

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the EN ISO 16140-2

RAPID'Salmonella method

(Certificate number: BRD 07/11 – 12/05)

**for *Salmonella* detection in human food, pet food and animal feed,
cocoa and chocolates and environmental samples**

Qualitative method

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This report consists of 201 pages, including 13 appendices.

Only copies including the totality of this report are authorised.

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

Version 0
January 26, 2026



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LIST OF ABBREVIATIONS

Method & protocol

CFU	Colony Forming Units
ILS	Interlaboratory Study
MCS	Method Comparison Study
NDFM	Non-Fat Dry Milk
RLOD	Relative Level of Detection
RSLM	RAPID [®] <i>Salmonella</i>
RT	Relative Trueness
RTC	Ready to cook
RTE	Ready to eat
RTRH	Ready to reheat
SE	Relative Sensitivity
SP	Relative Specificity

Interpretation

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

Raw data – initial study and extensions performed by ADRIA

-	No typical colonies but presence of background microflora
A	Absence of <i>Salmonella</i> spp.
-A	No typical colonies but presence of high level of background microflora
-B	No typical colonies but presence of medium level of background microflora
-C	No typical colonies but presence of low level of background microflora
P	Presence of <i>Salmonella</i> spp.
(x)	Number of colonies in the plate
1/2	50% level of target analyte
d	Doubtful result
NC	Non-characteristic colony
NI	No identification
ni	Not isolated colony
m	Minority level of target analyte
M	Majority level of target analyte
O	Oxidase test
p	Pure culture level of target analyte
st	Plate without any colony
w	Weak reaction
Bold typing	Artificially inoculated samples

Raw data – Extension study 2025 (performed by Microsept)**Bacterial burden:**

Ø	No culture
L	Low
M	Moderate
H	High
/	Not realized

Distribution of flora:

A	Pure culture of suspect colonies
B	Mixture with a majority of suspect colonies
C	Mixture with a minority of suspect colonies
D	Mixture with rare suspect colonies
E	Absence of suspect colonies
(x)	x colonies characteristic of target if $x \leq 5$

Quality Assurance documents related to this study can be consulted upon request from **BIO-RAD**.

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

Validation protocols	- ISO 16140-1:2016: Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> - ISO 16140-2:2016 & ISO 16140-2/A1:2024: Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - AFNOR technical rules (Revision 12)
Reference method [♦]	- ISO 6579-1:2017 - 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/A1:2020: 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	RAPID'Salmonella (short protocol and double step enrichment protocol)
Scope	<u>Double step enrichment protocol:</u> ☒ Dairy products (<i>excluding raw milk</i>) <u>Short protocol:</u> ☒ Broad range of food (up to 25 g) ☒ Milk powders including infant formula (with and without probiotics), and related dehydrated dairy ingredients (up to 375 g) ☒ Infant formula and infant cereals with or without probiotics including ingredients (up to 375 g) ☒ Pet food and animal feed products (up to 25 g) ☒ Environmental samples ☒ Pet food and animal feed (up to 375 g) ☒ Cocoa and chocolate products (up to 375g)
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 initial validation was obtained on 9th of December 2005 (Certificate number BRD 07/11 – 12/05) for all food products using the double step enrichment protocol. The different validations are listed in the table below:

Date	Validation	Reference method	Validation standard	Conducted by
December 2005	Initial validation for the double step enrichment protocol for a broad range of food products	ISO 6579:2002	ISO 16140:2003	ADRIA
July 2009	Extension for: - A modification in the aspect of the RAPID' <i>Salmonella</i> agar which is now opaque, - A simplification in the confirmation protocol, - A simplification in the enrichment protocol to move to a short protocol (food and pet food and animal feed)	ISO 6579:2002	ISO 16140:2003	ADRIA
September 2009	Renewal study	ISO 6579:2002	ISO 16140:2003	ADRIA
May 2010	Extension for environmental samples using the RAPID' <i>Salmonella</i> short protocol	ISO 6579:2002	ISO 16140:2003	ADRIA
February 2011	Inclusivity testing on 5 <i>Salmonella</i> Dublin and 2 <i>Salmonella</i> bongori in order to check that the strains with low esterase activity are detected with the RAPID' <i>Salmonella</i> method.	/	ISO 16140:2003	ADRIA
October 2012	Extension for using new latex tests (<i>Salmonella</i> Confirm Latex test and Oxoid <i>Salmonella</i> Latex) for confirmation	/	ISO 16140:2003	ADRIA
November 2013	Renewal study	ISO 6579:2002	ISO 16140:2003	ADRIA
July 2015	Extension for milk powders including infant formula with and without probiotics, and related dehydrated dairy ingredients (up to 375 g test portion size).	ISO 6579:2002	ISO 16140:2003	ADRIA
March 2018	Renewal study for: - The double step enrichment protocol for dairy products (excluding raw milk) only. - The short protocol for all food products, feed and environmental samples. Extension for storage of RAPID' <i>Salmonella</i> plates for 72 h at 5°C ± 3°C before reading.	ISO 6579-1:2017	ISO 16140-2:2016	ADRIA

Date	Validation	Reference method	Validation standard	Conducted by
	Extension for using the Biotyper from Bruker for the confirmation of the typical colonies isolated on RAPID' <i>Salmonella</i> plates or after purification step on a non-selective agar plate.			
October 2020	Extension for a new category analyzed with a new protocol: Infant formula and infant cereals with or without probiotics including ingredients (up to 375 g test portion size)	ISO 6579-1:2017 ISO 6579-1/A1:2020	ISO 16140-2:2016	ADRIA
October 2021	Renewal study	ISO 6579-1:2017 ISO 6579-1/A1:2020	ISO 16140-2:2016	ADRIA
February 2023	Extension for pet food and animal feed (up to 375 g test portion size)	ISO 6579-1:2017 ISO 6579-1/A1:2020	ISO 16140-2:2016	ADRIA
July 2025	Extension for cocoa and chocolate products (up to 375 g test portion size)	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016 & ISO 16140-2/A1:2024	Microsept
October 2025	Renewal with an update of the interpretation according to ISO 16140-2/A1:2024	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016 & ISO 16140-2/A1:2024	ADRIA

This report contains all the results, initial validation and extensions, performed by an expert laboratory (ADRIA or Microsept).

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

RAPID' *Salmonella* agar allows the presumptive identification of *Salmonella* spp. by detecting C8-esterase activity. Simultaneous screening of β -glucosidase activity permits the differentiation of *Salmonella* colonies from those of other enterobacteria.

After incubation, *Salmonella* appears as readily identifiable typical magenta colonies whereas non-*Salmonella* grow as blue or non-coloured colonies.

RAPID' *Salmonella* agar permits detection of motile and non-motile *Salmonella*, as well as lactose-positive *Salmonella*, *Salmonella* Typhi and *Salmonella* Paratyphi.

2.1.2 Protocol

Five protocols are available depending on the tested categories (See Table 1).

Table 1 - Protocols

Protocol	Categories	Enrichment step
1 (double step enrichment protocol)	Dairy products (<i>excluding raw milk</i>)	25 g + 225 ml BPW 16 - 20 h at 37°C ± 1°C Subculture in RVS broth for 6 h to 26 h at 41.5°C ± 1°C
2	All food products, pet food and animal feed Production environmental samples (25 g test portion or sample device)	25 g + 225 ml BPW + supplement 16 - 22 h at 41.5°C ± 1°C
3	Milk powders including infant formula (with and without probiotics), and related dehydrated dairy ingredients (up to 375 g)	375 g + 3375 ml pre-warmed BPW (double strength BPW for infant formula with probiotics) d 1/10 20 - 24 h at 37°C ± 1°C
4	Infant formula and infant cereals with or without probiotics including ingredients (up to 375 g)	375 g + 1125 pre-warmed BPW (37°C) + PIF supplement d 1/4 18-24 h at 37°C ± 1°C. Addition of α-amylase for infant cereals (0.1 g/L)
5	Pet food and animal feed (up to 375 g)	375 g + 1875 ml (d 1/6) pre-warmed (37°C) BPW + RSLM Supplement for 18 - 24 h at 37.0°C ± 1°C.
6	Cocoa and chocolate products (up to 375 g)	375 g + 3375 ml (d 1/10) pre-warmed (41.5°C) BPW 18 - 24 h at 41.5°C ± 1°C.

After enrichment step, 10 µl of the enrichment broth is streaked onto RAPID[®] *Salmonella* agar incubated for 24 h ± 2 h at 37°C ± 1°C. The typical colonies are confirmed using one of the following protocols:

- The conventional tests described in the reference method
- Latex test on an isolated colony without purification step using the *Salmonella* latex (3556710) or *Salmonella* Confirm Latex (3556711) or *Salmonella* Latex (Thermo Fisher Scientific DR1108A)
- PCR from an isolated colony using the iQ-Check *Salmonella* method
- Oxidase, OMNI-O and ONPG tests
- The Maldi-Biotyper from Bruker.

During the extension on cocoa and chocolate products, a new confirmation procedure was tested: PCR from an isolated colony using the EZ-Check *Salmonella* method.

It is possible to store the enrichment broth for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$ before streaking onto RAPID[®] *Salmonella* plates for the short protocols (protocols 2, 3, 4 and 6) and the plates for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$ before reading.

The workflows of the method are given in Appendix A.

2.1.3 Restrictions

Raw milk is excluded from the scope of the double step enrichment protocol.

2.2 Reference method♦

The reference methods correspond to:

- 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/A1:2020: 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.

For the evaluation of protocols 1, 2, and 6, 25 g test portion was used for the reference method. For protocols 3, 4 and 6, 375 g test portion size was applied. The use of this larger test portion was authorized by the technical committee, based on evidence demonstrating the performance of the method with increased sample sizes for these categories of matrices, in accordance with ISO 16140-4/A1.

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

2.3 Study design

The study design depends on the protocol tested. Protocols 1 and 3 were tested as a **paired study design** and protocols 2, 4, 5 and 6 as an **unpaired study design**.

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

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method comparison study

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

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

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

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

Combining all the categories, 899 samples were tested providing 380 or 381 positive and 443 or 442 negative results for all categories with protocol 1 with 6 h incubation time of the RVS or with protocol 1 with 22h incubation time of the RVS respectively. The distribution per tested category, type and protocol is given in Table 2.

Table 2 – Distribution per tested category and type

Protocol		Category		Type		Positive samples	Negative samples	Total
Double step enrichment protocol	Protocol 1 PAIRED	9	Dairy products (excluding raw milk) 6h (up to 25 g)	a	Raw milk cheese	13	13	26
				b	Milk powder	10	14	24
				c	Pasteurized dairy products	8	12	20
				Total		31	39	70
			Dairy products (excluding raw milk) 22h (up to 25 g)	a	Raw milk cheese	13	13	26
				b	Milk powder	10	14	24
				c	Pasteurized dairy products	9	11	20
				Total		32	38	70
Short protocols	Protocol 2 UNPAIRED	1	Ready to eat and ready to reheat (up to 25 g)	a	RTE	12	10	22
				b	RTRH	13	13	26
				c	Marinated, smoked	7	16	23
				Total		32	39	71
		2	Meat products (up to 25 g)	a	Raw meat products (raw, frozen, seasoned)	12	16	28
				b	Poultry meat	11	13	24
				c	Raw delicatessen	9	16	25
				Total		32	45	77
		3	Dairy products (up to 25 g)	a	Raw milk	9	17	26
				b	Raw milk cheeses	14	13	27
				c	Heat treated products	11	14	25
				Total		34	44	78
		4	Egg products (up to 25g)	a	Liquid egg products	10	10	20
				b	Egg powders	8	16	24
				c	Egg based products	16	10	26
				Total		34	36	70
		5	Seafood and vegetables (up to 25 g)	a	Seafood	11	11	22
				b	Raw	12	12	24
				c	RTRH, RTC	10	10	20
				Total		33	33	66
		6	Feed products (up to 25 g)	a	High moisture finished products	19	15	34
				b	Low moisture finished products	7	16	23
				c	Raw material	8	17	25
				Total		34	48	82
		7	Environmental samples (up to 25 g or sample device)	a	Water	9	11	20
				b	Dust and residues	8	12	20
				c	Surfaces	38	40	78
				Total		55	63	118
	Protocol 3 PAIRED	8	Milk powders (up to 375 g)	a	Infant formula with probiotics	10	11	21
				b	Milk powders and infant formula without probiotics	11	14	25
				c	Milk powder ingredients	11	10	21
				Total		32	35	67
	Protocol 4 UNPAIRED	10	Infant formula and infant cereals with and without probiotics and ingredients (up to 375 g)	a	Infant formula and infant cereals without probiotics	10	10	20
				b	Infant formula and infant cereals with probiotics	9	13	22
				c	Ingredients (Maltodextrin, NFDM, whey...)	13	7	20
				Total		32	30	62
	Protocol 5 UNPAIRED	11	Pet food and animal feed (up to 375 g)	a	Raw material	13	8	21
				b	Feed	9	12	21
				c	Pet food	9	11	20
				Total		31	31	62

Protocol		Category		Type		Positive samples	Negative samples	Total
	Protocol 6 UNPAIRED	12	Cocoa and chocolate products ¹ (up to 375g)	a	Raw materials	12	10	22
b				Cocoa powder	10	10	20	
c				Finished products	16	14	30	
Total				38	34	72		
All categories, paired and unpaired with protocol 1 at 6h						418	477	895
All categories, paired and unpaired with protocol 1 at 22h						419	476	895

¹ Analysis carried out by Microsept

3.1.1.2 Artificial contamination of samples

Naturally contaminated products were preferentially analysed, but artificial contamination was also carried out using the following protocols

- **Spiking** with injured cells (heat treatment),
- **Seeding** by direct inoculations of low moisture products using lyophilized strains, followed by storage for 2 weeks at ambient temperature before analysis or inoculation by bacteria suspensions and storage for 48-72 h at 3°C ± 2°C.

The injury efficiency was evaluated by comparing enumeration results onto selective and non-selective agars. The artificial contaminations are presented in **Appendix 3**.

Combining all the categories, 45 samples were artificially contaminated using 114 different strains; 4 by cross contamination, 335 gave a positive result.

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

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

Categories		Naturally contaminated	Artificially contaminated						Total
			Spiking protocol			Seeding protocol		Cross contamination	
			≤ 5 CFU	5 < x ≤ 10 CFU	>10 CFU	≤ 3 CFU	3 < x ≤ 10 CFU		
1 to 9	Broad range, feed, environment (up to 25 g) and milk powder (up to 375 g)	80	121	56	7	35	16	3	318
10	Infant formula and infant cereals with and without probiotics and ingredients (up to 375 g)	0	0	0	0	32	0	0	32
11	Pet food and animal feed (up to 375 g)	4	4	0	0	17	6	0	31
12	Cocoa and chocolate Products ¹ (up to 375 g)	0	38	0	0	0	0	0	38
All	Number of samples	84	163	56	7	84	22	3	419
	%	20%	39%	13%	2%	20%	5%	1%	100%

¹ Analysis carried out by Microsept

Combining all the categories, 20 % of the samples were naturally contaminated.

3.1.1.3 Protocols applied during the validation study

> **Enrichment broth incubation time**

The minimum incubation time was applied for each protocol:

Protocol	Enrichment time and temperature
Protocol 1	BPW: 16 h at 37°C RVS: 6 and 24 h at 41.5°C
Protocol 2	16 h at 41.5°C
Protocol 3	20 h at 37°C
Protocol 4	18 h at 37°C
Protocol 5	18 h at 37°C
Protocol 6	18 h at 41.5°C

> **RAPID[®]Salmonella incubation time**

The plates were incubated for 22 h at 37°C.

> **Confirmation protocols**

The typical colonies were confirmed by the following tests:

Protocol	Tests applied during the study
Protocol 1	Tests of the ISO method (biochemical galleries and serological tests) Oxidase Omni-O
Protocol 2	Tests of the ISO method (biochemical galleries and serological tests) <i>Salmonella</i> Confirm Latex (3556711)
Protocol 3	Tests of the ISO method (biochemical galleries and serological tests) <i>Salmonella</i> Confirm Latex (3556711)
Protocol 4	Tests of the ISO method (biochemical galleries and serological tests) <i>Salmonella</i> Confirm Latex (3556711) iQ-Check <i>salmonella</i> II
Protocol 5	Tests of the ISO method (biochemical galleries and serological tests) Latex <i>Salmonella</i> Thermo Fisher Scientific DR1108A
Protocol 6	Tests of the ISO method (biochemical galleries and serological tests) PCR on isolated colony with EZ-Check <i>Salmonella</i> method

For the study performed for protocol 5 (pet food and animal feed), in few cases, typical colonies were visible on the plate but were impossible to isolate; they were tested by the iQ-Check *Salmonella*.

For protocols 2, 3, 4, 5 and 6, on the negative samples, a subculture of the enrichment broth was performed in RVS and MKTTN in order to have the same incubation time as the reference method before streaking onto RAPID' *Salmonella* plates as requested in the ISO 16140-2 (2016).

> **Enrichment broth storage 72 h at 5°C ± 3°C**

The enrichment broths from positive and discordant samples were stored for 72 h at 5°C ± 3°C and tested again for protocols 2, 3, 4, 5 and 6.

> **RAPID' *Salmonella* plates storage for 72 h at 5°C ± 3°C**

All the plates from positive and negative samples were stored for 72 h at 5°C ± 3°C and read again. The confirmations steps were also applied after storage (API20E, Latex tests and PCR tests). This was tested for studies performed in 2015, 2017, 2020 and 2025.

> **Lactic flora enumeration**

For products with probiotics, lactic bacteria enumeration was carried out using MRS pH 5.7 incubated in anaerobic conditions for 72 h at 30°C ± 1°C, according to ISO 15214.

3.1.1.4 Test results

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

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

Protocol			Category	PA	PA _{FP(alt)}	NA	NA _{FN(alt)}	PD	ND	ND _{FN(alt)}	PD _{FP(alt)}	TND	TNA
Double step	Protocol 1 PAIRED	9	Dairy products (excluding raw milk) 6h (up to 25 g)	27	0	39	0	1	3	0	0	3	39
			Dairy products (excluding raw milk) 22h (up to 25 g)	30	0	38	0	2	0	0	0	0	38
Short protocols	Protocol 2 UNPAIRED	1	Ready to eat and ready to reheat (up to 25 g)	25	0	39	0	5	2	0	0	2	39
		2	Meat products (25 g)	19	0	45	0	5	8	0	0	8	45
		3	Dairy products (up to 25 g)	28	0	44	0	3	3	0	0	3	44
		4	Egg products (up to 25 g)	31	0	36	0	3	0	0	0	0	36
		5	Seafood and vegetables (25 g)	23	0	33	0	4	6	0	0	6	33
		6	Feed products (up to 25 g)	28	0	46	2	3	3	0	0	3	48
		7	Environmental samples (25 g or sample device)	42	2	60	0	5	6	0	3	8	63
	Protocol 3 PAIRED	8	Milk powders (up to 375 g)	30	0	34	0	0	2	0	1	2	35
	Protocol 4 UNPAIRED	10	Infant formula and infant cereals with and without probiotics and ingredients (up to 375 g)	21	0	30	0	7	4	0	0	4	30
	Protocol 5 UNPAIRED	11	Pet food and animal feed (up to 375 g)	26	0	30	0	2	3	0	1	3	31
	Protocol 6 UNPAIRED	12	Cocoa and chocolate products (up to 375 g)	24	0	34	0	6	8	0	0	8	34
All categories, paired and unpaired with P1 at 6h				324	2	470	2	44	48	0	5	50	477
All categories, paired and unpaired with P1 at 22h				327	2	469	2	45	45	0	5	47	476

¹ Analysis carried out by Microsept

Paired evaluation: $TND = ND_{FN(alt)}$

$TNA = NA + PD_{FP(alt)}$

Unpaired evaluation: $TND = ND + ND_{FN(alt)} + PA_{FP(alt)}$

$TNA = NA + NA_{FN(alt)} + PD_{FP(alt)}$

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

The calculations are presented in Table 5.

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

Protocol		Category		Type		PA	PA _{FP(alt)}	NA	NA _{FN(alt)}	PD	ND	ND _{FN(alt)}	PD _{FP(alt)}	TND	TNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	FNR %	
Double step enrichment protocol	Protocol 1 PAIRED	9	Dairy products (excluding raw milk) 6h (up to 25 g)	a	Raw milk cheese	10	0	13	0	1	2	0	0	2	13	84.6	92.3	88.5	0.0	0.0	
				b	Milk powder	9	0	14	0	0	1	0	0	1	14	90.0	100.0	95.8	0.0	0.0	
				c	Pasteurized dairy products	8	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.0	
				Total		27	0	39	0	1	3	0	0	3	39	90.3	96.8	94.3	0.0	0.0	
		Dairy products (excluding raw milk) 22h (up to 25 g)	a	Raw milk cheese	12	0	13	0	1	0	0	0	0	13	100.0	92.3	96.2	0.0	0.0		
			b	Milk powder	10	0	14	0	0	0	0	0	0	14	100.0	100.0	100.0	0.0	0.0		
			c	Pasteurized dairy products	8	0	11	0	1	0	0	0	0	11	100.0	88.9	95.0	0.0	0.0		
			Total		30	0	38	0	2	0	0	0	0	38	100.0	93.8	97.1	0.0	0.0		
Short protocols	Protocol 2 UNPAIRED	1	Ready to eat and ready to reheat (up to 25 g)	a	RTE	10	0	10	0	2	0	0	0	0	10	100.0	83.3	90.9	0.0	0.0	
				b	RTRH	12	0	13	0	1	0	0	0	0	13	100.0	92.3	96.2	0.0	0.0	
				c	Marinated, smoked	3	0	16	0	2	2	0	0	2	16	71.4	71.4	82.6	0.0	0.0	
				Total		25	0	39	0	5	2	0	0	2	39	93.8	84.4	90.1	0.0	0.0	
		2	Meat products (up to 25 g)	a	Raw meat products (raw, frozen, seasoned)	8	0	16	0	1	3	0	0	3	16	75.0	91.7	85.7	0.0	0.0	
				b	Poultry meat	7	0	13	0	2	2	0	0	2	13	81.8	81.8	83.3	0.0	0.0	
				c	Raw delicatessen	4	0	16	0	2	3	0	0	3	16	66.7	77.8	80.0	0.0	0.0	
				Total		19	0	45	0	5	8	0	0	8	45	75.0	84.4	83.1	0.0	0.0	
		3	Dairy products (up to 25 g)	a	Raw milk	7	0	17	0	2	0	0	0	0	17	100.0	77.8	92.3	0.0	0.0	
				b	Raw milk cheeses	12	0	13	0	0	2	0	0	2	13	85.7	100.0	92.6	0.0	0.0	
				c	Heat treated products	9	0	14	0	1	1	0	0	1	14	90.9	90.9	92.0	0.0	0.0	
				Total		28	0	44	0	3	3	0	0	3	44	91.2	91.2	92.3	0.0	0.0	
		4	Egg products (up to 25 g)	a	Liquid egg products	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0	
				b	Egg powders	7	0	16	0	1	0	0	0	0	16	100.0	87.5	95.8	0.0	0.0	
				c	Egg based products	14	0	10	0	2	0	0	0	0	10	100.0	87.5	92.3	0.0	0.0	
				Total		31	0	36	0	3	0	0	0	0	36	100.0	91.2	95.7	0.0	0.0	
		5	Seafood and vegetables (up to 25 g)	a	Seafood	9	0	11	0	0	2	0	0	0	2	11	81.8	100.0	90.9	0.0	0.0
				b	Raw	6	0	12	0	3	3	0	0	3	12	75.0	75.0	75.0	0.0	0.0	
				c	RTRH, RTC	8	0	10	0	1	1	0	0	1	10	90.0	90.0	90.0	0.0	0.0	
				Total		23	0	33	0	4	6	0	0	6	33	81.8	87.9	84.8	0.0	0.0	
		6	Feed products (up to 25 g)	a	High moisture finished products	18	0	13	2	1	0	0	0	0	15	100.0	94.7	97.1	0.0	10.5	
				b	Low moisture finished products	6	0	16	0	0	1	0	0	1	16	85.7	100.0	95.7	0.0	0.0	
				c	Raw material	4	0	17	0	2	2	0	0	2	17	75.0	75.0	84.0	0.0	0.0	
				Total		28	0	46	2	3	3	0	0	3	48	91.2	91.2	92.7	0.0	5.9	

Protocol		Category		Type		PA	PA _{FP(alt)}	NA	NA _{FN(alt)}	PD	ND	ND _{FN(alt)}	PD _{FP(alt)}	TND	TNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	FNR %
Short protocols	Protocol 2 UNPAIRED	7	Environmental samples (up to 25 g or sample device)	a	Water	5	1	11	0	2	1	0	0	2	11	77.8	77.8	80.0	9.1	0.0
				b	Dust and residues	6	0	12	0	1	1	0	0	1	12	87.5	87.5	90.0	0.0	0.0
				c	Surfaces	31	1	37	0	2	4	0	3	5	40	86.8	94.7	91.0	10.0	0.0
				Total		42	2	60	0	5	6	0	3	8	63	85.5	90.9	89.0	7.9	0.0
	Protocol 3 PAIRED	8	Milk powders (up to 375 g)	a	Infant formula with probiotics	10	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
				b	Milk powders and infant formula without probiotics	9	0	14	0	0	2	0	0	2	14	81.8	100.0	92.0	0.0	0.0
				c	Milk powder ingredients	11	0	9	0	0	0	0	1	0	10	100.0	100.0	100.0	10.0	0.0
				Total		30	0	34	0	0	2	0	1	2	35	93.8	100.0	97.0	2.9	0.0
	Protocol 4 UNPAIRED	10	Infant formula and infant cereals with and without probiotics and ingredients (up to 375 g)	a	Infant formula and infant cereals without probiotics	8	0	10	0	1	1	0	0	1	10	90.0	90.0	90.0	0.0	0.0
				b	Infant formula and infant cereals with probiotics	6	0	13	0	1	2	0	0	2	13	77.8	88.9	86.4	0.0	0.0
				c	Ingredients (Maltodextrin, NFDM, whey...)	7	0	7	0	5	1	0	0	1	7	92.3	61.5	70.0	0.0	0.0
				Total		21	0	30	0	7	4	0	0	4	30	87.5	78.1	82.3	0.0	0.0
	Protocol 5 UNPAIRED	11	Pet food and animal feed (up to 375 g)	a	Raw material	12	0	8	0	1	0	0	0	0	8	100.0	92.3	95.2	0.0	0.0
				b	Feed	5	0	11	0	1	3	0	1	3	12	66.7	88.9	81.0	8.3	0.0
				c	Pet food	9	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
				Total		26	0	30	0	2	3	0	1	3	31	90.3	93.5	91.9	3.2	0.0
	Protocol 6 UNPAIRED	12	Cocoa and chocolate products ¹ (up to 375 g)	a	Raw material	9	0	10	0	1	2	0	0	2	10	83.3	91.7	86.4	0.0	0.0
				b	Cocoa powder	7	0	10	0	1	2	0	0	2	10	80.0	90.0	85.0	0.0	0.0
				c	Finished products	8	0	14	0	4	4	0	0	4	14	75.0	75.0	73.3	0.0	0.0
				Total		24	0	34	0	6	8	0	0	8	34	78.9	84.2	80.6	0.0	0.0
All categories, paired and unpaired with protocol 1 at 6h						324	2	470	2	44	48	0	5	50	477	88.0	89.5	89.5	1.5	0.5
All categories, paired and unpaired with protocol 1 at 22h						327	2	469	2	45	45	0	5	47	476	88.8	89.3	89.7	1.5	0.5

¹ Analysis carried out by Microsept

A summary of the results is given in Table 6.

Table 6 - Summary of results

		All categories including protocol 1 (6 h)	All categories including protocol 1 (22 h)
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	88.0 %	88.8 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	89.5 %	89.3 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	89.5 %	89.7 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \times 100 \%$	1.5 %	1.5 %
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} \times 100 \%$	0.5 %	0.5 %

3.1.1.6 Analysis of discordant results

The negative deviations are given in Table 7 and the positive deviations in Table 8.

> Negative deviations

Taking into account all the protocols, 42 or 39 total negative deviations (TND) were obtained respectively for 6 h and 22 h incubation time for protocol 1 (Double step enrichment protocol). They concern 24 artificially contaminated samples and 18 naturally contaminated.

For **Protocol 1** (double step enrichment), for two samples (165 and 820), no typical colony was observed on the RAPID'Salmonella plates after 6h incubation of the RVS broth, while typical colonies were observed after incubation of the RVS broth for 24 h at 41,5°C.

For 2 samples in negative deviation (**Protocol 2**), typical colonies were observed on RAPID'Salmonella plates but were identified as *Cronobacter sakazakii* (sample No 134) and *Serratia liquefaciens* (sample No 8753). These 2 samples were considered as PA_{FP(alt)} samples.

For **Protocol 3**, 3 negative deviations were observed with a negative confirmation.

For the extension study performed in 2020 (**Protocol 4**), four negative deviations were observed; they concern two samples with probiotics and two samples without probiotics. Note that for one sample (1633: infant formula with probiotics), the

presence of *Salmonella* spp was confirmed in the enrichment broth when a subculture was performed in RVS broth for 48h at 41.5°C before streaking onto RAPID' *Salmonella* plate. This sample was also found positive after storage of the enrichment broth for 72h at 5°C ± 3°C. The contamination level was probably just at the detection limit of the method.

For **Protocol 5** tested for the category pet food and animal feed (375 g), 3 negative deviations were observed, all the samples were artificially contaminated. For 1 sample (3577: Feed for sheep), the *Salmonella* strain was recovered from a subculture of the supplemented BPW in RVS broth before streaking onto RAPID' *Salmonella* agar plate. The presence of *Salmonella* spp was not confirmed for samples in negative agreement.

For **Protocol 6**, tested for Cocoa and chocolate products (375 g), 8 negative deviations from artificially contaminated samples were observed. For all these samples, the confirmations using the PCR method or the ISO reference method did not reveal the presence of *Salmonella* spp. These negative deviations most probably come from the nature of the study design (unpaired study design).

No negative deviation due to a false negative PCR result (ND_{FN(alt)}) was obtained.

> **Positive deviations**

Combining all the categories, 38 and 39 positive deviations were observed respectively for 6 h and 22 h incubation time for protocol, 27 concern artificially contaminated samples and 12 naturally contaminated samples.

3 positive deviations were observed for protocol 1, 28 for protocol 2.

For **Protocol 4** tested in 2020, seven positive deviations were observed; they concern one sample with probiotics and six samples without probiotics.

For **Protocol 5**, 2 positive deviations were observed, both for artificially contaminated samples.

For **Protocol 6**, 6 positive deviations were observed. All these samples were artificially contaminated samples.

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

Table 7 - Negative deviations**Double step enrichment protocol****Protocol 1**

Year of analysis	N°	Product	Strain	Inoculation level CFU/sample	ISO 6579 or ISO 6579-1 [♦]	Alternative method: RAPID' <i>Salmonella</i>								Agree- ment	Category	Type
						RVS 6 hours				RVS 22 hours						
						RAPID' <i>Salmonella</i>	Confir- mation	Final result	Agree- ment	RAPID' <i>Salmonella</i>	Confir- mation	Final result				
2005	1165	Uncooked pressed cheese	/	/	+	-	/	-	ND	+	+	+	PA	9	a	
2009	165	Raw milk cheese	/	/	+	-	/	-	ND	+m	+	+	PA	9	a	
2017	820	Skimmed milk powder	S. Livingstone Ad2705	11.8	+	st	/	-	ND	+p	+	+	PA	9	b	

Short protocols**Protocol 2**

Year of analysis	Sample N°	Product	Strain	Inoculation level cfu/sample	ISO 6579 or ISO 6579-1♦	Alternative method: RAPID' <i>Salmonella</i>			Agreement	Category	Type
						Typical colonies	Confirmation	Final result			
2017	8487	Herring fillets with herbs	S. Anatum Ad2727	1.4	+	-	/	-	ND	1	c
2017	8497	Dried duck	S. Enteritidis Ad2721	3.4	+	st	/	-	ND	1	c
2009	93	Shank	/	/	+	-	/	-	ND	2	a
2009	387	Caul casing	/	/	+	-	/	-	ND	2	a
2009	619	Fresh pure minced steak	/	/	+	-	/	-	ND	2	a
2009	155	Chicken MSM	/	/	+	-	/	-	ND	2	b
2009	209	Skinless chicken breasts	/	/	+	+/-	/	-	ND	2	b
2017	8621	Sausage	/	/	+	-	/	-	ND	2	c
2017	8622	Beef sausage	/	/	+	-	/	-	ND	2	c
2017	9480	Raw ham	S. Brandenburg Ad2420	0.6	+	-	/	-	ND	2	c

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

Year of analysis	Sample N°	Product	Strain	Inoculation level cfu/sample	ISO 6579 or ISO 6579-1*	Alternative method: RAPID' Salmonella			Agreement	Category	Type
						Typical colonies	Confirmation	Final result			
2009	165	Unpasteurized dairy cheese-09	/	/	+	-	/	-	ND	3	b
2009	763	Raw milk cheese	<i>S. arizonae</i> Ad452	5.8	+	-	/	-	ND	3	b
2009	236	Milk powder	/	/	+	-st	/	-	ND	3	c
2009	402	Frozen sole fillets	<i>S. Saintpaul</i> F31	0.8	+	-st	/	-	ND	5	a
2009	404	Frozen back of cod fillet	<i>S. Saintpaul</i> F31	0.8	+	-st	/	-	ND	5	a
2009	773	Roasted spices for wok	<i>S. Virchow</i> F276	0.6	+	-st	/	-	ND	5	b
2009	774	Hot curry	<i>S. Virchow</i> F276	0.6	+	-	/	-	ND	5	b
2017	8648	Tomato	<i>S. Livingstone</i> Ad2566	1.8	+	st	/	-	ND	5	b
2017	8563	Frozen mixed vegetables	<i>S. Havana</i> Ad2728	3.0	+	st	/	-	ND	5	c
2017	8640	Pellets for cat	<i>S. Menston</i> Ad2729	7.7	+	st	/	-	ND	6	b
2009	200	Dehydrated poultry proteins	/	/	+	-	/	-	ND	6	c
2009	378	Poultry powder	/	/	+	-	/	-	ND	6	c
2017	8570	Rinsed water (slaughter pork)	<i>S. Typhimurium</i> Ad1249	1.6	+	st	/	-	ND	7	a
2017	8753	Rinsed water (poultry slaughter)	/	/	+	+md	<i>Serratia liquefaciens</i>	-	PA _{FP(alt)}	7	a
2017	9473	Dusts (pork slaughter)	<i>S. Typhimurium</i> Ad2508	2.4	+	-	/	-	ND	7	b
2010	330	Surface (pork slaughterhouse)	/	/	+	-	/	-	ND	7	c
2010	115	Surface (slaughterhouse)	/	/	+	-	/	-	ND	7	c
2010	119	Surface (slaughterhouse)	/	/	+	-	/	-	ND	7	c
2010	134	Surface (poultry)	<i>S. Anatum</i> A00E007	4.4	+	+ m	<i>Cronobacter sakazakii</i>	-	PA _{FP(alt)}	7	c
2010	254	Surface (poultry)	/	/	+	-	/	-	ND	7	c

Protocol 3

Year of analysis	Sample N°	Product	Strain	Inoculation level cfu/sample	ISO 6579*	Alternative method: RAPID' Salmonella			Agreement	Category	Type
						Typical colonies	Confirmation	Final result			
2015	405	Infant formula milk powder	<i>S. Duisburg</i> Ad1812	2.0	+	st	/	-	ND	8	b
2015	408	Infant formula milk powder	<i>S. Cerro</i> Ad2152	1.4	+	st	/	-	ND	8	b

Protocol 4

Year of analysis	Sample N°	Product	Artificial contamination		ISO 6579-1♦	Alternative method: RAPID'Salmonella Pre-warmed BPW + PIF supplement (375 g dilution 1/4) 18 h at 37°C				Category	Type
						Confirmatory tests		Final result	Agree- ment		
						Direct streaking					
			RAPID' Salmonella	Final result confirmatory tests RAPID'Salmonella							
Strain	Inoculation level CFU/sample	Final result									
2020	1625	Infant formula	S. Cerro Ad2707	2.5	+	st	-	-	ND	10	a
2020	1633	Infant formula with probiotics (Lactobacillus reuteri 2.5 x 10 ⁶ CFU/g)	S. Cerro Ad2707	2.5	+	st	-	-	ND	10	b
2020	1638	Infant cereals with probiotics (Bifidobacterium lactis 8.4 x 10 ⁴ CFU/g)	S. Livingstone Ad2705	1.5	+	st	-	-	ND	10	b
2020	1941	Whey	S. Mbandaka Ad1810	2.9	+	st	-	-	ND	10	c

Protocol 5

Year of analysis	Sample N°	Product	Artificial contamination		ISO 6579-1*	Alternative method : RAPID'Salmonella								Type	Category
						Pre-warmed BPW + supplement 18 h at 37,0°C				BPW + supplement 18 h at 37,0°C + 72 h at 5°C ± 3°C					
			Strain	Inoculation level CFU/sample Mean		RAPID'Salmonella	Final result	Agreement	ISO 6579-1 on RSAL	RAPID'Salmonella		Final result	Agreement		
						Reading				Reading	Confirmation				
2022	2783	Canola cake	Salmonella Minnesota Ad2328	1.1	+	-	-	ND	-	-		-	ND	b	11
2022	3575	Feed (calf)	Salmonella Livingstone F104	0.4	+	-	-	ND	-	-		-	ND	b	11
2022	3577	Feed (sheep)	Salmonella spp F283	0.2	+	-	-	ND	+	-		-	ND	b	11

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

Protocol 6 (Analysis carried out by Microsept)

Year of analysis	N°	Sample	Strain	Inoculation level (CFU/sample)	Stress	Global result	ISO 6579-1	BPW 1:10 at 41.5°C - 18h				BPW 1:10 at 41.5°C - 18h- 72h at 5±3°C			Category	Type
								RSALM			ISO 16140 test: RVS	RSALM				
								RSALM	Result	Agree-ment		RSA LM	Result	Agree-ment		
2025	2976266	Raw cocoa powder alkalized 23 % FAT	Salmonella Gatineau DHY380	1.8	2.3	+	P	Æ	A	ND	A	Æ	A	ND	12	a
2025	2976267	Cocoa beans Ecoidées	Salmonella Gatineau DHY380	1.8	2.3	+	P	Æ	A	ND	A	Æ	A	ND	12	a
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	Salmonella Gatineau DHY380	0.8	1.3	+	P	Ø	A	ND	A	Ø	A	ND	12	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	Salmonella Gatineau DHY380	0.8	1.19	+	P	Ø	A	ND	A	/	A	ND	12	b
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	Salmonella Salamae ZHL075	1.0	1.4	+	P	Ø	A	ND	A	Ø	A	ND	12	c
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	Salmonella Salamae ZHL075	1.0	1.4	+	P	- (EL)	A	ND	A	- (EL)	A	ND	12	c
2025	3071857	Orangettes brand 1	Salmonella Salamae RBH447	1.8	0.5	+	P	Ø	A	ND	A	Ø	A	ND	12	c
2025	3071858	Orangettes brand 2	Salmonella Salamae RBH447	1.8	0.5	+	P	Ø	A	ND	A	Ø	A	ND	12	c

Table 8 - Positive deviations**Double step enrichment protocol****Protocol 1**

Year of analysis	N°	Product	Strain	Inoculation level CFU/sample	ISO 6579 [♦]	Alternative method: RAPID' <i>Salmonella</i>								Category	Type
						RVS 6 hours				RVS 22 hours			Agreement		
						RAPID' <i>Salmonella</i>	Confir- mation	Final result	Agree- ment	RAPID' <i>Salmonella</i>	Confir- mation	Final result			
2005	313	Ewe cheese	/	/	-	+	+	+	PD	+	+	+	PD	2	a
2005	625	Ice cream	<i>Salmonella</i> spp F79	0.60	-	-	/	-	NA	+	+	+	PD	2	c

Short protocols**Protocol 2**

Year of analysis	Sample N°	Product	Strain	Inoculation level cfu/sample	ISO 6579 Or ISO 6579-1*	Alternative method: RAPID'Salmonella			Agreement	Category	Type
						Typical colonies	Confirmation	Final result			
2009	768	Mille-feuille pastry	S. Enteritidis Adria 10	2.6	-	+p	+	+	PD	1	a
2009	843	Grated carrot	S. London A00P085	2.2	-	+p	+	+	PD	1	a
2009	391	Frozen chopped spinach with cream	S. Virchow F276	0.6	-	+m	+	+	PD	1	b
2017	8493	Dried duck	S. Enteritidis Ad2721	3.4	-	+p	+	+	PD	1	c
2017	8495	Smoked duck	S. Enteritidis Ad2721	3.4	-	+p	+	+	PD	1	c
2009	92	Shank	/	/	-	+m	+	+	PD	2	a
2009	153	Chicken MSM	/	/	-	+m	+	+	PD	2	b
2009	207	Chicken pieces with skin	/	/	-	+ni/+	+	+	PD	2	b
2009	90	Stuffing for meat and vegetables	/	/	-	+ (3)	+	+	PD	2	c
2017	8624	Sausage	/	/	-	+m	+	+	PD	2	c
2009	160	Raw ewe milk	/	/	-	+p	+(S.diarizonae 50:i:z	+	PD	3	a
2009	680	Raw cow milk	S. Infantis F401B	6.0	-	+p	+	+	PD	3	a
2009	705	Milk powder	S. Meleagridis 505	1.4	-	+p	+	+	PD	3	c
2017	8632	Egg yolk powder	S. Enteritidis 465	5.5	-	+p	+	+	PD	4	b
2009	382	Chocolate meringue	/	/	-	+M	+	+	PD	4	c

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

Year of analysis	Sample N°	Product	Strain	Inoculation level cfu/sample	ISO 6579 Or ISO 6579-1*	Alternative method: RAPID'Salmonella			Agreement	Category	Type
						Typical colonies	Confirmation	Final result			
2009	765	Confectioner's custard powder	S. Enteritidis Adria 10	2.6	-	+p	+	+	PD	4	c
2017	9476	Tomato	S. Livingstone Ad2566	2.2	-	+m	+	+	PD	5	b
2017	9477	Zucchini	S. Agona Ad1725	2.6	-	+M	+	+	PD	5	b
2017	83	Parsley	S. Havana Ad2728	2.6	-	+M	+	+	PD	5	b
2017	8565	Frozen mixed vegetables	S. Virchow Ad2569	1.4	-	+p	+	+	PD	5	c
2009	699	Rabbit terrine	S. Livingstone F104	1.2	-	+p	+	+	PD	6	a
2009	223	Meat flour for pet food	/	/	-	+p	+	+	PD	6	c
2009	377	Poultry powder	/	/	-	+1/2	+	+	PD	6	c
2017	8567	Rinsed water (slaughter pork)	S. Typhimurium Ad2508	1.8	-	+p	+	+	PD	7	a
2017	8569	Rinsed water (slaughter pork)	S. Typhimurium Ad1249	1.6	-	+p	+	+	PD	7	a
2010	316	Surface (pork slaughterhouse)	/	/	-	+M	+	+	PD	7	c
2010	321	Surface (pork slaughterhouse)	/	/	-	+1/2	+	+	PD	7	c
2017	198	Dusts (poultry slaughter)	S. Rissen Ad2510	3.4	-	+p	+	+	PD	7	b

Protocol 4

Year of analysis	Sample N°	Product	Artificial contamination		ISO 6579-1*	Alternative method: RAPID' <i>Salmonella</i> Pre-warmed BPW + PIF supplement (375 g dilution 1/4) 18 h at 37°C				Category	Type
						Confirmatory tests		Final result	Agreement		
						Direct streaking					
			Strain	Inoculation level CFU/sample	Final result	RAPID' <i>Salmonella</i>	Final result confirmatory tests RAPID' <i>Salmonella</i>				
2020	1627	Infant formula	S. Goldcoast Ad3006	1.8	-	+p	+	+	PD	10	a
2020	1641	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1.2 x 10 ⁵ CFU/g)	S. Cerro Ad2707	2.5	-	+p	+	+	PD	10	b
2020	1929	Whey	S. Livingstone Ad2150	2.5	-	+p	+	+	PD	10	c
2020	1931	Milk protein isolate	S. Mbandaka Ad1810	2.9	-	+p	+	+	PD	10	c
2020	1932	Sodium caseinate	S. Mbandaka Ad1810	2.9	-	+p	+	+	PD	10	c
2020	1936	Starch	S. Mbandaka Ad1810	2.9	-	+M	+	+	PD	10	c
2020	1938	Maltodextrin	S. Mbandaka Ad1810	2.9	-	+p	+	+	PD	10	c

Protocol 5

Year of analysis	Sample N°	Product	Artificial contamination		ISO 6579-1*	Alternative method: RAPID'Salmonella								Type	Category
						Pre-warmed BPW + supplement 18 h at 37,0°C				BPW + supplement 18 h at 37,0°C + 72 h at 5°C ± 3°C					
			Strain	Inoculation level CFU/sample Mean		RAPID' Salmonella		Final result	Agreement	RAPID'Salmonella		Final result	Agreement		
						Reading	Confirmation			Reading	Confirmation				
2022	3231	Oat bran	Salmonella Montevideo Ad2645	4.0	-	+p	+	+	PD	+p	+	+	PD	a	1
2022	1733	Feed (bovine)	Salmonella Mbandaka Ad2041	0.1	-	+M	+	+	PD	+ m	+	+	PD	b	1

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

Protocol 6 (Analysis carried out by Microsept)

Year of analysis	N°	Sample	Strain	Inoculation level CFU/ sample	Global result	ISO 6579-1	BPW 1:10 at 41.5°C - 18h					BPW 1:10 at 41.5°C - 18h- 72h at 5±3°C				Category	Type
							RSALM				ISO 16140 test : RVS	RSALM					
							RSALM	Confir- mation	Result	Agreement	Result	RSALM	Confir- mation	Result	Agreement		
2025	2976261	Cocoa beans brand 2	Salmonella Newport PXT624	1.6	+	A	+(BH)	+	P	PD	P	+(BH)	+	P	PD	12	a
2025	3054706	Alkalized chocolate powder 1 21% FAT	Salmonella Gatineau DHY380	0.8	+	A	+(BM)	+	P	PD	P	+(BH)	+	P	PD	12	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	Salmonella Mbandaka GAV875	2.2	+	A	+(AL)	+	P	PD	P	+(AL)	+	P	PD	12	c
2025	3071854	Rocher Suchard 35% FAT	Salmonella Salamae RBH447	2.0	+	A	+(AM)	+	P	PD	P	+(AM)	+	P	PD	12	c
2025	3308326	Ferrero rocher 42,7% FAT	Salmonella Newport PXT624	0.59	+	A	+(AM)	+	P	PD	P	+(AM)	+	P	PD	12	c
2025	3308327	Rocher Suchard 35% FAT	Salmonella Newport PXT624	0.59	+	A	+(AM)	+	P	PD	P	+(AM)	+	P	PD	12	c

Table 9 - Analyses of discordant results

						Paired				Unpaired		Combined				
Protocol		Category		Type	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL	
Double step enrichment protocol	Protocol 1 PAIRED	9	Dairy products (excluding raw milk) 6h (up to 25 g)	a	Raw milk cheese	13	2	1	1		3			1		
				b	Milk powder	10	1	0	1		1					
				c	Pasteurized dairy products	8	0	0	0		0					
				Total		31	3	1	2	3	4	6		2	3	
		9	Dairy products (excluding raw milk) 22h (up to 25 g)	a	Raw milk cheese	13	0	1	-1		1			-1		
				b	Milk powder	10	0	0	0		0					
				c	Pasteurized dairy products	9	0	1	-1		1			-1		
				Total		32	0	2	-2	3	2	6		-2	3	
Short protocols	Protocol 2 UNPAIRED	1	Ready to eat and ready to reheat (up to 25 g)	a	RTE	12	0	2					-2		-2	
				b	RTRH	13	0	1					-1		-1	
				c	Marinated, smoked	7	2	2					0		0	
				Total		32	2	5					-3		3	
		2	Meat products (up to 25 g)	a	Raw meat products (raw, frozen, seasoned)	12	3	1					2		2	
				b	Poultry meat	11	2	2					0		0	
				c	Raw delicatessen	9	3	2					1		1	
				Total		32	8	5					3		3	
		3	Dairy products (up to 25 g)	a	Raw milk	9	0	2					-2		-2	
				b	Raw milk cheeses	14	2	0					2		2	
				c	Heat treated products	11	1	1					0		0	
				Total		34	3	3					0		3	
		4	Egg products (up to 25 g)	a	Liquid egg products	10	0	0					0		0	
				b	Egg powders	8	0	1					-1		-1	
				c	Egg based products	16	0	2					-2		-2	
				Total		34	0	3					-3		3	
		5	Seafood and vegetables (up to 25 g)	a	Seafood	11	2	0					2		2	
				b	Raw	12	3	3					0		0	
				c	RTRH, RTC	10	1	1					0		0	
				Total		33	6	4					2		3	
		6	Feed products (up to 25 g)	a	High moisture finished products	19	0	1					-1		-1	
				b	Low moisture finished products	7	1	0					1		1	
				c	Raw material	8	2	2					0		0	
				Total		34	3	3					0		3	
		7	Environmental samples (up to 25 g or sample device)	a	Water	9	2	2					0		0	
				b	Dust and residues	8	1	1					0		0	
				c	Surfaces	38	5	2					3		3	
				Total		55	8	5					3		3	
		Protocol 3 PAIRED	8	Milk powders (up to 375g)	a	Infant formula with probiotics	10	0	0	0		0			0	
					b	Milk powders and infant formula without probiotics	11	2	0	2		2				
					c	Milk powder ingredients	11	0	0	0		0				
					Total		32	2	0	2	3	2	6		2	3
	Protocol 4 UNPAIRED	10	Infant formula and infant cereals with and without probiotics and ingredients (up to 375 g)	a	Infant formula and infant cereals without probiotics	10	1	1					0		0	
				b	Infant formula and infant cereals with probiotics	9	2	1					1		1	
				c	Ingredients (Maltodextrin, NFDM, whey...)	13	1	5					-4		-4	
				Total		32	4	7					-3		3	
	Protocol 5 UNPAIRED	11	Pet food and animal feed (up to 375 g)	a	Raw materials	13	0	1					-1		-1	
				b	Cattle feed	9	3	1					2		2	
				c	Pet food	9	0	0					0		0	
				Total		31	3	2					1		3	
Protocol 6 UNPAIRED	12	Cocoa and chocolate products ¹ (up to 375 g)	a	Raw material	12	2	1					1		1		
			b	Cocoa powder	10	2	1					1		1		
			c	Finished products	16	4	4					0		0		
					38	8	6					2		3		2
All categories, paired and unpaired with protocol 1 at 6h					420	50	45	/	/	/	/	/	/	6	9	
All categories, paired and unpaired with protocol 1 at 22h					421	47	46	/	/	/	/	/	/	2	9	

¹ Analysis carried out by Microsept

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

3.1.1.7 Confirmation

The typical colonies observed on RAPID'*Salmonella* were tested using the tests of the ISO 6579-1, latex test (Latex *Salmonella* Thermo Fisher Scientific DR1108A), biochemical galleries (API 20E) and PCR (iQ-Check *Salmonella* or EZ-Check *Salmonella* spp. for protocol 6); all the tests concluded to the presence of *Salmonella* spp in the enriched sample.

For 5 samples before enrichment broth storage at $5\pm 3^{\circ}\text{C}$ for 72h and 3 samples after enrichment broth storage typical colonies were observed onto RAPID'*Salmonella* plate but it was impossible to confirm as *Salmonella* spp. ($\text{PD}_{\text{FP(alt)}}$ samples). See Table 10.

No negative agreement sample with positive confirmation (NAFN(alt)) was obtained.

Table 10 - PD_{FP(alt)} samples

Year of analysis	Sample N°	Product	Protocol	Reference method (ISO 6579 or ISO 6579-1) ♦	RAPID' <i>Salmonella</i>							Final result	Agreement
					RAPID' <i>Salmonella</i>	Confirmation							
						<i>Salmonella</i> Latex Test	<i>Salmonella</i> Confirm Latex	OXOI D Latex Test	Reference method	all confirmatory tests			
2010	252	Surface (dairy environment)	N°2 - before enrichment broth storage	-	+M	/	-	/	-(<i>Citrobacter koseri</i>)	-	-	PD _{FP(alt)}	
			N°2 - after enrichment broth storage	-	+	/	/	/	-(<i>Citrobacter koseri</i>)	-	-	PD _{FP(alt)}	
2010	139	Surface (poultry)	N°2 - before enrichment broth storage	-	+ (1col)	/	-	/	-(<i>E. sakazakii</i>)	-	-	PD _{FP(alt)}	
2010	255	Surface (poultry)	N°2 - before enrichment broth storage	-	+ni/+	/	-	/	/	-	-	PD _{FP(alt)}	
2015	2331	Wheat starch	N°3 - before enrichment broth storage	-	+ni d/+	/	-	/	- (<i>Cronobacter sakazakii</i>)	-	-	PD _{FP(alt)}	
			N°3 - after enrichment broth storage	-	+md	/	-	/	/	-	-	PD _{FP(alt)}	
2022	1736	Soya cake	N°5 - before enrichment broth storage	-	+ m ni d/ni PCR - on colonies	PCR- on colonies	/	/	/	-	-	PD _{FP(alt)}	
			N°5 - after enrichment broth storage	-	+ m ni/ ni	PCR – on colonies	/	/	/	-	-	PD _{FP(alt)}	

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

3.1.1.8 Enrichment broth storage and plates storage at 5 ± 3 °C for 72 h

> **Plates storage**

282 RAPID' *Salmonella* plates (samples representative of the nine categories tested with the short protocol) were stored after incubation and were observed a second time for the presence of characteristic colonies. The changes noticed are listed in Table 11. Note that in agreement with the AFNOR Technical committee the plates storage was not evaluated for protocols 5.

For 15 plates, typical colonies appeared after storage for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$. The colonies were identified as *Escherichia coli* for 11 samples and as *Leclercia adecarboxylata* for one sample. Note that in all these cases, the colonies were doubtful and not clearly typical.

The aspect of the *Salmonella* colonies observed immediately after incubation of the RAPID' *Salmonella* plate was not modified during storage and were still considered typical.

The analysis of discordant results is given in Table 12.

Table 11 - Evolution of results before and after storage of the RAPID' Salmonella plates

Year of analysis	Sample N°	Product	RAPID' Salmonella Before storage	RAPID' Salmonella After storage		Confirmation			Agreement	Category	Type
				Typical colonies	Identification	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test			
2015	2331	Wheat starch	+d (<i>C.sakazakii</i>)	+md	/	/	-	/	PD _{FP(alt)}	8	c
2017	3634	Raw milk	-	+d	<i>E. coli</i>	/	-	/	PD _{FP(alt)}	3	a
2017	3630	Raw milk cheese	-	+d	<i>E. coli</i>	/	-	/	PD _{FP(alt)}	3	b
2017	3652	Raw materials (bread flour)	-	+d	<i>E. coli</i>	/	-	/	PD _{FP(alt)}	6	c
2017	8622	Beef sausage	-	+md	<i>E. coli</i>	-	-	-	PA _{FP(alt)}	2	c
2017	8625	Chorizo	-	+md	<i>E. coli</i>	-	-	-	PD _{FP(alt)}	2	c
2017	8626	Chorizo	-	+Md	<i>L. adecarboxylata</i>	-	-	-	PD _{FP(alt)}	2	c
2017	8744	Dusts (poultry slaughter)	-	+md	<i>E. coli</i>	-	-	-	PD _{FP(alt)}	7	b
2017	8752	Dusts (poultry slaughter)	+ (1)/-	+md	<i>E. coli</i>	-	-	-	PD _{FP(alt)}	7	b
2017	8753	Rinsed water (poultry slaughter)	+md (<i>S.liquefaciens</i>)	+md	<i>E. coli</i>	-	-	-	PA _{FP(alt)}	7	a
2017	8756	Rinsed water (poultry slaughter)	+ (1)/-	+md	<i>E. coli</i>	-	-	-	PD _{FP(alt)}	7	a
2017	9332	Mullet fillets	-	+md	<i>E. coli</i>	-	-	+d	PD _{FP(alt)}	5	a
2017	9335	Raw fish	-	+md	<i>E. coli</i>	-	-	+d	PD _{FP(alt)}	5	a
2017	9470	Dusts (poultry slaughter)	-	+md	<i>E. coli</i>	-	-	+d	PD _{FP(alt)}	7	b
2017	9473	Dusts (pork slaughter)	-	+md	<i>E. coli</i>	-	-	+d	PA _{FP(alt)}	7	b

d: doubtful colonies

m: Minority level of target analyte

M: Majority level of target analyte

Table 12 – Analysis of discordant results after plates storage for 72 h at 5 ± 3 °C

Protocol	Category	Type	N+	TND	PD	Paired				Unpaired		Combined	
						TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
Short protocols	Protocol 2	1	Ready to eat and ready to reheat (up to 25 g)	a	RTE	0	0	0		0		0	
				b	RTRH	0	0	0		0		0	
				c	Marinated, smoked	7	2	2		0		0	
				Total		7	2	2		0	3	0	3
		2	Meat products (up to 25 g)	a	Raw meat products (raw, frozen, seasoned)	0	0	0		0		0	
				b	Poultry meat	0	0	0		0		0	
				c	Raw delicatessen	6	3	0		3		3	
				Total		6	3	0		3	3	3	3
		3	Dairy products (up to 25 g)	a	Raw milk	0	0	0		0		0	
				b	Raw milk cheeses	0	0	0		0		0	
				c	Heat treated products	3	0	0		0		0	
				Total		3	0	0		0	3	0	3
		4	Egg products (up to 25g)	a	Liquid egg products	0	0	0		0		0	
				b	Egg powders	6	0	1		-1		-1	
				c	Egg based products	0	0	0		0		0	
				Total		6	0	1		-1	3	-1	3
		5	Seafood and vegetables (up to 25 g)	a	Seafood	1	0	0		0		0	
				b	Raw	8	1	3		-2		-2	
				c	RTRH, RTC	5	1	1		0		0	
				Total		14	2	4		-2	3	-2	3
		6	Feed products (up to 25 g)	a	High moisture finished products	0	0	0		0		0	
				b	Low moisture finished products	3	1	0		1		1	
				c	Raw material	0	0	0		0		0	
				Total		3	1	0		1	3	1	3
		7	Environmental samples (up to 25 g or sample device)	a	Water	5	2	2		0		0	
				b	Dust and residues	6	1	1		0		0	
				c	Surfaces	0	0	0		0		0	
				Total		11	3	3		0	3	0	3

									Paired				Unpaired		Combined	
Protocol		Category		Type		N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
Short protocols	Protocol 3	8	Milk powders (up to 375 g)	a	Infant formula with probiotics	10	0	0	0		0				0	
				b	Milk powders and infant formula without probiotics	11	2	0	2		2				2	
				c	Milk powder ingredients	11	0	0	0		0				0	
				Total		32	2	0	2		3				2	
	Protocol 4	10	Infant formula and infant cereals with and without probiotics and ingredients (up to 375 g)	a	Infant formula and infant cereals without probiotics	10	1	1					0		0	
				b	Infant formula and infant cereals with probiotics	9	2	1					1		1	
				c	Ingredients (Maltodextrin, NFDM, whey...)	13	1	5					-4		-4	
				Total		32	4	7					-3		3	
	Protocol 6	12	Cocoa and chocolate products ¹ (up to 375g)	a	Raw material	12	2	1					1		1	
				b	Cocoa powder	10	2	1					1	1		
				c	Finished products	13	4	4					0	0		
				Total		38	8	6					2	2		
All categories						154	25	24	/	/	/	/	/	/	2	8

¹ Analysis carried out by Microsept

> **Enrichment broths storage**

The following changes were observed for the enrichment broths storage (See Table 13).

Table 13 - Enrichment broth storage

Date of analysis	Sample No	Product	Agreement before storage	Agreement after storage	Category	Type
2015	2878	Lactoserum	PA	ND	8	c
2017	79	Whole egg powder	PA	ND	4	a
2020	1631	Infant cereals	PA	ND	10	a
2020	1633	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2.5x10 ⁶ CFU/g)	ND	PA	10	b
2022	2780	Pea protein (flour)	PA	ND	11	a
2022	1729	Fresh meat scraps	PA	PA _{FP(alt)}	11	c

The analyses of discordant results become (See Table 14).

Table 14 - Analysis of discordant results after enrichment broth storage for 72 h at 5 ± 3°C

						Paired				Unpaired		Combined				
Protocol	Category		Type		N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL	
Short protocols	Protocol 2 UNPAIRED	1	Ready to eat and ready to reheat (up to 25 g)	a	RTE	12	0	2					-2		-2	
				b	RTRH	13	0	1					-1		-1	
				c	Marinated, smoked	7	2	2					0		0	
				Total		32	2	5					-3		3	
		2	Meat products (up to 25 g)	a	Raw meat products (raw, frozen, seasoned)	12	3	1					2		2	
				b	Poultry meat	11	2	2					0		0	
				c	Raw delicatessen	9	3	2					1		1	
				Total		32	8	5					3		3	
		3	Dairy products (up to 25 g)	a	Raw milk	9	0	2					-2		-2	
				b	Raw milk cheeses	14	2	0					2		2	
				c	Heat treated products	11	1	1					0		0	
				Total		34	3	3					0		3	
		4	Egg products (up to 25g)	a	Liquid egg products	10	0	0					0		0	
				b	Egg powders	8	1	1					0		0	
				c	Egg based products	16	0	2					-2		-2	
				Total		34	1	3					-2		3	
		5	Seafood and vegetables (up to 25 g)	a	Seafood	11	2	0					2		2	
				b	Raw	12	3	3					0		0	
				c	RTRH, RTC	10	1	1					0		0	
				Total		33	6	4					2		3	
		6	Feed products (up to 25 g)	a	High moisture finished products	19	0	1					-1		-1	
				b	Low moisture finished products	7	1	0					1		1	
				c	Raw material	8	2	2					0		0	
				Total		34	3	3					0		3	
		7	Environmental samples (25 g or sample device)	a	Water	9	2	2					0		0	
				b	Dust and residues	8	1	1					0		0	
				c	Surfaces	38	5	2					3		3	
				Total		55	8	5					3		3	
	Protocol 3 PAIRED	8	Milk powders (up to 375 g)	a	Infant formula with probiotics	10	0	0	0		0				0	
				b	Milk powders and infant formula without probiotics	11	2	0	2		2				2	
				c	Milk powder ingredients	11	1	0	1		1				1	
				Total		32	3	0	3		3				3	
	Protocol 4 UNPAIRED	10	Infant formula and infant cereals with and without probiotics and ingredients (up to 375 g)	a	Infant formula and infant cereals without probiotics	10	2	1					1		1	
				b	Infant formula and infant cereals with probiotics	9	1	1					0		0	
				c	Ingredients (Maltodextrin, NFDM, whey...)	13	1	5					-4		-4	
				Total		32	4	7					-3		3	
	Protocol 5 UNPAIRED	11	Pet food and animal feed (up to 375 g)	a	Raw material	13	1	1					0		0	
				b	Feed	9	3	1					2		2	
				c	Pet food	9	1	0					1		1	
				Total		31	5	2					3		3	
	Protocol 6 UNPAIRED	12	Cocoa and chocolate products ¹ (up to 375 g)	a	Raw material	12	2	1					1		1	
				b	Cocoa powder	10	2	1					1		1	
				c	Finished products	16	4	4					0		0	
				Total		38	8	6					2		3	
All categories					387	51	43	/	/	/	/	/	/	8	9	

¹ Analysis carried out by Microsept

The observed values for (TND - PD) meet the acceptability limit for each individual category, each protocol and for all the combined categories (calculated values $\leq$ AL) for both enrichment broths and plates storage.

