

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

VIDAS® Easy Salmonella method

(Certificate number: BIO 12/16 - 09/05)

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

Qualitative method

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This report consists of 124 pages, including 12 appendices.

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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

CFU	Colony Forming Units
ILS	Interlaboratory Study
MCS	Method Comparison Study
RFV	Relative Fluorescence Value
RLOD	Relative Level of Detection
RTE	Ready to eat
VT	Test Value

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	Negative Deviation
ND _{FN (alt)}	Negative Deviation due to false negative alternative-method results
PA	Positive Agreement
PA _{FP (alt)}	Positive Agreement due to false positive alternative-method results
PD	Positive deviation
PD _{FP (alt)}	Positive Deviation due to false positive alternative-method results
ref	Reference method
RT	Relative Trueness
SE	Relative Sensitivity
SP	Relative Specificity
TNA	Total Negative Agreement
TND	Total Negative Deviation

Raw data IPL

Ø	No growth
L	low
M	Medium
H	High
A	Pure culture of suspicious colonies
B	Mix with a majority of suspicious colonies
C	Mix with a minority of suspicious colonies
D	Mix with rare suspicious colonies
E	Absence of suspicious colonies
(x)	x characteristic colonies of <i>Salmonella</i> if $x \leq 5$
a	Reincubation of SX2 broth
b	Subculture of SX2 broth in RVS broth

Raw data ADRIA

-	No typical colonies but presence of background microflora
(x)	Number of colonies in the plate
1/2	50% level of target analyte
m	Minority level of target analyte
M	Majority level of target analyte
p	Pure culture level of target analyte
st	Plate without any colony
Bold typing	Artificially inoculated samples

Quality Assurance documents related to this study can be consulted upon request from **bioMérieux**.

The technical protocol and the result interpretation will be 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	VIDAS® Easy <i>Salmonella</i>
Scope	> Food > Feed products > Production environmental samples > Pet food (375 g sample size)
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 **VIDAS Easy Salmonella** method was validated with the certificate number BIO 12/16 - 09/05. The initial study was performed by IPL.

The following renewal and extension studies were performed.

Date	Validation	Conducted by	Standards used
20 September 2005	Initial validation	IPL	ISO 16140 (2003) ISO 6579 (2002)
2007	Extension for: - a modification of the confirmation procedure (SX broth replaced by SX2 broth) - feed products (study realized by Institut Pasteur de Lille)	IPL	ISO 16140 (2003) ISO 6579 (2002)
2009	Renewal study	IPL	ISO 16140 (2003) ISO 6579 (2002)
2011	Extension for a new conjugate: - Sensitivity study - RLOD - Inclusivity	IPL	ISO 16140 (2003) ISO 6579 (2002)
2013	Renewal study – Complementary tests for inclusivity	ADRIA	ISO 16140 (2003) ISO 6579 (2002)
October 2014	Extension for the use of a latex test to confirm the characteristic colonies from selective agar plates	ADRIA	/
September 2015	Extension for the use of the VITEK MS, automated mass spectrometry microbial identification system to confirm characteristic colonies from ASAP or TSA plates	ADRIA	/
September 2016	Extension for the use of software version 4.8	bioMérieux	/
November 2017	Renewal and extension study for: - Cocoa and chocolates (375 g sample size) - Milk powder (375 g sample size)	ADRIA	ISO 16140-2 (2016) ISO 6579-1 (2017)
April 2018	Extension for the use of software version 4.10	bioMérieux	/
May 2020	Extension study for: - Pet food (375 g sample size)	ADRIA	ISO 16140-2 (2016) ISO 6579-1 (2017)
June 2021	Renewal study	ADRIA	ISO 16140-2 (2016) ISO 6579-1 (2017) and ISO 6579-1 /A1 (2020)
June 2022	Extension for the use of VIDAS KUBE and VITEK MS PRIME	bioMérieux	/
2024	Change of the reference of the Salmonella latex kit used for colony confirmation	bioMérieux	/

Date	Validation	Conducted by	Standards used
March 2025	Update of the software VIDAS KUBE to version 1.3	bioMérieux	/
July 2025	Renewal study with reanalysis of the data according to ISO 16140-2/A1	ADRIA	ISO 16140-2 (2016) and ISO 16140-2/A1 (2024) ISO 6579-1 (2017) and ISO 6579-1 /A1 (2020)

2 METHOD PROTOCOLS

2.1 Alternative method

2.1.1 Principle

VIDAS *Salmonella* (ref. 30702) is an enzyme immunoassay for use on the automated VIDAS for the detection of *Salmonella* antigens using the ELFA method (Enzyme Linked Fluorescent Assay).

Each test is composed of two parts:

- The Solid Phase Receptacle (SPR®) serves as the solid phase as well as the pipetting device. The interior of the SPR® is coated with anti-*Salmonella* antibodies adsorbed onto its surface,
- The strip which contains all the ready-to-use reagents for the assay: washing buffer, antibodies anti-*Salmonella* conjugated with alkaline phosphatase and substrate.

All of the assay steps are performed automatically by the instrument. Part of the enrichment broth is dispensed into the reagent strip. The reaction medium is cycled in and out of the SPR® several times.

At the end of the assay, results are automatically analyzed by the instrument. The fluorescence is measured at 450 nm and give a RFV (relative fluorescence value).

Then, the instrument calculates a test value for each sample. This value is then compared to internal references (thresholds) and each result is interpreted (positive, negative) as following:

Test value (TV) = RFV sample / RFV standard.
 if TV < 0.23, the test is negative
 and
 if TV ≥ 0.23, the test is positive

2.1.2 Protocols (See Appendix 1)

- The different protocols are described in Table 1.

Table 1 - Protocols

Validation	Categories	Sample size	1 st Enrichment step
Initial	Food and feed products	25 g	1/10 dilution, BPW for 16 - 22 h at 34 - 38 °C according to ISO 6887 parts
	Production environmental samples	25 mL or sampling device	1/10 dilution, BPW for 16 - 22 h at 34 - 38°C Swab: 10 mL BPW for 16 - 22 h at 34 - 38°C Sponge: 100 mL BPW for 16 - 22 h at 34 - 38°C
Extension (2017)	Cocoa and chocolates	375 g	1/10 dilution, pre-warmed UHT skimmed milk for 16 - 22 h at 34 - 38°C
	Milk powders	375 g	1/10 dilution, pre-warmed BPW for 16 - 22 h at 34 - 38°C
Extension (2020)	Pet food	375 g	1/10 dilution, pre-warmed BPW for 16 - 22 h at 34 - 38°C

- Subculture in SX2 broth (0.1 mL + 10 mL) for 22 - 28 h at 41.5°C ± 1°C.
- Heat treatment of an aliquot of SX2 broth.
- VIDAS test.
- Confirmation by streaking 10 µL of non-heated SX2 broth onto a selective agar. Typical colonies are confirmed with or without purification step by:
 - * Biochemical gallery on isolated colony,
 - * Latex test GSD F42 on isolated colony from ASAP, CHROMID Salmonella, SALMA or TSA or Latex OXOID DR1108A on isolated colony from SALMA agar.
 - * VITEK MS;/ VITEK MS PRIME on isolated colony from ASAP and TSA.

It is possible to store the SX2 broth for 72 h at 5°C ± 3°C.

2.1.3 Restrictions

There is no restriction.

2.2 Reference methods♦

The reference methods used for the previous studies were:

- the EN ISO 6579 (December 2002): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Salmonella* spp.;
- the ISO 6579-1 (February 2017) - Microbiology of food and animal feeding stuffs - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.

The same sample size was tested for the reference and the alternative methods, *i.e.* 25 g or 375 g.

Note: For cocoa and chocolates category, Brilliant Green was not added in the enrichment broth as the tested matrices did not contain high background microflora.

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

In particular, for categories cocoa/chocolates, milk powders and pet food, the same sample size (375 g) was applied for both methods.

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

3 INITIAL VALIDATION AND 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

Taking into account all the categories, 618 samples were tested providing 290 positive and 328 negative results.

The distribution per tested category and type is given in Table 2.

Table 2 – Distribution per tested category and type

Category		Type		Positive samples	Negative samples	Total
1	Meat products	a	Raw meats	13	28	41
		b	Poultry	10	13	23
		c	Delicatessen	10	10	20
		Total		33	51	84
2	Dairy products	a	Raw milk cheese	11	13	24
		b	Pasteurized milk cheese and dairy desserts	10	10	20
		c	Milk and milk powders	10	16	26
		Total		31	39	70
3	Seafood and vegetables	a	Fish fillets and shellfish	10	17	27
		b	Raw vegetables and cocoa/chocolate	10	10	20
		c	Ready -to-eat vegetables	10	20	30
		Total		30	47	77
4	Miscellaneous	a	Eggs and egg-based products	15	6	21
		b	Pastries	7	15	22
		c	Ready-to-eat meals	8	12	20
		Total		30	33	63
5	Feed products	a	Wet pet food and raw meat for animals	10	10	20
		b	Cattle cakes	10	10	20
		c	Meals and dry pet food	10	13	23
		Total		30	33	63
6	Production environmental samples	a	Various water	10	14	24
		b	Surface samples	11	11	22
		c	Residues and scraps	11	9	20
		Total		32	34	66
7	Cocoa and chocolate (375 g)	a	Cocoa powders	16	7	23
		b	Chocolates	9	11	20
		c	Raw materials	8	12	20
		Total		33	30	63
8	Milk powders (375 g)	a	Milk powders	11	10	21
		b	Infant formula without probiotics	11	10	21
		c	Infant formula with probiotics	10	10	20
		Total		32	30	62
9	Pet food (375 g)	a	Wet pet food	17	12	29
		b	Dry pet food	11	10	21
		c	Raw material	11	9	20
		Total		39	31	70
All categories				290	328	618

3.1.1.2 Artificial contamination of samples

Artificial contaminations were done by spiking or seeding protocol. Strains were injured using different protocols and the injury efficiency was evaluated. The artificial contaminations are presented in **Appendix 3**.

318 samples were artificially contaminated. 235 gave a positive result. 55 samples were naturally contaminated.

During the previous studies, 172 samples were inoculated at a level ≤ 5 CFU; 55 gave negative results. This represents 32 % of the inoculated samples and explains the fact that more than 20 % of the samples were inoculated between 3 or 5 CFU and 10 CFU, percentage accepted by the AFNOR Technical Committee. 11 chocolate samples inoculated at a high level (between 10 and 30 CFU) gave negative results. For the milk powders category, 22 samples inoculated at a low level (≤ 3 CFU) gave negative results.

The repartition of the positive samples per contamination type (natural and artificial) is given in Table 3.

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

	Inoculation protocol					Naturally contaminated	Total
	Spiking			Seeding			
	≤ 5 CFU	5<x≤10	10<x≤30	≤ 3 CFU	3<x≤10		
Number of positive samples	70	53	15	76	21	55	290
%	24.1	18.3	5.2	26.2	7.2	19.0	100

19.0 % of the samples were naturally contaminated.

3.1.1.3 Protocols applied during the validation study

> Incubation time

The minimum incubation times were applied:

- BPW : 16 h at $37^{\circ}\text{C} \pm 1^{\circ}\text{C}$
- SX2: 22 h at $41.5^{\circ}\text{C} \pm 1^{\circ}\text{C}$

> Confirmations

In 2005 and 2007, the positive samples were confirmed by streaking the SX2 broth onto XLT4, XLD and SMID2.

For the extension study (2020), 10 μL of non-heated SX2 broth were streaked onto ASAP.

Typical colonies were confirmed without purification step by:

- Biochemical gallery on isolated colony without purification step.
- Latex test (MICROGEN Ref MGN F42) on isolated colony with or without purification step from ASAP.

For the renewal and extension studies (2017 and 2020), as the number and duration of the enrichment steps were equivalent between the reference and the alternative methods, no additional confirmation was implemented for the samples in negative agreement.

> **SX2 storage for 72 h at 5°C ± 3°C**

The SX2 broths from positive samples were stored for 72 h at 5°C ± 3°C before performing the ELISA and confirmatory tests.

3.1.1.4 Test results

Raw data are given in **Appendix 4**. A summary of the results obtained with the reference and the alternative methods is given in Table 4.

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

Category		PA	PD	TND	TNA	Total
1	Meat products	33	0	0	51	84
2	Dairy products	31	0	0	39	70
3	Seafood and vegetables	29	0	1	47	77
4	Miscellaneous	28	1	1	33	63
5	Feed products	28	1	1	33	63
6	Production environmental samples	31	0	1	34	66
7	Cocoa and chocolates (375 g)	31	0	2	30	63
8	Milk powders (375 g)	31	0	1	30	62
9	Pet food (375 g)	38	0	1	31	70
All categories		280	2	8	328	618

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

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

The calculations were done taking into account all the confirmation protocol. The results are given in Table 5.

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

Category		Type	PA	NA	PD	ND _{FN(alt)}	PD _{FP(alt)}	TND	TNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	FNR
1	Meat products	a Raw meats	13	28	0	0	0	0	28	100.0	100.0	100.0	0.0	0.000
		b Poultry	10	13	0	0	0	0	13	100.0	100.0	100.0	0.0	0.000
		c Delicatessen	10	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
		Total	33	51	0	0	0	0	51	100.0	100.0	100.0	0.0	0.000
2	Dairy products	a Raw milk cheese	11	13	0	0	0	0	13	100.0	100.0	100.0	0.0	0.000
		b Pasteurized milk cheese and dairy desserts	10	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
		c Milk and milk powders	10	16	0	0	0	0	16	100.0	100.0	100.0	0.0	0.000
		Total	31	39	0			0	39	100.0	100.0	100.0	0.0	0.000
3	Seafood and vegetables	a Fish fillets and shellfish	10	17	0	0	0	0	17	100.0	100.0	100.0	0.0	0.000
		b Raw vegetables and cocoa	9	10	0	1	0	1	10	90.0	100.0	95.0	0.0	0.100
		c Ready -to-eat vegetables	10	20	0	0	0	0	20	100.0	100.0	100.0	0.0	0.000
		Total	29	47	0	1	0	1	47	96.7	100.0	98.7	0.0	0.033
4	Miscellaneous	a Eggs and egg-based products	13	6	1	1	0	1	6	93.3	93.3	90.5	0.0	0.067
		b Pastries / chocolate	7	15	0	0	0	0	15	100.0	100.0	100.0	0.0	0.000
		c Ready-to-eat meals	8	12	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
		Total	28	33	1	1	0	1	33	96.7	96.7	96.8	0.0	0.033
5	Feed products	a Wet pet food and raw meat for animals	10	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
		b Cattle cakes	8	10	1	1	0	1	10	90.0	90.0	90.0	0.0	0.100
		c Meals and dry pet food	10	13	0	0	0	0	13	100.0	100.0	100.0	0.0	0.000
		Total	28	33	1	1	0	1	33	96.7	96.7	96.8	0.0	0.033
6	Environmental samples	a Various water	10	14	0	0	0	0	14	100.0	100.0	100.0	0.0	0.000
		b Surface samples	11	11	0	0	0	0	11	100.0	100.0	100.0	0.0	0.000
		c Residues and scraps	10	9	0	1	0	1	9	90.9	100.0	95.0	0.0	0.091
		Total	31	34	0	1	0	1	34	96.9	100.0	98.5	0.0	0.031
7	Cocoa and chocolate (375g)	a Cocoa powders	14	7	0	2	0	2	7	87.5	100.0	91.3	0.0	0.125
		b Chocolates	9	11	0	0	0	0	11	100.0	100.0	100.0	0.0	0.000
		c Raw materials	8	12	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
		Total	31	30	0	2	0	2	30	93.9	100.0	96.8	0.0	0.061

Category		Type		PA	NA	PD	ND _{FN(alt)}	PD _{FP(alt)}	TND	TNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	FNR
8	Milk powders (375g)	a	Milk powders	10	10	0	1	0	1	10	90.9	100.0	95.2	0.0	0.091
		b	Infant formula without probiotics	11	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
		c	Infant formula with probiotics	10	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
		Total		31	30	0	1	0	1	30	96.9	100.0	98.4	0.0	0.031
9	Pet food (375g)	a	Wet pet food	17	12	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
		b	Dry pet food	11	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
		c	Raw material	10	9	0	1	0	1	9	90.9	100.0	95.0	0.0	0.091
		Total		38	31	0	1	0	1	31	97.4	100.0	98.6	0.0	0.026
Total				280	328	2	8	0	8	328	97.2	99.3	98.4	0.0	0.028

The results obtained for all categories are the following (See Table 6).

Table 6 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	97.2%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	99.3%
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	98.4%
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)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD}$	0.028

3.1.1.6 Analysis of discordant results

Eight negative deviations (See Table 7) and two positive deviations (See Table 8) were obtained and concern three naturally contaminated samples and seven artificially contaminated samples.

For two samples in negative deviation (5369 and 3260), the presence of *Salmonella* spp. was confirmed in the SX2 broth.

For two samples in negative deviation (L1 and 346), the *Salmonella* spp. was recovered only in the MKTTn of the reference method.

As it is a paired study design, the discordant results could be explained by a low contamination level in the enriched samples.

Table 7 - Negative deviations

◆ Analyses performed according to the COFRAC accreditation (ADRIA, Expert Laboratory)

Sample No	Product (in French)	Product	Artificial contaminations		Reference method: ISO 6579						Alternative method: VIDAS Easy Salmonella (SX2)						Category	Type
			Strain	CFU/ sample	RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation	Result	Agreement		
					XLD	Edel / ASAP	XLD	Edel / ASAP										
4704	Graines germées (alfalfa, roquette)	Sprouts	S. Virchow Ad2569	2.6	+M	+md/+	+m/-	-	Salmonella spp	+	183	0.05	-	- (+ref)	-	ND _{FN(alt)}	3	b
A11	Mayonnaise	Mayonnaise	/	/	+MB	+MB	+HC	+MC	Salmonella spp	+	193	0.05	-	- (+ref)	-	ND _{FN(alt)}	4	a
L1	Tourteau de colza	Cattle feed	Salmonella Kedougou	3.6	-LE	-LE	+MB	+MB	Salmonella spp	+	201	0.05	-	- (+ref)	-	ND _{FN(alt)}	5	b
5369	Déchets (végétaux)	Vegetables scraps	S. Ovakam Ad1647	3.0	+p	+p	+p	+p	Salmonella spp	+	371/492/487	0.11/0.14/0.14	-/-	Salmonella spp	-	ND _{FN(alt)}	6	c
2607	Poudre de cacao	Cocoa powder	S. Montevideo Ad1686	0.4	+p	+p	+p	+p	Salmonella spp	+	111	0.02	-	- (+ref)	-	ND _{FN(alt)}	7	a
3260	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	S. Kentucky Ad1755	5.3	+p	+p	+p	+p	Salmonella spp	+	86	0.02	-	Salmonella spp	-	ND _{FN(alt)}	7	a
5542	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad2706	0.4	+p	+p	+p	+p	Salmonella spp.	+	145	0.04	-	- (+ref)	-	ND _{FN(alt)}	8	a
346	Farine (matière première)	Raw material (flour)	/	/	-	-	+d/+	-	Salmonella spp.	+	66	0.02	-	- (+ref)	-	ND _{FN(alt)}	9	c

Table 8 - Positive deviations

Sample No	Product (in French)	Product	Artificial contaminations		Reference method: ISO 6579						Alternative method: VIDAS Easy Salmonella (SX2)						Category	Type
			Strain	CFU/ sample	RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation	Result	Agreement		
					XLD	Edel / ASAP	XLD	Edel / ASAP										
A13	Mayonnaise	Mayonnaise	/	/	-HE	-ME	-HE	-HE	/	-	2097	0.58	+	Salmonella spp (after regrowth in RVS)	+	PD	4	a
L8	Tourteau de tournesol	Cattle feed	Salmonella Westhampton	4.0	-ME	-ME	-HE	-HE	/	-	11285	3.21	+	Salmonella spp	+	PD	5	b

The analyses of discordant results according to the ISO 16140-2 is the following (See Table 9).

Table 9 - Analyses of discordant results

Category		Type	N+	PD	TND	TND-PD	AL	TND+PD	AL
1	Meat products	a	13	0	0				
		b	10	0	0				
		c	10	0	0				
		Total	33	0	0	0	3	0	6
2	Dairy products	a	11	0	0				
		b	10	0	0				
		c	10	0	0				
		Total	31	0	0	0	3	0	6
3	Seafood and vegetables	a	10	0	0				
		b	10	0	1				
		c	10	0	0				
		Total	30	0	1	1	3	1	6
4	Miscellaneous	a	15	1	1				
		b	7	0	0				
		c	8	0	0				
		Total	30	1	1	0	3	2	6
5	Feed products	a	10	0	0				
		b	10	1	1				
		c	10	0	0				
		Total	30	1	1	0	3	2	6
6	Production environmental samples	a	10	0	0				
		b	11	0	0				
		c	11	0	1				
		Total	32	0	1	1	3	1	6
7	Cocoa and chocolate (375 g)	a	16	0	2				
		b	9	0	0				
		c	8	0	0				
		Total	33	0	2	2	3	2	6
8	Milk powders (375 g)	a	11	0	1				
		b	11	0	0				
		c	10	0	0				
		Total	39	0	1	1	3	1	6
9	Pet food (375 g)	a	17	0	0				
		b	11	0	0				
		c	11	0	1				
		Total	39	0	1	1	3	1	6
All categories			290	2	8	6	7	10	22

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

3.1.1.7 Confirmations

Three selective agar plates were tested during the initial validation study, *i.e.* XLT4, XLD and SMID2; the same results were obtained for the three media.

All the positive VIDAS tests were confirmed. For sample A12, the confirmation was possible only after storage of the SX2 broth for 72 h at 5°C ± 3°C. and for sample A13 (Mayonnaise), a regrowth step in RVS step was applied to recover the strain in the enrichment broth.

For the renewal and extension studies (2017), ASAP and SMID plates were used. For 3 samples (4642: raw milk, 4705: sprouts and 2640: cocoa beans), typical colonies were observed only on ASAP plates.

For this extension study (2020), ASAP plates were used; all the positive VIDAS tests were confirmed.

3.1.1.8 SX2 broth storage at 5 ± 3 °C for 72 h

The SX2 broth from positive and discordant samples was tested again after storage for 72 h at 5°C ± 3°C; this was done for 502 samples. Only one change was observed (See Table 10).

Table 10 - Enrichment broth storage

Sample No	Product	Before SX2 storage	After SX2 storage
D2	Fish fillet	NA	PD

The analyses of discordant results after storage for 72 h at 5°C ± 3°C become (See Table 11).

Table 11 - Analysis of discordant after storage 72 h at 5 ± 3°C

Category		Type		N+	PD	TND	TND-PD	AL	TND+PD	AL
1	Meat products	a	Raw meats	13	0	0				
		b	Poultry	10	0	0				
		c	Delicatessen	10	0	0				
		Total		33	0	0				
2	Dairy products	a	Raw milk cheese	11	0	0				
		b	Pasteurized milk cheese and dairy desserts	10	0	0				
		c	Milk and milk powders	10	0	0				
		Total		31	0	0				
3	Seafood and vegetables	a	Fish fillets and shellfish	7	1	0				
		b	Raw vegetables and cocoa / chocolate	10	0	1				
		c	Ready -to-eat vegetables	10	0	0				
		Total		27	1	1				
4	Miscellaneous	a	Eggs and egg-based products	15	1	1				
		b	Pastries	3	0	0				
		c	Ready-to-eat meals	7	0	0				
		Total		25	1	1				
5	Feed products	a	Wet pet food and raw meat for animals	10	0	0				
		b	Cattle cakes	10	1	1				
		c	Meals and dry pet food	10	0	0				
		Total		30	1	1				
6	Production environmental samples	a	Various water	10	0	0				
		b	Surface samples	11	0	0				
		c	Residues and scraps	11	0	1				
		Total		32	0	1				
7	Cocoa and chocolate (375 g)	a	Cocoa powders	16	0	2				
		b	Chocolates	9	0	0				
		c	Raw materials	8	0	0				
		Total		33	0	2				
8	Milk powders (375 g)	a	Milk powders	10	0	1				
		b	Infant formula without probiotics	11	0	0				
		c	Infant formula with probiotics	10	0	0				
		Total		31	0	1				
9	Pet food (375 g)	a	Wet pet food	17	0	0				
		b	Dry pet food	11	0	0				
		c	Raw material	10	0	1				
		Total		38	0	1				
All categories				280	3	8	5	7	11	22

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

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:

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

3.1.2.1 Experimental design

For the initial validation study (2005) and extension study (2007), six (matrix/strain) pairs were analyzed by the reference method and by the alternative method using the protocol described in the EN ISO 16140 (2003):

- 6 non-inoculated samples,
- 6 samples providing between 0 and 50 % positive results,
- 6 samples providing between 50 and 100 % positive results,
- 6 samples providing 100 % positive results.

For the renewal and extension study (2017), two matrix/strain pairs were tested using the protocol described in the ISO 16140-2:

- 5 negative samples,
- 20 samples inoculated at a level providing fractional positive results,
- 20 samples inoculated at a higher level.

For the extension study performed in 2020 for pet food (375 g), one matrix strain/pair was tested using the following protocol:

- Unspiked samples: 5 replicates,
- Inoculation level providing fractional positive results: 20 replicates,
- Higher inoculation level: 5 replicates.

The following matrix/strain pairs were tested (See Table 12).

Table 12 - Matrix/strain pairs

Category		Matrix	Strain inoculated	Origin	Storage conditions before analysis
1	Meat products	Poultry minced meat	<i>Salmonella</i> Hadar	Poultry meat	/
2	Dairy products	Raw milk	<i>Salmonella</i> Typhimurium	Raw milk cheese	/
3	Seafood and vegetables	Fish fillet	<i>Salmonella</i> Virchow	Shellfish	/
4	Miscellaneous	Liquid egg product	<i>Salmonella</i> Enteritidis	Liquid egg product	/
5	Feed products	Pâté for pet	<i>Salmonella</i> Senftenberg	Feed	/
6	Production environmental samples	Process water	<i>Salmonella</i> Infantis	Duck pond	/
7	Cocoa and chocolates (375 g)	Dark chocolate	<i>Salmonella</i> Typhimurium Ad2034	Cocoa beans	Spiking protocol Heat treatment
8	Milk powders (375 g)	Milk powder	<i>Salmonella</i> Mikawasima Ad1811	Raw milk	Seeding protocol Lyophilized strain 2 weeks at ambient temperature
9	Pet food (375 g)	Pellet for dog	<i>Salmonella</i> Senftenberg Ad2983	Raw material	Seeding protocol Lyophilized strain 2 weeks at ambient temperature

3.1.2.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD version 4 (2024-01-10). The RLOD are given in Table 13.

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

Category	Matrix / strain	AL	RLOD [95% confidence limit]
1	Poultry ground meat/ S. Hadar	1.5	1.000 [0.469; 2.133]
2	Raw milk / S. Typhimurium		1.000 [0.433; 2.312]
3	Fish fillet / S. Virchow		1.000 [0.444; 2.250]
4	Liquid egg product / S. Enteritidis		1.000 [0.419; 2.387]
5	Pâté for pet / S. Senftenberg		1.000 [0.459; 2.180]
6	Process water / S. Infantis		1.000 [0.433; 2.312]
7	Dark chocolate / S. Typhimurium Ad2034		1.000 [0.473; 2.115]
8	Milk powder / S. Mikawasima Ad1811		1.000 [0.527; 1.898]
9	Pellet for dog / S. Senftenberg Ad2983		1.000 [0.448; 2.233]
Combined			1.000 [0.771; 1.296]

The RLOD meet the acceptability limit fixed at 1.5 for a paired study design for all the tested matrix/strain pairs.

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 14.

Table 14 - LOD₅₀ results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich ¹	
		Reference method	Alternative method
1	Poultry ground meat/ S. Hadar	0.3 [0.2 - 0.5]	0.3 [0.2 - 0.5]
2	Raw milk / S. Typhimurium	0.5 [0.3 - 0.8]	0.5 [0.3 - 0.8]
3	Fish fillet / S. Virchow	0.5 [0.3 - 0.9]	0.5 [0.3 - 0.9]
4	Liquid egg product / S. Enteritidis	0.5 [0.3 - 0.8]	0.5 [0.3 - 0.8]
5	Pâté for pet / S. Senftenberg	0.5 [0.3 - 0.9]	0.5 [0.3 - 0.9]
6	Process water / S. Infantis	0.4 [0.2 - 0.7]	0.4 [0.2 - 0.7]
7	Dark chocolate / S. Typhimurium Ad2034	1.2 [0.6 - 2.3]	1.2 [0.6 - 2.3]
8	Milk powder / S. Mikawasima Ad1811	1.0 [0.6 - 1.6]	1.0 [0.6 - 1.6]
9	Pellet for dog / S. Senftenberg Ad2983	1.7 [0.9 - 3.2]	1.7 [0.9 - 3.2]
Combined		0.7 [0.6 - 0.8]	0.7 [0.6 - 0.8]

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

The LOD₅₀ varies from 0.3 to 1.7 CFU/sample size for the reference and the alternative methods.

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

The *Salmonella* strains were cultured in buffered peptone water for 24 h at 37°C. Dilutions were done in order to inoculate between 10 to 100 cells/225 ml BPW (incubation for 16 h at 37°C). A subculture in SX2 broth was then performed before proceeding to the VIDAS SLM test.

51 *Salmonella* strains were tested in 2005 by IPL.

9 *Salmonella* strains were tested in 2009 by IPL and 3 strains in 2013 by ADRIA Développement.

39 *Salmonella* strains were tested in 2017 by ADRIA Développement for the renewal study.

> Exclusivity

30 negative strains were cultivated and diluted in buffered peptone water to obtain levels of around 10⁵ cells per mL. After incubation of the buffered peptone water, a VIDAS SLM test was performed.

30 negative strains were tested in 2005 by IPL.

6 negative strains were tested in 2013 by ADRIA Développement.

3.1.3.2 Results and conclusion

The results are presented in **Appendix 6**.

> Inclusivity

The 102 *Salmonella* strains tested gave a positive result.

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

> Exclusivity

No cross reaction was obtained with the 36 non-target strains tested only using the VIDAS SLM test except for 3 strains: *Citrobacter diversus* CIT 30 and EN52 and *Citrobacter freundii* CIT23. These strains were tested with the complete protocol of the alternative method and the results for the two strains of *Citrobacter diversus* remained positive. However, the streaking of the SX2 broth on *Salmonella* selective media gave non-typical colonies.

3.1.4 Extension study for using the *Salmonella* spp. latex test (ref. MGNF42) for confirmation of characteristic colonies on ASAP and TSA (ADRIA Développement, 2014)

The aim of the study was to assess the inclusivity, exclusivity and sensitivity of the new confirmation procedure in comparison to the ISO 6579 standard.

3.1.4.1 Strains

150 positive and 100 negative strains were tested. The study design is summarized in **Appendix 7**.

3.1.4.2 Results

> Inclusivity

The raw data are gathered in **Appendix 8**. A summary is presented in Table 15.

Table 15

	Agars		
	TSA	ChromID <i>Salmonella</i>	ASAP
Number of positive Latex tests	105	109	102
Number of negative Latex tests	45	41	47
No growth	0	0	1 (84+)*
Total	150	150	150

* Target strain n° 84: *Salmonella* Luciana CIP 105629

The list of the strains which showed negative latex tests depending on the selective agar is available in **Appendix 9**.

Differences are observed depending on the selective agar used to streak the strains: CHROMID Salmonella agar provided the best data. 109 strains provided a positive latex test on the 150 tested strains.

Note that one strain (*Salmonella* Luciana CIP 105629) did not grow on ASAP plates after culture in SX2 broth; however, growth was observed after culture in BHI broth.

> Exclusivity

The raw data are presented in **Appendix 10**. A summary is available in Table 16.

Table 16

	Agars		
	TSA	CHROMID <i>Salmonella</i>	ASAP
Positive VIDAS test	0		
+/- characteristic colonies	/	7	4
No growth	0	11	20
Number of positive or doubtful latex tests	19	7	10
+/- characteristic colonies and doubtful or positive latex tests	/	1 (3) **	3 (3-4-91) **

** Non target strains: 3: *Aeromonas punctata* Ad 1517
4: *Aeromonas salmonicida* Ad 1319
91: *Serratia marcescens* Ad 447

All the tested strains gave a negative VIDAS test.

Doubtful colonies were observed on chromogenic plates. Some of these strains gave positive or doubtful latex tests but a negative VIDAS test.

3.1.5 Extension study for using the VITEK MS for confirmation of characteristic colonies on ASAP and TSA (ADRIA Développement, 2015)

The VIDAS® Easy Salmonella method is validated since the 20th of September 2005 with a confirmation step by streaking the SX2 broth onto selective agar plate, the tests described in the standard or by using a latex test.

This extension study was set up to allow the use of the VITEK MS, automated mass spectrometry microbial identification system that uses Matrix Assisted Laser Desorption Ionization Time-of-Flight (MALDI.TOF) technology and a comprehension database of relevant species.

The protocol is summarized below (See Figure 1).

Figure 1



1. The target slide is prepared and introduced to a high-vacuum environment.
2. A precise laser burst ionizes the sample.
3. A “cloud” of proteins is released and accelerated by an electric charge.
4. After passing through the ring electrode, the proteins’ Time of Flight is recorded using a formula from the time recorded.
5. Proteins are detected with a sensor to create a spectrum that represents the protein makeup of each sample.

The technology is dedicated to Salmonella spp confirmation and is not supposed to be used for further sub-species discrimination, serotyping or identification.

3.1.5.1 Strains

150 positive and 104 negative strains were tested.

3.1.5.2 Protocol

The VITEK MS Manual was already provided for the project presentation and is still available on the collaborative platform.

The protocol applied for the extension study is given in **Appendix 11**.

3.1.5.3 Results

The raw data are provided in **Appendix 12**.

> Inclusivity

150 strains were tested; all the strains were confirmed as *Salmonella* spp, except in the cases summarized in Table 17.

Table 17

	Media	
	ASAP	TSA
Number of strains tested	150	150
Number of strains confirmed as <i>Salmonella</i> spp	148 ⁽¹⁾	146 ⁽¹⁾
Number of strains with no confirmation	2 (<i>S. houtenae</i> Ad 596, <i>S. arizonae</i> CIP 5522)	4 (<i>S. houtenae</i> Ad 596, <i>S. diarizonae</i> Ad 595, <i>S. diarizonae</i> Ad 1091, <i>S. diarizonae</i> Ad 1298)

⁽¹⁾ For one strain (*S. houtenae* Ad 597), two tests were needed to get a confirmation result.

Off the 150 strains tested, 148 were correctly confirmed as *Salmonella* when ASAP agar was used prior to VITEK[®] MS analysis. For two strains, (*S. houtenae* Ad 596 and *S. arizonae* CIP 5522), no results were obtained from the VITEK MS (No result).

Off the 150 strains tested, 146 were correctly confirmed as *Salmonella* when TSA was used prior to VITEK[®] MS analysis. For four strains (*S. houtenae* Ad 596, *S. diarizonae* Ad 595, *S. diarizonae* Ad 1091, *S. diarizonae* Ad 1298), no results were obtained from the VITEK MS (No result).

> Exclusivity

A summary of the results is given in Table 18.

Table 18

	Media	
	ASAP	TSA
Number of strains tested	104	104
Number of strains which did not grow on the plate	22	0
Number of strains which were not characteristic on the plates	82	Not applicable
Number of strains with no result	11	12
Number of strains confirmed as <i>Salmonella</i>	0	0

As already mentioned, the technology is here dedicated to *Salmonella* spp confirmation. Strains identification is of course related to the extension and the robustness of the database and is not the purpose of the study. Indeed, all the negative strains were either not able to grow on the tested agars, or not confirmed as *Salmonella* spp with the VITEK® MS.

3.1.5.4 Conclusion

All the 150 tested *Salmonella* strains were confirmed as *Salmonella* spp, except in two cases (*Salmonella houtenae* Ad 596 and *Salmonella arizonae* CIP 5522) for which a “no result” was obtained.

Among the 104 tested negative strains, no confirmation as *Salmonella* genus was observed.

VITEK® MS is an accurate and rapid technology to confirm VIDAS Easy SLM positive presumptive results.

3.1.6 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The storage temperature is of 2 – 8°C. The kit expiry date is shown on the box label and on the different vials. The kit components should be stored at 2 – 8°C.		
Time to results	Steps	<u>Time required</u> VIDAS Easy SLM method	<u>Time required</u> ISO 6579-1 reference method
	Realisation of pre-enrichment	D0	D0
	Transfer to selective broths (Rappaport-Vassiliadis Soja, MKTTn, SX2)	D1	D1
	VIDAS SLM procedure	D2	/
	Test result Negative result	D2	/
	Streaking selective broths onto selective agar plates	D2	D2
	Reading the plates Confirmation tests: identification strips, serology	D3 to D4	D3 to D4
	Negative result (after streaking and negative confirmation if done)	D3* to D7	D3 to D7
	Positive result Confirmation by reference method tests (including purification)	D3* to D7	D5 to D7
Common steps with the reference method	Pre-enrichment in BPW Confirmations		

*: In case of latex test or Vitek MS is applied on typical colonies

3.1.7 Method comparison study conclusion

The VIDAS Easy Salmonella method shows satisfying relative sensitivity.

The RLOD are lower than the acceptability limit fixed at 1.5 for a paired study design for all the tested matrix/strain pairs

For the inclusivity and exclusivity study, the 100 *Salmonella* strains tested gave a positive result. No cross reaction was obtained with the VIDAS SLM test except for 3 strains: *Citrobacter diversus* CIT 30 and EN52 and *Citrobacter freundii* CIT23.

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

Samples were sent to 15 laboratories. A pasteurised milk was inoculated with *Salmonella* Typhimurium from dairy origin. 24 samples were prepared per laboratory, and were distributed in 3 levels, with 8 samples per level and method.

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

Strain stability was checked by performing detection analyses after 24 h and 48 h storage at $5 \pm 3^\circ\text{C}$; the results are given in Table 19.

Table 19 - Sample stability

Day	Reference method (detection)	Alternative method (detection)	Aerobic mesophilic flora (CFU/g)
Day 0	/	/	6
Day 1	+	+	7
Day 2	+	+	5

Enumeration was also performed on 6 ml of inoculated pasteurized milk. No evolution was observed during storage at $5^\circ\text{C} \pm 3^\circ\text{C}$.

3.2.3 Contamination levels

The contamination levels and the sample codification were the following (see Table 20).

Table 20 - 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 (L0)	3-4-9-10-15-16-21-22	0	0	/	/
Low level (L1)	1-2-7-8-13-14-19-20	3	2.4	0.3	8.4
High level (L2)	5-6-11-12-17-18-23-24	30	25.3	16	37

3.2.4 Logistic conditions

Temperature conditions are given in Table 21.

Table 21 - Sample temperatures at receipt

Laboratory	Reception Temperatures (°C)		Comments
	communicated by the laboratory	indicated by the temperature probe	
A	-0.5°C	5.9°C	No frozen sample
B	2.4°C	1.2°C	/
C	0.0°C	-0.3°C	/
D	-0.7°C	0.7°C	No frozen sample
E	1.5°C	1.1°C	/
F	3.9°C	2.1°C	/
G	3.0°C	2.9°C	/
H	-2.0°C	1.7°C	Samples 5, 6, 9, 11, 12, 22 & 24 frozen
I	-0.4°C	0.6°C	No frozen sample
J	-0.5°C	0.3°C	No frozen sample
K	-1.5°C	0.1°C	Samples 15, 16, 21, 22 & 24 frozen
L	0.5°C	0.2°C	/
M	-1.2°C	-0.4°C	No frozen sample
N	-0.7°C	2.1°C	No frozen sample
O	/	4.1°C	Late delivery time, analyses not run

Some samples were frozen at receipt (Labs H and K). As the concerned samples were unspiked or spiked at a high level, the results from these labs were kept. Among the 15 laboratories, laboratory O received his samples too late to realize the assays.

3.2.5 Results analysis

3.2.5.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 22.

Table 22 – 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

3.2.5.2 Results observed by the collaborative laboratories

> *Aerobic mesophilic flora enumeration*

Depending on the Lab results, the enumeration levels varied from 1 CFU to 380 CFU/g.

> *Salmonella spp. detection*

14 collaborators participated to the study. The results obtained for the reference method are provided in Table 23 (reference method) and Table 24 (alternative method).

Table 23 - 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	6	8
D	0	7	8
E	0	7	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	8	8
J	8	8	8
K	0	8	8
L	1	8	8
M	0	7	8
N	0	8	8
Total	P₀ = 11	P₁ = 107	P₂ = 112

Table 24 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

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
B	0	0	8	8	8	8
C	0	0	6	8	8	8
D	0	0	7	8	8	8
E	0	0	7	7	8	8
F	1	1	8	8	8	8
G	0	0	8	8	8	8
H	1	1	8	8	8	8
I	0	0	8	8	8	8
J	8	8	8	8	8	8
K	1	1	8	8	8	8
L	3	3	8	8	8	8
M	1	1	7	8	8	8
N	0	0	8	8	8	8
Total	P₀ = 15	CP₀ = 15	P₁ = 107	CP₁ = 111	P₂ = 112	CP₂ = 112

Labs B, F, H, J, K, L and M obtained respectively 2, 1, 1, 8, 1, 3 and 1 positive result on unspiked samples with one or both methods.

3.2.5.3 Results of the collaborators retained for interpretation

According to the AFNOR technical rules, it is possible to keep the results from a collaborator with only one contamination on control samples with one or both methods. The results from Labs B, J and L were not kept for interpretation. This means that finally the results from 11 Labs were kept.

The results obtained with the 11 labs kept for interpretation are presented in Table 25 (reference method) and Table 26 (alternative method).

Table 25 - Positive results by the reference method (With 11 Laboratories)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
C	0	6	8
D	0	7	8
E	0	7	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	8	8
K	0	8	8
M	0	7	8
N	0	8	8
Total	P₀ = 0	P₁ = 83	P₂ = 88

**Table 26 - Positive results (before and after confirmation)
by the alternative method (With 11 Laboratories)**

Laboratory						
	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	6	6	8	8
D	0	0	7	7	8	8
E	0	0	7	7	8	8
F	1	1	8	8	8	8
G	0	0	8	8	8	8
H	1	1	8	8	8	8
I	0	0	8	8	8	8
K	1	1	8	8	8	8
M	1	1	7	7	8	8
N	0	0	8	8	8	8
Total	P₀ = 4	CP₀ = 4	P₁ = 83	CP₁ = 83	P₂ = 88	CP₂ = 88

3.2.6 Calculation and interpretation

3.2.6.1 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 27).

Table 27 - 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	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-} \right) \right) \times 100 \% =$	95.6%

N: number of all L0 tests

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

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

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

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

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 is provided in Table 28.

Table 28 - Summary of the obtained results with the reference method and the alternative method for Level 1

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) PA = 83	Positive deviation (R-/A+) PD = 0
Alternative method negative (A-)	Negative deviation (A-/R+) TND = 0	Negative agreement (A-/R-) TNA = 7

Based on the data summarized in Table 28, 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 29).

Table 29 - Sensitivity, relative trueness, false positive and false negative ratio percentages

		Level 1
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

3.2.6.3 Interpretation of data

For a **paired study design**, the difference between (TND – PD) and the addition (ND + PD) are calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (TND – PD) and (TND + PD) shall not be higher than the AL.

For 11 Labs, the limits are the following:

	Calculated values	AL	Conclusion
ND - PD	0	4	ND - PD < AL
ND + PD	0	4	ND + PD < AL

The ISO 16140-2 requirements are fulfilled as (ND - PD) and (ND + PD) are below the AL.

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

The $LOD_{50\%}$ was calculated 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.

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

The results are used only for information (see Table 30) and calculated with data obtained with 4 collaborators only.

Table 30 - LOD_{50%} and RLOD

Method	LOD 50%	RLOD
Reference	0.63 [0.44; 0.91]	1.00 [0.65; 1.53]
Alternative		

3.2.6.5 Inter-laboratory study conclusion

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

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 a common enrichment procedure.
- ☒ In the sensitivity study, 9 categories were tested: 6 food categories, feed, pet food and production environmental samples. The protocol of the alternative method shows 2 positive deviations (PD) and 8 negative deviations (ND) for the over all categories. The TND - PD and TND + PD meet the acceptability limits (AL) whatever the categories, and as well for the 9 tested categories.
- ☒ The Relative Levels of Detection (RLOD) are lower than the acceptability limit fixed at 1.5 for a paired study design for all the tested matrix/strain pairs.
- ☒ For the inclusivity and exclusivity study, the 102 *Salmonella* strains tested gave a positive result. No cross reaction was obtained with the VIDAS SLM test applied on 36 non-target strains except for 3 strains: *Citrobacter diversus* CIT 30 and EN52 and *Citrobacter freundii* CIT23 but streaking onto selective agars concluded to negative results.
- ☒ The alternative method allows a two-days screening of the negative samples. Confirmed positive results are obtained in 3 days when using latex test or the VITEK-MS for confirmation of colonies.
- ☒ The alternative method fulfils all the ISO 16140-2 and AFNOR technical rules (Revision 12).

