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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

BAX® System Real-Time PCR Assay *Salmonella*

(certificate number QUA 18/08 – 03/15)

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

Qualitative method

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This report consists of 214 pages, including 10 appendices.
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The results in this report relate only to the item(s) submitted for testing.
Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

Version 0
February 25, 2026

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LIST OF ABBREVIATIONS

Method & protocol	
BPW	Buffered Peptone Water
BG	Brillant Green
CFU	Colony Forming Units
ILS	Interlaboratory Study
NFDM	Non-Fat Dry Milk
MCS	Method Comparison Study
RLOD	Relative Level of Detection
IC	Internal Control
Interpretation	
AL	Acceptability Limit
alt	Alternative method
$\overline{D}$	Average difference
FN	False Negative results
FNR	False Negative Ratio
FP	False Positive results
FPR	False Positive Ratio
LOD	Limit of Detection
NA	Negative agreement
$NA_{FN\ (alt)}$	Negative Agreement due to false negative alternative-method results
ND	Negative Deviation
$ND_{FN\ (alt)}$	Negative Deviation due to false negative alternative-method results
PA	Positive Agreement
$PA_{FP\ (alt)}$	Positive Agreement due to false positive alternative-method results
PD	Positive deviation
$PD_{FP(alt)}$	Positive Deviation due to false positive alternative-method results
ref	Reference method
RT	Relative Trueness
SE	Relative Sensitivity
SP	Relative Specificity
TNA	Total Negative Agreement
TND	Total Negative Deviation
Raw data	
-	No typical colonies but presence of background microflora
-A	No typical colonies but presence of high level of background microflora
-B	No typical colonies but presence of medium level of background microflora
-C	No typical colonies but presence of low level of background microflora
(x)	Number of colonies in the plate
*	Dilution of the extract in case of inhibition according to the alternative protocol (1/5)
1/2	50% level of target analyte
i	Inhibition
ne	New DNA extraction
m	Minority level of target analyte
M	Majority level of target analyte
p	Pure culture level of target analyte
st	Plate without any colony
Bold typing	**Artificially inoculated samples**

Quality Assurance documents related to this study can be consulted upon request from **HYGIENA L.L.C.**.

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

Validation protocols	▪ ISO 16140-1:2016 - Microbiology of the food chain - Method validation - *Part 1: Vocabulary* ▪ ISO 16140-2:2016 & ISO 16140-2/A1:2024 - Microbiology of the food chain - Method validation – *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR Technical Rules (Revision 12)
Reference method ♦	▪ ISO 6579-1:2017 - Microbiology of the food chain - Horizontal method for the detection, enumeration, and serotyping of *Salmonella* -Part 1: Detection of *Salmonella* spp. *Annex D was not conducted during the validation study.* ▪ 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
Alternative method	**BAX System Real-Time PCR Assay *Salmonella***
Scope	> **Broad range of food (up to 25 g)** > **Production environmental samples (up to 25 g/ml or sampling device)** > **Pet food (up to 25 g)** > **Pet food and ingredients (up to 375 g)** > **Cocoa and chocolates (up to 375 g)**
Certification organisation	AFNOR Certification (http://nf-validation.afnor.org/)

1 INTRODUCTION

The **BAX® System Real-Time PCR Assay *Salmonella*** was validated in March 2015 according to ISO 16140 (2003) standard (certificate number QUA 18/08 – 03/15) for meat products, egg products, seafood and vegetables and pet food.

Date	Validation	Reference method	Validation standard	Conducted by
March 2015	**Initial validation**	ISO 6579-1:2002	ISO 16140-2:2003	ADRIA
May 2018	**Extension** study for the use of the BAX® System software version (3.1 to 3.6) **Extension** to all human food (excluding milk powder) and production environmental samples and update to ISO 16140-2:2016	ISO 6579-1:2017	ISO 16140-2:2016	ADRIA
January 2019	**Renewal** study	ISO 6579-1:2017	ISO 16140-2:2016	ADRIA
June 2022	**Extension** for the use of BAX® System software V4.0.	/	/	ADRIA
February 2023	**Renewal** study	ISO 6579-1:2017 ISO 6579-1/A1:2020	ISO 16140-2:2016	ADRIA
April 2024	**Extension** for the use of BAX® System software V5.1.	/	/	ADRIA
December 2025	**Extension for new categories and protocols :** - Pet food and pet food ingredients (up to 375 g) - Cocoa and chocolates (up to 375 g) - Production environmental samples (up to 25 g/ml or sampling device) **Removal of the exclusion for milk powders and low moisture dairy ingredients**	ISO 6579-1:2017 ISO 6579-1/A1:2020	ISO 16140-2:2016 ISO 16140-2/A1:2024	ADRIA

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The BAX® System uses real-time PCR technology using internal Scorpions™ probes.

2.1.2 Protocol

- *Enrichment:*
  Different enrichment protocols are available depending on the categories; they are listed in Table 1. The new enrichments to be evaluated during this extension are highlighted in purple.

Table 1 - Enrichment protocols

Tested products	Protocol		Study design
General protocol (Meat, Seafood, Vegetables, Pet food, Production environmental samples) (up to 25 g)	Protocol A	25 g of sample to 225 ml of **pre-warmed BPW**. Incubate at 37°C for **16 - 24 h** with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI Broth and incubate 3-4 h).	Unpaired
Egg products (up to 25 g)	Protocol B	25 g of sample to 225 ml of **pre-warmed BPW**. Incubate at 37°C for **18 - 26 h** with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI Broth and incubate 3 - 4 h)	Unpaired
Raw beef (specific short protocol) (up to 25 g)	Protocol C	25 g of sample to 225 ml of **pre-warmed BPW**. Incubate at 41.5°C for **10 - 24 h**	Unpaired
Raw meats and raw seafood (up to 25 g)	Protocol D	25 g of sample to 225 ml of **pre-warmed BPW**. Incubate at 37C for **16 - 24 h**.	Unpaired
Dairy products	Protocol E	25 g of sample to 225 ml of **pre-warmed BPW + Novobiocin 20mg/L**. Incubate at 41.5°C for **20 - 28 h**.	Unpaired
Chocolates (up to 25 g)	Protocol F	25 g + 225 ml of **pre-warmed NFDM** (reconstituted non-fat dry milk or UHT milk) let stand 55 - 65 min Add 450 µl of 1 % Brilliant Green. Incubate for **22 - 30 h** at 37°C with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI and incubate 3-4 h)	Unpaired
Production environmental samples (up to 25 g or ml or sample devices)	Protocol I	25 g of sample to 225 mL of **BPW** (or adapted volume for sampling device). Incubate at 34 - 38°C for **18 to 26 h**	Paired
Pet food and pet food ingredients (up to 375 g)	Protocol G1	375 g of sample to 3375 mL (**d:1:10**) of pre-warmed **BPW**. Incubate at 34 - 38°C for **18 – 26 h** with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI and incubate 3-4 h)	Paired
	Protocol G2	375 g of sample to 1875 mL (**d:1:6**) of pre-warmed **BPW**. Incubate at 34 - 38°C for **18 h - 26 h** with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI and incubate 3-4 h)	Unpaired

Tested products	Protocol		Study design
Cocoa and chocolates (up to 375 g)	Protocol H1	375 g of sample to 1500 mL (**d:1:5**) of pre-warmed **skimmed milk.** Incubate at 34 - 38°C for **22 - 30 h.** with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI and incubate 3-4 h)	Unpaired
	Protocol H2	375 g of sample to 3375 mL (**d:1:10**) of pre-warmed **skimmed milk or BPW** for product with low cocoa content. Incubate at 34-38°C for **22 - 30 h** with re-growth (add 10 µl of enrichment to 500 µl of pre-warmed BHI and incubate 3 - 4 h)	Paired

For all protocols, the specific preparation according to ISO 6887-1 to 5 is applied including the specific preparation described in Table 2.

Table 2 – Preparation rules according to ISO 6887

Matrix	Sample preparation	According to
Cocoa powder, Chocolate products (cocoa mass, cocoa liquor, pellets) (>20% cocoa)	Use pre-warmed (37-40°C) UHT Skimmed milk	ISO 6887-4
Cocoa product with high level of background flora (all ingredients)	Addition of 2mg/L brilliant green	ISO 6887-4
Products with more than 20% fat	Addition of Tween 80 (10 g/L)	ISO 6887-4 ISO 6887-5
Dry powdered products	Addition of the diluent prior to the test portion	ISO 6887-4

- *DNA extraction:*
  * Addition of 5 µl enrichment broth to 200 µl lysis reagent (150 µl protease + 12 ml lysis buffer)
  * 20 min at 37°C
  * 10 min at 95°C
  * Cool in a cooling block (2-8°C) for at least 5 min

  For protocol milk powder, Cocoa and chocolates (up to 375 g), Pet food and pet food ingredients (up to 375 g) and production environmental samples (protocol I), it is possible to use a DNA clean-up solution prior to performing the extraction to remove free DNA from the sample.

- *Amplification:*
  * Transfer 30 µl of the lysate into a PCR tube in a cooling block (2 - 8 °C for 5 min)
  * Hold 10 to 30 min, after hydration of tablet and before loading on instrument
  * Run the PCR in the automate

In case of inhibition, samples can be tested after 1/5 dilution in BAX Lysis buffer (without adding the protease).

- *Detection using the BAX® Q7 PCR instrument:*
  The fluorescence is measured directly by the BAX® System Software system, which provides positive or negative results.

- *Confirmation of positive results:*
  * Direct streaking of 10 µl of the enrichment broth used for PCR evaluation (primary enrichment or BHI) onto XLD or *Brilliance*™ Salmonella (24 h ± 2 h at 37°C ± 1°C).
  * If direct streaking does not allow to confirm the positive PCR results : Subculture in RVS broth (0.1 ml + 10 ml) before streaking onto XLD or *Brilliance*™ Salmonella (24 h ± 2 h at 37°C ± 1°C).
* Typical colonies are confirmed by latex agglutination test (OXOID) and foodproof® *Salmonella* Lyokit or an appropriate ISO protocol, i.e. the ISO 6579:2017 reference procedure

It is possible to store the primary enrichment broths for 72 h at 5°C ± 3°C before applying the alternative method protocol.

2.1.3 Restriction

There is no restriction.

2.2 Reference method ♦

The reference method used for this study corresponds 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 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC.

(See **Appendix 2**).

375 g test portion was used for the categories Pet food and pet food ingredients as well as Cocoa and chocolates. The use of this larger test portion with the reference method 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.
When high-test portion is used, the enrichment broth is prewarmed.

2.3 Study design

The study is a **paired study design** when the reference and the alternative methods have shared enrichment procedures (Protocols G1, H2 and I) and an **unpaired study design** when the reference and the alternative methods have different enrichment procedures (Protocols A, B, C, D, E, G2 and H1).

3 INITIAL VALIDATION STUDY, 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

Considering the initial validation and all extensions, the total number of results generated for this method is equal to 923. The distribution per tested category and type is given in Table 3.

Table 3 – Distribution per tested category and type

Category		Enrichment protocol	Extraction protocol	Type		Positive samples	Negative samples	Total
1	**Meat products** (up to 25g)	A	Bax Lysis without DNA clean-up	a	Raw, non-processed	10	20	30
				b	RTC	7	21	28
				c	RTRH, RTE	13	7	20
					Total	30	48	78
2	**Raw beef meat** (up to 25g)	C 10 h	Bax Lysis without DNA clean-up	a	Fresh beef meat products	11	9	20
				b	Frozen beef meats products	10	12	22
				c	Fresh or frozen beef meat preparations	10	10	20
					Total	31	31	62
		C 24 h	Bax Lysis without DNA clean-up	a	Fresh beef meat products	11	9	20
				b	Frozen beef meats products	11	11	22
				c	Fresh or frozen beef meat preparations	10	10	20
					Total	32	30	62
3	**Milk and dairy products** (up to 25g)	E	Bax Lysis without DNA clean-up	a	Pasteurized products (milk, cheeses, dairy desserts)	12	11	23
				b	Raw milk	12	8	20
				c	Raw milk cheeses	10	12	22
				d	Milk powders and low moisture dairy ingredients	11	12	23
					Total	45	43	88
			Bax Lysis with DNA clean-up	d	Milk powders and low moisture dairy ingredients	11	12	23
					Total	45	43	88
4	**Egg products** (up to 25g)	B	Bax Lysis without DNA clean-up	a	Egg powders	12	12	24
				b	liquid egg products	11	10	21
				c	Egg based products	9	11	20
					Total	32	33	65
5	**Seafood & Vegetables** (up to 25g)	A	Bax Lysis without DNA clean-up	a	Fresh, raw, frozen products	10	11	21
				b	RTRH	9	11	20
				c	RTE	13	10	23
					Total	32	32	64
6	**Pet food** (up to 25g)	A	Bax Lysis without DNA clean-up	a	Raw meat and raw materials	9	11	20
				b	High moisture products	8	12	20
				c	Low moisture products	14	12	26
					Total	31	35	66

Category		Enrichment protocol	Extraction protocol	Type		Positive samples	Negative samples	Total
7	**Environmental samples** (up to 25 g or ml or sampling devices)	A	Bax Lysis without DNA clean-up	a	Process and cleaning waters	11	14	25
				b	Dusts and residues	13	7	20
				c	Surfaces	9	11	20
					Total	33	32	65
		I	Bax Lysis without DNA clean-up	a	Dusts	9	11	20
				b	Process water	11	9	20
				c	Surface samples	10	10	20
					Total	30	30	60
			Bax Lysis with DNA clean-up	a	Dusts	9	11	20
				b	Process water	11	9	20
				c	Surface samples	10	10	20
					Total	30	30	60
8	**Raw meat and raw seafood** (up to 25g)	D	Bax Lysis without DNA clean-up	a	Raw meat (beef, lamb, pork)	13	11	24
				b	Raw poultry meat	10	11	21
				c	Raw seafood	13	11	24
					Total	36	33	69
9	**Chocolates** (up to 25g)	F	Bax Lysis without DNA clean-up	a	Cocoa powders	10	10	20
				b	Chocolates	10	10	20
				c	Raw material (Beans, cocoa butter, mass)	11	10	21
					Total	31	30	61
10	**Pet food and pet food ingredients** (up to 375 g)	G1	Bax Lysis without DNA clean-up	a	Low moisture food	11	9	20
				b	High moisture food	9	12	21
				c	Raw materials (e.g. raw meat and vegetables)	12	9	21
					Total	32	30	62
			Bax Lysis with DNA clean-up	a	Low moisture food	11	9	20
				b	High moisture food	9	12	21
				c	Raw materials (e.g. raw meat and vegetables)	12	9	21
					Total	32	30	62
		G2	Bax Lysis without DNA clean-up	a	Low moisture food	11	9	20
				b	High moisture food	10	11	21
				c	Raw materials (e.g. raw meat and vegetables)	14	7	21
					Total	35	27	62
			Bax Lysis with DNA clean-up	a	Low moisture food	11	9	20
				b	High moisture food	10	11	21
				c	Raw materials (e.g. raw meat and vegetables)	14	7	21
					Total	35	27	62

Category		Enrichment protocol	Extraction protocol	Type		Positive samples	Negative samples	Total
11	**Cocoa and chocolates** (up to 375 g)	H1	Bax Lysis without DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	11	10	21
				b	Dark chocolates with and without nuts, rice…	10	10	20
				c	Milk chocolates with and without nuts, rice…	10	10	20
					Total	31	30	61
			Bax Lysis with DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	11	10	21
				b	Dark chocolates with and without nuts, rice…	10	10	20
				c	Milk chocolates with and without nuts, rice…	10	10	20
					Total	31	30	61
		H2	Bax Lysis without DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	10	10	20
				b	Dark chocolates with and without nuts, rice…	10	10	20
				c	Milk chocolates with and without nuts, rice…	10	10	20
					Total	30	30	60
			Bax Lysis with DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	10	10	20
				b	Dark chocolates with and without nuts, rice…	10	10	20
				c	Milk chocolates with and without nuts, rice…	10	10	20
					Total	30	30	60
All protocols - short incubation time (cat 2) - without DNA Clean-up						**459**	**464**	**923**
All protocols - long incubation time (cat 2) - without DNA Clean-up						**460**	**463**	**923**
All protocols - short incubation time (cat 2) - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)						**459**	**464**	**923**
All protocols - long incubation time (cat 2) - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)						**460**	**463**	**923**

3.1.1.2 Artificial contamination of samples

A total of 48 naturally contaminated samples were found during the initial validation and the different extensions. This represents 10.5% of the positive samples.

In order to complete the number of positives required per category, samples were artificially contaminated using either spiking or seeding protocols. A majority of the samples were inoculated ≤ 3 CFU / test portion using the seeding protocol or ≤ 5 CFU / test portion for the spiking protocol.

The repartition of the positive samples per inoculation protocol and inoculation level is given in **Table 4**.

All the artificial contaminations are presented in **Appendix 3**.

Considering all validation studies, 10.4 % of the samples were naturally contaminated.

Table 4 - Repartition of the positive samples per inoculation protocol and inoculation level

			Naturally contaminated	Seeding protocol		Spiking protocol			Total positive samples
				≤ 3 CFU	3 < x ≤ 10 CFU	≤ 5 CFU	5 < x ≤10 CFU	>10 CFU	
1	Meat products	A	18	0	0	12	0	0	30
2	Raw beef meat (up to 25g)	C	2	0	0	7	23	0	32
3	Milk and dairy products	E	5	38	0	2	0	0	45
4	Egg products	B	0	0	0	10	19	3	32
5	Seafood & Vegetables	A	0	4	0	15	10	3	32
6	Pet food (25 g)	A	3	0	0	21	7	0	31
7	Production environmental samples	A	9	24	0	0	0	0	33
		I	0	29	1	0	0	0	30
8	Raw meat and raw seafood	D	9	27	0	0	0	0	36
9	Chocolates (25 g)	F	0	27	0	4	0	0	31
10	Pet food and pet food ingredients (up to 375 g)	G1	1	21	2	8	0	0	32
		G2	1	24	2	8	0	0	35
11	Cocoa and chocolates (up to 375 g)	H1	0	20	0	11	0	0	31
		H2	0	17	2	11	0	0	30
Total			**48**	**231**	**7**	**109**	**59**	**6**	**460**
%			**10.4%**	**50.2%**	**1.5%**	**23.7%**	**12.8%**	**1.3%**	**100.0%**

3.1.1.3 Protocols applied during the validation study

Enrichment step

The upper test portion (25 g or 375 g) with the minimum incubation time were applied for all the protocols evaluated.

The details for each protocol are:

- Protocol A: BPW for 16 + regrowth for 3 h
- Protocol B: BPW for 18 h + regrowth for 3 h
- Protocol C: BPW for 10 h and 24 h
- Protocol D: BPW for 16 h
- Protocol E: BPW + Novobiocin (20 mg/l) for 20 h
- Protocol F: NFDM[1] for 22 h + regrowth for 3 h
- Protocol G1: Prewarmed BPW (d:1:10) for 18 h and 3 h regrowth
- Protocol G2: Prewarmed BPW (d:1:6) for 18 h and 3 h regrowth
- Protocol H1: Prewarmed skimmed milk (d:1:5) for 22 h and 3 h regrowth
- Protocol H2: Prewarmed skimmed milk (or BPW for low cocoa content matrices) for 22 h and 3 h regrowth
- Protocol I: BPW (d:1:10) for 18 h

ISO 6877 rules were followed for all categories tested. The protocols with an incubation temperature range at 34 – 38°C were tested at 37 ± 1°C.

Sample preparation

During the extension in 2025, the analysis was performed with and without the use of the DNA Clean-up solution (sensitivity and RLOD).

Inhibition

During the extension in 2025, in case of inhibition, the samples were diluted 1/5 in BAX Lysis buffer.

Confirmation

The samples were confirmed by direct streaking 10 µl from the enrichment broth used for PCR evaluation (primary enrichment or BHI) onto 2 selective agar plates (XLD and *Brilliance*® Salmonella*).*
Additionally, all samples were evaluated after RVS subculture (from primary enrichment broth or BHI subculture) and streak into 2 selective agar plates (XLD and ASAP or *Brilliance*® Salmonella).

[1] NFDM: Non-Fat Dried Milk + Brillant Green

The typical colonies were confirmed by Oxoid latex agglutination test (all protocols) and foodproof® *Salmonella* Lyokit (protocols I, G1, G2, H1 and H2) as well as following the reference method protocol (all protocols).

Table 5 below describes the confirmation performed for each protocol.

Table 5 – Confirmation step

Protocol	Broth used for confirmation		Agar plates	Colonies confirmations
	Direct streaking	RVS subculture		
Protocol A	BHI re-growth	BHI re-growth	XLD and *Brilliance* ™ Salmonella Agar	• Tests described in the reference method • Latex
Protocol B	BHI re-growth	BHI re-growth		
Protocol C	/	BPW		
Protocol D	BPW	BPW		
Protocol E	BPW + Novobiocin	BPW + Novobiocin		
Protocol F	BHI re-growth	BHI re-growth		
Protocol G1	BHI re-growth	BPW		• Tests described in the reference method • Latex • foodproof® Salmonella Lyokit
Protocol G2	BHI re-growth	BPW		
Protocol H1	BHI re-growth	BPW		
Protocol H2	BHI re-growth	BPW		
Protocol I	BPW	BPW		

> **Enrichment broth storage**

Primary enrichment broths from positive and discordant samples were stored for 72 h at 5°C ± 3°C. If a subculture is required, the sample was first brought to room temperature before proceeding with the subculture. PCR tests and confirmatory tests were then run again after storage.

3.1.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in Table 6.

Table 6 – Summary of results obtained with the reference and alternative methods (after confirmation) of all samples for each category

Category		Enrichment protocol	Extraction protocol	Type		PA	PD	TND	TNA	Total
1	Meat products (up to 25 g)	A	Bax Lysis without DNA clean-up	a	Raw, non-processed	10	0	0	20	30
				b	RTC	6	0	1	21	28
				c	RTRH, RTE	13	0	0	7	20
				Total		29	0	1	48	78
2	Raw beef meat (up to 25 g)	C 10 h	Bax Lysis without DNA clean-up	a	Fresh beef meat products	9	2	0	9	20
				b	Frozen beef meats products	8	2	0	12	22
				c	Fresh or frozen beef meat preparations	9	0	1	10	20
				Total		26	4	1	31	62
		C 24 h	Bax Lysis without DNA clean-up	a	Fresh beef meat products	9	2	0	9	20
				b	Frozen beef meats products	8	3	0	11	22
				c	Fresh or frozen beef meat preparations	10	0	0	10	20
				Total		27	5	0	30	62
3	Milk and dairy products (up to 25 g)	E	Bax Lysis without DNA clean-up	a	Pasteurized products (milk, cheeses, dairy desserts)	6	4	2	11	23
				b	Raw milk	9	2	1	8	20
				c	Raw milk cheeses	6	1	3	12	22
				d	Milk powders and low moisture dairy ingredients	9	1	1	12	23
				Total		30	8	7	43	88
			Bax Lysis with DNA clean-up	d	Milk powders and low moisture dairy ingredients	9	1	1	12	23
				Total		30	8	7	43	88
4	Egg products (up to 25 g)	B	Bax Lysis without DNA clean-up	a	Egg powders	9	1	2	12	24
				b	liquid egg products	9	0	2	10	21
				c	Egg based products	9	0	0	11	20
				Total		27	1	4	33	65
5	Seafood & Vegetables (up to 25 g)	A	Bax Lysis without DNA clean-up	a	Fresh, raw, frozen products	10	0	0	11	21
				b	RTRH	9	0	0	11	20
				c	RTE	13	0	0	10	23
				Total		32	0	0	32	64
6	Pet food (up to 25 g)	A	Bax Lysis without DNA clean-up	a	Raw meat and raw materials	9	0	0	11	20
				b	High moisture products	8	0	0	12	20
				c	Low moisture products	14	0	0	12	26
				Total		31	0	0	35	66

Category		Enrichment protocol	Extraction protocol	Type		PA	PD	TND	TNA	Total
7	Environmental samples (up to 25 g or ml or sampling devices)	A	Bax Lysis without DNA clean-up	a	Process and cleaning waters	9	1	1	14	25
				b	Dusts and residues	8	3	2	7	20
				c	Surfaces	7	2	0	11	20
				Total		24	6	3	32	65
		I	Bax Lysis without DNA clean-up	a	Dusts	7	0	2	11	20
				b	Process water	11	0	0	9	20
				c	Surface samples	10	0	0	10	20
				Total		28	0	2	30	60
			Bax Lysis with DNA clean-up	a	Dusts	9	0	0	11	20
				b	Process water	11	0	0	9	20
				c	Surface samples	10	0	0	10	20
				Total		30	0	0	30	60
8	Raw meat and raw seafood (up to 25 g)	D	Bax Lysis without DNA clean-up	a	Raw meat (beef, lamb, pork)	6	6	1	11	24
				b	Raw poultry meat	6	2	2	11	21
				c	Raw seafood	8	2	3	11	24
				Total		20	10	6	33	69
9	Chocolates (up to 25 g)	F	Bax Lysis without DNA clean-up	a	Cocoa powders	8	2	0	10	20
				b	Chocolates	9	1	0	10	20
				c	Raw material (Beans, cocoa butter, mass)	10	1	0	10	21
				Total		27	4	0	30	61
10	Pet food and pet food ingredients (up to 375 g)	G1	Bax Lysis without DNA clean-up	a	Low moisture food	11	0	0	9	20
				b	High moisture food	9	0	0	12	21
				c	Raw materials (e.g. raw meat and vegetables)	12	0	0	9	21
				Total		32	0	0	30	62
			Bax Lysis with DNA clean-up	a	Low moisture food	10	0	1	9	20
				b	High moisture food	9	0	0	12	21
				c	Raw materials (e.g. raw meat and vegetables)	12	0	0	9	21
				Total		31	0	1	30	62
		G2	Bax Lysis without DNA clean-up	a	Low moisture food	10	0	1	9	20
				b	High moisture food	7	1	2	11	21
				c	Raw materials (e.g. raw meat and vegetables)	10	2	2	7	21
				Total		27	3	5	27	62
			Bax Lysis with DNA clean-up	a	Low moisture food	10	0	1	9	20
				b	High moisture food	7	1	2	11	21
				c	Raw materials (e.g. raw meat and vegetables)	10	2	2	7	21
				Total		27	3	5	27	62

Category		Enrichment protocol	Extraction protocol	Type		PA	PD	TND	TNA	Total
11	Cocoa and chocolates (up to 375 g)	H1	Bax Lysis without DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	6	1	4	10	21
				b	Dark chocolates with and without nuts, rice…	7	0	3	10	20
				c	Milk chocolates with and without nuts, rice…	5	4	1	10	20
				Total		18	5	8	30	61
			Bax Lysis with DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	6	1	4	10	21
				b	Dark chocolates with and without nuts, rice…	7	0	3	10	20
				c	Milk chocolates with and without nuts, rice…	5	4	1	10	20
				Total		18	5	8	30	61
		H2	Bax Lysis without DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	10	0	0	10	20
				b	Dark chocolates with and without nuts, rice…	10	0	0	10	20
				c	Milk chocolates with and without nuts, rice…	10	0	0	10	20
				Total		30	0	0	30	60
			Bax Lysis with DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	10	0	0	10	20
				b	Dark chocolates with and without nuts, rice…	10	0	0	10	20
				c	Milk chocolates with and without nuts, rice…	10	0	0	10	20
				Total		30	0	0	30	60
All protocols - short incubation time (cat 2) - without DNA Clean-up						**381**	**41**	**37**	**464**	**923**
All protocols - long incubation time (cat 2) - without DNA Clean-up						**382**	**42**	**36**	**463**	**923**
All protocols - short incubation time (cat 2) - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)						**382**	**41**	**36**	**464**	**923**
All protocols - long incubation time (cat 2) - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)						**383**	**42**	**35**	**463**	**923**

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

an 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 7.

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

Interpretation not available for paired data

Category		Enrichment protocol	Extraction protocol	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 %	Total
1	Meat products (up to 25 g)	A	Bax Lysis without DNA clean-up	a	Raw, non-processed	10	0	20	0	0	0	0	0	0	20	100.0	100.0	100.0	0.0	0.0	30
				b	RTC	6	0	21	0	0	0	1	0	1	21	85.7	100.0	96.4	0.0	14.3	28
				c	RTRH, RTE	13	0	7	0	0	0	0	0	0	7	100.0	100.0	100.0	0.0	0.0	20
				Total		29	0	48	0	0	0	1	0	1	48	96.7	100.0	98.7	0.0	3.3	78
2	Raw beef meat (up to 25 g)	C 10 h	Bax Lysis without DNA clean-up	a	Fresh beef meat products	9	0	9	0	2	0	0	0	0	9	100.0	81.8	90.0	0.0	0.0	20
				b	Frozen beef meats products	8	0	11	1	2	0	0	0	0	12	100.0	80.0	90.9	0.0	0.0	22
				c	Fresh or frozen beef meat preparations	9	0	10	0	0	1	0	0	1	10	90.0	100.0	95.0	0.0	0.0	20
				Total		26	0	30	1	4	1	0	0	1	31	96.8	87.1	91.9	0.0	6.5	62
		C 24 h	Bax Lysis without DNA clean-up	a	Fresh beef meat products	9	0	9	0	2	0	0	0	0	9	100.0	81.8	90.0	0.0	0.0	20
				b	Frozen beef meats products	8	0	11	0	3	0	0	0	0	11	100.0	72.7	86.4	0.0	0.0	22
				c	Fresh or frozen beef meat preparations	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0	20
				Total		27	0	30	0	5	0	0	0	0	30	100.0	84.4	91.9	0.0	0.0	62
3	Milk and dairy products (up to 25 g)	E	Bax Lysis without DNA clean-up	a	Pasteurized products (milk, cheeses, dairy desserts)	6	0	10	0	4	2	0	1	2	11	83.3	66.7	73.9	9.1	0.0	23
				b	Raw milk	9	0	8	0	2	1	0	0	1	8	91.7	83.3	85.0	0.0	0.0	20
				c	Raw milk cheeses	6	0	11	1	1	3	0	0	3	12	70.0	90.0	81.8	0.0	0.0	22
				d	Milk powders and low moisture dairy ingredients	9	0	12	0	1	1	0	0	1	12	90.9	90.9	91.3	0.0	0.0	23
				Total		30	0	41	1	8	7	0	1	7	43	84.4	82.2	83.0	2.3	2.2	88
			Bax Lysis with DNA clean-up	d	Milk powders and low moisture dairy ingredients	9	0	12	1	1	1	0	0	1	12	90.9	90.9	91.3	0.0	0.0	23
				Total		30	0	41	1	8	7	0	1	7	43	84.4	82.2	83.0	2.3	2.2	88
4	Egg products (up to 25 g)	B	Bax Lysis without DNA clean-up	a	Egg powders	9	0	12	0	1	2	0	0	2	12	83.3	91.7	87.5	0.0	0.0	24
				b	liquid egg products	9	0	10	0	0	1	1	0	2	10	81.8	100.0	90.5	0.0	9.1	21
				c	Egg based products	9	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0	20
				Total		27	0	33	0	1	3	1	0	4	33	87.5	96.9	92.3	0.0	3.1	65
5	Seafood & Vegetables (up to 25 g)	A	Bax Lysis without DNA clean-up	a	Fresh, raw, frozen products	10	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0	21
				b	RTRH	9	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0	20
				c	RTE	13	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0	23
				Total		32	0	32	0	0	0	0	0	0	32	100.0	100.0	100.0	0.0	0.0	64
6	Pet food (up to 25 g)	A	Bax Lysis without DNA clean-up	a	Raw meat and raw materials	9	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0	20
				b	High moisture products	8	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.0	20
				c	Low moisture products	14	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.0	26
				Total		31	0	35	0	0	0	0	0	0	35	100.0	100.0	100.0	0.0	0.0	66
7	Environmental samples (up to 25 g or ml or sampling devices)	A	Bax Lysis without DNA clean-up	a	Process and cleaning waters	9	0	14	0	1	1	0	0	1	14	90.9	90.9	92.0	0.0	0.0	25
				b	Dusts and residues	8	0	7	0	3	2	0	0	2	7	84.6	76.9	75.0	0.0	0.0	20
				c	Surfaces	7	0	11	0	2	0	0	0	0	11	100.0	77.8	90.0	0.0	0.0	20
				Total		24	0	32	0	6	3	0	0	3	32	90.9	81.8	86.2	0.0	0.0	65
		I	Bax Lysis without DNA clean-up	a	Dusts	7		10		0		2	1	2	11	77.8	100.0	90.0	9.1	22.2	20
				b	Process water	11		9		0		0	0	0	9	100.0	100.0	100.0	0.0	0.0	20
				c	Surface samples	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0	20
				Total		28		29		0		2	1	2	30	93.3	100.0	96.7	3.3	6.7	60
			Bax Lysis with DNA clean-up	a	Dusts	9		10		0		0	1	0	11	100.0	100.0	100.0	9.1	0.0	20
				b	Process water	11		9		0		0	0	0	9	100.0	100.0	100.0	0.0	0.0	20
				c	Surface samples	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0	20
				Total		30		29		0		0	1	0	30	100.0	100.0	100.0	3.3	0.0	60

Category		Enrichment protocol	Extraction protocol	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 %	Total
8	Raw meat and raw seafood (up to 25 g)	D	Bax Lysis without DNA clean-up	a	Raw meat (beef, lamb, pork)	6	0	11	0	6	1	0	0	1	11	92.3	53.8	70.8	0.0	0.0	24
				b	Raw poultry meat	6	0	11	0	2	2	0	0	2	11	80.0	80.0	81.0	0.0	0.0	21
				c	Raw seafood	8	0	11	0	2	3	0	0	3	11	76.9	84.6	79.2	0.0	0.0	24
				Total		20	0	33	0	10	4	2	0	6	33	83.3	72.2	76.8	0.0	5.6	69
9	Chocolates (up to 25 g)	F	Bax Lysis without DNA clean-up	a	Cocoa powders	8	0	10	0	2	0	0	0	0	10	100.0	80.0	90.0	0.0	0.0	20
				b	Chocolates	9	0	10	0	1	0	0	0	0	10	100.0	90.0	95.0	0.0	0.0	20
				c	Raw material (Beans, cocoa butter, mass)	10	0	10	0	1	0	0	0	0	10	100.0	90.9	95.2	0.0	0.0	21
				Total		27	0	30	0	4	0	0	0	0	30	100.0	87.1	93.4	0.0	0.0	61
10	Pet food and pet food ingredients (up to 375 g)	G1	Bax Lysis without DNA clean-up	a	Low moisture food*	11		9		0		0	0	0	9	100.0	100.0	100.0	0.0	0.0	20
				b	High moisture food	9		12		0		0	0	0	12	100.0	100.0	100.0	0.0	0.0	21
				c	Raw materials (e.g. raw meat and vegetables)	12		9		0		0	0	0	9	100.0	100.0	100.0	0.0	0.0	21
				Total		32		30		0		0	0	0	30	100.0	100.0	100.0	0.0	0.0	62
			Bax Lysis with DNA clean-up	a	Low moisture food*	10		9		0		1	0	1	9	90.9	100.0	95.0	0.0	9.1	20
				b	High moisture food	9		12		0		0	0	0	12	100.0	100.0	100.0	0.0	0.0	21
				c	Raw materials (e.g. raw meat and vegetables)	12		9		0		0	0	0	9	100.0	100.0	100.0	0.0	0.0	21
				Total		31		30		0		1	0	1	30	96.9	100.0	98.4	0.0	3.1	62
		G2	Bax Lysis without DNA clean-up	a	Low moisture food*	10	0	9	0	0	1	0	0	1	9	90.9	100.0	95.0	0.0	0.0	20
				b	High moisture food	7	0	11	0	1	2	0	0	2	11	80.0	90.0	85.7	0.0	0.0	21
				c	Raw materials (e.g. raw meat and vegetables)	10	0	7	0	2	2	0	0	2	7	85.7	85.7	81.0	0.0	0.0	21
				Total		27	0	27	0	3	5	0	0	5	27	85.7	91.4	87.1	0.0	0.0	62
			Bax Lysis with DNA clean-up	a	Low moisture food*	10	0	9	0	0	1	0	0	1	9	90.9	100.0	95.0	0.0	0.0	20
				b	High moisture food	7	0	11	0	1	2	0	0	2	11	80.0	90.0	85.7	0.0	0.0	21
				c	Raw materials (e.g. raw meat and vegetables)	10	0	7	0	2	2	0	0	2	7	85.7	85.7	81.0	0.0	0.0	21
				Total		27	0	27	0	3	5	0	0	5	27	85.7	91.4	87.1	0.0	0.0	62
11	Cocoa and chocolates (up to 375 g)	H1	Bax Lysis without DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	6	0	10	0	1	4	0	0	4	10	63.6	90.9	76.2	0.0	0.0	21
				b	Dark chocolates with and without nuts, rice…	7	0	10	0	0	2	1	0	3	10	70.0	100.0	85.0	0.0	10.0	20
				c	Milk chocolates with and without nuts, rice…	5	0	10	0	4	1	0	0	1	10	90.0	60.0	75.0	0.0	0.0	20
				Total		18	0	30	0	5	7	1	0	8	30	74.2	83.9	78.7	0.0	3.2	61
			Bax Lysis with DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	6	0	10	0	1	4	0	0	4	10	63.6	90.9	76.2	0.0	0.0	21
				b	Dark chocolates with and without nuts, rice…	7	0	10	0	0	2	1	0	3	10	70.0	100.0	85.0	0.0	10.0	20
				c	Milk chocolates with and without nuts, rice…	5	0	10	0	4	1	0	0	1	10	90.0	60.0	75.0	0.0	0.0	20
				Total		18	0	30	0	5	7	1	0	8	30	74.2	83.9	78.7	0.0	3.2	61
		H2	Bax Lysis without DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0	20
				b	Dark chocolates with and without nuts, rice…	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0	20
				c	Milk chocolates with and without nuts, rice…	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0	20
				Total		30		30		0		0	0	0	30	100.0	100.0	100.0	0.0	0.0	60
			Bax Lysis with DNA clean-up	a	Cocoa ingredients (e.g. butter, liquor, powder)	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0	20
				b	Dark chocolates with and without nuts, rice…	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0	20
				c	Milk chocolates with and without nuts, rice…	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0	20
				Total		30		30		0		0	0	0	30	100.0	100.0	100.0	0.0	0.0	60
All protocols - short incubation time (cat 2) - without DNA Clean-up						**381**	**0**	**460**	**2**	**41**	**29**	**8**	**2**	**37**	**464**	**91.9**	**91.1**	**91.5**	**0.4**	**2.2**	**923**
All protocols - long incubation time (cat 2) - without DNA Clean-up						**382**	**0**	**460**	**1**	**42**	**29**	**7**	**2**	**36**	**463**	**92.2**	**90.9**	**91.5**	**0.4**	**1.7**	**923**
All protocols - short incubation time (cat 2) - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)						**382**	**0**	**460**	**2**	**41**	**29**	**7**	**2**	**36**	**464**	**92.2**	**91.1**	**91.7**	**0.4**	**2.0**	**923**
All protocols - long incubation time (cat 2) - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)						**383**	**0**	**460**	**1**	**42**	**29**	**6**	**2**	**35**	**463**	**92.4**	**90.9**	**91.7**	**0.4**	**1.5**	**923**

A summary of the results is given in Table 8.

Table 8 - Summary of results – All protocols

		Short incubation w/o DNA Clean-up	Long incubation w/o DNA Clean-up	Short incubation w/ DNA Clean-up	Long incubation w/ DNA Clean-up
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	91.9	92.2	92.2	92.4
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	91.1	90.9	91.1	90.9
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	91.5	91.5	91.7	91.7
False positive ratio for the alternative method (mixed evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA} x\ 100\ \%$	0.4	0.4	0.4	0.4
False negative ratio for the alternative method (mixed evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} x\ 100\ \%$	2.2	1.7	2.0	1.5

3.1.1.6 Analysis of discordant results

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

> ***Negative deviations***

A total of 35 to 37 negative deviations is observed between the different studies. A majority of them (34 to 35) were artificially contaminated samples and 3 were naturally contaminated. The negative deviations are distributed among several categories and as expected, are mainly observed when an unpaired protocol is used.

For 29 samples, the presence of *Salmonella* spp. was not confirmed; this was probably due to the unpaired study design.

For 6 to 8 samples, the confirmatory tests concluded to the presence of *Salmonella* spp. in the enrichment broth ($ND_{FN(alt)}$ samples):

- 5 during the initial validation and extension performed in 2017.
- 4 during the extension performed in 2025 with at least one of the conditions ($ND_{FN(alt)}$ = 2 to 3).

For this last extension, it was observed that when a positive result was obtained with the other condition late positive Cq are observed due to a growth probably close to the limit of detection of the method. Moreover, for one sample (127455), only few colonies were obtained on plates after subculture in RVS (3 typical colonies on XLD and 7 on *Brilliance Salmonella*) which could indicate a low level of contamination.

Additionally, for 2 samples in negative agreement (2085, frozen ground beef with the short time protocol; 143, raw milk cheese), the presence of *Salmonella* spp. was confirmed in the enrichment broth ($NA_{FN(alt)}$ = 2).

Positive deviations

A total of 41 to 42 positive deviations is observed between the different studies. A majority of them (34) concern artificially contaminated samples while 8 naturally contaminated samples were observed in positive deviation.

The analysis of discordant results according to the ISO 16140-2/A1:2024 is given in Table 11.

Table 9 - Negative deviations

Year of analysis	N° Sample	Product	Artificial contaminations		Alternative method: BAX System Real-Time PCR Assay *Salmonella*			Protocol	Category	Type
			Strain	Inoculation level/sample	PCR result (Ct)	Confirmation	Agreement			
2015	749	Fermented ground pork	/	/	-/-/+(39.7)	+ (after subculture)	$ND_{FN(alt)}$	A	1	b
2015	**1515**	**Frozen seasoned ground beef**	S. Infantis 128	5,8	-/+(44.4)/+(45.0) (10h)/+(46.3) (24 h)	+ (10 and 24 h)	$ND_{FN(alt)}$ **(10 h) / PA (24 h)**	C	2	c
2017	**9247**	**Dairy dessert**	S. Tennessee Ad1171	1,8	-	-	**ND**	E	3	a
2018	**123**	**Pasteurized cheese**	S. Typhimurium 4	1,2	-	-	**ND**	E	3	a
2018	**137**	**Raw milk**	S. Agona Ad1483	2,4	-	-	**ND**	E	3	b
2018	**138**	**Raw milk cheese**	S. Mikawasima Ad1811	2,0	-	-	**ND**	E	3	c
2018	**141**	**Raw milk cheese**	S. Duisburg Ad1812	1,2	-	-	**ND**	E	3	c
2018	**147**	**Raw milk cheese**	S. Cerro Ad2152	1,4	-	-	**ND**	E	3	c
2015	**170**	**Egg white powder**	S. Havana Ad1728	3,8	-	-	**ND**	B	4	a
2015	**172**	**Egg powder**	S. Enteritidis Ad638	2,2	-	-	**ND**	B	4	a
2015	**818**	**Pasteurized white liquid egg product**	S. Typhimurium 13	6,8	-/-/+(46.2)	-	**ND**	B	4	b
2015	**819**	**Pasteurized white liquid egg product**	S. Infantis 14	10,0	-/+(42.9)/+(45.3)	+	$ND_{FN(alt)}$	B	4	b
2017	**9596**	**Rinse water (meat industry)**	S. Typhimurium ST719	1,8	-	-	**ND**	A	7	a
2018	**494**	**Residue (apple)**	S. Kedougou Ad929	1,2	-	-	**ND**	A	7	b
2018	495	Residue (poultry industry)	/	/	-	-	**ND**	A	7	b
2017	8359	Raw pork meat	/	/	-	-	**ND**	D	8	a
2017	**8390**	**Poultry meat**	S. SaintPaul 631	2,6	-	-	**ND**	D	8	b
2017	**8391**	**Poultry meat**	S. Virchow 647	2,6	-/-/-	+	$ND_{FN(alt)}$	D	8	b
2017	**8887**	**Raw fish filet**	S. Indiana 2	3,0	-/+38.2/+37.9	+	$ND_{FN(alt)}$	D	8	c
2017	**8894**	**Raw shrimp**	S. Derby F81	2,4	-	-	**ND**	D	8	c
2017	**8895**	**Raw fish filet**	S. Hadar F106	2,0	-	-	**ND**	D	8	c

Year of analysis	Sample N°	Product	Artificial contaminations		ISO 6579-1♦ method	Alternative method: BAX System Real-Time PCR Assay *Salmonella*											Category	Type
			Strain	Inoculation level CFU/test portion		Protocol	PCR result						Confirmation test			Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
							BAX lysis			BAX lysis + DNA cleaning solution			Direct Streaking	Subculture: RVS	All confirmation results				
				Mean			Ct	IPC	Result	Ct	IPC	Result	Result XLD/ *Brilliance*	Result XLD/ *Brilliance*					
2025	**120007**	**Yogurt powder**	*S.* Livingstone Ad2705	0.9	+	E	0.0	36.1	-	0.0	32.7	-	st/st	st/st	-	**ND**	**ND**	3	d
2025	**121524**	**Dust (Dairy industry)**	*S.* Heidelberg A00E005	1.5	+	I	0.0/ 0.0/ 0.0	42.0	-/-/-	48.5	32.7	+	+p/+p	+p/+p	+	**$ND_{FN(alt)}$**	**PA**	7	a
2025	**130158**	**Dust (Dairy industry)**	*S.* Montevideo Ad912	2.1	+	I	0.0/ 0.0/ 0.0	35.4/ 39.6/ 38.7	-/-/-	40.3	32.8	+	+M/+p	+M/+p	+	**$ND_{FN(alt)}$**	**PA**	7	a
2025	**120565**	**Bird seeds**	*S.* Cerro Ad689	0.5	+	G1	43.7	34.1	+	0.0/ 0.0/ 0.0	31.6	-/-/-	+m/+1/2	+m/-A	+	**PA**	**$ND_{FN(alt)}$**	10	a
2025	**120010**	**Grilled turkey cat food**	*S.* Enteritidis Ad2294	2.8	+	G2	0.0	36.6	-	0.0	31.7	-	st/st	st/st	-	**ND**	**ND**	10	b
2025	**120565**	**Bird seeds**	*S.* Cerro Ad689	0.5	+	G2	0.0	33.6	-	0.0	31.3	-	-A/-A	-A/-A	-	**ND**	**ND**	10	a
2025	**120568**	**Raw material**	*S.* Mbandaka Ad2041	0.5	+	G2	0.0	36.0	-	0.0	39	-	st/st	st/st	-	**ND**	**ND**	10	c
2025	**125510**	**Fresh cat food (beef stew)**	*S.* Noya Ad2715	2.0	+	G2	0.0	34.4	-	0.0	32.7	-	st/st	st/st	-	**ND**	**ND**	10	b
2025	**128833**	**Raw material (Rice flakes with vegetables)**	*S.* Menston	2.4	+	G2	0.0	36.9	-	0.0	35.4	-	--B/st	-C/-C	-	**ND**	**ND**	10	c
2025	**121261**	**Dark chocolate (70 % cocoa) (41 % fat)**	*S.* Infantis Ad1684	0.9	+	H1	0.0	38.2	-	0.0	32.9	-	st/st	st/st	-	**ND**	**ND**	11	b
2025	**127025**	**Dark chocolate bar with raspberry filling (49 % cocoa) (27 % fat)**	*S.* Derby 3381	0.8	+	H1	0.0	33.1	-	0.0	31.0	-	--A/-C	-B/-C	-	**ND**	**ND**	11	b
2025	**127455**	**Dark chocolate with hazelnuts (50 % cocoa) (37 % fat)**	*S.* Panama Ad1733	1.3	+	H1	0.0/ 0.0/ 0.0	33.1/ 38.8/ 38.7	-/-/-	0.0/ 0.0/ 0.0	32.1/ 32.1/ 32.0	-/-/-	+m/+M	+(3)/+(7)	+	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	11	b
2025	**127457**	**Milk chocolate bar (30 % cocoa) (30 % fat)**	*S.* Infantis Ad1684	1.7	+	H1	0.0	34.4	-	0.0	33.3	-	-B/-B	-A/-B	-	**ND**	**ND**	11	c
2025	**128137**	**Cocoa bean**	*S.* Derby 3381	1	+	H1	0.0	34.0	-	0.0	31.6	-	st/st	st/st	-	**ND**	**ND**	11	a
2025	**131502**	**Cocoa beans (52 % fat) (100 % cocoa)**	*S.* Anatum Ad1167	6.2	+	H1	0.0	35.5	-	0.0	31.3	-	-C/-C	-A/-A	-	**ND**	**ND**	11	a
2025	**131565**	**Cocoa paste (53.3 % fat) (100 % cocoa)**	*S.* Panama Ad1733	1.7	+	H1	0.0	33.5	-	0.0	31.2	-	-	-	-	**ND**	**ND**	11	a
2025	**131566**	**Organic cocoa powder (11 % fat) (100 % cocoa)**	*S.* Braenderup Ad1661	1.6	+	H1	0.0	33.2	-	0.0	31.1	-	-	-	-	**ND**	**ND**	11	a

m: minority level of target analyte
M : majority level of target analyte
p: pure culture level of target analyte
1/2 : 50% level of target analyte
(x): number of colonies in the plate
-: no typical colonies but presence of background microflora
-A: no typical colonies but presence of background microflora (high level)
-B: no typical colonies but presence of background microflora (medium level)
-C: no typical colonies but presence of background microflora (low level)
st: plate without any colony

Table 10 - Positive deviations

Year of analysis	N° Sample	Product	Artificial contaminations		Alternative method: BAX System Real-Time PCR Assay *Salmonella*			Protocol	Category	Type
			Strain	Inoculation level/sample	PCR result (Ct)	Confirmation	Agreement			
2015	**2371**	**Ground beef**	S. Dublin Ad529	8,0	+ (42,8) 10 h + (40,9) 24 h	+	**PD**	C	2	a
2015	2488	Beef trim	/	/	+ (39,3) 10 h + (34,6) 24 h	+	**PD**	C	2	a
2015	**2082**	**Frozen ground beef**	S. Dublin Ad530	7,0	+ (43,1) 10 h + (38,0) 24 h	+	**PD**	C	2	b
2015	**2084**	**Frozen ground beef**	S. Dublin Ad530	7,0	+ (43,7) 10 h + (43,8) 24 h	+	**PD**	C	2	b
2015	**2085**	**Frozen ground beef**	S. Newport 586	3,8	- 10 h + (44,4) 24 h	+ (10 and 24 h)	**$NA_{FN(alt)}$ (10 h) PD (24 h)**	C	2	b
2017	**9246**	**Dairy dessert**	S. Tennessee Ad1171	1,8	+27,4	+	**PD**	E	3	a
2017	**9253**	**Pasteurized cheese**	S. Norwich Ad1172	1,4	+28,5	+	**PD**	E	3	a
2018	**121**	**Pasteurized cheese**	S. Typhimurium 4	1,2	+26,4	+	**PD**	E	3	a
2018	**122**	**Pasteurized cheese**	S. Anatum 26	2,8	+28,0	+	**PD**	E	3	a
2017	9263	Raw milk	/	/	+41,8	+ (after subculture)	**PD**	E	3	b
2018	**135**	**Raw milk**	S. Livingstone Ad1169	2,4	+39,2	+	**PD**	E	3	b
2018	**142**	**Raw milk cheese**	S. Mikawasima Ad1811	2,0	+38,8	+	**PD**	E	3	c
2015	**168**	**Yellow egg powder**	S. Typhimurium Ad1484	4,1	+45,2	+	**PD**	B	4	a
2017	**9599**	**Process water (meat industry)**	S. Typhimurium ST719	1,8	+25,3	+	**PD**	A	7	a
2017	9484	Poultry residue	/	/	+42,1	+	**PD**	A	7	b
2017	9485	Pork residue	/	/	+39,3	+	**PD**	A	7	b
2017	9487	Pork residue	/	/	+35,8	+	**PD**	A	7	b
2017	**9603**	**Wipe (Poultry industry)**	S. Infantis Ad1646	2,0	+24,1	+	**PD**	A	7	c
2017	**9607**	**Wipe (Vegetable sausage production)**	S. Rissen Ad2510	0,8	+29,2	+	**PD**	A	7	c
2017	8361	Raw pork meat	/	/	+39,9	+	**PD**	D	8	a
2017	8363	Raw pork meat	/	/	+43,0	+	**PD**	D	8	a
2017	**8386**	**Raw beef meat**	S. Napoli Ad928	1,6	+32,9	+	**PD**	D	8	a
2017	**8387**	**Raw beef meat**	S. Kedougou Ad929	3,0	+34,2	+	**PD**	D	8	a
2017	**8401**	**Raw pork meat**	*S. Bredeney 243*	2,8	+32,2	+	**PD**	D	8	a
2017	**8470**	**Raw veal meat**	S. Typhimurium 22	0,8	+34,6	+	**PD**	D	8	a
2017	**8389**	**Poultry meat**	S. SaintPaul 631	2,6	+37,2	+	**PD**	D	8	b
2017	**8474**	**Poultry meat**	S. Infantis 37	2,2	+35,4	+	**PD**	D	8	b
2017	**8896**	**Seafood cocktail**	S. Hadar F106	2,0	+27,7	+	**PD**	D	8	c
2017	9241	Raw fish filet	/	/	+25,9	+	**PD**	D	8	c
2017	**9274**	**Cocoa powder**	S. Typhimurium Ad1682	2,8	+24,8	+	**PD**	F	9	a
2017	**9277**	**Cocoa powder**	S. Bareilly Ad1687	2	+28,5	+	**PD**	F	9	a
2017	**9279**	**Chocolate product (65%)**	S. Virchow Ad1721	2,9	+25,6	+	**PD**	F	9	b
2017	**297**	**Cocoa liquor**	S. Typhimurium 633	4,2	+27,5	+	**PD**	F	9	c