3.1.2 *Relative level of detection*

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

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

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

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

3.1.2.1 *Experimental design*

Twelve (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 15):

The following protocol was applied:

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

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

Table 15 - Defined (matrix/strain) pairs for the RLOD determination

Year of analysis	Protocol		Category	Matrix	Inoculated strain	Origin	Storage conditions before analysis
2018	Double step enrichment protocol	Protocol 1	9	Pasteurized milk	S. Typhimurium 4	Dairy product	48 h at 5°C ± 3°C
2009	Short protocols	Protocol 2	2	Ground beef	S. Infantis 128	Ground beef	/
			3	Raw milk	S. Derby A00E084	/	/
			5	Haddock fillet	S. Saintpaul F31	Fish fillet	/
			4	Liquid for egg	S. Enteritidis 657	Liquid egg	/
			6	Balls for dog	S. Agona A00V038	Feed	/
2010			7	Process water	S. Typhimurium Ad1070	Pork slaughterhouse	/
2017			1	Deli Salad	S. Mbandaka Ad914	Mayonnaise	48 h at 5°C ± 3°C
2015		Protocol 3	8	Infant formula with probiotics	S. Anatum Ad298	Milk powder	Seeding protocol Lyophilized strain 2 weeks at room temperature
2020		Protocol 4	10	Infant formula with probiotics	S. Cerro Ad2707	Milk powder	Seeding protocol Lyophilized strain 2 weeks at room temperature
2022		Protocol 5	11	Dry kibbles for dogs	S. Derby Ad1878	Animal fat for feed	Seeding protocol with lyophilized strain storage for 2 weeks at ambient temperature
2025		Protocol 6	12	Raw cocoa powder ¹	<i>Salmonella enterica</i> Give (Microsept)	Vanilla powder	Spiking with thermal stress

¹ Analysis carried out by Microsept

3.1.2.2 Calculation and interpretation of the RLOD and LOD₅₀

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

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD version 4 (2024-01-10). The RLOD are given Table 15.

Table 16 – Presentation of RLOD before and after confirmation of the alternative method results

Protocol		Category	Matrix/strain pair	AL	RLOD [95% confidence limit]
Double enrichment step protocol 6 h and 22 h	1	9	Pasteurized milk/S. Typhimurium 4	2.5	1.0 [0.5;2.2]
Short protocol	2	1	Piémontaise/S. Mbandaka Ad914	2.5	1.2 [0.4;3.4]
		2	Ground beef/S. Infantis 128	2.5	1.0 [0.5;2.2]
		3	Raw milk/S. Derby A00E084	2.5	0.5 [0.2;1.5]
		4	Liquid egg product/S. Enteritidis 657	2.5	1.2 [0.5;2.9]
		5	Haddock fillet/S. Saintpaul F31	2.5	0.7 [0.3;1.9]
		6	Dog pellets/S. Agona AOOVO38	2.5	2.0 [0.8;4.9]
		7	Process water/S. Typhimurium Ad1070	2.5	1.0 [0.4;2.3]
	3	8	Infant formula with probiotics/S. Anatum Ad298	1.5	1.2 [0.5;2.6]
	4	10	Infant formula with probiotics/S. Cerro Ad2707	2.5	0.4 [0.1;0.8]
	5	11	Dry kibbles / S. Derby Ad1878	2.5	1.0 [0.5;2.2]
	6	12	Raw cocoa powder / S. enterica Give ¹	2.5	0.9 [0.4 ;2.0]
Combined				2.5	0.9 [0.7;1.2]

¹ Analysis carried out by Microsept

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 17.

Table 17 - LOD₅₀ results

Protocol		Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich		Level of detection at 95% (CFU / sample size) according to Wilrich & Wilrich	
				Reference method	Alternative method	Reference method	Alternative method
Double enrichment step protocol 6 h and 22 h	1	9	Pasteurized milk/ S. Typhimurium 4	1.2 [0.6-2.1]	1.2 [0.6-2.1]	2.0 [1.0; 4.2]	2.5 [1.2; 5.4]
Short protocol	2	1	Piémontaise/ S. Mbandaka Ad914	0.5 [0.2-1.0]	0.6 [0.3-1.2]	3.3 [1.8; 6.1]	3.1 [1.7; 5.7]
		2	Ground beef/S. Infantis 128	0.8 [0.4-1.4]	0.7 [0.4-1.3]	3.9 [2.0; 7.6]	2.1 [1.2; 4.0]
		3	Raw milk/S. Derby A00E084	0.9 [0.5-1.8]	0.5 [0.3-0.9]	2.1 [1.1; 3.9]	2.8 [1.6; 5.2]
		4	Liquid egg product/S. Enteritidis 657	0.5 [0.3-0.9]	0.7 [0.4-1.2]	3.2 [1.7; 5.9]	2.2 [1.2; 4.0]
		5	Haddock fillet/S. Saintpaul F31	0.7 [0.4-1.4]	0.5 [0.3-0.9]	2.5 [1.4; 4.6]	4.7 [2.4; 8.8]
		6	Dog pellets/S. Agona AOOVO38	0.6 [0.3-1.1]	1.1 [0.6-2.0]	3.7 [2.0; 6.9]	4.2 [2.3; 7.8]
		7	Process water/S. Typhimurium Ad1070	0.9 [0.5-1.6]	1.0 [0.5-1.8]	3.0 [1.7; 5.1]	3.4 [2.0; 5.9]
	3	8	Infant formula/S. Anatum Ad298	0.7 [0.4-1.2]	0.8 [0.5-1.4]	5.1 [2.8; 9.2]	5.1 [2.8; 9.2]
	4	10	Infant formula with probiotics/ S. Cerro Ad2707	0.7 [0.4-1.2]	0.3 [0.1-0.5]	3.2 [1.9; 5.4]	1.2 [0.6; 2.3]
	5	11	Dry kibbles / S. Derby Ad1878	0.4 [0.2-0.8]	0.4 [0.2-0.8]	1.7 [0.9; 3.3]	1.7 [0.9; 3.3]
	6	12	Raw cocoa powder / S. enterica Give ¹	0.6 [0.3;1.0]	0.5 [0.3;0.9]	2.5 [1.4; 4.4]	2.2 [1.3; 3.9]
Combined				0.7 [0.6-0.8]	0.7 [0.6-0.8]	3.0 [2.5; 3.6]	2.9 [2.4; 3.4]

¹ Analysis carried out by Microsept

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

The LOD₅₀ varies from 0.4 to 1.2 CFU/sample size for the reference method and from 0.3 to 1.2 CFU/ sample size for the alternative method.

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 Double step enrichment protocol:

> Protocols

- **Inclusivity:** The *Salmonella* strains were cultured in BHI at 37°C. Dilutions were done in order to inoculate between 10 to 100 CFU/225 ml BPW. The protocol of the alternative was then applied.
- **Exclusivity:** The negative strains were cultured in BHI, incubated at 37°C and subcultured at a rate of approximately 10⁵/ml in buffered peptone water on RAPID'*Salmonella*. In cases where typical colonies on RAPID'*Salmonella* agar were obtained, the complete protocol was applied.

> Results

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

> Inclusivity

All target strains show typical colonies on RAPID'*Salmonella* agar, except for the Paratyphi A ATCC 9150 strain. The latter presents typical red colonies [H₂S]- on XLD agar and atypical colonies on Rambach agar. The OMNI-O test is positive, concordant with the API20E confirmation result. Two other strains of *Salmonella* Paratyphi A (ATCC 11511 and CIP 5541) were tested and showed typical magenta colonies on RAPID'*Salmonella* agar. The Typhi Ad 302, Paratyphi B Ad301 and Paratyphi C ATCC 13428 strains are also typical on RAPID'*Salmonella* agar.

All target strains show a OMNI-O positive /ONPG negative profile, except for *Salmonella arizonae* CIP 5523, *Salmonella* having a [lactose] positive phenotype, present an ONPG positive test.

> Exclusivity

All non-target strains tested did not present typical colonies on RAPID'*Salmonella* agar when carrying out the complete protocol, except for an *Enterobacter sakazakii* strain that showed a negative OMNI-O test, non-specific for *Salmonella*.

During the accuracy study, two strains identified as the *Escherichia hermannii* specie presented typical colonies on RAPID'*Salmonella* agar that was OMNI-O positive and ONPG positive. In order to evaluate the selectivity of confirmation tests

for this specie, twelve additional strains of *Escherichia hermanii* were tested. Eight showed a positive reaction to the OMNI-O test, but they all presented a positive reaction to the ONPG test.

3.1.3.2 Short protocol

Inclusivity and exclusivity studies were performed during the initial validation study and extension studies:

- For inclusivity: in 2009, 2011 and 2012: BPW + supplement incubated for 18 h $\pm$ 2 h at 41.5°C,
- For exclusivity: in 2009, 2011 and 2012: BPW incubated for 18 h $\pm$ 2 h at 41.5°C.

> Initial validation (2009)

- **Inclusivity Protocol:** The *Salmonella* strains were grown in BHI at 37°C. A dilution of the culture was performed and inoculated in buffered peptone water incubated at 41.5°C in order to inoculate between 10 and 100 cells per 225 ml of broth. The protocol of the alternative method was then applied.
- **Exclusivity Protocol:** The negative strains were thawed in BHI, incubated at 37°C and inoculated around 10⁵/ml of buffered peptone water at 41.5°C. Streaking was then carried out on RAPID'*Salmonella*. In cases where typical colonies on RAPID'*Salmonella* agar were obtained, the latex test was carried out.

> Extension study (2011)

The testing was done in order to verify that *Salmonella* spp strains with low esterase activity show characteristic colonies on RAPID'*Salmonella* agar.

Five *Salmonella* Dublin and two *Salmonella bongori* strains were tested.

One *Salmonella* Braenderup, one *Salmonella* Enteritidis and one *Salmonella* Typhimurium were also tested as positive controls.

> Extension study (2012)

The aim of this study was to obtain an extension for using two latex tests to confirm the typical colonies isolated on RAPID'*Salmonella* plates.

After thawing in BHI broth for 24 h at 37°C, a subculture was performed in supplemented BPW, incubated for 16 - 20 h at 41.5°C for the target strains and in BPW, incubated for 16 - 20 h at 37°C. A streaking onto TCS plates was also performed.

Two latex tests were then applied on the colonies from RAPID' *Salmonella* for the target strains when a negative or doubtful result was observed, from TCS for non-target strains.

Two latex tests were used: OXOID *Salmonella* latex test and *Salmonella* Confirm latex test.

3.1.3.3 Results

> Initial validation (2009)

- **Inclusivity:** among the 51 tested *Salmonella* strains, 47 gave typical colonies on RAPID' *Salmonella* agar. The *Salmonella* Paratyphi A ATCC 9150, *Salmonella* Paratyphi C ATCC, *Salmonella* Gallinarium A300, 13428 and *Salmonella* Paratyphi B Ad301 didn't grow on RAPID' *Salmonella* and gave atypical colonies. After growing in BHI, all the *Salmonella* Paratyphi strains tested gave typical colonies on RAPID' *Salmonella* agar.

Five strains gave negative latex test: *Salmonella arizonae* Ad450, *Salmonella bongori* Ad599, *Salmonella* Cerro Ad689, *Salmonella houtenae* Ad596 and *Salmonella* Veneziana Adria 233.

- **Exclusivity:** 42 negative strains including 12 *Escherichia hermanii* were tested. 11 *Escherichia hermanii* strains gave magenta colonies: some of them with pale colour. This result was also observed with *Citrobacter diversus* Adria 140 and *Serratia marescens* Ad447; all the stains gave a negative latex test.

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

> Extension study (2011)

The results are summarized hereafter (See Table 18).

Table 18 - Inclusivity results

N°	Genus	species or Serovar	Origin	Inoculation CFU/225ml Supplemented BPW	Colonies on RAPID' <i>Salmonella</i>	Latex test
1	Salmonella	Braenderup Ad915	Raw poultry	9	magenta	+
2	Salmonella	Enteritidis Ad926	Paella	4	magenta	+
3	Salmonella	Typhimurium 305	Paella	7	magenta	+
4	Salmonella	<i>bongori</i> Ad598	Environmental sample	6	magenta	-
5	Salmonella	<i>bongori</i> Ad599	Poultry	12	magenta	-
6	Salmonella	Dublin Ad528	Pancake batter	5	magenta	+
7	Salmonella	Dublin Ad529	Steak	6	Pale magenta	+
8	Salmonella	Dublin Ad530	Ground beef	9	Pale magenta	+
9	Salmonella	Dublin Ad531	Raw milk cheese	4	Pale magenta	+
10	Salmonella	Dublin Ad1336	Raw milk cheese	22	Pale magenta	+

All the tested *Salmonella* Dublin and *Salmonella bongori* strains show characteristic colonies. Some of these strains show a pale magenta color in comparison to the tested *Salmonella* Enteritidis, *Salmonella* Braenderup and *Salmonella* Typhimurium.

> Extension study (2012)

The results are provided in **Appendix 8**. A summary of the results is provided in Table 19.

Table 19

	RAPID' <i>Salmonella</i>		TCS	
	Latex test		Latex test	
	OXOID*	<i>Salmonella</i> Confirm Latex*	OXOID*	<i>Salmonella</i> Confirm Latex *
Number of tested strains	151 **	151**	14	43
Positive result	138	109	14	5
Negative result	6	41	0	30
Weak agglutination	1	1	0	8
Doubtful agglutination	6	0	0	0

* In order to confirm or infirm the negative observed results, the tests were performed again with two technicians.

** *Salmonella* Kentucky CIP 105623 did not grow on RAPID' *Salmonella* and was only tested from TCS plate. Wild strains from the same serotype were tested and gave typical colonies on RAPID' *Salmonella* and positive latex tests.

> Target strains

Among the 152 tested strains, 145 gave a positive result with the OXOID latex test, and 110 with the *Salmonella* Confirm Latex test. The strains which gave a negative

latex test, or a weak positive result were also tested from TCS plates. All the strains gave them positive latex tests (OXOID and *Salmonella* Confirm Latex test).

Note that after the RAPID'*Salmonella* method, main of the strains belonging to another species than *enterica enterica* was not detected by the *Salmonella* Confirm Latex test. Some strains from *S. enterica enterica* species gave also negative latex tests: 28.3 % of the tested strains (43 strains/152) gave negative results during the study after the RAPID'*Salmonella* protocol. Only 5 strains among the 43 strains were positive after growth on non-selective agar plates; 30 strains still gave a negative agglutination test and 8 a positive or weak agglutination.

After the RAPID'*Salmonella* protocol, the OXOID Latex tests showed negative results with *S. enterica enterica* strains. All these strains showed an agglutination after growth on non-selective agar plates. Only 3.9 % of the strains did not show an agglutination after the RAPID'*Salmonella* method.

> Non-target strains

Among the 100 tested strains, 82 grew on the RAPID'*Salmonella* plates. Only one strain (*Serratia marcescens* Ad447) gave blue magenta colonies; the OXOID and *Salmonella* Confirm Latex tests were negative with this strain. A summary of the results is presented in Table 20.

Table 20

	RAPID' <i>Salmonella</i>		TCS	
	Latex test		Latex test**	
	OXOID	<i>Salmonella</i> Confirm latex	OXOID	<i>Salmonella</i> Confirm latex
Number of tested strains	82	82	100	100
Negative test	69	76	77	81
Auto agglutinable strains	4	0	12	4
Doubtful agglutination	8*	3*	7	5
Weak agglutination	0	2*	0	1
Positive test	1*	1*	4	9

* Non characteristic strain on RAPID'*Salmonella* agar.

** Note that this study shows only the selectivity of the latex tests regarding the non-target strains grown on non-selective agar plates. The objective of the study is not to test the performance of the RAPID'*Salmonella*.

Only one strain gave a clearly positive latex test after streaking onto RAPID'*Salmonella* agar with the two latex tests: *Citrobacter farmeri* Ad1116. This strain gave dark blue non-typical colonies on RAPID'*Salmonella* agar.

A clear difference is noticed between the two latex tests during this study. The OXOID latex test showed the best performances regarding the specificity and the selectivity which are satisfying.

> Renewal study (2017)

49 non-target strains were tested using the short protocol. The results are given in **Appendix 9**.

For 2 strains (*Salmonella* Abortusequi Ad2331 and *Salmonella* Abortusovis Ad2320), the RAPID' *Salmonella* plates required an incubation time of 48 h to observe typical colonies.

For 2 strains, addition of milk for the enrichment step was necessary to recover the plates but note that for *Salmonella* Strasbourg CIP 105632, blue colonies were observed and for *Salmonella* Wayne, the colonies were very small.

The 3 latex tests gave positive results with all the *Salmonella* strains but sometimes with a weak or very weak reaction.

3.1.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The storage temperature and the expiratory date are indicated on the plates of RAPID' <i>Salmonella</i>, on the bottle for dehydrated RAPID' <i>Salmonella</i>, on the bottle for the latex test and on the bottle for the RAPID' <i>Salmonella</i> Capsule supplement. The shelf-life is: - RAPID' <i>Salmonella</i> (pre-filled plates): 3 months at 4°C, - RAPID' <i>Salmonella</i> format 500 g: 24 months at 4°C, - Latex Kitt: 18 months at 4°C, - RAPID' <i>Salmonella</i> capsule: 18 months at 4°C.			
Time to result	Steps	Reference method	Alternative method	
			Short protocol	Double step enrichment protocol
	Negative samples			
	Pre-enrichment	Day 0	Day 0	Day 0
	Enrichment	Day 1	/	Day 1
	Streaking	Day 2-Day 3	Day 1	Day 1 or Day 2
	Reading plates, obtaining negative results	Day 3- Day 4	Day 2	Day 2 or Day 3
	Presumptive positive or positive results			
	Pre-enrichment	Day 0	Day 0	Day 0
	Enrichment	Day 1	/	Day 1
	Streaking	Day 2-Day 3	Day 1	Day 1 or Day 2
	Selective agar readings, purification of colonies	Day 3-Day 4	Day 2	Day 2 or Day 3
	Confirmation tests, final results	Day 4Day 6	Day 2	Day 2 or Day 3
	Common step with the reference method			
	No common step for the short protocol. Pre-enrichment step for the double step enrichment protocol.			

The negative results are available in one day and the positive results in two days when using the short protocol on the shorter incubation time for the RVS broth in the double step enrichment protocol.

3.2 Inter-laboratory study

The aim of the inter-laboratory study is to determine the variability of the results obtained in different laboratories using identical samples and to compare these results with those obtained in the method comparison study.

The inter-laboratory study was run in 2005 using the double step enrichment protocol. The interpretation of the data is done according to the ISO 16140-2:2016 and the ISO 16140-2/A1:2024.

3.2.1 Study organisation

> Collaborators number

Samples were sent to 15 laboratories.

> Matrix and strain used

Pasteurized half-skimmed milk was inoculated with *Salmonella* Typhimurium 305.

> Samples

Samples were prepared and inoculated on Monday 17th of October 2005, as described below:

- 24 samples for analysis by the alternative and the reference methods,
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833-1 method,
- 1 water flask labelled "Temperature Control" with a temperature probe.

> Inoculation

The targeted inoculation levels were the following:

- Level: 0 CFU/25 ml,
- Level 1: 5 CFU/25 ml, inoculation level providing as much as possible fractional positive recovery data,
- Level 2: 25 CFU/25 ml.

> *Labelling and shipping*

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

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

Samples were shipped in 24 h to 48 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

> *Analyses*

Collaborative study laboratories and the expert laboratory carried out the analyses on Day 1 with the alternative and reference methods.

3.2.2 *Experimental parameters controls*

3.2.2.1 *Strain stability and background microflora stability*

Strain stability was checked by inoculating the matrix at 5 CFU/25 ml and 25 CFU/25 ml. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at 5 ± 3°C (See Table 21).

Table 21 - Sample stability

Day	Reference method and alternative methods (detection)	CFU/25 ml
Day 0	+	18
Day 1	+	7.5
Day 2	+	20

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

3.2.2.2 *Contamination levels*

The contamination levels and the sample codification were the following (see Table 22).

Table 22 - Contamination levels

Level	Samples	Theoretical target level (b/25 ml)	True level (b/25 ml sample)	Low limit / 25 ml sample	High limit / 25 ml sample
Level 0	1, 3, 6, 8, 11, 13, 22, 24	/	/	/	/
Low level	2, 4, 10, 12, 15, 17, 21, 23	5	6	5	7
High level	5, 7, 9, 14, 16, 18, 1, 20	25	26	23	30

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 23.

Table 23 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt delay of the samples
A	0	5.0	Day 1
B	0.5	7.0	
C	0.5	1.7	
D	0.5	4.0	
E	0	2.5	
F	0	1.9	
G	0 - 0.5	5.2	
H	0	4.8	
I	0	0.8	
J	0.5	1.3	
K	0	6.0	
L	0	3.6	
M	0.5 - 0	4.9	
N	0.5	2.0	
O	1.0	5.5	

No problem was encountered during the transport or at receipt for the 15 collaborators. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

3.2.3 Results analysis

The raw data are given in **Appendix 10**.

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 24.

Table 24 – Results obtained by the expert Lab.

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

3.2.3.2 Results observed by the collaborative laboratories

> **Aerobic mesophilic flora enumeration**

Depending on the Lab results, the enumeration levels varied from $3.1 \cdot 10^3$ to $3.6 \cdot 10^6$ CFU/g.

> **Salmonella detection**

15 collaborators participated in the study. The results obtained are provided in Table 25 (reference method) and Tables 26 and 27 (alternative method).

**Table 25 - Positive results by the reference method
(ALL the collaborators)**

Collaborator	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
C	2	8	8
D	0	8	8
E	0	8	8
F	0	7	8
G	2	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	7	6	8
N	0	8	8
O	3	8	8
Total	P₀ = 14	P₁ = 117	P₂ = 120

**Table 26 - Positive results (before and after confirmation) by the alternative method
(ALL the collaborators) - RAPID' *Salmonella* 8 h $\pm$ 2 h**

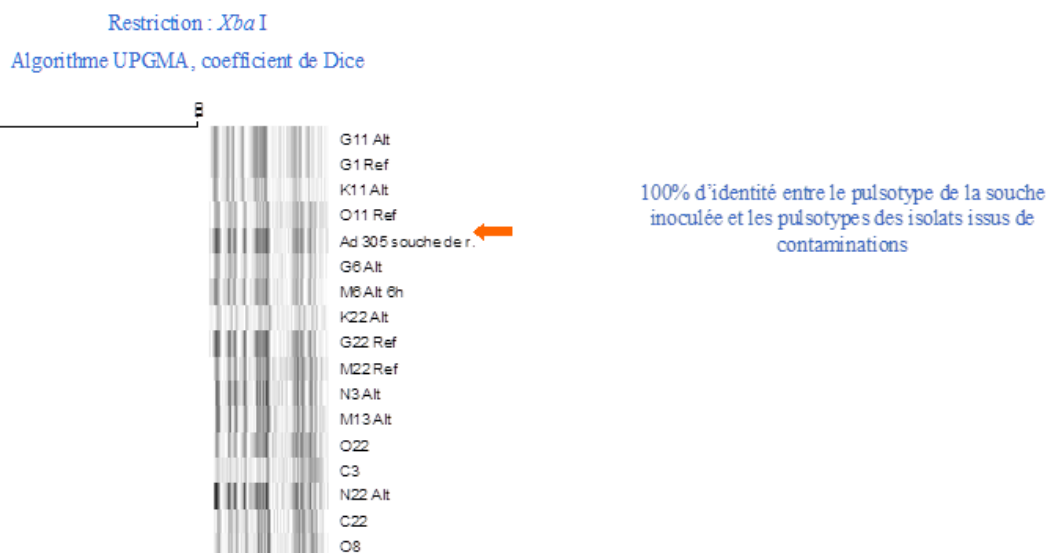
Collaborator	Contamination level					
	L0		L1		L2	
	Presumptive positive results	Confirmed positive results	Presumptive positive results	Confirmed positive results	Presumptive positive results	Confirmed positive results
A	0	0	8	8	8	8
B	0	0	8	8	8	8
C	0	0	8	8	8	8
D	0	0	8	8	8	8
E	0	0	8	8	8	8
F	0	0	8	8	8	8
G	1	1	8	8	8	8
H	0	0	8	8	8	8
I	0	0	8	8	8	8
J	0	0	8	8	8	8
K	0	0	8	8	8	8
L	0	0	8	8	8	8
M	3	3	8	8	8	8
N	0	0	8	8	8	8
O	2	2	7	7	8	8
Total	P₀ = 6	CP₀ = 6	P₁ = 119	CP₁ = 119	P₂ = 120	CP₂ = 120

**Table 27 - Positive results (before and after confirmation) by the alternative method
(ALL the collaborators) - RAPID' *Salmonella* 24 h $\pm$ 2 h**

Collaborator	Contamination level					
	L0		L1		L2	
	Presumptive positive results	Confirmed positive results	Presumptive positive results	Confirmed positive results	Presumptive positive results	Confirmed positive results
A	0	0	8	8	8	8
B	0	0	8	8	8	8
C	2	0	8	8	8	8
D	0	0	8	8	8	8
E	0	0	8	8	8	8
F	0	0	8	8	8	8
G	7	6	8	8	8	8
H	0	0	8	8	8	8
I	0	0	8	8	8	8
J	0	0	8	8	8	8
K	5	5	8	8	8	8
L	0	0	8	8	8	8
M	7	7	8	8	8	8
N	2	2	8	8	8	8
O	4	4	8	8	8	8
Total	P₀ = 27	CP₀ = 24	P₁ = 120	CP₁ = 120	P₂ = 120	CP₂ = 120

A lot of unspiked samples showed typical colonies on selective agar plates for both methods (reference and alternative). 14 samples were concerned with the reference method, 6 and 24 for the alternative method for respectively 6 h and 24 h incubation time of the RVS broth.

The hypothesis of contaminations was confirmed by a molecular characterization of isolates by pulsotyping in accordance with the AFSSA protocol available in the MATEAS database (cf. See figure below).



As the cross contaminations occurred mainly after 24 h incubation time of the RVS broth, **it is proposed to keep only the data observed after 8 h $\pm$ 2 h incubation time for interpretation.**

3.2.3.3 Results of the collaborators retained for interpretation

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was applied and the results from Labs C, G, K, M and O were removed from interpretation.

The results obtained with the 10 labs kept for interpretation are presented in Table 28 (reference method) and Table 29 (alternative method).

Table 28 - Positive results by the reference method
(Without Labs C, G, K, M, O (10 labs))

Collaborator	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
H	0	8	8
I	0	8	8
J	0	8	8
L	0	8	8
N	0	8	8
Total	P₀ = 0	P₁ = 80	P₂ = 80

Table 29 - Positive results (before and after confirmation)
by the alternative methods (Without Labs C, G, K, M, O (10 labs)) -
RAPID[®] Salmonella 8 h ± 2 h

Collaborator	Contamination level					
	L0		L1		L2	
	<i>Presumptive positive results</i>	<i>Confirmed positive results</i>	<i>Presumptive positive results</i>	<i>Confirmed positive results</i>	<i>Presumptive positive results</i>	<i>Confirmed positive results</i>
A	0	0	8	8	8	8
B	0	0	8	8	8	8
D	0	0	8	8	8	8
E	0	0	8	8	8	8
F	0	0	8	8	8	8
H	0	0	8	8	8	8
I	0	0	8	8	8	8
J	0	0	8	8	8	8
L	0	0	8	8	8	8
N	0	0	8	8	8	8
Total	P₀ = 0	CP₀ = 0	P₁ = 80	CP₁ = 80	P₂ = 80	CP₂ = 80

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 30).

Table 30 - Percentage specificity

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

N: number of all L0 tests

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

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

No fractional positive results were obtained for both inoculation levels (L1 and L2), all inoculated samples gave positive results. Despite the absence of fractional recovery, it was agreed to retain the L1 inoculation level 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 31.

Table 31 - Summary of results for all collaborators obtained with the reference and alternative methods for Level 1

Incubation time	Response	Reference method positive (R+)	Reference method negative (R-)
6 h	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 80	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Total Negative deviation (A-/R+) TND = 0 (PA_{FP(alt)} = 0) (ND_{FN(alt)} = 0)	Total Negative agreement (A-/R-) TNA = 0 (PD_{FP(alt)} = 0) (NA_{FN(alt)} = 0)

Based on the data summarized in Table 31, the values of sensitivity of the alternative and reference methods, as well as the relative trueness, false positive ratio and false

negative ratio for the alternative method (taking account the confirmations) are the following (See Table 32).

Table 32 - Sensitivity, relative trueness and false positive ratio percentages

		6 h
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)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD} \times 100 \%$	0.0 %

* Calculation not possible (NA = 0)

3.2.4.3 Interpretation of data

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

For 10 Labs, the limits are the following:

	Calculated values	AL	Conclusion
TND - PD	0	3	ND - PD ≤ AL
TND + PD	0	4	ND + PD ≤ AL

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

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

The $LOD_{50\%}$ and RLOD calculation were impossible as every sample at Level L1 is positive.

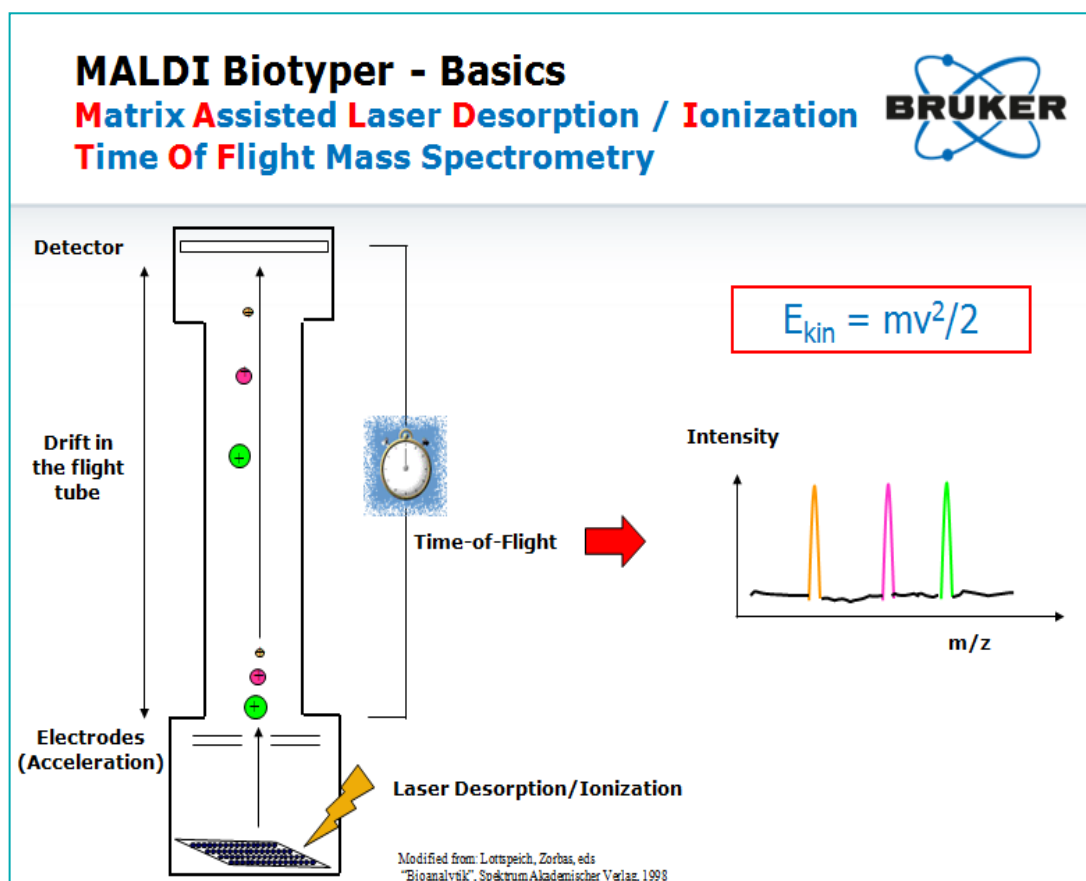
4 EXTENSION STUDY FOR USING THE BIOTYPER FROM BRUKER FOR CONFIRMATION

This extension concerns the possibility to confirm the typical colonies isolated on RAPID[®] *Salmonella* plates using the Biotyper from Bruker.

4.1 Principle

The MALDI Biotyper[®] Complete solution (MBT) uses a method based on mass spectrometry for rapid identification of organisms from microbial cultures. The principle of the method is summarized in Figure 1.

Figure 1



The MBT workflow gathers three sample preparation procedures, which are presented in **Appendix 11**:

1. Direct transfer sample preparation procedure (DT), which is the usual procedure for most of the bacterial isolates and is used as the general procedure,
2. Extended direct transfer sample preparation procedure (eDT).
3. Extraction sample preparation procedure (EXT).

eDT and EXT sample preparations are used when recommended, based on the calculating log (score) value.

The MBT is based on:

- The instrument MALDI-Time-Of-Flight Mass Spectrometer for accurate mass determination of biomolecules)
- The MBT Compass which is a software package for microorganism identification based on MALDI-TOF MS profile spectra; the MBT Compass software controls mass spectrometry data acquisition and, for identification purposes, matches acquired spectra against the MBT Compass library. The software generates an easily understandable report using score values and scoring symbols as shown below (Table 33).

Table 33

Value	Description	Symbols	Color
2.00 – 3.00	High confidence identification	(+++)	Green
1.70 – 1.99	Low confidence identification	(+)	Yellow
0.00 – 1.69	No possible identification	(-)	Red

Based on the Consistency Category of the MBT Compass Manual, log (scores) higher or equal 2.0 are presented in green and are determined to be acceptable to the species level.

Results presented in yellow have values between 1.70 and 1.99. These values are determined to be acceptable to the genus level. **For the confirmation of foodborne pathogens at the genus level, the two best matches shall be considered, showing both log (scores) > 1.7 and the same identified genus. This is therefore applicable in the current study.**

Results presented in red are strictly lower than 1.7 and are considered not acceptable for identification. If the log (score) is < 1.70 after initial analysis, the DT sample preparation shall be repeated, and if needed the alternative sample preparation procedures, eDT and EXT, shall be run. If the identification is still not possible, it is advised to streak on a non-selective agar.

For this extension study, the MBT system Microflex LT/SH was used with the following software:

- Flex control 3.4 (Build 135),
- MBT Compass Explorer 4.1 (version 80).

4.2 Protocol

Microorganisms to be confirmed using the MBT were isolated by streaking a microbial culture onto a RAPID'*Salmonella* and a TSA plates. The protocol is described in **Appendix 12**.

4.3 Strains

156 positive and 101 negative strains were tested.

4.4 Results

The raw data are provided in **Appendix 13**.

Only the identified genus is presented in the raw data as the tests were run for confirmation purpose. However, the MALDI Biotyper provides the identification at the species level.

The number of strains tested per plate as well as the sample preparation procedure applied are summarized in Table 34.

Table 34 - Number of strains tested per plate as well as the sample preparation procedure applied

	Media	No growth	Number of strains tested	Number of strains giving non-characteristic colonies on the plates	Sample preparation procedure		
					DT ¹	eDT ²	EXT ³
Inclusivity	TSA	0	156	0	156 (100 %)	0 (0 %)	0 (0 %)
	RAPID' <i>Salmonella</i>	4	152	7	151 (99.3 %)	1 (0.7 %)	0 (0 %)
Exclusivity	TSA	0	101	0	97 (96.0 %)	2 (2.0 %)	2 (2.0 %)
	RAPID' <i>Salmonella</i>	36	65	62	61 (93.8 %)	2 (3.1 %)	2 (3.1 %)

¹ DT: Direct Transfer

² eDT: extended Direct Transfer procedure

³ Extraction Procedure

> Inclusivity

For the inclusivity panel, all the strains were able to grow on TSA plates; they were all confirmed as *Salmonella* spp.

152 strains grew on the RAPID' *Salmonella* agar plates, seven showed atypical colonies. They were all confirmed as *Salmonella* spp

4 strains did not grow and thus were not tested from RAPID' *Salmonella* agar plates using the Biotyper:

- *Salmonella arizonae* 50:z4, 223
- *Salmonella enterica* subsp. *enterica* serovar Abony CIP 8039,
- *Salmonella enterica* subsp. *enterica* serovar Gallinarum biovar Pullorum Ad300,
- *Salmonella enterica* subsp. *enterica* serovar Poona CIP 107125.

> Exclusivity

The 101 non-target strains were tested from TSA plates

Among these 101 strains, 36 strains were not able to grow on RAPID' *Salmonella* plates. 65 grew, 62 gave atypical colonies and 3 gave doubtful colonies.

The confirmation result was negative for 99 strains when tested from the TSA plates. For 2 strains (*Glucunobacter cerivus* Ad374, *Psychrobacter psychrophilus* Ad343), no result was available even when using the extraction procedure (EXT). Note that no *Psychrobacter psychrophilus* is present in the Biotyper library. For *Glucunobacter cerinus*, only one strain is listed in the library.

When the non-target strains were tested from RAPID' *Salmonella* plates (65 strains), the confirmation was negative using the MALDI Biotyper of Bruker.

For information, most of the strains were identified using classical identification procedures with biochemical tests.

Some disagreements between the former identification with biochemical galleries and the MBT identifications are highlighted in the raw data; 11 are reported.

Only the use of a third method recognized as a reference for taxonomy purpose can help in making a clear conclusion about some observed disagreements.

Three 16S rDNA sequences (less than 700 pb) are additionally available. Two of the 16S rDNA sequences for the former A00C068 and 10 *Enterobacter* spp strains provide finally a third possible name of species, it is in that cases not possible to conclude (lines 30 and 31). The classification of such isolate is probably still ambiguous for these isolates. The identity of the strain *Enterobacter kobei* Ad342 (Line 40) is confirmed with 16S rDNA sequencing.

The other disagreements observed for *Enterobacter* spp. trains can be easily explained with the recent changes in the taxonomy for the *Enterobacter* genus. Some

of the isolates are now belonging to the genera *Cronobacter*, *Franconibacter*, *Kosakonia*, *Lelliottia*, *Pluralibacter*, *Siccibacter*....

At least, the comparison of the reference spectra of the MBT Library was run for the observed disagreements, to evaluate the possibility of mismatching. The comments are provided in the raw data. Some of the comparisons show score values strictly below the threshold of 1.70, excluding mismatching.

No misidentification to *Salmonella* spp. is observed, and the MALDI Biotyper suits for *Salmonella* spp. confirmation from RAPID' *Salmonella* chromogenic plates.

4.5 Conclusion

In most of the cases, the Direct Transfer procedure (DT) allowed to confirm the strains from TSA and RAPID' *Salmonella* plates (100 and 99.3 %) for inclusivity and (96.0% and 93.8 %) for exclusivity.

The MALDI Biotyper is a reliable method for confirmation of the colonies in the RAPID' *Salmonella* method, from TSA or RAPID' *Salmonella* plates.

5 CONCLUSION

The method comparison study scheme corresponds to an UNPAIRED STUDY design as the alternative and reference methods have different enrichment procedures except for the categories milk powders (protocol 3) and dairy products excluding raw milk (protocol 1) which correspond to a PAIRED STUDY design.

In the sensitivity study, 12 categories were tested: 9 food categories, 2 Pet food and animal feed categories (25 g and 375 g test portion) and the production environmental samples. The protocol of the alternative method shows 45 or 46 positive deviations (PD) and 48 or 45 negative deviations (TND) for the overall categories depending on the incubation time tested for the RVS broth for protocol 1 (6 h or 22 h). The TND - PD meet the acceptability limits (AL) whatever the categories, the protocols, and as well for the 12 tested categories.

The Relative Levels of Detection (RLOD) are all below the AL fixed at 2.5 for the unpaired data study or 1.5 for the paired data study whatever the matrix/strain pairs.

The inclusivity and exclusivity testing gave satisfying results.

It is possible to store the enrichment broth (BPW with or without supplement depending on the protocol tested) and the plates for 72 h at $5 \pm 3^{\circ}\text{C}$ for the short protocols (protocols 2, 3, 4, 5 and 6).

The alternative method allows a two-days screening of the negative samples (short protocol and shorter incubation time of the double enrichment step protocol).

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

The MALDI Biotyper is a reliable confirmatory test for the RAPID' *Salmonella* method.

For the inter-laboratory study, the data and interpretations comply with the ISO 16140-2 requirements. The study was conducted without fractional positive results. The RAPID' *Salmonella* is considered equivalent to the ISO standard.

Quimper, 26 January 2026

Lizaïg GOUGUET

Study Engineer

Method performance in food microbiology

Astrid CARIOU

Manager

Method performance in food microbiology

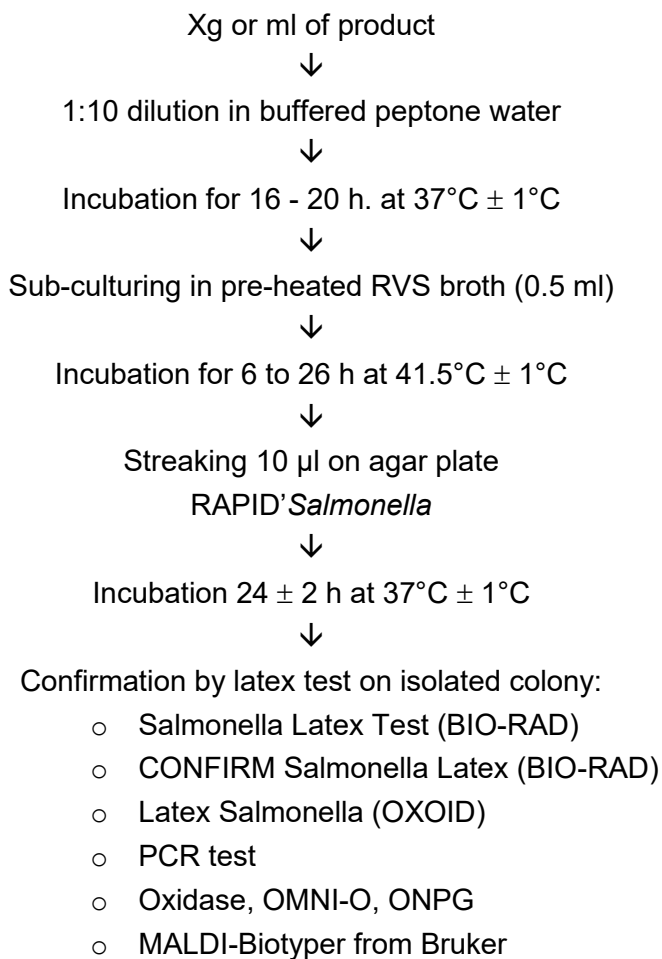
I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.

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: **RAPID' *Salmonella***

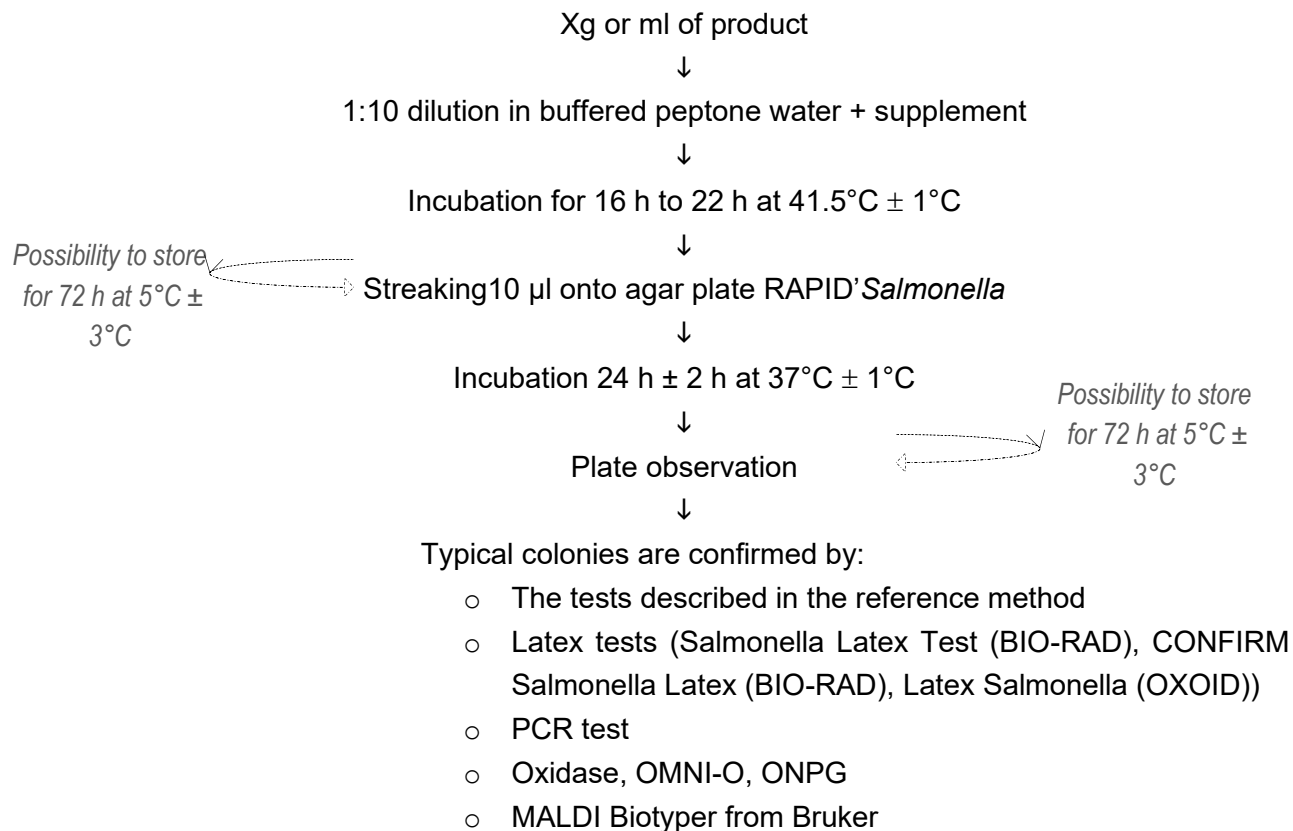
Double step enrichment protocol

Protocol 1: Dairy products, excluding raw milk



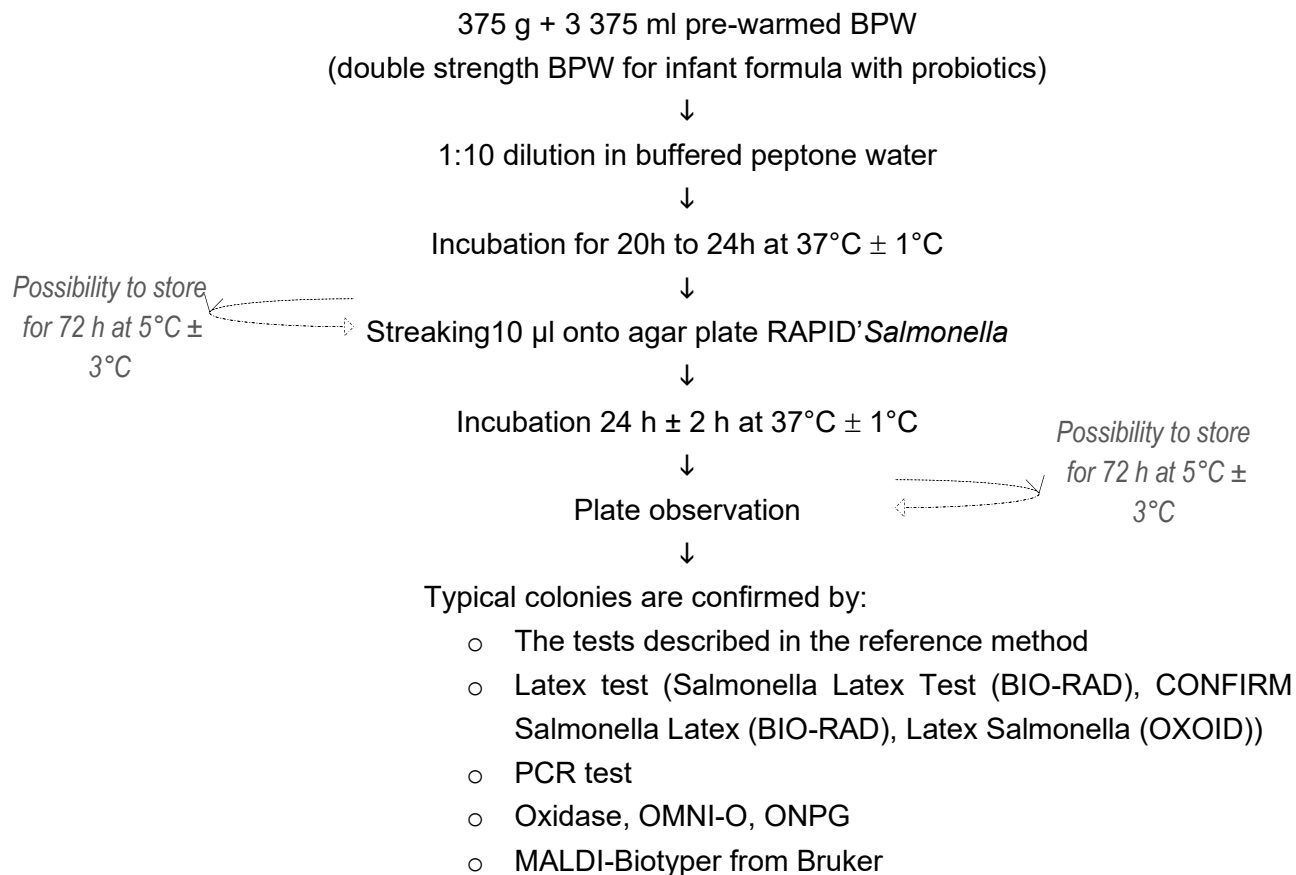
Short protocol

Protocol 2: All human food, animal feed products (25 g sample size) and environmental samples



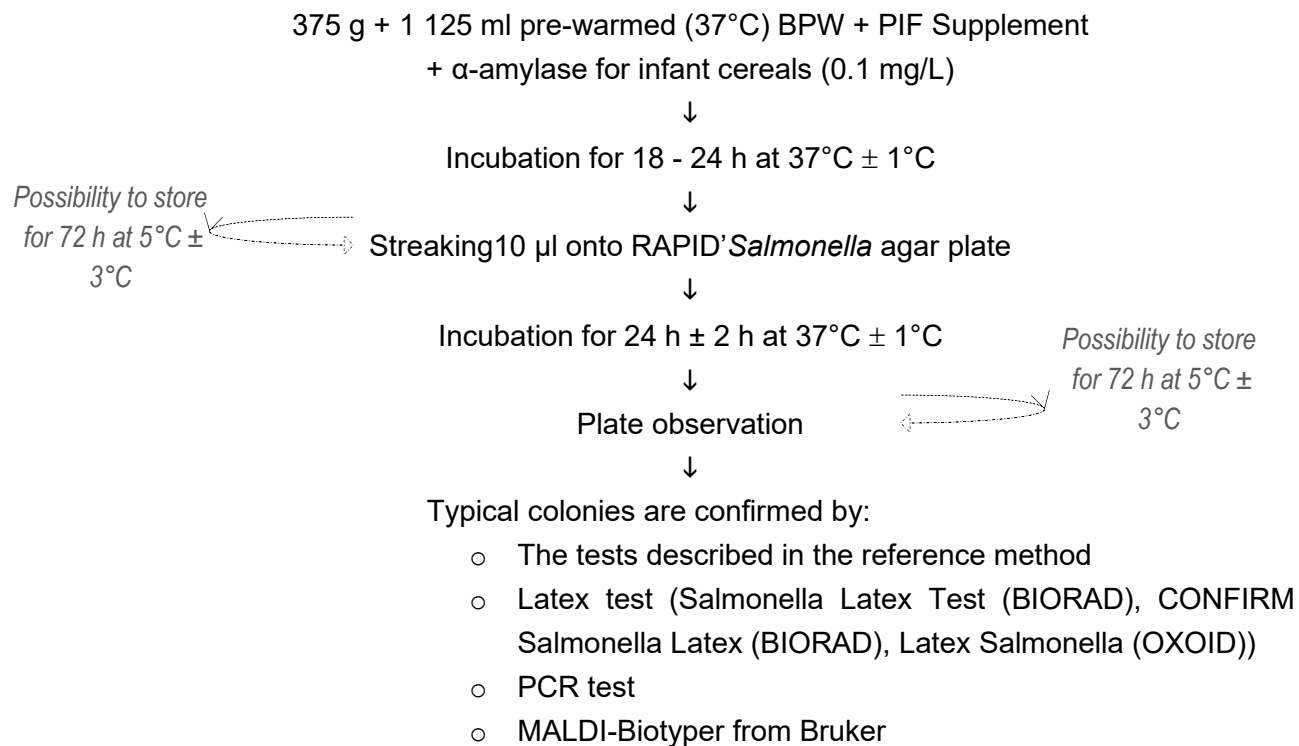
Short protocol

Protocol 3: Milk powders including infant formula (with and without probiotics) and related ingredients (up to 375 g)



Short protocol

Protocol 4: Infant formula and infant cereals with or without probiotics including ingredients (up to 375g)



Short protocol

Protocol 5: Pet food and animal feed (up to 375g)

375 g + 1875 ml pre-warmed BPW + RSLM supplement (d 1:6)



Incubation for 18-24 at $37.0^{\circ}\text{C} \pm 1^{\circ}\text{C}$



*Possibility to store
for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$*

Streaking 10 μl onto agar plate RAPID' *Salmonella*

*Possibility to store
for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$*



Incubation 24 h $\pm$ 2 h at $37^{\circ}\text{C} \pm 1^{\circ}\text{C}$



Plate observation

*Possibility to store
for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$*

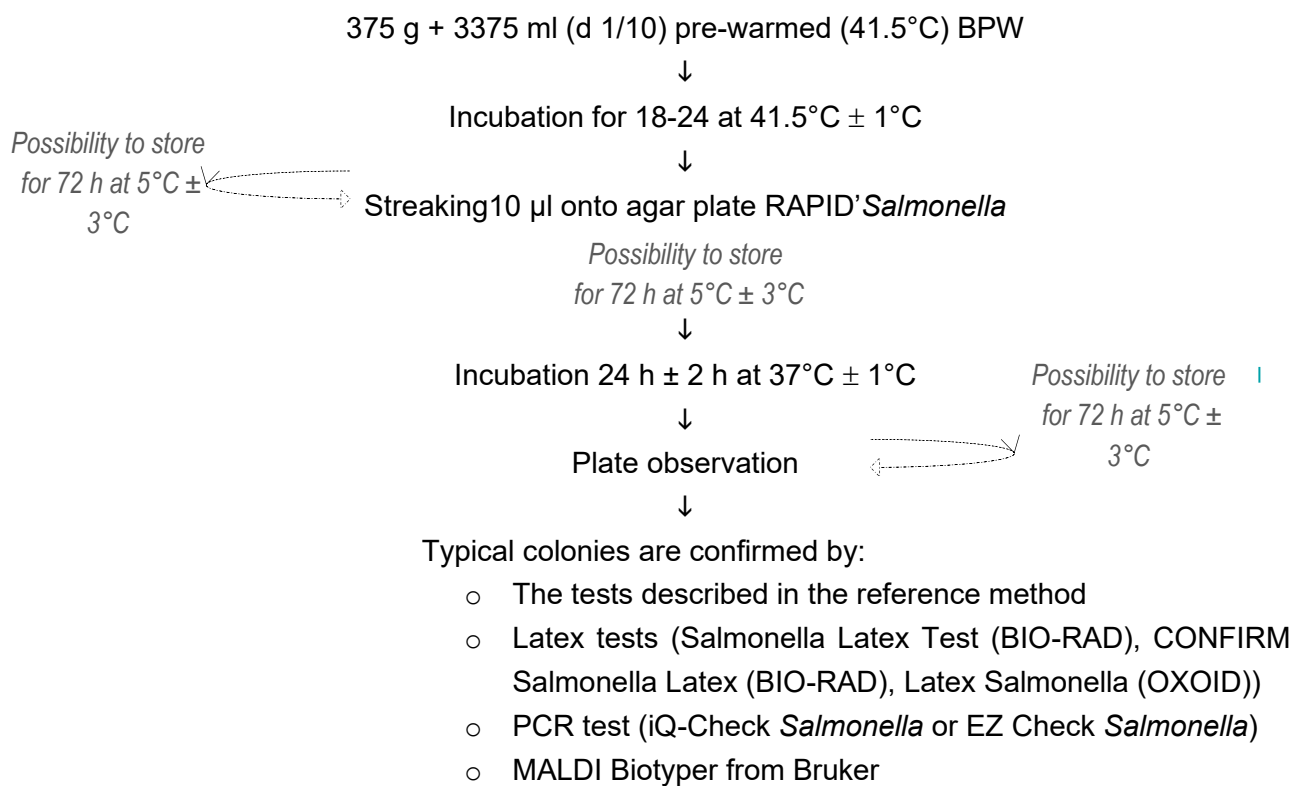


Typical colonies are confirmed by:

- The tests described in the reference method
- Latex tests (Salmonella Latex Test (BIO-RAD), CONFIRM Salmonella Latex (BIO-RAD), Latex Salmonella (OXOID))
- PCR test
- MALDI Biotyper from Bruker

Short protocol

Protocol 6: Cocoa and chocolate products (up to 375 g)

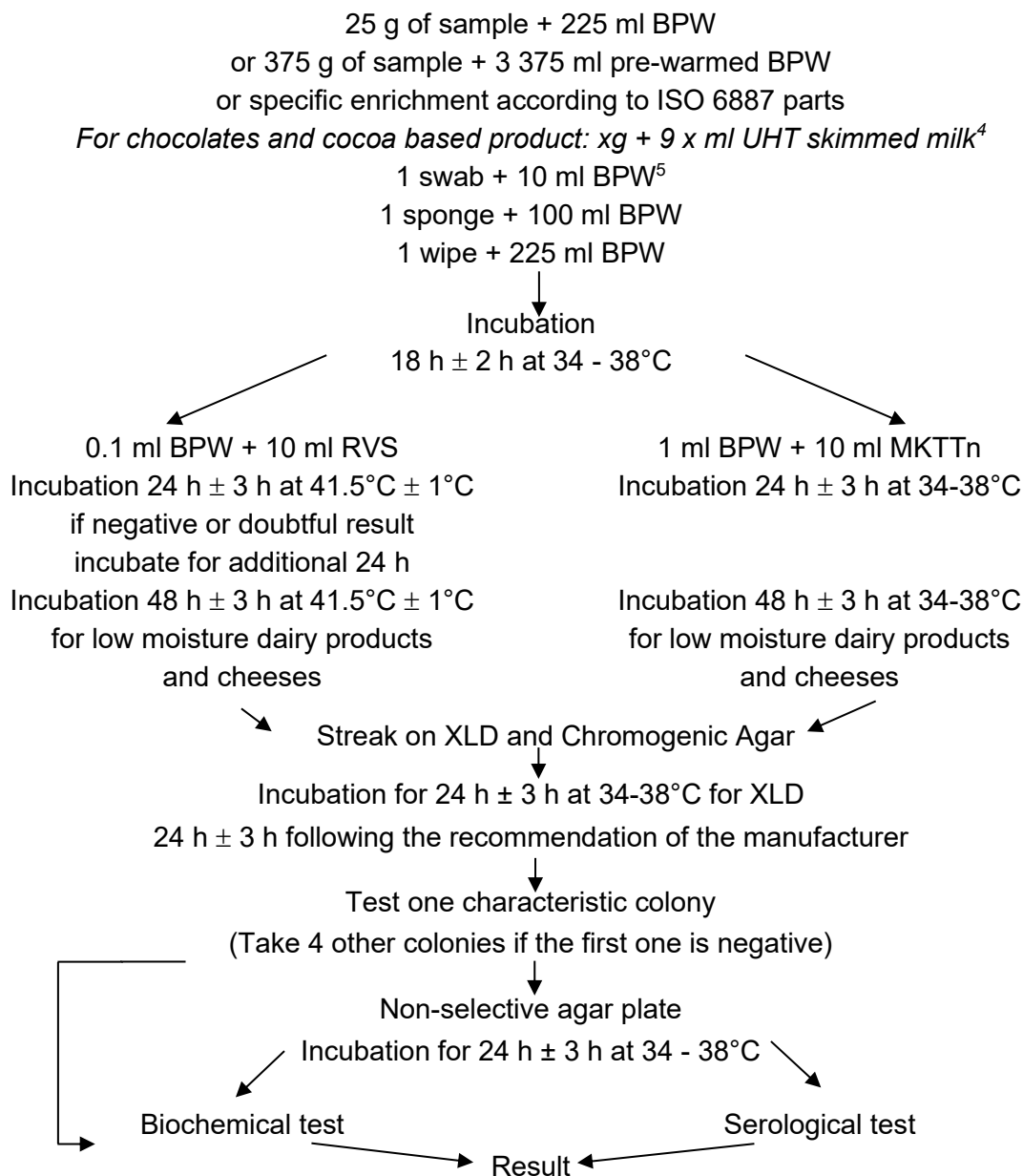


Appendix 2 – Flow diagram of the reference method

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

ISO 6579-1/A1: 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



⁴ 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)

⁵ 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 contaminations of the samples