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

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

Quimper, 10 July 2025

Astrid CARIOU

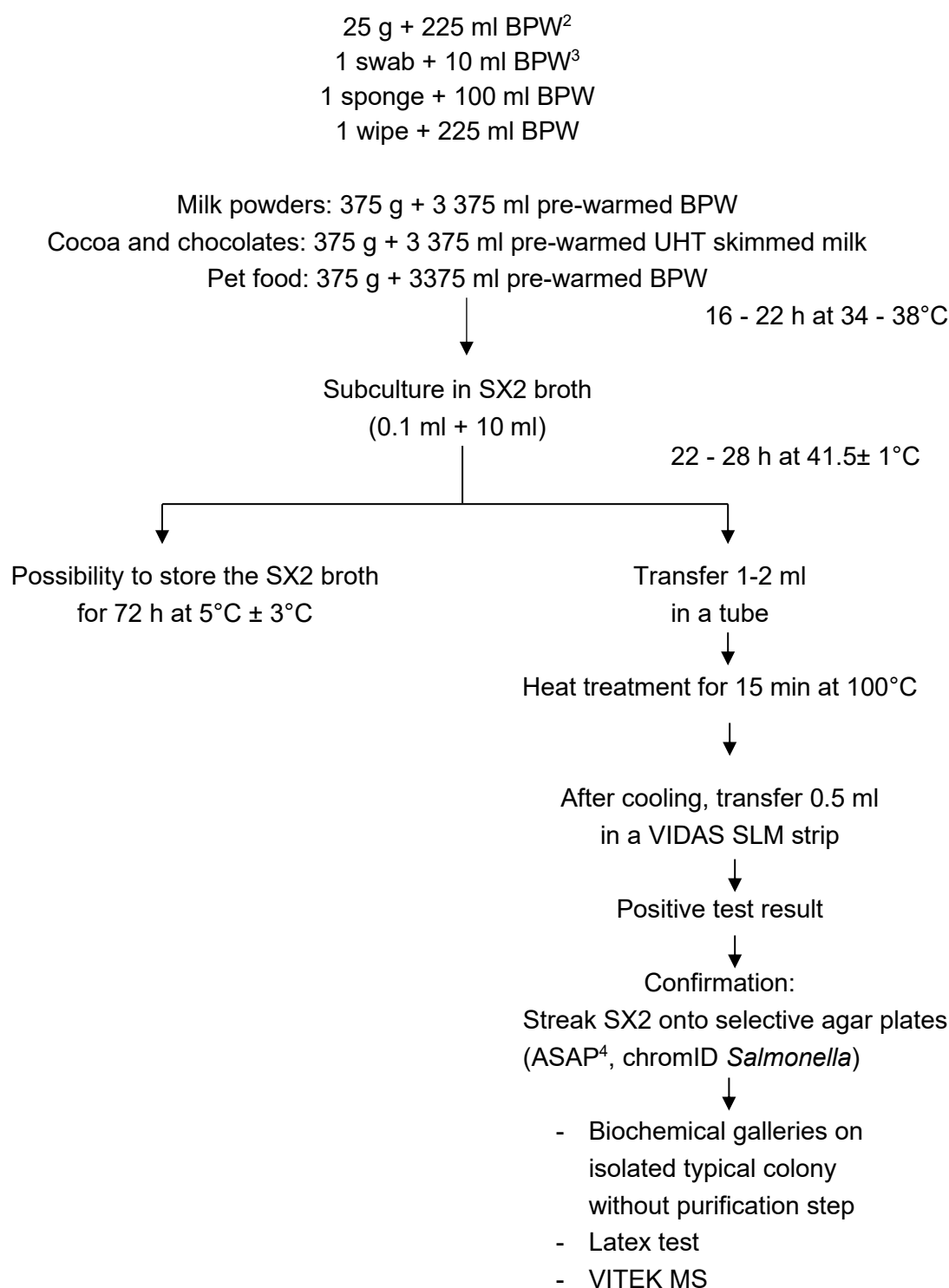
Manager

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: VIDAS Easy *Salmonella*



² Or specific enrichment according to ISO 6887

³ For sampling after cleaning process premoisten

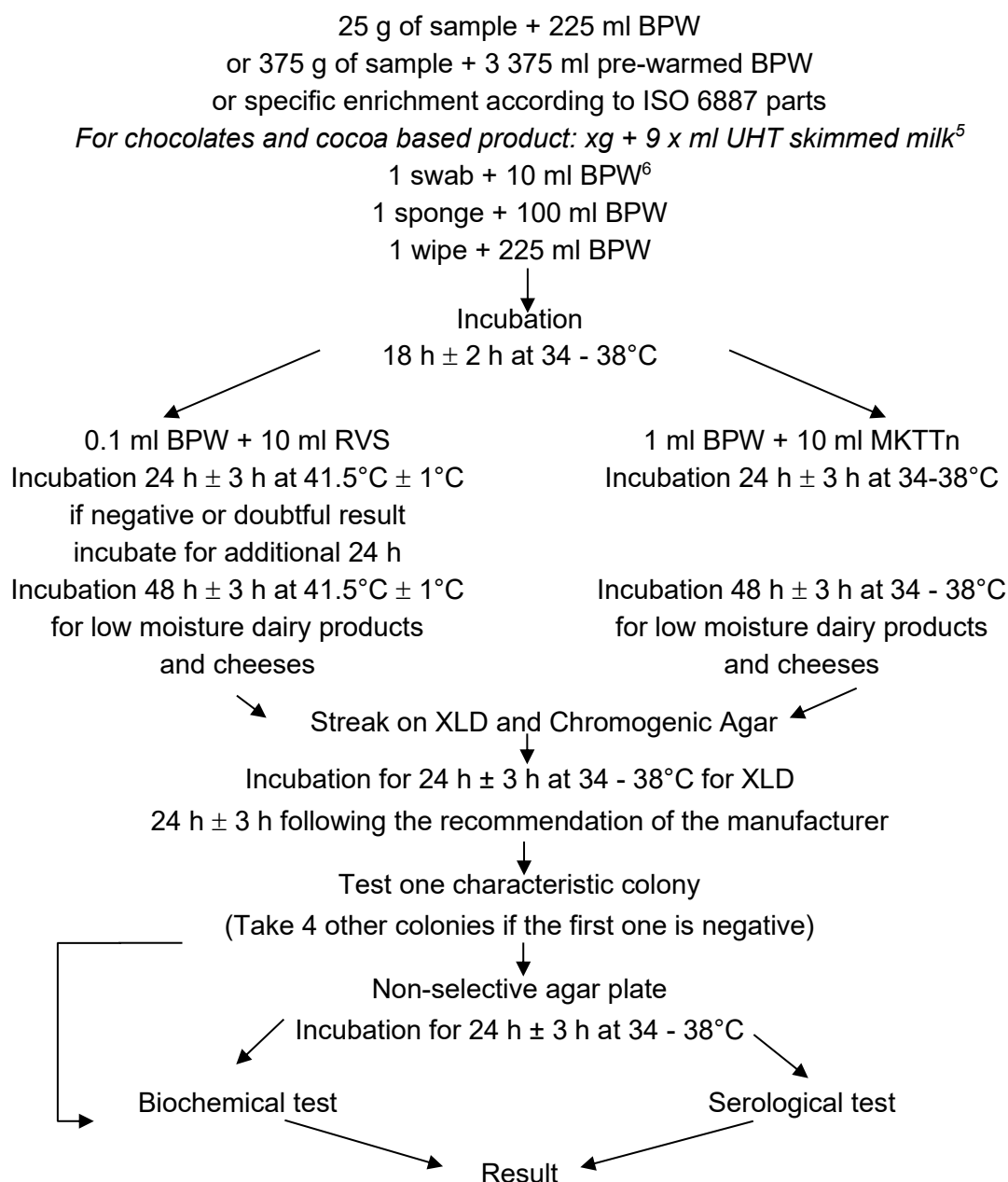
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml BPW)

⁴ Tested during the validation study

Appendix 2 – Flow diagram of the reference method

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

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



⁵ 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)

⁶ 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

Sample No	Product (in French)	Product	Artificial contaminations						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample		
							Enumeration	Mean	
B1	Le Saulnois	Cow milk cheese	Salmonella Indiana	Cheese (Brie de Meaux)	90min at 50°C	1.1	/	4.2	+
B2	Brie	Cow milk cheese	Salmonella Indiana	Cheese (Brie de Meaux)	90min at 50°C	1.1	/	4.9	+
B3	Brie	Cow milk cheese	Salmonella Indiana	Cheese (Brie de Meaux)	90min at 50°C	1.1	/	5.6	+
B4	Fromage de chèvre aux noix	Goat milk cheese with nuts	Salmonella Typhimurium	Cheese (St Nectaire)	90min at 50°C	0.5	/	9.0	+
B5	Bûche au chèvre	Raw goat milk cheese	Salmonella Typhimurium	Cheese (St Nectaire)	90min at 50°C	0.5	/	10.5	+
B7	Epoisses	Raw cow milk cheese	Salmonella Senftenberg (H2S-)	Dairy product	90min at 50°C	0.5	/	7.2	+
B8	Crottin de chèvre échalotte/ciboulette	Raw goat milk cheese with shallot and chives	Salmonella Senftenberg (H2S-)	Dairy product	90min at 50°C	0.5	/	8.4	+
B9	Bleu de Gex	Blue cheese	Salmonella Senftenberg (H2S-)	Dairy product	90min at 50°C	0.5	/	9.6	+
D1	Filet de rouget	Fish fillet	Salmonella Senftenberg	Fish	10 min at -80°C then 90 min at 50°C	0.8	/	0.6	-
D2	Filet de lieu noir	Fish fillet	Salmonella Senftenberg	Fish	10 min at -80°C then 90 min at 50°C	0.8	/	0.9	-(+at 72h)
D3	Filet de colin	Fish fillet	Salmonella Senftenberg	Fish	10 min at -80°C then 90 min at 50°C	0.8	/	1.2	+
D4	Ebly petits légumes	Soft wheat with vegetables	Salmonella Amsterdam	Vegetable	10 min at -80°C then 90 min at 50°C	1.0	/	1.2	-
D5	Haricots beurrés	Wax beans	Salmonella Amsterdam	Vegetable	10 min at -80°C then 90 min at 50°C	1.0	/	1.6	-
D6	Brocolis	Broccoli	Salmonella Amsterdam	Vegetable	10 min at -80°C then 90 min at 50°C	1.0	/	2.0	-
D7	Paëlla	Paella	Salmonella Hadar	Turkey meat	10 min at -80°C then 90 min at 50°C	0.5	/	0.7	+
D8	Calamar à l'américaine	Ready to eat meal	Salmonella Hadar	Turkey meat	10 min at -80°C then 90 min at 50°C	0.5	/	1.1	+
D9	Pavé de thon	Fish fillet	Salmonella Hadar	Turkey meat	10 min at -80°C then 90 min at 50°C	0.5	/	1.4	-

Sample No	Product (in French)	Product	Artificial contaminations						Global result
			Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level CFU/sample		
							Enumeration	Mean	
D10	Gratin dauphinois	Potato gratin	Salmonella Hadar	Turkey meat	10 min at -80°C then 90 min at 50°C	0.5	/	1.8	+
D11	Emincé de porc cuit	Cooked pork	Salmonella Hadar	Turkey meat	10 min at -80°C then 90 min at 50°C	0.5	/	2.1	+
E1	Tarte poire/ chocolat	Pastry	Salmonella Enteritidis	Pastry	90 min at 50°C then 5 min at -80°C	1.1	/	4.4	+
E2	Versillais 3 chocolats	Pastry	Salmonella Enteritidis	Pastry	90 min at 50°C then 5 min at -80°C	1.1	/	6.6	+
E3	Coupe duo framboise	Pastry	Salmonella Enteritidis	Pastry	90 min at 50°C then 5 min at -80°C	1.1	/	8.8	+
E4	Chou parisien	Pastry	Salmonella Enteritidis	Pastry	90 min at 50°C then 5 min at -80°C	1.1	/	11.0	+
E6	Roti de porc	Cooked pork	Salmonella Senftenberg	Fish	90 min at 50°C then 5 min at -80°C	1.2	/	5.0	+
E7	Couscous	Couscous	Salmonella Senftenberg	Fish	90 min at 50°C then 5 min at -80°C	1.2	/	7.5	+
E8	Sauce bolognaise	Bolognese sauce	Salmonella Senftenberg	Fish	90 min at 50°C then 5 min at -80°C	1.2	/	10.0	+
F1	Chèvre	Goat milk cheese	Salmonella Typhimurium	Dairy product	90 min at 50°C then 5 min at -80°C	0.7	/	3.1	+
F2	Reblochon	Raw cow milk cheese	Salmonella Typhimurium	Dairy product	90 min at 50°C then 5 min at -80°C	0.7	/	3.9	+
F3	Camembert	Raw cow milk cheese	Salmonella Typhimurium	Dairy product	90 min at 50°C then 5 min at -80°C	0.7	/	4.7	+
F4	Fromage de Langres	Raw cow milk cheese	Salmonella Typhimurium	Dairy product	90 min at 50°C then 5 min at -80°C	0.7	/	5.5	+
F5	Crottin de chèvre	Goat milk cheese	Salmonella Typhimurium	Dairy product	90 min at 50°C then 5 min at -80°C	0.7	/	6.2	+
F6	Hollande	Cow milk cheese	Salmonella Senftenberg (H2S-)	Dairy product	90 min at 50°C then 5 min at -80°C	0.5	/	2.9	+
F7	Petit Billy (chèvre)	Goat milk cheese	Salmonella Senftenberg (H2S-)	Dairy product	90 min at 50°C then 5 min at -80°C	0.5	/	3.8	+
F8	Tomme de Chambotte	Cow milk cheese	Salmonella Senftenberg (H2S-)	Dairy product	90 min at 50°C then 5 min at -80°C	0.5	/	4.8	+
F9	Fromage frais au citron	Fresh cheese with lemon	Salmonella Senftenberg (H2S-)	Dairy product	90 min at 50°C then 5 min at -80°C	0.5	/	5.7	+
F10	Yaourt fruits rouges	Dairy dessert with red berries	Salmonella Senftenberg (H2S-)	Dairy product	90 min at 50°C then 5 min at -80°C	0.5	/	6.7	-
F11	Petit suisse	Dairy dessert	Salmonella Senftenberg (H2S-)	Dairy product	90 min at 50°C then 5 min at -80°C	0.5	/	7.6	+
F12	Mousse au chocolat	Chocolate mousse	Salmonella Senftenberg (H2S-)	Dairy product	90 min at 50°C then 5 min at -80°C	0.5	/	8.6	+
F13	Poudre de lait	Milk powder	Salmonella Typhimurium	Cheese (St Nectaire)	90 min at 50°C then 5 min at -80°C	0.5	/	6.8	+
F14	Poudre de lait	Milk powder	Salmonella Typhimurium	Cheese (St Nectaire)	90 min at 50°C then 5 min at -80°C	0.5	/	8.5	+
F15	Poudre de lait	Milk powder	Salmonella Typhimurium	Cheese (St Nectaire)	90 min at 50°C then 5 min at -80°C	0.5	/	10.2	+
F16	Poudre de lait	Milk powder	Salmonella Typhimurium	Cheese (St Nectaire)	90 min at 50°C then 5 min at -80°C	0.5	/	11.9	+
H1	Lieu noir	Fish fillet	Salmonella Senftenberg (H2S-)	Fish	90 min at 50°C then 5 min at -80°C	1.0	/	5.7	+
H2	Lieu noir	Fish fillet	Salmonella Senftenberg (H2S-)	Fish	90 min at 50°C then 5 min at -80°C	1.0	/	7.6	+

Sample No	Product (in French)	Product	Artificial contaminations						Global result
			Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level CFU/sample		
							Enumeration	Mean	
H3	Chair d'écrevisse	Crayfish	Salmonella Senftenberg (H2S-)	Fish	90 min at 50°C then 5 min at -80°C	1.0	/	9.5	+
H4	Crevettes	Shrimps	Salmonella Senftenberg (H2S-)	Fish	90 min at 50°C then 5 min at -80°C	1.0	/	11.4	+
H7	Friture de carpe	Fried fish fillet	Salmonella Kedougou	Fhish	90 min at 50°C then 5 min at -80°C	0.7	/	15.0	+
H13	Gâteau de semoule	Dessert	Salmonella Cerro	Pastry	90 min at 50°C then 5 min at -80°C	0.8	/	6.0	+
H14	Crème caramel	Caramel cream	Salmonella Cerro	Pastry	90 min at 50°C then 5 min at -80°C	0.8	/	7.5	+
H15	Entremet café	Dessert	Salmonella Cerro	Pastry	90 min at 50°C then 5 min at -80°C	0.8	/	9.0	+
H16	Mousse au chocolat	Chocolate mousse	Salmonella Cerro	Pastry	90 min at 50°C then 5 min at -80°C	0.8	/	10.5	+
I1	Lieu noir	Fish fillet	Salmonella Kedougou	Fish	90 min at 50°C then 5 min at -80°C	0.8	/	4.8	+
I2	Chair d'écrevisse	Crayfish	Salmonella Kedougou	Fish	90 min at 50°C then 5 min at -80°C	0.8	/	6.0	+
I3	Filet de loup	Fish fillet	Salmonella Kedougou	Fish	90 min at 50°C then 5 min at -80°C	0.8	/	7.2	+
K1	Eau flaque	Puddle water	Salmonella Infantis	Water (duck pond)	90 min at 50°C then 5 min at -80°C	0.5	/	0.9	-
K2	Eau flaque	Puddle water	Salmonella Infantis	Water (duck pond)	90 min at 50°C then 5 min at -80°C	0.5	/	1.1	+
K3	Eau glacée	Ice-cold water	Salmonella Infantis	Water (duck pond)	90 min at 50°C then 5 min at -80°C	0.5	/	1.3	+
K4	Eau stagnante	Stagnant water	Salmonella Infantis	Water (duck pond)	90 min at 50°C then 5 min at -80°C	0.5	/	1.5	+
K5	Eau de process	Process water	Salmonella Derby	Process water	90 min at 50°C then 5 min at -80°C	0.0	/	0.0	+
K6	Eau de process	Process water	Salmonella Derby	Process water	90 min at 50°C then 5 min at -80°C	0.0	/	0.0	-
K7	Eau de process	Process water	Salmonella Derby	Process water	90 min at 50°C then 5 min at -80°C	0.0	/	0.0	-
K8	Eau de process	Process water	Salmonella Derby	Process water	90 min at 50°C then 5 min at -80°C	0.0	/	0.0	-
K9	Eau de process	Process water	Salmonella Derby	Process water	90 min at 50°C then 5 min at -80°C	0.0	/	0.0	-
L1	Tourteau de colza	Cattle feed	Salmonella Kedougou	Animal feed	90 min at 50°C then 5 min at -80°C	0.9	/	3.6	+
L2	Tourteau de soja	Cattle feed	Salmonella Kedougou	Animal feed	90 min at 50°C then 5 min at -80°C	0.9	/	4.8	+
L3	Tourteau de tournesol bio	Cattle feed	Salmonella Kedougou	Animal feed	90 min at 50°C then 5 min at -80°C	0.9	/	6.0	+
L4	Tourteau de colza	Cattle feed	Salmonella Kedougou	Animal feed	90 min at 50°C then 5 min at -80°C	0.9	/	7.2	+
L5	Tourteau de tournesol	Cattle feed	Salmonella Kedougou	Animal feed	90 min at 50°C then 5 min at -80°C	0.9	/	8.4	+
L6	Tourteau de tournesol bio	Cattle feed	Salmonella Westhampton	Fishmeal	90 min at 50°C then 5 min at -80°C	0.6	/	2.4	+
L7	Tourteau de tournesol	Cattle feed	Salmonella Westhampton	Fishmeal	90 min at 50°C then 5 min at -80°C	0.6	/	3.2	+
L8	Tourteau de tournesol	Cattle feed	Salmonella Westhampton	Fishmeal	90 min at 50°C then 5 min at -80°C	0.6	/	4.0	+
L9	Tourteau de soja extrudé bio	Cattle feed	Salmonella Westhampton	Fishmeal	90 min at 50°C then 5 min at -80°C	0.6	/	4.8	+
M1	Alter orga HB+	Flour for animals	Salmonella Senftenberg	Fishmeal	90 min at 50°C then 5 min at -80°C	0.7	/	11.1	+

Sample No	Product (in French)	Product	Artificial contaminations						Global result
			Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level CFU/sample		
							Enumeration	Mean	
M6	Aliments extrudé	Extruded food	Salmonella Liverpool	Fishmeal	90 min at 50°C then 5 min at -80°C	0.8	/	4.2	+
M7	Farine de thon	Tuna flour	Salmonella Liverpool	Fishmeal	90 min at 50°C then 5 min at -80°C	0.8	/	5.6	+
M8	Farine de thon	Tuna flour	Salmonella Liverpool	Fishmeal	90 min at 50°C then 5 min at -80°C	0.8	/	7.0	+
M9	Son fin	Dry food	Salmonella Liverpool	Fishmeal	90 min at 50°C then 5 min at -80°C	0.8	/	8.4	+
M18	Eau de process	Process water	Salmonella Newport	Sewage	90 min at 50°C then 5 min at -80°C	0.7	/	5.7	+
M19	Eau de process	Process water	Salmonella Newport	Sewage	90 min at 50°C then 5 min at -80°C	0.7	/	7.6	+
M20	Eau de process	Process water	Salmonella Newport	Sewage	90 min at 50°C then 5 min at -80°C	0.7	/	9.5	+
N1	Soupe	Soup	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	0.4	-
N2	Epinards	Spinach	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	0.6	+
N3	Carottes/ petits pois	Carrots and peas	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	0.8	+
N4	Bouillon de légumes	Vegetables broth	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	1.0	-
N5	Jardinière de légumes	Mixed vegetables	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	1.2	-
N6	Carottes râpées	Grated carrots	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	1.4	-
N7	Brocolis	Broccoli	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	1.6	+
N8	Sauce tomate	Tomato sauce	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	1.8	-
N9	Printanière de légumes	Mixed vegetables	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	1.4	-
N10	Printanière de légumes	Mixed vegetables	Salmonella San Diego	Dry herbs	90 min at 50°C	0.4	/	1.6	+
N11	Navarin d'agneau	Ready to eat meal	Salmonella III 61:i:-	Turkey meat	90 min at 50°C	1.4	/	2.0	-
N12	Tomate farcie	Ready to cook tomato	Salmonella III 61:i:-	Turkey meat	90 min at 50°C	1.4	/	2.5	-
N13	Joue de bœuf	Pork meat	Salmonella III 61:i:-	Turkey meat	90 min at 50°C	1.4	/	3.0	+
N14	Merguez	Poultry merguez	Salmonella III 61:i:-	Turkey meat	90 min at 50°C	1.4	/	3.5	-
N15	Filet de colin	Fish fillet	Salmonella III 61:i:-	Turkey meat	90 min at 50°C	1.4	/	4.0	-
O5	Mâche	Lamb's lettuce	Salmonella Blockley	Basil	90 min at 50°C +24h at +4°C	0.4	/	10.0	+
O6	Salade gourmande	Mixed salad	Salmonella Blockley	Basil	90 min at 50°C +24h at +4°C	0.4	/	15.0	+
R4	Eau glacée	Ice-cold water	Salmonella Infantis	Water (duck pond)	90 min at 50°C then 8 min at -80°C	0.7	/	8.5	+
R9	Stand charcuterie	Table surface (delicatessen)	Salmonella Derby	Process water	90 min at 50°C then 8 min at -80°C	0.7	/	8.4	+
R10	Résidus lavage légumes	Vegetables scraps	Salmonella Derby	Process water	90 min at 50°C then 8 min at -80°C	0.7	/	10.5	+
R11	Stand découpe volaille	Table surface (poultry meat)	Salmonella Derby	Process water	90 min at 50°C then 8 min at -80°C	0.7	/	12.6	+
S21	Cacao	Cocoa	Salmonella Anatum	Chocolate	90 min at 50°C then 8 min at -80°C	0.6	/	18.6	+
S24	Déchets viande pour animaux	Meat wastes for animals	Salmonella Montevideo	Beef liver	90 min at 50°C then 8 min at -80°C	0.5	/	9.6	+
S25	Déchets viande pour animaux	Meat wastes for animals	Salmonella Montevideo	Beef liver	90 min at 50°C then 8 min at -80°C	0.5	/	12.0	+

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T6	Saucisson pistaché	Seasoned sausage	Salmonella Brandenburg	Pâté	90 min at 50°C then 8 min at -80°C	1.1	/	5.5	+
T7	Saucisson aux champignonsx	Seasoned sausage	Salmonella Brandenburg	Pâté	90 min at 50°C then 8 min at -80°C	1.1	/	6.4	+
T8	Rosette	Dry sausage	Salmonella Brandenburg	Pâté	90 min at 50°C then 8 min at -80°C	1.1	/	7.4	+
T9	Pâté en croûte	Pâté	Salmonella Brandenburg	Pâté	90 min at 50°C then 8 min at -80°C	1.1	/	7.4	+
T10	Terrine de campagne	Pâté	Salmonella Brandenburg	Pâté	90 min at 50°C then 8 min at -80°C	1.1	/	8.3	+
T11	Déchets viande pour animaux	Meat wastes for animals	Salmonella Brandenburg	Kangaroo meat	90 min at 50°C then 8 min at -80°C	0.7	/	7.7	+
T12	Déchets viande pour animaux	Meat wastes for animals	Salmonella Brandenburg	Kangaroo meat	90 min at 50°C then 8 min at -80°C	0.7	/	8.8	+
T13	Déchets viande pour animaux	Meat wastes for animals	Salmonella Brandenburg	Kangaroo meat	90 min at 50°C then 8 min at -80°C	0.7	/	9.8	+
4636	Rocamadour au lait cru	Raw milk cheese	Salmonella Stourbridge Ad2297	Raw milk cheese	Seeding 48h 2-8°C	/	0-0-2-1-1	0.8	-
4637	Camembert au lait cru	Raw milk cheese	Salmonella Mbandaka Ad2296	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	-
4638	Lait cru de vache	Raw milk	Salmonella Mbandaka Ad2297	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	-
4639	Lait cru de vache	Raw milk	Salmonella Mbandaka Ad2298	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	+
4640	Lait cru de vache	Raw milk	Salmonella Mbandaka Ad2299	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	+
4641	Lait cru de vache	Raw milk	Salmonella Stourbridge Ad2297	Raw milk cheese	Seeding 48h 2-8°C	/	0-0-2-1-1	0.8	+
4642	Lait cru de vache	Raw milk	Salmonella Stourbridge Ad2298	Raw milk cheese	Seeding 48h 2-8°C	/	0-0-2-1-1	0.8	+
4643	Noix de Saint-Jacques	Scallops	Salmonella Anatum Ad2727	Crab	Seeding 48h 2-8°C	/	0-4-2-1-2	1.8	-
4644	Poulpe	Octopus	Salmonella Anatum Ad2728	Crab	Seeding 48h 2-8°C	/	0-4-2-1-2	1.8	+
4645	Encornet	Squid	Salmonella Anatum Ad2729	Crab	Seeding 48h 2-8°C	/	0-4-2-1-2	1.8	+
4700	Champignons blancs crus	Mushrooms	Salmonella Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	+
4701	Salade iceberg	Iceberg lettuce	Salmonella Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	+
4702	Tendres pousses (mâche, épinards, laitues)	Baby leaves	Salmonella Livingstone Ad2566	Potatoes	Seeding 48h 2-8°C	/	1-1-4-1-1	1.6	+
4703	Mélange de jeunes pousses	Baby leaves	Salmonella Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	+
4704	Graines germées (alfalfa, roquette)	Sprouts	Salmonella Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	+
4705	Graines germées alfalfa	Sprouts	Salmonella Livingstone Ad2566	Potatoes	Seeding 48h 2-8°C	/	1-1-4-1-1	1.6	+
4706	Betterave	Beet	Salmonella Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	+

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4707	Carottes rapées	Grated carrots	Salmonella Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	-
4708	Céleri remoulade	Celery	Salmonella Livingstone Ad2566	Potatoes	Seeding 48h 2-8°C	/	1-1-4-1-1	1.6	-
4709	Coleslow	Coleslaw	Salmonella Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	-
4710	Salade de fruits tropicale	Tropical fruits salad	Salmonella Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	+
5240	Terrine pour chat au saumon	Cat food (salmon)	Salmonella Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.39	6-6-5-4-4	5.0	+
5241	Terrine pour chien à la volaille	Dog food (poultry)	Salmonella Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.39	6-6-5-4-4	5.0	+
5242	Terrine pour chat au bœuf	Cat food (beef)	Salmonella Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.98	3-4-1-3-4	3.0	+
5243	Terrine pour chien au bœuf	Dog food (beef)	Salmonella Mbandaka Ad2711	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.98	3-4-1-3-4	3.0	+
5244	Terrine pour chat au lapin	Cat food (rabbit)	Salmonella Infantis Ad2709	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.81	6-6-2-2-3	3.8	+
5245	Croquettes pour chien	Pellets for dog	Salmonella Infantis Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.81	6-6-2-2-3	3.8	-
5246	Croquettes pour chat thon, saumon, légumes et céréales	Pellets for cat (tuna, salmon, vegetables and cereals)	Salmonella Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.39	6-6-5-4-4	5.0	+
5247	Croquettes pour chat bœuf, poulet, foie	Pellets for cat (beef, poultry, liver)	Salmonella Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.98	3-4-1-3-4	3.0	+
5248	Snack pour chien	Dry dog food	Salmonella Infantis Ad2709	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.81	6-6-2-2-3	3.8	+
5249	Tablettes au bœuf	Dry dog food	Salmonella Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.39	6-6-5-4-4	5.0	+
5250	Mini stick pour chien	Dry dog food	Salmonella Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0.98	3-4-1-3-4	3.0	+
5360	Bethmale au lait cru	Raw milk cheese	Salmonella Ohio Ad1482	Raw milk	Seeding 48h 2-8°C	/	3-2-2-2-4	2.6	-
5361	Camembert au lait cru	Raw milk cheese	Salmonella Ohio Ad1482	Raw milk	Seeding 48h 2-8°C	/	3-2-2-2-4	2.6	-
5362	Carottes rapées	Grated carrots	Salmonella Infantis Ad1646	Compost	Seeding 48h 2-8°C	/	6-4-4-5-5	4.8	-
5363	Céleri	Celery	Salmonella Infantis Ad1646	Compost	Seeding 48h 2-8°C	/	6-4-4-5-5	4.8	+
5364	Concombres	Cucumbers	Salmonella Infantis Ad1646	Compost	Seeding 48h 2-8°C	/	6-4-4-5-5	4.8	+
5365	Eau de rinçage cutter (viande de porc)	Rinse water from cutter (pork meat)	Salmonella Typhimurium Ad1070	Pork slaughterhouse	Seeding 48h 2-8°C	/	4-5-4-4-7	4.8	+

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5366	Eau de rinçage mélangeuse (viande de porc)	Rinse water from blender (pork meat)	Salmonella Typhimurium Ad1070	Pork slaughterhouse	Seeding 48h 2-8°C	/	4-5-4-4-7	4.8	+
5367	Déchets viande de porc	Pork meat scraps	Salmonella Derby SD43	Pork slaughterhouse	Seeding 48h 2-8°C	/	4-4-3-6-5	4.4	+
5368	Déchets viande de porc	Pork meat scraps	Salmonella Derby SD43	Pork slaughterhouse	Seeding 48h 2-8°C	/	4-4-3-6-5	4.4	+
5369	Déchets (végétaux)	Vegetables scraps	Salmonella Ouakam Ad1647	Compost	Seeding 48h 2-8°C	/	1-4-2-6-2	3.0	+
5370	Déchets (végétaux)	Vegetables scraps	Salmonella Ouakam Ad1647	Compost	Seeding 48h 2-8°C	/	1-4-2-6-2	3.0	-
7088	Camembert au lait cru	Raw milk cheese	Salmonella Montevideo Ad912	Raw milk	Seeding 48h 2-8°C	/	2-1-3-2-6	2.8	+
7089	Roquefort au lait cru	Raw milk cheese	Salmonella Montevideo Ad912	Raw milk	Seeding 48h 2-8°C	/	2-1-3-2-6	2.8	+
7090	Déchet hachoir	Meat scraps	Salmonella Enteritidis Ad2295	Beef	Seeding 48h 2-8°C	/	1-2-1-5-2	2.2	+
7091	Déchet hachoir	Meat scraps	Salmonella Enteritidis Ad2295	Beef	Seeding 48h 2-8°C	/	1-2-1-5-2	2.2	+
7092	Eponge bac lait (industrie laitière)	Sponge from milk tank (dairy industry)	Salmonella Livingstone Ad2702	Dairy industry	Spiking 2 month at pH4	0.6	5-4-4-1-4	3.6	+
7093	Eponge bac lait (industrie laitière)	Sponge from milk tank (dairy industry)	Salmonella Livingstone Ad2702	Dairy industry	Spiking 2 month at pH4	0.6	5-4-4-1-4	3.6	+
7094	Eponge hachoir (industrie bouchère)	Sponge from chopper (meat industry)	Salmonella Rissen Ad2510	Meat industry	Spiking 2 month at pH4	0.5	2-1-2-4-4	2.6	+
7095	Eponge hachoir (industrie bouchère)	Sponge from chopper (meat industry)	Salmonella Rissen Ad2511	Meat industry	Spiking 2 month at pH4	0.5	2-1-2-4-4	2.6	+
7096	Eponge trancheuse bacon	Sponge from slicer (bacon)	Salmonella Rissen Ad2512	Meat industry	Spiking 2 month at pH4	0.5	2-1-2-4-4	2.6	+
7097	Eponge trancheuse coppa	Sponge from slicer (Coppa)	Salmonella Rissen Ad2513	Meat industry	Spiking 2 month at pH4	0.5	2-1-2-4-4	2.6	+
2606	Poudre de cacao	Cocoa powder	Salmonella Infantis Ad1685	Gelatine	Spiking HT 8min 56°C	1.7	1-2-1-2-2	1.6	-
2607	Poudre de cacao	Cocoa powder	Salmonella Montevideo Ad1686	Gelatine	Spiking HT 8min 56°C	0.8	1-1-0-0-0	0.4	+
2608	Poudre de cacao	Cocoa powder	Salmonella Infantis Ad1646	Environmental sample	Spiking HT 8min 56°C	1.0	0-2-0-2-1	1	+
2609	Poudre de cacao bio	Cocoa powder	Salmonella Infantis Ad1685	Gelatine	Spiking HT 8min 56°C	1.7	1-2-1-2-2	1.6	+
2610	Poudre de cacao bio	Cocoa powder	Salmonella Montevideo Ad1686	Gelatine	Spiking HT 8min 56°C	0.8	1-1-0-0-0	0.4	+
2611	Chocolat au lait	Milk chocolate	Salmonella Infantis Ad1646	Environmental sample	Spiking HT 8min 56°C	1.0	0-2-0-2-1	1	+
2612	Chocolat blanc	White chocolate	Salmonella Infantis Ad1685	Gelatine	Spiking HT 8min 56°C	1.7	1-2-1-2-2	1.6	+
2613	Chocolat noir	Dark chocolate	Salmonella Montevideo Ad1686	Gelatine	Spiking HT 8min 56°C	0.8	1-1-0-0-0	0.4	+
2614	Liqueur de cacao naturelle	Cocoa liquor	Salmonella Montevideo Ad1686	Gelatine	Spiking HT 8min 56°C	0.8	1-1-0-0-0	0.4	-

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2615	Liqueur de cacao alkalisée	Alkalized cocoa liquor	Salmonella Infantis Ad1646	Environmental sample	Spiking HT 8min 56°C	1.0	0-2-0-2-1	1	+
2616	Masse de cacao	Cocoa mass	Salmonella Infantis Ad1685	Gelatine	Spiking HT 8min 56°C	1.7	1-2-1-2-2	1.6	+
2635	Chocolat noir	Dark chocolate	Salmonella Bareilly Ad 1687	Environmental sample	Seeding 1 week at room temperature	/	44-40-20-15-30	23.8	-
2636	Chocolat blanc	White chocolate	Salmonella Bareilly Ad 1687	Environmental sample	Seeding 1 week at room temperature	/	44-40-20-15-30	23.8	-
2637	Chocolat au lait	Milk chocolate	Salmonella Stanley Ad1688	Environmental sample	Seeding 1 week at room temperature	/	12-11-18-12-17	14	-
2638	Liqueur de cacao naturelle	Cocoa liquor	Salmonella Typhimurium Ad2034	Cocoa beans	Seeding 1 week at room temperature	/	25-12-15-14-14	16	-
2639	Fèves de cacao	Cocoa beans	Salmonella Bareilly Ad 1687	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	2.3	+
2640	Fèves de cacao	Cocoa beans	Salmonella Stanley Ad1688	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	4.5	-
2641	Poudre de cacao alcalisée	Alkalized cocoa powder	Salmonella Typhimurium Ad2034	Cocoa beans	Seeding lyophilized strain 1 week at room temperature	/	/	0.4	+
2642	Poudre de cacao bio	Cocoa powder	Salmonella Bareilly Ad 1687	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	2.3	+
2643	Poudre de cacao	Cocoa powder	Salmonella Bareilly Ad 1687	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	2.3	+
2644	Poudre de cacao	Cocoa powder	Salmonella Stanley Ad1688	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	4.5	+
2645	Poudre de cacao	Cocoa powder	Salmonella Typhimurium Ad2034	Cocoa beans	Seeding lyophilized strain 1 week at room temperature	/	/	0.4	+
2907	Chocolat au lait au caramel (31% cacao)	Milk chocolate with caramel (31% cocoa)	Salmonella Typhimurium Ad1333	Tiramisu	Seeding 10 days at room temperature	/	18-25-16-25-26	22	-
2908	Chocolat au lait au caramel (31% cacao)	Milk chocolate with caramel (31% cocoa)	Salmonella Bovismorbificans 728	Gelatine	Seeding 10 days at room temperature	/	8-10-7-6-6	7.4	+
2909	Chocolat au lait (41% cacao)	Milk chocolate (41% cocoa)	Salmonella Agona Ad1483	Tiramisu	Seeding 10 days at room temperature	/	5-10-10-15-17	11.4	-
2910	Drops de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	Salmonella Bareilly Ad 1687	Environmental sample	Seeding lyophilized strain 10 days at room temperature	/	/	1.5	+
2911	Pistoles de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	Salmonella Stanley Ad1688	Environmental sample	Seeding lyophilized strain 10 days at room temperature	/	/	4.5	+

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2912	Pistoles de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	Salmonella Typhimurium Ad2034	Cocoa beans	Seeding lyophilized strain 10 days at room temperature	/	/	12.5	+
2913	Beurre de cacao	Cocoa butter	Salmonella Typhimurium Ad1333	Tiramisu	Seeding 10 days at room temperature	/	8-9-7-8-9	8.2	+
2914	Beurre de cacao	Cocoa butter	Salmonella Bovismorbificans 728	Gelatine	Seeding 10 days at room temperature	/	4-3-2-5-5	3.8	+
2915	Beurre de cacao	Cocoa butter	Salmonella Agona Ad1483	Tiramisu	Seeding 10 days at room temperature	/	5-4-4-11-10	6.8	+
3260	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	Salmonella Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	5.3	+
3261	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	Salmonella Ouakam Ad1647	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	2	+
3262	Chocolat en poudre (31,7% de cacao)	Cocoa powder (cocoa 31,7%)	Salmonella Braenderup Ad1661	Chocolate industry	Seeding lyophilized strain 1 week at temperature	/	/	6	+
3263	Chocolat en poudre (31,7% de cacao)	Cocoa powder (cocoa 31,7%)	Salmonella Mbandaka Ad1723	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	10.5	-
3264	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	Salmonella Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	5.3	+
3265	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	Salmonella Ouakam Ad1647	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	2	+
3266	Poudre cacaotée (32% de cacao)	Cocoa powder (cocoa 32%)	Salmonella Braenderup Ad1661	Chocolate industry	Seeding lyophilized strain 1 week at temperature	/	/	6	-
3267	Poudre cacaotée (32% de cacao)	Cocoa powder (cocoa 32%)	Salmonella Mbandaka Ad1723	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	10.5	+
3268	Poudre de cacao (21,3% de cacao)	Cocoa powder (cocoa 21,3%)	Salmonella Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	5.3	+
3269	Poudre de cacao (21,3% de cacao)	Cocoa powder (cocoa 21,3%)	Salmonella Ouakam Ad1647	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	2	-
4256	Beurre de cacao	Cocoa butter	Salmonella Anatum A00E007	Environmental sample	Seeding 2 weeks at room temperature	/	10-17-13-11-7	11.6	-
4257	Fèves de cacao	Cocoa beans	Salmonella Anatum A00E007	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	6.25	-
4258	Crumbs	Crumbs	Salmonella Virchow F276	Curry	Seeding lyophilized strain 2 weeks at room temperature	/	/	2.6	+

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4259	Crumbs	Crumbs	Salmonella Anatum A00E007	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	6.25	-
4260	Liqueur de cacao	Cocoa liquor	Salmonella Anatum A00E007	Environmental sample	Seeding 2 weeks at room temperature	/	19-23-17-19-21	19.8	-
4261	Chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	Salmonella Anatum A00E007	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	6.3	-
4262	Chocolat lait-caramel (31% cacao)	Milk chocolate and caramel (31% cocoa)	Salmonella Anatum A00E007	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	6.3	+
4263	Chocolat au lait (47% cacao)	Milk chocolate (47% cocoa)	Salmonella Virchow F276	Curry	Seeding lyophilized strain 2 weeks at room temperature	/	/	2.6	+
4264	Chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	Salmonella Virchow F277	Curry	Seeding 2 weeks at room temperature	/	27-25-27-31-22	26.4	-
4265	Chocolat noir (65% cacao)	Dark chocolate (65% cocoa)	Salmonella Virchow F278	Curry	Seeding 2 weeks at room temperature	/	27-25-27-31-22	26.4	-
4487	Poudre de lait écrémé	Skim milk powder	Salmonella Infantis 401B	Raw milk	Seeding 2 weeks at room temperature	/	/	<3.1	+
4488	Poudre de lait écrémé	Skim milk powder	Salmonella Infantis 401B	Raw milk	Seeding 2 weeks at room temperature	/	/	<3.1	+
4489	Poudre de lait écrémé	Skim milk powder	Salmonella Montevideo Ad912	Raw milk	Seeding 2 weeks at room temperature	/	/	<1.3	+
4490	Poudre de lait demi-écrémé	Half-skim milk powder	Salmonella Montevideo Ad913	Raw milk	Seeding 2 weeks at room temperature	/	/	<1.3	-
4491	Lait en poudre	Milk powder	Salmonella Mbandaka Ad2296	Raw milk	Seeding 2 weeks at room temperature	/	/	3	-
4492	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Mbandaka Ad2297	Raw milk	Seeding 2 weeks at room temperature	/	/	3	-
4493	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Mbandaka Ad2298	Raw milk	Seeding 2 weeks at room temperature	/	/	3	-
4494	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Virchow Ad1721	Infant cereals	Seeding 2 weeks at room temperature	/	/	0.8	+
4495	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Virchow Ad1722	Infant cereals	Seeding 2 weeks at room temperature	/	/	0.8	+
4496	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Virchow Ad1723	Infant cereals	Seeding 2 weeks at room temperature	/	/	0.8	+

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4497	Lait infantile avec probiotiques (3,2.10 ⁶ UFC/g)	Infant formula with probiotics (3.2 x 10 ⁶ CFU/g)	Salmonella Virchow Ad1724	Infant cereals	Seeding 2 weeks at room temperature	/	/	0.8	-
4498	Lait infantile avec probiotiques (6,4.10 ⁵ UFC/g)	Infant formula with probiotics (6.4 x 10 ⁵ CFU/g)	Salmonella Virchow Ad1725	Infant cereals	Seeding 2 weeks at room temperature	/	/	0.8	+
4499	Lait infantile avec probiotiques (5,2.10 ⁶ UFC/g)	Infant formula with probiotics (5.2 x 10 ⁶ CFU/g)	Salmonella Infantis 401B	Raw milk	Seeding 2 weeks at room temperature	/	/	<3.1	-
4500	Lait infantile avec probiotiques (2,3.10 ⁶ UFC/g)	Infant formula with probiotics (2.3 x 10 ⁶ CFU/g)	Salmonella Montevideo Ad912	Raw milk	Seeding 2 weeks at room temperature	/	/	<1.3	-
4501	Lait infantile avec probiotiques (2,0.10 ⁵ UFC/g)	Infant formula with probiotics (2.0 x 10 ⁵ CFU/g)	Salmonella Mbandaka Ad2296	Raw milk	Seeding 2 weeks at room temperature	/	/	3	+
5540	Lait entier en poudre	Milk powder	Salmonella Cerro Ad2707	Milk powder	Seeding 2 weeks at room temperature	/	/	0.8	-
5541	Lait en poudre écrémé	Skim milk powder	Salmonella Cerro Ad2707	Milk powder	Seeding 2 weeks at room temperature	/	/	0.8	+
5542	Lait en poudre écrémé	Skim milk powder	Salmonella Anatum Ad2706	Milk powder	Seeding 2 weeks at room temperature	/	/	0.4	+
5543	Lait en poudre écrémé	Skim milk powder	Salmonella Anatum Ad2706	Milk powder	Seeding 2 weeks at room temperature	/	/	0.4	-
5544	Lait en poudre écrémé	Skim milk powder	Salmonella Livingstone Ad2705	Milk powder	Seeding 2 weeks at room temperature	/	/	<1.7	-
5545	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Cerro Ad2707	Milk powder	Seeding 2 weeks at room temperature	/	/	0.8	+
5546	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Cerro Ad2707	Milk powder	Seeding 2 weeks at room temperature	/	/	0.8	+
5547	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Anatum Ad2706	Milk powder	Seeding 2 weeks at room temperature	/	/	0.4	+
5548	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Livingstone Ad2705	Milk powder	Seeding 2 weeks at room temperature	/	/	<1.7	+
5549	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Livingstone Ad2705	Milk powder	Seeding 2 weeks at room temperature	/	/	<1.7	+