Year of analysis	Sample N°	Product	Artificial contaminations		ISO 6579-1♦ method	Alternative method: BAX System Real-Time PCR Assay *Salmonella*												Category	Type
			Strain	Inoculation level CFU/test portion		Protocol	PCR result						Confirmation test			Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
							BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking	Subculture: RVS	All confirmation results				
				Mean			Ct	IPC	Result	Ct	IPC	Result	Result	Result					
2025	**120004**	**Caseinate**	*S.* Cerro Ad2153	1	-	E	38.5	35.1	+	43.1	30.7	+	+	+	+	**PD**	**PD**	3	d
2025	**120011**	**Grilled turkey pork potato and spinach dog food**	*S.* Derby Ad1878	1.4	-	G2	36.9	0.0	+	41.6	34.1	+	+	+	+	**PD**	**PD**	10	b
2025	**120013**	**Meat for pets**	*S.* Enteritidis Ad2294	2.8	-	G2	38.1	37.9	+	44.5	35.4	+	+	+	+	**PD**	**PD**	10	c
2025	**125516**	**Meat for pets**	*S.* Llandoff Ad2726	2.6	-	G2	39.7	32.1	+	41.7	31.4	+	+	+	+	**PD**	**PD**	10	c
2025	**121268**	**Milk chocolate with hazelnut (33 % cocoa) (38 % fat)**	*S.* Infantis Ad1684	0.9	-	H1	36.3	41.8	+	39.6	34.2	+	+	+	+	**PD**	**PD**	11	c
2025	**127021**	**Crushed cocoa beans**	*S.* Derby 3381	0.8	-	H1	43.5	33.8	+	43.1	31.6	+	+	+	+	**PD**	**PD**	11	a
2025	**127032**	**Milk chocolate and peanut dragées (48 % cocoa) (26 % fat)**	*S.* Heidelberg A00E005	1.2	-	H1	32.2	35.9	+	36.2	30.3	+	+	+	+	**PD**	**PD**	11	c
2025	**128150**	**Milk chocolate nuggets (30 % fat) (30 % cocoa)**	*S.* Derby 3381	1	-	H1	44.6	34.0	+	46.4	31.3	+	+	+	+	**PD**	**PD**	11	c
2025	**128153**	**Milk chocolate and crispy cereal (25.9 % cocoa) (29 % fat)**	*S.* Agona Ad1725	1.4	-	H1	41.9	33.3	+	44.5	31.1	+	+	+	+	**PD**	**PD**	11	c

Table 11 - Analyses of discordant results

Category		Enrichment protocol	Extraction protocol	Study design	Type		N+	TND	PD	PAIRED				UNPAIRED		Mixed study	
										TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Meat products (up to 25 g)	A	Bax Lysis without DNA clean-up	Unpaired	a	Raw, non-processed	10	0	0					0		0	
					b	RTC	7	1	0					1		1	
					c	RTRH, RTE	13	0	0					0		0	
						Total	30	1	0					1	3	1	3
2	Raw beef meat (up to 25 g)	C 10 h	Bax Lysis without DNA clean-up	Unpaired	a	Fresh beef meat products	11	0	2					-2		-2	
					b	Frozen beef meats products	10	0	2					-2		-2	
					c	Fresh or frozen beef meat preparations	10	1	0					1		1	
						Total	31	1	4					-3	3	-3	3
		C 24 h	Bax Lysis without DNA clean-up	Unpaired	a	Fresh beef meat products	11	0	2					-2		-2	
					b	Frozen beef meats products	11	0	3					-3		-3	
					c	Fresh or frozen beef meat preparations	10	0	0					0		0	
						Total	32	0	5					-5	3	-5	3
3	Milk and dairy products (up to 25 g)	E	Bax Lysis without DNA clean-up	Unpaired	a	Pasteurized products (milk, cheeses, dairy desserts)	12	2	4					-2		-2	
					b	Raw milk	12	1	2					-1		-1	
					c	Raw milk cheeses	10	3	1					2		2	
					d	Milk powders and low moisture dairy ingredients	11	1	1					0		0	
						Total	45	7	8					-1	3	-1	3
			Bax Lysis with DNA clean-up	Unpaired	d	Milk powders and low moisture dairy ingredients	119	1	1					0		0	
						Total	45	7	8					-1	3	-1	3
4	Egg products (up to 25 g)	B	Bax Lysis without DNA clean-up	Unpaired	a	Egg powders	12	2	1					1		1	
					b	liquid egg products	11	2	0					2		2	
					c	Egg based products	9	0	0					0		0	
						Total	32	4	1					3	3	3	3
5	Seafood & Vegetables (up to 25 g)	A	Bax Lysis without DNA clean-up	Unpaired	a	Fresh, raw, frozen products	10	0	0					0		0	
					b	RTRH	9	0	0					0		0	
					c	RTE	13	0	0					0		0	
						Total	32	0	0					0	3	0	3
6	Pet food (up to 25 g)	A	Bax Lysis without DNA clean-up	Unpaired	a	Raw meat and raw materials	9	0	0					0		0	
					b	High moisture products	8	0	0					0		0	
					c	Low moisture products	14	0	0					0		0	
						Total	31	0	0					0	3	0	3
7	Environmental samples (up to 25 g or ml or sampling devices)	A	Bax Lysis without DNA clean-up	Unpaired	a	Process and cleaning waters	11	1	1					0		0	
					b	Dusts and residues	13	2	3					-1		-1	
					c	Surfaces	9	0	2					-2		-2	
						Total	33	3	6					-3	3	-3	3
		I	Bax Lysis without DNA clean-up	Paired	a	Dusts	9	2	0	2		2				2	
					b	Process water	11	0	0	0		0				0	
					c	Surface samples	10	0	0	0		0				0	
						Total	30	2	0	2	3	2	6			2	3
			Bax Lysis with DNA clean-up	Paired	a	Dusts	9	0	0	0		0				0	
					b	Process water	11	0	0	0		0				0	
					c	Surface samples	10	0	0	0		0				0	
						Total	30	0	0	0	3	0	6			0	3
8	Raw meat and raw seafood (up to 25 g)	D	Bax Lysis without DNA clean-up	Unpaired	a	Raw meat (beef, lamb, pork)	13	1	6					-5		-5	
					b	Raw poultry meat	10	2	2					0		0	
					c	Raw seafood	13	3	2					1		1	
						Total	36	6	10					-4	3	-4	3
9	Chocolates (up to 25 g)	F	Bax Lysis without DNA clean-up	Unpaired	a	Cocoa powders	10	0	2					-2		-2	
					b	Chocolates	10	0	1					-1		-1	
					c	Raw material (Beans, cocoa butter, mass)	11	0	1					-1		-1	
						Total	31	0	4					-4	3	-4	3

Category		Enrichment protocol	Extraction protocol	Study design	Type	N+	TND	PD	PAIRED				UNPAIRED		Mixed study	
									TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
10	Pet food and pet food ingredients (up to 375 g)	G1	Bax Lysis without DNA clean-up	Paired	a Low moisture food	11	0	0	0		0				0	
					b High moisture food	9	0	0	0		0				0	
					c Raw materials (e.g. raw meat and vegetables)	12	0	0	0		0				0	
					Total	32	0	0	0	3	0	6			0	3
			Bax Lysis with DNA clean-up	Paired	a Low moisture food	11	1	0	1		1				1	
					b High moisture food	9	0	0	0		0				0	
					c Raw materials (e.g. raw meat and vegetables)	12	0	0	0		0				0	
					Total	32	1	0	1	3	1	6			1	3
		G2	Bax Lysis without DNA clean-up	Unpaired	a Low moisture food	11	1	0					1		1	
					b High moisture food	10	2	1					1		1	
					c Raw materials (e.g. raw meat and vegetables)	14	2	2					0		0	
					Total	35	5	3					2	3	2	3
			Bax Lysis with DNA clean-up	Unpaired	a Low moisture food	11	1	0					1		1	
					b High moisture food	10	2	1					1		1	
					c Raw materials (e.g. raw meat and vegetables)	14	2	2					0		0	
					Total	35	5	3					2	3	2	3
11	Cocoa and chocolates (up to 375 g)	H1	Bax Lysis without DNA clean-up	Unpaired	a Cocoa ingredients (e.g. butter, liquor, powder)	11	4	1					3		3	
					b Dark chocolates with and without nuts, rice…	10	3	0					3		3	
					c Milk chocolates with and without nuts, rice…	10	1	4					-3		-3	
					Total	31	8	5					3	3	3	3
			Bax Lysis with DNA clean-up	Unpaired	a Cocoa ingredients (e.g. butter, liquor, powder)	11	4	1					3		3	
					b Dark chocolates with and without nuts, rice…	10	3	0					3		3	
					c Milk chocolates with and without nuts, rice…	10	1	4					-3		-3	
					Total	31	8	5					3	3	3	3
		H2	Bax Lysis without DNA clean-up	Paired	a Cocoa ingredients (e.g. butter, liquor, powder)	10	0	0	0		0				0	
					b Dark chocolates with and without nuts, rice…	10	0	0	0		0				0	
					c Milk chocolates with and without nuts, rice…	10	0	0	0		0				0	
					Total	30	0	0	0	3	0	6			0	3
			Bax Lysis with DNA clean-up	Paired	a Cocoa ingredients (e.g. butter, liquor, powder)	10	0	0	0		0				0	
					b Dark chocolates with and without nuts, rice…	10	0	0	0		0				0	
					c Milk chocolates with and without nuts, rice…	10	0	0	0		0				0	
					Total	30	0	0	0	3	0	6			0	3
All protocols - short incubation time - without DNA Clean-up						**459**	**37**	**41**							**-4**	**9**
All protocols - long incubation time - without DNA Clean-up						**460**	**36**	**42**							**-6**	**9**
All protocols - short incubation time - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)						**459**	**36**	**41**							**-5**	**9**
All protocols - long incubation time - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)						**460**	**35**	**42**							**-7**	**9**

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

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

The following changes were observed (See Table 12).

Table 12 - Enrichment broth storage

Sample No	Product	Protocol	Result before storage	Result after storage
9484	Poultry residue	A	**PD**	**NA**
2085	**Frozen ground beef**	C 10 h	**NA**	**PD**
1514	**Frozen seasoned ground beef**	C 10 h	**PA**	$ND_{FN(alt)}$
2084	**Frozen ground beef**	C 10 h	**PD**	**NA**
121524	**Dust (Dairy industry)**	I with DNA clean-up	**PA**	$ND_{FN(alt)}$
121526	**Dust (Dairy industry)**	I w/o DNA clean-up	**PA**	$ND_{FN(alt)}$
122733	**Process water (Pet food industry)**	I w/o DNA clean-up	**PA**	$ND_{FN(alt)}$
		I with DNA clean-up	**PA**	$ND_{FN(alt)}$
130158	**Dust (Dairy industry)**	I w/o DNA clean-up	$ND_{FN(alt)}$	**PA**

The analyses of discordant results become (See Table 13).

Table 13 - Analysis of discordant results after storage 72 h at 5 ± 3°C

Category		Enrichment protocol	Extraction protocol	Study design	Type		N+	TND	PD	PAIRED				UNPAIRED		Mixed study	
										TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Meat products (up to 25 g)	A	Bax Lysis without DNA clean-up	Unpaired	a	Raw, non-processed	10	0	0					0		0	
					b	RTC	7	1	0					1		1	
					c	RTRH, RTE	13	0	0					0		0	
						Total	30	1	0					1	3	1	3
2	Raw beef meat (up to 25 g)	C 10 h	Bax Lysis without DNA clean-up	Unpaired	a	Fresh beef meat products	11	0	2					-2		-2	
					b	Frozen beef meats products	10	0	2					-2		-2	
					c	Fresh or frozen beef meat preparations	10	2	0					2		2	
						Total	31	2	4					-2	3	-2	3
		C 24 h	Bax Lysis without DNA clean-up	Unpaired	a	Fresh beef meat products	11	0	2					-2		-2	
					b	Frozen beef meats products	11	0	3					-3		-3	
					c	Fresh or frozen beef meat preparations	10	0	0					0		0	
						Total	32	0	5					-5	3	-5	3
3	Milk and dairy products (up to 25 g)	E	Bax Lysis without DNA clean-up	Unpaired	a	Pasteurized products (milk, cheeses, dairy desserts))	12	2	4					-2		-2	
					b	Raw milk	12	1	2					-1		-1	
					c	Raw milk cheeses	10	3	1					2		2	
					d	Milk powders and low moisture dairy ingredients	11	1	1					0		0	
						Total	45	7	8					-1	3	-1	3
			Bax Lysis with DNA clean-up	Unpaired	d	Milk powders and low moisture dairy ingredients	11	1	1					0		0	
						Total	45	7	8					-1	3	-1	3
4	Egg products (up to 25 g)	B	Bax Lysis without DNA clean-up	Unpaired	a	Egg powders	12	2	1					1		1	
					b	liquid egg products	11	2	0					2		2	
					c	Egg based products	9	0	0					0		0	
						Total	32	4	1					3	3	3	3
5	Seafood & Vegetables (up to 25 g)	A	Bax Lysis without DNA clean-up	Unpaired	a	Fresh, raw, frozen products	10	0	0					0		0	
					b	RTRH	9	0	0					0		0	
					c	RTE	13	0	0					0		0	
						Total	32	0	0					0	3	0	3
6	Pet food (up to 25 g)	A	Bax Lysis without DNA clean-up	Unpaired	a	Raw meat and raw materials	9	0	0					0		0	
					b	High moisture products	8	0	0					0		0	
					c	Low moisture products	14	0	0					0		0	
						Total	31	0	0					0	3	0	3
7	Environmental samples (up to 25 g or ml or sampling devices)	A	Bax Lysis without DNA clean-up	Unpaired	a	Process and cleaning waters	11	1	1					0		0	
					b	Dusts and residues	12	2	2					0		0	
					c	Surfaces	9	0	2					-2		-2	
						Total	32	3	5					-2	3	-2	3
		I	Bax Lysis without DNA clean-up	Paired	a	Dusts	9	2	0	2		2				2	
					b	Process water	11	1	0	1		1				1	
					c	Surface samples	10	0	0	0		0				0	
						Total	30	3	0	3	3	3	6			3	3
			Bax Lysis with DNA clean-up	Paired	a	Dusts	9	1	0	1		1				1	
					b	Process water	11	1	0	1		1				1	
					c	Surface samples	10	0	0	0		0				0	
						Total	30	2	0	2	3	2	6			2	3
8	Raw meat and raw seafood (up to 25 g)	D	Bax Lysis without DNA clean-up	Unpaired	a	Raw meat (beef, lamb, pork)	13	1	6					-5		-5	
					b	Raw poultry meat	10	2	2					0		0	
					c	Raw seafood	13	3	2					1		1	
						Total	36	6	10					-4	3	-4	3

Category		Enrichment protocol	Extraction protocol	Study design	Type		N+	TND	PD	PAIRED				UNPAIRED		Mixed study	
										TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
9	Chocolates (up to 25 g)	F	Bax Lysis without DNA clean-up	Unpaired	a	Cocoa powders	10	0	2					-2		-2	
					b	Chocolates	10	0	1					-1		-1	
					c	Raw material (Beans, cocoa butter, mass)	11	0	1					-1		-1	
						Total	31	0	4					-4	3	-4	3
10	Pet food and pet food ingredients (up to 375 g)	G1	Bax Lysis without DNA clean-up	Paired	a	Low moisture food*	11	0	0	0		0				0	
					b	High moisture food	9	0	0	0		0				0	
					c	Raw materials (e.g. raw meat and vegetables)	12	0	0	0		0				0	
						Total	32	0	0	0	3	0	6			0	3
			Bax Lysis with DNA clean-up	Paired	a	Low moisture food*	11	1	0	1		1				1	
					b	High moisture food	9	0	0	0		0				0	
					c	Raw materials (e.g. raw meat and vegetables)	12	0	0	0		0				0	
						Total	32	1	0	1	3	1	6			1	3
		G2	Bax Lysis without DNA clean-up	Unpaired	a	Low moisture food*	11	1	0					1		1	
					b	High moisture food	10	2	1					1		1	
					c	Raw materials (e.g. raw meat and vegetables)	14	2	2					0		0	
						Total	35	5	3					2	3	2	3
			Bax Lysis with DNA clean-up	Unpaired	a	Low moisture food*	11	1	0					1		1	
					b	High moisture food	10	2	1					1		1	
					c	Raw materials (e.g. raw meat and vegetables)	14	2	2					0		0	
						Total	35	5	3					2	3	2	3
11	Cocoa and chocolates (up to 375 g)	H1	Bax Lysis without DNA clean-up	Unpaired	a	Cocoa ingredients (e.g. butter, liquor, powder)	11	4	1					3		3	
					b	Dark chocolates with and without nuts, rice…	10	3	0					3		3	
					c	Milk chocolates with and without nuts, rice…	10	1	4					-3		-3	
						Total	31	8	5					3	3	3	3
			Bax Lysis with DNA clean-up	Unpaired	a	Cocoa ingredients (e.g. butter, liquor, powder)	11	4	1					3		3	
					b	Dark chocolates with and without nuts, rice…	10	3	0					3		3	
					c	Milk chocolates with and without nuts, rice…	10	1	4					-3		-3	
						Total	31	8	5					3	3	3	3
		H2	Bax Lysis without DNA clean-up	Paired	a	Cocoa ingredients (e.g. butter, liquor, powder)	10	0	0	0		0				0	
					b	Dark chocolates with and without nuts, rice…	10	0	0	0		0				0	
					c	Milk chocolates with and without nuts, rice…	10	0	0	0		0				0	
						Total	30	0	0	0	3	0	6			0	3
			Bax Lysis with DNA clean-up	Paired	a	Cocoa ingredients (e.g. butter, liquor, powder)	10	0	0	0		0				0	
					b	Dark chocolates with and without nuts, rice…	10	0	0	0		0				0	
					c	Milk chocolates with and without nuts, rice…	10	0	0	0		0				0	
						Total	30	0	0	0	3	0	6			0	3
All protocols - short incubation time (cat 2) - without DNA Clean-up							**458**	**39**	**40**							**-1**	**10**
All protocols - long incubation time (cat 2) - without DNA Clean-up							**459**	**37**	**41**							**-4**	**10**
All protocols - short incubation time (cat 2) - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)							**458**	**39**	**40**							**-1**	**10**
All protocols - long incubation time (cat 2) - with DNA Clean-up (cat 3 type d / cat 7 / cat 10 / cat 11)							**459**	**37**	**41**							**-4**	**10**

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

3.1.1.8 Confirmation

For each category, except raw beef meat, the direct streaking and the subculture were evaluated. A summary of the differences observed between the two methods is given Table 14.

An analysis of the colony confirmation using either OXOID Latex or foodproof Salmonella PCR is also available.

Table 14 - Differences observed between the confirmation procedure

Category		Protocol	Confirmed positive by the alternative method	Direct streaking	After RVS subculture	Colony confirmation		Confirmation after 72 h storage
						Latex test	foodproof salmonella	
1	Meat products (up to 25 g)	A	30	13 (among 13 tested)	17 (among 17 tested)	30	/	30
2	Raw beef meat (up to 25 g)	C at 10 h	30	no data	26	26	/	30
		C at 24 h	32	no data	30	30	/	32
3	Milk and dairy products (up to 25 g)	E	31	30	31	30	10 (among the 10 tested)/	31
4	Egg products (up to 25 g)	B	28	28	28	28	/	28
5	Seafood & Vegetables (up to 25 g)	A	32	32	4 (among 4 tested)	32	/	32
6	Pet food (up to 25 g)	A	31	24 (among 24 tested)	7 (among 7 tested)	31	/	31
7	Environmental samples (up to 25 g or ml or sampling devices)	A	30	28	30	30	/	29
		I	30	30	30	30	30	30
8	Raw meat and raw seafood (up to 25 g)	D	32	32	32	32	/	32
9	Chocolates (up to 25 g)	F	31	31	31	31	/	31
10	Pet food and pet food ingredients (up to 375 g)	G1	32	32	32	32	32	32
		G2	30	30	30	30	30	30
11	Cocoa and chocolates (up to 375 g)	H1	24	24	24	24	24	24
		H2	30	26	30	30	30	30

In a majority of the case, the direct streaking was sufficient to recover the contamination. Only one sample in the milk and dairy products and 4 in the cocoa and chocolate products showed better recovery after RVS subculture.

Note that for several samples with high background microflora (meat products, raw milk cheeses), a new streaking was necessary to obtain isolated colonies.

Additionally, the foodproof® *Salmonella* PCR and the OXOID latex agglutination test confirmed all *Salmonella* spp. colonies. Both confirmation tests can be used as an alternative reference method procedure.

By considering all data, it was impossible to confirm the presence of *Salmonella* spp. in the enrichment broth for 2 samples (n°9252: Pasteurized cheese and n°121525: Dust). The same result was observed with and without the application of the DNA Clean-up solution for the sample n°121525. Some PCR retests were performed; negative results were obtained for n°9252 and all leading to a positive PCR result for sample n°121525.

The samples concerned, as well as the PCR results observed, are given in Table 15.

Table 15 – Positive PCR results not confirmed by cultural methods

Year of analysis	Sample N°	Product	Artificial contaminations		ISO 6579-1♦ method	Alternative method: BAX System Real-Time PCR Assay *Salmonella*												Category	Type
			Strain	Inoculation level CFU/test portion		Protocol	PCR result						Confirmation test			Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
							BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking	Subculture: RVS	All confir-mation results				
				Mean			Ct	IPC	Result	Ct	IPC	Result	Result	Result					
2017	**9252**	**Pasteurised cheese**	S. Norwich Ad1172	1-2-1-3-0 (1.4)	-	E	+42,0/-/-	/	+/-/-	/	/	/	-	-	-	**$PD_{FP(alt)}$**	/	3	a
2025	**121525**	**Dust (Dairy industry)**	*S.* Heidelberg A00E005	1.5	-	I	0.0/ 35.2/ 25.1	0.0/ 44.5/ 38.9	i/+/+	46.1/ 35.2	31.7/ 0.0	+/+	-	-	-	**$PD_{FP(alt)}$**	**$PD_{FP(alt)}$**	7	a

3.1.1.9 PCR inhibition

A total of 2033 PCR tests were run considering the different conditions (protocols, with and without DNA cleaning, before and after storage).

An inhibited result was obtained for 4 results (0.2%). The inhibitions were observed with the Milk powder and the production environmental samples categories. A retest of the sample after 1/5 dilution allow to recover a result and had no impact to the final outcome. For one sample tested after storage of the broth for 72h, a false negative result was obtained but remained consistent with the result obtained before storage and does not seem to be linked to the 1/5 dilution.
A reduction of inhibition can be noticed after applying the DNA removal solution as no inhibition is observed when this treatment is applied.

All inhibited samples observed are described in Table 16.

Table 16 – Inhibited samples obtained during sensitivity testing

Year of analysis	Sample N°	Product	Time of analysis	Alternative method: BAX System Real-Time PCR Assay *Salmonella*									Category	Type
				Protocol	PCR result						Confirmation test	Agreement Ref/Alt Bax lysis	Agreement Ref/Alt BAX lysis + DNA cleaning solution		
					BAX lysis			BAX lysis + DNA cleaning solution			All confirmation results				
					Ct	IPC	Result	Ct	IPC	Result					
2025	**120005**	**Calcium lactate**	20 h	E	0.0/ 0.0	0/ 35.6	i/-*	0.0	41	-	-	**NA**	**NA**	3	d
2025	126834	Caseinate	20 h	E	0.0/ 0.0	0.0/ 36.0	i/-*	0.0	39.4	-	-	**NA**	**NA**	3	d
2025	**121524**	**Dust (Dairy industry)**	18 h + 72h	I	0.0/ 0.0/ 0.0	0.0	i/-/-	0.0/ 0.0/ 0.0	33.5	-/-/-	+	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	7	a
2025	**121525**	**Dust (Dairy industry)**	18 h	I	0.0/ 35.2/ 25.1	0.0/ 44.5/ 38.9	i/+/+	46.1/ 35.2	31.7/ 0.0	+/+	-	**$PD_{FP(alt)}$**	**$PD_{FP(alt)}$**	7	a

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

A total of 11 (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 17). For some matrices, several protocols were evaluated.

For H1 protocol, two evaluations were carried out in order to compare the addition of brilliant green in the sample (corresponding to FDA BAM chapter 5 guidelines) vs the addition of Tween 80 (according to ISO 6887). Two results are therefore available for these protocols.

The following design 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 17 - Defined (matrix/strain) pairs for the RLOD determination

	Category		Matrix	Strain inoculated	Origin	Storage conditions before analysis	Protocol	Study design
Initial validation study	1	Meat products	Poultry meat	*Salmonella* Infantis 937	Poultry meat	/	A	Unpaired
	2	Raw beef meats	Raw beef meat	*Salmonella* Typhimurium A00C060	Ground beef	/	C	Unpaired
	4	Egg products	Whole egg product	*Salmonella* Enteritidis 657	Liquid egg product	/	B	Unpaired
	5	Seafood & Vegetables	Raw fish	*Salmonella* Anatum Ad1451	Fish fillet	/	A	Unpaired
	6	Pet food	Pellets	S. Cerro Ad689	Pet food	/	A	Unpaired
Extension study v(2017)	3	Milk and Dairy products	Raw milk	*Salmonella* Ohio Ad1482	Raw milk	Seeding 48 h 5°C ± 3°C	E	Unpaired
	7	Environmental samples	Process water	*Salmonella* Livingstone AOOE058	Dust from dairy industry	Seeding 48 h 5°C ± 3°C	A	Unpaired
	8	Raw meat and raw seafood	Raw fish fillet	*Salmonella* Senftenberg Ad355	Seafood	Seeding 48 h 5°C ± 3°C	D	Unpaired
	9	Chocolate	Milk chocolates	*Salmonella* Braenderup Ad1661	Chocolate industry	Seeding 2 weeks at ambient temperature	F	Unpaired

	Category		Matrix	Strain inoculated	Origin	Storage conditions before analysis	Protocol	Study design
Extension study (2025)	7	Production environmental samples (up to 25 g / ml or sampling devices)	Sponge on stainless steel 4"x4"	S. Livingstone Ad2703+ co-inoculation with 10 x Citrobacter freundii 39	Dairy industry	Liquid inoculum Storage overnight at room temperature Store the device after sampling at room temperature for 2 h ± 15 min prior to analysis	I	Paired
	10	Pet food and pet food ingredients (up to 375 g)	Low moisture food for dog	S. Cerro Ad689	Pet food	Seeding protocol Lyophilized strain 2 weeks at room temperature	G1	Paired
							G2	Unpaired
	11	Cocoa and chocolates (up to 375 g)	Dark chocolate (> 70%)	*S.* Braenderup Ad1661	Chocolate factory	Seeding protocol Lyophilized strain 2 weeks at room temperature	H1-A (with T80)	Unpaired
							H1-B (with BG)	Unpaired
							H2	Paired

3.1.2.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD version 4 (2024-01-10). The RLOD are given in Table 18.

The LOD_{50} calculations were done using the Excel spreadsheet available at http://standards.iso.org/iso/16140 POD-LOD calculation program - version 12, 2024-03-05. The tests are given in Table 19.

Table 18 – Presentation of RLOD before and after confirmation of the alternative method results

Study	Category		Protocol	Matrix / strain pair	Design	AL	RLOD [95% confidence limit]	
							Without DNA cleaning protocol	With DNA cleaning protocol
Initial validation study	1	**Meat products**	A	Poultry meat / *S.* Infantis 937	Unpaired	**2.5**	1.3 [0.3; 5.2]	/
	2	**Raw beef meats**	C (10h and 24h)	Ground beef / *S.* Typhimurium A00C060 (10 & 24h)	Unpaired	**2.5**	1.0 [0.5; 2.0]	/
	4	**Egg products**	B	Liquid egg product / *S.* Enteritidis 657	Unpaired	**2.5**	1.0 [0.4; 2.2]	/
	5	**Seafood & Vegetables**	A	Raw fish / *S.* Anatum Ad1451	Unpaired	**2.5**	1.0 [0.5; 2.1]	/
	6	**Pet food**	A	Pellets / *S.* Cerro Ad689	Unpaired	**2.5**	1.0 [0.5; 2.1]	/
Extension study (2017)	3	**Milk and Dairy**	E	Raw milk / *S.* Ohio Ad1482	Unpaired	**2.5**	1.1 [0.4; 2.9]	/
	7	**Environmental samples**	A	Process water / *S.* Livingstone A00E058	Unpaired	**2.5**	0.9 [0.4; 1.8]	/
	8	**Raw fish fillet**	D	Raw fish filet / *S.* Senftenberg Ad355	Unpaired	**2.5**	2.2 [0.7; 6.8]	/
	9	**Milk chocolates**	F	Milk chocolate / *S.* Braenderup Ad1661	Unpaired	**2.5**	0.7 [0.3; 1.6]	/
Extension study (2025)	7	**Production environmental samples** [1]	I	Stainless steel 4"x4"/ S. Livingstone Ad2703 + with 10 x Citrobacter freundii 39	Paired	**1.5**	1.0 [0.4; 2.3]	1.0 [0.4; 2.3]
	10	**Pet food and pet food ingredients (up to 375 g)**	G1	Dog Kibbles/ *S.* Cerro Ad689	Paired	**1.5**	1.0 [0.5; 2.0]	1.0 [0.5; 2.0]
			G2		Unpaired	**2.5**	0.7 [0.3; 1.6]	0.7 [0.3; 1.6]
	11	**Cocoa and chocolates (up to 375 g)**	H1-A	Dark chocolate / *S.* Branderup Ad1661	Unpaired	**2.5**	1.4 [0.5; 4.3]	1.8 [0.6; 5.6]
			H1-B		Unpaired	**2.5**	1.4 [0.5; 4.3]	1.4 [0.5; 4.3]
			H2		Paired	**1.5**	1.0 [0.5 ;2.1]	1.3 [0.6; 3.1]
	All protocols					**/**	**1.0 [0.8; 1.3]**	**1.1 [0.8; 1.6]**

[1] For this matrix, it was not possible to determine the LOD_{50}, since the contamination level used for calculations did not incorporate the die-off of the inoculated strain during overnight storage.

Table 19 - LOD_{50} results

Study	Category		Protocol	Matrix / strain 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	
						without DNA cleaning	with DNA cleaning		without DNA cleaning	with DNA cleaning
Initial validation study	1	**Meat products**	A	Poultry meat / *S.* Infantis 937	0.6 [0.4; 1.2]	0.7 [0.4; 1.3]	/	2.8 [1.5; 5.1]	3.1 [1.7; 5.7]	/
	2	**Raw beef meats**	C (10h and 24h)	Ground beef / *S.* Typhimurium A00C060 (10 & 24h)	0.9 [0.5; 1.5]	0.8 [0.5; 1.4]	/	3.9 [2.3; 6.6]	3.6 [2.1; 6.2]	/
	4	**Egg products**	B	Liquid egg product / *S.* Enteritidis 657	0.5 [0.3; 0.9]	0.5 [0.3; 0.9]	/	2.2 [1.2; 4.0]	2.2 [1.2; 4.0]	/
	5	**Seafood & Vegetables**	A	Raw fish / *S.* Anatum Ad1451	1.0 [0.6; 1.7]	1.0 [0.6; 1.7]	/	4.5 [2.7; 7.4]	4.5 [2.7; 7.4]	/
	6	**Pet food**	A	Pellets / *S.* Cerro Ad689	0.4 [0.2; 0.8]	0.4 [0.2; 0.8]	/	1.8 [1.0; 3.2]	1.8 [1.0; 3.2]	/
Extension study (2017)	3	**Milk and Dairy**	E	Raw milk / *S.* Ohio Ad1482	0.9 [0.4; 1.6]	1.0 [0.5; 1.9]	/	3.7 [1.9; 7.1]	4.2 [2.1; 8.3]	/
	7	**Environmental samples**	A	Process water / *S.* Livingstone A00E058	0.2 [0.1; 0.4]	0.2 [0.1; 0.3]	/	0.9 [0.5; 1.6]	0.8 [0.5; 1.4]	/
	8	**Raw fish fillet**	D	Raw fish filet / *S.* Senftenberg Ad355	0.7 [0.4; 1.4]	1.6 [0.7; 3.9]	/	3.1 [1.6; 6.0]	7.0 [2.9; 16.9]	/
	9	**Milk chocolates**	F	Milk chocolate / *S.* Braenderup Ad1661	0.4 [0.2; 0.7]	0.3 [0.2; 0.5]	/	1.7 [1.0; 2.9]	1.3 [0.7; 2.2]	/
Extension study (2025)	10	**Pet food and pet food ingredients (up to 375 g)**	G1	Dog Kibbles/ S. Cerro Ad689	0.2 [0.1; 0.3]	0.2 [0.1; 0.3]	0.2 [0.1; 0.3]	0.9 [0.5; 1.5]	0.9 [0.5; 1.5]	0.9 [0.5; 1.5]
			G2		0.2 [0.1; 0.3]	0.1 [0.1; 0.3]	0.1 [0.1; 0.3]	0.9 [0.5; 1.5]	0.6 [0.4; 1.1]	0.6 [0.4; 1.1]
	11	**Cocoa and chocolates (up to 375 g)**	H1-A	Dark chocolate / S. Branderup Ad1661	1.3 [0.7; 2.4]	1.7 [0.9; 3.1]	1.9 [1.0; 3.6]	5.6 [3.1; 10.2]	7.2 [3.9; 13.5]	8.3 [4.4; 15.7]
			H1-B		1.3 [0.7; 2.4]	1.7 [0.9; 3.1]	1.7 [0.9; 3.1]	5.6 [3.1; 10.2]	7.2 [3.9; 13.5]	7.2 [3.9; 13.5]
			H2		0.6 [0.3; 1.0]	0.6 [0.3; 1.0]	0.7 [0.4; 1.2]	2.4 [1.4; 4.1]	2.4 [1.4; 4.1]	3.1 [1.8; 5.2]
	All protocols				**0.6 [0.5; 0.7]**	**0.6 [0.5; 0.7]**	**0.7 [0.5; 0.9]**	**2.6 [2.2; 3.0]**	**2.7 [2.3; 3.1]**	**2.9 [2.3; 3.8]**

3.1.2.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies or 2.5 for unpaired studies, for all matrix/strain pairs tested.
Considering all studies, the LOD_{50} varies from 0.2 to 1.3 CFU/test portion for the reference method and from 0.2 to 1.9 CFU/test portion for the alternative method.

Similar performance was obtained between H1-A and H1-B showing the good performances of the alternative method following both FDA BAM and ISO 6887 guidelines.

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 Protocols

53 positive and 30 negative strains were tested for the initial validation study. 50 additional positive strains were tested in 2017 for the extension study in order to be in agreement with the AFNOR technical rules.

In 2025, HYGIENA L.L.C. has requested another AFNOR certified lab (Q-Laboratories, OH, USA) to evaluate a panel of new *Salmonella* strains with two protocols (A and F) as these serotypes are known to be difficult-to-detect[2,3]

The foodproof® *Salmonella* Lyokit has been certified according to ISO 16140-2 and AOAC. Its specificity has been assessed on a panel of 100 target and 30 non-target strains. This kit can be therefore considered as suited for colony confirmation without the need to perform additional tests.

[2]Carlin, C.R., S.S. Lau, R.A. Cheng, A.J. Buehler, Z. Kassaify, and M. Wiedmann. 2020. Validation using diverse, difficult-to-detect *Salmonella* strains and a dark chocolate matrix highlights the critical role of strain selection for evaluation of simplified, rapid PCR-based methods offering next-day time to results. J. Food Prot. 83:1374–1386. doi:10.4315/JFP-20-066.

[3]Ryan G, Roof S, Post L, Wiedmann M. Evaluation of Rapid Molecular Detection Assays for *Salmonella* in Challenging Food Matrices at Low Inoculation Levels and Using Difficult-to-Detect Strains. J Food Prot. 2015 Sep;78(9):1632-41. doi: 10.4315/0362-028X.JFP-15-098. PMID: 26319716

Inclusivity

For the initial validation and the 2017 extension, the short protocol dedicated to raw beef (Protocol C) was tested: the strains were inoculated at 10 - 100 cells/225 ml in pre-warmed BPW and incubated for 10 h at 41.5°C ± 1°C. The protocol of the alternative method was then run.
In 2025, the strains were tested after 16 h incubation in BPW 34-38°C and after 22 h in NFDM with the addition of 1% brilliant green.

Exclusivity

The negative strains were grown in a non-selective broth and diluted in order to inoculate around 10^5 cells/ml BPW. The BPW broth was incubated for 24 h at 37°C ± 1°C. The protocol of the alternative method was then run.

3.1.3.2 Results

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

Inclusivity

For the initial validation study among the 53 tested *Salmonella* strains, 51 gave positive PCR results after 10 h incubation time.

Two strains (*Salmonella* Gallinarum Ad300 and *Salmonella* Urbana Ad501) were not detected. *S.* Gallinarum gave a positive PCR result after 24 h incubation time at the lowest inoculation level, but this result was not repeated when higher levels were tested. Two other strains from the same serotype gave a positive PCR result after 10 h incubation time.

For *S.* Urbana, negative PCR tests were observed whatever the inoculation levels tested, while positive results were observed with the reference method at the higher inoculation level. A positive PCR result was observed when culture was performed in BHI broth. Another *Salmonella* from N group was tested (*Salmonella* Wayne Ad502) and gave a positive PCR result.

For the extension study in 2017 and in 2025, all strains tested gave positive PCR results.

Exclusivity

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

3.1.4 Practicability

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

<table>
<tr><td>Storage conditions, shelf-life and modalities of utilization after first use</td><td colspan="4">The storage temperature is between 2 to 8°C.
Expiration date is shown on the kit package on the different reagent vials.
Lysis reagent + protease, once reconstituted, should be stored 15 days at 2-8°C</td></tr>
<tr><td rowspan="15">Time to result</td><td rowspan="2">Steps</td><td rowspan="2">Reference method</td><td colspan="2">Alternative method</td></tr>
<tr><td>Protocols A, B and C (24 h)</td><td>Protocol C (10 h)</td></tr>
<tr><td colspan="4">Negative samples</td></tr>
<tr><td>Sampling / Pre-enrichment</td><td>Day 0</td><td>Day 0</td><td>Day 0</td></tr>
<tr><td>Subculture (RVS, MKTTn, BHI)</td><td>Day 1</td><td>Day 1</td><td>/</td></tr>
<tr><td>Extraction and PCR</td><td>/</td><td>Day 1</td><td>Day 0</td></tr>
<tr><td>Streaking onto selective agar plates</td><td>Day 2</td><td>/</td><td>/</td></tr>
<tr><td>Reading plates</td><td>Day 3</td><td>/</td><td>/</td></tr>
<tr><td rowspan="2">Steps</td><td rowspan="2">Reference method</td><td colspan="2">Alternative method</td></tr>
<tr><td>Protocols A, B and C (24 h)</td><td>Protocol C (10 h)</td></tr>
<tr><td colspan="4">Presumptive positive or positive results</td></tr>
<tr><td>Subculture in RVS</td><td>/</td><td>Day 0 *</td><td>Day 0</td></tr>
<tr><td>Streaking onto selective agar plates</td><td>/</td><td>Day 1 / Day 2 *</td><td>Day 1</td></tr>
<tr><td>Reading plates</td><td>/</td><td>Day 2 / Day 2*</td><td>Day 2</td></tr>
<tr><td>Latex tests</td><td>/</td><td>Day 2 / Day 2 *</td><td>Day 2</td></tr>
<tr><td>Confirmatory tests</td><td>Day 4 to Day 5</td><td>/</td><td>/</td></tr>
<tr><td colspan="4">* When a subculture in RVS is required.</td></tr>
<tr><td>Common step with the reference method</td><td colspan="4">No common step</td></tr>
</table>

3.1.5 Method comparison study conclusion

The method comparison study conclusions are:

- The BAX® System Real-Time PCR Assay *Salmonella* shows satisfying sensitivity.
- The RLOD meets the Acceptability Limit for each individual matrix/strain pair and for all the combined categories (observed values < AL).
- The alternative method is specific and selective.

3.2 Inter-laboratory study

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

3.2.1 Study organization

> *Collaborators number*

Samples were sent to 13 laboratories from 4 different countries.

> *Matrix and strain used*

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

> *Samples*

Samples were inoculated and sent on Monday 12th January 2015, as described below:

- 24 blind coded samples (25 g) for *Salmonella* detection by the BAX® System Real-Time PCR Assay for *Salmonella* method (red label)

- 24 blind coded samples (25 g) for *Salmonella* detection by the ISO 6579 (2002) reference method (blue label),

- 1 ground beef sample (labeled “Sample for Total Count enumeration”) for aerobic mesophilic flora enumeration by ISO 4833-1 method,

- 1 water flask labeled “Temperature Control” with a temperature probe for temperature measurement at reception, during sample storage and enrichment incubation.

The analysis started on Tuesday 13th or Wednesday 14th January 2015.

> *Inoculation*

The inoculation levels were the following:

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

> *Labeling 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 72 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8.4°C during transport, and between 0°C – 8.4°C in the labs.

> *Analyses*

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

All data were reinterpreted in 2026 according to the ISO 16140-2/A1 (2024).

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 100 CFU/g and 1 CFU/g. 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. *Triplicates* were analyzed. The aerobic mesophilic flora was also enumerated; the results are given in Table 20.

Table 20 - Sample stability

Day	Reference method (detection)			CFU/g (XLD)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	127	164	118	930
Day 1	+	+	+	145	109	164	3000
Day 2	+	+	+	109	118	145	1100

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 21).

Table 21 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	3 – 5 – 9 – 11 – 15 – 18 – 20 – 21	/	/	/	/
Low level	1 – 6 – 7 – 10 – 13 – 16 – 22 – 24	2	2.1	1.7	2.5
High level	2 – 4 – 8 12 – 14 – 17 – 19 – 23	10	10.8	8.8	13.2

3.2.3 Logistic conditions

Temperature conditions are given in Table 22.

Table 22 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	
A	1.5	3.5	13/01/2015	12H30
B	1.5	5.4	13/01/2015	12H00
C	1.5	4.0	13/01/2015	12H15
D	3.0	4.4	13/01/2015	14H30
E	2.0	6.5	13/01/2015	11H15
F	2.0	4.7	13/01/2015	06H30
G	1.5	6.0	13/01/2015	12H49
H	3.0	4.8	13/01/2015	11H30
I	2.0	4.0	13/01/2015	14H30
J	3.5	7.4	13/01/2015	14H10
K	2.5	6.7	13/01/2015	11H31
L	2.5	4.4	13/01/2015	11H20
M	3.0	6.4	13/01/2015	09H50

All the labs received their samples in good conditions at Day 1.

3.2.4 Results analysis

The raw data are given in **Appendix 7**.

3.2.4.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 23.

Table 23 – 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

3.2.4.2 Results observed by the collaborative laboratories

- ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied from 730 to 23 000 CFU/g.

- ***Salmonella* spp. *detection***

13 collaborators participated in the study. The results obtained are provided in Table 24 (reference method) and Table 25 (alternative method).

Table 24 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	L0	L1	L2
A	0	7	8
B	8	8	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
G	4	8	8
H	0	7	8
I	0	8	8
J	0	8	8
K	0	7	8
L	0	7	8
M	0	8	8
Total	P_0= 12	P_1= 100	P_2= 104

Table 25 - Positive results (before and after confirmation) by the alternative methods (ALL the collaborators)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	0	0	0	8	8	8	8	8	8
B	2	3	1	7	7	7	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	7	7	7	8	8	8
F	0	0	0	6	6	6	8	8	8
G	5	3	3	8	8	8	8	8	8
H	0	0	0	5	5	5	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	7	7	7	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
Total	P_0= 7	C_0= 6	CP_0 =4	P_1= 95	C_1= 95	CP_1 =95	P_2= 104	C_2= 104	CP_2= 104

Two collaborators (B & G) may have possible cross contaminations:

- Lab B found 8 non-contaminated samples positive with the reference method; two of them gave positive PCR results, just one was confirmed. Two other samples were negative with the PCR test but confirmed.

- Lab G found 4 non-contaminated samples positive with the reference method; five of them gave positive PCR results and three were confirmed.

These two Labs used micropipettes for RVS inoculation; the positive results were probably due to cross contaminations during the transfer to RVS enrichment. It was decided to not include their results 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 B and G were not kept for interpretation.

3.2.4.3 Results of the collaborators retained for interpretation

The results obtained with the 11 labs kept for interpretation are presented in Table 26 (reference method) and Table 27 (alternative method).

Table 26 - Positive results by the reference method (Without Labs B and G)

Collaborators	Contamination level		
	L0	L1	L2
A	0	7	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
H	0	7	8
I	0	8	8
J	0	8	8
K	0	7	8
L	0	7	8
M	0	8	8
TOTAL	$P_0 = 0$	$P_1 = 84$	$P_2 = 88$

Table 27 - Positive results (before and after confirmation) by the alternative methods (Without Labs B and G)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*
A	0	0	0	8	8	8	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	7	7	7	8	8	8
F	0	0	0	6	6	6	8	8	8
H	0	0	0	5	5	5	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	7	7	7	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
Total	**P_0= 0**	**C_0= 0**	**CP_0 =0**	**P_1= 80**	**C_1= 80**	**CP_1 =80**	**P_2= 88**	**C_2= 88**	**CP_2= 88**

3.2.5 Calculation and interpretation

3.2.5.1 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 28).

Table 28 - Percentage specificity

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

N: number of all L0 tests

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

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

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

Partial positive results were obtained for the low (90.9.5% (L1) for alternative method and 95.5% (L1) for the reference method) but above the range described in the ISO 16140-1 for fractional positive results. The interpretation of the data was performed for Level 1 only.

Despite this high percentage of positives, the distribution of results across collaborators indicates that the alternative method was still appropriated challenged with 5 out of 11 collaborators obtained at least one negative result

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 29.

Table 29 - Summary of results for all collaborators obtained with reference and alternative methods for Level 1

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 76**	Positive deviation (R-/A+) **PD = 4**
Alternative method negative (A-)	Total Negative deviation (A-/R+) **TND = 8 (0 $ND_{FN(alt)}$)**	TotalNegative agreement (A-/R-) **TNA = 0 (0 $NA_{FN(alt)}$)**

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

Based on the data summarized in Table 29, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 30).

Table 30 - Sensitivity, relative trueness and false positive ratio percentages

		Level L1
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \; x \; 100 \; \%$	90.9 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \; x \; 100 \; \%$	95.5 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100 \; \%$	86.4 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\,(alt)}}{TNA} \; x \; 100 \; \%$	0.0 %
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} \; x \; 100 \; \%$	0.0 %

3.2.5.3 Interpretation of data

The negative deviations are listed in Table 31 and the positive deviations in Table 32 for Level 1.

Table 31 - Negative deviations for Level 1

Collaborator	Sample No	PCR	Confirmation
C	C22	-	-
E	E1	-	-
F	F1	-	-
	F24	-	-
H	H1	-	-
	H10	-	-
	H24	-	-
J	J10	-	-

8 negative deviations were observed; the presence of *Salmonella* spp. was not confirmed in the enrichment broths for these samples. These negative deviations were probably due to the unpaired study design.

Table 32 - Positive deviations for Level 1

Collaborator	Sample No
A	A6
H	H22
K	K1
L	L16

For an **unpaired study design**, the difference between (TND – PD) is calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (TND – PD) shall not be higher than the AL. The AL is defined as [$(TND - PD)_{max}$] and calculated per level where fractional recovery is obtained as described below using the following three parameters:

$$(p+)_{ref} = \frac{P_{x\,(ref)}}{N_{x\,(ref)}}$$

where

$P_{x(ref)}$ = is number of samples with a positive result obtained with the reference method at level x (L_1 or L_2) for all laboratories

$N_{x(ref)}$ = is number of samples tested at level x (L_1 or L_2) with the reference method by all laboratories

$$(p+)_{alt} = \frac{CP_{x\,(alt)}}{N_{x\,(alt)}}$$

where

$CP_{x(alt)}$ = is number of samples with a confirmed positive result obtained with the alternative method at level x (L_1 or L_2) for all laboratories

$N_{x(alt)}$ = is number of samples tested at level x (L_1 or L_2) with the alternative method by all laboratories

$$(TND - PD)_{max} = \sqrt{3N_{x\,(ref)}\; x\; ((p+)_{ref} + (p+)_{alt} - 2((p+)_{ref}\; x\; (p+)_{alt}))}$$

where

$N_{x(ref)}$ = is number of samples tested for level x (L_1 or L_2) with the reference method by all laboratories.

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

The calculations are the following, according to the ISO 16140-2:2016 and ISO 16140-2/A1:2024 (See Table 33).

Table 33 - Calculations

N_X	88
$(p+)_{ref}$	0.955
$(p+)_{alt}$	0.909
AL = (TND - PD) max	5.82
ND - PD	4
Conclusion	TND - PD < AL

The observed values for TND - PD meet the Acceptability Limit (observed values < AL).

3.2.5.4 Evaluation of the LOD $_{50\%}$, LOD $_{95\%}$ and RLOD between laboratories

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

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

The relative limit of detection (RLOD) of the alternative method, as compared to the reference method, is 1,29 with 90 % confidence interval 0,91 – 1,83.

Number of collaborators	Method	LOD 50%	RLOD
11	Reference	0.5 [0.3-0.7]	1.2
	Alternative	0.6 [0.4-0.8]	

3.2.6 Inter-laboratory study conclusion

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The BAX® System Real-Time PCR Assay *Salmonella* is considered equivalent to the ISO standard.**

3.3 Conclusion

The **method comparison study conclusions** are:

- ☒ In the sensitivity study, 11 categories were tested: 8 food categories, the environmental samples and the pet food (25 and 375 g).
- ☒ The method comparison study scheme corresponds to an unpaired study design or a paired study design depending on the protocol evaluated.
- ☒ The protocol of the alternative method shows 35 to 37 total negative deviations (TND) and 41 to 42 positive deviations (PD). The observed values for (TND + PD and TND- PD) for the 11 individual categories and for all the categories meet the Acceptability Limits (observed values ≤ AL).
- ☒ The RLOD meets the Acceptability Limit for each individual matrix/strain pair and for all the combined categories (observed values < AL).
- ☒ The inclusivity and exclusivity testing gave the expected results for 113 target strains (including 12 *difficult-to-detect Salmonella* spp. strains from Cornell University) and 30 non-target strains.
- ☒ It is possible to store the primary enrichment broth for 72 h at 5 ± 3°C.
- ☒ It is possible to use the DNA Clean Up solution to remove the free DNA from the sample for protocol I, G1, G2, H1 and H2.
- ☒ The foodproof® *Salmonella* detection PCR LyoKit and the OXOID latex are suitable alternative to the reference method procedure to confirm the recovered characteristic colonies form XLD or Brilliance *Salmonella* selective agars.
- ☒ Negative results are obtained in one day with the short time protocol and two days with all other protocols.

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

- ☒ The data and interpretations comply with the ISO 16140-2:2016 requirements. **The BAX® System Real-Time PCR Assay *Salmonella* is considered equivalent to the ISO standard.**

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

4 EXTENSION FOR A NEW SOFTWARE VERSION (2022)

4.1 Scope

The modifications of the different software versions since the last validation are listed in Table 34.

Table 34

Software version	Modifications
3.6 (last renewal study, 2019)	**Algorithm improvements**
3.7 (2021)	**Algorithm improvements** *(*the algorithm change in v3.7 was only made to RT *Salmonella*) Inclusion of Windows 10 platform Addition of new assay (not NF Certified) Underlying software enhancement
4.0 (2021)	Underlying software enhancements to MATLAB and SDS driver Additional use interface enhancements **No algorithm changes**

Even if the changes made in version 4.0 do not concern the algorithm, the fact that the algorithm has been modified for version 3.7, it is necessary to verify the impact on the data acquired since the initial validation.

4.2 Experimental design

As an algorithm improvement was applied for version 3.7., it was proposed to use the data available from the previous validation studies for re-evaluation with Software 4.0. An overview of data available for re-evaluation is given Table 35.

Table 35 - Overview of data available for re-evaluation with Software 4.0

Study parts	Number of data sets available
Sensitivity	592 after incubation time 304 after enrichment broth storage
RLOD	247
Inclusivity	103

The categories tested for sensitivity and the matrices used for RLOD are listed respectively in Tables 36 and 37.