Date	Sample N°	Product (French name)	Product	Artificial contamination - Double step enrichment protocol - Protocol 1					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/cfu sample			
2005	309	Crème chantilly	Chantilly whipped cream	Cross contamination					+	9	c
2005	310	Crème glacée à la vanille	Vanilla ice cream	Cross contamination					+	9	c
2005	326	Crème fraîche	Crème fraîche	Cross contamination					+	9	c
2005	464	Poudre de lait	Milk powder	S. Anatum Ad298	Milk powder	Spiking HT 50°C-10min	0.3	20	-	9	b
2005	465	Poudre de lait	Milk powder	S. Heidelberg A00E005	Dusts (dairy industry)	Spiking HT 50°C-10min	0.5	15	-	9	b
2005	466	Poudre de lait	Milk powder	S. Tennessee A00E006	Dusts (dairy industry)	Spiking HT 50°C-10min	0.4	>0.6	-	9	b
2005	546	Poudre grasse	Fat powder	S. Anatum Ad298	Milk powder	Spiking HT 50°C-10min	0.61	8	+	9	b
2005	547	Poudre grasse	Fat powder	S. Montevideo 510	Raw milk	Spiking HT 50°C-10min	0.45	2.7	+	9	b
2005	548	Lactosérum	Lactosérum	S. Newington 26	Dairy product	Spiking HT 50°C-10min	0.49	12	+	9	b
2005	549	Poudre de lait écrémé	Skin milk powder	S. Meleagridis 505	Raw milk	Spiking HT 50°C-10min	0.71	1.8	+	9	b
2005	550	Poudre composée	Composed powder	S. Infantis 401B	Raw milk	Spiking HT 50°C-10min	0.79	5	+	9	b
2005	613	Chèvre frais	Fresh goat cheese	S. Newington 26	Dairy product	Spiking 15 days at 4°C	0.99	9	+	9	a
2005	614	Chèvre frais	Fresh goat cheese	S. spp F79	Raw milk	Spiking 15 days at 4°C	0.39	8	+	9	a
2005	616	Reblochon	Reblochon	S. Infantis 401B	Raw milk	Spiking 15 days at 4°C	0.34	17	+	9	a
2005	618	Brie de Meaux	Cheese (Brie de Meaux)	S. Meleagridis 505	Raw milk	Spiking 15 days at 4°C	0.32	11	+	9	a
2005	620	Saint Nectaire	Cheese (Saint Nectaire)	S. Montevideo 510	Raw milk	Spiking 15 days at 4°C	0.30	4	+	9	a
2005	624	Glace noix de coco	Coconut ice cream	S. Newington 26	Dairy product	Spiking 15 days at -20°C	0.47	1	+	9	c
2005	625	Glace	Ice cream	S. spp F79	Raw milk	Spiking 15 days at -20°C	0.28	4	+	9	c
2005	626	Glace	Ice cream	S. Infantis 401B	Raw milk	Spiking 15 days at -20°C	0.3	4	-	9	c
2005	627	Glace	Ice cream	S. Meleagridis 505	Raw milk	Spiking 15 days at -20°C	0.28	8	+	9	c
2005	628	Glace	Ice cream	S. Montevideo 510	Raw milk	Spiking 15 days at -20°C	0.5	22	-	9	c
2005	629	Glace	Ice cream	S. Anatum Ad298	Milk powder	Spiking 15 days at -20°C	0.6	1	-	9	c

Date	Sample N°	Product (French name)	Product	Artificial contamination - Double step enrichment protocol - Protocol 1					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/cfu sample			
2017	85	Camembert au lait cru	Raw milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	4-7-1-7-2 (4.2)	-	9	a
2017	88	Crème fraîche	Cream	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	3-7-4-3-2 (3.8)	-	9	c
2017	199	Brie de Meau au lait cru	Raw milk cheese	S. Anatum Ad2718	Dairy product	Seeding 48h 5±3°C	/	3-9-4-6-4 (5.2)	+	9	a
2017	200	Emmental au lait cru	Raw milk cheese	S. Cerro Ad2707	Dairy product	Seeding 48h 5±3°C	/	8-4-4-7-4 (5.4)	+	9	a
2017	202	Lait pasteurisé	Pasteurized milk	S. Cerro Ad2707	Dairy product	Seeding 48h 5±3°C	/	8-4-4-7-4 (5.4)	+	9	c
2017	820	Poudre de lait écrémée	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Spiking HT 56°C-8min	0.5	10-12-10-11-16 (11.8)	+	9	b
2017	821	Lait en poudre écrémé	Skimmed milk powder	S. Cerro Ad2150	Lactoserum	Spiking HT 56°C-8min	0.43	7-5-11-8-10 (8.2)	+	9	b
2017	822	Lait en poudre écrémé	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Spiking HT 56°C-8min	0.5	10-12-10-11-16 (11.8)	+	9	b
2017	823	Lait en poudre entier	Whole milk powder	S. Cerro Ad2150	Lactoserum	Spiking HT 56°C-8min	0.43	7-5-11-8-10 (8.2)	+	9	b
2017	824	Lait pasteurisé	Pasteurized milk	S. Mbandaka Ad1810	Cheese	Spiking HT 56°C-8min	0.6	2-2-4-0-2 (2.0)	-	9	c
2017	825	Panna Cotta au caramel	Dairy dessert (Panna Cotta)	S. Mikawasima Ad1811	Sheep raw milk	Spiking HT 56°C-8min	0.41	6-5-7-10-5 (6.6)	+	9	c
2017	826	Semoule au lait vanille	Dairy dessert (Rice semolina)	S. Mbandaka Ad1810	Cheese	Spiking HT 56°C-8min	0.6	2-2-4-0-2 (2.0)	+	9	c
2017	827	Crème fraîche	Fresh cream	S. Livingstone Ad2705	Milk powder	Spiking HT 56°C-8min	0.5	10-12-10-11-16 (11.8)	-	9	c

Date	Sample N°	Product (French name)	Product	Artificial contamination Short protocol - Protocol 2					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/cfu sample			
2009	688	Mousse de canard au porto	Duck liver pate with Port wine	S. Lagos 173	Pâté	Spiking 4 days 4°C+HT 15min 56°C	1.13	7-4-5-2-3(4.2)	+	1	a
2009	689	Mousse de foie	Liver pate	S. London 326	Cooked ham	Spiking 4 days 4°C+HT 15min 56°C	1.62	1-1-0-0-0(0.4)	+	1	a
2009	690	Epaule cuite	Cooked shoulder	S. Lagos 173	Pâté	Spiking 4 days 4°C+HT 15min 56°C	1.13	7-4-5-2-3(4.2)	+	1	a
2009	691	Jambon cuit	Cooked ham	S. London 326	Cooked ham	Spiking 4 days 4°C+HT 15min 56°C	1.62	1-1-0-0-0(0.4)	+	1	a
2009	692	Pâté de campagne	Farmhouse pate	S. Lagos 173	Pâté	Spiking 4 days 4°C+HT 15min 56°C	1.13	7-4-5-2-3(4.2)	+	1	a
2009	767	Eclair au chocolat	Chocolate éclair	S. Mbandaka Ad914	Liquid egg	Spiking HT 15min 56°C	0.95	3-3-2-2-1(2.2)	+	1	a
2009	768	Millefeuilles	Mille-feuille pastry	S. Enteritidis Adria 10	White egg powder	Spiking HT 15min 56°C	1.77	1-2-3-3-4(2.6)	+	1	a
2009	769	Religieuse au chocolat	Chocolate Religieuse custard puff pastry	S. Typhimurium Adria 472	Yolk egg	Spiking HT 15min 56°C	1.15	0-0-0-2-2(0.6)	+	1	a
2009	770	Chou caramel	Caramel cream puffs	S. Enteritidis Adria 10	White egg powder	Spiking HT 15min 56°C	1.77	1-2-3-3-4(2.6)	+	1	a
2009	843	Carottes râpées	Grated carrot	S. London A00P085	Imperial pâté	Spiking HT 15min 56°C	0.89	3-1-1-4-2(2.2)	+	1	a
2009	844	Céleri râpé	Grated celery	S. London A00P085	Imperial pâté	Spiking HT 15min 56°C	0.89	3-1-1-4-2(2.2)	+	1	a
2009	845	Crudités mélangées	Mixed crudités	S. London A00P085	Imperial pâté	Spiking HT 15min 56°C	0.89	3-1-1-4-2(2.2)	+	1	a
2009	390	Galettes de légumes surgelées	Frozen vegetable cakes	S. Virchow F276	Spices	Spiking 10 days -20°C	0.61	0-1-0-1-1(0.6)	+	1	b
2009	391	Epinards hachés à la crème surgelés	Frozen chopped spinach with cream	S. Virchow F276	Spices	Spiking 10 days -20°C	0.61	0-1-0-1-1(0.6)	+	1	b
2009	397	Filets de colin aux 3 légumes surgelés	Frozen hake filets with vegetables	S. Indiana 2	Fish flour	Spiking 10 days -20°C	0.7	2-2-0-1-03(1.6)	+	1	b
2009	399	Filets de poisson grillés surgelés	Frozen grilled fish filets	S. Derby F81	Mussels	Spiking 10 days -20°C	0.51	1-0-2-1-1(1.0)	+	1	b
2009	565	Petits pois aux lardons surgelés	Frozen peas with bacon	S. Virchow F276	Spices	Spiking 11days 4°C + 7 days -20°C	3.33	1-0-0-2-3(2.0)	-	1	b

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2009	586	Moussaka	Moussaka 2009051	S. Kedougou Ad929	Environment	Spiking 11days 4°C + 7 days -20°C	1.21	7-11-6-7-12(8.6)	+	1	b
2009	587	Hachis Parmentier	Shepherd's pie	S. Kedougou Ad929	Environment	Spiking 11days 4°C + 7 days -20°C	1.21	7-11-6-7-12(8.6)	+	1	b
2009	588	Moussaka	Moussaka 2009034	S. Kedougou Ad929	Environment	Spiking 11days 4°C + 7 days -20°C	1.21	7-11-6-7-12(8.6)	+	1	b
2009	589	Spaghettis bolognaise	Spaghetti bolognese	S. Kedougou Ad929	Environment	Spiking 11days 4°C + 7 days -20°C	1.21	7-11-6-7-12(8.6)	+	1	b
2009	693	Paella(riz)	Paella (rice)	S. Typhimurium 305	Paella	Spiking 4 days 4°C+TT 15min 56°C	1.54	0-3-5-2-2(2.4)	+	1	b
2009	777	Filet de truite rose au fenouil et à l'anis	Salmon trout fillet with fennel and aniseed	S. Derby Ad 1073	Fish fillet	Spiking HT 15min 56°C	0.8	2-2-1-3-6(2.8)	+	1	b
2009	778	Filet de limande meunière	Dab fillet meunière	S. Derby Ad 1073	Fish fillet	Spiking HT 15min 56°C	0.8	2-2-1-3-6(2.8)	+	1	b
2009	780	Mêlée de thon aux petits légumes 185741	Tuna mix with baby vegetables 185741	S. Derby Ad 1073	Fish fillet	Spiking HT 15min 56°C	0.8	2-2-1-3-6(2.8)	+	1	b
2009	785	Cabillaud et épinards à la crème	Cod and spinach in a cream sauce	S. Derby Ad 1073	Fish fillet	Spiking HT 15min 56°C	0.8	2-2-1-3-6(2.8)	+	1	b
2017	8487	Filets de harengs doux aux aromates	Herring fillets with herbs	S. Anatum Ad2727	Crab	Seeding 48h 5±3°C	/	2-1-1-4-2 (2.0)	+	1	c
2017	8489	Harengs fumés au naturel	Smoked herrings	S. Anatum Ad2727	Crab	Seeding 48h 5±3°C	/	2-1-1-4-2 (2.0)	+	1	c
2017	8491	Pétales de saumon bio fumés	Smoked salmon	S. Indiana Ad1409	Marinated fillets	Seeding 48h 5±3°C	/	3-0-2-1-2 (1.6)	-	1	c
2017	8493	Tranches de magret de canard séchées	Dried duck	S. Enteritidis Ad2721	Chicken sleeves	Seeding 48h 5±3°C	/	8-3-1-1-4 (3.4)	+	1	c
2017	8495	Magret de canard tranché fumé	Smoked duck	S. Enteritidis Ad2721	Chicken sleeves	Seeding 48h 5±3°C	/	8-3-1-1-4 (3.4)	+	1	c

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2017	8497	Magret de canard tranché séché et poivré	Dried duck	S. Enteritidis Ad2721	Chicken sleeves	Seeding 48h 5±3°C	/	8-3-1-1-4 (3.4)	+	1	c
2017	8499	Carpaccio pistou basilic huile d'olive ail	Marinated carpaccio	S. Dublin Ad530	Ground beef	Seeding 48h 5±3°C	/	4-4-4-10-2 (4.8)	-	1	c
2017	8500	Carpaccio pistou basilic huile d'olive ail	Marinated carpaccio	S. Panama 4255	Ground beef	Seeding 48h 5±3°C	/	3-6-3-4-2 (3.6)	+	1	c
2017	8502	Carpaccio huile d'olive citron basilic	Marinated carpaccio	S. Dublin Ad530	Ground beef	Seeding 48h 5±3°C	/	4-4-4-10-2 (4.8)	-	1	c
2017	8503	Carpaccio huile d'olive citron basilic	Marinated carpaccio	S. Panama 4255	Ground beef	Seeding 48h 5±3°C	/	3-6-3-4-2 (3.6)	+	1	c
2009	143	Gigot d'agneau	Leg of Lamb	S. Indiana 538	Sausage meat	Spiking 5 days -20°C	0.73	2-2-4(2.7)	+	2	a
2009	144	Côte de porc	Pork chops	S. Indiana 538	Sausage	Spiking 5 days -20°C	0.73	2-2-4(2.7)	+	2	a
2009	145	Rumsteak à griller	Grilled rump steak	S. Indiana 538	Sausage	Spiking 5 days -20°C	0.73	2-2-4(2.7)	+	2	a
2009	146	Poitrine désossée de porc à la Provençale	Boneless pork belly a la Provencale	S. Indiana 538	Sausage	Spiking 5 days -20°C	0.73	2-2-4(2.7)	+	2	a
2009	148	Haché de porc	Minced pork	S. Enteritidis Ad926	Cooked veal	Spiking 5 days -20°C	0.8	14-4-2-3-6(5.8)	+	2	a
2009	149	Haché de bœuf	Minced beef	S. Enteritidis Ad926	Cooked veal	Spiking 5 days -20°C	0.8	14-4-2-3-6(5.8)	+	2	a
2009	150	Steak haché de bœuf	Minced beef steak	S. Enteritidis Ad926	Cooked veal	Spiking 5 days -20°C	0.8	14-4-2-3-6(5.8)	+	2	a
2009	151	Boulettes de bœuf/porc	Beef/pork meatballs	S. Enteritidis Ad926	Cooked veal	Spiking 5 days -20°C	0.8	14-4-2-3-6(5.8)	+	2	a
2009	152	Gésiers de canard	Duck gizzards	S. Enteritidis Ad926	Cooked veal	Spiking 5 days -20°C	0.8	14-4-2-3-6(5.8)	+	2	b
2009	147	Merguez forte bœuf/mouton	Spicy beef/lamb merguez sausages	S. Indiana 538	Sausage	Spiking 5 days -20°C	0.73	2-2-4(2.7)	+	2	c
2017	9480	Jambon serrano	Raw ham	S. Brandenburg Ad2420	Sausages	Seeding 48h 5±3°C	/	0-0-0-0-3 (0.6)	+	2	c
2017	9481	Jambon serrano	Raw ham	S. Derby Ad1879	Pork meat	Seeding 48h 5±3°C	/	1-0-3-2-1 (1.4)	+	2	c
2017	9482	Jambon cru fumé	Smoked raw ham	S. Brandenburg Ad2420	Sausages	Seeding 48h 5±3°C	/	0-0-0-0-3 (0.6)	+	2	c
2009	679	Lait cru N°1	Raw cow milk	S. Meleagridis 505	Raw milk	Spiking TS pH4	0.63	6-9-8-10-5 (7.6)	+	3	a

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2009	680	Lait cru N°1	Raw cow milk	S. Infantis F401B	Raw milk cheese	Spiking TS pH4	0.4	10-10-4-3-3 (6.0)	+	3	a
2009	681	Lait cru N°2	Raw cow milk	S. Meleagridis 505	Raw milk	Spiking TS pH4	0.63	6-9-8-10-5 (7.6)	+	3	a
2009	682	Lait cru N°2	Raw cow milk	S. Infantis F401B	Raw milk cheese	Spiking TS pH4	0.4	10-10-4-3-3 (6.0)	+	3	a
2009	576	Saint Félicien au lait cru	Raw milk cheese	S. Anatum Ad298	Milk powder	Spiking 19 days TS pH4	0.63	5-3-2-6-4(4.0)	+	3	b
2009	577	Sant Nectaire fermier au lait cru	Raw milk cheese	S. Anatum Ad298	Milk powder	Spiking 19 days TS pH4	0.63	5-3-2-6-4(4.0)	+	3	b
2009	578	Gruyère suisse au lait cru	Raw milk cheese	S. Anatum Ad298	Milk powder	Spiking 19 days TS pH4	0.63	5-3-2-6-4(4.0)	+	3	b
2009	579	Morbier au lait cru	Raw milk cheese	S. Anatum Ad298	Milk powder	Spiking 19 days TS pH4	0.63	5-3-2-6-4(4.0)	+	3	b
2009	683	Selles sur Cher au lait cru	Raw milk cheese	S. Meleagridis 505	Raw milk	Spiking TS pH4	0.63	6-9-8-10-5 (7.6)	+	3	b
2009	684	Rocamadour au lait cru	Raw milk cheese	S. Meleagridis 505	Raw milk	Spiking TS pH4	0.63	6-9-8-10-5 (7.6)	+	3	b
2009	685	Comté au lait cru	Raw milk cheese	S. Meleagridis 505	Raw milk	Spiking 4 days 4°C+HT 15min 56°C	1.91	3-2-0-1-1(1.4)	+	3	b
2009	686	Reblochon au lait cru	Raw milk cheese	S. Meleagridis 505	Raw milk	Spiking 4 days 4°C+HT 15min 56°C	1.91	3-2-0-1-1(1.4)	-	3	b
2009	687	Cantal entre deux au lait cru	Raw milk cheese	S. Infantis F401B	Raw milk cheese	Spiking TS pH4	0.4	10-10-4-3-3 (6.0)	+	3	b
2009	760	Rocamadour au lait cru	Raw milk cheese	S. Manhattan 900	Environment (dairy industry)	Spiking 3 days TS pH4	0.53	6-3-8-8-8(6.6)	+	3	b
2009	761	Comté au lait cru	Raw milk cheese	S. Manhattan 900	Environment (dairy industry)	Spiking 3 days TS pH4	0.53	6-3-8-8-8(6.6)	+	3	b
2009	762	Cantal au lait cru	Raw milk cheese	S. Manhattan 900	Environment (dairy industry)	Spiking 3 days TS pH4	0.53	6-3-8-8-8(6.6)	+	3	b
2009	763	Reblochon au lait cru	Raw milk cheese	S. arizonae Ad452	Ewe cheese	Spiking 3 days TS pH4	0.35	7-7-4-5-6(5.8)	+	3	b
2009	764	Selles-sur-Cher au lait cru	Raw milk cheese	S. arizonae Ad452	Ewe cheese	Spiking 3days TS pH4	0.35	7-7-4-5-6(5.8)	+	3	b
2009	602	Poudre le lait infantile 080304	Infant formula	S. Heidelberg A00E005	Dusts (dairy industry)	Spiking-Lyophilisation	0.49	9-6-6-5-1(5.4)	+	3	c

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2009	603	Poudre de lait	Milk powder	S. Heidelberg A00E005	Dusts (dairy industry)	Spiking-Lyophilisation	0.49	9-6-6-5-1(5.4)	+	3	c
2009	604	Poudre le lait infantile 0630631	Infant formula	S. Heidelberg A00E005	Dusts (dairy industry)	Spiking-Lyophilisation	0.49	9-6-6-5-1(5.4)	+	3	c
2009	605	Poudre de lait 1/2 écrémé	Half skimmed milk powder	S. Heidelberg A00E005	Dusts (dairy industry)	Spiking-Lyophilisation	0.49	9-6-6-5-1(5.4)	+	3	c
2009	701	Poudre de lait 12P (Début poudre)	Milk powder	S. Montevideo 510	Raw milk	Spiking-Lyophilisation	2.32	3-2-1-12(1.8)	-	3	c
2009	702	Poudre de lait écrémé 6F	Skimmed milk powder	S. Montevideo 510	Raw milk	Spiking-Lyophilisation	2.32	3-2-1-12(1.8)	-	3	c
2009	703	Poudre de lait 12P (Fin poudre)	Milk powder	S. Infantis F401B	Raw milk cheese	Spiking-Lyophilisation	1.97	3-4-4-4-2(3.4)	+	3	c
2009	704	Poudre de lait 7P	Milk powder	S. Infantis F401B	Raw milk cheese	Spiking-Lyophilisation	1.97	3-4-4-4-2(3.4)	+	3	c
2009	705	Poudre de lait 7P	Milk powder	S. Meleagridis 505	Raw milk	Spiking-Lyophilisation	1.91	3-2-0-1-1(1.4)	+	3	c
2017	8572	Lait frais demi-écrémé	Half-skimmed milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	0-4-2-3-1 (2.0)	+	3	c
2017	8573	Lait écrémé UHT	Pasteurized milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	0-4-2-3-1 (2.0)	+	3	c
2017	8574	Lait écrémé UHT	Pasteurized milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	0-4-2-3-1 (2.0)	+	3	c
2009	600	Poudre de blanc d'œuf	Egg white powder	S. Livingstone E1	White egg powder	Spiking-Lyophilisation	0.41	7-5-4-8(6)	+	4	b
2009	601	Poudre d'œuf entier	Whole egg powder	S. Livingstone E1	White egg powder	Spiking-Lyophilisation	0.41	7-5-4-8(6)	+	4	b
2017	8631	Blanc d'œuf en poudre	White egg powder	S. Typhimurium Ad1484	Whole liquid egg	Seeding Lyophilized 15 days at room temperature	/	1.5	-	4	b
2017	8632	Jaune d'œuf en poudre	Egg yolk powder	S. Enteritidis 465	Liquid egg	Seeding Lyophilized 15 days at room temperature	/	5.5	+	4	b
2017	8633	Jaune d'œuf en poudre	Egg yolk powder	S. Mbandaka 81	Liquid egg	Seeding Lyophilized 15 days at room temperature	/	2.0	-	4	b

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2017	8634	Œuf entier en poudre	Whole egg powder	S. Typhimurium Ad1484	Whole liquid egg	Seeding Lyophilized 15 days at room temperature	/	1.5	+	4	b
2017	8635	Œuf entier en poudre	Whole egg powder	S. Enteritidis 465	Liquid egg	Seeding Lyophilized 15 days at room temperature	/	5.5	-	4	b
2017	77	Poudre de jaune d'œuf	Egg yolk powder	S. Havana Ad1728	Raw liquid egg	Spiking HT 8 min 56°C	0.7	5-4-5-3-5 (4.4)	+	4	b
2017	78	Poudre de jaune d'œuf	Egg yolk powder	S. Typhimurium Ad1484	Liquid egg	Spiking HT 8 min 56°C	0.9	5-6-3-4-3 (4.2)	+	4	b
2017	79	Poudre d'œuf entier	Whole egg powder	S. Havana Ad1728	Raw liquid egg	Spiking HT 8 min 56°C	0.7	5-4-5-3-5 (4.4)	+	4	b
2017	80	Poudre d'œuf entier	Whole egg powder	S. Typhimurium Ad1484	Liquid egg	Spiking HT 8 min 56°C	0.9	5-6-3-4-3 (4.2)	+	4	b
2009	596	Crème aux œufs	Egg based dessert	S. Enteritidis 657	Liquid egg	Spiking HT 15 min 56°C	0.91	4-4-4-2-2(3.2)	+	4	c
2009	597	Gâteau de semoule aux œufs	Egg based dessert	S. Enteritidis 657	Liquid egg	Spiking HT 15 min 56°C	0.91	4-4-4-2-2(3.2)	+	4	c
2009	598	Œufs au lait	Egg based dessert	S. Enteritidis 657	Liquid egg	Spiking HT 15 min 56°C	0.91	4-4-4-2-2(3.2)	+	4	c
2009	599	Crème caramel	Egg based dessert	S. Enteritidis 657	Liquid egg	Spiking HT 15 min 56°C	0.91	4-4-4-2-2(3.2)	+	4	c
2009	756	Tagliatelles fraîches aux œufs frais	Fresh Tagliatelle egg pasta	S. Mbandaka Ad914	Liquid egg	Spiking HT 15 min 56°C	0.95	3-3-2-2-1(2.2)	+	4	c
2009	757	Farfallés fraîches aux œufs frais	Fresh Farfelle egg pasta	S. Enteritidis Adria 10	White egg powder	Spiking HT 15 min 56°C	1.77	1-2-3-3-4(2.6)	+	4	c
2009	758	Spaghettis fraîches aux œufs frais	Fresh spaghetti egg pasta	S. Typhimurium Adria 472	Yolk egg	Spiking HT 15 min 56°C	1.15	0-0-0-2-2(0.6)	+	4	c
2009	759	Fettucini fraîches aux œufs frais	Fresh Fettuccini egg pasta	S. Mbandaka Ad914	Liquid egg	Spiking HT 15 min 56°C	0.95	3-3-2-2-1(2.2)	+	4	c
2009	765	Poudre pour flan pâtissier	Confectioner's custard powder	S. Enteritidis Adria 10	White egg powder	Spiking HT 15 min 56°C	1.77	1-2-3-3-4(2.6)	+	4	c
2009	766	Poudre pour pâtes fraîches aux œufs	Fresh egg pasta powder	S. Typhimurium Adria 472	Yolk egg	Spiking HT 15 min 56°C	1.15	0-0-0-2-2(0.6)	+	4	c
2009	394	Pavés de saumon surgelés	Frozen salmon fillets	S. Indiana 2	Fish flour	Spiking 10 days -20°C	0.7	2-2-0-1-03(1.6)	+	5	a

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2009	395	Filets de limande surgelés	Frozen dab fillets	S. Indiana 2	Fish flour	Spiking 10 days -20°C	0.7	2-2-0-1-03(1.6)	+	5	a
2009	396	Sole tropicale surgelée	Frozen sole	S. Indiana 2	Fish flour	Spiking 10 days -20°C	0.7	2-2-0-1-03(1.6)	+	5	a
2009	398	Filet de cabillaud surgelé	Frozen cod fillet	S. Derby F81	Mussels	Spiking 10 days -20°C	0.51	1-0-2-1-1(1.0)	+	5	a
2009	400	Dos de colin d'Alaska surgelé	Frozen Alaskan hake fillet	S. Derby F81	Mussels	Spiking 10 days -20°C	0.51	1-0-2-1-1(1.0)	+	5	a
2009	401	Pavé de dorade surgelé	Frozen sea bream steak	S. Derby F81	Mussels	Spiking 10 days -20°C	0.51	1-0-2-1-1(1.0)	+	5	a
2009	402	Filets de sole tropicale surgelés	Frozen sole fillets	S. Saintpaul F31	Fish fillet	Spiking 10 days -20°C	0.62	1-2-0-1-0(0.8)	+	5	a
2009	403	Steak de thon surgelés	Frozen tuna steaks	S. Saintpaul F31	Fish fillet	Spiking 10 days -20°C	0.62	1-2-0-1-0(0.8)	+	5	a
2009	404	Dos de cabillaud surgelé	Frozen back of cod fillet	S. Saintpaul F31	Filet de sardine	Spiking-10 days -20°C	0.62	1-2-0-1-0(0.8)	+	5	a
2017	84	Filet de merlan	Fish fillets	S. Indiana 2	Fish flour	Seeding 48h 5±3°C	/	2-2-2-3-3 (2.4)	+	5	a
2009	771	Epices grillées pour tagine	Roasted spices for tagine	S. Virchow F276	Spices	Spiking HT 15 min 56°C	2.62	0-1-0-0-2(0.6)	-	5	b
2009	772	Epices grillées pour tandoori	Roasted spices for Tandoori	S. Virchow F276	Spices	Spiking HT 15 min 56°C	2.62	0-1-0-0-2(0.6)	+	5	b
2009	773	Epices grillées pour wok	Roasted spices for wok	S. Virchow F276	Spices	Spiking HT 15 min 56°C	2.62	0-1-0-0-2(0.6)	+	5	b
2009	774	Curry hot	Hot curry	S. Virchow F276	Epice	Spiking-TT 15 min 56°C	2.62	0-1-0-0-2(0.6)	+	5	b
2009	841	Mâche	Lamb's lettuce	S. London A00P085	Imperial pâté	Spiking HT 15 min 56°C	0.89	3-1-1-4-2(2.2)	-	5	b
2009	842	Chou rouge	Red cabbage	S. London A00P085	Imperial pâté	Spiking HT 15 min 56°C	0.89	3-1-1-4-2(2.2)	+	5	b
2017	8636	Coriandre moulue	Coriander	S. Caracas Ad2322	Spices	Seeding Lyophilized 15 days at room temperature	/	2.0	-	5	b
2017	8637	Cannelle moulue	Cinnamon	S. Virchow F276	Spices	Seeding Lyophilized 15 days at room temperature	/	1.5	-	5	b

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2017	8648	Tomate ronde charnue	Tomato	S. Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	2-4-0-1-2 (1.8)	+	5	b
2017	8649	Tomate ronde charnue	Tomato	S. Panama Ad1733	Infant cereals	Seeding 48h 5±3°C	/	3-4-2-1-3 (2.6)	-	5	b
2017	8650	Poivron vert	Green pepper	S. Agona Ad1725	Infant cereals	Seeding 48h 5±3°C	/	3-3-2-4-3 (3.0)	+	5	b
2017	8652	Courgette ronde	Zucchini	S. Panama Ad1733	Infant cereals	Seeding 48h 5±3°C	/	3-4-2-1-3 (2.6)	+	5	b
2017	9475	Tomate	Tomato	S. Virchow Ad2579	Zucchini	Seeding 48h 5±3°C	/	0-1-4-1-1 (1.4)	-	5	b
2017	9476	Tomate	Tomato	S. Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	4-2-2-3-0 (2.2)	+	5	b
2017	9477	Courgette ronde	Zucchini	S. Agona Ad1725	Infant cereals	Seeding 48h 5±3°C	/	3-1-5-1-3 (2.6)	+	5	b
2017	9479	Poivron rouge	Red bell pepper	S. Agona Ad1725	Infant cereals	Seeding 48h 5±3°C	/	3-1-5-1-3 (2.6)	+	5	b
2017	82	Coriandre fraîche	Fresh coriander	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	0-0-8-2-3 (2.6)	+	5	b
2017	83	Persil plat	Parsley	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	0-0-8-2-3 (2.6)	+	5	b
2009	392	Fagots de haricots verts surgelés	Frozen bundles of green beans	S. Virchow F276	Spices	Spiking 10 days -20°C	0.61	0-1-0-1-1(0.6)	+	5	c
2009	393	Demi-cœurs d'artichauts surgelés	Frozen artichoke heart halves	S. Virchow F276	Spices	Spiking 10 days -20°C	0.61	0-1-0-1-1(0.6)	+	5	c
2009	566	Epinards en branches surgelés	Frozen leaf spinach	S. Virchow F276	Spices	Spiking 11 days 4°C + 7 days -20°C	3.33	1-0-0-2-3(2.0)	-	5	c
2009	567	Légumes verts cuits à la vapeur	Steamed green vegetables	S. Virchow F276	Spices	Spiking 11 days 4°C + 7 days -20°C	3.33	1-0-0-2-3(2.0)	-	5	c
2009	568	Légumes du soleil cuits à la vapeur	Steamed Mediterranean vegetables	S. Virchow F276	Spices	Spiking 11 days 4°C + 7 days -20°C	3.33	1-0-0-2-3(2.0)	-	5	c
2009	694	Légumes pour tagine	Tagine (vegetables)	S. Typhimurium 305	Paella	Spiking 4 days 4°C+HT 15min 56°C	1.54	0-3-5-2-2(2.4)	+	5	c
2009	695	Légumes pour navarin	Navarin meat stew (vegetables)	S. Typhimurium 305	Paella	Spiking 4 days 4°C+HT 15min 56°C	1.54	0-3-5-2-2(2.4)	+	5	c
2009	696	Légumes pour couscous	Couscous (vegetables)	S. Typhimurium 305	Paella	Spiking 4 days 4°C+HT 15min 56°C	1.54	0-3-5-2-2(2.4)	+	5	c
2017	8562	Haricot vert surgelé	Frozen green beans	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	3-3-6-2-1 (3.0)	+	5	c

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2017	8563	Mélande pommes de terre brocolis champignons surgelé	Frozen mixed vegetables	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	3-3-6-2-1 (3.0)	+	5	c
2017	8564	Salade printanière surgelée	Frozen mixed vegetables	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	3-3-6-2-1 (3.0)	+	5	c
2017	8565	Râpé de légumes surgelés	Frozen mixed vegetables	S. Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	2-1-0-2-2 (1.4)	+	5	c
2017	8566	Haricot vert surgelé	Frozen green beans	S. Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	2-1-0-2-2 (1.4)	+	5	c
2017	8571	Salade printanière surgelée	Frozen green beans	S. Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	2-1-0-2-2 (1.4)	-	5	c
2009	590	Viande bovine fraîche pour animaux 13-15-09	Beef meat for pet	S. Kedougou Ad929	Environment	Spiking 11 days 4°C + 7 days -20°C	1.21	7-11-6-7-12(8.6)	+	6	a
2009	591	Viande bovine fraîche pour animaux 14-15-09	Beef meat for pet	S. Kedougou Ad929	Environment	Spiking 11 days 4°C + 7 days -20°C	1.21	7-11-6-7-12(8.6)	+	6	a
2009	592	Aliment pour chat	Feed for cat	S. Agona A00V038	Pork feed	Spiking HT 15 min 56°C	2.68	2-1-4-4-2(2.6)	+	6	a
2009	593	Aliment frais pour chien	Feed for dog	S. Agona A00V038	Pork feed	Spiking HT 15 min 56°C	2.68	2-1-4-4-2(2.6)	+	6	a
2009	594	Terrine au bœuf et aux légumes	Terrine for pet	S. Agona A00V038	Pork feed	Spiking HT 15 min 56°C	2.68	2-1-4-4-2(2.6)	+	6	a
2009	595	Terrine pour chien	Terrine for dog	S. Agona A00V038	Pork feed	Spiking HT 15 min 56°C	2.68	2-1-4-4-2(2.6)	+	6	a
2009	697	Terrine à la volaille	Poultry terrine	S. Livingstone F104	Feed	Spiking 4 days 4°C+HT 15 min 56°C	2.49	1-0-2-1-2(1.2)	+	6	a
2009	698	Terrine de bœuf	Beef terrine	S. Livingstone F104	Feed	Spiking 4 days 4°C+HT 15min 56°C	2.49	1-0-2-1-2(1.2)	+	6	a
2009	699	Terrine de lapin	Rabbit terrine	S. Livingstone F104	Feed	Spiking 4 days 4°C+HT 15min 56°C	2.49	1-0-2-1-2(1.2)	+	6	a
2009	700	Terrine de bœuf aux légumes	Beef and vegetables terrine	S. Livingstone F104	Feed	Spiking 4 days 4°C+HT 15min 56°C	2.49	1-0-2-1-2(1.2)	+	6	a
2009	725	Aliment frais pour chiens	Fresh dog food	S. Agona A00V038	Feed	Spiking 30 days 4°C	1.6	0-0-0-0-0(0.0)	-	6	a
2009	727	Aliment frais pour chiens	Fresh dog food	S. Cerro Ad689	Feed	Spiking 30 days 4°C	1	5-7-4-5-3(4.8)	+	6	a

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2009	728	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	S. Agona A00V038	Feed	Spiking 30 days 4°C	1.6	0-0-0-0-0(0.0)	-	6	a
2009	729	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	S. Agona A00V038	Feed	Spiking 30 days 4°C	1.6	0-0-0-0-0(0.0)	-	6	a
2009	730	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	S. Cerro Ad689	Feed	Spiking 30 days 4°C	1	5-7-4-5-3(4.8)	+	6	a
2009	731	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	S. Cerro Ad689	Feed	Spiking 30 days 4°C	1	5-7-4-5-3(4.8)	+	6	a
2009	732	Déchets pour chiens (aponévrose)	Waste products for dogs (fascia)	S. Cerro Ad689	Feed	Spiking 30 days 4°C	1	5-7-4-5-3(4.8)	+	6	a
2009	733	Déchets pour chiens (aponévrose)	Waste products for dogs (fascia)	S. Cerro Ad689	Feed	Spiking 30 days 4°C	1	5-7-4-5-3(4.8)	+	6	a
2009	734	Déchets pour chiens (aponévrose)	Waste products for dogs (fascia)	S. Agona A00V038	Feed	Spiking 30 days 4°C	1.6	0-0-0-0-0(0.0)	-	6	a
2009	735	Déchets pour chiens (aponévrose)	Waste products for dogs (fascia)	S. Agona A00V038	Feed	Spiking 30 days 4°C	1.6	0-0-0-0-0(0.0)	-	6	a
2009	846	Saucisson à la volaille pour chien	Sausage for dog	S. Derby 630	Feed	Spiking HT 15 min 56°C	0.95	3-1-3-2-2(2.2)	+	6	a
2009	847	Saucisson pour chien(volaille et légumes)	Sausage for dog	S. Infantis 179	Feed	Spiking HT 15 min 56°C	1.81	1-0-0-2-1(0.8)	+	6	a
2009	848	Bouchées mitonnées (Bœuf et légumes)	Balls for pet	S. Derby 630	Feed	Spiking HT 15 min 56°C	0.95	3-1-3-2-2(2.2)	+	6	a
2009	849	Aliment pour chat	Feed for cat	S. Infantis 179	Feed	Spiking HT 15 min 56°C	1.81	1-0-0-2-1(0.8)	+	6	a
2009	606	Ensilage	Silage	S. Braenderup F286	Feed	Spiking-Lyophilisation	0.61	3-14-8-10-15(10)	+	6	b
2009	607	Granulés soja-colza	Soybean-canola granules	S. Braenderup F286	Feed	Spiking-Lyophilisation	0.61	3-14-8-10-15(10)	+	6	b
2009	608	Orge	Barley	S. Braenderup F286	Feed	Spiking-Lyophilisation	0.61	3-14-8-10-15(10)	+	6	b
2009	609	Minéraux pour bovins	Bovine minerals	S. Braenderup F286	Feed	Spiking-Lyophilisation	0.61	3-14-8-10-15(10)	+	6	b
2017	8638	Croquettes pour chat	Pellets for cat	S. Infantis Ad2712	Feeding stuff	Seeding Lyophilized 15 days at room temperature	/	3.6	+	6	b

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2017	8639	Croquettes pour chien	Pellets for dog	S. Llandoff Ad2726	Feeding stuff	Seeding Lyophilized 15 days at room temperature	/	8.0	-	6	b
2017	8640	Croquettes pour chat	Pellets for cat	S. Menston Ad2729	Feeding stuff	Seeding Lyophilized 15 days at room temperature	/	7.7	+	6	b
2017	81	Croquettes pour chat poulet, canard, légumes	Pellets for cats	S. Braenderup F286	Feed	Seeding Lyophilized 15 days at room temperature	/	6.0	+	6	b
2010	709	Eau de rinçage carcasse volaille	Process water (poultry carcass)	S. Hadar 35	Environment (poultry industry)	Spiking 30 days TS pH4	0.9	1-3-2-2-2(2.0)	+	7	a
2010	710	Eau de rinçage carcasse volaille	Process water (poultry carcass)	S. Hadar 35	Environment (poultry industry)	Spiking 30 days TS pH4	0.9	1-3-2-2-2(2.0)	+	7	a
2010	711	Eau de rinçage carcasse volaille	Process water (poultry carcass)	S. Hadar 35	Environment (poultry industry)	Spiking 30 days TS pH4	0.9	1-3-2-2-2(2.0)	+	7	a
2010	735-2	Eau de rinçage machine à jambon	Process water (ham production plan)	S. Hadar 35	Environment (poultry industry)	Spiking 30 days TS pH4	0.9	1-3-2-2-2(2.0)	+	7	a
2017	8567	Eau de rinçage ustensiles (abattoir porc/bœuf)	Rinsed water (slaughter pork)	S. Typhimurium Ad2508	Environment pork	Seeding 48h 5±3°C	/	0-1-3-0-5 (1.8)	+	7	a
2017	8568	Eau de rinçage knack cutter (abattoir porc/bœuf)	Rinsed water (slaughter pork)	S. Typhimurium Ad2508	Environment pork	Seeding 48h 5±3°C	/	0-1-3-0-5 (1.8)	+	7	a
2017	8569	Eau de rinçage ustensiles (abattoir porc/bœuf)	Rinsed water (slaughter pork)	S. Typhimurium Ad1249	Environment pork	Seeding 48h 5±3°C	/	0-2-4-1-1 (1.6)	+	7	a
2017	8570	Eau de rinçage knack cutter (abattoir porc/bœuf)	Rinsed water (slaughter pork)	S. Typhimurium Ad1249	Environment pork	Seeding 48h 5±3°C	/	0-2-4-1-1 (1.6)	+	7	a
2010	786	Eau de siphon N°1	Waste water	S. Tennessee A00E006	Environment (dairy industry)	Spiking 30 days TS pH4	1.08	7-4-3-6-8(5.6)	-	7	b
2010	787	Eau de siphon N°2	Waste water	S. Tennessee A00E006	Environment (dairy industry)	Spiking 30 days TS pH4	1.08	7-4-3-6-8(5.6)	+	7	b

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2010	788	Eau de siphon N°3	Waste water	S. Tennessee A00E006	Environment (dairy industry)	Spiking 30 days TS pH4	1.08	7-4-3-6-8(5.6)	+	7	b
2017	9470	Déchets volaille	Dusts (poultry slaughter)	S. Senftenberg 6	Poultry environment	Seeding 48h 5±3°C	/	1-0-0-0-4 (1.0)	-	7	b
2017	9471	Déchets volaille	Dusts (poultry slaughter)	S. Typhimurium Ad1335	Hen breeding	Seeding 48h 5±3°C	/	2-4-2-1-0 (1.8)	+	7	b
2017	9472	Déchets porc	Dusts (pork slaughter)	S. Derby SD10	Pork slaughterhouse	Seeding 48h 5±3°C	/	3-2-1-4-1 (2.2)	+	7	b
2017	9473	Déchets porc	Dusts (pork slaughter)	S. Typhimurium Ad2508	Pork	Seeding 48h 5±3°C	/	2-5-2-2-1 (2.4)	+	7	b
2017	9474	Déchets porc	Dusts (pork slaughter)	S. Derby SD10	Pork slaughterhouse	Seeding 48h 5±3°C	/	3-2-1-4-1 (2.2)	+	7	b
2017	197	Déchets (abattoir bœuf)	Dusts (beef slaughter)	S. Rissen Ad2510	Environment	Seeding 48h 5±3°C	/	2-4-3-4-4 (3.4)	+	7	b
2017	198	Déchets peau de poulet (abattage volaille)	Dusts (poultry slaughter)	S. Rissen Ad2510	Environment	Seeding 48h 5±3°C	/	2-4-3-4-4 (3.4)	+	7	b
2010	109	Surface guide flagelleuse (porc)	Surface (slaughterhouse)	S. spp	Environment	Spiking 37days TS 4°C	0.6	14-12-17-11-15(13.8)	+	7	c
2010	116	Surface tapis intralax épaule brute (porc)	Surface (slaughterhouse)	S. spp	Environment	Spiking 37days TS 4°C	0.6	14-12-17-11-15(13.8)	+	7	c
2010	118	Surface plaque poly de la ligne épaule désossée (porc)	Surface (slaughterhouse)	S. spp	Environment	Spiking 37days TS10 % NaCl 4°C	2.78	8-6-11-12-13(10.0)	+	7	c
2010	120	Chariot ligne tête (porc)	Surface (slaughterhouse)	S. spp	Environment	Spiking 37days TS10 % NaCl 4°C	2.78	8-6-11-12-13(10.0)	+	7	c
2010	126	Ecouvillon brosses intérieures (volaille)	Surface (poultry)	S. Blockley Ad923	Environment (poultry industry)	Spiking 37days TS10 % NaCl 4°C	1.07	4-2-2-3-4(3)	+	7	c
2010	127	Ecouvillon chariot saucisses (volaille)	Surface (poultry)	S. Havana Ad930	Environment (poultry industry)	Spiking 37days TS10 % NaCl 4°C	0.9	7-4-11-7-13(8.4)	+	7	c
2010	128	Ecouvillon sortie éplucheuse (volaille)	Surface (poultry)	S. Blockley Ad923	Environment (poultry industry)	Spiking 37days TS10 % NaCl 4°C	1.07	4-2-2-3-4(3)	+	7	c

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2010	129	Ecouvillon extérieur chargeur (volaille)	Surface (poultry)	S. Blockley Ad923	Environment (poultry industry)	Spiking 37days TS10 % NaCl 4°C	1.07	4-2-2-3-4(3)	+	7	c
2010	130	Ecouvillon saucisses sur tapis chariot (volaille)	Surface (poultry)	S. Havana Ad930	Environment (poultry industry)	Spiking 37days TS10 % NaCl 4°C	0.9	7-4-11-7-13(8.4)	+	7	c
2010	131	Ecouvillon boudin banc de dinde après désinfection (volaille)	Surface (poultry)	S. Havana Ad930	Environment (poultry industry)	Spiking 37days TS10 % NaCl 4°C	0.9	7-4-11-7-13(8.4)	+	7	c
2010	132	Ecouvillon boudin banc de dinde défilé (volaille)	Surface (poultry)	S. Blockley Ad923	Environment (poultry industry)	Spiking 37days TS10 % NaCl 4°C	1.07	4-2-2-3-4(3)	+	7	c
2010	133	Ecouvillon extérieur chargeur (volaille)	Surface (poultry)	S. Anatum A00E007	Dusts	Spiking HT 15 min 55°C	1.82	6-5-4-2-6-5(4.4)	-	7	c
2010	134	Ecouvillon sortie éplucheuse (volaille)	Surface (poultry)	S. Anatum A00E007	Dusts	Spiking HT 15 min 56°C	1.82	6-5-4-2-6-5(4.4)	+	7	c
2010	135	Lingette chariot saucisses (volaille)	Surface (poultry)	S. Havana Ad930	Environment (poultry industry)	Spiking 37 days TS10 % NaCl 4°C	0.9	7-4-11-7-13(8.4)	+	7	c
2010	252	Chiffonnette tapis atelier traiteur	Surface ready-to-eat production plan	S. Derby SD43	Slaughter	Spiking 13 days TS - 20°C	0.54	9-8-9-4-9(7.8)	+	7	c
2010	253	Chiffonnette égout saumurage atelier traiteur	Surface ready-to-eat production plan	S. Derby SD43	Slaughter	Spiking 13 days TS - 20°C	0.54	9-8-9-4-9(7.8)	+	7	c
2010	332	Chiffonnette atelier saumon fumé (raidi flippers)	Surface (smoked salmon)	S. Saintpaul F31	Fish fillet	Spiking 6 days TS 10% NaCl 4°C	0.97	7-4-8-6-4(5.8)	+	7	c
2010	333	Chiffonnette atelier saumon fumé (raidi flippers)	Surface (smoked salmon)	S. Saintpaul F31	Fish fillet	Spiking 6 days TS 10% NaCl 4°C	0.97	7-4-8-6-4(5.8)	+	7	c

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2015	4252	Poudre de lait infantile 1er âge avec probiotique (Bifidobactéries, Ferment lactiques <2.0x10 ⁴ /g)	Infant formula milk powder with probiotics	S. Typhimurium 4	Milk powder	Spiking HT 8 min 56°C	0.66	5-6-5-3-5 (4.8)	-	8	a
2015	4253	Poudre de lait infantile anti régurgitation 1er âge avec probiotiques (Bifidobactéries, Ferment lactiques <2.0x10 ⁴ /g)	Infant formula milk powder with probiotics	S. Infantis 401B	Raw milk	Spiking HT 8 min 56°C	0.81	9-7-4-6-5 (6.2)	-	8	a
2015	4254	Poudre de lait infantile anti régurgitation 2ème âge avec probiotiques	Infant formula milk powder with probiotics	S. Meleagridis 505	Raw milk	Spiking HT 8 min 56°C	0.42	5-4-3-3-7 (4.4)	-	8	a
2015	4255	Poudre de lait infantile 1er âge avec probiotiques (Bifidobactéries, Ferment lactiques <2.0x10 ⁴ /g)	Infant formula milk powder with probiotics	S. Montevideo 510	Raw milk	Spiking HT 8 min 56°C	0.45	14-4-3-4-1 (5.2)	-	8	a
2015	4256	Poudre de lait infantile 1er âge avec probiotiques (Bifidobactéries <2.0x10 ⁴ /g)	Infant formula milk powder with probiotics	S. Anatum Ad298	Milk powder	Spiking HT 8 min 56°C	1.35	5-9-13-6-15 (9.6)	-	8	a
2015	4257	Poudre de lait infantile 2ème âge avec probiotiques (1.2x10 ⁷ /g)	Infant formula milk powder with probiotics	S. Typhimurium 4	Milk powder	Spiking HT 8 min 56°C	0.66	5-6-5-3-5 (4.8)	-	8	a
2015	4258	Poudre de lait infantile 1er âge avec probiotiques (2.1x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Infantis 401B	Raw milk	Spiking HT 8 min 56°C	0.81	9-7-4-6-5 (6.2)	+	8	a
2015	4259	Poudre de lait infantile 1er âge avec probiotiques (1.2x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Meleagridis 505	Raw milk	Spiking HT 8 min 56°C	0.42	5-4-3-3-7 (4.4)	+	8	a
2015	4260	Poudre de lait infantile 2ème âge avec probiotiques (1.9x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Montevideo 510	Raw milk	Spiking HT 8 min 56°C	0.45	14-4-3-4-1 (5.2)	-	8	a

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2015	4261	Poudre de lait infantile 1er âge avec probiotiques (4.9x10 ⁵ /g)	Infant formula milk powder with probiotics	S. Anatum Ad298	Milk powder	Spiking HT 8 min 56°C	1.35	5-9-13-6-15 (9.6)	+	8	a
2015	37	Poudre de lait infantile 2ème âge avec probiotiques (8.2x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Anatum 26	Dairy product	Spiking HT 8 min 56°C	0.6	3-6-2-5-3 (3.8)	-	8	a
2015	38	Poudre de lait infantile 1er âge avec probiotiques (5.3x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Montevideo 604	Raw milk	Spiking HT 8 min 56°C	0.5	5-2-2-3-3 (3.0)	+	8	a
2015	39	Poudre de lait infantile 2ème âge avec probiotiques (7.2x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Livingstone Ad1169	Dairy product	Spiking HT 8 min 56°C	0.8	4-4-3-4-3 (3.6)	-	8	a
2015	40	Poudre de lait infantile 2ème âge avec probiotiques (1.9x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Tennessee Ad1171	Dairy product	Spiking HT 8 min 56°C	0.7	4-4-9-6-5 (5.6)	-	8	a
2015	41	Poudre de lait infantile relais avec probiotiques (5.4x10 ⁵ /g)	Infant formula milk powder with probiotics	S. Norwich Ad1172	Dairy product	Spiking HT 8 min 56°C	1.5	0-1-0-3-0 (0.8)	+	8	a
2015	42	Poudre de lait infantile avec probiotiques (6.0x10 ⁵ /g)	Infant formula milk powder with probiotics	S. Cerro Ad1173	Dairy product	Spiking HT 8 min 56°C	1.1	3-5-3-9-3 (4.6)	+	8	a
2015	43	Poudre de lait infantile avec probiotiques (5.6x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Anatum 26	Dairy product	Spiking HT 8 min 56°C	0.6	6-3-4-6-6 (5.0)	+	8	a
2015	44	Poudre de lait infantile 1er âge avec probiotiques (2.5x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Livingstone Ad1169	Dairy product	Spiking HT 8 min 56°C	0.8	4-4-3-4-3 (3.6)	+	8	a
2015	45	Poudre de lait infantile avec probiotiques (7.8x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Tennessee Ad1171	Dairy product	Spiking HT 8 min 56°C	0.7	8-10-9-6-8 (8.2)	+	8	a

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2015	46	Poudre de lait infantile avec probiotiques (7.4x10 ⁶ /g)	Infant formula milk powder with probiotics	S. Montevideo 604	Raw milk	Spiking HT 8 min 56°C	0.5	4-9-8-7-5 (6.6)	-	8	a
2015	403	Poudre de lait infantile avec probiotiques (6.6x10 ⁵ /g)	Infant formula milk powder with probiotics	S. Indiana Ad174	Soft cheese	Spiking HT 8 min 56°C	0.84	2-1-4-3-1 (2.2)	+	8	a
2015	404	Poudre de lait infantile 1er âge	Infant formula milk powder	S. Mikawasima Ad1811	Raw milk	Spiking HT 8 min 56°C	0.97	3-2-3-2-2 (2.4)	-	8	b
2015	405	Poudre de lait infantile 1er âge	Infant formula milk powder	S. Duisburg Ad1812	Raw milk	Spiking HT 8 min 56°C	1.55	3-2-2-1-2 (2.0)	+	8	b
2015	406	Poudre de lait infantile 2ème âge bio	Infant formula milk powder	S. Ohio Ad2213	Raw cream	Spiking HT 8 min 56°C	1.07	1-1-0-0-0 (0.4)	-	8	b
2015	407	Poudre de lait infantile 1er âge	Infant formula milk powder	S. Ohio Ad1482	Raw milk	Spiking HT 8 min 56°C	1.31	2-0-1-0-1 (0.8)	-	8	b
2015	408	Poudre de lait infantile 1er âge	Infant formula milk powder	S. Cerro Ad2152	Lactoserum	Spiking HT 8 min 56°C	1.3	3-1-1-2-0 (1.4)	+	8	b
2015	409	Lait écrémé en poudre	Skimmed milk powder	S. Mikawasima Ad1811	Raw milk	Spiking HT 8 min 56°C	0.97	3-2-3-2-2 (2.4)	+	8	b
2015	410	Lait écrémé en poudre	Skimmed milk powder	S. Duisburg Ad1812	Raw milk	Spiking HT 8 min 56°C	1.55	3-2-2-1-2 (2.0)	-	8	b
2015	2322	Poudre de lait infantile	Infant formula milk powder	S. Cerro Ad1173	Dairy product	Seeding Lyophilized 15 days at room temperature	/	3.1-3.6-3.3 (3.3)	-	8	b
2015	2323	Poudre de lait infantile	Infant formula milk powder	S. Anatum Ad298	Milk powder	Seeding Lyophilized 15 days at room temperature	/	3.0-2.8-2.5 (2.8)	+	8	b
2015	2324	Poudre de lait infantile	Infant formula milk powder	S. Duisburg Ad1812	Raw ewe milk	Seeding Lyophilized 15 days at room temperature	/	2.6-4.5-2.7 (3.3)	+	8	b
2015	2325	Poudre de lait infantile	Infant formula milk powder	S. Duisburg Ad1812	Raw ewe milk	Seeding Lyophilized 15 days at room temperature	/	2.6-4.5-2.7 (3.3)	-	8	b

Date	Sample N°	Product (French name)	Product	Artificial contamination Short protocol - Protocol 3					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/cfu sample			
2015	2327	Lait 1/2 écrémé en poudre	Half skimmed milk powder	S. Duisburg Ad1812	Raw ewe milk	Seeding Lyophilized 15 days at room temperature	/	2.6-4.5-2.7 (3.3)	+	8	b
2015	2425	Poudre de lait infantile	Infant formula milk powder	S. Stourbridge Ad 2297	Raw milk cheese	Seeding Lyophilized 15 days at room temperature	/	3	-	8	b
2015	2426	Poudre de lait infantile	Infant formula milk powder	S. Dublin Ad 531	Raw milk cheese	Seeding Lyophilized 15 days at room temperature	/	3	-	8	b
2015	2427	Lait écrémé en poudre	Skimmed milk powder	S. Montevideo 510	Raw milk	Seeding Lyophilized 15 days at room temperature	/	3	-	8	b
2015	2813	Lait écrémé en poudre	Skimmed milk powder	S. Meleagridis 505	Raw milk	Spiking Lyophilized strain	0.5	1-2-2-2-1 (1.6)	+	8	b
2015	2814	Lait écrémé en poudre	Skimmed milk powder	S. Meleagridis 505	Raw milk	Spiking Lyophilized strain	0.5	1-2-2-2-1 (1.6)	+	8	b
2015	2815	Poudre de lait 1/2 écrémé	Half skimmed milk powder	S. Cerro Ad2152	Lactoserum	Spiking Lyophilized strain	0.5	1-2-3-0-1 (1.4)	+	8	b
2015	2816	Lait écrémé en poudre	Skimmed milk powder	S. Cerro Ad2152	Lactoserum	Spiking Lyophilized strain	0.5	1-2-3-0-1 (1.4)	-	8	b
2015	2817	Lait écrémé en poudre	Skimmed milk powder	S. Infantis 401B	Raw milk	Spiking Lyophilized strain	0.4	4-2-0-1-3 (2.0)	+	8	b
2015	2818	Lait écrémé en poudre	Skimmed milk powder	S. Mbandaka Ad1722	Raw milk	Spiking Lyophilized strain	0.5	4-5-2-7-6 (4.8)	+	8	b
2015	2328	Caséinate	Caseinate	S. Duisburg Ad1812	Raw ewe milk	Seeding Lyophilized 15 days at room temperature	/	2.6-4.5-2.7 (3.3)	-	8	c
2015	2329	Lactoprotéines	Lactoproteins	S. Anatum Ad298	Milk powder	Seeding Lyophilized 15 days at room temperature	/	3.0-2.8-2.5 (2.8)	-	8	c

Date	Sample N°	Product (French name)	Product	Artificial contamination Short protocol - Protocol 3					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/cfu sample			
2015	2330	Lactoprotéines	Lactoproteins	S. Cerro Ad1173	Dairy product	Seeding Lyophilized 15 days at room temperature	/	2.8-3.3-3.0 (3.0)	-	8	c
2015	2331	Amidon de blé	Wheat starch	S. Cerro Ad1173	Dairy product	Seeding Lyophilized 15 days at room temperature	/	2.8-3.3-3.0 (3.0)	-	8	c
2015	2332	Maltodextrine	Maltodextrin	S. Cerro Ad1173	Dairy product	Seeding Lyophilized 15 days at room temperature	/	2.8-3.3-3.0 (3.0)	-	8	c
2015	2333	Amidon de manioc	Manioc starch	S. Anatum Ad298	Milk powder	Seeding Lyophilized 15 days at room temperature	/	3.0-2.8-2.5 (2.8)	+	8	c
2015	2334	Amidon pré-gélatinisé	Starch	S. Cerro Ad1173	Dairy product	Seeding Lyophilized 15 days at room temperature	/	2.8-3.3-3.0 (3.0)	-	8	c
2015	2419	Amidon de manioc	Manioc starch	S. Stourbridge Ad 2297	Raw milk cheese	Seeding Lyophilized 15 days at room temperature	/	3	-	8	c
2015	2420	Amidon de manioc	Manioc starch	S. Dublin Ad 531	Raw milk cheese	Seeding Lyophilized 15 days at room temperature	/	3	+	8	c
2015	2421	Amidon de maïs	Corn starch	S. Montevideo 510	Raw milk	Seeding Lyophilized 15 days at room temperature	/	3	-	8	c
2015	2422	Amidon de maïs	Corn starch	S. Stourbridge Ad 2297	Raw milk cheese	Seeding Lyophilized 15 days at room temperature	/	3	-	8	c
2015	2423	Fécule de pomme de terre	Potatoes starch	S. Dublin Ad 531	Raw milk cheese	Seeding Lyophilized 15 days at room temperature	/	3	+	8	c

Date	Sample N°	Product (French name)	Product	Artificial contamination Short protocol - Protocol 3					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/cfu sample			
2015	2424	Fécule de pomme de terre	Potatoes starch	S. Montevideo 510	Raw milk	Seeding Lyophilized 15 days at room temperature	/	3	-	8	c
2015	2873	Caséinate	Caseinate	S. Anatum Ad298	Milk powder	Spiking Lyophilized strain	0.5	3-2-5-6-0 (3.2)	+	8	c
2015	2874	Caséinate	Caseinate	S. Anatum Ad298	Milk powder	Spiking Lyophilized strain	0.5	3-2-5-6-0 (3.2)	+	8	c
2015	2875	Protéines de lactosérum	Lactoserum proteins	S. Anatum Ad298	Milk powder	Spiking Lyophilized strain	0.5	3-2-5-6-0 (3.2)	+	8	c
2015	2876	Lactose	Lactose	S. Meleagridis 505	Raw milk	Spiking Lyophilized strain	0.5	2-4-0-5-2 (2.6)	+	8	c
2015	2877	Protéines de lactosérum	Lactoserum proteins	S. Meleagridis 505	Raw milk	Spiking Lyophilized strain	0.5	2-4-0-5-2 (2.6)	+	8	c
2015	2878	Protéines de lactosérum	Lactoserum proteins	S. Cerro Ad2152	Lactoserum	Spiking Lyophilized strain	0.5	6-6-3-2-4 (4.2)	+	8	c
2015	2879	Maltodextrine	Maltodextrin	S. Cerro Ad2152	Lactoserum	Spiking Lyophilized strain	0.5	6-6-3-2-4 (4.2)	+	8	c
2015	2880	Lactoprotéines	Lactoproteins	S. Cerro Ad2152	Lactoserum	Spiking Lyophilized strain	0.4	1-2-4-1-4 (2.4)	+	8	c

Date	Sample N°	Product (French name)	Product	Artificial contamination Short protocol- Protocol 4				Global result	Category
				Strain	Origin	Injury applied	Inoculation level CFU/sample		
2020	1623	Poudre de lait infantile	Infant formula	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.8	+	10
2020	1624	Poudre de lait infantile	Infant formula	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.1	+	10
2020	1625	Poudre de lait infantile	Infant formula	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10
2020	1626	Poudre de lait infantile	Infant formula	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.5	+	10
2020	1627	Poudre de lait infantile	Infant formula	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.8	+	10
2020	1628	Céréales infantiles saveur choco biscuit	Infant cereals	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.1	+	10
2020	1629	Céréales infantiles saveur biscuit	Infant cereals	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10
2020	1630	Céréales infantiles multicéréales	Infant cereals	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.5	+	10
2020	1631	Céréales infantiles saveur vanille	Infant cereals	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.8	+	10
2020	1632	Céréales infantiles blé et avoine bio	Infant cereals	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.1	+	10
2020	1633	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 2.5x10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2.5x10 ⁶ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10
2020	1634	Poudre de lait infantile avec probiotique (<i>Bifidobacterium lactis</i> 5.5x10 ⁵ UFC/g)	Infant formula with probiotics (<i>Bifidobacterium lactis</i> 5.5x10 ⁵ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.5	+	10
2020	1635	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 1.3x10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 1.3x10 ⁶ CFU/g)	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.8	+	10