Sample No	Product (in French)	Product	Artificial contaminations						Global result
			Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level CFU/sample		
							Enumeration	Mean	
5550	Lait infantile avec probiotiques (2,0.10 ⁷ CFU/g)	Infant formula with probiotics (2.0 x 10 ⁷ CFU/g)	Salmonella Cerro Ad2707	Milk powder	Seeding 2 weeks at room temperature	/	/	0.8	+
5551	Lait infantile avec probiotiques (2,4.10 ⁵ CFU/g)	Infant formula with probiotics (2.4 x 10 ⁵ CFU/g)	Salmonella Cerro Ad2707	Milk powder	Seeding 2 weeks at room temperature	/	/	0.8	+
5552	Lait infantile avec probiotiques (3,0.10 ⁵ CFU/g)	Infant formula with probiotics (3.0 x 10 ⁵ CFU/g)	Salmonella Anatum Ad2706	Milk powder	Seeding 2 weeks at room temperature	/	/	0.4	+
5553	Lait infantile avec probiotiques (1,4.10 ⁷ CFU/g)	Infant formula with probiotics (1.4 x 10 ⁷ CFU/g)	Salmonella Anatum Ad2706	Milk powder	Seeding 2 weeks at room temperature	/	/	0.4	+
5554	Lait infantile avec probiotiques (1,0.10 ⁷ CFU/g)	Infant formula with probiotics (1.0 x 10 ⁷ CFU/g)	Salmonella Livingstone Ad2705	Milk powder	Seeding 2 weeks at room temperature	/	/	<1.7	+
5555	Lait infantile avec probiotiques (6,7.10 ⁶ CFU/g)	Infant formula with probiotics (6.7 x 10 ⁶ CFU/g)	Salmonella Livingstone Ad2705	Milk powder	Seeding 2 weeks at room temperature	/	/	<1.7	+
7194	Lait en poudre écrémé	Skim milk powder	Salmonella Tennessee Ad1171	Dairy product	Seeding 2 weeks at room temperature	/	/	0.3	-
7195	Lait en poudre écrémé	Skim milk powder	Salmonella Norwich Ad1172	Dairy product	Seeding 2 weeks at room temperature	/	/	0.8	+
7196	Lait en poudre écrémé	Skim milk powder	Salmonella Anatum Ad2718	Dairy product	Seeding 2 weeks at room temperature	/	/	1.1	-
7197	Lait en poudre écrémé	Skim milk powder	Salmonella Tennessee Ad1171	Dairy product	Seeding 2 weeks at room temperature	/	/	0.3	-
7198	Lait en poudre demi-écrémé	Half-skim milk powder	Salmonella Norwich Ad1172	Dairy product	Seeding 2 weeks at room temperature	/	/	0.8	+
7199	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Anatum Ad2718	Dairy product	Seeding 2 weeks at room temperature	/	/	1.1	-
7200	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Tennessee Ad1171	Dairy product	Seeding 2 weeks at room temperature	/	/	0.3	-
7201	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Norwich Ad1172	Dairy product	Seeding 2 weeks at room temperature	/	/	0.8	+
7202	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Norwich Ad1172	Dairy product	Seeding 2 weeks at room temperature	/	/	0.8	-
7203	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Anatum Ad2718	Dairy product	Seeding 2 weeks at room temperature	/	/	1.1	-
7204	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4,8.10 ⁶ CFU/g)	Salmonella Anatum Ad2718	Dairy product	Seeding 2 weeks at room temperature	/	/	1.1	-

Sample No	Product (in French)	Product	Artificial contaminations						Global result
			Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level CFU/sample		
							Enumeration	Mean	
7205	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3.3 x 10 ⁶ CFU/g)	Salmonella Tennessee Ad1171	Dairy product	Seeding 2 weeks at room temperature	/	/	0.3	-
7206	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4.0 x 10 ⁴ CFU/g)	Salmonella Norwich Ad1172	Dairy product	Seeding 2 weeks at room temperature	/	/	0.8	-
7207	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2.2 x 10 ⁶ CFU/g)	Salmonella Anatum Ad2718	Dairy product	Seeding 2 weeks at room temperature	/	/	1.1	-
7423	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4.8 x 10 ⁶ UFC/g)	Salmonella Anatum Ad2707	Milk powder	Seeding 19 days at room temperature	/	/	1.1	-
7424	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3.3 x 10 ⁶ UFC/g)	Salmonella Anatum Ad2707	Milk powder	Seeding 19 days at room temperature	/	/	1.1	-
7425	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4.0 x 10 ⁴ UFC/g)	Salmonella Livingstone Ad2705	Milk powder	Seeding 19 days at room temperature	/	/	7	+
7426	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2.2 x 10 ⁶ UFC/g)	Salmonella Livingstone Ad2705	Milk powder	Seeding 19 days at room temperature	/	/	7	+
7708	Lait en poudre écrémé	Skim milk powder	Salmonella Anatum 26	Dairy product	Spiking HT 8min 56°C	1.2	5-4-5-5-6	5	+
7709	Lait en poudre cuisine	Milk powder	Salmonella Montevideo 604	Raw milk	Spiking HT 8min 56°C	1.3	6-4-4-4-5	4.6	+
7710	Lait en poudre écrémé	Skim milk powder	Salmonella Anatum Ad1167	Dairy product	Spiking HT 8min 56°C	1.7	7-5-6-4-4	5.2	+
7711	Lait en poudre demi-écrémé	Half-skim milk powder	Salmonella Anatum 26	Dairy product	Spiking HT 8min 56°C	1.2	5-4-5-5-6	5	+
7712	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Montevideo 604	Raw milk	Spiking HT 8min 56°C	1.3	6-4-4-4-5	4.6	+
7713	Lait infantile sans probiotiques	Infant formula without probiotics	Salmonella Anatum Ad1167	Dairy product	Spiking HT 8min 56°C	1.7	7-5-6-4-4	5.2	+

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level/sample				
								Enume- ration	Mean			
2019	5693	Boulettes en sauce au bœuf pour chien	Dog terrine	S. Livingstone F105	Feed product	Seeding 48h at 3±2°C	/	1-1-4-3-2	2.2	+	9	a
2019	5694	Bouchées à la volaille pour chien	Dog terrine	S. Infantis Ad2712	Feed product	Seeding 48h at 3±2°C	/	1-2-2-0-1	1.2	+	9	a
2019	5695	Emincé en gelée pour chat	Cat terrine	S. Menston Ad2729	Feed product	Seeding 48h at 3±2°C	/	4-2-2-1-4	2.6	+	9	a
2019	5696	Pâté pour chien (poulet, carottes)	Dog terrine	S. Menston Ad2729	Feed product	Seeding 48h at 3±2°C	/	4-2-2-1-4	2.6	+	9	a
2019	5697	Boulettes en sauce au bœuf pour chat	Cat terrine	S. Livingstone F105	Feed product	Seeding 48h at 3±2°C	/	1-1-4-3-2	2.2	+	9	a
2019	5698	Terrine pour chat (truite, cabillaud)	Cat terrine	S. Infantis Ad2712	Feed product	Seeding 48h at 3±2°C	/	1-2-2-0-1	1.2	-	9	a
2019	5699	Saucisse pour chien	Sausage for dog	S. Livingstone F105	Feed product	Seeding 48h at 3±2°C	/	1-1-4-3-2	2.2	+	9	a
2019	5700	Saucisse pour chien	Sausage for dog	S. Infantis Ad2712	Feed product	Seeding 48h at 3±2°C	/	1-2-2-0-1	1.2	-	9	a
2019	5701	Viande bovine pour animaux	Raw beef meat for dog	S. Infantis Ad2712	Feed product	Seeding 48h at 3±2°C	/	1-2-2-0-1	1.2	+	9	a
2019	5702	Viande bovine pour animaux	Raw beef meat for dog	S. Menston Ad2729	Feed product	Seeding 48h at 3±2°C	/	4-2-2-1-4	2.6	+	9	a
2019	7213	Terrine pour chien au bœuf	Terrine for dog	S. Infantis 179	Feed product	HT 56°C 8min	1,6	2-0-0-1-0	0.6	+	9	a
2019	7214	Emincés pour chat saumon cabillaud	Terrine for cat	S. Poona Ad2330	Feed product	HT 56°C 8min	1,1	3-2-2-2-4	2.6	+	9	a
2019	7215	Boulettes en sauce à la volaille pour chat	Terrine for cat	S. Montevideo Ad2421	Feed product	HT 56°C 8min	0,9	4-1-1-2-3	2.2	+	9	a
2019	7216	Pâté pour chien (poulet)	Pâté for dog	S. Cerro Ad689	Feed product	HT 56°C 8min	1,1	1-5-2-0-6	2.8	+	9	a
2019	7217	Pâté pour chien (bœuf)	Pâté for dog	S. Infantis 179	Feed product	HT 56°C 8min	1,6	2-0-0-1-0	0.6	+	9	a
2019	8100	Boulettes pour chien à la volaille	Pâté for dog	S. Llandoff Ad2726	Feed product	HT 56°C 8min	0,6	4-10-11-8-6	7.8	+	9	a
2019	8101	Terrine pour chien au bœuf	Terrine for dog	S. Llandoff Ad2726	Feed product	HT 56°C 8min	0,6	4-10-11-8-6	7.8	+	9	a

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level/sample				
								Enume- ration	Mean			
2019	8102	Boulettes pour chat au poisson	Pâté for cat	S. Idikan Ad2648	Feed product	HT 56°C 8min	0,5	5-7-8-5-9	6.8	+	9	a
2019	8103	Terrine pour chat au poulet	Terrine for cat	S. Idikan Ad2648	Feed product	HT 56°C 8min	0,5	5-7-8-5-9	6.8	+	9	a
2019	5637	Croquettes chat	Croquettes for cat	S. Cerro Ad689	Feed product	Seeding lyoph. 2 weeks at ambient ttemperature	/	/	0.5	+	9	b
2019	5638	Croquettes chat	Croquettes for cat	S. Cerro Ad689	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	0.5	+	9	b
2019	5639	Croquettes chat	Croquettes for cat	S. Mbandaka Ad2041	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.0	-	9	b
2019	5640	Croquettes chat	Croquettes for cat	S. Mbandaka Ad2041	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.0	+	9	b
2019	5641	Croquettes chien	Croquettes for dog	S. Cerro Ad689	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	0.5	+	9	b
2019	5642	Croquettes chien	Croquettes for dog	S. Cerro Ad689	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	0.5	+	9	b
2019	5643	Croquettes chien	Croquettes for dog	S. Cerro Ad689	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	0.5	+	9	b
2019	5644	Croquettes chien	Croquettes for dog	S. Mbandaka Ad2041	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.0	+	9	b
2019	5645	Croquettes chien	Croquettes for dog	S. Mbandaka Ad2041	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.0	+	9	b
2019	5646	Croquettes chien	Croquettes for dog	S. Mbandaka Ad2041	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.0	+	9	b
2019	7210	Croquettes pour chat bœuf et poulet	Croquettes for cat	S. Poona Ad2330	Feed product	HT 56°C 8min	1,1	3-2-2-2-4	2.6	+	9	b
2019	7211	Croquettes pour chien junior poulet	Croquettes for dog	S. Montevideo Ad2421	Feed product	HT 56°C 8min	0,9	4-1-1-2-3	2.2	+	9	b
2019	7212	Croquettes pour chien adulte bœuf	Croquettes for dog	S. Cerro Ad689	Feed product	HT 56°C 8min	1,1	1-5-2-0-6	2.8	-	9	b
2019	5647	Protéines déshydratées volaille	Poultry dehydrated proteins	S. Kedougou Ad2419	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.1	+	9	c
2019	5648	Protéines déshydratées volaille	Poultry dehydrated proteins	S. Derby 630	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.4	+	9	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level/sample				
								Enume- ration	Mean			
2019	5649	Protéines déshydratées poisson	Fish dehydrated proteins	S. Kedougou Ad2419	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.1	+	9	c
2019	5650	Protéines déshydratées poisson	Fish dehydrated proteins	S. Derby 630	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.4	+	9	c
2019	5651	Protéines déshydratées porc	Pork dehydrated proteins	S. Kedougou Ad2419	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.1	+	9	c
2019	5652	Protéines déshydratées porc	Pork dehydrated proteins	S. Derby 630	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.4	+	9	c
2019	5653	Farine animale	Flour (raw material)	S. Derby 630	Feed product	Seeding lyoph. 2 weeks at ambient temperature	/	/	1.4	-	9	c
2019	8095	Blé	Wheat	S. Llandoff Ad2726	Feed product	HT 56°C 8min	0,6	4-10-11-8-6	7.8	+	9	c
2019	8099	Triticale	Triticale	S. Idikan Ad2648	Feed product	HT 56°C 8min	0,5	5-7-8-5-9	6.8	+	9	c
2020	171	Viande crue (matière première)	Raw material (raw meat)	S. Idikan Ad2567	Feed product	Seeding 48h at 3±2°C	/	2-3-1-1-1	1.6	+	9	c
2020	173	Viande crue (matière première)	Raw material (raw meat)	S. Menston Ad2729	Feed product	Seeding 48h at 3±2°C	/	2-1-1-1-2	1.4	+	9	c
2020	175	Farine (matière première)	Raw material (flour)	S. Braenderup F286	Feed product	lyoph 2 weeks at ambient temperature	/	/	2.5	-	9	c
2020	176	Farine (matière première)	Raw material (flour)	S. Agona AOOV038	Feed product	lyoph 2 weeks at ambient temperature	/	/	2.9	-	9	c
2020	177	Farine (matière première)	Raw material (flour)	S. Derby Ad1878	Feed product	lyoph 2 weeks at ambient temperature	/	/	3.2	-	9	c
2020	178	Farine (matière première)	Raw material (flour)	S. Braenderup F286	Feed product	lyoph 2 weeks at ambient temperature	/	/	2.5	-	9	c

Appendix 4 – Sensitivity study: raw data (Study realized by IPL and by ADRIA Développement - Renewal and extension studies 2017, extension study 2020)

◆ Analyses performed according to the COFRAC accreditation (study realized by ADRIA Développement, Renewal and extension studies (2017))

MEAT PRODUCTS																														
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)									Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C												
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison	Category	Type
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2					
G1	Côte de porc	Pork meat	-ME	-LE	-HE	-HE	/	-	204	0.05	-	/	/	/	/	/	-	NA	207	0.05	-	/	/	/	/	/	-	NA	1	a
G2	Rognons de porc	Pork kidney	-LE	-ME	-HE	-HE	/	-	190	0.05	-	/	/	/	/	/	-	NA	208	0.05	-	/	/	/	/	/	-	NA	1	a
G3	Langue de porc	Pork tongue	-ME	Ø	-HE	-HE	/	-	193	0.05	-	/	/	/	/	/	-	NA	212	0.05	-	/	/	/	/	/	-	NA	1	a
G4	Chipolatas	Sausage	-ME	Ø	-HE	-HE	/	-	188	0.05	-	/	/	/	/	/	-	NA	193	0.05	-	/	/	/	/	/	-	NA	1	a
G5	Filet de biche	Hind fillet	-LE	Ø	-HE	Ø	/	-	189	0.05	-	/	/	/	/	/	-	NA	208	0.05	-	/	/	/	/	/	-	NA	1	a
J4	Boulette d'agneau	Lamb meat	-LE	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	/	-	NA	198	0.05	-	/	/	/	/	/	-	NA	1	a
J5	Collier de mouton	Sheep meat	Ø	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	/	-	NA	198	0.05	-	/	/	/	/	/	-	NA	1	a
J11	Côte de porc	Pork meat	-ME	-LE	-HE	-LE	/	-	199	0.05	-	/	/	/	/	/	-	NA	201	0.05	-	/	/	/	/	/	-	NA	1	a
J13	Rognons de porc	Pork kidney	-ME	-LE	-ME	-HE	/	-	200	0.05	-	/	/	/	/	/	-	NA	205	0.05	-	/	/	/	/	/	-	NA	1	a
J14	Pavé de kangourou	Kangarou meat	-ME	-LE	-ME	-ME	/	-	202	0.05	-	/	/	/	/	/	-	NA	195	0.05	-	/	/	/	/	/	-	NA	1	a
J15	Filet de biche	Hind fillet	-HE	-LE	-ME	-LE	/	-	202	0.05	-	/	/	/	/	/	-	NA	194	0.05	-	/	/	/	/	/	-	NA	1	a
J17	Foie de bœuf	Beef liver	-ME	-ME	-HE	-HE	/	-	206	0.05	-	/	/	/	/	/	-	NA	217	0.06	-	/	/	/	/	/	-	NA	1	a
J18	Rognons de bœuf	Beef kidney	-ME	-ME	-HE	-HE	/	-	202	0.05	-	/	/	/	/	/	-	NA	214	0.06	-	/	/	/	/	/	-	NA	1	a
N18	Joue de bœuf	Beef meat	Ø	Ø	Ø	Ø	/	-	147	0.04	-	/	/	/	/	/	-	NA	141	0.03	-	/	/	/	/	/	-	NA	1	a
R1	Boulette de bœuf	Beef meat	-HE	-HE	-HE	-HE	/	-	146	0.03	-	/	/	/	/	/	-	NA	150	0.04	-	/	/	/	/	/	-	NA	1	a
R2	Viande hachée de bœuf	Ground beef meat	-HE	-HE	-HE	-HE	/	-	149	0.03	-	/	/	/	/	/	-	NA	148	0.04	-	/	/	/	/	/	-	NA	1	a
R3	Boulette de bœuf	Beef meat	-HE	-HE	-HE	-HE	/	-	148	0.03	-	/	/	/	/	/	-	NA	153	0.04	-	/	/	/	/	/	-	NA	1	a
S4	Rognons de porc	Pork kidneys	-ME	-LE	-HE	-HE	/	-	180	0.05	-	/	/	/	/	/	-	NA	165	0.04	-	/	/	/	/	/	-	NA	1	a
S5	Rognons de bœuf	Beef kidneys	-ME	-ME	-HE	-HE	/	-	168	0.04	-	/	/	/	/	/	-	NA	165	0.04	-	/	/	/	/	/	-	NA	1	a
S12	Rumsteak	Rump	-HE	-ME	-HE	-HE	/	-	162	0.04	-	/	/	/	/	/	-	NA	282	0.07	-	/	/	/	/	/	-	NA	1	a
S15	Langue de porc	Porc tongue	-ME	-LE	-HE	Ø	/	-	169	0.04	-	/	/	/	/	/	-	NA	159	0.04	-	/	/	/	/	/	-	NA	1	a
T4	Rognons de porc	Porc kidneys	-ME	-LE	-HE	-HE	/	-	147	0.03	-	/	/	/	/	/	-	NA	129	0.03	-	/	/	/	/	/	-	NA	1	a
T5	Langue de bœuf	Beef tongue	-ME	-LE	-HE	-ME	/	-	146	0.03	-	/	/	/	/	/	-	NA	134	0.03	-	/	/	/	/	/	-	NA	1	a
U7	Foie de porc	Pork liver	-HE	-ME	-HE	-HE	/	-	147	0.03	-	/	/	/	/	/	-	NA	142	0.03	-	/	/	/	/	/	-	NA	1	a
U8	Filet mignon	Pork meat	-ME	-ME	-HE	-HE	/	-	173	0.04	-	/	/	/	/	/	-	NA	131	0.03	-	/	/	/	/	/	-	NA	1	a
U10	Gorge de porc	Pork meat	-HE	-ME	-HE	-HE	/	-	153	0.04	-	/	/	/	/	/	-	NA	144	0.03	-	/	/	/	/	/	-	NA	1	a
G8	Côte de porc	Pork meat	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	10707	2.89	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11764	3.20	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	a
N13	Joue de bœuf	Pork meat	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	1135	0.31	+	+MA	+MA	/	+HA	<i>Salmonella spp</i>	+	PA	2173	0.60	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	1	a
S9	Langue de porc	Pork tongue	+MC	+MB	+HC	+HB	<i>Salmonella spp</i>	+	11383	3.19	+	+MB	+MB	/	+MB	<i>Salmonella spp</i>	+	PA	11472	3.21	+	+MB	+MB	/	+MC	<i>Salmonella spp</i>	+	PA	1	a
S10	Côte de porc	Pork meat	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	11478	3.21	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11562	3.24	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	a

MEAT PRODUCTS																															
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)									Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C										Category	Type		
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
S11	Langue de porc	Pork tongue	+MB	+MB	+HB	+HC	<i>Salmonella spp</i>	+	11450	3.21	+	+MB	+HB	/	+MB	<i>Salmonella spp</i>	+	PA	11801	3.31	+	+MB	+MB	/	+MB	<i>Salmonella spp</i>	+	PA	1	a	
S13	Hampe de cheval	Horse meat	+MB	+MB	+HB	+HC	<i>Salmonella spp</i>	+	11104	3.11	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11179	3.13	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	a	
T3	Rumsteck	Rump	+MB	+MB	+HD	+HD	<i>Salmonella spp</i>	+	11970	3.24	+	+MB	+HC	/	+MB	<i>Salmonella spp</i>	+	PA	11750	3.17	+	+MB	+HC	/	+HC	<i>Salmonella spp</i>	+	PA	1	a	
U6	Foie de porc	Pork liver	+MB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	9639	2.55	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11641	3.14	+	+MB	+HB	/	+MB	<i>Salmonella spp</i>	+	PA	1	a	
V5	Langue de bœuf	Beef tongue	+HC	+HC	+HB	+HB	<i>Salmonella spp</i>	+	12532	3.38	+	+MB	+HC	/	+HB	<i>Salmonella spp</i>	+	PA	11771	3.17	+	+MB	+HC	/	+HC	<i>Salmonella spp</i>	+	PA	1	a	
J12	Merguez	Merguez	-HE	-ME	-ME	Ø	/	-	195	0.05	-	/	/	/	/	/	-	NA	194	0.05	-	/	/	/	/	/	-	NA	1	a	
N19	Merguez	Merguez	Ø	Ø	Ø	Ø	/	-	148	0.04	-	/	/	/	/	/	-	NA	150	0.04	-	/	/	/	/	/	-	NA	1	a	
O1	Chipolatas	Sausage	+MB	+MB	+HC	+MB	<i>Salmonella spp</i>	+	11279	3.14	+	+MB	+HC	/	+HB	<i>Salmonella spp</i>	+	PA	10545	2.93	+	+MB	+MB	/	+HC	<i>Salmonella spp</i>	+	PA	1	a	
O2	Chipolatas aux herbes	Sausage	+MB	+MB	+HC	+HB	<i>Salmonella spp</i>	+	10970	3.05	+	+MC	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	10648	2.96	+	+HB	+HD	/	+MC	<i>Salmonella spp</i>	+	PA	1	a	
S8	Chipolatas	Sausage	+MB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	10880	3.05	+	+MB	+MB	/	+MB	<i>Salmonella spp</i>	+	PA	10917	3.06	+	+MB	+HB	/	+MB	<i>Salmonella spp</i>	+	PA	1	a	
V8	Chipolatas	Sausage	+HB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	11199	3.02	+	+MB	+HC	/	+HB	<i>Salmonella spp</i>	+	PA	11246	3.03	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	a	
G7	Filet de poulet	Poultry meat	-ME	Ø	-HE	-ME	/	-	187	0.05	-	/	/	/	/	/	-	NA	193	0.05	-	/	/	/	/	/	-	NA	1	b	
J9	Magret de canard	Duck meat	-ME	-ME	-HE	-LE	/	-	201	0.05	-	/	/	/	/	/	-	NA	202	0.05	-	/	/	/	/	/	-	NA	1	b	
J10	Gésiers de canard	Duck gizzards	-HE	-ME	-HE	-HE	/	-	205	0.05	-	/	/	/	/	/	-	NA	202	0.05	-	/	/	/	/	/	-	NA	1	b	
J16	Filet de dinde	Poultry meat	-ME	-LE	-HE	-HE	/	-	197	0.05	-	/	/	/	/	/	-	NA	194	0.05	-	/	/	/	/	/	-	NA	1	b	
N22	Filet de poulet	Poultry meat	-ME	-ME	-LE	-LE	/	-	144	0.04	-	/	/	/	/	/	-	NA	144	0.04	-	/	/	/	/	/	-	NA	1	b	
P5	Foies de volailles	Poultry liver	-ME	-LE	-HE	-LE	/	-	143	0.03	-	/	/	/	/	/	-	NA	69	0.01	-	/	/	/	/	/	-	NA	1	b	
S1	Cuisse de lapin	Rabbit meat	-ME	-LE	-HE	-ME	/	-	167	0.04	-	/	/	/	/	/	-	NA	167	0.04	-	/	/	/	/	/	-	NA	1	b	
S2	Cuisse de poulet	Poultry meat	-ME	-ME	-HE	-HE	/	-	168	0.04	-	/	/	/	/	/	-	NA	155	0.04	-	/	/	/	/	/	-	NA	1	b	
S3	Filet de dinde	Poultry meat	-ME	-ME	-HE	-HE	/	-	169	0.04	-	/	/	/	/	/	-	NA	160	0.04	-	/	/	/	/	/	-	NA	1	b	
S6	Gésiers de volaille	Poultry gizzard	-ME	-ME	-HE	-HE	/	-	162	0.04	-	/	/	/	/	/	-	NA	162	0.04	-	/	/	/	/	/	-	NA	1	b	
S7	Foies de volaille	Poultry liver	-ME	-LE	-HE	-HE	/	-	168	0.04	-	/	/	/	/	/	-	NA	162	0.04	-	/	/	/	/	/	-	NA	1	b	
U12	Peau de cou de poulet	Poultry neck skin	-HE	-HE	-HE	-HE	/	-	155	0.04	-	/	/	/	/	/	-	NA	139	0.03	-	/	/	/	/	/	-	NA	1	b	
G6	Foies de volailles	Poultry liver	+MB	+MB	+HB	+HC	<i>Salmonella spp</i>	+	12130	3.28	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11786	3.21	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	b	
O3	Lapin	Rabbit meat	+MB	+MA	+HB	+HA	<i>Salmonella spp</i>	+	11678	3.25	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11510	3.20	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	b	
O4	Lapin	Rabbit meat	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	11811	3.29	+	+MC	+MB	/	+HB	<i>Salmonella spp</i>	+	PA	11444	3.18	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	b	
T1	Filet de poulet	Poultry meat	+MB	+MB	+HC	+HD	<i>Salmonella spp</i>	+	11792	3.19	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11831	3.19	+	+MB	+HC	/	+HB	<i>Salmonella spp</i>	+	PA	1	b	
T2	Foies de volailles	Poultry liver	+MB	+MB	+HC	+HD	<i>Salmonella spp</i>	+	11844	3.20	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11898	3.21	+	+MB	+MB	/	+MB	<i>Salmonella spp</i>	+	PA	1	b	
U9	Cuisse de poulet	Poultry meat	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	10002	2.65	+	+MB	+HC	/	+HC	<i>Salmonella spp</i>	+	PA	7176	1.93	+	+MC	+MD	/	+HD	<i>Salmonella spp</i>	+	PA	1	b	
V4	Cuisse de poulet	Poultry meat	+MC	+MC	+HB	+HB	<i>Salmonella spp</i>	+	12359	3.33	+	+HC	+HD	/	+HD	<i>Salmonella spp</i>	+	PA	11612	3.13	+	+MC	+MC	/	+MC	<i>Salmonella spp</i>	+	PA	1	b	

MEAT PRODUCTS																															
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			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
V6	Filet de dinde	Poultry meat	+MC	+MB	+HB	+HB	<i>Salmonella spp</i>	+	12308	3.32	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11721	3.16	+	+MB	+HB	/	+HC	<i>Salmonella spp</i>	+	PA	1	b	
V7	Foies de volaille	Poultry liver	+HC	+MC	+HB	+HB	<i>Salmonella spp</i>	+	10929	2.94	+	+MB	+HD	/	+HD	<i>Salmonella spp</i>	+	PA	11077	2.98	+	+MB	+HC	/	+HC	<i>Salmonella spp</i>	+	PA	1	b	
V9	Escalope de dinde	Poultry meat	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	11484	3.09	+	+MB	+HC	/	+HB	<i>Salmonella spp</i>	+	PA	11440	3.08	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	b	
N14	Merguez de volaille	Poultry merguez	Ø	Ø	Ø	Ø	/	-	146	0.04	-	/	/	/	/	/	-	NA	157	0.04	-	/	/	/	/	/	-	NA	1	b	
J1	Jambon entier	Ham	-LE	Ø	Ø	Ø	/	-	199	0.05	-	/	/	/	/	/	-	NA	196	0.05	-	/	/	/	/	/	-	NA	1	c	
J2	Jambon	Ham	-ME	Ø	Ø	Ø	/	-	196	0.05	-	/	/	/	/	/	-	NA	198	0.05	-	/	/	/	/	/	-	NA	1	c	
J6	Saucisson sec	Dry sausage	Ø	Ø	Ø	Ø	/	-	194	0.05	-	/	/	/	/	/	-	NA	198	0.05	-	/	/	/	/	/	-	NA	1	c	
J7	Pâté en croute	Pâté	Ø	Ø	-HE	-ME	/	-	210	0.05	-	/	/	/	/	/	-	NA	206	0.05	-	/	/	/	/	/	-	NA	1	c	
J8	Terrine de campagne	Pâté	Ø	Ø	-ME	-ME	/	-	212	0.06	-	/	/	/	/	/	-	NA	200	0.05	-	/	/	/	/	/	-	NA	1	c	
P10	Saucisson sec	Dry sausage	-HE	-ME	-LE	-LE	/	-	143	0.03	-	/	/	/	/	/	-	NA	119	0.03	-	/	/	/	/	/	-	NA	1	c	
P11	Chorizo	Chorizo	-HE	-HE	-HE	-HE	/	-	140	0.03	-	/	/	/	/	/	-	NA	68	0.01	-	/	/	/	/	/	-	NA	1	c	
P12	Saucisson sec	Dry sausage	-HE	-HE	-HE	-HE	/	-	147	0.03	-	/	/	/	/	/	-	NA	69	0.01	-	/	/	/	/	/	-	NA	1	c	
P13	Saucisson sec	Dry sausage	-HE	-HE	-HE	-HE	/	-	141	0.03	-	/	/	/	/	/	-	NA	75	0.02	-	/	/	/	/	/	-	NA	1	c	
S14	Chorizo	Chorizo	-ME	-ME	-HE	-HE	/	-	169	0.04	-	/	/	/	/	/	-	NA	162	0.04	-	/	/	/	/	/	-	NA	1	c	
G9	Cervelas	Saveloy	+MB	+MB	+HC	+HC	<i>Salmonella spp</i>	+	10926	2.95	+	+MB	+MB	/	+HB	<i>Salmonella spp</i>	+	PA	11896	3.24	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	c	
G10	Dés de jambon	Ham	+HB	+HB	+HB	+HC	<i>Salmonella spp</i>	+	11016	2.98	+	+HC	+HC	/	+HB	<i>Salmonella spp</i>	+	PA	12082	3.29	+	+MC	+HC	/	+HB	<i>Salmonella spp</i>	+	PA	1	c	
G11	Pâté de campagne	Pâté	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	11227	3.03	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11940	3.25	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	c	
J3	Saucisse sèche	Dry sausage	+LB	+MC	+MB	+MB	<i>Salmonella spp</i>	+	11763	3.35	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11871	3.38	+	+MB	+MB	/	+HB	<i>Salmonella spp</i>	+	PA	1	c	
T6	Saucisson pistaché	Seasoned sausage	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	12200	3.30	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	12496	3.37	+	+MA	+HB	/	+MB	<i>Salmonella spp</i>	+	PA	1	c	
T7	Saucisson aux champignons	Seasoned sausage	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	10269	2.78	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11029	2.97	+	+MA	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	c	
T8	Rosette	Dry sausage	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	10260	2.77	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11226	3.02	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	1	c	
T9	Pâté en croûte	Pâté	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	10505	2.84	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11238	3.03	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	1	c	
T10	Terrine de campagne	Pâté	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	11030	2.98	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11419	3.08	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	1	c	
U11	Chipolatas	Sausage	+HD	+HC	+HC	+HD	<i>Salmonella spp</i>	+	92932	2.46	+	+HB	+MC	/	+HB	<i>Salmonella spp</i>	+	PA	8711	2.35	+	+MD	+MD	/	+HC	<i>Salmonella spp</i>	+	PA	1	c	

DAIRY PRODUCTS																															
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			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
B15	Bûche au chèvre	Goat milk cheese	-HE	-ME	-ME	-HE	/	-	191	0.05	-	/	/	/	/	/	-	NA	197	0.05	-	/	/	/	/	/	-	NA	2	a	
B16	Bûche au chèvre	Goat milk cheese	-ME	-ME	-HE	-HE	/	-	197	0.05	-	/	/	/	/	/	-	NA	224	0.06	-	/	/	/	/	/	-	NA	2	a	
B17	Epoisses	Raw cow milk cheese	Ø	Ø	Ø	Ø	/	-	185	0.05	-	/	/	/	/	/	-	NA	187	0.05	-	/	/	/	/	/	-	NA	2	a	
B18	Crottin de chèvre échalote/ciboulette	Raw goat milk cheese with shallot and chives	Ø	Ø	Ø	Ø	/	-	180	0.05	-	/	/	/	/	/	-	NA	183	0.05	-	/	/	/	/	/	-	NA	2	a	
B19	Bleu de Gex	Blue cheese	-ME	Ø	-HE	-ME	/	-	212	0.05	-	/	/	/	/	/	-	NA	188	0.05	-	/	/	/	/	/	-	NA	2	a	
B20	Reblochon	Raw cow milk cheese	-HE	-HE	-HE	-ME	/	-	214	0.05	-	/	/	/	/	/	-	NA	232	0.06	-	/	/	/	/	/	-	NA	2	a	
D12	Brie de Meaux	Raw cow milk cheese	-ME	-LE	-HE	-LE	/	-	215	0.05	-	/	/	/	/	/	-	NA	210	0.05	-	/	/	/	/	/	-	NA	2	a	
D13	Camembert	Raw cow milk cheese	-HE	-ME	-HE	-LE	/	-	215	0.05	-	/	/	/	/	/	-	NA	206	0.05	-	/	/	/	/	/	-	NA	2	a	
D14	Reblochon	Raw cow milk cheese	-HE	-HE	-HE	-HE	/	-	225	0.06	-	/	/	/	/	/	-	NA	246	0.06	-	/	/	/	/	/	-	NA	2	a	
B5	Bûche au chèvre	Raw goat milk cheese	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	12040	3.35	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	12115	3.37	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	2	a	
B7	Epoisses	Raw cow milk cheese	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	10946	3.05	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	10999	3.06	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	2	a	
B8	Crottin de chèvre échalotte/ciboulette	Raw goat milk cheese with shallot and chives	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	11409	3.18	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11548	3.22	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	2	a	
B9	Bleu de Gex	Blue cheese	+MB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	11661	3.25	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11769	3.28	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	2	a	
F1	Chèvre	Goat milk cheese	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	11987	3.79	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11938	3.30	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	2	a	
F2	Reblochon	Raw cow milk cheese	+HB	+HB	-HE	-HE	<i>Salmonella spp</i>	+	10492	3.32	+	+HC	+HC	/	+HC	<i>Salmonella spp</i>	+	PA	9205	2.54	+	+MC	+HC	/	+HD	<i>Salmonella spp</i>	+	PA	2	a	
F3	Camembert	Raw cow milk cheese	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	11930	3.77	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11307	3.13	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	2	a	
F4	Fromage de Langres	Raw cow milk cheese	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	12170	3.85	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11898	3.29	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	2	a	
F5	Crottin de chèvre	Goat milk cheese	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	12191	3.86	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	12141	3.36	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	2	a	
4636	Rocamadour au lait cru	Raw milk cheese	+md	-	+md/+d	-	<i>Proteus mirabilis</i>	-	118	0.03	-	/	/	-	-	/	-	NA											2	a	
4637	Camembert au lait cru	Raw milk cheese	-	-	-	-	/	-	179	0.05	-	/	/	-	-	/	-	NA											2	a	
5360	Bethmale au lait cru	Raw milk cheese	-	-	-	-	/	-	139	0.04	-	/	/	-	-	/	-	NA											2	a	
5361	Camembert au lait cru	Raw milk cheese	-	-	-	-	/	-	132	0.03	-	/	/	-	-	/	-	NA											2	a	
7088	Camembert au lait cru	Raw milk cheese	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10576	3.11	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10449	3.07	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	2	a	
7089	Roquefort au lait cru	Raw milk cheese	+M	+p	+m	+m/+	<i>Salmonella spp</i>	+	10287	3.03	+	/	/	+M	+m	<i>Salmonella spp</i>	+	PA	10462	3.08	+	/	/	+M	+1/2	<i>Salmonella spp</i>	+	PA	2	a	
B10	Feta	Ewe milk cheese	Ø	Ø	Ø	Ø	/	-	182	0.05	-	/	/	/	/	/	-	NA	181	0.05	-	/	/	/	/	/	-	NA	2	b	
B11	Le Saullnois	Cow milk cheese	-ME	-HE	-HE	-HE	/	-	187	0.05	-	/	/	/	/	/	-	NA	203	0.05	-	/	/	/	/	/	-	NA	2	b	
B12	Brie	Cow milk cheese	-HE	-HE	-HE	-HE	/	-	184	0.05	-	/	/	/	/	/	-	NA	182	0.05	-	/	/	/	/	/	-	NA	2	b	

DAIRY PRODUCTS																															
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)									Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C										Category	Type		
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
B13	Brie	Cow milk cheese	Ø	Ø	Ø	Ø	/	-	182	0.05	-	/	/	/	/	/	-	NA	182	0.05	-	/	/	/	/	/	-	NA	2	b	
B14	Fromage de chèvre aux noix	Goat milk cheese with nuts	Ø	Ø	Ø	Ø	/	-	186	0.05	-	/	/	/	/	/	-	NA	182	0.05	-	/	/	/	/	/	-	NA	2	b	
C13	Glace vanille/ amande	Vanilla ice cream and almond	-ME	-ME	-LE	-LE	/	-	187	0.05	-	/	/	/	/	/	-	NA	190	0.05	-	/	/	/	/	/	-	NA	2	b	
C14	Glace douceur de lait	Ice cream	Ø	Ø	Ø	Ø	/	-	187	0.05	-	/	/	/	/	/	-	NA	184	0.05	-	/	/	/	/	/	-	NA	2	b	
C15	Glace douceur de lait	Ice cream	Ø	Ø	Ø	Ø	/	-	183	0.05	-	/	/	/	/	/	-	NA	182	0.05	-	/	/	/	/	/	-	NA	2	b	
F10	Yaourt fruits rouges	Dairy dessert with red berries	Ø	Ø	Ø	Ø	/	-	221	0.07	-	Ø	Ø	/	Ø	/	-	NA	206	0.05	-	Ø	Ø	/	Ø	/	-	NA	2	b	
I21	Yaourt abricot	Dairy dessert with apricot	Ø	Ø	Ø	Ø	/	-	201	0.05	-	/	/	/	/	/	-	NA	210	0.05	-	/	/	/	/	/	-	NA	2	b	
B1	Le Saulnois	Cow milk cheese	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	11750	3.27	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	11936	3.32	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	2	b	
B2	Brie	Cow milk cheese	+HB	+HB	+HB	+HB	<i>Salmonella</i> spp	+	12028	3.35	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	12245	3.41	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	2	b	
B3	Brie	Cow milk cheese	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	12158	3.39	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	12212	3.40	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	2	b	
B4	Fromage de chèvre aux noix	Goat milk cheese with nuts	+MA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	12295	3.42	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	12422	3.46	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	2	b	
F6	Hollande	Cow milk cheese	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	11185	3.54	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	11263	3.11	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	2	b	
F7	Petit Billy (chèvre)	Goat milk cheese	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	10374	3.28	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	10765	2.98	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	2	b	
F8	Tomme de Chambotte	Cow milk cheese	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	10909	3.45	+	+HB	+MB	/	+HB	<i>Salmonella</i> spp	+	PA	11252	3.11	+	+MB	+HB	/	+MB	<i>Salmonella</i> spp	+	PA	2	b	
F9	Fromage frais au citron	Fresh cheese with lemon	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	10892	3.45	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	11327	3.13	+	+MA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	2	b	
F11	Petit suisse	Dairy dessert	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	11083	3.51	+	+MA	+HA	/	+MA	<i>Salmonella</i> spp	+	PA	11332	3.13	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	2	b	
F12	Mousse au chocolat	Chocolate mousse	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	11122	3.52	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	11377	3.14	+	+MA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	2	b	
P3	Lait cru	Raw milk	Ø	Ø	-ME	-ME	/	-	142	0.03	-	/	/	/	/	/	-	NA	68	0.01	-	/	/	/	/	/	-	NA	2	c	
P4	Lait cru	Raw milk	Ø	Ø	-HE	-HE	/	-	147	0.03	-	/	/	/	/	/	-	NA	67	0.01	-	/	/	/	/	/	-	NA	2	c	
I20	Lait pasteurisé	Pasteurized milk	Ø	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	/	-	NA	197	0.05	-	/	/	/	/	/	-	NA	2	c	
C6	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	190	0.05	-	/	/	/	/	/	-	NA	183	0.05	-	/	/	/	/	/	-	NA	2	c	
C7	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	189	0.05	-	/	/	/	/	/	-	NA	183	0.05	-	/	/	/	/	/	-	NA	2	c	
C8	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	188	0.05	-	/	/	/	/	/	-	NA	187	0.05	-	/	/	/	/	/	-	NA	2	c	
C9	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	186	0.05	-	/	/	/	/	/	-	NA	186	0.05	-	/	/	/	/	/	-	NA	2	c	
C10	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	183	0.05	-	/	/	/	/	/	-	NA	182	0.05	-	/	/	/	/	/	-	NA	2	c	
C11	Lait pasteurisé	Pasteurized milk	Ø	Ø	Ø	Ø	/	-	191	0.05	-	/	/	/	/	/	-	NA	179	0.04	-	/	/	/	/	/	-	NA	2	c	
C12	Lait pasteurisé	Pasteurized milk	Ø	Ø	Ø	Ø	/	-	182	0.05	-	/	/	/	/	/	-	NA	181	0.05	-	/	/	/	/	/	-	NA	2	c	
F17	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	222	0.07	-	/	/	/	/	/	-	NA	209	0.05	-	/	/	/	/	/	-	NA	2	c	
F18	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	232	0.07	-	/	/	/	/	/	-	NA	241	0.06	-	/	/	/	/	/	-	NA	2	c	
F19	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	240	0.07	-	/	/	/	/	/	-	NA	215	0.05	-	/	/	/	/	/	-	NA	2	c	
I18	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	200	0.05	-	/	/	/	/	/	-	NA	197	0.05	-	/	/	/	/	/	-	NA	2	c	

DAIRY PRODUCTS																														
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			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison		
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2					
I19	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	/	-	205	0.05	-	/	/	/	/	/	-	NA	204	0.05	-	/	/	/	/	/	-	NA	2	c
F13	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	11555	3.66	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11601	3.21	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	2	c
F14	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	11730	3.71	+	+HA	+HA	/	+MA	<i>Salmonella spp</i>	+	PA	11895	3.29	+	+HA	+HA	/	+MA	<i>Salmonella spp</i>	+	PA	2	c
F15	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	11927	3.77	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	12045	3.33	+	+MA	+MA	/	+HA	<i>Salmonella spp</i>	+	PA	2	c
F16	Poudre de lait	Milk powder	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	12000	3.80	+	+HA	+HA	/	HA	<i>Salmonella spp</i>	+	PA	12091	3.34	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	2	c
G12	Poudre de lait	Milk powder	+MB	+HC	+HC	+HB	<i>Salmonella spp</i>	+	10870	2.94	+	+HB	+HB	/	+HC	<i>Salmonella spp</i>	+	PA	11732	3.19	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	2	c
G13	Poudre de lait	Milk powder	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	10093	2.73	+	+HB	+HB	/	+MB	<i>Salmonella spp</i>	+	PA	11579	3.15	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	2	c
4638	Lait cru de vache	Raw milk	-	-	-	-	/	-	120	0.03	-	/	/	-	-	/	-	NA											2	c
4639	Lait cru de vache	Raw milk	+M	+M	+M	+p	<i>Salmonella spp</i>	+	10325	3.30	+	/	/	+M	+m	<i>Salmonella spp</i>	+	PA	10001	2.85	+	/	/	+1/2	+m	<i>Salmonella spp</i>	+	PA	2	c
4640	Lait cru de vache	Raw milk	+M	+p	+M	+p	<i>Salmonella spp</i>	+	7511	2.40	+	/	/	+M	+m	<i>Salmonella spp</i>	+	PA	6877	2.04	+	/	/	+M	+M	<i>Salmonella spp</i>	+	PA	2	c
4641	Lait cru de vache	Raw milk	+M	+p	+M	+M	<i>Salmonella spp</i>	+	10090	3.22	+	/	/	+M	+md/	<i>Salmonella spp</i>	+	PA	9966	2.95	+	/	/	+M	+M	<i>Salmonella spp</i>	+	PA	2	c
4642	Lait cru de vache	Raw milk	+M	+M	+m	+md/+	<i>Salmonella spp</i>	+	9989	3.19	+	/	/	+m/+	-	<i>Salmonella spp</i>	+	PA	9668	2.75	+	/	/	+m/+	-	<i>Salmonella spp</i>	+	PA	2	c

