+	+	PA	PA	0.805	+	+	+	PA	5	b			
6067	Saint-Jacques Noilly	Heat treated seafood	+p	+p	+p	+p	+	1.500	+	+p	+	+	+p	+	+	+	+	PA	PA	1.757	+	+	+	PA	5	b			
6068	Suprême de sandre	Heat treated fish	+p	+p	+p	+p	+	3.040	+	+p	+	+	+p	+	+	+	+	PA	PA	2.919	+	+	+	PA	5	b			
6069	Cabillaud sauce citron	Heat treated fish	+p	+p	+p	+p	+	2.967	+	+p	+	+	+p	+	+	+	+	PA	PA	2.931	+	+	+	PA	5	b			
6070	Pavé de saumon et purée de brocolis	Heat treated fish	+p	+p	+p	+p	+	2.981	+	+p	+	+	+p	+	+	+	+	PA	PA	3.042	+	+	+	PA	5	b			
6071	Gratin d'endives au jambon	Heat treated vegetables	+p	+p	+p	+p	+	0.800	+	+p	+	+	+p	+	+	+	+	PA	PA	0.739	+	+	+	PA	5	b			
6142	Saint-Jacques cuisinées	Heat treated seafood	st	st	st	st	-	0.083	-	st	-	+	st	-	-	-	-	NA	NA						5	b			
6143	Gambas cuisinées	Heat treated seafood	st	st	st	st	-	0.110	-	st	-	+	st	-	-	-	-	NA	NA						5	b			

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SEAFOOD AND VEGETABLES																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type		
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests						Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment				
			Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex				Latex Microgen (RVS/ Colorex)	Tests of the reference method																	
6144	Suprême de sandre	Heat treated seafood	st	st	st	st	-	0.079	-	st	-	+	st	-	-	-	-	NA	NA						5	b		
6145	Cabillaud sauce citron	Heat treated fish	st	st	st	st	-	0.130	-	st	-	+	st	-	-	-	-	NA	NA						5	b		
6146	Pavé de saumon et purée de brocolis	Heat treated fish	st	st	st	st	-	0.086	-	st	-	+	st	-	-	-	-	NA	NA						5	b		
6147	Gratin d'endives au jambon	Heat treated vegetables	st	st	st	st	-	0.118	-	st	-	+	st	-	-	-	-	NA	NA						5	b		
6150	Fleurettes brocolis, carottes, fèves et semoule à l'aneth	Heat treated vegetables	st	st	st	st	-	1.092	-	st	-	+	st	-	-	-	-	NA	NA						5	b		
2919	Poêlée paysanne	RTRH vegetables	+M	+M	+M	+M	+	0.429	+	+M	+	+	+M	+	+	+	+	PA	PA	0.488	+	+	+	PA	5	b		
3244	Colin d'Alaska sauce citron riz	RTRH (fish and rice)	+p	+p	+p	+p	+	2.133	+	+p	+	+	+p	+	+	+	+	PA	PA	2.201	+	+	+	PA	5	b		
3245	Merlu blanc aux légumes du soleil	RTRH (fish and vegetables)	+p	+p	+p	+p	+	1.324	+	+p	+	+	+p	+	+	+	+	PA	PA	1.705	+	+	+	PA	5	b		
3246	Pavé de saumon sauce oseille et ses pâtes	RTRH (fish and pasta)	+p	+p	+p	+p	+	2.136	+	+p	+	+	+p	+	+	+	+	PA	PA	2.242	+	+	+	PA	5	b		
3251	Pavé de saumon cru	Raw salmon	-	-	-	-	-	0.100	-	-			-			-	-	NA	NA						5	b		
3252	Colin d'Alaska sauce citron riz	RTRH (fish and rice)	st	st	st	st	-	0.020	-	st			st			-	-	NA	NA						5	b		
3253	Merlu blanc aux légumes du soleil	RTRH (fish and vegetables)	st	st	st	st	-	0.030	-	st			st			-	-	NA	NA	0.021	-	-	-	NA	5	b		
3254	Pavé de saumon sauce oseille et ses pâtes	RTRH (fish and pasta)	st	st	st	st	-	0.021	-	st			st			-	-	NA	NA						5	b		
6075	Brocolis, carottes, fèves, semoule à l'aneth	Heat treated vegetables	+p	+p	+p	+p	+	1.022	+	+p	+	+	+p	+	+	+	+	PA	PA	1.125	+	+	+	PA	5	c		
6496	Salade poulet campagnarde	Vegetables composite food	+1/2	+1/2	+M	+1/2	+	0.393	+	+1/2	+	+	+1/2	+	+	+	+	PA	PA	0.311	+	+	+	PA	5	c		
6497	Salade surimi- crudités	Vegetables composite food	+M	+1/2	+M	+M	+	1.427	+	+M	+	+	+1/2	+	+	+	+	PA	PA	1.215	+	+	+	PA	5	c		
6498	Salade crudité- Roquefort	Vegetables composite food	+M	+M	+M	+M	+	1.261	+	+M	+	+	+M	+	+	+	+	PA	PA	0.896	+	+	+	PA	5	c		
6499	Sandwich thon- crudités	Vegetables composite food	+M	+1/2	+m	+m	+	0.348	+	+M	+	+	+1/2	+	+	+	+	PA	PA	0.309	+	+	+	PA	5	c		
6500	Sandwich surimi- crudités- pamplemousse	Vegetables composite food	+M	+M	+M	+M	+	2.316	+	+M	+	+	+M	+	+	+	+	PA	PA	1.254	+	+	+	PA	5	c		
6501	Sandwich duo de saumon	Vegetables composite food	+M	+1/2	+M	+M	+	1.425	+	+M	+	+	+1/2	+	+	+	+	PA	PA	1.170	+	+	+	PA	5	c		
6503	Sandwich saumon fumé-crème d'asperge	Vegetables composite food	+1/2	+m	+M	+m	+	0.820	+	+1/2	+	+	+m	+	+	+	+	PA	PA	0.584	+	+	+	PA	5	c		
6587	Salade campagnarde	Vegetables composite food	-	-	-	-	-	0.075	-	-	/	/	-	/	-	-	-	NA	NA						5	c		
6588	Salade surimi crudités	Vegetables composite food	-	-	-	-	-	0.080	-	-	/	/	-	/	-	-	-	NA	NA						5	c		

SEAFOOD AND VEGETABLES																											
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type	
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C					
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment				
										RVS/XLD			RVS/Colorex											Tests of the reference method			
			XLD	Colorex	XLD	Colorex				Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)													
6591	Sandwich thon crudités	Vegetables composite food	-	-	-	-	-	0.097	-	-	/	/	-	/	-	-	-	NA	NA						5	c	
6592	Sandwich duo de saumon	Vegetables composite food	-	-	-	-	-	0.086	-	-	/	/	-	/	-	-	-	NA	NA						5	c	
6593	Sandwich surimi crudités	Vegetables composite food	-	-	-	-	-	0.094	-	-	/	/	-	/	-	-	-	NA	NA						5	c	
3247	Céleri rémoulade	RTE (celery)	+p	+p	+p	+p	+	0.681	+	+p	+	+	+p	+	+	+	+	PA	PA	0.870	+	+	+	PA	5	c	
3248	Coleslaw	RTE (carrots, cabbage)	st	st	st	st	-	0.033	-	st			st			-	-	NA	NA						5	c	
3255	Salade norvégienne	RTE (salad with fish)	-	-	-	-	-	0.029	-	-			-			-	-	NA	NA						5	c	
3256	Salade surimi thon	RTE (salad with tuna)	-	-	-	-	-	0.026	-	-			-			-	-	NA	NA						5	c	
3257	Salade thon olives	RTE (salad with olive tuna)	-	-	-	-	-	0.032	-	-			-			-	-	NA	NA						5	c	
3258	Coleslaw	RTE (carrots, cabbage)	st	st	-	-	-	0.029	-	st			st			-	-	NA	NA						5	c	
3259	Céleri rémoulade	RTE (celery)	st	st	st	st	-	0.023	-	st			st			-	-	NA	NA						5	c	

FEED PRODUCTS																										
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C												BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment			
			Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex				Latex Microgen (RVS/ Colorex)	Tests of the reference method															
6690	Viande bovine pour animaux	Raw beef products for animals	-	-	-	-	-	0.154	-	-	/	/	-	/	-	-	-	NA	NA						6	a
6691	Viande bovine pour animaux	Raw beef products for animals	-	-	-	-	-	0.191	-	-	/	/	-	/	-	-	-	NA	NA						6	a
6692	Viande bovine pour animaux	Raw beef products for animals	-	-	-	-	-	0.126	-	-	/	/	-	/	-	-	-	NA	NA						6	a
6811	Viande bovine pour animaux	Raw beef products for animals	+1/2	+p	+M	+M	+	0.264	+	+1/2	+	+	+p	+	+	+	+	PA	PA	0.249	+	+	+	PA	6	a
6812	Viande bovine pour animaux	Raw beef products for animals	+M	+p	+M	+M	+	0.384	+	+M	+	+	+p	+	+	+	+	PA	PA	0.423	+	+	+	PA	6	a
6951	Graisse pour alimentation animale	Raw fat	-	-	-	-	-	0.065	-	-	/	/	-	/	-	-	-	NA	NA						6	a
6975	Viande crue pour animaux	Raw meat for animals	-	-	-	-	-	0.118	-	-	/	/	-	/	-	-	-	NA	NA						6	a
6976	Viande crue pour animaux	Raw meat for animals	-	-	-	-	-	0.126	-	-	/	/	-	/	-	-	-	NA	NA						6	a
6977	Viande crue pour animaux	Raw meat for animals	-	-	-	-	-	0.123	-	-	/	/	-	/	-	-	-	NA	NA						6	a
6978	Viande crue pour animaux	Raw meat for animals	-	-	-	-	-	0.162	-	-	/	/	-	/	-	-	-	NA	NA						6	a
6979	Viande crue pour animaux	Raw meat for animals	-	-	-	-	-	0.162	-	-	/	/	-	/	-	-	-	NA	NA						6	a
102	Os pour animaux	Raw products for animals	+m	+1/2	+m	+1/2	+	2.704	+	+m	+	+	+1/2	+	+	+	+	PA	PA	2.858	+	+	+	PA	6	a
103	Viande bovine pour animaux	Raw meat for animals	-	-	-	-	-	0.150	-	-	/	/	-	/	-	-	-	NA	NA						6	a
104	Viande bovine pour animaux	Raw meat for animals	+m	+m	+m ni/	+m	+	0.733	+	+m	+	+	+m	+	+	+	+	PA	PA	0.873	+	+	+	PA	6	a
105	Os pour animaux	Raw products for animals	+m	+m	-	+1/2	+	0.193	-	+m	+	+	+m	+	+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	0.187	-	+	-	ND _{FN(alt)}	6	a
2990	Viande bovine pour animaux	Raw meat for animals	-	-	-	-	-	0.015	-	-			-			-	-	NA	NA						6	a
2991	Viande bovine pour animaux	Raw meat for animals	-	-	-	-	-	0.010	-	-			-			-	-	NA	NA						6	a
4330	Viande bovine pour animaux	Raw meat for animals	+M	+M	+m	+m	+	2.360	+	+M			+M	+	+	+	+	PA	PA	2.393	+	+	+	PA	6	a
4331	Viande bovine pour animaux	Raw meat for animals	+md/+	+m	+mni/+	+m	+	2.659	+	+md/+			+m	+w	+	+	+	PA	PA	2.584	+	+	+	PA	6	a
4332	Viande bovine pour animaux	Raw meat for animals	+mni/+	+m	+m	+mni/+	+	2.727	+	+mni/+			+m	+	+	+	+	PA	PA	2.636	+	+	+	PA	6	a
4333	Viande bovine pour animaux	Raw meat for animals	+m	+m	+mni/	+m	+	2.057	+	+m			+m	+	+	+	+	PA	PA	1.966	+	+	+	PA	6	a