Date	Sample N°	Product (French name)	Product	Artificial contamination Short protocol- Protocol 4				Global result	Category
				Strain	Origin	Injury applied	Inoculation level CFU/sample		
2020	1636	Poudre de lait infantile avec probiotique (<i>Lactobacillus rhamnosus</i> 2.5x10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus rhamnosus</i> 2.5x10 ⁶ CFU/g)	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.1	+	10
2020	1637	Poudre de lait infantile avec probiotique (<i>Lactobacillus reuteri</i> 2.3x10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2.3x10 ⁶ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10
2020	1638	Céréales infantiles avec probiotiques miel (<i>Bifidobacterium lactis</i> 8.4x10 ⁴ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 8.4x10 ⁴ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.5	+	10
2020	1639	Céréales infantiles avec probiotiques avoine et blé (<i>Bifidobacterium lactis</i> 1.2x10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1.2x10 ⁵ CFU/g)	S. Goldcoast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.8	+	10
2020	1640	Céréales infantiles avec probiotiques saveur biscuit (<i>Bifidobacterium lactis</i> 1.2x10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1.2x10 ⁵ CFU/g)	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.1	-	10
2020	1641	Céréales infantiles avec probiotiques cacao (<i>Bifidobacterium lactis</i> 1.2x10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1.2x10 ⁵ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10
2020	1642	Céréales infantiles avec probiotiques cinq céréales (<i>Bifidobacterium lactis</i> 1.2x10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1.2x10 ⁵ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at ambient temperature	1.5	+	10
2020	1927	Maltodextrine	Maltodextrin	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.3	+	10
2020	1928	Lactosérum	Whey	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.3	-	10
2020	1929	Lactosérum	Whey	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10

Date	Sample N°	Product (French name)	Product	Artificial contamination Short protocol- Protocol 4				Global result	Category
				Strain	Origin	Injury applied	Inoculation level CFU/sample		
2020	1930	Isolats protéines lait	Milk protein isolate	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	-	10
2020	1931	Isolats protéines lait	Milk protein isolate	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	2.9	+	10
2020	1932	Caséinate de sodium	Sodium caseinate	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	2.9	+	10
2020	1933	Caséinate de sodium	Sodium caseinate	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10
2020	1934	Isolats protéines lactosérum	Whey protein isolate	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.3	+	10
2020	1935	Isolats protéines lactosérum	Whey protein isolate	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10
2020	1936	Amidon	Starch	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	2.9	+	10
2020	1937	Maltodextrine	Maltodextrin	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10
2020	1938	Maltodextrine	Maltodextrin	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	2.9	+	10
2020	1939	NFDM (DWP28)	NFDM	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.3	+	10
2020	1940	NFDM (PL0%)	NFDM	S. Livingstone Ad2150	Whey	Seeding lyophilized strain 2 weeks at ambient temperature	2.5	+	10
2020	1941	Lactosérum	Whey	S. Mbandaka Ad1810	Cheese	Seeding lyophilized strain 2 weeks at ambient temperature	2.9	+	10

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination Short protocol 5						Global result 18h	Category	Type
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample Mean			
2022	1729	Chutes de viande fraîche	Fresh meat scraps	<i>Salmonella</i> Enteritidis Ad2295	Beef meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	1-2-3-6-1	2.6	+	11	c
2022	1730	Maïs en grain	Corn in grain	<i>Salmonella</i> Montevideo Ad2421	Feed	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	2.3	+	11	b
2022	1731	Coques de pois	Pea pods	<i>Salmonella</i> Idikan Ad2648	Feed (soya cake)	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	1.7	+	11	a
2022	1733	Aliment pour bovins	Feed (bovine)	<i>Salmonella</i> Mbandaka Ad2041	Feed (animal flour)	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	0.1	+	11	b
2022	1734	Aliment composé pour poule	Compound feed for chickens	<i>Salmonella</i> Cerro Ad689	Dehydrated poultry proteins	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	0.8	+	11	b
2022	1737	Pâté pour chat au poulet	Chicken pâté for cats	<i>Salmonella</i> Derby Ad2985	Turkey meat	Spiking Heat treatment (56°C for 8 minutes)	0,7	1-0-0-5-1	1.4	+	11	c
2022	1738	Saucisson pour chien	Sausage for dogs	<i>Salmonella</i> Bredeney Ad2042	Poultry meat	Spiking Heat treatment (56°C for 8 minutes)	0,9	5-6-2-3-3	3.8	+	11	c
2022	1739	Graines pour oiseaux	Bird seed	<i>Salmonella</i> Idikan Ad2648	Feed (soya cake)	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	1.7	+	11	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination Short protocol 5						Global result 18h	Category	Type
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample Mean			
2022	1740	Croquettes pour chien	Dog food	<i>Salmonella</i> Kedougou Ad2419	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	1.2	+	11	c
2022	1767	Farine animale	Animal flour	<i>Salmonella</i> Cerro Ad689	Dehydrated poultry proteins	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	1.5	+	11	a
2022	1768	Farine animale	Animal flour	<i>Salmonella</i> Mbandaka Ad2041	Feed (animal flour)	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	0.6	+	11	a
2022	2780	Protéines de pois (farine)	Pea protein (flour)	<i>Salmonella</i> Montevideo Ad2645	Pet food	Seeding protocol Lyophilized strain storage for 2 weeks at room temperature	/	/	4.0	+	11	a
2022	2781	Protéines texturées de pois	Textured pea protein (flour)	<i>Salmonella enterica enterica</i> (18:-:-) Ad1846	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	3.0	+	11	a
2022	2782	Tourteaux de soja brut	Raw soya cake	<i>Salmonella enterica enterica</i> (18:-:-) Ad1846	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	3.0	+	11	b
2022	2783	Tourteaux de canola	Rapeseed cake	<i>Salmonella</i> Minnesota Ad2328	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	1.1	+	11	b
2022	2784	Aliments poulet finition	Feed (chicken)	<i>Salmonella</i> Montevideo Ad2645	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	4.0	-	11	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination Short protocol 5						Global result 18h	Category	Type
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample Mean			
2022	2785	Coques de tournesol	Sunflower pods	<i>Salmonella</i> Minnesota Ad2328	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	1.1	+	11	a
2022	2954	Chutes de viande fraiche pour animaux	Fresh meat scraps	<i>Salmonella</i> Enteritidis Ad2295	Beef meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	0-3-3-2-1	1.8	+	11	c
2022	2955	Saucisson frais pour chien (viande 60% et légumes 16%, céréales)	Fresh sausage for dogs	<i>Salmonella</i> Enteritidis Ad2295	Beef meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	0-3-3-2-1	1.8	+	11	c
2022	2956	Croquettes fraiches pour chat (poulet)	Fresh cat food	<i>Salmonella</i> Bredeney Ad2042	Poultry meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	3-3-6-4-0	3.2	+	11	c
2022	2957	Croquettes fraiches pour chiens (poulet)	Fresh dog food	<i>Salmonella</i> Bredeney Ad2042	Poultry meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	3-3-6-4-0	3.2	+	11	c
2022	3230	Son	Oat bran	<i>Salmonella enterica enterica</i> (18:-:-) Ad1846	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	1.4	+	11	a
2022	3231	Son	Oat bran	<i>Salmonella</i> Montevideo Ad2645	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	4.0	+	11	a
2022	3232	Farine animale	Animal flour	<i>Salmonella enterica enterica</i> (18:-:-) Ad1846	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	1.4	+	11	a
2022	3233	Farine animale	Animal flour	<i>Salmonella</i> Montevideo Ad2645	Pet food	Seeding protocol Lyophilized strain Storage for 2 weeks at room temperature	/	/	4.0	+	11	a

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination Short protocol 5						Global result 18h	Category	Type
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample Mean			
2022	3573	Viande crue (matière première pour alimentation animale)	Raw meat (raw material)	<i>Salmonella</i> Bredeney 975	Beef meat	Seeding Storage for 48 hours at 3°C ± 2°C	/	5-2-3-3-4	3.4	+	11	a
2022	3575	Aliments (veau)	Feed (calf)	<i>Salmonella</i> Livingstone F104	Pet food	Spiking Heat treatment (56°C for 8 minutes)	0,6	2-0-0-0-0	0.4	+	11	b
2022	3577	Aliment (ovins)	Feed (sheep)	<i>Salmonella</i> spp F283	Pet food	Spiking Heat treatment (56°C for 8 minutes)	0,6	1-0-0-0-0	0.2	+	11	b
2022	3578	Aliments (veau)	Feed (calf)	<i>Salmonella</i> spp F283	Pet food	Spiking Heat treatment (56°C for 8 minutes)	0,6	1-0-0-0-0	0.2	-	11	b

Artificial contamination – Short protocol 6								
Year of analysis	Sample N°	Product	Strain	Inoculation level CFU/sample	Stress	Global result	Category	Type
2025	2976260	Cocoa beans brand 1	<i>Salmonella</i> Newport PXT624	1.6	0.54	+	12	a
2025	2976261	Cocoa beans brand 2	<i>Salmonella</i> Newport PXT624	1.6	0.54	+	12	a
2025	2976262	Cocoa nibs	<i>Salmonella</i> Mbandaka GAV875	3.4	0.85	+	12	a
2025	2976263	Cocoa mass brand 1	<i>Salmonella</i> Mbandaka GAV875	3.4	0.85	+	12	a
2025	2976264	Cocoa mass brand 2	<i>Salmonella</i> Lexington PAK637	4.2	0.34	+	12	a
2025	2976265	Raw cocoa powder alkalinized 11,5 % FAT	<i>Salmonella</i> Lexington PAK637	4.2	0.34	+	12	a
2025	2976266	Raw cocoa powder alkalinized 23 % FAT	<i>Salmonella</i> Gatineau DHY380	1.8	2.3	+	12	a
2025	2976267	Cocoa beans Ecodées	<i>Salmonella</i> Gatineau DHY380	1.8	2.3	+	12	a
2025	3054712	Organic cocoa butter	<i>Salmonella</i> Stanley RBH447	2.4	1.16	+	12	a
2025	3054713	Organic cocoa nibs brand 1	<i>Salmonella</i> Stanley RBH447	2.4	1.16	+	12	a
2025	3054714	Organic cocoa beans brand 4 46,3% FAT	<i>Salmonella</i> Newport PXT624	2.6	1.05	+	12	a
2025	3054715	Organic cocoa nibs brand 2	<i>Salmonella</i> Newport PXT624	2.6	1.05	+	12	a
2025	3054703	Organic alkalized chocolate powder 21% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.3	+	12	b
2025	3054704	Organic alkalized chocolate powder 1 11% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.3	+	12	b
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.3	+	12	b
2025	3054706	Alkalized chocolate powder 1 21% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.3	+	12	b
2025	3054707	Alkalized chocolate powder 2 21% FAT	<i>Salmonella</i> Lexington PAK637	3.0	0.5	+	12	b

Study performed by Microsept – 2025

Artificial contamination – Short protocol 6								
Year of analysis	Sample N°	Product	Strain	Inoculation level CFU/sample	Stress	Global result	Category	Type
2025	3054708	Alkalized chocolate powder 20% FAT	<i>Salmonella</i> Lexington PAK637	3.0	0.5	+	12	b
2025	3054709	Organic chocolate powder 11,5% FAT	<i>Salmonella</i> Lexington PAK637	3.0	0.5	+	12	b
2025	3054710	Organic chocolate powder 1 11% FAT	<i>Salmonella</i> Lexington PAK637	3.0	0.5	+	12	b
2025	3054711	Organic chocolate powder 2 11% FAT	<i>Salmonella</i> Stanley RBH447	2.0	0.5	+	12	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.19	+	12	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	<i>Salmonella</i> Mbandaka GAV875	2.2	0.9	+	12	c
2025	3005873	Dark chocolate bar with 72% cocoa 39% FAT	<i>Salmonella</i> Mbandaka GAV875	2.2	0.9	+	12	c
2025	3005874	Dark chocolate bar with 65% cocoa 34% FAT	<i>Salmonella</i> Mbandaka GAV875	2.2	0.9	+	12	c
2025	3005875	Dark chocolate bar with 52% cocoa 30% FAT	<i>Salmonella</i> Mbandaka GAV875	2.2	0.9	+	12	c
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	12	c
2025	3005877	Milk chocolate bar with 30% cocoa 32% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	12	c
2025	3005878	Milk chocolate bar with 39% cocoa 34% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	12	c

Artificial contamination – Short protocol 6								
Year of analysis	Sample N°	Product	Strain	Inoculation level CFU/sample	Stress	Global result	Category	Type
2025	3005879	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	12	c
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	12	c
2025	3005881	Dark chocolate bar with almonds with 85% cocoa 35% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	12	c
2025	3071853	Ferrero rocher 42,7% FAT	<i>Salmonella</i> Salamae RBH447	2.0	0.5	+	12	c
2025	3071854	Rocher Suchard 35% FAT	<i>Salmonella</i> Salamae RBH447	2.0	0.5	+	12	c
2025	3308326	Ferrero rocher 42,7% FAT	<i>Salmonella</i> Newport PXT624	2	0.59	+	12	c
2025	3308327	Rocher Suchard 35% FAT	<i>Salmonella</i> Newport PXT624	2	0.59	+	12	c
2025	3071857	Orangettes brand 1	<i>Salmonella</i> Salamae RBH447	1.8	0.5	+	12	c
2025	3071858	Orangettes brand 2	<i>Salmonella</i> Salamae RBH447	1.8	0.5	+	12	c

Appendix 4 - Sensitivity study: raw results

> Results 1 - Double enrichment step protocol	103
> Results 2 - Short protocols	105

2005: initial validation for protocol 1 (double step enrichment)
2009: renewal and extension for protocol 2 (short protocol)
20010: extension for environmental category (protocol 2)
2015: extension for IC & IF (375 g)
2017: renewal
2020: extension for IC & IF with a new protocol (375 g)
2022: extension for pet food and animal feed (375 g)
2025: extension for cocoa and chocolate products (375g) – <i>Performed by Microsept</i>

Results 1 - Double enrichment step protocol

DOUBLE ENRICHMENT STEP PROTOCOL - PROTOCOL 1																									
DAIRY PRODUCTS (excluding raw milk)																									
Year of analysis	Sample			Reference method (ISO 6579 or ISO 6579-1)♦					Alternative method: RAPID'Salmonella- General protocol BPW for 18h ± 2h at 37°C													Category	Type		
	N°	Product (French name)	Product (English name)	RVS		MKTTn		Result	RAPID' Salmonella	RVS 6 h at 41,5°C				RVS 24 h ± 2 h at 41,5°C											
				Oxidase	Salmonella Confirm Latex	Omnio-O	Referen ce method tests			Result	Agree- ment	RAPID' Salmonella	Oxidase	Latex	Omnio-O	Reference method tests	Result	Agree- ment							
2005	312	Fromage de brebis au lait cru	Ewe raw milk cheese	-	+	-	+	+	+	-	-	+	+	+	PA	+	-	+/-	+	+	+	+	PA	9	a
2005	313	Fromage de brebis au lait cru	Ewe raw milk cheese	-	+ (Citrobacter freundii)	-	+ (Citrobacter freundii)	-	+	-	+	+	+	+	PD	+	-	+/-	+	+	+	+	PD	9	a
2005	314	Fromage de brebis au lait cru	Ewe raw milk cheese	+ 1 colony	+	-	+	+	+	-	+	+	+	+	PA	+	-	+/-	+	+	+	+	PA	9	a
2005	315	Pâte pressée non cuite au lait cru	Uncooked pressed raw milk cheese	-	-	-	-	-	-	/	/	/	/	-	NA	+dni/-	/	/	/	/	-	NA	9	a	
2005	316	Fromage de chèvre au lait cru	Goat raw milk cheese	-	+ (Citrobacter freundii)	-	+	-	+dni/-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	613	Chèvre frais au lait cru	Fresh goat raw milk cheese	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	a	
2005	614	Chèvre frais au lait cru	Fresh goat raw milk cheese	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	a	
2005	616	Reblochon au lait cru	Raw milk cheese (Reblochon)	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	a	
2005	618	Brie de Meaux au lait cru	Raw milk cheese (Brie de Meaux)	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	a	
2005	620	Saint Nectaire au lait cru	Raw milk cheese (Saint Nectaire)	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	a	
2005	729	Brie de Meaux au lait cru	Raw milk cheese (Brie de Meaux)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	731	Rocamadour au lait cru	Raw milk cheese (Rocamadour)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	732	Saint Marcellin au lait cru	Raw milk cheese (Saint Marcellin)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	733	Crottin de chavignol au lait cru	Raw milk cheese (Crottin de Chavignol)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	734	Grana Padano au lait cru	Raw milk cheese (Grana Padano)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	735	Saint Nectaire au lait cru	Raw milk cheese (Saint Nectaire)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	736	Raclette au lait cru	Raw milk cheese (Raclette)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	737	Tomme de Savoie au lait cru	Raw milk cheese (Tomme de Savoie)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	738	Emmental au lait cru	Raw milk cheese (Emmental)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2005	1164	Fromage de brebis au lait cru	Ewe raw milk cheese	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	a	
2005	1165	Pâte pressée non cuite au lait cru	Uncooked pressed raw milk cheese	+	+	+	+	+	-	/	/	/	/	-	ND	+	-	+	+	+	+	PA	9	a	
2009	120	Fromage non affiné au lait cru de vache N°10	Raw milk cheese	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2009	165	Fromage au lait cru de vache-09	Raw milk cheese	-	-	+M	+M	+	-	/	/	/	/	-	ND	+m	/	+	/	+	+	PA	9	a	
2017	85	Camembert au lait cru	Raw milk cheese	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	a	
2017	199	Brie de Meaux au lait cru	Raw milk cheese	+m	+M	+p	+p	+	+p	-	+	/	+	+	PA	+p	-	+	/	+	+	PA	9	a	
2017	200	Emmental au lait cru	Raw milk cheese	+p	+p	+p	+p	+	+p	-	+	/	+	+	PA	+p	-	+	/	+	+	PA	9	a	
2005	464	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b	
2005	465	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b	
2005	466	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b	

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

DOUBLE ENRICHMENT STEP PROTOCOL - PROTOCOL 1																								
DAIRY PRODUCTS (excluding raw milk)																								
Year of analysis	Sample			Reference method (ISO 6579 or ISO 6579-1)*					Alternative method: RAPID'Salmonella- General protocol BPW for 18h ± 2h at 37°C													Category	Type	
									RVS 6 h at 41,5°C								RVS 24 h ± 2 h at 41,5°C							
	N°	Product (French name)	Product (English name)	RVS		MKTTn		Result	RAPID' Salmonella	Confirmations				Result	Agree-ment	RAPID' Salmonella	Confirmations				Result			Agree-ment
				Rambach	XLD	Rambach	XLD			Oxidase	Salmonella Confirm Latex	Omnio-O	Referen- ce method tests				Oxidase	Latex	Omnio-O	Reference method tests				
2005	546	Poudre grasse	Fat powder	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	b
2005	547	Poudre grasse	Fat powder	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	b
2005	548	Lactoserum	Lactoserum	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	b
2005	549	Poudre de lait écrémé	Skin milk powder	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	b
2005	550	Poudre composée	Composed powder	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	b
2005	754	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b
2005	755	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b
2005	756	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b
2005	757	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b
2005	758	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b
2005	759	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b
2005	760	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b
2009	236	Poudre de lait 811552	Milk powder	+p	+p	+p	+p	+	+p	-	+	/	+	+	PA	+p	/	+	/	+	+	PA	9	b
2009	237	Poudre de lait 112831	Milk powder	-st	-st	-st	-st	-	st	/	/	/	/	-	NA	st	/	/	/	/	-	NA	9	b
2009	238	Poudre de lait 889356	Milk powder	-	-	-st	-st	-	st	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b
2009	239	Poudre de lait 109763	Milk powder	-st	-st	-st	-st	-	st	/	/	/	/	-	NA	st	/	/	/	/	-	NA	9	b
2009	240	Poudre de lait 911145	Milk powder	-	-	-	-	-	st	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	b
2017	820	Poudre de lait écrémée	Skimmed milk powder	+p	+p	+p	+p	+	st	/	/	/	/	-	ND	+p	-	+	/	+	+	PA	9	b
2017	821	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+p	-	+	/	+	+	PA	+p	-	+	/	+	+	PA	9	b
2017	822	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+p	-	+	/	+	+	PA	+p	-	+	/	+	+	PA	9	b
2017	823	Lait en poudre entier	Whole milk powder	+p	+p	+p	+p	+	+p	-	+	/	+	+	PA	+p	-	+	/	+	+	PA	9	b
2005	309	Crème chantilly	Chantilly whipped cream	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	c
2005	310	Crème glacée à la vanille	Vanilla ice cream	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	c
2005	326	Crème fraiche	Crème fraiche	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	c
2005	624	Glace noix de coco	Coconut ice cream	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	c
2005	625	Glace	Ice cream	-	-	-	-	-	-	/	/	/	/	-	NA	+	-	+	+	+	+	PD	9	c
2005	626	Glace	Ice cream	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	c
2005	627	Glace	Ice cream	+	+	+	+	+	+	-	+	+	+	+	PA	+	-	+	+	+	+	PA	9	c
2005	628	Glace	Ice cream	-	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	c
2005	629	Glace	Ice cream	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	c
2005	730	Comté	Cheese (Comté)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	c
2017	88	Crème fraiche	Cream	st	st	st	st	-	st	/	/	/	/	-	NA	st	/	/	/	/	-	NA	9	c
2017	202	Lait pasteurisé	Pasteurized milk	+p	+p	+p	+p	+	+p	-	+	/	+	+	PA	+p	-	+	/	+	+	PA	9	c
2017	824	Lait pasteurisé	Pasteurized milk	st	st	st	st	-	st	/	/	/	/	-	NA	st	/	/	/	/	-	NA	9	c
2017	825	Panna Cotta au caramel	Dairy dessert (Panna Cotta)	+p	+p	+p	+p	+	+p	-	+	/	+	+	PA	+p	-	+	/	+	+	PA	9	c
2017	826	Semoule au lait vanille	Dairy dessert (Rice semolina)	+p	+p	+p	+p	+	+p	-	+	/	+	+	PA	+p	-	+	/	+	+	PA	9	c
2017	827	Crème fraiche	Fresh cream	st	st	st	st	-	st	/	/	/	/	-	NA	st	/	/	/	/	-	NA	9	c
2017	829	Camembert au lait pasteurisé	Pasteurized milk cheese	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	c
2017	830	Crème fraiche	Fresh cream	st	st	st	st	-	st	/	/	/	/	-	NA	st	/	/	/	/	-	NA	9	c
2017	831	Semoule au lait vanille	Dairy dessert (Rice semolina)	st	st	st	st	-	st	/	/	/	/	-	NA	st	/	/	/	/	-	NA	9	c
2017	832	Panna Cotta au caramel	Dairy dessert (Panna Cotta)	st	st	st	st	-	st	/	/	/	/	-	NA	-	/	/	/	/	-	NA	9	c

Results 2 - Short protocols

SHORT PROCOL - PROTOCOL 2																													
READY TO EAT AND READY TO REHEAT																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)♦					Alternative method : RAPID'Salmonella																		Category	Type	
				RVS		MKTTn		Result	After enrichment incubation 16 h at 41,5°C							Enrichment broth storage for 72 h at 5°C ± 3°C					Plates storage for 72h at 5°C ± 3°C								
				XLD	CHROMagar or ASAP	XLD	CHROMaga r or ASAP		RAPID' Salmonella	Confirmation				Final result	Agree ment	RAPID' Salmonella	Confirmation			Final result	Agree ment	RAPID' Salmonella	Confirmation			Final result			Agree ment
										Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				
2009	571	Chou blanc râpé	Grated white cabbage	-	d(Ox+)	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	a
2009	572	Carottes râpées	Grated carrots	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	a
2009	615	Eclair au chocolat	Sausages for dogs	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	a
2009	616	Religieuse	Pastry	-	-	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	a
2009	688	Mousse de canard au porto	Duck liver pate with Port wine	+p	+p	+M	+p	+	+p	/	-(autoagglutination)	/	auto+/ API+	+	PA	+	/	/	/	+	PA							1	a
2009	689	Mousse de foie	Liver pate	+M	+p	+p	+p	+	+(4)	/	-(autoagglutination)	/	+	+	PA	+	/	/	/	+	PA							1	a
2009	690	Epaule cuite	Cooked shoulder	+p	+p	+p	+p	+	+p	/	-(autoagglutination)	/	auto+/ API+	+	PA	+	/	/	/	+	PA							1	a
2009	691	Jambon cuit	Cooked ham	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	a
2009	692	Pâté de campagne	Farmhouse pate	+p	+p	+p	+p	+	+p	/	+(autoagglutinante)	/	auto+/ API+	+	PA	+	/	/	/	+	PA							1	a
2009	722	Eclair au chocolat	Chocolate éclair	-	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	a
2009	723	Religieuse au chocolat	Chocolate Religieuse custard puff pastry	-	-	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	a
2009	724	Chou caramel	Caramel cream puffs	-	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	a
2009	726	Millefeuilles	Pastry	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	a
2009	767	Eclair au chocolat	Chocolate éclair	+M	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	a
2009	768	Millefeuilles	Mille-feuille pastry	-	-	-	-	-	+p	/	+	/	+	+	PD	+	/	/	/	+	PD							1	a
2009	769	Religieuse au chocolat	Chocolate Religieuse custard puff pastry	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	a
2009	770	Chou caramel	Caramel cream puffs	+m	+m	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	a
2009	843	Carottes râpées	Grated carrot	-	+m(ox+)	-	-	-	+p	/	+	/	+	+	PD	+	/	/	/	+	PD							1	a
2009	844	Céleri râpé	Grated celery	+p	+m	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	a
2009	845	Crudités mélangées	Mixed crudités	+1/2	+m	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	a
2017	3616	Carpaccio de bœuf	Carpaccio	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	1	a
2017	3624	Saucisse de Francfort	Sausage	st	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	1	a
2009	384	Colin d'Alaska pané surgelé 187441	Frozen breaded Alaska Hake	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	b
2009	385	Mélée de thon aux petits légumes 185741	Mixed tuna with baby vegetables	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							1	b
2009	386	Portion de colin d'Alaska pané surgelé 194693	Portion of frozen breaded Alaskan hake	-	-	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							1	b
2009	390	Galettes de légumes surgelées	Frozen vegetable cakes	+m	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	b
2009	391	Epinards hachés à la crème surgelés	Frozen chopped spinach with cream	-	-	-	-	-	+m	/	+	/	+	+	PD	+	/	/	/	+	PD							1	b
2009	397	Filets de colin aux 3 légumes surgelés	Frozen hake fillets with vegetables	+M	+1/2	+M	+m	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							1	b
2009	399	Filets de poisson grillés surgelés	Frozen grilled fish fillets	+M	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	b
2009	565	Petits pois aux lardons surgelés	Frozen peas with bacon	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							1	b
2009	586	Moussaka	Moussaka 2009051	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	b
2009	587	Hachis Parmentier	Shepherd's pie	+M	+m	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	b
2009	588	Moussaka	Moussaka 2009034	+p	+M	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							1	b

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										Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				
2009	589	Spaghettis bolognaise	Spaghetti Bolognese	+m	+m	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						1	b	
2009	644	Bœuf bourguignon	Beef bourguignon	-	st	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						1	b	
2009	693	Paella(riz)	Paella (rice)	+M	+p	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						1	b	
2009	775	Filets grillés à l'huile d'olive aux herbes	Fillets grilled with herb olive oil	-	-	st	st	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						1	b	
2009	776	Filet de colin aux légumes	Hake fillet with vegetables	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						1	b	
2009	777	Filet de truite rose au fenouil et à l'anis	Salmon trout fillet with fennel and aniseed	+M	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						1	b	
2009	778	Filet de limande meunière	Dab fillet meunière	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						1	b	
2009	779	Rillettes de thon	Tuna rillettes	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						1	b	
2009	780	Mêlée de thon aux petits légumes 185741	Tuna mix with baby vegetables 185741	+M	+m	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						1	b	
2009	781	Pané de Hoki	Breaded Hoki	-	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						1	b	
2009	782	Plat cuisiné aux légumes du soleil	Ready-cooked meal of Mediterranean vegetables	d(1) (Citro. youngae)	-	+m (Citro. youngae)	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						1	b	
2009	783	Plat cuisiné aux légumes verts	Ready-cooked meal of green vegetables	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						1	b	
2009	785	Cabillaud et épinards à la crème	Cod and spinach in a cream sauce	+M	+m	+m	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA						1	b	
2017	3614	Fricadelles sauce tomate	RTRH (meat tomatoes)	-	-	-	-	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	1	b
2017	3615	Nems au porc	RTRH (pork meat)	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	1	b
2009	638	Brisures de saumon fumé	Smoked salmon pieces	-	st	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						1	c	
2009	639	Dés de saumon fumé sauce ciboulette	Smoked salmon dice chive sauce	-	-	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						1	c	
2017	8485	Emincés de saumon fumé	Smoked salmon	st	st	-	st	-	-	/	/	/	/	-	NA							-				-	NA	1	c
2017	8486	Filets de harengs doux aux aromates	Herring fillets with herbs	-	-	-	-	-	-	/	/	/	/	-	NA							-				-	NA	1	c
2017	8487	Filets de harengs doux aux aromates	Herring fillets with herbs	+m	+p	+M	+p	+	-	/	/	/	/	-	ND	-				-	ND	-				-	ND	1	c
2017	8488	Harengs fumés au naturel	Smoked herrings	-	-	-	-	-	-	/	/	/	/	-	NA	-				-	NA	-				-	NA	1	c
2017	8489	Harengs fumés au naturel	Smoked herrings	+M	+p	+m	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	1	c
2017	8490	Pétales de saumon bio fumés	Smoked salmon	-	-	-	-	-	st	/	/	/	/	-	NA	st				-	NA	st				-	NA	1	c
2017	8491	Pétales de saumon bio fumés	Smoked salmon	-	-	-	-	-	st	/	/	/	/	-	NA							st				-	NA	1	c
2017	8492	Tranches de magret de canard séchées	Dried duck	-	-	-	-	-	st	/	/	/	/	-	NA							st				-	NA	1	c
2017	8493	Tranches de magret de canard séchées	Dried duck	-	-	-	-	-	+p	+	+	+	+	+	PD	+p	+	+	+	+	PD	+p	+	+w	+	+	PD	1	c
2017	8494	Magret de canard tranché fumé	Smoked duck	st	st	-	st	-	st	/	/	/	/	-	NA							st				-	NA	1	c
2017	8495	Magret de canard tranché fumé	Smoked duck	-	st	-	st	-	+p	+	+w	+	+	+	PD	+p	+	+	+	+	PD	+p	+	+w	+	+	PD	1	c
2017	8496	Magret de canard tranché séché et poivré	Dried duck	st	st	-	st	-	st	/	/	/	/	-	NA							st				-	NA	1	c

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2017	8497	Magret de canard tranché séché et poivré	Dried duck	+M	+p	+M	+p	+	st	/	/	/	/	-	ND	st				-	ND	st				-	ND	1	c
2017	8498	Carpaccio pistou basilic huile d'olive ail	Marinated carpaccio	-	-	-	-	-	st	/	/	/	/	-	NA							st				-	NA	1	c
2017	8499	Carpaccio pistou basilic huile d'olive ail	Marinated carpaccio	-	-	-	-	-	st	/	/	/	/	-	NA							st				-	NA	1	c
2017	8500	Carpaccio pistou basilic huile d'olive ail	Marinated carpaccio	+m	+p	+m	-	+	+p	+	+w	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	1	c
2017	8501	Carpaccio huile d'olive citron basilic	Marinated carpaccio	st	st	-	st	-	st	/	/	/	/	-	NA							st				-	NA	1	c
2017	8502	Carpaccio huile d'olive citron basilic	Marinated carpaccio	-	st	-	st	-	st	/	/	/	/	-	NA							st				-	NA	1	c
2017	8503	Carpaccio huile d'olive citron basilic	Marinated carpaccio	+m	+M	+M	+m	+	+p	+	+w	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+w	+	+	PA	1	c
2017	8504	Haché de bœuf bolognaise	Seasoned beef	-	-	-	-	-	-	/	/	/	/	-	NA							+d/-				-	NA	1	c
2017	8505	Pavé de rumsteak à l'échalotte	Seasoned beef	-	-	-	-	-	-	/	/	/	/	-	NA							-				-	NA	1	c

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2009	85	Steak haché	Minced steak	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	86	Steak de bœuf mariné	Marinated beef steak	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	87	Steak haché	Minced steak	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	92	Hampe	Shank	-	-	-	-	-	+m	/	+	/	+	+	PD	+	/	/	/	+	PD							2	a
2009	93	Hampe	Shank	-	-	+1/2	+1/2	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND							2	a
2009	94	Jambon frais	Fresh ham	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	106	Jambon frais	Fresh ham	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	107	Jambon frais	Fresh ham	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	109	Faux filet de bœuf mariné	Marinated beef rib eye steak	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	143	Gigot d'agneau	Leg of Lamb	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							2	a
2009	144	Côte de porc	Pork chops	+M	+m	+M	+m	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							2	a
2009	145	Rumsteak à griller	Grilled rump steak	+M	+M	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							2	a
2009	146	Poitrine désossée de porc à la Provençale	Boneless pork belly “à la Provençale”	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							2	a
2009	148	Haché de porc	Minced pork	+M	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							2	a
2009	149	Haché de bœuf	Minced beef	+m	+m	+m	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							2	a
2009	150	Steak haché de bœuf	Minced beef steak	+m	+m	+m	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							2	a
2009	151	Boulettes de bœuf/porc	Beef/pork meatballs	+p	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							2	a
2009	246	Viande bovine	Bovine meat	d (red colonies) (Hafnia alvei)	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	387	Crépine	Caul casing	+M	+M	+M	+M	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND							2	a
2009	617	Steak haché	Minced steak	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	618	Haché frais pur bœuf	Fresh pure minced beef	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	619	Steak haché frais pur bœuf	Fresh pure minced steak	+1/2	-	+m	+m	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND							2	a
2009	620	Steak haché frais façon bouchère	Fresh butcher style minced steak	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2009	622	Steak haché 5%MG	Minced steak 5% MG	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	a
2017	3617	Souris d'agneau	Lamb meat	-	-	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	2	a
2017	3619	Paleron de bœuf	Beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	2	a
2017	3620	Filet de porc sans os	Pork meat	-	st	-	+md (Ox+)	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	2	a
2017	3621	Filet mignon de porc	Pork meat	-	st	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	2	a
2009	95	Morceaux de poule avec peau	Chicken pieces with skin	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b
2009	96	Morceaux de coq avec peau	Coq pieces with skin	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b
2009	97	Poule	Poultry	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b
2009	98	Poule avec peau	Poultry with skin	+1col	+m	d(1) 1col	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							2	b
2009	99	Poule	Poultry	-	+m	-	+2col	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA							2	b
2009	100	Poule	Poultry	+1col	+1col	+m	+M	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA							2	b
2009	101	Poule	Poultry	+m	+m	+M	+1/2	+	+m	/	-(+TCS)	/	+	+	PA	+	/	/	/	+	PA							2	b
2009	102	Poule avec peau	Poultry with skin	+m	+m	+M	+M	+	+m	/	-(+TCS)	/	+	+	PA	+	/	/	/	+	PA							2	b
2009	103	Blanc de poule sans peau	Skinless chicken pieces	-	+m	+2col	+m	+	+m	/	-(+TCS)	/	+	+	PA	+	/	/	/	+	PA							2	b
2009	104	VSM	MSM	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b
2009	105	VSM	MSM	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b

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2009	152	Gésiers de canard	Duck gizzards	+M	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							2	b		
2009	153	VSM de poulet	Chicken MSM	-	-	-	-	-	+m	/	+	/	+	+	PD	+	/	/	/	+	PD							2	b		
2009	154	VSM de poulet	Chicken MSM	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b		
2009	155	VSM de poulet	Chicken MSM	+m	+m	+m	+M	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND							2	b		
2009	206	Blanc de volaille	Chicken breast	-	+m (Acinetobacter baumanii)	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b		
2009	207	Morceaux de poule avec peau	Chicken pieces with skin	-	-	-	-	-	+ni/+	/	+	/	+	+	PD	+	/	/	/	+	PD							2	b		
2009	208	Poule	Hen	-	-	+	(E.ferguso nii)	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b		
2009	209	Blanc de poule sans peau	Skinless chicken breasts	+M	+M	+m	+m	+	+/ni/-	/	/	/	/	-	ND	-	/	/	/	-	ND							2	b		
2009	641	Cuisse de poulet	Chicken thigh	-	d(1)(ox+)	-	d(1)(NC)	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b		
2009	642	Pilons de poulet	Chicken drumsticks	d	+d(1)(ox+)	+m (Hafnia alvei)	+d(2)(ox+)	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b		
2009	643	Cuisse de dinde	Turkey thighs	d(NC)	+d(1)(ox+)	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	b		
2017	3618	Viande crue de dinde	Turkey meat	-	-	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA		2	b	
2017	3622	Cuisse de poulet	Chicken meat	-	-	-	-	-	st	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA		2	b	
2009	88	Chipolatas	Chipolata sausages	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	c		
2009	89	Chair à saucisse	Uncooked sausage meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	c		
2009	90	Farce pour viande et légumes	Stuffing for meat and vegetables	-	-	-	-	-	+	(3)	/	+	+	+	PD	+	/	/	/	+	PD							2	c		
2009	91	Farce à légumes	Vegetable stuffing	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	c		
2009	108	Paupiette de veau	Veal Paupiette	-	-	+M (Citrobacter youngae)	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	c		
2009	110	Saucisse de Montbéliard	Montbéliard Sausage	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	c		
2009	111	Saucisson sec	Dried sausage	-	st	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							2	c		
2009	112	Saucisson sec	Dried sausage	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							2	c		
2009	113	Saucisson sec	Dried sausage	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							2	c		
2009	114	Farce à légumes	Vegetable stuffing	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							2	c		
2009	147	Merguez forte bœuf/mouton	Spicy beef/lamb merguez sausages	+M	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							2	c		
2017	3623	Saucisse de Montbéliard	Sausage	st	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st					-	NA		2	c
2017	8621	Chair à saucisse	Sausage	-	+md	-	-	+	-	/	/	/	/	-	ND	-				-	ND	+d(E.coli)	-	-	-	-	-	PA _{FP(alt)}		2	c
2017	8622	Saucisse de bœuf	Beef sausage	+m	+M	+M	+M	+	-	/	/	/	/	-	ND	-				-	ND	+d(E.coli)	-	-	-	-	-	PA _{FP(alt)}		2	c
2017	8623	Chipolatas aux herbes	Sausage	+m	+M	+M	+p	+	+m	+	+	+	+	+	PA	+M	+	+	+	+	PA	+M	+	+	+	+	+	PA		2	c
2017	8624	Saucisse de Toulouse	Sausage	-	-	-	-	-	+m	+	+	+	+	+	PD	+1/2	+	+	+	+	PD	+m/-					-	NA		2	c
2017	8625	Chorizo	Chorizo	-	-	-	-	-	-	/	/	/	/	-	NA							+md(E.coli)	-	-	-	-	-	PD _{FP(alt)}		2	c
2017	8626	Chorizo à griller	Chorizo	-	-	-	-	-	-	/	/	/	/	-	NA							+md (L.adecar- boxylata)	-	-	-	-	-	PD _{FP(alt)}		2	c
2017	8627	Chorizo	Chorizo	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA		2	c
2017	8628	Chipolatas aux herbes	Sausage	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA		2	c
2017	8629	Saucisses	Sausage	-	-	-	-	-	-	/	/	/	/	-	NA							-					-	NA		2	c
2017	8630	Chipolatas	Sausage	-	-	-	-	-	-	/	/	/	/	-	NA							-					-	NA		2	c
2017	9480	Jambon serrano	Raw ham	+p	-	+d	-	+	-	/	/	/	/	-	ND	-				-	ND	-					-	ND		2	c
2017	9481	Jambon serrano	Raw ham	+M	+1/2	+M	+M	+	+M	+	+	+	+	+	PA	+M	+	+	+	+	PA	+M	+	+	+	+	+	PA		2	c
2017	9482	Jambon cru fumé	Smoked raw ham	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	+	PA		2	c

SHORT PROCOL-PROTOCOL 2																													
DAIRY PRODUCTS																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)*					Alternative method : RAPID' Salmonella																		Category	Type	
				RVS		MKTTn		Result	After enrichment incubation 16 h at 41,5°C						Enrichment broth storage for 72 h at 5°C ± 3°C						Plates storage for 72h at 5°C ± 3°C								
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment		
2009	115	Lait cru de vache	Unpasteurized dairy milk	-	st	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	116	Lait cru de brebis N°11-08	Unpasteurized ewe's milk No. 11-08	-	st	-	st	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	117	Lait cru de brebis	Raw ewe milk	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	a	
2009	118	Lait cru de brebis N°13-08	Unpasteurized ewe's milk No.13-08	-	st	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	119	Lait cru de brebis N°14-08	Unpasteurized ewe's milk No.14-08	-	-	-	st	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	156	Lait cru de brebis N°11-09	Unpasteurized ewe's milk No.11-09	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	157	Lait cru de brebis N°13-09	Unpasteurized ewe's milk No.13-09	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	158	Lait cru de brebis	Unpasteurized ewe's milk No.1-09	+p	+p	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	a	
2009	159	Lait cru de brebis N°9-09	Unpasteurized ewe's milk No.9-09	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	160	Lait cru de brebis	Raw ewe milk	st	-	st	st	-	+p	/	-	/	(S.diari- zoniae 50:i:z)	+	PD	+	/	/	/	+	PD						3	a	
2009	161	Lait cru de brebis N°3-09	Unpasteurized ewe's milk No.3-09	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	162	Lait cru de brebis	Raw ewe milk	+M	+m	+M	+m	+	+p	/	-	/	(S.diari- zoniae 50:i:z)	+	PA	+	/	/	/	+	PA						3	a	
2009	163	Lait cru de brebis N°7-09	Unpasteurized ewe's milk No.7-09	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	191	Lait cru de vache	Raw cow milk	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	192	Lait cru de vache	Raw cow milk	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	194	Lait cru de vache	Raw cow milk	-	-	-	d(NC)	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	380	Lait cru de brebis N°6-09	Raw ewe milk	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	381	Lait cru de brebis N°12-09	Raw ewe milk	+p	-	+M	-	+	+p	/	-	/	+	+	PA	+	/	/	/	+	PA						3	a	
2009	631	Lait cru	Raw milk	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	632	Lait cru	Raw milk	-	st	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	a	
2009	679	Lait cru N°1	Raw cow milk	+M	+m	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	a	
2009	680	Lait cru N°1	Raw cow milk	-	-	-	-	-	+p	/	+	/	+	+	PD	+	/	/	/	+	PD						3	a	
2009	681	Lait cru N°2	Raw cow milk	+M	+p	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	a	
2009	682	Lait cru N°2	Raw cow milk	+M	+m	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	a	
2017	3633	Lait cru	Raw milk	-	-	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	3	a
2017	3634	Lait cru	Raw milk	-	-	-	+md/-	-	-	/	/	/	/	-	NA	/	/	/	/	/		+d		- (E.coli)		-	PD _{FP(alt)}	3	a
2009	120	Fromage non affiné au lait cru de vache N°10	Unrefined unpasteurized dairy milk cheese No. 10	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	b	
2009	164	Caillé au lait cru de chèvre-09	Unpasteurized goat cheese curd-09	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	b	
2009	165	Fromage au lait cru de vache-09	Unpasteurized dairy cheese-09	-	-	+M	+M	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND						3	b	
2009	576	Saint Félicien au lait cru	Raw milk cheese	+M	+M	+M	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	

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

SHORT PROCOL-PROTOCOL 2																													
DAIRY PRODUCTS																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)*					Alternative method : RAPID'Salmonella																		Category	Type	
				RVS		MKTTn		Result	After enrichment incubation 16 h at 41,5°C						Enrichment broth storage for 72 h at 5°C ± 3°C						Plates storage for 72h at 5°C ± 3°C								
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result			Agree ment
2009	577	Sant Nectaire fermier au lait cru	Raw milk cheese	+M	+1/2	+M	+p	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	578	Gruyère suisse au lait cru	Raw milk cheese	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	579	Morbier au lait cru	Raw milk cheese	+1/2	+m	+m	+p	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	580	Le Montagnou au lait cru	Raw milk cheese	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	b	
2009	581	Roquefort	Raw milk cheese	-	st	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	b	
2009	582	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	b	
2009	583	Morbier au lait cru L118	Raw milk cheese	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	b	
2009	584	Comté au lait cru	Raw milk cheese	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	b	
2009	585	Gruyère suisse au lait cru	Raw milk cheese	st	st	st	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	b	
2009	683	Selles sur Cher au lait cru	Raw milk cheese	+M	+M	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	684	Rocamadour au lait cru	Raw milk cheese	+M	+p	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	685	Comté au lait cru	Raw milk cheese	+M	+p	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	686	Reblochon au lait cru	Raw milk cheese	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	b	
2009	687	Cantal entre deux au lait cru	Raw milk cheese	+M	+m	+M	+m	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	760	Rocamadour au lait cru	Raw milk cheese	+p	+p	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	761	Comté au lait cru	Raw milk cheese	+p	+p	+p	+p	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	762	Cantal au lait cru	Raw milk cheese	+M	+p	+M	+M	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2009	763	Reblochon au lait cru	Raw milk cheese	+M	-	-	-	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND						3	b	
2009	764	Selles-sur-Cher au lait cru	Raw milk cheese	+M	-	+m	+1/2	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA						3	b	
2017	3626	Tomme de Montagne au lait cru	Raw milk cheese	-	st	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	3	b
2017	3627	Beaufort au lait cru	Raw milk cheese	-	st	st	st	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	3	b
2017	3628	Tomme noire des Pyrénées au lait cru	Raw milk cheese	st	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	3	b
2017	3630	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		+d		- (E.coli)		-	PD _{FP(alt)}	3	b
2009	236	Poudre de lait	Milk powder	+p	+p	+p	+p	+	-st	/	/	/	/	-	ND	st	/	/	/	-	ND						3	c	
2009	237	Poudre de lait	Milk powder	st	st	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA						3	c	
2009	238	Poudre de lait	Milk powder	-	-	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA						3	c	
2009	239	Poudre de lait	Milk powder	st	st	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA						3	c	
2009	240	Poudre de lait	Milk powder	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						3	c	
2009	602	Poudre le lait infantile 080304	Infant formula	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	c	
2009	603	Poudre de lait	Milk powder	+M	+M	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	c	
2009	604	Poudre le lait infantile 0630631	Infant formula	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	c	
2009	605	Poudre de lait 1/2 écrémé	Half skimmed milk powder	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						3	c	
2009	621	Chantilly	Whipped cream	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	c	
2009	628	Poudre de lait écrémé	Skimmed milk powder	-	-	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	c	
2009	629	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	c	
2009	630	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	c	
2009	701	Poudre de lait 12P(Début poudre)	Milk powder	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	c	
2009	702	Poudre de lait écrémé 6F	Skimmed milk powder	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						3	c	

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				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Confirmation				Final result	Agree ment	RAPID' Salmonella	Confirmation				Final result	Agree ment	RAPID' Salmonella	Confirmation					Final result	Agree ment	
										Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Salmonella Latex Test				Salmonella Confirm Latex	OXOID Latex Test						
2009	703	Poudre de lait 12P(Fin poudre)	Milk powder	+p	+p	+p	+p	+	+ (10)	/	+	/	+	+	PA	+	/	/	/	+	PA							3	c		
2009	704	Poudre de lait 7P	Milk powder	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							3	c		
2009	705	Poudre de lait 7P	Milk powder	st	st	st	st	-	+p	/	+	/	+	+	PD	+	/	/	/	+	PD							3	c		
2017	3625	Emmenthal de Savoie pasteurisé	Pasteurized cheese	st	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	3	c		
2017	3629	Comté fruité pasteurisé	Pasteurized cheese	st	st	st	st	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	3	c		
2017	3631	Gorgonzola pasteurisé	Pasteurized cheese	st	st	-	-	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	3	c		
2017	3632	Taleggio pasteurisé	Pasteurized cheese	-	st	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	3	c		
2017	8572	Lait frais demi-écrémé	Skimmed milk	+m	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	3	c		
2017	8573	Lait écrémé UHT	Pasteurized milk	+m	+p	+M	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	3	c		
2017	8574	Lait écrémé UHT	Pasteurized milk	+M	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	3	c		

SHORT PROCOL - PROTOCOL 2																														
EGG PRODUCTS																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)*					Alternative method : RAPID' <i>Salmonella</i>																		Category	Type		
				RVS		MKTTn		Result	After enrichment incubation 16 h at 41,5°C						Enrichment broth storage for 72 h at 5°C ± 3°C						Plates storage for 72h at 5°C ± 3°C									
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' <i>Salmonella</i>	<i>Salmonella</i> Latex Test	<i>Salmonella</i> Confirm Latex	OXOID Latex Test	Reference method	Final result	Agree ment	RAPID' <i>Salmonella</i>	<i>Salmonella</i> Latex Test	<i>Salmonella</i> Confirm Latex	OXOID Latex Test	Final result	Agree ment	RAPID' <i>Salmonella</i>	<i>Salmonella</i> Latex Test	<i>Salmonella</i> Confirm Latex	OXOID Latex Test	Final result			Agree ment	
2009	166	Coule d'œuf N°80	Raw liquid egg	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	a	
2009	167	Coule d'œuf N°84	Raw liquid egg	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	a	
2009	168	Jaune d'œuf non pasteurisé	Raw liquid egg yolk	+M	+p	+m	+m	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	169	Jaune d'œuf non pasteurisé	Raw liquid egg yolk	+M	+p	+m	+m	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	170	Coule d'œuf entier non pasteurisé	Raw liquid egg product	+M	+M	+m	+m	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	172	Coule d'œuf crue	Raw liquid egg product	-	-	-	-	-	-	/	/	/	-	-	NA	-	/	/	/	-	NA							4	a	
2009	193	Jaune d'œuf non pasteurisé	Raw liquid egg yolk	+1/2	+M	+1/2	+1/2	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	195	Jaune d'œuf non pasteurisé	Raw liquid egg yolk	+m	+1/2	+1/2	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	196	Entier non pasteurisé	Raw liquid egg product	+M	+m	+M	+1/2	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	197	Entier non pasteurisé N°4	Raw liquid egg product	+M	+m	+M	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	198	Entier non pasteurisé N°5	Raw liquid egg product	+M	+m	+1/2	+1/2	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	388	Coule d'œuf crue N°1	Raw liquid egg product	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							4	a	
2009	389	Coule d'œuf crue N°14	Raw liquid egg product	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	a	
2009	623	Coule d'œuf crue	Raw liquid egg product	+M	+m	+M	+M	+	+ (5) ni/+	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	624	Coule d'œuf crue	Raw liquid egg product	+M	+1/2	+1/2(ox+)	+M	+	+ (1) /+	/	+	/	+	+	PA	+	/	/	/	+	PA							4	a	
2009	625	Coule d'œuf crue	Raw liquid egg product	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							4	a	
2009	626	Coule d'œuf crue	Raw liquid egg product	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	a	
2009	627	Coule d'œuf crue	Raw liquid egg product	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	a	
2017	9328	Coule d'œuf entier pasteurisé	Pasteurized whole liquid egg	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	4	a
2017	9329	Œuf entier liquide pasteurisé	Pasteurized whole liquid egg	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	4	a
2009	234	Poudre de blanc d'œuf pâtissier	Egg white powder	-	-	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA							4	b	
2009	235	Poudre d'œuf entier pâtissier	Whole egg powder	st	-	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA							4	b	
2009	600	Poudre de blanc d'œuf	Egg white powder	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	b	
2009	601	Poudre d'œuf entier	Whole egg powder	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	b	
2009	645	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	b	
2009	646	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	b	
2009	647	Poudre de jaune d'œuf	Egg yolk powder	-	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	b	
2009	648	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	b	
2017	8631	Blanc d'œuf en poudre	White egg powder	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	4	b
2017	8632	Jaune d'œuf en poudre	Egg yolk powder	st	st	st	st	-	+p	+	+	+	+	+	PD	+p	+	+w	+	+	PD	+p	+	+	+	+	+	PD	4	b
2017	8633	Jaune d'œuf en poudre	Egg yolk powder	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	4	b
2017	8634	Œuf entier en poudre	Whole egg powder	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	+	PA	4	b
2017	8635	Œuf entier en poudre	Whole egg powder	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	4	b
2017	9562	Poudre pour crème anglaise	Powder for custard	-	-	-	-	-	st	/	/	/	/	-	NA							st					-	NA	4	b
2017	9563	Poudre pour préparation crêpes	Powder for pancake preparation	st	st	st	st	-	st	/	/	/	/	-	NA							-					-	NA	4	b
2017	9564	Poudre pour préparation crème brûlée	Powder for egg product preparation	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	4	b
2017	9565	Poudre pour flan patissier	Powder for egg product preparation	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	4	b
2017	9566	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	-	/	/	/	/	-	NA							-					-	NA	4	b

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SHORT PROCOL - PROTOCOL 2																													
EGG PRODUCTS																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)*					Alternative method : RAPID' Salmonella																		Category	Type	
				RVS		MKTTn		Result	After enrichment incubation 16 h at 41,5°C						Enrichment broth storage for 72 h at 5°C ± 3°C						Plates storage for 72h at 5°C ± 3°C								
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result			Agree ment
2017	9567	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	-	st	/	/	/	/	-	NA							st				-	NA	4	b
2017	9568	Poudre de blanc d'œuf	White egg powder	st	st	st	st	-	st	/	/	/	/	-	NA							st				-	NA	4	b
2017	77	Poudre de jaune d'œuf	Egg yolk powder	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	4	b
2017	78	Poudre de jaune d'œuf	Egg yolk powder	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	4	b
2017	79	Poudre d'œuf entier	Whole egg powder	+p	+p	+p	+p	+	+p(5col)	+	+	+	+	+	PA	st	/			-	ND	+p(5)	+	+	+	+	PA	4	b
2017	80	Poudre d'œuf entier	Whole egg powder	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	4	b
2009	171	Mayonnaise	Mayonnaise	+M	+m	+m	+m	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	217	Mayonnaise	Mayonnaise	+m	+1/2	+1/2	+M	+	+1/2	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	218	Mayonnaise	Mayonnaise	+1/2	+M	+M	+M	+	+ni/+	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	219	Mayonnaise	Mayonnaise	+1/2	+M	+1/2	+M	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	220	Mayonnaise	Mayonnaise	+m	+m	+1/2	+M	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	382	Meringue au chocolat	Chocolate meringue	-	-	-	-	-	+M	/	+	/	+	+	PD	+	/	/	/	+	PD							4	c
2009	596	Crème aux œufs	Egg based dessert	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	597	Gâteau de semoule aux œufs	Egg based dessert	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	598	Œufs au lait	Egg based dessert	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	599	Crème caramel	Egg based dessert	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	712	Mayonnaise fraîche	Mayonnaise	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	713	Mayonnaise fine	Mayonnaise	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	714	Mayonnaise citron	Mayonnaise	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	715	Dessert aux œufs au lait	Egg based dessert	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	716	Poudre flan pâtissier aux œufs	Confectioner's egg custard powder	-	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	717	Poudre pâtes fraîches aux œufs	Fresh egg pasta powder	-	-	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	718	Tagliatelles fraîches aux œufs frais	Fresh Tagliatelle egg pasta	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	719	Farfallés fraîches aux œufs frais	Fresh Farfelle egg pasta	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	720	Spaghettis fraîches aux œufs frais	Fresh spaghetti egg pasta	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	721	Fettucini fraîches aux œufs frais	Fresh Fettuccini egg pasta	-	-	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							4	c
2009	756	Tagliatelles fraîches aux œufs frais	Fresh Tagliatelle egg pasta	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	757	Farfallés fraîches aux œufs frais	Fresh Farfelle egg pasta	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	758	Spaghettis fraîches aux œufs frais	Fresh spaghetti egg pasta	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	759	Fettucini fraîches aux œufs frais	Fresh Fettuccini egg pasta	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c
2009	765	Poudre pour flan pâtissier	Confectioner's custard powder	-	st	st	st	-	+p	/	+	/	+	+	PD	+	/	/	/	+	PD							4	c
2009	766	Poudre pour pâtes fraîches aux œufs	Fresh egg pasta powder	+M	+M	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							4	c

SHORT PROCOL - PROTOCOL 2																													
SEAFOOD AND VEGETABLES																													
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				RVS		MKTTn		Result	After enrichment incubation 16 h at 41,5°C							Enrichment broth storage for 72 h at 5°C ± 3°C					Plates storage for 72h at 5°C ± 3°C								
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Confirmation				Final result	Agree- ment	RAPID' Salmo- nella	Confirmation			Final result	Agree- ment	RAPID' Salmonella	Confirmation					Final result	Agree- ment
										Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				
2009	394	Pavés de saumon surgelés	Frozen salmon fillets	+M	+p	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							5	a
2009	395	Filets de limande surgelés	Frozen dab fillets	+M	+p	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							5	a
2009	396	Sole tropicale surgelée	Frozen sole	+M	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							5	a
2009	398	Filet de cabillaud surgelé	Frozen cod fillet	+M	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							5	a
2009	400	Dos de colin d'Alaska surgelé	Frozen Alaskan hake fillet	+M	+p	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							5	a
2009	401	Pavé de dorade surgelé	Frozen sea bream steak	+M	+M	+M	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							5	a
2009	402	Filets de sole tropicale surgelés	Frozen sole filets	+M	+M	+M	+M	+	-st	/	/	/	/	-	ND	-	/	/	/	-	ND							5	a
2009	403	Steak de thon surgelés	Frozen tuna steaks	+M	+1/2	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							5	a
2009	404	Dos de cabillaud surgelé	Frozen back of cod fillet	+M	+p	+M	+p	+	-st	/	/	/	/	-	ND	-	/	/	/	-	ND							5	a
2009	405	Filet de colin d'Alaska surgelé	Frozen Alaskan hake fillet	+M	+p	+M	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							5	a
2009	633	Filet de sabre	Cutlass fish fillet	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							5	a
2009	634	Filet de cabillaud	Cod fillet	-	-	-	+/- (Ox+)	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							5	a
2009	635	Filet de merlan	Whiting fillet	+m (Ox+)	+1col (Acinetobacter baumannii)	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							5	a
2009	636	Filet de lieu noir	Coley fillet	-	+1col	+m (Hafnia alvei)	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							5	a
2009	637	Filet de julienne	Ling fillet	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							5	a
2017	9330	Filets de cabillaud	Cod filets	-	-	-	-	-	st	/	/	/	/	-	NA							st				-	NA	5	a
2017	9331	Saumon rosé du Pacifique	Raw salmon	-	-	-	-	-	-	/	/	/	/	-	NA							-				-	NA	5	a
2017	9332	Filet de mullet	Mullet filets	-	-	-	-	-	-	/	/	/	/	-	NA							+md (E.coli)	-	-	+d	-	PDFP(alt)	5	a
2017	9333	Filet de lieu noir	Fish filets	-	-	-	-	-	-	/	/	/	/	-	NA							-				-	NA	5	a
2017	9334	Maquereau	Mackerel	-	-	-	-	-	-	/	/	/	/	-	NA							-				-	NA	5	a
2017	9335	Grondin rouge	Raw fish	-	-	-	-	-	-	/	/	/	/	-	NA							+md (E.coli)	-	-	+d	-	PDFP(alt)	5	a
2017	84	Filet de merlan	Fish filets	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	5	a
2009	573	Laitue	Lettuce	-	-	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							5	b
2009	575	Chou fleur fleurette	Cauliflower florets	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							5	b
2009	771	Epices grillées pour tagine	Roasted spices for tagine	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							5	b
2009	772	Epices grillées pour tandoori	Roasted spices for Tandoori	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							5	b
2009	773	Epices grillées pour wok	Roasted spices for wok	+m	+M	+p	+p	+	-st	/	/	/	/	-	ND	-	/	/	/	-	ND							5	b
2009	774	Curry hot	Hot curry	+M	+m	+M	+M	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND							5	b
2009	841	Mâche	Lamb's lettuce	-	+(ox+)	-	+/- (Ox+)	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							5	b
2009	842	Chou rouge	Red cabbage	+m	+M	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							5	b
2017	8636	Coriandre moulue	Coriander	-	-	st	st	-	-	/	/	/	/	-	NA							-				-	NA	5	b
2017	8637	Cannelle moulue	Cinnamon	-	-	-	-	-	-	/	/	/	/	-	NA							-				-	NA	5	b
2017	8648	Tomate ronde charnue	Tomato	+p	+p	+p	+p	+	st	/	/	/	/	-	ND	st				-	ND	st				-	ND	5	b
2017	8649	Tomate ronde charnue	Tomato	-	-	-	-	-	st	/	/	/	/	-	NA							st				-	NA	5	b