SEAFOOD AND VEGETABLES																																
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			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison				
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2							
D1	Filet de rouget	Fish fillet	-LE	-ME	-HE	-HE	/	-	209	0.05	-	/	/	/	/	/	-	NA	211	0.05	-	/	/	/	/	/	-	NA	3	a		
D9	Pavé de thon	Fish fillet	-LE	-LE	-HE	-LE	/	-	220	0.06	-	/	/	/	/	/	-	NA	196	0.05	-	/	/	/	/	/	-	NA	3	a		
D15	Filet de rouget	Fish fillet	-ME	-ME	-HE	-HE	/	-	216	0.05	-	/	/	/	/	/	-	NA	206	0.05	-	/	/	/	/	/	-	NA	3	a		
D16	Filet de lieu noir	Fish fillet	-HE	-LE	-HE	-HE	/	-	214	0.05	-	/	/	/	/	/	-	NA	213	0.05	-	/	/	/	/	/	-	NA	3	a		
D17	Filet de colin	Fish fillet	-LE	-LE	-HE	-HE	/	-	216	0.05	-	/	/	/	/	/	-	NA	211	0.05	-	/	/	/	/	/	-	NA	3	a		
D18	Filet de sabre	Fish fillet	-ME	-ME	-HE	-HE	/	-	213	0.05	-	/	/	/	/	/	-	NA	208	0.05	-	/	/	/	/	/	-	NA	3	a		
I4	Filet de plie	Fish fillet	-HE	-HE	-HE	-HE	/	-	203	0.05	-	/	/	/	/	/	-	NA	198	0.06	-	/	/	/	/	/	-	NA	3	a		
I5	Lieu noir	Fish fillet	-ME	-LE	-HE	-HE	/	-	200	0.05	-	/	/	/	/	/	-	NA	203	0.05	-	/	/	/	/	/	-	NA	3	a		
I6	Filet de loup	Fish fillet	-ME	-ME	-HE	-HE	/	-	206	0.05	-	/	/	/	/	/	-	NA	212	0.05	-	/	/	/	/	/	-	NA	3	a		
I7	Filet de plie	Fish fillet	-ME	-ME	-HE	-HE	/	-	202	0.05	-	/	/	/	/	/	-	NA	204	0.05	-	/	/	/	/	/	-	NA	3	a		
I8	Cabillaud	Fish fillet	-ME	-ME	-HE	-HE	/	-	204	0.05	-	/	/	/	/	/	-	NA	206	0.05	-	/	/	/	/	/	-	NA	3	a		
I14	Saumon	Fish fillet	Ø	Ø	Ø	Ø	/	-	201	0.05	-	/	/	/	/	/	-	NA	199	0.05	-	/	/	/	/	/	-	NA	3	a		
I15	Queue de lotte	Fish fillet	Ø	Ø	Ø	Ø	/	-	198	0.05	-	/	/	/	/	/	-	NA	198	0.05	-	/	/	/	/	/	-	NA	3	a		
N15	Filet de colin	Fish fillet	-HE	-HE	-ME	-LE	/	-	150	0.04	-	/	/	/	/	/	-	NA	150	0.04	-	/	/	/	/	/	-	NA	3	a		
N20	Filet de colin	Fish fillet	-ME	-ME	-LE	-LE	/	-	147	0.04	-	/	/	/	/	/	-	NA	145	0.04	-	/	/	/	/	/	-	NA	3	a		
D2	Filet de lieu noir	Fish fillet	-ME	-LE	-HE	-HE	/	-	652	0.18	-	-ME	-HE	/	-ME	/	-	NA	899	0.24	+	-HE	-HE	/	-HE	Salmonella spp (after regrowth in RVS)	+	PD	3	a		
D3	Filet de colin	Fish fillet	+MA	+MA	+HA	+HA	Salmonella spp	+	11705	3.24	+	+HA	+HA	/	+HA	Salmonella spp	+	PA	11792	3.26	+	+HA	+HA	/	+HA	Salmonella spp	+	PA	3	a		
H1	Lieu noir	Fish fillet	+MB	+MB	+HB	+HB	Salmonella spp	+	11213	3.19	+	+MB	+MB	/	+MB	Salmonella spp	+	PA												3	a	
H2	Lieu noir	Fish fillet	+MB	+MB	+HB	+HB	Salmonella spp	+	11599	3.30	+	+MB	+HB	/	+MB	Salmonella spp	+	PA												3	a	
H3	Chair d'écrevisse	Crayfish	+MA	+HA	+HA	+HA	Salmonella spp	+	11604	3.30	+	+MA	+HA	/	+MA	Salmonella spp	+	PA												3	a	
H4	Crevettes	Shrimps	+HA	+MA	+HA	+HA	Salmonella spp	+	11666	3.32	+	+MA	+MA	/	+MA	Salmonella spp	+	PA												3	a	
I1	Lieu noir	Fish fillet	+MC	+MB	+HB	+HB	Salmonella spp	+	11564	3.29	+	+HB	+HB	/	+HB	Salmonella spp	+	PA	11527	3.28	+	+MB	+MB	/	+HB	Salmonella spp	+	PA	3	a		
I2	Chair d'écrevisse	Crayfish	+MB	+MB	+HB	+HB	Salmonella spp	+	11657	3.32	+	+HB	+HB	/	+HB	Salmonella spp	+	PA	11740	3.34	+	+HA	+HA	/	+HA	Salmonella spp	+	PA	3	a		
I3	Filet de loup	Fish fillet	+MB	+HB	+HC	+HB	Salmonella spp	+	11928	3.39	+	+MB	+HC	/	+HB	Salmonella spp	+	PA	11965	3.40	+	+HB	+HC	/	+HB	Salmonella spp	+	PA	3	a		
4643	Noix de Saint-Jacques	Scallops	st	st	st	st	/	-	127	0.04	-	/	/	st	st	/	-	NA												3	a	
4644	Poulpe	Octopus	+M	+M	+M	+M	Salmonella spp	+	7970	2.54	+	/	/	+M	+M	Salmonella spp	+	PA	7587	2.16	+	/	/	+M	+M	Salmonella spp	+	PA	3	a		
4645	Encornet	Squid	+M	+p	+M	+M	Salmonella spp	+	7710	2.46	+	/	/	+M	+M	Salmonella spp	+	PA	7701	2.19	+	/	/	+M	+M	Salmonella spp	+	PA	3	a		
I9	Friture de carpe	Fried fish fillet	-ME	-ME	-HE	-HE	/	-	206	0.05	-	/	/	/	/	/	-	NA	198	0.05	-	/	/	/	/	/	-	NA	3	b		
D25	Chou rouge cru	Red cabbage	-ME	-ME	-HE	-HE	/	-	221	0.06	-	/	/	/	/	/	-	NA	219	0.06	-	/	/	/	/	/	-	NA	3	b		
S19	Epinards	Spinach	-ME	-ME	-HE	-ME	/	-	166	0.04	-	/	/	/	/	/	-	NA	166	0.04	-	/	/	/	/	/	-	NA	3	b		
S20	Epinards	Spinach	-ME	-ME	-HE	-ME	/	-	168	0.04	-	/	/	/	/	/	-	NA	168	0.04	-	/	/	/	/	/	-	NA	3	b		

SEAFOOD AND VEGETABLES																															
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			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result			Comparison	
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
N2	Epinards	Spinach	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	11404	3.17	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11340	3.15	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	3	b	
N7	Brocolis	Broccoli	+MB	+MC	-HE	-HE	<i>Salmonella spp</i>	+	4718	1.31	+	+HD	+HD	/	+HD	<i>Salmonella spp</i>	+	PA	4835	1.34	+	+HC	+HD	/	+HD	<i>Salmonella spp</i>	+	PA	3	b	
O5	Mâche	Lamb's lettuce	+MA	+MB	+HB	+HB	<i>Salmonella spp</i>	+	11702	3.26	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11534	3.21	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	3	b	
S21	Cacao	Cocoa	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	11485	3.22	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11318	3.17	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	3	b	
4700	Champignons blancs crus	Mushrooms	+p	+p	+p	+p	<i>Salmonella spp</i>	+	9590	2.73	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9824	2.91	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	3	b	
4701	Salade iceberg	Iceberg lettuce	+p	+p	+p	+p	<i>Salmonella spp</i>	+	8987	2.56	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	8940	2.65	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	3	b	
4702	Tendres pousses (mâche, épinards, laitues)	Baby leaves	+M	+M	+M	+M	<i>Salmonella spp</i>	+	10085	2.87	+	/	/	+M	+m	<i>Salmonella spp</i>	+	PA	10149	3.01	+	/	/	+M	+md/+	<i>Salmonella spp</i>	+	PA	3	b	
4703	Mélange de jeunes pousses	Baby leaves	+p	+M	+M	+M	<i>Salmonella spp</i>	+	10294	2.93	+	/	/	+m	+m	<i>Salmonella spp</i>	+	PA	10141	3.01	+	/	/	+m	+m	<i>Salmonella spp</i>	+	PA	3	b	
4704	Graines germées (alfalfa, roquette)	Sprouts	+M	+md/+	+m/-	-	<i>Salmonella spp</i>	+	183	0.05	-	/	/	-	-	(+ ref)	-	ND _{FN(alt)}	165	0.04	-	/	/	-	-	(+ ref)	-	ND _{FN(alt)}	3	b	
4705	Graines germées alfalfa	Sprouts	+M	+m	+m	+m	<i>Salmonella spp</i>	+	8430	2.40	+	/	/	+m	+md/-	<i>Salmonella spp</i>	+	PA	8269	2.45	+	/	/	+md/+	+md/-	<i>Salmonella spp</i>	+	PA	3	b	
5483	Chocolat noir	Dark chocolate	st	st	st	st	/	-	151	0.04	-	/	/	st	st	/	-	NA											3	b	
5484	Chocolat caramel	Chocolate with caramel	st	st	st	st	/	-	138	0.04	-	/	/	st	st	/	-	NA												3	b
5485	Courgette crue	Zucchini	-	-	-	-	/	-	126	0.03	-	/	/	-	-	/	-	NA												3	b
5486	Champignons blancs crus	Mushrooms	-	-	-	-	/	-	136	0.04	-	/	/	-	-	/	-	NA												3	b
5487	Epinards surgelés	Frozen spinach	-	-	-	-	/	-	161	0.04	-	/	/	-	-	/	-	NA												3	b
5488	Courgettes surgelées	Frozen zucchini	-	-	-	-	/	-	148	0.04	-	/	/	-	-	/	-	NA												3	b
O6	Salade gourmande	Mixed salad	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	11500	3.20	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11431	3.18	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	3	c	
N12	Tomate farcie	Ready to cook tomato	Ø	Ø	Ø	Ø	/	-	140	0.03	-	/	/	/	/	/	-	NA	144	0.04	-	/	/	/	/	/	-	NA	3	c	
N17	Tomate farcie	Ready to cook tomato	Ø	Ø	Ø	Ø	/	-	142	0.03	-	/	/	/	/	/	-	NA	143	0.03	-	/	/	/	/	/	-	NA	3	c	
D6	Brocolis	Broccoli	Ø	Ø	Ø	Ø	/	-	206	0.05	-	/	/	/	/	/	-	NA	207	0.05	-	/	/	/	/	/	-	NA	3	c	
N5	Jardinière de légumes	Mixed vegetables	-HE	-ME	-HE	-HE	/	-	156	0.04	-	/	/	/	/	/	-	NA	154	0.04	-	/	/	/	/	/	-	NA	3	c	
N6	Carottes rapées	Grated carrots	-ME	-ME	-HE	-HE	/	-	156	0.04	-	/	/	/	/	/	-	NA	150	0.04	-	/	/	/	/	/	-	NA	3	c	
D4	Ebly petits légumes	Soft wheat with vegetables	Ø	Ø	Ø	Ø	/	-	207	0.05	-	/	/	/	/	/	-	NA	213	0.05	-	/	/	/	/	/	-	NA	3	c	
D5	Haricots beurres	Wax beans	Ø	Ø	Ø	Ø	/	-	208	0.05	-	/	/	/	/	/	-	NA	206	0.05	-	/	/	/	/	/	-	NA	3	c	
D21	Ebly petits légumes	Soft wheat with vegetables	Ø	Ø	Ø	Ø	/	-	211	0.05	-	/	/	/	/	/	-	NA	222	0.06	-	/	/	/	/	/	-	NA	3	c	
D22	Haricots verts	Green beans	Ø	Ø	Ø	Ø	/	-	210	0.05	-	/	/	/	/	/	-	NA	208	0.05	-	/	/	/	/	/	-	NA	3	c	
D23	Brocolis	Broccoli	Ø	Ø	Ø	Ø	/	-	209	0.05	-	/	/	/	/	/	-	NA	203	0.05	-	/	/	/	/	/	-	NA	3	c	
D24	Haricots beurres	Wax beans	Ø	Ø	Ø	Ø	/	-	205	0.05	-	/	/	/	/	/	-	NA	203	0.05	-	/	/	/	/	/	-	NA	3	c	
D26	Maïs tomates	Corn and tomatoes	-ME	-ME	-HE	-HE	/	-	216	0.05	-	/	/	/	/	/	-	NA	223	0.06	-	/	/	/	/	/	-	NA	3	c	

SEAFOOD AND VEGETABLES																														
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C										Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison		
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2					
N1	Soupe	Soup	Ø	Ø	Ø	Ø	/	-	147	0.04	-	/	/	/	/	/	-	NA	146	0.04	-	/	/	/	/	/	-	NA	3	c
N4	Bouillon de légumes	Vegetables broth	Ø	Ø	Ø	Ø	/	-	147	0.04	-	/	/	/	/	/	-	NA	141	0.03	-	/	/	/	/	/	-	NA	3	c
N8	Sauce tomate	Tomato sauce	-ME	-ME	Ø	Ø	/	-	147	0.04	-	/	/	/	/	/	-	NA	144	0.04	-	/	/	/	/	/	-	NA	3	c
N9	Printanière de légumes	Mixed vegetables	-HE	-ME	-ME	-LE	/	-	151	0.04	-	/	/	/	/	/	-	NA	146	0.04	-	/	/	/	/	/	-	NA	3	c
N3	Carottes/ petits pois	Carrots and peas	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	11422	3.18	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11363	3.16	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	3	c
N3	Carottes/ petits pois	Carrots and peas	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	11422	3.18	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11363	3.16	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	3	c
N3	Carottes/ petits pois	Carrots and peas	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	11422	3.18	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11363	3.16	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	3	c
N10	Printanière de légumes	Mixed vegetables	+MB	+MB	+HA	+HA	<i>Salmonella spp</i>	+	11337	3.15	+	+MA	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	11436	3.18	+	+HA	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	3	c
E3	Coupe framboise	Raspberry	-ME	+MB	+HA	+HA	<i>Salmonella spp</i>	+	10976	2.92	+	+HB	+HC	/	+HB	<i>Salmonella spp</i>	+	PA	11337	3.13	+	+HB	+HC	/	+HC	<i>Salmonella spp</i>	+	PA	3	c
4706	Betterave	Beet	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10034	2.86	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9690	2.87	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	3	c
4707	Carottes rapées	Grated carrots	-	-	-	-	/	-	129	0.03	-	/	/	-	-	/	-	NA											3	c
4708	Celeri remoulade	Celery	st	st	st	st	/	-	152	0.04	-	/	/	st	st	/	-	NA											3	c
4709	Coleslow	Coleslow	st	st	st	st	/	-	165	0.04	-	/	/	st	st	/	-	NA											3	c
4710	Salade de fruits tropicale	Tropical fruits salad	+p	+p	+p	+p	<i>Salmonella spp</i>	+	9131	2.60	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9130	2.71	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	3	c
5362	Carottes rapées	Grated carrots	st	st	st	st	/	-	136	0.04	-	/	/	st	st	/	-	NA											3	c
5363	Célieri	Celery	+p	+p	+p	+p	<i>Salmonella spp</i>	+	8162	2.43	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	8538	2.54	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	3	c
5364	Concombres	Cucumbers	+M	+M	+M	+M	<i>Salmonella spp</i>	+	8664	2.58	+	/	/	+M	+M	<i>Salmonella spp</i>	+	PA	8837	2.63	+	/	/	+M	+1/2	<i>Salmonella spp</i>	+	PA	3	c

MISCELLANEOUS																																
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C												Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison				
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2							
A16	Coule d'œuf	Liquid egg	Ø	Ø	Ø	Ø	/	-	184	0.05	-	/	/	/	/	/	-	NA	185	0.05	-	/	/	/	/	/	-	NA	4	a		
A17	Jaune d'oeuf sucré	Sweet egg yolk	Ø	Ø	Ø	Ø	/	-	185	0.05	-	/	/	/	/	/	-	NA	186	0.05	-	/	/	/	/	/	-	NA	4	a		
A1	Coule d'œuf	Liquid egg	+HC	+MB	+HC	+HB	<i>Salmonella</i> spp	+	11304	3.15	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	11356	3.16	+	+MB	+MB	/	+MB	<i>Salmonella</i> spp	+	PA	4	a		
A2	Jaune d'œuf	Egg yolk	+MC	+HB	+HC	+HB	<i>Salmonella</i> spp	+	11415	3.18	+	+MB	+HB	/	+HC	<i>Salmonella</i> spp	+	PA	11751	3.27	+	+MB	+HB	/	+MB	<i>Salmonella</i> spp	+	PA	4	a		
A3	Jaune d'oeuf sucré	Sweet egg yolk	+HC	+MB	+HC	+HC	<i>Salmonella</i> spp	+	11401	3.18	+	+HC	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	11689	3.26	+	+HC	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	4	a		
A4	Coule d'œuf	Liquid egg	+MB	+MB	+HC	+HC	<i>Salmonella</i> spp	+	11662	3.25	+	+MB	+MB	/	+MC	<i>Salmonella</i> spp	+	PA	11695	3.26	+	+MB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	4	a		
A5	Coule d'œuf	Liquid egg	+MC	+MB	+HD	+HB	<i>Salmonella</i> spp	+	11308	3.15	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	11627	3.24	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	4	a		
A6	Jaune d'oeuf salé	Salted egg yolk	+MB	+MD	+HC	+HC	<i>Salmonella</i> spp	+	11087	3.09	+	+HD	+HD	/	+HD	<i>Salmonella</i> spp	+	PA	11395	3.17	+	+HC	+HD	/	+HD	<i>Salmonella</i> spp	+	PA	4	a		
A7	Jaune d'œuf	Egg yolk	+MB	-ME	+HB	+HC	<i>Salmonella</i> spp	+	11052	3.08	+	+HC	+HC	/	+HC	<i>Salmonella</i> spp	+	PA	11270	3.14	+	+MC	+HC	/	+HC	<i>Salmonella</i> spp	+	PA	4	a		
A8	Jaune d'oeuf sucré	Sweet egg yolk	+HB	+MC	+HB	+HC	<i>Salmonella</i> spp	+	12070	3.36	+	+MB	+HC	/	+HC	<i>Salmonella</i> spp	+	PA	12097	3.37	+	+MB	+MB	/	+MB	<i>Salmonella</i> spp	+	PA	4	a		
A9	Coule d'œuf	Liquid egg	+MB	+MC	+HB	+HC	<i>Salmonella</i> spp	+	11824	3.29	+	+HC	+HD	/	+HC	<i>Salmonella</i> spp	+	PA	11919	3.32	+	+MB	+HC	/	+HB	<i>Salmonella</i> spp	+	PA	4	a		
A10	Coule d'œuf	Liquid egg	+MB	+MC	+HB	+HD	<i>Salmonella</i> spp	+	9684	2.70	+	+MC	+HC	/	+HC	<i>Salmonella</i> spp	+	PA	9714	2.70	+	+MB	+MC	/	+HC	<i>Salmonella</i> spp	+	PA	4	a		
A18	Mayonnaise	Mayonnaise	Ø	Ø	Ø	Ø	/	-	181	0.05	-	/	/	/	/	/	-	NA	188	0.05	-	/	/	/	/	/	-	NA	4	a		
A19	Mayonnaise	Mayonnaise	Ø	Ø	Ø	Ø	/	-	191	0.05	-	/	/	/	/	/	-	NA	187	0.05	-	/	/	/	/	/	-	NA	4	a		
A13	Mayonnaise	Mayonnaise	-HE	-ME	-HE	-HE	/	-	2097	0.58	+	-HE	-HE	/	-HE	<i>Salmonella</i> spp (after regrowth in RVS)	+	PD	2172	0.60	+	-HE	-HE	/	-HE	<i>Salmonella</i> spp (after regrowth in RVS)	+	PD	4	a		
A11	Mayonnaise	Mayonnaise	+MB	+MB	+HC	+MC	<i>Salmonella</i> spp	+	193	0.05	-	-HE	-HE	/	-HE	(+ ref)	-	ND _{FN(alt)}	185	0.05	-	-ME	-HE	/	-HE	(+ ref)	-	ND _{FN(alt)}	4	a		
A12	Mayonnaise	Mayonnaise	+MC	+MB	+HB	+HC	<i>Salmonella</i> spp	+	11648	3.24	+	-HE (+HC 72h)	-HE (+HC 72h)	/	-HE (+HC 72h)	<i>Salmonella</i> spp (72h)	+	PA	11482	3.20	+	+HC	+HC	/	+HC	<i>Salmonella</i> spp	+	PA	4	a		
A14	Mayonnaise	Mayonnaise	+MC	+MD	+HC	+HD	<i>Salmonella</i> spp	+	10939	3.05	+	+MC	-HE	/	-HE	<i>Salmonella</i> spp	+	PA	11137	3.10	+	+HD	+HC	/	+HD	<i>Salmonella</i> spp	+	PA	4	a		
A15	Mayonnaise	Mayonnaise	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	11871	3.31	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	11996	3.34	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	4	a		
A20	Mayonnaise	Mayonnaise	Ø	Ø	Ø	Ø	/	-	184	0.05	-	/	/	/	/	/	-	NA	185	0.05	-	/	/	/	/	/	-	NA	4	a		
5489	Crème anglaise	Custard	st	st	st	st	/	-	143	0.04	-	/	/	st	st	/	-	NA											4	a		
E13	Coupe duo framboise	Pastry	-ME	-ME	Ø	-LE	/	-	195	0.05	-	/	/	/	/	/	-	NA	222	0.06	-	/	/	/	/	/	-	NA	4	b		
H18	Mousse au chocolat	Chocolate mousse	Ø	Ø	Ø	Ø	/	-	207	0.05	-	/	/	/	/	/	-	NA											4	b		
H19	Crème chocolat	Chocolate cream	Ø	Ø	Ø	Ø	/	-	210	0.05	-	/	/	/	/	/	-	NA											4	b		
H20	Entremet café	Dessert	-HE	Ø	-LE	Ø	/	-	219	0.06	-	/	/	/	/	/	-	NA											4	b		
H21	Tiramisu aux poires	Pastry	-HE	-HE	-HE	-HE	/	-	210	0.05	-	/	/	/	/	/	-	NA	218	0.06	-	/	/	/	/	/	-	NA	4	b		
H22	Gâteau de semoule	Dessert	-HE	-ME	-HE	-HE	/	-	210	0.05	-	/	/	/	/	/	-	NA	211	0.06	-	/	/	/	/	/	-	NA	4	b		
H23	Crème caramel	Caramel cream	-ME	-HE	-HE	-HE	/	-	211	0.06	-	/	/	/	/	/	-	NA	214	0.06	-	/	/	/	/	/	-	NA	4	b		

MISCELLANEOUS																															
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			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
H13	Gateau de semoule	Dessert	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	11359	3.23	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA												4	b
H14	Crème caramel	Caramel cream	+MB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	11646	3.31	+	+MB	+MB	/	+HB	<i>Salmonella spp</i>	+	PA												4	b
H15	Entremet café	Dessert	+HB	+HB	+HA	+HA	<i>Salmonella spp</i>	+	11573	3.29	+	+MA	+MA	/	+HA	<i>Salmonella spp</i>	+	PA												4	b
H16	Mousse au chocolat	Chocolate mousse	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	11942	3.40	+	+MA	+HA	/	+MA	<i>Salmonella spp</i>	+	PA												4	b
D19	Versillais 3 chocolats	Pastry	Ø	Ø	-ME	-ME	/	-	215	0.05	-	/	/	/	/	/	-	NA	220	0.06	-	/	/	/	/	/	/	-	NA	4	b
D20	Gland au kirsch	Pastry	Ø	Ø	Ø	-LE	/	-	206	0.05	-	/	/	/	/	/	-	NA	212	0.05	-	/	/	/	/	/	/	-	NA	4	b
E11	Tarte poire/ chocolat	Pastry	Ø	Ø	Ø	Ø	/	-	195	0.05	-	/	/	/	/	/	-	NA	207	0.05	-	/	/	/	/	/	/	-	NA	4	b
E12	Versillais 3 chocolats	Pastry	-ME	-LE	Ø	Ø	/	-	199	0.05	-	/	/	/	/	/	-	NA	205	0.05	-	/	/	/	/	/	/	-	NA	4	b
E14	Chou parisien	Pastry	-ME	-ME	-HE	-HE	/	-	201	0.05	-	/	/	/	/	/	-	NA	209	0.05	-	/	/	/	/	/	/	-	NA	4	b
E15	Versillais	Pastry	Ø	Ø	Ø	Ø	/	-	201	0.05	-	/	/	/	/	/	-	NA	208	0.05	-	/	/	/	/	/	/	-	NA	4	b
H24	Foret noire	Pastry	Ø	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	/	-	NA	198	0.05	-	/	/	/	/	/	/	-	NA	4	b
H25	Tarte au citron	Pastry	-LE	-HE	Ø	Ø	/	-	207	0.05	-	/	/	/	/	/	-	NA	208	0.05	-	/	/	/	/	/	/	-	NA	4	b
E1	Tarte poire/ chocolat	Pastry	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	10332	2.75	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11005	3.04	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	4	b	
E2	Versillais 3 chocolats	Pastry	+HB	+HB	+HA	+HA	<i>Salmonella spp</i>	+	10654	2.83	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11386	3.15	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	4	b	
E4	Chou parisien	Pastry	-HE	+HC	-HE	-ME	<i>Salmonella spp</i>	+	11014	2.93	+	-HE	-HE	/	+HC	<i>Salmonella spp</i>	+	PA	11150	3.08	+	-HE	-HE	/	-HE	<i>Salmonella spp (after regrowth in RVS)</i>	+	PA	4	b	
I11	Paëlla (Nestlé)	Paella	-ME	-ME	-HE	-HE	/	-	204	0.05	-	/	/	/	/	/	-	NA	244	0.06	-	/	/	/	/	/	/	-	NA	4	c
I12	Saumon cuit	Cooked salmon	Ø	Ø	Ø	Ø	/	-	192	0.05	-	/	/	/	/	/	-	NA	196	0.05	-	/	/	/	/	/	/	-	NA	4	c
I13	Poisson en sauce	Fish fillet in sauce	-ME	Ø	-ME	Ø	/	-	206	0.05	-	/	/	/	/	/	-	NA	207	0.05	-	/	/	/	/	/	/	-	NA	4	c
I16	Merlan et riz	Rice and fish	Ø	Ø	Ø	Ø	/	-	198	0.05	-	/	/	/	/	/	-	NA	195	0.05	-	/	/	/	/	/	/	-	NA	4	c
I17	Saumon cuit	Cooked salmon	Ø	Ø	Ø	Ø	/	-	194	0.05	-	/	/	/	/	/	-	NA	200	0.05	-	/	/	/	/	/	/	-	NA	4	c
N11	Navarin d'agneau	Ready to eat meal	Ø	Ø	Ø	Ø	/	-	145	0.04	-	/	/	/	/	/	-	NA	141	0.03	-	/	/	/	/	/	/	-	NA	4	c
N16	Navarin d'agneau	Ready to eat meal	Ø	Ø	Ø	Ø	/	-	139	0.03	-	/	/	/	/	/	-	NA	142	0.03	-	/	/	/	/	/	/	-	NA	4	c
N21	Papillote de daurade	Ready to eat meal	Ø	Ø	Ø	Ø	/	-	144	0.04	-	/	/	/	/	/	-	NA	141	0.03	-	/	/	/	/	/	/	-	NA	4	c
N23	Rissolette de porc	Ready to eat meal	-ME	-HE	-HE	-HE	/	-	142	0.03	-	/	/	/	/	/	-	NA	147	0.04	-	/	/	/	/	/	/	-	NA	4	c
N24	Porc sauté à la vietnamienne	Ready to eat meal	Ø	Ø	Ø	Ø	/	-	142	0.03	-	/	/	/	/	/	-	NA	140	0.03	-	/	/	/	/	/	/	-	NA	4	c
P7	Emincé de porc cuit	Cooked pork	-ME	-ME	-HE	-HE	/	-	142	0.03	-	/	/	/	/	/	-	NA	69	0.01	-	/	/	/	/	/	/	-	NA	4	c
D7	Paëlla	Paella	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	11493	3.18	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11500	3.18	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	4	c	
D8	Calamar à l'américaine	Ready to eat meal	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	11758	3.25	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	11793	3.26	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	4	c	
D10	Gratin dauphinois	Potato gratin	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	11973	3.31	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	12187	3.37	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	4	c	

MISCELLANEOUS																															
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C											Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
D11	Emincé de porc cuit	Cooked pork	+HB	+HB	+HB	+HC	<i>Salmonella spp</i>	+	12069	3.34	+	+HA	+HA	/	+MB	<i>Salmonella spp</i>	+	PA	12091	3.34	+	+HA	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	4	c	
E6	Roti de porc cuit	Cooked pork	+MA	+HA	+MB	+HB	<i>Salmonella spp</i>	+	4413	1.17	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	3453	0.95	+	+MB	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	4	c	
E7	Couscous	Couscous	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	7191	1.91	+	+MB	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	6661	1.84	+	+HB	+HB	/	+HA	<i>Salmonella spp</i>	+	PA	4	c	
E8	Sauce bolognaise	Bolognese sauce	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	3215	0.85	+	+MA	+MA	/	+HA	<i>Salmonella spp</i>	+	PA	3107	0.86	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	4	c	
H7	Friture de carpe	Fried fish fillet	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	11175	3.18	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA											4	c	
I10	Soupe du pêcheur (Nestlé)	Fish soup	Ø	Ø	-HE	-HE	/	-	207	0.05	-	/	/	/	/	/	-	NA	202	0.05	-	/	/	/	/	/	-	NA	4	c	

FEED PRODUCTS																															
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C											Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
O13	Déchets pour animaux	Meat wastes for animals	-ME	-ME	-HE	-ME	/	-	139	0.03	-	/	/	/	/	/	-	NA	151	0.04	-	/	/	/	/	/	-	NA	5	a	
O14	Déchets pour animaux	Meat wastes for animals	-ME	-ME	-HE	-HE	/	-	141	0.03	-	/	/	/	/	/	-	NA	138	0.03	-	/	/	/	/	/	-	NA	5	a	
O15	Déchets pour animaux	Meat wastes for animals	-ME	-ME	-HE	-HE	/	-	147	0.04	-	/	/	/	/	/	-	NA	149	0.04	-	/	/	/	/	/	-	NA	5	a	
O16	Déchets pour animaux	Meat wastes for animals	-ME	-ME	-HE	-HE	/	-	146	0.04	-	/	/	/	/	/	-	NA	152	0.04	-	/	/	/	/	/	-	NA	5	a	
O17	Déchets pour animaux	Meat wastes for animals	-ME	-ME	-HE	-HE	/	-	146	0.04	-	/	/	/	/	/	-	NA	146	0.04	-	/	/	/	/	/	-	NA	5	a	
O18	Déchets pour animaux	Meat wastes for animals	-ME	-ME	-HE	-HE	/	-	148	0.04	-	/	/	/	/	/	-	NA	145	0.04	-	/	/	/	/	/	-	NA	5	a	
O19	Déchets pour animaux	Meat wastes for animals	-ME	-ME	-HE	-HE	/	-	146	0.04	-	/	/	/	/	/	-	NA	149	0.04	-	/	/	/	/	/	-	NA	5	a	
O20	Déchets pour animaux	Meat wastes for animals	-ME	-ME	-HE	-HE	/	-	144	0.04	-	/	/	/	/	/	-	NA	149	0.04	-	/	/	/	/	/	-	NA	5	a	
S29	Déchets viande pour animaux	Meat wastes for animals	-ME	-LE	-HE	Ø	/	-	164	0.04	-	/	/	/	/	/	-	NA	161	0.05	-	/	/	/	/	/	-	NA	5	a	
S30	Déchets viande pour animaux	Meat wastes for animals	-ME	-LE	-HE	-HE	/	-	159	0.04	-	/	/	/	/	/	-	NA	151	0.04	-	/	/	/	/	/	-	NA	5	a	
S24	Déchets viande pour animaux	Meat wastes for animals	+MB	+HB	+HB	+HB	Salmonella spp	+	10663	2.99	+	+HB	+HB	/	+HB	Salmonella spp	+	PA	10397	2.91	+	+MB	+MB		+MB	Salmonella spp	+	PA	5	a	
S25	Déchets viande pour animaux	Meat wastes for animals	+HB	+HB	+HB	+HA	Salmonella spp	+	8541	2.39	+	+MB	+HB	/	+HA	Salmonella spp	+	PA	8523	2.39	+	+MB	+HB		+MB	Salmonella spp	+	PA	5	a	
T11	Déchets viande pour animaux	Meat wastes for animals	+MB	+HB	+HB	+HB	Salmonella spp	+	10862	2.94	+	+MB	+HB	/	+MB	Salmonella spp	+	PA	11509	3.10	+	+MB	+HB		+HB	Salmonella spp	+	PA	5	a	
T12	Déchets viande pour animaux	Meat wastes for animals	+MB	+MB	+HB	+HB	Salmonella spp	+	10696	2.89	+	+MB	+HB	/	+HB	Salmonella spp	+	PA	11612	3.13	+	+MB	+MB		+HB	Salmonella spp	+	PA	5	a	
T13	Déchets viande pour animaux	Meat wastes for animals	+HB	+HB	+HB	+HB	Salmonella spp	+	10125	2.74	+	+MB	+HB	/	+HB	Salmonella spp	+	PA	10844	2.92	+	+MB	+HB		+HB	Salmonella spp	+	PA	5	a	
5240	Terrine pour chat au saumon	Cat food (salmon)	+p	+p	+p	+p	Salmonella spp	+	10233	3.03	+	/	/	+p	+p	Salmonella spp	+	PA	10134	3.00	+	/	/	+p	+p	Salmonella spp	+	PA	5	a	
5241	Terrine pour chien à la volaille	Dog food (poultry)	+p	+p	+p	+p	Salmonella spp	+	10299	3.05	+	/	/	+p	+p	Salmonella spp	+	PA	10016	2.97	+	/	/	+p	+p	Salmonella spp	+	PA	5	a	
5242	Terrine pour chat au bœuf	Cat food (beef)	+p	+p	+p	+p	Salmonella spp	+	9945	2.95	+	/	/	+p	+p	Salmonella spp	+	PA	10400	3.08	+	/	/	+p	+p	Salmonella spp	+	PA	5	a	
5243	Terrine pour chien au bœuf	Dog food (beef)	+p	+p	+p	+p	Salmonella spp	+	10049	2.98	+	/	/	+p	+p	Salmonella spp	+	PA	10332	3.06	+	/	/	+p	+p	Salmonella spp	+	PA	5	a	
5244	Terrine pour chat au lapin	Cat food (rabbit)	+p	+p	+p	+p	Salmonella spp	+	10314	3.06	+	/	/	+p	+p	Salmonella spp	+	PA	9979	2.96	+	/	/	+p	+p	Salmonella spp	+	PA	5	a	
L10	Tourteau de colza	Cattle feed	-HE	-ME	-HE	-HE	/	-	212	0.06	-	/	/	/	/	/	-	NA	211	0.06	-	/	/	/	/	/	-	NA	5	b	
L11	Tourteau de soja	Cattle feed	-ME	-LE	-HE	-HE	/	-	199	0.05	-	/	/	/	/	/	-	NA	207	0.06	-	/	/	/	/	/	-	NA	5	b	
L12	Tourteau de tournesol bio	Cattle feed	-ME	-ME	-HE	-HE	/	-	203	0.05	-	/	/	/	/	/	-	NA	212	0.06	-	/	/	/	/	/	-	NA	5	b	
L13	Tourteau de colza	Cattle feed	-ME	-ME	-HE	-HE	/	-	212	0.06	-	/	/	/	/	/	-	NA	223	0.07	-	/	/	/	/	/	-	NA	5	b	
L14	Tourteau de tournesol	Cattle feed	-HE	-ME	-HE	-HE	/	-	208	0.05	-	/	/	/	/	/	-	NA	216	0.06	-	/	/	/	/	/	-	NA	5	b	
L15	Tourteau de tournesol bio	Cattle feed	-HE	-HE	-HE	-HE	/	-	200	0.05	-	/	/	/	/	/	-	NA	208	0.06	-	/	/	/	/	/	-	NA	5	b	
M11	Tourteau de soja	Cattle feed	-ME	-ME	-HE	-HE	/	-	212	0.06	-	/	/	/	/	/	-	NA	219	0.06	-	/	/	/	/	/	-	NA	5	b	
M12	Tourteau	Cattle feed	-ME	-ME	-ME	-ME	/	-	213	0.06	-	/	/	/	/	/	-	NA	210	0.06	-	/	/	/	/	/	-	NA	5	b	
U1	Farine de viande	Cattle feed	-ME	Ø	Ø	Ø	/	-	141	0.03	-	/	/	/	/	/	-	NA	137	0.03	-	/	/	/	/	/	-	NA	5	b	

FEED PRODUCTS																																
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			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison				
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2							
U2	Proteine deshydratées de volaille	Cattle feed	-HE	-HE	-HE	-HE	/	-	148	0.03	-	/	/	/	/	/	-	NA	138	0.03	-	/	/	/	/	/	-	NA	5	b		
L8	Tourteau de tournesol	Cattle feed	-ME	-ME	-HE	-HE	/	-	11285	3.21	+	+MC	+HC	/	+MC	<i>Salmonella</i> spp	+	PD	10820	3.41	+	+MC	+MC	/	+MC	<i>Salmonella</i> spp	+	PD	5	b		
L1	Tourteau de colza	Cattle feed	-LE	-LE	+MB	+MB	<i>Salmonella</i> spp	+	201	0.05	-	-ME	-ME	/	-HE	(+ ref)	-	ND _{FN(alt)}	492	0.15	-	/	/	/	/	(+ ref)	-	ND _{FN(alt)}	5	b		
L2	Tourteau de soja	Cattle feed	+LB	+LB	+HB	+HB	<i>Salmonella</i> spp	+	11630	3.31	+	+MB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	11668	3.68	+	+MB	+MB	/	+MB	<i>Salmonella</i> spp	+	PA	5	b		
L3	Tourteau de tournesol bio	Cattle feed	+HB	+HB	+HB	+HB	<i>Salmonella</i> spp	+	12121	3.45	+	+HB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	11959	3.77	+	+MB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	5	b		
L4	Tourteau de colza	Cattle feed	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	12224	3.48	+	+HC	+HD	/	+HD	<i>Salmonella</i> spp	+	PA	11841	3.74	+	+MC	+MC	/	+HC	<i>Salmonella</i> spp	+	PA	5	b		
L5	Tourteau de tournesol	Cattle feed	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	12048	3.43	+	+MB	+HB	/	+HC	<i>Salmonella</i> spp	+	PA	11678	3.68	+	+MB	+MB	/	+MB	<i>Salmonella</i> spp	+	PA	5	b		
L6	Tourteau de tournesol bio	Cattle feed	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	11142	3.17	+	+MB	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	10987	3.47	+	+MB	+HB	/	+MB	<i>Salmonella</i> spp	+	PA	5	b		
L7	Tourteau de tournesol	Cattle feed	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	10559	3.00	+	+MD	+HD	/	+HC	<i>Salmonella</i> spp	+	PA	10095	3.18	+	+MC	+MD	/	+MC	<i>Salmonella</i> spp	+	PA	5	b		
L9	Tourteau de soja extrudé bio	Cattle feed	+MB	+MB	+HB	+HB	<i>Salmonella</i> spp	+	11009	3.13	+	+HA	+HB	/	+HB	<i>Salmonella</i> spp	+	PA	10446	3.29	+	+MA	+MA	/	+MA	<i>Salmonella</i> spp	+	PA	5	b		
U3	Farine de destruction	Cattle feed	+HB	+HB	+HB	+HB	<i>Salmonella</i> spp	+	9550	2.53	+	+MA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	11191	3.02	+	+MA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	5	b		
L16	Farine pour animaux (Alter orga)	Flour for animals	Ø	Ø	Ø	Ø	/	-	190	0.05	-	/	/	/	/	/	-	NA	198	0.06	-	/	/	/	/	/	-	NA	5	c		
L17	Aliments extrudés pour poisson	Fish feed	Ø	Ø	Ø	Ø	/	-	195	0.05	-	/	/	/	/	/	-	NA	210	0.06	-	/	/	/	/	/	-	NA	5	c		
L18	Granulés de soja	Dehydrated soya	-ME	Ø	Ø	Ø	/	-	205	0.05	-	/	/	/	/	/	-	NA	211	0.06	-	/	/	/	/	/	-	NA	5	c		
L19	Lait maternisé pour animaux	Infant formula for animals	-HE	-HE	-HE	-ME	/	-	218	0.05	-	/	/	/	/	/	-	NA	223	0.07	-	/	/	/	/	/	-	NA	5	c		
L20	Sous produit biscuit	Biscuits	-HE	-ME	-LE	-LE	/	-	210	0.06	-	/	/	/	/	/	-	NA	220	0.06	-	/	/	/	/	/	-	NA	5	c		
L21	Aliment extrudé	Extruded food	-ME	-ME	-LE	-LE	/	-	205	0.05	-	/	/	/	/	/	-	NA	217	0.06	-	/	/	/	/	/	-	NA	5	c		
M10	Son fin	Dry food	-ME	Ø	Ø	Ø	/	-	207	0.06	-	/	/	/	/	/	-	NA	206	0.06	-	/	/	/	/	/	-	NA	5	c		
M13	Aliment pour animaux (remoulage 1/2 blanc)	Dry pet food	-ME	-ME	-HE	-HE	/	-	214	0.06	-	/	/	/	/	/	-	NA	213	0.06	-	/	/	/	/	/	-	NA	5	c		
M14	Aliment composé	Dry pet food	-LE	Ø	Ø	Ø	/	-	208	0.06	-	/	/	/	/	/	-	NA	210	0.06	-	/	/	/	/	/	-	NA	5	c		
M15	Lait maternisé	Infant formula for animals	-ME	-HE	-HE	-HE	/	-	218	0.06	-	/	/	/	/	/	-	NA	213	0.06	-	/	/	/	/	/	-	NA	5	c		
M16	Aliment extrudé	Extruded food	-LE	Ø	Ø	Ø	/	-	207	0.06	-	/	/	/	/	/	-	NA	204	0.06	-	/	/	/	/	/	-	NA	5	c		
M17	Aliment complet pour chat	Cat food	Ø	Ø	Ø	Ø	/	-	206	0.06	-	/	/	/	/	/	-	NA	213	0.06	-	/	/	/	/	/	-	NA	5	c		
M1	Farine pour animaux (Alter orga)	Flour for animals	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	10873	3.43	+	+HA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	10798	3.41	+	+MA	+MA	/	+MA	<i>Salmonella</i> spp	+	PA	5	c		
M6	Aliment extrudé	Extruded food	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	11351	3.58	+	+MA	+HA	/	+MB	<i>Salmonella</i> spp	+	PA	11473	3.62	+	+MA	+HA	/	+MA	<i>Salmonella</i> spp	+	PA	5	c		
M7	Farine de thon	Tuna flour	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	11467	3.62	+	+MA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	11433	3.61	+	+MA	+HA	/	+HB	<i>Salmonella</i> spp	+	PA	5	c		
M8	Farine de thon	Tuna flour	+HA	+HA	+HA	+HA	<i>Salmonella</i> spp	+	11695	3.69	+	+MA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	11601	3.66	+	+MA	+MA	/	+HB	<i>Salmonella</i> spp	+	PA	5	c		
M9	Son fin	Dry food	+MA	+MA	+HA	+HA	<i>Salmonella</i> spp	+	10077	3.18	+	+MA	+MA	/	+HA	<i>Salmonella</i> spp	+	PA	10528	3.32	+	+MA	+HA	/	+HA	<i>Salmonella</i> spp	+	PA	5	c		
5245	Croquettes pour chien	Pellets for dog	st	st	st	st	/	-	141	0.04	-	/	/	st	st	/	-	NA	151	0.04	-	/	/	st	st	/	-	NA	5	c		

FEED PRODUCTS																															
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C											Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
5246	Croquettes pour chat thon, saumon, légumes et céréales	Pellets for cat (tuna, salmon, vegetables and cereals)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10126	3.00	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10083	2.99	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	5	c	
5247	Croquettes pour chat bœuf, poulet, foie	Pellets for cat (beef, poultry, liver)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10253	3.04	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9833	2.91	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	5	c	
5248	Snack pour chien	Dry dog food	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10155	3.02	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9932	2.94	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	5	c	
5249	Tablettes au bœuf	Dry dog food	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10392	3.08	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10150	3.01	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	5	c	
5250	Mini stick pour chien	Dry dog food	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10067	2.98	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10116	3.00	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	5	c	