Table 36 - Categories and types tested for the sensitivity study

Category			Type		Protocol	Number of samples tested with software version V3.1 or V3.6		
						Positive	Negative	Total
1	Meat products		a	Raw, non-processed	A	10	20	30
			b	RTC		7	21	28
			c	RTRH, RTE		13	7	20
				Total		30	48	78
2	Raw beef meat	10 h	a	Fresh beef meat products	C	11	9	20
			b	Frozen beef meats products		10	12	22
			c	Fresh or frozen beef meat preparations		10	10	20
				Total		31	31	62
		24 h	a	Fresh beef meat products	C	11	9	20
			b	Frozen beef meats products		11	11	22
			c	Fresh or frozen beef meat preparations		10	10	20
				Total		32	30	62
3	Milk and dairy products		a	Pasteurized products (milk, cheeses, dairy desserts)	E	12	11	23
			b	Raw milk		12	8	20
			c	Raw milk cheeses		10	12	22
				Total		34	31	65
4	Egg products		a	Egg powders	B	12	12	24
			b	liquid egg products		11	10	21
			c	Egg based products		9	11	20
				Total		32	33	65
5	Seafood & Vegetables		a	Fresh, raw, frozen products	A	10	11	21
			b	RTRH		9	11	20
			c	RTE		13	10	23
				Total		32	32	64
7	Pet food		a	Raw meat and raw materials	A	9	11	20
			b	High moisture products		8	12	20
			c	Low moisture products		14	12	26
				Total		31	35	66
8	Environmental samples		a	Process and cleaning waters	A	11	14	25
			b	Dusts and residues		13	7	20
			c	Surfaces		9	11	20
				Total		33	32	65
9	Raw meat and raw seafood		a	Raw meat (beef, lamb, pork)	D	13	11	24
			b	Raw poultry meat		10	11	21
			c	Raw seafood		13	11	24
				Total		36	33	69
10	Chocolates		a	Cocoa powders	F	10	10	20
			b	Chocolates		10	10	20
			c	Raw material (Beans, cocoa butter, mass)		11	10	21
				Total		31	30	61
All categories with protocol "Raw beef meat 10 h"						**290**	**305**	**595**
All categories with Tprotocol "Raw beef meat 24 h"						**291**	**304**	**595**
				Total protocol A		126	147	273
				Total protocol B		32	33	65
				Total protocol C 10h		31	31	62
				Total protocol C 24h		32	30	62
				Total protocol D		36	33	69
				Total protocol E		34	31	65
				Total protocol F		31	30	61

Table 37 - Matrix/strain pairs tested for the validation study

	Matrix/strain pair
Initial validation study	Poultry meat / S. Infantis 937
	Ground beef / S. Typhimurium A00C060 (10 & 24 h)
	Liquid egg product / S. Enteritidis 657
	Raw fish / S. Anatum Ad1451
	Pellets / S. Cerro Ad689
Extension study (2017)	Raw milk / S. Ohio Ad1482
	Process water / S. Livingstone A00E058
	Raw fish filet / S. Senftenberg Ad355
	Milk chocolate / S. Braenderup Ad1661

4.3 Results

4.3.1 Re-evaluation of original results from the sensitivity study

Data from the original validation (2014) and extension study (2018) generated by ADRIA Développement were re-analyzed with the software 4.0. This included data from samples which were tested after enrichment and after 72 h of storage at 5°C ± 3°C. Table 38 provides an overview of the data sets which were re-evaluated. The raw data are provided in **Appendix 8**.

Table 38 - Overview of data re-evaluated with software version 4.0

Category	Protocol	Number of data sets re-evaluated (%)	
		After incubation	After storage
Meat products	A	78 (100 %)	34 (100%)
Raw beef meat	C 10 h	62 (100.0 %)	32 (100%)
	24 h	62 (100.0 %)	32 (0%)
Milk and dairy products	E	65 (100.0 %)	38 (100%)
Egg products	B	65 (100.0 %)	32 (100%)
Seafood products and vegetables	A	64 (100.0 %)	32 (100%)
Pet food	A	66 (100.0 %)	34 (100%)
Environmental samples	A	65 (100.0 %)	35 (100%)
Raw meat and raw seafood	D	66 (86.9 %) *3 negative samples missing: 8357,8358, 8373)*	36 (100%)
Chocolates	F	61 (100.0 %)	31 (100%)
	Total	**592 (99.5 %)**	**304 (90.5%)**

A summary of the discordant results obtained from the different versions of the software is given in Tables 39 and 40.

Table 39 - Summary of the discordant results obtained between the different versions of the software (Sensitivity study-After incubation time)

Date of analysis	Sample ID	Product	Category	Protocol	Data in the summary report Version3.1 (initial validation 2014) or Version 3.6 (extension 2018)	Version 3.6 Extension 2018	Version 4.0 Extension 2022	Confirmation	Comment	Final result		Conclusion
										Data in the report Version 3.1 (2014) or 3.6 (2017-2018)	Version 4.21.57.3438	
2014	704	Turkey meat	Meat products	A	-	Positive for *Salmonella*	Indeterminate	-	Impossible to interpret with V4	- (NA)	- (NA)	No impact on the interpretation
2014	744	Sausage	Meat products	A	+(42,1)	Negative (positive for IPC)	Positive for IPC and *Salmonella*	+	In agreement with the data in the report (V3.1)	+ (PA)	+ (PA)	No impact on the interpretation
2014	749	Sausage meat	Meat products	A	-/ -/+ (39,7)	Positive for IPC and *Salmonella*	Negative (positive for IPC)	+	In agreement with the data in the report (V3.1)	- (ND)	- (ND)	No impact on the interpretation
2014	1069	Zucchini	Seafood products and vegetables	A	+(31,5)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2014	1881	Dry kibbles for cat	Pet food	A	+(32,5)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2017	8889	Fish fillet	Raw meat and raw seafood	D	+(35,6)	Positive for *Salmonella*	Positive for IPC and *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2017	9273	Cocoa powder	Chocolates	F	+(34,3)	Positive for *Salmonella*	Positive for IPC and *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2018	129	Panna cotta	Milk and dairy products	E	+(25,4)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2018	143	Raw milk cheese	Milk and dairy products	E	-/+(42,3)/ +(42,1)	Negative (positive for IPC)	Positive for IPC and *Salmonella*	+	In agreement with the data in the report (V3.1)	+ (NA)	+ (PA)	Improvement of the result No impact on the interpretation

Table 40 - Summary of the discordant results obtained between the different versions of the software (Sensitivity study-After 72 h storage)

Date of analysis	Sample ID	Product	Category	Protocol	Data in the summary report Version3.1 (initial validation 2014) or 3.6 (extension 2018)	Version 3.6 Extension 2018	Version 4.0 Extension 2022	Confirmation	Comment	Final result		Conclusion
										Data in the report Version 3.1 (2014) or 3.6 (2017-2018)	Version 4.0	
2014	717 bhi	Turkey meat	Meat products	A	-	Positive for IPC and *Salmonella*	Negative (positive for IPC)	-	In agreement with the data in the report (V3.1)	- (NA)	- (NA)	No impact on the interpretation
2014	823	Whole egg product	Egg products	B	+(31,6)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2014	1065	Ready to cook	Seafood and vegetables	A	+(32,8)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2014	1066	Ready to cook	Seafood and vegetables	A	+(32,6)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2014	1069	Ready to cook	Seafood and vegetables	A	+(33,0)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2014	1070	Ready to cook	Seafood and vegetables	A	+(32,4)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2014	1075	Greans beans	Seafood and vegetables	A	+(33,3)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation
2014	2088 a10	Frozen seasoned ground beef	Raw beef meat	C	+(45,2)	Negative (positive for IPC)	Positive for IPC and *Salmonella*	+	In agreement with the data in the report (V3.1)	+ (PA)	+ (PA)	No impact on the interpretation
2017	9484	Poultry wastes	Environment	A	-	Negative (positive for IPC)	Positive for IPC and *Salmonella*	-	In agreement with the data in the report (V3.1)	- (NA)	- (NA)	No impact on the interpretation
2017	9268	Cocoa powder	Chocolate	F	+(24,4)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	+	No change as positive for *Salmonella*	+ (PA)	+ (PA)	No impact on the interpretation

Note that the data provided in the last summary report were generated using version 3.1 (initial validation study in 2014) and version 3.6 (extension study in 2017 - 2018).

Data obtained after incubation time

If we compare the results obtained with the version 4.0 to the data provided in the report, there is no impact on the final result as they are exactly the same except for sample 143. This sample was tested three times in 2018 and gave a negative PCR result for the first test, it was then considered negative. With the software V4.0 the PCR result is interpreted as positive but as this is finally an improvement of the data there is no impact on the interpretation.
If we compare the data obtained with V4.0 to V3.6 (extension study 2018), there are 4 PCR changes which concern samples 704 (positive → indeterminate), 744 (negative → positive), 749 (positive → negative) and 143 (negative → positive).
For samples 1069, 1881, 8889, 9273 and 129, the modifications between V3.6 and V4.0 concern only the IPC but as the PCR is positive for *Salmonella*, this has no impact on the PCR result.

Data obtained after enrichment broth storage for 72 h at 5°C ±3°C

If we compare the results obtained with the version 4.0 to the data provided in the report, there is no impact on the final result as they are exactly the same Note that sample 9484 gave a negative PCR with version V3.6 and positive with version 4.0 but as the confirmatory tests were negative, the final result is still negative.

For samples 823, 1065, 1066, 1069, 1070, 1075 and 9268, the modifications between V3.6 and V4.0 concern only the IPC but as the PCR is positive for *Salmonella*, this has no impact on the PCR result.

Conclusion: for the sensitivity study, the data obtained with the version 4.0 are satisfactory and has no impact on the results.

4.3.2 Re-evaluation of original results for the RLOD study

The original data (initial validation 2014 - V3.1, or extension study 2018: V3.6) were re-evaluated using the software V4.0. Table 41 provides details of the data available for re-evaluation.

Table 41 - Details of available data sets for re-evaluation with software V4.0

Study	Matrix	Protocol	Software version used for the validation	Number of available data
Initial 2014	Chicken meat	A	V3.1	30
	Ground beef	C	V3.1	30 (10 h)
	Liquid egg product	B	V3.1	30
	Raw fish	A	V3.1	42
	Pellets	A	V3.1	30
Extension 2018	Raw milk	E	V3.6	30
	Process water	A	V3.6	25
	Raw fish fillet	D	V3.6	0
	Milk chocolate	F	V3.6	30

The raw data are provided in **Appendix 9**.

A summary of the discordant results obtained between the different versions of the software is given in Table 42.

Table 42 - Summary of the discordant results obtained between the different versions of the software (RLOD)

Date of analysis	Sample N°	Matrix	Data in the report Version 3.1 (2014) Version3.6 (2017-2018)	Extension 2018 Version 3.6	Extension 2022 Version 4.0	Comment	Conclusion
2014	1609	Whole liquid egg product	+(32.7)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	No change as positive for *Salmonella*	No impact on the interpretation
2014	2016	Pellets for dog	+ (38.2)	Negative (positive for IPC)	Positive for IPC and *Salmonella*	In agreement with data in the report (V3.1)	No impact on the interpretation
2017	9503	Raw milk	+(34,0)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	No change as positive for *Salmonella*	No impact on the interpretation
2018	463	Process water	+(25,0)	Positive for IPC and *Salmonella*	Positive for *Salmonella*	No change as positive for *Salmonella*	No impact on the interpreation

Three modifications (samples 1609, 9503 and 463) concern the internal control and have no impact on the final result as the PCR result is positive for *Salmonella.*
For sample 2016, there is a modification between V3.6 and V4.0 (negative → positive) but the results provided and interpretated in the summary report are those obtained with V3.1; this has once again no impact on the RLOD determination.

4.3.3 Re-evaluation of the data obtained for inclusivity

The data from studies performed in 2014 and 2018 have been re-evaluated. The raw data are provided in **Appendix 10**. There is one difference between V3.6 and V4.0 for *Salmonella* Paratyphi A ATCC 9150 which initially gave a positive result with V3.1, negative with V3.6 and positive again with V4.0 This means that the data provided in the summary report remain unchanged (see Table 43).

Table 43 - Summary of the discordant results obtained between the different versions of the software (Inclusivity)

Date of analysis	Sample N°	Strain	Data in the report Version 3.1 (2014) Version3.6 (2017-2018)	Extension 2018 Version 3.6	Extension 2022 Version 4.0	Comment	Conclusion
2014	36+	*Salmonella* Paratyphi A ATCC 9150	+(55.0)	Negative (positive for IPC)	Positive for IPC and *Salmonella*	No change as positive for *Salmonella* in the report	No impact on the interpretation

4.4 Conclusion

The re-evaluation of the data obtained with the previous validated versions of the BAX® System Software with the version 4.0 has no impact on the data provided in the summary report for:

- The sensitivity study,
- The RLOD determination,
- Inclusivity.

The data obtained with the software version 4.0 are satisfying and comply with the ISO 16140-2

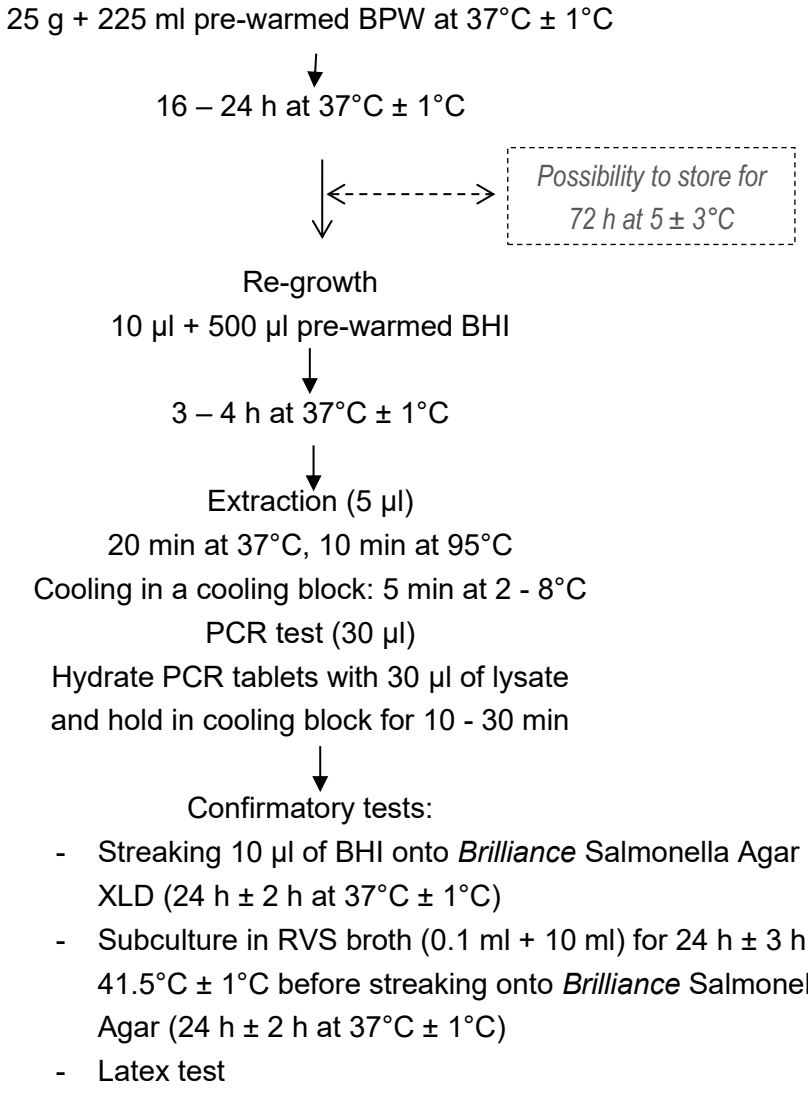
Quimper, 25 February 2026

Astrid CARIOU
Manager
Method performance in food microbiology

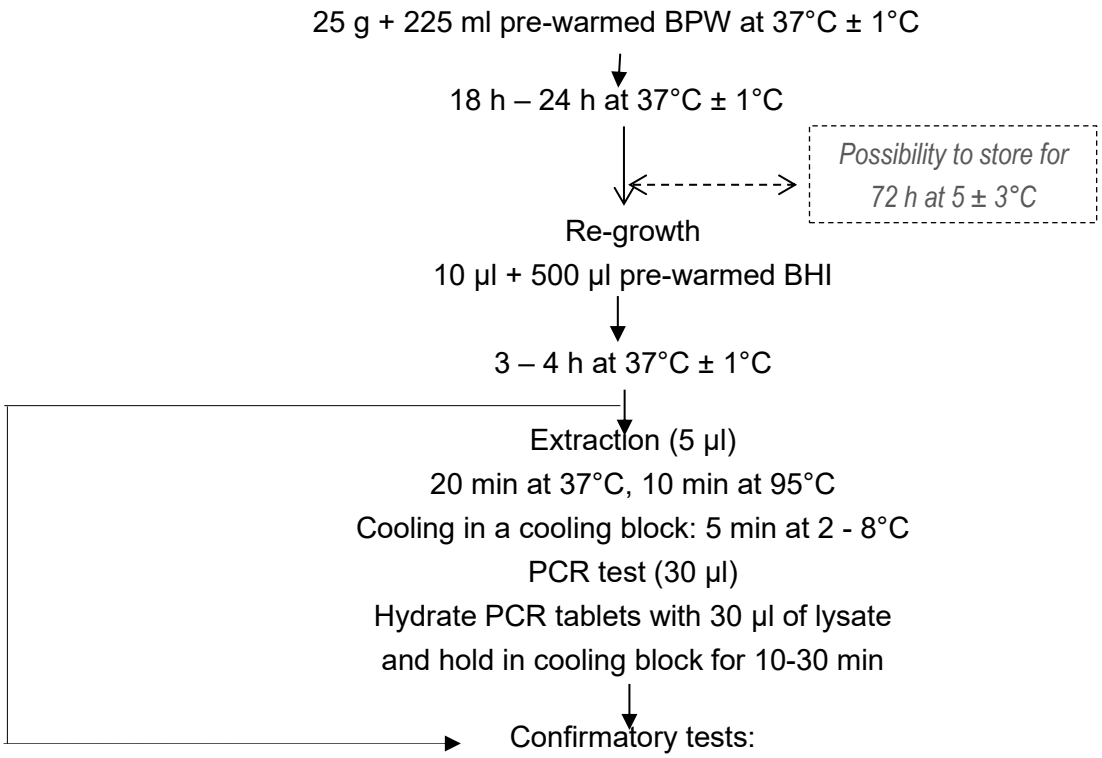
I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

Appendix 1 – Flow diagrams of the alternative method: BAX® System Real-Time PCR Assay *Salmonella*

Protocol A – General protocol
(Meat - Seafood - Vegetables - Pet food - Production environmental samples)



Protocol B – Egg products



- Streaking 10 µl of BHI onto *Brilliance* Salmonella Agar and XLD (24 h ± 2 h at 37°C ± 1°C)
- Subculture in RVS broth (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
- Latex test

Protocol C – Raw beef

25 g + 225 ml pre-warmed BPW at 41.5°C ± 1°C

↓

10 – 24 h at 41.5°C ± 1°C [4]

↓ ⇢ *Possibility to store for 72 h at 5 ± 3°C*

Extraction (5 µl)

20 min at 37°C, 10 min at 95°C

Cooling in a cooling block: 5 min at 2 - 8°C

PCR test (30 µl)

Hydrate PCR tablets with 30 µl of lysate

and hold in cooling block for 10-30 min

↓

Confirmatory tests:

-- Streaking 10 µl of BPW onto *Brilliance* Salmonella Agar and XLD (24 h ± 2 h at 37°C ± 1°C)

- Subculture in RVS broth (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
- Latex test

[4] *The two incubation times were tested during the method comparison study*

Protocol D – Raw meat and raw seafood

25 g + 225 ml BPW pre-warmed at 37°C ± 1°C

↓

16 – 20 h at 37°C ± 1°C

↓ ⇢ *Possibility to store for 72 h at 5 ± 3°C*

Extraction (5 µl)

20 min at 37°C, 10 min at 95°C

Cooling in a cooling block: 5 min at 2 - 8°C

PCR test (30 µl)

Hydrate PCR tablets with 30 µl of lysate

and hold in cooling block for 10 - 30 min

↓

Confirmatory tests:

- Streaking 10 µl of BPW onto *Brilliance* Salmonella Agar and XLD (24 h ± 2 h at 37°C ± 1°C)
- Subculture in RVS broth (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
- Latex test

Protocol E – Milk and dairy products

25 g + 225 ml BPW + Novobiocin (20 mg/L) pre-warmed at 41.5°C ± 1°C

↓

20 – 24 h at 41.5°C ± 1°C

↓ ⇢ *Possibility to store for 72 h at 5 ± 3°C*

Extraction (5 µl)

20 min at 37°C, 10 min at 95°C

Cooling in a cooling block: 5 min at 2 - 8°C

PCR test (30 µl)

Hydrate PCR tablets with 30 µl of lysate

and hold in cooling block for 10-30 min

↓

Confirmatory tests:

- Streaking 10 µl of BWP + Novobiocin onto *Brilliance* Salmonella Agar and XLD (24 h ± 2 h at 37°C ± 1°C)
- Subculture in RVS broth (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
- Latex test

Protocol E – Dairy products

Protocol E
25 g + 225 ml BPW + Novobiocin (20 mg/L) pre-warmed at 41.5°C ± 1°C 41.5°C ± 1°C for **20 h - 28 h**

Possibility to store for 72 h at 5 ± 3°C

Extraction (5 µl)
20 min at 37°C, 10 min at 95°C
Cooling in a cooling block: 5 min at 2 - 8°C
PCR test (30 µl)
Hydrate PCR tablets with 30 µl of lysate
and hold in cooling block for 10-30 min

↓

DNA clean-up treatment (optional)

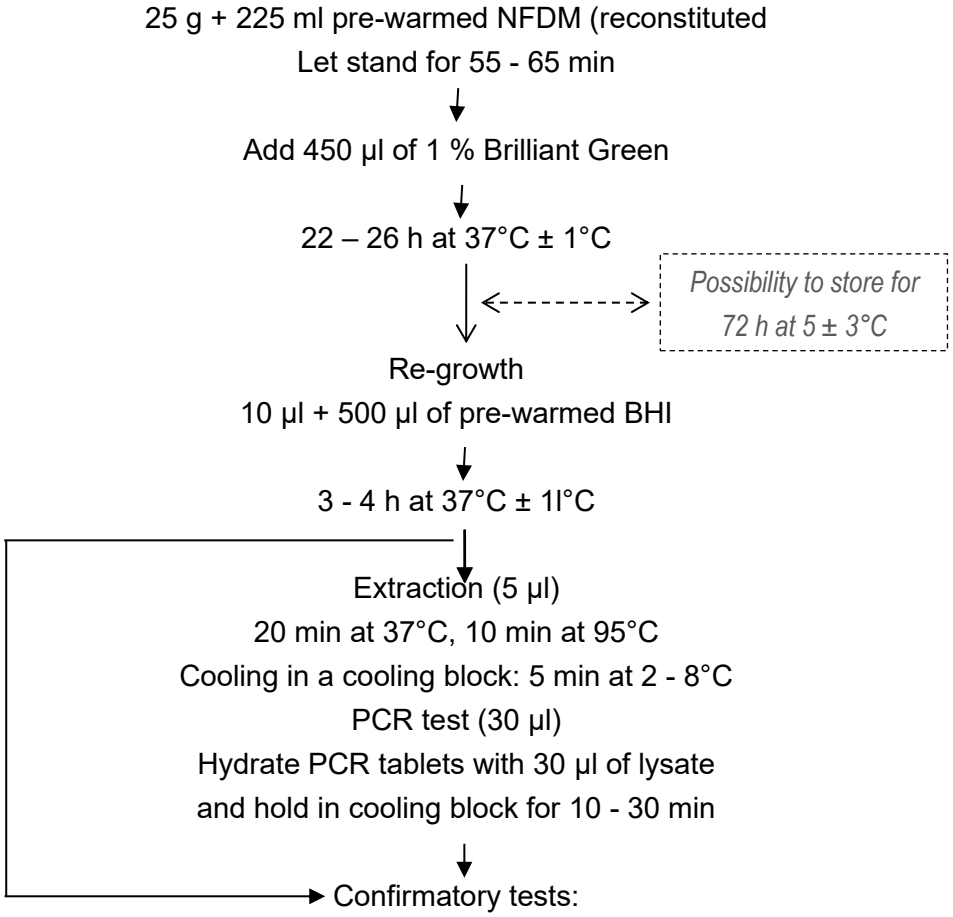
- Add 5 µL of BAX® System DNA Cleanup Agent and 5µL of BAX® System DNA Cleanup Buffer to each cluster tube.
- Add 40 µL of the enriched sample to the corresponding cluster tube.
- Cap and incubate tubes at 37°C for 15 minutes.
- Add 5 µL of Inactivation Agent
- Cap and incubate tubes at 55°C for 15 minutes

↓

Confirmatory tests:

- Streaking 10 µl of primary enrichment onto *Brilliance* Salmonella Agar and XLD (24 h ± 2 h at 37°C ± 1°C)
- Subculture in RVS broth (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto XLD or *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
- Colonies confirmed by Latex test or foodproof® *Salmonella* detection PCR LyoKit or an appropriate ISO protocol, i.e. the ISO 6579:2017 reference procedure or any relevant ISO 16140-6:2016 validated method

Protocol F – Chocolate



- Streaking 10 µl of BHI onto *Brilliance* Salmonella Agar and XLD (24 h ± 2 h at 37°C ± 1°C)
- Subculture in RVS broth (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
- Latex test

Protocols G1, G2– Pet food and pet food ingredients (up to 375g)

Protocol G1	Protocol G2
375 g + 3375 ml (d 1/10) pre-warmed **BPW** 34 - 38°C for **18 h - 26 h**	375 g + 1875 ml (d 1/6) pre-warmed **BPW** 34 - 38°C for **18 h - 26 h**

↓ <---------> *Possibility to store for 72 h at 5 ± 3°C*

Regrowth in pre-warmed BHI
(10µl in 500µl)
34 - 38°C for 3 to 4 h

↓

DNA clean-up treatment (optional)

- Add 5 µL of BAX® System DNA Cleanup Agent and 5µL of BAX® System DNA Cleanup Buffer to each cluster tube.
- Add 40 µL of the enriched sample to the corresponding cluster tube.
- Cap and incubate tubes at 37°C for 15 minutes.
- Add 5 µL of Inactivation Agent
- Cap and incubate tubes at 55°C for 15 minutes

↓

Extraction (5 µl)
20 min at 37°C, 10 min at 95°C
Cooling in a cooling block: 5 min at 2 - 8°C

↓

PCR test (30 µl)
Hydrate PCR tablets with 30 µl of lysate
and hold in cooling block for 10 - 30 min

↓

Confirmatory tests:

- Streaking 10 µl of BHI onto *Brilliance* Salmonella Agar and XLD (24 h ± 2 h at 37°C ± 1°C)
- Subculture* in RVS broth from primary enrichment (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto XLD or *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
- Colonies confirmed by* Latex test or foodproof® *Salmonella* detection PCR LyoKit or an appropriate ISO protocol, i.e. the ISO 6579:2017 reference procedure or any relevant ISO 16140-6:2016 validated method

Protocols H1 and H2– Cocoa and chocolates (up to 375g)

Protocol H1	Protocol H2
375 g + 1500 ml (d 1/5) pre-warmed **skimmed milk** following ISO 6887 guidelines[5] 34 - 38°C for **22 - 30 h**	375 g + 3375 ml (d 1/10) Prewarmed **skimmed milk** (or BPW for low cocoa content <20%) Preparation according to ISO 6887 guidelines[1] 34 - 38°C for **22 - 30 h**

↓ <----------> *Possibility to store for 72 h at 5 ± 3°C*

Regrowth in pre-warmed BHI
(10 µl in 500µl)
34 - 38°C for 3 to 4 h

↓

DNA clean-up treatment (optional)

- Add 5 µL of BAX® System DNA Cleanup Agent and 5µL of BAX® System DNA Cleanup Buffer to each cluster tube.
- Add 40 µL of the enriched sample to the corresponding cluster tube.
- Cap and incubate tubes at 37°C for 15 minutes.
- Add 5 µL of Inactivation Agent
- Cap and incubate tubes at 55°C for 15 minutes

↓

Extraction (5 µl)
20 min at 37°C, 10 min at 95°C
Cooling in a cooling block: 5 min at 2 - 8°C

↓

PCR test (30 µl)
Hydrate PCR tablets with 30 µl of lysate
and hold in cooling block for 10 - 30 min

↓

Confirmatory tests:

- Streaking 10 µl of BHI onto *Brilliance* Salmonella Agar and XLD (24 h ± 2 h at 37°C ± 1°C)
- Subculture* in RVS broth from primary enrichment (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto XLD or *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
- Colonies confirmed by* Latex test or foodproof® *Salmonella* detection PCR LyoKit or an appropriate ISO protocol, i.e. the ISO 6579:2017 reference procedure or any relevant ISO 16140-6:2016 validated method

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

Protocol I – Production environmental samples (up to 25g or sampling devices)

Protocol I
25 g/ml (or sampling device) + 225 ml BPW (d 1/10) or 1 swab + 10 ml BPW[6] or 1 sponge + 100 ml BPW[2] or 1 wipe + 225 ml BPW[2] 34 - 38°C for **18h - 26 h**

↓ <----------> *Possibility to store for 72 h at 5 ± 3°C*

DNA clean-up treatment (optional)

- Add 5 µL of BAX® System DNA Cleanup Agent and 5µL of BAX® System DNA Cleanup Buffer to each cluster tube.
- Add 40 µL of the enriched sample to the corresponding cluster tube.
- Cap and incubate tubes at 37°C for 15 minutes.
- Add 5 µL of Inactivation Agent
- Cap and incubate tubes at 55°C for 15 minutes

↓

Extraction (5 µl)

20 min at 37°C, 10 min at 95°C

Cooling in a cooling block: 5 min at 2 - 8°C

↓

PCR test (30 µl)

Hydrate PCR tablets with 30 µl of lysate and hold in cooling block for 10 - 30 min

↓

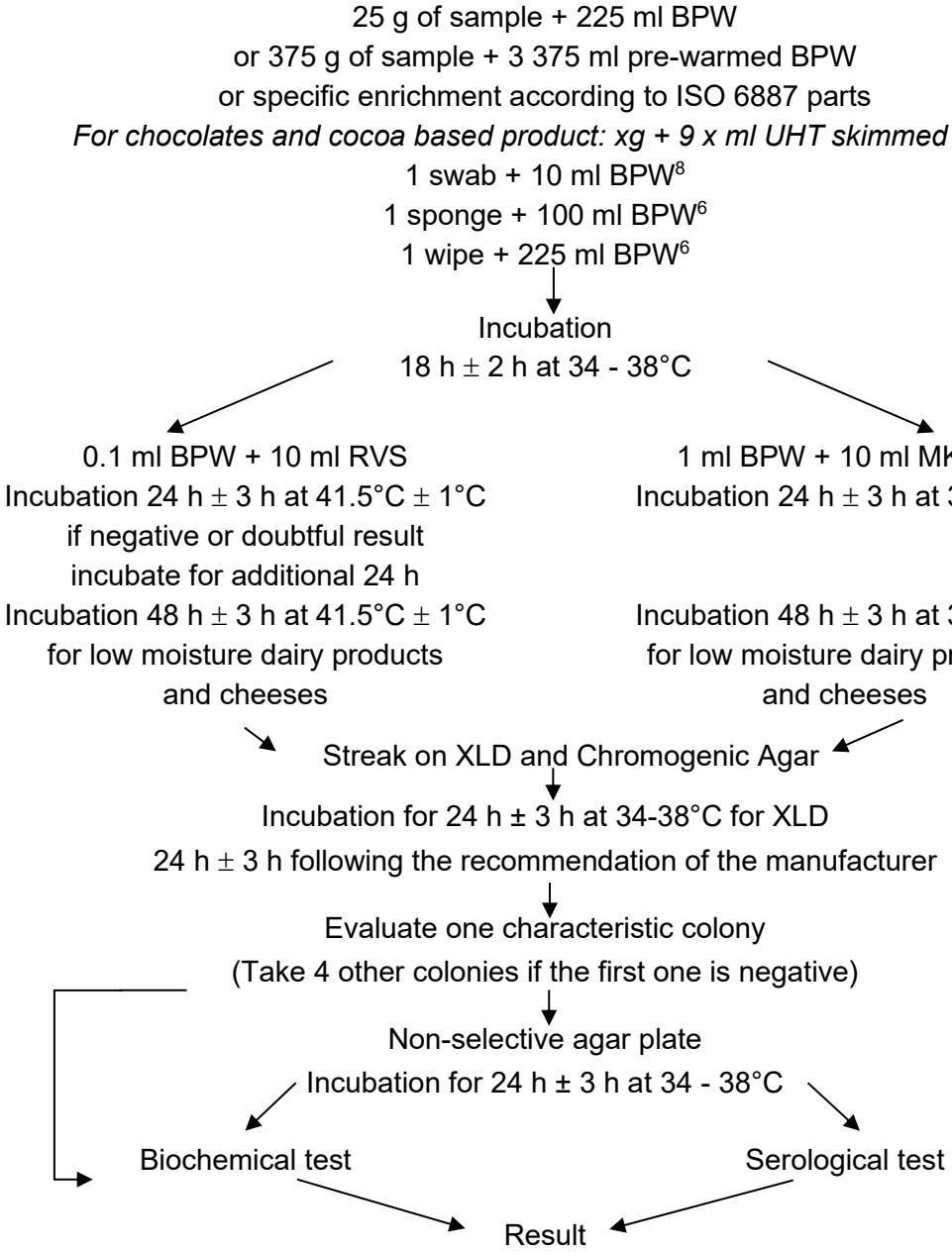
Confirmatory tests:

- Streaking 10 µl of BHI onto *Brilliance* Salmonella Agar and XLD (24 h ± 2 h at 37°C ± 1°C)
- Subculture* in RVS broth from primary enrichment (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C ± 1°C before streaking onto XLD or *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
- Colonies confirmed by* Latex test or foodproof® *Salmonella* detection PCR LyoKit or an appropriate ISO protocol, i.e. the ISO 6579:2017 reference procedure or any relevant ISO 16140-6:2016 validated method

[6] For sampling after cleaning process premoisten as follow
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml BPW)

Appendix 2 – Flow diagram of the reference method

ISO 6579-1: 2017: 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



[7] 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)

[8] For sampling after cleaning process premoisten as follow
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml BPW)

Appendix 3 – Artificial contamination of samples

Initial validation study
Extension study

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2015	**2277**	**Emincé de poulet grillé et duo de purée**	**Ready to reheat meal**	S. London 326	Ham	HT 8min 56°C	1,0	5-2-3-3-1 (2.8)	+	A	1	c
2015	**2278**	**Poêlée à la méridionale poulet rôti, tomates, courgettes**	**Ready to reheat meal**	S. Enteritidis 2532	Ham	HT 8min 56°C	1,1	3-2-1-1-7 (2.8)	+	A	1	c
2015	**2279**	**Couscous au poulet et merguez**	**Ready to reheat meal**	S. Infantis 12	Ready to eat meal	HT 8min 56°C	1,0	6-6-3-7-4 (5.0)	+	A	1	c
2015	**2280**	**Paupiette de veau jardinière de légumes**	**Ready to reheat meal**	S. Typhimurium Ad1334	Ready to eat meal	HT 8min 56°C	0,5	3-4-2-2-6 (3.4)	+	A	1	c
2015	**2281**	**Aiguillette de poulet sauce normande et son riz**	**Ready to reheat meal**	S. Typhimurium 4874	Ready to eat meal	HT 8min 56°C	0,6	4-2-4-6-1 (3.4)	+	A	1	c
2015	**2282**	**Poulet et risotto aux cèpes**	**Ready to reheat meal**	S. London 326	Ham	HT 8min 56°C	1,0	5-2-3-3-1 (2.8)	+	A	1	c
2015	**2283**	**Poulet à la moutarde et riz**	**Ready to reheat meal**	S. Enteritidis 2532	Ham	HT 8min 56°C	1,1	3-2-1-1-7 (2.8)	+	A	1	c
2015	**2284**	**Parmentier de canard confit**	**Ready to reheat meal**	S. Infantis 12	Ready to eat meal	HT 8min 56°C	1,0	6-6-3-7-4 (5.0)	+	A	1	c
2015	**2285**	**Saucisse de Toulouse grillée purée au beurre**	**Ready to reheat meal**	S. Typhimurium Ad1334	Ready to eat meal	HT 8min 56°C	0,5	3-4-2-2-6 (3.4)	+	A	1	c
2015	**2286**	**Gratin d'endives au jambon**	**Ready to reheat meal**	S. Typhimurium 4874	Ready to eat meal	HT 8min 56°C	0,6	4-2-4-6-1 (3.4)	+	A	1	c
2015	**2287**	**Poulet tomates et purée de courgettes**	**Ready to reheat meal**	S. London 326	Ham	HT 8min 56°C	1,0	5-2-3-3-1 (2.8)	+	A	1	c
2015	**2557**	**Saucisson sec**	**Fermented delicatessen**	S. Typhimurium 702	Salami	4°C 7 days	0,6	6-6-3-7-4 (5.0)	+	A	1	c
2015	**2368**	**Palette bœuf**	**Beef trim**	S. Panama 195	Ground beef	13 days 4°C	1,0	4-3-5-6-7 (5.0)	+	C	2	a
2015	**2369**	**Cœur de rumsteak**	**Beef trim**	S. Bredeney 396	Ground beef	13 days 4°C	0,6	4-7-5-5-6 (5.4)	+	C	2	a
2015	**2370**	**Bourguignon jarret/nerveux/collier**	**Beef trim**	S. Give 436	Ground beef	13 days 4°C	0,5	3-8-4-5-4 (4.8)	+	C	2	a
2015	**2371**	**Steak haché**	**Ground beef**	S. Dublin Ad529	Beef trim	13 days 4°C	0,6	9-6-7-9-9 (8.0)	+	C	2	a
2015	**2372**	**Faux filet**	**Beef trim**	S. Panama 195	Ground beef	13 days 4°C	1,0	4-3-5-6-7 (5.0)	+	C	2	a
2015	**2373**	**Entrecôte**	**Beef trim**	S. Bredeney 396	Ground beef	13 days 4°C	0,6	4-7-5-5-6 (5.4)	+	C	2	a
2015	**2374**	**Steak haché**	**Ground beef**	S. Bredeney 396	Ground beef	13 days 4°C	0,6	4-7-5-5-6 (5.4)	+	C	2	a
2015	**2375**	**Faux filet**	**Beef trim**	S. Give 436	Ground beef	13 days 4°C	0,5	3-8-4-5-4 (4.8)	+	C	2	a
2015	**2376**	**Entrecôte**	**Beef trim**	S. Dublin Ad529	Beef trim	13 days 4°C	0,6	9-6-7-9-9 (8.0)	+	C	2	a
2015	**1510**	**Steak haché surgelé**	**Frozen ground beef**	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8.0)	+	C	2	b
2015	**1511**	**Steak haché bio surgelé**	**Frozen ground beef**	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8.0)	+	C	2	b
2015	**1512**	**Steak haché façon bouchère surgelé**	**Frozen ground beef**	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8.0)	+	C	2	b
2015	**1513**	**Steak haché charolais surgelé**	**Frozen ground beef**	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8.0)	+	C	2	b
2015	**1519**	**Viande hachée surgelée**	**Frozen ground beef**	S. Infantis 128	Ground beef	15 days -20°C	1,1	4-7-6-5-7 (5.8)	+	C	2	b
2015	**1520**	**Viande hachée surgelée**	**Frozen ground beef**	S. Infantis 128	Ground beef	15 days -20°C	1,1	4-7-6-5-7 (5.8)	+	C	2	b
2015	**2082**	**Steak haché au bœuf**	**Frozen ground beef**	S. Dublin Ad530	Ground beef	7 days -20°C	1,1	8-8-4-11-4 (7.0)	+	C	2	b
2015	**2083**	**Steak haché au bœuf**	**Frozen ground beef**	S. Dublin Ad530	Ground beef	7 days -20°C	1,1	8-8-4-11-4 (7.0)	+	C	2	b
2015	**2084**	**Steak haché charolais**	**Frozen ground beef**	S. Dublin Ad530	Ground beef	7 days -20°C	1,1	8-8-4-11-4 (7.0)	+	C	2	b
2015	**2085**	**Steak haché facon bouchère**	**Frozen ground beef**	S. Newport 586	Beef trim	7 days -20°C	1,3	7-1-3-3-5 (3.8)	- (10h) / + 24h	C	2	b
2015	**2086**	**Steak haché au bœuf**	**Frozen ground beef**	S. Newport 586	Beef trim	7 days -20°C	1,3	7-1-3-3-5 (3.8)	+	C	2	b
2015	**1514**	**Steak haché tomates surgelé**	**Frozen seasoned ground beef**	S. Typhimurium AOOC060	Ground beef	15 days -20°C	0,7	9-9-7-10-5 (8.0)	+	C	2	c

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2015	**1515**	**Steak haché oignons surgelé**	**Frozen seasoned ground beef**	S. Infantis 128	Ground beef	15 days -20°C	1,1	4-7-6-5-7 (5.8)	+	C	2	c
2015	**2087**	**Boulettes au bœuf /tomates/parmesan**	**Frozen seasoned beef balls**	S. Dublin Ad530	Ground beef	7 days -20°C	1,1	8-8-4-11-4 (7.0)	+	C	2	c
2015	**2088**	**Steak haché à l'oignon**	**Frozen seasoned ground beef**	S. Newport 586	Beef trim	7 days -20°C	1,3	7-1-3-3-5 (3.8)	+	C	2	c
2015	**2089**	**Tartare facon brasserie**	**Beef tartare**	S. Give 436	Ground beef	7 days 4°C	0,5	2-5-5-8-7 (5.4)	+	C	2	c
2015	**2090**	**Tartare de bœuf**	**Beef tartare**	S. Give 436	Ground beef	7 days 4°C	0,5	2-5-5-8-7 (5.4)	+	C	2	c
2015	**2091**	**Haché à la bolognaise**	**Seasoned ground beef**	S. Give 436	Ground beef	7 days 4°C	0,5	2-5-5-8-7 (5.4)	+	C	2	c
2015	**2092**	**Carpaccio parmesan**	**Beef Carpaccio**	S. Panama 195	Ground beef	7 days 4°C	0,5	9-7-9-11-10 (9.2)	+	C	2	c
2015	**2093**	**Carpaccio basilic**	**Beef Carpaccio**	S. Panama 195	Ground beef	7 days 4°C	0,5	9-7-9-11-10 (9.2)	+	C	2	c
2015	**2094**	**Carpaccio huile olive basilic**	**Beef Carpaccio**	S. Panama 195	Ground beef	7 days 4°C	0,5	9-7-9-11-10 (9.2)	+	C	2	c
2017	**9246**	**Panna cotta coulis mure cassis**	**Dairy dessert**	S. Tennessee Ad1171	Dairy product	Seeding 48 h 2-8°C	/	4-0-1-0-3 (1.8)	+	E	3	a
2017	**9247**	**Riz au lait vanille**	**Dairy dessert**	S. Tennessee Ad1171	Dairy product	Seeding 48 h 2-8°C	/	4-0-1-0-3 (1.8)	+	E	3	a
2017	**9248**	**Panna cotta caramel**	**Dairy dessert**	S. Norwich Ad1172	Dairy product	Seeding 48 h 2-8°C	/	1-2-1-3-0 (1.4)	-	E	3	a
2017	**9249**	**Semoule au lait**	**Dairy dessert**	S. Norwich Ad1172	Dairy product	Seeding 48 h 2-8°C	/	1-2-1-3-0 (1.4)	+	E	3	a
2017	**9251**	**Camembert pasteurisé**	**Pasteurized cheese**	S. Tennessee Ad1171	Dairy product	Seeding 48 h 2-8°C	/	4-0-1-0-3 (1.8)	-	E	3	a
2017	**9252**	**Rustique pasteurisé**	**Pasteurized cheese**	S. Norwich Ad1172	Dairy product	Seeding 48 h 2-8°C	/	1-2-1-3-0 (1.4)	-	E	3	a
2017	**9253**	**Fromage de chévre sainte maure**	**Pasteurized cheese**	S. Norwich Ad1172	Dairy product	Seeding 48 h 2-8°C	/	1-2-1-3-0 (1.4)	+	E	3	a
2018	**121**	**Fromage de chévre**	**Pasteurized cheese**	S. Typhimurium 4	Dairy product	Seeding 48 h 2-8°C	/	1-0-0-3-2 (1.2)	+	E	3	a
2018	**122**	**Fromage de chévre**	**Pasteurized cheese**	S. Anatum 26	Dairy product	Seeding 48 h 2-8°C	/	2-4-1-4-3 (2.8)	+	E	3	a
2018	**123**	**Fourme d'ambert**	**Pasteurized cheese**	S. Typhimurium 4	Dairy product	Seeding 48 h 2-8°C	/	1-0-0-3-2 (1.2)	+	E	3	a
2018	**124**	**Fourme d'ambert**	**Pasteurized cheese**	S. Anatum 26	Dairy product	Seeding 48 h 2-8°C	/	2-4-1-4-3 (2.8)	+	E	3	a
2018	**125**	**Camembert pasteurisé**	**Pasteurized cheese**	S. Typhimurium 4	Dairy product	Seeding 48 h 2-8°C	/	1-0-0-3-2 (1.2)	+	E	3	a
2018	**126**	**Camembert pasteurisé**	**Pasteurized cheese**	S. Anatum 26	Dairy product	Seeding 48 h 2-8°C	/	2-4-1-4-3 (2.8)	+	E	3	a
2018	**128**	**Semoule au lait**	**Dairy dessert**	S. Anatum 26	Dairy product	Seeding 48 h 2-8°C	/	2-4-1-4-3 (2.8)	+	E	3	a
2018	**129**	**Panna cotta caramel**	**Dairy dessert**	S. Typhimurium 4	Dairy product	Seeding 48 h 2-8°C	/	1-0-0-3-2 (1.2)	+	E	3	a
2018	**130**	**Lait cru fermier**	**Raw milk**	S. Livingstone Ad1169	Dairy product	Seeding 48 h 2-8°C	/	3-3-3-3-0 (2.4)	-	E	3	b
2018	**131**	**Lait cru fermier**	**Raw milk**	S. Livingstone Ad1169	Dairy product	Seeding 48 h 2-8°C	/	3-3-3-3-0 (2.4)	+	E	3	b
2018	**132**	**Lait cru fermier**	**Raw milk**	S. Agona Ad1483	Dairy product	Seeding 48 h 2-8°C	/	1-3-3-2-3 (2.4)	+	E	3	b
2018	**133**	**Lait cru**	**Raw milk**	S. Livingstone Ad1169	Dairy product	Seeding 48 h 2-8°C	/	3-3-3-3-0 (2.4)	+	E	3	b
2018	**134**	**Lait cru**	**Raw milk**	S. Agona Ad1483	Dairy product	Seeding 48 h 2-8°C	/	1-3-3-2-3 (2.4)	+	E	3	b
2018	**135**	**Lait cru fermier**	**Raw milk**	S. Livingstone Ad1169	Dairy product	Seeding 48 h 2-8°C	/	3-3-3-3-0 (2.4)	+	E	3	b
2018	**136**	**Lait cru fermier**	**Raw milk**	S. Agona Ad1483	Dairy product	Seeding 48 h 2-8°C	/	1-3-3-2-3 (2.4)	+	E	3	b
2018	**137**	**Lait cru fermier**	**Raw milk**	S. Agona Ad1483	Dairy product	Seeding 48 h 2-8°C	/	1-3-3-2-3 (2.4)	+	E	3	b
2018	**138**	**Picodon lait cru**	**Raw milk cheese**	S. Mikawasima Ad1811	Dairy product	Seeding 48 h 2-8°C	/	3-2-1-1-3 (2.0)	+	E	3	c
2018	**139**	**Picodon lait cru**	**Raw milk cheese**	S. Duisburg Ad1812	Dairy product	Seeding 48 h 2-8°C	/	1-2-3-0-0 (1.2)	+	E	3	c
2018	**141**	**Rocquefort lait cru**	**Raw milk cheese**	S. Duisburg Ad1812	Dairy product	Seeding 48 h 2-8°C	/	1-2-3-0-0 (1.2)	+	E	3	c
2018	**142**	**Camembert lait cru**	**Raw milk cheese**	S. Mikawasima Ad1811	Dairy product	Seeding 48 h 2-8°C	/	3-2-1-1-3 (2.0)	+	E	3	c
2018	**143**	**Camembert lait cru**	**Raw milk cheese**	S. Cerro Ad2152	Dairy product	Seeding 48 h 2-8°C	/	3-1-0-1-2 (1.4)	-	E	3	c
2018	**144**	**Comté AOP Lait cru**	**Raw milk cheese**	S. Duisburg Ad1812	Dairy product	Seeding 48 h 2-8°C	/	1-2-3-0-0 (1.2)	+	E	3	c
2018	**145**	**Comté AOP Lait cru**	**Raw milk cheese**	S. Cerro Ad2152	Dairy product	Seeding 48 h 2-8°C	/	3-1-0-1-2 (1.4)	+	E	3	c
2018	**146**	**Bethmale Lait cru**	**Raw milk cheese**	S. Mikawasima Ad1811	Dairy product	Seeding 48 h 2-8°C	/	3-2-1-1-3 (2.0)	+	E	3	c
2018	**147**	**Bethmale Lait cru**	**Raw milk cheese**	S. Cerro Ad2152	Dairy product	Seeding 48 h 2-8°C	/	3-1-0-1-2 (1.4)	+	E	3	c
2018	**148**	**Gruyère Lait cru**	**Raw milk cheese**	S. Duisburg Ad1812	Dairy product	Seeding 48 h 2-8°C	/	1-2-3-0-0 (1.2)	+	E	3	c
2018	**149**	**Gruyère Lait cru**	**Raw milk cheese**	S. Cerro Ad2152	Dairy product	Seeding 48 h 2-8°C	/	3-1-0-1-2 (1.4)	+	E	3	c
2015	**828**	**Poudre jaune d'œuf**	**Egg yolk powder**	S. arizonae 50:z4,z23:-CIP5526	Egg powder	HT 8 min 56°C	2,5	5-3-4-2-4 (3.6)	+	B	4	a
2015	**829**	**Poudre d'œuf entier**	**Whole egg powder**	S. Livingstone E1	White egg powder	HT 8 min 56°C	1,2	11-10-10-11-13 (11.0)	+	B	4	a
2015	**830**	**Poudre d'œuf entier**	**Whole egg powder**	S. Enteritidis 10	White egg powder	HT 8 min 56°C	1,3	9-5-5-10-8 (7.4)	+	B	4	a