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SHORT PROCOL - PROTOCOL 2																														
SEAFOOD AND VEGETABLES																														
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				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Confirmation				Final result	Agree- ment	RAPID' Salmo- nella	Confirmation			Final result	Agree- ment	RAPID' Salmonella	Confirmation			Final result			Agree- ment	
										Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test					
2017	8650	Poivron vert	Green pepper	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	5	b	
2017	8652	Courgette ronde	Zucchini	+M	+m	+m	+md	+	+m	+	+	+		+	PA	+1/2	+	+	+	+	PA	+m	+	+	+	+	PA	5	b	
2017	9475	Tomate	Tomato	-	-	-	-	-	-	/	/	/	/	-	NA							-					-	NA	5	b
2017	9476	Tomate	Tomato	-	-	-	-	-	+m	+	+	+	+	+	PD	+1/2	+	+	+	+	PD	+m	+	+	+	+	PD	5	b	
2017	9477	Courgette ronde	Zucchini	-	-	-	-	-	+M	+	+	+	+	+	PD	+M	+	+	+	+	PD	+M	+	+	+	+	PD	5	b	
2017	9479	Poivron rouge	Red bell pepper	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	5	b	
2017	9569	Tomate	Tomato	-	-	-	-	-	st	/	/	/	/	-	NA							st					-	NA	5	b
2017	9570	Courgette ronde	Zucchini	-	-	-	-	-	-	/	/	/	/	-	NA							-					-	NA	5	b
2017	9571	Poivron vert	Green pepper	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	5	b
2017	9572	Aubergine	Egg plant	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	5	b
2017	82	Coriandre fraiche	Fresh coriander	+M	+M	+M	+M	+	+p	+	+	+	+	+	PA	+M	+	+	+	+	PA	+M	+	+	+	+	PA	5	b	
2017	83	Persil plat	Parsley	-	-	-	-	-	+M	+	+	+	+	+	PD	+M	+	+	+	+	PD	+M	+	+	+	+	PD	5	b	
2009	392	Fagots de haricots verts surgelés	Frozen bundles of green beans	+m	+1/2	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA								5	c
2009	393	Demi cœurs d'artichauts surgelés	Frozen artichoke heart halves	+M	+1/2	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA								5	c
2009	566	Epinards en branches surgelés	Frozen leaf spinach	-	-	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA								5	c
2009	567	Légumes verts cuits à la vapeur	Steamed green vegetables	-	d(Ox+)	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA								5	c
2009	568	Légumes du soleil cuits à la vapeur	Steamed Mediterranean vegetables	-	dm (Acinetobacter baumannii)	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA								5	c
2009	569	Galettes de légumes surgelés (Poireaux, carottes, pommes de terre)	Frozen vegetable cakes (Leeks, carrots, potatoes)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA								5	c
2009	570	Galettes de légumes surgelés(choux-fleurs,brocolis,carottes)	Frozen vegetable cakes (cauliflower, broccoli, carrot)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA								5	c
2009	574	Emincé de poireaux	Finely sliced leeks	-	-	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA								5	c
2009	694	Légumes pour tagine	Tagine (vegetables)	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA								5	c
2009	695	Légumes pour navarin	Navarin meat stew (vegetables)	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA								5	c
2009	696	Légumes pour couscous	Couscous (vegetables)	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA								5	c
2009	784	Fagots de haricots verts surgelés	Frozen bundles of green beans	-	-	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA								5	c
2017	8562	Haricot vert surgelé	Frozen green beans	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	5	c	
2017	8563	Mélange pommes de terre brocolis champignons surgelé	Frozen mixed vegetables	+p	+p	+M	+p	+	st	/	/	/	/	-	ND	st				-	ND	st					-	ND	5	c
2017	8564	Salade printanière surgelée	Frozen mixed vegetables	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	5	c	
2017	8565	Râpé de légumes surgelés	Frozen mixed vegetables	st	st	st	st	-	+p	+	+	+	+	+	PD	+p	+	+	+	+	PD	+p	+	+	+	+	PD	5	c	
2017	8566	Haricot vert surgelé	Frozen green beans	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	5	c	
2017	8571	Salade printanière surgelée	Frozen green beans	st	st	st	st	-	st	/	/	/	/	-	NA							st					-	NA	5	c
2017	9336	Galettes de légumes	RTRH vegetables	-	-	-	-	-	-	/	/	/	/	-	NA							-					-	NA	5	c
2017	9337	Boulettes aux légumes	RTRH vegetables	st	st	st	st	-	-	/	/	/	/	-	NA							-					-	NA	5	c

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										Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				
2009	241	Viande bovine pour animaux	Bovine meat for pet	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	242	Viande bovine pour animaux	Bovine meat for pet	-	-	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	244	Bouchées tendres pour chien	Balls for dog	st	st	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA						6	a	
2009	245	Saucisson pour chien	Sausage for dog	-	-	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	590	Viande bovine fraiche pour animaux 13-15-09	Beef meat for pet	+m	+m	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	591	Viande bovine fraiche pour animaux 14-15-09	Beef meat for pet	+M	+M	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	592	Aliment pour chat	Feed for cat	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	593	Aliment frais pour chien	Feed for dog	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	594	Terrine au bœuf et aux légumes	Terrine for pet	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	595	Terrine pour chien	Terrine for dog	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	610	Terrine au bœuf et aux légumes pour chien	Beef and vegetable terrine for dogs	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	611	Terrine pour chien	Terrine for dogs	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	612	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	-	d(1) (Ox+)	+1col (Hafnia alvei)	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	613	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	-	d (Ox+)	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	614	Saucisson pour chien	Fresh bovine meat for animals	-	-	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	640	Viande bovine pour animaux(foie)	Bovine meat for pet	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	697	Terrine à la volaille	Poultry terrine	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	698	Terrine de bœuf	Beef terrine	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	699	Terrine de lapin	Rabbit terrine	st	st	st	st	-	+p	/	+	/	+	+	PD	+	/	/	/	+	PD						6	a	
2009	700	Terrine de bœuf aux légumes	Beef and vegetables terrine	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	725	Aliment frais pour chiens	Fresh dog food	-	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	727	Aliment frais pour chiens	Fresh dog food	+p	+p	+p	+p	+	+p	/	-	/	+(API+// OMC+))	+	PA	+	/	/	/	+	PA						6	a	
2009	728	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	-	-	+/- (Ox+)	-	-	-	/	/	/	+(API+// OMC+))	-	NA	-	/	/	/	-	NA						6	a	
2009	729	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	-	dM	-	st	-	-	/	/	/	+(API+// OMC+))	-	NA	-	/	/	/	-	NA						6	a	
2009	730	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	+M	+M	+p	+p	+	+p	/	-	/	+(API+// OMC+))	+	PA	+	/	/	/	+	PA						6	a	

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

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2009	731	Viande bovine fraiche pour animaux	Fresh bovine meat for animals	+M	+M	+M	+m	+	+p	/	-	/	+(API+// OMC+))	+	PA	+	/	/	/	+	PA						6	a	
2009	732	Déchets pour chiens (aponévrose)	Waste products for dogs (fascia)	+M	+M	+M	+p	+	+p	/	-	/	+(API+// OMC+))	+	PA	+	/	/	/	+	PA						6	a	
2009	733	Déchets pour chiens (aponévrose)	Waste products for dogs (fascia)	+M	+M	+M	+p	+	+p	/	-	/	+(API+// OMC+))	+	PA	+	/	/	/	+	PA						6	a	
2009	734	Déchets pour chiens (aponévrose)	Waste products for dogs (fascia)	-	-	+	-	-	+d(1)/-	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	735	Déchets pour chiens (aponévrose)	Waste products for dogs (fascia)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						6	a	
2009	846	Saucisson à la volaille pour chien	Sausage for dog	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	847	Saucisson pour chien (volaille et légumes)	Sausage for dog	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	848	Bouchées mitonnées (Bœuf et légumes)	Balls for pet	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	849	Aliment pour chat	Feed for cat	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	a	
2009	211	Croquettes pour animaux de compagnie	Pellets for pet	-	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	b	
2009	212	Croquettes pour animaux de compagnie 248002	Pellets for pet	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	b	
2009	213	Croquettes pour animaux de compagnie 202331	Pellets for pet	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	b	
2009	214	Croquettes pour animaux de compagnie 202329	Pellets for pet	st	st	st	st	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA						6	b	
2009	215	Croquettes pour animaux de compagnie 202338	Pellets for pet	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	b	
2009	216	Croquettes pour animaux de compagnie 205469	Pellets for pet	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	b	
2009	243	Aliment complet frais pour chien	Fresh meal for dog	-	-	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA						6	b	
2009	606	Ensilage	Silage	+M	+M	+p	+p	+	+m	/	+	/	+	+	PA	+	/	/	/	+	PA						6	b	
2009	607	Granulés soja-colza	Soybean-canola granules	+M	+m	+M	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA						6	b	
2009	608	Orge	Barley	+m	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	b	
2009	609	Minéraux pour bovins	Bovine minerals	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA						6	b	
2017	3645	Aliments en poudre pour poules	Powder chicken food	-	st	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	6	b
2017	3647	Drêches pour volaille	Poultry food	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	6	b

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2017	3648	Granulés pour caprins	Granules for goats	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	6	b
2017	3649	Aliment en poudre faisan perdrix	Powder poultry food	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	6	b
2017	3650	Aliments en poudre pour porcs	Powder pork food	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	6	b
2017	3651	Granulés pour ovins	Granules for sheep	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	6	b
2017	3653	Granulés pour canard	Granules for duck	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	6	b
2017	3654	Granulés pour canard	Granules for duck	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	6	b
2017	8638	Croquettes pour chat	Pellets for cat	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	6	b
2017	8639	Croquettes pour chien	Pellets for dog	st	st	st	st	-	st	/	/	/	/	-	NA							st				-	NA	6	b
2017	8640	Croquettes pour chat	Pellets for cat	+M	+M	+p	+p	+	st	/	/	/	/	-	ND	st				-	ND	st				-	ND	6	b
2017	81	Croquettes pour chat poulet, canard, légumes	Pellets for cats	+p	+p	+p	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	6	b
2009	199	Protéines déshydratées de volaille	Dehydrated poultry proteins	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							6	c
2009	200	Protéines déshydratées de volaille	Dehydrated poultry proteins	+M	+1/2	+M	+m	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND							6	c
2009	201	Protéines déshydratées de volaille	Dehydrated poultry proteins	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							6	c
2009	202	Protéines déshydratées de volaille	Dehydrated poultry proteins	+rouges	-	-	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							6	c
2009	203	Matière première animale	Dehydrated poultry proteins	st	st	st	st	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							6	c
2009	204	Poudre alimentation animale	Feed powder	+m	+m	+m	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							6	c
2009	205	Hémoglobine	Haemoglobin	-	+1col (Acinetobacter baumannii)	-	-	-	-st	/	/	/	/	-	NA	-	/	/	/	-	NA							6	c
2009	210	Hémoglobine	Haemoglobin	+M	-	+m	+1/2	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							6	c
2009	223	Farine de viande Pet food	Meat flour for pet food	-	-	-	-	-	+p	/	+	/	+	+	PD	+	/	/	/	+	PD							6	c
2009	224	Farine de viande Pet food	Meat flour for pet food	st	st	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA							6	c
2009	225	Farine de viande Pet food	Meat flour for pet food	st	st	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA							6	c
2009	226	Protéines déshydratées de volaille	Dehydrated poultry proteins	st	st	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA							6	c
2009	227	Protéines déshydratées de volaille	Dehydrated poultry proteins	st	st	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA							6	c
2009	228	Protéines déshydratées de volaille	Dehydrated poultry proteins	st	st	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA							6	c

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2009	229	Protéines déshydratées de volaille	Dehydrated poultry proteins	+p	+p	+p	+p	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							6	c	
2009	230	Protéines déshydratées de volaille	Dehydrated poultry proteins	st	st	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA								6	c
2009	231	Farine de viande	Meat flour	-	-	st	st	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA								6	c
2009	232	Farine de viscères de volaille	Poultry flour	-	-	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA								6	c
2009	233	Farine de volaille	Poultry flour	-	-	st	st	-	-st	/	/	/	/	-	NA	st	/	/	/	-	NA								6	c
2009	376	Poudre de volaille	Poultry powder	-	st	st	st	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA								6	c
2009	377	Poudre de volaille	Poultry powder	+m (Citobacter youngae)	-	+M (Citrobacte r youngae)	-	-	+1/2	/	+	/	+	+	PD	+	/	/	/	+	PD								6	c
2009	378	Poudre de volaille	Poultry powder	+M	+m	+M	+M	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND								6	c
2009	379	Poudre de volaille	Poultry powder	+M	+1/2	+M	+M	+	+1/2	/	+	/	+	+	PA	+	/	/	/	+	PA								6	c
2017	3646	Matière première: chapelure de pain	Raw materials (bread crumbs)	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	6	c	
2017	3652	Matière première: farine de pain	Raw materials (bread flour)	-	-	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		+d (E. coli)	-	-	-	-	PDFP(alt)	6	c	

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										Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test				
2010	709	Eau de rinçage carcasse volaille	Process water (poultry carcass)	+M	+1/2	+M	+M	+	+ni/+	/	+	/	+	+	PA	+	/	/	/	+	PA							7	a
2010	710	Eau de rinçage carcasse volaille	Process water (poultry carcass)	+M	+1/2	+p	+m	+	+ni/+	/	+	/	+	+	PA	+	/	/	/	+	PA							7	a
2010	711	Eau de rinçage carcasse volaille	Process water (poultry carcass)	+M	+m	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							7	a
2010	735-2	Eau de rinçage machine à jambon	Process water (ham production plan)	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							7	a
2010	95	Eau bac éplumeuse	Wastewater (poultry)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/									7	a
2017	3635	Eau de rinçage (cuisson haricots verts)	Rinsed water	st	st	-	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	7	a
2017	3636	Eau de rinçage (cuisson poireaux, épinards)	Rinsed water	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	7	a
2017	3637	Eau de rinçage (cuisson poireaux pommes de terre)	Rinsed water	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	7	a
2017	3638	Eau de rinçage (cuisson compote)	Rinsed water	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	7	a
2017	3639	Eau de rinçage (cuisson courgette)	Rinsed water	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	7	a
2017	8567	Eau de rinçage ustensiles (abattoir porc/bœuf)	Rinsed water (slaughter pork)	st	st	st	st	-	+p	+	+	+	+	+	PD	+p	+	+	+	+	PD	+p	+	+	+	+	PD	7	a
2017	8568	Eau de rinçage knack cutter (abattoir porc/bœuf)	Rinsed water (slaughter pork)	+m	+M	+m	+p	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	7	a
2017	8569	Eau de rinçage ustensiles (abattoir porc/bœuf)	Rinsed water (slaughter pork)	-	-	st	st	-	+p	+	+	+	+	+	PD	+p	+	+	+	+	PD	+p	+	+	+	+	PD	7	a
2017	8570	Eau de rinçage knack cutter (abattoir porc/bœuf)	Rinsed water (slaughter pork)	+m	+M	+m	+p	+	st	/	/	/	/	-	ND	st				-	ND	st				-	ND	7	a
2017	8753	Eau de rinçage sol (abattage volaille)	Rinsed water (poultry slaughter)	-	+md	+m	+m	+	+md	+d	+d	+d	S.Lique-faciens	-	PA _{FP(alt)}	-				-	ND	+md (E.coli)	-	-	-	-	PD _{FP(Aalt)}	7	a
2017	8754	Eau de rinçage plumeuse (abattage volaille)	Rinsed water (poultry slaughter)	-	-	-	-	-	st	/	/	/	/	-	NA							st				-	NA	7	a
2017	8755	Eau de rinçage éviscération (abattage volaille)	Rinsed water (poultry slaughter)	-	-	-	-	-	st	/	/	/	/	-	NA							st				-	NA	7	a
2017	8756	Eau de rinçage bac électro (abattage volaille)	Rinsed water (poultry slaughter)	-	-	-	-	-	+ (1)/-	/	/	/	/	-	NA							+Md (E.coli)	-	-	-	-	PD _{FP(alt)}	7	a
2017	8758	Eau de rinçage plumeuse (abattage volaille)	Rinsed water (poultry slaughter)	-	-	-	-	-	-	/	/	/	/	-	NA							-				-	NA	7	a
2017	194	Eau de process (abattoir bœuf)	Process water (beef slaughter)	-	-	-	-	-	st	/	/	/	/	-	NA	-				-	NA	st				-	NA	7	a
2010	247	Poussière local maintenance (envt laitier)	Dusts (dairy environment)	-	d(NC)	-	+(NC)	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	b

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

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2010	248	Poudre au sol Tank(envt laitier)	Dusts (dairy environment)	-	-	+1/2	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	b		
2010	249	Boues pont bascule(envt laitier)	Surface (dairy environment)	-	d	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	b	
2010	786	Eau de siphon N°1	Wastewater	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	b	
2010	787	Eau de siphon N°2	Wastewater	+M	+M	+m	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA							7	b	
2010	788	Eau de siphon N°3	Wastewater	+M	+M	+m	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							7	b	
2010	261	Chiffonnette égout coupe œufs atelier traiteur	Surface (RTE food production plan)	st	st	st	st	-	st	/	/	/	/	-	NA		/	/	/									7	b	
2017	8743	Déchets peau de poulet (abattage volaille)	Dusts (poultry slaughter)	-	-	-	-	-	+mni/-	/	/	/	/	-	NA							-				-	NA	7	b	
2017	8744	Déchets têtes de poulet (abattage volaille)	Dusts (poultry slaughter)	-	-	-	-	-	-	/	/	/	/	-	NA							+Md (E.coli)	-	-	-	-	PD _{FP(alt)}	7	b	
2017	8747	Déchets gésiers de poulet (abattage volaille)	Dusts (poultry slaughter)	-	-	+md (C. youngae)	-	-	-	/	/	/	/	-	NA	-				-	NA	-				-	NA	7	b	
2017	8752	Déchets caniveau (abattage volaille)	Dusts (poultry slaughter)	-	-	+md (NC on TSA)	-	-	+ (1)/-	/	/	/	/	-	NA	-				-	NA	+md (E.coli)	-	-	-	-	PD _{FP(alt)}	7	b	
2017	9470	Déchets volaille	Dusts (poultry slaughter)	-	-	-	-	-	-	/	/	/	/	-	NA							+md (E.coli)	-	-	+d	-	PD _{FP(alt)}	7	b	
2017	9471	Déchets volaille	Dusts (poultry slaughter)	-	+m	-	+m	+	+m	+	+	+	+	+	PA	+md	+	+	+	+	PA	+md	+	+	+	+	PA	7	b	
2017	9472	Déchets porc	Dusts (pork slaughter)	+M	+p	+M	+M	+	+p	+	+	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	+	PA	7	b	
2017	9473	Déchets porc	Dusts (pork slaughter)	+m	+p	+M	+M	+	-	/	/	/	/	-	ND	-				-	ND	+md (E.coli)	-	-	+d	-	PA _{FP(alt)}	7	b	
2017	9474	Déchets porc	Dusts (pork slaughter)	+M	+M	+m	+m	+	+p	+	+	+	+	+	PA	+M	+	+	+	+	PA	+p	+	+	+	+	PA	7	b	
2017	195	Déchets (usine poisson)	Dusts (poultry slaughter)	-	-	-	-	-	-	/	/	/	/	-	NA	-				-	NA	-				-	NA	7	b	
2017	196	Déchets farine de sang (abattoir bœuf)	Dusts (beef slaughter)	-	-	+Md (C.koseri)	-	-	-	/	/	/	/	-	NA	+mni/-				-	NA	-				-	NA	7	b	
2017	197	Déchets (abattoir bœuf)	Dusts (beef slaughter)	+M	+M	+M	+M	+	+mni/+	+	+	+	+	+	PA	+mni/+	+	+	+	+	PA	+mni/+	+	+	+	+	PA	7	b	
2017	198	Déchets peau de poulet (abattage volaille)	Dusts (poultry slaughter)	st	st	st	st	-	+p	+	+	+	+	+	PD	+p	+	+	+	+	PD	+p	+	+	+	+	PD	7	b	
2010	250	Toiture tour 2(envt laitier)	Surface (dairy environment)	+M	+M	+M	+M	+	st	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c	
2010	251	Rebord fenêtre magasin (envt laitier)	Surface (dairy environment)	-	-	st	st	-	st	/	/	/	/	-	NA	-	/	/	/	-	NA								7	c
2010	252	Toiture tour 2(envt laitier)	Surface (dairy environment)	+2col (Citrobacter youngae)	+1col (Citrobacter youngae)	-	-	-	st	/	-	/	-(Citro- bacter koseri)	-	PD _{FP(alt)}	+	/	/	/	-	PD _{FP(alt)}								7	c
2010	253	Chiffonnette poste vrac (envt laitier)	Surface (dairy environment)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA								7	c
2010	314	Chiffonnette abattoir de porc N°1	Surface (pork slaughterhouse)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA								7	c
2010	315	Chiffonnette abattoir de porc N°2	Surface (pork slaughterhouse)	+m	+M	+M	+M	+	+p	/	+	/	+	+	PA	+	/	/	/	+	PA								7	c
2010	316	Chiffonnette abattoir de porc N°3	Surface (pork slaughterhouse)	-	+m(Ox+)	+1/2(Citro bacter youngae)	-	-	+M	/	+	/	+	+	PD	+	/	/	/	+	PD								7	c
2010	317	Chiffonnette abattoir de porc N°4	Surface (pork slaughterhouse)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA								7	c

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2010	318	Chiffonnette abattoir de porc N°5	Surface (pork slaughterhouse)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	c
2010	319	Chiffonnette abattoir de porc N°6	Surface (pork slaughterhouse)	+M	+m	+M	+1/2	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c
2010	320	Chiffonnette abattoir de porc N°7	Surface (pork slaughterhouse)	+M	+m	+M	+M	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c
2010	321	Chiffonnette abattoir de porc N°8	Surface (pork slaughterhouse)	-	-	-	-	-	+1/2	/	+	/	+	+	PD	+	/	/	/	+	PD							7	c
2010	322	Chiffonnette abattoir de porc N°9	Surface (pork slaughterhouse)	+M	+1/2	+M	+M	+	+1/2	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c
2010	323	Chiffonnette abattoir de porc N°10	Surface (pork slaughterhouse)	+m(Ox+)	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	c
2010	324	Chiffonnette abattoir de porc N°11	Surface (pork slaughterhouse)	-	+m(Ox+)	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	c
2010	325	Chiffonnette abattoir de porc N°12	Surface (pork slaughterhouse)	-	dm(Ox+)	-	+(Ox+)	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	c
2010	326	Chiffonnette abattoir de porc N°13	Surface (pork slaughterhouse)	-	+m(Ox+)	-	+(Ox+)	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	c
2010	327	Chiffonnette abattoir de porc N°14	Surface (pork slaughterhouse)	+m(Ox+)	d1/2(Ox+)	+ (Citobacter youngae))	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	c
2010	328	Chiffonnette abattoir de porc N°15	Surface (pork slaughterhouse)	+M	+M	+1/2	+1/2	+	+mni/+	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c
2010	329	Chiffonnette abattoir de porc N°16	Surface (pork slaughterhouse)	+M	+1/2	+M	+M	+	+1/2	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c
2010	330	Chiffonnette abattoir de porc N°17	Surface (pork slaughterhouse)	+M	+1/2	+1/2	+1/2	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND							7	c
2010	331	Chiffonnette abattoir de porc N°18	Surface (pork slaughterhouse)	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	-	NA							7	c
2010	332	Chiffonnette abattoir de porc N°19	Surface (pork slaughterhouse)	+M	+m	+1/2	+1/2	+	+M	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c
2010	96	Surface doigt épilumeuse	Surface (poultry)	ni/-	-	ni/-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	97	Surface caisse de transport (volaille)	Surface (poultry)	ni/-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	98	Surface tapis saignée (volaille)	Surface (poultry)	+ni/	-	-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	99	Surface épilumeuse	Surface (poultry)	ni/-	ni/+ / NC	ni/+ / NC	ni/-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	100	Surface tablier (volaille)	Surface (poultry)	ni/+	-	ni/-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	101	Surface crochet (volaille)	Surface (poultry)	ni/-	-	ni/-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	108	Surface guide flagelleuse (porc)	Surface (slaughterhouse)	+m	+1/2	+M	+M	+	+ M	/	+	/	+	+	PA	+M	/	/	/	+	PA							7	c
2010	109	Surface guide flagelleuse (porc)	Surface (slaughterhouse)	+m	+1/2	+M	+M	+	+ M	/	+	/	+	+	PA	+M	/	/	/	+	PA							7	c
2010	110	Surface lanière grattoir (porc)	Surface (slaughterhouse)	+1/2	m	+1/2	+m	+	+ M	/	+	/	+	+	PA	+1/2	/	/	/	+	PA							7	c
2010	111	Surface lanière flagelleuse (porc)	Surface (slaughterhouse)	+M	+M	+1/2	+M	+	+ M	/	+	/	+	+	PA	+M	/	/	/	+	PA							7	c
2010	112	Surface sol frigo haut rrique (porc)	Surface (slaughterhouse)	+M	+1/2	+M	+M	+	+ P	/	+	/	+	+	PA	+M	/	/	/	+	PA							7	c
2010	113	Surface sol frigo abats rouges (porc)	Surface (slaughterhouse)	+M	+m	+1/2	+p	+	+ M	/	+	/	+	+	PA	+M	/	/	/	+	PA							7	c
2010	114	Surface sol frigo abats blancs (porc)	Surface (slaughterhouse)	+M	+m	+1/2	+m	+	+ 1/2	/	+	/	+	+	PA	+1/2	/	/	/	+	PA							7	c

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2010	115	Surface tapis intralax épaule brute (porc)	Surface (slaughterhouse)	+M	+1/2	+M	+p	+	-	/	/	/	/	-	ND	+d	/	/	/	-	PAFP(alt)							7	c
2010	116	Surface tapis intralax épaule brute (porc)	Surface (slaughterhouse)	1/2	+1/2	+M	+p	+	+ m	/	+	/	+	+	PA	+1/2	/	/	/	+	PA							7	c
2010	117	Surface plaque poly de la ligne épaule désossée (porc)	Surface (slaughterhouse)	ni/-	mni/-	-	+mni/-	-	-	/	/	/	/	-	NA	-	/	/	/									7	c
2010	118	Surface plaque poly de la ligne épaule désossée (porc)	Surface (slaughterhouse)	+m	+m	+	+M	+	+ m	/	+	/	+	+	PA	+m	/	/	/	+	PA							7	c
2010	119	Surface table poly gorge (porc)	Surface (slaughterhouse)	+M	+M	+M	+M	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND							7	c
2010	120	Chariot ligne tête (porc)	Surface (slaughterhouse)	+m	+m	+m	+M	+	+ 1/2	/	+	/	+	+	PA	+m	/	/	/	+	PA							7	c
2010	121	Chariot ligne tête (porc)	Surface (slaughterhouse)	+1/2	+m	+mni/	+1/2	+	+ m	/	+	/	+	+	PA	+m	/	/	/	+	PA							7	c
2010	125	Lingettes tapis avant et arrière casseuse (volaille)	Surface (poultry)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	126	Ecouvillon brosses intérieures (volaille)	Surface (poultry)	+p	+p	+p	+p	+	+ P	/	+	/	+	+	PA	+p	/	/	/	+	PA							7	c
2010	127	Ecouvillon chariot saucisses (volaille)	Surface (poultry)	+m	+m	+p	+M	+	+ M	/	+	/	+	+	PA	+M	/	/	/	+	PA							7	c
2010	128	Ecouvillon sortie éplucheuse (volaille)	Surface (poultry)	+m	+1/2	+m	+M	+	+ M	/	+	/	+	+	PA	+M	/	/	/	+	PA							7	c
2010	129	Ecouvillon extérieur chargeur (volaille)	Surface (poultry)	+M	+1/2	+M	+m	+	+ P	/	+	/	+	+	PA	+p	/	/	/	+	PA							7	c
2010	130	Ecouvillon saucisses sur tapis chariot (volaille)	Surface (poultry)	+1/2	+p	+p	+p	+	+ P	/	+	/	+	+	PA	+p	/	/	/	+	PA							7	c
2010	131	Ecouvillon boudin banc de dinde après désinfection (volaille)	Surface (poultry)	+p	+p	+p	+p	+	+ P	/	+	/	+	+	PA	+p	/	/	/	+	PA							7	c
2010	132	Ecouvillon boudin banc de dinde défilmé (volaille)	Surface (poultry)	+p	+p	+p	+p	+	+ P	/	+	/	+	+	PA	+p	/	/	/	+	PA							7	c
2010	133	Ecouvillon extérieur chargeur (volaille)	Surface (poultry)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	134	Ecouvillon sortie éplucheuse (volaille)	Surface (poultry)	+M	+1/2	+M	+M	+	+ m	/	- (x5)	/	C.sakazakii	-	PAFP(alt)	-	/	/	/	-	ND							7	c
2010	135	Lingette chariot saucisses (volaille)	Surface (poultry)	+M	+1/2	+M	+M	+	+ m	/	+	/	+	+	PA	+m	/	/	/	+	PA							7	c
2010	136	Lingette cuve VSM (volaille)	Surface (poultry)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	137	Lingette cuve mélangeurs (volaille)	Surface (poultry)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	138	Lingette formeuse chapelets (volaille)	Surface (poultry)	-	-	-	+n/-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	139	Lingette chariot saucisses (volaille)	Surface (poultry)	-	-	-	-	-	+ (1col)	/	-	/	- (E.sakazaki i)	-	NA	-	/	/	/	-	NA							7	c
2010	140	Lingette mur préparation saucisses (volaille)	Surface (poultry)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/									7	c
2010	252	Chiffonnette tapis atelier traiteur	Surface ready-to-eat production plan	+p	+p	+p	+p	+	+	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c

SHORT PROCOL - PROTOCOL 2																													
ENVIRONMENTAL SAMPLES																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)*					Alternative mehtod : RAPID'Salmonella																		Category	Type	
				RVS		MKTTn		Result	After enrichment incubation 16 h at 41,5°C						Enrichment broth storage for 72 h at 5°C ± 3°C						Plates storage for 72h at 5°C ± 3°C								
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result			Agree ment
2010	253	Chiffonnette égout saumurage atelier traiteur	Surface ready-to-eat production plan	+p	+p	+p	+p	+	+	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c
2010	254	Chiffonnette caisse vif abattoir volaille	Surface (poultry)	+p	+M	+m	+p	+	-	/	/	/	/	-	ND	-	/	/	/	-	ND							7	c
2010	255	Chiffonnette paroi interne bac échaudage abattoir volaille	Surface (poultry)	-	-	-	-	-	+ni/+	/	-	/	/	-	NA	-	/	/	/	-	NA							7	c
2010	256	Chiffonnette intérieur éviscéreuse	Surface (poultry)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/								7	c	
2010	257	Chiffonnette bac réception poulets transferts	Surface (poultry)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/								7	c	
2010	258	Chiffonnette caisse vit abattoir volaille	Surface (poultry)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/								7	c	
2010	259	Chiffonnette bac réception abattoir volaille	Surface (poultry)	-	+ni/+ (Aeromonas)	-	-	-	-	/	/	/	/	-	NA		/	/	/								7	c	
2010	260	Chiffonnette casserie œufs	Surface (egg product)	-	-	-	-	-	-	/	/	/	/	-	NA		/	/	/								7	c	
2010	262	Chiffonnette plaque débailage coupe œufs atelier traiteur	Surface (RTE food production plan)	st	st	st	st	-	-st	/	/	/	/	-	NA		/	/	/								7	c	
2010	332	Chiffonnette atelier saumon fumé(raid flippers)	Surface (smoked salmon)	+	+	+	+	+	+	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c
2010	333	Chiffonnette atelier saumon fumé(raid flippers)	Surface (smoked salmon)	+	+	+	+	+	+	/	+	/	+	+	PA	+	/	/	/	+	PA							7	c
2010	334	Chiffonnette atelier saumon fumé(tapis bleu perforé intérieur)	Surface (smoked salmon)	st	st	st	st	-	-st	/	/	/	/	-	NA		/	/	/								7	c	
2010	335	Chiffonnette atelier saumon fumé(bras et ventouses pour plaques)	Surface (smoked salmon)	st	st	st	st	-	-st	/	/	/	/	-	NA		/	/	/								7	c	
2017	3640	Chiffonnette balance (pesée épices)	Wipe (spices)	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	7	c
2017	3641	Chiffonnette table découpe (poulet)	Wipe (chicken)	-	st	-	st	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	7	c
2017	3642	Chiffonnette balance (soupe légumes)	Wipe (vegetables)	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	7	c
2017	3643	Chiffonnette plan de travail (rillettes, légumes)	Wipe (pâté vegetables)	-	-	-	-	-	-	/	/	/	/	-	NA	/	/	/	/	/		-				-	NA	7	c
2017	3644	Chiffonnette bac stockage (pommes de terre)	Wipe (potatoes)	-	st	st	st	-	st	/	/	/	/	-	NA	/	/	/	/	/		st				-	NA	7	c

SHORT PROCOL - PROTOCOL 3																													
MILK POWDERS (375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)*					Alternative mehtod : RAPID'Salmonella																		Category	Type	
				RVS		MKTTn		Result	After enrichment incubation 20 h at 37°C							Enrichment broth storage for 72 h at 5°C ± 3°C						Plates storage for 72h at 5°C ± 3°C							
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result			Agree ment
2015	4252	Poudre de lait infantile 1er âge avec probiotique (Bifidobactéries, Ferment lactiques <2,0.10 ⁴ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st				-	NA	8	a
2015	4253	Poudre de lait infantile anti régurgitation 1er âge avec probiotiques (Bifidobactéries, Ferment lactiques <2,0.10 ⁴ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st				-	NA	8	a
2015	4254	Poudre de lait infantile anti régurgitation 2ème âge avec probiotiques	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st				-	NA	8	a
2015	4255	Poudre de lait infantile 1er âge avec probiotiques(Bifido-bactéries, Ferment lactiques <2,0.10 ⁴ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st				-	NA	8	a
2015	4256	Poudre de lait infantile 1er âge avec probiotiques (Bifidobactéries <2,0.10 ⁴ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st				-	NA	8	a
2015	4257	Poudre de lait infantile 2ème âge avec probiotiques (1,2.10 ⁷ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st				-	NA	8	a
2015	4258	Poudre de lait infantile 1er âge avec probiotiques (2,1.10 ⁶ /g)	Infant formula milk powder with probiotics	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+p	/	+	/	+	PA	+p		+		+	PA	8	a
2015	4259	Poudre de lait infantile 1er âge avec probiotiques (1,2.10 ⁶ /g)	Infant formula milk powder with probiotics	+p	+p	+p	+p	+	+M	/	+	/	+	+	PA	+p	/	+	/	+	PA	+M		+		+	PA	8	a
2015	4260	Poudre de lait infantile 2ème âge avec probiotiques (1,9.10 ⁶ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	-	/	/	/	/	-	NA		/		/			-				-	NA	8	a
2015	4261	Poudre de lait infantile 1er âge avec probiotiques (4,9.10 ⁵ /g)	Infant formula milk powder with probiotics	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+ (4)	/	+	/	+	PA	+p		+		+	PA	8	a
2015	37	Poudre de lait infantile 2ème âge avec probiotiques (8,2.10 ⁶ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st				-	NA	8	a

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

SHORT PROCOL - PROTOCOL 3																														
MILK POWDERS (375 g)																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)*					Alternative mehtod : RAPID'Salmonella																			Category	Type	
				RVS		MKTTn		Result	After enrichment incubation 20 h at 37°C						Enrichment broth storage for 72 h at 5°C ± 3°C						Plates storage for 72h at 5°C ± 3°C									
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment			
2015	38	Poudre de lait infantile 1er âge avec probiotiques (5.3.10 ⁶ /g)	Infant formula milk powder with probiotics	+p	+p	+p	+p	+	+ p	/	+	/	+	+	PA	+ p (6)	/	+	/	+	PA	+ p		+		+	PA	8	a	
2015	39	Poudre de lait infantile 2ème âge avec probiotiques (7.2.10 ⁶ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st					-	NA	8	a
2015	40	Poudre de lait infantile 2ème âge avec probiotiques (1.9.10 ⁶ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st					-	NA	8	a
2015	41	Poudre de lait infantile relais avec probiotiques (5.4.10 ⁵ /g)	Infant formula milk powder with probiotics	+p	+p	+p	+p	+	+ p	/	+	/	+	+	PA	+ p (5)	/	+	/	+	PA	+ p		+		+	PA	8	a	
2015	42	Poudre de lait infantile avec probiotiques (6.0.10 ⁵ /g)	Infant formula milk powder with probiotics	+p	+p	+p	+p	+	+ p (2)	/	+	/	+	+	PA	+ p (5)	/	+	/	+	PA	+ p (2)		+		+	PA	8	a	
2015	43	Poudre de lait infantile avec probiotiques (5.6.10 ⁶ /g)	Infant formula milk powder with probiotics	+p	+p	+p	+p	+	+ p	/	+	/	+	+	PA	+ p	/	+	/	+	PA	+ p		+		+	PA	8	a	
2015	44	Poudre de lait infantile 1er âge avec probiotiques (2.5.10 ⁶ /g)	Infant formula milk powder with probiotics	+p	+p	+p	+p	+	+ p	/	+	/	+	+	PA	+ p	/	+	/	+	PA	+ p		+		+	PA	8	a	
2015	45	Poudre de lait infantile avec probiotiques (7.8.10 ⁶ /g)	Infant formula milk powder with probiotics	+p	+p	+M	+p	+	+ 1/2	/	+	/	+	+	PA	+ m (4)	/	+	/	+	PA	+ 1/2		+		+	PA	8	a	
2015	46	Poudre de lait infantile avec probiotiques (7.4.10 ⁶ /g)	Infant formula milk powder with probiotics	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st					-	NA	8	a
2015	403	Poudre de lait infantile avec probiotiques (6.6.10 ⁵ /g)	Infant formula milk powder with probiotics	+ p	+ p	+ p	+ p	+	+ p	/	+	/	+	+	PA	+ p	/	+	/	+	PA	+ p		+		+	PA	8	a	
2015	404	Poudre de lait infantile 1er âge	Infant formula milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st					-	NA	8	b
2015	405	Poudre de lait infantile 1er âge	Infant formula milk powder	+ p	+ p	+ p	+ p	+	st	/	/	/	/	-	ND	st	/		/	-	ND	st					-	ND	8	b
2015	406	Poudre de lait infantile 2ème âge bio	Infant formula milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st					-	NA	8	b
2015	407	Poudre de lait infantile 1er âge	Infant formula milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st					-	NA	8	b
2015	408	Poudre de lait infantile 1er âge	Infant formula milk powder	+ p	+ p	+ p	+ p	+	st	/	/	/	/	-	ND	st	/	/	/	-	ND	st					-	ND	8	b
2015	409	Lait écrémé en poudre	Skimmed milk powder	+ p	+ p	+ p	+ p	+	+ p	/	+	/	+	+	PA	+ p (2)	/	+	/	+	PA	+ p		+		+	PA	8	b	
2015	410	Lait écrémé en poudre	Skimmed milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st					-	NA	8	b
2015	2322	Poudre de lait infantile	Infant formula milk powder	st	st	st	st	-	st	/	/	/	/	-	NA	st	/		/	-	NA	st					-	NA	8	b

SHORT PROCOL - PROTOCOL 3																													
MILK POWDERS (375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)*					Alternative mehtod : RAPID'Salmonella																		Category	Type	
				RVS		MKTTn		Result	After enrichment incubation 20 h at 37°C						Enrichment broth storage for 72 h at 5°C ± 3°C						Plates storage for 72h at 5°C ± 3°C								
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result			Agree ment
2015	2323	Poudre de lait infantile	Infant formula milk powder	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+p	/	+	/	+	PA	+p		+		+	PA	8	b
2015	2324	Poudre de lait infantile	Infant formula milk powder	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+p	/	+	/	+	PA	+p		+		+	PA	8	b
2015	2325	Poudre de lait infantile	Infant formula milk powder	st	st	st	st	-	st	/	/	/	/	-	NA	st	/		/	-	NA	St			-		NA	8	b
2015	2327	Lait 1/2 écrémé en poudre	Half skimmed milk powder	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+p	/	+	/	+	PA	+p		+		+	PA	8	b
2015	2425	Poudre de lait infantile	Infant formula milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	b
2015	2426	Poudre de lait infantile	Infant formula milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	b
2015	2427	Lait écrémé en poudre	Skimmed milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	b
2015	2507	Lait 1/2 écrémé en poudre	Half skimmed milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	b
2015	2508	Lait écrémé en poudre	Skimmed milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	b
2015	2509	Poudre de lait infantile	Infant formula milk powder	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	b
2015	2510	Poudre de lait infantile	Infant formula milk powder	-	-	-	-	-	-	/	/	/	/	-	NA		/		/			-			-		NA	8	b
2015	2813	Lait écrémé en poudre	Skimmed milk powder	+p	+p	+p	+p	+	+M	/	+	/	+	+	PA	+M	/	+	/	+	PA	+M		+		+	PA	8	b
2015	2814	Lait écrémé en poudre	Skimmed milk powder	+p	+p	+p	+p	+	+M	/	+	/	+	+	PA	+M	/	+	/	+	PA	+M		+		+	PA	8	b
2015	2815	Poudre de lait 1/2 écrémé	Half skimmed milk powder	+p	+p	+p	+p	+	+M	/	-	/	+	+	PA	+M	/	+(weak)	/	+	PA	+M		+(weak)		+	PA	8	b
2015	2816	Lait écrémé en poudre	Skimmed milk powder	-	-	-	-	-	-	/	/	/	/	-	NA		/		/									8	b
2015	2817	Lait écrémé en poudre	Skimmed milk powder	+p	+p	+p	+p	+	+M	/	+	/	+	+	PA	+M	/	+	/	+	PA	+M		+		+	PA	8	b
2015	2818	Lait écrémé en poudre	Skimmed milk powder	-	+p	-	+p	+	+M	/	+	/	+	+	PA	+M	/	+	/	+	PA	+M		+		+	PA	8	b
2015	2328	Caséinate	Caseinate	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	c
2015	2329	Lactoprotéines	Lactoproteins	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	c
2015	2330	Lactoprotéines	Lactoproteins	st	st	st	st	-	-	/	/	/	/	-	NA		/		/			-			-		NA	8	c
2015	2331	Amidon de blé	Wheat starch	-	+m (Enterobacter sakazakii)	-	+m (Enterobacter sakazakii)	-	+ni d/+	/	-	/	- (Cronobacter sakazakii)	-	PD _{FP(alt)}	+md	/	-	/	-	PD _{FP(alt)}	+md		-		-	PD _{FP(alt)}	8	c
2015	2332	Maltodextrine	Maltodextrin	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	c
2015	2333	Amidon de manioc	Manioc starch	+1/2	+M	+M	+M	+	+ni d/+	/	+	/	+	+	PA	+m	/	+	/	+	PA	+m		+		+	PA	8	c
2015	2334	Amidon prégélatinisé	Starch	st	st	st	st	-	-	/	/	/	/	-	NA		/		/			-			-		NA	8	c
2015	2419	Amidon de manioc	Manioc starch	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	c
2015	2420	Amidon de manioc	Manioc starch	+p	-(white colonies)	+p	-(white colonies)	+	+p	/	+	/	+	+	PA	+p	/	+	/	+	PA	+p		+		+	PA	8	c
2015	2421	Amidon de maïs	Corn starch	-	-	-	-	-	-	/	/	/	/	-	NA		/		/			-			-		NA	8	c
2015	2422	Amidon de maïs	Corn starch	st	st	st	st	-	st	/	/	/	/	-	NA		/		/			st			-		NA	8	c
2015	2423	Fécule de pomme de terre	Potatoes starch	+m/+	-	+1/2	-	+	+M	/	+	/	+	+	PA	+M	/	+	/	+	PA	+M		+		+	PA	8	c
2015	2424	Fécule de pomme de terre	Potatoes starch	-	-	-	-	-	-	/	/	/	/	-	NA		/		/			-			-		NA	8	c
2015	2873	Caséinate	Caseinate	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+p	/	+(weak)	/	+	PA	+p		+(weak)		+	PA	8	c
2015	2874	Caséinate	Caseinate	+M	+M	+M	+M	+	+m	/	+	/	+	+	PA	+1/2	/	+	/	+	PA	+m		+		+	PA	8	c

SHORT PROCOL - PROTOCOL 3																													
MILK POWDERS (375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method (ISO 6579 or ISO 6579-1)*					Alternative mehtod : RAPID'Salmonella																		Category	Type	
				RVS		MKTTn		Result	After enrichment incubation 20 h at 37°C						Enrichment broth storage for 72 h at 5°C ± 3°C						Plates storage for 72h at 5°C ± 3°C								
				XLD	CHROMagar or ASAP	XLD	CHROMagar or ASAP		RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Reference method	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result	Agree ment	RAPID' Salmonella	Salmonella Latex Test	Salmonella Confirm Latex	OXOID Latex Test	Final result			Agree ment
2015	2875	Protéines de lactosérum	Lactoserum proteins	+p	+p	+p	+p	+	+M	/	+	/	+	+	PA	+M	/	+	/	+	PA	+M		+		+	PA	8	c
2015	2876	Lactose	Lactose	+p	+p	+p	+p	+	+p	/	+	/	+	+	PA	+p	/	+	/	+	PA	+p		+		+	PA	8	c
2015	2877	Protéines de lactosérum	Lactoserum proteins	+p	+p	+p	+p	+	+M	/	+	/	+	+	PA	+M	/	+	/	+	PA	+M		+		+	PA	8	c
2015	2878	Protéines de lactosérum	Lactoserum proteins	+p	+p	+p	+p	+	+p	/	-	/	+	+	PA	st	/		/	-	ND	+p		+(weak)		+	PA	8	c
2015	2879	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	+p	/	-	/	+	+	PA	+p	/	+(weak)	/	+	PA	+p		+(weak)		+	PA	8	c
2015	2880	Lactoprotéines	Lactoproteins	+p	+p	+p	+p	+	+M	/	+	/	+	+	PA	+M	/	+	/	+	PA	+M		+		+	PA	8	c

SHORT PROTOCOL - PROTOCOL 4																																			
INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (375 g sample size)																																			
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [♦]					Alternative method: RAPID'Salmonella: pre-warmed BPW + PIF supplement (375g dilution 1/4)																				Category	Type					
									18h at 37°C														18h at 37°C + 72h at 5±3°C												
									RAPID' Salmo- nella	Confirmatory tests				Final result	Agreement	RVS 48h at 41,5°C	RAPID'Salmonella plates storage 72h at 5±3°C					Final result 72h plates	Agreement 72h plates	RAPID' Salmo- nella	Confirmatory tests						Final result 72h	Agreement 72h			
				Latex	API and ISO tests	PCR on colonies APF FAST				RAPID' Salmo- nella	Latex	API	PCR on colonies APF FAST				Latex	API	PCR on colonies APF FAST																
						Ct CI	Ct FAM	Result					Ct CI						Ct FAM	Result	Ct CI				Ct FAM	Result									
2020	1623	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	+M	+	+	31.85	21.16	+	+	PA		+M	+	+	31.81	20.26	+	+	PA	+m	+	+	32.57	18,65	+	+	PA	10	a
2020	1624	Poudre de lait infantile	Infant formula	-	+p	-	+p	+	+p	+	+	32.16	21.12	+	+	PA		+p	+	+	33.40	17.91	+	+	PA	+p	+	+	32.75	18,79	+	+	PA	10	a
2020	1625	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	st						-	ND	-	st						-	ND	st					-	ND	10	a	
2020	1626	Poudre de lait infantile	Infant formula	+p	+p	+p	+p	+	+p	+	+	32.24	21.16	+	+	PA		+p	+	+	33.68	16.93	+	+	PA	+p	+	+	32.95	17,48	+	+	PA	10	a
2020	1627	Poudre de lait infantile	Infant formula	st	st	st	st	-	+p	+	+	31.26	20.43	+	+	PD		+p	+	+	32.91	17.61	+	+	PD	+p	+	+	33.61	17,68	+	+	PD	10	a
2020	1628	Céréales infantiles saveur choco biscuit	Infant cereals	-	+p	-	+p	+	+p	+	+	31.71	20.74	+	+	PA		+p	+	+	34.38	17.13	+	+	PA	+p	+	+	33.18	17,60	+	+	PA	10	a
2020	1629	Céréales infantiles saveur biscuit	Infant cereals	+p	+p	+p	+p	+	+p	+	+	31.74	20.97	+	+	PA		+p	+	+	34.08	17.36	+	+	PA	+p	+	+	32.83	17,58	+	+	PA	10	a
2020	1630	Céréales infantiles multicéréales	Infant cereals	+p	+M	+p	+p	+	+m	+	+	32.53	21.06	+	+	PA		+m	+	+	31.73	19.10	+	+	PA	+m	+	+	32.94	18,14	+	+	PA	10	a
2020	1631	Céréales infantiles saveur vanille	Infant cereals	+M	+1/2	+p	+p	+	+m	+	+	31.40	21.26	+	+	PA		+m	+	+	33.57	26.03	+	+	PA	-		-			-	ND	10	a	
2020	1632	Céréales infantiles blé et avoine bio	Infant cereals	-	+p	-	+p	+	+p	+	+	32.19	21.03	+	+	PA		+p	+	+	32.91	18.69	+	+	PA	+p	+	+	33.77	17,61	+	+	PA	10	a
2020	2012	Céréales infantiles multicéréales	Infant cereals	-	-	-	-	-	-						-	NA	-	-					-	NA									10	a	
2020	2013	Céréales infantiles choco biscuit	Infant cereals	st	st	st	st	-	st						-	NA	-	st					-	NA									10	a	
2020	2014	Céréales infantiles vanille gourmande	Infant cereals	st	st	st	st	-	st						-	NA	-	st					-	NA									10	a	
2020	2015	Céréales infantiles vanille pépites	Infant cereals	-	-	st	st	-	st						-	NA	-	st					-	NA									10	a	
2020	2016	Céréales infantiles briochée pépites	Infant cereals	st	st	st	st	-	st						-	NA	-	st					-	NA									10	a	
2020	2022	Poudre de lait infantile	Infant formula	st	st	st	st	-	st						-	NA	-	st					-	NA									10	a	
2020	2023	Poudre de lait infantile	Infant formula	st	st	st	st	-	st						-	NA	-	st					-	NA									10	a	
2020	2024	Poudre de lait infantile	Infant formula	st	st	st	st	-	st						-	NA	-	st					-	NA									10	a	
2020	2025	Poudre de lait infantile	Infant formula	st	st	st	st	-	st						-	NA	-	st					-	NA									10	a	
2020	2026	Poudre de lait infantile	Infant formula	st	st	st	st	-	st						-	NA	-	st					-	NA									10	a	

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

SHORT PROTOCOL - PROTOCOL 4																																			
INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (375 g sample size)																																			
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [♦]					Alternative method: RAPID'Salmonella: pre-warmed BPW + PIF supplement (375g dilution 1/4)																			Category	Type						
									18h at 37°C													18h at 37°C + 72h at 5±3°C													
									RAPID' Salmo- nella	Confirmatory tests				Final result	Agreement	RVS 48h at 41,5°C	RAPID'Salmonella plates storage 72h at 5±3°C					Final result 72h plates	Agreement 72h plates	RAPID' Salmo- nella	Confirmatory tests					Final result 72h	Agreement 72h				
				RVS		MKTTn		Latex		API and ISO tests	PCR on colonies APF FAST						Latex	API	PCR on colonies APF FAST						Latex	API	PCR on colonies APF FAST								
				XLD	RAPID' Salmonella	XLD	RAPID' Salmonella				Ct CI	Ct FAM	Result						Ct CI	Ct FAM	Result						Ct CI					Ct FAM	Result		
2020	1633	Poudre de lait infantile avec probiotique (Lactobacillus reuteri 2,5.10 ⁶ UFC/g)	Infant formula with probiotics (Lactobacillus reuteri 2,5.10 ⁶ CFU/g)	+p	+p	+p	+p	+	st					-	ND	+	st					-	ND	+p	+	+	32.94	17,84	+	+	PA	10	b		
2020	1634	Poudre de lait infantile avec probiotique (Bifidobacterium lactis 5,5.10 ⁵ UFC/g)	Infant formula with probiotics (Bifidobacterium lactis 5,5.10 ⁵ CFU/g)	+p	+p	+p	+p	+	+p	+	+	32.43	19.85	+	+	PA		+p	+	+	33.68	17.72	+	+	PA	+p	+	+	32.52	17,72	+	+	PA	10	b
2020	1635	Poudre de lait infantile avec probiotique (Lactobacillus reuteri 1,3.10 ⁶ UFC/g)	Infant formula with probiotics (Lactobacillus reuteri 1,3.10 ⁶ CFU/g))	+p	+p	+p	+p	+	+p	+	+	31.80	20.40	+	+	PA		+p	+	+	32.79	18.72	+	+	PA	+p	+	+	35.32	16,11	+	+	PA	10	b
2020	1636	Poudre de lait infantile avec probiotique (Lactobacillus rhamnosus 2,5.10 ⁶ UFC/g)	Infant formula with probiotics (Lactobacillus rhamnosus 2,5.10 ⁶ CFU/g)	-	+p	-	+p	+	+p	+	+	31.42	22.33	+	+	PA		+p	+	+	39.46	16.36	+	+	PA	+p	+	+	33.11	17,76	+	+	PA	10	b
2020	1637	Poudre de lait infantile avec probiotique (Lactobacillus reuteri 2,3.10 ⁶ UFC/g)	Infant formula with probiotics (Lactobacillus reuteri 2,3.10 ⁶ CFU/g)	+p	+p	+p	+p	+	+p	+	+	31.56	21.40	+	+	PA		+p	+	+	32.03	19.31	+	+	PA	+p	+	+	33.09	17,88	+	+	PA	10	b
2020	1638	Céréales infantiles avec probiotiques miel (Bifidobacterium lactis 8,4.10 ⁴ UFC/g)	Infant cereals with probiotics (Bifidobacterium lactis 8,4.10 ⁴ CFU/g)	+p	+p	+p	+p	+	st					-	ND	-	st					-	ND	st		-				-	ND	10	b		
2020	1639	Céréales infantiles avec probiotiques avoine et blé (Bifidobacterium lactis 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (Bifidobacterium lactis 1,2.10 ⁵ CFU/g)	+p	+p	+p	+p	+	+p	+	+	31.60	20.23	+	+	PA		+p	+	+	32.72	18.14	+	+	PA	+p	+	+	32.50	18,94	+	+	PA	10	b
2020	1640	Céréales infantiles avec probiotiques saveur biscuit (Bifidobacterium lactis 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (Bifidobacterium lactis 1,2.10 ⁵ CFU/g)	st	st	st	st	-	st					-	NA	-	st					-	NA										10	b	
2020	1641	Céréales infantiles avec probiotiques cacao (Bifidobacterium lactis 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (Bifidobacterium lactis 1,2.10 ⁵ CFU/g)	st	st	st	st	-	+p	+	+	32.10	20.76	+	+	PD		+p	+	+	32.49	17.54	+	+	PD	+p	+	+	33.55	17,26	+	+	PD	10	b

SHORT PROTOCOL - PROTOCOL 4																																			
INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (375 g sample size)																																			
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [♦]		Alternative method: RAPID'Salmonella: pre-warmed BPW + PIF supplement (375g dilution 1/4)																						Category	Type						
						18h at 37°C																18h at 37°C + 72h at 5±3°C													
						RAPID' <i>Salmo-nella</i>	Confirmatory tests				Final result	Agreement	RVS 48h at 41,5°C	RAPID' <i>Salmonella</i> plates storage 72h at 5±3°C				Final result 72h plates	Agreement 72h plates	RAPID' <i>Salmo-nella</i>	Confirmatory tests				Final result 72h	Agreement 72h									
							Latex	API and ISO tests	PCR on colonies APF FAST					RAPID' <i>Salmo-nella</i>	Latex	API	PCR on colonies APF FAST																		
									Ct CI	Ct FAM							Result				Ct CI	Ct FAM	Result												
2020	1642	Céréales infantiles avec probiotiques cinq céréales (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics (<i>Bifidobacterium lactis</i> 1,2.10 ⁵ CFU/g)	+p	+p	+p	+p	+	+p	+	+	32.14	20.28	+	+	PA		+p	+	+	33.33	18.11	+	+	PA	+p	+	+	32.78	18,11	+	+	PA	10	b
2020	2017	Poudre de lait infantile avec probiotiques (<i>Lactobacillus fermentum</i> 2,3.10 ⁶ UFC/g))	Infant formula with probiotics (<i>Lactobacillus fermentum</i> 2,3.10 ⁶ CFU/g)	-	-	-	-	-	st						-	NA	-	st																10	b
2020	2018	Poudre de lait infantile avec probiotiques (<i>Bifidobacterium lactis</i> 5,0.10 ⁵ UFC/g))	Infant formula with probiotics (<i>Bifidobacterium lactis</i> 5,0.10 ⁵ CFU/g)	st	st	st	st	-	st						-	NA	-	st																10	b
2020	2019	Poudre de lait infantile avec probiotiques (<i>Lactobacillus reuteri</i> 4,5.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 4,5.10 ⁶ CFU/g)	st	st	st	st	-	st						-	NA	-	st																10	b
2020	2020	Poudre de lait infantile avec probiotiques (<i>Lactobacillus reuteri</i> 2,9.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> 2,9.10 ⁶ CFU/g)	st	st	st	st	-	st						-	NA	-	st																10	b
2020	2021	Poudre de lait infantile avec probiotiques (<i>Bifidobacterium infantis</i> 4,8.10 ⁵ UFC/g)	Infant formula with probiotics (<i>Bifidobacterium infantis</i> 4,8.10 ⁵ CFU/g)	st	st	st	st	-	-						-	NA	-	-																10	b
2020	2524	Poudre de lait infantile avec probiotiques (<i>Bifido lactis</i> 1,0.10 ⁵ UFC/g)	Infant formula with probiotics (<i>B. lactis</i> 1,0.10 ⁵ CFU/g)	st	st	st	st	-	st						-	NA	-	st																10	b
2020	2525	Poudre de lait infantile avec probiotiques (<i>Bifidobacterium lactis</i> 8,0.10 ⁴ UFC/g)	Infant formula with probiotics (<i>Bifidobacterium lactis</i> 8,0.10 ⁴ CFU/g)	-	st	-	-	-	-						-	NA	-	-																10	b
2020	2526	Céréales infantiles avec probiotiques saveur vanille (<i>B. lactis</i> 6,7.10 ⁴ UFC/g)	Infant cereals with probiotics (<i>B. lactis</i> 6,7.10 ⁴ CFU/g)	st	st	st	st	-	st						-	NA	-	st																10	b

SHORT PROTOCOL - PROTOCOL 4																																			
INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (375 g sample size)																																			
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [♦]					Alternative method: RAPID'Salmonella: pre-warmed BPW + PIF supplement (375g dilution 1/4)																			Category	Type						
									18h at 37°C														18h at 37°C + 72h at 5±3°C												
									RAPID' Salmo- nella	Confirmatory tests				Final result	Agreement	RVS 48h at 41,5°C	RAPID' Salmo- nella	RAPID'Salmonella plates storage 72h at 5±3°C			Final result 72h plates	Agreement 72h plates	RAPID' Salmo- nella	Confirmatory tests						Final result 72h	Agreement 72h				
				Latex	API and ISO tests	PCR on colonies APF FAST				Latex	API	PCR on colonies APF FAST						Latex	API	PCR on colonies APF FAST															
						Ct CI	Ct FAM	Result				Ct CI	Ct FAM							Result				Ct CI	Ct FAM	Result									
2020	2527	Céréales infantiles avec probiotiques saveur avoine et blé (Bifidobacterium lactis 1,3.10 ⁶ UFC/g)	Infant cereals with probiotics (Bifidobacterium lactis 1,3.10 ⁶ CFU/g)	st	st	st	st	-	st						-	NA	-	st					-	NA							10	b			
2020	2528	Céréales infantiles avec probiotiques saveur cacao (Bifidobacterium lactis 2,8.10 ⁶ UFC/g)	Infant cereals with probiotics (Bifidobacterium lactis 2,8.10 ⁶ CFU/g)	st	st	st	st	-	st						-	NA	-	st					-	NA								10	b		
2020	2529	Céréales infantiles avec probiotiques saveur cinq céréales (Bifidobacterium lactis 1,3.10 ⁵ UFC/g)	Infant cereals with probiotics (Bifidobacterium lactis 1,3.10 ⁵ CFU/g)	st	st	st	st	-	st						-	NA	-	st					-	NA								10	b		
2020	2530	Céréales infantiles avec probiotiques saveur vanille (Bifidobacterium lactis 2,9.10 ⁵ UFC/g)	Infant cereals with probiotics (Bifidobacterium lactis 2,9.10 ⁵ CFU/g)	st	st	st	st	-	st						-	NA	-	st					-	NA								10	b		
2020	1927	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	+p	+	+	33.01	20.34	+	+	PA		+p	+	+	32.43	21.42	+	+	PA	+p	+	+	33.01	18,12	+	+	PA	10	c
2020	1928	Lactosérum	Whey	st	st	st	st	-	st						-	NA	-	st					-	NA								10	c		
2020	1929	Lactosérum	Whey	st	st	st	st	-	+p	+	+	32.61	18.21	+	+	PD		+p	+	+	32.75	18.13	+	+	PD	+M	+	+	33.25	18,15	+	+	PD	10	c
2020	1930	Isolats protéines lait	Milk protein isolate	st	st	st	st	-	st						-	NA	-	st					-	NA								10	c		
2020	1931	Isolats protéines lait	Milk protein isolate	st	st	st	st	-	+p	+	+	32.27	17.64	+	+	PD		+p	+	+	32.59	19.50	+	+	PD	+M	+	+	33.13	17,06	+	+	PD	10	c
2020	1932	Caséinate de sodium	Sodium caseinate	st	st	st	st	-	+p	+	+	31.28	21.02	+	+	PD		+p	+	+	32.37	20.08	+	+	PD	+p	+	+	32.10	21,70	+	+	PD	10	c
2020	1933	Caséinate de sodium	Sodium caseinate	+p	+p	+p	+p	+	+p	+	+	32.42	19.85	+	+	PA		+p	+	+	32.36	19.76	+	+	PA	+p	+	+	32.72	17,68	+	+	PA	10	c
2020	1934	Isolats protéines lactosérum	Whey protein isolate	+p	+p	+p	+p	+	+p	+	+	32.24	20.08	+	+	PA		+p	+	+	32.58	21.78	+	+	PA	+p	+	+	32.10	19,93	+	+	PA	10	c
2020	1935	Isolats protéines lactosérum	Whey protein isolate	+p	+p	+p	+p	+	+M	+	+	32.14	18.45	+	+	PA		+M	+	+	32.32	18.51	+	+	PA	+p	+	+	32.62	17,21	+	+	PA	10	c
2020	1936	Amidon	Starch	st	st	st	st	-	+M	+	+	33.48	17.24	+	+	PD		+M	+	+	33.28	17.90	+	+	PD	+p	+	+	33.09	16,99	+	+	PD	10	c
2020	1937	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	+p	+	+	33.99	17.29	+	+	PA		+p	+	+	33.96	17.50	+	+	PA	+p	+	+	33.99	17,37	+	+	PA	10	c
2020	1938	Maltodextrine	Maltodextrin	st	st	st	st	-	+p	+	+	31.54	17.30	+	+	PD		+p	+	+	32.41	18.97	+	+	PD	+p	+	+	32.78	17,76	+	+	PD	10	c
2020	1939	NFDM (DWP28)	NFDM	+p	+p	+p	+p	+	+p	+	+	32.25	19.74	+	+	PA		+p	+	+	32.18	21.26	+	+	PA	+p	+	+	32.37	19,80	+	+	PA	10	c
2020	1940	NFDM (PL0%)	NFDM	+p	+p	+p	+p	+	+p	+	+	33.67	18.09	+	+	PA		+p	+	+	32.29	18.57	+	+	PA	+p	+	+	34.01	16,72	+	+	PA	10	c
2020	1941	Lactosérum	Whey	+p	+p	+p	+p	+	st						-	ND	-	st					-	ND	st						-	ND	10	c	
2020	2519	Amidon	Starch	-	-	-	st	-	-						-	NA	-	-					-	NA								10	c		