ENVIRONMENTAL SAMPLES																														
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)									Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C										Category	Type	
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result			Comparison
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2					
K1	Eau flaque	Puddle water	Ø	Ø	Ø	Ø	/	-	203	0.05	-	/	/	/	/	/	-	NA	200	0.05	-	/	/	/	/	/	-	NA	6	a
K6	Eau de process	Process water	Ø	Ø	Ø	Ø	/	-	206	0.05	-	/	/	/	/	/	-	NA	203	0.05	-	/	/	/	/	/	-	NA	6	a
K7	Eau de process	Process water	Ø	Ø	Ø	Ø	/	-	204	0.05	-	/	/	/	/	/	-	NA	197	0.05	-	/	/	/	/	/	-	NA	6	a
K8	Eau de process	Process water	Ø	Ø	Ø	Ø	/	-	200	0.05	-	/	/	/	/	/	-	NA	198	0.05	-	/	/	/	/	/	-	NA	6	a
K9	Eau de process	Process water	Ø	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	/	-	NA	196	0.05	-	/	/	/	/	/	-	NA	6	a
K10	Eau de process	Process water	Ø	Ø	Ø	Ø	/	-	202	0.05	-	/	/	/	/	/	-	NA	191	0.05	-	/	/	/	/	/	-	NA	6	a
K11	Eau flaque	Puddle water	-ME	Ø	Ø	Ø	/	-	201	0.05	-	/	/	/	/	/	-	NA	196	0.05	-	/	/	/	/	/	-	NA	6	a
K12	Eau stagnante	Stagnant water	Ø	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	/	-	NA	195	0.05	-	/	/	/	/	/	-	NA	6	a
K13	Eau glacée	Ice-cold water	Ø	Ø	Ø	Ø	/	-	200	0.05	-	/	/	/	/	/	-	NA	199	0.05	-	/	/	/	/	/	-	NA	6	a
K14	Eau de process	Process water	Ø	Ø	Ø	Ø	/	-	203	0.05	-	/	/	/	/	/	-	NA	202	0.05	-	/	/	/	/	/	-	NA	6	a
K15	Eau de process	Process water	Ø	Ø	Ø	Ø	/	-	206	0.05	-	/	/	/	/	/	-	NA	194	0.05	-	/	/	/	/	/	-	NA	6	a
P1	Eau de process	Process water	Ø	Ø	Ø	Ø	/	-	144	0.03	-	/	/	/	/	/	-	NA	73	0.01	-	/	/	/	/	/	-	NA	6	a
P2	Eau de process	Process water	Ø	Ø	Ø	Ø	/	-	144	0.03	-	/	/	/	/	/	-	NA	69	0.01	-	/	/	/	/	/	-	NA	6	a
S18	Eau lavage légumes	Rinse water	-ME	-ME	-HE	-HE	/	-	169	0.04	-	/	/	/	/	/	-	NA	162	0.04	-	/	/	/	/	/	-	NA	6	a
K2	Eau flaque	Puddle water	+MA	+MA	+HA	+HA	Salmonella spp	+	11825	3.36	+	+HA	+HA	/	+HA	Salmonella spp	+	PA	12091	3.44	+	+MA	+HA	/	+MA	Salmonella spp	+	PA	6	a
K3	Eau glacée	Ice-cold water	+HA	+HA	+HA	+HA	Salmonella spp	+	12036	3.42	+	+MA	+HA	/	+HA	Salmonella spp	+	PA	12170	3.46	+	+MA	+MA	/	+MA	Salmonella spp	+	PA	6	a
K4	Eau stagnante	Stagnant water	+HA	+HA	+HA	+HA	Salmonella spp	+	12130	3.15	+	+MA	+HA	/	+HA	Salmonella spp	+	PA	12155	3.46	+	+MA	+MA	/	+MA	Salmonella spp	+	PA	6	a
K5	Eau de process	Process water	+MA	+HA	+HA	+HA	Salmonella spp	+	11200	3.19	+	+MA	+MA	/	+MA	Salmonella spp	+	PA	11232	3.20	+	+MA	+MA	/	+MA	Salmonella spp	+	PA	6	a
M18	Eau de process	Process water	+MA	+MA	+HA	+HA	Salmonella spp	+	11649	3.67	+	+HA	+HA	/	+HA	Salmonella spp	+	PA	11585	3.65	+	+MA	+MA	/	+MA	Salmonella spp	+	PA	6	a
M19	Eau de process	Process water	+MA	+MA	+HA	+HA	Salmonella spp	+	11501	3.63	+	+HA	+HA	/	+HA	Salmonella spp	+	PA	11440	3.61	+	+MA	+HA	/	+HA	Salmonella spp	+	PA	6	a
M20	Eau de process	Process water	+MA	+MA	+HA	+HA	Salmonella spp	+	11721	3.70	+	+MA	+MA	/	+MA	Salmonella spp	+	PA	11545	3.64	+	+MA	+MA	/	+MA	Salmonella spp	+	PA	6	a
R4	Eau glacée	Ice-cold water	+MA	+MA	+HA	+HA	Salmonella spp	+	11801	3.16	+	+MA	+MA	/	+HA	Salmonella spp	+	PA	11956	3.23	+	+MA	+HA	/	+HA	Salmonella spp	+	PA	6	a
5365	Eau de rinçage cutter (viande de porc)	Rinse water from cutter (pork meat)	+p	+p	+p	+p	Salmonella spp	+	9778	2.91	+	/	/	+p	+p	Salmonella spp	+	PA	9771	2.91	+	/	/	+p	+p	Salmonella spp	+	PA	6	a
5366	Eau de rinçage mélangeuse (viande de porc)	Rinse water from blender (pork meat)	+M	+M	+M	+M	Salmonella spp	+	9349	2.78	+	/	/	+M	+m	Salmonella spp	+	PA	9078	2.70	+	/	/	+M	+M	Salmonella spp	+	PA	6	a
P14	Planche découpe	Cutting board	-HE	-ME	-ME	-LE	/	-	133	0.03	-	/	/	/	/	/	-	NA	85	0.02	-	/	/	/	/	/	-	NA	6	b
P15	Surface table inox	Table surface	-ME	Ø	-ME	Ø	/	-	138	0.03	-	/	/	/	/	/	-	NA	88	0.02	-	/	/	/	/	/	-	NA	6	b
P16	Surface poste pesée	Table surface	-LE	Ø	Ø	Ø	/	-	135	0.03	-	/	/	/	/	/	-	NA	73	0.01	-	/	/	/	/	/	-	NA	6	b
R14	Plan de travail	Work plan	-ME	-LE	-HE	-LE	/	-	141	0.03	-	/	/	/	/	/	-	NA	144	0.03	-	/	/	/	/	/	-	NA	6	b
R15	Plan de travail	Work plan	-HE	-LE	-HE	-LE	/	-	142	0.03	-	/	/	/	/	/	-	NA	149	0.04	-	/	/	/	/	/	-	NA	6	b
R16	Chariot pesée	Carriage	-HE	-ME	-HE	-HE	/	-	149	0.03	-	/	/	/	/	/	-	NA	153	0.04	-	/	/	/	/	/	-	NA	6	b
R17	Hotte pesée	Hood	Ø	Ø	Ø	Ø	/	-	134	0.03	-	/	/	/	/	/	-	NA	140	0.03	-	/	/	/	/	/	-	NA	6	b

ENVIRONMENTAL SAMPLES																														
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)									Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C										Category	Type	
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result			Comparison
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2					
R19	Planche découpe poisson	Cutting board (fish industry)	-ME	-LE	-HE	-HE	/	-	139	0.03	-	/	/	/	/	/	-	NA	142	0.03	-	/	/	/	/	/	-	NA	6	b
S16	Planche découpe volaille	Cutting board (poultry industry)	-ME	-ME	-HE	-HE	/	-	161	0.04	-	/	/	/	/	/	-	NA	161	0.04	-	/	/	/	/	/	-	NA	6	b
T19	Prélèvement surface atelier découpe volaille	Table surface (poultry industry)	-LE	Ø	Ø	Ø	/	-	131	0.03	-	/	/	/	/	/	-	NA	116	0.03	-	/	/	/	/	/	-	NA	6	b
T20	Prélèvement surface atelier découpe volaille	Table surface (poultry industry)	Ø	Ø	Ø	Ø	/	-	131	0.03	-	/	/	/	/	/	-	NA	120	0.03	-	/	/	/	/	/	-	NA	6	b
P17	Plan de travail atelier fromages	Table surface (cheese industry)	+HB	+MA	+HB	+HB	<i>Salmonella spp</i>	+	9741	2.59	+	+HA	+HA	/	+MB	<i>Salmonella spp</i>	+	PA	10045	2.74	+	+HA	+HA	/	+MB	<i>Salmonella spp</i>	+	PA	6	b
R7	Table inox	Table surface	+HB	+HC	+HB	+HC	<i>Salmonella spp</i>	+	9205	2.46	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	9633	2.60	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	6	b
R8	Planche découpe	Cutting board	+MB	+HC	+HB	+HC	<i>Salmonella spp</i>	+	9445	2.53	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	9608	2.60	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	6	b
R9	Stand charcuterie	Table surface (delicatessen)	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	9514	2.54	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	9585	2.59	+	+HA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	6	b
R11	Stand découpe volaille	Table surface (poultry meat)	+MB	+MB	+HB	+HD	<i>Salmonella spp</i>	+	9674	2.59	+	+HB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	10123	2.74	+	+MB	+MB	/	+MB	<i>Salmonella spp</i>	+	PA	6	b
7092	Eponge bac lait (industrie laitière)	Sponge from milk tank (dairy industry)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	9649	2.84	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9715	2.86	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	6	b
7093	Eponge bac lait (industrie laitière)	Sponge from milk tank (dairy industry)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	9513	2.80	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9620	2.83	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	6	b
7094	Eponge hachoir (industrie bouchère)	Sponge from chopper (meat industry)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10259	3.02	+	/	/	+p	+M	<i>Salmonella spp</i>	+	PA	10307	3.03	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	6	b
7095	Eponge hachoir (industrie bouchère)	Sponge from chopper (meat industry)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10326	3.04	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10262	3.02	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	6	b
7096	Eponge trancheuse bacon	Sponge from slicer (bacon)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10412	3.06	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10489	3.08	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	6	b
7097	Eponge trancheuse coppa	Sponge from slicer (Coppa)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10535	3.10	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10353	3.04	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	6	b
P8	Sciure os de porc	Bones scraps	-ME	-LE	-HE	-HE	/	-	142	0.03	-	/	/	/	/	/	-	NA	72	0.01	-	/	/	/	/	/	-	NA	6	c
P9	Sciure os de porc	Bones scraps	-HE	-LE	-HE	-ME	/	-	145	0.03	-	/	/	/	/	/	-	NA	68	0.01	-	/	/	/	/	/	-	NA	6	c
S17	Résidus légumes	Vegetables scraps	-ME	-ME	-HE	-HE	/	-	173	0.04	-	/	/	/	/	/	-	NA	169	0.04	-	/	/	/	/	/	-	NA	6	c
T14	Résidus atelier fromages	Cheese scraps	-ME	-ME	-HE	-HE	/	-	143	0.03	-	/	/	/	/	/	-	NA	129	0.03	-	/	/	/	/	/	-	NA	6	c
T15	Résidus stand charcuterie	Delicatessen scraps	-ME	-ME	-HE	-HE	/	-	150	0.04	-	/	/	/	/	/	-	NA	134	0.03	-	/	/	/	/	/	-	NA	6	c
T16	Résidus stand charcuterie	Delicatessen scraps	-ME	-ME	-HE	-HE	/	-	152	0.04	-	/	/	/	/	/	-	NA	132	0.03	-	/	/	/	/	/	-	NA	6	c
T17	Résidus atelier plats cuisinés	Ready to reheat scraps	Ø	Ø	Ø	Ø	/	-	132	0.03	-	/	/	/	/	/	-	NA	120	0.03	-	/	/	/	/	/	-	NA	6	c
T18	Résidus atelier plats cuisinés	Ready to reheat scraps	Ø	Ø	Ø	Ø	/	-	133	0.03	-	/	/	/	/	/	-	NA	120	0.03	-	/	/	/	/	/	-	NA	6	c
P6	Sang planche à découper volaille	Poultry scraps	+MB	+MB	+HB	+HB	<i>Salmonella spp</i>	+	11992	3.20	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	12149	3.31	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	6	c
R10	Résidus lavage légumes	Vegetables scraps	+MB	+MD	+HC	-HE	<i>Salmonella spp</i>	+	9677	2.59	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	9829	2.66	+	+MB	+HC	/	+MB	<i>Salmonella spp</i>	+	PA	6	c
R18	Résidus lavage légumes	Vegetables scraps	+MB	+MB	+HC	+HC		+	9935	2.66	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	10309	2.79	+	+MB	+HB	/	+HB	<i>Salmonella spp</i>	+	PA	6	c

ENVIRONMENTAL SAMPLES																																
Sample No	Product (in French)	Product	Reference methods: ISO 6579 & ISO 6579-1						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C												Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison				
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2							
V1	Résidus atelier poudres de lait	Milk powder scraps	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	11769	3.17	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	10650	2.87	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	6	c		
V2	Résidus découpe volaille	Poultry scraps	+MA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	11842	3.19	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	10638	2.87	+	+MA	+HA	/	+HA	<i>Salmonella spp</i>	+	PA	6	c		
V3	Résidus découpe volaille	Poultry scraps	+MC	+HC	+HB	+HC	<i>Salmonella spp</i>	+	7436	2.00	+	+MC	+HC	/	+HC	<i>Salmonella spp</i>	+	PA	8619	2.32	+	+MC	+MC	/	+MC	<i>Salmonella spp</i>	+	PA	6	c		
5367	Déchets viande de porc	Pork meat scraps	+p	+p	+md/+	+m/+	<i>Salmonella spp</i>	+	9839	2.93	+	/	/	+m	+m	<i>Salmonella spp</i>	+	PA	10118	3.01	+	/	/	+m	+m	<i>Salmonella spp</i>	+	PA	6	c		
5368	Déchets viande de porc	Pork meat scraps	+M	+p	+p	+p	<i>Salmonella spp</i>	+	9935	2.96	+	/	/	+M	+m	<i>Salmonella spp</i>	+	PA	10064	3.00	+	/	/	+M	+m	<i>Salmonella spp</i>	+	PA	6	c		
5369	Déchets (végétaux)	Vegetables scraps	+p	+p	+p	+p	<i>Salmonella spp</i>	+	371/ 492/ 487	0.11/ 0.14/ 0.14	-/-/-	/	/	+M	+M	(+ ref)	-	ND _{FN(alt)}	485	0.14	-	/	/	+M	+M	(+ ref)	-	ND _{FN(alt)}	6	c		
5370	Déchets (végétaux)	Vegetables scraps	-	-	-	-	/	-	138	0.04	-	/	/	-	-	/	-	NA											6	c		
7090	Déchet hachoir	Meat scraps	+p	+p	+M	+p	<i>Salmonella spp</i>	+	9904	2.91	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9802	2.88	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	6	c		
7091	Déchet hachoir	Meat scraps	+M	+p	+M	+p	<i>Salmonella spp</i>	+	10125	2.98	+	/	/	+M	+m	<i>Salmonella spp</i>	+	PA	10049	2.96	+	/	/	+M	+M	<i>Salmonella spp</i>	+	PA	6	c		

COCOA AND CHOCOLATE (375 g) - Extension study, 2017																															
Sample No	Product (in French)	Product	Reference method: ISO 6579-1*						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C											Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
2606	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	108	0.02	-	/	/	st	st	/	-	NA											7	a	
2607	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	<i>Salmonella spp</i>	+	111	0.02	-	/	/	st	st	(+ ref)	-	ND _{FN(alt)}	117	0.03	-	/	/	st	st	(+ ref)	-	ND _{FN(alt)}	7	a	
2608	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	<i>Salmonella spp</i>	+	9577	2.47	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9987	2.58	+	/	/	+p	+p	+	+	PA	7	a	
2609	Poudre de cacao bio	Cocoa powder	st	st	+p	+p	<i>Salmonella spp</i>	+	11418	2.95	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	12054	3.12	+	/	/	+p	+p	+	+	PA	7	a	
2610	Poudre de cacao bio	Cocoa powder	+p	+p	+p	+p	<i>Salmonella spp</i>	+	12738	3.29	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	12265	3.17	+	/	/	+p	+p	+	+	PA	7	a	
2641	Poudre de cacao alcalisée	Alkalized cocoa powder	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10318	2.67	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10544	2.72	+	/	/	+p	+p	+	+	PA	7	a	
2642	Poudre de cacao bio	Cocoa powder	+p	+p	+p	+p	<i>Salmonella spp</i>	+	11137	2.88	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	11517	2.98	+	/	/	+p	+p	+	+	PA	7	a	
2643	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10189	2.63	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10946	2.83	+	/	/	+p	+p	+	+	PA	7	a	
2644	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10648	2.75	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	11185	2.89	+	/	/	+p	+p	+	+	PA	7	a	
2645	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10614	2.74	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10720	2.77	+	/	/	+p	+p	+	+	PA	7	a	
3260	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	86	0.02	-	/	/	+p	+p	<i>Salmonella spp</i> (ref)	-	ND _{FN(alt)}	89	0.02	-	/	/	+p	+M	<i>Salmonella spp</i> (ref)	-	ND _{FN(alt)}	7	a	
3261	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	+M	+p	+p	+p	<i>Salmonella spp</i>	+	9744	3.08	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10922	3.46	+	/	/	+p	+M	+	+	PA	7	a	
3262	Chocolat en poudre (31,7% de cacao)	Cocoa powder (cocoa 31,7%)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	11139	3.52	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	12013	3.80	+	/	/	+p	+p	+	+	PA	7	a	
3263	Chocolat en poudre (31,7% de cacao)	Cocoa powder (cocoa 31,7%)	st	st	st	st	-	-	122	0.03	-	/	/	st	st	/	-	NA											7	a	
3264	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	11269	3.57	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	12796	4.05	+	/	/	+p	+p	+	+	PA	7	a	
3265	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	11615	3.68	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	11296	3.57	+	/	/	+p	+p	+	+	PA	7	a	
3266	Poudre cacaotée (32% de cacao)	Cocoa powder (cocoa 32%)	st	st	st	st	-	-	110	0.03	-	/	/	st	st	/	-	NA											7	a	
3267	Poudre cacaotée (32% de cacao)	Cocoa powder (cocoa 32%)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	11179	3.54	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	11385	3.60	+	/	/	+p	+p	+	+	PA	7	a	
3268	Poudre de cacao (21,3% de cacao)	Cocoa powder (cocoa 21,3%)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	11198	3.54	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	11382	3.60	+	/	/	+p	+p	+	+	PA	7	a	
3269	Poudre de cacao (21,3% de cacao)	Cocoa powder (cocoa 21,3%)	st	st	st	st	-	-	105	0.03	-	/	/	st	st	/	-	NA											7	a	
7048	Poudre de cacao alcalinisée bio	Alkalized organic cocoa powder	st	st	st	st	-	-	214	0.06	-	/	/	st	st	/	-	NA											7	a	
7049	Poudre de cacao à matière grasse réduite	Fat reduced cocoa powder	st	st	st	st	-	-	169	0.04	-	/	/	st	st	/	-	NA											7	a	
7050	Poudre de cacao à matière grasse réduite	Fat reduced cocoa powder	st	st	st	st	-	-	198	0.05	-	/	/	st	st	/	-	NA											7	a	
2611	Chocolat au lait	Milk chocolate	+p	+p	+p	+M	<i>Salmonella spp</i>	+	2568	0.66	+	/	/	+m	+m	<i>Salmonella spp</i>	+	PA	5419	0.62	+	/	/	+m	+1/2	+	+	PA	7	b	
2612	Chocolat blanc	White chocolate	+M	+M	+p	+p	<i>Salmonella spp</i>	+	11653	3.01	+	/	/	+M	+1/2	<i>Salmonella spp</i>	+	PA	11802	3.05	+	/	/	+1/2	+M	+	+	PA	7	b	
2613	Chocolat noir	Dark chocolate	+p	+p	+p	+p	<i>Salmonella spp</i>	+	12728	3.29	+	/	/	+m	+m	<i>Salmonella spp</i>	+	PA	12155	3.14	+	/	/	+m	+1/2	+	+	PA	7	b	

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

COCOA AND CHOCOLATE (375 g) - Extension study, 2017																															
Sample No	Product (in French)	Product	Reference method: ISO 6579-1*						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C											Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
2635	Chocolat noir	Dark chocolate	st	st	-	-	-	-	90	0.02	-	/	/	-	-	/	-	NA												7	b
2636	Chocolat blanc	White chocolate	-	-	-	-	-	-	104	0.02	-	/	/	-	-	/	-	NA												7	b
2637	Chocolat au lait	Milk chocolate	-	-	-	-	-	-	96	0.02	-	/	/	-	-	/	-	NA												7	b
2907	Chocolat au lait au caramel (31% cacao)	Milk chocolate with caramel (31% cocoa)	-	-	-	-	-	-	121	0.03	-	/	/	-	-	/	-	NA												7	b
2908	Chocolat au lait au caramel (31% cacao)	Milk chocolate with caramel (31% cocoa)	+M	+p	+p	+p	<i>Salmonella spp</i>	+	9887	3.13	+	/	/	+p	+M	<i>Salmonella spp</i>	+	PA	10290	3.26	+	/	/	+p	+M	+	+	PA	7	b	
2909	Chocolat au lait (41% cacao)	Milk chocolate (41% cocoa)	st	st	-	-	-	-	118	0.03	-	/	/	st	st	/	-	NA												7	b
2910	Drops de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	+p	+p	+M	+M	<i>Salmonella spp</i>	+	11899	3.77	+	/	/	+M	+1/2	<i>Salmonella spp</i>	+	PA	12061	3.82	+	/	/	+1/2	+1/2	+	+	PA	7	b	
2911	Pistoles de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10528	3.33	+	/	/	+M	+M	<i>Salmonella spp</i>	+	PA	11251	3.56	+	/	/	+M	+M	+	+	PA	7	b	
2912	Pistoles de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	+M	+M	+M	+M	<i>Salmonella spp</i>	+	11505	3.64	+	/	/	+M	+M	<i>Salmonella spp</i>	+	PA	11919	3.77	+	/	/	+M	+M	+	+	PA	7	b	
4261	Chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	st	st	st	st	-	-	113	0.03	-	/	/	-	-	/	-	NA												7	b
4262	Chocolat lait-caramel (31% cacao)	Milk chocolate and caramel (31% cocoa)	+M	+M	+M	+M	<i>Salmonella spp</i>	+	9978	2.84	+	/	/	+M	+1/2	<i>Salmonella spp</i>	+	PA	10008	3.19	+	/	/	+M	+1/2	+	+	PA	7	b	
4263	Chocolat au lait (47% cacao)	Milk chocolate (47% cocoa)	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10233	2.91	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	9979	3.19	+	/	/	+p	+p	+	+	PA	7	b	
4264	Chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	-	-	-	-	-	-	128	0.03	-	/	/	-	-	/	-	NA												7	b
4265	Chocolat noir (65% cacao)	Dark chocolate (65% cocoa)	st	st	st	st	-	-	124	0.03	-	/	/	st	st	/	-	NA												7	b
7051	Chocolat blanc	White chocolate	-	-	-	-	-	-	205	0.06	-	/	/	-	-	/	-	NA												7	b
7052	Chocolat noir	Dark chocolate	st	st	st	st	-	-	201	0.05	-	/	/	st	st	/	-	NA												7	b
7053	Chocolat noisette	Nuts chocolate	-	-	-	-	-	-	198	0.05	-	/	/	-	-	/	-	NA												7	b
2614	Liqueur de cacao naturelle	Cocoa liquor	st	st	st	st	-	-	97	0.02	-	/	/	st	st	/	-	NA						st						7	c
2615	Liqueur de cacao alcalisée	Alkalized cocoa liquor	+p	+p	+M	+M	<i>Salmonella spp</i>	+	5073	1.31	+	/	/	+M	+M	<i>Salmonella spp</i>	+	PA	5072	1.31	+	/	/	+M	+1/2	+	+	PA	7	c	
2616	Masse de cacao	Cocoa mass	+p	+p	+p	+p	<i>Salmonella spp</i>	+	12181	3.15	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	12290	3.18	+	/	/	+p	+p	+	+	PA	7	c	
2638	Liqueur de cacao naturelle	Cocoa liquor	st	-	-	-	-	-	100	0.02	-	/	/	-	-	/	-	NA												7	c
2639	Fèves de cacao	Cocoa beans	+m	+m	+M	+M	<i>Salmonella spp</i>	+	10975	2.84	+	/	/	+m/+	+m/+	<i>Salmonella spp</i>	+	PA	11103	2.87	+	/	/	+m/+	-	+	+	PA	7	c	
2640	Fèves de cacao	Cocoa beans	-	-	-	-	-	-	99	0.02	-	/	/	+md/+d	-	<i>Pseudomonas orizihabitan s</i>	-	NA												7	c
2913	Beurre de cacao	Cocoa butter	+p	+p	+M	+p	<i>Salmonella spp</i>	+	11977	3.79	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	12307	3.89	+	/	/	+p	+p	+	+	PA	7	c	
2914	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	<i>Salmonella spp</i>	+	12022	3.80	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	12232	3.87	+	/	/	+p	+p	+	+	PA	7	c	
2915	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10986	3.48	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	11379	3.60	+	/	/	+p	+p	+	+	PA	7	c	

COCOA AND CHOCOLATE (375 g) - Extension study, 2017																															
Sample No	Product (in French)	Product	Reference method: ISO 6579-1*						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C											Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison			
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2						
4256	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	122	0.03	-	/	/	st	st	/	-	NA											7	c	
4257	Fèves de cacao	Cocoa beans	-	-	-	+m (Api=Providencia)	-	-	138	0.03	-	/	/	-	-	/	-	NA	109	0.03	-	/	/	-	-	-	-	-	NA	7	c
4258	Crumbs	Crumbs	+p	+p	+p	+p	<i>Salmonella spp</i>	+	9973	2.84	+	/	/	+p	+p	<i>Salmonella spp</i>	+	PA	10071	3.21	+	/	/	+p	+p	+	+	PA	7	c	
4259	Crumbs	Crumbs	st	st	st	st	-	-	131	0.03	-	/	/	-	-	/	-	NA											7	c	
4260	Liqueur de cacao	Cocoa liquor	st	st	st	st	-	-	120	0.03	-	/	/	st	st	/	-	NA											7	c	
7054	Masse de cacao	Cocoa mass	st	st	st	st	-	-	194	0.05	-	/	/	st	st	/	-	NA											7	c	
7055	Masse de cacao	Cocoa mass	st	st	st	st	-	-	257	0.07	-	/	/	st	st	/	-	NA											7	c	
7056	Masse de cacao	Cocoa mass	st	st	st	st	-	-	210	0.06	-	/	/	st	st	/	-	NA											7	c	
7057	Masse de cacao	Cocoa mass	st	st	st	st	-	-	204	0.06	-	/	/	st	st	/	-	NA											7	c	
7058	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	189	0.05	-	/	/	st	st	/	-	NA											7	c	
7059	Fèves de cacao	Cocoa beans	+M	+M	+M	+M	<i>Salmonella spp</i>	+	9759	2.87	+	/	/	+m	+m	<i>Salmonella spp</i>	+	PA	9730	2.86	+	/	/	+m	+m	+	+	PA	7	c	

MILK POWDERS (375 g) - Extension study, 2017																														
Sample No	Product (in French)	Product	Reference method: ISO 6579-1*						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C										Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison		
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2					
4487	Poudre de lait écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	9183	2.72	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	9207	2.73	+	/	/	+p	+p	+	+	PA	8	a
4488	Poudre de lait écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	9228	2.73	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	9286	2.75	+	/	/	+p	+p	+	+	PA	8	a
4489	Poudre de lait écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	9835	2.91	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	9647	2.86	+	/	/	+p	+p	+	+	PA	8	a
4490	Poudre de lait demi-écrémé	Half-skim milk powder	st	st	st	st	-	-	156	0.04	-	/	/	st	st	/	-	NA											8	a
4491	Lait en poudre	Milk powder	st	st	st	st	-	-	136	0.04	-	/	/	st	st	/	-	NA											8	a
5540	Lait entier en poudre	Milk powder	-	-	-	-	-	-	149	0.04	-	/	/	-	-	/	-	NA	152	0.04	-	/	/	-	-		-		8	a
5541	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	10378	3.08	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	10278	3.05	+	/	/	+p	+p	+	+	PA	8	a
5542	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	145	0.04	-	/	/	st	st	(+ ref)	-	ND _{FN(alt)}	140	0.04	-	/	/	st	st	(+ ref)	-	ND _{FN(alt)}	8	a
5543	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	148	0.04	-	/	/	st	st	/	-	NA	157	0.04	-	/	/	st	st		-	NA	8	a
5544	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	146	0.04	-	/	/	st	st	/	-	NA	175	0.05	-	/	/	st	st		-	NA	8	a
7194	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	187	0.05	-	/	/	st	st	/	-	NA											8	a
7195	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	10078	2.88	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	10221	2.92	+	/	/	+p	+p	+	+	PA	8	a
7196	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	195	0.05	-	/	/	st	st	/	-	NA											8	a
7197	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	188	0.05	-	/	/	st	st	/	-	NA											8	a
7198	Lait en poudre demi-écrémé	Half-skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	10013	2.86	+	/	/	+p	+M	<i>Salmonella spp.</i>	+	PA	10151	2.90	+	/	/	+p	+p	+	+	PA	8	a
7708	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	10007	2.91	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	9892	2.93	+	/	/	+p	+p	+	+	PA	8	a
7709	Lait en poudre cuisine	Milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	10436	3.04	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	10480	3.11	+	/	/	+p	+p	+	+	PA	8	a
7710	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	10577	3.08	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	10430	3.09	+	/	/	+p	+p	+	+	PA	8	a
7711	Lait en poudre demi-écrémé	Half-skim milk powder	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	10187	2.96	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	9855	2.92	+	/	/	+p	+p	+	+	PA	8	a
7869	Lait en poudre entier	Milk powder	st	st	st	st	/	-	221	0.06	-	/	/	st	st	/	-	NA											8	a
7870	Lait en poudre demi-écrémé	Half-skim milk powder	st	st	st	st	/	-	241	0.07	-	/	/	st	st	/	-	NA											8	a
4492	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	138	0.04	-	/	/	st	st	/	-	NA											8	b
4493	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	153	0.04	-	/	/	st	st	/	-	NA											8	b
4494	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella spp.</i>	+	10107	3.00	+	/	/	+p	+p	<i>Salmonella spp.</i>	+	PA	10283	3.05	+	/	/	+p	+p	+	+	PA	8	b

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MILK POWDERS (375 g) - Extension study, 2017																																
Sample No	Product (in French)	Product	Reference method: ISO 6579-1*						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C												Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison				
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2							
4495	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10140	3.00	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10082	2.99	+	/	/	+p	+p	+	+	PA	8	b		
4496	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	9998	2.96	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10180	3.02	+	/	/	+p	+p	+	+	PA	8	b		
5545	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10274	3.05	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10317	3.06	+	/	/	+p	+p	+	+	PA	8	b		
5546	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10033	2.97	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10022	2.97	+	/	/	+p	+p	+	+	PA	8	b		
5547	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10216	3.03	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	9850	2.92	+	/	/	+p	+p	+	+	PA	8	b		
5548	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10249	3.04	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10281	3.05	+	/	/	+p	+p	+	+	PA	8	b		
5549	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10152	3.01	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10349	3.07	+	/	/	+p	+p	+	+	PA	8	b		
7199	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	178	0.05	-	/	/	st	st	/	-	NA											8	b		
7200	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	169	0.04	-	/	/	st	st	/	-	NA											8	b		
7201	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10262	2.93	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10258	2.93	+	/	/	+p	+p	+	+	PA	8	b		
7202	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	174	0.04	-	/	/	st	st	/	-	NA											8	b		
7203	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	174	0.04	-	/	/	st	st	/	-	NA											8	b		
7712	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10293	2.99	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10375	3.08	+	/	/	+p	+p	+	+	PA	8	b		
7713	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10419	3.03	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10752	3.19	+	/	/	+p	+p	+	+	PA	8	b		
7871	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	259	0.07	-	/	/	st	st	/	-	NA											8	b		
7872	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	231	0.06	-	/	/	st	st	/	-	NA											8	b		
7873	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	225	0.06	-	/	/	st	st	/	-	NA											8	b		
7874	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	239	0.07	-	/	/	st	st	/	-	NA											8	b		
4497	Lait infantile avec probiotiques (3,2.10 ⁶ UFC/g)	Infant formula with probiotics (3.2x10 ⁶ CFU/g)	st	st	st	st	-	-	126	0.03	-	/	/	st	st	/	-	NA											8	c		

MILK POWDERS (375 g) - Extension study, 2017																														
Sample No	Product (in French)	Product	Reference method: ISO 6579-1*						Alternative method: VIDAS Easy <i>Salmonella</i> (SX2)										Alternative method: VIDAS Easy <i>Salmonella</i> (SX2) after storage for 5°C ± 3°C										Category	Type
			RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result	Comparison	RFV	VT	Test result	Confirmation				Identification	Result	Comparison		
			XLD	Edel / ASAP	XLD	Edel / ASAP						XLT4	XLD	ASAP	SMID2							XLT4	XLD	ASAP	SMID2					
4498	Lait infantile avec probiotiques (6,4.10 ⁵ UFC/g)	Infant formula with probiotics (6.4x10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10249	3.04	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10393	3.08	+	/	/	+p	+p	+	+	PA	8	c
4499	Lait infantile avec probiotiques (5,2.10 ⁶ UFC/g)	Infant formula with probiotics (5.2x10 ⁶ CFU/g)	st	st	st	st	-	-	131	0.03	-	/	/	st	st	/	-	NA											8	c
4500	Lait infantile avec probiotiques (2,3.10 ⁶ UFC/g)	Infant formula with probiotics (2.3x10 ⁶ CFU/g)	st	st	st	st	-	-	141	0.04	-	/	/	st	st	/	-	NA											8	c
4501	Lait infantile avec probiotiques (2,0.10 ⁵ UFC/g)	Infant formula with probiotics (2.0x10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	9943	2.95	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10068	2.98	+	/	/	+p	+p	+	+	PA	8	c
5550	Lait infantile avec probiotiques (2,0.10 ⁷ CFU/g)	Infant formula with probiotics (2.0x10 ⁷ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10199	3.02	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10292	3.05	+	/	/	+p	+p	+	+	PA	8	c
5551	Lait infantile avec probiotiques (2,4.10 ⁵ CFU/g)	Infant formula with probiotics (2.4x10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10354	3.07	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10092	2.99	+	/	/	+p	+p	+	+	PA	8	c
5552	Lait infantile avec probiotiques (3,0.10 ⁵ CFU/g)	Infant formula with probiotics (3.0x10 ⁵ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	9913	2.94	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	9874	2.93	+	/	/	+p	+p	+	+	PA	8	c
5553	Lait infantile avec probiotiques (1,4.10 ⁷ CFU/g)	Infant formula with probiotics (1.4x10 ⁷ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	9971	2.96	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	9910	2.94	+	/	/	+p	+p	+	+	PA	8	c
5554	Lait infantile avec probiotiques (1,0.10 ⁷ CFU/g)	Infant formula with probiotics (1.0x10 ⁷ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10233	3.03	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10288	3.05	+	/	/	+p	+p	+	+	PA	8	c
5555	Lait infantile avec probiotiques (6,7.10 ⁶ CFU/g)	Infant formula with probiotics (6.7x10 ⁶ CFU/g)	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10190	3.02	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	10136	3.00	+	/	/	+p	+p	+	+	PA	8	c
7204	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4.8x10 ⁶ CFU/g)	st	st	st	st	-	-	186	0.05	-	/	/	st	st	/	-	NA											8	c
7205	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3.3x10 ⁶ CFU/g)	st	st	st	st	-	-	179	0.05	-	/	/	st	st	/	-	NA											8	c
7206	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4.0x10 ⁴ CFU/g)	st	st	st	st	-	-	181	0.05	-	/	/	st	st	/	-	NA											8	c
7207	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2.2x10 ⁶ CFU/g)	st	st	st	st	-	-	196	0.05	-	/	/	st	st	/	-	NA											8	c
7423	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4.8x10 ⁶ CFU/g)	st	st	st	st	-	-	179	0.05	-	/	/	st	st	/	-	NA											8	c
7424	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3.3x10 ⁶ CFU/g)	st	st	st	st	-	-	171	0.04	-	/	/	st	st	/	-	NA											8	c
7425	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4.0x10 ⁴ UFC/g)	+p	+p	+p	+p	<i>Salmonella</i> spp.	+	10105	2.88	+	/	/	+p	+p	<i>Salmonella</i> spp.	+	PA	9864	2.82	+	/	/	+p	+p	+	+	PA	8	c
7426	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2.2x10 ⁶ UFC/g)	+M	+M	+p	+M	<i>Salmonella</i> spp.	+	10053	2.87	+	/	/	+M	+M	<i>Salmonella</i> spp.	+	PA	10016	2.86	+	/	/	+1/2	+1/2	+	+	PA	8	c
7875	Lait infantile avec probiotiques (<2.10 ³ UFC/g)	Infant formula with probiotics (<2x10 ³ CFU/g)	st	st	st	st	/	-	234	0.06	-	/	/	st	st	/	-	NA											8	c

PET FOOD - Extension study, 2019-2020																												
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1 [♦]						Alternative method: VIDAS® Easy Salmonella																	Category	Type
										Prewarmed BPW (dilution 1/10) 16h at 37°C + subculture in SX2 broth (22h at 41.5°C)										Prewarmed BPW (dilution 1/10) 16h at 37°C + subculture in SX2 broth (22h at 41.5°C) + 72h at 5°C±3°C								
				RVS		MKTTn		Identifi- cation	Final result	VIDAS® SLM assay result			Confirmations			Final result VIDAS test	Agree- ment	VIDAS® SLM assay result			Confirmations			Final result VIDAS test	Agree- ment			
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	ASAP	Identi- fication	Final result confir- mation			RFV	VT	Result	ASAP	Identifi- cation	Final result confir- mation					
2019	5693	Boulettes en sauce au bœuf pour chien	Dog terrine	+p	+p	+p	+p	Salmonella	+	10146	3.07	+	+P	Salmonella spp.	+	+	PA	10438	3.15	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	5694	Bouchées à la volaille pour chien	Dog terrine	+p	+p	+p	+p	Salmonella	+	9496	2.87	+	+P	Salmonella spp.	+	+	PA	9896	2.99	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	5695	Emincé en gelée pour chat	Cat terrine	+p	+p	+p	+p	Salmonella	+	15862	4.8	+	+P	Salmonella spp.	+	+	PA	15865	4.80	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	5696	Pâté pour chien (poulet, carottes)	Dog terrine	+p	+p	+p	+p	Salmonella	+	15864	7.8	+	+P	Salmonella spp.	+	+	PA	15865	4.80	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	5697	Boulettes en sauce au bœuf pour chat	Cat terrine	+p	+p	+p	+p	Salmonella	+	9708	2.93	+	+P	Salmonella spp.	+	+	PA	10069	3.04	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	5698	Terrine pour chat (truite, cabillaud)	Cat terrine	st	st	st	st	/	-	93	0.02	-	st	/	-	-	NA									9	a	
2019	5699	Saucisse pour chien	Sausage for dog	+p	+p	+p	+p	Salmonella	+	9592	2.9	+	+P	Salmonella spp.	+	+	PA	9643	2.91	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	5700	Saucisse pour chien	Sausage for dog	st	st	st	st	/	-	100	0.03	-	st	/	-	-	NA									9	a	
2019	5701	Viande bovine pour animaux	Raw beef meat for dog	+M	+M	+M	+M	Salmonella	+	15866	4.8	+	+M	Salmonella spp.	+	+	PA	15863	4.80	+	+m	Salmonella spp.	+	+	PA	9	a	
2019	5702	Viande bovine pour animaux	Raw beef meat for dog	+M	+M	+M	+M	Salmonella	+	5332	1.61	+	+m	Salmonella spp.	+	+	PA	6766	2.04	+	+m	Salmonella spp.	+	+	PA	9	a	
2019	7213	Terrine pour chien au bœuf	Terrine for dog	+p	+p	+p	+p	Salmonella	+	15882	4.66	+	+P	Salmonella spp.	+	+	PA	15880	4.66	+	+P	Salmonella spp.	+	+	PA	9	a	
2019	7214	Emincés pour chat saumon cabillaud	Terrine for cat	+p	+p	+p	+p	Salmonella	+	12507	3.67	+	+P	Salmonella spp.	+	+	PA	12482	3.66	+	+P	Salmonella spp.	+	+	PA	9	a	
2019	7215	Boulettes en sauce à la volaille pour chat	Terrine for cat	+p	+p	+p	+p	Salmonella	+	15882	4.66	+	+P	Salmonella spp.	+	+	PA	13879	4.66	+	+P	Salmonella spp.	+	+	PA	9	a	
2019	7216	Pâté pour chien (poulet)	Pâté for dog	+p	+p	+p	+p	Salmonella	+	15881	4.66	+	+P	Salmonella spp.	+	+	PA	15878	4.66	+	+P	Salmonella spp.	+	+	PA	9	a	
2019	7217	Pâté pour chien (bœuf)	Pâté for dog	+p	+p	+p	+p	Salmonella	+	15087	4.43	+	+P	Salmonella spp.	+	+	PA	15611	4.58	+	+P	Salmonella spp.	+	+	PA	9	a	
2019	8100	Boulettes pour chien à la volaille	Pâté for dog	+p	+p	+p	+p	Salmonella	+	10032	2.9	+	+p	Salmonella spp.	+	+	PA	11020	3.54	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	8101	Terrine pour chien au bœuf	Terrine for dog	+p	+p	+p	+p	Salmonella	+	10299	2.98	+	+p	Salmonella spp.	+	+	PA	10870	3.49	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	8102	Boulettes pour chat au poisson	Pâté for cat	+p	+p	+p	+p	Salmonella	+	9172	2.65	+	+p	Salmonella spp.	+	+	PA	8785	2.82	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	8103	Terrine pour chat au poulet	Terrine for cat	+p	+p	+p	+p	Salmonella	+	8928	2.58	+	+p	Salmonella spp.	+	+	PA	8524	2.73	+	+p	Salmonella spp.	+	+	PA	9	a	
2019	7856	Bouchées pour chien Volaille/Carotte	Pâté for dog	st	st	st	st	/	-	92	0.02	-	st	/	-	-	NA									9	a	
2019	7857	Terrine pour chat poulet	Terrine for cat	st	st	st	st	/	-	88	0.02	-	st	/	-	-	NA									9	a	
2019	7858	Bouchées pour chien Volaille/Carotte	Pâté for dog	st	st	st	st	/	-	85	0.02	-	st	/	-	-	NA									9	a	
2019	7859	Boulettes pour chat Volaille	Pâté for cat	st	st	st	st	/	-	78	0.02	-	st	/	-	-	NA									9	a	
2019	7860	Bouchées pour chien Bœuf	Pâté for dog	st	st	st	st	/	-	74	0.02	-	st	/	-	-	NA									9	a	
2019	8295	Pâté en morceaux pour chien	Pâté for dog	st	st	st	st	/	-	68	0.02	-	st	/	-	-	NA									9	a	