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2015	**831**	**Poudre blanc d'œuf**	**White egg powder**	S. Livingstone E1	White egg powder	HT 8 min 56°C	1,2	11-10-10-11-13 (11.0)	+	B	4	a
2015	**833**	**Poudre blanc d'œuf**	**White egg powder**	S. Enteritidis 10	White egg powder	HT 8 min 56°C	1,3	9-5-5-10-8 (7.4)	+	B	4	a
2015	**834**	**Poudre jaune d'œuf**	**Egg yolk powder**	S. arizonae 50:z4,z23:-CIP5526	Egg powder	HT 8 min 56°C	2,5	5-3-4-2-4 (3.6)	+	B	4	a
2015	**835**	**Poudre jaune d'œuf**	**Egg yolk powder**	S. arizonae 50:z4,z23:-CIP5526	Egg powder	HT 8 min 56°C	2,5	5-3-4-2-4 (3.6)	+	B	4	a
2015	**837**	**Poudre d'œuf entier**	**Whole egg powder**	S. Enteritidis 10	White egg powder	HT 8 min 56°C	1,3	9-5-5-10-8 (7.4)	+	B	4	a
2017	**167**	**Jaune d'œuf poudre**	**Yellow egg powder**	S. Havana Ad1728	Egg product	Seeding lyophilized room temperature 14 days	/	3.8	-	B	4	a
2017	**168**	**Jaune d'œuf poudre**	**Yellow egg powder**	S. Typhimurium Ad1484	Egg product	Seeding lyophilized room temperature 14 days	/	4.1	+	B	4	a
2017	**169**	**Blanc d'œuf poudre**	**Egg white powder**	S. Enteritidis Ad638	Egg product	Seeding lyophilized room temperature 14 days	/	2.2	-	B	4	a
2017	**170**	**Blanc d'œuf poudre**	**Egg white powder**	S. Havana Ad1728	Egg product	Seeding lyophilized room temperature 14 days	/	3.8	+	B	4	a
2017	**171**	**Œuf entier poudre**	**Egg powder**	S. Typhimurium Ad1484	Egg product	Seeding lyophilized room temperature 14 days	/	4.1	+	B	4	a
2017	**172**	**Œuf entier poudre**	**Egg powder**	S. Enteritidis Ad638	Egg product	Seeding lyophilized room temperature 14 days	/	2.2	+	B	4	a
2015	**818**	**Coule de blanc pasteurisée**	**Pasteurized white liquid egg product**	S. Typhimurium 13	Pasteurized liquid egg product	HT 8 min 56°C	0,5	8-4-4-9-9 (6.8)	+	B	4	b
2015	**819**	**Coule de blanc pasteurisée**	**Pasteurized white liquid egg product**	S. Infantis 14	Pasteurized liquid egg product	HT 8 min 56°C	0,7	7-10-8-15-10 (10.0)	+	B	4	b
2015	**820**	**Coule de blanc crue**	**Raw white liquid egg product**	S. Enteritidis 465	Liquid egg product	4°C 33 days	0,5	11-5-10-11-7 (8.8)	+	B	4	b
2015	**821**	**Coule de blanc sucrée**	**Sweet white liquid egg product**	S. Enteritidis 465	Liquid egg product	4°C 33 days	0,5	11-5-10-11-7 (8.8)	-	B	4	b
2015	**823**	**Coule entier pasteurisée**	**Pasteurized whole liquid egg product**	S. Typhimurium 13	Pasteurized liquid egg product	HT 8 min 56°C	0,5	8-4-4-9-9 (6.8)	+	B	4	b
2015	**824**	**Coule entier pasteurisée**	**Pasteurized whole liquid egg product**	S. Infantis 14	Pasteurized liquid egg product	HT 8 min 56°C	0,7	7-10-8-15-10 (10.0)	+	B	4	b
2015	**825**	**Coule jaune pasteurisée**	**Pasteurized yolk liquid egg product**	S. Typhimurium 13	Pasteurized liquid egg product	HT 8 min 56°C	0,5	8-4-4-9-9 (6.8)	+	B	4	b
2015	**826**	**Coule jaune pasteurisée**	**Pasteurized yolk liquid egg product**	S. Infantis 14	Pasteurized liquid egg product	HT 8 min 56°C	0,7	7-10-8-15-10 (10.0)	+	B	4	b
2015	**827**	**Coule jaune pasteurisée sucrée**	**Sweet pasteurized yolk liquid egg product**	S. Infantis 14	Pasteurized liquid egg product	HT 8 min 56°C	0,7	7-10-8-15-10 (10.0)	+	B	4	b
2015	**1436**	**Coule blanc d'œuf sucré**	**Sweet pasteurised white liquid egg product**	S. Mbandaka 81	Liquid egg product	7 days 4°C	0,6	6-4-9-6-7 (6.4)	+	B	4	b
2015	**1438**	**Coule jaune pasteurisée**	**Pasteurized yolk liquid egg product**	S. Mbandaka 81	Liquid egg product	7 days 4°C	0,6	6-4-9-6-7 (6.4)	+	B	4	b
2015	**1439**	**Coule entier pasteurisée**	**Pasteurized whole liquid egg product**	S. Mbandaka 81	Liquid egg product	7 days 4°C	0,6	6-4-9-6-7 (6.4)	+	B	4	b
2015	**838**	**Riz au lait (aux œufs frais)**	**Rice pudding (with fresh eggs)**	S. Enteritidis Ad638	Mayonnaise	HT 8 min 56°C	0,5	11-7-16-14-10 (11.6)	+	B	4	c
2015	**1440**	**Tarte citron meringuée**	**Meringue pie**	S. Infantis Ad1684	Egg product	7 days 4°C	0,5	7-9-8-4-5 (6.6)	+	B	4	c
2015	**1441**	**Eclairs vanille**	**Puff pastry**	S. Typhimurium 475	Yolk egg product	7 days 4°C	0,5	7-6-3-4-4 (4.8)	+	B	4	c
2015	**1442**	**Flan pâtissier**	**Baked custard**	S. Typhimurium 475	Yolk egg product	7 days 4°C	0,5	7-6-3-4-4 (4.8)	+	B	4	c
2015	**1443**	**Île flottante**	**Ile flottante**	S. Typhimurium 475	Yolk egg product	7 days 4°C	0,5	7-6-3-4-4 (4.8)	+	B	4	c
2015	**1444**	**Crème anglaise**	**English cream**	S. Infantis Ad1684	Egg product	7 days 4°C	0,5	7-9-8-4-5 (6.6)	+	B	4	c
2015	**1445**	**Flans aux œufs**	**Baked custard**	S. Infantis Ad1684	Egg product	7 days 4°C	0,5	7-9-8-4-5 (6.6)	+	B	4	c
2015	**1446**	**Mayonnaise fine**	**Mayonnaise**	S. Mbandaka Ad914	Mayonnaise	7 days 4°C	0,7	7-9-3-7-7 (6.6)	+	B	4	c
2015	**1447**	**Mayonnaise à l'ancienne**	**Mayonnaise**	S. Mbandaka Ad914	Mayonnaise	7 days 4°C	0,7	7-9-3-7-7 (6.6)	+	B	4	c
2015	**1066**	**Fleurette brocoli carottes fèves**	**Ready to cook**	S. Typhimurium Ad1603	Ready to eat	HT 8 min 56°C	2,6	2-3-3-5-3(3.2)	+	A	5	a
2015	**1071**	**Merlu blanc**	**Raw fish**	S. Derby Ad1093	Fish	7 days -20°C	0,7	5-6-7-6-5(5.8)	+	A	5	a
2015	**1072**	**Colin d'Alaska**	**Raw fish**	S. Derby Ad1093	Fish	7 days -20°C	0,7	5-6-7-6-5(5.8)	+	A	5	a
2015	**1073**	**Saumon**	**Raw fish**	S. Derby Ad1093	Fish	7 days -20°C	0,7	5-6-7-6-5(5.8)	+	A	5	a
2015	**1074**	**Petits pois**	**Raw peas**	S. salamae Ad593	Cereal	7 days -20°C	0,6	6-6-6-12-9(7.8)	+	A	5	a

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2015	**1075**	**Haricots verts**	**Raw beans**	S. salamae Ad593	Cereal	7 days -20°C	0,6	6-6-6-12-9(7.8)	+	A	5	a
2015	**1381**	**Filet merlan**	**Raw fish**	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5.0)	+	A	5	a
2015	**1382**	**Pavé de saumon**	**Raw fish**	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5.0)	+	A	5	a
2015	**1383**	**Filet eglefin**	**Raw fish fillet**	S. Seftenberg Ad1355	Seafood product	7 days 4°C	1,2	9-18-10-9-10 (11.2)	+	A	5	a
2015	**1384**	**Filet lieu jaune**	**Raw fish fillet**	S. Senftenberg Ad1355	Seafood product	7 days 4°C	1,2	9-18-10-9-10 (11.2)	+	A	5	a
2015	**1061**	**Noix de Saint Jacques riz et légumes**	**Ready to cook**	S. Saint Paul F31	Fish	HT 8 min 56°C	2,6	2-0-1-2-1(1.2)	+	A	5	b
2015	**1062**	**Petites gambas sauce tomate**	**Ready to cook**	S. Saint Paul F31	Fish	HT 8 min 56°C	2,6	2-0-1-2-1(1.2)	+	A	5	b
2015	**1063**	**Saint Jacques riz et légumes**	**Ready to cook**	S. Saint Paul F31	Fish	HT 8 min 56°C	2,6	2-0-1-2-1(1.2)	+	A	5	b
2015	**1064**	**Cabillaud tomate riz et légumes**	**Ready to cook**	S. Typhimurium Ad1603	Ready to eat	HT 8 min 56°C	2,6	2-3-3-5-3(3.2)	+	A	5	b
2015	**1065**	**Nouilles crevettes légumes**	**Ready to cook**	S. Typhimurium Ad1603	Ready to eat	HT 8 min 56°C	2,6	2-3-3-5-3(3.2)	+	A	5	b
2015	**1067**	**Tomates farcies aux petits légumes**	**Ready to cook**	S. Typhimurium 305	Paella	HT 8 min 56°C	2,3	6-4-4-6-3(4.6)	+	A	5	b
2015	**1068**	**Couscous oriental**	**Ready to cook**	S. Typhimurium 305	Paella	HT 8 min 56°C	2,3	6-4-4-6-3(4.6)	+	A	5	b
2015	**1069**	**Courgettes farcies**	**Ready to cook**	S. Typhimurium 305	Paella	HT 8 min 56°C	2,3	6-4-4-6-3(4.6)	+	A	5	b
2015	**1070**	**Gratin de choux fleurs**	**Ready to cook**	S. Typhimurium 305	Paella	HT 8 min 56°C	2,3	6-4-4-6-3(4.6)	+	A	5	b
2015	**1380**	**Carotte rapées crues**	**Raw grated carrots**	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9.4)	+	A	5	c
2015	**1385**	**Salade céréales, carottes, fruits secs**	**Deli salad**	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9.4)	+	A	5	c
2015	**1386**	**Trio carotte, céleri, maïs**	**Deli salad**	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9.4)	+	A	5	c
2015	**1387**	**Salade de carottes citron**	**Deli salad**	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9.4)	+	A	5	c
2015	**1388**	**Salade coleslaw**	**Deli salad**	S. Agona Ad1725	Cereal	7 days 4°C	0,5	8-5-12-14-8 (9.4)	+	A	5	c
2015	**1389**	**Salade saumon lentilles légumes**	**Deli salad**	S. Senftenberg Ad1355	Seafood product	7 days 4°C	1,2	9-18-10-9-10 (11.2)	+	A	5	c
2015	**1391**	**Salade au thon**	**Deli salad**	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5.0)	+	A	5	c
2015	**1392**	**Wrap saumon courgette citron**	**Sandwich**	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5.0)	+	A	5	c
2015	**1393**	**Sandwich thon œuf**	**Sandwich**	S. Anatum Ad 1451	Fish	7 days 4°C	1,0	6-6-3-7-4 (5.0)	+	A	5	c
2018	**381**	**Tortis saumon concombre**	**RTE Seafood**	S. Urbana Ad2334	Seafood product	Seeding 48 h 2-8°C	/	1-5-2-2-3 (2.6)	+	A	5	c
2018	**382**	**Salade au thon crudités**	**RTE Seafood**	S. Anatum Ad2727	Seafood product	Seeding 48 h 2-8°C	/	2-2-3-0-3 (2.0)	+	A	5	c
2018	**384**	**Sandwich saumon cuit fumé**	**RTE Seafood**	S. Urbana Ad2334	Seafood product	Seeding 48 h 2-8°C	/	1-5-2-2-3 (2.6)	+	A	5	c
2018	**385**	**Sandwich thon crudités**	**RTE Seafood**	S. Anatum Ad2727	Seafood product	Seeding 48 h 2-8°C	/	2-2-3-0-3 (2.0)	+	A	5	c
2015	**2114**	**Foie d'agneau pour animaux**	**Raw meat for pet**	S. Braenderup F286	Feeding stuff	7 days 4°C	0,7	8-6-6-5-6 (6.2)	+	A	6	a
2015	**2115**	**Foie de veau pour animaux**	**Raw meat for pet**	S. Kedougou Ad1502	Feeding stuff	7 days 4°C	0,8	3-4-5-4-4 (4.0)	+	A	6	a
2015	**2116**	**Rognon de veau pour animaux**	**Raw meat for pet**	S. Braenderup F286	Feeding stuff	7 days 4°C	0,7	8-6-6-5-6 (6.2)	+	A	6	a
2015	**2117**	**Rognon de bœuf pour animaux**	**Raw meat for pet**	S. Kedougou Ad1502	Feeding stuff	7 days 4°C	0,8	3-4-5-4-4 (4.0)	+	A	6	a
2015	**2118**	**Tripes de bœuf pour animaux**	**Raw meat for pet**	S. Agona AOOV038	Feeding stuff	7 days 4°C	0,5	8-5-9-7-8 (7.4)	+	A	6	a
2015	**2119**	**Langue de porc pour animaux**	**Raw meat for pet**	S. Agona AOOV038	Feeding stuff	7 days 4°C	0,5	8-5-9-7-8 (7.4)	+	A	6	a
2015	**2120**	**Saucisson pour chien**	**High moisture product**	S. Agona AOOV038	Feeding stuff	7 days 4°C	0,5	8-5-9-7-8 (7.4)	+	A	6	b
2015	**2121**	**Saucisson pour chien**	**High moisture product**	S. Derby Ad1878	Feeding stuff	7 days 4°C	0,6	7-6-3-8-5 (5.8)	+	A	6	b
2015	**2122**	**Saucisson pour chien**	**High moisture product**	S. Braenderup F286	Feeding stuff	7 days 4°C	0,7	8-6-6-5-6 (6.2)	+	A	6	b
2015	**2703**	**Terrine pour chien au lapin et aux légumes**	**High moisture product**	S. Derby 630	Feeding stuff	HT 56°C 8 min	1,3	0-0-2-0-0 (0.4)	+	A	6	b
2015	**2704**	**Terrine pour chien au canard et aux légumes**	**High moisture product**	S. Derby 630	Feeding stuff	HT 56°C 8 min	1,3	0-0-2-0-0 (0.4)	+	A	6	b
2015	**2705**	**Pâté pour chat au blanc de poulet**	**High moisture product**	S. Derby 630	Feeding stuff	HT 56°C 8 min	1,3	0-0-2-0-0 (0.4)	+	A	6	b
2015	**2706**	**Pâté pour chat au poulet et au veau**	**High moisture product**	S. Montevideo Ad1503	Feeding stuff	HT 56°C 8 min	1,1	3-1-0-2-1 (1.4)	+	A	6	b
2015	**2707**	**Pâté pour chat aux filets de thon**	**High moisture product**	S. Montevideo Ad1503	Feeding stuff	HT 56°C 8 min	1,1	3-1-0-2-1 (1.4)	+	A	6	b

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2015	**1874**	**Croquettes céréales/bœuf/légumes**	**Pellets for dogs(beef, cereals)**	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1.0)	+	A	6	c
2015	**1875**	**Croq mix**	**Pellets for dogs**	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1.0)	+	A	6	c
2015	**1876**	**Croq mix**	**Pellets for dogs**	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2.0)	+	A	6	c
2015	**1877**	**Croquettes céréales/bœuf/volaille**	**Pellets for dogs (poultry, cereals, beef)**	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1.0)	+	A	6	c
2015	**1878**	**Croquettes junior pour chien**	**Pellets for dogs**	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1.0)	+	A	6	c
2015	**1879**	**Croquettes volaille/légumes/céréales**	**Pellets for dogs(poultry, cereals, vegetables)**	S. Livingstone F104	Pet food	HT 8 min 56°C	1,5	0-3-2-0-0 (1.0)	+	A	6	c
2015	**1880**	**Croquettes**	**Pellets for dogs**	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2.0)	+	A	6	c
2015	**1881**	**Croquettes chats stérilisés**	**Pellets for cats**	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2.0)	+	A	6	c
2015	**1882**	**Croquettes chats stérilisés**	**Pellets for cats**	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2.0)	+	A	6	c
2015	**1883**	**Croquettes chat poulet**	**Pellets for cats (poultry)**	S. Mbandaka Ad2041	Pet food	HT 8 min 56°C	1,3	2-2-1-4-1 (2.0)	+	A	6	c
2015	**1884**	**Croquettes chat junior**	**Pellets for cats**	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2.4)	+	A	6	c
2015	**1885**	**Croquettes chat**	**Pellets for cats**	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2.4)	-	A	6	c
2015	**1886**	**Croquettes chat**	**Pellets for cats**	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2.4)	+	A	6	c
2015	**1887**	**Croquettes chaton**	**Pellets for kitty**	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2.4)	+	A	6	c
2015	**1888**	**Croquettes chat**	**Pellets for cats**	S. Infantis 179	Pet food	HT 8 min 56°C	1,5	3-2-1-3-3 (2.4)	+	A	6	c
2017	**9596**	**Eau de lavage sciage viande poulet (meat industry)**	**Rinse water (meat industry)**	S. Typhimurium ST719	Environmental samples	Seeding 48 h 2-8°C	/	0-4-1-4-0 (1.8)	+	A	7	a
2017	**9597**	**Eau de lavage sciage viande poulet (meat industry)**	**Rinse water (meat industry)**	S. Typhimurium ST719	Environmental samples	Seeding 48 h 2-8°C	/	0-4-1-4-0 (1.8)	+	A	7	a
2017	**9598**	**Eau de rinçage knacki poussoir (meat industry)**	**Rinse water (meat industry)**	S. Typhimurium ST719	Environmental samples	Seeding 48 h 2-8°C	/	0-4-1-4-0 (1.8)	+	A	7	a
2017	**9599**	**Eau de process saucisse végétale (meat industry)**	**Process water (meat industry)**	S. Typhimurium ST719	Environmental samples	Seeding 48 h 2-8°C	/	0-4-1-4-0 (1.8)	+	A	7	a
2018	**483**	**Eau de process fabrication chippolatas**	**Process water (sausage production)**	S. Cubana Ad2323	Environmental samples	Seeding 48 h 2-8°C	/	2-1-1-1-0 (1.0)	-	A	7	a
2018	**484**	**Eau de process fabrication chippolatas**	**Process water (sausage production)**	S. Kottbus 3	Environmental samples	Seeding 48 h 2-8°C	/	3-2-0-5-4 (2.8)	+	A	7	a
2018	**485**	**Eau rinçage poussoir production poisson**	**Rinse water (fish production)**	S. Cubana Ad2323	Environmental samples	Seeding 48 h 2-8°C	/	2-1-1-1-0 (1.0)	+	A	7	a
2018	**486**	**Eau rinçage poussoir production poisson**	**Rinse water (fish production)**	S. Kottbus 3	Environmental samples	Seeding 48 h 2-8°C	/	3-2-0-5-4 (2.8)	+	A	7	a
2018	**487**	**Eau de rinçage production riz au lait**	**Rinse water (dairy dessert production)**	S. Cubana Ad2323	Environmental samples	Seeding 48 h 2-8°C	/	2-1-1-1-0 (1.0)	+	A	7	a
2018	**488**	**Eau de rinçage production riz au lait**	**Rinse water (dairy dessert production)**	S. Kottbus 3	Environmental samples	Seeding 48 h 2-8°C	/	3-2-0-5-4 (2.8)	+	A	7	a
2018	**489**	**Eau rinçage marmitte cuisson soupe légumes**	**Rinse water (Soup production)**	S. Cubana Ad2323	Environmental samples	Seeding 48 h 2-8°C	/	2-1-1-1-0 (1.0)	+	A	7	a
2018	**490**	**Eau rinçage marmitte cuisson soupe légumes**	**Rinse water (Soup production)**	S. Kottbus 3	Environmental samples	Seeding 48 h 2-8°C	/	3-2-0-5-4 (2.8)	+	A	7	a
2017	**9600**	**Déchets saucisse végétale (meat industry)**	**Vegetable sausage residue**	S. Infantis Ad1646	Environmental samples	Seeding 48 h 2-8°C	/	1-5-1-0-3 (2.0)	+	A	7	b
2017	**9601**	**Déchets knack porc (meat industry)**	**Vegetable sausage residue**	S. Infantis Ad1646	Environmental samples	Seeding 48 h 2-8°C	/	1-5-1-0-3 (2.0)	+	A	7	b
2017	**9602**	**Déchets knack porc (meat industry)**	**Vegetable sausage residue**	S. Infantis Ad1646	Environmental samples	Seeding 48 h 2-8°C	/	1-5-1-0-3 (2.0)	+	A	7	b
2018	**491**	**Déchets production viande**	**Residue (Meat production)**	S. Typhimurium Ad1070	Environmental samples	Seeding 48 h 2-8°C	/	2-0-0-1-3 (1.2)	+	A	7	b
2018	**492**	**Déchet de sol P1**	**Residue (poultry industry)**	S. Kedougou Ad929	Environmental samples	Seeding 48 h 2-8°C	/	2-0-0-1-3 (1.2)	+	A	7	b
2018	**493**	**Déchets pomme**	**Residue (apple)**	S. Typhimurium Ad1070	Environmental samples	Seeding 48 h 2-8°C	/	2-0-0-1-3 (1.2)	+	A	7	b

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2018	**494**	**Déchets pomme**	**Residue (apple)**	S. Kedougou Ad929	Environmental samples	Seeding 48 h 2-8°C	/	2-0-0-1-3 (1.2)	+	A	7	b
2017	**9603**	**Chiffonnette salage multi aiguille (poultry industry)**	**Wipe (Poultry industry)**	S. Infantis Ad1646	Environmental samples	Seeding 48 h 2-8°C	/	1-5-1-0-3 (2.0)	+	A	7	c
2017	**9604**	**Chiffonette plumeuse après nettoyage (poultry industry)**	**Wipe (Poultry industry)**	S. Rissen Ad2510	Environmental samples	Seeding 48 h 2-8°C	/	0-2-0-1-1 (0.8)	+	A	7	c
2017	**9605**	**Chiffonette plumeuse après nettoyage (poultry industry)**	**Wipe (Poultry industry)**	S. Kottbus 1	Environmental samples	Seeding 48 h 2-8°C	/	0-0-2-0-1 (0.6)	+	A	7	c
2017	**9606**	**Chiffonette saucisses végétales**	**Wipe (Vegetable sausage production)**	S. Rissen Ad2510	Environmental samples	Seeding 48 h 2-8°C	/	0-2-0-1-1 (0.8)	-	A	7	c
2017	**9607**	**Chiffonette saucisses végétales cutter vertical**	**Wipe (Vegetable sausage production)**	S. Rissen Ad2510	Environmental samples	Seeding 48 h 2-8°C	/	0-2-0-1-1 (0.8)	+	A	7	c
2017	**9608**	**Chiffonette saucisses végétales microcutter**	**Wipe (Vegetable sausage production)**	S. Kottbus 1	Environmental samples	Seeding 48 h 2-8°C	/	0-0-2-0-1 (0.6)	+	A	7	c
2017	**9609**	**Chiffonette table**	**Wipe (Vegetable sausage production)**	S. Kottbus 1	Environmental samples	Seeding 48 h 2-8°C	/	0-0-2-0-1 (0.6)	+	A	7	c
2017	**8384**	**Viande hachée à la bolognaise**	**Raw beef meat**	S. Napoli Ad928	Bovine	Seeding 48 h 2-8°C	/	1-1-3-3-0 (1.6)	+	D	8	a
2017	**8385**	**Viande hachée à la bolognaise**	**Raw beef meat**	S. Kedougou Ad929	Bovine	Seeding 48 h 2-8°C	/	1-2-5-3-4 (3.0)	+	D	8	a
2017	**8386**	**Pavé de rumsteak assaisonné**	**Raw beef meat**	S. Napoli Ad928	Bovine	Seeding 48 h 2-8°C	/	1-1-3-3-0 (1.6)	+	D	8	a
2017	**8387**	**Pavé de rumsteak assaisonné**	**Raw beef meat**	S. Kedougou Ad929	Bovine	Seeding 48 h 2-8°C	/	1-2-5-3-4 (3.0)	+	D	8	a
2017	**8400**	**Palet de porc**	**Raw pork meat**	S. Typhimurium 193	Meat products	Seeding 48 h 2-8°C	/	2-3-2-2-6 (3.0)	+	D	8	a
2017	**8401**	**Palet de porc**	**Raw pork meat**	*S. Bredeney 243*	Meat products	Seeding 48 h 2-8°C	/	0-0-4-6-4 (2.8)	+	D	8	a
2017	**8466**	**Gigot d'agneau en tranches**	**Raw lamb meat**	S. Typhimurium 22	Meat products	Seeding 48 h 2-8°C	/	0-1-1-2-0 (0.8)	+	D	8	a
2017	**8468**	**Collier d'agneau**	**Raw lamb meat**	S. Typhimurium 22	Meat products	Seeding 48 h 2-8°C	/	0-1-1-2-0 (0.8)	-	D	8	a
2017	**8470**	**Jarret de veau**	**Raw veal meat**	S. Typhimurium 22	Meat products	Seeding 48 h 2-8°C	/	0-1-1-2-0 (0.8)	+	D	8	a
2017	**8388**	**Haut de cuisse de poulet**	**Poultry meat**	S. SaintPaul 631	Meat products	Seeding 48 h 2-8°C	/	1-6-1-4-1 (2.6)	+	D	8	b
2017	**8389**	**Escalope de poulet**	**Poultry meat**	S. SaintPaul 631	Meat products	Seeding 48 h 2-8°C	/	1-6-1-4-1 (2.6)	+	D	8	b
2017	**8390**	**Escalope de dinde**	**Poultry meat**	S. SaintPaul 631	Meat products	Seeding 48 h 2-8°C	/	1-6-1-4-1 (2.6)	+	D	8	b
2017	**8391**	**Escalope de dinde**	**Poultry meat**	S. Virchow 647	Meat products	Seeding 48 h 2-8°C	/	3-2-1-3-3 (2.4)	+	D	8	b
2017	**8402**	**Escalope de poulet**	**Poultry meat**	S. Virchow 647	Meat products	Seeding 48 h 2-8°C	/	3-2-1-3-3 (2.4)	+	D	8	b
2017	**8472**	**Escalope de dinde**	**Poultry meat**	S. Infantis 37	Poultry meat	Seeding 48 h 2-8°C	/	1-3-2-3-2 (2.2)	+	D	8	b
2017	**8474**	**Escalope de poulet**	**Poultry meat**	S. Infantis 37	Poultry meat	Seeding 48 h 2-8°C	/	1-3-2-3-2 (2.2)	+	D	8	b
2017	**8887**	**Pavé de truite**	**Raw fish filet**	S. Indiana 2	Fish filet	Seeding 48 h 2-8°C	/	1-4-1-5-4 (3.0)	+	D	8	c
2017	**8888**	**Filet de julienne**	**Raw fish filet**	S. Indiana 2	Fish filet	Seeding 48 h 2-8°C	/	1-4-1-5-4 (3.0)	+	D	8	c
2017	**8889**	**Filet de merlan**	**Raw fish filet**	S. Indiana 2	Fish filet	Seeding 48 h 2-8°C	/	1-4-1-5-4 (3.0)	+	D	8	c
2017	**8890**	**Crevettes crues décortiquées**	**Raw shrimp**	S. Indiana 2	Fish filet	Seeding 48 h 2-8°C	/	1-4-1-5-4 (3.0)	+	D	8	c
2017	**8891**	**Pavé de saumon**	**Raw fish filet**	S. Derby F81	Seafood	Seeding 48 h 2-8°C	/	3-3-0-1-5 (2.4)	+	D	8	c
2017	**8892**	**Filet de julienne**	**Raw fish filet**	S. Derby F81	Seafood	Seeding 48 h 2-8°C	/	3-3-0-1-5 (2.4)	+	D	8	c
2017	**8893**	**Filet de Merlan**	**Raw fish filet**	S. Derby F81	Seafood	Seeding 48 h 2-8°C	/	3-3-0-1-5 (2.4)	+	D	8	c
2017	**8894**	**Crevettes géantes crues**	**Raw shrimp**	S. Derby F81	Seafood	Seeding 48 h 2-8°C	/	3-3-0-1-5 (2.4)	+	D	8	c
2017	**8895**	**Pavé de truite**	**Raw fish filet**	S. Hadar F106	Seafood	Seeding 48 h 2-8°C	/	0-5-2-3-0 (2.0)	+	D	8	c
2017	**8896**	**Cocktail fruits de mer**	**Seafood cocktail**	S. Hadar F106	Seafood	Seeding 48 h 2-8°C	/	0-5-2-3-0 (2.0)	+	D	8	c
2017	**8897**	**Noix de saint Jacques**	**Raw seafood**	S. Hadar F106	Seafood	Seeding 48 h 2-8°C	/	0-5-2-3-0 (2.0)	+	D	8	c
2017	**8898**	**Crevettes crues décortiquées**	**Raw shrimp**	S. Hadar F106	Seafood	Seeding 48 h 2-8°C	/	0-5-2-3-0 (2.0)	+	D	8	c
2017	**9268**	**Poudre de cacao**	**Cocoa powder**	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2.8	+	F	*9*	a
2017	**9269**	**Poudre de cacao**	**Cocoa powder**	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	*9*	a
2017	**9270**	**Poudre de cacao 32%**	**32% Cocoa powder**	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2.8	+	F	*9*	a
2017	**9271**	**Poudre de cacao 32%**	**32% Cocoa powder**	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	*9*	a
2017	**9272**	**Poudre de cacao 100%**	**100% Cocoa powder**	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2.8	+	F	*9*	a
2017	**9273**	**Poudre de cacao 100%**	**100% Cocoa powder**	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	*9*	a
2017	**9274**	**Poudre de cacao**	**Cocoa powder**	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2.8	+	F	*9*	a
2017	**9275**	**Poudre de cacao**	**Cocoa powder**	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	*9*	a

All products - Initial and extension study (2015, 2017, 2018)												
Year of analysis	N° Sample	French name product	English name product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
2017	**9276**	**Poudre de cacao**	**Cocoa powder**	S. Typhimurium Ad1682	Chocolate product	Seeding lyophilized room temperature 14 days	/	2.8	+	F	9	a
2017	**9277**	**Poudre de cacao**	**Cocoa powder**	S. Bareilly Ad1687	Chocolate product	Seeding lyophilized room temperature 14 days	/	2	+	F	9	a
2017	**9278**	**Chocolat pur 65%**	**Chocolate product (65%)**	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1.5	+	F	9	b
2017	**9279**	**Chocolat pur 65%**	**Chocolate product (65%)**	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2.9	+	F	9	b
2017	**9280**	**Chocolat pur lait 41%**	**Milk chocolate product (41%)**	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1.5	+	F	9	b
2017	**9281**	**Chocolat pur lait 41%**	**Milk chocolate product (41%)**	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2.9	+	F	9	b
2017	**9282**	**Chcocolat de couverture noir 75%**	**Chocolate product (75%)**	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1.5	+	F	9	b
2017	**9283**	**Chcocolat de couverture noir 75%**	**Chocolate product (75%)**	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2.9	+	F	9	b
2017	**9284**	**Chocolat force noire 50%**	**Chocolate product (50%)**	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1.5	+	F	9	b
2017	**9285**	**Chocolat force noire 50%**	**Chocolate product (50%)**	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2.9	+	F	9	b
2017	**9286**	**Chocolat résistant cuisson 44%**	**Chocolate product (44%)**	S. Stanley Ad1688	Chocolate product	Seeding lyophilized room temperature 14 days	/	1.5	+	F	9	b
2017	**9287**	**Chocolat résistant cuisson 44%**	**Chocolate product (44%)**	S. Virchow Ad1721	Cereals	Seeding lyophilized room temperature 14 days	/	2.9	+	F	9	b
2017	**9288**	**Coques cacao**	**Cocoa shells**	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	-	F	9	c
2017	**9289**	**Coques cacao**	**Cocoa shells**	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	-	F	9	c
2017	**9290**	**Beurre de cacao**	**Cocoa butter**	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	+	F	9	c
2017	**9291**	**Beurre de cacao**	**Cocoa butter**	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	+	F	9	c
2017	**9292**	**Masse de cacao**	**Cocoa mass**	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	+	F	9	c
2017	**9293**	**Masse de cacao**	**Cocoa mass**	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	+	F	9	c
2017	**9294**	**Masse de cacao**	**Cocoa mass**	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	+	F	9	c
2017	**9295**	**Masse de cacao**	**Cocoa mass**	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	+	F	9	c
2017	**9296**	**Beurre de cacao**	**Cocoa butter**	S. Braenderup Ad1661	Chocolate product	Seeding lyophilized room temperature 14 days	/	1	-	F	9	c
2017	**9297**	**Beurre de cacao**	**Cocoa butter**	S. Oranienburg Ad 1724	Cereals	Seeding lyophilized room temperature 14 days	/	3	+	F	9	c
2017	**294**	**Masse de cacao**	**Cocoa mass**	S. Panama Ad1733	Cereals	Spiking HT 56°C 8 min	1,0	6-5-4-4-4 (4.6)	+	F	9	c
2017	**295**	**Masse de cacao**	**Cocoa mass**	S. Typhimurium 633	Bakery	Spiking HT 56°C 8 min	0,5	3-7-6-2-3 (4.2)	-	F	9	c
2017	**296**	**Liqueur de cacao**	**Cocoa liquor**	S. Panama Ad1733	Cereals	Spiking HT 56°C 8 min	1,0	6-5-4-4-4 (4.6)	+	F	9	c
2017	**297**	**Liqueur de cacao**	**Cocoa liquor**	S. Typhimurium 633	Bakery	Spiking HT 56°C 8 min	0,5	3-7-6-2-3 (4.2)	+	F	9	c
2017	**298**	**Liqueur de cacao**	**Cocoa liquor**	S. Panama Ad1733	Cereals	Spiking HT 56°C 8 min	1,0	6-5-4-4-4 (4.6)	+	F	9	c

Extension study (2025)

Year of analysis	Sample N°	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/test portion				
							Enumeration	Mean			
2025	**119997**	**Whole milk powder (26.3% fat)**	*S.* Livingstone Ad2705	Milk powder	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	0.9	+	3	d
2025	**119998**	**1/2 skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	0.9	+	3	d
2025	**119999**	**Skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	0.9	+	3	d
2025	**120000**	**Skimmed milk powder**	*S.* Bovismorbificans 9	Caseinate dust	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	0.4	+	3	d
2025	**120001**	**Lactose**	*S.* Bovismorbificans 9	Caseinate dust	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	0.4	+	3	d
2025	**120002**	**Whey protein**	*S.* Bovismorbificans 9	Caseinate dust	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	0.4	+	3	d
2025	**120003**	**Lactoserum**	*S.* Cerro Ad2153	Lactoserum	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	1	-	3	d
2025	**120004**	**Caseinate**	*S.* Cerro Ad2153	Lactoserum	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	1	+	3	d
2025	**120005**	**Calcium lactate**	*S.* Cerro Ad2153	Lactoserum	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	1	-	3	d
2025	**120006**	**Buttermilk powder**	*S.* Cerro Ad2153	Lactoserum	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	1	+	3	d
2025	**120007**	**Yogurt powder**	*S.* Livingstone Ad2705	Milk powder	Seeding lyophilised strain 2 weeks at ambiant temperature	/	/	0.9	+	3	d

Year of analysis	Sample N°	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/test portion				
							Enumeration	Mean			
2025	**121524**	**Dust (Dairy industry)**	*S.* Heidelberg A00E005	Dairy industry	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	7	a
2025	**121525**	**Dust (Dairy industry)**	*S.* Heidelberg A00E005	Dairy industry	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.5	-	7	a
2025	**121526**	**Dust (Dairy industry)**	*S.* Tennessee A00E006	Dairy industry	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.6	+	7	a
2025	**130152**	**Dust (Dairy industry)**	*S.* Montevideo Ad912	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.1	+	7	a
2025	**130153**	**Dust (Dairy industry)**	*S.* Derby 3381	Milk	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.6	+	7	a
2025	**130154**	**Dust (Dairy industry)**	*S.* Typhimurium 633	Bakery	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.4	+	7	a
2025	**130155**	**Dust (Dairy industry)**	*S.* Montevideo Ad912	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.1	+	7	a
2025	**130156**	**Dust (Dairy industry)**	*S.* Derby 3381	Milk	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.6	+	7	a
2025	**130157**	**Dust (Dairy industry)**	*S.* Typhimurium 633	Bakery	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.4	-	7	a
2025	**130158**	**Dust (Dairy industry)**	*S.* Montevideo Ad912	Dairy product	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.1	+	7	a
2025	**130159**	**Dust (Dairy industry)**	*S.* Derby 3381	Milk	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.6	+	7	a
2025	**130160**	**Dust (Dairy industry)**	*S.* Typhimurium 633	Bakery	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.4	-	7	a
2025	**122733**	**Process water (Pet food industry)**	*S.* Altona Ad2703	Animal feed environment	Seeding 48 h 5 ± 3°C	/	0-1-2-1-1	1	+	7	b
2025	**122734**	**Process water (Pet food industry)**	*S.* Altona Ad2703	Animal feed environment	Seeding 48 h 5 ± 3°C	/	0-1-2-1-1	1	-	7	b
2025	**122735**	**Process water (Fish industry)**	*S.* Wandsworth Ad2335	Fish	Seeding 48 h 5 ± 3°C	/	4-1-2-0-2	1.8	-	7	b
2025	**122736**	**Process water (Vegetables industry)**	*S.* Lexington 2003S16	Vegetables	Seeding 48 h 5 ± 3°C	/	1-3-1-2-1	1.6	+	7	b
2025	**131045**	**Process water (Meat industry)**	*S.* Rissen Ad2510	Environment (Meat industry)	Seeding 48 h 5 ± 3°C	/	0-1-3-3-2	1.8	-	7	b
2025	**131046**	**Process water (Fish industry)**	*S.* Wandsworth Ad2335	Fish	Seeding 48 h 5 ± 3°C	/	4-1-1-6-2	2.8	+	7	b
2025	**131047**	**Process water (Fish industry)**	S.I ndiana Ad1409	Fish	Seeding 48 h 5 ± 3°C	/	2-0-2-2-1	1.4	-	7	b
2025	**131048**	**Process water (Vegan sausage production)**	*S.* Lexington 2003S16	Vegetables	Seeding 48 h 5 ± 3°C	/	2-2-1-1-1	1.4	-	7	b
2025	**131049**	**Process water(Vegan steak production)**	*S.* Lexington 2003S16	Vegetables	Seeding 48 h 5 ± 3°C	/	2-2-1-1-1	1.4	+	7	b
2025	**131050**	**Process water (Vegetable industry)**	*S.* Kasenyi Ad2921	Vegetables	Seeding 48 h 5 ± 3°C	/	0-1-3-3-2	1.8	-	7	b
2025	**131051**	**Process water (Dairy industry)**	*S.* Manhattan 900	Dairy industry	Seeding 48 h 5 ± 3°C	/	3-0-0-2-1	1.2	+	7	b
2025	**131052**	**Process water (Pig industry)**	*S.* Typhimurium Ad1070	Slaughterhouse pig	Seeding 48 h 5 ± 3°C	/	1-1-0-1-3	1.2	+	7	b
2025	**131053**	**Process water (Pig industry)**	*S.* Typhimurium Ad1070	Slaughterhouse pig	Seeding 48 h 5 ± 3°C	/	2-0-2-2-1	1.4	+	7	b
2025	**132035**	**Process water (Dairy industry)**	*S.* Mbandaka Ad1835	Process water	Seeding 48 h 5 ± 3°C	/	3-4-3-2-3	3	+	7	b
2025	**132036**	**Process water (Fish industry)**	*S.* Mbandaka Ad1835	Process water	Seeding 48 h 5 ± 3°C	/	3-4-3-2-3	3	+	7	b
2025	**132037**	**Process water (Dairy industry)**	*S.* Schwarzengrund Ad2333	Environment	Seeding 48 h 5 ± 3°C	/	1-0-1-1-1	0.8	+	7	b
2025	**132038**	**Process water (Pig industry)**	*S.* Schwarzengrund Ad2333	Environment	Seeding 48 h 5 ± 3°C	/	1-0-1-1-1	0.8	+	7	b
2025	**132039**	**Process water (Meat industry)**	*S.* Tilburg Ad3458	Environment	Seeding 48 h 5 ± 3°C	/	3-3-3-2-3	2.8	-	7	b
2025	**132040**	**Process water (Vegetables industry)**	*S.* Tilburg Ad3458	Environment	Seeding 48 h 5 ± 3°C	/	3-3-3-2-3	2.8	-	7	b
2025	**122737**	**Wipe before cleaning (Dairy industry)**	*S.* Tennessee A00E006	Dairy environment	Seeding 48 h 5 ± 3°C	/	4-4-1-2-1	2.4	-	7	c
2025	**122738**	**Wipe after cleaning (Dairy industry)**	*S.* Tennessee A00E006	Dairy environment	Seeding 48 h 5 ± 3°C	/	4-4-1-2-1	2.4	-	7	c
2025	**122739**	**Wipe before cleaning (Vegetables industry)**	*S.* Lexington 2003S16	Vegetables	Seeding 48 h 5 ± 3°C	/	1-3-1-2-1	1.6	-	7	c
2025	**122740**	**Wipe before cleaning (Fish industry)**	*S.* Wandsworth Ad2335	Fish	Seeding 48 h 5 ± 3°C	/	4-1-2-0-2	1.8	+	7	c
2025	**122741**	**Wipe before cleaning (Composite production industry)**	*S.* London A00P085	Composite product	Seeding 48 h 5 ± 3°C	/	3-4-4-2-3	3.2	+	7	c
2025	**131054**	**Wipe before cleaning (Fish industry)**	*S.* Wandsworth Ad2335	Fish	Seeding 48 h 5 ± 3°C	/	4-1-1-6-2	2.8	-	7	c
2025	**131055**	**Wipe before cleaning (Fish industry)**	*S.* Indiana Ad1409	Fish	Seeding 48 h 5 ± 3°C	/	2-0-2-2-1	1.4	+	7	c
2025	**131056**	**Wipe before cleaning (Pig industry)**	*S.* Typhimurium Ad1070	Slaughterhouse pig	Seeding 48 h 5 ± 3°C	/	1-1-0-1-3	1.2	+	7	c
2025	**131057**	**Wipe after cleaning (Dairy industry)**	*S.* Derby A00E084	Dairy industry	Seeding 48 h 5 ± 3°C	/	4-2-5-1-2	2.8	+	7	c
2025	**131058**	**Sponge before cleaning (Dairy industry)**	*S.* Manhattan 900	Dairy industry	Seeding 48 h 5 ± 3°C	/	3-0-0-2-1	1.2	+	7	c
2025	**131059**	**Sponge after cleaning (Dairy industry)**	*S.* Derby A00E084	Dairy industry	Seeding 48 h 5 ± 3°C	/	4-2-5-1-2	2.8	+	7	c
2025	**131060**	**Sponge after cleaning (Dairy industry)**	*S.* Manhattan 900	Dairy industry	Seeding 48 h 5 ± 3°C	/	3-0-0-2-1	1.2	+	7	c
2025	**131061**	**Sponge before cleaning (Bakery industry)**	*S.* Derby A00E084	Dairy industry	Seeding 48 h 5 ± 3°C	/	4-2-5-1-2	2.8	+	7	c
2025	**131062**	**Swab before cleaning (Dairy industry)**	*S.* Manhattan 900	Dairy industry	Seeding 48 h 5 ± 3°C	/	3-0-0-2-1	1.2	+	7	c
2025	**131063**	**Swab before cleaning (Dairy industry)**	*S.* Derby A00E084	Dairy industry	Seeding 48 h 5 ± 3°C	/	4-2-5-1-2	2.8	-	7	c

Year of analysis	Sample N°	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/test portion				
							Enumeration	Mean			
2025	**120564**	**Pellets for Fish**	*S.* Mbandaka Ad2041	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.5	-	10	a
2025	**120565**	**Bird seeds**	*S.* Cerro Ad689	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	10	a
2025	**120566**	**Dog kibble**	*S.* Kedougou Ad2419	Dog kibble	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.1	+	10	a
2025	**120567**	**Cat kibble**	*S.* Kedougou Ad2419	Dog kibble	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.1	-	10	a
2025	**126767**	**Cat sweets**	*S.* Livingstone F105	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2	+	10	a
2025	**126768**	**Cat kibble**	*S.*Idikan Ad2648	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.2	+	10	a
2025	**126769**	**Cat kibble**	*S.* Havana Ad3464	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	7.5	+	10	a
2025	**126770**	**Cat kibble**	*S.* Livingstone F105	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2	+	10	a
2025	**126771**	**Dog sweets**	*S.* Idikan Ad2648	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.2	+	10	a
2025	**126772**	**Dog kibble**	*S.* Havana Ad3464	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	7.5	+	10	a
2025	**126773**	**Dog kibble**	*S.* Livingstone F105	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2	+	10	a
2025	**126774**	**Dog kibble**	*S.* Idikan Ad2648	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.2	+	10	a
2025	**128837**	**Vegetable pâté for dogs**	*S.* Heidelberg	Animal feed	Spiking heat treatment 56°C 6 min	0.51	1-3-2-5-5	3.2	+	10	a
2025	**120009**	**Grilled pork cat food**	*S.* Derby Ad1878	Animal fat	Seeding 48h 5±3°C	/	2-0-1-0-4	1.4	+	10	b
2025	**120010**	**Grilled turkey cat food**	*S.* Enteritidis Ad2294	Beef meat	Seeding 48h 5±3°C	/	1-6-3-2-2	2.8	+	10	b
2025	**120011**	**Grilled turkey pork potato and spinach dog food**	*S.* Derby Ad1878	Animal fat	Seeding 48h 5±3°C	/	2-0-1-0-4	1.4	-	10	b
2025	**120012**	**Sausage for dogs chicken turkey**	*S.* Enteritidis Ad2294	Beef meat	Seeding 48h 5±3°C	/	1-6-3-2-2	2.8	+	10	b
2025	**125510**	**Fresh cat food (beef stew)**	*S.* Noya Ad2715	Animal feed	Seeding 48h 5±3°C	/	1-2-2-2-3	2.0	+	10	b
2025	**125511**	**Fresh cat food (fish delight)**	*S.* Llandoff Ad2726	Animal feed	Seeding 48h 5±3°C	/	1-4-1-5-2	2.6	+	10	b
2025	**125512**	**Fresh cat food (gourmet chicken)**	*S.* Worthington F283	Animal feed	Seeding 48h 5±3°C	/	3-1-2-2-2	2.0	+	10	b
2025	**125513**	**Fresh dog food (beef stew)**	*S.* Putten Ad2331	Animal feed	Seeding 48h 5±3°C	/	1-1-6-0-2	2.0	+	10	b
2025	**125514**	**Sausage for dogs cooked with beef**	*S.* Putten Ad2331	Animal feed	Seeding 48h 5±3°C	/	1-1-6-0-2	2.0	+	10	b
2025	**125634**	**Dog food (turkey and vegetables)**	*S.* Menston Ad2729	Animal feed	Spiking heat treatment 56°C 8 min	0.65	0-0-0-0-0	0	-	10	b
2025	**125635**	**Dog food (chicken kidneys)**	*S.* Heidelberg 2012S11	Animal feed	Spiking heat treatment 56°C 8 min	0.76	0-0-0-0-0	0	-	10	b
2025	**125636**	**Cat food (salmon)**	*S.* Menston Ad2729	Animal feed	Spiking heat treatment 56°C 8 min	0.65	0-0-0-0-0	0	-	10	b
2025	**125637**	**Cat food (beef carrots)**	*S.* Heidelberg 2012S11	Animal feed	Spiking heat treatment 56°C 8 min	0.76	0-0-0-0-0	0	-	10	b
2025	**126775**	**Frozen sausage for dogs**	*S.* Newport Ad3465	Chicken meat	Seeding 2 weeks at -20°C	/	2-2-0-2-4	2.0	-	10	b
2025	**126776**	**Frozen sausage for dogs and cats**	*S.* Ohio Ad2224	Beef meat	Seeding 2 weeks at -20°C	/	2-0-1-1-0	0.80	-	10	b
2025	**128838**	**Pâté for cats**	*S.* Minnesota	Animal feed	Spiking heat treatment 56°C 6 min	0.55	3-5-5-3-4	4	+	10	b
2025	**120013**	**Meat for pets**	*S.* Enteritidis Ad2294	Beef meat	Seeding 48h 5±3°C	/	1-6-3-2-2	2.8	-	10	c
2025	**120568**	**Raw material**	*S.* Mbandaka Ad2041	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	10	c
2025	**120569**	**Raw material**	*S.* Kedougou Ad2419	Dog kibble	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.1	-	10	c
2025	**120570**	**Raw material**	*S.* Cerro Ad689	Animal feed	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.5	-	10	c
2025	**125515**	**Meat for pets**	*S.* Noya Ad2715	Animal feed	Seeding 48h 5±3°C	/	1-2-2-2-3	2.0	+	10	c
2025	**125516**	**Meat for pets**	*S.* Llandoff Ad2726	Animal feed	Seeding 48h 5±3°C	/	1-4-1-5-2	2.6	-	10	c
2025	**125517**	**Meat for pets**	*S.* Worthington F283	Animal feed	Seeding 48h 5±3°C	/	3-1-2-2-2	2.0	+	10	c
2025	**125518**	**Meat for pets**	*S.* Putten Ad2331	Animal feed	Seeding 48h 5±3°C	/	1-1-6-0-2	2.0	+	10	c
2025	**126777**	**Frozen meat for pets**	*S.* Newport Ad3465	Chicken meat	Seeding 2 weeks at -20°C	/	2-2-0-2-4	2.0	-	10	c
2025	**126778**	**Frozen meat for pets**	*S.* Ohio Ad2224	Beef meat	Seeding 2 weeks at -20°C	/	2-0-1-1-0	0.80	+	10	c
2025	**128830**	**Raw material (Flaxseed oil)**	*S.* Menston	Animal feed	Spiking heat treatment 56°C 6 min	0.65	3-4-1-3-1	2.4	+	10	c
2025	**128831**	**Raw material (Red salmon oil)**	*S.* Heidelberg	Animal feed	Spiking heat treatment 56°C 6 min	0.51	1-3-2-5-5	3.2	+	10	c
2025	**128832**	**Raw material (Hemp oil)**	*S.* Minnesota	Animal feed	Spiking heat treatment 56°C 6 min	0.55	3-5-5-3-4	4	+	10	c
2025	**128833**	**Raw material (Rice flakes with vegetables)**	*S.* Menston	Animal feed	Spiking heat treatment 56°C 6 min	0.65	3-4-1-3-1	2.4	+	10	c
2025	**128834**	**Raw material (Millet and oat flakes with vegetables)**	*S.* Heidelberg	Animal feed	Spiking heat treatment 56°C 6 min	0.51	1-3-2-5-5	3.2	+	10	c
2025	**128835**	**Raw material (Vitamin and mineral mix)**	*S.* Minnesota	Animal feed	Spiking heat treatment 56°C 6 min	0.55	3-5-5-3-4	4	-	10	c
2025	**128836**	**Junior dog kibble**	*S.* Menston	Animal feed	Spiking heat treatment 56°C 6 min	0.65	3-4-1-3-1	2.4	+	10	c

Year of analysis	Sample N°	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/test portion				
							Enumeration	Mean			
2025	**127021**	**Crushed cocoa beans**	*S.* Derby 3381	Milk	Spiking heat treatment 56°C 8 min	0.9	0-2-0-2-0	0.8	+	11	a
2025	**131504**	**Cocoa butter (99.5 % fat)**	*S.* Mikawasima Ad1811	Dairy product	Spiking heat treatment 56°C 6 min	1.3	4-2-5-4-3	3.6	+	11	a
2025	**131561**	**Organic cocoa paste (53 % fat) (100 % cocoa)**	*S.* Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	4.4	+	11	a
2025	**131562**	**Cocoa paste (54 % fat) (100 % cocoa)**	*S.* Panama Ad1733	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.7	+	11	a
2025	**131563**	**Cocoa beans**	*S.*Braenderup Ad1661	Chocolate environment	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.6	+	11	a
2025	**131564**	**Vegan cocoa paste (54 % fat) (100 % cocoa)**	*S.* Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	4.4	+	11	a
2025	**131567**	**Cocoa powder (11 % fat) (100 % cocoa)**	*S.* Braenderup Ad1661	Chocolate environment	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.6	+	11	a
2025	**121262**	**Dark chocolate (90 % cocoa) (55 % fat)**	*S.* Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.6	+	11	b
2025	**121263**	**Dark chocolate with hazelnut (50 % cocoa) (40 % fat)**	*S.* Braenderup Ad1661	Environment chocolate factory	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	11	b
2025	**127028**	**Dark chocolate bar with hazelnuts (45 % cocoa) (39 % fat)**	*S.* Heidelberg A00E005	Dairy industry	Spiking heat treatment 56°C 8 min	0.6	0-3-3-0-0	1.2	+	11	b
2025	**127453**	**Dark chocolate (90 % cocoa) (54 % fat)**	*S.* Infantis Ad1684	Chocolate mousse	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.7	+	11	b
2025	**127454**	**Dark chocolate (70 % cocoa) (44 % fat)**	*S.* Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.9	+	11	b
2025	**127455**	**Dark chocolate with hazelnuts (50 % cocoa) (37 % fat)**	*S.* Panama Ad1733	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.3	+	11	b
2025	**127456**	**Dark chocolate bar with orange filling (50 % cocoa) (27 % fat)**	*S.* Agona Ad1725	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.3	+	11	b
2025	**128631**	**Dark chocolate chips (47.9 % cocoa) (30 % fat)**	*S.* Anatum Ad1167	Dairy industry	Spiking heat treatment 56°C 8 min	0.82	2-1-2-2-2	1.8	+	11	b
2025	**121266**	**Praline milk chocolate (30 % cocoa) (34 % fat)**	*S.* Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.6	+	11	c
2025	**121267**	**Milk chocolate with puffed rice (30 % cocoa) (25 % fat)**	*S.* Braenderup Ad1661	Environment chocolate factory	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	11	c
2025	**121268**	**Milk chocolate with hazelnut (33 % cocoa) (38 % fat)**	*S.* Infantis Ad1684	Chocolate mousse	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.9	+	11	c
2025	**127032**	**Milk chocolate and peanut dragées (48 % cocoa) (26 % fat)**	*S.* Heidelberg A00E005	Dairy industry	Spiking heat treatment 56°C 8 min	0.6	0-3-3-0-0	1.2	+	11	c
2025	**127459**	**Milk chocolate bar with hazelnuts (30 % cocoa) (36 % fat)**	*S.* Panama Ad1733	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.3	+	11	c
2025	**127460**	**Puffed rice milk chocolate bar (30 % cocoa) (25 % fat)**	*S.* Agona Ad1725	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	2.3	+	11	c
2025	**128150**	**Milk chocolate nuggets (30 % fat) (30 % cocoa)**	*S.* Derby 3381	Milk	Spiking heat treatment 56°C 8 min	0.52	0-0-1-2-2	1	+	11	c
2025	**128152**	**Milk chocolate with hazelnuts (37 % fat) (33 % cocoa)**	*S.* Derby 3381	Milk	Spiking heat treatment 56°C 8 min	0.52	0-0-1-2-2	1	+	11	c
2025	**128153**	**Milk chocolate and crispy cereal (25.9 % cocoa) (29 % fat)**	*S.* Agona Ad1725	Cereals	Spiking heat treatment 56°C 8 min	0.61	1-1-3-0-2	1.4	+	11	c