SHORT PROTOCOL - PROTOCOL 4																																	
INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (375 g sample size)																																	
Date of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [♦]					Alternative method: RAPID' <i>Salmonella</i> : pre-warmed BPW + PIF supplement (375g dilution 1/4)																		Category	Type					
									18h at 37°C														18h at 37°C + 72h at 5±3°C										
									RAPID' <i>Salmo-nella</i>	Confirmatory tests				Final result	Agreement	RVS 48h at 41,5°C	RAPID' <i>Salmonella</i> plates storage 72h at 5±3°C				Final result 72h plates	Agreement 72h plates	RAPID' <i>Salmo-nella</i>	Confirmatory tests					Final result 72h	Agreement 72h			
				Latex	API and ISO tests	PCR on colonies APF FAST				RAPID' <i>Salmo-nella</i>	Latex	API	PCR on colonies APF FAST				Ct CI	Ct FAM	Result	Latex				API	PCR on colonies APF FAST								
						Ct CI	Ct FAM	Result					Ct CI												Ct FAM	Result					Ct CI	Ct FAM	Result
						XLD	RAPID' <i>Salmonella</i>	XLD					RAPID' <i>Salmonella</i>												Final result								
2020	2520	NFDM (PL0%)	NFDM	st	st	st	st	-	-						-	NA	-	-					-	NA					10	c			
2020	2521	NFDM (DWP28)	NFDM	st	st	st	st	-	st						-	NA	-	st					-	NA					10	c			
2020	2522	Isolats protéines lactosérum	Whey protein isolate	st	st	st	st	-	-						-	NA	-	-					-	NA					10	c			
2020	2523	Maltodextrine	Maltodextrin	st	st	st	st	-	st						-	NA	-	st					-	NA					10	c			

SHORT PROTOCOL - PROTOCOL 5																								
PET FOOD AND ANIMAL FEED (375 g test portion size)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: RAPID'Salmonella												Category	Type		
									Pre-warmed BPW + supplement 18 h at 37,0°C										BPW + supplement 18 h at 37,0°C + 72 h at 5°C ± 3°C					
									RAPID'Salmonella						Final result	Agreement	ISO 6579-1 method on RSAL (RVS & MKTTn)	RAPID'Salmonella		Final result			Agreement	
				RVS		MKTTn		Reading	Confirmation		Reading	Confir- mation												
									Without purification				After purification	Latex										
				XLD	RSAL	XLD	RSAL	Final result	Latex	Api	Agglutination													
2022	1731	Coques de pois	Pea pods	-	+m	+M	+M	+	+m (2) ni/+	+	+	+	+	PA	+	+m ni d/ ni/+	+	+	PA	11	a			
2022	1732	Amidon de pois (farine)	Pea starch (flour)	-	-	+M	+M	+	+m ni/+	+	+	- (serotyping in progress)	+	PA	+	+ m ni/+	+	+	PA	11	a			
2022	1767	Farine animale	Animal flour	+p	+p	+M	+M	+	+M	+	+	+	+	PA	+	+ p	+	+	PA	11	a			
2022	1768	Farine animale	Animal flour	+p	+p	+p	+p	+	+p	+	+	+	+	PA	+	+ p	+	+	PA	11	a			
2022	2780	Protéines de pois (farine)	Pea protein (flour)	+M	+m	+m	+M	+	+m ni d /ni	PCR + on colonies)			+	PA	+	-		-	ND	11	a			
2022	2781	Protéines texturées de pois	Textured pea protein (flour)	+M	+m	p	+M	+	+p	+	+	+	+	PA	+	+ p	+	+	PA	11	a			
2022	2785	Coques de tournesol	Sunflower pods	+M	+M	+m	+m	+	+m ni /+	+	+	+	+	PA	+	+m	+	+	PA	11	a			
2022	2921	Amidon de pois (farine)	Corn starch (flour)	-	-	+m ni d	+ m ni (2) d	-	-				-	NA	-	-		-	NA	11	a			
2022	2922	Feverole (graines)	Feverola in grain	st	st	st	st	-	st				-	NA	-			-	NA	11	a			
2022	2923	Coques de pois	Pea pods	-	-	-	-	-	-				-	NA	-	-		-	NA	11	a			
2022	2924	Gluten de maïs	Corn gluten	st	st	st	st	-	st				-	NA	-			-	NA	11	a			
2022	2961	Graines de blé	Wheat in grain	-	-	-	-	-	-				-	NA	-					11	a			
2022	3067	Tourteaux de tournesol	Sunflower cake	-	-	-	-	-	-				-	NA	-					11	a			
2022	3068	Farine animale	Animal flour	-	-	-	-	-	-				-	NA	-					11	a			
2022	3074	Graines de soja	Soybeans	+1/2	+m	+1/2	+1/2	+	+M	+	+	+	+	PA	+	+1/2	+	+	PA	11	a			
2022	3230	Son	Oat bran	+p	+p	+M	+p	+	+p	+	+	OMA	+	PA	+	+p	+	+	PA	11	a			
2022	3231	Son	Oat bran	st	st	st	st	-	+p	+	+	OMB	+	PD	+	+p	+	+	PD	11	a			
2022	3232	Farine animale	Animal flour	+M	+M	+M	+M	+	+M	+	+	OMA	+	PA	+	+M	+	+	PA	11	a			
2022	3233	Farine animale	Animal flour	+M	+p	+M	+p	+	+p	+	+	OMB	+	PA	+	+M	+	+	PA	11	a			
2022	3573	Viande crue (matière première pour alimentation animale)	Raw meat (raw material)	+M	+M	+m	+M	+	+md / +	+	+	OMA +	+	PA	+	+mdni / +	+	+	PA	11	a			
2022	3574	Viande crue (matière première pour alimentation animale)	Raw meat (raw material)	-	-	-	-	-	-				-	NA	-					11	a			
2022	3072	Tourteaux de colza	Rapeseed cake	+1/2	+M	+1/2	+M	+	+md ni	PCR + on colonies			+	PA	+	+m(2)ni/+	+	+	PA	11	b			
2022	1730	Maïs en grain	Corn in grain	+M	+M	+M	+M	+	+m ni/+	+	+	+	+	PA	+	+m ni/ ni /+	+	+	PA	11	b			
2022	1733	Aliment pour bovins	Feed (bovine)	-	-	-	-	-	+M	+	+	+	+	PD	+	+ m	+	+	PD	11	b			
2022	1734	Aliment composé pour poule	Compound feed for chickens	+p	+p	+p	+p	+	+M	+	+	+	+	PA	+	+(3)d	+	+	PA	11	b			
2022	1735	Tourteaux de colza	Rapeseed cake	+M	+M	+M	+M	+	+ m(2)/ni/ ni/ni/+	+	Salmonella spp (S.4.5.12:d:-)	+	+	PA	+	+m ni/ ni/ ni/ni	PCR+ on colonies	+	PA	11	b			

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

SHORT PROTOCOL - PROTOCOL 5																						
PET FOOD AND ANIMAL FEED (375 g test portion size)																						
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: RAPID'Salmonella												Category	Type
									Pre-warmed BPW + supplement 18 h at 37,0°C								BPW + supplement 18 h at 37,0°C + 72 h at 5°C ± 3°C					
									RAPID'Salmonella						Final result	Agreement	ISO 6579-1 method on RSAL (RVS & MKTTn)	RAPID'Salmonella		Final result		
				RVS		MKTTn		Final result	Reading	Confirmation												
										Without purification		After purification										
				XLD	RSAL	XLD	RSAL	Latex	Api	Agglutination	Reading	Confirmation	Latex									
2022	1736	Tourteaux de soja	Soya cake	-	-	-	-	-	+ m ni d/ni	PCR - on colonies			-	PD _{FP(alt)}	-	+ m ni/ ni	PCR - on colonies	-	PD _{FP(alt)}	11	b	
2022	2782	Tourteaux de soja brut	Raw soya cake	+M	+M	+M	+M	+	+M	+	+	+	+	PA	+	+ p	+	+	PA	11	b	
2022	2783	Tourteaux de canola	Rapeseed cake	+M	+M	+M	+m	+	-				-	ND	-	-		-	ND	11	b	
2022	2784	Aliments poulet finition	Feed (chicken)	-	-	st	-	-	st				-	NA	-			-	NA	11	b	
2022	2962	Tourteaux de tournesol	Sunflower cake	-	-	-	-	-	st				-	NA	-					11	b	
2022	3069	Aliments dindes	Feed (turkey)	-	-	st	st	-	st				-	NA	-					11	b	
2022	3073	Aliments poules pondeuses	Feed (laying hen)	-	-	-	-	-	-				-	NA	-					11	b	
2022	3411	Aliments composés Bovin	Compound feed (bovine)	-	-	-	-	-	-				-	NA	-					11	b	
2022	3412	Aliments composés poules pondeuses	Compound feed (laying hen)	-	-	-	-	-	-				-	NA	-					11	b	
2022	3413	Aliments poules (granulés)	Feed (chickens)	-	-	-	-	-	-				-	NA	-					11	b	
2022	3414	Aliments poussins	Feed(chicks)	-	-	-	-	-	-				-	NA	-					11	b	
2022	3415	Aliments poulets "finition"	Feed (chickens)	st	st	-	-	-	-				-	NA	-					11	b	
2022	3575	Aliments (veau)	Feed (calf)	+M	+1/2	+M	+m	+	-				-	ND	-	-		-	ND	11	b	
2022	3577	Aliment (ovins)	Feed (sheep)	+M	+M	+M	+M	+	-				-	ND	+	-		-	ND	11	b	
2022	3578	Aliments (veau)	Feed (calf)	st	st	-	-	-	-				-	NA	-	-		-	NA	11	b	
2022	3736	Aliments (porc)	Feed(pork)	st	st	-	-	-	-				-	NA	-					11	b	
2022	1729	Chutes de viande fraîche	Fresh meat scraps	+m	+M	+m	+1/2	+	+m ni/+	+	+	+	+	PA	+	+m ni/ ni/ ni /ni	PCR - on colonies	-	PA _{FP(alt)}	11	c	
2022	1737	Pâté pour chat au poulet	Chicken pâté for cats	+p	+p	+p	+p	+	+p	+	+	+	+	PA	+	+p	+	+	PA	11	c	
2022	1738	Saucisson pour chien	Sausage for dogs	+p	+p	+p	+p	+	+p	+	+	+	+	PA	+	+p	+	+	PA	11	c	
2022	1739	Graines pour oiseaux	Bird seed	+p	+p	+p	+p	+	+p	+	+	+	+	PA	+	+ p	+	+	PA	11	c	
2022	1740	Croquettes pour chien	Dog food	+p	+p	+p	+p	+	+p	+	+	+	+	PA	+	+ p	+	+	PA	11	c	
2022	2954	Chutes de viande fraîche pour animaux	Fresh meat scraps	+p	+p	+p	+p	+	+md(2) ni / +	+	+	+	+	PA	+	+Mni	+	+	PA	11	c	
2022	2955	Saucisson frais pour chien (viande 60% et légumes 16%, céréales)	Fresh sausage for dogs	+p	+p	+p	+p	+	+p	+	+	+	+	PA	+	+p	+	+	PA	11	c	
2022	2956	Croquettes fraîches pour chat (poulet)	Fresh cat food	+p	+p	+p	+p	+	+p	+	+	+	+	PA	+	+p	+	+	PA	11	c	
2022	2957	Croquettes fraîches pour chiens (poulet)	Fresh dog food	+p	+p	+p	+p	+	+p	+	+	+	+	PA	+	+p	+	+	PA	11	c	
2022	2958	Saucisson frais pour chien (poulet, bœuf, patates douces, œufs)	Fresh sausage for dogs	st	st	st	st	-	st				-	NA	-					11	c	

SHORT PROTOCOL - PROTOCOL 5																						
PET FOOD AND ANIMAL FEED (375 g test portion size)																						
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: RAPID'Salmonella											Category	Type	
									Pre-warmed BPW + supplement 18 h at 37,0°C								BPW + supplement 18 h at 37,0°C + 72 h at 5°C ± 3°C					
									RAPID'Salmonella						Final result	Agreement	ISO 6579-1 method on RSAL (RVS & MKTTn)	RAPID'Salmonella				Final result
				RVS		MKTTn		Reading	Confirmation		Reading	Confir- mation										
									Without purification				After purification									
2022	2959	Repas frais à base de viande poulet pour chien	Fresh meal for dogs	-	st	-	st	-	st				-	NA	-					11	c	
2022	2960	Repas frais à base de viande de poulet pour petit chien avec carottes et canneberge	Fresh meal for dogs	st	st	st	st	-	st				-	NA	-					11	c	
2022	2963	Viande fraiche de bœuf pour chien	Fresh meat	-	-	-	-	-	-				-	NA	-					11	c	
2022	3065	Croquettes chats	Cat food	st	st	st	st	-	st				-	NA	-					11	c	
2022	3066	Croquettes chiens	Dog food	st	st	st	st	-	st				-	NA	-					11	c	
2022	3070	Graines oiseaux	Bird seed	-	-	-	-	-	-				-	NA	-					11	c	
2022	3071	Aliments Hamster (graines)	Hamster seed	-	-	-	-	-	-				-	NA	-					11	c	
2022	3571	Croquettes fraiches pour chien	Fresh dog food	st	st	st	st	-	-				-	NA	-					11	c	
2022	3572	Croquettes fraiches pour chats	Fresh cat food	st	st	st	st	-	st				-	NA	-					11	c	
2022	3802	Croquettes pour chien	Dry kibbles for dog	st	st	st	st	-	st				-	NA	-					11	c	

Short protocol – Protocol 6 – (Extension study performed by Microsept (2025)																														
COCOA AND CHOCOLATE PRODUCTS (375g test portion size)																														
Year of analysis	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method: RAPID [®] <i>Salmonella</i>																		Category	Type		
									BPW 1:10 at 41.5°C - 18h												BPW 1:10 at 41.5°C - 18h- 72h at 5±3°C				RSALM plate storage – 72h at 5±3°C					
									RSALM						ISO 16140 test: RVS						RSALM									
			RVS		MKTTn		Identification	Result	RSALM	Latex test	ISO conf	PCR conf	Result	Agree-ment	RVS		Identification	Result	RSALM	Latex test	Result	Agree-ment	RSALM	Latex test	Result	Agree-ment				
XLD	RSALM	XLD	RSALM	XLD	RSALM																									
2025	2976260	Cocoa beans brand 1	+	+	+	+	<i>Salmonella</i> sp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> sp.	P	+	+	P	PA	+	+	P	PA	12	a		
2025	2976261	Cocoa beans brand 2	Æ	Æ	Æ	Æ	/	A	+	+	<i>Salmonella</i> spp.	+	P	PD	+	+	<i>Salmonella</i> sp.	P	+	+	P	PD	+	+	P	PD	12	a		
2025	2976262	Cocoa nibs	+	+	+	+	<i>Salmonella</i> sp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> sp.	P	+	+	P	PA	+	+	P	PA	12	a		
2025	2976263	Cocoa mass brand 1	+	+	+	+	<i>Salmonella</i> sp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> sp.	P	+	+	P	PA	+	+	P	PA	12	a		
2025	2976264	Cocoa mass brand 2	+	+	+	+	<i>Salmonella</i> sp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> sp.	P	+	+	P	PA	+	+	P	PA	12	a		
2025	2976265	Raw cocoa powder alkalized 11,5 % FAT	+	+	+	+	<i>Salmonella</i> sp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> sp.	P	+	+	P	PA	+	+	P	PA	12	a		
2025	2976266	Raw cocoa powder alkalized 23 % FAT	+	+	+	+	<i>Salmonella</i> sp.	P	Æ	/	/	/	A	ND	Æ	Æ	/	A	Æ	/	A	ND	Ø	/	A	ND	12	a		
2025	2976267	Cocoa beans Ecoidées	+	+	+	+	<i>Salmonella</i> sp.	P	Æ	/	/	/	A	ND	Æ	Æ	/	A	Æ	/	A	ND	Ø	/	A	ND	12	a		
2025	3054712	Organic cocoa butter	+	+	+	+	<i>Salmonella</i> spp	P	+	+	<i>Salmonella</i> spp.	+	p	PA	+	+	<i>Salmonella</i> spp	P	+	+	p	PA	+	+	p	PA	12	a		
2025	3054713	Organic cocoa nibs brand 1	+	+	+	+	<i>Salmonella</i> spp	P	+	+	<i>Salmonella</i> spp.	+20,90	p	PA	+	+	<i>Salmonella</i> spp	P	+	+	p	PA	+	+	p	PA	12	a		
2025	3054714	Organic cocoa beans brand 4 46,3% FAT	+	+	+	+	<i>Salmonella</i> spp	P	+	+	<i>Salmonella</i> spp.	+18,50	p	PA	+	+	<i>Salmonella</i> spp	P	+	+	p	PA	+	+	p	PA	12	a		
2025	3054715	Organic cocoa nibs brand 2	+	+	+	+	<i>Salmonella</i> spp	P	+	+	<i>Salmonella</i> spp.	+19,36	p	PA	+	+	<i>Salmonella</i> spp	P	+	+	p	PA	+	+	p	PA	12	a		
2025	3054716	Organic cocoa butter	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	a		
2025	3054717	Organic cocoa nibs brand 1	Ø	Ø	-	-	/	A	-	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	-	/	A	NA	12	a		
2025	3054718	Organic cocoa beans brand 4 46,3% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	a		
2025	3054719	Organic cocoa nibs brand 2	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	a		
2025	3054720	Organic cocoa nibs brand 3	-	-	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	a		
2025	3054721	Organic cocoa beans	-	-	-	-	/	A	-	/	/	/	A	NA	-	-	/	A	/	/	/	/	-	/	A	NA	12	a		
2025	3054722	Organic cocoa beans	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	a		
2025	3054723	Organic cocoa beans	-	-	-	-	/	A	-	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	-	/	A	NA	12	a		
2025	3054724	Organic cocoa mass	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	a		
2025	3054725	Organic cocoa mass	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	a		
2025	3054703	Organic alkalized chocolate powder 21% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> spp.	P	+	+	P	PA	+	+	P	PA	12	b		

Short protocol – Protocol 6 – (Extension study performed by Microsept (2025)																												
COCOA AND CHOCOLATE PRODUCTS (375g test portion size)																												
Year of analysis	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method: RAPID' <i>Salmonella</i>																		Category	Type
									BPW 1:10 at 41.5°C - 18h										BPW 1:10 at 41.5°C - 18h- 72h at 5±3°C				RSALM plate storage – 72h at 5±3°C					
									RSALM						ISO 16140 test: RVS				RSALM									
			RVS		MKTTn		Identification	Result	RSALM	Latex test	ISO conf	PCR conf	Result	Agree-ment	RVS		Identification	Result	RSALM	Latex test	Result	Agree-ment	RSALM	Latex test	Result	Agree-ment		
XLD	RSALM	XLD	RSALM	XLD	RSALM																							
2025	3054704	Organic alkalized chocolate powder 1 11% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> spp.	P	+	+	P	PA	+	+	P	PA	12	b
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	Ø	/	/	/	A	ND	Ø	Ø	/	A	Ø	/	A	ND	Ø	/	A	ND	12	b
2025	3054706	Alkalized chocolate powder 1 21% FAT	Ø	Ø	Ø	Ø	/	A	+	+	<i>Salmonella</i> spp.	+	P	PD	+	+	<i>Salmonella</i> spp.	P	+	+	P	PD	+	+	P	PD	12	b
2025	3054707	Alkalized chocolate powder 2 21% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> spp.	P	+	+	P	PA	+	+	P	PA	12	b
2025	3054708	Alkalized chocolate powder 20% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> spp.	P	+	+	P	PA	+	+	P	PA	12	b
2025	3054709	Organic chocolate powder 11,5% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> spp.	P	+	+	P	PA	+	+	P	PA	12	b
2025	3054710	Organic chocolate powder 1 11% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> spp.	P	+	+	P	PA	+	+	P	PA	12	b
2025	3054711	Organic chocolate powder 2 11% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	+	+	<i>Salmonella</i> spp.	+	P	PA	+	+	<i>Salmonella</i> spp.	P	+	+	P	PA	+	+	P	PA	12	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	Ø	-	/	/	A	ND	Ø	Ø	/	A	/	/	A	ND	Ø	-	A	ND	12	b
2025	3042684	Organic alkalized chocolate powder 21% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	-	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3042685	Organic alkalized chocolate powder 1 11% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3042686	Organic alkalized chocolate powder 2 11% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3042687	Alkalized chocolate powder 1 21% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3042688	Alkalized chocolate powder 2 21% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3042689	Alkalized chocolate powder 20% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3042690	Organic chocolate powder 11,5% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3042691	Organic chocolate powder 1 11% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3042692	Organic chocolate powder 2 11% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3042693	Organic alkalized chocolate powder 23% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	Ø	Ø	Ø	Ø	/	A	+	+	<i>Salmonella</i> spp.	+	P	PD	+	+	<i>Salmonella</i> spp	P	+	+	P	PD	+	+	P	PD	12	c

Short protocol – Protocol 6 – (Extension study performed by Microsept (2025)																														
COCOA AND CHOCOLATE PRODUCTS (375g test portion size)																														
Year of analysis	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method: RAPID [®] Salmonella																		Category	Type		
									BPW 1:10 at 41.5°C - 18h												BPW 1:10 at 41.5°C - 18h- 72h at 5±3°C				RSALM plate storage – 72h at 5±3°C					
									RSALM						ISO 16140 test: RVS						RSALM									
			RVS		MKTTn		Identification	Result	RSALM	Latex test	ISO conf	PCR conf	Result	Agree-ment	RVS		Identification	Result	RSALM	Latex test	Result	Agree-ment	RSALM	Latex test	Result	Agree-ment				
XLD	RSALM	XLD	RSALM	XLD	RSALM																									
2025	3005873	Dark chocolate bar with 72% cocoa 39% FAT	+	+	+	+	Salmonella spp	P	+	+	Salmonella spp.	+	P	PA	+	+	Salmonella spp	P	+	+	P	PA	+	+	P	PA	12	c		
2025	3005874	Dark chocolate bar with 65% cocoa 34% FAT	+	+	+	+	Salmonella spp	P	+	+	Salmonella spp.	+	P	PA	+	+	Salmonella spp	P	+	+	P	PA	+	+	P	PA	12	c		
2025	3005875	Dark chocolate bar with 52% cocoa 30% FAT	+	+	+	+	Salmonella spp	P	+	+	Salmonella spp.	+	P	PA	+	+	Salmonella spp	P	+	+	P	PA	+	+	P	PA	12	c		
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	+	+	+	+	Salmonella spp	P	Ø	/	/	/	A	ND	Ø	Ø	/	A	Ø	/	A	ND	Ø	/	A	ND	12	c		
2025	3005877	Milk chocolate bar with 30% cocoa 32% FAT	+	+	+	+	Salmonella spp	P	+	+	Salmonella spp.	+	P	PA	+	+	Salmonella spp	P	+	+	P	PA	+	+	P	PA	12	c		
2025	3005878	Milk chocolate bar with 39% cocoa 34% FAT	+	+	+	+	Salmonella spp	P	+	+	Salmonella spp.	+	P	PA	+	+	Salmonella spp	P	+	+	P	PA	+	+	P	PA	12	c		
2025	3005879	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	+	+	+	+	Salmonella spp	P	+	+	Salmonella spp.	+	P	PA	+	+	Salmonella spp	P	+	+	P	PA	+	+	P	PA	12	c		
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	+	+	+	+	Salmonella spp	P	-	/	/	/	A	ND	Ø	Ø	/	A	-	/	A	ND	-	/	A	ND	12	c		
2025	3005881	Dark chocolate bar with almonds with 85% cocoa 35% FAT	+	+	+	+	Salmonella spp	P	+	+	Salmonella spp.	+	P	PA	+	+	Salmonella spp	P	+	+	P	PA	+	+	P	PA	12	c		
2025	3071853	Ferrero rocher 42,7% FAT	+	+	+	+	/	P	+	+	Salmonella spp.	+	P	PA	+	+	Salmonella spp	P	+	+	P	PA	+	+	P	PA	12	c		
2025	3071854	Rocher Suchard 35% FAT	Ø	Ø	Ø	Ø	/	A	+	+	Salmonella spp.	+	P	PD	+	+	Salmonella spp	P	+	+	P	PD	+	+	P	PD	12	c		
2025	3005882	Milk chocolate bar with 45% cocoa 41% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c		
2025	3005883	Dark chocolate bar with 72% cocoa 39% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c		
2025	3005884	Dark chocolate bar with 65% cocoa 34% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c		
2025	3005885	Dark chocolate bar with 52% cocoa 30% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c		
2025	3005886	Dark chocolate bar with 85% cocoa 43% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	/	A	NA	-	-	/	A	/	/	/	/	-	/	A	NA	12	c		
2025	3005887	Milk chocolate bar with 30% cocoa 32% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c		

Short protocol – Protocol 6 – (Extension study performed by Microsept (2025)																																	
COCOA AND CHOCOLATE PRODUCTS (375g test portion size)																																	
Year of analysis	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method: RAPID' <i>Salmonella</i>																		Category	Type					
									BPW 1:10 at 41.5°C - 18h										BPW 1:10 at 41.5°C - 18h- 72h at 5±3°C				RSALM plate storage – 72h at 5±3°C										
									RSALM						ISO 16140 test: RVS				RSALM														
			RVS		MKTTn		Identification	Result	RSALM	Latex test	ISO conf	PCR conf	Result	Agree-ment	RVS		Identification	Result	RSALM	Latex test	Result	Agree-ment	RSALM	Latex test	Result	Agree-ment							
XLD	RSALM	XLD	RSALM	XLD	RSALM																												
2025	3005888	Milk chocolate bar with 39% cocoa 34% FAT	- (EM)	- (EM)	- (EM)	- (EM)	/	A	- (EL)	/	/	/	A	NA	- (EM)	- (EM)	/	A	/	/	/	/	- (EL)	/	A	NA	12	c					
2025	3005889	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c					
2025	3005890	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	- (EM)	- (EM)	- (EM)	- (EM)	/	A	- (EL)	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	- (EL)	/	A	NA	12	c					
2025	3005891	Dark chocolate bar with almonds with 85% cocoa 35% FAT	Ø	Ø	Ø	Ø	/	A	- (EM)	/	/	/	A	NA	- (EM)	- (EM)	/	A	/	/	/	/	- (EM)	/	A	NA	12	c					
2025	3071851	Ferrero rocher 42,7% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c					
2025	3071852	Rocher Suchard 35% FAT	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c					
2025	3308326	Ferrero rocher 42,7% FAT	Ø	Ø	Ø	Ø	/	A	+	(AM)	+	Salmonella spp.	+	P	PD	+	(AM)	+	(AM)	Salmonella spp	P	+	(AM)	/	P	PD	+	(AM)	+	P	PD	12	c
2025	3308327	Rocher Suchard 35% FAT	Ø	Ø	Ø	Ø	/	A	+	(AM)	+	Salmonella spp.	+	P	PD	+	(AM)	+	(AM)	Salmonella spp	P	+	(AM)	/	P	PD	+	(AM)	+	P	PD	12	c
2025	3071855	Orangettes brand 1	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c					
2025	3071856	Orangettes brand 2	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c					
2025	3071857	Orangettes brand 1	+	+	+	+	Salmonella spp	P	Ø	/	/	/	A	ND	Ø	Ø	/	A	Ø	Ø	A	ND	Ø	/	A	ND	12	c					
2025	3071858	Orangettes brand 2	+	+	+	+	Salmonella spp	P	Ø	/	/	/	A	ND	Ø	Ø	/	A	Ø	Ø	A	ND	Ø	/	A	ND	12	c					
2025	3071851	Ferrero rocher chocolate	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c					
2025	3071852	Suchard chocolate	Ø	Ø	Ø	Ø	/	A	Ø	/	/	/	A	NA	Ø	Ø	/	A	/	/	/	/	Ø	/	A	NA	12	c					

Appendix 5 - Relative level of detection: raw results

Double step enrichment protocol

Pasteurized milk (2018) - Protocol 1

Salmonella Typhimurium 4

Anaerobic mesophilic flora: 80 cfu/ml

N°Sample	Level	Inoculation (cfu/25g)	Reference method ISO 6579*					RAPID'Salmonella-General protocol BPW 18h±2h 37°C								
			RVS broth		MKTTn broth		Result	Positive/ Total	RVS for 6h at 41,5°C				RVS for 22h at 41,5°C			
			XLD	ASAP	XLD	ASAP			RAPID' Salmonella	Confirmations	Final result	Result	RAPID' Salmonella	Confirmations	Final result	Result
865	0	0	st	st	st	st	-	0/5	st	/	-	0/5	st	/	-	0/5
866			st	st	st	st	-		st	/	-		st	/	-	
867			st	st	st	st	-		st	/	-		st	/	-	
868			st	st	st	st	-		st	/	-		st	/	-	
869			st	st	st	st	-		st	/	-		st	/	-	
870	1	0.9	+p	+p	+p	+p	+	11/20	+p	+	+	11/20	+p	+	+	11/20
871			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
872			st	st	st	st	-		st	/	-		st	/	-	
873			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
874			st	st	st	st	-		st	/	-		st	/	-	
875			st	st	st	st	-		st	/	-		st	/	-	
876			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
877			st	st	st	st	-		st	/	-		st	/	-	
878			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
879			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
880			st	st	st	st	-		st	/	-		st	/	-	
881			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
882			st	st	st	st	-		st	/	-		st	/	-	
883			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
884			st	st	st	st	-		st	/	-		st	/	-	
885			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
886			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
887			st	st	st	st	-		st	/	-		st	/	-	
888			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
889			st	st	st	st	-		st	/	-		st	/	-	
890	2	2.5	+p	+p	+p	+p	+	2/5	+p	+	+	2/5	+p	+	+	2/5
891			st	st	st	st	-		st	/	-		st	/	-	
892			st	st	st	st	-		st	/	-		st	/	-	
893			+p	+p	+p	+p	+		+p	+	+		+p	+	+	
894			st	st	st	st	-		st	/	-		st	/	-	

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

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26 January 2026

Summary report (Version 0)

RAPID' *Salmonella*

Short protocol

Piémontaise (2017) - Protocol 2
Salmonella Mbandaka Ad914

Aerobic mesophilic flora: 3.0×10^3 CFU/g

N°Sample	Level	Inoculation (CFU/25g)	Reference method ISO 6579*					Positive/ Total	RAPID' Salmonella			
			RVS broth		MKTTn broth		Result		BPW + supplement 16h at 41,5°C			
			XLD	ASAP	XLD	ASAP			Typical colonies	Confirmations	Final result	Positive/ Total
9183	1	0	st	st	st	st	-	0/5	st	/	-	0/5
9184			st	st	-	-	-		st	/	-	
9185			st	st	st	st	-		st	/	-	
9186			-	-	-	-	-		st	/	-	
9187			-	-	st	st	-		st	/	-	
9188			st	st	st	st	-		st	/	-	
9189	2	0.2	st	st	st	st	-	5/20	st	/	-	5/20
9190			+p	+p	+p	+p	+		st	/	-	
9191			+p	+p	+p	+p	+		st	/	-	
9192			st	st	st	st	-		+p	+	+	
9193			+p	+p	+p	+p	+		st	/	-	
9194			-	-	-	-	-		st	/	-	
9195			-	-	st	st	-		st	/	-	
9196			st	st	st	st	-		+p	+	+	
9197			st	st	st	st	-		st	/	-	
9198			st	st	st	st	-		+p	+	+	
9199			st	st	st	st	-		st	/	-	
9200			-	-	-	-	-		st	/	-	
9201			-	-	-	-	-		st	/	-	
9202			+p	+p	+p	+p	+		-	/	-	
9203			st	st	-	-	-		st	/	-	
9204			st	st	-	-	-		st	/	-	
9205			-	st	-	-	-		st	/	-	
9206			+p	+p	+p	+p	+		+p	+	+	
9207			st	st	st	st	-		+p	+	+	
9208			3	0.6	-	-	st		st	-	3/5	
9209	+p	+p			+p	+p	+	+p	+	+		
9210	+p	+p			+p	+p	+	st	/	-		
9211	-	-			st	st	-	+p	+	+		
9212	+p	+p			+p	+p	+	st	/	-		

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

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Summary report (Version 0)

RAPID'Salmonella

Short protocol

Ground beef (2009)-Protocol 2

Aerobic mesophilic flora: $7.4 \times 10^7/\text{g}$ *Salmonella* Infantis 128

N° sample	Level	Inoculation rate	Reference method: ISO 6579*					Alternative method: RAPID [®] <i>Salmonella</i>				
			RVS		MKTTn		Result	Positive/ Total	Confirmation		Result	Positive/ Total
			XLD	CHROMagar Salmonella	XLD	CHROMagar Salmonella			Characteristic colonies	Latex		
254	0	0	-	-	-	-	-	0/6	-	/	-	0/6
255			-	-	-	-	-		/	-		
256			-	-	-	-	-		/	-		
257			-	-	-	-	-		/	-		
258			-	-	-	-	-		/	-		
259			-	-	-	-	-		/	-		
260	1	0.4	+	-	+	-	+	3/6	-	/	-	2/6
261			+	+/-	-	-	+		-	/	-	
262			-	-	-	-	-		+	+	+	
263			-	-	-	-	-		-	/	-	
264			-	-	-	-	-		+	+	+	
265			+	-	+ni	-	+		-	/	-	
266	2	0.9	-	+/- (ox+)	-	-	-	3/6	+	+	+	3 /6
267			+	-	+ni	-	+		-	/	-	
268			-	-	-	-	-		-	/	-	
269			-	-	-	-	-		-	/	-	
270			+	-	+ni	-	+		-	/	-	
271			+	-	+	-	+		+	+	+	
272	3	1.7	-	-	-	-	-	4/6	+	+	+	5/6
273			+	-	+	-	+		+	+	+	
274			+	-	-	-	+		+	+	+	
275			+	-	+	-	+		-	/	-	
276			+	-	+ni	-	+		+	+	+	
277			-	-	-	-	-		+	+	+	
278	4	4.3	+	-	+	-	+	6/6	+	+	+	6/6
279			+	+/-	+ni	-	+		+	+	+	
280			+	-	+	-	+		+	+	+	
281			+	-	-	-	+		+	+	+	
282			+	-	+	-	+		+	+	+	
283			+	-	+	-	+		+	+	+	

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

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RAPID[®] *Salmonella*

Short protocol

Raw milk (2009)-Protocol 2 Aerobic mesophilic flora: $6.8 \times 10^3/\text{ml}$

Salmonella Derby A00E084

N° sample	Level	Inoculation rate	Reference method: ISO 6579*					Alternative method: RAPID'Salmonella				
			RVS		MKTTn		Result	Positive/ Total	Confirmation		Result	Positive/ Total
			XLD	CHROMagar Salmonella	XLD	CHROMagar Salmonella			Characteristic colonies	Latex		
444	0	0	-	-	-	-	-	0/6	-	/	-	0/6
445			-	-	-	-	-		-	/	-	
446			-	-	-	-	-		-	/	-	
447			-	-	-	-	-		-	/	-	
448			-	-	-	-	-		-	/	-	
449			-	-	-	-	-		-	/	-	
450	1	0.2	-	-	-	-	-	1/6	-	/	-	1/6
451			-	-	-	-	-		+	+	+	
452			+	+	+	+	+		-	/	-	
453			-	-	-	-	-		-	/	-	
454			-	-	-	-	-		-	/	-	
455			-	-	-	-	-		-	/	-	
456	2	0.4	+	+	+	+	+	2/6	-	/	-	1/6
457			-	-	-	-	-		+	+	+	
458			-	-	-	-	-		-	/	-	
459			-	-	-	-	-		-	/	-	
460			-	-	-	-	-		-	/	-	
461			+	+	+	+	+		-	/	-	
462	3	0.8	-	-	-	-	-	2/6	+	+	+	5/6
463			+	+	+	+	+		-	/	-	
464			-	-	-	-	-		+	+	+	
465			-	-	-	-	-		+	+	+	
466			-	-	-	-	-		+	+	+	
467			+	+	+	+	+		+	+	+	
468	4	2.1	+	+	+	+	+	5/6	+	+	+	6/6
469			+	+	+	+	+		+	+	+	
470			+	+	+	+	+		+	+	+	
471			-	+/- (Serratia)	-	-	-		+	+	+	
472			+	+	+	+	+		+	+	+	
473			+	+	+	+	+		+	+	+	

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

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Summary report (Version 0)

RAPID'Salmonella

Short protocol

Liquid egg product (2009)-Protocol 2

Aerobic mesophilic flora: $1.8 \times 10^2/\text{g}$ *Salmonella* Enteritidis 657

Salmonella Enteritidis 657												
Sample n°	Level	Inoculation rate	Reference method: ISO 6579*						Alternative method: RAPID®Salmonella			
			RVS		MKTTn		Result	Positive/ Total	Confirmation		Result	Positive/ Total
			XLD	CHROMagar Salmonella	XLD	CHROMagar Salmonella			Characteristic colonies	Latex		
531	0	0	-	-	-	-	-	0/6	-	/	-	0/6
532			-	-	-	-	-		-	/	-	
533			-	-	-	-	-		-	/	-	
534			-	-	-	-	-		-	/	-	
535			-	-	-	-	-		-	/	-	
536			-	-	-	-	-		-	/	-	
537	1	0.4	-	-	-	-	-	2/6	+	+	+	2/6
538			+	+	+	+	+		-	/	-	
539			-	-	-	-	-		-	/	-	
540			+	+	+	+	+		-	/	-	
541			-	-	-	-	-		-	/	-	
542			-	-	-	-	-		+	+	+	
543	2	0.7	+	+	+	+	+	3/6	+	+	+	5/6
544			-	-	-	-	-		+	+	+	
545			-	-	-	-	-		+	+	+	
546			+	+	+	+	+		+	+	+	
547			-	-	-	-	-		+	+	+	
548			+	+	+	+	+		-	/	-	
549	3	1.4	+	+	+	+	+	6/6	-	/	-	3/6
550			+	+	+	+	+		-	/	-	
551			+	+	+	+	+		+	+	+	
552			+	+	+	+	+		-	/	-	
553			+	+	+	+	+		+	+	+	
554			+	+	+	+	+		+	+	+	
555	4	3.6	+	+	+	+	+	6/6	+	+	+	6/6
556			+	+	+	+	+		+	+	+	
557			+	+	+	+	+		+	+	+	
558			+	+	+	+	+		+	+	+	
559			+	+	+	+	+		+	+	+	
560			+	+	+	+	+		+	+	+	

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

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26 January 2026

Summary report (Version 0)

RAPID[®] Salmonella

Short protocol

Haddock fillet (2009)-Protocol 2

Aerobic mesophilic flora: $3.1 \times 10^6/\text{g}$

Salmonella Saintpaul F31

Sample n°	Level	Inoculation rate	Reference method: ISO 6579*					Alternative method: RAPID [®] Salmonella			
			RVS		MKTTn		Result	Confirmation		Result	Positive/ Total
			XLD	CHROMagar Salmonella	XLD	CHROMagar Salmonella		Characteristic colonies	Latex		
413	0	0	-	-	-	-	-	-	/	-	0/6
414			-	-	-	-	-	-	/	-	
415			-	-	-	-	-	-	/	-	
416			-	-	-	-	-	-	/	-	
417			-	-	-	-	-	-	/	-	
418			-	-	-	-	-	-	/	-	
419	1	0.3	-	-	-	-	-	-	/	-	1/6
420			-	-	-	-	-	+	+	+	
421			-	-	-	-	-	-	/	-	
422			+	+	+	+	+	-	/	-	
423			-	-	-	-	-	-	/	-	
424			-	-	-	-	-	-	/	-	
425	2	0.7	-	-	-	-	-	+	+	+	3/6
426			+	+	+	+	+	+	+	+	
427			+	+	+	+	+	+	+	+	
428			+	+	+	+	+	-	/	-	
429			-	-	-	-	-	-	/	-	
430			-	-	-	-	-	-	/	-	
431	3	1.3	+	+	+	+	+	+	+	+	6/6
432			-	-	-	-	-	+	+	+	
433			-	-	-	-	-	+	+	+	
434			+	+	+	+	+	+	+	+	
435			+	+	+	+	+	+	+	+	
436			+	+	+	+	+	+	+	+	
437	4	3.4	+	+	+	+	+	+	+	+	6/6
438			+	+	+	+	+	+	+	+	
439			+	+	+	+	+	+	+	+	
440			+	+	+	+	+	+	+	+	
441			+	+	+	+	+	+	+	+	
442			+	+	+	+	+	+	+	+	

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

ADRIA

147/201

26 January 2026

Summary report (Version 0)

RAPID[®] Salmonella

Short protocol

Dog pellets (2009)-Protocol 2

Aerobic mesophilic flora: $8.5 \times 10^3/\text{g}$

Salmonella Agona A00V038

Sample n°	Level	Inoculation rate	Reference method: ISO 6579*						Alternative method: RAPID [®] Salmonella			
			RVS		MKTTn		Result	Positive/ Total	Confirmation		Result	Positive/ Total
			XLD	CHROMagar Salmonella	XLD	CHROMagar Salmonella			Characteristic colonies	Latex		
474	0	0	-	-	-	-	-	0/6	-	/	-	0/6
475			-	-	-	-	-		-	/	-	
476			-	-	-	-	-		-	/	-	
477			-	-	-	-	-		-	/	-	
478			-	+/-1col(Ox+)	-	-	-		-	/	-	
479			-	-	-	-	-		-	/	-	
480	1	0.3	-	-	-	-	-	2/6	-	/	-	1/6
481			-	-	-	-	-		-	/	-	
482			-	-	-	-	-		-	/	-	
483			-	-	-	-	-		+	+	+	
484			+	+	+	+	+		-	/	-	
485			+	+	+	-	+		-	/	-	
486	2	0.6	-	-	-	-	-	3/6	-	/	-	1/6
487			-	-	-	-	-		-	/	-	
488			+	+	+	+	+		-	/	-	
489			+	+	+	+	+		+	+	+	
490			+	+	+	+	+		-	/	-	
491			-	-	-	-	-		-	/	-	
492	3	1.1	+	-	+	-	+	4/6	+	+	+	4/6
493			-	-	-	-	-		-	/	-	
494			+	+	+	+	+		+	+	+	
495			-	-	-	-	-		+	+	+	
496			+	+1-2col	+	-	+		+	+	+	
497			+	+	+	+	+		-	/	-	
498	4	2.9	+	+	+	+	+	6/6	+	+	+	5/6
499			+	+	+	+	+		+	+	+	
500			+	+1col	+	+	+		+	+	+	
501			+	+	+	+	+		+	+	+	
502			+	+	+	+	+		-	/	-	
503			+	+	+	+	+		+	+	+	

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

ADRIA

148/201

26 January 2026

Summary report (Version 0)

RAPID'Salmonella

Short protocol

Process water (2010)-Protocol 2
Salmonella Typhimurium Ad1070

Aerobic mesophilic flora: $4.7 \times 10^5/g$

N° sample	Level	Inoculation rate	Reference method: ISO 6579♦						Alternative method : RAPID'Salmonella II				
			RVS			MKTTn		Result	Positive/ Total	Confirmation		Result	Positive/ Total
			XLD	CHROMagar Salmonella	XLD	CHROMagar Salmonella	Characteristic colonies			Latex			
649	0	0	-	-	-	-	-	0/6	-	/	-	0/6	
650			-	-	-	-	-		-	/	-		
651			-	-	-	-	-		-	/	-		
652			-	-	-	-	-		-	/	-		
653			-	-	-	-	-		-	/	-		
654			-	-	-	-	-		-	/	-		
655	1	0.4	-	-	-	-	-	1/6	-	/	-	2/6	
656			-	-	-	-	-		-	/	-		
657			+	-	+	+	+		+	+	+		
658			-	-	-	-	-		-	/	-		
659			-	-	-	-	-		+	+	+		
660			-	-	-	-	-		-	/	-		
661	2	0.8	-	-	-	-	-	2/6	+	+	+	4/6	
662			+	+	+	+	+		-	/	-		
663			+	+	+	+	+		+	+	+		
664			-	-	-	-	-		-	/	-		
665			-	-	-	-	-		+	+	+		
666			-	-	-	-	-		+	+	+		
667	3	1.6	+	+	+	+	+	5/6	+	+	+	2/6	
668			+	+	+	+	+		-	/	-		
669			+	+	+	+	+		-	/	-		
670			+	+	+	+	+		+	+	+		
671			+	+	+	+	+		-	/	-		
672			-	-	-	-	-		-	/	-		
673	4	4.1	+	+	+	+	+	6/6	+	+	+	6/6	
674			+	+	+	+	+		+	+	+		
675			+	+	+	+	+		+	+	+		
676			+	+	+	+	+		+	+	+		
677			+	+	+	+	+		+	+	+		
678			+	+	+	+	+		+	+	+		

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

Short protocol

Infant formula milk powder with probiotics 375g (2015)-Protocol 3

Aerobic mesophilic flora: 1.4×10^6 CFU/g

Strain : *Salmonella* Anatum Ad298

N° sample	Level	Contamination level- MPN determination (cfu/sample)	Reference method: ISO 6579 method*					Number positive samples/ Total	Alternative method: RAPID® <i>Salmonella</i>			Number positive samples/ Total
			RVS broth		MKTTn broth		Final result		Typical colonies	Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP						
3133	0	/	st	st	st	st	-	0/5	st	/	-	0/5
3134			st	st	st	st	-		st	/	-	
3135			st	st	st	st	-		st	/	-	
3136			st	st	st	st	-		st	/	-	
3137			st	st	st	st	-		st	/	-	
3099	Low	1.4	+p	+p	+p	+p	+	15/20	+p	+	+	14/20
3100			+p	+p	+p	+p	+		+p	+	+	
3101			+p	+p	+p	+p	+		+p	+	+	
3102			st	st	st	st	-		st	/	-	
3103			+p	+p	+p	+p	+		+p	+	+	
3104			+p	+p	+p	+p	+		+p	+	+	
3105			+p	+p	+p	+p	+		+p	+	+	
3106			st	st	st	st	-		st	/	-	
3107			+p	+p	+p	+p	+		+p	+	+	
3108			+p	+p	+p	+p	+		+p	+	+	
3109			st	st	st	st	-		st	/	-	
3110			+p	+p	+p	+p	+		st	/	-	
3111			+p	+p	+p	+p	+		+p	+	+	
3112			+p	+p	+p	+p	+		+p	+	+	
3113			st	st	st	st	-		st	/	-	
3114			+p	+p	+p	+p	+		+p	+	+	
3115			+p	+p	+p	+p	+		+p	+	+	
3116			+p	+p	+p	+p	+		+p	+	+	
3117			st	st	st	st	-		st	/	-	
3118			+p	+p	+p	+p	+		+p	+	+	
3128	High	5.0	+p	+p	+p	+p	+	5/5	+p	+	+	5/5
3129			+p	+p	+p	+p	+		+p	+	+	
3130			+p	+p	+p	+p	+		+p	+	+	
3131			+p	+p	+p	+p	+		+p	+	+	
3132			+p	+p	+p	+p	+		+p	+	+	

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

ADRIA

150/201

26 January 2026

Summary report (Version 0)

RAPID'*Salmonella*

Short protocol

Matrix: Infant formula with probiotics-Protocol 4

Strain: S. Cerro Ad2707

Aerobic mesophilic flora: $2,1.10^2$ CFU/gLactic flora: 1.8×10^6 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦					Number positive samples/Total	Alternative method: RAPID'Salmonella Pre-warmed BPW + PIF supplement (375 g dilution 1/4) 18 h at 37°C			Number positive samples/Total
			RVS broth		MKTTn broth		Final result		RAPID'Salmonella	Confirmation	Final result	
			XLD	RAPID' Salmonella	XLD	RAPID' Salmonella						
2255	0	/	st	st	st	st	-	0/5	st	-	-	0/5
2256			st	st	st	st	-		st	-	-	
2257			st	st	st	st	-		st	-	-	
2258			st	st	st	st	-		st	-	-	
2259			st	st	st	st	-		st	-	-	
2351	1	1.2	st	st	st	st	-	13/20	+p	+	+	19/20
2352			st	st	st	st	-		+p	+	+	
2353			st	st	st	st	-		+p	+	+	
2354			+p	+p	+p	+p	+		+p	+	+	
2355			+p	+p	+p	+p	+		+p	+	+	
2356			+p	+p	+p	+p	+		+p	+	+	
2357			+p	+p	+p	+p	+		+p	+	+	
2358			+p	+p	+p	+p	+		st	-	-	
2359			st	st	st	st	-		+p	+	+	
2360			st	st	st	st	-		+p	+	+	
2361			+p	+p	+p	+p	+		+p	+	+	
2362			+p	+p	+p	+p	+		+p	+	+	
2363			st	st	st	st	-		+p	+	+	
2364			st	st	st	st	-		+p	+	+	
2365			+p	+p	+p	+p	+		+p	+	+	
2366			+p	+p	+p	+p	+		+p	+	+	
2367			+p	+p	+p	+p	+		+p	+	+	
2368			+p	+p	+p	+p	+		+p	+	+	
2369			+p	+p	+p	+p	+		+p	+	+	
2370			+p	+p	+p	+p	+		+p	+	+	
2260	2	3.0	+p	+p	+p	+p	+	5/5	+p	+	+	5/5
2261			+p	+p	+p	+p	+		+p	+	+	
2262			+p	+p	+p	+p	+		+p	+	+	
2263			+p	+p	+p	+p	+		+p	+	+	
2264			+p	+p	+p	+p	+		+p	+	+	

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

ADRIA

151/201

26 January 2026

Summary report (Version 0)

RAPID'Salmonella

Short protocol-Protocol 5

Matrix : Dry kibbles (375g)
Strain : *Salmonella* Derby Ad1878

Aerobic mesophilic flora : 40 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method : ISO 6579-1*					Number positive samples/Total	Alternative method: RAPID'Salmonella Pre-warmed BPW 18h 37°C			Number positive samples/Total
			RVS broth		MKTTn broth		Final result		RAPID'Salmonella		Final result	
			XLD	RAPID' Salmonella	XLD	RAPID' Salmonella			Reading	Confirmation		
3233	0	/	st	st	st	st	-	0/5	st	/	-	0/5
3234			st	st	st	st	-		st	/	-	
3235			st	st	st	st	-		st	/	-	
3236			st	st	st	st	-		st	/	-	
3237			st	st	st	st	-		st	/	-	
3238	1	0.4	+p	+p	+p	+p	+	10/20	st	/	-	10/20
3239			+p	+p	+p	+p	+		+p	+	+	
3240			st	st	st	st	-		+p	+	+	
3241			st	st	st	st	-		st	/	-	
3242			st	st	st	st	-		st	/	-	
3243			st	st	st	st	-		+p	+	+	
3244			st	st	st	st	-		+p	+	+	
3245			st	st	st	st	-		st	/	-	
3246			+p	+p	+M	+p	+		st	/	-	
3247			st	st	st	st	-		st	/	-	
3248			st	st	st	st	-		+p	+	+	
3249			+p	+p	+M	+p	+		+p	+	+	
3250			+p	+p	+p	+p	+		+p	+	+	
3251			+p	+p	+p	+p	+		st	/	-	
3252			+p	+p	+p	+p	+		st	/	-	
3253			+p	+p	+p	+p	+		st	/	-	
3254			+p	+p	+p	+p	+		st	/	-	
3255			st	st	-	-	-		+p	+	+	
3256			st	st	st	st	-		+p	+	+	
3257			+p	+p	+p	+p	+		+p	+	+	
3258	2	5.1	+p	+p	+p	+p	+	5/5	+p	+	+	5/5
3259			+p	+p	+p	+p	+		+p	+	+	
3260			+p	+p	+p	+p	+		+p	+	+	
3261			+p	+p	+p	+p	+		+p	+	+	
3262			+p	+p	+p	+p	+		+p	+	+	

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

Short protocol-Protocol 6 – Performed by Microsept

N°	Sample	Strain	Stress	Mesured stress	Inoculation level CFU/sample	Reference method ISO 6579* and 6887 requirements						Alternative method: RAPID' Salmonella				
						RVS		MKTTn		Identification	Result	BPW 1:10 at 41.5°C - 18h				
						XLD	RSALM	XLD	RSALM			RSALM	Latex test	Result	PCR conf	Result
3055066	Cocoa powder	/	6 min 50°C	0.55	0.0	Ø	Ø	Ø	Ø	/	A	Ø	/	A	/	A
3055067						Ø	Ø	Ø	Ø	/	A	-(EM)	/	A	/	A
3055068						Ø	Ø	Ø	Ø	/	A	Ø	/	A	/	A
3055069						Ø	Ø	Ø	Ø	/	A	-(EM)	/	A	/	A
3055070						Ø	Ø	Ø	Ø	/	A	Ø	/	A	/	A
3055071		JAW805	6 min 50°C	0.55	0.8	+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	-(EL)	/	A	/	A
3055072						+(BH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	Ø	/	A	/	A
3055073						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AH)	+	P	+18,55	P
3055074						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	Ø	/	A	/	A
3055075						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(CH)	+	P	+18,27	P
3055076						+(AH)	+(BH)	+(AH)	+(AH)	Salmonella spp	P	Ø	/	A	/	A
3055077						-(EH)	-(EM)	-(EM)	-(EM)	/	A	Ø	/	A	/	A
3055078						Ø	Ø	Ø	Ø	/	A	Ø	/	A	/	A
3055079						+(AH)	+(BM)	+(AM)	+(AH)	Salmonella spp	P	+(AH)	+	P	+18,72	P
3055080						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(BH)	+	P	+16,91	P
3055081						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AH)	+	P	+19,19	P
3055082						Ø	Ø	Ø	Ø	/	A	+(BM)	+	P	+17,45	P
3055083						Ø	Ø	Ø	Ø	/	A	+(BH)	+	P	+19,49	P
3055084						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AM)	+	P	+17,27	P
3055085						Ø	Ø	Ø	Ø	/	A	+(DM)	+	P	+22,04	P
3055086						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AH)	+	P	+18,22	P
3055087						Ø	Ø	Ø	Ø	/	A	+(AH)	+	P	+18,66	P
3055088						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AH)	+	P	+18,98	P
3055089						Ø	Ø	Ø	Ø	/	A	Ø	/	A	/	A
3055090						Ø	Ø	Ø	Ø	/	A	+(AH)	+	P	+18,21	P
3055091		JAW805	6 min 50°C	0.55	3.2	+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AH)	+	P	+19,38	P
3055092						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AM)	+	P	+17,51	P
3055093						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AM)	+	P	+17,69	P
3055094						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AH)	+	P	+18,45	P
3055095						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	+(AH)	+	P	+17,59	P

**Appendix 6 – Inclusivity and exclusivity - Double Enrichment Protocol:
Raw data (Initial validation study, 2005)**

INCLUSIVITY (2005)					
No	Strain	Reference	Origin	RAPID [®] <i>Salmonella</i>	OMNI-OONPG
1.	<i>Salmonella arizonae</i>	CIP 5523	/	+	+
2.	<i>Salmonella bovis morbificans</i>	Adria 132	Uncooked side bacon	+ (Colonies with a 0.5 mm diameter)	+
3.	<i>Salmonella bovis morbificans</i>	Adria 6629	Chipolata sausages	+	+
4.	<i>Salmonella Brandenburg</i>	Adria 499	Toulouse sausages	+	+
5.	<i>Salmonella branderup</i>	Adria 111	Pork MSM	+	+
6.	<i>Salmonella bredeney</i>	Adria 141	Caul casing	+	+
7.	<i>Salmonella bredeney</i>	Adria 464	Pork head pâté	+	+
8.	<i>Salmonella derby</i>	Adria 374	Chipolata sausages	+	+
9.	<i>Salmonella enteritidis</i>	Adria 5	Unpasteurised raw egg products	+	+
10.	<i>Salmonella enteritidis</i>	Adria 465	Raw Eggs	+	+
11.	<i>Salmonella enteritidis</i>	Adria Adria 657	Raw Eggs	+	+
12.	<i>Salmonella enteritidis</i>	Adria 2532	Cooked ham	+	+
13.	<i>Salmonella enteritidis</i>	Adria 10	Egg white powder	+	+
14.	<i>Salmonella gallinarum</i>	1	Poultry	+ (small magenta colonies)	+
15.	<i>Salmonella gallinarum</i>	2	Poultry	+ (small magenta colonies)	+
16.	<i>Salmonella hadar</i>	Adria 35	Poultry	+	+
17.	<i>Salmonella hadar</i>	Adria 24871	Chicken breast	+	+
18.	<i>Salmonella heidelberg</i>	Adria 36	Food product	+	+
19.	<i>Salmonella heidelberg</i>	Adria 285	Stuffed tomatoes	+	+
20.	<i>Salmonella heidelberg</i>	Adria 24876	Chicken breast	+	+
21.	<i>Salmonella Indiana</i>	Adria 2	Fish meal	+	+
22.	<i>Salmonella infantis</i>	Adria 14	Raw Eggs	+ (Colonies with a 0.5 mm diameter)	+
23.	<i>Salmonella infantis</i>	Adria 132	Unpasteurised milk	+	+
24.	<i>Salmonella infantis</i>	128	Minced steak	+	+
25.	<i>Salmonella kottbus</i>	1	Poultry	+ (small magenta colonies)	+
27.	<i>Salmonella london</i>	Adria 326	Cooked shoulder roast	+	+
28.	<i>Salmonella mbandaka</i>	Adria 81	Raw Eggs	+	+
29.	<i>Salmonella newport</i>	Adria 540	Toulouse sausages	+	+
30.	<i>Salmonella newport</i>	Adria 586	Beef Carcass	+	+
31.	<i>Salmonella panama</i>	Adria 8	Minced steak	+	+
32.	<i>Salmonella panama</i>	Adria 882	Chipolata sausages with herbs	+	+
33.	<i>Salmonella paratyphi A</i>	ATCC 9150	/	-	+
34.	<i>Salmonella paratyphi A</i>	ATCC 11511	/	+	+
35.	<i>Salmonella paratyphi A</i>	CIP 5541	/	+	+
36.	<i>Salmonella paratyphi B</i>	Ad 301	Human	+	+
37.	<i>Salmonella paratyphi C</i>	ATCC 13428	/	+	+
38.	<i>Salmonella St Paul</i>	Adria 631	Poultry	+	+
39.	<i>Salmonella typhi</i>	Ad 302	Human	+ Small transparent colonies with magenta tone	+

INCLUSIVITY (2005)						
No	Strain	Reference	Origin	RAPID' <i>Salmonella</i>	OMNI-O	ONPG
40.	<i>Salmonella typhimurium</i>	Adria 167	Food product	+	+	-
41.	<i>Salmonella typhimurium</i>	Adria 193	Chipolata sausages	+	+	-
42.	<i>Salmonella typhimurium</i>	Adria 206	Pasteurised raw eggs	+	+	-
43.	<i>Salmonella typhimurium</i>	Adria 305	Paella	+	+	-
44.	<i>Salmonella typhimurium</i>	Adria 528	Brine	+	+	-
45.	<i>Salmonella typhimurium</i>	Adria 633	Raw pâté	+	+	-
46.	<i>Salmonella typhimurium</i>	Adria 702	Dried sausage	+	+	-
47.	<i>Salmonella typhimurium</i>	adr Adria ia 987	Chipolata sausages	+	+	-
48.	<i>Salmonella typhimurium</i>	Adria 4874	Farmhouse pâté	+	+	-
49.	<i>Salmonella typhimurium</i>	Adria 13	Pasteurised raw eggs	+	+	-
50.	<i>Salmonella virchow</i>	F276	Curry	+	+	-
51.	<i>Salmonella virchow</i>	CIP 105355	/	+	+	-
52.	<i>Salmonella worthington</i>	Adria 3506	Pâté terrine	+	+	-

EXCLUSIVITY (2005)				
No	Strain	Reference	Origin	RAPID'Salmonella
1.	<i>Citrobacter diversus</i>	Adria 140	Unpasteurised milk	No growth
2.	<i>Citrobacter koseri</i>	CIP 8294T (ATCC 27156)	/	No growth
3.	<i>Citrobacter freundii</i>	Adria 23	Toulouse sausages	White
4.	<i>Citrobacter freundii</i>	Adria 59	Food product	White
5.	<i>Citrobacter freundii</i>	Adria 175	Duck MSM	White
6.	<i>Escherichia coli</i>	Adria 132	Sausages	White
7.	<i>Escherichia coli</i>	Adria 6	Sausages	White
8.	<i>Escherichia coli</i>	Adria 19	Grated carrot	White
9.	<i>Escherichia coli</i>	CIP 54117	/	White
10.	<i>Enterobacter aerogenes</i>	6086T (ATCC 13048)	/	Blue green
11.	<i>Enterobacter agglomerans</i>	Adria 11	Cheese	White
12.	<i>Enterobacter cloacae</i>	Adria 10	Unpasteurised milk	Turquoise
13.	<i>Enterobacter cloacae</i>	Adria 128	Minced steak	Turquoise
14.	<i>Enterobacter sakazakii</i>	Adria 95	Fromage frais	Violet 0.5 mm / OMNI-O -
15.	<i>Enterobacter sakazakii</i>	Adria D7	Poultry	Turquoise
16.	<i>Hafnia alvei</i>	adria 167	Sausages	Very pale purplish blue
17.	<i>Hafnia alvei</i>	Adria 168	Duck MSM	White
18.	<i>Klebsiella oxytoca</i>	Adria 57	Food product	Turquoise
19.	<i>Klebsiella oxytoca</i>	Adria 42	Food product	Turquoise
20.	<i>Klebsiella pneumoniae</i>	CIP 8291T (ATCC 13883)	/	Turquoise
21.	<i>Klebsiella pneumoniae</i>	Adria 28	Food product	White
22.	<i>Proteus mirabilis</i>	Adria 54	Poultry MSM	White
23.	<i>Proteus mirabilis</i>	Adria 55	Food product	White
24.	<i>Proteus vulgaris</i>	Adria 56	Food product	Blue green
25.	<i>Serratia liquefaciens</i>	Adria 8	Egg product	Blue green
26.	<i>Serratia proteomaculans</i>	A00C056	Ham	Turquoise
27.	<i>Shigella sonnei</i>	CIP 51.1	/	White
28.	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	White
29.	<i>Yersinia enterocolitica</i>	Adria 32	Bacon pieces	Turquoise
30.	<i>Yersinia enterocolitica</i>	CIP 8027T (ATCC 9610)	/	Turquoise