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

FEED PRODUCTS																										
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C												BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment			
			RVS/XLD			RVS/Colorex				Tests of the reference method																
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)											
6465	Croquettes pour chien	Dried feed	st	st	st	st	-	0.082	-	st	-	+	st		-	-	-	NA	NA						6	b
6466	Croquettes pour chien	Dried feed	st	st	st	st	-	0.090	-	st	-	+	st		-	-	-	NA	NA						6	b
6698	Croquettes junior	Dried feed	st	st	st	st	-	0.063	-	st	/	/	st	/	-	-	-	NA	NA						6	b
6699	Croquettes à la volaille	Dried feed	st	st	st	st	-	0.078	-	st	/	/	st	/	-	-	-	NA	NA						6	b
6700	Croquettes riches en céréales	Dried feed	st	st	st	st	-	0.072	-	st	/	/	st	/	-	-	-	NA	NA						6	b
6948	Farine pour alimentation animale	Dried feed	-	-	-	-	-	0.134	-	-	/	/	-	/	-	-	-	NA	NA						6	b
6949	Farine pour alimentation animale	Dried feed	+M	+M	+M	+M	+	2.784	+	+M	+	+	+M	+	+	+	+	PA	PA	2.818	+	+	+	PA	6	b
6950	Farine pour alimentation animale	Dried feed	-	-	-	-	-	0.157	-	-	/	/	-	/	-	-	-	NA	NA						6	b
6984	Croquettes riches en céréales	Dried feed	st	st	st	st	-	0.069	-	st	/	/	st	/	-	-	-	NA	NA						6	b
6985	Croquettes bio	Dried feed	st	st	st	st	-	0.074	-	st	/	/	st	/	-	-	-	NA	NA						6	b
6986	Croquettes complet	Dried feed	st	st	st	st	-	0.066	-	st	/	/	st	/	-	-	-	NA	NA						6	b
87	Croquettes pour chats	Dried feed	+p	+p	+p	+p	+	2.909	+	+p	+	+	+p	+	+	+	+	PA	PA	2.974	+	+	+	PA	6	b
88	Croquettes pour chien	Dried feed	+p	+p	+p	+p	+	2.950	+	+p	+	+	+p	+	+	+	+	PA	PA	2.983	+	+	+	PA	6	b
92	Croquettes pour chats	Dried feed	+p	+p	+p	+p	+	2.941	+	+p	+	+	+p	+	+	+	+	PA	PA	3.076	+	+	+	PA	6	b
93	Croquettes pour chien	Dried feed	+p	+p	+p	+p	+	0.602	+	+p	+	+	+p	+	+	+	+	PA	PA	0.695	+	+	+	PA	6	b
96	Croquettes pour chien	Dried feed	+p	+p	+p	+p	+	1.285	+	+p	+	+	+p	+	+	+	+	PA	PA	1.361	+	+	+	PA	6	b
124	Aliment complet pour chiens	Dried products for animals	+p	+p	+p	+p	+	1.808	+	+p	+	+	+p	+	+	+	+	PA	PA	1.520	+	+	+	PA	6	b
126	Aliment complet pour chiens	Dried products for animals	+p	+p	+p	+p	+	2.721	+	+p	+	+	+p	+	+	+	+	PA	PA	2.599	+	+	+	PA	6	b
127	Aliment complet pour chiens	Dried products for animals	+p	+p	+p	+p	+	2.882	+	+p	+	+	+p	+	+	+	+	PA	PA	2.965	+	+	+	PA	6	b
200	Tourteau de soja	Dried products for animals	+1/2	+M	+1/2	+m	+	2.534	+	+1/2	+		+M	+	+	+	+	PA	PA	2.850	+	+	+	PA	6	b
201	Tourteau de soja	Dried products for animals	+m	+m	+m	+p	+	2.378	+	+m	+		+m	+	+	+	+	PA	PA	2.715	+	+	+	PA	6	b
202	Tourteau de soja	Dried products for animals	+1/2	+m	+m	+m	+	2.402	+	+1/2	+		+m	+	+	+	+	PA	PA	2.792	+	+	+	PA	6	b
203	Tourteau de soja	Dried products for animals	+M	+m	+M	+p	+	2.521	+	+M	+		+m	+	+	+	+	PA	PA	2.875	+	+	+	PA	6	b
204	Tourteau de soja	Dried products for animals	+M	+m	+M	+p	+	0.722	+	+M	+		+m	+	+	+	+	PA	PA	0.775	+	+	+	PA	6	b
205	Granulés pour chevaux	Dried products for animals	+p	+p	+p	+p	+	0.482	+	+p	+		+p	+	+	+	+	PA	PA	0.920	+	+	+	PA	6	b
206	Granulés pour veaux	Dried products for animals	+p	+p	+p	+p	+	1.465	+	+p	+		+p	+	+	+	+	PA	PA	1.471	+	+	+	PA	6	b

FEED PRODUCTS																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type	
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment					
			RVS/XLD			RVS/Colorex				Tests of the reference method																		
			XLD	Colorex	XLD	Colorex				Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)														
207	Granulés pour morcs	Dried products for animals	+p	+p	+p	+p	+	0.550	+	+p	+		+p	+	+	+	+	PA	PA	0.619	+	+	+	PA	6	b		
208	Granulés pour lapins	Dried products for animals	st	st	st	st	-	0.060	-	st	/		st	/	-	-	-	NA	NA						6	b		
209	Farine de blé pour porcs	Dried products for animals	+p	+p	+p	+p	+	0.363	+	+p	+		+p	+	+	+	+	PA	PA	0.493	+	+	+	PA	6	b		
210	Farine pour porcs	Dried products for animals	+/-m/+	+m	+m	+p	+	0.560	+	+/-m/+	+		+m	+	+	+	+	PA	PA	0.934	+	+	+	PA	6	b		
211	Farine pour volailles	Dried products for animals	+p	+p	+p	+p	+	2.797	+	+p	+		+p	+	+	+	+	PA	PA	2.854	+	+	+	PA	6	b		
212	Grains pour volailles	Dried products for animals	+p	+p	+p	+p	+	2.320	+	+p	+		+p	+	+	+	+	PA	PA	2.589	+	+	+	PA	6	b		
213	Tourteau de soja	Dried products for animals	-	-	-	-	-	0.132	-	-	/	/	-	/	-	-	-	NA	NA						6	b		
214	Tourteau mix	Dried products for animals	st	st	-	st	-	0.097	-	st	/	/	st	/	-	-	-	NA	NA						6	b		
215	Tourteau de soja	Dried products for animals	-	-	-	-	-	0.121	-	-	/	/	-	/	-	-	-	NA	NA						6	b		
216	Tourteau	Dried products for animals	-	-	-	-	-	0.085	-	-	/	/	-	/	-	-	-	NA	NA						6	b		
217	Granulés pour vaches laitières	Dried products for animals	st	st	-	-	-	0.064	-	st	/	/	st	/	-	-	-	NA	NA						6	b		
6693	Bouchée au thon et saumon	Heat processed products for animals	st	st	st	st	-	0.096	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
6694	Terrine à l'agneau	Heat processed products for animals	st	st	st	st	-	0.078	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
6695	Emincé en gelée à la dinde	Heat processed products for animals	st	st	st	st	-	0.073	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
6696	Terrines aux filets de thon	Heat processed products for animals	st	st	st	st	-	0.071	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
6697	Saucisson pour chien	Heat processed products for animals	st	st	st	st	-	0.061	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
6980	Terrine de blanc de poulet	Raw beef products for animals	st	st	st	st	-	0.061	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
6981	Terrine au poulet	Raw beef products for animals	st	st	st	st	-	0.073	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
6982	Bouchées en sauce au bœuf	Raw beef products for animals	st	st	st	st	-	0.071	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
6983	Saucisson pour chien	Raw beef products for animals	st	st	st	st	-	0.078	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
97	Saucisson pour chien	Dried feed	+p	+p	+p	+p	+	2.950	+	+p	+	+	+p	+	+	+	+	PA	PA	3.180	+	+	+	PA	6	c		

FEED PRODUCTS																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type	
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C													BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C							
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment					
			RVS/XLD			RVS/Colorex				Tests of the reference method																		
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)													
98	Saucisson pour chien	Dried feed	+p	+p	+p	+p	+	2.963	+	+p	+	+	+p	+	+	+	+	PA	PA	3.159	+	+	+	PA	6	c		
99	Terrine au canard et à la dinde	Raw beef products for animals	+p	+p	+p	+p	+	2.775	+	+p	+	+	+p	+	+	+	+	PA	PA	2.548	+	+	+	PA	6	c		
100	Terrine de filets de thon	Raw beef products for animals	+p	+p	+p	+p	+	0.709	+	+p	+	+	+p	+	+	+	+	PA	PA	0.835	+	+	+	PA	6	c		
101	Terrine au poulet	Raw beef products for animals	+p	+p	+p	+p	+	2.925	+	+p	+	+	+p	+	+	+	+	PA	PA	2.983	+	+	+	PA	6	c		
123	Emincé en gelée au saumon et aux carottes	Jelly with salmon and carrot	+p	+p	+p	+p	+	1.118	+	+p	+	+	+p	+	+	+	+	PA	PA	1.450	+	+	+	PA	6	c		
224	Pâté pour chien	Heat treated product for dog	st	st	st	st	-	0.080	-	st	/	/	st	/	-	-	-	NA	NA						6	c		
2931	Saucisse pour chien au bœuf	Sausages for dogs	+p	+p	+p	+p	+	1.425	+	+p	+	+	+p	+	+	+	+	PA	PA	1.846	+	+	+	PA	6	c		
2992	Saucisse pour chien au bœuf	Sausages for dogs	st	st	st	st	-	0.016	-	st			st			-	-	NA	NA						6	c		
2993	Terrine pour chat au lapin	Terrine for cats	st	st	st	st	-	0.025	-	st			st			-	-	NA	NA						6	c		
2994	Terrine au bœuf pour chat	Terrine for cats	st	st	st	st	-	0.005	-	st			st			-	-	NA	NA						6	c		

PRODUCTION ENVIRONMENTAL SAMPLES																										
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C													BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C					
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment			
										RVS/XLD		RVS/Colorex		Tests of the reference method												
			XLD	Colorex	XLD	Colorex				Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex		Latex Microgen (RVS/ Colorex)											
3551	Eau sortie plumeuse (usine volaille)	Process water (poultry industry)	-	-	-	-	-	0.128	-	-			-			-	-	NA	NA						7	a
3552	Eau de rinçage carcasse (usine volaille)	Process water (poultry industry)	-	-	-	-	-	0.088	-	-			-			-	-	NA	NA						7	a
3553	Eau de sortie plumeuse (usine volaille)	Process water (poultry industry)	-	-	-	-	-	0.105	-	-			-			-	-	NA	NA						7	a
3555	Eau bac échaudoir (usine volaille)	Process water (poultry industry)	-	-	-	-	-	0.083	-	-			-			-	-	NA	NA						7	a
3557	Eau bac échaudoir n°2 (usine volaille)	Process water (poultry industry)	-	-	-	-	-	0.128	-	-			-			-	-	NA	NA						7	a
3558	Eau plumeuse (usine volaille)	Process water (poultry industry)	-	-	-	-	-	0.105	-	-			-			-	-	NA	NA						7	a
3559	Eau plumeuse (usine volaille)	Process water (poultry industry)	-	-	-	-	-	0.109	-	-			-			-	-	NA	NA						7	a
4029	Eau goulotte évacuation	Process water (poultry industry)	-	-	-	-	-	0.091	-	-			-			-	-	NA	NA						7	a
4455	Eau de siphon évacuation (atelier végétaux)	Siphon water (vegetables industry)	-	-	-	-	-	0.075	-	-			-			-	-	NA	NA						7	a
4456	Eau de siphon évacuation (atelier végétaux)	Siphon water (vegetables industry)	st	-	-	-	-	0.081	-	st			-			-	-	NA	NA						7	a
4516	Eau de siphon (atelier végétaux)	Siphon water (vegetables industry)	-	-	-	-	-	0.186	-	-			-			-	-	NA	NA						7	a
4517	Eau de siphon (atelier végétaux)	Siphon water (vegetables industry)	-	-	-	-	-	0.056	-	-			-			-	-	NA	NA						7	a
4518	Eau de siphon (atelier végétaux)	Siphon water (vegetables industry)	-	-	-	-	-	0.083	-	-			-			-	-	NA	NA						7	a
4519	Eau de siphon (atelier végétaux)	Siphon water (vegetables industry)	-	-	-	-	-	0.049	-	-			-			-	-	NA	NA						7	a
919	Eau remorquage carcasse	Process water (pork industry)	+P	+P	+P	+P	+	2.915	+	+P	+	+	+P	+	+	+	+	PA	PA	2.700	+	+	+	PA	7	a
920	Eau bac échaudage porc	Process water (pork and beef industry)	+P	+P	+P	+P	+	2.830	+	+P	+	+	+P	+	+	+	+	PA	PA	2.729	+	+	+	PA	7	a
921	Eau rinçage bac stockage viande porc	Process water (pork industry)	+P	+P	+M	+P	+	2.791	+	+P	+	+	+P	+	+	+	+	PA	PA	2.685	+	+	+	PA	7	a
922	Eau rinçage robot découpe porc saumuré	Process water (pork industry)	+P	+P	+P	+P	+	2.876	+	+P	+	+	+P	+	+	+	+	PA	PA	2.648	+	+	+	PA	7	a
1026	Eau rinçage hachoir	Process water (pork industry)	+M	+p	+M	+M	+	2.746	+	+M	+	+	+p	+	+	+	+	PA	PA	2.744	+	+	+	PA	7	a

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

PRODUCTION ENVIRONMENTAL SAMPLES																											
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C					
								O.D.	Result	Confirmatory tests						Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment			
			RVS/XLD			RVS/Colorex				Tests of the reference method																	
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)												
1029	Eau de process foisonneur trémie	Process water (chocolate industry)	+M	+M	+M	+M	+	0.427	+	+M	+	+	+M	+	+	+	+	PA	PA	0.433	+	+	+	PA	7	a	
1030	Eau de process foisonneur circulation	Process water (chocolate industry)	+M	+M	+M	+M	+	0.388	+	+M	+	+	+M	+	+	+	+	PA	PA	0.369	+	+	+	PA	7	a	
1031	Eau de process (pompe+homogén éisateur fromage chèvre)	Process water (dairy industry)	+M	+p	+M	+p	+	0.457	+	+M	+	+	+p	+	+	+	+	PA	PA	0.355	+	+	+	PA	7	a	
1032	Eau de process (fromage chèvre)	Process water (dairy industry)	+M	+p	+M	+p	+	0.456	+	+M	+	+	+p	+	+	+	+	PA	PA	0.350	+	+	+	PA	7	a	
3250	Eau de process (industrie carné)	Process water (meat industry)	+p	+p	+p	+p	+	2.689	+	+p	+	+	+p	+	+	+	+	PA	PA	2.759	+	+	+	PA	7	a	
3781	Eau de rinçage marmite cuisson compote	Rinsed water (fruits)	+p	+p	+p	+p	+	2.640	+	+p	+w	+	+p	+w	+	+	+	PA	PA	2.589	+	+	+	PA	7	a	
3782	Eau de rinçage marmite cuisson haricots verts	Rinsed water (vegetables)	+p	+p	+p	+p	+	2.601	+	+p	+w	+	+p	+w	+	+	+	PA	PA	2.606	+	+	+	PA	7	a	
3783	Eau de rinçage découpe poulet	Rinsed water (chicken)	+p	+p	+p	+p	+	2.413	+	+p	+w	+	+p	+w	+	+	+	PA	PA	2.160	+	+	+	PA	7	a	
3458	Chiffonnette Dyson (usine porc/bœuf)	Wipe Dyson (pork/beef industry)	-	-	-	+m ni (ox+)	-	0.100	-	-			-			-	-	NA	NA	0.127	-	-	-	NA	7	b	
3459	Chiffonnette lavabo sas (usine porc/bœuf)	Wipe sink (pork/beef industry)	-	-	-	-	-	0.090	-	-			-			-	-	NA	NA						7	b	
3460	Chiffonnette environnement fondoir (usine porc/bœuf)	Wipe environment (pork/beef industry)	-	-	-	-	-	0.100	-	-			-			-	-	NA	NA	0.101	-		-	NA	7	b	
3463	Chiffonnette rebord n°6 (usine porc/bœuf)	Wipe n°6 (pork/beef industry)	-	-	-	-	-	0.089	-	-			-			-	-	NA	NA	0.103	-		-	NA	7	b	
3464	Chiffonnette rebord n°7 (usine porc/bœuf)	Wipe n°7 (pork/beef industry)	-	-	-	-	-	0.104	-	-			-			-	-	NA	NA						7	b	
3467	Chiffonnette mur (usine porc/bœuf)	Wipe wall (pork/beef industry)	-	-	-	-	-	0.109	-	-			-			-	-	NA	NA						7	b	
3560	Chiffonnette sol avant plumeuse (usine volaille)	Wipe ground (poultry industry)	-	-	-	-	-	0.114	-	-			-			-	-	NA	NA						7	b	
3561	Chiffonnette sol éviscération (usine volaille)	Wipe ground (poultry industry)	-	-	-	-	-	0.190	-	-			-			-	-	NA	NA						7	b	
3562	Chiffonnette crochets après abatage (usine volaille)	Wipe (poultry industry)	-	-	-	-	-	0.172	-	-			-			-	-	NA	NA						7	b	