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

PET FOOD - Extension study, 2019-2020																											
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1 [♦]						Alternative method: VIDAS® Easy Salmonella																Category	Type
										Prewarmed BPW (dilution 1/10) 16h at 37°C + subculture in SX2 broth (22h at 41.5°C)										Prewarmed BPW (dilution 1/10) 16h at 37°C + subculture in SX2 broth (22h at 41.5°C) + 72h at 5°C±3°C							
				RVS		MKTTn		Identifi- cation	Final result	VIDAS® SLM assay result			Confirmations			Final result VIDAS test	Agree- ment	VIDAS® SLM assay result			Confirmations			Final result VIDAS test	Agree- ment		
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	ASAP	Identi- fication	Final result confir- mation			RFV	VT	Result	ASAP	Identifi- cation	Final result confir- mation				
2019	8296	Bouchée en sauce pour chien	Pâté for dog	st	st	st	st	/	-	73	0.02	-	st	/	-	-	NA									9	a
2019	8297	Bouchées en sauce pour chien	Pâté for dog	st	st	st	st	/	-	70	0.02	-	st	/	-	-	NA									9	a
2019	8298	Bouchée en sauce pour chat	Pâté for cat	st	st	st	st	/	-	60	0.01	-	st	/	-	-	NA									9	a
2019	8299	Pâté pour chat	Pâté for cat	st	st	st	st	/	-	67	0.02	-	st	/	-	-	NA									9	a
2019	5637	Croquettes chat	Croquettes for cat	+p	+p	+p	+p	Salmonella	+	15092	4.56	+	+p	Salmonella spp.	+	+	PA	15862	4.80	+	+p	Salmonella spp.	+	+	PA	9	b
2019	5638	Croquettes chat	Croquettes for cat	+p	+p	+p	+p	Salmonella	+	15351	4.64	+	+M	Salmonella spp.	+	+	PA	15860	4.80	+	+M	Salmonella spp.	+	+	PA	9	b
2019	5639	Croquettes chat	Croquettes for cat	st	st	st	st	/	-	94	0.02	-	st	/	-	-	NA									9	b
2019	5640	Croquettes chat	Croquettes for cat	+p	+p	+p	+p	Salmonella	+	12056	3.64	+	+p	Salmonella spp.	+	+	PA	12429	3.76	+	+p	Salmonella spp.	+	+	PA	9	b
2019	5641	Croquettes chien	Croquettes for dog	+p	+p	+p	+p	Salmonella	+	14864	4.49	+	+p	Salmonella spp.	+	+	PA	15237	4.61	+	+p	Salmonella spp.	+	+	PA	9	b
2019	5642	Croquettes chien	Croquettes for dog	+p	+p	+p	+p	Salmonella	+	13927	4.21	+	+p	Salmonella spp.	+	+	PA	13924	4.21	+	+p	Salmonella spp.	+	+	PA	9	b
2019	5643	Croquettes chien	Croquettes for dog	+p	+p	+p	+p	Salmonella	+	14826	4.48	+	+p	Salmonella spp.	+	+	PA	15258	4.61	+	+p	Salmonella spp.	+	+	PA	9	b
2019	5644	Croquettes chien	Croquettes for dog	+p	+p	+p	+p	Salmonella	+	12198	3.69	+	+p	Salmonella spp.	+	+	PA	12158	3.67	+	+p	Salmonella spp.	+	+	PA	9	b
2019	5645	Croquettes chien	Croquettes for dog	+p	+p	+p	+p	Salmonella	+	11738	3.55	+	+p	Salmonella spp.	+	+	PA	11577	3.50	+	+p	Salmonella spp.	+	+	PA	9	b
2019	5646	Croquettes chien	Croquettes for dog	+p	+p	+p	+p	Salmonella	+	14637	3.62	+	+p	Salmonella spp.	+	+	PA	11880	3.59	+	+p	Salmonella spp.	+	+	PA	9	b
2019	7210	Croquettes pour chat bœuf et poulet	Croquettes for cat	+p	+p	+p	+p	Salmonella	+	13330	3.31	+	+P	Salmonella spp.	+	+	PA	12983	3.81	+	+P	Salmonella spp.	+	+	PA	9	b
2019	7211	Croquettes pour chien junior poulet	Croquettes for dog	+p	+p	+p	+p	Salmonella	+	15874	4.66	+	+P	Salmonella spp.	+	+	PA	15881	4.66	+	+P	Salmonella spp.	+	+	PA	9	b
2019	7212	Croquettes pour chien adulte bœuf	Croquettes for dog	st	st	st	st	/	-	77	0.02	-	st	/	-	-	NA									9	b
2019	7851	Croquettes pour chat Thon	Croquettes for cat	st	st	st	st	/	-	98	0.03	-	st	/	-	-	NA									9	b
2019	7852	Croquettes pour chien Bœuf/Volaille	Croquettes for dog	-	-	-	-	/	-	91	0.02	-	-	/	-	-	NA									9	b
2019	7853	Croquettes pour chien Poulet	Croquettes for dog	st	st	st	st	/	-	97	0.02	-	st	/	-	-	NA									9	b
2019	7854	Croquettes pour chat Bœuf/Poulet	Croquettes for cat	st	st	st	st	/	-	82	0.02	-	st	/	-	-	NA									9	b
2019	7855	Croquettes pour chien Volaille	Croquettes for dog	st	st	st	st	/	-	95	0.02	-	st	/	-	-	NA									9	b
2020	90	Croquettes pour chiens	Croquettes for dog	st	st	st	st	/	-	73	0.02	-	st	/	-	-	NA									9	b
2020	91	Croquettes pour chiens	Croquettes for dog	st	st	st	st	/	-	69	0.02	-	st	/	-	-	NA									9	b
2020	92	Croquettes pour chiens	Croquettes for dog	st	st	st	st	/	-	78	0.02	-	st	/	-	-	NA									9	b
2019	5647	Protéines déshydratées volaille	Poultry dehydrated proteins	+p	+p	+p	+p	Salmonella	+	15863	4.43	+	+p	Salmonella spp.	+	+	PA	13273	4.01	+	+p	Salmonella spp.	+	+	PA	9	c
2019	5648	Protéines déshydratées volaille	Poultry dehydrated proteins	+p	+p	+p	+p	Salmonella	+	15865	4.8	+	+p	Salmonella spp.	+	+	PA	15861	4.80	+	+p	Salmonella spp.	+	+	PA	9	c

PET FOOD - Extension study, 2019-2020																												
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: VIDAS® Easy Salmonella															Category	Type		
										Prewarmed BPW (dilution 1/10) 16h at 37°C + subculture in SX2 broth (22h at 41.5°C)								Prewarmed BPW (dilution 1/10) 16h at 37°C + subculture in SX2 broth (22h at 41.5°C) + 72h at 5°C±3°C										
				RVS		MKTTn		Identifi- cation	Final result	VIDAS® SLM assay result			Confirmations			Final result VIDAS test	Agree- ment	VIDAS® SLM assay result			Confirmations			Final result VIDAS test			Agree- ment	
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	ASAP	Identi- fication	Final result confir- mation			RFV	VT	Result	ASAP	Identifi- cation	Final result confir- mation					
2019	5649	Protéines déshydratées poisson	Fish dehydrated proteins	+p	+p	+p	+p	Salmonella	+	12862	3.89	+	+p	Salmonella spp.	+	+	PA	13003	3.93	+	+p	Salmonella spp.	+	+	PA	9	c	
2019	5650	Protéines déshydratées poisson	Fish dehydrated proteins	+p	+p	+p	+p	Salmonella	+	15864	4.8	+	+p	Salmonella spp.	+	+	PA	15861	4.80	+	+p	Salmonella spp.	+	+	PA	9	c	
2019	5651	Protéines déshydratées porc	Pork dehydrated proteins	+M	+M	+M	+M	Salmonella	+	15865	4.8	+	+M	Salmonella spp.	+	+	PA	15862	4.80	+	+1/2	Salmonella spp.	+	+	PA	9	c	
2019	5652	Protéines déshydratées porc	Pork dehydrated proteins	+M	+M	+M	+M	Salmonella	+	15865	4.8	+	+M	Salmonella spp.	+	+	PA	15859	4.80	+	+m	Salmonella spp.	+	+	PA	9	c	
2019	5653	Farine animale	Flour (raw material)	-	-	-	-	/	-	94	0.02	-	-	/	-	-	NA	91	0.02	-	-	/	-	-	NA	9	c	
2019	8095	Blé	Wheat	+m	+m	+M	+M	Salmonella	+	2441	0.7	+	+m	Salmonella spp.	+	+	PA	3752	1.20	+	+m	Salmonella spp.	+	+	PA	9	c	
2019	8099	Triticale	Triticale	+m	+m	+1/2	+m	Salmonella	+	4008	1.16	+	+m	Salmonella spp.	+	+	PA	3549	1.14	+	+m	Salmonella spp.	+	+	PA	9	c	
2020	171	Viande crue (matière première)	Raw material (raw meat)	+M	+M	+M	+M	Salmonella	+	6548	2.11	+	+1/2	Salmonella spp.	+	+	PA	6843	2.20	+	+M	Salmonella spp.	+	+	PA	9	c	
2020	173	Viande crue (matière première)	Raw material (raw meat)	+M	+M	+M	+M	Salmonella	+	15851	5.11	+	+M	Salmonella spp.	+	+	PA	15679	5.05	+	+1/2	Salmonella spp.	+	+	PA	9	c	
2020	175	Farine (matière première)	Raw material (flour)	st	st	st	st	/	-	67	0.02	-	st	/	-	-	NA									9	c	
2020	176	Farine (matière première)	Raw material (flour)	-	-	-	-	/	-	55	0.01	-	-	/	-	-	NA									9	c	
2020	177	Farine (matière première)	Raw material (flour)	st	st	st	st	/	-	61	0.01	-	-	/	-	-	NA									9	c	
2020	178	Farine (matière première)	Raw material (flour)	-	-	-	-	/	-	63	0.02	-	-	/	-	-	NA									9	c	
2020	342	Viande crue (matière première)	Raw material (raw meat)	-	-	-	-	/	-	95	0.03	-	-	/	-	-	NA									9	c	
2020	343	Farine (matière première)	Raw material (flour)	st	st	-	-	/	-	66	0.02	-	-	/	-	-	NA									9	c	
2020	344	Farine (matière première)	Raw material (flour)	-	-	+d/-	-	/	-	61	0.01	-	-	/	-	-	NA									9	c	
2020	346	Farine (matière première)	Raw material (flour)	-	-	+d/+	-	Salmonella	+	66	0.02	-	-	/	(+ ref)	-	ND _{FN(alt)}	85	0.02	-	-	/	(+ ref)	-	ND _{FN(alt)}	9	c	
2020	347	PAT volaille	Poultry dehydrated proteins	st	st	st	st	/	-	74	0.02	-	st	/	-	-	NA									9	c	

Appendix 5 – Relative level of detection study: raw data

(Study realized by Institut Pasteur de Lille)

Ground poultry / *Salmonella* Hadar

Aerobic mesophilic flora: 20 000 000 CFU/g and *170 000 000 CFU/g

Level	Spiking level CFU/25g	Reference method						Alternative Method						Comparison	
		RVS		MKTTn		Final result	Number of positive	VIDAS assay			Confirmation		Final result		Number of positive
		XLD	SMID2	XLD	SMID2			RFV	VT	Result	XLD	SMID2			
1	0.00	-ME	-LE	-HE	-ME	-	0/6	149	0.03	-	/	/	-	0/6	=
		-ME	-LE	-HE	-ME	-		136	0.03	-	/	/	-		=
		-ME	-ME	-HE	-HE	-		152	0.04	-	/	/	-		=
		-ME	-ME	-HE	-ME	-		140	0.03	-	/	/	-		=
		-ME	-ME	-HE	-HE	-		140	0.03	-	/	/	-		=
		-ME	-ME	-HE	-ME	-		140	0.03	-	/	/	-		=
2	0.34	+MD	+MB	+HB	+HB	+	3/6	10498	2.80	+	+MB	+MB	+	3/6	=
		+MC	+MB	+HB	+HB	+		10788	2.87	+	+MB	+MB	+		=
		-ME	-ME	-HE	-HE	-		155	0.04	-	/	/	-		=
		-ME	-ME	-HE	-ME	-		141	0.03	-	/	/	-		=
		+MC	+MB	+HB	+HB	+		10952	2.92	+	+MB	+MC	+		=
		-ME	-ME	-HE	-ME	-		143	0.03	-	/	/	-		=
3	0.60	+MC	+MB	+HB	+HB	+	4/6	10112	2.69	+	+MB	+MB	+	4/6	=
		-ME	-ME	-HE	-ME	-		153	0.04	-	/	/	-		=
		+MC	+MB	+HB	+HB	+		10404	2.77	+	+HD	+HC	+		=
		+MC	+MB	+HB	+HB	+		10805	2.88	+	+HD	+MB	+		=
		+MB	+MB	+HB	+HB	+		10967	2.92	+	+HB	+HB	+		=
		-ME	-ME	-HE	-HE	-		140	0.03	-	/	/	-		=
4	0.76	+MC	+MB	+HB	+HB	+	5/6	10699	2.85	+	+MD	+MC	+	5/6	=
		+MC	+MB	+HB	+HB	+		10816	2.88	+	+MD	+MB	+		=
		-ME	-ME	-HE	-ME	-		149	0.03	-	/	/	-		=
		+MC	+MB	+HB	+HB	+		10940	2.91	+	+MC	+MC	+		=
		+MD	+MB	+HB	+HB	+		11139	2.97	+	+MB	+MB	+		=
		+MC	+MC	+HB	+HB	+		11441	3.05	+	+MB	+MB	+		=
5	1.43*	+MB	+HB	+HB	+HC	+	6/6	10220	2.75	+	+HB	+HC	+	6/6	=
		+HC	+MB	+HC	+HC	+		11471	3.09	+	+MC	+HC	+		=
		+MB	+HB	+HB	+HB	+		10451	2.82	+	+HC	+HC	+		=
		+MC	+HC	+HC	+HC	+		11827	3.19	+	+HC	+HD	+		=
		+HC	+HB	+HC	+HC	+		11740	3.16	+	+HD	+HD	+		=
		+MB	+HB	+HC	+HB	+		11965	3.22	+	+MB	+HC	+		=

Raw milk / *Salmonella* Typhimurium
Aerobic mesophilic flora: 4 000 000 CFU/g

Level	Spiking level CFU/25g	Reference method						Alternative Method							Comparison
		RVS		MKTTn		Final result	Number of positive	VIDAS assay			Confirmation		Final result	Number of positive	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result	XLD	SMID2			
1	0.00	-HE	-HE	-HE	-HE	-	0/6	132	0.03	-	/	/	-	0/6	=
		-HE	-HE	-HE	-HE	-		130	0.03	-	/	/	-		=
		-HE	-ME	-HE	-HE	-		136	0.03	-	/	/	-		=
		-ME	-HE	-HE	-HE	-		133	0.03	-	/	/	-		=
		-HE	-ME	-HE	-HE	-		134	0.03	-	/	/	-		=
		-HE	-HE	-HE	-HE	-		140	0.03	-	/	/	-		=
2	0.22	-HE	-HE	-HE	-HE	-	2/6	146	0.03	-	/	/	-	2/6	=
		+HB	+HB	+HB	+HB	+		6829	1.87	+	+MB	+HB	+		=
		+MB	+MB	+HB	+HB	+		9601	2.59	+	+HB	+HB	+		=
		-ME	-HE	-HE	-HE	-		132	0.03	-	/	/	-		=
		-HE	-HE	-HE	-HE	-		135	0.03	-	/	/	-		=
		-HE	-HE	-HE	-HE	-		135	0.03	-	/	/	-		=
3	0.44	-ME	-ME	-HE	-HE	-	2/6	132	0.03	-	/	/	-	2/6	=
		+HB	+MB	+HB	+HB	+		11516	3.10	+	+HB	+HB	+		=
		-ME	-HE	-HE	-HE	-		141	0.03	-	/	/	-		=
		+HB	+HB	+HB	+HB	+		3404	0.91	+	+MB	+MB	+		=
		-HE	-HE	-HE	-HE	-		136	0.03	-	/	/	-		=
		-HE	-HE	-HE	-HE	-		140	0.03	-	/	/	-		=
4	0.96	+MB	+MB	+HB	+HB	+	4/6	11662	3.14	+	+HB	+HB	+	4/6	=
		+HB	+HB	+HB	+HB	+		11729	3.16	+	+HB	+MB	+		=
		-HE	-HE	-HE	-HE	-		135	0.03	-	/	/	-		=
		+MB	+HB	+HB	+HB	+		12020	3.24	+	+HB	+HB	+		=
		+HB	+HB	+HB	+HB	+		12188	3.28	+	+HB	+HB	+		=
		-ME	-HE	-HE	-HE	-		133	0.03	-	/	/	-		=
5	1.24	+MB	+HB	+HB	+HB	+	6/6	9484	2.55	+	+HB	+HB	+	6/6	=
		+HB	+HB	+HB	+HB	+		8356	2.25	+	+HB	+HB	+		=
		+MB	+MB	+HB	+HB	+		9630	2.59	+	+HB	+HB	+		=
		+HB	+HB	+HB	+HB	+		9947	2.68	+	+HB	+HB	+		=
		+HB	+HB	+HB	+HB	+		10181	2.74	+	+HB	+HB	+		=
		+HB	+HB	+HB	+HB	+		10160	2.74	+	+HB	+HB	+		=

Cod fillet / *Salmonella* Virchow

Aerobic mesophilic flora: 140 000 CFU/g and *650 000 CFU/g

Level	Spiking level CFU/25g	Reference method						Alternative Method						Comparison	
		RVS		MKTTn		Final result	Number of positive	VIDAS assay			Confirmation		Final result		Number of positive
		XLD	SMID2	XLD	SMID2			RFV	VT	Result	XLD	SMID2			
1	0.00	-ME	-ME	-HE	-HE	-	0/6	147	0.03	-	/	/	-	0/6	=
		-LE	-LE	-HE	-HE	-		145	0.03	-	/	/	-		=
		-LE	-ME	-HE	-HE	-		166	0.04	-	/	/	-		=
		-ME	-ME	-HE	-HE	-		145	0.03	-	/	/	-		=
		-ME	-ME	-HE	-HE	-		149	0.04	-	/	/	-		=
		-ME	-ME	-HE	-HE	-		156	0.04	-	/	/	-		=
2	0.25	-ME	-ME	-HE	-HE	-	2/6	150	0.04	-	/	/	-	2/6	=
		-ME	-ME	-HE	-HE	-		145	0.03	-	/	/	-		=
		-ME	-ME	-HE	-HE	-		196	0.05	-	/	/	-		=
		+MB	+MB	+MB	+HB	+		9945	2.69	+	+HB	+HB	+		=
		+MB	+HB	+HB	+HB	+		9965	2.69	+	+HB	+MB	+		=
		-ME	-ME	-HE	-HE	-		201	0.05	-	/	/	-		=
3	0.50	-LE	-ME	-HE	-ME	-	3/6	152	0.04	-	/	/	-	3/6	=
		+MB	+MB	+HB	+HB	+		9799	2.65	+	+HB	+HB	+		=
		+MB	+MB	+HB	+HB	+		9944	2.69	+	+HB	+HB	+		=
		-ME	-ME	-HE	-HE	-		144	0.03	-	/	/	-		=
		-ME	-ME	-HE	-HE	-		146	0.03	-	/	/	-		=
		+HB	+MB	+HB	+HB	+		10573	2.86	+	+HB	+MB	+		=
4	1.15*	+MB	+MB	+HB	+HB	+	4/6	11359	3.06	+	+HB	+HB	+	4/6	=
		+MB	+MB	+HB	+HB	+		11372	3.06	+	+HB	+MB	+		=
		-ME	-ME	-HE	-HE	-		137	0.03	-	/	/	-		=
		-ME	-ME	-HE	-HE	-		138	0.03	-	/	/	-		=
		+MB	+MB	+HB	+HB	+		11508	3.10	+	+MB	+MB	+		=
		+MB	+MB	+HB	+HB	+		11472	3.09	+	+MB	+HB	+		=
5	1.70*	+HB	+HB	+HB	+HB	+	6/6	10495	2.83	+	+MB	+MB	+	6/6	=
		+MB	+MB	+HB	+HB	+		11058	2.98	+	+HB	+MB	+		=
		+MB	+MB	+HB	+HB	+		10733	2.89	+	+MB	+MB	+		=
		+MB	+MB	+HB	+HB	+		10979	2.96	+	+MB	+MB	+		=
		+MB	+MB	+HB	+HB	+		10964	2.95	+	+HB	+MB	+		=
		+MB	+MB	+HB	+HB	+		11118	3.00	+	+MB	+MB	+		=

Liquid eggs / *Salmonella* Enteritidis

Aerobic mesophilic flora: 80 CFU/g

*25 000 CFU/g

Level	Spiking level CFU/25g	Reference method						Alternative Method						Comparison	
		RVS		MKTTn		Final result	Number of positive	VIDAS assay			Confirmation		Final result		Number of positive
		XLD	SMID2	XLD	SMID2			RFV	VT	Result	XLD	SMID2			
1	0	Ø	Ø	Ø	Ø	-	0/6	143	0.03	-	/	/	-	0/6	=
		Ø	Ø	Ø	Ø	-		142	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		144	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		141	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		139	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		143	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-									
2	0.24*	Ø	Ø	Ø	Ø	-	1/6	142	0.03	-	/	/	-	1/6	=
		Ø	Ø	-LE	-LE	-		142	0.03	-	/	/	-		=
		Ø	Ø	-LE	-LE	-		142	0.03	-	/	/	-		=
		+MB	+HB	+HB	+HB	+		10910	2.95	+	+HB	+HB	+		=
		-LE	-LE	-ME	-ME	-		140	0.03	-	/	/	-		=
		Ø	-LE	-LE	-LE	-		139	0.03	-	/	/	-		=
		-ME	-LE	-LE	-LE	-		142	0.03	-	/	/	-		=
3	0.32*	+MB	+MB	+HB	+HB	+	2/6	9461	2.56	+	+MB	+HB	+	2/6	=
		+MB	+MB	+HB	+HB	+		9800	2.65	+	+HB	+HB	+		=
		-LE	Ø	Ø	-ME	-		142	0.03	-	/	/	-		=
		-LE	-ME	-ME	-ME	-		145	0.03	-	/	/	-		=
		Ø	Ø	-LE	-LE	-		141	0.03	-	/	/	-		=
		+MA	+MA	+HA	+HA	+		9390	2.38	+	+HA	+HA	+		=
		+MA	+MA	+MA	+MA	+		9461	2.40	+	+HA	+HA	+		=
4	0.77	Ø	Ø	Ø	Ø	-	4/6	146	0.03	-	/	/	-	4/6	=
		+MA	+MA	+MA	+MA	+		9906	2.51	+	+HA	+HA	+		=
		Ø	Ø	Ø	Ø	-		148	0.03	-	/	/	-		=
		+MA	+MA	+MA	+MA	+		10207	2.59	+	+MA	+MA	+		=
		+MA	+MA	+HA	+HA	+		9902	2.51	+	/	/	+		=
		+MA	+MA	+HA	+HA	+		9958	2.53	+	+MA	+HA	+		=
		+MA	+MA	+HA	+HA	+		9944	2.52	+	+HA	+HA	+		=
5	1.54	+MA	+MA	+HA	+HA	+	6/6	10148	2.57	+	+MA	+HA	+	6/6	=
		+HA	+HA	+MA	+MA	+		10115	2.57	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+		10412	2.64	+	/	/	+		=

Wet cat food / *Salmonella* Senftenberg
Aerobic mesophilic flora: < 10 CFU/g

Level	Spiking level CFU/25g	Reference method						Alternative Method							Comparison
		RVS		MKTTn		Final result	Number of positive	VIDAS assay			Confirmation		Final result	Number of positive	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result	XLD	SMID2			
1	0.00	Ø	Ø	Ø	Ø	-	0/6	145	0.03	-	/	/	-	0/6	=
		Ø	Ø	Ø	Ø	-		147	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		140	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		140	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		137	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		145	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		137	0.03	-	/	/	-		=
2	0.36	Ø	Ø	Ø	Ø	-	2/6	137	0.03	-	/	/	-	2/6	=
		+MA	+MA	+HA	+HA	+		10307	2.75	+	+HA	+HA	+		=
		Ø	Ø	Ø	Ø	-		137	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		139	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		135	0.03	-	/	/	-		=
		+LA	+LA	+HA	+HA	+		11206	2.99	+	+HA	+HA	+		=
		Ø	Ø	Ø	Ø	-		139	0.03	-	+HA	+HA	+		=
3	0.81	+HA	+HA	+HA	+HA	+	4/6	9397	2.50	+	+HA	+HA	+	4/6	=
		Ø	Ø	Ø	Ø	-		139	0.03	-	/	/	-		=
		+HA	+HA	+HA	+HA	+		9637	2.57	+	+HA	+HA	+		=
		+HA	+HA	+HA	+HA	+		9687	2.58	+	/	/	-		=
		+HA	+HA	+HA	+HA	+		9975	2.66	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+		8926	2.38	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+		9320	2.48	+	+HA	+HA	+		=
4	1.32	+MA	+MA	+HA	+HA	+	5/6	9384	2.50	+	+HA	+HA	+	5/6	=
		+MA	+MA	+HA	+HA	+		9583	2.55	+	+HA	+HA	+		=
		Ø	Ø	Ø	Ø	-		139	0.03	-	/	/	-		=
		+MA	+MA	+HA	+HA	+		9935	2.65	+	+HA	+HA	+		=
		+HA	+HA	+HA	+HA	+		8519	2.27	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+		8650	2.30	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+		8756	2.33	+	+HA	+HA	+		=
5	3.52	+MA	+HA	+HA	+HA	+	6/6	9097	2.42	+	+HA	+HA	+	6/6	=
		+HA	+HA	+HA	+HA	+		9034	2.41	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+		9370	2.50	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+									=
		+MA	+MA	+HA	+HA	+									=
		+MA	+MA	+HA	+HA	+									=
		+MA	+MA	+HA	+HA	+									=

Process water / *Salmonella* Newport
Aerobic mesophilic flora: < 10 CFU/mL

Level	Spiking level CFU/25g	Reference method						Alternative Method							Comparison
		RVS		MKTTn		Final result	Number of positive	VIDAS assay			Confirmation		Final result	Number of positive	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result	XLD	SMID2			
1	0.00	Ø	Ø	Ø	Ø	-	0/6	130	0.03	-	/	/	-	0/6	=
		Ø	Ø	Ø	Ø	-		136	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		132	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		129	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		129	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		129	0.03	-	/	/	-		=
2	0.19	Ø	Ø	Ø	Ø	-	2/6	128	0.03	-	/	/	-	2/6	=
		Ø	Ø	Ø	Ø	-		130	0.03	-	/	/	-		=
		+MA	+MA	+HA	+HA	+		11059	2.98	+	+MA	+HA	+		=
		-LE	Ø	Ø	Ø	-		126	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		128	0.03	-	/	/	-		=
		+MA	+MA	+HA	+HA	+		11406	3.07	+	+HA	+HA	+		=
3	0.40	+MA	+MA	+HA	+HA	+	2/6	10773	2.90	+	+HA	+HA	+	2/6	=
		Ø	Ø	Ø	Ø	-		130	0.03	-	/	/	-		=
		-LE	-LE	-LE	Ø	-		134	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		130	0.03	-	/	/	-		=
		Ø	Ø	Ø	Ø	-		150	0.04	-	/	/	-		=
		+MA	+MA	+HA	+HA	+		11880	3.20	+	+HA	+HA	+		=
4	0.84	Ø	Ø	Ø	Ø	-	4/6	131	0.03	-	/	/	-	4/6	=
		+MA	+MA	+HA	+HA	+		11394	3.07	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+		11551	3.11	+	+HA	+HA	+		=
		Ø	-LE	Ø	Ø	-		136	0.03	-	/	/	-		=
		+MA	+MA	+HA	+HA	+		11857	3.20	+	+HA	+HA	+		=
		+MA	+HA	+HA	+HA	+		12090	3.26	+	+HA	+HA	+		=
5	1.30	+MA	+MA	+HA	+HA	+	6/6	10006	2.70	+	+HA	+HA	+	6/6	=
		+HA	+HA	+HA	+HA	+		10146	2.73	+	+HA	+HA	+		=
		+HA	+MA	+HA	+MA	+		10254	2.76	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+		10407	2.88	+	+HA	+HA	+		=
		+MA	+MA	+HA	+HA	+		10671	2.88	+	+HA	+HA	+		=
		+MA	+MA	+MA	+HA	+		10955	2.95	+	+HA	+HA	+		=

(Study realized by ADRIA Developpement, 2017)

Matrix: Dark chocolate

Aerobic mesophilic flora : 60 CFU/g

Strain: *Salmonella* Typhimurium Ad2034

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 6579 ♦					Number positive samples/ Total	Alternative method: VIDAS Easy <i>Salmonella</i>						
			RVS broth		MKTTn broth		Final result		Vidas Test			ASAP	CromID Salmo	Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT				
8104	0	/	st	st	st	st	-	0/5	-	171	0.05	st	st	-	0/5
8105			st	st	st	st	-		-	173	0.05	st	st	-	
8106			st	st	st	st	-		-	172	0.05	st	st	-	
8107			st	st	st	st	-		-	154	0.04	st	st	-	
8108			st	st	st	st	-		-	156	0.04	st	st	-	
8194	Low	0.8	st	st	st	st	-	7/20	-	171	0.05	st	st	-	7/20
8195			+p	+p	+p	+p	+		+	8828	2.64	+p	+p	+	
8196			+p	+p	+p	+p	+		+	8775	2.63	+p	+p	+	
8197			+p	+p	+p	+p	+		+	9235	2.77	+p	+p	+	
8198			st	st	st	st	-		-	184	0.05	st	st	-	
8199			+p	+p	+p	+p	+		+	8915	2.67	+p	+p	+	
8200			st	st	st	st	-		-	161	0.04	st	st	-	
8201			st	st	st	st	-		-	167	0.05	st	st	-	
8202			st	st	st	st	-		-	162	0.04	st	st	-	
8203			st	st	st	st	-		-	154	0.04	st	st	-	
8204			st	st	st	st	-		-	170	0.05	st	st	-	
8205			st	st	st	st	-		-	167	0.05	st	st	-	
8206			st	st	st	st	-		-	178	0.05	st	st	-	
8207			st	st	st	st	-		-	167	0.05	st	st	-	
8208			+p	+p	+p	+p	+		+	8724	2.61	+p	+p	+	
8209			+p	+p	+p	+p	+		+	8738	2.62	+p	+p	+	
8210			st	st	st	st	-		-	168	0.05	st	st	-	
8211			st	st	st	st	-		-	187	0.05	st	st	-	
8212	-	-	-	-	-	-	187	0.05	-	-	-				
8213	+p	+p	+p	+p	+	+	9148	2.74	+p	+p	+				

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

Matrix: Dark chocolate
Strain: *Salmonella* Typhimurium Ad2034

Aerobic mesophilic flora: 60 CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 6579 ♦					Number positive samples/ Total	Alternative method: VIDAS Easy <i>Salmonella</i>						
			RVS broth		MKTTn broth		Final result		Vidas Test			ASAP	CromID Salmo	Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT				
8084	High	9.8	+p	+p	+p	+p	+	20/20	+	8873	2.66	+p	+p	+	20/20
8085			+p	+p	+p	+p	+		+	9043	2.71	+p	+p	+	
8086			+p	+p	+p	+p	+		+	8450	2.53	+p	+p	+	
8087			+p	+p	+p	+p	+		+	8951	2.68	+p	+p	+	
8088			+p	+p	+p	+p	+		+	8976	2.69	+p	+p	+	
8089			+p	+p	+p	+p	+		+	9056	2.71	+p	+p	+	
8090			+p	+p	+p	+p	+		+	9279	2.78	+p	+p	+	
8091			+p	+p	+p	+p	+		+	10053	3.01	+p	+p	+	
8092			+p	+p	+p	+p	+		+	8613	2.58	+p	+p	+	
8093			+p	+p	+p	+p	+		+	8841	2.65	+p	+p	+	
8094			+p	+p	+p	+p	+		+	8552	2.56	+p	+p	+	
8095			+p	+p	+p	+p	+		+	8965	2.69	+p	+p	+	
8096			+p	+p	+p	+p	+		+	9863	2.96	+p	+p	+	
8097			+p	+p	+p	+p	+		+	9430	2.83	+p	+p	+	
8098			+p	+p	+p	+p	+		+	8372	2.51	+p	+p	+	
8099			+p	+p	+p	+p	+		+	8476	2.54	+p	+p	+	
8100	+p	+p	+p	+p	+	+	8594	2.57	+p	+p	+				
8101	+p	+p	+p	+p	+	+	8803	2.64	+p	+p	+				
8102	+p	+p	+p	+p	+	+	8713	2.61	+p	+p	+				
8103	+p	+p	+p	+p	+	+	8507	2.55	+p	+p	+				

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

Matrix : Infant formula with probiotics
Strain : *Salmonella* Mikawasima Ad1811

Aerobic mesophilic flora (Lactic): 1.0 x 10⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 6579 ♦					Number positive samples/ Total	Alternative method: VIDAS Easy <i>Salmonella</i>						
			RVS broth		MKTTn broth		Final result		Vidas Test			ASAP	CromID Salmo	Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT				
7976	0	/	st	st	st	st	-	0/5	-	159	0.04	st	st	-	0/5
7977			st	st	st	st	-		-	169	0.05	st	st	-	
7978			st	st	st	st	-		-	166	0.04	st	st	-	
7979			st	st	st	st	-		-	162	0.04	st	st	-	
7980			st	st	st	st	-		-	166	0.04	st	st	-	
8146	Low	0.5	+p	+p	+p	+p	+	6/20	+	9794	2.93	+p	+p	+	6/20
8147			st	st	st	st	-		-	170	0.05	st	st	-	
8148			st	st	st	st	-		-	186	0.05	st	st	-	
8149			st	st	st	st	-		-	178	0.05	st	st	-	
8150			st	st	st	st	-		-	177	0.05	st	st	-	
8151			st	st	st	st	-		-	176	0.05	st	st	-	
8152			+p	+p	+p	+p	+		+	9646	2.89	+p	+p	+	
8153			st	st	st	st	-		-	163	0.04	st	st	-	
8154			+p	+p	+p	+p	+		+	9727	2.91	+p	+p	+	
8155			st	st	st	st	-		-	172	0.05	st	st	-	
8156			+p	+p	+p	+p	+		+	9854	2.95	+p	+p	+	
8157			st	st	st	st	-		-	157	0.04	st	st	-	
8158			+p	+p	+p	+p	+		+	9783	2.93	+p	+p	+	
8159			st	st	st	st	-		-	170	0.05	st	st	-	
8160			st	st	st	st	-		-	181	0.05	st	st	-	
8161			+p	+p	+p	+p	+		+	9900	2.97	+p	+p	+	
8162			st	st	st	st	-		-	179	0.05	st	st	-	
8163			st	st	st	st	-		-	172	0.05	st	st	-	
8164			st	st	st	st	-		-	164	0.04	st	st	-	
8165			st	st	st	st	-		-	180	0.05	st	st	-	

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

Matrix: Infant formula with probiotics
Strain: *Salmonella* Mikawasima Ad1811

Aerobic mesophilic flora (Lactic): 1.0 x 10⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 6579 ♦					Number positive samples/ Total	Alternative method: VIDAS Easy <i>Salmonella</i>						
			RVS broth		MKTn broth		Final result		Vidas Test			ASAP	CromID Salmo	Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT				
7956	High	2.3	st	st	st	st	-	16/20	-	170	0.05	st	st	-	16/20
7957			+p	+p	+p	+p	+		+	9844	2.95	+p	+p	+	
7958			+p	+p	+p	+p	+		+	9840	2.95	+p	+p	+	
7959			+p	+p	+p	+p	+		+	9931	2.98	+p	+p	+	
7960			+p	+p	+p	+p	+		+	9004	2.7	+p	+p	+	
7961			+p	+p	+p	+p	+		+	9839	2.95	+p	+p	+	
7962			st	st	st	st	-		-	161	0.04	st	st	-	
7963			st	st	st	st	-		-	149	0.04	st	st	-	
7964			+p	+p	+p	+p	+		+	9904	2.97	+p	+p	+	
7965			+p	+p	+p	+p	+		+	9802	2.94	+p	+p	+	
7966			+p	+p	+p	+p	+		+	9691	2.9	+p	+p	+	
7967			+p	+p	+p	+p	+		+	9889	2.96	+p	+p	+	
7968			+p	+p	+p	+p	+		+	9771	2.93	+p	+p	+	
7969			+p	+p	+p	+p	+		+	9748	2.92	+p	+p	+	
7970			+p	+p	+p	+p	+		+	9812	2.94	+p	+p	+	
7971			+p	+p	+p	+p	+		+	9985	2.99	+p	+p	+	
7972			+p	+p	+p	+p	+		+	9695	2.9	+p	+p	+	
7973			st	st	st	st	-		-	169	0.05	st	st	-	
7974			+p	+p	+p	+p	+		+	9784	2.93	+p	+p	+	
7975			+p	+p	+p	+p	+		+	9928	2.97	+p	+p	+	

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

(Study realized by ADRIA Développement, 2019)

Matrix: Pellets for dog

Strain: *Salmonella* Senftenberg Ad2983

Aerobic mesophilic flora : 20 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference Method : ISO 6579-1 [♦]					Number positive samples/Total	Alternative method: VIDAS® Easy <i>Salmonella</i> (VIDAS® SLM)						Number positive samples/Total
			RVS broth		MKTTn broth		Final result		VIDAS test			ASAP	Final result confirmation	Final result	
			XLD	ASAP	XLD	ASAP			RFV	VT	Result	Reading			
8300	0	/	-	-	-	-	-	0/5	66	0.02	-	-	-	-	0/5
8301			-	-	-	-	-		63	0.02	-	-	-	-	
8302			st	st	st	st	-		66	0.02	-	st	-	-	
8303			st	st	st	st	-		70	0.02	-	st	-	-	
8304			st	st	st	st	-		64	0.02	-	st	-	-	
8363	Low	1.2	st	st	st	st	-	9/20	80	0.02	-	st	-	-	9/20
8364			st	st	st	st	-		79	0.02	-	st	-	-	
8365			+M	+p	+M	+p	+		15664	5.03	+	+M	+	+	
8366			+p	+p	+p	+p	+		15858	5.09	+	+p	+	+	
8367			st	st	st	st	-		67	0.02	-	-	-	-	
8368			+p	+p	+p	+p	+		15853	5.09	+	+p	+	+	
8369			st	st	st	st	-		66	0.02	-	st	-	-	
8370			st	st	st	st	-		74	0.02	-	st	-	-	
8371			+p	+p	+p	+p	+		15854	5.21	+	+1/2	+	+	
8372			st	st	st	st	-		71	0.02	-	st	-	-	
8373			+M	+M	+p	+p	+		15852	5.21	+	+1/2	+	+	
8374			-	-	st	st	-		64	0.02	-	-	-	-	
8375			+p	+p	+p	+p	+		15856	5.21	+	+p	+	+	
8376			st	st	st	st	-		69	0.02	-	-	-	-	
8377			+p	+p	+p	+p	+		15858	5.21	+	+p	+	+	
8378			st	st	st	st	-		73	0.02	-	st	-	-	
8379			+p	+p	+p	+p	+		15854	5.21	+	+p	+	+	
8380			st	st	st	st	-		62	0.02	-	st	-	-	
8381			+p	+p	+p	+p	+		15852	5.21	+	+p	+	+	
8382			st	st	st	st	-		70	0.02	-	st	-	-	
8325	High	6.3	+p	+p	+p	+p	+	4/5	15856	5.06	+	+p	+	+	4/5
8326			st	st	st	st	-		763	0.05	-	st	-	-	
8327			+p	+p	+p	+p	+		15856	5.09	+	+p	+	+	
8328			+p	+p	+p	+p	+		15856	5.09	+	+p	+	+	
8329			+p	+p	+p	+p	+		15856	5.09	+	+p	+	+	

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

ADRIA

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July 10, 2025

Summary report (Version 0)

VIDAS Easy *Salmonella*

Appendix 6 – Inclusivity and exclusivity study: raw data (Studies realized in 2005, 2009, 2013 and 2017)

Study realized by IPL

INCLUSIVITY									
N°	Strain		Origin	Numeration of BPW (UFC/ 225 mL) before incubation	Alternative method				
					VIDAS Easy <i>Salmonella</i> Test			Streaking on	
					RFV	Test value	Result	XLD	SMID2
1.	S123	<i>Salmonella</i> Agona	Milk powder	22.0	10743	2.89	+	+HA	+MA
2.	S2	<i>Salmonella</i> Amsterdam	Vegetable	15.0	10571	2.68	+	+MA	+MA
3.	S86	<i>Salmonella</i> Anatum	Chocolate	7.5	10128	2.57	+	+MA	+MA
4.	S69	<i>Salmonella</i> arizonae III a 48:z4:z23	Turkey battery farming	34.0	10253	2.76	+	+HA	+HA
5.	S68	<i>Salmonella</i> arizonae III b 38 r:z	Turkey battery farming	10.0	8239	2.09	+	+MA	+HA
6.	S75	<i>Salmonella</i> arizonae III b 61:i:z53	Chicken leg	5.9	8819	2.24	+	+MA	+HA
7.	S70	<i>Salmonella</i> arizonae III b 61:k:1,5,7	Lamb brain	5.1	11795	2.99	+	+MA	+MA
8.	S79	<i>Salmonella</i> arizonae III b 61:z:1,5	Lamb tongue	7.5	11657	2.96	+	+MA	+MA
9.	S87	<i>Salmonella</i> Blockley	Basil	10.0	10289	2.61	+	+MA	+MA
10.	S4	<i>Salmonella</i> Brandenburg	Heifer liver	11.5	11309	2.87	+	+MA	+MA
11.	S5	<i>Salmonella</i> Brandenburg	Pork liver	7.8	11733	2.98	+	+MA	+MA
12.	S6	<i>Salmonella</i> Brandenburg	Kangaroo meat	15.0	11682	2.96	+	+LA	+MA
13.	S8	<i>Salmonella</i> Bredeney	Pig offal	13.0	11943	3.03	+	+MA	+MA
14.	S103	<i>Salmonella</i> Cerro	Cream bun	3.2	10055	2.55	+	+MA	+HA
15.	S10	<i>Salmonella</i> Derby	Horse meat	12.0	11383	2.89	+	+MA	+MA
16.	S11	<i>Salmonella</i> Derby	Pork liver	8.0	9452	2.40	+	+MA	+MA
17.	S122	<i>Salmonella</i> Enteritidis	Liquid egg	8.0	9722	2.63	+	+MA	+MA
18.	S14	<i>Salmonella</i> Enteritidis	Pastry	18.0	9729	2.47	+	+MA	+MA
19.	S38	<i>Salmonella</i> Enteritidis	Egg product	15.0	9435	2.39	+	+HA	+MA
20.	S43	<i>Salmonella</i> Enteritidis	Egg product	15.0	9731	2.47	+	+HA	+MA
21.	S139	<i>Salmonella</i> Gallinarum	Collection	3.0	10187	2.75	+	+MA(H2S-)	+MA
22.	S15	<i>Salmonella</i> Hadar	Chicken meat	10.0	10766	2.73	+	+MA	+MA
23.	S66	<i>Salmonella</i> Havana	Poultry battery farming	6.5	9913	2.51	+	+HA	+MA
24.	S50	<i>Salmonella</i> Heidelberg	Poultry meat	8.3	11172	2.83	+	+MA	+MA
25.	S65	<i>Salmonella</i> immobile	Meat product	23.0	8852	2.38	+	+HA	+MA
26.	S45	<i>Salmonella</i> Indiana	Brie cheese	8.5	10780	2.73	+	+MA	+MA
27.	S19	<i>Salmonella</i> Infantis	Chicken meat	13.0	10472	2.66	+	+MA	+MA
28.	S80	<i>Salmonella</i> Kedougou	Tuna fish	7.3	11283	2.86	+	+MA	+MA
29.	S81	<i>Salmonella</i> Kedougou	Animal feed	12.0	9851	2.50	+	+LA	+MA
30.	S85	<i>Salmonella</i> Liverpool	Animal feed	20.0	10900	2.95	+	+MA	+MA

INCLUSIVITY									
N°	Strain		Origin	Numeration of BPW (UFC/ 225 mL) before incubation	Alternative method				
					VIDAS Easy <i>Salmonella</i> Test			Streaking on	
					RFV	Test value	Result	XLD	SMID2
31.	S67	<i>Salmonella</i> Llandoff	Animal feed	8.9	8859	2.25	+	+MA	+MA
32.	S21	<i>Salmonella</i> Mbandoka	Veal heart	6.6	10582	2.68	+	+MA	+MA
33.	S22	<i>Salmonella</i> Michigan	Horse meat	5.6	10974	2.78	+	+MA	+MA
34.	S23	<i>Salmonella</i> Montevideo	Poultry meat	5.6	9408	2.39	+	+MA	+MA
35.	S25	<i>Salmonella</i> Newport	Poultry meat	13.0	11407	3.08	+	+MA	+MA
36.	S90	<i>Salmonella</i> Orianenburg	Animal feed	23.0	10288	2.77	+	+HA	+HA
37.	S99	<i>Salmonella</i> Paratyphi A	Collection	15.0	6330	1.70	+	+MA(H2S-)	+MA
38.	S100	<i>Salmonella</i> Paratyphi B	Collection	13.0	11044	2.98	+	+HA	+HA
39.	S101	<i>Salmonella</i> Paratyphi C	Collection	16.0	11017	2.97	+	+LA	+LA
40.	S137	<i>Salmonella</i> Pullorum	ATCC 199445	11.0	10576	2.86	+	+MA	+MA
41.	S13	<i>Salmonella</i> Saintpaul	Meat product	7.0	11102	3.00	+	+MA	+MA
42.	S59	<i>Salmonella</i> Sandiego	Dry herbs	5.0	10151	2.74	+	+MA	+MA
43.	S71	<i>Salmonella</i> Senftenberg	Fish	5.0	9767	2.64	+	+MA(H2S-)	+MA
44.	S84	<i>Salmonella</i> Senftenberg	Fishmeal	12.0	9994	2.70	+	+MA(H2S-)	+MA
45.	S136	<i>Salmonella</i> Typhi Typhi	Collection	12.0	8699	2.34	+	+HA(H2S-)	+HA
46.	S26	<i>Salmonella</i> Typhimurium	Pork liver	5.0	11946	3.23	+	+MA	+MA
47.	S30	<i>Salmonella</i> Typhimurium	Egg product	8.0	11782	3.19	+	+MA	+MA
48.	S54	<i>Salmonella</i> Typhimurium	Milk	7.0	12384	3.35	+	+MA	+MA
49.	S53	<i>Salmonella</i> Umbilo	Water	6.0	12071	3.26	+	+MA	+MA
50.	S31	<i>Salmonella</i> Virchow	Cockle	9.1	10367	2.63	+	+HA	+MA
51.	S83	<i>Salmonella</i> Westhampton	Animal feed	10.0	9887	2.67	+	+MA	+MA

Study realized by IPL (2009) and ADRIA Développement (2013)

INCLUSIVITY (2009 and 2013)									
No	Souche		Reference	Origin	Inoculation level (CFU / 225ml)	BPW at 37°C / 16h			
						SX2 at 41.5°C / 22h			
						RFV	VT	VIDAS result	XLD
52.	<i>Salmonella</i>	Kottbus	S64	Casein	6	10954	3.1	+	+
53.	<i>Salmonella</i>	Dublin	S148	Raw milk	14	9803	2.77	+	+
54.	<i>Salmonella</i>	Regent	S149	Poultry	8	9971	2.82	+	+(H ₂ S-)
55.	<i>Salmonella</i>	Manhattan	S150	Sausage	8	11655	3.3	+	+
56.	<i>Salmonella</i>	Rissen	S151	Environment	7	10736	3.04	+	+
57.	<i>Salmonella</i>	Newport	S152	Poultry meat	8	10540	2.98	+	+
58.	<i>Salmonella</i>	London	S154	Environment	8	8960	2.53	+	+
59.	<i>Salmonella</i>	Livingstone	S156	Environment t	9	4471	1.26	+	+
60.	<i>Salmonella</i>	arizonae IIIa 51:z4,z23:-	S159	Canard	4	10116	2.86	+	+
61.	<i>Salmonella</i>	Typhimurium S1 1,4 [5], 12 :- :-	Ad 1333	Tiramisu	40	4711	1.29	+	+
62.	<i>Salmonella</i>	Typhimurium S1 1,4 [5], 12 : i :-	Ad 1334	Meat product	6	10741	2.96	+	+
63.	<i>Salmonella</i>	Typhimurium SI 1,4,[5],12:-:1,2	Ad 1335	Environment	45	10097	2.78	+	+