No	Strain	Reference	Origin	OMNI-O	ONPG
1.	<i>Escherichia hermanii</i>	Adria 395	Meat products	+	+
2.	<i>Escherichia hermanii</i>	Adria 457	Spinach	+	+
3.	<i>Escherichia hermanii</i>	Adria 458	Egg whites	+	+
4.	<i>Escherichia hermanii</i>	Adria 459	French custard	-	+
5.	<i>Escherichia hermanii</i>	Adria 460	Confectioner's custard	+	+
6.	<i>Escherichia hermanii</i>	Adria 461	French custard	-	+
7.	<i>Escherichia hermanii</i>	Adria 462	Unpasteurised milk	+	+
8.	<i>Escherichia hermanii</i>	Adria 463	Unpasteurised milk	+	+
9.	<i>Escherichia hermanii</i>	Adria 464	Unpasteurised milk	+	+
10.	<i>Escherichia hermanii</i>	Esc 14	/	+	+
11.	<i>Escherichia hermanii</i>	Esc 15	/	-	+
12.	<i>Escherichia hermanii</i>	Esc 75	/	-	+

**Appendix 7 – Inclusivity and exclusivity - Short protocol: Raw data
(Extension study, 2009)**

INCLUSIVITY (2009)							
No.	Strain			Origin	Inoculation Level cfu/225ml BPW	RAPID' <i>Salmonella</i>	
						Suspected Colonies	<i>Salmonella</i> latex test
1.	<i>Salmonella</i>	Agona	A00V038	Pig feed	31	+	+
2.	<i>Salmonella</i>	Anatum	Ad298	Milk powder	29	+	+
3.	<i>Salmonella</i>	arizonae	Ad450	Ewe's milk	35	+	-
4.	<i>Salmonella</i>	Bardo	Adria 569	Uncooked sausage meat	39	+	+
5.	<i>Salmonella</i>	Blockley	Ad923	Poultry Environment	21	+	+
6.	<i>Salmonella</i>	Bongori	Ad599	Turkey breeding	44	+ pale	-
7.	<i>Salmonella</i>	Bovismorficans	Adria 132	Smoked raw pork belly	27	+	+
8.	<i>Salmonella</i>	Braenderup	Adria 111	Pork MSM	23	+	+
9.	<i>Salmonella</i>	Bredeney	Adria 396	Minced steak	36	+	+
10.	<i>Salmonella</i>	Cerro	Ad689	Dehydrated poultry proteins	49	+	-
11.	<i>Salmonella</i>	Derby	Adria 18	Uncooked merguez sausage meat	44	+	+
12.	<i>Salmonella</i>	diarizonae	Ad595	Cheese	54	+	+weak
13.	<i>Salmonella</i>	Dublin	Ad 529	Beef shank	30	+ pale	+
14.	<i>Salmonella</i>	Enteritidis	Adria 657	Raw Eggs	43	+	+
15.	<i>Salmonella</i>	Gallinarum	Ad 300	Poultry Environment	8/300	-/-	
16.	<i>Salmonella</i>	Gallinarum	1	Poultry Environment	40	+	+
17.	<i>Salmonella</i>	Gallinarum	2	Poultry Environment	35	+	+
18.	<i>Salmonella</i>	Hadar	24871	Chicken breast	41	+	+
19.	<i>Salmonella</i>	Havana	Ad930	Poultry Environment	33	+	+
20.	<i>Salmonella</i>	Heidelberg	A00E005	Dairy dust	37	+	+
21.	<i>Salmonella</i>	houstenae	Ad 596	Dairy products	41	+	-
22.	<i>Salmonella</i>	Indiana	Adria 2	Fish meal	33	+	+
23.	<i>Salmonella</i>	indica	Ad 600	Environment	10	+	+weak
24.	<i>Salmonella</i>	Infantis	F401B	Cheese	33	+	+
25.	<i>Salmonella</i>	Kedougou	Ad 929	Bovine Environment	41	+	+
26.	<i>Salmonella</i>	Kottbus	Adria 1	Poultry Environment	54	+	+
27.	<i>Salmonella</i>	Lagos	Adria 173	Chipolata sausages	60	+	+weak
28.	<i>Salmonella</i>	Lille	Adria 37	Feed Products	36	+	+
29.	<i>Salmonella</i>	Livingstone	Adria F104	Animal Feed	40	+	+
30.	<i>Salmonella</i>	London	Adria 326	Pork shoulder roast	60	+	+
31.	<i>Salmonella</i>	Manhattan	Adria900	Dairy dust	49	+	+
32.	<i>Salmonella</i>	Mbandaka	Adria 81	Raw eggs	48	+	+
33.	<i>Salmonella</i>	Montevideo	Ad912	Unpasteurised milk	48	+	+
34.	<i>Salmonella</i>	Give	Adria 436	Minced steak	47	+	+
35.	<i>Salmonella</i>	Napoli	Ad928	Bovine Clinic	55	+	+
36.	<i>Salmonella</i>	Newport	Adria 586	Beef Carcass	33	+	+
37.	<i>Salmonella</i>	Panama	Adria 195	Minced steak	49	+	+
38.	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	19	- (+ after culture in BHI)	+

INCLUSIVITY (2009)							
No.	Strain			Origin	Inoculation Level cfu/225ml BPW	RAPID' <i>Salmonella</i>	
						Suspected Colonies	<i>Salmonella</i> latex test
39.	<i>Salmonella</i>	Paratyphi B	Ad301	Clinic	53	Small colonies with a transparent border and green centre	+
40.	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	51	- (+ after culture in BHI)	+
41.	<i>Salmonella</i>	Regent	Adria 328	Duck	29	+	+weak
42.	<i>Salmonella</i>	Rissen	Adria 39	Feed	22	+	+
43.	<i>Salmonella</i>	Saintpaul	Adria F31	Sardine Fillets	52	+	+
44.	<i>Salmonella</i>	<i>salamae</i>	Ad593	Cereals	62	+	-
45.	<i>Salmonella</i>	Senftenberg	Ad355	Seafood Cocktail	50	+	+
46.	<i>Salmonella</i>	Sternschanze	Ad500	/	45	+	+weak
47.	<i>Salmonella</i>	Tennessee	A00E006	Dairy dust	53	+	+
48.	<i>Salmonella</i>	Thompson	AER301	Poultry	46	+	+
49.	<i>Salmonella</i>	Typhi	Ad302	Clinic	43	+	+
50.	<i>Salmonella</i>	Typhimurium	A00C060	Minced steak	51	+	+
51.	<i>Salmonella</i>	Veneziana	Adria 233	Food Products	37	+	-
52.	<i>Salmonella</i>	Virchow	Adria F276	Curry	39	+	+
53.	<i>Salmonella</i>	Worthington	Adria 3506	Chef's terrine	36	+	+

EXCLUSIVITY (2009)						
No.	Strain		Origin	Inoculation Level cfu/ml BPW	RAPID' <i>Salmonella</i>	
					Colony Aspect	<i>Salmonella</i> latex test
1.	<i>Aeromonas hydrophila</i>	CIP 5750	/	1,2.10 ⁵	Does not grow on EPT at 41.5°C(*)	/
2.	<i>Citrobacter braaki</i>	Ad833	Beef neck bones	7,6.10 ⁴	-	/
3.	<i>Citrobacter diversus</i>	Adria 140	Unpasteurised milk	2,1.10 ⁵	+ magenta(pale)	-
4.	<i>Citrobacter freundii</i>	Adria 23	Toulouse sausages	2,1.10 ⁵	beige	/
5.	<i>Citrobacter hormaechei</i>	Ad 834	Food products	2,5.10 ⁵	-	/
6.	<i>Citrobacter koseri</i>	CIP 8294T (ATCC 27156)	/	2,1.10 ⁵	Small green areas	/
7.	<i>Enterobacter aerogenes</i>	CIP 6086T (ATCC 13048)	Food products	3,3.10 ⁵	turquoise	/
8.	<i>Enterobacter agglomerans</i>	Adria 11	Cheese	2,0.10 ⁵	beige, weak growth	/
9.	<i>Enterobacter cloacae</i>	Adria 10	Unpasteurised milk	8,0.10 ⁴		/
10.	<i>Enterobacter kobei</i>	Ad 342	Ham	1,9.10 ⁵	Small turquoise colonies	/
11.	<i>Enterobacter sakazakii</i>	Adria 95	Fromage frais	1,8.10 ⁵	violet	/
12.	<i>Escherichia coli</i>	Adria 2B	Sausages	2,9.10 ⁵	beige	/
13.	<i>Escherichia hermanii</i>	Ad 457	Spinach	1,1.10 ⁵	magenta	-
14.	<i>Escherichia hermanii</i>	395	Meat products	1,8.10 ⁵	beige	/
16.	<i>Escherichia hermanii</i>	Adria 458	Egg whites	1,3.10 ⁵	magenta	-
17.	<i>Escherichia hermanii</i>	Adria 459	French custard	1,0.10 ⁵	magenta	-
18.	<i>Escherichia hermanii</i>	Adria 460	Confectioner's custard	1,6.10 ⁵	+ magenta(pale)	-
19.	<i>Escherichia hermanii</i>	Adria 461	French custard	1,1.10 ⁵	+ magenta(pale)	-
20.	<i>Escherichia hermanii</i>	Adria 462	Unpasteurised milk	9,9.10 ⁴	+ magenta(pale)	-
21.	<i>Escherichia hermanii</i>	Adria 463	Unpasteurised milk	7,4.10 ⁴	+ magenta(pale)	-
22.	<i>Escherichia hermanii</i>	Adria 464	Unpasteurised milk	9,6.10 ⁴	+ magenta(pale)	-
23.	<i>Escherichia hermanii</i>	Esc 14	IPL	1,1.10 ⁵	+ magenta(pale)	-
24.	<i>Escherichia hermanii</i>	Esc 15	IPL	9,4.10 ⁴	+ magenta(pale)	-
25.	<i>Escherichia hermanii</i>	Esc 75	IPL	8,8.10 ⁴	+ magenta(pale)	-
26.	<i>Morganella morganii</i>	CIP A236	/	1,7.10 ⁵	beige	/
27.	<i>Escherichia vulneris</i>	Adria 127	Unpasteurised milk	1,7.10 ⁵	beige	/
28.	<i>Hafnia alvei</i>	Adria 167	Sasauge	3,0.10 ⁵	beige microcolonies	/
29.	<i>Klebsiella oxytoca</i>	Adria 57	Food products	2,3.10 ⁵	turquoise	/
30.	<i>Klebsiella pneumoniae</i>	Adria 28	Food products	1,4.10 ⁵	-	/
31.	<i>Kluyvera spp</i>	Ad 229	Fish	1,7.10 ⁵	microcolonies turquoise	/
32.	<i>Pantoea agglomerans</i>	Adria 86	Frozen mixed vegetables	2,9.10 ⁵	turquoise weak growth	/
33.	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	7,4.10 ⁴	beige	/
34.	<i>Proteus vulgaris</i>	Adria 56	Food products	1,7.10 ⁵	green	/
35.	<i>Providencia rettgeri</i>	Adria 112	Egg whites	1,8.10 ⁵	beige-orange	/
36.	<i>Pseudomonas fluorescens</i>	Adria 16	Raw eggs	8,3.10 ⁴	Does not grow in EPT at 41.5°C(*)	/
37.	<i>Rhanella aquatilis</i>	Adria 69	Shellfish	1,7.10 ⁵	Does not grow in EPT at 41.5°C(*)	/
38.	<i>Serratia liquefaciens</i>	Adria 5	Ovoproduct	1,7.10 ⁵	beige	/
39.	<i>Serratia marcescens</i>	Ad447	Unpasteurised milk	3,1.10 ⁵	magenta	-
40.	<i>Serratia proteomaculans</i>	A00C056	Ham	8,1.10 ²	Does not grow in EPT at 41.5°C(*)	/
41.	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	1,3.10 ⁵	translucid	/
42.	<i>Yersinia enterocolitica</i>	Adria 32	Bacon pieces	1,3.10 ⁵	Turquoise microcolonies	/

*: These strains were also cultured at 37°C in order to obtain a growth in EPT and were then isolated on RAPID' *Salmonella* agar plates: No growth was observed on the agar.

Appendix 8 – Inclusivity and exclusivity - Short protocol: raw data (Extension study, 2012)

INCLUSIVITY (2012)										
Strain						RAPID'Salmonella			TCS	
No	Species	Sub-species	Serotype	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Salmonella latex test Oxoid	Salmonella Confirm Latex
1.	<i>Salmonella bongori</i>	/	48:z35	Ad598	Workshop environment	+	+(filamentous)	-	+	-
2.	<i>Salmonella bongori</i>	/	66:z35	Ad599	Turkey breeding	+	+	-	/	-
3.	<i>Salmonella enterica</i>	/	4,5HMBg	A00C061	Frozen meat block	+	+	+	/	/
4.	<i>Salmonella enterica</i>	arizonae	44:z4:z23:z32:-	CIP5522	/	+	+	-	/	-
5.	<i>Salmonella enterica</i>	arizonae	50:z4,z23	CIP5526	Egg powder	+	+	-	/	-
6.	<i>Salmonella enterica</i>	arizonae	51:z4,z23	CIP5523	Turkey	+	+(filamentous)	-	+	-
7.	<i>Salmonella enterica</i>	arizonae	51:z4,z23:-	CIP8230	/	+	+(filamentous)	-	+	-
8.	<i>Salmonella enterica</i>	arizonae		CIP55.28	Intestine	pink	+	-	/	-
9.	<i>Salmonella enterica</i>	diarizonae	38:lv:z35	Ad594	Frog leg	+	-	-	+	-
10.	<i>Salmonella enterica</i>	diarizonae	38:lv:z53	Ad451	Ewe milk	+	-	-	+	-
11.	<i>Salmonella enterica</i>	diarizonae	47:lv:z53	Ad478	Clam	+	-	-	+	-
12.	<i>Salmonella enterica</i>	diarizonae	50:i:z	Ad1091	Raw ewe milk	+	-	-	+	-
13.	<i>Salmonella enterica</i>	diarizonae	59:z10:z57	4851	Food product	+	-	-	+	-
14.	<i>Salmonella enterica</i>	diarizonae	61:-:1,5,7	Ad1280	Raw ewe milk	+	+	+	/	/
15.	<i>Salmonella enterica</i>	diarizonae	61:i:z53	Ad595	Cheese	+	+(filamentous)	-	+	-
16.	<i>Salmonella enterica</i>	diarizonae	61:k:1,5,7	Ad1300	Raw ewe milk	+	+	+	/	/
17.	<i>Salmonella enterica</i>	diarizonae	65:c:z	Ad1298	Milk filter	+	+(filamentous)	-	+	-
18.	<i>Salmonella enterica</i>	enterica	Aberdeen	CIP105618	/	+	+	+	/	/
19.	<i>Salmonella enterica</i>	enterica	Abony	CIP8039	/	+	+	+	/	/
20.	<i>Salmonella enterica</i>	enterica	Agona	A00V038	Food	+	+	+	/	/
21.	<i>Salmonella enterica</i>	enterica	Agona	Ad1306	Bootsock	+	+	-	/	-
22.	<i>Salmonella enterica</i>	enterica	Agona	Ad1483	Raspberry tiramisu	+	+	+	/	/
23.	<i>Salmonella enterica</i>	enterica	Anatum	A00E007	Dusts	+	+	+	/	/

INCLUSIVITY (2012)										
Strain						RAPID'Salmonella			TCS	
No	Species	Sub-species	Serotype	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Salmonella latex test Oxoid	Salmonella Confirm Latex
24.	<i>Salmonella enterica</i>	enterica	Anatum	Ad1451	Fillet of dab sole	+	+	+	/	/
25.	<i>Salmonella enterica</i>	enterica	Bardo	Adria 569	Sausage meat	+	+	+	/	/
26.	<i>Salmonella enterica</i>	enterica	Bareilly	Ad1687	Chocolate environment	+	+	+	/	/
27.	<i>Salmonella enterica</i>	enterica	Berta	CIP105682	/	+	+	+	/	/
28.	<i>Salmonella enterica</i>	enterica	Blockley	Ad923	Chicken	+	+	+	/	/
29.	<i>Salmonella enterica</i>	enterica	Bovismorbificans	Adria 728	Gelatine	+	+	+	/	/
30.	<i>Salmonella enterica</i>	enterica	Bovismorbificans	Adria 6629	Sausage	+	+	+	/	/
31.	<i>Salmonella enterica</i>	enterica	Braenderup	Adria 111	MSM	+	+	+	/	/
32.	<i>Salmonella enterica</i>	enterica	Braenderup	Ad915	MSM (fillet of chicken)	+	+	+	/	/
33.	<i>Salmonella enterica</i>	enterica	Braenderup	Ad1661	Chocolate environment	+	+	+	/	/
34.	<i>Salmonella enterica</i>	enterica	Brandenburg	Adria 499	Toulouse sausage	+	+	+	/	/
35.	<i>Salmonella enterica</i>	enterica	Brandenburg	Ad351	Seafood cocktail	+	+	+	/	/
36.	<i>Salmonella enterica</i>	enterica	Brazzaville	CIP54141	/	+	+	+	/	/
37.	<i>Salmonella enterica</i>	enterica	Bredeney	Adria 396	Ground beef	+	+	+	/	/
38.	<i>Salmonella enterica</i>	enterica	Bredeney	Adria 912	Sausage	+	+	+	/	/
39.	<i>Salmonella enterica</i>	enterica	Bredeney	Adria 4873	"Pâté	+	+	+	/	/
40.	<i>Salmonella enterica</i>	enterica	Carrau	CIP105619	/	+	+	-	/	-
41.	<i>Salmonella enterica</i>	enterica	Cerro	Ad689	Dehydrated poultry protein	+	+	-	/	-
42.	<i>Salmonella enterica</i>	enterica	Cerro	Ad1173	Dairy product	+	+	-	/	-
43.	<i>Salmonella enterica</i>	enterica	Chester	CIP103543	/	+	+	+	/	/
44.	<i>Salmonella enterica</i>	enterica	Choleraesuis	ATCC 51741	/	+	+	+	/	/
45.	<i>Salmonella enterica</i>	enterica	Corvallis	CIP105342	/	+	+	-	/	-
46.	<i>Salmonella enterica</i>	enterica	Cremieu	Adria 230	Hare	+	+	+	/	/
47.	<i>Salmonella enterica</i>	enterica	Dakar	CIP105620	/	+ small colonies, weak growth	+	-	/	-
48.	<i>Salmonella enterica</i>	enterica	Derby	Ad1093	Frozen fillet of hake	+	+	+	/	/
49.	<i>Salmonella enterica</i>	enterica	Derby	Ad1337	Chicken leg	+	+	+	/	/
50.	<i>Salmonella enterica</i>	enterica	Dublin	Ad529	Meat	+	+	+	/	/

INCLUSIVITY (2012)										
Strain						RAPID'Salmonella			TCS	
No	Species	Sub-species	Serotype	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Salmonella latex test Oxoid	Salmonella Confirm Latex
51.	<i>Salmonella enterica</i>	enterica	Dublin	Ad1336	Cheese au lait cru	pale pink with white edge	+	-	/	-
52.	<i>Salmonella enterica</i>	enterica	Duisburg	Adria 42	Food product	+	+	+	/	/
53.	<i>Salmonella enterica</i>	enterica	Emek	Ad333	/	+	+	+	/	/
54.	<i>Salmonella enterica</i>	enterica	Enteritidis	Ad477	Chicken	+	+	-	/	+
55.	<i>Salmonella enterica</i>	enterica	Enteritidis	Ad926	Veal paupiette	+	+	-	/	+
56.	<i>Salmonella enterica</i>	enterica	Essen	Adria 38	Food product	+	+	+	/	/
57.	<i>Salmonella enterica</i>	enterica	Falkensee	Adria 693	Sausage meat	+	+	+	/	/
58.	<i>Salmonella enterica</i>	enterica	Gallinarum	1	Poultry environment	pink	+	-	/	-
59.	<i>Salmonella enterica</i>	enterica	Gallinarum biovar pullorum	Ad300	Poultry environment	white to pale pink	+	-	/	-
60.	<i>Salmonella enterica</i>	enterica	Garoli	CIP54139	/	+	+	+	/	/
61.	<i>Salmonella enterica</i>	enterica	Give	Adria 436	Ground beef	+	+	+	/	/
62.	<i>Salmonella enterica</i>	enterica	Grumpensis	CIP105621	/	+	+	+	/	/
63.	<i>Salmonella enterica</i>	enterica	Guinea	Adria 0029	/	pink	+	+	/	/
64.	<i>Salmonella enterica</i>	enterica	Hadar	F106	Mussels	+	+	+	/	/
65.	<i>Salmonella enterica</i>	enterica	Hadar	Adria 24871	Raw frozen chicken	+	+	+	/	/
66.	<i>Salmonella enterica</i>	enterica	Havana	Ad930	Chicken	+	+	+	/	/
67.	<i>Salmonella enterica</i>	enterica	Heidelberg	A00E005	Dusts	+	+	+	/	/
68.	<i>Salmonella enterica</i>	enterica	Hessarek	CIP54140	/	+	+	+	/	/
69.	<i>Salmonella enterica</i>	enterica	Indiana	Ad174	White cheese	+	+	+	/	/
70.	<i>Salmonella enterica</i>	enterica	Indiana	Ad1409	Marinated fillets	+	+	+	/	/
71.	<i>Salmonella enterica</i>	enterica	Infantis	F401B	Cheese	+	+	+	/	/
72.	<i>Salmonella enterica</i>	enterica	Infantis	Ad1684	Including the strain 401B	+	+	+	/	/
73.	<i>Salmonella enterica</i>	enterica	Kedougou	Ad929	Chocolate mousse	+	+	+	/	/
74.	<i>Salmonella enterica</i>	enterica	Kedougou	Ad1502	Animal food	+	+	+	/	/
75.	<i>Salmonella enterica</i>	enterica	Kentucky	CIP105623	/	sterile	/	/	+	-
76.	<i>Salmonella enterica</i>	enterica	Kottbus	1	Poultry environment	pink	+	+	/	/
77.	<i>Salmonella enterica</i>	enterica	Lagos	Adria 173	Sausage	+	+	-	/	+
78.	<i>Salmonella enterica</i>	enterica	Landau	Ad499	/	+	+	-	/	+

INCLUSIVITY (2012)										
Strain						RAPID'Salmonella			TCS	
No	Species	Sub-species	Serotype	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Salmonella latex test Oxoid	Salmonella Confirm Latex
79.	<i>Salmonella enterica</i>	enterica	Leipzig	CIP105624	/	+	+	+	/	/
80.	<i>Salmonella enterica</i>	enterica	Lille	Adria 37	Food product	+	+	+	/	/
81.	<i>Salmonella enterica</i>	enterica	Livingstone	Ad1107	Dusts	+	+	+	/	/
82.	<i>Salmonella enterica</i>	enterica	London	A00P085	Pâté impérial	+	+	+	/	/
83.	<i>Salmonella enterica</i>	enterica	London	Adria 326	Cooked ham	+	+	+	/	/
84.	<i>Salmonella enterica</i>	enterica	Luciana	CIP105629	/	pink	+	+	/	/
85.	<i>Salmonella enterica</i>	enterica	Manhattan	Adria 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	Adria 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	Animal food	+	+	+	/	/
95.	<i>Salmonella enterica</i>	enterica	Muenchen	CIP106178	/	+	+	+	/	/
96.	<i>Salmonella enterica</i>	enterica	Muenster	CIP107859	/	+	+	+	/	/
97.	<i>Salmonella enterica</i>	enterica	Napoli	Ad928	Clinic (bovine)	+	+	+	/	/
98.	<i>Salmonella enterica</i>	enterica	Newport	Adria 540	Toulouse sausage	+	+	+	/	/
99.	<i>Salmonella enterica</i>	enterica	Norwich	Ad1172	Dairy product	+	+	-	/	+weak
100.	<i>Salmonella enterica</i>	enterica	Ohio	Ad1482	Raw cow milk	+	+	+	/	/
101.	<i>Salmonella enterica</i>	enterica	Orion	Adria 27	Food product	+	+	+	/	/
102.	<i>Salmonella enterica</i>	enterica	Ovakam	Ad1647	compost	+	+	-	/	+weak
103.	<i>Salmonella enterica</i>	enterica	Panama	Adria 8	Ground beef	+	+	+	/	/
104.	<i>Salmonella enterica</i>	enterica	Panama	882	Sausage with herbs	+	+	+	/	/
105.	<i>Salmonella enterica</i>	enterica	Paratyphi A	ATCC9150	/	+	+	-	/	+weak
106.	<i>Salmonella enterica</i>	enterica	Paratyphi A	ATCC11511	/	pink	+	+	/	/
107.	<i>Salmonella enterica</i>	enterica	Paratyphi B	Ad301	Clinic	+	+	+	/	/
108.	<i>Salmonella enterica</i>	enterica	Paratyphi B var java	CIP56.26	/	+	+	-	/	+
109.	<i>Salmonella enterica</i>	enterica	Paratyphi C	ATCC13428	/	+	+	+	/	/

INCLUSIVITY (2012)										
Strain						RAPID'Salmonella			TCS	
No	Species	Sub-species	Serotype	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Salmonella latex test Oxoid	Salmonella Confirm Latex
110.	<i>Salmonella enterica</i>	enterica	Pomona	CIP105630	/	+	+	+	/	/
111.	<i>Salmonella enterica</i>	enterica	Poona	CIP107125	/	+	+	+	/	/
112.	<i>Salmonella enterica</i>	enterica	Regent	Adria 328	Duck	+	+	+	/	/
113.	<i>Salmonella enterica</i>	enterica	Rissen	Adria 39	Food product	+	+	+	/	/
114.	<i>Salmonella enterica</i>	enterica	Saintpaul	F31	Sardine fillet	+	+	+	/	/
115.	<i>Salmonella enterica</i>	enterica	Saintpaul	A00C002	Pheasant	+	+	+	/	/
116.	<i>Salmonella enterica</i>	enterica	Salford	CIP104917	/	+	+	+	/	/
117.	<i>Salmonella enterica</i>	enterica	Senftenberg	Ad355	Seafood cocktail	+	+	+	/	/
118.	<i>Salmonella enterica</i>	enterica	Senftenberg	Ad934	Turkey meat	+	+	+	/	/
119.	<i>Salmonella enterica</i>	enterica	Stanley	CIP106163	/	+	+	+	/	/
120.	<i>Salmonella enterica</i>	enterica	Stanley	Ad1688	Chocolate environment	+	+	+	/	/
121.	<i>Salmonella enterica</i>	enterica	Sternschanze	Ad500	/	+	+	+	/	/
122.	<i>Salmonella enterica</i>	enterica	Strasbourg	CIP105632	/	blue	+	+	/	/
123.	<i>Salmonella enterica</i>	enterica	Tananarive	CIP54142	/	+	+	+	/	/
124.	<i>Salmonella enterica</i>	enterica	Tennessee	A00E006	Dusts	+	+	+	/	/
125.	<i>Salmonella enterica</i>	enterica	Tennessee	Ad1171	Dairy product	+	+	+	/	/
126.	<i>Salmonella enterica</i>	enterica	Thompson	AER 301	Poultry	+	+	+	/	/
127.	<i>Salmonella enterica</i>	enterica	Typhi	Ad302	Clinic	+	+	+	/	/
128.	<i>Salmonella enterica</i>	enterica	Typhimurium	Ad1070	Pork	+	+	-	/	+weak
129.	<i>Salmonella enterica</i>	enterica	Typhimurium	Ad1484	Whole egg yolk	+	+	+	/	/
130.	<i>Salmonella enterica</i>	enterica	Typhimurium	Ad1603	Ready to eat meal	+	+	+	/	/
131.	<i>Salmonella enterica</i>	enterica	Typhimurium	Ad1682	Chocolate fish	+	+	+	/	/
132.	<i>Salmonella enterica</i>	enterica	Typhimurium SI 1,4,[5],12:-:- (variant immobile)	Ad1333	Tiramisu	+	+	+	/	/
133.	<i>Salmonella enterica</i>	enterica	Typhimurium SI 1,4,[5],12:-:1,2 (variant monophasic)	Ad1335	Hen	+	+	+	/	/

INCLUSIVITY (2012)										
Strain						RAPID'Salmonella			TCS	
No	Species	Sub-species	Serotype	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Salmonella latex test Oxoid	Salmonella Confirm Latex
134.	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium SI 1,4,[5],12:i:- (variant monophasic)	Ad1334	Pork	+	+	+	/	/
135.	<i>Salmonella enterica</i>	<i>enterica</i>	Urbana	Ad501	/	+	+	-	/	+weak
136.	<i>Salmonella enterica</i>	<i>enterica</i>	Veneziana	Adria 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 du chef"	+	+	-	/	+weak
140.	<i>Salmonella enterica</i>	<i>enterica</i>	Wayne	Ad502	/	+	+	-	/	+weak
141.	<i>Salmonella enterica</i>	<i>enterica</i>	Wien	CIP8122	/	+	+	+	/	/
142.	<i>Salmonella enterica</i>	<i>enterica</i>	Worthington	Adria 3506	/	+	+	+	/	/
143.	<i>Salmonella enterica</i>	<i>enterica</i>	Zanzibar	CIP107479	/	+	+	+	/	/
144.	<i>Salmonella enterica</i>	<i>houtenae</i>	43:z4,z32	Ad597	Cooked cod chew	+	+(fin)	+very weak	+	-
145.	<i>Salmonella enterica</i>	<i>houtenae</i>	50:g,z51	Ad596	Dairy product	+	+(filamentous)	-	+	-
146.	<i>Salmonella enterica</i>	<i>indica</i>	1,6,14,25:a:enx	Ad600	/	+	+	-	/	+weak
147.	<i>Salmonella enterica</i>	<i>salamae</i>	42:b:enxz15	Ad593	Grain	+	+	-	/	-
148.	<i>Salmonella enterica</i>	<i>salamae</i>	42:gt:-	Ad592	Kangaroo fillet	+	+	-	/	-
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	Ewe milk	+	-	-	+	-

+/-: doubtful results

EXCLUSIVITY (2012)										
No	Strain				RAPID'Salmonella			TCS		
	Genus	Species	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex
1	Acinetobacter	johnsonii	Ad1317	Liquid egg product (support)	Sterile	/	/	growth	-	-
2	Aeromonas	hydrophila	Ad1570 ²	Water	rose flat 1-2mm	+/-	-	growth	+/-	-
3	Aeromonas	punctata	Ad1517	Liquid egg product	Sterile	/	/	growth	-	-
4	Aeromonas	salmonicida	Ad1319	Liquid egg product	Yellow pink	-	-	growth	-	-
5	Aeromonas	sobria	CIP 7433	Fish	Sterile	/	/	No growth at 37°C, No growth at 25°C	-	-
6	Buttiauxella	agrestis	Ad1320	Liquid egg product (support)	Blue 1-2mm	-	-	growth	-	-
7	Buttiauxella	noackiae	Ad1325	Liquid egg product (support)	Sterile	/	/	growth	-	-
8	Citrobacter	braakii	Ad833	collier de bœuf	Center blue, edge white	-	-	growth	-	-
9	Citrobacter	diversus	Adria 140	Raw milk	Blue 2mm	-	-	growth	-	-
10	Citrobacter	diversus	Adria 38	Food	Green blue 2mm	+/- (filamentous)	-	growth	+/- (filamentous)	-
11	Citrobacter	farmeri	Ad1116	Environment (egg)	Dark blue 2-4mm	+	+	growth	+	+
12	Citrobacter	freundii	ATCC 43864	/	Blue 2mm	-	-	growth	-	-
13	Citrobacter	freundii	Ad173	Chicken liver	Center blue, edge white 2mm	-	-	growth	-	-
14	Citrobacter	freundii	Ad1326	Liquid egg product (support)	Center blue, edge white blanc 2mm	-	-	growth	-	-
15	Citrobacter	gillenii	Ad343	/	White 2mm	-	-	growth	-	-
16	Citrobacter	hormaechei	Ad834	Beef meat	Sterile	/	/	growth	-	-
17	Citrobacter	koseri	center blue, edge white 71	Frozen vegetables	Blue 1-2mm	-	-	growth	-	-
18	Citrobacter	koseri	CIP82.94T	/	Blue at inoculation point	-	-	growth	-	-

EXCLUSIVITY (2012)										
No	Strain				RAPID'Salmonella			TCS		
	Genus	Species	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex
19	Citrobacter	youngae	Ad1372	Water	beige yellow, blue centre 2mm	-	-	growth	-	-
20	Comamonas	aquatica	Ad1543	Environment	Sterile	/	/	growth	auto-agglutinable	auto-agglutinable
21	Cronobacter	dublinensis	DSM18705	Milk powder	Dark blue, purple reflection 1-2mm	-	-	growth	-	-
22	Cronobacter	lausannensis	DSM18706	/	Blue 1-2mm	-	-	growth	-	-
23	Cronobacter	malonaticus	DSM18702	Milk powder	Dark blue at inoculation point 2-4mm	-	-	growth	-	-
24	Cronobacter	muytjensii	CIP103581	/	Blue to pale purple 1-2mm	-	-	growth	+/-	-
25	Cronobacter	sakazakii	Ad1418	Infant formula	Blue 1-2mm	-	-	growth	-	-
26	Cronobacter	sakazakii	Ad1707	Dairy environment	Blue purple 1-2mm	-	-	growth	-	-
27	Cronobacter	turicensis	Ad1445	Infant formula	Dark blue 2-4mm	-	-	growth	-	-
28	Edwardsiella	tarda	CIP78.61T	Faeces	Dark blue 2mm	-	-	growth	+	+
29	Enterobacter	aerogenes	CIP6086T	/	Blue 2-4mm	auto-agglutinable	-	growth	+	+
30	Enterobacter	aerogenes	Ad889	Meat flour	Turquoise blue 2-4mm	-	-	growth	-	+
31	Enterobacter	agglomerans	Adria 11	Cooked cheese	Beige, blue centre 2mm	auto-agglutinable	-	growth	-	+
32	Enterobacter	agglomerans	Ad877	/	Blue 2-4mm	auto-agglutinable	-	growth	-	-
33	Enterobacter	amnigenus	Ad1379	/	Turquoise 2mm	-	-	growth	-	-
34	Enterobacter	amnigenus	A00C038	Cockerel	Dark blue 1-2mm	-	-	growth	-	-
35	Enterobacter	cloacae	Adria 10	Raw milk	Pale blue 1-2mm	-	-	growth	-	-

EXCLUSIVITY (2012)										
No	Strain				RAPID'Salmonella			TCS		
	Genus	Species	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex
36	Enterobacter	cloacae	Adria 48	Pastry	Turquoise blue 1-2mm	-	-	growth	-	-
37	Enterobacter	cloacae	Ad1378	Beach water	Pale blue 2mm	-	-	growth	-	-
38	Enterobacter	fergusonii	Adria 2876	Environment	Turquoise blue	-	-	growth	-	-
39	Enterobacter	gergoviae	CIP76.1	/	Pale blue 1-2mm	auto-agglutinable	-	growth	auto-agglutinable	+/-
40	Enterobacter	helveticus	DSM18396	/	Dark blue 2-4mm	-	-	growth	-	-
41	Enterobacter	hormaechei	Ad990	Butter	Turquoise blue	+/- (filamentous)	-	growth	+/- (filamentous)	-
	Enterobacter	intermedius	Adria 88	Slices of gizzard	Turquoise blue 1-2mm	+/- (filamentous)	+/- (filamentous)	growth	-	-
42	Enterobacter	kobei	Ad342	Ham	Dark blue 2mm	-	-	growth	+/-	+/-
43	Enterobacter	kobei	Ad706	Milk powder	Blue 1-2mm	-	-	growth	-	-
44	Erwinia	carotovora	CIP82.83T	Potatoes	Sterile	/	/	growth	-	-
45	Escherichia	blattae	ATCC29907	/	Sterile	/	/	growth	-	+/-
46	Escherichia	coli	CIP54117	/	White mucous 4mm	-	-	growth	-	+/-
47	Escherichia	coli	A00C070	Chicken leg	Pink yellow 2-4mm	-	-	growth	-	-
48	Escherichia	coli	Ad1422	Infant formula	Yellow pink, white edge 4mm	-	-	growth	-	-
49	Escherichia	fergusonii	Ad1381	Water	White 2mm	-	-	growth	-	-
50	Escherichia	fergusonii	ATCC35469	/	White at inoculation point 2mm	-	-	growth	-	-
51	Escherichia	hermannii	Ad457	Spinach	Purple pink 2mm	-	-	growth	-	-
52	Escherichia	hermannii	Ad458	White egg	Purple pink 2mm	-	-	growth	-	-
53	Escherichia	hermannii	Ad460	Custard cream	Pink 2-4mm	-	-	growth	-	-
54	Escherichia	vulneris	Adria 127	Raw milk	Pale blue 2mm	-	-	growth	-	-
55	Gluconobacter	cerinus	Ad374	Dietary supplement	Sterile	/	/	growth	-	-

EXCLUSIVITY (2012)										
No	Strain				RAPID'Salmonella			TCS		
	Genus	Species	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex
56	Hafnia	alvei	A00C067	Cockerel	Blue 1mm	-	-	growth	-	-
57	Hafnia	alvei	Ad1695	Shrimps	Sterile	/	/	growth	auto-agglutinable	+
58	Klebsiella	oxytoca	Ad1509	Milk powder	Dark blue 2-4mm	-	-	growth	-	-
59	Klebsiella	oxytoca	CIP79.32	/	Pale blue 1-2mm	-	-	growth	-	-
60	Klebsiella	pneumoniae	Adria 92	Chocolate pastry	Dark blue 2-4mm	-	-	growth	-	-
61	Klebsiella	pneumoniae	CIP82.91T	/	Blue	-	-	growth	-	-
62	Klebsiella	pneumoniae	Ad1369	Water	Dark blue 2-4mm	-	-	growth	auto-agglutinable	+
63	Kluyvera	ascorbata	CIP82.95T	/	Blue at inoculation point 1-2mm	-	-	growth	-	-
64	Kluyvera	spp	Ad229	Fish	Blue 1-2mm	-	-	growth	-	-
65	Leclercia	adecarboxylata	Ad707	Milk powder	Pale blue 2mm	-	-	growth	-	-
66	Morganella	morganii	CIPA236	/	Yellow pink 2-4mm	-	-	growth	auto-agglutinable	auto-agglutinable
67	Myroides	odoratiminus	Ad1341	Liquid egg product	Turquoise blue at inoculation point	-	-	growth	-	-
68	Pantoea	agglomerans	Adria 86	Frozen mixed vegetables	Pale blue 1-2mm	+/- (filamentous)	-	growth	-	-
69	Plesiomonas	shigelloides	Ad673	Fish	Purple pink 2mm	-	-	growth	-	-
70	Proteus	mirabilis	Ad639	Mayonnaise	Yellow 2mm	-	-	growth	auto-agglutinable	-
71	Proteus	mirabilis	ATCC 29906	/	Pink yellow 2-4mm	+/- (filamentous)	+/- (filamentous)	growth	auto-agglutinable	auto-agglutinable
72	Proteus	vulgaris	Ad984	Pork and beef meat	Green blue 2mm	-	-	growth	-	-
73	Providencia	proteus	Ad341	/	Sterile	/	/	growth	-	-
74	Providencia	rettgeri	Adria 112	Raw egg white	Orange pink 4mm	-	-	growth	-	-
75	Providencia	stuartii	Adria 46	Turkey leg	Orange pink 4mm	-	-	growth	auto-	-

EXCLUSIVITY (2012)										
No	Strain				RAPID'Salmonella			TCS		
	Genus	Species	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex
76	Providencia	stuartii	Ad1575	River water	Orange pink 4mm	-	-	growth	auto-agglutinable	+fine
77	Pseudomonas	aeruginosa	Ad1528	River water	Sterile	+/-filamentous	+/-filamentous	growth	+/- (filamentous)	+/- (filamentous)
78	Pseudomonas	fluorescens	Ad1246	Salmon	Sterile	/	/	no growth at 37°C, growth at 25°C	-	-
79	Pseudomonas	fragi	Ad1327	Liquid egg product	Sterile	/	/	no growth 37°C, growth at 25°C	-	-
80	Pseudomonas	putida	Ad1331	Liquid egg product	Sterile	/	/	no growth 37°C, growth at 25°C	+/- (filamentous)	+
81	Pseudomonas	veronii	Ad1588	Industry environment	Sterile	/	/	no growth 37°C, growth at 25°C	-	-
82	Psychrobacter	psychrophilus	Ad1343	Liquid egg product	Sterile	/	/	growth	-	-
83	Ralstonia	mannitolilytica	Ad1059	Turkey neck skin	Pink	-	-	growth	-	-
84	Serratia	ficaria	Adria 113	Salad	Dark blue 2-4mm	-	-	growth	-	-
85	Serratia	fonticola	Ad1696	Salmon	Pale blue 1-2mm	-	-	growth	auto-agglutinable	auto-agglutinable
86	Serratia	fonticola	Ad1376	Water	Dark blue 1-2mm	-	-	growth	-	-
87	Serratia	foutilica	Adria 102	Pork brain	Pale blue 1mm	-	+ fine	growth	-	-
88	Serratia	liquefaciens	Adria 49	Bûche de Noël	Pale blue 1mm	-	-	growth	auto-agglutinable	-
89	Serratia	liquefaciens	Adria 81	White ham	Blue	-	-	growth	auto-agglutinable	-
90	Serratia	marcescens	Ad447	Raw milk	Magenta blue 1-2mm	-	-	growth	-	-

EXCLUSIVITY (2012)										
No	Strain				RAPID'Salmonella			TCS		
	Genus	Species	Strain reference	Origin	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex	Reading	Salmonella latex test Oxoid	Salmonella Confirm Latex
91	Serratia	proteamaculans	A00C056	Ham	Pale blue 1mm	+/- (filamentous)	-	growth	+	+
92	Shigella	flexneri	CIP82.48T	/	White pink 2mm	-	+ fine	growth	-	-
93	Shigella	sonnei	CIP82.49T		Very pale pink 2-4mm	-	-	growth	-	-
94	Shigella	sp	Ad1367	Water	Yellow pink 2mm	-	-	growth	-	-
95	Sphingobacterium	sp	Ad1324	Liquid egg product (support)	Sterile	/	/	no growth 37°C, growth at 25°C	-	-
96	Xanthomonas	maltophilia	Ad720	/	Sterile	/	/	growth	-	-
97	Yersinia	enterocolitica	Ad1028	Speck	Pale blue at inoculation point	-	-	growth	-	-
98	Yersinia	enterocolitica	A00C066	Cockerel	Pale blue 2mm	-	-	growth	-	-
100	Yersinia	intermedia	Adria 33	Raw milk	Pale blue, white edge 1-2mm	-	-	growth	-	-

Appendix 9 - Inclusivity: raw results (renewal study, 2018)

w: weak reaction

vw: very weak reaction

INCLUSIVITY (2018)								
Strain				Reference	Inoculation level CFU/225ml	RAPID' <i>Salmonella</i>		
						Characteristic colonies	Latex	
				<i>Salmonella</i> latex test	Confirm Latex Test		Oxid	
1	Salmonella	Abaetetuba	Ad2318	45	+	+W	+	+
2	Salmonella	Aberdeen	CIP 105618	34	+	+W	+W	+
3	Salmonella	Abortusequi	Ad2321	7	st/(48h)	+	+	+
4	Salmonella	Abortusovis	Ad2320	12	st/(48h)	+	+	+
5	Salmonella	Adelaïde	Ad2319	25	+	+W	+W	+
6	Salmonella	arizonae 51:z4,z23	CIP 5523	55	+	+W	+W	+W
7	Salmonella	arizonae 48:z4,z23:-	Ad1850	40	+	+W	+W	+W
8	Salmonella	Bareilly	Ad 1687	18	+	+	+	+
9	Salmonella	Brandenburg	Ad 351	33	+	+	+	+
10	Salmonella	Caracas	Ad2322	38	+	+	+	+
11	Salmonella	Chester	CIP 103543	14	+	+	+	+
12	Salmonella	Cubana	Ad2323	28	+	+	+	+
13	Salmonella	diarizonae 38:lv:z53	Ad 451	33	+	+	+W	+W
14	Salmonella	diarizonae 61:k:1,5,7	Ad 1300	31	+	+	+	+
15	Salmonella	Gaminara	Ad2324	25	+	+	+	+
16	Salmonella	Give	436	29	+	+	+	+
17	Salmonella	Hvittingfoss	Ad2325	26	+	+W	+W	+
18	Salmonella	indica11:b:e,n,x	Ad2337	18	+	+	+	+
19	Salmonella	Javiana	Ad2326	27	+	+	+	+
20	Salmonella	Kentucky	Ad1756	28	+	+	+	+
21	Salmonella	Luciana	CIP 105626	2	+	+W	+	+
22	Salmonella	Maracaibo	CIP 54143	13	+	+	+	+
23	Salmonella	Marseille	CIP105627	14	+	+W	+	+
24	Salmonella	Meleagridis	505	13	+	+W	+W	+
25	Salmonella	Michigan	Ad2327	18	+	+W	+W	+
26	Salmonella	Mikawasima	Ad1811	30	+	+	+	+
27	Salmonella	Minnesota	Ad2328	33	+	+W	+W	+W
28	Salmonella	Missisipi	Ad2329	26	+	+	+	+
29	Salmonella	Muenchen	CIP 106178	17	+	+	+	+
30	Salmonella	Ohio	Ad1482	20	+	+	+	+
31	Salmonella	Oranienburg	Ad1724	26	+	+	+	+
32	Salmonella	Ouakam	Ad1647	39	+	+	+W	+
33	Salmonella	Pomona	CIP105630	30	+	+W	+	+
34	Salmonella	Poona	Ad2330	31	+	+	+	+
35	Salmonella	Putten	Ad2331	41	+	+	+	+
36	Salmonella	Rubislaw	Ad2332	28	+	+W	+	+
37	Salmonella	Schwarzengrund	Ad2333	23	+	+	+	+
38	Salmonella	Stanley	Ad 1688	27	+	+	+	+
39	Salmonella	Stourbridge	Ad2297	24	+	+	+	+
40	Salmonella	Strasbourg	CIP105632	156	st	/	/	/
				22 (+milk)	+ blue colonies	+	+	+
41	Salmonella	Tananarive	CIP54142	,	+	+	+	+
42	Salmonella	Typhimurium 1,4 [5], I2:-:-	Ad 1333	32	+	+	+	+
43	Salmonella	Typhimurium 1.4 [5]. I2:-:1.2	Ad 1335	42	+	+	+	+

INCLUSIVITY (2018)								
Strain			Reference	Inoculation level CFU/225ml	RAPID' <i>Salmonella</i>			
					Characteristic colonies	Latex		
						<i>Salmonella</i> latex test	Confirm Latex Test	Oxoid
44	<i>Salmonella</i>	Typhimurium 1,4 [5], II2:i:-	Ad 1334	29	+	+	+	+
45	<i>Salmonella</i>	Urbana	Ad2334	16	+	+W	+	+W
46	<i>Salmonella</i>	Wandsworth	Ad2335	29	+	+W	+W	+
47	<i>Salmonella</i>	Waycross	CIP105634	29	+	+W	+	+
48	<i>Salmonella</i>	Wayne	Ad502	15	st	/	/	/
				(+milk) 17	+ μ colonies	+vw	+vw	+W
49	<i>Salmonella</i>	Weltevreden	Ad2336	27	+	+	+	+

Appendix 10 - Inter-laboratory study: results obtained by the collaborators and the expert laboratory

Laboratory A

Aerobic mesophilic flora: 1.8 10⁴ CFU/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory BAerobic mesophilic flora: 1.3 10⁵ CFU/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+		+	-	+	+	+		+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory C

Aerobic mesophilic flora:3.55 10⁵/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	+	+	-	-	-	-	/	/	/	/	-	+	-	+	-	-	+	NA	PD
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	+	+	-	-	-	-	/	/	/	/	-	+	-	+	-	-	+	NA	PD
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory D

Aerobic mesophilic flora:1.0 10⁵/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory EAerobic mesophilic flora: 2.3 10⁴ UFC/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory F

Aerobic mesophilic flora:1.5 10⁵/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory G

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference	
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H								
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result			
1	+	+	-	-	+	-	/	/	/	/	-	-						-	ND	ND
3	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	+	NA	PD
6	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	+	NA	PD
8	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	+	NA	PD
11	-	-	-	-	-	+	-	+	-	+	+	+	-	+	-	+	+	+	PD	PD
13	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	+	NA	PD
22	-	-	+	+	+	-	/	/	/	/	-	+	-	+	-	+	+	+	ND	PA
24	-	-	-	-	-	-	/	/	/	/	-	+	-	+	+	-	-	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA

Laboratory H

Aerobic mesophilic flora: 2.4 10⁴ CFU/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory I

Aerobic mesophilic flora: 2.3 10⁴ CFU/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory J

Aerobic mesophilic flora: 1.0 10⁵/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory K

Aerobic mesophilic flora: 5.1 10³ CFU/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
13	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
22	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
24	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory L

Aerobic mesophilic flora: 1.5 10⁵ CFU/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory M

Aerobic mesophilic flora: 3.5 10⁵/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
3	+	-	+	+	+	-	/	/	/	/	-	+	-	+	-	+	+	ND	PA
6	+	-	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
8	+	-	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
11	+	-	+	+	+	-	/	/	/	/	-	+	-	+	-	+	+	ND	PA
13	+	+	+	-	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
22	+	-	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
24	+	+	+	+	+	-	/	/	/	/	-	-	/	/	/	-	-	ND	ND
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory N

Aerobic mesophilic flora: 3.6 10⁴ CFU/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory 0

Aerobic mesophilic flora: 2.3 10⁴ CFU/ml

Sample N°	Reference method: ISO 6579					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H							
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result		
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	+	-	+	-	+	+	NA	PD
11	+	-	-	-	+	-	/	/	/	/	-	-	/	/	/	/	-	ND	ND
13	+	-	-	-	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
22	-	+	-	-	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
14	+	+	+	+	+	-	/	/	/	/	-	+	-	+	-	+	+	ND	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	PA	PA

Laboratory ADRIA

Aerobic mesophilic flora: 3.1 10³ CFU/ml

Sample N°	Reference method: ISO 6579*					Alternative method : RAPID' <i>Salmonella</i>												Agreement 8h/Reference	Agreement 24h/Reference	
	RVS		MKTTn		Result	8H +/- 2H						24H +/- 2H								
	XLD	XLT4	XLD	XLT4		RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result	RAPID' <i>Salmonella</i>	Oxidase	Omni-O	ONPG	API 20E	Result			
1	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	/	-	NA	NA
3	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	/	-	NA	NA
6	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	/	-	NA	NA
8	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	/	-	NA	NA
11	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	/	-	NA	NA
13	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	/	-	NA	NA
22	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	/	-	NA	NA
24	-	-	-	-	-	-	/	/	/	/	-	-	/	/	/	/	/	-	NA	NA
2	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
4	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
10	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
12	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
15	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
17	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
21	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
23	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
5	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
7	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
9	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
14	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
16	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
18	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
19	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA
20	+	+	+	+	+	+	-	+	-	+	+	+	-	+	-	+	+	+	PA	PA

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

ADRIA

189/201

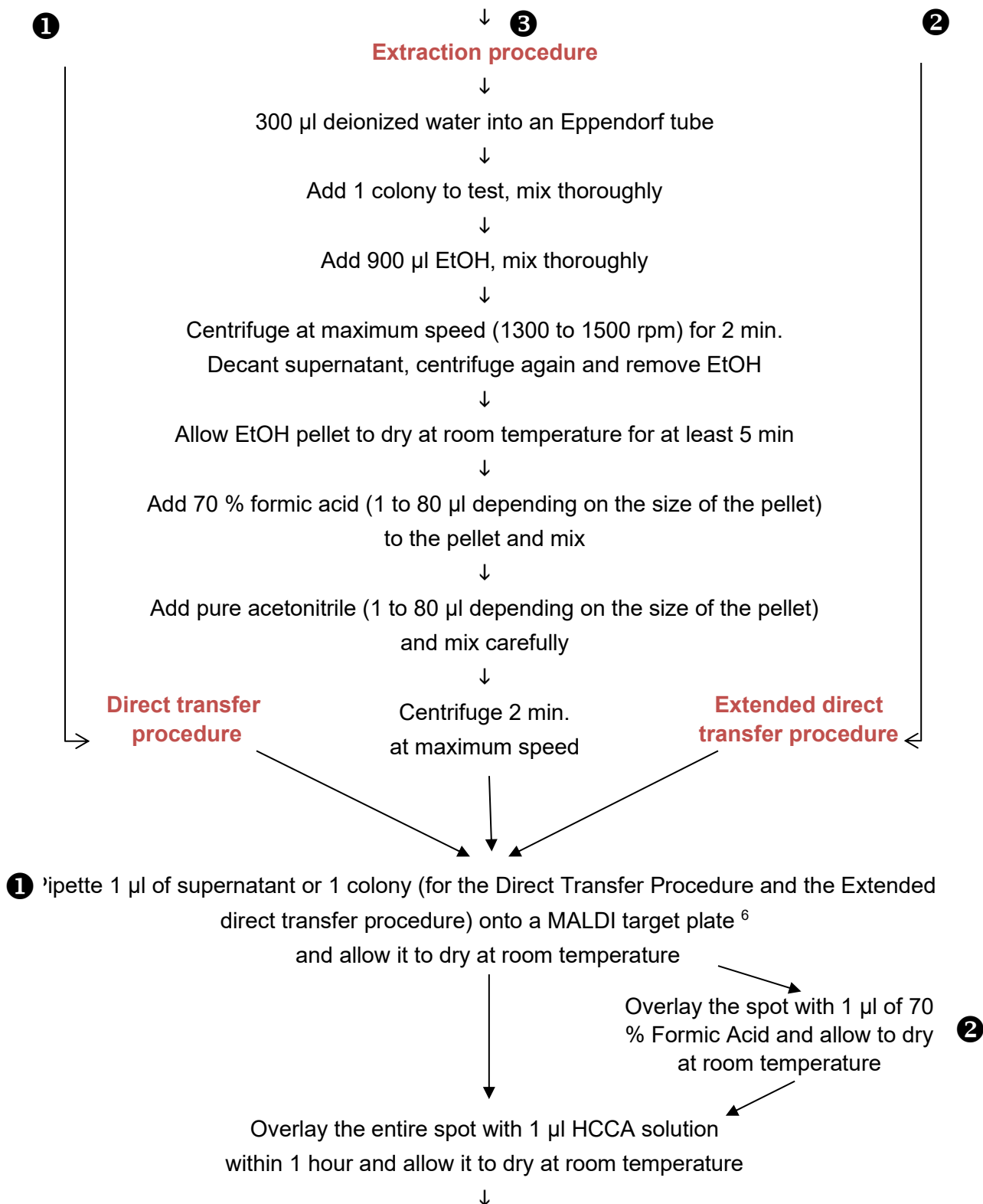
26 January 2026

Summary report (Version 0)

RAPID'Salmonella

Appendix 11 - Sample preparation procedure

Isolated colonies on a non-selective culture medium (RAPID' *Salmonella*)



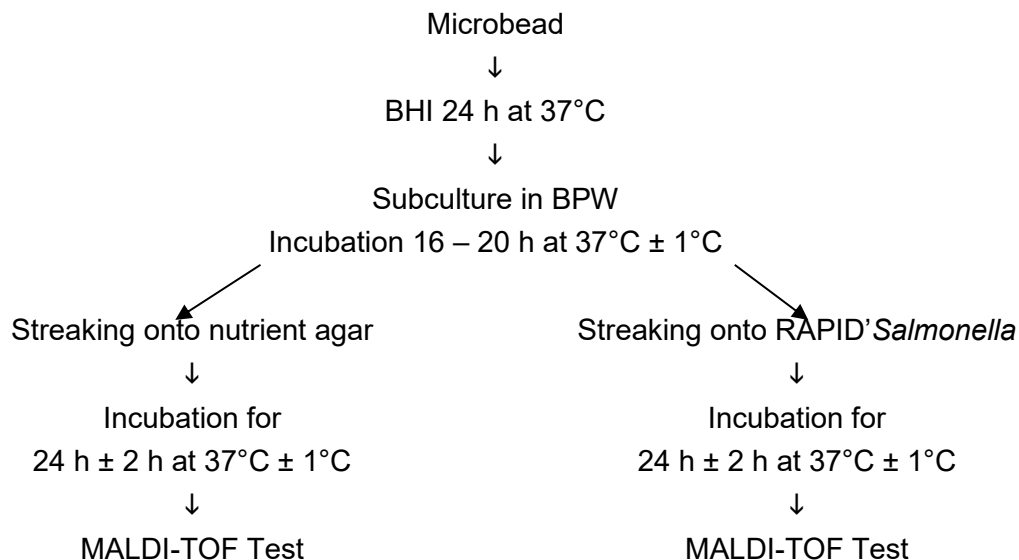
⁶ Disposable biotargets 96 were used for the validation study

MALDI-TOF

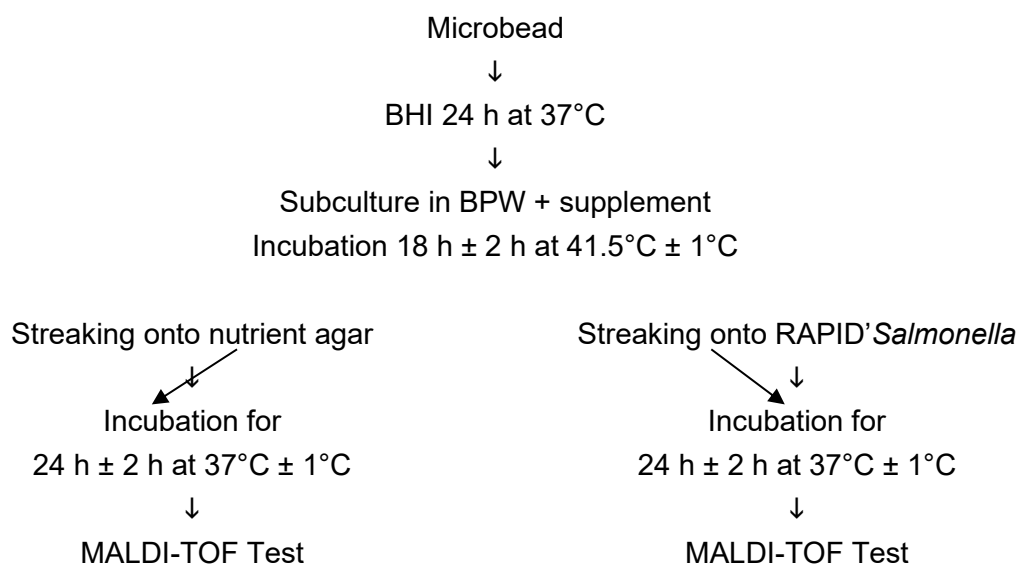
The Direct Transfer (DT) Sample preparation enables to get an identification result for 90%-95% of the bacterial isolates. When no identification is obtained, this procedure should be repeated. If it is still the case, then the users have to run the eDT, and when needed the EXT sample preparation. In some rare cases, a sub-culture on a non selective agar might be required.