PRODUCTION ENVIRONMENTAL SAMPLES																										
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																	Category	Type
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C													BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C					
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment			
			RVS/XLD		RVS/Colorex					Tests of the reference method																
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)											
3563	Chiffonnette sol fin de chaine (usine volaille)	Wipe ground (poultry industry)	-	-	-	-	-	0.116	-	-			-			-	-	NA	NA						7	b
3564	Chiffonnette mur abatage (usine volaille)	Wipe wall (poultry industry)	-	-	-	-	-	0.100	-	-			-			-	-	NA	NA						7	b
3565	Chiffonnette mur échaudoir (usine volaille)	Wipe wall (poultry industry)	-	-	-	-	-	0.096	-	-			-			-	-	NA	NA						7	b
3566	Chiffonnette bac éviscération n°2 (usine volaille)	Wipe (poultry industry)	+1(NC)	-	+mni(NC)	-	-	0.128	-	+1(NC)			-			-	-	NA	NA						7	b
4032	Lingette mur près bac échaudoir	Wipe (poultry industry)	-	-	-	-	-	0.124	-	-			-			-	-	NA	NA						7	b
4033	Chiffonnette paroi plumeuse	Wipe (poultry industry)	-	-	-	-	-	0.153	-	-			-			-	-	NA	NA						7	b
4035	Chiffonnette bac éviscération	Wipe (poultry industry)	-	-	-	-	-	0.097	-	-			-			-	-	NA	NA						7	b
4036	Chiffonnette paroi bac échaudoir	Wipe (poultry industry)	-	-	-	-	-	0.095	-	-			-			-	-	NA	NA						7	b
4037	Chiffonnette sol sous bac éviscération	Wipe (poultry industry)	-	-	-	+m (NC)	-	0.163	-	-			-			-	-	NA	NA	0.067	-	-	-	NA	7	b
4457	Chiffonnette ustensiles (atelier végétaux)	Wipe (vegetables industry)	-	-	-	-	-	0.099	-	-			-			-	-	NA	NA						7	b
4458	Chiffonnette ustensiles (atelier végétaux)	Wipe (vegetables industry)	-	-	st	st	-	0.770	-	-			-			-	-	NA	NA						7	b
4460	Chiffonnette conditionnement (atelier végétaux)	Wipe (vegetables industry)	st	st	st	st	-	0.075	-	st			st			-	-	NA	NA						7	b
4521	Chiffonnettes stockage produits finis (atelier végétaux)	Wipe (vegetables industry)	-	-	-	-	-	0.048	-	-			-			-	-	NA	NA						7	b
4522	Chiffonnettes chariot préparation (atelier végétaux)	Wipe (vegetables industry)	-	-	-	-	-	0.087	-	-			-			-	-	NA	NA						7	b
923	Chiffonnette plateforme onglet porc	Wipe (pork and beef industry)	+P	+P	+P	+P	+	2.801	+	+P	+	+	+P	+	+	+	+	PA	PA	2.640	+	+	+	PA	7	b
924	Chiffonnette plumeuse 1	Wipe (poultry industry)	st	st	st	st	-	0.059	-	st	/	/	st	/	/	-	-	NA	NA				0		7	b
925	Chiffonnette plumeuse 3	Wipe (poultry industry)	-	-	+md	+md	+	0.094	-	-	/	/	-	/	/	-	-	ND _{FN(alt)}	ND _{FN(alt)}	0.238	+	- (5RVS, 5MKTTn, 5MSRV)	-	PA _{FP(alt)}	7	b
926	Chiffonnette plan travail poulet saumuré	Wipe (poultry industry)	+M	+P	+P	+P	+	0.300	+	+M	+	+	+P	+	+	+	+	PA	PA	0.357	+	+	+	PA	7	b

PRODUCTION ENVIRONMENTAL SAMPLES																												
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type	
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C						
			XLD	Colorex	XLD	Colorex		O.D.	Result	Confirmatory tests						Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment				
										RVS/XLD			RVS/Colorex		Tests of the reference method													
										Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)														
927	Chiffonnette plan de travail saucisse volaille	Wipe (poultry industry)	+P	+P	+P	+P	+	0.572	+	+P	+	+	+P	+	+	+	+	PA	PA	0.638	+	+	+	PA	7	b		
928	Chiffonnette grille égouttage poulets crus	Wipe (poultry industry)	+M	+P	+M	+P	+	0.462	+	+M	+	+	+P	+	+	+	+	PA	PA	0.874	+	+	+	PA	7	b		
929	Chiffonnette filtre à lait 1	Wipe (dairy industry)	+P	+P	+P	+P	+	1.552	+	+P	+	+	+P	+	+	+	+	PA	PA	1.922	+	+	+	PA	7	b		
930	Chiffonnette filtre à lait 2	Wipe (dairy industry)	+P	+P	+P	+P	+	1.572	+	+P	+	+	+P	+	+	+	+	PA	PA	1.987	+	+	+	PA	7	b		
1024	Chiffonnette bol broyage	Wipe (pork industry)	+M	+p	+M	+p	+	2.821	+	+M	+	+	+p	+	+	+	+	PA	PA	2.687	+	+	+	PA	7	b		
4334	Chiffonnette knacks cutter	Wipe (pork industry)	+M	+M	+M	+1/2	+	0.692	+	+M			+M	+	+	+	+	PA	PA	0.816	+	+	+	PA	7	b		
4335	Chiffonnette knacks cutter	Wipe (pork industry)	-	-	-	-	-	0.029	-	-			-			-	-	NA	NA	0.022	-		-	NA	7	b		
4336	Chifonnette poussoir	Wipe (pork industry)	+p	+p	+p	+p	+	2.446	+	+p			+p	+	+	+	+	PA	PA	2.309	+	+	+	PA	7	b		
3554	Eau caniveau plumeuse (usine volaille)	Process water (poultry industry)	-	-	-	-	-	0.107	-	-			-			-	-	NA	NA						7	c		
3556	Eau de siphon évacuation éviscération (usine volaille)	Siphon water (poultry industry)	-	-	-	-	-	0.140	-	-			-			-	-	NA	NA						7	c		
4031	Lingette poussière mur plumeuse	Dusts (poultry industry)	-	-	-	-	-	0.109	-	-			-			-	-	NA	NA						7	c		
4228	Poussières laiterie	Dusts (dairy industry)	st	st	st	st	-	0.039	-	st			st			-	-	NA	NA						7	c		
4231	Poussières laiterie	Dusts (dairy industry)	st	st	st	st	-	0.029	-	st			st			-	-	NA	NA						7	c		
4232	Poussières laiterie	Dusts (dairy industry)	st	st	st	st	-	0.050	-	st			st			-	-	NA	NA						7	c		
4233	Poussières laiterie	Dusts (dairy industry)	st	st	st	st	-	0.045	-	st			st			-	-	NA	NA						7	c		
4234	Poussières laiterie	Dusts (dairy industry)	st	st	st	st	-	0.048	-	st			st			-	-	NA	NA						7	c		
931	Chiffonnette poussières	Dust (dairy industry)	+P	+P	+P	+P	+	1.350	+	+P	+	+	+P	+	+	+	+	PA	PA	1.495	+	+	+	PA	7	c		
932	Chiffonnette poussières	Dust (dairy industry)	+M	+M	+M	+M	+	1.465	+	+M	+	+	+M	+	+	+	+	PA	PA	1.690	+	+	+	PA	7	c		
933	Chiffonnette poussières	Dust (dairy industry)	+M	+M	+M	+M	+	0.725	+	+M	+	+	+M	+	+	+	+	PA	PA	1.042	+	+	+	PA	7	c		
1019	Chiffonnette poussières bloc électrique	Wipe (pork industry)	+M	+M	+p	+p	+	2.866	+	+M	+	+	+M	+	+	+	+	PA	PA	2.719	+	+	+	PA	7	c		
2920	Eponge (Poussières laiterie)	Dusts sponge (dairy industry)	-	-	+md/-	-	-	0.004	-	-			-			-	-	NA	NA						7	c		
2921	Eponge (Poussières laiterie)	Dusts sponge (dairy industry)	-	-	-	-	-	0.006	-	-			-			-	-	NA	NA						7	c		

PRODUCTION ENVIRONMENTAL SAMPLES																													
N° Sample	French name product	English name product	Reference method: ISO 6579*					Alternative method: Solus <i>Salmonella</i> ELISA																		Category	Type		
			RVS broth		MKTTn broth		Result	BPW for 16 h at 37°C / RVS for 21 h at 41,5°C														BPW for 16 h at 37°C / RVS for 21 h at 41,5°C + 72 h at 5°±3°C							
								O.D.	Result	Confirmatory tests					Final result (RVS/ latex)	Final result (Ref tests)	Agree- ment RVS	Agree- ment Ref tests	O.D.	Re sult	Confir- matory tests	Final result	Agree- ment						
			RVS/XLD			RVS/Colorex				Tests of the reference method																			
			XLD	Colorex	XLD	Colorex					Typical colonies	Latex Microgen	GN-ID	RVS/ Colorex	Latex Microgen (RVS/ Colorex)														
2932	Chiffonnette poussières cellule de cryosas (boulangerie)	Dust wipe (bakery)	+p	+p	+p	+p	+	2.441	+	+p	+	+	+p	+	+	+	+	PA	PA	2.346	+	+	+	PA	7	c			
2933	Chiffonnette poussières laminoir (boulangerie)	Dust wipe (bakery)	+p	+p	+p	+p	+	2.561	+	+p	+	+	+p	+	+	+	+	PA	PA	2.424	+	+	+	PA	7	c			
2979	Chiffonnette poussières four (charcuterie)	Dust wipe (delicatessen)	st	st	st	st	-	0.043	-	st			st			-	-	NA	NA						7	c			
2980	Chiffonnette poussières micro ondes (charcuterie)	Dust wipe (delicatessen)	st	st	st	st	-	0.010	-	st			st			-	-	NA	NA						7	c			
2981	Chiffonnette poussières cellule de cuisson (charcuterie)	Dust wipe (delicatessen)	st	st	st	st	-	0.002	-	st			st			-	-	NA	NA						7	c			
3784	Déchets filets de poulet	Chicken dusts	+M	+M	+M	+M	+	2.356	+	+M	+w	+	+M	+w	+	+	+	PA	PA	2.207	+	+	+	PA	7	c			

Appendix 5 – Relative level of detection study: raw data

Deli-salad (Renewal study 2017)

Salmonella Mbandaka Ad914

Aerobic mesophilic flora : 40 cfu/g

N° sample	Level	Contamination level- (cfu/sample)-MPN determination	Reference method: ISO 6579♦					Number positive samples/Total	Alternative method: SOLUS Salmonella ELISA 16h at 37°C BPW /21h at 41.5°C 21h				Number positive samples/Total
			RVS broth		MKTTn broth		Final result		O.D.	Result	Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP							
3202	0	/	st	st	-	-	-	0/5	0.025	-	-	-	0/5
3203			st	st	-	-	-		0.081	-	-	-	
3204			st	st	-	-	-		0.040	-	-	-	
3205			-	-	-	-	-		0.033	-	-	-	
3206			st	st	-	-	-		0.020	-	-	-	
3207	Low	0.6	+p	+p	+p	+p	+	10/20	0.915	+	+	+	10/20
3208			+p	+p	+p	+p	+		0.640	+	+	+	
3209			+p	+p	st	st	+		0.305	+	+	+	
3210			+p	+p	+p	+p	+		1.128	+	+	+	
3211			st	st	st	st	-		0.163	-	-	-	
3212			st	st	st	st	-		0.042	-	-	-	
3213			st	st	st	st	-		0.034	-	-	-	
3214			st	st	st	st	-		0.020	-	-	-	
3215			+p	+p	+p	+p	+		0.980	+	+	+	
3216			st	st	st	st	-		0.031	-	-	-	
3217			st	st	st	st	-		0.029	-	-	-	
3218			st	st	st	st	-		0.025	-	-	-	
3219			st	st	st	st	-		0.022	-	-	-	
3220			+p	+p	+p	+p	+		1.087	+	+	+	
3221			+p	+p	+p	+p	+		0.852	+	+	+	
3222			+p	+p	+p	+p	+		0.824	+	+	+	
3223			st	st	st	st	-		0.034	-	-	-	
3224			+p	+p	+p	+p	+		0.778	+	+	+	
3225			st	st	st	st	-		0.047	-	-	-	
3226			+p	+p	+p	+p	+		0.767	+	+	+	
3227	High	1.7	+p	+p	+p	+p	+	4/5	0.699	+	+	+	4/5
3228			+p	+p	+p	+p	+		0.647	+	+	+	
3229			st	st	st	st	-		0.036	-	-	-	
3230			+p	+p	+p	+p	+		0.817	+	+	+	
3231			+p	+p	+p	+p	+		0.721	+	+	+	