Strains tested by IPL in 2009
 Strains tested by ADRIA Développement in 2013

Study realized by ADRIA Développement (2017)

INCLUSIVITY (2017)												
Lab code	Strain		Reference	Origin	Inoculation level	Test VIDAS			Confirmation			
						RFV	Test value	Result	ASAP		ChromID	
									Reading	Latex	Reading	Latex
1	Salmonella	Abaetetuba	Ad2318	/	43	10300	3.29	+	+	+	+	+
2	Salmonella	Aberdeen	CIP 105618	/	54	9955	3.18	+	+	+	+	+
3	Salmonella	Abortusequi	Ad2321	/	19	9647	3.08	+	+ (small white colonies)	+	+	+
4	Salmonella	Abortusovis	Ad2320	Ovine foetus	49	9247	2.95	+	+ (small white colonies)	+	+ (small white colonies)	+
5	Salmonella	Adelaïde	Ad2319	Turkey breeding environment	60	10223	3.26	+	+ (bluish)	+	+ (bluish)	+
11	Salmonella	Bareilly	Ad 1687	Chocolate industry	49	10382	3.31	+	+	+	+	+
13	Salmonella	bongori 66 :z35	Ad 599	Environmental sample	20	3361	1.07	+	+ (pale colonies)	+	+ (pale colonies)	+
15	Salmonella	Braenderup	Adria 111	Pork meat	34	10216	3.26	+	+	+	+	+
18	Salmonella	Caracas	Ad2322	Spice	70	10028	3.2	+	+	+	+	+
20	Salmonella	Chester	CIP 103543	/	40	8175	2.61	+	+	+	+	+
21	Salmonella	Cubana	Ad2323	Dust feed environment	34	1756	0.58	+	+	+	+	+
23	Salmonella	diarizonae 38:lv:z53	Ad 451	Ewe milk cheese	52	7318	2.33	+	+	+	+	+
29	Salmonella	Gaminara	Ad2324	Boar meat	34	10117	2.88	+	+	+	+	+
30	Salmonella	Give	436	Ground beef	48	10005	2.85	+	+	+	+	+
35	Salmonella	houtenae 50:g,z51	Ad 596	Dairy product	25	10350	2.95	+	+	+	+	+
36	Salmonella	Hvittingfoss	Ad2325	Raw stuff	49	10300	2.93	+	+	+w	+	+w
38	Salmonella	indica	Ad 600	Environmental sample	49	9803	2.79	+	+	+	+ (pale colonies)	+
39	Salmonella	indica 11:b:e,n,x	Ad2337	Chicken breeding environment	36	10054	2.86	+	+ (pale colonies)	+	+ (pale colonies)	+
41	Salmonella	Javiana	Ad2326	Turkey meat	33	9913	2.82	+	+	+	+	+
43	Salmonella	Kentucky	Ad1756	Poultry environmental sample	42	10105	2.88	+	+	+	+	+
46	Salmonella	Lille	Adria 37	Food product	46	8361	2.38	+	+	+	+	+
54	Salmonella	Meleagridis	505	Raw milk	39	7449	2.12	+	+	+	+	+
57	Salmonella	Minnesota	Ad2328	Feed	47	8668	2.47	+	+	+	+	+
58	Salmonella	Missisipi	Ad2329	Parakeet	37	9059	2.58	+	+	+	+	+
60	Salmonella	Muenchen	CIP 106178	/	11	10200	2.9	+	+	+	+	+
61	Salmonella	Napoli	Ad 928	Clinical	26	9705	2.76	+	+	+	+	+
68	Salmonella	Panama	Adria 8	Ground beef	11	9657	2.75	+	+	+	+	+

INCLUSIVITY (2017)												
Lab code	Strain		Reference	Origin	Inoculation level	Test VIDAS			Confirmation			
						RFV	Test value	Result	ASAP		ChromID	
									Reading	Latex	Reading	Latex
73	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	14	10108	2.88	+	+	+	+	+
74	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	22	10036	2.86	+	+	+	+	+
77	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	14	8205	2.33	+	+	+	+	+
79	<i>Salmonella</i>	<i>salamae</i> 42ib:enxz15	Ad 593	Cereals	14	8815	2.51	+	+	+	+ (pale colonies)	+
80	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	13	10188	2.9	+	+	+	+	+
82	<i>Salmonella</i>	Stanley	Ad 1688	Chocolate industry	21	8329	2.37	+	+	+	+	+
86	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	33	10116	2.88	+	+	+	+	+
87	<i>Salmonella</i>	Thompson	AER301	Poultry	27	10278	2.92	+	+	+	+	+
93	<i>Salmonella</i>	Urbana	Ad2334	Shrimps	43	10288	2.93	+	+	+	+	+
94	<i>Salmonella</i>	Veneziana	Adria 233	Food product	14	9331	2.66	+	+	+	+	+
96	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	24	9989	2.84	+	+	+	+	+
99	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	36	9781	2.78	+	+	+	+	+

Study realized by IPL

EXCLUSIVITY											
N°	Strain		Origin	Numeration of BPW (UFC/mL) before test performing	Alternative method VIDAS Easy Salmonella			Reference method			
					RFV	Test value	Result	Streaking of RVS broth on		Streaking of MKTTn broth on	
								XLD	SMID2	XLD	SMID2
1.	CIT30	<i>Citrobacter diversus</i>	Animal feed	1.8E+06 1.4E+06	11150 10376	3.27 3.04	+ +	- -	- -	- -	- -
2.	EN52	<i>Citrobacter diversus</i>	Dry herbs	1.8E+06	11427	3.35	+	-	-	-	-
3.	CIT24	<i>Citrobacter freundii</i>	Meat product	1.0E+06	278	0.08	-				
4.	CIT23	<i>Citrobacter freundii</i>	Vegetables	1.0E+06 2.3E+05	2269 292	0.66 0.08	+ -				
5.	CIT26	<i>Citrobacter freundii</i>	Fish	1.0E+06	262	0.07	-				
6.	CIT27	<i>Citrobacter freundii</i>	Milk	1.4E+06	281	0.08	-				
7.	ENT51	<i>Enterobacter cloacae</i>	Dairy product	4.0E+05	271	0.07	-				
8.	ENT59	<i>Enterobacter sakazakii</i>	Pastry	1.8E+06	274	0.08	-				
9.	EC17	<i>Escherichia coli</i>	Pork kidney	1.4E+06	254	0.07	-				
10.	EC19	<i>Escherichia coli</i>	Red cabbage	7.5E+05	316	0.09	-				
11.	EC15	<i>Escherichia coli</i>	Pork caul	1.9E+06	271	0.07	-				
12.	HA31	<i>Hafnia alvei</i>	Minced meat	1.9E+06	246	0.06	-				
13.	HA32	<i>Hafnia alvei</i>	Raw milk	1.8E+06	273	0.07	-				
14.	EN71	<i>Klebsiella oxytoca</i>	Milk	6.6E+05	270	0.07	-				
15.	KL77	<i>Klebsiella pneumoniae</i>	Milk powder	1.1E+06	278	0.08	-				
16.	EN44	<i>Proteus mirabilis</i>	Poultry liver	1.5E+06	246	0.06	-				
17.	PS30	<i>Pseudomonas aeruginosa</i>	Red mullet filet	1.4E+05	290	0.07	-				
18.	PS33	<i>Pseudomonas fluorescens</i>	Minced meat	9.4E+04	288	0.08	-				
19.	EN49	<i>Serratia marcescens</i>	Raw milk	9.3E+05	270	0.07	-				
20.	EN73	<i>Shigella sonnei</i>	Meat product	7.1E+05	393	0.10	-				
21.	EN72	<i>Shigella flexneri</i>	Collection	1.2E+06	353	0.09	-				
22.	BA1	<i>Bacillus cereus</i>	Egg product	6.2E+04	168	0.04	-				
23.	ST1	<i>Staphylococcus aureus</i>	Collection	3.5E+05	178	0.05	-				
24.	ST20	<i>Staphylococcus epidermidis</i>	Collection ATCC 12228	2.0E+05	293	0.08	-				
25.	LE1	<i>Rhodotorula rubra</i>	Pastry	3.7E+05	300	0.08	-				
26.	LE5	<i>Saccharomyces cerevisiae</i>	Coffee extract	3.5E+05	304	0.08	-				
27.	LE3	<i>Candida albicans</i>	Pastry	3.5E+04	374	0.10	-				
28.	BA16	<i>Bacillus licheniformis</i>	Egg custard	1.2E+05	228	0.06	-				
29.	17	<i>Erwinia spp</i>	Meat product	6.2E+04	261	0.07	-				
30.	20	<i>Arthrobacter nicotianae</i>	Collection	3.9E+05	294	0.08	-				

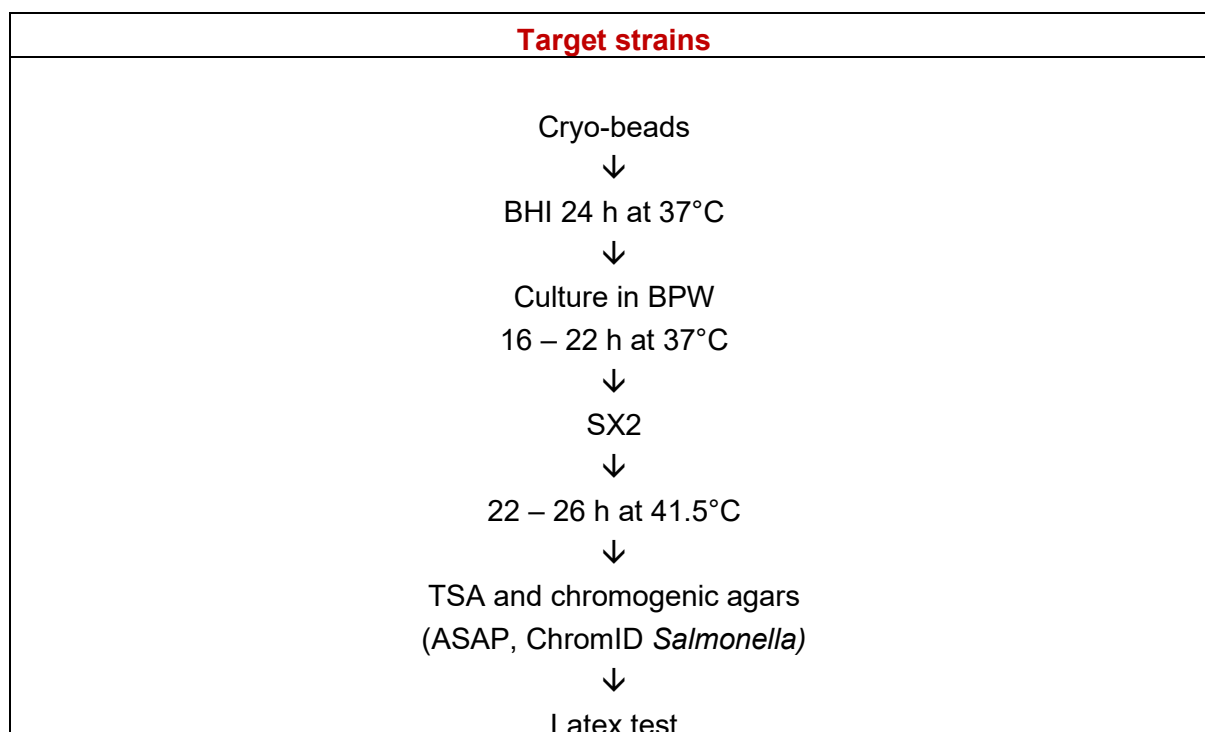
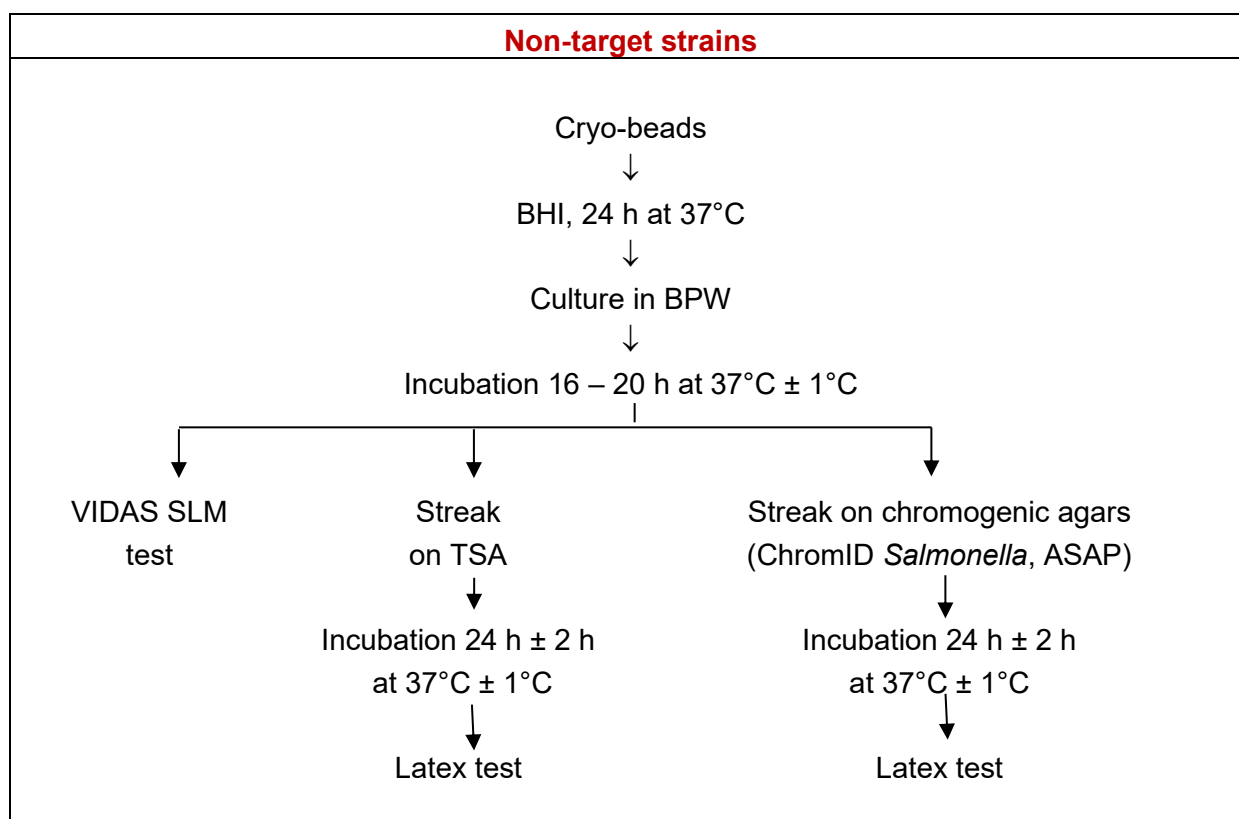
Complete alternative method (BPW + SX2)

CIT30	<i>Citrobacter diversus</i>	Animal feed	8.0E+07	10596	2.75	+	-	-	-	-
EN52	<i>Citrobacter diversus</i>	Dry herbs	1.7E+08	11536	2.99	+	-	-	-	-
CIT23	<i>Citrobacter freundii</i>	Vegetables	5.6E+07	133	0.03	-	-	-	-	-

Study realized by ADRIA Développement (2013)

EXCLUSIVITY (renewal study in 2013)							
No	Strain	Reference	Origin	Inoculation level (CFU/225 ml)	BPW at 37°C / 22h		
					RFV	VT	VIDAS result
31.	<i>Citrobacter braakii</i>	Ad 833	Meat	1.8 x 10 ⁵	177	0.05	-
32.	<i>Citrobacter koseri</i>	Adria 71	Frozen vegetables	1.9 x 10 ⁵	174	0.05	-
33.	<i>Enterobacter agglomerans</i>	Adria 11	Cheese	1.5 x 10 ⁵	175	0.05	-
34.	<i>Escherichia hermanii</i>	Ad 461	English cream	1.7 x 10 ⁵	206	0.06	-
35.	<i>Proteus vulgaris</i>	Adria 43	Ham	2.1 x 10 ⁵	177	0.05	-
36.	<i>Citrobacter youngae</i>	Ad 1372	Water	3.3 x 10 ⁵	173	0.05	-

Appendix 7 – Study design
(Extension study realized by ADRIA Développement, 2014)



ADRIA
Summary report (Version 0)
VIDAS Easy *Salmonella*

(2): very weak agglutination

July 10, 2025

VIDAS Easy <i>Salmonella</i> - INCLUSIVITY											
Strains						TSA		ChromID <i>Salmonella</i>		ASAP	
						Growth	Latex	Growth	Latex	Growth	Latex
	Species	Sub-species	Serotype	Reference	Origin						
38	<i>Salmonella enterica</i>	<i>enterica</i>	Bredeney	912	Sausage	+	+	+	+	+	+
39	<i>Salmonella enterica</i>	<i>enterica</i>	Bredeney	4873	Terrine	+	+	+	+	+	+f
40	<i>Salmonella enterica</i>	<i>enterica</i>	Carrau	CIP105619	/	+	-	+	+	+	-
41	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad689	Dehydrated proteins	+	-	+	-	+	-
42	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad1173	Dairy product	+	-	+	-	+	-
43	<i>Salmonella enterica</i>	<i>enterica</i>	Chester	CIP103543	/	+	+	+	+	+	+
44	<i>Salmonella enterica</i>	<i>enterica</i>	Choleraesuis	ATCC 51741	/	+	-	+	+	+	-
45	<i>Salmonella enterica</i>	<i>enterica</i>	Corvallis	CIP105342	/	+	-	Pale blue	-	Blue	-
46	<i>Salmonella enterica</i>	<i>enterica</i>	Cremieu	230	Rabbit	+	+	+	+	+	+
47	<i>Salmonella enterica</i>	<i>enterica</i>	Dakar	CIP105620	/	+	-	+ Small	+(1)	+	-
48	<i>Salmonella enterica</i>	<i>enterica</i>	Derby	Ad1093	Frozen fish	+	+	+	+	+	+
49	<i>Salmonella enterica</i>	<i>enterica</i>	Derby	Ad1337	Chicken	+	+	+	+	+	+
50	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad529	Beef meat	+	-	Transparent	-	Transparent	-
51	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad1336	Raw milk cheese	+	+(2)	White	+(2)	Transparent	-
52	<i>Salmonella enterica</i>	<i>enterica</i>	Duisburg	42	Food product	+	+	+	+	+	+
53	<i>Salmonella enterica</i>	<i>enterica</i>	Emek	Ad333	/	+	-	+	-	+	+
54	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad477	Hen	+	-	+	-	+	+
55	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad926	Paupiette (veal meat with sausage)	+	-	+	-	+	-
56	<i>Salmonella enterica</i>	<i>enterica</i>	Essen	38	Food product	+	+	+	+	+	+
57	<i>Salmonella enterica</i>	<i>enterica</i>	Falkensee	693	Sausage	+	+	+	+	+	+
58	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum	1	Environment (Poultry)	+	+	+	+	+	+
59	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum biovar pullorum	Ad300	Environment (Poultry)	+	-	+ Pale small	+	+ Small	-
60	<i>Salmonella enterica</i>	<i>enterica</i>	Garoli	CIP54139	/	+	+	+	+	+	+
61	<i>Salmonella enterica</i>	<i>enterica</i>	Give	436	Ground beef	+	+	+	+(2)	+	+
62	<i>Salmonella enterica</i>	<i>enterica</i>	Grumpensis	CIP105621	/	+	+	+	+(2)	+ Blue middle	-
63	<i>Salmonella enterica</i>	<i>enterica</i>	Guinea	29	/	+	-	+	-	+	-
64	<i>Salmonella enterica</i>	<i>enterica</i>	Hadar	F106	Mussels	+	+	+	+	+	+
65	<i>Salmonella enterica</i>	<i>enterica</i>	Hadar	24871	Frozen chicken meat	+	+	+	+	+	+
66	<i>Salmonella enterica</i>	<i>enterica</i>	Havana	Ad930	Hen	+	-(1)+(several colonies)	+	+	+	-(1)+(several colonies)
67	<i>Salmonella enterica</i>	<i>enterica</i>	Heidelberg	A00E005	Dusts	+	+	+	+	+	+
68	<i>Salmonella enterica</i>	<i>enterica</i>	Hessarek	CIP54140	/	+	+	+	+	+	+
69	<i>Salmonella enterica</i>	<i>enterica</i>	Indiana	Ad174	Cottage cheese	+	+	+	+	+	+
70	<i>Salmonella enterica</i>	<i>enterica</i>	Indiana	Ad1409	Cured fish	+	+	+	+	+	+
71	<i>Salmonella enterica</i>	<i>enterica</i>	Infantis	F401B	Cheese	+	+	+	+	+	+
72	<i>Salmonella enterica</i>	<i>enterica</i>	Infantis	Ad1684	/	+	+	+	+	+	+
73	<i>Salmonella enterica</i>	<i>enterica</i>	Kedougou	Ad929	Chocolate mousse	+	+	+	+	+	+
74	<i>Salmonella enterica</i>	<i>enterica</i>	Kedougou	Ad1502	Feeding stuff	+	+	+	+	+	+
75	<i>Salmonella enterica</i>	<i>enterica</i>	Kentucky	CIP105623	/	+	+	+	+(1)	+	+
76	<i>Salmonella enterica</i>	<i>enterica</i>	Kottbus	1	Environment (poultry)	+	+	+	+	+	+
77	<i>Salmonella enterica</i>	<i>enterica</i>	Lagos	173	Sausage	+	+	+	+	+	+f
78	<i>Salmonella enterica</i>	<i>enterica</i>	Landau	Ad499	/	+	+	+	+	+	+
79	<i>Salmonella enterica</i>	<i>enterica</i>	Leipzig	CIP105624	/	+	+	+	+(1)	+	+
80	<i>Salmonella enterica</i>	<i>enterica</i>	Lille	37	Food product	+	+	+	+	+	+
81	<i>Salmonella enterica</i>	<i>enterica</i>	Livingstone	Ad1107	Dusts	+	+	+	+	+	+

VIDAS Easy <i>Salmonella</i> - INCLUSIVITY											
Strains						TSA		ChromID <i>Salmonella</i>		ASAP	
						Growth	Latex	Growth	Latex	Growth	Latex
Species	Sub-species	Serotype	Reference	Origin							
82	<i>Salmonella enterica</i>	enterica	London	A00P085	Nems	+	+	+	+	+	+
83	<i>Salmonella enterica</i>	enterica	London	326	Cooked port meat	+	+	+	+	+	+
84	<i>Salmonella enterica</i>	enterica	Luciana	CIP105629	/	+	+	+ claire	+	On SX2:sterile	/
										On a culture in BHI:+	+
85	<i>Salmonella enterica</i>	enterica	Manhattan	900	Dusts	+	+	+	+	+	+
86	<i>Salmonella enterica</i>	enterica	Maracaibo	CIP54143	/	+	+	+	+	+	+
87	<i>Salmonella enterica</i>	enterica	Marseille	CIP105627	/	+	+	+	+	+	+
88	<i>Salmonella enterica</i>	enterica	Mbandaka	Ad914	Mayonnaise	+	+	+	+	+	+
89	<i>Salmonella enterica</i>	enterica	Meleagridis	505	Raw milk	+	+	+	+	+	+
90	<i>Salmonella enterica</i>	enterica	Mikawasima	CIP107220	/	+	+	+	+	+	+
91	<i>Salmonella enterica</i>	enterica	Minnesota	CIP105628	/	+	-	+	-	+	-
92	<i>Salmonella enterica</i>	enterica	Mkamba	Ad1544	Compost	+	+	+	+	+	+
93	<i>Salmonella enterica</i>	enterica	Montevideo	Ad912	Raw milk	+	+	+	+	+	+
94	<i>Salmonella enterica</i>	enterica	Montevideo	Ad1503	Feeding stuff	+	+	+	+	+	+
95	<i>Salmonella enterica</i>	enterica	Muenchen	CIP106178	/	+	+	+	+	+	+
96	<i>Salmonella enterica</i>	enterica	Muenster	CIP107859	/	+	+	+	+	+	+
97	<i>Salmonella enterica</i>	enterica	Napoli	Ad928	Cattle	+	-	+	-	+	-
98	<i>Salmonella enterica</i>	enterica	Newport	540	Sausage	+	+	+	+	+	+
99	<i>Salmonella enterica</i>	enterica	Norwich	Ad1172	Dairy product	+	-	+	+(1)	+	+
100	<i>Salmonella enterica</i>	enterica	Ohio	Ad1482	Raw milk (cow)	+	+	+	+	+	+
101	<i>Salmonella enterica</i>	enterica	Orion	27	Food product	+	+	+	+	+	+
102	<i>Salmonella enterica</i>	enterica	Ovakam	Ad1647	Compost	+	-	+	-	+	-
103	<i>Salmonella enterica</i>	enterica	Panama	8	Ground beef	+	+	+	+	+	+
104	<i>Salmonella enterica</i>	enterica	Panama	882	Sausage	+	+	+	+	+	+
105	<i>Salmonella enterica</i>	enterica	Paratyphi A	ATCC9150	/	+	+(1)	+ Transparent	+(2)	+	+f
106	<i>Salmonella enterica</i>	enterica	Paratyphi A	ATCC11511	/	+	+(2)	+ Transparent small	+(2)	+ Inoculation point	+f
107	<i>Salmonella enterica</i>	enterica	Paratyphi B	Ad301	Clinical origin	+	+	+	+	+	+
108	<i>Salmonella enterica</i>	enterica	Paratyphi B var java	CIP56.26	/	+	+	+	+	+ Inoculation point	+f
109	<i>Salmonella enterica</i>	enterica	Paratyphi C	ATCC13428	/	+	+	+	+	+ Pale	+
110	<i>Salmonella enterica</i>	enterica	Pomona	CIP105630	/	+	+(1)	+	-	+	+f
111	<i>Salmonella enterica</i>	enterica	Poona	CIP107125	/	+	+	+ Transparent	-	+	-
112	<i>Salmonella enterica</i>	enterica	Regent	328	Duck	+	-	+	-	+	-
113	<i>Salmonella enterica</i>	enterica	Rissen	39	Food product	+	+	+	+	+	+
114	<i>Salmonella enterica</i>	enterica	Saintpaul	F31	Fish fillet	+	+	+	+	+	+
115	<i>Salmonella enterica</i>	enterica	Saintpaul	A00C002	Wild bird	+	+	+	+	+	+
116	<i>Salmonella enterica</i>	enterica	Salford	CIP104917	/	+	+	+	+	+	++f
117	<i>Salmonella enterica</i>	enterica	Senftenberg	Ad355	Seafood cocktail	+	+	+	+	+	+
118	<i>Salmonella enterica</i>	enterica	Senftenberg	Ad934	Turkey meat	+	+	+ Small	+	+	+
119	<i>Salmonella enterica</i>	enterica	Stanley	CIP106163	/	+	+	+	+	+	+
120	<i>Salmonella enterica</i>	enterica	Stanley	Ad1688	Environment (Cocoa and chocolate production)	+	+	+	+	+	+
121	<i>Salmonella enterica</i>	enterica	Sternschanze	Ad500	/	+	-	+	-	+	-
122	<i>Salmonella enterica</i>	enterica	Strasbourg	CIP105632	/	+	+	Blue	-	Blue	-
123	<i>Salmonella enterica</i>	enterica	Tananarive	CIP54142	/	+	+	+	+	+	+
124	<i>Salmonella enterica</i>	enterica	Tennessee	A00E006	Dusts	+	+	+	+	+	+

VIDAS Easy *Salmonella* - INCLUSIVITY

Strains						TSA		ChromID <i>Salmonella</i>		ASAP	
						Growth	Latex	Growth	Latex	Growth	Latex
	Species	Sub-species	Serotype	Reference	Origin						
125	<i>Salmonella enterica</i>	<i>enterica</i>	Tennessee	Ad1171	Dairy product	+	+	+	+	+	+
126	<i>Salmonella enterica</i>	<i>enterica</i>	Thompson	AER 301	Poultry	+	+	+	+	+	+
127	<i>Salmonella enterica</i>	<i>enterica</i>	Typhi	Ad302	Clinical origin	+	+	+	+	+	+
128	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	Ad1070	Pork meat	+	+	+	+	+	-
129	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	Ad1484	Whole egg (liquid)	+	+	+	+	+	+
130	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	Ad1603	RTE Food (Salmon & vegetables)	+	+	+	+	+	+
131	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	Ad1682	Eastern chocolate	+	+	+	+	+	+
132	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium SI 1,4,[5],12:-:- (variant immobile)	Ad1333	Tiramisu	+	+	+	+	+	+
133	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium SI 1,4,[5],12:-:1,2 (variant monophasique)	Ad1335	Hen	+	+	+	+	+	+
134	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium SI 1,4,[5],12:i:- (variant monophasique)	Ad1334	RTE food (pork meat)	+	+	+	+	+	+
135	<i>Salmonella enterica</i>	<i>enterica</i>	Urbana	Ad501	/	+	-	+	-	+	-
136	<i>Salmonella enterica</i>	<i>enterica</i>	Veneziana	233	Food product	+	+	+	+	+	+
137	<i>Salmonella enterica</i>	<i>enterica</i>	Virchow	F276	Curry	+	+	+	+	+	+
138	<i>Salmonella enterica</i>	<i>enterica</i>	Virchow	CIP105355	/	+	+	+	+	+	+
139	<i>Salmonella enterica</i>	<i>enterica</i>	Waycross	CIP105634	Terrine	+	-	+	-	+	-
140	<i>Salmonella enterica</i>	<i>enterica</i>	wayne	Ad502	/	+	-	+Small	-	+	-
141	<i>Salmonella enterica</i>	<i>enterica</i>	Wien	CIP8122	/	+	+	+	+	+	+
142	<i>Salmonella enterica</i>	<i>enterica</i>	Worthington	3506	/	+	+	+	+	+	+
143	<i>Salmonella enterica</i>	<i>enterica</i>	Zanzibar	CIP107479	/	+	+	+	+	+	+
144	<i>Salmonella enterica</i>	<i>houtenae</i>	43:z4,z32	Ad597	RTE food (fish)	+	-	Transparent	-	Transparent	-
145	<i>Salmonella enterica</i>	<i>houtenae</i>	50:g,z51	Ad596	Dairy product	+	-	+	-	+	-
146	<i>Salmonella enterica</i>	<i>indica</i>	1,6,14,25:a:enx	Ad600	/	+	-	+ Mauve blue	-	+	-
147	<i>Salmonella enterica</i>	<i>salamae</i>	42:b:enxz15	Ad593	Seed	+	-	+	-	+	-
148	<i>Salmonella enterica</i>	<i>salamae</i>	42:gt:-	Ad592	Kangaroo	+	-	+	-	+	-
149	<i>Salmonella enterica</i>	<i>salamae</i>	9, G, m, t	Ad212	/	+	-	+	-	+	-
150	<i>Salmonella enterica</i>	<i>salamae</i>	S II 1,13,23:gmt:enx	Ad450	Raw milk (ewe)	+	-	+	-	+	-

Appendix 9 – Strains which gave a negative latex test
(Extension study realized by ADRIA Développement, 2014)

TSA				
1	<i>Salmonella bongori</i>		48:z35	Ad598
2	<i>Salmonella bongori</i>		66:z35	Ad599
4	<i>Salmonella enterica</i>	<i>arizonae</i>	44:z4:z23:z32:-	CIP5522
5	<i>Salmonella enterica</i>	<i>arizonae</i>	50:z4,z23	CIP5526
6	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23	CIP5523
7	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23:-	CIP8230
8	<i>Salmonella enterica</i>	<i>arizonae</i>	/	CIP55.28
9	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 38:lv:z35	Ad594
10	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 38:lv:z53	Ad451
11	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 47:lv:z53	Ad478
12	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 50:i:z	Ad1091
13	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 59:z10:z57	4851
14	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:-:1,5,7	Ad1280
15	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:i:z53	Ad595
17	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 65:c:z	Ad1298
21	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	Ad1306
27	<i>Salmonella enterica</i>	<i>enterica</i>	Berta	CIP105682
40	<i>Salmonella enterica</i>	<i>enterica</i>	Carrau	CIP105619
41	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad689
42	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad1173
44	<i>Salmonella enterica</i>	<i>enterica</i>	Choleraesuis	ATCC 51741
45	<i>Salmonella enterica</i>	<i>enterica</i>	Corvallis	CIP105342
47	<i>Salmonella enterica</i>	<i>enterica</i>	Dakar	CIP105620
50	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad529
53	<i>Salmonella enterica</i>	<i>enterica</i>	Emek	Ad333
54	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad477
55	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad926
59	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum biovar pullorum	Ad300
63	<i>Salmonella enterica</i>	<i>enterica</i>	Guinea	29
91	<i>Salmonella enterica</i>	<i>enterica</i>	Minnesota	CIP105628
97	<i>Salmonella enterica</i>	<i>enterica</i>	Napoli	Ad928
99	<i>Salmonella enterica</i>	<i>enterica</i>	Norwich	Ad1172
102	<i>Salmonella enterica</i>	<i>enterica</i>	Ovakam	Ad1647
112	<i>Salmonella enterica</i>	<i>enterica</i>	Regent	328
121	<i>Salmonella enterica</i>	<i>enterica</i>	Sternschanze	Ad500
135	<i>Salmonella enterica</i>	<i>enterica</i>	Urbana	Ad501
139	<i>Salmonella enterica</i>	<i>enterica</i>	Waycross	CIP105634
140	<i>Salmonella enterica</i>	<i>enterica</i>	wayne	Ad502
144	<i>Salmonella enterica</i>	<i>houtenae</i>	43:z4,z32	Ad597
145	<i>Salmonella enterica</i>	<i>houtenae</i>	50:g,z51	Ad596
146	<i>Salmonella enterica</i>	<i>indica</i>	1,6,14,25:a:enx	Ad600
147	<i>Salmonella enterica</i>	<i>salamae</i>	42:b:enxz15	Ad593
148	<i>Salmonella enterica</i>	<i>salamae</i>	42:gt:-	Ad592
149	<i>Salmonella enterica</i>	<i>salamae</i>	9, G, m, t	Ad212
150	<i>Salmonella enterica</i>	<i>salamae</i>	S II 1,13,23:gmt:enx	Ad450

ChromID Salmonella				
1	<i>Salmonella bongori</i>		48:z35	Ad598
4	<i>Salmonella enterica</i>	<i>arizonae</i>	44:z4:z23:z32:-	CIP5522
5	<i>Salmonella enterica</i>	<i>arizonae</i>	50:z4,z23	CIP5526
6	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23	CIP5523
7	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23:-	CIP8230
8	<i>Salmonella enterica</i>	<i>arizonae</i>	/	CIP55.28
9	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 38:lv:z35	Ad594
10	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 38:lv:z53	Ad451
11	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 47:lv:z53	Ad478
12	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 50:i:z	Ad1091
13	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 59:z10:z57	4851
15	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:i:z53	Ad595
17	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 65:c:z	Ad1298
21	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	Ad1306
27	<i>Salmonella enterica</i>	<i>enterica</i>	Berta	CIP105682
41	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad689
42	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad1173
45	<i>Salmonella enterica</i>	<i>enterica</i>	Corvallis	CIP105342
50	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad529
53	<i>Salmonella enterica</i>	<i>enterica</i>	Emek	Ad333
54	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad477
55	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad926
63	<i>Salmonella enterica</i>	<i>enterica</i>	Guinea	29
91	<i>Salmonella enterica</i>	<i>enterica</i>	Minnesota	CIP105628
97	<i>Salmonella enterica</i>	<i>enterica</i>	Napoli	Ad928
102	<i>Salmonella enterica</i>	<i>enterica</i>	Ovakam	Ad1647
110	<i>Salmonella enterica</i>	<i>enterica</i>	Pomona	CIP105630
111	<i>Salmonella enterica</i>	<i>enterica</i>	Poona	CIP107125
112	<i>Salmonella enterica</i>	<i>enterica</i>	Regent	328
121	<i>Salmonella enterica</i>	<i>enterica</i>	Sternschanze	Ad500
122	<i>Salmonella enterica</i>	<i>enterica</i>	Strasbourg	CIP105632
135	<i>Salmonella enterica</i>	<i>enterica</i>	Urbana	Ad501
139	<i>Salmonella enterica</i>	<i>enterica</i>	Waycross	CIP105634
140	<i>Salmonella enterica</i>	<i>enterica</i>	Wayne	Ad502
144	<i>Salmonella enterica</i>	<i>houtenae</i>	43:z4,z32	Ad597
145	<i>Salmonella enterica</i>	<i>houtenae</i>	50:g,z51	Ad596
146	<i>Salmonella enterica</i>	<i>indica</i>	1,6,14,25:a:enx	Ad600
147	<i>Salmonella enterica</i>	<i>salamae</i>	42:b:enxz15	Ad593
148	<i>Salmonella enterica</i>	<i>salamae</i>	42:gt:-	Ad592
149	<i>Salmonella enterica</i>	<i>salamae</i>	9, G, m, t	Ad212
150	<i>Salmonella enterica</i>	<i>salamae</i>	S II 1,13,23:gmt:enx	Ad450

ASAP				
1	<i>Salmonella bongori</i>		48:z35	Ad598
2	<i>Salmonella bongori</i>		66:z35	Ad599
4	<i>Salmonella enterica</i>	<i>arizonae</i>	44:z4:z23:z32:-	CIP5522
5	<i>Salmonella enterica</i>	<i>arizonae</i>	50:z4,z23	CIP5526
6	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23	CIP5523
7	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23:-	CIP8230
8	<i>Salmonella enterica</i>	<i>arizonae</i>	/	CIP55.28
9	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 38:lv:z35	Ad594
10	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 38:lv:z53	Ad451
11	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 47:lv:z53	Ad478
12	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 50:i:z	Ad1091
13	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 59:z10:z57	4851
14	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:-:1,5,7	Ad1280
15	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:i:z53	Ad595
17	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 65:c:z	Ad1298
21	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	Ad1306
27	<i>Salmonella enterica</i>	<i>enterica</i>	Berta	CIP105682
40	<i>Salmonella enterica</i>	<i>enterica</i>	Carrau	CIP105619
41	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad689
42	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad1173
44	<i>Salmonella enterica</i>	<i>enterica</i>	Choleraesuis	ATCC 51741
45	<i>Salmonella enterica</i>	<i>enterica</i>	Corvallis	CIP105342
47	<i>Salmonella enterica</i>	<i>enterica</i>	Dakar	CIP105620
50	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad529
51	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad1336
55	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad926
59	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum biovar pullorum	Ad300
62	<i>Salmonella enterica</i>	<i>enterica</i>	Grumpensis	CIP105621
63	<i>Salmonella enterica</i>	<i>enterica</i>	Guinea	29
91	<i>Salmonella enterica</i>	<i>enterica</i>	Minnesota	CIP105628
97	<i>Salmonella enterica</i>	<i>enterica</i>	Napoli	Ad928
102	<i>Salmonella enterica</i>	<i>enterica</i>	Ovakam	Ad1647
111	<i>Salmonella enterica</i>	<i>enterica</i>	Poona	CIP107125
112	<i>Salmonella enterica</i>	<i>enterica</i>	Regent	328
121	<i>Salmonella enterica</i>	<i>enterica</i>	Sternschanze	Ad500
122	<i>Salmonella enterica</i>	<i>enterica</i>	Strasbourg	CIP105632
128	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	Ad1070
135	<i>Salmonella enterica</i>	<i>enterica</i>	Urbana	Ad501
139	<i>Salmonella enterica</i>	<i>enterica</i>	Waycross	CIP105634
140	<i>Salmonella enterica</i>	<i>enterica</i>	wayne	Ad502
144	<i>Salmonella enterica</i>	<i>houtenae</i>	43:z4,z32	Ad597
145	<i>Salmonella enterica</i>	<i>houtenae</i>	50:g,z51	Ad596
146	<i>Salmonella enterica</i>	<i>indica</i>	1,6,14,25:a:enx	Ad600
147	<i>Salmonella enterica</i>	<i>salamae</i>	42:b:enxz15	Ad593
148	<i>Salmonella enterica</i>	<i>salamae</i>	42:gt:-	Ad592
149	<i>Salmonella enterica</i>	<i>salamae</i>	9, G, m, t	Ad212
150	<i>Salmonella enterica</i>	<i>salamae</i>	S II 1,13,23:gmt:enx	Ad450

Appendix 10 - Exclusivity: raw data (Extension study realized by ADRIA Développement, 2014)

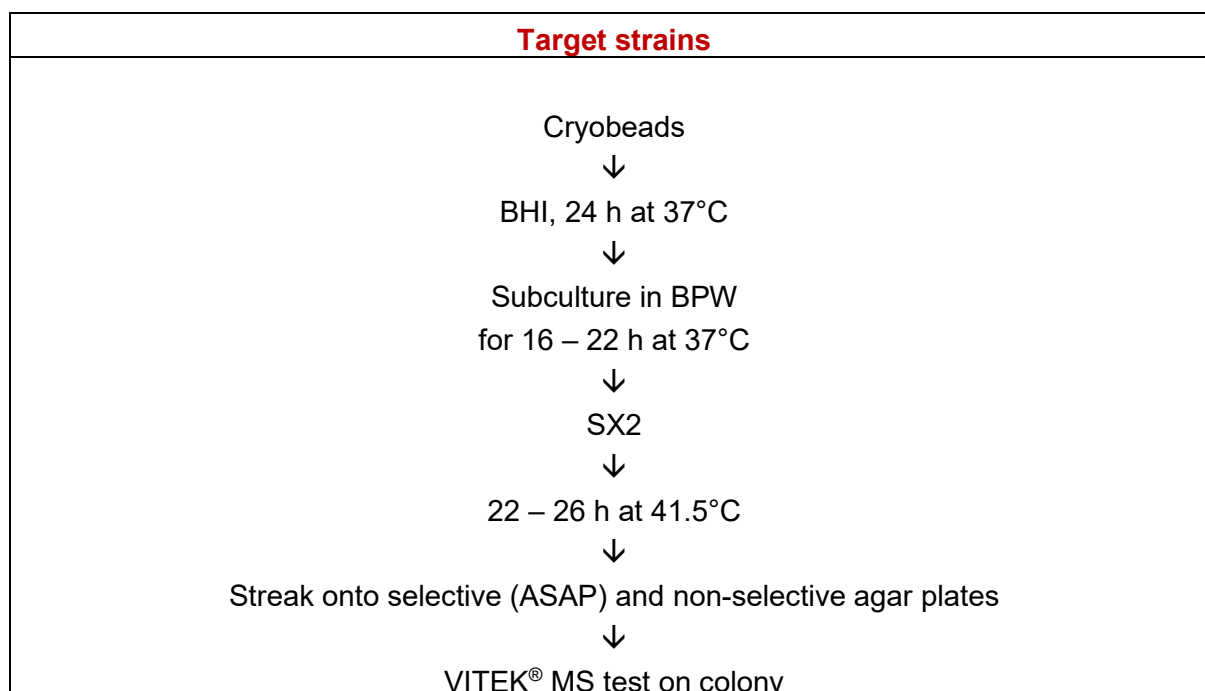
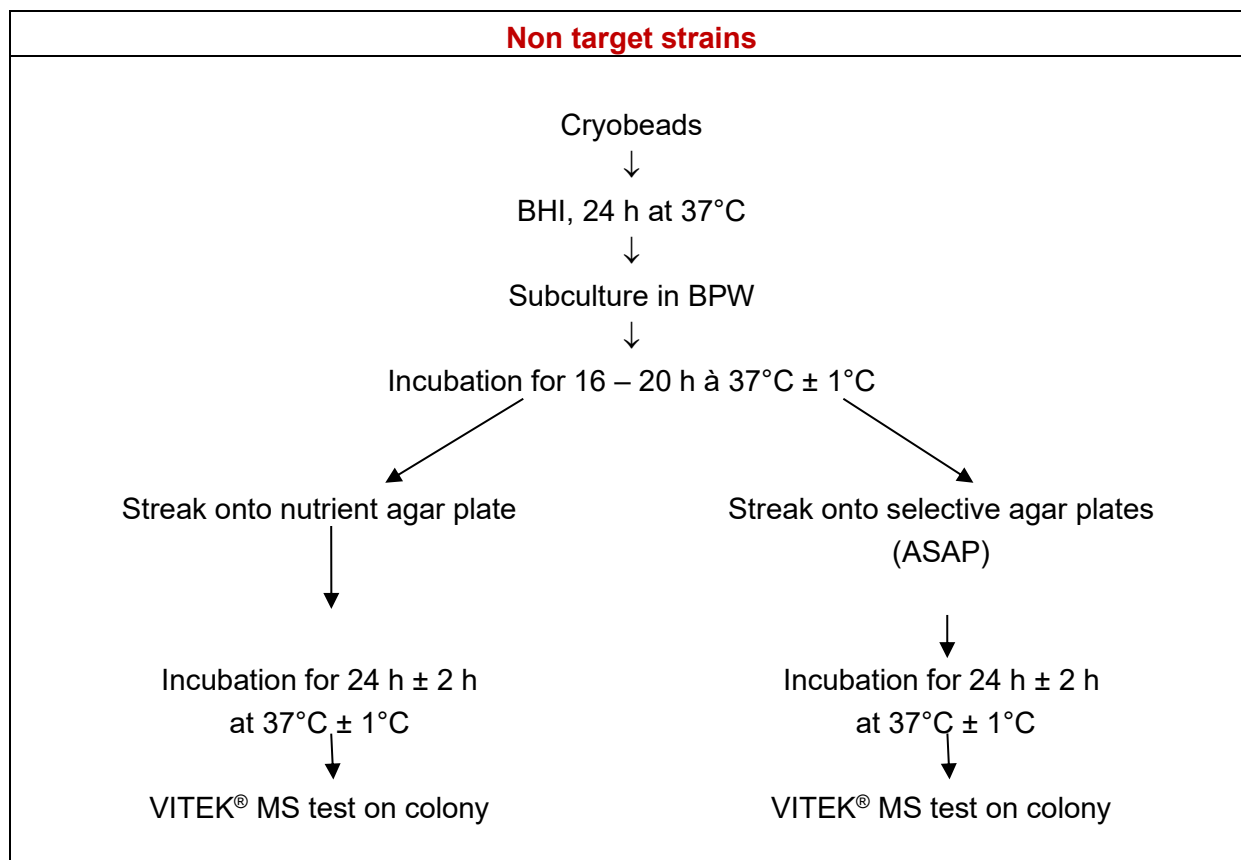
+d: doubtful results (1):weak agglutination (2): very weak agglutination auto: auto-agglutination auto d: doubtful auto-agglutination