Year of analysis	Sample N°	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/test portion			
							Enumeration / Mean			
2025	**127449**	**Cocoa beans**	*S.* Infantis Ad1684	Chocolate mousse	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.7	-	11	a
2025	**128137**	**Cocoa bean**	*S.* Derby 3381	Milk	Spiking heat treatment 56°C 8 min	0.52	0-0-1-2-2 / 1	+	11	a
2025	**131502**	**Cocoa beans (52 % fat) (100 % cocoa)**	*S.* Anatum Ad1167	Dairy industry	Spiking heat treatment 56°C 6 min	1	3-7-5-6-10 / 6.2	+	11	a
2025	**131504**	**Cocoa butter (99.5 % fat)**	*S.* Mikawasima Ad1811	Dairy product	Spiking heat treatment 56°C 6 min	1.3	4-2-5-4-3 / 3.6	+	11	a
2025	**131561**	**Organic cocoa paste (53 % fat) (100 % cocoa)**	*S.* Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 4.4	+	11	a
2025	**131562**	**Cocoa paste (54 % fat) (100 % cocoa)**	*S.* Panama Ad1733	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.7	+	11	a
2025	**131563**	**Cocoa beans**	*S.* Braenderup Ad1661	Chocolate environment	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.6	+	11	a
2025	**131564**	**Vegan cocoa paste (54 % fat) (100 % cocoa)**	*S.* Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 4.4	+	11	a
2025	**131565**	**Cocoa paste (53.3 % fat) (100 % cocoa)**	*S.* Panama Ad1733	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.7	+	11	a
2025	**131566**	**Organic cocoa powder (11 % fat) (100 % cocoa)**	*S.* Braenderup Ad1661	Chocolate environment	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.6	+	11	a
2025	**131567**	**Cocoa powder (11 % fat) (100 % cocoa)**	*S.* Braenderup Ad1661	Chocolate environment	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.6	+	11	a
2025	**121261**	**Dark chocolate (70 % cocoa) (41 % fat)**	*S.* Infantis Ad1684	Chocolate mousse	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 0.9	+	11	b
2025	**121262**	**Dark chocolate (90 % cocoa) (55 % fat)**	*S.* Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 0.6	+	11	b
2025	**121263**	**Dark chocolate with hazelnut (50 % cocoa) (40 % fat)**	*S.* Braenderup Ad1661	Environment chocolate factory	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 0.5	+	11	b
2025	**121264**	**Dark chocolate with almond (46 % cocoa) (38 % fat)**	*S.* Infantis Ad1684	Chocolate mousse	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 0.9	-	11	b
2025	**127453**	**Dark chocolate (90 % cocoa) (54 % fat)**	S. Infantis Ad1684	Chocolate mousse	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.7	+	11	b
2025	**127454**	**Dark chocolate (70 % cocoa) (44 % fat)**	S. Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.9	+	11	b
2025	**127455**	**Dark chocolate with hazelnuts (50 % cocoa) (37 % fat)**	S. Panama Ad1733	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.3	+	11	b
2025	**127456**	**Dark chocolate bar with orange filling (50 % cocoa) (27 % fat)**	S. Agona Ad1725	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 2.3	+	11	b
2025	**128631**	**Dark chocolate chips (47.9 % cocoa) (30 % fat)**	S. Anatum Ad1167	Dairy industry	Spiking heat treatment 56°C 6 min	0.82	2-1-2-2-2 / 1.8	+	11	b
2025	**131505**	**Dark chocolate (43 % fat) (70 % cocoa)**	S. Anatum Ad1167	Dairy industry	Spiking heat treatment 56°C 6 min	1	3-7-5-6-10 / 6.2	+	11	b
2025	**131507**	**Dark chocolate truffle (41 % fat) (44 % cocoa)**	S. Mikawasima Ad1811	Dairy product	Spiking heat treatment 56°C 6 min	1.3	4-2-5-4-3 / 3.6	+	11	b
2025	**121265**	**Milk chocolate (33 % cocoa) (31 % fat)**	S. Infantis Ad1684	Chocolate mousse	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 0.9	-	11	c
2025	**121266**	**Praline milk chocolate (30 % cocoa) (34 % fat)**	S. Enteritidis ATCC BAA-1045	Raw almond	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 0.6	+	11	c
2025	**121267**	**Milk chocolate with puffed rice (30 % cocoa) (25 % fat)**	S. Braenderup Ad1661	Environment chocolate factory	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 0.5	+	11	c
2025	**121268**	**Milk chocolate with hazelnut (33 % cocoa) (38 % fat)**	S. Infantis Ad1684	Chocolate mousse	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 0.9	-	11	c
2025	**127457**	**Milk chocolate bar (30 % cocoa) (30 % fat)**	S. Infantis Ad1684	Chocolate mousse	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.7	+	11	c
2025	**127459**	**Milk chocolate bar with hazelnuts (30 % cocoa) (36 % fat)**	S. Panama Ad1733	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 1.3	+	11	c
2025	**127460**	**Puffed rice milk chocolate bar (30 % cocoa) (25 % fat)**	S. Agona Ad1725	Cereals	Seeding lyophilised strain 2 weeks at ambient temperature	/	/ / 2.3	+	11	c
2025	**128150**	**Milk chocolate nuggets (30 % fat) (30 % cocoa)**	S. Derby 3381	Milk	Spiking heat treatment 56°C 8 min	0.52	0-0-1-2-2 / 1	-	11	c
2025	**128151**	**Raspberry pavlova milk chocolate (35 % fat) (>20 % cocoa)**	S. Derby 3381	Milk	Spiking heat treatment 56°C 8 min	0.52	0-0-1-2-2 / 1	-	11	c
2025	**128152**	**Milk chocolate with hazelnuts (37 % fat) (33 % cocoa)**	S. Derby 3381	Milk	Spiking heat treatment 56°C 8 min	0.52	0-0-1-2-2 / 1	+	11	c
2025	**128153**	**Milk chocolate and crispy cereal (25.9 % cocoa) (29 % fat)**	S. Agona Ad1725	Cereals	Spiking heat treatment 56°C 8 min	0.61	1-1-3-0-2 / 1.4	-	11	c
2025	**128632**	**Milk chocolate bar with honey nougat (28 % cocoa)**	S. Anatum Ad1167	Dairy industry	Spiking heat treatment 56°C 6 min	0.82	2-1-2-2-2 / 1.8	+	11	c

Year of analysis	Sample N°	Product	Artificial contaminations (spiking protocol)						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/test portion				
							Enumeration	Mean			
2025	**128633**	**Milk chocolate (24 % cocoa) (22 % fat)**	*S. Salamae* Ad593	Cereals	Spiking heat treatment 56°C 6 min	0.64	3-4-6-3-3	3.8	+	11	c
2025	**128634**	**Milk chocolate chips (30 % cocoa) (30 % fat)**	*S. Salamae* Ad593	Cereals	Spiking heat treatment 56°C 6 min	0.64	3-4-6-3-3	3.8	+	11	c
2025	**128635**	**Milk chocolate couverture (41.3 % cocoa) (37 % fat)**	*S. Mikawasima* Ad1811	Dairy product	Spiking heat treatment 56°C 6 min	0.54	4-1-2-4-5	3.2	+	11	c

Appendix 4 – Sensitivity study: raw data

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Result 1 - Category 1: Meat products - Protocol A (general protocol)

MEAT PRODUCTS																																		
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL A (General protocol)																							Category	Type
									Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl+500 µl pre-warmed BHI)																	Storage 72 h at 5°C ± 3°C						
				RVS broth		MKTTn broth		Result	PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS					Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth		
											Brilliance Salmonella			XLD		*Brilliance* salmonella			XLD											
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex									
2015	703	Filet mignon	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	706	Onglet de coche	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	707	Viande broyée volaille	Raw poultry meat	+m	+1/2	+M	+M	+	+(38.5)	Y	/	/	/	/	/	+1/2	+	+	+m	+	+	**PA**	+ (38.2)	+	+	**PA**	1	a
2015	708	Epaule porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	709	Epaule porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	712	Araignée de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	713	Viande de cochon	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	714	Onglet de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	716	Filet mignon	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	717	Viande broyée de poulet	Raw poultry meat	+md (NC)	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**	-	-	-	**NA**	1	a
2015	719	Escalope volaille	Raw poultry meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	720	Escalope dinde	Raw poultry meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	721	Onglet de porc	Raw pork meat	+m	+1/2	+1/2	+M	+	+(35.5)	Y	/	/	/	/	/	+1/2	+	+	+1/2	+	+	**PA**	+ (38.2)	+	+	**PA**	1	a
2015	722	VSM poulet	Raw poultry meat	+m	+M	+M	+M	+	+(34.5)	Y	/	/	/	/	/	+1/2	+	+	+m	+	+	**PA**	+ (37.7)	+	+	**PA**	1	a
2015	723	VSM porc	Raw pork meat	+m	+m	+m	+M	+	+(35.7)	Y	/	/	/	/	/	+m	+	+	+m	+	+	**PA**	+ (41.1)	+	+	**PA**	1	a
2015	724	Cuisse de poulet	Raw poultry meat	+m	+M	+m	+M	+	+(39.6)	Y	/	/	/	/	/	+M	+	+	+m	+	+	**PA**	+ (37.3)	+	+	**PA**	1	a
2015	725	Maigre de porc	Raw pork meat	+1/2	+1/2	+1/2	+M	+	+(35.6)	Y	/	/	/	/	/	+M	+	+	+1/2	+	+	**PA**	+ (37.5)	+	+	**PA**	1	a
2015	737	Pierrade de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	738	Jambon	Ham	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					1	a
2015	755	Crépinette de porc	Pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	1372	Epaule de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	1374	Crépine	Raw pork meat	+m d (*E. coli*)	-	-	-	-	-	Y	/	/	/	/	/	-	/	- (*E.coli*)	+m	-	-	**NA**	-				1	a
2015	1375	Peau de cou	Poultry neck skin	-	-	+md (*E.coli*)	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**	-				1	a
2015	1376	Crépine	Raw pork meat	+m	+m	+m	+m	+	+(38.2)	Y	/	/	/	/	/	+m	+	+	+m	+	+	**PA**	+ (37.7)	+	+	**PA**	1	a
2015	2551	Maigre de porc	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	2552	Foie de porc	Raw pork meat	+1/2	+1/2	+m	+1/2	+	+ (38.2)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (38.1)	+	+	**PA**	1	a
2015	2553	Onglet de coche	Raw pork meat	+1/2	+1/2	+1/2	+M	+	+ (38.3)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (35.2)	+	+	**PA**	1	a
2015	2554	Filet mignon	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	a
2015	2555	Onglet de porc	Raw pork meat	+M	+M	+M	+M	+	+ (38.6)	Y	/	/	/	/	/	+P	+	+	+M	+	+	**PA**	+ (35.2)	+	+	**PA**	1	a
2015	2556	Roti de jambon	Ham	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					1	a
2015	704	Brochette viande	Raw pork meat	1+d (NC)	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	705	Steak de porc pomme curry	Seasoned pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b

MEAT PRODUCTS																																	
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				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl+500 µl pre-warmed BHI)																Storage 72 h at 5°C ± 3°C						
									PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS					Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth		
											Brilliance Salmonella			XLD		*Brilliance* salmonella			XLD											
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex									
2015	710	Brochette pintade	Raw poultry meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	715	Poitrine de porc demi sel fumée	Smocked pork meat	st	st	st	st	-	-	Y	/	/	/	/	/	st	/	/	st	/	-	**NA**					1	b
2015	718	Pavé de porc mariné à la provencale	Raw pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	739	Poitrine de porc 1/2 sel fumée	Smocked pork meat (delicatessen)	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	740	Palette 1/2 sel	Seasoned pork meat	st	st	st	st	-	-	Y	/	/	/	/	/	st	/	/	st	/	-	**NA**					1	b
2015	741	Chipolatas	Sausages	+m	+M	+M	+M	+	+(38.8)	Y	/	/	/	/	/	+M	+	+	+1/2	+	+	**PA**	+ (40.9)	+	+	**PA**	1	b
2015	742	Saucisses aux herbes	Seasoned sausages	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**	-	-	-	**NA**	1	b
2015	743	Chou farci cru	Raw pork meat with vegetables	-	st	-	-	-	-	Y	/	/	/	/	/	st	/	/	st	/	-	**NA**					1	b
2015	744	Chipolatas	Sausages	+md	+M	+M	+M	+	+(42.1)	Y	/	/	/	/	/	+M	+	+	+1/2	+	+	**PA**	+ (41.3)	+	+	**PA**	1	b
2015	745	Chipolatas	Sausages	-	-	-	-	-	-	Y	/	/	/	/	/	st	/	/	-	/	-	**NA**					1	b
2015	746	Saucisses Toulouse	Sausages	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	747	Poitrine de porc marinée paysanne	Marinated pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	748	Farce	Fermented ground pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	749	Chair à saucisse	Fermented ground pork	-	+md	+md	+md	+	-/-/ +(39.7)	Y	/	/	/	/	/	+md ni/+	+	+	-	/	-	**$ND_{FN(alt)}$**	-/-/-	-	-	**ND**	1	b
2015	750	Chipolatas	Sausages	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	751	Farce légumes	Fermented ground pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	752	Saucisse Toulouse	Sausages	+M	+M	+1/2	+M	+	+(41.5)	Y	/	/	/	/	/	+1/2	+	+	+1/2	+	+	**PA**	+ (36.1)	+	+	**PA**	1	b
2015	753	Farce à friand	Fermented ground pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	754	Farce	Fermented ground pork	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	756	Saucisse Toulouse	Sausages	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	757	Farce tomates	Fermented ground pork	+M	+M	+m	+M	+	+(38.4)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (39.7)	+	+	**PA**	1	b
2015	758	Saucisses porc à l'indienne	Sausages	st	st	st	st	-	-	Y	/	/	/	/	/	st	/	/	st	/	-	**NA**					1	b
2015	1377	Escalope viennoise de dinde cuite congelée	Frozen cooked turkey meat	+M	+P	+M	+P	+	+(36.7)	N	+M	+	+	+md	+	/	/	/	/	/	+	**PA**	+(36.7)	+	+	**PA**	1	b
2015	1378	Escalope viennoise de dinde cuite congelée	Frozen cooked turkey meat	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					1	b
2015	1531	Viande de bœuf hachée	Ground beef	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	b
2015	1532	Viande de bœuf hachée	Ground beef	+M	+M	+M	+M	+	+ (34.6)	Y	/	/	/	/	/	+M	+	+	+m	+	+	**PA**	+ (34.4)	+	+	**PA**	1	b
2015	711	Emincés de kebab	Seasoned pork meat	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					1	c
2015	759	Saucisson sec	Fermented delicatessen	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					1	c
2015	1379	Maigre tête de porc purée	Raw pork meat	+1/2	+1/2	+M	+M	+	+(40.3)	Y	/	/	/	/	/	+1/2	+	+	+m	+	+	**PA**	+ (37.5)	+	+	**PA**	1	c
2015	**2277**	**Emincé de poulet grillé et duo de purée**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (33.3)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (31.1)	+	+	**PA**	1	c

MEAT PRODUCTS																																			
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				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl+500 µl pre-warmed BHI)																		Storage 72 h at 5°C ± 3°C						
									PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS						Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth		
											Brilliance Salmonella			XLD		*Brilliance* salmonella			XLD												
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex										
2015	**2278**	**Poêlée à la méridionale poulet rôti, tomates, courgettes**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (31.6)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (35.3)	+	+	**PA**	1	c
2015	**2279**	**Couscous au poulet et merguez**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (36.8)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (34.9)	+	+	**PA**	1	c
2015	**2280**	**Paupiette de veau jardinière de légumes**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (31.9)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (30.1)	+	+	**PA**	1	c
2015	**2281**	**Aiguillette de poulet sauce normande et son riz**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (31.7)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (31.3)	+	+	**PA**	1	c
2015	**2282**	**Poulet et risotto aux cèpes**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (33.5)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (34.6)	+	+	**PA**	1	c
2015	**2283**	**Poulet à la moutarde et riz**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (31.4)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (31.6)	+	+	**PA**	1	c
2015	**2284**	**Parmentier de canard confit**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (29.8)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (30.0)	+	+	**PA**	1	c
2015	**2285**	**Saucisse de Toulouse grillée purée au beurre**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (32.0)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (30.7)	+	+	**PA**	1	c
2015	**2286**	**Gratin d'endives au jambon**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (32.9)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (31.3)	+	+	**PA**	1	c
2015	**2287**	**Poulet tomates et purée de courgettes**	**Ready to reheat meal**	+p	+p	+p	+p	+	+ (32.4)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (31.6)	+	+	**PA**	1	c
2015	**2557**	**Saucisson sec**	**Fermented delicatessen**	+P	+P	+P	+P	+	+ (30.9)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (32.7)	+	+	**PA**	1	c
2017	8768	Mortadelle	Delicatessen	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					1	c
2017	8769	Jambon supérieur	Ham	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					1	c
2017	8770	Rosette	Delicatessen	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					1	c
2017	8771	Saucisson à l'ail	Delicatessen	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					1	c
2017	8772	Saucisson à l'ail	Delicatessen	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					1	c

Result 2 - Category 2: Raw beef meat- - Protocol C

RAW BEEF MEAT																												
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				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 10 h at 41.5°C									Pre-warmed BPW for 24 h at 41.5°C										
									PCR result (Ct)	Confirmatory tests: subculture in RVS					Final result	Agree-ment 10h	PCR result (Ct)	Confirmatory tests: subculture in RVS					Final result	Agree-ment 24 h		
										Brilliance salmonella			XLD					*Brilliance* Salmonella			XLD					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Reference method tests	Typical colonies	Latex				Typical colonies	Latex	Reference method tests	Typical colonies	Latex				
2015	1531	Viande de bœuf hâchée	Ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	a
2015	1532	Viande de bœuf hâchée	Ground beef	+M	+M	+M	+M	+	+ (36.4)	+M	+	+	+m	+	+	**PA**	+ (37.1)	+M	+	+	+m	+	+	**PA**	2	a
2015	**2368**	**Palette bœuf**	**Beef trim**	+M	+p	+M	+p	+	+ (37.5)	+p	+	+	+M	+	+	**PA**	+ (37.1)	+p	+	+	+M	+	+	**PA**	2	a
2015	**2369**	**Cœur de rumsteak**	**Beef trim**	+m	+M	+M	+M	+	+ (38.3)	+p	+	+	+M	+	+	**PA**	+ (33.7)	+p	+	+	+M	+	+	**PA**	2	a
2015	**2370**	**Bourguignon jarret/nerveux/collier**	**Beef trim**	+p	+p	+p	+p	+	+ (34.1)	+p	+	+	+p	+	+	**PA**	+ (33.4)	+p	+	+	+p	+	+	**PA**	2	a
2015	**2371**	**Steak haché**	**Ground beef**	-	-	-	-	-	+ (42.8)	-		+ (MSRV)	-		+	**PD**	+ (40.9)	-		+ (MSRV)	-		+	**PD**	2	a
2015	**2372**	**Faux filet**	**Beef trim**	+p	+p	+M	+p	+	+ (35.6)	+p	+	+	+M	+	+	**PA**	+ (35.2)	+p	+	+	+M	+	+	**PA**	2	a
2015	**2373**	**Entrecôte**	**Beef trim**	+p	+p	+p	+M	+	+ (34.8)	+p	+	+	+p	+	+	**PA**	+ (34.8)	+p	+	+	+p	+	+	**PA**	2	a
2015	**2374**	**Steak haché**	**Ground beef**	+M	+M	+m	+1/2	+	+ (35.7)	+M	+	+	+M	+	+	**PA**	+ (36.0)	+M	+	+	+M	+	+	**PA**	2	a
2015	**2375**	**Faux filet**	**Beef trim**	+M	+p	+M	+p	+	+ (36.8)	+p	+	+	+M	+	+	**PA**	+ (34.1)	+p	+	+	+M	+	+	**PA**	2	a
2015	**2376**	**Entrecôte**	**Beef trim**	+1/2	+1/2(d: white colonies)	+m	+1/2(d: white colonies)	+	+ (39.1)	-	/	+(XLD)	+p	+	+	**PA**	+ (36.1)	d (white colony)	+	+(XLD)	+p	+	+	**PA**	2	a
2015	2486	Steak haché	Ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	a
2015	2487	Entrecôte	Beef trim	st	-	-	-	-	-	st			st		-	**NA**	-	st			st		-	**NA**	2	a
2015	2488	Pavé de bœuf	Beef trim	st	st	st	st	-	+ (39.3)	+P	+	+	+P	+	+	**PD**	+ (34.6)	+P	+	+	+P	+	+	**PD**	2	a
2015	2489	Bifteck	Beef trim	-	-	-	-	-	-	-			-		-	**NA**	-	st			-		-	**NA**	2	a
2015	2490	Bavette d'Aloyau	Beef trim	st	st	-	-	-	-	-			st		-	**NA**	-	st			-		-	**NA**	2	a
2015	2491	Tournedos	Beef trim	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	a
2015	2492	Onglet	Beef trim	-	-	-	-	-	-	-			-		-	**NA**	-	st			-		-	**NA**	2	a
2015	2493	Faux filet	Beef trim	-	st	-	-	-	-	st			st		-	**NA**	-	-			-		-	**NA**	2	a
2015	2494	Viande de bœuf	Beef trim	-	-	-	-	-	-	-			-		-	**NA**	-	st			-		-	**NA**	2	a
2015	**1510**	**Steak haché surgelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (34.6)	+M	+	+	+M	+	+	**PA**	+ (34.0)	+M	+	+	+M	+	+	**PA**	2	b
2015	**1511**	**Steak haché bio surgelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (36.7)	+M	+	+	+M	+	+	**PA**	+ (35.7)	+M	+	+	+M	+	+	**PA**	2	b
2015	**1512**	**Steak haché façon bouchère surgelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (39.8)	+M	+	+	+M	+	+	**PA**	+ (35.7)	+M	+	+	+M	+	+	**PA**	2	b
2015	**1513**	**Steak haché charolais surgelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (37.1)	+M	+	+	+1/2	+	+	**PA**	+ (34.9)	+M	+	+	+M	+	+	**PA**	2	b

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				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 10 h at 41.5°C							Pre-warmed BPW for 24 h at 41.5°C												
										Confirmatory tests: subculture in RVS							Confirmatory tests: subculture in RVS											
										Brilliance salmonella			XLD				*Brilliance* Salmonella			XLD							
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		PCR result (Ct)	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Final result	Agree-ment 10h	PCR result (Ct)	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Final result	Agree-ment 24 h		
2015	**1519**	**Viande hachée surgelée**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (42.5)	+P	+	+	+M	+	+	**PA**	+ (40.4)	+M	+	+	+M	+	+	**PA**	2	b
2015	**1520**	**Viande hachée surgelée**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (37.5)	+P	+	+	+P	+	+	**PA**	+ (33.2)	+P	+	+	+M	+	+	**PA**	2	b
2015	**2082**	**Steak haché au bœuf**	**Frozen ground beef**	-	-	-	-	-	+ (43.1)	-		+ (MSRV)	-		+	**PD**	+ (38.0)	-		+ (MSRV)	-		+	**PD**	2	b
2015	**2083**	**Steak haché au bœuf**	**Frozen ground beef**	+m	-	+m	-	+	+ (44.4)	-	/	+ (XLD)	+m	+	+	**PA**	+ (36.5)	-		+ (XLD)	+m	+	+	**PA**	2	b
2015	**2084**	**Steak haché charolais**	**Frozen ground beef**	+m (NC)	-	-	-	-	+ (43.7)	-		+ (MSRV)	-		+	**PD**	+ (43.8)	-		+ (MSRV)	+m	-	+	**PD**	2	b
2015	**2085**	**Steak haché façon bouchère**	**Frozen ground beef**	-	-	-	-	-	-	+m d	+	+	+M	+	-	**NA$_{FN(alt)}$**	+ (44.4)	+M	+	+	+m	+	+	**PD**	2	b
2015	**2086**	**Steak haché au bœuf**	**Frozen ground beef**	+m	+m	+m	+M	+	+ (43.8)	+M	+	+	-		+	**PA**	+ (37.6)	+M	+	+	+M	+	+	**PA**	2	b
2015	2377	Steak haché pur bœuf congelé	frozen ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	b
2015	2378	Steak haché pur bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	b
2015	2379	Boulette de viande congelée	Frozen beef balls	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	b
2015	2380	Steak haché façon bouchère surgelé	Frozen ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	b
2015	2381	Steak haché pur bœuf bio surgelé	Frozen ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	b
2015	2382	Steak haché ultra tendre surgelé	Frozen ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	b
2015	2383	Egréné de bœuf surgelé	Frozen beef trim	-	-	-	-	-	-	st			st		-	**NA**	-	st			st		-	**NA**	2	b
2015	2384	Pavé de bœuf surgelé	Frozen beef trim	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	b
2015	2504	Steak haché bio surgelé	Frozen ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	st			-		-	**NA**	2	b
2015	2505	Steak haché facon bouchère surgelé	Frozen ground beef	+1/2 (NC)	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	b
2015	2702	Egréné de bœuf surgelé	Frozen ground beef	st	-	-	-	-	-	st			st		-	**NA**	-	st			st		-	**NA**	2	b
2015	**1514**	**Steak haché tomates surgelé**	**Frozen seasoned ground beef**	+M	+P	+M	+M	+	+ (54.9)	+P	+	+	+P	+	+	**PA**	+ (41.3)	+P	+	+	+P	+	+	**PA**	2	c
2015	**1515**	**Steak haché oignons surgelé**	**Frozen seasoned ground beef**	+M	+M	+M	+M	+	-/+(44.4)/ +(45.0)	+P	+	+	+M	+	-	**ND$_{FN(alt)}$**	+ (46.3)	+M	+	+	+M	+	+	**PA**	2	c
2015	**2087**	**Boulettes au bœuf/tomates/parmesan**	**Frozen seasoned beef balls**	+p	-	+p	-	+	+ (39.5)	-	/	+ (XLD)	+P	+	+	**PA**	+ (38.7)	-			+p	+	+	**PA**	2	c
2015	**2088**	**Steak haché à l'oignon**	**Frozen seasoned ground beef**	+M	+M	+M	+M	+	+ (45.2)	+M	+	+	+M	+	+	**PA**	+ (47.2)	+M	+	+	+M	+	+	**PA**	2	c

RAW BEEF MEAT																															
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL C																			Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 10 h at 41.5°C									Pre-warmed BPW for 24 h at 41.5°C											
										Confirmatory tests: subculture in RVS					Final result	Agreement 10h			Confirmatory tests: subculture in RVS					Final result	Agreement 24 h		
										Brilliance salmonella			XLD						*Brilliance* Salmonella			XLD					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		PCR result (Ct)	Typical colonies	Latex	Reference method tests	Typical colonies	Latex			PCR result (Ct)	Typical colonies	Latex	Reference method tests	Typical colonies	Latex					
2015	**2089**	**Tartare facon brasserie**	**Beef tartare**	+M	+p	+M	+M	+	+ (40.8)	+P	+	+	+M	+	+	**PA**	+ (40.5)	+p	+	+	+M	+	+	**PA**	2	c
2015	**2090**	**Tartare de bœuf**	**Beef tartare**	+M	+p	+M	+M	+	+ (43.4)	+P	+	+	+M	+	+	**PA**	+ (37.9)	+p	+	+	+M	+	+	**PA**	2	c
2015	**2091**	**Haché à la bolognaise**	**Seasoned ground beef**	+M	+p	+M	+M	+	+ (37.4)	+P	+	+	+P	+	+	**PA**	+ (37.1)	+p	+	+	+p	+	+	**PA**	2	c
2015	**2092**	**Carpaccio parmesan**	**Beef carpaccio**	+p	+p	+M	+M	+	+ (37.6)	+P	+	+	+P	+	+	**PA**	+ (32.9)	+p	+	+	+p	+	+	**PA**	2	c
2015	**2093**	**Carpaccio basilic**	**Beef carpaccio**	+M	+p	+M	+M	+	+ (38.5)	+P	+	+	+M	+	+	**PA**	+ (31.8)	+p	+	+	+M	+	+	**PA**	2	c
2015	**2094**	**Carpaccio huile olive basilic**	**Beef carpaccio**	+M	+p	+M	+M	+	+ (35.2)	+M	+	+	+M	+	+	**PA**	+ (35.3)	+M	+	+	+M	+	+	**PA**	2	c
2015	2385	Carpaccio de bœuf surgelé	Frozen carpaccio	-	-	-	-	-	-	st			st		-	**NA**	-	st			-		-	**NA**	2	c
2015	2495	Tartare façon brasserie	Tartar	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	c
2015	2496	Carpaccio parmesan	Seasoned carpaccio	-	-	-	-	-	-	-			-		-	**NA**	-	st			-		-	**NA**	2	c
2015	2497	Carpaccio huile olive basilic	Seasoned carpaccio	-	-	-	-	-	-	st			st		-	**NA**	-	-			-		-	**NA**	2	c
2015	2498	Carpaccio	Seasoned carpaccio	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	c
2015	2499	Carpaccio parmesan	Seasoned carpaccio	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	c
2015	2500	Steak haché à la tomate surgelé	Frozen seasoned ground beef	-	-	-	-	-	-	st			st		-	**NA**	-	st			st		-	**NA**	2	c
2015	2501	Steak haché à l'oignon surgelé	Frozen seasoned ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	st			st		-	**NA**	2	c
2015	2502	Steak haché à l'oignon surgelé	Frozen seasoned ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	st			-		-	**NA**	2	c
2015	2503	Steak haché à l'oignon surgelé	Frozen seasoned ground beef	-	-	-	-	-	-	-			-		-	**NA**	-	-			-		-	**NA**	2	c

RAW BEEF MEAT																				
Year of analysis	N° Sample	French name product	English name product	Reference method: EN ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL C Storage for 72 h at 5°C ± 3°C								Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for **10 h** at 41.5°C + 72 h at 5°C ± 3°C				Pre-warmed BPW for **24 h** at 41.5°C + 72 h at 5°C ± 3°C					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		PCR result (Ct)	Confirmatory tests	Final result	Agree-ment 10h	PCR result	Confirmatory tests	Final result	Agree-ment 24h		
2015	1532	Viande de bœuf hâchée	Ground beef	+M	+M	+M	+M	+	+ (37.3)	+	+	**PA**	+ (37.7)	+	+	**PA**	2	a
2015	**2368**	**Palette bœuf**	**Beef trim**	+M	+p	+M	+p	+	+(37.7)	+	+	**PA**	+(37.0)	+	+	**PA**	2	a
2015	**2369**	**Cœur de rumsteak**	**Beef trim**	+m	+M	+M	+M	+	+(32.8)	+	+	**PA**	+(33.4)	+	+	**PA**	2	a
2015	**2370**	**Bourguignon jarret/nerveux/collier**	**Beef trim**	+p	+p	+p	+p	+	+(33.3)	+	+	**PA**	+(31.7)	+	+	**PA**	2	a
2015	**2371**	**Steak haché**	**Ground beef**	-	-	-	-	-	+(40.3)	+ (MSRV)	+	**PD**	+(39.7)	+ (MSRV)	+	**PD**	2	a
2015	**2372**	**Faux filet**	**Beef trim**	+p	+p	+M	+p	+	+(34.0)	+	+	**PA**	+(32.6)	+	+	**PA**	2	a
2015	**2373**	**Entrecôte**	**Beef trim**	+p	+p	+p	+M	+	+(32.6)	+	+	**PA**	+(31.2)	+	+	**PA**	2	a
2015	**2374**	**Steak haché**	**Ground beef**	+M	+M	+m	+1/2	+	+(39.0)	+	+	**PA**	+(37.6)	+	+	**PA**	2	a
2015	**2375**	**Faux filet**	**Beef trim**	+M	+p	+M	+p	+	+(37.9)	+	+	**PA**	+(35.9)	+	+	**PA**	2	a
2015	**2376**	**Entrecôte**	**Beef trim**	+1/2	+1/2(d: white colonies)	+m	+1/2(d: white colonies)	+	+(36.5)	+	+	**PA**	+(34.5)	+	+	**PA**	2	a
2015	2488	Pavé de bœuf	Beef trim	st	st	st	st	-	+ (38.7)	+	+	**PD**	+ (32.0)	+	+	**PD**	2	a
2015	**1510**	**Steak haché surgelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (37.4)	+	+	**PA**	+ (34.1)	+	+	**PA**	2	b
2015	**1511**	**Steak haché bio surgelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (36.8)	+	+	**PA**	+ (32.6)	+	+	**PA**	2	b
2015	**1512**	**Steak haché façon bouchère surgelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (40.6)	+	+	**PA**	+ (33.4)	+	+	**PA**	2	b
2015	**1513**	**Steak haché charolais surgelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (36.7)	+	+	**PA**	+ (35.0)	+	+	**PA**	2	b
2015	**1519**	**Viande hachée surgelée**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (40.0)	+	+	**PA**	+ (41.4)	+	+	**PA**	2	b
2015	**1520**	**Viande hachée surgelée**	**Frozen ground beef**	+M	+M	+M	+M	+	+ (34.5)	+	+	**PA**	+ (34.1)	+	+	**PA**	2	b
2015	**2082**	**Steak haché au bœuf**	**Frozen ground beef**	-	-	-	-	-	+ (44.1)	+ (MSRV)	+	**PD**	+ (38.9)	+ (MSRV)	+	**PD**	2	b
2015	**2083**	**Steak haché au bœuf**	**Frozen ground beef**	+m	-	+m	-	+	+ (41.6)	+ (XLD)	+	**PA**	+ (36.5)	+ (XLD)	+	**PA**	2	b
2015	**2084**	**Steak haché charolais**	**Frozen ground beef**	+m (NC)	-	-	-	-	-	-	-	**NA**	+ (43.3)	+ (MSRV)	+	**PD**	2	b
2015	**2085**	**Steak haché façon bouchère**	**Frozen ground beef**	-	-	-	-	-	+ (45.1)	+	+	**PD**	-	+	+	**PD**	2	b
2015	**2086**	**Steak haché au bœuf**	**Frozen ground beef**	+m	+m	+m	+M	+	+ (42.9)	+	+	**PA**	+ (38.1)	+	+	**PA**	2	b
2015	**1514**	**Steak haché tomates surgelé**	**Frozen seasoned ground beef**	+M	+P	+M	+M	+	-/+38.3/+41.2	+	-	**$ND_{FN(alt)}$**	+ (41.2)	+	+	**PA**	2	c
2015	**1515**	**Steak haché oignons surgelé**	**Frozen seasoned ground beef**	+M	+M	+M	+M	+	-/+48.1/+45.3	+	-	**$ND_{FN(alt)}$**	+ (43.9)	+	+	**PA**	2	c
2015	**2087**	**Boulettes au bœuf/tomates/parmesan**	**Frozen seasoned beef balls**	+p	-	+p	-	+	+ (40.1)	+ (XLD)	+	**PA**	+ (39.8)	+ (XLD)	+	**PA**	2	c
2015	**2088**	**Steak haché à l'oignon**	**Frozen seasoned ground beef**	+M	+M	+M	+M	+	+ (55.0)	+	+	**PA**	+ (46.8)	+	+	**PA**	2	c
2015	**2089**	**Tartare façon brasserie**	**Beef tartare**	+M	+p	+M	+M	+	+ (41.3)	+	+	**PA**	+ (39.7)	+	+	**PA**	2	c
2015	**2090**	**Tartare de bœuf**	**Beef tartare**	+M	+p	+M	+M	+	+ (42.0)	+	+	**PA**	+ (39.1)	+	+	**PA**	2	c
2015	**2091**	**Haché à la bolognaise**	**Seasoned ground beef**	+M	+p	+M	+M	+	+ (38.8)	+	+	**PA**	+ (39.7)	+	+	**PA**	2	c
2015	**2092**	**Carpaccio parmesan**	**Beef carpaccio**	+p	+p	+M	+M	+	+ (36.1)	+	+	**PA**	+ (31.2)	+	+	**PA**	2	c
2015	**2093**	**Carpaccio basilic**	**Beef carpaccio**	+M	+p	+M	+M	+	+ (34.0)	+	+	**PA**	+ (32.9)	+	+	**PA**	2	c
2015	**2094**	**Carpaccio huile olive basilic**	**Beef carpaccio**	+M	+p	+M	+M	+	+ (34.2)	+	+	**PA**	+ (35.4)	+	+	**PA**	2	c

Result 3 - Category 3: Milk and dairy products - Protocol E

MILK AND DAIRY PRODUCTS																																				
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL E																											Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW + Novobiocin (20 mg/L) for 20 h at 41.5°C																												
									PCR result (Ct)	Direct streaking									Subculture in RVS											All confir-mation tests	Final result all confir-mation tests	Agree-ment all confir-mation tests		
										Brilliance *Salmonella*			XLD						Brilliance *Salmonella*			XLD												
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	ISO 6579-1 tests	Final result	Agree-ment		Typical colonies	Latex	Biochemical identification	Typical colonies	Latex	ISO 6579-1 tests	Final result	Agree-ment							
2017	**9246**	**Panna cotta coulis mure cassis**	**Dairy dessert**	st	st	st	st	-	+27.4	+p	+	+	+p	+	+	+	**PD**		+p	+	+	+p	+	+	+	**PD**		**+**	**+**	**PD**	3	a
2017	**9247**	**Riz au lait vanille**	**Dairy dessert**	+p	+p	+p	+p	+	-	st	/	/	st	/	/	-	**ND**		st	/	/	st	/	/	-	**ND**		**-**	-	**ND**	3	a
2017	**9248**	**Panna cotta caramel**	**Dairy dessert**	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**		st	/	/	st	/	/	-	**NA**		**-**	-	**NA**	3	a
2017	**9249**	**Semoule au lait**	**Dairy dessert**	+p	+p	+p	+p	+	+25.7	+p	+	+	+p	+	+	+	**PA**		+p	+	+	+p	+	+	+	**PA**		**+**	**+**	**PA**	3	a
2017	**9251**	**Camembert pasteurisé**	**Pasteurised cheese**	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**		-	/	/	-	/	/	-	**NA**		**-**	-	**NA**	3	a
2017	**9252**	**Rustique pasteurisé**	**Pasteurised cheese**	-	-	-	-	-	+42.0/-/-	-	/	/	-	/	/	-	**PD** FP(alt)		-	/	/	-	/	/	-	**PD** FP(alt)		**-**	-	**PD** FP(alt)	3	a
2017	**9253**	**Fromage de chèvre sainte maure**	**Pasteurised cheese**	st	st	st	st	-	+28.5	+p	+	+	+p	+	+	+	**PD**		+p	+	+	+p	+	+	+	**PD**		**+**	**+**	**PD**	3	a
2018	**121**	**Fromage de chèvre**	**Pasteurised cheese**	st	st	st	st	-	+26.4	+p	+	+	+p	+	+	+	**PD**		+p	+	+	+p	+	+	+	**PD**		**+**	**+**	**PD**	3	a
2018	**122**	**Fromage de chèvre**	**Pasteurised cheese**	st	st	-	-	-	+28.0	+p	+	+	+p	+	+	+	**PD**		+p	+	+	+p	+	+	+	**PD**		**+**	**+**	**PD**	3	a
2018	**123**	**Fourme d'Ambert**	**Pasteurised cheese**	+p	+p	+p	+p	+	-	st	/	/	st	/	/	-	**ND**		st	/	/	st	/	/	-	**ND**		**-**	-	**ND**	3	a
2018	**124**	**Fourme d'Ambert**	**Pasteurised cheese**	+p	+p	+p	+p	+	+27.1	+p	+	+	+p	+	+	+	**PA**		+p	+	+	+p	+	+	+	**PA**		**+**	**+**	**PA**	3	a
2018	**125**	**Camembert pasteurisé**	**Pasteurised cheese**	+p	+p	+p	+p	+	+36.2	+p	+	+	+p	+	+	+	**PA**		+p	+	+	+p	+	+	+	**PA**		**+**	**+**	**PA**	3	a
2018	**126**	**Camembert pasteurisé**	**Pasteurised cheese**	+p	+M	+p	+p	+	+30.7	+p	+	+	+p	+	+	+	**PA**		+p	+	+	+p	+	+	+	**PA**		**+**	**+**	**PA**	3	a
2018	**128**	**Semoule au lait**	**Dairy dessert**	+p	+p	+p	+p	+	+25.9	+p	+	+	+p	+	+	+	**PA**		+p	+	+	+p	+	+	+	**PA**		**+**	**+**	**PA**	3	a
2018	**129**	**Panna cotta caramel**	**Dairy dessert**	+p	+p	+p	+p	+	+25.4	+p	+	+	+p	+	+	+	**PA**		+p	+	+	+p	+	+	+	**PA**		**+**	**+**	**PA**	3	a
2018	710	Crème glacée café	Ice cream	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**		st	/	/	st	/	/	-	**NA**		**-**	-	**NA**	3	a
2018	711	Crème glacée chocolat	Ice cream	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**		st	/	/	st	/	/	-	**NA**		**-**	-	**NA**	3	a
2018	712	Panna cotta	Dairy dessert	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**		st	/	/	st	/	/	-	**NA**		**-**	-	**NA**	3	a
2018	713	Brique brebis	Pasteurised cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**		st	/	/	st	/	/	-	**NA**		**-**	-	**NA**	3	a
2018	714	Panna cotta	Dairy dessert	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**		st	/	/	st	/	/	-	**NA**		**-**	-	**NA**	3	a
2018	715	Bleu d'auvergne lait pasteurisé	Pasteurised cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**		st	/	/	st	/	/	-	**NA**		**-**	-	**NA**	3	a
2018	716	Camembert lait pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**		-	/	/	-	/	/	-	**NA**		**-**	-	**NA**	3	a
2018	717	Crottin de chèvre	Pasteurised cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**		st	/	/	st	/	/	-	**NA**		**-**	-	**NA**	3	a
2017	9254	Lait écrémé	Milk	st	st	st	st	-	-	-	/	/	-	/	/	-	**NA**		-	/	/	-	/	/	-	**NA**		**-**	-	**NA**	3	b

MILK AND DAIRY PRODUCTS																																		
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL E																									Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW + Novobiocin (20 mg/L) for 20 h at 41.5°C																										
									PCR result (Ct)	Direct streaking								Subculture in RVS									All confir-mation tests	Final result all confir-mation tests	Agree-ment all confir-mation tests		
										Brilliance *Salmonella*			XLD			ISO 6579-1 tests	Final result	Agree-ment	Brilliance *Salmonella*			XLD		ISO 6579 -1 tests	Final result	Agree-ment					
				XLD	*Brilliance* Salmonella	XL D	*Brilliance* Salmonella			Typical colonies	Latex	Biochemical identification	Typical colonies	Latex					Typical colonies	Latex	Biochemical identification	Typical colonies	Latex									
2017	9255	Lait écrémé	Milk	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	b
2017	9256	Lait écrémé	Milk	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	3	b
2017	9257	Lait écrémé	Milk	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	b
2017	9260	Lait cru	Raw milk	-	+m	-	+M	+	+38.5	+dni/+	+	+	-	/	+	+	**PA**	+M	+	+	-	/	+	+	**PA**	+	+	**PA**	3	b
2017	9261	Lait cru	Raw milk	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	b
2017	9262	Lait cru	Raw milk	-	-	-	-d	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	b
2017	9263	Lait cru	Raw milk	-	-	-	-	-	+41.8	-	/	/	-	/	/	-	**PD** FP(alt)	+dni/+	+	+	-	/	+	+	**PD**	+	+	**PD**	3	b
2017	9264	Lait cru	Raw milk	-	+M	-	+1/2	+	+40.2	+dni/+	+	+	-	/	+	+	**PA**	+m	+	+	-	/	+	+	**PA**	+	+	**PA**	3	b
2017	9265	Lait cru	Raw milk	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	b
2017	9266	Lait cru	Raw milk	+M	+p	+p	+p	+	+25.5	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	3	b
2017	9267	Lait cru	Raw milk	+1/2	+M	+m	+M	+	+32.9	+M	+	+	-	/	+	+	**PA**	+1/2	+	+	+m	+	+	+	**PA**	+	+	**PA**	3	b
2018	**130**	**Lait cru fermier**	**Raw milk**	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	b
2018	**131**	**Lait cru fermier**	**Raw milk**	+mni/+	+m	+p	+p	+	+39.1	+1/2	+	+	+m	+	+	+	**PA**	+m	+	+	-	/	+	+	**PA**	+	+	**PA**	3	b
2018	**132**	**Lait cru fermier**	**Raw milk**	+1/2	+1/2	+p	+p	+	+37.0	+1/2	+	+	+m	+	+	+	**PA**	+1/2	+	+	+m	+	+	+	**PA**	+	+	**PA**	3	b
2018	**133**	**Lait cru**	**Raw milk**	+m	+m	+p	+p	+	+35.0	+m	+	+	-	/	+	+	**PA**	+m	+	+	+m	+	+	+	**PA**	+	+	**PA**	3	b
2018	**134**	**Lait cru**	**Raw milk**	+m	+m	-	-	+	+38.9	+1/2	+	+	-	/	+	+	**PA**	+1/2	+	+	+1/2	+	+	+	**PA**	+	+	**PA**	3	b
2018	**135**	**Lait cru fermier**	**Raw milk**	-	-	-	-	-	+39.2	+1/2	+	+	+m	+	+	+	**PD**	+M	+	+	+m	+	+	+	**PD**	+	+	**PD**	3	b
2018	**136**	**Lait cru fermier**	**Raw milk**	+mni/+	+m	+m	+m	+	+39.3	+M	+	+	+M	+	+	+	**PA**	+M	+	+	+M	+	+	+	**PA**	+	+	**PA**	3	b
2018	**137**	**Lait cru fermier**	**Raw milk**	+m	+m	-	+m	+	-	-	/	/	-	/	/	-	**ND**	-	/	/	-	/	/	-	**ND**	-	-	**ND**	3	b
2017	9258	Morbier au lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	c
2017	9259	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	st	/	/	-	/	/	-	**NA**	-	-	**NA**	3	c
2018	**138**	**Picodon lait cru**	**Raw milk cheese**	+m	+1/2	+m	+m	+	-	-	/	/	-	/	/	-	**ND**	-	/	/	-	/	/	-	**ND**	-	-	**ND**	3	c
2018	**139**	**Picodon lait cru**	**Raw milk cheese**	+m	+m	+m	+m	+	+30.4	+1/2	+	+	-	/	+	+	**PA**	+p	+	+	+1/2	+	+	+	**PA**	+	+	**PA**	3	c
2018	**141**	**Roquefort lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	-	-	/	/	-	/	/	-	**ND**	-	/	/	-	/	/	-	**ND**	-	-	**ND**	3	c
2018	**142**	**Camembert lait cru**	**Raw milk cheese**	-	-	-	-	-	+38.8	+1/2	+	+	+m	+	+	+	**PD**	+m	+	+	-	/	+	+	**PD**	+	+	**PD**	3	c
2018	**143**	**Camembert lait cru**	**Raw milk cheese**	-	-	-	-	-	-/+42.3/ +42.1	+1/2	+	+	+(1)	+	+	-	**NA** FN(alt)	+dni/+d	+	+	-	/	+	-	**NA** FN(alt)	+	-	**NA**	3	c
2018	**144**	**Comté AOP Lait cru**	**Raw milk cheese**	+M	+M	+M	+M	+	+26.3	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	3	c
2018	**145**	**Comté AOP Lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	+28.6	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	3	c
2018	**146**	**Bethmale Lait cru**	**Raw milk cheese**	+m	+m	+m	+m	+	+41.6	+mni/ +ni/+	+	+	+m	+	+	+	**PA**	+m	+	+	-	/	+	+	**PA**	+	+	**PA**	3	c
2018	**147**	**Bethmale Lait cru**	**Raw milk cheese**	+m	+m	+m	+m	+	-	-	/	/	-	/	/	-	**ND**	-	/	/	-	/	/	-	**ND**	-	-	**ND**	3	c
2018	**148**	**Gruyère Lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	+26.9	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	3	c
2018	**149**	**Gruyère Lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	+26.6	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	3	c
2018	718	Beaufort lait cru	Raw milk cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	3	c

MILK AND DAIRY PRODUCTS																																		
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL E																									Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW + Novobiocin (20 mg/L) for 20 h at 41.5°C																										
									PCR result (Ct)	Direct streaking								Subculture in RVS									All confir-mation tests	Final result all confir-mation tests	Agree-ment all confir-mation tests		
										Brilliance *Salmonella*			XLD			ISO 6579-1 tests	Final result	Agree-ment	Brilliance *Salmonella*			XLD		ISO 6579 -1 tests	Final result	Agree-ment					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Biochemical identification	Typical colonies	Latex					Typical colonies	Latex	Biochemical identification	Typical colonies	Latex									
2018	719	Morbier au lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	c
2018	720	Emmental au lait cru	Raw milk cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	3	c
2018	721	Comté au lait cru	Raw milk cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	3	c
2018	722	Gruyère Lait cru	Raw milk cheese	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	3	c
2018	723	Roquefort lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	c
2018	724	Tomme de Savoie lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	c
2018	725	Abondance lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	c
2018	726	Camembert lait cru	Raw milk cheese	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	3	c

MILK AND DAIRY PRODUCTS																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: EN ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL E					Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW + Novobiocin (20 mg/L) for 20 h at 41.5°C + 72 h at 5°C ± 3°C						
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		PCR result (Ct)	Brilliance *Salmonella*	XLD	Final result 72 h	Agreement 72 h		
2017	**9246**	**Panna cotta coulis mure cassis**	**Dairy dessert**	st	st	st	st	-	+27.2	+p	+p	+	**PD**	3	a
2017	**9247**	**Riz au lait vanille**	**Dairy dessert**	+p	+p	+p	+p	+	-	st	st	-	**ND**	3	a
2017	**9249**	**Semoule au lait**	**Dairy dessert**	+p	+p	+p	+p	+	+25.4	+p	+p	+	**PA**	3	a
2017	**9252**	**Rustique pasteurisé**	**Pasteurised cheese**	-	-	-	-	-	-	-	-	-	**NA**	3	a
2017	**9253**	**Fromage de chèvre sainte maure**	**Pasteurised cheese**	st	st	st	st	-	+30.5	+p	+M	+	**PD**	3	a
2018	**121**	**Fromage de chèvre**	**Pasteurised cheese**	st	st	st	st	-	+26.9	+p	+p	+	**PD**	3	a
2018	**122**	**Fromage de chèvre**	**Pasteurised cheese**	st	st	-	-	-	+31.8	+p	+p	+	**PD**	3	a
2018	**123**	**Fourme d'Ambert**	**Pasteurised cheese**	+p	+p	+p	+p	+	-	st	st	-	**ND**	3	a
2018	**124**	**Fourme d'Ambert**	**Pasteurised cheese**	+p	+p	+p	+p	+	+26.0	+p	+p	+	**PA**	3	a
2018	**125**	**Camembert pasteurisé**	**Pasteurised cheese**	+p	+p	+p	+p	+	+34.4	+mni/+	+mni/+	+	**PA**	3	a
2018	**126**	**Camembert pasteurisé**	**Pasteurised cheese**	+p	+M	+p	+p	+	+30.4	+1/2	+p	+	**PA**	3	a
2018	**128**	**Semoule au lait**	**Dairy dessert**	+p	+p	+p	+p	+	+37.1	+p	+p	+	**PA**	3	a
2018	**129**	**Panna cotta caramel**	**Dairy dessert**	+p	+p	+p	+p	+	+27.5	+p	+M	+	**PA**	3	a
2017	9260	Lait cru	Raw milk	-	+m	-	+M	+	+40.4	+dni/+	-	+	**PA**	3	b
2017	9262	Lait cru	Raw milk	-	-	-	-d	-	-	-	-	-	**NA**	3	b
2017	9263	Lait cru	Raw milk	-	-	-	-	-	+38.3	-/+(RVS)	-	+	**PD**	3	b
2017	9264	Lait cru	Raw milk	-	+M	-	+1/2	+	+38.7	+m	-	+	**PA**	3	b
2017	9266	Lait cru	Raw milk	+M	+p	+p	+p	+	+32.0	+p	+M	+	**PA**	3	b
2017	9267	Lait cru	Raw milk	+1/2	+M	+m	+M	+	+33.7	+M	+1	+	**PA**	3	b
2018	**130**	**Lait cru fermier**	**Raw milk**	-	-	-	-	-	-	-	-	-	**NA**	3	b
2018	**131**	**Lait cru fermier**	**Raw milk**	+mni/+	+m	+p	+p	+	+39.3	+M (After subcutulre in RVS)	+m (After subcutulre in RVS)	+	**PA**	3	b
2018	**132**	**Lait cru fermier**	**Raw milk**	+1/2	+1/2	+p	+p	+	+37.2	+mni/+	+mni/+	+	**PA**	3	b
2018	**133**	**Lait cru**	**Raw milk**	+m	+m	+p	+p	+	+32.5	+mni/+	+mni/+	+	**PA**	3	b
2018	**134**	**Lait cru**	**Raw milk**	+m	+m	-	-	+	+37.5	+mni/+	+mni/+	+	**PA**	3	b
2018	**135**	**Lait cru fermier**	**Raw milk**	-	-	-	-	-	+39.2	+mni/+	-	+	**PD**	3	b
2018	**136**	**Lait cru fermier**	**Raw milk**	+mni/+	+m	+m	+m	+	+40.5	+mni/+	+mni/+	+	**PA**	3	b
2018	**137**	**Lait cru fermier**	**Raw milk**	+m	+m	-	+m	+	-	-	-	-	**ND**	3	b
2018	**138**	**Picodon lait cru**	**Raw milk cheese**	+m	+1/2	+m	+m	+	-	-	-	-	**ND**	3	c
2018	**139**	**Picodon lait cru**	**Raw milk cheese**	+m	+m	+m	+m	+	+30.8	+1/2	+mni/+	+	**PA**	3	c
2018	**141**	**Roquefort lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	-	-	-	-	**ND**	3	c
2018	**142**	**Camembert lait cru**	**Raw milk cheese**	-	-	-	-	-	+38.0	+mni/+	-	+	**PD**	3	c
2018	**143**	**Camembert lait cru**	**Raw milk cheese**	-	-	-	-	-	-/-/-	-	-	-	**NA**	3	c
2018	**144**	**Comté AOP Lait cru**	**Raw milk cheese**	+M	+M	+M	+M	+	+27.3	+p	+p	+	**PA**	3	c
2018	**145**	**Comté AOP Lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	+28.2	+p	+p	+	**PA**	3	c
2018	**146**	**Bethmale Lait cru**	**Raw milk cheese**	+m	+m	+m	+m	+	+42.3	+m (After subcutulre in RVS)	+m (After subcutulre in RVS)	+	**PA**	3	c
2018	**147**	**Bethmale Lait cru**	**Raw milk cheese**	+m	+m	+m	+m	+	-	-	-	-	**ND**	3	c
2018	**148**	**Gruyère Lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	+27.7	+p	+p	+	**PA**	3	c
2018	**149**	**Gruyère Lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	+26.4	+p	+p	+	**PA**	3	c