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

Ground beef*Salmonella* Infantis 128Aerobic mesophilic flora: 1.8×10^3 cfu/g (5915-5944)-6.0.102 cfu/g (6247-6258)

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦					Number positive samples/Total	Alternative method: SOLUS <i>Salmonella</i> ELISA				Number positive samples/Total
			RVS		MKTTn		Result		BPW 16H 37°C /RVS 21H 41.5°C				
			XLD	Colorex	XLD	Colorex			D.O.	Result	Confirmatory tests	Final result	
5915	0	/	-	-	-	-	-	0/6	0.032	-	-	-	0/6
5916			-	-	-	-	-		0.034	-	-	-	
5917			st	st	-	-	-		0.017	-	-	-	
5918			st	st	-	-	-		0.012	-	-	-	
5919			-	-	-	-	-		0.053	-	-	-	
5920			-	-	-	-	-		0.046	-	-	-	
5921	1	0.1	st	st	-	-	-	0/6	0.032	-	-	-	0/6
5922			st	st	-	-	-		0.016	-	-	-	
5923			-	-	-	-	-		0.044	-	-	-	
5924			-	-	-	-	-		0.031	-	-	-	
5925			st	st	-	-	-		0.018	-	-	-	
5926			st	st	-	-	-		0.018	-	-	-	
5927	2	0.2	-	-	-	-	-	0/6	0.039	-	-	-	0/6
5928			-	-	-	-	-		0.065	-	-	-	
5929			st	st	-	-	-		0.023	-	-	-	
5930			-	-	-	-	-		0.062	-	-	-	
5931			st	st	-	-	-		0.017	-	-	-	
5932			-	-	-	-	-		0.038	-	-	-	
5933	3	0.5	+p	+p	+p	+p	+	4/6	2.93	+	+	+	4/6
5934			st	st	st	st	-		0.023	-	-	-	
5935			+p	+p	+p	+p	+		2.769	+	+	+	
5936			+p	+p	+2col ni	+p	+		2.815	+	+	+	
5937			+p	+p	+p	+p	+		2.905	+	+	+	
5938			-	-	-	-	-		0.037	-	-	-	

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

Ground beef*Salmonella* Infantis 128Aerobic mesophilic flora: 1.8×10^3 cfu/g (5915-5944)-6.0.102 cfu/g (6247-6258)

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦					Alternative method: SOLUS <i>Salmonella</i> ELISA					
			RVS		MKTTn		Result	Number positive samples/Total	BPW 16H 37°C /RVS 21H 41.5°C				Number positive samples/Total
			XLD	Colorex	XLD	Colorex			D.O.	Result	Confirmatory tests	Final result	
6247	4	0.7	-	-	-	-	-	2/6	0.098	-	-	-	2/6
6248			+p	+p	+p	+p	+		2.958	+	+	+	
6249			-	-	-	-	-		0.097	-	-	-	
6250			+p	+p	+p	+p	+		2.881	+	+	+	
6251			-	-	-	-	-		0.076	-	-	-	
6252			st	st	st	st	-		0.073	-	-	-	
6253	5	1.7	st	st	-	-	-	3/6	0.14	-	-	-	2/6
6254			-	-	-	-	-		0.14	-	-	-	
6255			-	-	1col ni/+	+m ni/+	+		0.147	-	-	-	
6256			+m	+m	+m	+m	+		3.042	+	+	+	
6257			-	-	-	-	-		0.093	-	-	-	
6258			+m	+m	+m	+m	+		2.954	+	+	+	
5939	6	2.3	st	st	-	-	-	3/6	0.015	-	-	-	3/6
5940			+p	+p	+p	+p	+		2.991	+	+	+	
5941			+p	+p	+p	+p	+		2.901	+	+	+	
5942			-	-	-	-	-		0.04	-	-	-	
5943			+p	+p	+M	+p	+		2.85	+	+	+	
5944			-	-	-	-	-		0.034	-	-	-	
6385	7	5.7	+M	+m	+1/2	+1/2	+	6/6	2.815	+	+	+	6/6
6386			+M	+m	+M	+1/2	+		2.761	+	+	+	
6387			+M	+m	+M	+m	+		2.798	+	+	+	
6388			+1/2	+m	+M	+m	+		2.815	+	+	+	
6389			+M	+M	+M	+M	+		2.764	+	+	+	
6390			+M	+1/2	+M	+M	+		2.776	+	+	+	

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

ADRIA

71/101

10 July 2025

Summary report (Version 0)**Solus *Salmonella* ELISA**

Raw milk

Salmonella Montevideo Ad912

Aerobic mesophilic flora: 4.5×10^4 cfu/g

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦						Alternative method: SOLUS Salmonella ELISA				
			RVS		MKTTn		Result	Number positive samples/Total	BPW 16H 37°C /RVS 21H 41.5°C				Number positive samples/Total
			XLD	Colorex	XLD	Colorex			D.O.	Result	Confirmatory tests	Final result	
542	0	/	-	-	-	-	-	0/6	0.105	-	-	-	0/6
543			-	-	-	-	-		0.102	-	-	-	
544			-	-	-	-	-		0.104	-	-	-	
545			-	-	-	-	-		0.09	-	-	-	
546			-	-	-	-	-		0.1	-	-	-	
547			-	-	-	-	-		0.109	-	-	-	
737	5	0.2	-	-	-	-	-	0/6	0.096	-	-	-	0/6
738			-	-	-	-	-		0.138	-	-	-	
739			-	-	-	-	-		0.124	-	-	-	
740			-	-	-	-	-		0.1	-	-	-	
741			-	-	-	-	-		0.095	-	-	-	
742			-	-	-	-	-		0.116	-	-	-	
743	6	0.3	-	-	-	-	-	2/6	0.126	-	-	-	2/6
744			-	-	-	-	-		0.149	-	-	-	
745			-	-	-	-	-		0.143	-	-	-	
746			+M	+M	+1/2	+M	+		0.586	+	+	+	
747			-	-	-	-	-		0.146	-	-	-	
748			+M	+M	+M	+M	+		0.307	+	+	+	
548	1	0.5	+M	+M	+1/2	+1/2	+	5/6	0.349	+	+	+	5/6
549			+M	+M	+M	+M	+		0.537	+	+	+	
550			-	-	-	-	-		0.094	-	-	-	
551			+1/2	+1/2	+1/2	+1/2	+		0.328	+	+	+	
552			+M	+M	+M	+1/2	+		0.658	+	+	+	
553			+M	+M	+1/2	+M	+		0.494	+	+	+	
554	2	1	+M	+M	+1/2	+M	+	5/6	0.429	+	+	+	5/6
555			+M	+1/2	+M	+1/2	+		0.298	+	+	+	
556			+M	+M	+1/2	+M	+		0.503	+	+	+	
557			+1/2	+M	+M	+1/2	+		0.362	+	+	+	
558			-	-	-	-	-		0.092	-	-	-	
559			+M	+1/2	+m	+1/2	+		0.378	+	+	+	
560	3	2	+1/2	+1/2	+m	+M	+	6/6	2.918	+	+	+	6/6
561			+1/2	+1/2	+m	+1/2	+		0.428	+	+	+	
562			+1/2	+M	+1/2	+1/2	+		0.467	+	+	+	
563			+M	+M	+1/2	+1/2	+		0.352	+	+	+	
564			+1/2	+M	+1/2	+M	+		1.445	+	+	+	
565			+M	+M	+m	+1/2	+		0.336	+	+	+	
566	4	4	+1/2	+M	+M	+M	+	6/6	1.464	+	+	+	6/6
567			+M	+M	+1/2	+1/2	+		0.756	+	+	+	
568			+M	+M	+1/2	+1/2	+		1.142	+	+	+	
569			+M	+M	+1/2	+m	+		0.405	+	+	+	
570			+M	+M	+1/2	+M	+		2.23	+	+	+	
571			+M	+M	+1/2	+M	+		0.714	+	+	+	

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

ADRIA

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10 July 2025

Summary report (Version 0)**Solus Salmonella ELISA**

Whole pasteurized egg product*Salmonella* Enteritidis 465

Aerobic mesophilic flora: <200 cfu/g

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦					Alternative method: SOLUS <i>Salmonella</i> ELISA					
			RVS		MKTTn		Result	Number positive samples/Total	BPW 16H 37°C /RVS 21H 41.5°C				Number positive samples/Total
			XLD	Colorex	XLD	Colorex			D.O.	Result	Confirmatory tests	Final result	
5975	0	/	st	st	st	st	-	0/6	0.024	-	-	-	0/6
5976			st	st	st	st	-		0.021	-	-	-	
5977			st	st	st	st	-		0.018	-	-	-	
5978			st	st	st	st	-		0.028	-	-	-	
5979			st	st	st	st	-		0.023	-	-	-	
5980			st	st	st	st	-		0.027	-	-	-	
5981	1	0.2	st	st	st	st	-	2/6	0.027	-	-	-	2/6
5982			st	st	st	st	-		0.022	-	-	-	
5983			+p	+p	+p	+p	+		1.973	+	+	+	
5984			st	st	st	st	-		0.016	-	-	-	
5985			st	st	st	st	-		0.022	-	-	-	
5986			+p	+p	+p	+p	+		1.729	+	+	+	
5987	2	0.5	st	st	st	st	-	4/6	0.024	-	-	-	4/6
5988			+p	+p	+p	+p	+		1.799	+	+	+	
5989			+p	+p	+p	+p	+		1.655	+	+	+	
5990			+p	+p	+p	+p	+		1.719	+	+	+	
5991			+p	+p	+p	+p	+		2.232	+	+	+	
5992			st	st	st	st	-		0.026	-	-	-	
5993	3	0.9	+p	+p	+p	+p	+	6/6	0.746	+	+	+	6/6
5994			+p	+p	+p	+p	+		1.741	+	+	+	
5995			+p	+p	+p	+p	+		1.865	+	+	+	
5996			+p	+p	+p	+p	+		1.875	+	+	+	
5997			+p	+p	+p	+p	+		1.8	+	+	+	
5998			+p	+p	+p	+p	+		2.166	+	+	+	
5999	4	4.5	+p	+p	+p	+p	+	5/6	2.061	+	+	+	5/6
6000			+p	+p	+p	+p	+		1.893	+	+	+	
6001			+p	+p	+p	+p	+		1.781	+	+	+	
6002			st	st	st	st	-		0.018	-	-	-	
6003			+p	+p	+p	+p	+		1.765	+	+	+	
6004			+p	+p	+p	+p	+		2.162	+	+	+	

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

ADRIA

73/101

10 July 2025

Summary report (Version 0)**Solus *Salmonella* ELISA**

Spinach*Salmonella* Virchow F276Aerobic mesophilic flora: 1.7×10^5 cfu/g

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦						Alternative method: SOLUS <i>Salmonella</i> ELISA				
			RVS		MKTTn		Result	Number positive samples/Total	BPW 16H 37°C /RVS 21H 41.5°C				Number positive samples/Total
			XLD	Colorex	XLD	Colorex			D.O.	Result	Confirmatory tests	Final result	
6649	0	/	-	-	+/- 1/2/-	-	-	0/6	0.083	-	-	-	0/6
6650			-	-	-	-	-		0.087	-	-	-	
6651			-	-	-	-	-		0.086	-	-	-	
6652			-	-	-	-	-		0.087	-	-	-	
6653			-	-	-	-	-		0.086	-	-	-	
6654			-	-	+/- ni/-	-	-		0.095	-	-	-	
6655	1	0.2	-	-	-	-	-	2/6	0.094	-	-	-	2/6
6656			-	-	-	-	-		0.09	-	-	-	
6657			+M	+M	+M	+m	+		0.529	+	+	+	
6658			+M	+M	+M	+m	+		0.421	+	+	+	
6659			-	-	-	-	-		0.078	-	-	-	
6660			-	-	-	-	-		0.085	-	-	-	
6661	2	0.5	+M	+M	+M	+m	+	3/6	0.366	+	+	+	3/6
6662			+M	+M	+M	+m	+		0.441	+	+	+	
6663			-	-	-	-	-		0.102	-	-	-	
6664			-	-	-	-	-		0.100	-	-	-	
6665			-	-	-	-	-		0.093	-	-	-	
6666			+M	+M	+M	+m	+		1.263	+	+	+	
6667	3	1	-	-	-	-	-	3/6	0.159	-	-	-	3/6
6668			-	-	-	-	-		0.101	-	-	-	
6669			+M	+M	+m	+m	+		0.357	+	+	+	
6670			+M	+M	+m	+m	+		0.542	+	+	+	
6671			+M	+M	+m	+M	+		0.225	+	+	+	
6672			-	-	-	-	-		0.138	-	-	-	
6673	4	1.9	+M	+M	+/- ni/-	+1/2	+	6/6	0.522	+	+	+	6/6
6674			+M	+M	+M	+m	+		0.496	+	+	+	
6675			+M	+M	+M	+M	+		0.412	+	+	+	
6676			+M	+M	+M	+M	+		0.497	+	+	+	
6677			+M	+M	+M	+1/2	+		0.455	+	+	+	
6678			+M	+M	+M	+M	+		0.488	+	+	+	