**Appendix 12 – Protocol applied for the extension study
(confirmation using the MALDI Biotyper from Bruker)**

Non-target strains



Target Strains



Appendix 13 - Inclusivity / exclusivity: raw data using the MALDI Biotyper of Bruker

*Matching-hint: Salmonella can be only identified on genus

INCLUSIVITY																		
N°	Species	Sub species	Serotype	Reference	Origin	Confirmation from non-selective plate					Confirmation from RAPID' <i>Salmonella</i> plate							
						LT/SH MALDI-MS System				Final confirmation result	Sample prep	Colonies observed	LT/SH MALDI-MS System				Final confirmation result	
						Sample prep	First match		Second match				First match		Second match			
							Genus result	Score value	Genus result				Score value	Genus result	Score value	Genus result		Score value
1	<i>Salmonella bongori</i>		48:z35	Ad598	Environmental sample	DT	<i>Salmonella* spp</i>	2.18	<i>Salmonella* spp</i>	2.09	+	DT	+	<i>Salmonella* spp</i>	2.14	<i>Salmonella* spp</i>	2.11	+
2	<i>Salmonella bongori</i>		66:z35	Ad599	Environmental turkey	DT	<i>Salmonella* spp</i>	2.27	<i>Salmonella* spp</i>	2.19	+	DT	+	<i>Salmonella* spp</i>	2.18	<i>Salmonella* spp</i>	2.09	+
3	<i>Salmonella enterica</i>		Stourbridge	Ad2297	Raw milk	DT	<i>Salmonella* spp</i>	2.51	<i>Salmonella* spp</i>	2.38	+	DT	+	<i>Salmonella* spp</i>	2.03	<i>Salmonella* spp</i>	2.02	+
4	<i>Salmonella enterica</i>	<i>arizonae</i>		CIP55.28	Intestine	DT	<i>Salmonella* spp</i>	2.49	<i>Salmonella* spp</i>	2.38	+	DT	+	<i>Salmonella* spp</i>	2.35	<i>Salmonella* spp</i>	2.06	+
5	<i>Salmonella enterica</i>	<i>arizonae</i>	44:z4:z23:z32:-	CIP5522	/	DT	<i>Salmonella* spp</i>	2.12	<i>Salmonella* spp</i>	2.10	+	DT	+	<i>Salmonella* spp</i>	1.87	<i>Salmonella* spp</i>	1.83	+
6	<i>Salmonella enterica</i>	<i>arizonae</i>	50:z4,z23	CIP5526	Egg powder	DT	<i>Salmonella* spp</i>	2.30	<i>Salmonella* spp</i>	2.10	+	Not tested	No Growth No growth (with milk) Direct streaking: +d	/	/	/	/	- (no growth)
7	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23	CIP5523	Turkey	DT	<i>Salmonella* spp</i>	2.21	<i>Salmonella* spp</i>	2.18	+	DT	+	<i>Salmonella* spp</i>	2.09	<i>Salmonella* spp</i>	2.07	+
8	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23:-	CIP8230	/	DT	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.18	+	DT	+(pale colonies)	<i>Salmonella* spp</i>	2.17	<i>Salmonella* spp</i>	2.15	+
9	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 38:lv:z35	Ad594	Frog thigh	DT	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.26	+	DT	+	<i>Salmonella* spp</i>	2.31	<i>Salmonella* spp</i>	2.23	+
10	<i>Salmonella enterica</i>	<i>diarizonae</i>	38:lv:z53	Ad451	Ewe milk	DT	<i>Salmonella* spp</i>	2.26	<i>Salmonella* spp</i>	2.24	+	DT	+	<i>Salmonella* spp</i>	2.35	<i>Salmonella* spp</i>	2.28	+
11	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 47:lv:z53	Ad478	Clams	DT	<i>Salmonella* spp</i>	2.19	<i>Salmonella* spp</i>	2.14	+	DT	+	<i>Salmonella* spp</i>	2.20	<i>Salmonella* spp</i>	2.19	+
12	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 50:i:z	Ad1091	Raw ewe milk	DT	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.25	+	DT	+	<i>Salmonella* spp</i>	2.26	<i>Salmonella* spp</i>	2.14	+
13	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 59:z10:z57	4851	Food product	DT	<i>Salmonella* spp</i>	2.24	<i>Salmonella* spp</i>	2.18	+	DT	+	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.17	+
14	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:-:1,5,7	Ad1280	Raw ewe milk	DT	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.20	+	DT	+	<i>Salmonella* spp</i>	2.06	<i>Salmonella* spp</i>	2.01	+
15	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 61:i:z53	Ad595	Cheese	DT	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.19	+	DT	+	<i>Salmonella* spp</i>	2.30	<i>Salmonella* spp</i>	2.08	+
16	<i>Salmonella enterica</i>	<i>diarizonae</i>	61:k:1,5,7	Ad1300	Raw ewe milk	DT	<i>Salmonella* spp</i>	2.52	<i>Salmonella* spp</i>	2.45	+	DT	+	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.37	+
17	<i>Salmonella enterica</i>	<i>diarizonae</i>	S.IIIb 65:c:z	Ad1298	Environmental dairy	DT	<i>Salmonella* spp</i>	2.27	<i>Salmonella* spp</i>	2.24	+	DT	+	<i>Salmonella* spp</i>	1.81	<i>Salmonella* spp</i>	1.80	+
18	<i>Salmonella enterica</i>	<i>enterica</i>	Aberdeen	CIP105618	Human	DT	<i>Salmonella* spp</i>	2.51	<i>Salmonella* spp</i>	2.46	+	DT	+	<i>Salmonella* spp</i>	2.35	<i>Salmonella* spp</i>	2.24	+
19	<i>Salmonella enterica</i>	<i>enterica</i>	Abony	CIP8039	/	DT	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.32	+	Not tested	No Growth No growth (with milk) Direct streaking: +d	/	/	/	/	- (no growth)
20	<i>Salmonella enterica</i>	<i>enterica</i>	Abortusequi	Ad2321	/	DT	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.33	+	DT	+(small pale colonies)	<i>Salmonella* spp</i>	2.46	<i>Salmonella* spp</i>	2.29	+
21	<i>Salmonella enterica</i>	<i>enterica</i>	Abortusovis	Ad2320	Primary sample	DT	<i>Salmonella* spp</i>	2.45	<i>Salmonella* spp</i>	2.41	+	DT	Purple trace	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.31	+
22	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	A00V038	Food product	DT	<i>Salmonella* spp</i>	2.26	<i>Salmonella* spp</i>	2.24	+	DT	+	<i>Salmonella* spp</i>	2.30	<i>Salmonella* spp</i>	2.29	+
23	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	Ad1306	Environmental sample	DT	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.45	+	DT	+	<i>Salmonella* spp</i>	2.04	<i>Salmonella* spp</i>	2.02	+
24	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	Ad1483	Tiramisu	DT	<i>Salmonella* spp</i>	2.54	<i>Salmonella* spp</i>	2.45	+	DT	+	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.35	+

INCLUSIVITY																		
N°	Species	Sub species	Serotype	Reference	Origin	Confirmation from non-selective plate						Confirmation from RAPID' <i>Salmonella</i> plate						
						LT/SH MALDI-MS System					Final confirmation result	Sample prep	Colonies observed	LT/SH MALDI-MS System				Final confirmation result
						Sample prep	First match		Second match					First match		Second match		
							Genus result	Score value	Genus result	Score value				Genus result	Score value	Genus result	Score value	
25	<i>Salmonella enterica</i>	<i>enterica</i>	Anatum	A00E007	Dust	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.42	+	DT	+	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.14	+
26	<i>Salmonella enterica</i>	<i>enterica</i>	Anatum	Ad1451	Fish	DT	<i>Salmonella* spp</i>	2.49	<i>Salmonella* spp</i>	2.43	+	DT	+	<i>Salmonella* spp</i>	2.45	<i>Salmonella* spp</i>	2.34	+
27	<i>Salmonella enterica</i>	<i>enterica</i>	Bardo	569	Sausage	DT	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.38	+	DT	+	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.25	+
28	<i>Salmonella enterica</i>	<i>enterica</i>	Bareilly	Ad1687	Environmental chocolate	DT	<i>Salmonella* spp</i>	2.38	<i>Salmonella* spp</i>	2.35	+	DT	+	<i>Salmonella* spp</i>	2.36	<i>Salmonella* spp</i>	2.31	+
29	<i>Salmonella enterica</i>	<i>enterica</i>	Berta	CIP105682	/	DT	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.34	+	DT	+	<i>Salmonella* spp</i>	2.31	<i>Salmonella* spp</i>	2.23	+
30	<i>Salmonella enterica</i>	<i>enterica</i>	Blockley	Ad923	Hen	DT	<i>Salmonella* spp</i>	2.36	<i>Salmonella* spp</i>	2.32	+	DT	+	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.29	+
31	<i>Salmonella enterica</i>	<i>enterica</i>	Bovismorbificans	728	Gelatine	DT	<i>Salmonella* spp</i>	2.46	<i>Salmonella* spp</i>	2.45	+	DT	+	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.36	+
32	<i>Salmonella enterica</i>	<i>enterica</i>	Bovismorbificans	6629	Sausage	DT	<i>Salmonella* spp</i>	2.50	<i>Salmonella* spp</i>	2.44	+	DT	+	<i>Salmonella* spp</i>	2.38	<i>Salmonella* spp</i>	2.29	+
33	<i>Salmonella enterica</i>	<i>enterica</i>	Braenderup	Ad915	Hen meat	DT	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.32	+
34	<i>Salmonella enterica</i>	<i>enterica</i>	Braenderup	Ad1661	Environmental chocolate	DT	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.35	+	DT	+d (small colonies)	<i>Salmonella* spp</i>	2.17	<i>Salmonella* spp</i>	2.14	+
35	<i>Salmonella enterica</i>	<i>enterica</i>	Brandenburg	Ad351	Sea food product	DT	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.39	+	DT	+	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.41	+
36	<i>Salmonella enterica</i>	<i>enterica</i>	Brazzaville	CIP54141	Unknown	DT	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.27	+	DT	+	<i>Salmonella* spp</i>	2.33	<i>Salmonella* spp</i>	2.24	+
37	<i>Salmonella enterica</i>	<i>enterica</i>	Bredeney	912	Sausage	DT	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.42	+	DT	+	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.33	+
38	<i>Salmonella enterica</i>	<i>enterica</i>	Bredeney	4873	Paté	DT	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.37	+	DT	+	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.27	+
39	<i>Salmonella enterica</i>	<i>enterica</i>	Caracas	Ad2322	Spices	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.31	<i>Salmonella* spp</i>	2.26	+
40	<i>Salmonella enterica</i>	<i>enterica</i>	Carrau	CIP105619	Pork	DT	<i>Salmonella* spp</i>	2.55	<i>Salmonella* spp</i>	2.50	+	DT	+	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.18	+
41	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad689	Protein	DT	<i>Salmonella* spp</i>	2.50	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.34	+
42	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad1173	Dairy product	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.44	+	DT	+	<i>Salmonella* spp</i>	2.51	<i>Salmonella* spp</i>	2.35	+
43	<i>Salmonella enterica</i>	<i>enterica</i>	Chester	CIP103543	/	DT	<i>Salmonella* spp</i>	2.52	<i>Salmonella* spp</i>	2.44	+	DT	+	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.34	+
44	<i>Salmonella enterica</i>	<i>enterica</i>	Choleraesuis	ATCC 51741	/	DT	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.32	+	DT	+	<i>Salmonella* spp</i>	2.33	<i>Salmonella* spp</i>	2.16	+
45	<i>Salmonella enterica</i>	<i>enterica</i>	Corvallis	CIP105342	Poultry sample	DT	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.25	+	DT	Purple blue colonies	<i>Salmonella* spp</i>	2.14	<i>Salmonella* spp</i>	2.14	+
46	<i>Salmonella enterica</i>	<i>enterica</i>	Cremieu	230	Hare	DT	<i>Salmonella* spp</i>	2.52	<i>Salmonella* spp</i>	2.43	+	DT	+	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.31	+
47	<i>Salmonella enterica</i>	<i>enterica</i>	Cubana	Ad2323	Dust	DT	<i>Salmonella* spp</i>	2.53	<i>Salmonella* spp</i>	2.46	+	DT	+	<i>Salmonella* spp</i>	2.01	<i>Salmonella* spp</i>	1.93	+
48	<i>Salmonella enterica</i>	<i>enterica</i>	Dakar	CIP105620	/	DT	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.30	+	DT	Trace at the inoculum point	<i>Salmonella* spp</i>	2.28	<i>Salmonella* spp</i>	2.24	+
49	<i>Salmonella enterica</i>	<i>enterica</i>	Derby	Ad1093	Fish	DT	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.27	+	DT	+	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.39	+
50	<i>Salmonella enterica</i>	<i>enterica</i>	Derby	Ad1337	Chicken leg	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.42	+	DT	+	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.40	+
51	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad529	Beef meat	DT	<i>Salmonella* spp</i>	2.52	<i>Salmonella* spp</i>	2.41	+	DT	+d (pale colonies)	<i>Salmonella* spp</i>	2.56	<i>Salmonella* spp</i>	2.47	+

INCLUSIVITY																		
N°	Species	Sub species	Serotype	Reference	Origin	Confirmation from non-selective plate						Confirmation from RAPID' <i>Salmonella</i> plate						
						LT/SH MALDI-MS System					Final confirmation result	Sample prep	Colonies observed	LT/SH MALDI-MS System				Final confirmation result
						Sample prep	First match		Second match					First match		Second match		
							Genus result	Score value	Genus result	Score value				Genus result	Score value	Genus result	Score value	
52	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad1336	Raw milk cheese	DT	<i>Salmonella* spp</i>	2.54	<i>Salmonella* spp</i>	2.43	+	DT	+d (pale colonies)	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.27	+
53	<i>Salmonella enterica</i>	<i>enterica</i>	Duisburg	42	Food sample	DT	<i>Salmonella* spp</i>	2.45	<i>Salmonella* spp</i>	2.41	+	DT	+	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.33	+
54	<i>Salmonella enterica</i>	<i>enterica</i>	Emek	Ad333	/	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.34	+
55	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad477	Hen meat	DT	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.43	+	DT	+	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.32	+
56	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad926	Veal meat product	DT	<i>Salmonella* spp</i>	2.46	<i>Salmonella* spp</i>	2.39	+	DT	+	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.34	+
57	<i>Salmonella enterica</i>	<i>enterica</i>	Essen	38	Food sample	DT	<i>Salmonella* spp</i>	2.18	<i>Salmonella* spp</i>	2.15	+	DT	+	<i>Salmonella* spp</i>	2.12	<i>Salmonella* spp</i>	2.08	+
58	<i>Salmonella enterica</i>	<i>enterica</i>	Falkensee	693	Sausage	DT	<i>Salmonella* spp</i>	2.46	<i>Salmonella* spp</i>	2.41	+	DT	+	<i>Salmonella* spp</i>	2.50	<i>Salmonella* spp</i>	2.26	+
59	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum biovar pullorum	Ad300	Poultry environmental sample	DT	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.28	+	Not tested	No Growth No growth (with milk) Direct streaking: -	/	/	/	/	- (no growth)
60	<i>Salmonella enterica</i>	<i>enterica</i>	Garoli	CIP54139	Unknown	DT	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.22	+	DT	+	<i>Salmonella* spp</i>	1.98	<i>Salmonella* spp</i>	1.97	+
61	<i>Salmonella enterica</i>	<i>enterica</i>	Give	436	Ground beef	DT	<i>Salmonella* spp</i>	2.39	<i>Salmonella* spp</i>	2.39	+	DT	+	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.33	+
62	<i>Salmonella enterica</i>	<i>enterica</i>	Grumpensis	CIP105621	Guinea pig	DT	<i>Salmonella* spp</i>	2.51	<i>Salmonella* spp</i>	2.47	+	DT	Purple blue colonies	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.31	+
63	<i>Salmonella enterica</i>	<i>enterica</i>	Guinea	29	/	DT	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.35	+	DT	+ (small pale colonies)	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.24	+
64	<i>Salmonella enterica</i>	<i>enterica</i>	Hadar	F106	Mussels	DT	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.39	+	DT	+	<i>Salmonella* spp</i>	2.22	<i>Salmonella* spp</i>	2.15	+
65	<i>Salmonella enterica</i>	<i>enterica</i>	Havana	Ad930	Hen	DT	<i>Salmonella* spp</i>	2.39	<i>Salmonella* spp</i>	2.39	+	DT	+	<i>Salmonella* spp</i>	2.53	<i>Salmonella* spp</i>	2.51	+
66	<i>Salmonella enterica</i>	<i>enterica</i>	Heidelberg	A00E005	Dust	DT	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.32	+	DT	+	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.25	+
67	<i>Salmonella enterica</i>	<i>enterica</i>	Hessarek	CIP54140	Unknown	DT	<i>Salmonella* spp</i>	2.50	<i>Salmonella* spp</i>	2.41	+	DT	+	<i>Salmonella* spp</i>	2.26	<i>Salmonella* spp</i>	2.18	+
68	<i>Salmonella enterica</i>	<i>enterica</i>	Indiana	Ad174	White soft cheese	DT	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.47	+	DT	+	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.36	+
69	<i>Salmonella enterica</i>	<i>enterica</i>	Indiana	Ad1409	Marined fish	DT	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.38	+	DT	+	<i>Salmonella* spp</i>	2.55	<i>Salmonella* spp</i>	2.42	+
70	<i>Salmonella enterica</i>	<i>enterica</i>	Infantis	F401B	Cheese	DT	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.30	+
71	<i>Salmonella enterica</i>	<i>enterica</i>	Infantis	Ad1684	Dairy product	DT	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.39	<i>Salmonella* spp</i>	2.37	+
72	<i>Salmonella enterica</i>	<i>enterica</i>	Javiana	Ad2326	Turkey	DT	<i>Salmonella* spp</i>	2.17	<i>Salmonella* spp</i>	2.13	+	DT	+	<i>Salmonella* spp</i>	2.35	<i>Salmonella* spp</i>	2.31	+
73	<i>Salmonella enterica</i>	<i>enterica</i>	Kedougou	Ad929	Chocolate pastrie	DT	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.36	+	DT	+	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.43	+
74	<i>Salmonella enterica</i>	<i>enterica</i>	Kedougou	Ad1502	Feed sample	DT	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.48	+	DT	+	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.28	+
75	<i>Salmonella enterica</i>	<i>enterica</i>	Kentucky	CIP105623	/	DT	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.41	+	DT	+	<i>Salmonella* spp</i>	2.33	<i>Salmonella* spp</i>	2.21	+
76	<i>Salmonella enterica</i>	<i>enterica</i>	Kottbus	1	Poultry environmental sample	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.39	+	DT	+	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.34	+
77	<i>Salmonella enterica</i>	<i>enterica</i>	Lagos	173	Sausage	DT	<i>Salmonella* spp</i>	2.45	<i>Salmonella* spp</i>	2.41	+	DT	+	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.29	+

INCLUSIVITY																		
N°	Species	Sub species	Serotype	Reference	Origin	Confirmation from non-selective plate						Confirmation from RAPID' <i>Salmonella</i> plate						
						LT/SH MALDI-MS System					Final confirmation result	Sample prep	Colonies observed	LT/SH MALDI-MS System				Final confirmation result
						Sample prep	First match		Second match					First match		Second match		
							Genus result	Score value	Genus result	Score value				Genus result	Score value	Genus result	Score value	
78	<i>Salmonella enterica</i>	<i>enterica</i>	Landau	Ad499	/	DT	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.36	+	DT	+	<i>Salmonella* spp</i>	2.31	<i>Salmonella* spp</i>	2.25	+
79	<i>Salmonella enterica</i>	<i>enterica</i>	Leipzig	CIP105624	Waste water	DT	<i>Salmonella* spp</i>	2.31	<i>Salmonella* spp</i>	2.24	+	DT	+d	<i>Salmonella* spp</i>	2.12	<i>Salmonella* spp</i>	2.06	+
80	<i>Salmonella enterica</i>	<i>enterica</i>	Lille	37	Food sample	DT	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.33	+	DT	+	<i>Salmonella* spp</i>	2.31	<i>Salmonella* spp</i>	2.22	+
81	<i>Salmonella enterica</i>	<i>enterica</i>	Livingstone	Ad1107	Dust	DT	<i>Salmonella* spp</i>	2.60	<i>Salmonella* spp</i>	2.47	+	DT	+	<i>Salmonella* spp</i>	2.36	<i>Salmonella* spp</i>	2.29	+
82	<i>Salmonella enterica</i>	<i>enterica</i>	London	A00P085	Spring roll	DT	<i>Salmonella* spp</i>	2.21	<i>Salmonella* spp</i>	2.11	+	DT	+	<i>Salmonella* spp</i>	2.39	<i>Salmonella* spp</i>	2.19	+
83	<i>Salmonella enterica</i>	<i>enterica</i>	London	326	Meat product	DT	<i>Salmonella* spp</i>	2.27	<i>Salmonella* spp</i>	2.26	+	DT	+	<i>Salmonella* spp</i>	2.35	<i>Salmonella* spp</i>	2.23	+
84	<i>Salmonella enterica</i>	<i>enterica</i>	Luciana	CIP105626	Clinical sample	DT	<i>Salmonella* spp</i>	2.33	<i>Salmonella* spp</i>	2.32	+	DT	+d (blue colonies)	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.22	+
85	<i>Salmonella enterica</i>	<i>enterica</i>	Manhattan	900	Dust	DT	<i>Salmonella* spp</i>	2.45	<i>Salmonella* spp</i>	2.43	+	DT	+	<i>Salmonella* spp</i>	2.26	<i>Salmonella* spp</i>	2.24	+
86	<i>Salmonella enterica</i>	<i>enterica</i>	Maracaibo	CIP54143	Unknown	DT	<i>Salmonella* spp</i>	2.53	<i>Salmonella* spp</i>	2.45	+	DT	+	<i>Salmonella* spp</i>	2.00	<i>Salmonella* spp</i>	1.98	+
87	<i>Salmonella enterica</i>	<i>enterica</i>	Marseille	CIP105627	Human	DT	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.24	<i>Salmonella* spp</i>	2.17	+
88	<i>Salmonella enterica</i>	<i>enterica</i>	Mbandaka	Ad914	Mayonnaise	DT	<i>Salmonella* spp</i>	2.55	<i>Salmonella* spp</i>	2.46	+	DT	+	<i>Salmonella* spp</i>	2.39	<i>Salmonella* spp</i>	2.18	+
89	<i>Salmonella enterica</i>	<i>enterica</i>	Meleagridis	505	Raw milk	DT	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.37	+	DT	+	<i>Salmonella* spp</i>	2.35	<i>Salmonella* spp</i>	2.29	+
90	<i>Salmonella enterica</i>	<i>enterica</i>	Mikawasima	CIP107220	Human faeces	DT	<i>Salmonella* spp</i>	2.57	<i>Salmonella* spp</i>	2.51	+	DT	+	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.41	+
91	<i>Salmonella enterica</i>	<i>enterica</i>	Minnesota	CIP105628	Turkey	DT	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.24	+	DT	+	<i>Salmonella* spp</i>	1.88	<i>Salmonella* spp</i>	1.74	+
92	<i>Salmonella enterica</i>	<i>enterica</i>	Mkamba	Ad1544	Compost	DT	<i>Salmonella* spp</i>	2.30	<i>Salmonella* spp</i>	2.19	+	DT	+	<i>Salmonella* spp</i>	2.13	<i>Salmonella* spp</i>	1.98	+
93	<i>Salmonella enterica</i>	<i>enterica</i>	Montevideo	Ad912	Raw milk	DT	<i>Salmonella* spp</i>	2.53	<i>Salmonella* spp</i>	2.45	+	DT	+	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.23	+
94	<i>Salmonella enterica</i>	<i>enterica</i>	Muenchen	CIP106178	Unknown	DT	<i>Salmonella* spp</i>	2.35	<i>Salmonella* spp</i>	2.33	+	DT	+	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.33	+
95	<i>Salmonella enterica</i>	<i>enterica</i>	Muenster	CIP107859	Human faeces	DT	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.27	+	DT	+	<i>Salmonella* spp</i>	2.21	<i>Salmonella* spp</i>	2.19	+
96	<i>Salmonella enterica</i>	<i>enterica</i>	Napoli	Ad928	Animal clinic	DT	<i>Salmonella* spp</i>	2.53	<i>Salmonella* spp</i>	2.47	+	DT	+	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.29	+
97	<i>Salmonella enterica</i>	<i>enterica</i>	Newport	540	Sausage	DT	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.29	+	DT	+	<i>Salmonella* spp</i>	2.24	<i>Salmonella* spp</i>	2.15	+
98	<i>Salmonella enterica</i>	<i>enterica</i>	Norwich	Ad1172	Dairy product	DT	<i>Salmonella* spp</i>	2.52	<i>Salmonella* spp</i>	2.45	+	DT	+	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.27	+
99	<i>Salmonella enterica</i>	<i>enterica</i>	Ohio	Ad1482	Raw milk	DT	<i>Salmonella* spp</i>	2.51	<i>Salmonella* spp</i>	2.48	+	DT	+	<i>Salmonella* spp</i>	1.76	<i>Salmonella* spp</i>	1.72	+
100	<i>Salmonella enterica</i>	<i>enterica</i>	Oranienburg	Ad 1724	Cereal	DT	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.41	+	DT	+	<i>Salmonella* spp</i>	2.38	<i>Salmonella* spp</i>	2.28	+
101	<i>Salmonella enterica</i>	<i>enterica</i>	Orion	27	Food sample	DT	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.25	+	DT	+	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.24	+
102	<i>Salmonella enterica</i>	<i>enterica</i>	Ovakam	Ad1647	Compost	DT	<i>Salmonella* spp</i>	2.40	<i>Salmonella* spp</i>	2.34	+	DT	+	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.31	+
103	<i>Salmonella enterica</i>	<i>enterica</i>	Panama	882	Sausage	DT	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.05	<i>Salmonella* spp</i>	1.94	+
104	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi A	ATCC9150	/	DT	<i>Salmonella* spp</i>	2.43	<i>Salmonella* spp</i>	2.36	+	DT	+d (pale colonies)	<i>Salmonella* spp</i>	2.33	<i>Salmonella* spp</i>	2.17	+

INCLUSIVITY																		
N°	Species	Sub species	Serotype	Reference	Origin	Confirmation from non-selective plate						Confirmation from RAPID' <i>Salmonella</i> plate						
						LT/SH MALDI-MS System					Final confirmation result	Sample prep	Colonies observed	LT/SH MALDI-MS System				Final confirmation result
						Sample prep	First match		Second match					First match		Second match		
							Genus result	Score value	Genus result	Score value				Genus result	Score value	Genus result	Score value	
105	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi A	ATCC11511	Unknown	DT	<i>Salmonella* spp</i>	2.22	<i>Salmonella* spp</i>	2.14	+	DT	+d (pale μ colonies)	<i>Salmonella* spp</i>	2.31	<i>Salmonella* spp</i>	2.30	+
106	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi B	Ad301	Clinical sample	DT	<i>Salmonella* spp</i>	2.42	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.19	+
107	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi B var java	CIP56.26	Unknown	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.31	+	DT	+	<i>Salmonella* spp</i>	2.11	<i>Salmonella* spp</i>	2.11	+
108	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi C	ATCC13428	Unknown	DT	<i>Salmonella* spp</i>	2.52	<i>Salmonella* spp</i>	2.39	+	DT	+	<i>Salmonella* spp</i>	2.14	<i>Salmonella* spp</i>	2.12	+
109	<i>Salmonella enterica</i>	<i>enterica</i>	Pomona	CIP105630	Cockerel	DT	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.33	+	DT	+	<i>Salmonella* spp</i>	2.20	<i>Salmonella* spp</i>	2.17	+
110	<i>Salmonella enterica</i>	<i>enterica</i>	Poona	CIP107125	Human faeces	DT	<i>Salmonella* spp</i>	2.24	<i>Salmonella* spp</i>	2.22	+	Not tested	No Growth No growth (with milk) Direct streaking: +d	/	/	/	/	- (no growth)
111	<i>Salmonella enterica</i>	<i>enterica</i>	Putten	Ad2331	Puoltry feed stuffs	DT	<i>Salmonella* spp</i>	2.32	<i>Salmonella* spp</i>	2.31	+	DT	+	<i>Salmonella* spp</i>	2.33	<i>Salmonella* spp</i>	2.24	+
112	<i>Salmonella enterica</i>	<i>enterica</i>	Regent	328	Duck	DT	<i>Salmonella* spp</i>	2.55	<i>Salmonella* spp</i>	2.51	+	DT	+	<i>Salmonella* spp</i>	2.30	<i>Salmonella* spp</i>	2.19	+
113	<i>Salmonella enterica</i>	<i>enterica</i>	Rissen	39	Food sample	DT	<i>Salmonella* spp</i>	2.36	<i>Salmonella* spp</i>	2.34	+	DT	+	<i>Salmonella* spp</i>	2.17	<i>Salmonella* spp</i>	2.13	+
114	<i>Salmonella enterica</i>	<i>enterica</i>	Rubislaw	Ad2332	Shark	DT	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.44	+	DT	+	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.39	+
115	<i>Salmonella enterica</i>	<i>enterica</i>	Saintpaul	A00C002	Pheasant	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.13	+
116	<i>Salmonella enterica</i>	<i>enterica</i>	Salford	CIP104917	Human	DT	<i>Salmonella* spp</i>	2.22	<i>Salmonella* spp</i>	2.16	+	DT	+	<i>Salmonella* spp</i>	2.04	<i>Salmonella* spp</i>	2.03	+
117	<i>Salmonella enterica</i>	<i>enterica</i>	Schwarzengrund	Ad2333	Poultry environmental sample	DT	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.32	+	DT	+	<i>Salmonella* spp</i>	2.30	<i>Salmonella* spp</i>	2.18	+
118	<i>Salmonella enterica</i>	<i>enterica</i>	Senftenberg	Ad355	Sea food product	DT	<i>Salmonella* spp</i>	2.56	<i>Salmonella* spp</i>	2.46	+	DT	+	<i>Salmonella* spp</i>	2.41	<i>Salmonella* spp</i>	2.37	+
119	<i>Salmonella enterica</i>	<i>enterica</i>	Senftenberg	Ad934	Ground turkey	DT	<i>Salmonella* spp</i>	2.26	<i>Salmonella* spp</i>	2.23	+	DT	+	<i>Salmonella* spp</i>	2.39	<i>Salmonella* spp</i>	2.31	+
120	<i>Salmonella enterica</i>	<i>enterica</i>	Stanley	CIP106163	Unknown	DT	<i>Salmonella* spp</i>	2.09	<i>Salmonella* spp</i>	2.06	+	eDT	+	<i>Salmonella* spp</i>	2.05	<i>Salmonella* spp</i>	1.96	+
121	<i>Salmonella enterica</i>	<i>enterica</i>	Stanley	Ad1688	Environmental chocolate	DT	<i>Salmonella* spp</i>	2.25	<i>Salmonella* spp</i>	2.25	+	DT	+	<i>Salmonella* spp</i>	2.17	<i>Salmonella* spp</i>	2.17	+
122	<i>Salmonella enterica</i>	<i>enterica</i>	Sternschanze	Ad500	/	DT	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.06	+
123	<i>Salmonella enterica</i>	<i>enterica</i>	Strasbourg	CIP105632	Human	DT	<i>Salmonella* spp</i>	2.46	<i>Salmonella* spp</i>	2.24	+	DT	Purple blue colonies	<i>Salmonella* spp</i>	2.26	<i>Salmonella* spp</i>	2.21	+
124	<i>Salmonella enterica</i>	<i>enterica</i>	Tananarive	CIP54142	Pork	DT	<i>Salmonella* spp</i>	2.39	<i>Salmonella* spp</i>	2.39	+	DT	+	<i>Salmonella* spp</i>	2.35	<i>Salmonella* spp</i>	2.35	+
125	<i>Salmonella enterica</i>	<i>enterica</i>	Tennessee	A00E006	Dust	DT	<i>Salmonella* spp</i>	2.49	<i>Salmonella* spp</i>	2.48	+	DT	+	<i>Salmonella* spp</i>	2.23	<i>Salmonella* spp</i>	2.17	+
126	<i>Salmonella enterica</i>	<i>enterica</i>	Tennessee	Ad1171	Dairy product	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.34	+	DT	+	<i>Salmonella* spp</i>	2.36	<i>Salmonella* spp</i>	2.18	+
127	<i>Salmonella enterica</i>	<i>enterica</i>	Thompson	AER 301	Poultry product	DT	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.47	+	DT	+	<i>Salmonella* spp</i>	2.46	<i>Salmonella* spp</i>	2.37	+
128	<i>Salmonella enterica</i>	<i>enterica</i>	Typhi	Ad302	Clinical sample	DT	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.45	+	DT	+	<i>Salmonella* spp</i>	2.39	<i>Salmonella* spp</i>	2.37	+
129	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	Ad1484	Whole egg	DT	<i>Salmonella* spp</i>	2.45	<i>Salmonella* spp</i>	2.45	+	DT	+	<i>Salmonella* spp</i>	2.50	<i>Salmonella* spp</i>	2.35	+
130	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium	Ad1603	Processed salmon product	DT	<i>Salmonella* spp</i>	2.48	<i>Salmonella* spp</i>	2.39	+	DT	+	<i>Salmonella* spp</i>	2.07	<i>Salmonella* spp</i>	2.04	+

INCLUSIVITY																		
N°	Species	Sub species	Serotype	Reference	Origin	Confirmation from non-selective plate						Confirmation from RAPID' <i>Salmonella</i> plate						
						LT/SH MALDI-MS System					Final confirmation result	Sample prep	Colonies observed	LT/SH MALDI-MS System				Final confirmation result
						Sample prep	First match		Second match					First match		Second match		
							Genus result	Score value	Genus result	Score value				Genus result	Score value	Genus result	Score value	
131	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium 1,4,[5],12:- (variant immobile)	Ad1333	Tramisu	DT	<i>Salmonella* spp</i>	2.46	<i>Salmonella* spp</i>	2.41	+	DT	+	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.28	+
132	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium 1,4,[5],12:- :1,2 (variant monophasique)	Ad1335	Hen	DT	<i>Salmonella* spp</i>	2.45	<i>Salmonella* spp</i>	2.38	+	DT	+	<i>Salmonella* spp</i>	2.33	<i>Salmonella* spp</i>	2.27	+
133	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium 1,4,[5],12:i:- (variant monophasique)	Ad1334	Processed pork meat	DT	<i>Salmonella* spp</i>	2.45	<i>Salmonella* spp</i>	2.40	+	DT	+	<i>Salmonella* spp</i>	1.88	<i>Salmonella* spp</i>	1.82	+
134	<i>Salmonella enterica</i>	<i>enterica</i>	Urbana	Ad501	/	DT	<i>Salmonella* spp</i>	2.07	<i>Salmonella* spp</i>	2.07	+	DT	μ white colonies	<i>Salmonella* spp</i>	2.21	<i>Salmonella* spp</i>	2.18	+
135	<i>Salmonella enterica</i>	<i>enterica</i>	Veneziana	233	Food sample	DT	<i>Salmonella* spp</i>	2.47	<i>Salmonella* spp</i>	2.47	+	DT	+	<i>Salmonella* spp</i>	2.24	<i>Salmonella* spp</i>	2.23	+
136	<i>Salmonella enterica</i>	<i>enterica</i>	Virchow	F276	Curry	DT	<i>Salmonella* spp</i>	2.53	<i>Salmonella* spp</i>	2.47	+	DT	+	<i>Salmonella* spp</i>	2.50	<i>Salmonella* spp</i>	2.24	+
137	<i>Salmonella enterica</i>	<i>enterica</i>	Virchow	CIP105355	/	DT	<i>Salmonella* spp</i>	2.22	<i>Salmonella* spp</i>	2.16	+	DT	+	<i>Salmonella* spp</i>	2.14	<i>Salmonella* spp</i>	2.08	+
138	<i>Salmonella enterica</i>	<i>enterica</i>	Waycross	CIP105634	Paté	DT	<i>Salmonella* spp</i>	2.44	<i>Salmonella* spp</i>	2.42	+	DT	+	<i>Salmonella* spp</i>	2.18	<i>Salmonella* spp</i>	2.17	+
139	<i>Salmonella enterica</i>	<i>enterica</i>	Wayne	Ad502	/	DT	<i>Salmonella* spp</i>	2.39	<i>Salmonella* spp</i>	2.38	+	DT	Trace at the inoculum point	<i>Salmonella* spp</i>	2.27	<i>Salmonella* spp</i>	2.14	+
140	<i>Salmonella enterica</i>	<i>enterica</i>	Weltevreden	Ad2336	Water	DT	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.34	+	DT	+	<i>Salmonella* spp</i>	2.36	<i>Salmonella* spp</i>	2.29	+
141	<i>Salmonella enterica</i>	<i>enterica</i>	Wien	CIP8122	Unknown	DT	<i>Salmonella* spp</i>	2.34	<i>Salmonella* spp</i>	2.27	+	DT	+d	<i>Salmonella* spp</i>	2.23	<i>Salmonella* spp</i>	2.21	+
142	<i>Salmonella enterica</i>	<i>enterica</i>	Worthington	3506	Pâté	DT	<i>Salmonella* spp</i>	2.55	<i>Salmonella* spp</i>	2.53	+	DT	+	<i>Salmonella* spp</i>	2.28	<i>Salmonella* spp</i>	2.26	+
143	<i>Salmonella enterica</i>	<i>enterica</i>	Zanzibar	CIP107479	Human faeces	DT	<i>Salmonella* spp</i>	2.22	<i>Salmonella* spp</i>	2.21	+	DT	+	<i>Salmonella* spp</i>	2.00	<i>Salmonella* spp</i>	1.98	+
144	<i>Salmonella enterica</i>	<i>houtenae</i>	43:z4,z32	Ad597	Fish product	DT	<i>Salmonella* spp</i>	2.17	<i>Salmonella* spp</i>	2.11	+	DT	+d (pale colonies)	<i>Salmonella* spp</i>	1.79	<i>Salmonella* spp</i>	1.79	+
145	<i>Salmonella enterica</i>	<i>houtenae</i>	50:g,z51	Ad596	Dairy product	DT	<i>Salmonella* spp</i>	2.12	<i>Salmonella* spp</i>	2.12	+	DT	+	<i>Salmonella* spp</i>	2.09	<i>Salmonella* spp</i>	2.07	+
146	<i>Salmonella enterica</i>	<i>indica</i>	1,6,14,25:a:enx	Ad600	Environmental sample	DT	<i>Salmonella* spp</i>	2.45	<i>Salmonella* spp</i>	2.33	+	DT	+	<i>Salmonella* spp</i>	2.06	<i>Salmonella* spp</i>	2.01	+
147	<i>Salmonella enterica</i>	<i>salamae</i>	1,13,23:gmt:enx	Ad450	Raw ewe milk	DT	<i>Salmonella* spp</i>	2.33	<i>Salmonella* spp</i>	2.30	+	DT	+	<i>Salmonella* spp</i>	1.94	<i>Salmonella* spp</i>	1.84	+
148	<i>Salmonella enterica</i>	<i>salamae</i>	42:b:enxz15	Ad593	Bean	DT	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.28	+	DT	+	<i>Salmonella* spp</i>	2.21	<i>Salmonella* spp</i>	2.15	+
149	<i>Salmonella enterica</i>	<i>salamae</i>	42:gt:-	Ad592	Kangaroo meat	DT	<i>Salmonella* spp</i>	2.26	<i>Salmonella* spp</i>	2.16	+	DT	+	<i>Salmonella* spp</i>	2.20	<i>Salmonella* spp</i>	2.10	+
150	<i>Salmonella enterica</i>	<i>salamae</i>	9,g, m, t	Ad212	/	DT	<i>Salmonella* spp</i>	2.37	<i>Salmonella* spp</i>	2.29	+	DT	+	<i>Salmonella* spp</i>	2.20	<i>Salmonella* spp</i>	2.19	+
151	<i>Salmonella enterica</i>	<i>enterica</i>	Schwarzengrund	Ad2704	Turkey	DT	<i>Salmonella* spp</i>	2.29	<i>Salmonella* spp</i>	2.28	+	DT	+	<i>Salmonella* spp</i>	2.09	<i>Salmonella* spp</i>	2.02	+
152	<i>Salmonella enterica</i>	<i>enterica</i>	Abaetetuba (11:k:1,5)	Ad2318	/	DT	<i>Salmonella* spp</i>	1.79	<i>Salmonella* spp</i>	1.76	+	DT	+	<i>Salmonella* spp</i>	2.24	<i>Salmonella* spp</i>	2.04	+
153	<i>Salmonella enterica</i>	<i>enterica</i>	Adelaïde (35:f,g:-)	Ad2319	/	DT	<i>Salmonella* spp</i>	2.11	<i>Salmonella* spp</i>	2.11	+	DT	+d	<i>Salmonella* spp</i>	2.10	<i>Salmonella* spp</i>	2.03	+
154	<i>Salmonella enterica</i>	<i>enterica</i>	Hvittingfoss (16:b:e,n,x)	Ad2325	Pâté	DT	<i>Salmonella* spp</i>	2.30	<i>Salmonella* spp</i>	2.25	+	DT	+	<i>Salmonella* spp</i>	2.07	<i>Salmonella* spp</i>	2.06	+
155	<i>Salmonella enterica</i>	<i>enterica</i>	Wandsworth (39:b:1,2)	Ad2335	Meat product	DT	<i>Salmonella* spp</i>	1.97	<i>Salmonella* spp</i>	1.81	+	DT	+	<i>Salmonella* spp</i>	1.98	<i>Salmonella* spp</i>	1.84	+
156	<i>Salmonella enterica</i>	<i>enterica</i>	Michigan (17:l,v:1,5)	Ad2327	/	DT	<i>Salmonella* spp</i>	2.30	<i>Salmonella* spp</i>	2.29	+	DT	+	<i>Salmonella* spp</i>	2.08	<i>Salmonella* spp</i>	1.96	+

Misidentification

- * : Matching-hint closely related to *Shigella* and not definitely related for the moment
 ** : *Enterobacter gergoviae* and *Pluralibacter gergoviae* are synonyms
 *** : Many strains of *Enterobacter* genus have been recently reclassified, some of them in the *Lelliottia* genus

EXCLUSIVITY																		
N°	Genus	Species	Reference	rDNA sequencing	Origin	Confirmation from Non selective plate					Confirmation from RAPID'Salmonella plate							
						Sample prep	LT/SH MALDI-MS System				Final confirmation result	Colonies observed	Sample prep	LT/SH MALDI-MS System				Final confirmation result
							First match		Second match					First match		Second match		
							Genus result	Score value	Genus result	Score value				Genus result	Score value	Genus result	Score value	
1	Acinetobacter	johnsonii	Ad1317		Whole liquid egg	DT	Acinetobacter spp	2.34	Acinetobacter spp	2.24	-	No growth	/	/	/	/	/	- (no growth)
2	Aeromonas	hydrophila	Ad1570		Water	DT	Aeromonas spp	2.29	Aeromonas spp	2.27	-	No growth	/	/	/	/	/	- (no growth)
3	Aeromonas	punctata	Ad1517		Whole liquid egg	DT	Aeromonas spp	1.99	Aeromonas spp	1.96	-	No growth	/	/	/	/	/	- (no growth)
4	Aeromonas	salmonicida	Ad1319		Whole liquid egg	DT	Aeromonas spp	2.07	Aeromonas spp	2.05	-	No growth	/	/	/	/	/	- (no growth)
5	Aeromonas	sobria	CIP 7433		Fish	DT	Aeromonas spp	2.08	Aeromonas spp	1.97	-	No growth	/	/	/	/	/	- (no growth)
6	Buttiauxella	agrestis	Ad1320		Whole liquid egg	DT	Buttiauxella spp	1.98	Buttiauxella spp	1.82	-	-	DT	Buttiauxella spp	1.93	Buttiauxella spp	1.87	-
7	Buttiauxella	noackiae	Ad1325		Whole liquid egg	DT	Buttiauxella spp	2.00	Buttiauxella spp	1.97	-	No growth	/	/	/	/	/	- (no growth)
8	Citrobacter	braakii	Ad833		Beef meat	DT	Citrobacter spp	2.34	Citrobacter spp	2.23	-	No growth	/	/	/	/	/	- (no growth)
9	Citrobacter	diversus	140		Raw milk	DT	Citrobacter spp	2.37	Citrobacter spp	2.30	-	-	DT	Citrobacter spp	2.25	Citrobacter spp	2.20	-
10	Citrobacter	diversus	38		Food product	DT	Citrobacter spp	2.31	Citrobacter spp	2.27	-	-	DT	Citrobacter spp	2.16	Citrobacter spp	2.15	-
11	Citrobacter	farmeri	Ad1116		Environmental sample	DT	Citrobacter spp	1.96	Citrobacter spp	1.90	-	-	DT	Citrobacter spp	1.80	Citrobacter spp	1.80	-
12	Citrobacter	freundii	ATCC 43864		/	DT	Citrobacter spp	2.21	Citrobacter spp	2.16	-	-	DT	Citrobacter spp	2.16	Citrobacter spp	2.15	-
13	Citrobacter	freundii	Ad173		Chicken liver	DT	Citrobacter spp	2.24	Citrobacter spp	2.20	-	-	DT	Citrobacter spp	2.04	Citrobacter spp	1.92	-
14	Citrobacter	freundii	Ad1326		Whole liquid egg	DT	Citrobacter spp	2.38	Citrobacter spp	2.32	-	-	DT	Citrobacter spp	2.34	Citrobacter spp	2.28	-
15	Citrobacter	gillenii	Ad343		/	DT	Citrobacter spp	2.40	Citrobacter spp	2.34	-	No growth	/	/	/	/	/	- (no growth)
16	Citrobacter	koseri	71		Frozen vegetables	DT	Citrobacter spp	2.40	Citrobacter spp	2.31	-	-	DT	Citrobacter spp	2.18	Citrobacter spp	2.15	-
17	Citrobacter	koseri	CIP82.94T		/	DT	Citrobacter spp	2.33	Citrobacter spp	2.30	-	No growth	/	/	/	/	/	- (no growth)
18	Citrobacter	youngae	Ad1372		Water	DT	Citrobacter spp	2.43	Citrobacter spp	2.30	-	-	DT	Citrobacter spp	2.12	Citrobacter spp	2.12	-
19	Comamonas	aquatica	Ad1543		Environmental sample	DT	Comamonas spp	2.14	NOIP	1.22	-	No growth	/	/	/	/	/	- (no growth)
20	Cronobacter	dublinensis	DSM18705		Milk powder	DT	Cronobacter spp	1.90	Cronobacter spp	1.87	-	-	DT	Cronobacter spp	2.05	Cronobacter spp	2.04	-
21	Cronobacter	lausannensis	DSM18706		/	DT	Cronobacter spp	2.03	Cronobacter spp	1.79	-	-	DT	Cronobacter spp	2.25	Cronobacter spp	2.22	-
22	Cronobacter	malonaticus	DSM18702		Milk powder	DT	Cronobacter spp	2.41	Cronobacter spp	2.29	-	-	DT	Cronobacter spp	2.27	Cronobacter spp	2.21	-
23	Cronobacter	muytjensii	CIP103581		/	DT	Cronobacter spp	2.04	Cronobacter spp	1.92	-	-	EXT	Cronobacter spp	2.29	Cronobacter spp	2.28	-
24	Cronobacter	sakazakii	Ad1418		Infant formula	DT	Cronobacter spp	2.14	Cronobacter spp	2.05	-	-	DT	Cronobacter spp	2.24	Cronobacter spp	2.16	-
25	Cronobacter	sakazakii	Ad1707		Environmental sample	DT	Cronobacter spp	2.01	Cronobacter spp	1.99	-	-	DT	Cronobacter spp	2.30	Cronobacter spp	2.21	-
26	Siccibacter	turicensis	Ad1445		Infant formula	DT	Cronobacter spp	2.25	Cronobacter spp	2.07	-	-	DT	Cronobacter spp	1.99	Cronobacter spp	1.94	-
27	Enterobacter	aerogenes	Ad889		Beef flour	DT	Enterobacter spp	2.38	Enterobacter spp	2.38	-	-	DT	Enterobacter spp	2.37	Enterobacter spp	2.26	-
28	Enterobacter	agglomerans	Ad877		/	DT	Enterobacter spp	2.24	Enterobacter spp	2.21	-	-	DT	Enterobacter spp	2.01	Enterobacter spp	1.99	-
29	Lelliottia	amnigena	Ad1379		/	DT	Lelliottia spp	2.31	Lelliottia spp	2.30	-	-	DT	Lelliottia spp	2.40	Lelliottia spp	2.40	-
30	Lelliottia	amnigena	A00C068	Enterobacter kobei	Cockerel	DT	Cronobacter spp	1.73	NOIP	1.67	-	-	DT	Klebsiella spp	1.73	Cronobacter spp	1.71	-
31	Enterobacter***	cloacae	10	Enterobacter nimipressuralis / aerogenes	Raw milk	DT	Lelliottia spp	2.03	Lelliottia spp	1.89	-	-	DT	Citrobacter spp	1.83	Citrobacter spp	1.64	-
32	Enterobacter	cloacae	48		Pastries	DT	Enterobacter spp	2.20	Enterobacter spp	2.18	-	-	DT	Enterobacter spp	2.21	Enterobacter spp	2.21	-
33	Enterobacter	cloacae	Ad1378		Beach water	DT	Enterobacter spp	2.40	Enterobacter spp	2.37	-	-	DT	Enterobacter spp	2.27	Enterobacter spp	2.18	-
34	Enterobacter**	gergoviae	CIP76.1		/	DT	Pluralibacter spp	2.28	Pluralibacter spp	2.20	-	-	DT	Pluralibacter spp	2.05	Pluralibacter spp	2.05	-
35	Enterobacter renamed Franconibacter	helveticus	DSM18396		/	eDT	Raoultella spp	1.72	NOIP	1.58	-	-	DT	Raoultella spp	1.77	NOIP	1.67	-
36	Enterobacter	hormaechei	Ad990		Butter	DT	Enterobacter spp	2.11	Enterobacter spp	2.06	-	-	DT	Enterobacter spp	2.28	Enterobacter spp	2.24	-
37	Enterobacter	hormaechei	Ad834		Beef meat	DT	Enterococcus spp	2.27	Enterococcus spp	2.25	-	No growth	/	/	/	/	/	- (no growth)
38	Kluyvera	intermedia	88a		Gizzards	DT	Enterobacter spp	1.86	Enterobacter spp	1.77	-	No growth	/	/	/	/	/	- (no growth)
39	Enterobacter	intermedius	60		Mange tout peas	DT	Kluyvera spp	2.06	Raoultella spp	1.87	-	No growth	/	/	/	/	/	- (no growth)
40	Enterobacter	kobei	Ad342	Enterobacter kobei	Ham	DT	Escherichia spp	1.87	Cronobacter spp	1.77	-	-	DT	Escherichia spp	1.79	Cronobacter spp	1.75	-

EXCLUSIVITY																		
N°	Genus	Species	Reference	rDNA sequencing	Origin	Confirmation from Non selective plate						Confirmation from RAPID'Salmonella plate						
						Sample prep	LT/SH MALDI-MS System				Final confirmation result	Colonies observed	Sample prep	LT/SH MALDI-MS System				Final confirmation result
							First match		Second match					First match		Second match		
							Genus result	Score value	Genus result	Score value				Genus result	Score value	Genus result	Score value	
41	Enterobacter	kobei	Ad706		Milk powder	eDT	Escherichia spp	1.77	NOIP	1.66	-	-	EXT	Klebsiella spp	1.77	Cronobacter spp	1.76	-
42	Pectobacterium	carotovorum	CIP82.83T		Potatoes	DT	Pectobacterium spp	2.01	Pectobacterium spp	1.98	-	No growth	/	/	/	/	/	- (no growth)
43	Pectobacterium	carotovorum	103762		/	DT	Pectobacterium spp	2.15	Pectobacterium spp	1.99	-	No growth	/	/	/	/	/	- (no growth)
44	Escherichia renamed Shimwella	blattae	ATCC29907		/	DT	Shimwellia spp	2.25	NOIP	1.49	-	No growth	/	/	/	/	/	- (no growth)
45	Escherichia	coli	CIP54117		/	DT	Skimwellia spp	2.25	NOIP	1.66	-	No growth	/	/	/	/	/	- (no growth)
46	Escherichia	coli	A00C070		Chicken leg	DT	Escherichia spp	2.34	Escherichia spp	2.32	-	-	DT	Escherichia spp	2.26	Escherichia spp	2.24	-
47	Escherichia	coli	Ad1422		Infant formula	DT	Escherichia spp	2.29	Escherichia spp	2.25	-	-	DT	Escherichia spp	2.35	Escherichia spp	2.28	-
48	Escherichia	fergusonii	2876		Environmental sample	DT	Escherichia spp	2.21	Escherichia spp	2.20	-	-	DT	Escherichia spp	2.14	Escherichia spp	2.06	-
49	Escherichia	fergusonii	Ad1381		Water	DT	Escherichia spp	2.34	Escherichia spp	2.29	-	-	DT	Escherichia spp	2.22	Escherichia spp	2.19	-
50	Escherichia	fergusonii	ATCC35469		/	DT	Escherichia spp	2.22	Escherichia spp	2.21	-	No growth	/	/	/	/	/	- (no growth)
51	Escherichia	hermannii	Ad457		Spinach	DT	Escherichia spp	2.42	Escherichia spp	2.42	-	-	DT	Escherichia spp	2.29	Escherichia spp	2.25	-
52	Escherichia	hermannii	Ad458		White liquid egg	DT	Escherichia spp	2.27	Escherichia spp	2.27	-	+d	DT	Escherichia spp	2.23	Escherichia spp	2.09	-
53	Escherichia	hermannii	Ad460		Custard	DT	Escherichia spp	2.28	Escherichia spp	2.23	-	+d	eDT	Escherichia spp	2.15	Escherichia spp	2.15	-
54	Gluconobacter	cerinus	Ad374		Fruit based food supplement	EXT	NOIP	1.16	NOIP	1.14	No result	No growth	/	/	/	/	/	- (no growth)
55	Hafnia	alvei	A00C067		Young cockerel	DT	Hafnia spp	2.40	Hafnia spp	2.39	-	No growth	/	/	/	/	/	- (no growth)
56	Hafnia	alvei	Ad1695		Prawn	DT	Hafnia spp	2.40	Hafnia spp	2.26	-	No growth	/	/	/	/	/	- (no growth)
57	Klebsiella	oxytoca	Ad1509		Milk powder	DT	Klebsiella spp	2.32	Klebsiella spp	2.30	-	-	DT	Klebsiella spp	2.30	Klebsiella spp	2.30	-
58	Klebsiella	oxytoca	CIP79.32		/	DT	Klebsiella spp	2.36	Klebsiella spp	2.31	-	-	DT	Klebsiella spp	2.45	Klebsiella spp	2.38	-
59	Klebsiella	pneumoniae	92		Pastries	DT	Klebsiella spp	2.52	Klebsiella spp	2.40	-	-	DT	Klebsiella spp	2.09	Klebsiella spp	2.07	-
60	Klebsiella	pneumoniae	CIP82.91T		/	DT	Klebsiella spp	2.26	Klebsiella spp	2.11	-	-	DT	Klebsiella spp	2.18	Klebsiella spp	2.10	-
61	Klebsiella	pneumoniae	Ad1369		Water	DT	Klebsiella spp	2.36	Klebsiella spp	2.31	-	-	DT	Klebsiella spp	2.23	Klebsiella spp	2.23	-
62	Kluyvera	ascorbata	CIP82.95T		/	DT	Kluyvera spp	2.08	Kluyvera spp	2.08	-	No growth	/	/	/	/	/	- (no growth)
63	Kluyvera	spp	Ad229		Fish	DT	Kluyvera spp	2.03	Kluyvera spp	1.93	-	-	DT	Kluyvera spp	1.81	Raoultella spp	1.80	-
64	Leclercia	adecarboxylata	Ad707		Milk powder	DT	Leclercia spp	2.27	Leclercia spp	2.23	-	-	DT	Leclercia spp	2.25	Leclercia spp	2.16	-
65	Morganella	morganii	CIPA236		/	DT	Morganella spp	2.57	Morganella spp	2.52	-	-	DT	Morganella spp	2.28	Morganella spp	2.21	-
66	Myroides	odoratiminus	Ad1341		Whole liquid egg	DT	Myroides spp	2.14	Myroides spp	2.01	-	No growth	/	/	/	/	/	- (no growth)
67	Pantoea	agglomerans	86		Macedoine	DT	Citrobacter spp	2.12	Citrobacter spp	2.11	-	-	DT	Citrobacter spp	2.05	Citrobacter spp	2.01	-
68	Plesiomonas	shigelloïdes	Ad673		Fish	DT	Plesiomonas spp	2.45	Plesiomonas spp	2.02	-	-	DT	Plesiomonas spp	2.26	Plesiomonas spp	2.25	-
69	Pluralibacter	gergoviae	CIP76.1		/	DT	Pluralibacter spp	1.96	Pluralibacter spp	1.79	-	-	DT	Pluralibacter spp	2.14	Pluralibacter spp	2.10	-
70	Proteus	mirabilis	Ad639		Mayonnaise	DT	Proteus spp	2.36	Proteus spp	2.31	-	-	DT	Proteus spp	2.29	Proteus spp	2.21	-
71	Proteus	vulgaris	Ad984		Ready to re heat beef meat	DT	Proteus spp	2.45	Proteus spp	2.43	-	-	DT	Proteus spp	2.29	Proteus spp	2.25	-
72	Serratia	proteamaculans	Ad1701		Salmon	DT	Serratia spp	2.04	Serratia spp	1.88	-	No growth	/	/	/	/	/	- (no growth)
73	Providencia	rettgeri	112		White liquid egg	DT	Providencia spp	2.43	Providencia spp	2.42	-	-	DT	Providencia spp	2.40	Providencia spp	2.36	-
74	Providencia	stuartii	46		Turkey thigh	DT	Providencia spp	2.36	Providencia spp	2.36	-	-	DT	Providencia spp	2.30	Providencia spp	2.16	-
75	Providencia	stuartii	Ad1575		River water	DT	Providencia spp	2.51	Providencia spp	2.42	-	-	DT	Providencia spp	1.92	Providencia spp	1.89	-
76	Pseudomonas	aeruginosa	Ad1528		River water	DT	Pseudomonas spp	2.27	Pseudomonas spp	2.16	-	No growth	/	/	/	/	/	- (no growth)
77	Pseudomonas	fluorescens	Ad1246		Salmon	DT	Pseudomonas spp	2.01	Pseudomonas spp	1.96	-	No growth	/	/	/	/	/	- (no growth)
78	Pseudomonas	fragi	Ad1327		Whole liquid egg	DT	Pseudomonas spp	2.26	Pseudomonas spp	1.85	-	No growth	/	/	/	/	/	- (no growth)
79	Pseudomonas	putida	Ad1331		Whole liquid egg	DT	Pseudomonas spp	1.77	Pseudomonas spp	1.77	-	No growth	/	/	/	/	/	- (no growth)
80	Pseudomonas	veronii	Ad1588		Environmental sample	DT	Pseudomonas spp	2.18	Pseudomonas spp	2.06	-	No growth	/	/	/	/	/	- (no growth)
81	Psychrobacter	psychrophilus	Ad1343		Whole liquid egg	EXT	NOIP	1.33	NOIP	1.30	No result	No growth	/	/	/	/	/	- (no growth)
82	Ralstonia	mannitolilytica	Ad1059		Turkey skin	DT	Ralstonia spp	1.86	NOIP	1.57	-	-	DT	Ralstonia spp	1.94	NOIP	1.55	-
83	Klebsiella	pneumoniae	113		Salad	DT	Klebsiella spp	2.40	Klebsiella spp	2.38	-	-	eDT	Klebsiella spp	2.32	Klebsiella spp	2.32	-
84	Serratia	fonticola	Ad1696		Salmon	DT	Serratia spp	2.27	Serratia spp	2.26	-	-	DT	Serratia spp	2.47	Serratia spp	2.45	-
85	Serratia	fonticola	102		Pigs brains	DT	Serratia spp	2.40	Serratia spp	2.39	-	-	DT	Serratia spp	2.20	Serratia spp	2.19	-
86	Serratia	liquefaciens	49		Pastries	DT	Serratia spp	2.14	Serratia spp	2.08	-	-	DT	Serratia spp	2.31	Serratia spp	2.30	-
87	Serratia	liquefaciens	81		Ham	DT	Serratia spp	1.98	Serratia spp	1.92	-	No growth	/	/	/	/	/	- (no growth)
88	Serratia	marcescens	Ad447		Raw milk	DT	Serratia spp	2.50	Serratia spp	2.41	-	+d	DT	Serratia spp	2.37	Serratia spp	2.28	-
89	Serratia	marcescens	Ad454		Raw milk	DT	Serratia spp	2.15	Serratia spp	2.06	-	-	DT	Serratia spp	2.33	Serratia spp	2.29	-

EXCLUSIVITY																		
N°	Genus	Species	Reference	rDNA sequencing	Origin	Confirmation from Non selective plate					Confirmation from RAPID'Salmonella plate							
						Sample prep	LT/SH MALDI-MS System				Final confirmation result	Colonies observed	Sample prep	LT/SH MALDI-MS System				Final confirmation result
							First match		Second match					First match		Second match		
							Genus result	Score value	Genus result	Score value				Genus result	Score value	Genus result	Score value	
90	<i>Serratia</i>	<i>proteamaculans</i>	A00C056		Ham	DT	<i>Serratia spp</i>	1.71	NOIP	1.69	-	No growth	/	/	/	/	- (no growth)	
91	<i>Shigella</i>	<i>flexneri</i>	CIP82.48T	/	/	DT	<i>Escherichia spp*</i>	2.33	<i>Escherichia spp</i>	2.30	-	-	DT	<i>Escherichia spp*</i>	1.91	<i>Escherichia spp</i>	1.78	-
92	<i>Shigella</i>	<i>sonnei</i>	CIP82.49T	/	/	DT	<i>Escherichia spp*</i>	2.47	<i>Escherichia spp</i>	2.28	-	-	DT	<i>Escherichia spp*</i>	2.34	<i>Escherichia spp</i>	2.30	-
93	<i>Shigella</i>	<i>sp</i>	Ad1367		Water	DT	<i>Escherichia spp*</i>	2.32	<i>Escherichia spp</i>	2.31	-	-	DT	<i>Escherichia spp*</i>	2.41	<i>Escherichia spp</i>	2.39	-
94	<i>Sphingobacterium</i>	<i>sp</i>	Ad1324		Whole liquid egg	DT	<i>Sphingobacterium spp</i>	1.73	NOIP	1.54	-	No growth	/	/	/	/	- (no growth)	
95	<i>Stenotrophomonas</i>	<i>maltophilia</i>	Ad720	/	/	DT	<i>Stenotrophomonas spp</i>	2.06	<i>Stenotrophomonas spp</i>	1.98	-	No growth	/	/	/	/	- (no growth)	
96	<i>Stenotrophomonas</i>	<i>maltophilia</i>	11.2		Vegetable	DT	<i>Pseudomonas spp</i>	2.12	<i>Pseudomonas spp</i>	1.89	-	No growth	/	/	/	/	- (no growth)	
97	<i>Yersinia</i>	<i>enterocolitica</i>	Ad1028		Speck	DT	<i>Yersinia spp</i>	2.24	<i>Yersinia spp</i>	2.23	-	No growth	/	/	/	/	- (no growth)	
98	<i>Yersinia</i>	<i>enterocolitica</i>	A00C066		Young cockerel	DT	<i>Yersinia spp</i>	2.33	<i>Yersinia spp</i>	2.32	-	-	DT	<i>Yersinia spp</i>	2.37	<i>Yersinia spp</i>	2.36	-
99	<i>Yersinia</i>	<i>intermedia</i>	33		Raw milk	DT	<i>Yersinia spp</i>	2.29	<i>Yersinia spp</i>	2.27	-	-	DT	<i>Yersinia spp</i>	2.28	<i>Yersinia spp</i>	2.27	-
100	<i>Enterobacter</i>	<i>kobei</i>	Ad706		Milk powder	DT	<i>Klebsiella spp</i>	1.83	<i>Escherichia spp</i>	1.76	-	-	DT	<i>Escherichia spp</i>	1.72	<i>Klebsiella spp</i>	1.70	-
101	<i>Citrobacter</i>	<i>braakii</i>	Ad2701		Rings of squid	DT	<i>Citrobacter spp</i>	2.34	<i>Citrobacter spp</i>	2.26	-	-	DT	<i>Citrobacter spp</i>	2.21	<i>Citrobacter spp</i>	2.17	-

The comparison of the reference spectra between *Raoutella* spp (n = 24) and *Enterobacter* spp (n = 29) shows a maximal score value of 2.06. A mismatch is possible. However, only a third method can help in commenting this disagreement, as there are quite a numerous reference spectra for these two genus in the MBT Library.

The comparison of the reference spectra between *Kluyvera* spp and *Enterobacter* spp shows a maximal score value of 1.75. A mismatch is unlikely.

The comparison of the reference spectra between *E. coli* (n = 14) and *Shimwellia* (n = 1) shows a maximal score value of 1.65, which correspond to a red score; a mismatch is unlikely.

The comparison of the reference spectra between *Panteoa* (n = 27) and *Citrobacter* (n = 47) shows a maximal score value of 1.84, and many reference spectra are available; a mismatch is unlikely.

The best match between *Pseudomonas* (n = 174) and *Stenotrophomonas* (n = 14) shows a maximal score value of maximal 1.58, which correspond to a red score; a mismatch is unlikely.