MILK AND DAIRY PRODUCTS																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL E (unpaired)																	Category	Type
									41.5°C ± 1°C for 20 h - 28 h																		
									PCR result						Confirmation test												
				RVS broth		MKTTn broth		Result	BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation			Confirmation results	Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									PCR Bax RT Salmonella										Latex	PCR foodproof Salmonella	Api						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		Result								
2025	**119997**	**Poudre de lait entier (26.3% MG)**	**Whole milk powder (26.3% fat)**	+p	+p	+p	+p	+	38.6	38.3	+	40.5	32.7	+	+p	+p	+p	+p	+	+	+	+	+	+	**PA**	**PA**	3	d
2025	**119998**	**Poudre de lait 1/2 écrémé**	**1/2 skimmed milk powder**	+p	+p	+p	+p	+	31.2	41.5	+	34.3	32.9	+	+p	+p	+p	+p	+	+	+	+	+	+	**PA**	**PA**	3	d
2025	**119999**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	35.1	45.4	+	39.2	36.5	+	+p	+p	+p	+p	+	+	+	+	+	+	**PA**	**PA**	3	d
2025	**120000**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	32.6	45.2	+	35.4	37.5	+	+p	+p	+p	+p	+	+	+	+	+	+	**PA**	**PA**	3	d
2025	**120001**	**Lactose**	**Lactose**	+p	+p	+p	+p	+	32.6	37.8	+	35.6	35.3	+	+p	+p	+p	+p	+	+	+	+	+	+	**PA**	**PA**	3	d
2025	**120002**	**Protéine de lactoserum**	**Whey protein**	+p	+p	+p	+p	+	32.6	40.8	+	36.9	35	+	+p	+p	+p	+p	+	+	+	+	+	+	**PA**	**PA**	3	d
2025	**120003**	**Lactoserum**	**Lactoserum**	st	st	st	st	-	0.0	36.5	-	0.0	31.4	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	**120004**	**Caséinate**	**Caseinate**	st	st	st	st	-	38.5	35.1	+	43.1	30.7	+	+p	+p	+p	+p	+	+	+	+	+	+	**PD**	**PD**	3	d
2025	**120005**	**Lactate de calcium**	**Calcium lactate**	st	st	st	st	-	0/0	0/35.6	i/-*	0	41	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	**120006**	**Poudre de babeurre**	**Buttermilk powder**	+p	+p	+p	+p	+	31.3	40.9	+	36.3	33.1	+	+p	+p	+p	+p	+	+	+	+	+	+	**PA**	**PA**	3	d
2025	**120007**	**Poudre de yaourt**	**Yogurt powder**	st	st	+p (x2/5)	+p (x2/5)	+	0.0	36.1	-	0.0	32.7	-	st	st	st	st	/	/	/	-	-	-	**ND**	**ND**	3	d
2025	126827	Poudre de lait entier (26,3% MG)	Whole milk powder (26.3% fat)	st	st	st	st	-	0.0	37.3	-	0.0	33.4	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	126828	Poudre de lait entier (28.2% MG)	Whole milk powder (28.2% fat)	st	st	st	st	-	0.0	40.0	-	0.0	33.0	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	126829	Poudre de lait 1/2 écrémé	1/2 skimmed milk powder	st	st	st	st	-	0.0	36.8	-	0.0	31.9	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	126830	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	-	0.0	42.3	-	0.0	32.2	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	126831	Poudre de lait écrémé	Skimmed milk powder	st	st	st	st	-	0.0	41.0	-	0.0	31.9	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	126832	Lactose alimentaire	Lactose	st	st	st	st	-	0.0	34.8	-	0.0	31.9	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	126833	Protéine de lactoserum	Whey protein	st	st	st	st	-	0.0	33.3	-	0.0	31.1	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	126834	Caséinate	Caseinate	st	st	st	st	-	0.0/ 0.0	0.0/ 36.0	i/-*	0	39.4	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	126835	Poudre de babeurre	Buttermilk powder	st	st	st	st	-	0.0	37.5	-	0.0	35.5	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d
2025	126836	Poudre de yaourt	Yogurt powder	st	st	st	st	-	0.0	36.3	-	0.0	32.4	-	st	st	st	st	/	/	/	-	-	-	**NA**	**NA**	3	d

MILK AND DAIRY PRODUCTS																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL E																Category	Type
				RVS broth		MKTTn broth		Result	41.5°C ± 1°C for 20 h - 28 h + 72 h at 5 ± 3°C																	
									PCR result												Confirmation test					
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation		Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									PCR Bax RT Salmonella										Latex	Confirmation results						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella								
2025	**119997**	**Poudre de lait entier (26.3% MG)**	**Whole milk powder (26.3% fat)**	+p	+p	+p	+p	+	40.3	39.8	+	40.2	31.5	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	3	d
2025	**119998**	**Poudre de lait 1/2 écrémé**	**1/2 skimmed milk powder**	+p	+p	+p	+p	+	41.2	38.1	+	35.6	32.3	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	3	d
2025	**119999**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	32.6	46.9	+	36.6	32.9	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	3	d
2025	**120000**	**Poudre de lait écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	32.8	43.6	+	35.1	32.2	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	3	d
2025	**120001**	**Lactose**	**Lactose**	+p	+p	+p	+p	+	32.0	38.5	+	i/ 33.7/ 35.6	0	i/+/+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	3	d
2025	**120002**	**Protéine de lactoserum**	**Whey protein**	+p	+p	+p	+p	+	31.2	41.2	+	38.5	32	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	3	d
2025	**120004**	**Caséinate**	**Caseinate**	st	st	st	st	-	36.6	37.7	+	37.6	31.9	+	+p	+p	+p	+p	+	+	+	+	**PD**	**PD**	3	d
2025	**120005**	**Lactate de calcium**	**Calcium lactate**	st	st	st	st	-	i/i/21.6	0	i/i/+	0.0	38.3	-	st	st	st	st	/	-	-	-	**NA**	**NA**	3	d
2025	**120006**	**Poudre de babeurre**	**Buttermilk powder**	+p	+p	+p	+p	+	34.2	48.7	+	33.9	35.3	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	3	d
2025	**120007**	**Poudre de yaourt**	**Yogurt powder**	st	st	+p (x2/5)	+p (x2/5)	+	0.0	38.2	-	0.0	37.5	-	st	st	st	st	/	-	-	-	**ND**	**ND**	3	d

Result 4 - Category 4: Egg products - Protocol B

EGG PRODUCTS																										
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: BAX® System Real-Time PCR Assay *Salmonella* - PROTOCOL B															Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 18 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)									BPW storage for 72 h at 5°C ± 3°C							
									PCR result (Ct)	Confirmatory tests: direct streaking					Final result	Agreement 18h	PCR result (Ct)	Confir-matory tests	Final result	Agreement 72 h		
										Brilliance salmonella			XLD											
				XLD	*Brilliance* Salmonella	XL D	*Brilliance* Salmonella			Typical colonies	Latex	Reference method tests	Typical colonies	Late x										
2015	**828**	**Poudre jaune d'œuf**	**Egg yolk powder**	+M	-	+M	-	+	+(39.6)	-		+(XLD)	+M	+w	+	**PA**	+ (37.3)	+	+	**PA**	4	a
2015	**829**	**Poudre d'œuf entier**	**Whole egg powder**	+M	+M	+M	+P	+	+(32.4)	+P	+	+	+M	+	+	**PA**	+ (30.8)	+	+	**PA**	4	a
2015	**830**	**Poudre d'œuf entier**	**Whole egg powder**	+M	+P	+P	+P	+	+(34.3)	+P	+	+	+M	+	+	**PA**	+ (32.6)	+	+	**PA**	4	a
2015	**831**	**Poudre blanc d'œuf**	**White egg powder**	+P	+P	+P	+P	+	+(32.3)	+P	+	+	+M	+	+	**PA**	+ (31.4)	+	+	**PA**	4	a
2015	**833**	**Poudre blanc d'œuf**	**White egg powder**	+P	+P	+P	+P	+	+(38.1)	+P	+	+	+P	+	+	**PA**	+ (35.0)	+	+	**PA**	4	a
2015	**834**	**Poudre jaune d'œuf**	**Egg yolk powder**	+P	-	+M	-	+	+(42.3)	-		+(XLD)	+P	+w	+	**PA**	+ (37.9)	+	+	**PA**	4	a
2015	**835**	**Poudre jaune d'œuf**	**Egg yolk powder**	+P	-	+M	-	+	+(39.3)	-		+(XLD)	+M	+w	+	**PA**	+ (36.4)	+	+	**PA**	4	a
2015	**837**	**Poudre d'œuf entier**	**Whole egg powder**	+P	+P	+M	+P	+	+(35.6)	+P	+	+	+M	+	+	**PA**	+ (35.0)	+	+	**PA**	4	a
2015	849	Poudre blanc	White egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2015	850	Poudre entier	Whole egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2015	851	Poudre jaune	Yolk egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2015	852	Poudre jaune	Yolk egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2015	853	Poudre entier	Whole egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2015	854	Poudre blanc	White egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2015	855	Poudre blanc	White egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2015	856	Poudre blanc	White egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2015	857	Poudre entier	Whole egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2015	858	Poudre jaune	Yolk egg powder	st	st	st	st	-	-	st			st		-	**NA**					4	a
2017	**167**	**Jaune d'œuf poudre**	**Yellow egg powder**	st	st	st	st	-	-	st	/	/	st	/	-	**NA**					4	a
2017	**168**	**Jaune d'œuf poudre**	**Yellow egg powder**	st	st	st	st	-	+45.2	+p	+	+	+p	+	+	**PD**	+42.2	+	+	**PD**	4	a
2017	**169**	**Blanc d'œuf poudre**	**Egg white powder**	st	st	st	st	-	-	st	/	/	st	/	-	**NA**					4	a
2017	**170**	**Blanc d'œuf poudre**	**Egg white powder**	+p	+p	+p	+p	+	-	st	/	/	st	/	-	**ND**	-	-	-	**ND**	4	a
2017	**171**	**Œuf entier poudre**	**Egg powder**	+p	+p	+p	+p	+	+29.5	+p	+	+	+p	+	+	**PA**	+27.4	+	+	**PA**	4	a
2017	**172**	**Œuf entier poudre**	**Egg powder**	+p	+p	+p	+p	+	-	st	/	/	st	/	-	**ND**	-	-	-	**ND**	4	a
2015	**818**	**Coule de blanc pasteurisée**	**Pasteurized white liquid egg product**	st	st	+M	+P	+	-/-/+(46.2)	st			st		-	**ND**	-/-/-	-	-	**ND**	4	b
2015	**819**	**Coule de blanc pasteurisée**	**Pasteurized white liquid egg product**	st	st	+M	+P	+	-/+(42.9)/ +(45.3)	1+	+	+	1+	+	-	**$ND_{FN(alt)}$**	-/-/-	-	-	**$ND_{FN(alt)}$**	4	b
2015	**820**	**Coule de blanc crue**	**Raw white liquid egg product**	+m	+M	+m	+M	+	+(38.1)	+m	+	+	+md	+	+	**PA**	+ (39.5)	+	+	**PA**	4	b
2015	**821**	**Coule de blanc sucrée**	**Sweet white liquid egg product**	st	st	st	st	-	-	st			st		-	**NA**					4	b
2015	**823**	**Coule entier pasteurisée**	**Pasteurized whole liquid egg product**	+M	+M	+M	+P	+	+(31.5)	+M	+	+	+M	+	+	**PA**	+ (31.6)	+	+	**PA**	4	b
2015	**824**	**Coule entier pasteurisée**	**Pasteurized whole liquid egg product**	+M	+M	+M	+P	+	+(31.3)	+P	+	+	+M	+	+	**PA**	+ (29.7)	+	+	**PA**	4	b
2015	**825**	**Coule jaune pasteurisée**	**Pasteurized yolk liquid egg product**	+M	+M	+M	+M	+	+(33.3)	+M	+	+	+m	+	+	**PA**	+ (32.6)	+	+	**PA**	4	b
2015	**826**	**Coule jaune pasteurisée**	**Pasteurized yolk liquid egg product**	+M	+P	+M	+P	+	+(34.8)	+M	+	+	+md	+	+	**PA**	+ (33.4)	+	+	**PA**	4	b
2015	**827**	**Coule jaune pasteurisée sucrée**	**Sweet pasteurized yolk liquid egg product**	+M	+P	+M	+P	+	+(39.6)	+M	+	+	-		+	**PA**	+ (43.2)	+	+	**PA**	4	b

EGG PRODUCTS																							
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: BAX® System Real-Time PCR Assay *Salmonella* - PROTOCOL B												Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 18 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)									BPW storage for 72 h at 5°C ± 3°C					
									PCR result (Ct)	Confirmatory tests: direct streaking					Final result	Agreement 18h	PCR result (Ct)	Confir-matory tests	Final result	Agreement 72 h		
										Brilliance salmonella			XLD									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Reference method tests	Typical colonies	Late x								
2015	843	Coule de blanc crue	Raw white liquid egg product	-	-	-	-	-	-	-			+md ni/+ (C.gillenii)	-	-	**NA**					4	b
2015	844	Coule jaune pasteurisée	Pasteurized yolk liquid egg product	-	-	-	-	-	-	-			-		-	**NA**					4	b
2015	845	Coule entier pasteurisée	Pasteurized whole liquid egg product	st	st	st	st	-	-	st			st		-	**NA**					4	b
2015	846	Coule jaune pasteurisée	Pasteurized yolk liquid egg product	-	-	-	-	-	-	-			-		-	**NA**					4	b
2015	847	Coule entier pasteurisée	Pasteurized whole liquid egg product	-	-	-	-	-	-	-			-		-	**NA**					4	b
2015	848	Coule jaune pasteurisée sucrée	Sweet pasteurized yolk liquid egg product	-	-	-	-	-	-	-			-		-	**NA**					4	b
2015	**1436**	**Coule de blanc d'œuf sucré**	**Sweet pasteurised white liquid egg product**	+P	+P	+P	+P	+	+ (32.7)	+P	+	+	+P	+	+	**PA**	+ (32.6)	+	+	**PA**	4	b
2015	1437	Coule blanc pasteurisée	Pasteurised white liquid egg product	st	st	st	st	-	-	-			-		-	**NA**					4	b
2015	**1438**	**Coule jaune pasteurisée**	**Pasteurised yolk liquid egg product**	+P	+P	+P	+P	+	+ (32.2)	+P	+	+	+P	+	+	**PA**	+ (33.1)	+	+	**PA**	4	b
2015	**1439**	**Coule entier pasteurisée**	**Pasteurised whole liquid egg product**	+P	+P	+P	+P	+	+ (30.0)	+P	+	+	+P	+	+	**PA**	+ (30.1)	+	+	**PA**	4	b
2015	1451	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg product	st	st	st	st	-	-	st			st		-	**NA**					4	b
2015	1452	Coule de jaune pasteurisée	Pasteurised yolk liquid egg product	st	st	st	st	-	-	st			st		-	**NA**					4	b
2015	**838**	**Riz au lait (aux œufs frais)**	**Rice pudding (with fresh eggs)**	+P	+P	+M	+P	+	+(31.6)	+P	+	+	+P	+	+	**PA**	+ (31.8)	+	+	**PA**	4	c
2015	859	Crème patissière	Custard	st	st	st	st	-	-	st			st		-	**NA**					4	c
2015	860	Crème brûlée	Egg based dessert	st	st	st	st	-	-	st			st		-	**NA**					4	c
2015	861	Gâteau de riz	Rice pudding (with fresh eggs)	st	st	st	st	-	-	st			st		-	**NA**					4	c
2015	862	Gâteau de semoule	Rice pudding	st	st	st	st	-	-	st			st		-	**NA**					4	c
2015	863	Mayonnaise	Mayonnaise	st	st	st	st	-	-	st			st		-	**NA**					4	c
2015	864	Mayonnaise	Mayonnaise	st	st	st	st	-	-	st			st		-	**NA**					4	c
2015	865	Mayonnaise	Mayonnaise	st	st	st	st	-	-	st			st		-	**NA**					4	c
2015	**1440**	**Tarte citron meringuée**	**Meringue pie**	+M	+P	+P	+P	+	+ (30.5)	+M	+	+	+M	+	+	**PA**	+ (31.0)	+	+	**PA**	4	c
2015	**1441**	**Eclairs vanille**	**Puff pastry**	+P	+P	+P	+P	+	+ (29.9)	+P	+	+	+P	+	+	**PA**	+ (32.8)	+	+	**PA**	4	c
2015	**1442**	**Flan pâtissier**	**Baked custard**	+P	+P	+P	+P	+	+ (31.5)	+P	+	+	+P	+	+	**PA**	+ (31.5)	+	+	**PA**	4	c
2015	**1443**	**Île flottante**	**Ile flottante**	+P	+P	+P	+P	+	+ (31.6)	+P	+	+	+P	+	+	**PA**	+ (31.1)	+	+	**PA**	4	c
2015	**1444**	**Crème anglaise**	**English cream**	+P	+P	+P	+P	+	+ (32.5)	+P	+	+	+P	+	+	**PA**	+ (30.7)	+	+	**PA**	4	c
2015	**1445**	**Flans aux œufs**	**Baked custard**	+P	+P	+P	+P	+	+ (29.7)	+P	+	+	+P	+	+	**PA**	+ (30.9)	+	+	**PA**	4	c
2015	**1446**	**Mayonnaise fine**	**Mayonnaise**	+P	+P	+P	+P	+	+ (35.3)	+P	+	+	+P	+	+	**PA**	+ (32.7)	+	+	**PA**	4	c
2015	**1447**	**Mayonnaise à l'ancienne**	**Mayonnaise**	+P	+P	+P	+P	+	+ (37.7)	+P	+	+	+P	+	+	**PA**	+ (36.4	+	+	**PA**	4	c
2015	1448	Mayonnaise	Mayonnaise	st	st	st	st	-	-	st			st		-	**NA**					4	c
2015	1449	Clafoutis	Batter pudding	st	st	st	st	-	-	st			st		-	**NA**					4	c
2015	1450	Crème anglaise	English cream	st	st	st	st	-	-	st			st		-	**NA**					4	c
2017	1802	Crème brûlée	English cream	st	st	st	st	-	-	st	/	/	st	/	-	**NA**					4	c

Result 5 - Category 5: Seafood and vegetables - Protocol A (general protocol)

SEAFOOD AND VEGETABLES																																			
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method : BAX® System Real-Time PCR Assay for *Salmonella* detection - PROTOCOL A (General protocol)																									Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																	Storage 72 h at 5°C ± 3°C						
									PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS					Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth		
											Brilliance Salmonella			XLD		*Brilliance* salmonella			XLD													
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex											
2015	**1066**	**Fleurette broccoli carottes fèves**	**Ready to cook**	+p	+M	+p	+M	+	+(33.7)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(32.6)	+	+	**PA**	5	a
2015	**1071**	**Merlu blanc**	**Raw fish**	+m	+p	+M	+p	+	+(32.8)	N	+M	+	+	+M	+	/	/	/	/	/	+	**PA**	+(34.8)	+	+	**PA**	5	a
2015	**1072**	**Colin d'Alaska**	**Raw fish**	+p	+p	+p	+p	+	+(31.0)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(32.3)	+	+	**PA**	5	a
2015	**1073**	**Saumon**	**Raw fish**	+m	+M	+M	+M	+	+(32.3)	N	+M	+	+	+M	+	/	/	/	/	/	+	**PA**	+(32.2)	+	+	**PA**	5	a
2015	**1074**	**Petits pois**	**Raw peas**	+M	+M	+M	+M	+	+(32.7)	N	+M	+	+	+M	+	/	/	/	/	/	+	**PA**	+(34.9)	+	+	**PA**	5	a
2015	**1075**	**Haricots verts**	**Raw beans**	+M	+M	+M	+M	+	+(31.1)	N	+M	+	+	+M	+	/	/	/	/	/	+	**PA**	+(33.3)	+	+	**PA**	5	a
2015	**1381**	**Filet merlan**	**Raw fish**	+P	+P	+P	+P	+	+(37.3)	N	+M	+	+	+M	+	/	/	/	/	/	+	**PA**	+(33.4)	+	+	**PA**	5	a
2015	**1382**	**Pavé de saumon**	**Raw fish**	+P	+P	+P	+P	+	+(35.2)	N	+M	+	+	+M	+	/	/	/	/	/	+	**PA**	+(33.1)	+	+	**PA**	5	a
2015	**1383**	**Filet eglefin**	**Raw fish fillet**	+P	+P	+P	+P	+	+(39.7)	N	+M	+	+	+M	+	/	/	/	/	/	+	**PA**	+(35.4)	+	+	**PA**	5	a
2015	**1384**	**Filet lieu jaune**	**Raw fish fillet**	+P	+P	+1/2	+P	+	+(35.0)	N	+1/2	+	+	+m	+	/	/	/	/	/	+	**PA**	+(37.5)	+	+	**PA**	5	a
2015	1406	Loup de mer	Raw fish	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	a
2015	1407	Merlu blanc	Raw fish	-	-	-	-	-	-	N	-	/	- (H. alvei)	+md ni/+d	+d	/	/	/	/	/	-	**NA**					5	a
2015	1408	Filet morue salée crue	Raw fish fillet	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	a
2015	1409	Filet de cabillaud	Raw fish fillet	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	a
2015	1410	Dos de cabillaud	Raw fish	st	st	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	a
2015	1412	Petits pois	Raw peas	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	a
2015	1413	Haricots verts	Raw beans	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	a
2015	1414	Choux fleur	Raw cauliflower	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	a
2015	1415	Baby carottes	Raw carrots	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	a
2015	1424	Fleurette de broccolis	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	a
2015	1426	Betterave rouge	Deli salad	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	a
2015	**1061**	**Noix de Saint Jacques riz et légumes**	**Ready to cook**	+p	+p	+p	+p	+	+(32.9)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(38.8)	+	+	**PA**	5	b
2015	**1062**	**Petites gambas sauce tomate**	**Ready to cook**	+p	+p	+p	+p	+	+(35.2)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(37.0)	+	+	**PA**	5	b
2015	**1063**	**Saint Jacques riz et légumes**	**Ready to cook**	+p	+p	+p	+p	+	+(32.9)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(32.1)	+	+	**PA**	5	b
2015	**1064**	**Cabillaud tomate riz et légumes**	**Ready to cook**	+p	+M	+p	+M	+	+(36.1)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(35.3)	+	+	**PA**	5	b
2015	**1065**	**Nouilles crevettes légumes**	**Ready to cook**	+p	+M	+p	+M	+	+(34.5)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(32.8)	+	+	**PA**	5	b
2015	**1067**	**Tomates farcies aux petits légumes**	**Ready to cook**	+p	+p	+p	+p	+	+(37.7)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(37.6)	+	+	**PA**	5	b
2015	**1068**	**Couscous oriental**	**Ready to cook**	+p	+p	+p	+p	+	+(34.5)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(36.2)	+	+	**PA**	5	b
2015	**1069**	**Courgettes farcies**	**Ready to cook**	+p	+p	+p	+p	+	+(231.5)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(33.0)	+	+	**PA**	5	b
2015	**1070**	**Gratin de choux fleurs**	**Ready to cook**	+p	+p	+p	+p	+	+(31.0)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(32.4)	+	+	**PA**	5	b
2015	1411	Carottes rondelles	Raw carrots	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	b
2015	1417	Nem au crabe	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	b
2015	1418	Poisson à l'Andalouse	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	b
2015	1419	Saumon purée brocolis	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	b

SEAFOOD AND VEGETABLES																																			
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method : BAX® System Real-Time PCR Assay for *Salmonella* detection - PROTOCOL A (General protocol)																									Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																Storage 72 h at 5°C ± 3°C							
									PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS					Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth							
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				*Brilliance* Salmonella			XLD		*Brilliance* salmonella			XLD																
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex														
2015	1420	Colin d'Alaska petits légumes	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	b
2015	1421	Torsade saumon légumes	Ready to cook	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	b
2015	1422	Quiche brocolis saumon	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	b
2015	1423	Lasagne chèvre épinards	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	b
2015	1425	Couscous oriental	Ready to cook	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	b
2017	9639	Lotte à l'américaine	RTRH fish filet	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					5	b
2017	9640	Encornet farci	RTRH fish filet	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					5	b
2015	**1380**	**Carotte râpées crues**	**Raw grated carrots**	+1/2	+M	+M	+P	+	+(35.6)	N	+M	+	+	+M	+	/	/	/	/	/	+	**PA**	+(33.6)	+	+	**PA**	5	c
2015	**1385**	**Salade céréales, carottes, fruits secs**	**Deli salad**	+P	+P	+P	+P	+	+(37.5)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(36.1)	+	+	**PA**	5	c
2015	**1386**	**Trio carotte, céleri, maïs**	**Deli salad**	+P	+P	+P	+P	+	+(34.6)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(34.3)	+	+	**PA**	5	c
2015	**1387**	**Salade de carottes citron**	**Deli salad**	+P	+P	+P	+P	+	+(32.9)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(32.5)	+	+	**PA**	5	c
2015	**1388**	**Salade coleslaw**	**Deli salad**	+P	+P	+P	+P	+	+(40.3)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(38.7)	+	+	**PA**	5	c
2015	**1389**	**Salade saumon lentilles légumes**	**Deli salad**	+M	+M	+m	+1/2	+	+(39.1)	N	+md	+w	+	-	/	/	/	/	/	/	+	**PA**	+(39.4)	+ (MSRV)	+	**PA**	5	c
2015	**1391**	**Salade au thon**	**Deli salad**	+M	+M	+M	+M	+	+(33.9)	N	+1/2	+	+	+M	+	/	/	/	/	/	+	**PA**	+(34.9)	+	+	**PA**	5	c
2015	**1392**	**Wrap saumon courgette citron**	**Sandwich**	+P	+P	+P	+P	+	+(37.4)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(33.4)	+	+	**PA**	5	c
2015	**1393**	**Sandwich thon œuf**	**Sandwich**	+1/2	+P	+P	+P	+	+(35.8)	N	+P	+	+	+M	+	/	/	/	/	/	+	**PA**	+(34.9)	+	+	**PA**	5	c
2015	1416	Rouleaux de printemps au crabe	Ready to cook	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	c
2015	1427	Coleslaw	Deli salad	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	c
2015	1428	Trio carottes céleri maïs	Deli salad	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	c
2015	1429	Salade céréales carottes fruits secs	Deli salad	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	c
2015	1430	Salade pâte carotte tomate poulet	Deli salad	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	c
2015	1431	Salade au thon tomate olives	Deli salad	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	c
2015	1432	Sandwich saumon courgettes	Sandwich	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	c
2015	1433	Sandwich saumon fumé aneth	Sandwich	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					5	c
2015	1434	Sandwich surimi crudités	Sandwich	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					5	c
2015	1435	Sandwich thon crudités	Sandwich	-	-	-	-	-	-	N	-	/	/	+md ni/-	/	/	/	/	/	/	-	**NA**					5	c
2018	**381**	**Tortis saumon concombre**	**RTE Seafood**	+M	+M	+M	+M	+	+27.6		+m	+	+	+M	+	+M	+	+	+M	+	+	**PA**	+27.4	+	+	**PA**	5	c
2018	**382**	**Salade au thon crudités**	**RTE Seafood**	+p	+p	+p	+p	+	+39.9		+mni/+	+	+	+mni/+	+	+M	+	+	+M	+	+	**PA**	+35.8	+	+	**PA**	5	c
2018	**384**	**Sandwich saumon cuit fumé**	**RTE Seafood**	+M	+1/2	+M	+M	+	+39.9		+mni/+	+	+	+m	+	+M	+	+	+M	+	+	**PA**	+39.7	+	+	**PA**	5	c
2018	**385**	**Sandwich thon crudités**	**RTE Seafood**	+M	+M	+M	+p	+	+31.5		+1/2	+	+	+m	+	+M	+	+	+M	+	+	**PA**	+30.5	+	+	**PA**	5	c

Result 6 - Category 6: Pet food - Protocol A (general protocol)

PET FOOD																																			
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method : BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL A (General protocol)																							Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																Storage 72 h at 5°C ± 3°C						
									PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS					Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth		
											Brilliance Salmonella			XLD		*Brilliance* salmonella			XLD												
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex										
2015	1969	Tripes de bœuf crues pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					6	a
2015	1970	Rognons de bœuf pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					6	a
2015	1971	Rognons de veau pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					6	a
2015	1972	Foie de veau pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					6	a
2015	1973	Langue de porc pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**	-	-	-	**NA**	6	a
2015	1974	Cervelle de porc pour animaux	Raw meat for pet	+M	+M	+m	+M	+	+ (35.1)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (37.4)	+	+	**PA**	6	a
2015	1975	Foie d'agneau pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**	-	-	-	**NA**	6	a
2015	2056	Farine d'agneau	Lamb flour	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					6	a
2015	2057	Farine de volaille	Poultry flour	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					6	a
2015	2058	Creton	Flour for feed stuff	+M	+M	+M	+M	+	+(34.9)	N	+m	+	+	+m	+	/	/	/	/	/	+	**PA**	+ (35.2)	+	+	**PA**	6	a
2015	2059	Creton	Flour for feed stuff	+M	+M	+M	+M	+	+(34.1)	N	+m	+	+	+m	+	/	/	/	/	/	+	**PA**	+ (36.5)	+	+	**PA**	6	a
2015	2060	Digest	Flour for feed stuff	st	st	st	st	-	-	N	st	/	/	-	/	/	/	/	/	/	-	**NA**					6	a
2015	**2114**	**Foie d'agneau pour animaux**	**Raw meat for pet**	+M	+p	+M	+M	+	+ (36.9)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (35.8)	+	+	**PA**	6	a
2015	**2115**	**Foie de veau pour animaux**	**Raw meat for pet**	+M	+p	+M	+M	+	+ (38.0)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (37.6)	+	+	**PA**	6	a
2015	**2116**	**Rognon de veau pour animaux**	**Raw meat for pet**	+M	+M	+M	+M	+	+ (38.5)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (37.6)	+	+	**PA**	6	a
2015	**2117**	**Rognon de bœuf pour animaux**	**Raw meat for pet**	+M	+M	+M	+M	+	+ (36.4)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (37.5)	+	+	**PA**	6	a
2015	**2118**	**Tripes de bœuf pour animaux**	**Raw meat for pet**	+M	+p	+M	+M	+	+ (41.2)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (37.1)	+	+	**PA**	6	a
2015	**2119**	**Langue de porc pour animaux**	**Raw meat for pet**	+M	+M	+M	+M	+	+ (38.2)	Y	/	/	/	/	/	+M	+	+	+M	+	+	**PA**	+ (36.3)	+	+	**PA**	6	a
2015	2708	Viande crue pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	-	/	/	-	/	-	**NA**					6	a
2015	2709	Viande crue pour animaux	Raw meat for pet	-	-	-	-	-	-	Y	/	/	/	/	/	st	/	/	-	/	-	**NA**					6	a
2015	1976	Aliment complet pour chiens	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	b
2015	1977	Aliment complet pour chiens	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	b
2015	1978	Aliment complet pour chiens	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	b
2015	1979	Terrine volaille/foie/légumes pour chiens	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	b
2015	1980	Aliment complet au bœuf pour chat	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	b
2015	1981	Aliment complet au saumon pour chat	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	b

PET FOOD																																	
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method : BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL A (General protocol)																								Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																	Storage 72 h at 5°C ± 3°C							
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS					Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth		
											Brilliance Salmonella			XLD		*Brilliance* salmonella			XLD										
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex								
2015	1982	Aliment complet à la truite pour chat	High moisture product	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	b
2015	**2120**	**Saucisson pour chien**	**High moisture product**	+p	+p	+p	+p	+	+ (31.3)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (30.9)	+	+	**PA**	6	b
2015	**2121**	**Saucisson pour chien**	**High moisture product**	+p	+p	+p	+p	+	+ (33.1)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (30.6)	+	+	**PA**	6	b
2015	**2122**	**saucisson pour chien**	**High moisture product**	+p	+p	+p	+p	+	+ (34.2)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (29.3)	+	+	**PA**	6	b
2015	**2703**	**Terrine pour chien au lapin et aux légumes**	**High moisture product**	+P	+P	+P	+P	+	+ (31.9)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (34.0)	+	+	**PA**	6	b
2015	**2704**	**Terrine pour chien au canard et aux légumes**	**High moisture product**	+P	+P	+P	+P	+	+ (30.2)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (32.2)	+	+	**PA**	6	b
2015	**2705**	**Pâté pour chat au blanc de poulet**	**High moisture product**	+P	+P	+P	+P	+	+ (33.1)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (32.4)	+	+	**PA**	6	b
2015	**2706**	**Pâté pour chat au poulet et au veau**	**High moisture product**	+P	+P	+P	+P	+	+ (33.3)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (33.8)	+	+	**PA**	6	b
2015	**2707**	**Pâté pour chat aux filets de thon**	**High moisture product**	+P	+P	+P	+P	+	+ (30.2)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+ (34.4)	+	+	**PA**	6	b
2017	8773	Pâté pour chien boulettes en sauce	Pâté for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					6	b
2017	8774	Terrine pour chien à la volaille	Pâté for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					6	b
2017	8775	Terrine pour chien agneau légumes	Pâté for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					6	b
2017	8776	Terrine pour chien bœuf légumes	Pâté for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					6	b
2017	8777	Saucisson pour chien	Food for dog	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					6	b
2015	1373	Protéine	Raw meat for pet	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					6	c
2015	**1874**	**Croquettes céréales/bœuf/légumes**	**Pellets for dogs(beef, cereals)**	+P	+P	+P	+P	+	+(35.9)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(33.5)	+	+	**PA**	6	c
2015	**1875**	**Croq mix**	**Pellets for dogs**	+P	+P	+P	+P	+	+(33.1)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(32.3)	+	+	**PA**	6	c
2015	**1876**	**Croq mix**	**Pellets for dogs**	+P	+P	+P	+P	+	+(38.5)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(38.5)	+	+	**PA**	6	c
2015	**1877**	**Croquettes céréales/ bœuf /volaille**	**Pellets for dogs (poultry, cereals, beef)**	+P	+P	+P	+P	+	+(31.6)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(32.1)	+	+	**PA**	6	c
2015	**1878**	**Croquettes junior pour chien**	**Pellets for dogs**	+P	+P	+P	+P	+	+(38.1)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(39.3)	+	+	**PA**	6	c
2015	**1879**	**Croquettes volaille/ légumes/céréales**	**Pellets for dogs (poultry, cereals, vegetables)**	+P	+P	+P	+P	+	+(43.1)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(40.6)	+	+	**PA**	6	c
2015	**1880**	**Croquettes**	**Pellets for dogs**	+P	+P	+P	+P	+	+(36.6)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(44.5)	+	+	**PA**	6	c
2015	**1881**	**Croquettes chats stérilisés**	**Pellets for cats**	+P	+P	+P	+P	+	+(32.5)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(34.6)	+	+	**PA**	6	c
2015	**1882**	**Croquettes chats stérilisés**	**Pellets for cats**	+P	+P	+P	+P	+	+(36.8)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(42.2)	+	+	**PA**	6	c
2015	**1883**	**Croquettes chat poulet**	**Pellets for cats (poultry)**	+P	+P	+P	+P	+	+(41.8)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(40.0)	+	+	**PA**	6	c
2015	**1884**	**Croquettes chat junior**	**Pellets for cats**	+P	+P	+P	+P	+	+(36.1)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(34.9)	+	+	**PA**	6	c

PET FOOD																																	
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method : BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL A (General protocol)																									
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																	Storage 72 h at 5°C ± 3°C						
									PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS						Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth	Category	Type
											Brilliance Salmonella			XLD		*Brilliance* salmonella			XLD											
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex									
2015	**1885**	**Croquettes chat**	**Pellets for cats**	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**	-	-	-	**NA**	6	c
2015	**1886**	**Croquettes chat**	**Pellets for cats**	+P	+P	+P	+P	+	+(42.3)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(42.7)	+	+	**PA**	6	c
2015	**1887**	**Croquettes chaton**	**Pellets for kitty**	+P	+P	+P	+P	+	+(32.3)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(31.8)	+	+	**PA**	6	c
2015	**1888**	**Croquettes chat**	**Pellets for cats**	+P	+P	+P	+P	+	+(34.5)	N	+P	+	+	+P	+	/	/	/	/	/	+	**PA**	+(35.1)	+	+	**PA**	6	c
2015	2061	Croquettes pour chatons	Pellets for kitten	st	st	st	st	-	-	N	-	/	/	st	/	/	/	/	/	/	-	**NA**					6	c
2015	2062	Croquettes pour chat thon/saumon	Pellets for cats (tuna, salmon)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	c
2015	2063	Croquettes pour chat bœuf/poulet/foie	Pellets for cats (beef,chicken,liver)	st	st	st	st	-	-	N	-	/	/	st	/	/	/	/	/	/	-	**NA**					6	c
2015	2064	Croquettes pour chat au saumon	Pellets for cats (salmon)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	c
2015	2065	Croquettes pour chat saumon/thon/légumes	Pellets for cats (salmon, tuna, vegetables)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	c
2015	2066	Croquettes pour chien bœuf/céréales	Pellets for dogs (beef, cereals)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	c
2015	2067	Croquettes pour chien bœuf/céréales	Pellets for dogs (beef, cereals)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	c
2015	2068	Croquettes pour chien volaille/céréales	Pellets for dogs (poultry, cereals)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	c
2015	2069	Croquettes pour chien bœuf/céréales	Pellets for dogs (beef, cereals)	st	st	st	st	-	-	N	st	/	/	st	/	/	/	/	/	/	-	**NA**					6	c
2015	2070	Croquettes pour chiots	Pellets for puppy	-	-	-	-	-	-	N	-	/	/	-	/	/	/	/	/	/	-	**NA**					6	c

Result 7 - Category 7: Production environmental samples - Protocol A (general protocol)

ENVIRONMENTAL SAMPLES																																		
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method : BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL A (General protocol)																								Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																Storage 72 h at 5°C ± 3°C							
									PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS					Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth		
											Brilliance Salmonella			XLD		*Brilliance* salmonella			XLD												
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex										
2017	8778	Eau lavage sciage (Industrie de volailles)	Rinse water (Poultry industry)	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					7	a
2017	8779	Eau sortie échaudage (Industrie de volailles)	Process water (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	st	/	/	-	/	-	**NA**					7	a
2017	8780	Eau plumeuse (Industrie de volailles)	Process water (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	st	/	/	-	/	-	**NA**					7	a
2017	8781	Eau de process (Industrie de volailles)	Process water (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	a
2017	8782	Eau fin de process (Industrie de volailles)	Process water (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	a
2017	8939	Eau de rinçage cutter découpe	Rinse water	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	a
2017	8940	Eau rinçage stérilisateur	Rinse water	st	st	st	st	-	-		-	/	/	st	/	st	/	/	st	/	-	**NA**					7	a
2017	**9596**	**Eau de lavage sciage viande poulet (meat industry)**	**Rinse water (meat industry)**	+p	+p	+p	+p	+	-		-	/	/	st	/	-	/	/	st	/	-	**ND**	-	-	-	**ND**	7	a
2017	**9597**	**Eau de lavage sciage viande poulet (meat industry)**	**Rinse water (meat industry)**	+p	+p	+p	+p	+	+25.2		+p	+	+	+p	+	+p	+	+	+p	+	+	**PA**	+26.9	+	+	**PA**	7	a
2017	**9598**	**Eau de rinçage knacki poussoir (meat industry)**	**Rinse water (meat industry)**	+p	+p	+p	+p	+	+31.5		+p	+	+	+p	+	+p	+	+	+p	+	+	**PA**	+25.3	+	+	**PA**	7	a
2017	**9599**	**Eau de process saucisse végétale (meat industry)**	**Process water (meat industry)**	-	-	-	-	-	+25.3		+p	+	+	+p	+	+p	+	+	+p	+	+	**PD**	+27.4	+	+	**PD**	7	a
2017	9636	Eau de process Bac échaudage (Slaugtherhouse and meat industry)	Process water (Slaughterhouse and meat industry)	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					7	a
2017	9637	Eau de process Tapis (Slaugtherhouse and meat industry)	Process water (Slaughterhouse and meat industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	a
2017	9638	Eau de process Bac (Slaugtherhouse and meat industry)	Process water (Slaughterhouse and meat industry)	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					7	a
2018	29	Eau de process (Industrie de viande)	Process water (meat industry)	-	-	-	-	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					7	a
2018	30	Eau de process (Industrie de viande)	Process water (meat industry)	-	-	-	-	-	-		st	/	/	-	/	-	/	/	-	/	-	**NA**					7	a
2018	31	Eau de process (Industrie de viande)	Process water (meat industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	a
2018	**483**	**Eau de process fabrication chipolatas**	**Process water (sausage production)**	st	st	st	st	-	-		st	/	/	st	/	st	/	/	st	/	-	**NA**					7	a
2018	**484**	**Eau de process fabrication chipolatas**	**Process water (sausage production)**	+p	+p	+p	+p	+	+24.7		+p	+	+	+p	+	+p	+	+	+p	+	+	**PA**	+30.8	+	+	**PA**	7	a
2018	**485**	**Eau rinçage poussoir production poisson**	**Rinse water (fish production)**	+p	+p	+p	+p	+	+28.3		+M	+	+	+M	+	+p	+	+	+p	+	+	**PA**	+32.9	+	+	**PA**	7	a
2018	**486**	**Eau rinçage poussoir production poisson**	**Rinse water (fish production)**	+p	+p	+p	+p	+	+24.6		+p	+	+	+p	+	+p	+	+	+p	+	+	**PA**	+24.6	+	+	**PA**	7	a

ENVIRONMENTAL SAMPLES																																		
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method : BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL A (General protocol)																									Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)															Storage 72 h at 5°C ± 3°C								
									PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS					Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth						
											Brilliance Salmonella			XLD			*Brilliance* salmonella			XLD													
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex												
2018	**487**	**Eau de rinçage production riz au lait**	**Rinse water (dairy dessert production)**	+p	+p	+p	+p	+	+30.6		+M	+	+	+M	+	+p	+	+	+p	+	+	**PA**	+26.2	+	+	**PA**	7	a
2018	**488**	**Eau de rinçage production riz au lait**	**Rinse water (dairy dessert production)**	+p	+p	+p	+p	+	+24.6		+p	+	+	+p	+	+p	+	+	+p	+	+	**PA**	+24.0	+	+	**PA**	7	a
2018	**489**	**Eau rinçage marmitte cuisson soupe légumes**	**Rinse water (Soup production)**	+p	+p	+p	+p	+	+33.5		+M	+	+	+M	+	+p	+	+	+p	+	+	**PA**	+33.2	+	+	**PA**	7	a
2018	**490**	**Eau rinçage marmitte cuisson soupe légumes**	**Rinse water (Soup production)**	+p	+p	+p	+p	+	+25.5		+p	+	+	+p	+	+p	+	+	+p	+	+	**PA**	+25.0	+	+	**PA**	7	a
2017	8783	Déchet pate de poulet (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	st	/	/	-	/	-	**NA**					7	b
2017	8784	Déchet bassin de poulet (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	b
2017	8785	Déchet peau de plumeuse (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	b
2017	8786	Déchet de poulet (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	b
2017	8787	Déchet abat (Industrie de volailles)	Poultry residue (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	b
2017	9483	Déchet volaille	Poultry residue	-	-	+md (NC)	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**	-	-	-	**NA**	7	b
2017	9484	Déchet volaille	Poultry residue	-	-	-	-	-	+42.1		+1dni/+	+	+	-	/	+m	+	+	-	/	+	**PD**	-	-	-	**NA**	7	b
2017	9485	Déchets porc	Pork residue	-	-	-	-	-	+39.3		+mni/+	+	+	-	/	+p	+	+	+m	+	+	**PD**	+38.4	+	+	**PD**	7	b
2017	9486	Déchets porc	Pork residue	+m	+m	+1/2	+M	+	+37.9		+mni/+	+	+	-	/	+p	+	+	+m	+	+	**PA**	+38.1	+	+	**PA**	7	b
2017	9487	Déchets porc	Pork residue	-	-	-	-	-	+35.8		+mni/+	+	+	+mni/+	+	+p	+	+	+m	+	+	**PD**	+34.8	+	+	**PD**	7	b
2017	**9600**	**Déchats saucisse végétale (meat industry)**	**Vegetable sausage residue**	+p	+p	+p	+p	+	+25.8		+m	+	+	+M	+	+p	+	+	+p	+	+	**PA**	+28.4	+	+	**PA**	7	b
2017	**9601**	**Déchets knack porc (meat industry)**	**Vegetable sausage residue**	+M	+M	+M	+M	+	+31.8		+m	+	+	+m	+	+M	+	+	+p	+	+	**PA**	+29.3	+	+	**PA**	7	b
2017	**9602**	**Déchets knack porc (meat industry)**	**Vegetable sausage residue**	+M	+M	+M	+M	+	+30.1		+p	+	+	+p	+	+p	+	+	+p	+	+	**PA**	+30.9	+	+	**PA**	7	b
2018	27	Déchet viande (Industrie de viande)	Residue (Meat industry)	+m	+1/2	+m	+M	+	+40.3		+(1)	+	+	+(1)	+	+M	+	+	+m	+	+	**PA**	+40.3	+	+	**PA**	7	b
2018	28	Déchet farine sang (Industrie de viande)	Residue (Meat industry)	-	-	+md	+d	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**	-	-	-	**NA**	7	b
2018	**491**	**Déchets production viande**	**Residue (Meat production)**	+mdni/+	+M	+1/2	+p	+	+31.8		+1/2	+	+	+mni/+	+	+M	+	+	+m	+	+	**PA**	+30.9	+	+	**PA**	7	b
2018	**492**	**Déchet de sol P1**	**Residue (poultry industry)**	+p	+p	+M	+m	+	+29.2		+1/2	+	+	+1/2	+	+p	+	+	+p	+	+	**PA**	+29.4	+	+	**PA**	7	b
2018	**493**	**Déchets pomme**	**Residue (apple)**	+p	+p	+p	+p	+	+26.9		+p	+	+	+p	+	+p	+	+	+p	+	+	**PA**	+27.4	+	+	**PA**	7	b
2018	**494**	**Déchets pomme**	**Residue (apple)**	+p	+p	+p	+p	+	-		st	/	/	st	/	st	/	/	st	/	-	**ND**	-	-	-	**ND**	7	b
2018	495	Déchets de sol P1	Residue (poultry industry)	+m	-	+1/2	-	+	-		-	/	/	-	/	-	/	/	st	/	-	**ND**	-	-	-	**ND**	7	b
2017	8788	Chiffonette bac échaudoir (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	c
2017	8789	Chiffonette table fin de ligne (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	c
2017	8790	Chiffonette billot (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	c

ENVIRONMENTAL SAMPLES																																		
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method : BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL A (General protocol)																									Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																	Storage 72 h at 5°C ± 3°C						
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		PCR result (Ct)	Sub-culture in RVS (Y/N)	Confirmatory tests: direct streaking					Confirmatory tests: after subculture RVS					Final result	Agree-ment with regrowth	PCR result (Ct)	Confir-matory tests	Final result	Agree-ment 72 h with regrowth							
											Brilliance Salmonella			XLD		*Brilliance* salmonella			XLD													
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Typical colonies	Latex	Reference method tests	Typical colonies	Latex											
2017	8791	Chiffonette crochet après nettoyage (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	c
2017	8792	Chiffonette échaudoir après nettoyage (Industrie de volailles)	Wipe (Poultry industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	c
2017	**9603**	**Chiffonnette salage multi aiguille (poultry industry)**	**Wipe (Poultry industry)**	st	st	st	st	-	+24.1		+p	+	+	+p	+	+p	+	+	+p	+	+	**PD**	+25.7	+	+	**PD**	7	c
2017	**9604**	**Chiffonette plumeuse après nettoyage (poultry industry)**	**Wipe (Poultry industry)**	+M	+M	+p	+p	+	+34.3		+M	+	+	+m	+	+p	+	+	+p	+	+	**PA**	+28.3	+	+	**PA**	7	c
2017	**9605**	**Chiffonette plumeuse après nettoyage (poultry industry)**	**Wipe (Poultry industry)**	+M	+M	+p	+M	+	+36.7		+md/+	+	+	-	/	+M	+	+	+m	+	+	**PA**	+36.4	+	+	**PA**	7	c
2017	**9606**	**Chiffonette saucisses végétales**	**Wipe (Vegetable sausage production)**	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	c
2017	**9607**	**Chiffonette saucisses végétales cutter vertical**	**Wipe (Vegetable sausage production)**	-	-	-	-	-	+29.2		+m	+	+	+m	+	+M	+	+	+m	+	+	**PD**	+30.6	+	+	**PD**	7	c
2017	**9608**	**Chiffonette saucisses végétales microcutter**	**Wipe (Vegetable sausage production)**	+M	+M	+M	+M	+	+36.2		-	/	/	-	/	+M	+	+	+m	+	+	**PA**	+35.2	+	+	**PA**	7	c
2017	**9609**	**Chiffonette table**	**Wipe (Vegetable sausage production)**	+M	+M	+p	+p	+	+32.3		+m	+	+	+m	+	+M	+	+	+M	+	+	**PA**	+32.7	+	+	**PA**	7	c
2018	21	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	c
2018	22	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	+1/2	+M	+M	+M	+	+40.3		-	/	/	-	/	+dni/+	+	+	-	/	+	**PA**	+38.6	+	+	**PA**	7	c
2018	23	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	+mni/+	+1/2	+M	+M	+	+40.8		+nid	+	+	-	/	+1/2	+	+	+(1)	+	+	**PA**	+42.8	+	+	**PA**	7	c
2018	24	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	+m	+1/2	+M	+M	+	+40.9		+m	+	+	-	/	+dbi/+	+	+	-	/	+	**PA**	+39.9	+	+	**PA**	7	c
2018	25	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	c
2018	26	Chiffonnette (Industrie de viande)	Wipe (Meat industry)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	-	/	-	**NA**					7	c
2018	496	Lingette mélangeur saucisse végétale après nettoyage	Wipe (Vegetable sausage production)	-	-	-	-	-	-		-	/	/	-	/	-	/	/	st	/	-	**NA**				**0**	7	c
2018	497	Lingette plat pesée saucisse végétale	Wipe (Vegetable sausage production)	st	st	st	st	-	-		-	/	/	-	/	-	/	/	st	/	-	**NA**				**0**	7	c