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

ADRIA

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10 July 2025

Summary report (Version 0)**Solus Salmonella ELISA**

Pet food (pellets for dog)

Salmonella Derby 630

Aerobic mesophilic flora:130 cfu/g (6205-6264)-90 cfu/g (6908-6913)

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦					Number positive samples/Total	Alternative method: SOLUS <i>Salmonella</i> ELISA				Number positive samples/Total
			RVS		MKTTn		Result		BPW 16H 37°C /RVS 21H 41.5°C				
			XLD	Colorex	XLD	Colorex			D.O.	Result	Confirmatory tests	Final result	
6205	0	/	st	st	st	st	-	0/6	0.061	-	-	-	0/6
6206			st	st	st	st	-		0.067	-	-	-	
6207			st	st	st	st	-		0.086	-	-	-	
6208			st	st	st	st	-		0.108	-	-	-	
6209			st	st	st	st	-		0.072	-	-	-	
6210			st	st	st	st	-		0.071	-	-	-	
6211	1	0.2	st	st	st	st	-	0/6	0.065	-	-	-	0/6
6212			st	st	st	st	-		0.077	-	-	-	
6213			st	st	st	st	-		0.063	-	-	-	
6214			st	st	st	st	-		0.069	-	-	-	
6215			st	st	st	st	-		0.103	-	-	-	
6216			st	st	st	st	-		0.085	-	-	-	
6217	2	0.5	+	+	+	+	+	4/6	1.261	+	+	+	4/6
6218			st	st	st	st	-		0.077	-	-	-	
6219			+	+	+	+	+		2.044	+	+	+	
6220			+	+	+	+	+		1.626	+	+	+	
6221			+	+	+	+	+		1.518	+	+	+	
6222			st	st	st	st	-		0.063	-	-	-	
6223	3	1	+	+	+	+	+	3/6	1.769	+	+	+	3/6
6224			+	+	+	+	+		1.726	+	+	+	
6225			st	st	st	st	-		0.074	-	-	-	
6226			st	st	st	st	-		0.079	-	-	-	
6227			st	st	st	st	-		0.084	-	-	-	
6228			+	+	+	+	+		1.662	+	+	+	
6229	4	2.4	st	st	st	st	-	4/6	0.103	-	-	-	4/6
6230			+	+	+	+	+		1.468	+	+	+	
6231			+	+	+	+	+		1.978	+	+	+	
6232			st	st	st	st	-		0.08	-	-	-	
6233			+	+	+	+	+		1.033	+	+	+	
6234			+	+	+	+	+		1.851	+	+	+	
6908	5	3.3	+p	+p	+p	+p	+	6/6	2.547	+	+	+	6/6
6909			+p	+p	+p	+p	+		2.676	+	+	+	
6910			+p	+p	+p	+p	+		2.918	+	+	+	
6911			+p	+p	+p	+p	+		2.892	+	+	+	
6912			+p	+p	+p	+p	+		2.802	+	+	+	
6913			+p	+p	+p	+p	+		2.943	+	+	+	

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

ADRIA

75/101

10 July 2025

Summary report (Version 0)**Solus Salmonella ELISA**

Process water*Salmonella* Livingstone AOOE058Total viable count : 2.0 x 10⁶/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579 ♦					Alternative method: Solus <i>Salmonella</i> ELISA					
			RVS broth		MKTTn broth		Result	Number positive samples/Total	O.D.	Result	Confirmation	Final result	Number positive samples/Total
			XLD	Colorex	XLD	Colorex							
3890	0	/	st	st	st	st	-	0/6	0.054	-	-	-	0/6
3891			st	st	st	st	-		0.053	-	-	-	
3892			st	st	st	st	-		0.056	-	-	-	
3893			st	st	st	st	-		0.057	-	-	-	
3894			st	st	st	st	-		0.056	-	-	-	
3895			st	st	st	st	-		0.06	-	-	-	
3896	1	0,4	+p	+p	+p	+p	+	2/6	0.405	+	+	+	2/6
3897			st	st	st	-	-		0.058	-	-	-	
3898			st	st	st	-	-		0.057	-	-	-	
3899			st	st	st	-	-		0.057	-	-	-	
3900			st	st	st	-	-		0.061	-	-	-	
3901			+p	+p	+p	+p	+		0.321	+	+	+	
3902	2	0,7	st	st	st	st	-	4/6	0.055	-	-	-	4/6
3903			+p	+p	+p	+p	+		0.351	+	+	+	
3904			+p	+p	+p	+p	+		0.322	+	+	+	
3905			+p	+p	+p	+p	+		0.329	+	+	+	
3906			st	st	st	st	-		0.064	-	-	-	
3907			+p	+p	+p	+p	+		0.319	+	+	+	
3908	3	1,4	+p	+p	+p	+p	+	6/6	0.378	+	+	+	6/6
3909			+p	+p	+p	+p	+		0.362	+	+	+	
3910			+p	+p	+p	+p	+		0.324	+	+	+	
3911			+p	+p	+p	+p	+		0.325	+	+	+	
3912			+p	+p	+p	+p	+		0.485	+	+	+	
3913			+p	+p	+p	+p	+		0.353	+	+	+	
3914	4	2,8	+p	+p	+p	+p	+	6/6	0.313	+	+	+	6/6
3915			+p	+p	+p	+p	+		0.346	+	+	+	
3916			+p	+p	+p	+p	+		0.341	+	+	+	
3917			+p	+p	+p	+p	+		0.372	+	+	+	
3918			+p	+p	+M	+p	+		0.349	+	+	+	
3919			+p	+p	+M	+p	+		0.436	+	+	+	

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

ADRIA

76/101

10 July 2025

Summary report (Version 0)**Solus Salmonella ELISA**

Appendix 6 – Inclusivity and exclusivity study: raw data

INCLUSIVITY (Initial validation study, 2013)										
Strain					Inoculation level (cfu/225ml BPW)	O.D.	Result	Confirmation		
Strain		Reference	Origin					XLD	Colorex	Latex
1.	<i>Salmonella</i>	Agona	A00V38	Feedstuff	10	2.333	+	+	+	+
2.	<i>Salmonella</i>	Anatum	6140	Bœuf Bourguignon	23	2.231	+	+	+	+
3.	<i>Salmonella</i>	arizonae SIIIa 51:z4,z23:-	CIP 5523	Turkey	13	0.089	-	+	+	-
					1215	0.098	-	+	+	/
					BHI	0.101	-	/	/	/
4	<i>Salmonella</i>	arizonae 44:z4,z23:z32:-	CIP 5522	/	51	0.09	-	+	+	+weak reaction (XLD);-(Colorex)
					BHI	0.12	-	+	+	/
5	<i>Salmonella</i>	arizonae SIIIa 50 ;z4 ;z23	CIP 5526	Egg powder	9	0.978	+	+	+	-
6	<i>Salmonella</i>	diarizonae SIIIb 38:IV:z53	Ad451	Raw milk cheese	14	2.122	+	+	+	/
7	<i>Salmonella</i>	diarizonae SIIIb 61:-,1,5,7	Ad1280	Raw milk cheese	6	0.244	+	+	+	+
8	<i>Salmonella</i>	Blockley	Ad 923	Chicken	16	2.866	+	+	+	+
9	<i>Salmonella</i>	Bovismorbificans	728	Agar	12	2.831	+	+	+	+
10	<i>Salmonella</i>	Braenderup	178	Food product	23	2.889	+	+	+	+
11	<i>Salmonella</i>	Brandenburg	Ad 351	Seafood	15	2.828	+	+	+	+
12	<i>Salmonella</i>	Bredeney	396	Ground beef	18	2.855	+	+	+	+
13	<i>Salmonella</i>	Cerro	Ad 689	Dehydrated proteins	13	1.82	+	+	+	+
14	<i>Salmonella</i>	Cremieu	230	Hare	4	2.838	+	+	+	+
15	<i>Salmonella</i>	Derby	Ad 1093	Frozen fish fillet	8	2.372	+	+	+	+
16	<i>Salmonella</i>	Dublin	Ad 528	Beef meat	22	2.086	+	+	+	+
17	<i>Salmonella</i>	Enteritidis	Ad 926	Raw veal meat	15	2.089	+	+	+	+

INCLUSIVITY (Initial validation study, 2013)										
Strain					Inoculation level (cfu/225ml BPW)	O.D.	Result	Confirmation		
Strain			Reference	Origin				XLD	Colorex	Latex
18	<i>Salmonella</i>	Gallinarum	Ad 300	Poultry slaughterhouse	2	0.081	-	growth + (non-typical colonies)	+ (little colonies)	-
					358	0.082	-	growth + (non-typical colonies)	+ (little colonies)	/
					BHI	0.853	+	/	/	/
19	<i>Salmonella</i>	Give	436	Ground beef	7	2.874	+	+	+	+
20	<i>Salmonella</i>	Hadar	35	Poultry	23	2.711	+	+	+	+
21	<i>Salmonella</i>	Havana	Ad 930	Poultry	4	2.396	+	+	+	+
22	<i>Salmonella</i>	Heidelberg	A00E005	Dairy industry environmental sample	10	2.838	+	+	+	+
23	<i>Salmonella</i>	<i>houtenae</i> (sub-group IV) 43:z4z32	Ad 597	Fish	12	1.409	+	+	+	+
24	<i>Salmonella</i>	Indiana	2	Fish flour	19	2.811	+	+	+	+
25	<i>Salmonella</i>	<i>indica</i> (sub-group VI) 1,26,14,25:a:enx	Ad 600	Environmental sample	9	2.643	+	+	+	+
26	<i>Salmonella</i>	Infantis	12	Ready-to-eat	14	2.766	+	+	+	+
27	<i>Salmonella</i>	Kedougou	Ad 929	Environmental sample (slaughterhouse)	3	2.855	+	+	+	+
28	<i>Salmonella</i>	Kottbus	1	Environmental sample (slaughterhouse)	4	2.771	+	+	+	+
29	<i>Salmonella</i>	Livingstone	E1	Egg white powder	11	2.558	+	+	+	+
30	<i>Salmonella</i>	London	326	Ham	11	2.777	+	+	+	+
31	<i>Salmonella</i>	Manhattan	900	Dairy environmental sample	22	1.814	+	+	+	+
32	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	16	2.74	+	+	+	+
33	<i>Salmonella</i>	Montevideo	Ad 912	Raw milk	17	2.167	+	+	+	+
34	<i>Salmonella</i>	Napoli	Ad 928	Bovine	10	1.639	+	+	+	+
35	<i>Salmonella</i>	Newport	540	Toulouse sausage	10	2.615	+	+	+	+
36	<i>Salmonella</i>	Panama	195	Ground beef	32	2.766	+	+	+	+

INCLUSIVITY (Initial validation study, 2013)										
Strain					Inoculation level (cfu/225ml BPW)	O.D.	Result	Confirmation		
Strain		Reference	Origin	XLD				Colorex	Latex	
37	Salmonella	Paratyphi A	ATCC 9150	/	5	2.691	+	+(H2S-)	+	+
38	Salmonella	Paratyphi B	Ad 301	Clinical	4	2.848	+	+	+	+
39	Salmonella	Paratyphi C	ATCC 13428	/	11	0.831	+	+	+	+
40	Salmonella	Regent	328	Duck	13	2.455	+	+	+	+
41	Salmonella	Rissen	39	Poultry	4	0.999	+	+	+	+
42	Salmonella	Saintpaul	F31	Pilchard fillet	15	2.799	+	+	+	+
43	Salmonella	salamae (sub-group II) 42:b:enzx	Ad 593	Cereals	5	2.654	+	+	+	+
44	Salmonella	Senftenberg	Ad 355	Seafood	16	2.171	+	+	+	+
45	Salmonella	Typhi	Ad 302	Clinical	8	0.566	+	+	+	+
46	Salmonella	Typhimurium	305	Paella	8	2.874	+	+	+	+
47	Salmonella	Typhimurium S1 1,4 [5], 12:-:-	Ad 1333	Tiramisu	9	1.867	+	+	+	+
48	Salmonella	Typhimurium S1 1,4 [5], 12: i: -	Ad 1334	Ready-to-eat meal (meat)	16	2.9	+	+	+	+
49	Salmonella	Typhimurium S1	Ad1335	Environmental sample	8	2.818	+	+	+	+
50	Salmonella	Urbana	Ad 501	Food product	4	0.466	+	+	+	+
51	Salmonella	Virchow	F276	Curry	18	2.818	+	+	+	+
52	Salmonella	arizonae 18:z4,z23:-	Ad1848	unknown	3	0.088	-	+	+	-
					80	0.132	-	+	+	/
					Growth in BHI	0.194	-	/	/	/
53	Salmonella	arizonae 41:z4,z23:-	Ad1849	Primary production (poultry)	7	0.091	-	+	+	-
					93	0.11	-	+	+	/
					Growth in BHI	0.214	+	/	/	/
54	Salmonella	arizonae 48:z4,z23:-	Ad1850	Primary production (poultry)	3	0.125	-	+	+	-
					104	0.146	-	+	+	/
					Growth in BHI	0.245	+	/	/	/
55	Salmonella	diarizonae 50:i:z	Ad1091	Ewe raw milk	4	0.668	+	+	+	-