EXCLUSIVITY - VIDAS Easy <i>Salmonella</i>														
	Strain				Growth in BPW 16-20h at 37°C	VIDAS Easy			TSA		ChromID <i>Salmonella</i>		ASAP	
	Strain	Reference	Origin			Result	RFV	VT	Growth	Latex	Growth	Latex	Growth	Latex
1	Acinetobacter	johnsonii	Ad1317	Surface (egg production unit)	+	-	95	0.02	st (+COS 28°C)	-	st	/	st	/
2	Aeromonas	hydrophila	Ad1570	Water	+	-	100	0.02	+	-	+	-	+	-
3	Aeromonas	punctata	Ad1517	Whole egg (liquid)	+	-	113	0.03	+	-	+	+d	+	+d
4	Aeromonas	salmonicida	Ad1319	Whole egg (liquid)	+	-	99	0.02	+	-	+	auto	+	+
5	Aeromonas	sobria	CIP 7433	Fish	+	-	101	0.02	Inoculation point	-	st	/	st	/
6	Buttiauxella	agrestis	Ad1320	Liquid egg (support)	+	-	97	0.02	+	-	Green	-	Green	-
7	Buttiauxella	noackiae	Ad1325	Surface (egg production unit)	+	-	94	0.02	+	+d	Green	-	Inoculation point green	-
8	Citrobacter	braakii	Ad833	Beef meat	+	-	128	0.03	+	+d	Green	-	Pale green	-
9	Citrobacter	diversus	140	Raw milk	+	-	144	0.04	+	+d	Green	-	White	-
10	Citrobacter	diversus	38	Food product	+	-	346	0.10	+	-	Green	-	Grey	-
11	Citrobacter	farmeri	Ad1116	Environment (egg production unit)	+	-	420	0.12	+	+	Green	+	Pale blue	+
12	Citrobacter	freundii	ATCC 43864	/	+	-	111	0.03	+	-	White	-	White	-
13	Citrobacter	freundii	Ad173	Chicken liver	+	-	133	0.03	+	-	Green	-	White	-
14	Citrobacter	freundii	Ad1326	Environment (egg production unit)	+	-	93	0.02	+	auto d	Green	-	White	-
15	Citrobacter	gillenii	Ad343		+	-	118	0.03	+	-	White	-	White	-
16	Citrobacter	hormaechei	Ad834	Beef meat	+	-	91	0.02	+	-	st	/	st	/
17	Citrobacter	koseri	71	Frozen vegetables	+	-	154	0.04	+	+d	Green	auto	White	-
18	Citrobacter	koseri	CIP82.94T	/	+	-	99	0.02	+	+d	Green	+	Blue	-
19	Citrobacter	youngae	Ad1372	Water	+	-	353	0.10	+	+d	White	-	White	auto
20	Comamonas	aquatica	Ad1543	Environment	+	-	99	0.02	+	+d	Small transparent	-	st	/
21	Cronobacter	dublinensis	DSM18705	Milk powder	+	-	91	0.02	+	auto	Blue	auto	Blue	+d
22	Cronobacter	lausannensis	DSM18706	/	+	-	119	0.03	+	+d	Blue	auto	Blue	+d
23	Cronobacter	malonaticus	DSM18702	Milk powder	+	-	115	0.03	+	-	Blue	-	Blue	-
24	Cronobacter	muytjensii	CIP103581	/	+	-	133	0.03	+	-	Blue	auto	Mauve, blue middle	-
25	Cronobacter	sakazakii	Ad1418	Infant formula	+	-	100	0.02	+	+d	Blue	-	Blue	-
26	Cronobacter	sakazakii	Ad1707	Environment (dairy production unit)	+	-	105	0.03	+	-	Blue	auto d	Blue violet agar	-
27	Cronobacter	turicensis	Ad1445	Infant formula	+	-	116	0.03	+	auto	Blue	auto	bleu	-
28	Edwardsiella	tarda	CIP78.61T	Faeces	+	-	114	0.03	+	-	Blue	-	Blue	+d
29	Enterobacter	aerogenes	CIP6086T	/	+	-	112	0.03	+	+	Blue	-	bleu	-
30	Enterobacter	aerogenes	Ad889	Feeding stuff	+	-	151	0.04	+	-	Blue	-	Blue	+d
31	Enterobacter	agglomerans	11	Hard cheese	+	-	179	0.05	+	-	Blue	-	White	-
32	Enterobacter	agglomerans	Ad877	/	+	-	132	0.03	+	-	Blue	-	Blue	-
33	Enterobacter	amnigenus	Ad1379	/	+	-	225	0.06	+	-	Blue	-	Blue	-
34	Enterobacter	amnigenus	A00C038	Poultry	+	-	111	0.03	+	-	Blue	-	Blue	-
35	Enterobacter	cloacae	10	Raw milk	+	-	118	0.03	+	-	Blue	-	Blue	-
36	Enterobacter	cloacae	48	Pastry	+	-	98	0.02	+	-	Blue	-	Blue	-
37	Enterobacter	cloacae	Ad1378	Sea water	+	-	104	0.03	+	-	Blue	-	Blue	-
38	Enterobacter	fergusonii	2876	Environment	+	-	108	0.03	+	-	White	-	White	-
39	Enterobacter	gergoviae	CIP76.1	/	+	-	106	0.03	+	auto	Blue	-	Blue	-
40	Enterobacter	helveticus	DSM18396	/	+	-	292	0.08	+	-	Blue	auto	Blue violet agar	-
41	Enterobacter	hormaechei	Ad990	Butter	+	-	97	0.02	+	-	Blue	-	Blue	-
42	Enterobacter	intermedius	88	Cooked poultry meat	+	-	105	0.03	+	-	Blue	-	st	/
43	Enterobacter	kobei	Ad342	Ham	+	-	98	0.02	+	-	Blue	-	Blue	-

EXCLUSIVITY - VIDAS Easy <i>Salmonella</i>														
	Strain				Growth in BPW 16-20h at 37°C	VIDAS Easy			TSA		ChromID <i>Salmonella</i>		ASAP	
	Strain	Reference	Origin			Result	RFV	VT	Growth	Latex	Growth	Latex	Growth	Latex
44	Enterobacter	kobei	Ad706	Milk powder	+	-	145	0.04	+	-	Blue	-	Blue	+(2)
45	Erwinia	carotovora	CIP82.83T	Potatoes	+	-	114	0.03	+	-	Blue	-	st	/
46	Escherichia	blattae	ATCC29907	/	+	-	98	0.02	+	-	White	-	White	-
47	Escherichia	coli	CIP54117	/	+	-	704	0.20	+	-	Transparent blue	-	White	-
48	Escherichia	coli	A00C070	Chicken	+	-	98	0.02	+	-	Transparent blue	-	White	-
49	Escherichia	coli	Ad1422	Infant formula	+	-	74	0.02	+	-	Pale green	-	White	-
50	Escherichia	fergusonii	Ad1381	Tap water	+	-	124	0.03	+	-	White	-	White	-
51	Escherichia	fergusonii	ATCC35469	/	+	-	376	0.10	+	-	Pale green	-	White	-
52	Escherichia	hermannii	Ad457	Spinach	+	-	177	0.05	+	-	White	-	Yellow	-
53	Escherichia	hermannii	Ad458	White egg	+	-	253	0.07	+	-	White	-	Yellow	-
54	Escherichia	hermannii	Ad460	Custard	+	-	209	0.06	+	-	White	-	Yellow	-
55	Escherichia	vulneris	127	Raw milk	+	-	102	0.02	+	-	Pale green	-	Yellow	-
56	Gluconobacter	cerinus	Ad374	Nutritive additives	+	-	99	0.02	+ µcolony	-	1 white colony	-	st	/
57	Hafnia	alvei	A00C067	Chicken	+	-	97	0.02	+	-	White	-	White	-
58	Hafnia	alvei	Ad1695	Shrimps	+	-	91	0.02	+	+	st	/	st	/
59	Klebsiella	oxytoca	Ad1509	Milk powder	+	-	108	0.03	+	-	Green	-	Green	-
60	Klebsiella	oxytoca	CIP79.32	/	+	-	98	0.02	+	-	Blue green	-	Green	-
61	Klebsiella	pneumoniae	92	Pastry with chocolate custard	+	-	102	0.02	+	-	Pale green	-	Green	-
62	Klebsiella	pneumoniae	CIP82.91T	/	+	-	100	0.02	+	-	Green	-	Green	-
63	Klebsiella	pneumoniae	Ad1369	Tap water	+	-	124	0.03	+	+	Green	-	Green	-
64	Kluyvera	ascorbata	CIP82.95T	/	+	-	66	0.01	+	-	Green	-	Green	-
65	Kluyvera	spp	Ad229	Fish	+	-	93	0.02	+	-	µcolony white	-	Green	-
66	Leclercia	adecarboxylata	Ad707	Milk powder	+	-	81	0.02	+	-	µcolony white	-	Green	-
67	Morganella	morganii	CIPA236	/	+	-	83	0.02	+	+	White	+	White	-
68	Myroides	odoratiminus	Ad1341	Whole egg (liquid)	+	-	91	0.02	Inoculation point	-	st	/	st	/
69	Pantoea	agglomerans	86	Frozen vegetables	+	-	458	0.13	+	-	Turquoise	-	Turquoise	-
70	Plesiomonas	shigelloïdes	Ad673	Fish	+	-	98	0.02	+	-	+	-	Pale pink	-
71	Proteus	mirabilis	Ad639	Mayonnaise	+	-	86	0.02	+	-	White	-	Yellow	-
72	Proteus	mirabilis	ATCC 29906	/	+	-	94	0.02	+	-	Inoculation point pink	-	Yellow	+
73	Proteus	vulgaris	Ad984	Cooked pork meat	+	-	85	0.02	+	-	Green	-	Green	-
74	Providencia	proteus	Ad341	Cooked pork meat	+	-	56	0.01	st (+30°C)	-	st	/	st	/
75	Providencia	rettgeri	112	White egg	+	-	66	0.01	+	-	White	-	Beige	-
76	Providencia	stuartii	46	Poultry	+	-	42	0.01	+	-	White	-	Beige	-
77	Providencia	stuartii	Ad1575	River water	+	-	77	0.02	+	-	White	-	Beige	-
78	Pseudomonas	aeruginosa	Ad1528	River water	+	-	97	0.02	+	-	Mauve	+d	st	/
79	Pseudomonas	fluorescens	Ad1246	Salmon	+	-	94	0.02	st (+25°C)	-	st	/	st	/
80	Pseudomonas	fragi	Ad1327	Whole egg (liquid)	+	-	96	0.02	st (+25°C)	-	st	/	st	/
81	Pseudomonas	putida	Ad1331	Whole egg (liquid)	+	-	93	0.02	st (+25°C)	-	st	/	st	/
82	Pseudomonas	veronii	Ad1588	Food industry environment	+	-	94	0.02	st (+25°C)	-	st	/	st	/
83	Psychrobacter	psychrophilus	Ad1343	Whole egg (liquid)	+	-	60	0.01	+	-	White	-	Beige	-
84	Ralstonia	mannitolilytica	Ad1059	Turkey	+	-	100	0.02	+	-	+ Small	-	st	/
85	Serratia	ficaria	113	Salad	+	-	92	0.02	+	-	Green	-	Green	-
86	Serratia	fonticola	Ad1696	Salmon	+	-	89	0.02	+	+	Green	-	Inoculation point green	+d
87	Serratia	fonticola	Ad1376	Water	+	-	95	0.02	+	-	Green	-	Green	-
88	Serratia	foutilica	102	Pork brain	+	-	100	0.02	+	+	Blue	+(1)	st	/
89	Serratia	liquefaciens	49	Pastry (Bûche de Noël)	+	-	95	0.02	+	-	Blue	-	Blue	-
90	Serratia	liquefaciens	81	Cooked ham	+	-	98	0.02	+	+(2)	Transparent blue	+	Inoculation point blue	-

	EXCLUSIVITY - VIDAS Easy <i>Salmonella</i>													
	Strain				Growth in BPW 16-20h at 37°C	VIDAS Easy			TSA		ChromID <i>Salmonella</i>		ASAP	
	Strain		Reference	Origin		Result	RFV	VT	Growth	Latex	Growth	Latex	Growth	Latex
91	Serratia	marcescens	Ad447	Raw milk	+	-	93	0.02	+	-	+ dark	-	+ blue middle	-
92	Serratia	proteamaculans	A00C056	Cooked ham	+	-	97	0.02	+	+(1)	Transparent µcolony	auto	st	/
93	Shigella	flexneri	CIP82.48T	/	+	-	92	0.02	+	-	White	-	White	-
94	Shigella	sonnei	CIP82.49T	/	+	-	128	0.03	+	-	Transparent	-	Transparent	-
95	Shigella	sp	Ad1367	Water	+	-	105	0.03	+	-	Transparent blue	-	White	-
96	Sphingobacterium	sp	Ad1324	Environment (Egg production unit)	+	-	91	0.02	st(+28°C)	-	st	/	st	/
97	Xanthomonas	maltophilia	Ad720	/	+	-	95	0.02	+	+	+ dry	auto	st	/
98	Yersinia	enterocolitica	Ad1028	Cured ham	+	-	80	0.02	+	-	Transparent blue	-	Blue	-
99	Yersinia	enterocolitica	A00C066	Chicken	+	-	97	0.02	+	-	Transparent blue	-	Blue	-
100	Yersinia	intermedia	33	Raw milk	+	-	95	0.02	+	-	Transparent blue	-	Blue	-

Appendix 11 - Protocol applied for the extension study
(Extension study realized by ADRIA Développement, 2015)



Appendix 12 - Inclusivity and exclusivity: raw data (Extension study for using the VITEK MS - ADRIA Développement, 2015)

INCLUSIVITY								
No	Strains					VIDAS Easy <i>Salmonella</i>		
	Genus/Species	Subspecies	Serotype	n°	Origin	BPW for 16h at 37°C - SX2 for 22h at 41.5°C		
						ASAP		TSA
						Colony	VITEK MS test 3.1.0	VITEK MS 3.1.0
1	<i>Salmonella bongori</i>		48:z35	Ad598	Environmental sample	- (white colony)	+	+
2	<i>Salmonella bongori</i>		66:z35	Ad599	Environmental turkey	- (white colony)	+	+
3	<i>Salmonella enterica</i>		Stourbridge	Ad2297	Raw milk	+	+	+
4	<i>Salmonella enterica</i>	<i>arizonae</i>		CIP55.28	Intestine	- (white colony)	+	+
5	<i>Salmonella enterica</i>	<i>arizonae</i>	44:z4:z23:z32:-	CIP5522		+	No result	+
6	<i>Salmonella enterica</i>	<i>arizonae</i>	50:z4,z23	CIP5526	Egg powder	- (white colony)	+	+
7	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23	CIP5523	Turkey	+	+	+
8	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23:-	CIP8230		+	+	+
9	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 38:lv:z35	Ad594	Frog thigh	+	+	+
10	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 38:lv:z53	Ad451	Ewe milk	+	+	+
11	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 47:lv:z53	Ad478	Clams	+	+	+
12	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 50:i:z	Ad1091	Raw ewe milk	+	+	No result
13	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 59:z10:z57	4851	Food product	- (white colony)	+	+
14	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:-:1,5,7	Ad1280	Raw ewe milk	+	+	+
15	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:i:z53	Ad595	Cheese	+	+	No result
16	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:k:1,5,7	Ad1300	Raw ewe milk	+	+	+
17	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 65:c:z	Ad1298	Environmental dairy	+	+	No result
18	<i>Salmonella enterica</i>	<i>enterica</i>	Aberdeen	CIP105618		+	+	+
19	<i>Salmonella enterica</i>	<i>enterica</i>	Abony	CIP8039		+	+	+
20	<i>Salmonella enterica</i>	<i>enterica</i>	Abortusequi			+	+	+
21	<i>Salmonella enterica</i>	<i>enterica</i>	Abortusovis			- (white colony)	+	+
22	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	A00V038	Food product	+	+	+
23	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	Ad1306	Environmental sample	+	+	+
24	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	Ad1483	Tiramisu	+	+	+
25	<i>Salmonella enterica</i>	<i>enterica</i>	Anatum	A00E007	Dust	+	+	+

INCLUSIVITY								
No	Strains					VIDAS Easy <i>Salmonella</i>		
	Genus/Species	Subspecies	Serotype	n°	Origin	BPW for 16h at 37°C - SX2 for 22h at 41.5°C		
						ASAP		TSA
						Colony	VITEK MS test 3.1.0	VITEK MS 3.1.0
26	<i>Salmonella enterica</i>	<i>enterica</i>	Anatum	Ad1451	Fish	+	+	+
27	<i>Salmonella enterica</i>	<i>enterica</i>	Bardo	569	Sausage	+	+	+
28	<i>Salmonella enterica</i>	<i>enterica</i>	Bareilly	Ad1687	Environmental chocolate	+	+	+
29	<i>Salmonella enterica</i>	<i>enterica</i>	Berta	CIP105682		+	+	+
30	<i>Salmonella enterica</i>	<i>enterica</i>	Blockley	Ad923	Hen	+	+	+
31	<i>Salmonella enterica</i>	<i>enterica</i>	Bovismorbificans	728	Gelatine	+	+	+
32	<i>Salmonella enterica</i>	<i>enterica</i>	Bovismorbificans	6629	Sausage	+	+	+
33	<i>Salmonella enterica</i>	<i>enterica</i>	Braenderup	Ad915	Hen meat	+	+	+
34	<i>Salmonella enterica</i>	<i>enterica</i>	Braenderup	Ad1661	Environmental chocolate	+	+	+
35	<i>Salmonella enterica</i>	<i>enterica</i>	Brandenburg	Ad351	Sea food product	+	+	+
36	<i>Salmonella enterica</i>	<i>enterica</i>	Brazzaville	CIP54141		+	+	+
37	<i>Salmonella enterica</i>	<i>enterica</i>	Bredeney	912	Sausage	+	+	+
38	<i>Salmonella enterica</i>	<i>enterica</i>	Bredeney	4873	Pâté	+	+	+
39	<i>Salmonella enterica</i>	<i>enterica</i>	Caracas			+	+	+
40	<i>Salmonella enterica</i>	<i>enterica</i>	Carrau	CIP105619		+	+	+
41	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad689	Protein	+	+	+
42	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad1173	Dairy product	+	+	+
43	<i>Salmonella enterica</i>	<i>enterica</i>	Chester	CIP103543		+	+	+
44	<i>Salmonella enterica</i>	<i>enterica</i>	Choleraesuis	ATCC 51741		+	+	+
45	<i>Salmonella enterica</i>	<i>enterica</i>	Corvallis	CIP105342		- (blue-green colony)	+	+
46	<i>Salmonella enterica</i>	<i>enterica</i>	Cremieu	230	Hare	+	+	+
47	<i>Salmonella enterica</i>	<i>enterica</i>	Cubana			+	+	+
48	<i>Salmonella enterica</i>	<i>enterica</i>	Dakar	CIP105620		+	+	+
49	<i>Salmonella enterica</i>	<i>enterica</i>	Derby	Ad1093	Fish	+	+	+
50	<i>Salmonella enterica</i>	<i>enterica</i>	Derby	Ad1337	Chicken leg	+	+	+
51	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad529	Beef meat	- (white colony)	+	+
52	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad1336	Raw milk cheese	- (white colony)	+	+

INCLUSIVITY								
No	Strains					VIDAS Easy <i>Salmonella</i>		
	Genus/Species	Subspecies	Serotype	n°	Origin	BPW for 16h at 37°C - SX2 for 22h at 41.5°C		
						ASAP		TSA
						Colony	VITEK MS test 3.1.0	VITEK MS 3.1.0
53	<i>Salmonella enterica</i>	<i>enterica</i>	Duisburg	42	Food sample	+	+	+
54	<i>Salmonella enterica</i>	<i>enterica</i>	Emek	Ad333		+	+	+
55	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad477	Hen meat	+	+	+
56	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad926	Veal meat product	+	+	+
57	<i>Salmonella enterica</i>	<i>enterica</i>	Essen	38	Food sample	+	+	+
58	<i>Salmonella enterica</i>	<i>enterica</i>	Falkensee	693	Sausage	+	+	+
59	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum biovar pullorum	Ad300	Poultry environmental sample	+	+	+
60	<i>Salmonella enterica</i>	<i>enterica</i>	Garoli	CIP54139		+	+	+
61	<i>Salmonella enterica</i>	<i>enterica</i>	Give	436	Ground beef	+	+	+
62	<i>Salmonella enterica</i>	<i>enterica</i>	Grumpensis	CIP105621		+	+	+
63	<i>Salmonella enterica</i>	<i>enterica</i>	Guinea	29		+	+	+
64	<i>Salmonella enterica</i>	<i>enterica</i>	Hadar	F106	Mussels	+	+	+
65	<i>Salmonella enterica</i>	<i>enterica</i>	Havana	Ad930	Hen	+	+	+
66	<i>Salmonella enterica</i>	<i>enterica</i>	Heidelberg	A00E005	Dust	+	+	+
67	<i>Salmonella enterica</i>	<i>enterica</i>	Hessarek	CIP54140		+	+	+
68	<i>Salmonella enterica</i>	<i>enterica</i>	Indiana	Ad174	White soft cheese	+	+	+
69	<i>Salmonella enterica</i>	<i>enterica</i>	Indiana	Ad1409	Marinated fish	+	+	+
70	<i>Salmonella enterica</i>	<i>enterica</i>	Infantis	F401B	Cheese	+	+	+
71	<i>Salmonella enterica</i>	<i>enterica</i>	Infantis	Ad1684	Dairy product	+	+	+
72	<i>Salmonella enterica</i>	<i>enterica</i>	Javiana			+	+	+
73	<i>Salmonella enterica</i>	<i>enterica</i>	Kedougou	Ad929	Chocolate pastry	+	+	+
74	<i>Salmonella enterica</i>	<i>enterica</i>	Kedougou	Ad1502	Feed sample	+	+	+
75	<i>Salmonella enterica</i>	<i>enterica</i>	Kentucky	CIP105623		+ (different aspects)	+	+
76	<i>Salmonella enterica</i>	<i>enterica</i>	Kottbus	1	Poultry environmental sample	+	+	+
77	<i>Salmonella enterica</i>	<i>enterica</i>	Lagos	173	Sausage	+	+	+
78	<i>Salmonella enterica</i>	<i>enterica</i>	Landau	Ad499		+	+	+
79	<i>Salmonella enterica</i>	<i>enterica</i>	Leipzig	CIP105624		+	+	+

INCLUSIVITY								
No	Strains					VIDAS Easy <i>Salmonella</i>		
	Genus/Species	Subspecies	Serotype	n°	Origin	BPW for 16h at 37°C - SX2 for 22h at 41.5°C		
						ASAP		TSA
						Colony	VITEK MS test 3.1.0	VITEK MS 3.1.0
80	<i>Salmonella enterica</i>	<i>enterica</i>	Lille	37	Food sample	+	+	+
81	<i>Salmonella enterica</i>	<i>enterica</i>	Livingstone	Ad1107	Dust	+	+	+
82	<i>Salmonella enterica</i>	<i>enterica</i>	London	A00P085	Spring roll	+	+	+
83	<i>Salmonella enterica</i>	<i>enterica</i>	London	326	Meat product	+	+	+
84	<i>Salmonella enterica</i>	<i>enterica</i>	Luciana	CIP105626	Clinical sample	+	+	+
85	<i>Salmonella enterica</i>	<i>enterica</i>	Manhattan	900	Dust	+	+	+
86	<i>Salmonella enterica</i>	<i>enterica</i>	Maracaibo	CIP54143		+	+	+
87	<i>Salmonella enterica</i>	<i>enterica</i>	Marseille	CIP105627		+	+	+
88	<i>Salmonella enterica</i>	<i>enterica</i>	Mbandaka	Ad914	Mayonnaise	+	+	+
89	<i>Salmonella enterica</i>	<i>enterica</i>	Meleagridis	505	Raw milk	+	+	+
90	<i>Salmonella enterica</i>	<i>enterica</i>	Mikawasima	CIP107220		+	+	+
91	<i>Salmonella enterica</i>	<i>enterica</i>	Minnesota	CIP105628		+	+	+
92	<i>Salmonella enterica</i>	<i>enterica</i>	Mkamba	Ad1544	Compost	+	+	+
93	<i>Salmonella enterica</i>	<i>enterica</i>	Montevideo	Ad912	Raw milk	+	+	+
94	<i>Salmonella enterica</i>	<i>enterica</i>	Muenchen	CIP106178		+	+	+
95	<i>Salmonella enterica</i>	<i>enterica</i>	Muenster	CIP107859		+	+	+
96	<i>Salmonella enterica</i>	<i>enterica</i>	Napoli	Ad928	Animal clinic	+	+	+
97	<i>Salmonella enterica</i>	<i>enterica</i>	Newport	540	Sausage	+	+	+
98	<i>Salmonella enterica</i>	<i>enterica</i>	Norwich	Ad1172	Dairy product	+	+	+
99	<i>Salmonella enterica</i>	<i>enterica</i>	Ohio	Ad1482	Raw milk	+	+	+
100	<i>Salmonella enterica</i>	<i>enterica</i>	Oranienburg	Ad 1724	Cereal	+	+	+
101	<i>Salmonella enterica</i>	<i>enterica</i>	Orion	27	Food sample	+ (pale)	+	+
102	<i>Salmonella enterica</i>	<i>enterica</i>	Ovakam	Ad1647	Compost	+	+	+
103	<i>Salmonella enterica</i>	<i>enterica</i>	Panama	882	Sausage	+	+	+
104	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi A	ATCC9150		+	+	+
105	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi A	ATCC11511		+	+	+
106	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi B	Ad301	Clinical sample	+	+	+

INCLUSIVITY								
No	Strains					VIDAS Easy <i>Salmonella</i>		
	Genus/Species	Subspecies	Serotype	n°	Origin	BPW for 16h at 37°C - SX2 for 22h at 41.5°C		
						ASAP		TSA
						Colony	VITEK MS test 3.1.0	VITEK MS 3.1.0
107	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi B var java	CIP56.26		+	+	+
108	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi C	ATCC13428		+ (very pale)	+	+
109	<i>Salmonella enterica</i>	<i>enterica</i>	Pomona	CIP105630		+	+	+
110	<i>Salmonella enterica</i>	<i>enterica</i>	Poona	CIP107125		+	+	+
111	<i>Salmonella enterica</i>	<i>enterica</i>	Putten			+	+	+
112	<i>Salmonella enterica</i>	<i>enterica</i>	Regent	328	Duck	+	+	+
113	<i>Salmonella enterica</i>	<i>enterica</i>	Rissen	39	Food sample	+	+	+
114	<i>Salmonella enterica</i>	<i>enterica</i>	Rubislaw			+	+	+
115	<i>Salmonella enterica</i>	<i>enterica</i>	Saintpaul	A00C002	Pheasant	+	+	+
116	<i>Salmonella enterica</i>	<i>enterica</i>	Salford	CIP104917		+	+	+
117	<i>Salmonella enterica</i>	<i>enterica</i>	Schwarzengrund			+	+	+
118	<i>Salmonella enterica</i>	<i>enterica</i>	Senftenberg	Ad355	Sea food product	+	+	+
119	<i>Salmonella enterica</i>	<i>enterica</i>	Senftenberg	Ad934	Ground turkey	+	+	+
120	<i>Salmonella enterica</i>	<i>enterica</i>	Stanley	CIP106163		+	+	+
121	<i>Salmonella enterica</i>	<i>enterica</i>	Stanley	Ad1688	Environmental chocolate	+	+	+
122	<i>Salmonella enterica</i>	<i>enterica</i>	Sternschanze	Ad500		+	+	+
123	<i>Salmonella enterica</i>	<i>enterica</i>	Strasbourg	CIP105632		- (blue colony)	+	+
124	<i>Salmonella enterica</i>	<i>enterica</i>	Tananarive	CIP54142		+	+	+
125	<i>Salmonella enterica</i>	<i>enterica</i>	Tennessee	A00E006	Dust	+	+	+
126	<i>Salmonella enterica</i>	<i>enterica</i>	Tennessee	Ad1171	Dairy product	+	+	+
127	<i>Salmonella enterica</i>	<i>enterica</i>	Thompson	AER 301	Poultry product	+	+	+
128	<i>Salmonella enterica</i>	<i>enterica</i>	Typhi	Ad302	Clinical sample	+	+	+
129	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	Ad1484	Egg product	+	+	+
130	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	Ad1603	Processed salmon product	+	+	+
131	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium SI 1,4,[5],12:- :- (variant immobile)	Ad1333	Tiramisu	+	+	+

INCLUSIVITY								
No	Strains					VIDAS Easy <i>Salmonella</i>		
	Genus/Species	Subspecies	Serotype	n°	Origin	BPW for 16h at 37°C - SX2 for 22h at 41.5°C		
						ASAP		TSA
						Colony	VITEK MS test 3.1.0	VITEK MS 3.1.0
132	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium SI 1,4,[5],12:-:1,2 (variant monophasique)	Ad1335	Hen	+	+	+
133	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium SI 1,4,[5],12:i:- (variant monophasique)	Ad1334	Processed pork meat	+	+	+
134	<i>Salmonella enterica</i>	<i>enterica</i>	Urbana	Ad501		+	+	+
135	<i>Salmonella enterica</i>	<i>enterica</i>	Veneziana	233	Food sample	+	+	+
136	<i>Salmonella enterica</i>	<i>enterica</i>	Virchow	F276	Curry	+	+	+
137	<i>Salmonella enterica</i>	<i>enterica</i>	Virchow	CIP105355		+	+	+
138	<i>Salmonella enterica</i>	<i>enterica</i>	Waycross	CIP105634	Pâté	+	+	+
139	<i>Salmonella enterica</i>	<i>enterica</i>	wayne	Ad502		+	+	+
140	<i>Salmonella enterica</i>	<i>enterica</i>	Weltevreden	Ad2336	Water	+	+	+
141	<i>Salmonella enterica</i>	<i>enterica</i>	Wien	CIP8122		+	+	+
142	<i>Salmonella enterica</i>	<i>enterica</i>	Worthington	3506		+	+	+
143	<i>Salmonella enterica</i>	<i>enterica</i>	Zanzibar	CIP107479		+	+	+
144	<i>Salmonella enterica</i>	<i>houtenae</i>	43:z4,z32	Ad597	Fish product	- (yellowish colony)	No result / +	No result / +
145	<i>Salmonella enterica</i>	<i>houtenae</i>	50:g,z51	Ad596	Dairy product	+	No result	No result
146	<i>Salmonella enterica</i>	<i>indica</i>	1,6,14,25:a:enx	Ad600		+ (pale)	+	+
147	<i>Salmonella enterica</i>	<i>salamae</i>	1,13,23:gmt:enx	Ad450	Raw ewe milk	+	+	+
148	<i>Salmonella enterica</i>	<i>salamae</i>	42:b:enxz15	Ad593	Bean	+	+	+
149	<i>Salmonella enterica</i>	<i>salamae</i>	42:gt:-	Ad592	Kangaroo meat	+ (pale)	+	+
150	<i>Salmonella enterica</i>	<i>salamae</i>	9,g, m, t	Ad212		+	+	+

EXCLUSIVITY							
No	Strain				VIDAS Easy <i>Salmonella</i>		
					BPW 16h / 37°C		
					ASAP		TSA
	Genus	Specis	N° strain	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
1	<i>Acinetobacter</i>	<i>johnsonii</i>	Ad1317	Whole liquid egg	St	/	-
2	<i>Aeromonas</i>	<i>hydrophila</i>	Ad1570	Water	- (light mauve)	-	-
3	<i>Aeromonas</i>	<i>punctata</i>	Ad1517	Whole liquid egg	- (small white pinkish colony)	-	-
4	<i>Aeromonas</i>	<i>salmonicida</i>	Ad1319	Whole liquid egg	- (pink colony)	-	-
5	<i>Aeromonas</i>	<i>sobria</i>	CIP 7433	Fish	St	/	No result
6	<i>Buttiauxella</i>	<i>agrestis</i>	Ad1320	Whole liquid egg	No growth in BPW Growth in BHI: - (blue colony)	-	-
7	<i>Buttiauxella</i>	<i>noackiae</i>	Ad1325	Whole liquid egg	St		-
8	<i>Citrobacter</i>	<i>braakii</i>	Ad833	Beef meat	- (white colony)	-	-
9	<i>Citrobacter</i>	<i>diversus</i>	140	Raw milk	- (yellowish colony)	No result	-
10	<i>Citrobacter</i>	<i>diversus</i>	38	Food product	- (grey blue colony)	-	-
11	<i>Citrobacter</i>	<i>farmeri</i>	Ad1116	Environmental sample	- (yellowish colony)	No result	No result
12	<i>Citrobacter</i>	<i>freundii</i>	ATCC 43864		- (white colony)	-	-
13	<i>Citrobacter</i>	<i>freundii</i>	Ad173	Chicken liver	- (white colony)	-	-
14	<i>Citrobacter</i>	<i>freundii</i>	Ad1326	Whole liquid egg	- (white colony)	-	-
15	<i>Citrobacter</i>	<i>gillenii</i>	Ad343		- (white colony)	No result	-
16	<i>Enterobacter</i>	<i>hormaechei</i>	Ad834	Beef meat	St	/	-
17	<i>Citrobacter</i>	<i>koseri</i>	71	Frozen vegetable	- (white colony)	-	-
18	<i>Citrobacter</i>	<i>koseri</i>	CIP82.94T		- (turquoise colony)	-	-
19	<i>Citrobacter</i>	<i>youngae</i>	Ad1372	Water	- (white colony)	-	-
20	<i>Comamonas</i>	<i>aquatica</i>	Ad1543	Environmental sample	St	-	-
21	<i>Cronobacter</i>	<i>dublinensis</i>	DSM18705	Milk powder	- (blue colony)	-	-
22	<i>Cronobacter</i>	<i>lausannensis</i>	DSM18706		- (different aspects)	-	-
23	<i>Cronobacter</i>	<i>malonaticus</i>	DSM18702	Milk powder	- (light blue colony)	-	-
24	<i>Cronobacter</i>	<i>muytjensii</i>	CIP103581		- (dark blue colony)	-	-
25	<i>Cronobacter</i>	<i>sakazakii</i>	Ad1418	Infant formula	- (dark blue colony)	-	-
26	<i>Cronobacter</i>	<i>sakazakii</i>	Ad1707	Environmental sample	- (different aspects)	-	-
27	<i>Cronobacter</i>	<i>turicensis</i>	Ad1445	Infant formula	- (blue colony)	No result	-
28	<i>Edwardsiella</i>	<i>tarda</i>	CIP78.61T	Faecum	St	/	-
29	<i>Enterobacter</i>	<i>aerogenes</i>	CIP6086T		- (light blue colony)	-	-

EXCLUSIVITY							
No	Strain				VIDAS Easy <i>Salmonella</i>		
					BPW 16h / 37°C		
					ASAP		TSA
	Genus	Specis	N° strain	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
30	<i>Enterobacter</i>	<i>aerogenes</i>	Ad889	Beef powder	- (light blue colony)	-	-
31	<i>Enterobacter</i>	<i>agglomerans</i>	11	Cheese	- (white colony)	-	-
32	<i>Enterobacter</i>	<i>agglomerans</i>	Ad877		- (blue colony)	-	-
33	<i>Enterobacter</i>	<i>amnigenus</i>	Ad1379		- (light blue colony)	-	-
34	<i>Enterobacter</i>	<i>amnigenus</i>	A00C038	Cockerel	- (blue colony)	No result	No result
35	<i>Enterobacter</i>	<i>cloacae</i>	10	Raw milk	- (blue colony)	-	-
36	<i>Enterobacter</i>	<i>cloacae</i>	48	Pastries	- (blue colony)	-	-
37	<i>Enterobacter</i>	<i>cloacae</i>	Ad1378	Beach water	- (blue colony)	-	-
38	<i>Enterobacter</i>	<i>fergusonii</i>	2876	Environmental sample	- (white colony)	-	-
39	<i>Enterobacter</i>	<i>gergoviae</i>	CIP76.1		- (blue colony)	-	-
40	<i>Enterobacter</i>	<i>helveticus</i>	DSM18396		- (dark blue colony)	-	-
41	<i>Enterobacter</i>	<i>hormaechei</i>	Ad990	Butter	- (light blue colony)	-	-
42	<i>Enterobacter</i>	<i>intermedius</i>	88	Gizzards	St	/	-
101	<i>Enterobacter</i>	<i>intermedius</i>	60	Flat beans	- (blue colony)	-	-
43	<i>Enterobacter</i>	<i>kobei</i>	Ad342	Ham	- (blue colony)	No result	No result
44	<i>Enterobacter</i>	<i>kobei</i>	Ad706	Milk powder	- (blue colony)	No result	No result
45	<i>Erwinia</i>	<i>carotovora</i>	CIP82.83T	Potatoes	St	/	-
102	<i>Erwinia</i>	<i>carotovora</i>	103762	/	St	/	-
46	<i>Escherichia</i>	<i>blattae</i>	ATCC29907		- (white colony)	No result	No result
47	<i>Escherichia</i>	<i>coli</i>	CIP54117		- (white colony)	-	-
48	<i>Escherichia</i>	<i>coli</i>	A00C070	Chicken leg	- (white colony)	-	-
49	<i>Escherichia</i>	<i>coli</i>	Ad1422	Infant formula	- (white colony)	-	-
50	<i>Escherichia</i>	<i>fergusonii</i>	Ad1381	Water	- (white colony)	No result	-
51	<i>Escherichia</i>	<i>fergusonii</i>	ATCC35469		- (white colony)	-	-
52	<i>Escherichia</i>	<i>hermannii</i>	Ad457	Spinach	- (yellowish colony)	-	-
53	<i>Escherichia</i>	<i>hermannii</i>	Ad458	White liquid egg	- (yellowish colony)	-	-
54	<i>Escherichia</i>	<i>hermannii</i>	Ad460	Custard	- (yellowish colony)	-	-
55	<i>Escherichia</i>	<i>vulneris</i>	127	Raw milk	- (yellowish colony)	-	-
56	<i>Gluconobacter</i>	<i>cerinus</i>	Ad374	Food complement	St	/	No result

EXCLUSIVITY							
No	Strain				VIDAS Easy <i>Salmonella</i>		
					BPW 16h / 37°C		
					ASAP		TSA
	Genus	Specis	N° strain	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
57	<i>Hafnia</i>	<i>alvei</i>	A00C067	Cockerel	- (white colony)	-	-
58	<i>Hafnia</i>	<i>alvei</i>	Ad1695	Prawn	St	/	-
59	<i>Klebsiella</i>	<i>oxytoca</i>	Ad1509	Milk powder	- (blue colony)	-	-
60	<i>Klebsiella</i>	<i>oxytoca</i>	CIP79.32		- (blue colony)	-	-
61	<i>Klebsiella</i>	<i>pneumoniae</i>	92	Pastries	- (blue colony)	-	-
62	<i>Klebsiella</i>	<i>pneumoniae</i>	CIP82.91T		- (blue colony)	-	-
63	<i>Klebsiella</i>	<i>pneumoniae</i>	Ad1369	Water	- (blue colony)	-	-
64	<i>Kluyvera</i>	<i>ascorbata</i>	CIP82.95T		- (blue colony)	-	-
65	<i>Kluyvera</i>	<i>spp</i>	Ad229	Fish	- (blue colony)	-	-
66	<i>Leclercia</i>	<i>adecarboxylata</i>	Ad707	Milk powder	- (blue colony)	-	-
67	<i>Morganella</i>	<i>morganii</i>	CIPA236		- (white colony)	-	-
68	<i>Myroides</i>	<i>odoratimimus</i>	Ad1341	Whole liquid egg	St	/	-
69	<i>Pantoea</i>	<i>agglomerans</i>	86	Macedoine	No growth in BPW Growth in BHI: - (blue colony)	-	-
70	<i>Plesiomonas</i>	<i>shigelloïdes</i>	Ad673	Fish	No growth in BPW Growth in BHI: - (pinkish colony)	-	-
71	<i>Proteus</i>	<i>mirabilis</i>	Ad639	Mayonnaise	- (yellowish colony)	-	-
72	<i>Proteus</i>	<i>mirabilis</i>	ATCC 29906		- (yellowish colony)	-	-
73	<i>Proteus</i>	<i>vulgaris</i>	Ad984	Ready to re heat beef meat	- (blue green colony)	-	-
74	<i>Providencia</i>	<i>proteus</i>	Ad341		St	/	No result
75	<i>Providencia</i>	<i>rettgeri</i>	112	White liquid egg	- (yellowish colony)	-	-
76	<i>Providencia</i>	<i>stuartii</i>	46	Turkey thigh	- (yellowish colony)	-	-
77	<i>Providencia</i>	<i>stuartii</i>	Ad1575	River water	- (white colony)	-	-
78	<i>Pseudomonas</i>	<i>aeruginosa</i>	Ad1528	River water	St	/	-
79	<i>Pseudomonas</i>	<i>fluorescens</i>	Ad1246	Salmon	St	/	-
80	<i>Pseudomonas</i>	<i>fragi</i>	Ad1327	Whole liquid egg	St	/	-
81	<i>Pseudomonas</i>	<i>putida</i>	Ad1331	Whole liquid egg	St	/	-
82	<i>Pseudomonas</i>	<i>veronii</i>	Ad1588	Environmental sample	St	/	No result
83	<i>Psychrobacter</i>	<i>psychrophilus</i>	Ad1343	Whole liquid egg	St	/	No result
84	<i>Ralstonia</i>	<i>mannitolilytica</i>	Ad1059	Turkey skin	St	/	-

EXCLUSIVITY							
No	Strain				VIDAS Easy <i>Salmonella</i>		
					BPW 16h / 37°C		
					ASAP		TSA
	Genus	Specis	N° strain	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
85	<i>Serratia</i>	<i>ficaria</i>	113	Salad	- (blue colony)	-	-
86	<i>Serratia</i>	<i>fonticola</i>	Ad1696	Salmon	- (blue colony)	-	-
87	<i>Serratia</i>	<i>fonticola</i>	Ad1376	Water	- (blue colony)	No result	-
88	<i>Serratia</i>	<i>fonticola</i>	102	Pigs 'brains	St	/	-
89	<i>Serratia</i>	<i>liquefaciens</i>	49	Pastries	- (blue colony)	-	-
90	<i>Serratia</i>	<i>liquefaciens</i>	81	Ham	- (white colony)	No result	No result
91	<i>Serratia</i>	<i>marcescens</i>	Ad447	Raw milk	+	-	-
103	<i>Serratia</i>	<i>marcescens</i>	Ad454	Raw milk	- (blue colony)	-	-
104	<i>Serratia</i>	<i>marcescens</i>	Ad455	Raw milk	- (mauve colony)	-	-
93	<i>Shigella</i>	<i>flexneri</i>	CIP82.48T		- (white colony)	-	-
94	<i>Shigella</i>	<i>sonnei</i>	CIP82.49T		- (white colony)	-	-
95	<i>Shigella</i>	<i>sp</i>	Ad1367	Water	- (white colony)	-	-
96	<i>Sphingobacterium</i>	<i>sp</i>	Ad1324	Whole liquid egg	St	/	No result
97	<i>Xanthomonas</i>	<i>maltophilia</i>	Ad720		St	/	-
105	<i>Xanthomonas</i>	<i>maltophilia</i>	60.77T	Clinical	- (blue colony)	-	-
106	<i>Xanthomonas</i>	<i>maltophilia</i>	11.2	Vegetable	- (green blue colony)	-	-
98	<i>Yersinia</i>	<i>enterocolitica</i>	Ad1028	Speck	- (blue colony)	-	-
99	<i>Yersinia</i>	<i>enterocolitica</i>	A00C066	Cockerel	- (blue colony)	-	-
100	<i>Yersinia</i>	<i>intermedia</i>	33	Raw milk	- (blue colony)	-	-