Result 8 - Category 7: Production environmental samples - Protocol I

PRODUCTION ENVIRONMENTAL SAMPLES (up to 25 g or ml or sampling devices)																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL I																Category	Type
									34-38°C for 18 h - 26 h																	
				RVS broth		MKTTn broth		Result	PCR result						Confirmation test								Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation		Confirmation results					
																			Latex	PCR foodproof Salmonella						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		Result						
2025	**121524**	**Poussière laiterie**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	0.0/ 0.0/ 0.0	42.0	-/-/-	48.5	32.7	+	+p	+p	+p	+p	+	+	+	**$ND_{FN(alt)}$**	**PA**	7	a
2025	**121525**	**Poussière laiterie**	**Dust (Dairy industry)**	st	st	st	st	-	0.0/ 35.2/ 25.1	0.0/ 44.5/ 38.9	i/+/+	46.1/ 35.2	31.7/ 0.0	+/+	st	st	st	st	/	/	-	**$PD_{FP(alt)}$**	**$PD_{FP(alt)}$**	7	a
2025	**121526**	**Poussière atelier farine**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	34.2	38.1	+	38.5	31.9	+	+M	+p	+p	+p	+	+	+	**PA**	**PA**	7	a
2025	**130152**	**Poussière industrie laitière (P42)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	34.7	43.4	+	39.6	33.5	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	a
2025	**130153**	**Poussière industrie laitière (P42)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	34.1	39.6	+	36.4	33.6	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	a
2025	**130154**	**Poussière industrie laitière (E31)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	36.7	37.8	+	39.8	32.5	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	a
2025	**130155**	**Poussière industrie laitière (E31)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	33.9	37.2	+	36.3	31.9	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	a
2025	**130156**	**Poussière industrie laitière (CE1)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	35.2	36.2	+	41.5	31.7	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	a
2025	**130157**	**Poussière industrie laitière (P32)**	**Dust (Dairy industry)**	st	st	st	st	-	0.0	37.6	-	0.0	33.6	-	st	st	st	st	/	/	-	**NA**	**NA**	7	a
2025	**130158**	**Poussière industrie laitière (P51)**	**Dust (Dairy industry)**	+M	+p	+p	+p	+	0.0/ 0.0/ 0.0	35.4/ 39.6/ 38.7	-/-/-	40.3	32.8	+	+M	+p	+M	+p	+	+	+	**$ND_{FN(alt)}$**	**PA**	7	a
2025	**130159**	**Poussière industrie laitière (10)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	33.5	37.5	+	40.2	31.8	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	a
2025	**130160**	**Poussière industrie laitière (12)**	**Dust (Dairy industry)**	-	-	-	-	-	0.0	34.8	-	0.0	33.8	-	-B	-B	-B	-B	/	/	-	**NA**	**NA**	7	a
2025	132041	Poussière industrie laitière	Dust (Dairy industry)	st	st	st	st	-	0	36.8	-	0	32.1	-	st	st	st	st	/	/	-	**NA**	**NA**	7	a
2025	132042	Poussière industrie laitière	Dust (Dairy industry)	st	st	st	st	-	0	35.9	-	0	32.2	-	st	st	st	st	/	/	-	**NA**	**NA**	7	a
2025	132043	Poussière industrie laitière	Dust (Dairy industry)	st	st	st	st	-	0	37.6	-	0	33	-	st	st	st	st	/	/	-	**NA**	**NA**	7	a
2025	132044	Poussière industrie laitière	Dust (Dairy industry)	st	st	st	st	-	0	37.1	-	0	32.6	-	st	st	st	st	/	/	-	**NA**	**NA**	7	a
2025	132045	Poussière industrie laitière	Dust (Dairy industry)	st	st	st	st	-	0	40.6	-	0	33.5	-	st	st	st	st	/	/	-	**NA**	**NA**	7	a
2025	132046	Poussière industrie laitière	Dust (Dairy industry)	st	st	st	st	-	0	35.5	-	0	32.5	-	st	st	st	st	/	/	-	**NA**	**NA**	7	a
2025	132047	Poussière industrie laitière	Dust (Dairy industry)	st	st	st	st	-	0	34.8	-	0	32	-	st	st	st	st	/	/	-	**NA**	**NA**	7	a
2025	132048	Poussière industrie laitière	Dust (Dairy industry)	st	st	st	st	-	0	35	-	0	32	-	st	st	st	st	/	/	-	**NA**	**NA**	7	a
2025	**122733**	**Eau de process alimentation animale**	**Process water (Pet food industry)**	+p	+p	+p	+p	+	37.0	38.2	+	37.9	32.5	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	b
2025	**122734**	**Eau de process alimentation animale**	**Process water (Pet food industry)**	st	st	st	st	-	0.0	35.5	-	0.0	31.1	-	st	st	st	st	/	/	-	**NA**	**NA**	7	b
2025	**122735**	**Eau de process poisson**	**Process water (Fish industry)**	st	st	st	st	-	0.0	33.9	-	0.0	32.0	-	st	st	st	st	/	/	-	**NA**	**NA**	7	b
2025	**122736**	**Eau de process végétal**	**Process water (Vegetables industry)**	+p	+p	+p	+p	+	33.7	38.3	+	37.7	31.2	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	b

PRODUCTION ENVIRONMENTAL SAMPLES (up to 25 g or ml or sampling devices)																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL I															Category	Type
									34-38°C for 18 h - 26 h																
				RVS broth		MKTTn broth		Result	PCR result						Confirmation test								Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation		Confirmation results				
																			Latex	PCR foodproof Salmonella					
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		Result					
2025	131044	Eau de process (industrie alimentation animale)	Process water (Pet food industry)	st	st	st	st	-	0	34.8	-	0	32	-	-C	st	st	st	/	/	-	NA	NA	7	b
2025	**131045**	**Eau de process (industrie de la viande)**	**Process water (Meat industry)**	st	st	st	st	-	0	36.9	-	0	33.3	-	st	st	st	st	/	/	-	NA	NA	7	b
2025	**131046**	**Eau de process (industrie du poisson)**	**Process water (Fish industry)**	+p	+p	+p	+p	+	33.7	38	+	38.6	33.1	+	+p	+p	+p	+p	+	+	+	PA	PA	7	b
2025	**131047**	**Eau de process (industrie du poisson)**	**Process water (Fish industry)**	st	st	st	st	-	0	34.7	-	0	33	-	st	st	st	st	/	/	-	NA	NA	7	b
2025	**131048**	**Eau de process (production de saucisses végétaliennes)**	**Process water (Vegan sausage production)**	st	st	st	st	-	0	34.2	-	0	32.4	-	st	st	st	st	/	/	-	NA	NA	7	b
2025	**131049**	**Eau de process (production de steaks végétaliens)**	**Process water(Vegan steak production)**	+p	+p	+p	+p	+	34.1	40.1	+	36.1	31.4	+	+p	+p	+p	+p	+	+	+	PA	PA	7	b
2025	**131050**	**Eau de process (industrie végétale)**	**Process water (Vegetable industry)**	st	st	st	st	-	0	33.7	-	0	31.6	-	st	st	st	st	/	/	-	NA	NA	7	b
2025	**131051**	**Eau de process (industrie laitière)**	**Process water (Dairy industry)**	+p	+p	+p	+p	+	34.3	38.7	+	34	32.4	+	+p	+p	+p	+p	+	+	+	PA	PA	7	b
2025	**131052**	**Eau de process (industrie porcine)**	**Process water (Pig industry)**	+p	+p	+p	+p	+	32.7	39.3	+	35.9	32.2	+	+p	+p	+p	+p	+	+	+	PA	PA	7	b
2025	**131053**	**Eau de process (industrie porcine)**	**Process water (Pig industry)**	+p	+p	+p	+p	+	33.8	43.3	+	34.9	33.5	+	+p	+p	+p	+p	+	+	+	PA	PA	7	b
2025	**132035**	**Process water - Sortie UV (industrie laitière)**	**Process water (Dairy industry)**	+p	+p	+p	+p	+	34.2	0	+	36	33.5	+	+p	+p	+p	+p	+	+	+	PA	PA	7	b
2025	**132036**	**Process water - Dessalage rampe (industrie poisson)**	**Process water (Fish industry)**	+p	+p	+p	+p	+	34.3	43.1	+	35	34.3	+	+p	+p	+p	+p	+	+	+	PA	PA	7	b
2025	**132037**	**Process water - Eau traitée (industrie laitière)**	**Process water (Dairy industry)**	+p	+p	+p	+p	+	33.6	43.8	+	38.2	34	+	+p	+p	+p	+p	+	+	+	PA	PA	7	b
2025	**132038**	**Eau rinçage (industrie porcine)**	**Process water (Pig industry)**	+p	+p	+p	+p	+	32.4	43.9	+	34.9	34.1	+	+p	+p	+p	+p	+	+	+	PA	PA	7	b
2025	**132039**	**Eau rinçage (industrie carné)**	**Process water (Meat industry)**	st	st	st	st	-	0	35.7	-	0	32.4	-	st	st	st	st	/	/	-	NA	NA	7	b
2025	**132040**	**Eau rinçage (industrie végétale)**	**Process water (Vegetables industry)**	st	st	st	st	-	0	35.7	-	0	32.2	-	st	-C	st	st	/	/	-	NA	NA	7	b
2025	**122737**	**Chiffonnette laitier avant désinfection**	**Wipe before cleaning (Dairy industry)**	st	st	st	st	-	0.0	33.9	-	0.0	31.4	-	st	st	st	st	/	/	-	NA	NA	7	c
2025	**122738**	**Chiffonnette laitier après désinfection**	**Wipe after cleaning (Dairy industry)**	st	st	st	st	-	0.0	36.2	-	0.0	32.2	-	st	st	st	st	/	/	-	NA	NA	7	c
2025	**122739**	**Chiffonnette végétal avant désinfection**	**Wipe before cleaning (Vegetables industry)**	-A	-A	-A	-A	-	0.0	34.8	-	0.0	31.7	-	-A	-A	-A	-A	/	/	-	NA	NA	7	c
2025	**122740**	**Chiffonnette poisson avant désinfection**	**Wipe before cleaning (Fish industry)**	+p	+p	+p	+p	+	30.8	40.3	+	34.7	32.3	+	+p	+p	+p	+p	+	+	+	PA	PA	7	c
2025	**122741**	**Chiffonnette composite avant désinfection**	**Wipe before cleaning (Composite production industry)**	+M	+M	+M	+M	+	38.5	33.2	+	43.1	31.0	+	+m	-A	+M	+M	+	+	+	PA	PA	7	c
2025	**131054**	**Chiffonnette avant nettoyage (industrie du poisson)**	**Wipe before cleaning (Fish industry)**	st	st	st	st	-	0	35	-	0	32.5	-	st	st	st	st	/	/	-	NA	NA	7	c
2025	**131055**	**Chiffonnette avant nettoyage (industrie du poisson)**	**Wipe before cleaning (Fish industry)**	+p	+p	+p	+p	+	33.4	38.6	+	40	31.4	+	+p	+p	+p	+p	+	+	+	PA	PA	7	c
2025	**131056**	**Chiffonnette avant nettoyage (industrie porcine)**	**Wipe before cleaning (Pig industry)**	+p	+p	+p	+p	+	32.3	40.8	+	34.5	31.7	+	+p	+p	+p	+p	+	+	+	PA	PA	7	c

PRODUCTION ENVIRONMENTAL SAMPLES (up to 25 g or ml or sampling devices)																										
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL I															Category	Type
									34-38°C for 18 h - 26 h																
				RVS broth		MKTTn broth		Result	PCR result						Confirmation test								Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation		Confirmation results					
																			Latex	PCR foodproof Salmonella						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		Result						
2025	**131057**	**Chiffonnette après nettoyage (industrie laitière)**	**Wipe after cleaning (Dairy industry)**	+p	+p	+p	+p	+	33.5	40.5	+	38	31.3	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	c
2025	**131058**	**Éponge avant nettoyage (industrie laitière)**	**Sponge before cleaning (Dairy industry)**	+p	+p	+p	+p	+	33.6	36.8	+	36.3	31.6	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	c
2025	**131059**	**Éponge après nettoyage (industrie laitière)**	**Sponge after cleaning (Dairy industry)**	+p	+p	+p	+p	+	32.2	34.4	+	36.6	32.1	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	c
2025	**131060**	**Éponge après nettoyage (industrie laitière)**	**Sponge after cleaning (Dairy industry)**	+p	+p	+p	+p	+	34.7	38.1	+	38.4	31.6	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	c
2025	**131061**	**Éponge avant nettoyage (industrie boulangère)**	**Sponge before cleaning (Bakery industry)**	+p	+p	+p	+p	+	33.2	43.9	+	37.9	32.5	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	c
2025	**131062**	**Ecouvillon avant nettoyage (industrie laitière)**	**Swab before cleaning (Dairy industry)**	+p	+p	+p	+p	+	33.7	38.9	+	33.8	31.8	+	+p	+p	+p	+p	+	+	+	**PA**	**PA**	7	c
2025	**131063**	**Ecouvillon avant nettoyage (industrie laitière)**	**Swab before cleaning (Dairy industry)**	st	st	st	st	-	0	33.6	-	0	31.4	-	-	st	st	st	/	/	-	**NA**	**NA**	7	c
2025	132049	Chiffonnette après nettoyage	Wipe after cleaning (Fish industry)	st	st	st	st	-	0	35.6	-	0	32.1	-	st	st	st	st	/	/	-	**NA**	**NA**	7	c
2025	132050	Chiffonnette - carné après nettoyage	Wipe after cleaning (Meat industry)	st	st	st	st	-	0	34.9	-	0	32.5	-	st	st	st	st	/	/	-	**NA**	**NA**	7	c
2025	132051	Chiffonnette - carné avant nettoyage	Wipe before cleaning (Meat industry)	st	st	st	st	-	0	37.3	-	0	33.7	-	st	st	st	st	/	/	-	**NA**	**NA**	7	c
2025	132052	Chiffonnette - sol abattoir avant nettoyage	Wipe before cleaning (Meat industry)	st	st	st	st	-	0	36.1	-	0	32.9	-	st	st	st	st	/	/	-	**NA**	**NA**	7	c
2025	132053	Ecouvillon avant nettoyage	Swab before cleaning (Dairy industry)	st	st	st	st	-	0	35.3	-	0	32.6	-	st	st	st	st	/	/	-	**NA**	**NA**	7	c

PRODUCTION ENVIRONMENTAL SAMPLES (up to 25 g or ml or sampling devices)																										
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL I															Category	Type
									34-38°C for 18 h - 26 h + 72 h at 5 ± 3°C																
				RVS broth		MKTTn broth		Result	PCR result						Confirmation test						Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation					
																			Latex	Confirmation results				
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella						
2025	**121524**	**Poussière laiterie**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	0.0/ 0.0/ 0.0	0.0	i/-/-	0.0/ 0.0/ 0.0	33.5	-/-/-	+p	+p	+p	+p	+	+	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	7	a
2025	**121526**	**Poussière atelier farine**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	0.0/ 34.1/ 34.7	35.4	-/+/+	40.6	31.8	+	+M	+p	+p	+p	+	+	**ND$_{FN(alt)}$**	**PA**	7	a
2025	**130152**	**Poussière industrie laitière (P42)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	35.5	41.6	+	37.9	32.9	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	a
2025	**130153**	**Poussière industrie laitière (P42)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	33.3	42.9	+	34.3	32.2	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	a
2025	**130154**	**Poussière industrie laitière (E31)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	36.2	36.7	+	39.5	31.9	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	a
2025	**130155**	**Poussière industrie laitière (E31)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	36.1	36.9	+	37.4	31.8	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	a
2025	**130156**	**Poussière industrie laitière (CE1)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	35.3	35.2	+	37.8	31.4	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	a
2025	**130158**	**Poussière industrie laitière (P51)**	**Dust (Dairy industry)**	+M	+p	+p	+p	+	37.6	36.3	+	40.2	31.6	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	a
2025	**130159**	**Poussière industrie laitière (10)**	**Dust (Dairy industry)**	+p	+p	+p	+p	+	34.7	37.0	+	35.8	31.7	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	a
2025	**122733**	**Eau de process alimentation animale**	**Process water (Pet food industry)**	+p	+p	+p	+p	+	0.0/ 32.7 /34.3	42.1	-/+/+	0.0/ 30.9/ 31.2	32.3	-/+/+	+p	+p	+p	+p	+	+	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	7	b
2025	**122736**	**Eau de process végétal**	**Process water (Vegetables industry)**	+p	+p	+p	+p	+	35.2	39.1	+	39.0	33.1	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**131046**	**Eau de process (industrie du poisson)**	**Process water (Fish industry)**	+p	+p	+p	+p	+	36.4	45.6	+	40.5	33.2	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**131049**	**Eau de process (production de steaks végétaliens)**	**Process water (Vegan steak production)**	+p	+p	+p	+p	+	35.4	39.9	+	39	33	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**131051**	**Eau de process (industrie laitière)**	**Process water (Dairy industry)**	+p	+p	+p	+p	+	45	33.9	+	37.9	32.9	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**131052**	**Eau de process (industrie porcine)**	**Process water (Pig industry)**	+p	+p	+p	+p	+	34.4	44.1	+	36.1	32.5	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**131053**	**Eau de process (industrie porcine)**	**Process water (Pig industry)**	+p	+p	+p	+p	+	36.4	42.2	+	38.1	33	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**132035**	**Process water - Sortie UV (industrie laitière)**	**Process water (Dairy industry)**	+p	+p	+p	+p	+	35.8	41.3	+	35.8	39.8	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**132036**	**Process water - Dessalage rampe (industrie poisson)**	**Process water (Fish industry)**	+p	+p	+p	+p	+	34.3	40.8	+	34.9	39.5	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**132037**	**Process water - Eau traitée (industrie laitière)**	**Process water (Dairy industry)**	+p	+p	+p	+p	+	34.3	39.2	+	34.9	40.4	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**132038**	**Eau rinçage (industrie porcine)**	**Process water (Pig industry)**	+p	+p	+p	+p	+	33.7	40.3	+	34.3	40.4	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	b
2025	**122740**	**Chiffonnette poisson avant désinfection**	**Wipe before cleaning (Fish industry)**	+p	+p	+p	+p	+	33.7	0.0	+	36.8	33.2	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	c
2025	**122741**	**Chiffonnette composite avant désinfection**	**Wipe before cleaning (Composite production industry)**	+M	+M	+M	+M	+	39.7	34.9	+	43.5	33.1	+	+m	-A	+M	+M	+	+	**PA**	**PA**	7	c

PRODUCTION ENVIRONMENTAL SAMPLES (up to 25 g or ml or sampling devices)																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL I															Category	Type
									34-38°C for 18 h - 26 h + 72 h at 5 ± 3°C																
				RVS broth		MKTTn broth		Result	PCR result						Confirmation test						Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution			
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	Latex	Confirmation results					
2025	**131055**	**Chiffonnette avant nettoyage (industrie du poisson)**	**Wipe before cleaning (Fish industry)**	+p	+p	+p	+p	+	34.2	39.3	+	38.8	31.2	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	c
2025	**131056**	**Chiffonnette avant nettoyage (industrie porcine)**	**Wipe before cleaning (Pig industry)**	+p	+p	+p	+p	+	34.7	42.2	+	38.3	31.7	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	c
2025	**131057**	**Chiffonnette après nettoyage (industrie laitière)**	**Wipe after cleaning (Dairy industry)**	+p	+p	+p	+p	+	35.1	40.3	+	39.9	31.4	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	c
2025	**131058**	**Éponge avant nettoyage (industrie laitière)**	**Sponge before cleaning (Dairy industry)**	+p	+p	+p	+p	+	35.7	42	+	38.8	32.8	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	c
2025	**131059**	**Éponge après nettoyage (industrie laitière)**	**Sponge after cleaning (Dairy industry)**	+p	+p	+p	+p	+	36.9	40	+	38.3	31	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	c
2025	**131060**	**Éponge après nettoyage (industrie laitière)**	**Sponge after cleaning (Dairy industry)**	+p	+p	+p	+p	+	36.1	37.9	+	40.9	31.7	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	c
2025	**131061**	**Éponge avant nettoyage (industrie boulangère)**	**Sponge before cleaning (Bakery industry)**	+p	+p	+p	+p	+	35.2	36.9	+	38.3	30.9	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	c
2025	**131062**	**Ecouvillon avant nettoyage (industrie laitière)**	**Swab before cleaning (Dairy industry)**	+p	+p	+p	+p	+	36.4	38.1	+	38.2	31	+	+p	+p	+p	+p	+	+	**PA**	**PA**	7	c

Result 9 - Category 8: Raw beef meat and raw seafood - Protocol D

RAW BEEF MEAT AND RAW SEAFOOD																																			
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL D																									Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C																										
									PCR result (Ct)	Direct streaking								Subculture in RVS									All confir-mation tests	Final result all confir-mation tests	Agree-ment all confir-mation tests		
										Brilliance Salmonella			XLD			ISO 6579-1 tests	Final result	Agree-ment	*Brilliance* Salmonella			XLD			ISO 6579-1 tests	Final result	Agree-ment					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Biochemical identification	Typical colonies	Latex					Typical colonies	Latex	Biochemical identification	Typical colonies	Latex									
2017	8357	Viande de porc épaule	Raw pork meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8358	Onglet de coche	Raw beef meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8359	Hampe de porc	Raw pork meat	+1/2	+M	+M	+M	+	-	-	/	/	-	/	/	-	ND	-	/	/	-	/	/	-	ND	-	-	ND	8	a
2017	8360	Filet mignon	Raw pork meat	+M	+M	+M	+M	+	+29.7	+M	+	+	+1/2	+	+	+	PA	+m	+	+	+1/2	+	+	+	PA	+	+	PA	8	a
2017	8361	Minerai de porc	Raw pork meat	-	-	-	-	-	+39.9	+m	+	+	-	/	+	+	PD	+m	+	+	+m	+	+	+	PD	+	+	PD	8	a
2017	8362	Paupiette crépinée	Raw pork meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8363	Noix de joue de porc	Raw pork meat	-	-	-	-	-	+43.0	+dni/+	+	+	-	/	+	+	PD	+m	+	+	+(6)	+	+	+	PD	+	+	PD	8	a
2017	8365	Travers de porc	Raw pork meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8370	VSM de porc	Raw pork meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8372	Porc	Raw pork meat	+m	+M	+m	+1/2	+	+37.5	+m	+	+	-	/	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	a
2017	8373	Steak haché	Raw beef meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	**8384**	**Viande hachée à la bolognaise**	**Raw beef meat**	+m	+M	+p	+p	+	+34.0	+M	+	+	+m	+	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	a
2017	**8385**	**Viande hachée à la bolognaise**	**Raw beef meat**	+d	+Md	+p	+p	+	+36.3	+m	+	+	-	/	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	a
2017	**8386**	**Pavé de rumsteak assaisonné**	**Raw beef meat**	-	-	-	-	-	+32.9	+m	+	+	+m	+	+	+	PD	+M	+	+	+M	+	+	+	PD	+	+	PD	8	a
2017	**8387**	**Pavé de rumsteak assaisonné**	**Raw beef meat**	-	-	-	-	-	+34.2	+m	+	+	+mni/+	+	+	+	PD	+M	+	+	+m	+	+	+	PD	+	+	PD	8	a
2017	**8400**	**Palet de porc**	**Raw pork meat**	+m	+M	+M	+M	+	+36.0	+mni/+	+	+	+m	+	+	+	PA	+M	+	+	+m	+	+	+	PA	+	+	PA	8	a
2017	**8401**	**Palet de porc**	**Raw pork meat**	-	-	-	-	-	+32.2	+m	+	+	+m	+	+	+	PD	+1/2	+	+	+M	+	+	+	PD	+	+	PD	8	a
2017	8465	Haché moelleux	Raw beef meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	st	/	/	-	NA	-	-	NA	8	a
2017	**8466**	**Gigot d'agneau en tranches**	**Raw lamb meat**	+p	+p	+p	+p	+	+26.4	+p	+	+	+m	+	+	+	PA	+m	+	+	+p	+	+	+	PA	+	+	PA	8	a
2017	8467	Gigot d'agneau en tranches	Raw lamb meat	st	st	st	st	-	-	st	/	/	st	/	/	-	NA	st	/	/	st	/	/	-	NA	-	-	NA	8	a
2017	**8468**	**Collier d'agneau**	**Raw lamb meat**	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8469	Collier d'agneau	Raw lamb meat	st	st	st	st	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	**8470**	**Jarret de veau**	**Raw veal meat**	st	st	st	-	-	+34.6	+1/2	+	+	-	/	+	+	PD	+p	+	+	+M	+	+	+	PD	+	+	PD	8	a
2017	8471	Jarret de veau	Raw veal meat	st	-	st	st	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	a
2017	8364	Viande blanche de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8366	Cou de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	NA	-	/	/	-	/	/	-	NA	-	-	NA	8	b
2017	8367	Filet de poulet	Poultry meat	-	+1/2d	+mni/+	+m	+	+36.2	+m	+	+	+mni/+	+	+	+	PA	+m	+	+	+(1)	+	+	+	PA	+	+	PA	8	b

RAW BEEF MEAT AND RAW SEAFOOD																																		
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL D																								Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C																									
									PCR result (Ct)	Direct streaking								Subculture in RVS								All confir-mation tests	Final result all confir-mation tests	Agree-ment all confir-mation tests		
										Brilliance Salmonella			XLD		ISO 6579-1 tests	Final result	Agree-ment	*Brilliance* Salmonella			XLD		ISO 6579-1 tests	Final result	Agree-ment					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Biochemical identification	Typical colonies	Latex				Typical colonies	Latex	Biochemical identification	Typical colonies	Latex									
2017	8368	Filet de poulet	Poultry meat	+mni/+	+M	+M	+M	+	+38.0	+1/2	+	+	+mni/+	+	+	+	**PA**	+M	+	+	+(7)	+	+	+	**PA**	+	+	**PA**	8	b
2017	8369	Ailes de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	b
2017	8371	Viande blanche de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	b
2017	8374	VSM rouge de dinde	Poultry meat	+mni/+	+mni/+	+1/2	+M	+	+38.4	+m	+	+	-	/	+	+	**PA**	+mni/+d	+	+	-	/	+	+	**PA**	+	+	**PA**	8	b
2017	8376	Viande d'ailes de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	b
2017	**8388**	**Haut de cuisse de poulet**	**Poultry meat**	+m	+M	+(1)	+M	+	+37.6	+mni/+	+	+	-	/	+	+	**PA**	+M	+	+	-	/	+	+	**PA**	+	+	**PA**	8	b
2017	**8389**	**Escalope de poulet**	**Poultry meat**	-	-	-	-	-	+37.2	+1/2	+	+	-	/	+	+	**PD**	+M	+	+	-	/	+	+	**PD**	+	+	**PD**	8	b
2017	**8390**	**Escalope de dinde**	**Poultry meat**	-	+md	-	+md	+	-	-	/	/	-	/	/	-	**ND**	-	/	/	-	/	/	-	**ND**	-	-	**ND**	8	b
2017	**8391**	**Escalope de dinde**	**Poultry meat**	+m	+m	+M	+M	+	-/-/-	+mni/+	+	+	-	/	+	-	**ND$_{FN(alt)}$**	+M	+	+	+md	+	+	-	**ND$_{FN(alt)}$**	+	-	**ND$_{FN(alt)}$**	8	b
2017	**8402**	**Escalope de poulet**	**Poultry meat**	+m	+m	+M	+M	+	+35.5	+M	+	+	-	/	+	+	**PA**	+M	+	+	+m	+	+	+	**PA**	+	+	**PA**	8	b
2017	**8472**	**Escalope de dinde**	**Poultry meat**	+m	+1/2	+M	+M	+	+33.9	+mni/+	+	+	-	/	+	+	**PA**	+M	+	+	+m	+	+	+	**PA**	+	+	**PA**	8	b
2017	8473	Escalope de dinde	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	b
2017	**8474**	**Escalope de poulet**	**Poultry meat**	-	-	-	-	-	+35.4	+1/2	+	+	-	/	+	+	**PD**	+p	+	+	+m	+	+	+	**PD**	+	+	**PD**	8	b
2017	8475	Escalope de poulet	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	b
2017	8476	Lapin à poeller	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	b
2017	8478	Poulet blanc	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	b
2017	8759	Escalope de dinde	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	b
2017	8760	Escalope de dinde	Poultry meat	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	b
2017	8620	Seiche	Raw fish filet	st	st	-	-	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	**-**	-	**NA**	8	c
2017	**8887**	**Pavé de truite**	**Raw fish filet**	+p	+p	+p	+p	+	-/+38.2/ +37.9	+d	+	+	-	/	+	-	**ND$_{FN(alt)}$**	+p	+	+	+Md	+	+	-	**ND$_{FN(alt)}$**	+	-	**ND$_{FN(alt)}$**	8	c
2017	**8888**	**Filet de julienne**	**Raw fish filet**	+M	+M	+p	+p	+	+37.8	+m	+	+	-	/	/	+	**PA**	+p	+	+	+M	+	+	+	**PA**	+	+	**PA**	8	c
2017	**8889**	**Filet de merlan**	**Raw fish filet**	+p	+p	+p	+p	+	+35.6	+p	+	+	+M	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	8	c
2017	**8890**	**Crevettes crues décortiquées**	**Raw shrimp**	+M	+M	+M	+M	+	+34.1	+M	+	+	+M	+	+	+	**PA**	+M	+	+	+M	+	+	+	**PA**	+	+	**PA**	8	c
2017	**8891**	**Pavé de saumon**	**Raw fish filet**	+M	+p	+p	+p	+	+35.8	+M	+	+	+M	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	8	c
2017	**8892**	**Filet de julienne**	**Raw fish filet**	+M	+p	+p	+p	+	+31.3	+M	+	+	+m	+	+	+	**PA**	+M	+	+	+M	+	+	+	**PA**	+	+	**PA**	8	c
2017	**8893**	**Filet de Merlan**	**Raw fish filet**	+p	+p	+p	+p	+	+27.8	+p	+	+	+M	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	8	c
2017	**8894**	**Crevettes géantes crues**	**Raw shrimp**	+M	+p	+p	+M	+	-	-	/	/	-	/	/	-	**ND**	-	/	/	-	/	/	-	**ND**	**-**	-	**ND**	8	c

RAW BEEF MEAT AND RAW SEAFOOD																																						
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL D																												Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C																													
									PCR result (Ct)	Direct streaking									Subculture in RVS									All confir-mation tests	Final result all confir-mation tests	Agree-ment all confir-mation tests		
										Brilliance Salmonella			XLD		ISO 6579-1 tests	Final result	Agree-ment	*Brilliance* Salmonella			XLD		ISO 6579-1 tests	Final result	Agree-ment					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Biochemical identification	Typical colonies	Latex					Typical colonies	Latex	Biochemical identification	Typical colonies	Latex									
2017	**8895**	**Pavé de truite**	**Raw fish filet**	+p	+p	+p	+p	+	-	-	/	/	-	/	/	-	**ND**	-	/	/	-	/	/	-	**ND**	-	-	**ND**	8	c
2017	**8896**	**Cocktail fruits de mer**	**Seafood cocktail**	-	-	-	-	-	+27.7	+M	+	+	+M	+	+	+	**PD**	+p	+	+	+M	+	+	+	**PD**	+	+	**PD**	8	c
2017	**8897**	**Noix de saint Jacques**	**Raw seafood**	+M	+p	+M	+M	+	+30.7	+M	+	+	+M	+	+	+	**PA**	+M	+	+	+M	+	+	+	**PA**	+	+	**PA**	8	c
2017	**8898**	**Crevettes crues décortiquées**	**Raw shrimp**	+M	+M	+M	+M	+	+28.6	+M	+	+	+M	+	+	+	**PA**	+M	+	+	+M	+	+	+	**PA**	+	+	**PA**	8	c
2017	9241	Filet de cabillaud	Raw fish filet	st	st	st	st	-	+25.9	+M	+	+	+p	+	+	+	**PD**	+p	+	+	+p	+	+	+	**PD**	+	+	**PD**	8	c
2018	1544	Filet de dorade grise	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	c
2018	1545	Filet de lieu jaune	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	c
2018	1546	Filet de tacaud	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	c
2018	1547	Cabillaud	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	c
2018	1548	Filet de lieu noir	Raw fish filet	-	st	-	-	-	-	-	/	/	-	/	/	-	**NA**	st	/	/	-	/	/	-	**NA**	-	-	**NA**	8	c
2018	1549	Filet de merlan double	Raw fish filet	st	st	-	-	-	-	-	/	/	-	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	8	c
2018	1550	Encornet sauvage	Raw fish filet	st	st	-	-	-	-	-	/	/	-	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	8	c
2018	1551	Filet de merlan	Raw fish filet	st	st	-	-	-	-	-	/	/	-	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	8	c
2018	1552	Filet de julienne	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	8	c
2018	1553	Pavé de saumon	Raw fish filet	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	8	c

RAW MEAT AND RAW SEAFOOD																		
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL D							Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW for 16 h at 37°C + 72 h at 5°C ± 3°C								
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		PCR result (Ct)	Brilliance *Salmonella*		XLD		Final result 72 h	Agreement 72 h		
										Typical colonies	Latex	Typical colonies	Latex				
2017	8359	Hampe de porc	Raw pork meat	+1/2	+M	+M	+M	+	-	-	/	-	/	-	ND	8	a
2017	8360	Filet mignon	Raw pork meat	+M	+M	+M	+M	+	+27.7	+M	+	+M	+	+	PA	8	a
2017	8361	Minerai de porc	Raw pork meat	-	-	-	-	-	+40.0	+m	+	-	/	+	PD	8	a
2017	8363	Noix de joue de porc	Raw pork meat	-	-	-	-	-	+41.3	+m	+	-	/	+	PD	8	a
2017	8372	Porc	Raw pork meat	+m	+M	+m	+1/2	+	+37.0	+m	+	-	/	+	PA	8	a
2017	**8384**	**Viande hachée à la bolognaise**	**Raw beef meat**	+m	+M	+p	+p	+	+32.3	+M	+	+M	+	+	PA	8	a
2017	**8385**	**Viande hachée à la bolognaise**	**Raw beef meat**	+d	+Md	+p	+p	+	+36.0	+m	+	-	/	+	PA	8	a
2017	**8386**	**Pavé de rumsteak assaisonné**	**Raw beef meat**	-	-	-	-	-	+30.4	+m	+	+m	+	+	PD	8	a
2017	**8387**	**Pavé de rumsteak assaisonné**	**Raw beef meat**	-	-	-	-	-	+33.9	+m	+	+m	+	+	PD	8	a
2017	**8400**	**Palet de porc**	**Raw pork meat**	+m	+M	+M	+M	+	+36.9	+m	+	+m	+	+	PA	8	a
2017	**8401**	**Palet de porc**	**Raw pork meat**	-	-	-	-	-	+31.0	+m	+	+m	+	+	PD	8	a
2017	**8466**	**Gigot d'agneau en tranches**	**Raw lamb meat**	+p	+p	+p	+p	+	+26.9	+p	+	+p	+	+	PA	8	a
2017	**8470**	**Jarret de veau**	**Raw veal meat**	st	st	st	-	-	+34.5	+m	+	-	/	+	PD	8	a
2017	8367	Filet de poulet	Poultry meat	-	+1/2d	+mni/+	+m	+	+35.6	+m	+	+m	+	+	PA	8	b
2017	8368	Filet de poulet	Poultry meat	+mni/+	+M	+M	+M	+	+35.3	+1/2	+	+1/2	+	+	PA	8	b
2017	8374	VSM rouge de dinde	Poultry meat	+mni/+	+mni/+	+1/2	+M	+	+39.5	+m	+	-	/	+	PA	8	b
2017	**8388**	**Haut de cuisse de poulet**	**Poultry meat**	+m	+M	+(1)	+M	+	+37.9	+m	+	-	/	+	PA	8	b
2017	**8389**	**Escalope de poulet**	**Poultry meat**	-	-	-	-	-	+37.5	+1/2	+	-	/	+	PD	8	b
2017	**8390**	**Escalope de dinde**	**Poultry meat**	-	+md	-	+md	+	-	-	/	-	/	-	ND	8	b
2017	**8391**	**Escalope de dinde**	**Poultry meat**	+m	+m	+M	+M	+	-/-/-	+mdni/+	+	-	/	-	ND	8	b
2017	**8402**	**Escalope de poulet**	**Poultry meat**	+m	+m	+M	+M	+	+35.6	+M	+	-	/	+	PA	8	b
2017	**8472**	**Escalope de dinde**	**Poultry meat**	+m	+1/2	+M	+M	+	+35.3	+m	+	-	/	+	PA	8	b
2017	**8474**	**Escalope de poulet**	**Poultry meat**	-	-	-	-	-	+35.8	+m	+	-	/	+	PD	8	b
2017	**8887**	**Pavé de truite**	**Raw fish filet**	+p	+p	+p	+p	+	-/-/-	+1/2ni/+	+(weak)	-	/	-	$ND_{FN(alt)}$	8	c
2017	**8888**	**Filet de julienne**	**Raw fish filet**	+M	+M	+p	+p	+	+37.4	+1/2ni/+	+	-	/	+	PA	8	c
2017	**8889**	**Filet de merlan**	**Raw fish filet**	+p	+p	+p	+p	+	+27.9	+p	+	+M	+	+	PA	8	c
2017	**8890**	**Crevettes crues décortiquées**	**Raw shrimp**	+M	+M	+M	+M	+	+27.6	+M	+	+M	+	+	PA	8	c
2017	**8891**	**Pavé de saumon**	**Raw fish filet**	+M	+p	+p	+p	+	+30.3	+p	+	+M	+	+	PA	8	c
2017	**8892**	**Filet de julienne**	**Raw fish filet**	+M	+p	+p	+p	+	+33.0	+1/2	+	+1/2	+	+	PA	8	c
2017	**8893**	**Filet de Merlan**	**Raw fish filet**	+p	+p	+p	+p	+	+34.2	+p	+	+p	+	+	PA	8	c
2017	**8894**	**Crevettes géantes crues**	**Raw shrimp**	+M	+p	+p	+M	+	-	-	/	-	/	-	ND	8	c
2017	**8895**	**Pavé de truite**	**Raw fish filet**	+p	+p	+p	+p	+	-	-	/	-	/	-	ND	8	c
2017	**8896**	**Cocktail fruits de mer**	**Seafood cocktail**	-	-	-	-	-	+33.1	+M	+	+M	+	+	PD	8	c
2017	**8897**	**Noix de saint Jacques**	**Raw seafood**	+M	+p	+M	+M	+	+25.3	+1/2	+	+M	+	+	PA	8	c
2017	**8898**	**Crevettes crues décortiquées**	**Raw shrimp**	+M	+M	+M	+M	+	+28.2	+1/2	+	+M	+	+	PA	8	c
2017	9241	Filet de cabillaud	Raw fish filet	st	st	st	st	-	+30.2	+M	+	+M	+	+	PD	8	c

Result 10 - Category 9: Chocolates - Protocol F

CHOCOLATES																																		
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL F																								Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed (NFDM + 1% Brillant Green (after 55 min)) for 22 h at 37°C + Regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																									
									PCR result (Ct)	Direct streaking									Subculture in RVS									All confir-mation tests	Final result all confir-mation tests	Agree-ment all confir-mation tests		
										Brilliance Salmonella			XLD		ISO 6579 -1 tests	Final result	Agree-ment	*Brilliance Salmonella*			XLD		ISO 6579 -1 tests	Final result	Agree-ment					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Biochemical identification	Typical colonies	Latex					Typical colonies	Latex	Biochemical identification	Typical colonies	Latex									
2017	**9268**	**Poudre de cacao**	**Cocoa powder**	+p	+p	+p	+p	+	+24.7	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	a
2017	**9269**	**Poudre de cacao**	**Cocoa powder**	+p	+p	+p	+p	+	+30.7	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	a
2017	**9270**	**Poudre de cacao 32%**	**32% Cocoa powder**	+p	+p	+p	+p	+	+25.4	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	a
2017	**9271**	**Poudre de cacao 32%**	**32% Cocoa powder**	+p	+p	+p	+p	+	+26.3	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	a
2017	**9272**	**Poudre de cacao 100%**	**100% Cocoa powder**	+p	+p	+p	+p	+	+25.5	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	a
2017	**9273**	**Poudre de cacao 100%**	**100% Cocoa powder**	+p	+p	+p	+p	+	+34.3	+p	+	+	+M	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	a
2017	**9274**	**Poudre de cacao**	**Cocoa powder**	st	st	st	st	-	+24.8	+p	+	+	+p	+	+	+	**PD**	+p	+	+	+p	+	+	+	**PD**	+	+	**PD**	9	a
2017	**9275**	**Poudre de cacao**	**Cocoa powder**	+p	+p	+p	+p	+	+27.3	+p	+	+	+M	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	a
2017	**9276**	**Poudre de cacao**	**Cocoa powder**	+p	+p	+p	+p	+	+26.9	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	a
2017	**9277**	**Poudre de cacao**	**Cocoa powder**	st	st	st	st	-	+28.5	+p	+	+	+p	+	+	+	**PD**	+p	+	+	+p	+	+	+	**PD**	+	+	**PD**	9	a
2017	270	Poudre de cacao natural bio	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	271	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	272	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	273	Poudre de cacao allégée	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	274	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	275	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	276	Poudre de cacao brune	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	277	100% poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	278	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	279	100% poudre pur cacao	Cocoa powder	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	a
2017	**9278**	**Chocolat pur 65%**	**Chocolate product (65%)**	+p	+p	+p	+p	+	+26.8	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	b

CHOCOLATES																																			
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL F																								Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed (NFDM + 1% Brillant Green (after 55 min)) for 22 h at 37°C + Regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																									
									PCR result (Ct)	Direct streaking									Subculture in RVS									All confir-mation tests	Final result all confir-mation tests	Agree-ment all confir-mation tests		
										Brilliance Salmonella			XLD		ISO 6579 -1 tests	Final result	Agree-ment	*Brilliance Salmonella*			XLD		ISO 6579 -1 tests	Final result	Agree-ment					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Biochemical identification	Typical colonies	Latex					Typical colonies	Latex	Biochemical identification	Typical colonies	Latex									
2017	**9279**	**Chocolat pur 65%**	**Chocolate product (65%)**	st	st	st	st	-	+25.6	+p	+	+	+p	+	+	+	**PD**	+p	+	+	+p	+	+	+	**PD**	+	+	**PD**	9	b
2017	**9280**	**Chocolat pur lait 41%**	**Milk chocolate product (41%)**	+p	+p	+p	+p	+	+26.4	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	b
2017	**9281**	**Chocolat pur lait 41%**	**Milk chocolate product (41%)**	+p	+p	+p	+p	+	+25.7	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	b
2017	**9282**	**Chocolat de couverture noir 75%**	**Chocolate product (75%)**	+p	+p	+p	+p	+	+27.5	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	b
2017	**9283**	**Chocolat de couverture noir 75%**	**Chocolate product (75%)**	+p	+p	+p	+p	+	+25.4	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	b
2017	**9284**	**Chocolat force noire 50%**	**Chocolate product (50%)**	+p	+p	+p	+p	+	+26.7	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	b
2017	**9285**	**Chocolat force noire 50%**	**Chocolate product (50%)**	+p	+p	+p	+p	+	+25.4	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	b
2017	**9286**	**Chocolat résistant cuisson 44%**	**Chocolate product (44%)**	+p	+p	+p	+p	+	+28.5	+p	+	+	+m	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	b
2017	**9287**	**Chocolat résistant cuisson 44%**	**Chocolate product (44%)**	+p	+p	+p	+p	+	+26.8	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	b
2017	280	Chocolat pur noir 65%	Black chocolate (65%)	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	281	Drops de chocolat 50%	Chocolate product (50%)	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	282	Chocolat de couverture Tanzanie 75%	Chocolate product (75%)	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	283	Chocolat alunga 41%	Chocolate product (41%)	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	284	Chocolat alunga pur lait 41%	Chocolate product (41%)	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	285	Drops de chocolat 50%	Chocolate product (50%)	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	286	Chocolat force noire 50%	Black chocolate product (50%)	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	287	Chocolat noisette	Chocolate product	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	288	Bâtons de boulanger 44%	Chocolate product (44%)	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	289	Bâtons de boulanger extrudés	Chocolate	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	b
2017	**9288**	**Coques cacao**	**Cocoa shells**	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	9	c
2017	**9289**	**Coques cacao**	**Cocoa shells**	-	-	-	-	-	-	-	/	/	-	/	/	-	**NA**	-	/	/	-	/	/	-	**NA**	-	-	**NA**	9	c

CHOCOLATES																																		
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL F																							Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed (NFDM + 1% Brillant Green (after 55 min)) for 22 h at 37°C + Regrowth for 3 h at 37°C (10 µl + 500 µl pre-warmed BHI)																								
									PCR result (Ct)	Direct streaking									Subculture in RVS									All confir-mation tests	Final result all confir-mation tests	Agree-ment all confir-mation tests		
										Brilliance Salmonella			XLD			ISO 6579 -1 tests	Final result	Agree-ment	*Brilliance Salmonella*			XLD		ISO 6579 -1 tests	Final result	Agree-ment					
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Biochemical identification	Typical colonies	Latex					Typical colonies	Latex	Biochemical identification	Typical colonies	Latex									
2017	**9290**	**Beurre de cacao**	**Cocoa butter**	+p	+p	+p	+p	+	+27.9	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	**9291**	**Beurre de cacao**	**Cocoa butter**	+p	+p	+p	+p	+	+26.8	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	**9292**	**Masse de cacao**	**Cocoa mass**	+p	+p	+p	+p	+	+26.2	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	**9293**	**Masse de cacao**	**Cocoa mass**	+p	+p	+p	+p	+	+24.9	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	**9294**	**Masse de cacao**	**Cocoa mass**	+M	+p	+M	+p	+	+25.0	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	**9295**	**Masse de cacao**	**Cocoa mass**	+p	+M	+p	+p	+	+24.9	+p	+	+	+p	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	**9296**	**Beurre de cacao**	**Cocoa butter**	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	c
2017	**9297**	**Beurre de cacao**	**Cocoa butter**	+p	+p	+p	+p	+	+33.8	+d	+	+	+d	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	290	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	c
2017	291	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	c
2017	292	Masse de cacao	Cocoa mass	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	c
2017	293	Masse de cacao	Cocoa mass	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	c
2017	**294**	**Masse de cacao**	**Cocoa mass**	+M	+M	+p	+p	+	+27.1	+p	+	+	+ni/+	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	**295**	**Masse de cacao**	**Cocoa mass**	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	c
2017	**296**	**Liqueur de cacao**	**Cocoa liquor**	+M	+M	+M	+M	+	+27.4	+p	+	+	+ni/+	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	**297**	**Liqueur de cacao**	**Cocoa liquor**	st	st	st	st	-	+27.5	+p	+	+	+p	+	+	+	**PD**	+p	+	+	+p	+	+	+	**PD**	+	+	**PD**	9	c
2017	**298**	**Liqueur de cacao**	**Cocoa liquor**	+p	+p	+p	+p	+	+27.5	+p	+	+	+ni/+	+	+	+	**PA**	+p	+	+	+p	+	+	+	**PA**	+	+	**PA**	9	c
2017	708	Liqueur de cacao	Cocoa liquor	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	c
2017	709	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	st	/	/	st	/	/	-	**NA**	st	/	/	st	/	/	-	**NA**	-	-	**NA**	9	c

CHOCOLATES																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX® System Real-Time PCR Assay Salmonella - PROTOCOL F Storage 72 h at 5°C ± 3°C					Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed NFDM + 1% Brillant Green (after 55 min) 22 h at 37°C + 72 h at 5°C ± 3°C						
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		PCR result (Ct)	Brilliance *Salmonella*	XLD	Final result 72 h	Agreement 72 h		
2017	**9268**	**Poudre de cacao**	**Cocoa powder**	+p	+p	+p	+p	+	+24.4	+p	+p	+	**PA**	9	a
2017	**9269**	**Poudre de cacao**	**Cocoa powder**	+p	+p	+p	+p	+	+31.3	+p	+p	+	**PA**	9	a
2017	**9270**	**Poudre de cacao 32 %**	**32% Cocoa powder**	+p	+p	+p	+p	+	+26.3	+p	+p	+	**PA**	9	a
2017	**9271**	**Poudre de cacao 32 %**	**32% Cocoa powder**	+p	+p	+p	+p	+	+26.0	+p	+p	+	**PA**	9	a
2017	**9272**	**Poudre de cacao 100 %**	**100% Cocoa powder**	+p	+p	+p	+p	+	+25.8	+p	+p	+	**PA**	9	a
2017	**9273**	**Poudre de cacao 100 %**	**100% Cocoa powder**	+p	+p	+p	+p	+	+27.8	+p	+p	+	**PA**	9	a
2017	**9274**	**Poudre de cacao**	**Cocoa powder**	st	st	st	st	-	+25.3	+p	+p	+	**PD**	9	a
2017	**9275**	**Poudre de cacao**	**Cocoa powder**	+p	+p	+p	+p	+	+29.3	+p	+p	+	**PA**	9	a
2017	**9276**	**Poudre de cacao**	**Cocoa powder**	+p	+p	+p	+p	+	+33.0	+p	+p	+	**PA**	9	a
2017	**9277**	**Poudre de cacao**	**Cocoa powder**	st	st	st	st	-	+28.6	+p	+p	+	**PD**	9	a
2017	**9278**	**Chocolat pur 65 %**	**Chocolate product (65 %)**	+p	+p	+p	+p	+	+28.5	+p	+p	+	**PA**	9	b
2017	**9279**	**Chocolat pur 65 %**	**Chocolate product (65 %)**	st	st	st	st	-	+28.9	+p	+p	+	**PD**	9	b
2017	**9280**	**Chocolat pur lait 41 %**	**Milk chocolate product (41 %)**	+p	+p	+p	+p	+	+29.2	+p	+p	+	**PA**	9	b
2017	**9281**	**Chocolat pur lait 41 %**	**Milk chocolate product (41 %)**	+p	+p	+p	+p	+	+27.9	+p	+p	+	**PA**	9	b
2017	**9282**	**Chocolat de couverture noir 75 %**	**Chocolate product (75 %)**	+p	+p	+p	+p	+	+28.9	+p	+p	+	**PA**	9	b
2017	**9283**	**Chocolat de couverture noir 75 %**	**Chocolate product (75 %)**	+p	+p	+p	+p	+	+25.4	+p	+p	+	**PA**	9	b
2017	**9284**	**Chocolat force noire 50 %**	**Chocolate product (50 %)**	+p	+p	+p	+p	+	+33.0	+p	+p	+	**PA**	9	b
2017	**9285**	**Chocolat force noire 50 %**	**Chocolate product (50 %)**	+p	+p	+p	+p	+	+25.4	+p	+p	+	**PA**	9	b
2017	**9286**	**Chocolat résistant cuisson 44 %**	**Chocolate product (44 %)**	+p	+p	+p	+p	+	+29.8	+M	+m	+	**PA**	9	b
2017	**9287**	**Chocolat résistant cuisson 44 %**	**Chocolate product (44 %)**	+p	+p	+p	+p	+	+29.3	+p	+p	+	**PA**	9	b
2017	**9290**	**Beurre de cacao**	**Cocoa butter**	+p	+p	+p	+p	+	+27.9	+p	+p	+	**PA**	9	c
2017	**9291**	**Beurre de cacao**	**Cocoa butter**	+p	+p	+p	+p	+	+26.5	+p	+p	+	**PA**	9	c
2017	**9292**	**Masse de cacao**	**Cocoa mass**	+p	+p	+p	+p	+	29.8	+p	+p	+	**PA**	9	c
2017	**9293**	**Masse de cacao**	**Cocoa mass**	+p	+p	+p	+p	+	28.8	+p	+p	+	**PA**	9	c
2017	**9294**	**Masse de cacao**	**Cocoa mass**	+M	+p	+M	+p	+	25.6	+p	+p	+	**PA**	9	c
2017	**9295**	**Masse de cacao**	**Cocoa mass**	+p	+M	+p	+p	+	+25.6	+p	+p	+	**PA**	9	c
2017	**9297**	**Beurre de cacao**	**Cocoa butter**	+p	+p	+p	+p	+	+32.3	+p	+p	+	**PA**	9	c
2017	**294**	**Masse de cacao**	**Cocoa mass**	+M	+M	+p	+p	+	+24.9	+p	+M	+	**PA**	9	c
2017	**296**	**Liqueur de cacao**	**Cocoa liquor**	+M	+M	+M	+M	+	+24.2	+p	+p	+	**PA**	9	c
2017	**297**	**Liqueur de cacao**	**Cocoa liquor**	st	st	st	st	-	+25.1	+p	+p	+	**PD**	9	c
2017	**298**	**Liqueur de cacao**	**Cocoa liquor**	+p	+p	+p	+p	+	+24.1	+p	+M	+	**PA**	9	c

Result 11 - Category 10: Pet food and pet food ingredients (up to 375 g) - Protocol G1