INCLUSIVITY (Initial validation study, 2013)										
Strain					Inoculation level (cfu/225ml BPW)	O.D.	Result	Confirmation		
Strain			Reference	Origin				XLD	Colorex	Latex
56	<i>Salmonella</i>	<i>diarizonae</i> 48:k:1,5,7	Ad1852	Food	7	0.924	+	+ (yellow edge)	+	-
57	<i>Salmonella</i>	<i>diarizonae</i> 16:z10:enx15	Ad1853	Dairy product	5	0.165	-	yellow colonies	+ (pale colonies)	-
					27	0.368	+	yellow colonies	+ (pale colonies)	/
58	<i>Salmonella</i>	S.I 6,7:-:-	Ad1844	Feed	5	0.227	+	+	+	+
59	<i>Salmonella</i>	S.I 6,8:-:-	Ad1845	Primary production (poultry)	8	1.162	+	+	+	+
60	<i>Salmonella</i>	S.I 18:-:-	Ad1846	Feed	3	0.604	+	+	+	-
61	<i>Salmonella</i>	S.I 13,23:-:-	Ad1847	Feed	1	0.234	+	+	+	-
62	<i>Salmonella</i>	Gallinarum	Ad1840	Primary production (poultry)	3	2.733	+	+(H ₂ S-)	+ (small colonies, centre magenta)	-
63	<i>Salmonella</i>	Gallinarum	Ad1841	Primary production (poultry)	4	2.86	+	+(H ₂ S-)	+ (small colonies, centre magenta)	-
64	<i>Salmonella</i>	Gallinarum	Ad1842	unknown	1	2.407	+	microcolonies (H ₂ S-)	non-typical microcolonies	-
65	<i>Salmonella</i>	Gallinarum	Ad1843	Primary production (poultry)	3	0.524	+	+(H ₂ S-)	white microcolonies	/

INCLUSIVITY (Renewal study, 2017)										
N°	Strain		Reference	Origin	Inoculation level (cfu/225ml BPW)	O.D.	Result	Confirmation		
								XLD	Colorex	Latex
1	Salmonella	Abaetetuba	Ad2318	/	7	2.329	+	+	+	+
2	Salmonella	Aberdeen	CIP 105618	Human	15	2.471	+	+	+	+
3	Salmonella	Abortusequi	Ad2321	Unknown	5	2.451	+	H2S-	+	+
4	Salmonella	Abortusovis	Ad2320	Ovine foetus	20	0.008	-	st	st	/
					263	0.006	-	st	st	/
					36 (BPW + milk)	0.043	-	H2S-	white colonies	+w
					BHI	2.538	+	H2S-	white colonies	+w
5	Salmonella	Adelaïde	Ad2319	Turkey breeding environment	35	0.747	+	+	+	+
6	Salmonella	Bardo	Adria 569	Meat for sausage	25	2.585	+	+	+	+
7	Salmonella	Bareilly	Ad 1687	Chocolate industry	9	2.005	+	+	+	+
8	Salmonella	bongori 66 :z35	Ad 599	Environmental sample	9	0.233	+	+	+	+w
9	Salmonella	Caracas	Ad2322	Spice	14	2.123	+	+	+	+
10	Salmonella	Chester	CIP 103543	Unknown	6	2.473	+	+	+	+
11	Salmonella	Cubana	Ad2323	Dust feed environment	1	1.131	+	+	+	+
12	Salmonella	Gaminara	Ad2324	Boar meat	25	0.466	+	+	+	+
13	Salmonella	Give	436	Ground beef	17	2.014	+	+	+	+
14	Salmonella	houtenae 50:g,z51	Ad 596	Dairy product	8	0.131	-	+	+	+
					285	0.040	-	+	+	+
					36 (BPW + milk)	0.035	-	+	+	+
					BHI	0.122	-	/	/	/
15	Salmonella	Hvittingfoss	Ad2325	Raw stuff	26	2.131	+	+	+	+w
16	Salmonella	indica11:b:e,n,x	Ad2337	Chicken breeding environment	13	2.353	+	+	+	+
17	Salmonella	Javiana	Ad2326	Turkey meat	27	2.73	+	+	+	+
18	Salmonella	Kentucky	Ad1756	Poultry environmental sample	9	2.668	+	+	+	+
19	Salmonella	Lille	Adria 37	Food product	46	0.438	+	+	+	+
20	Salmonella	Luciana	CIP 105626	Clinic	13	2.597	+	+	+	+
21	Salmonella	Maracaibo	CIP 54143	Unknown	5	2.497	+	+	+	+
22	Salmonella	Marseille	CIP105627	Clinic	15	2.658	+	+	+	+

INCLUSIVITY (Renewal study, 2017)										
N°	Strain		Reference	Origin	Inoculation level (cfu/225ml BPW)	O.D.	Result	Confirmation		
								XLD	Colorex	Latex
23	<i>Salmonella</i>	Meleagridis	505	Raw milk	18	2.658	+	+	+	+
24	<i>Salmonella</i>	Michigan	Ad2327	Low moisture sausage	15	2.222	+	+	+	+
25	<i>Salmonella</i>	Mikawasima	Ad1811	Raw ewe milk	58	2.832	+	+	+	+
26	<i>Salmonella</i>	Minnesota	Ad2328	Feed	50	0.926	+	+	+	+
27	<i>Salmonella</i>	Missisipi	Ad2329	Parakeet	31	2.764	+	+	+	+
28	<i>Salmonella</i>	Muenchen	CIP 106178	Unknown	40	2.761	+	+	+	+
29	<i>Salmonella</i>	Norwich	Ad1172	Dairy product	22	2.616	+	+	+	+
30	<i>Salmonella</i>	Ohio	Ad1482	Raw cow milk	20	2.121	+	+	+	+
31	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	42	2.321	+	+	+	+
32	<i>Salmonella</i>	Ouakam	Ad1647	Compost	41	1.556	+	+	+	+
33	<i>Salmonella</i>	Pomona	CIP105630	Poultry	42	1.651	+	+	+	+
34	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	49	2.612	+	+	+	+
35	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	64	0.918	+	+	+	+
36	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	47	1.741	+	+	+	+
37	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	39	1.557	+	+	+	+
38	<i>Salmonella</i>	Stanley	Ad 1688	Chocolate industry	27	0.603	+	+	+	+
39	<i>Salmonella</i>	Stourbridge	Ad2297	Raw milk cheese	17	1.175	+	+	+	+
40	<i>Salmonella</i>	Strasbourg	CIP105632	/	11	0.969	+	+	+	+
41	<i>Salmonella</i>	Tananarive	CIP54142	/	38	1.091	+	+	+	+
42	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	35	0.699	+	+	+	+
43	<i>Salmonella</i>	Thompson	AER301	Poultry	26	1.581	+	+	+	+
44	<i>Salmonella</i>	Veneziana	Adria 233	Food product	50	2.591	+	+	+	+
45	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	23	0.435	+	+	+	+
46	<i>Salmonella</i>	Waycross	CIP105634	/	39	2.308	+	+	+	+
47	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	30	1.894	+	+	+	+
48	<i>Salmonella</i>	Worthington	Adria 3506	Pâté	35	2.296	+	+	+	+

EXCLUSIVITY STRAINS						
No	Strains			Inoculation level (cfu/ml)	Solus	
	Strain	Reference	Origin		O.D.	Result
1.	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	4.1×10^5	0.081	-
2.	<i>Citrobacter Diversus</i>	adria 140	Raw milk	3.7×10^5	0.058	-
3.	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	2.9×10^5	0.044	-
4.	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	3.2×10^5	0.036	-
5.	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	4.6×10^5	0.035	-
6.	<i>Enterobacter agglomerans</i>	adria 11	Cheese	1.8×10^5	0.048	-
7.	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	1.6×10^5	0.038	-
8.	<i>Enterobacter cloacae</i>	adria 10	Raw milk	1.2×10^5	0.026	-
9.	<i>Enterobacter intermedius</i>	adria 60	Bean	9.2×10^4	0.011	-
10.	<i>Enterobacter kobei</i>	Ad 342	Ham	1.6×10^5	0.051	-
11.	<i>Enterobacter sakazakii</i>	adria 95	Fermented milk	3.6×10^5	0.029	-
12.	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	1.2×10^4	0.009	-
13.	<i>Escherichia coli</i>	adria 19	Grated carrots	3.7×10^5	0.034	-
14.	<i>Escherichia hermanii</i>	Ad 461	Dessert	1.0×10^5	0.082	-
15.	<i>Escherichia vulneris</i>	adria 127	Raw milk	3.8×10^5	0.036	-
16.	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	3.4×10^5	0.028	-
17.	<i>Klebsiella oxytoca</i>	57	Food product	3.4×10^5	0.012	-
18.	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	2.0×10^5	0.014	-
19.	<i>Kluyvera spp</i>	adria 41	Raw milk	1.3×10^5	0.031	-
20.	<i>Morganella morganii</i>	CIP A236	/	1.7×10^5	0.029	-
21.	<i>Pantoea agglomerans</i>	adria 86	Frozen vegetables	5.3×10^5	0.039	-
22.	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	9.8×10^5	0.007	-
23.	<i>Proteus vulgaris</i>	adria 43	Sliced ham	5.0×10^4	0.005	-
24.	<i>Providencia rettgeri</i>	adria 112	White liquid egg	1.8×10^5	0.007	-
25.	<i>Rhanella aquatilis</i>	adria 69	Molluscs	4.3×10^4	0.009	-
26.	<i>Serratia liquefaciens</i>	26	Egg product	6.2×10^4	0.007	-
27.	<i>Serratia proteomaculans</i>	A00C056	Ham	5.6×10^4	0.008	-

EXCLUSIVITY STRAINS						
Strains				Inoculation level (cfu/ml)	Solus	
No	Strain	Reference	Origin		O.D.	Result
28.	<i>Shigella flexneri</i>	CIP 8248	/	1.3×10^5	0.018	-
29.	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	1.7×10^5	0.036	-
30.	<i>Yersinia enterocolotica</i>	adria 32	Bacon	1.1×10^5	0.021	-

Appendix 7 – Inter-laboratory study: results obtained by the collaborative laboratories and the expert laboratory

Laboratory A

Aerobic mesophilic flora: 1.3×10^4 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
A3	-	-	-	-	-	0.054	-	-	/	/	-	NA
A5	-	-	-	-	-	0.055	-	-	/	/	-	NA
A9	-	-	-	-	-	0.054	-	-	/	/	-	NA
A11	-	-	-	-	-	0.053	-	-	/	/	-	NA
A14	-	-	-	-	-	0.052	-	-	/	/	-	NA
A17	-	-	-	-	-	0.054	-	-	/	/	-	NA
A18	-	-	-	-	-	0.050	-	-	/	/	-	NA
A21	-	-	-	-	-	0.054	-	-	/	/	-	NA
A1	+	+	+	+	+	1.060	+	+	+	+	+	PA
A2	+	+	+	+	+	0.822	+	+	+	+	+	PA
A4	+	+	+	+	+	0.780	+	+	+	+	+	PA
A6	+	+	+	+	+	0.925	+	+	+	+	+	PA
A13	+	+	+	+	+	0.806	+	+	+	+	+	PA
A22	+	+	+	+	+	0.647	+	+	+	+	+	PA
A23	+	+	+	+	+	0.895	+	+	+	+	+	PA
A24	+	+	+	+	+	0.955	+	+	+	+	+	PA
A7	+	+	+	+	+	0.752	+	+	+	+	+	PA
A8	+	+	+	+	+	0.837	+	+	+	+	+	PA
A10	+	+	+	+	+	0.727	+	+	+	+	+	PA
A12	+	+	+	+	+	0.958	+	+	+	+	+	PA
A15	+	+	+	+	+	1.210	+	+	+	+	+	PA
A16	+	+	+	+	+	1.090	+	+	+	+	+	PA
A19	+	+	+	+	+	0.870	+	+	+	+	+	PA
A20	+	+	+	+	+	0.962	+	+	+	+	+	PA

Laboratory BAerobic mesophilic flora: 1.6×10^3 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
B3	-	-	-	-	-	0.047	-	-	/	/	-	NA
B5	-	-	-	-	-	0.046	-	-	/	/	-	NA
B9	-	-	-	-	-	0.043	-	-	/	/	-	NA
B11	-	-	-	-	-	0.036	-	-	/	/	-	NA
B14	-	-	-	-	-	0.048	-	-	/	/	-	NA
B17	+	+	+	+	+	0.253	+	+	+	+	+	PA
B18	-	-	-	-	-	0.043	-	-	/	/	-	NA
B21	+	+	+	+	+	0.389	+	+	+	+	+	PA
B1	+	+	+	+	+	0.607	+	+	+	+	+	PA
B2	+	+	+	+	+	0.481	+	+	+	+	+	PA
B4	+	+	+	+	+	0.292	+	+	+	+	+	PA
B6	+	+	+	+	+	0.034	+	+	+	+	+	PA
B13	+	+	+	+	+	0.297	+	+	+	+	+	PA
B22	+	+	+	+	+	0.359	+	+	+	+	+	PA
B23	+	+	+	+	+	0.454	+	+	+	+	+	PA
B24	+	+	+	+	+	0.511	+	+	+	+	+	PA
B7	+	+	+	+	+	0.360	+	+	+	+	+	PA
B8	+	+	+	+	+	0.484	+	+	+	+	+	PA
B10	+	+	+	+	+	0.450	+	+	+	+	+	PA
B12	+	+	+	+	+	0.391	+	+	+	+	+	PA
B15	+	+	+	+	+	0.293	+	+	+	+	+	PA
B16	+	+	+	+	+	0.579	+	+	+	+	+	PA
B19	+	+	+	+	+	0.454	+	+	+	+	+	PA
B20	+	+	+	+	+	0.228	+	+	+	+	+	PA

Laboratory CAerobic mesophilic flora: 5.5×10^2 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
C3	-	-	-	-	-	0.072	-	-	/	/	-	NA
C5	-	-	-	-	-	0.078	-	-	/	/	-	NA
C9	-	-	-	-	-	0.075	-	-	/	/	-	NA
C11	-	-	-	-	-	0.080	-	-	/	/	-	NA
C14	-	-	-	-	-	0.078	-	-	/	/	-	NA
C17	-	-	-	-	-	0.069	-	-	/	/	-	NA
C18	-	-	-	-	-	0.071	-	-	/	/	-	NA
C21	-	-	-	-	-	0.084	-	-	/	/	-	NA
C1	+	+	+	+	+	0.685	+	+	+	+	+	PA
C2	+	+	+	+	+	1.270	+	+	+	+	+	PA
C4	+	+	+	+	+	0.763	+	+	+	+	+	PA
C6	+	+	+	+	+	0.672	+	+	+	+	+	PA
C13	+	+	+	+	+	0.786	+	+	+	+	+	PA
C22	+	+	+	+	+	0.887	+	+	+	+	+	PA
C23	+	+	+	+	+	0.640	+	+	+	+	+	PA
C24	+	+	+	+	+	0.655	+	+	+	+	+	PA
C7	+	+	+	+	+	0.748	+	+	+	+	+	PA
C8	+	+	+	+	+	0.811	+	+	+	+	+	PA
C10	+	+	+	+	+	0.942	+	+	+	+	+	PA
C12	+	+	+	+	+	0.878	+	+	+	+	+	PA
C15	+	+	+	+	+	0.657	+	+	+	+	+	PA
C16	+	+	+	+	+	0.930	+	+	+	+	+	PA
C19	+	+	+	+	+	0.644	+	+	+	+	+	PA
C20	+	+	+	+	+	0.693	+	+	+	+	+	PA

Laboratory DAerobic mesophilic flora: 1.3×10^3 CFU/g

N°Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
D3	-	-	-	-	-	0.056	-	-	/	/	-	NA
D5	-	-	-	-	-	0.046	-	-	/	/	-	NA
D9	-	-	-	-	-	0.058	-	-	/	/	-	NA
D11	-	-	-	-	-	0.054	-	-	/	/	-	NA
D14	-	-	-	-	-	0.050	-	-	/	/	-	NA
D17	-	-	-	-	-	0.066	-	-	/	/	-	NA
D18	-	-	-	-	-	0.061	-	-	/	/	-	NA
D21	-	-	-	-	-	0.051	-	-	/	/	-	NA
D1	+	+	+	+	+	0.776	+	+	+	+	+	PA
D2	+	+	+	+	+	0.858	+	+	+	+	+	PA
D4	+	+	+	+	+	0.799	+	+	+	+	+	PA
D6	+	+	+	+	+	1.069	+	+	+	+	+	PA
D13	+	+	+	+	+	2.216	+	+	+	+	+	PA
D22	+	+	+	+	+	0.780	+	+	+	+	+	PA
D23	+	+	+	+	+	0.792	+	+	+	+	+	PA
D24	+	+	+	+	+	0.761	+	+	+	+	+	PA
D7	+	+	+	+	+	0.880	+	+	+	+	+	PA
D8	+	+	+	+	+	0.846	+	+	+	+	+	PA
D10	+	+	+	+	+	1.100	+	+	+	+	+	PA
D12	+	+	+	+	+	1.201	+	+	+	+	+	PA
D15	+	+	+	+	+	0.839	+	+	+	+	+	PA
D16	+	+	+	+	+	0.761	+	+	+	+	+	PA
D19	+	+	+	+	+	1.006	+	+	+	+	+	PA
D20	+	+	+	+	+	0.860	+	+	+	+	+	PA

Laboratory EAerobic mesophilic flora: 3.0×10^1 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
E3	-	-	-	-	-	Optical density not available due to a problem of programmation of the reader	-	-	/	/	-	NA
E5	-	-	-	-	-		-	-	/	/	-	NA
E9	-	-	-	-	-		-	-	/	/	-	NA
E11	+	+	+	+	+		+	+	+	+	+	PA
E14	-	-	-	-	-		-	-	/	/	-	NA
E17	-	-	-	-	-		-	-	/	/	-	NA
E18	-	-	-	-	-		-	-	/	/	-	NA
E21	-	-	-	-	-		-	-	/	/	-	NA
E1	+	+	+	+	+		+	+	+	+	+	PA
E2	-	-	-	-	-		-	-	/	/	-	NA
E4	+	+	+	+	+		+	+	+	+	+	PA
E6	+	+	+	+	+		+	+	+	+	+	PA
E13	+	+	+	+	+		+	+	+	+	+	PA
E22	+	+	+	+	+		+	+	+	+	+	PA
E23	+	+	+	+	+		+	+	+	+	+	PA
E24	+	+	+	+	+		+	+	+	+	+	PA
E7	+	+	+	+	+		+	+	+	+	+	PA
E8	+	+	+	+	+		+	+	+	+	+	PA
E10	+	+	+	+	+		+	+	+	+	+	PA
E12	+	+	+	+	+		+	+	+	+	+	PA
E15	+	+	+	+	+		+	+	+	+	+	PA
E16	+	+	+	+	+		+	+	+	+	+	PA
E19	+	+	+	+	+		+	+	+	+	+	PA
E20	+	+	+	+	+		+	+	+	+	+	PA

Laboratory FAerobic mesophilic flora: 1.5×10^3 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
F3	-	-	-	-	-	0.085	-	-	/	/	-	NA
F5	-	-	-	-	-	0.076	-	-	/	/	-	NA
F9	-	-	-	-	-	0.085	-	-	/	/	-	NA
F11	-	-	-	-	-	0.083	-	-	/	/	-	NA
F14	-	-	-	-	-	0.069	-	-	/	/	-	NA
F17	-	-	-	-	-	0.058	-	-	/	/	-	NA
F18	-	-	-	-	-	0.069	-	-	/	/	-	NA
F21	-	-	-	-	-	0.066	-	-	/	/	-	NA
F1	+	+	+	+	+	0.257	+	+	+	+	+	PA
F2	+	+	+	+	+	0.646	+	+	+	+	+	PA
F4	+	+	+	+	+	0.600	+	+	+	+	+	PA
F6	+	+	+	+	+	0.583	+	+	+	+	+	PA
F13	+	+	+	+	+	0.483	+	+	+	+	+	PA
F22	+	+	+	+	+	0.633	+	+	+	+	+	PA
F23	+	+	+	+	+	0.430	+	+	+	+	+	PA
F24	+	+	+	+	+	0.669	+	+	+	+	+	PA
F7	+	+	+	+	+	0.502	+	+	+	+	+	PA
F8	+	+	+	+	+	0.575	+	+	+	+	+	PA
F10	+	+	+	+	+	0.495	+	+	+	+	+	PA
F12	+	+	+	+	+	0.521	+	+	+	+	+	PA
F15	+	+	+	+	+	0.742	+	+	+	+	+	PA
F16	+	+	+	+	+	0.718	+	+	+	+	+	PA
F19	+	+	+	+	+	0.575	+	+	+	+	+	PA
F20	+	+	+	+	+	0.237	+	+	+	+	+	PA

Laboratory GAerobic mesophilic flora: 1.7×10^4 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
G3	-	-	-	-	-	0.068	-	-	/	/	-	NA
G5	-	-	-	-	-	0.075	-	-	/	/	-	NA
G9	-	-	-	-	-	0.056	-	-	/	/	-	NA
G11	-	-	-	-	-	0.051	-	-	/	/	-	NA
G14	-	-	-	-	-	0.058	-	-	/	/	-	NA
G17	-	-	-	-	-	0.055	-	-	/	/	-	NA
G18	-	-	-	-	-	0.056	-	-	/	/	-	NA
G21	-	-	-	-	-	0.068	-	-	/	/	-	NA
G1	+	+	+	+	+	0.862	+	+	+	+	+	PA
G2	+	+	+	+	+	0.999	+	+	+	+	+	PA
G4	+	+	+	+	+	0.854	+	+	+	+	+	PA
G6	+	+	+	+	+	1.034	+	+	+	+	+	PA
G13	+	+	+	+	+	0.899	+	+	+	+	+	PA
G22	+	+	+	+	+	0.978	+	+	+	+	+	PA
G23	+	+	+	+	+	0.936	+	+	+	+	+	PA
G24	+	+	+	+	+	1.205	+	+	+	+	+	PA
G7	+	+	+	+	+	0.873	+	+	+	+	+	PA
G8	+	+	+	+	+	0.999	+	+	+	+	+	PA
G10	+	+	+	+	+	1.053	+	+	+	+	+	PA
G12	+	+	+	+	+	1.159	+	+	+	+	+	PA
G15	+	+	+	+	+	1.137	+	+	+	+	+	PA
G16	+	+	+	+	+	1.129	+	+	+	+	+	PA
G19	+	+	+	+	+	0.936	+	+	+	+	+	PA
G20	+	+	+	+	+	1.049	+	+	+	+	+	PA

Laboratory HAerobic mesophilic flora: 5.0×10^2 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
H3	-	-	-	-	-	0.013	-	-	/	/	-	NA
H5	-	-	-	-	-	0.021	-	-	/	/	-	NA
H9	-	-	-	-	-	0.008	-	-	/	/	-	NA
H11	-	-	-	-	-	0.013	-	-	/	/	-	NA
H14	-	-	-	-	-	0.005	-	-	/	/	-	NA
H17	-	-	-	-	-	0.006	-	-	/	/	-	NA
H18	-	-	-	-	-	0.035	-	-	/	/	-	NA
H21	-	-	-	-	-	0.007	-	-	/	/	-	NA
H1	+	+	+	+	+	1.713	+	+	+	+	+	PA
H2	+	+	+	+	+	1.147	+	+	+	+	+	PA
H4	+	+	+	+	+	1.598	+	+	+	+	+	PA
H6	+	+	+	+	+	0.948	+	+	+	+	+	PA
H13	+	+	+	+	+	1.418	+	+	+	+	+	PA
H22	+	+	+	+	+	1.658	+	+	+	+	+	PA
H23	+	+	+	+	+	1.692	+	+	+	+	+	PA
H24	+	+	+	+	+	1.794	+	+	+	+	+	PA
H7	+	+	+	+	+	1.601	+	+	+	+	+	PA
H8	+	+	+	+	+	1.598	+	+	+	+	+	PA
H10	+	+	+	+	+	2.300	+	+	+	+	+	PA
H12	+	+	+	+	+	1.594	+	+	+	+	+	PA
H15	+	+	+	+	+	1.633	+	+	+	+	+	PA
H16	+	+	+	+	+	1.403	+	+	+	+	+	PA
H19	+	+	+	+	+	0.693	+	+	+	+	+	PA
H20	+	+	+	+	+	1.884	+	+	+	+	+	PA

Laboratory IAerobic mesophilic flora: 4.9×10^3 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
I3	-	-	-	-	-	0.056	-	-	/	/	-	NA
I5	-	-	-	-	-	0.045	-	-	/	/	-	NA
I9	-	-	-	-	-	0.057	-	-	/	/	-	NA
I11	-	-	-	-	-	0.045	-	-	/	/	-	NA
I14	+	+	+	+	+	0.441	+	+	+	+	+	PA
I17	-	-	-	-	-	0.042	-	-	/	/	-	NA
I18	-	-	-	-	-	0.052	-	-	/	/	-	NA
I21	-	-	-	-	-	0.063	-	-	/	/	-	NA
I1	+	+	+	+	+	0.996	+	+	+	+	+	PA
I2	+	+	+	+	+	0.978	+	+	+	+	+	PA
I4	+	+	+	+	+	0.821	+	+	+	+	+	PA
I6	+	+	+	+	+	0.930	+	+	+	+	+	PA
I13	+	+	+	+	+	0.893	+	+	+	+	+	PA
I22	+	+	+	+	+	0.728	+	+	+	+	+	PA
I23	+	+	+	+	+	0.790	+	+	+	+	+	PA
I24	+	+	+	+	+	0.872	+	+	+	+	+	PA
I7	+	+	+	+	+	0.785	+	+	+	+	+	PA
I8	+	+	+	+	+	0.981	+	+	+	+	+	PA
I10	+	+	+	+	+	1.055	+	+	+	+	+	PA
I12	+	+	+	+	+	0.886	+	+	+	+	+	PA
I15	+	+	+	+	+	1.049	+	+	+	+	+	PA
I16	+	+	+	+	+	0.842	+	+	+	+	+	PA
I19	+	+	+	+	+	1.619	+	+	+	+	+	PA
I20	+	+	+	+	+	1.066	+	+	+	+	+	PA

Laboratory JAerobic mesophilic flora: 1.4×10^3 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
J3	+	+	+	+	+	1.510	+	+	+	+	+	PA
J5	+	+	+	+	+	1.571	+	+	+	+	+	PA
J9	+	+	+	+	+	1.690	+	+	+	+	+	PA
J11	-	-	-	-	-	0.010	-	-	/	/	-	NA
J14	+	+	+	+	+	1.668	+	+	+	+	+	PA
J17	-	-	-	-	-	0.045	-	-	/	/	-	NA
J18	-	-	-	-	-	0.025	-	-	/	/	-	NA
J21	+	+	+	+	+	1.654	+	+	+	+	+	PA
J1	+	+	+	+	+	2.468	+	+	+	+	+	PA
J2	+	+	+	+	+	1.813	+	+	+	+	+	PA
J4	+	+	+	+	+	1.965	+	+	+	+	+	PA
J6	+	+	+	+	+	1.975	+	+	+	+	+	PA
J13	+	+	+	+	+	1.955	+	+	+	+	+	PA
J22	+	+	+	+	+	2.060	+	+	+	+	+	PA
J23	+	+	+	+	+	2.340	+	+	+	+	+	PA
J24	+	+	+	+	+	2.218	+	+	+	+	+	PA
J7	+	+	+	+	+	1.697	+	+	+	+	+	PA
J8	+	+	+	+	+	1.866	+	+	+	+	+	PA
J10	+	+	+	+	+	2.700	+	+	+	+	+	PA
J12	+	+	+	+	+	2.063	+	+	+	+	+	PA
J15	+	+	+	+	+	2.378	+	+	+	+	+	PA
J16	+	+	+	+	+	1.952	+	+	+	+	+	PA
J19	+	+	+	+	+	2.249	+	+	+	+	+	PA
J20	+	+	+	+	+	2.036	+	+	+	+	+	PA

Laboratory KAerobic mesophilic flora: 7.1×10^2 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
K3	-	-	-	-	-	0.074	-	-	/	/	-	NA
K5	-	-	-	-	-	0.056	-	-	/	/	-	NA
K9	-	-	-	-	-	0.065	-	-	/	/	-	NA
K11	-	-	-	-	-	0.071	-	-	/	/	-	NA
K14	-	-	-	-	-	0.079	-	-	/	/	-	NA
K17	-	-	-	-	-	0.072	-	-	/	/	-	NA
K18	-	-	-	-	-	0.060	-	-	/	/	-	NA
K21	-	-	-	-	-	0.075	-	-	/	/	-	NA
K1	+	+	+	+	+	2.068	+	+	+	+	+	PA
K2	+	+	+	+	+	1.771	+	+	+	+	+	PA
K4	+	+	+	+	+	1.711	+	+	+	+	+	PA
K6	+	+	+	+	+	1.589	+	+	+	+	+	PA
K13	+	+	+	+	+	1.484	+	+	+	+	+	PA
K22	-	-	-	-	-	0.059	-	-	/	/	-	NA
K23	+	+	+	+	+	1.439	+	+	+	+	+	PA
K24	+	+	+	+	+	0.991	+	+	+	+	+	PA
K7	+	+	+	+	+	1.931	+	+	+	+	+	PA
K8	+	+	+	+	+	1.633	+	+	+	+	+	PA
K10	+	+	+	+	+	2.053	+	+	+	+	+	PA
K12	+	+	+	+	+	1.537	+	+	+	+	+	PA
K15	+	+	+	+	+	3.189	+	+	+	+	+	PA
K16	+	+	+	+	+	1.718	+	+	+	+	+	PA
K19	+	+	+	+	+	1.809	+	+	+	+	+	PA
K20	+	+	+	+	+	3.143	+	+	+	+	+	PA

Laboratory LAerobic mesophilic flora: 9.3×10^3 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
L3	-	-	-	-	-	0.190	-	-	/	/	-	NA
L5	-	-	-	-	-	0.056	-	-	/	/	-	NA
L9	-	-	-	-	-	0.013	-	-	/	/	-	NA
L11	-	-	-	-	-	0.013	-	-	/	/	-	NA
L14	-	-	-	-	-	0.033	-	-	/	/	-	NA
L17	-	-	-	-	-	0.213	+	-	/	/	-	PPNA
L18	-	-	-	-	-	0.108	-	-	/	/	-	NA
L21	-	-	-	-	-	0.104	-	-	/	/	-	NA
L1	+	+	+	+	+	2.211	+	+	+	+	+	PA
L2	+	+	+	+	+	2.992	+	+	+	+	+	PA
L4	+	+	+	+	+	1.925	+	+	+	+	+	PA
L6	+	+	+	+	+	2.186	+	+	+	+	+	PA
L13	+	+	+	+	+	2.255	+	+	+	+	+	PA
L22	+	+	+	+	+	2.489	+	+	+	+	+	PA
L23	+	+	+	+	+	2.974	+	+	+	+	+	PA
L24	+	+	+	+	+	2.396	+	+	+	+	+	PA
L7	+	+	+	+	+	2.927	+	+	+	+	+	PA
L8	+	+	+	+	+	2.250	+	+	+	+	+	PA
L10	+	+	+	+	+	2.808	+	+	+	+	+	PA
L12	+	+	+	+	+	2.982	+	+	+	+	+	PA
L15	+	+	+	+	+	1.958	+	+	+	+	+	PA
L16	+	+	+	+	+	2.972	+	+	+	+	+	PA
L19	+	+	+	+	+	2.983	+	+	+	+	+	PA
L20	+	+	+	+	+	2.404	+	+	+	+	+	PA

Laboratory MAerobic mesophilic flora: 1.5×10^3 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
M3	-	-	-	-	-	0.080	-	-	/	/	-	NA
M5	-	-	-	-	-	0.090	-	-	/	/	-	NA
M9	-	-	-	-	-	0.061	-	-	/	/	-	NA
M11	-	-	-	-	-	0.084	-	-	/	/	-	NA
M14	-	-	-	-	-	0.246	-	-	/	/	-	NA
M17	-	-	-	-	-	0.059	-	-	/	/	-	NA
M18	+	+	+	+	+	0.248	+	+	+	+	+	PA
M21	+	+	+	+	+	0.276	+	+	+	+	+	PA
M1	+	+	+	+	+	0.632	+	+	+	+	+	PA
M2	+	+	+	+	+	0.468	+	+	+	+	+	PA
M4	+	+	+	+	+	0.356	+	+	+	+	+	PA
M6	+	+	+	+	+	0.369	+	+	+	+	+	PA
M13	+	+	+	+	+	0.432	+	+	+	+	+	PA
M22	+	+	+	+	+	0.469	+	+	+	+	+	PA
M23	+	+	+	+	+	0.384	+	+	+	+	+	PA
M24	+	+	+	+	+	0.298	+	+	+	+	+	PA
M7	+	+	+	+	+	0.363	+	+	+	+	+	PA
M8	+	+	+	+	+	0.340	+	+	+	+	+	PA
M10	+	+	+	+	+	0.464	+	+	+	+	+	PA
M12	+	+	+	+	+	0.443	+	+	+	+	+	PA
M15	+	+	+	+	+	0.426	+	+	+	+	+	PA
M16	+	+	+	+	+	0.397	+	+	+	+	+	PA
M19	+	+	+	+	+	0.354	+	+	+	+	+	PA
M20	+	+	+	+	+	0.335	+	+	+	+	+	PA

Laboratory NAerobic mesophilic flora: 1.0×10^2 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
N3	-	-	-	-	-	0.143	-	-	/	/	-	NA
N5	-	-	-	-	-	0.040	-	-	/	/	-	NA
N9	-	-	-	-	-	0.052	-	-	/	/	-	NA
N11	-	-	-	-	-	0.055	-	-	/	/	-	NA
N14	-	-	-	-	-	0.058	-	-	/	/	-	NA
N17	-	-	-	-	-	0.053	-	-	/	/	-	NA
N18	-	-	-	-	-	0.061	-	-	/	/	-	NA
N21	-	-	-	-	-	0.046	-	-	/	/	-	NA
N1	+	+	+	+	+	1.424	+	+	+	+	+	PA
N2	+	+	+	+	+	1.377	+	+	+	+	+	PA
N4	+	+	+	+	+	1.483	+	+	+	+	+	PA
N6	+	+	+	+	+	1.168	+	+	+	+	+	PA
N13	+	+	+	+	+	1.239	+	+	+	+	+	PA
N22	+	+	+	+	+	0.903	+	+	+	+	+	PA
N23	+	+	+	+	+	1.088	+	+	+	+	+	PA
N24	+	+	+	+	+	1.020	+	+	+	+	+	PA
N7	+	+	+	+	+	1.323	+	+	+	+	+	PA
N8	+	+	+	+	+	1.098	+	+	+	+	+	PA
N10	+	+	+	+	+	1.308	+	+	+	+	+	PA
N12	+	+	+	+	+	0.990	+	+	+	+	+	PA
N15	+	+	+	+	+	1.241	+	+	+	+	+	PA
N16	+	+	+	+	+	0.922	+	+	+	+	+	PA
N19	+	+	+	+	+	1.311	+	+	+	+	+	PA
N20	+	+	+	+	+	1.220	+	+	+	+	+	PA

Laboratory OAerobic mesophilic flora: 4.2×10^3 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
O3	-	-	-	-	-	0.092	-	-	/	/	-	NA
O5	-	-	-	-	-	0.101	-	-	/	/	-	NA
O9	-	-	-	-	-	0.067	-	-	/	/	-	NA
O11	-	-	-	-	-	0.076	-	-	/	/	-	NA
O14	-	-	-	-	-	0.069	-	-	/	/	-	NA
O17	-	-	-	-	-	0.101	-	-	/	/	-	NA
O18	-	-	-	-	-	0.063	-	-	/	/	-	NA
O21	-	-	-	-	-	0.074	-	-	/	/	-	NA
O1	+	+	+	+	+	0.547	+	+	+	+	+	PA
O2	+	+	+	+	+	0.975	+	+	+	+	+	PA
O4	+	+	+	+	+	0.971	+	+	+	+	+	PA
O6	+	+	+	+	+	0.688	+	+	+	+	+	PA
O13	+	+	+	+	+	0.737	+	+	+	+	+	PA
O22	+	+	+	+	+	1.077	+	+	+	+	+	PA
O23	+	+	+	+	+	0.592	+	+	+	+	+	PA
O24	+	+	+	+	+	0.429	+	+	+	+	+	PA
O7	+	+	+	+	+	0.977	+	+	+	+	+	PA
O8	+	+	+	+	+	0.676	+	+	+	+	+	PA
O10	+	+	+	+	+	0.105	+	+	+	+	+	PA
O12	+	+	+	+	+	0.829	+	+	+	+	+	PA
O15	+	+	+	+	+	1.853	+	+	+	+	+	PA
O16	+	+	+	+	+	0.936	+	+	+	+	+	PA
O19	+	+	+	+	+	0.824	+	+	+	+	+	PA
O20	+	+	+	+	+	1.890	+	+	+	+	+	PA

Laboratory PAerobic mesophilic flora: 5.5×10^4 CFU/g

N° Sample	Reference method: ISO 6579					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
P3	-	-	-	-	-	0.063	-	-	/	/	-	NA
P5	-	-	-	-	-	0.073	-	-	/	/	-	NA
P9	-	-	-	-	-	0.067	-	-	/	/	-	NA
P11	-	-	-	-	-	0.064	-	-	/	/	-	NA
P14	-	-	-	-	-	0.063	-	-	/	/	-	NA
P17	-	-	-	-	-	0.064	-	-	/	/	-	NA
P18	-	-	-	-	-	0.064	-	-	/	/	-	NA
P21	-	-	-	-	-	0.058	-	-	/	/	-	NA
P1	+	+	+	+	+	1.792	+	+	+	+	+	PA
P2	+	+	+	+	+	1.042	+	+	+	+	+	PA
P4	+	+	+	+	+	1.368	+	+	+	+	+	PA
P6	+	+	+	+	+	1.407	+	+	+	+	+	PA
P13	+	+	+	+	+	1.217	+	+	+	+	+	PA
P22	+	+	+	+	+	2.203	+	+	+	+	+	PA
P23	+	+	+	+	+	1.419	+	+	+	+	+	PA
P24	+	+	+	+	+	1.381	+	+	+	+	+	PA
P7	+	+	+	+	+	1.571	+	+	+	+	+	PA
P8	+	+	+	+	+	1.251	+	+	+	+	+	PA
P10	+	+	+	+	+	1.138	+	+	+	+	+	PA
P12	+	+	+	+	+	1.086	+	+	+	+	+	PA
P15	+	+	+	+	+	1.880	+	+	+	+	+	PA
P16	+	+	+	+	+	1.709	+	+	+	+	+	PA
P19	+	+	+	+	+	2.644	+	+	+	+	+	PA
P20	+	+	+	+	+	1.397	+	+	+	+	+	PA

Laboratory Q (ADRIA)Aerobic mesophilic flora: 2.0×10^3 CFU/g

N° Sample	Reference method: ISO 6579♦					Alternative method: Solus <i>Salmonella</i> ELISA						Agreement
	RVS		MKTTn		Final result	O.D.	Test result	RVS / Colorex <i>Salmonella</i>	Latex	Mid 64 gallery	Final result	
	XLD	Colorex <i>Salmonella</i>	XLD	Colorex <i>Salmonella</i>								
Q3	-	-	-	-	-	0.095	-	-	/	/	-	NA
Q5	-	-	-	-	-	0.050	-	-	/	/	-	NA
Q9	-	-	-	-	-	0.115	-	-	/	/	-	NA
Q11	-	-	-	-	-	0.050	-	-	/	/	-	NA
Q14	-	-	-	-	-	0.048	-	-	/	/	-	NA
Q17	-	-	-	-	-	0.065	-	-	/	/	-	NA
Q18	-	-	-	-	-	0.064	-	-	/	/	-	NA
Q21	-	-	-	-	-	0.060	-	-	/	/	-	NA
Q1	+	+	+	+	+	0.728	+	+	+	+	+	PA
Q2	+	+	+	+	+	2.338	+	+	+	+	+	PA
Q4	+	+	+	+	+	0.731	+	+	+	+	+	PA
Q6	+	+	+	+	+	0.859	+	+	+	+	+	PA
Q13	+	+	+	+	+	1.186	+	+	+	+	+	PA
Q22	+	+	+	+	+	0.908	+	+	+	+	+	PA
Q23	+	+	+	+	+	0.940	+	+	+	+	+	PA
Q24	+	+	+	+	+	1.630	+	+	+	+	+	PA
Q7	+	+	+	+	+	0.941	+	+	+	+	+	PA
Q8	+	+	+	+	+	0.852	+	+	+	+	+	PA
Q10	+	+	+	+	+	0.859	+	+	+	+	+	PA
Q12	+	+	+	+	+	0.994	+	+	+	+	+	PA
Q15	+	+	+	+	+	0.905	+	+	+	+	+	PA
Q16	+	+	+	+	+	0.854	+	+	+	+	+	PA
Q19	+	+	+	+	+	0.852	+	+	+	+	+	PA
Q20	+	+	+	+	+	0.909	+	+	+	+	+	PA

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