PET FOOD AND PET FOOD INGREDIENTS (up to 375 g)																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL G1 (Paired) 34-38°C for 18 h - 26 h + subculture in BHI																	Category	Type
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test					Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation								
																			Latex	PCR foodproof Salmonella	Confirmation results						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result							
2025	**120564**	**Aliment pour poissons**	**Pellets for Fish**	st	st	-	st	-	0	36.5	-	0	31.7	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	**120565**	**Aliment pour oiseaux**	**Bird seeds**	+m	+1/2	+1/2	+1/2	+	43.7	34.1	+	0.0/ 0.0/ 0.0	31.6	-/-/-	+m	+1/2	+m	-A	+	+	+	+	-	**PA**	**ND$_{FN(alt)}$**	10	a
2025	**120566**	**Croquettes pour chien**	**Dog kibble**	+p	+p	+p	+p	+	40.7	35.4	+	43.2	31.5	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**120567**	**Croquette pour chat**	**Cat kibble**	-	-	-	-	-	0	34.9	-	0	31.8	-	-B	-B	-B	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	**126767**	**Friandises pour chat au saumon**	**Cat sweets**	+p	+p	+p	+p	+	34.5	45.3	+	38.0	40.4	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126768**	**Croquettes pour chat stérilisé (dinde)**	**Cat kibble**	+p	+p	+p	+p	+	33.5	43.9	+	37.5	38.1	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126769**	**Croquettes pour chat (bœuf)**	**Cat kibble**	+p	+p	+p	+p	+	31.6	40.5	+	35.0	38.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126770**	**Croquettes pour chat (thon/saumon/légumes)**	**Cat kibble**	+M	+p	+1/2	+M	+	33.2	39.8	+	36.2	36.2	+	+M	+p	+1/2	+M	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126771**	**Friandises pour chien (bœuf/volaille/lapin)**	**Dog sweets**	+p	+p	+p	+p	+	36.9	35.0	+	38.3	38.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126772**	**Croquettes pour chien (bœuf/légumes)**	**Dog kibble**	+p	+p	+p	+p	+	30.5	39.4	+	33.6	36.5	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126773**	**Croquettes pour chien mini senior (poulet)**	**Dog kibble**	+M	+p	+M	+p	+	32.4	37.9	+	36.5	36.3	+	+M	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126774**	**Croquettes pour chien (volaille/carottes/pois)**	**Dog kibble**	+M	+p	+p	+p	+	30.9	39.8	+	35.2	36.7	+	+M	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	128570	Friandises saumon-colin-truite pour chat	Salmon, hake, and trout treats for cats	st	st	st	st	-	0.0	33.8	-	0.0	30.8	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	128824	Mélange de graines pour les oiseaux de la nature	Seed mix for wild birds	-	-	-	-	-	0	35.3	-	0	33.6	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	10	a
2025	128825	Biscuit pour chien	Dog biscuits	-	-	-	-	-	0	35.3	-	0	34.7	-	-A	-A	-B	-B	/	/	-	-	-	**NA**	**NA**	10	a
2025	128826	Croquette pour chien poulet	Chicken dog kibble	st	st	st	st	-	0	35.7	-	0	35.5	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	128827	Croquette pour chien mini au poulet	Mini chicken dog kibble	st	st	st	st	-	0	34.8	-	0	33.7	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	128828	Croquette pour chat junior	Junior cat kibble	-	-	-	-	-	0	35.4	-	0	33.6	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	10	a
2025	128829	Croquette pour chat au poulet	Chicken cat kibble	-	-	-	-	-	0	34.6	-	0	32.7	-	-A	-A	-B	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	**128837**	**Pâté aux légumes pour chien**	**Vegetable pâté for dogs**	+p	+p	+p	+p	+	33.1	42.7	+	38.1	32.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**120009**	**Pâtée pour chat porc grillé**	**Grilled pork cat food**	+p	+p	+p	+p	+	36.3	0	+	41.1	37.2	+	+p	+p	+p	+M	+	+	+	+	+	**PA**	**PA**	10	b
2025	**120010**	**Pâtée pour chat dinde grillée**	**Grilled turkey cat food**	+p	+p	+p	+p	+	37.8	40.6	+	32.7	44.5	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**120011**	**Pâtée pour chien dinde porc, pomme de terre et épinard**	**Grilled turkey pork potato and spinach dog food**	st	st	st	st	-	0.0	36.6	-	0.0	31.8	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**120012**	**Saucisson pour chien poulet dinde**	**Sausage for dogs chicken turkey**	+p	+p	+p	+p	+	37.8	45.5	+	44.0	35	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125510**	**Pâté pour chat frais (mijoté de bœuf)**	**Fresh cat food (beef stew)**	+p	+p	+p	+p	+	31.7	36.6	+	39.2	32.6	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b

PET FOOD AND PET FOOD INGREDIENTS (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL G1 (Paired) 34-38°C for 18 h - 26 h + subculture in BHI																	Category	Type
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test					Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation		Confirmation results						
																			Latex	PCR foodproof Salmonella								
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result								
2025	**125511**	**Pâté pour chat frais (délice de poisson)**	**Fresh cat food (fish delight)**	+p	+p	+p	+p	+	31.9	38.3	+	37.7	31.6	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125512**	**Pâté pour chat frais (Poulet gourmand)**	**Fresh cat food (gourmet chicken)**	+p	+p	+p	+p	+	32.4	36.7	+	36.6	31	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125513**	**Pâté pour chien frais (mijoté de bœuf)**	**Fresh dog food (beef stew)**	+p	+p	+p	+p	+	30.1	36.8	+	36.2	31.1	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125514**	**Saucisson pour chien cuit au bœuf**	**Sausage for dogs cooked with beef**	+p	+p	+P	+P	+	32.7	36.2	+	38.1	31.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125634**	**Pâtée pour chien (dinde et légumes)**	**Dog food (turkey and vegetables)**	st	st	st	st	-	0.0	34.3	-	0.0	31.6	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**125635**	**Pâtée pour chien (poulet rognons)**	**Dog food (chicken kidneys)**	st	st	st	st	-	0.0	34	-	0.0	31	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**125636**	**Pâtée pour chat (saumon)**	**Cat food (salmon)**	st	st	st	st	-	0.0	33	-	0.0	31.4	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**125637**	**Pâtée pour chat (bœuf-carotte)**	**Cat food (beef carrots)**	st	st	st	st	-	0.0	33.1	-	0.0	31.5	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**126775**	**Saucisson pour chiot congelé (volaille/riz/légumes)**	**Frozen sausage for dogs**	st	st	st	st	-	0.0	35.7	-	0.0	35.1	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**126776**	**Saucisson pour chien/chat congelé (volaille/riz/mais)**	**Frozen sausage for dogs and cats**	st	st	st	st	-	0.0	34.8	-	0.0	34.6	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	128565	Mijoté de bœuf pour chien	Beef stew for dogs	st	st	st	st	-	0.0	37.2	-	0.0	32.4	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	128566	Délice de poisson pour chat	Fish delicacy for cats	st	st	st	st	-	0.0	37.0	-	0.0	33.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	128567	Saucisson au bœuf pour chien	Beef sausage for dogs	st	st	st	st	-	0.0	36.2	-	0.0	32.6	-	st	st	-C	-C	/	/	-	-	-	**NA**	**NA**	10	b
2025	128568	Pâtée jambon-riz pour chien	Ham and rice pâté for dogs	st	st	st	st	-	0.0	35.4	-	0.0	32.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	128569	Pâtée bœuf-dinde-lapin pour chat	Beef, turkey, and rabbit pâté for cats	st	st	st	st	-	0.0	34.7	-	0.0	31.6	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**128838**	**Pâté pour chat**	**Pâté for cats**	+p	+p	+p	+p	+	34.8	36.2	+	44.2	32.7	+	+p	+p	+M	+M	+	+	+	+	+	**PA**	**PA**	10	b
2025	**120013**	**Viande pour animaux**	**Meat for pets**	-	-	-	-	-	0.0	35.1	-	0.0	33.4	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	10	c
2025	**120568**	**Matière première (grain pour animaux)**	**Raw material**	+p	+p	+p	+p	+	41.3	33.6	+	42.2	31.4	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	c
2025	**120569**	**Matière première (tourteau soja sans OGM)**	**Raw material**	-	-	-	-	-	0	34.8	-	0	31.8	-	-C	-C	-A	-A	/	/	-	-	-	**NA**	**NA**	10	c
2025	**120570**	**Matière première (tourteau soja brut bio morceaux)**	**Raw material**	st	st	st	st	-	0	34.1	-	0	31.5	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	c
2025	**125515**	**Viande pour animaux**	**Meat for pets**	+M	+M	+M	+P	+	34.9	33.1	+	42.5	31.1	+	+M	+M	+m	+m	+	+	+	+	+	**PA**	**PA**	10	c
2025	**125516**	**Viande pour animaux**	**Meat for pets**	-	-A	-	-	-	0.0	32.7	-	0.0	30.6	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	10	c
2025	**125517**	**Viande pour animaux**	**Meat for pets**	+m	+1/2	+1/2	+M	+	35.8	32.9	+	38.6	30.4	+	+m	+1/2	-A	+m	+	+	+	+	+	**PA**	**PA**	10	c
2025	**125518**	**Viande pour animaux**	**Meat for pets**	+m	+1/2	+1/2	+M	+	39.4	39.8	+	43.0	31.7	+	+m	+1/2	+m (2)	+m	+	+	+	+	+	**PA**	**PA**	10	c
2025	**126777**	**Viande hachée pour animaux congelée (85% volaille et 15% bœuf)**	**Frozen meat for pets**	-	-	-	-	-	0.0	32.9	-	0.0	33.7	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	10	c

PET FOOD AND PET FOOD INGREDIENTS (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL G1 (Paired) 34-38°C for 18 h - 26 h + subculture in BHI																	Category	Type
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test					Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation		Confirmation results						
																			Latex	PCR foodproof Salmonella								
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result								
2025	**126778**	**Viande hachée pour animaux congelée (volaille chair et os)**	**Frozen meat for pets**	-	4+	-	+m	+	39.3	33.8	+	43.8	31.9	+	-A	+m (4)	-A	+m	+	+	+	+	+	**PA**	**PA**	10	c
2025	128571	Viande bovine pour animaux	Beef for animals	-	-	-	-	-	0.0	33.2	-	0.0	31.3	-	-A	-A	-A	-B	/	/	-	-	-	**NA**	**NA**	10	c
2025	128572	Flanchet sans os pour animaux	Boneless flank for animals	-	-	-	-	-	0.0	34.1	-	0.0	31.4	-	-A	-A	-B	-B	/	/	-	-	-	**NA**	**NA**	10	c
2025	128573	Viande de volaille hachée congelée pour animaux	Frozen ground poultry meat for animals	+m	+m	+m	+m	+	39.5	35.9	+	44.0	32.4	+	+m	+m	-B	+m (2)	+	+	+	+	+	**PA**	**PA**	10	c
2025	128574	Graines d'orge pour animaux	Barley seeds for animals	-	-	-	-	-	0.0	34.3	-	0.0	31.4	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	10	c
2025	**128830**	**Matière première (Huile de lin)**	**Raw material (Flaxseed oil)**	+p	+p	+p	+p	+	31.8	39.6	+	39	31.8	+	+p	+p	+M	+M	+	+	+	+	+	**PA**	**PA**	10	c
2025	**128831**	**Matière première (Huile de saumon rouge)**	**Raw material (Red salmon oil)**	+p	+p	+p	+p	+	38.3	34.6	+	40.7	32.5	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	c
2025	**128832**	**Matière première (Huile de chanvre)**	**Raw material (Hemp oil)**	+p	+p	+p	+p	+	34.4	41.6	+	42.4	33.2	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	c
2025	**128833**	**Matière première (Flocon de riz aux légumes)**	**Raw material (Rice flakes with vegetables)**	+p	+p	+p	+p	+	34.3	44.4	+	39.8	34.4	+	+p	+p	+M	+M	+	+	+	+	+	**PA**	**PA**	10	c
2025	**128834**	**Matière première (Flocon de millet et d'avoine aux légumes)**	**Raw material (Millet and oat flakes with vegetables)**	+p	+p	+p	+p	+	36.9	39.3	+	40.3	34	+	+p	+p	+M	+M	+	+	+	+	+	**PA**	**PA**	10	c
2025	**128835**	**Matière première (Mélange de vitamines et substances minérales)**	**Raw material (Vitamin and mineral mix)**	st	st	st	st	-	0	36.9	-	0	34.4	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	c
2025	**128836**	**Croquette pour chien junior**	**Junior dog kibble**	+p	+p	+p	+p	+	36.4	38.3	+	41.9	32.4	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	c

PET FOOD AND PET FOOD INGREDIENTS (up to 375 g)																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL G1																Category	Type
									34-38°C for 18 h - 26 h +72 h at 5 ± 3°C + subculture in BHI																	
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test				Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation							
																			Latex							
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Confirmation results						
2025	**120565**	**Aliment pour oiseaux**	**Bird seeds**	+m	+1/2	+1/2	+1/2	+	42.7	33.1	+	0.0/ 0.0/ 0.0	32.1	-/-/-	+m	+m	+m (2)	-A	+	+	+	-	**PA**	**$ND_{FN(alt)}$**	10	a
2025	**120566**	**Croquettes pour chien**	**Dog kibble**	+p	+p	+p	+p	+	39.7	32.2	+	42.6	31.4	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126767**	**Friandises pour chat au saumon**	**Cat sweets**	+p	+p	+p	+p	+	35.4	38.1	+	41.9	31.5	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126768**	**Croquettes pour chat stérilisé (dinde)**	**Cat kibble**	+p	+p	+p	+p	+	32.6	39.5	+	37.6	30.8	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126769**	**Croquettes pour chat (bœuf)**	**Cat kibble**	+p	+p	+p	+p	+	31.7	38.3	+	34.7	31.5	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126770**	**Croquettes pour chat(thon/saumon/légumes)**	**Cat kibble**	+M	+p	+1/2	+M	+	33.2	37.2	+	37.6	31.0	+	+M	+M	+M	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126771**	**Friandises pour chien (bœuf/volaille/lapin)**	**Dog sweets**	+p	+p	+p	+p	+	36.7	34.1	+	40.2	30.6	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126772**	**Croquettes pour chien (bœuf/légumes)**	**Dog kibble**	+p	+p	+p	+p	+	30.9	35.9	+	35.4	30.5	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126773**	**Croquettes pour chien mini senior (poulet)**	**Dog kibble**	+M	+p	+M	+p	+	32.1	38.4	+	36.5	31.2	+	+1/2	+M	+M	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126774**	**Croquettes pour chien (volaille/carottes/pois)**	**Dog kibble**	+M	+p	+p	+p	+	31.8	38.8	+	37.3	31.2	+	+M	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**128837**	**Pâté aux légumes pour chien**	**Vegetable pâté for dogs**	+p	+p	+p	+p	+	34.1	45.9	+	39.7	32.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**120009**	**Pâtée pour chat porc grillé**	**Grilled pork cat food**	+p	+p	+p	+p	+	33.2	42.3	+	34.8	35.3	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**120010**	**Pâtée pour chat dinde grillée**	**Grilled turkey cat food**	+p	+p	+p	+p	+	32.7	39.6	+	38.5	33.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**120011**	**Pâtée pour chien dinde porc, pomme de terre et épinard**	**Grilled turkey pork potato and spinach dog food**	st	st	st	st	-	0.0	35.9	-	46.7/ 42.3/ 41.1	33.3	+/+/+	st	st	st	st	/	-	-	-	**NA**	**$PD_{FP(alt)}$**	10	b
2025	**120012**	**Saucisson pour chien poulet dinde**	**Sausage for dogs chicken turkey**	+p	+p	+p	+p	+	32.3	38.3	+	37.1	33.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**125510**	**Pâté pour chat frais (mijoté de bœuf)**	**Fresh cat food (beef stew)**	+p	+p	+p	+p	+	28.7	38.6	+	35.8	35.3	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**125511**	**Pâté pour chat frais (délice de poisson)**	**Fresh cat food (fish delight)**	+p	+p	+p	+p	+	31.0	40.6	+	35.7	32.9	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**125512**	**Pâté pour chat frais (Poulet gourmand)**	**Fresh cat food (gourmet chicken)**	+p	+p	+p	+p	+	30.3	42	+	38.6	32.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**125513**	**Pâté pour chien frais (mijoté de bœuf)**	**Fresh dog food (beef stew)**	+p	+p	+p	+p	+	28.9	35.2	+	33.6	31.4	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**125514**	**Saucisson pour chien cuit au bœuf**	**Sausage for dogs cooked with beef**	+p	+p	+P	+P	+	31.0	37.3	+	36.1	30.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**128838**	**Pâté pour chat**	**Pâté for cats**	+p	+p	+p	+p	+	34.3	0.0	+	39.0	32.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**120013**	**Viande pour animaux**	**Meat for pets**	-	-	-	-	-	0.0	33.9	-	0.0	31.2	-	-A	-A	-A	-A	/	-	-	-	**NA**	**NA**	10	c
2025	**120568**	**Matière première (grain pour animaux)**	**Raw material**	+p	+p	+p	+p	+	38.5	31.6	+	40.9	30.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**125515**	**Viande pour animaux**	**Meat for pets**	+M	+M	+M	+P	+	33.2	33.2	+	38.3	31.8	+	+1/2	+M	+m	+m	+	+	+	+	**PA**	**PA**	10	c

PET FOOD AND PET FOOD INGREDIENTS (up to 375 g)																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL G1																Category	Type
									34-38°C for 18 h - 26 h +72 h at 5 ± 3°C + subculture in BHI																	
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test				Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation							
																			Latex							
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Confirmation results						
2025	**125516**	**Viande pour animaux**	**Meat for pets**	-	-A	-	-	-	0.0	31.9	-	0.0	31.5	-	-A	-A	-A	-A	/	-	-	-	**NA**	**NA**	10	c
2025	**125517**	**Viande pour animaux**	**Meat for pets**	+m	+1/2	+1/2	+M	+	36.9	32.9	+	37.9	31.4	+	+m	+M	-A	+1/2	+	+	+	+	**PA**	**PA**	10	c
2025	**125518**	**Viande pour animaux**	**Meat for pets**	+m	+1/2	+1/2	+M	+	36.8	34.7	+	40.4	34.1	+	+m	+M	+m	+m	+	+	+	+	**PA**	**PA**	10	c
2025	**126778**	**Viande hachée pour animaux congelée (volaille chair et os)**	**Frozen meat for pets**	-	4+	-	+m	+	37.8	34.0	+	43.0	31.3	+	+m	+m	-A	+m	+	+	+	+	**PA**	**PA**	10	c
2025	128573	Viande de volaille hachée congelée pour animaux	Frozen ground poultry meat for animals	+m	+m	+m	+m	+	38.8	34.6	+	45.9	36.1	+	+m	+M	-A	+m	+	+	+	+	**PA**	**PA**	10	c
2025	**128830**	**Matière première (Huile de lin)**	**Raw material (Flaxseed oil)**	+p	+p	+p	+p	+	38.8	28.6	+	39.1	37.0	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**128831**	**Matière première (Huile de saumon rouge)**	**Raw material (Red salmon oil)**	+p	+p	+p	+p	+	34.1	48.3	+	39.8	33.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**128832**	**Matière première (Huile de chanvre)**	**Raw material (Hemp oil)**	+p	+p	+p	+p	+	36.6	47.7	+	43.6	33.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**128833**	**Matière première (Flocon de riz aux légumes)**	**Raw material (Rice flakes with vegetables)**	+p	+p	+p	+p	+	33.2	40.7	+	39.4	32.5	+	+M	+p	+M	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**128834**	**Matière première (Flocon de millet et d'avoine aux légumes)**	**Raw material (Millet and oat flakes with vegetables)**	+p	+p	+p	+p	+	35.3	43.8	+	37.8	32.0	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**128836**	**Croquette pour chien junior**	**Junior dog kibble**	+p	+p	+p	+p	+	33.7	44.9	+	38.2	32.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	c

Result 12 - Category 10: Pet food and pet food ingredients (up to 375 g) - Protocol G2

PET FOOD AND PET FOOD INGREDIENTS (up to 375 g)																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL G2																	Category	Type
									34-38°C for 18 h - 26 h + subculture in BHI																		
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test						Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA leaning solution					Direct streaking		Confirmation								
																			Latex	PCR foodproof Salmonella	Confirmation results						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result							
2025	**120564**	**Aliment pour poissons**	**Pellets for Fish**	st	st	-	st	-	0.0	35.4	-	0.0	31.9	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	10	a
2025	**120565**	**Aliment pour oiseaux**	**Bird seeds**	+m	+1/2	+1/2	+1/2	+	0.0	33.6	-	0.0	31.3	-	-A	-A	-A	-A	/	/	-	-	-	**ND**	**ND**	10	a
2025	**120566**	**Croquettes pour chien**	**Dog kibble**	+p	+p	+p	+p	+	43.7	36.0	+	44.1	31.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**120567**	**Croquette pour chat**	**Cat kibble**	-	-	-	-	-	0.0	32.0	-	0.0	30.5	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	**126767**	**Friandises pour chat au saumon**	**Cat sweets**	+p	+p	+p	+p	+	34.4	31.2	+	38.9	31.8	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126768**	**Croquettes pour chat stérilisé (dinde)**	**Cat kibble**	+p	+p	+p	+p	+	33.6	32.3	+	35.0	31.9	+	+M	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126769**	**Croquettes pour chat (bœuf)**	**Cat kibble**	+p	+p	+p	+p	+	32.2	32.3	+	34.6	32.2	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126770**	**Croquettes pour chat (thon/saumon/légumes)**	**Cat kibble**	+M	+p	+1/2	+M	+	33.2	31.7	+	35.5	31.6	+	+1/2	+M	+m	+m	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126771**	**Friandises pour chien (bœuf/volaille/lapin)**	**Dog sweets**	+p	+p	+p	+p	+	31.4	31.4	+	37.1	31.2	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126772**	**Croquettes pour chien (bœuf/légumes)**	**Dog kibble**	+p	+p	+p	+p	+	31.6	31.3	+	33.5	31.2	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126773**	**Croquettes pour chien mini senior (poulet)**	**Dog kibble**	+M	+p	+M	+p	+	31.8	30.2	+	36.4	30.8	+	+1/2	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**126774**	**Croquettes pour chien (volaille/carottes/pois)**	**Dog kibble**	+M	+p	+p	+p	+	33.3	31.2	+	38.1	30.9	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	128570	Friandises saumon-colin-truite pour chat	Salmon, hake, and trout treats for cats	st	st	st	st	-	0.0	32.2	-	0.0	31.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	128824	Mélange de graines pour les oiseaux de la nature	Seed mix for wild birds	-	-	-	-	-	0.0	37.3	-	0.0	34.5	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	10	a
2025	128825	Biscuit pour chien	Dog biscuits	-	-	-	-	-	0.0	37.2	-	0.0	34.3	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	128826	Croquette pour chien poulet	Chicken dog kibble	st	st	st	st	-	0.0	37.7	-	0.0	34.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	128827	Croquette pour chien mini au poulet	Mini chicken dog kibble	st	st	st	st	-	0.0	38.2	-	0.0	35.4	-	st	tst	st	st	/	/	-	-	-	**NA**	**NA**	10	a
2025	128828	Croquette pour chat junior	Junior cat kibble	-	-	-	-	-	0.0	37.8	-	0.0	38.0	-	-B	-B	-B	-B	/	/	-	-	-	**NA**	**NA**	10	a
2025	128829	Croquette pour chat au poulet	Chicken cat kibble	-	-	-	-	-	0.0	36.5	-	0.0	36.6	-	-A	-A	-C	-C	/	/	-	-	-	**NA**	**NA**	10	a
2025	**128837**	**Pâté aux légumes pour chien**	**Vegetable pâté for dogs**	+p	+p	+p	+p	+	35.0	40.5	+	41.9	33.9	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	a
2025	**120009**	**Pâté pour chat porc grillé**	**Grilled pork cat food**	+p	+p	+p	+p	+	34.1	42.5	+	40.7	36.7	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**120010**	**Pâtée pour chat dinde grillée**	**Grilled turkey cat food**	+p	+p	+p	+p	+	0.0	36.6	-	0.0	31.7	-	st	st	st	st	/	/	-	-	-	**ND**	**ND**	10	b
2025	**120011**	**Pâtée pour chien dinde porc, pomme de terre et épinard**	**Grilled turkey pork potato and spinach dog food**	st	st	st	st	-	36.9	0.0	+	41.6	34.1	+	+p	+p	+p	+p	+	+	+	+	+	**PD**	**PD**	10	b
2025	**120012**	**Saucisson pour chien poulet dinde**	**Sausage for dogs chicken turkey**	+p	+p	+p	+p	+	36.7	38.7	+	43.4	31.4	+	+p	+p	+p	+M	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125510**	**Pâté pour chat frais (mijoté de bœuf)**	**Fresh cat food (beef stew)**	+p	+p	+p	+p	+	0.0	34.4	-	0.0	32.7	-	st	st	st	st	/	/	-	-	-	**ND**	**ND**	10	b

PET FOOD AND PET FOOD INGREDIENTS (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL G2																		Category	Type
									34-38°C for 18 h - 26 h + subculture in BHI																			
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test						Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA leaning solution					Direct streaking		Confirmation		Confirmation results							
																			Latex	PCR foodproof Salmonella									
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result									
2025	**125511**	**Pâté pour chat frais (délice de poisson)**	**Fresh cat food (fish delight)**	+p	+p	+p	+p	+	31.7	38.4	+	35.1	32.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125512**	**Pâté pour chat frais (Poulet gourmand)**	**Fresh cat food (gourmet chicken)**	+p	+p	+p	+p	+	31.7	38.6	+	37.8	31.8	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125513**	**Pâté pour chien frais (mijoté de bœuf)**	**Fresh dog food (beef stew)**	+p	+p	+p	+p	+	30.4	38.0	+	34.1	31.9	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125514**	**Saucisson pour chien cuit au bœuf**	**Sausage for dogs cooked with beef**	+p	+p	+P	+P	+	30.4	36.7	+	34.8	31.7	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**125634**	**Pâtée pour chien (dinde et légumes)**	**Dog food (turkey and vegetables)**	st	st	st	st	-	0.0	33.6	-	0.0	32.7	-	st	st	-C	-C	/	/	-	-	-	**NA**	**NA**	10	b
2025	**125635**	**Pâtée pour chien (poulet rognons)**	**Dog food (chicken kidneys)**	st	st	st	st	-	0.0	33.2	-	0.0	31.7	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**125636**	**Pâtée pour chat (saumon)**	**Cat food (salmon)**	st	st	st	st	-	0.0	33.1	-	0.0	31.5	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**125637**	**Pâtée pour chat (bœuf-carotte)**	**Cat food (beef carrots)**	st	st	st	st	-	0.0	33.2	-	0.0	32.1	-	-B	-B	-B	-B	/	/	-	-	-	**NA**	**NA**	10	b
2025	**126775**	**Saucisson pour chiot congelé (volaille/riz/légumes)**	**Frozen sausage for dogs**	st	st	st	st	-	0.0	32.3	-	0.0	31.9	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**126776**	**Saucisson pour chien/chat congelé (volaille/riz/mais)**	**Frozen sausage for dogs and cats**	st	st	st	st	-	0.0	31.6	-	0.0	31.6	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	128565	Mijoté de bœuf pour chien	Beef stew for dogs	st	st	st	st	-	0.0	35.8	-	0.0	32.0	-	-C	-C	-B	-B	/	/	-	-	-	**NA**	**NA**	10	b
2025	128566	Délice de poisson pour chat	Fish delicacy for cats	st	st	st	st	-	0.0	35.8	-	0.0	32.1	-	-B	-B	-A	-A	/	/	-	-	-	**NA**	**NA**	10	b
2025	128567	Saucisson au bœuf pour chien	Beef sausage for dogs	st	st	st	st	-	0.0	35.0	-	0.0	31.5	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	128568	Pâtée jambon-riz pour chien	Ham and rice pâté for dogs	st	st	st	st	-	0.0	34.3	-	0.0	31.9	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	128569	Pâtée bœuf-dinde-lapin pour chat	Beef, turkey, and rabbit pâté for cats	st	st	st	st	-	0.0	34.1	-	0.0	30.9	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	b
2025	**128838**	**Pâté pour chat**	**Pâté for cats**	+p	+p	+p	+p	+	33.5	37.2	+	43.2	32.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	b
2025	**120013**	**Viande pour animaux**	**Meat for pets**	-	-	-	-	-	38.1	37.9	+	44.5	35.4	+	+1/2	+M	+m	+1/2	+	+	+	+	+	**PD**	**PD**	10	c
2025	**120568**	**Matière première (grain pour animaux)**	**Raw material**	+p	+p	+p	+p	+	0.0	36.0	-	0.0	39	-	st	st	st	st	/	/	-	-	-	**ND**	**ND**	10	c
2025	**120569**	**Matière première (tourteau soja sans OGM)**	**Raw material**	-	-	-	-	-	0.0	33.9	-	0.0/ 0.0/ 0.0	0.0	i/-/-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	10	c
2025	**120570**	**Matière première (tourteau soja brut bio morceaux)**	**Raw material**	st	st	st	st	-	0.0	34.2	-	0.0	31.4	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	c
2025	**125515**	**Viande pour animaux**	**Meat for pets**	+M	+M	+M	+P	+	35.5	32.0	+	39.6	31.2	+	+M	+p	-A	+m	+	+	+	+	+	**PA**	**PA**	10	c
2025	**125516**	**Viande pour animaux**	**Meat for pets**	-	-A	-	-	-	39.7	32.1	+	41.7	31.4	+	+m	+p	-A	+m	+	+	+	+	+	**PD**	**PD**	10	c
2025	**125517**	**Viande pour animaux**	**Meat for pets**	+m	+1/2	+1/2	+M	+	39.7	33.1	+	43.3	31.8	+	+m	+M	-A	+m	+	+	+	+	+	**PA**	**PA**	10	c
2025	**125518**	**Viande pour animaux**	**Meat for pets**	+m	+1/2	+1/2	+M	+	36.6	33.7	+	40.3	31.4	+	+m	+M	+m	+m	+	+	+	+	+	**PA**	**PA**	10	c

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									34-38°C for 18 h - 26 h + subculture in BHI																		
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test					Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA leaning solution					Direct streaking		Confirmation		Confirmation results						
																			Latex	PCR foodproof Salmonella							
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result							
2025	**126777**	**Viande hachée pour animaux congelée (85% volaille et 15% bœuf)**	**Frozen meat for pets**	-	-	-	-	-	0.0	31.6	-	0.0	31.1	-	-A	-A	-A	-B	/	/	-	-	-	**NA**	**NA**	10	c
2025	**126778**	**Viande hachée pour animaux congelée (volaille chair et os)**	**Frozen meat for pets**	-	+(4)	-	+m	+	40.3	30.9	+	42.0	30.7	+	-A	+m (2)	-A	+m	+	+	+	+	+	**PA**	**PA**	10	c
2025	128571	Viande bovine pour animaux	Beef for animals	-	-	-	-	-	0.0	32.6	-	0.0	31.3	-	-C	-A	-A	-B	/	/	-	-	-	**NA**	**NA**	10	c
2025	128572	Flanchet sans os pour animaux	Boneless flank for animals	-	-	-	-	-	0.0	33.4	-	0.0	31.1	-	-B	-B	-A	-A	/	/	-	-	-	**NA**	**NA**	10	c
2025	128573	Viande de volaille hachée congelée pour animaux	Frozen ground poultry meat for animals	+m	+m	+m	+m	+	39.6	35.5	+	41.7	31.4	+	+m	+m	+m (2)	+m	+	+	+	+	+	**PA**	**PA**	10	c
2025	128574	Graines d'orge pour animaux	Barley seeds for animals	-	-	-	-	-	0.0	35.1	-	0.0	31.1	-	-A	-B	-A	-A	/	/	-	-	-	**NA**	**NA**	10	c
2025	**128830**	**Matière première (Huile de lin)**	**Raw material (Flaxseed oil)**	+p	+p	+p	+p	+	32.8	40.6	+	41.7	38.0	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	c
2025	**128831**	**Matière première (Huile de saumon rouge)**	**Raw material (Red salmon oil)**	+p	+p	+p	+p	+	37.6	42.3	+	43.5	35.0	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	c
2025	**128832**	**Matière première (Huile de chanvre)**	**Raw material (Hemp oil)**	+p	+p	+p	+p	+	36.5	41.2	+	43.7	33.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	10	c
2025	**128833**	**Matière première (Flocon de riz aux légumes)**	**Raw material (Rice flakes with vegetables)**	+p	+p	+p	+p	+	0.0	36.9	-	0.0	35.4	-	-B	st	-C	-C	/	/	-	-	-	**ND**	**ND**	10	c
2025	**128834**	**Matière première (Flocon de millet et d'avoine aux légumes)**	**Raw material (Millet and oat flakes with vegetables)**	+p	+p	+p	+p	+	39.9	40.0	+	40.7	33.5	+	+p	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	10	c
2025	**128835**	**Matière première (Mélange de vitamines et substances minérales)**	**Raw material (Vitamin and mineral mix)**	st	st	st	st	-	0.0	36.0	-	0.0	33.5	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	10	c
2025	**128836**	**Croquette pour chien junior**	**Junior dog kibble**	+p	+p	+p	+p	+	38.5	39.4	+	44.5	33.1	+	+M	+p	+M	+M	+	+	+	+	+	**PA**	**PA**	10	c

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									34-38°C for 18 h - 26 h +72 h at 5 ± 3°C + subculture in BHI																	
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test				Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation							
																			Latex	Confirmation results						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*								
2025	**120565**	**Aliment pour oiseaux**	**Bird seeds**	+m	+1/2	+1/2	+1/2	+	0.0	31.7	-	0.0	30.9	-	-B	-A	-A	-A	/	-	-	-	**ND**	**ND**	10	a
2025	**120566**	**Croquettes pour chien**	**Dog kibble**	+p	+p	+p	+p	+	40.7	31.8	+	40.1	30.9	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126767**	**Friandises pour chat au saumon**	**Cat sweets**	+p	+p	+p	+p	+	34.9	37.2	+	41.8	31.4	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126768**	**Croquettes pour chat stérilisé (dinde)**	**Cat kibble**	+p	+p	+p	+p	+	33.4	38.0	+	35.9	31.0	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126769**	**Croquettes pour chat (bœuf)**	**Cat kibble**	+p	+p	+p	+p	+	33.2	37.1	+	35.3	31.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126770**	**Croquettes pour chat (thon/saumon/légumes)**	**Cat kibble**	+M	+p	+1/2	+M	+	33.2	36.6	+	35.9	30.5	+	+M	+M	+1/2	+1/2	+	+	+	+	**PA**	**PA**	10	a
2025	**126771**	**Friandises pour chien (bœuf/volaille/lapin)**	**Dog sweets**	+p	+p	+p	+p	+	32.4	37.1	+	36.1	30.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126772**	**Croquettes pour chien (bœuf/légumes)**	**Dog kibble**	+p	+p	+p	+p	+	32.8	36.4	+	35.6	32.0	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**126773**	**Croquettes pour chien mini senior (poulet)**	**Dog kibble**	+M	+p	+M	+p	+	31.9	37.2	+	36.3	31.1	+	+M	+p	+1/2	+M	+	+	+	+	**PA**	**PA**	10	a
2025	**126774**	**Croquettes pour chien (volaille/carottes/pois)**	**Dog kibble**	+M	+p	+p	+p	+	37.7	35.1	+	42.8	30.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**128837**	**Pâté aux légumes pour chien**	**Vegetable pâté for dogs**	+p	+p	+p	+p	+	34.0	41.3	+	38.0	33.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	a
2025	**120009**	**Pâté pour chat porc grillé**	**Grilled pork cat food**	+p	+p	+p	+p	+	37.6	0	+	36.4	33.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**120010**	**Pâtée pour chat dinde grillée**	**Grilled turkey cat food**	+p	+p	+p	+p	+	0.0	37.9	-	0.0	32.9	-	st	st	st	st	/	-	-	-	**ND**	**ND**	10	b
2025	**120011**	**Pâtée pour chien dinde porc, pomme de terre et épinard**	**Grilled turkey pork potato and spinach dog food**	st	st	st	st	-	34.2	43.4	+	37.3	32.2	+	+p	+p	+p	+p	+	+	+	+	**PD**	**PD**	10	b
2025	**120012**	**Saucisson pour chien poulet dinde**	**Sausage for dogs chicken turkey**	+p	+p	+p	+p	+	35.4	38.5	+	38.7	30.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**125510**	**Pâté pour chat frais (mijoté de bœuf)**	**Fresh cat food (beef stew)**	+p	+p	+p	+p	+	0.0	34.3	+	0.0	33.6	+	st	st	st	st	/	-	-	-	**ND**	**ND**	10	b
2025	**125511**	**Pâté pour chat frais (délice de poisson)**	**Fresh cat food (fish delight)**	+p	+p	+p	+p	+	31.2	37.6	+	33.7	33.4	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**125512**	**Pâté pour chat frais (Poulet gourmand)**	**Fresh cat food (gourmet chicken)**	+p	+p	+p	+p	+	30.7	37.1	+	35.4	30.8	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**125513**	**Pâté pour chien frais (mijoté de bœuf)**	**Fresh dog food (beef stew)**	+p	+p	+p	+p	+	30.6	36.5	+	32.3	31.3	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**125514**	**Saucisson pour chien cuit au bœuf**	**Sausage for dogs cooked with beef**	+p	+p	+P	+P	+	29.2	33.3	+	34.0	31.6	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**128838**	**Pâté pour chat**	**Pâté for cats**	+p	+p	+p	+p	+	34.8	42.6	+	41.6	33.5	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	b
2025	**120013**	**Viande pour animaux**	**Meat for pets**	-	-	-	-	-	36.0	34.1	+	38.8	30.6	+	+m	+M	+m	+1/2	+	+	+	+	**PD**	**PD**	10	c
2025	**120568**	**Matière première (grain pour animaux)**	**Raw material**	+p	+p	+p	+p	+	0.0	32.2	-	0.0	30.9	-	st	st	st	st	/	-	-	-	**ND**	**ND**	10	c
2025	**125515**	**Viande pour animaux**	**Meat for pets**	+M	+M	+M	+P	+	35.9	31.5	+	39.2	30.9	+	+1/2	+p	+m (1)	+1/2	+	+	+	+	**PA**	**PA**	10	c
2025	**125516**	**Viande pour animaux**	**Meat for pets**	-	-A	-	-	-	37.6	31.6	+	43.5	30.6	+	+m	+M	-A	+m	+	+	+	+	**PD**	**PD**	10	c
2025	**125517**	**Viande pour animaux**	**Meat for pets**	+m	+1/2	+1/2	+M	+	39.5	31.6	+	42.2	30.9	+	+m	+M	+m (3)	+m	+	+	+	+	**PA**	**PA**	10	c
2025	**125518**	**Viande pour animaux**	**Meat for pets**	+m	+1/2	+1/2	+M	+	35.4	33.3	+	40.1	33.1	+	+m	+M	-A	+m	+	+	+	+	**PA**	**PA**	10	c

PET FOOD AND PET FOOD INGREDIENTS (up to 375 g)																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL G2																Category	Type
									34-38°C for 18 h - 26 h +72 h at 5 ± 3°C + subculture in BHI																	
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test				Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation	Confirmation results						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*	Latex							
2025	**126778**	**Viande hachée pour animaux congelée (volaille chair et os)**	**Frozen meat for pets**	-	+(4)	-	+m	+	39.0	33.5	+	43.9	31.4	+	-A	+m	-A	+m	+	+	+	+	**PA**	**PA**	10	c
2025	128573	Viande de volaille hachée congelée pour animaux	Frozen ground poultry meat for animals	+m	+m	+m	+m	+	36.3	32.1	+	45.9	32.4	+	+m	+M	+m	+m	+	+	+	+	**PA**	**PA**	10	c
2025	**128830**	**Matière première (Huile de lin)**	**Raw material (Flaxseed oil)**	+p	+p	+p	+p	+	32.0	41.6	+	41.1	32.2	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**128831**	**Matière première (Huile de saumon rouge)**	**Raw material (Red salmon oil)**	+p	+p	+p	+p	+	37.9	40.6	+	41.3	32.4	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**128832**	**Matière première (Huile de chanvre)**	**Raw material (Hemp oil)**	+p	+p	+p	+p	+	34.2	47.4	+	42.9	32.6	+	+p		+p	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**128833**	**Matière première (Flocon de riz aux légumes)**	**Raw material (Rice flakes with vegetables)**	+p	+p	+p	+p	+	0.0	35.7	-	0.0	32.3	-	-A	+p	-C	st	/	-	-	-	**ND**	**ND**	10	c
2025	**128834**	**Matière première (Flocon de millet et d'avoine aux légumes)**	**Raw material (Millet and oat flakes with vegetables)**	+p	+p	+p	+p	+	40.4	37.0	+	45.5	31.7	+	+p	-C	+p	+p	+	+	+	+	**PA**	**PA**	10	c
2025	**128836**	**Croquette pour chien junior**	**Junior dog kibble**	+p	+p	+p	+p	+	34.9	43.4	+	41.5	31.2	+	+M	+p	+p	+p	+	+	+	+	**PA**	**PA**	10	c

Result 13 - Category 11: Cocoa and chocolate (up to 375 g) - Protocol H1

COCOA AND CHOCOLATES (up to 375 g)																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H1																Category	Type
									34-38°C for 22 – 30 h + subculture in BHI																	
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test						Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation								
																			Latex	PCR foodproof Salmonella	Confirmation results						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result							
2025	**127021**	**Fèves de cacao broyées**	**Crushed cocoa beans**	-	-	-	-	-	43.5	33.8	+	43.1	31.6	+	+p	+p	+1/2	+1/2	+	+	+	+	+	PD	PD	11	a
2025	**127449**	**Fèves de cacao**	**Cocoa beans**	-	-	-	-	-	0.0	33.8	-	0.0	32.6	-	-A	-A	-A	-A	/	/	-	-	-	NA	NA	11	a
2025	**128137**	**Fève de cacao**	**Cocoa bean**	+M	+p	+M	+p	+	0.0	34.0	-	0.0	31.6	-	st	st	st	st	/	/	-	-	-	ND	ND	11	a
2025	128138	Fève de cacao	Cocoa bean	-	-	-	-	-	0.0	33.6	-	0.0	31.5	-	-A	-B	-B	-B	/	/	-	-	-	NA	NA	11	a
2025	131500	Beurre de cacao (99.9 % MG)	Cocoa butter (99.9 % fat)	st	st	st	st	-	0.0	35.8	-	0.0	34.8	-	st	st	st	st	/	/	-	-	-	NA	NA	11	a
2025	131501	Poudre de cacao (22.5 MG) (100 % cacao)	Cocoa powder (22.5 % fat) (100 % cocoa)	st	st	st	st	-	0.0	35.7	-	0.0	32.6	-	st	st	st	st	/	/	-	-	-	NA	NA	11	a
2025	**131502**	**Fève de cacao (52 % MG) (100 % cacao)**	**Cocoa beans (52 % fat) (100 % cocoa)**	+m	+M	+m	+p	+	0.0	35.5	-	0.0	31.3	-	-C	-C	-A	-A	/	/	-	-	-	ND	ND	11	a
2025	**131504**	**Beurre de cacao (99.5 % MG)**	**Cocoa butter (99.5 % fat)**	+p	+p	+p	+p	+	31.5	47.0	+	36.6	30.3	+	+p	+p	+p	+p	+	+	+	+	+	PA	PA	11	a
2025	**131561**	**Pâte de cacao organique (53 % MG) (100 % cacao)**	**Organic cocoa paste (53 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	39.6	36.1	+	36.0	31.8	+	+M	+p	+p	+p	+	+	+	+	+	PA	PA	11	a
2025	**131562**	**Pâte de cacao (54 % MG) (100 % cacao)**	**Cocoa paste (54 % fat) (100 % cocoa)**	+1/2	+1/2	+m	+m	+	36.9	35.0	+	34.3	31.9	+	-B	+m	+m	+1/2	+	+	+	+	+	PA	PA	11	a
2025	**131563**	**Fève de cacao (100 % cacao)**	**Cocoa beans**	st	+m	+m	+m	+	42.3	32.7	+	38.0	31.5	+	-B	+m	+m	+m	+	+	+	+	+	PA	PA	11	a
2025	**131564**	**Pâte de cacao végan (54 % MG) (100 % cacao)**	**Vegan cocoa paste (54 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	36.8	34.9	+	33.3	31.2	+	+p	+p	+p	+p	+	+	+	+	+	PA	PA	11	a
2025	**131565**	**Pâte de cacao (53,3 % MG) (100 % cacao)**	**Cocoa paste (53.3 % fat) (100 % cocoa)**	+m	+m	+M	+M	+	0.0	33.5	-	0.0	31.2	-	st	st	st	st	/	/	-	-	-	ND	ND	11	a
2025	**131566**	**Poudre de cacao bio (11 % MG) (100 % cacao)**	**Organic cocoa powder (11 % fat) (100 % cocoa)**	+p	+p	+M	+M	+	0.0	33.2	-	0.0	31.1	-	st	st	st	st	/	/	-	-	-	ND	ND	11	a
2025	**131567**	**Poudre de cacao (11 % MG) (100 % cacao)**	**Cocoa powder (11 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	35.7	34.5	+	33.1	31.4	+	+p	+p	+p	+p	+	+	+	+	+	PA	PA	11	a
2025	131568	Pâte de cacao organique (53 % MG) (100 % cacao)	Organic cocoa paste (53 % fat) (100 % cocoa)	st	st	st	st	-	0.0	33.7	-	0.0	31.7	-	st	st	st	st	/	/	-	-	-	NA	NA	11	a
2025	131569	Pâte de cacao (54 % MG) (100 % cacao)	Cocoa paste (54 % fat) (100 % cocoa)	-B	-B	-A	-A	-	0.0	35.0	-	0.0	32.2	-	-B	-B	-B	-A	/	/	-	-	-	NA	NA	11	a
2025	131570	Pâte de cacao (53,3 % MG) (100 % cacao)	Cocoa paste (53.3 % fat) (100 % cocoa)	-C	-C	st	st	-	0.0	33.8	-	0.0	32.2	-	-C	-C	st	st	/	/	-	-	-	NA	NA	11	a
2025	131571	Beurre de cacao (100 % MG)	Cocoa butter (100 % fat)	st	st	st	st	-	0.0	34.2	-	0.0	31.4	-	st	st	st	st	/	/	-	-	-	NA	NA	11	a
2025	131572	Grain de cacao (>20 %MG) (100 % cacao)	Cocoa beans (>20 % fat) (100 % cocoa)	st	st	st	st	-	0.0	33.6	-	0.0	31.3	-	st	st	st	st	/	/	-	-	-	NA	NA	11	a
2025	131573	Poudre de cacao (11 % MG) (100 % cacao)	Cocoa powder (100 % cocoa)	st	st	st	st	-	0.0	33.6	-	0.0	31.8	-	-C	st	st	st	/	/	-	-	-	NA	NA	11	a
2025	**121261**	**Chocolat noir (70 % cacao) (41 % MG)**	**Dark chocolate (70 % cocoa) (41 % fat)**	+p	+p	+p	+p	+	0.0	38.2	-	0.0	32.9	-	st	st	st	st	/	/	-	-	-	ND	ND	11	b
2025	**121262**	**Chocolat noir (90 % cacao) (55 % MG)**	**Dark chocolate (90 % cocoa) (55 % fat)**	+p	+p	+p	+p	+	40.5	42.1	+	44.0	32.3	+	+p	+p	+M	+p	+	+	+	+	+	PA	PA	11	b

COCOA AND CHOCOLATES (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H1																		Category	Type
				RVS broth		MKTTn broth		Result	34-38°C for 22 – 30 h + subculture in BHI																			
									PCR result						RVS broth (before subculture BHI)		Confirmation test						Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation		Confirmation results							
																			Latex	PCR foodproof Salmonella									
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result								
2025	**121263**	**Chocolat noir avec noisette (50 % cacao) (40 %MG)**	**Dark chocolate with hazelnut (50 % cocoa) (40 % fat)**	+p	+p	+p	+p	+	43.9	36.6	+	45.1	32.4	+	+m	+M	+m	+M	+	+	+	+	+	**PA**	**PA**	11	b
2025	**121264**	**Chocolat noir avec amande (46 % cacao) (38 % MG)**	**Dark chocolate with almond (46 % cocoa) (38 % fat)**	-	-	st	-	-	0.0	36.9	-	0.0	31.7	-	-A	-A	-B	-B	/	/	-	-	-	**NA**	**NA**	11	b
2025	**127025**	**Tablette chocolat noir fourré framboise (49 % cacao) (27 % MG)**	**Dark chocolate bar with raspberry filling (49 % cocoa) (27 % fat)**	+m	+1/2	+M	+p	+	0.0	33.1	-	0.0	31.0	-	-A	-C	-B	-C	/	/	-	-	-	**ND**	**ND**	11	b
2025	**127028**	**Tablette chocolat noir noisettes (45 % cacao) (39 % MG)**	**Dark chocolate bar with hazelnuts (45 % cocoa) (39 % fat)**	+p	+p	+p	+p	+	37.0	33.0	+	40.0	31.0	+	+p	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**127453**	**Tablette de chocolat noir (90 % cacao) (54 % MG)**	**Dark chocolate (90 % cocoa) (54 % fat)**	+p	+p	+p	+p	+	33.1	36.6	+	37.8	31.9	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**127454**	**Tablette de chocolat noir (70 % cacao) (44 % MG)**	**Dark chocolate (70 % cocoa) (44 % fat)**	+1/2	+p	+M	+p	+	37.1	34.7	+	39.8	31.5	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**127455**	**Tablette de chocolat noir noisette (50 % cacao) (37 % MG)**	**Dark chocolate with hazelnuts (50 % cocoa) (37 % fat)**	+1/2	+1/2	+1/2	+M	+	0.0/ 0.0/ 0.0	33.1/ 38.8/ 38.7	-/-/-	0.0/ 0.0/ 0.0	32.1/ 32.1/ 32.0	-/-/-	+m	+M	3+	7+	+	+	+	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	11	b
2025	**127456**	**Tablette chocolat noir fourrage orange (50 % cacao) (27 % MG)**	**Dark chocolate bar with orange filling (50 % cocoa) (27 % fat)**	+p	+p	+p	+p	+	31.8	36.0	+	37.8	32.0	+	+1/2	+M	+M	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	127874	Chocolat noir amandes (38 % MG) (45 % cacao)	Dark chocolate with almonds (38 % fat) (45 % cocoa)	st	st	st	st	-	0.0	33.2	-	0.0	31.3	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	127875	Chocolat noir corsé (36 % MG) (64 % cacao)	Strong dark chocolate (36 % fat) (64 % cocoa)	-	-	-	-	-	0.0	35.3	-	0.0	31.9	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128143	Chocolat noir de couverture (31 % MG) (65 % cacao)	Dark chocolate couverture (31 % fat) (65 % cocoa)	st	st	st	st	-	0.0	33.9	-	0.0	31.0	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128144	Drop de chocolat noir (27 % MG) (50 % cacao)	Dark chocolate drop (27 % fat) (50 % cocoa)	st	st	st	st	-	0.0	34.3	-	0.0	31.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128145	Chocolat noir avec noisette (39,3 % MG) (54 % cacao)	Dark chocolate with hazelnuts (39.3 % fat) (54 % cocoa)	st	st	st	st	-	0.0	34.8	-	0.0	31.1	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128146	Chocolat noir cœur framboise (27 % MG) (49 % cacao)	Dark chocolate with raspberry filling (27 % fat) (49 % cocoa)	-	-	-	-	-	0.0	33.9	-	0.0	31.0	-	-B	-B	-B	-B	/	/	-	-	-	**NA**	**NA**	11	b
2025	128147	Chocolat noir (30 % MG) (46 % cacao)	Dark chocolate (30 % fat) (46 % cocoa)	-	-	-	-	-	0.0	34.5	-	0.0	31.6	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128148	Chocolat noir au caramel (38 % MG) (75 % cacao)	Dark chocolate with caramel (38 % fat) (75 % cocoa)	st	st	st	st	-	0.0	34.9	-	0.0	31.4	-	-B	-B	-B	-C	/	/	-	-	-	**NA**	**NA**	11	b
2025	128630	Tablette chocolat noir (85 % cacao), (49 % MG)	**Dark chocolate bar (85 % cocoa), (49 % fat)**	st	st	st	st	-	0	36.1	-	0	32.3	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b

COCOA AND CHOCOLATES (up to 375 g)																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H1																Category	Type
				RVS broth		MKTTn broth		Result	34-38°C for 22 – 30 h + subculture in BHI																	
									PCR result						RVS broth (before subculture BHI)		Confirmation test						Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation		Confirmation results						
																			Latex	PCR foodproof Salmonella							
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result							
2025	**128631**	**Copeaux chocolat noir (47,9 % cacao) (30 % MG)**	**Dark chocolate chips (47.9 % cocoa) (30 % fat)**	+p	+p	+p	+p	+	33.5	40.9	+	39	32.9	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**121265**	**Chocolat au lait (33 % cacao) (31 % MG)**	**Milk chocolate (33 % cocoa) (31 % fat)**	st	st	st	st	-	0.0	36.2	-	0.0	32	-	st	st	-C	-C	/	/	-	-	-	**NA**	**NA**	11	c
2025	**121266**	**Chocolat au lait praliné (30 % cacao) (34 % MG)**	**Praline milk chocolate (30 % cocoa) (34 % fat)**	+1/2	+1/2	+M	+1/2	+	43.1	36.4	+	45.4	32	+	+M	+M	+m	-C	+	+	+	+	+	**PA**	**PA**	11	c
2025	**121267**	**Chocolat au lait riz soufflé (30 %Cocoa) (25 % MG)**	**Milk chocolate with puffed rice (30 % cocoa) (25 % fat)**	+m	+m	+M	+M	+	37.3	40	+	39.2	31.8	+	-A	+M	+1/2	+M	+	+	+	+	+	**PA**	**PA**	11	c
2025	**121268**	**Chocolat au lait noisette (33 % cacao) (38 % MG)**	**Milk chocolate with hazelnut (33 % cocoa) (38 % fat)**	-	-	-	-	-	36.3	41.8	+	39.6	34.2	+	+1/2	+M	+M	+M	+	+	+	+	+	**PD**	**PD**	11	c
2025	**127029**	**Tablette chocolat au lait (33 % cacao) (31 % MG)**	**Milk chocolate bar with puffed rice (30 % cocoa) (25 % fat)**	-	-	-	-	-	0.0	34.1	-	0.0	31.4	-	-A	-C	-C	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	**127032**	**Dragées chocolat lait et cacahuète (48 % cacao) (26 % MG)**	**Milk chocolate and peanut dragées (48 % cocoa) (26 % fat)**	st	st	st	st	-	32.2	35.9	+	36.2	30.3	+	+p	+p	+p	+p	+	+	+	+	+	**PD**	**PD**	11	c
2025	**127457**	**Tablette de chocolat au lait (30 % cacao) (30 % MG)**	**Milk chocolate bar (30 % cocoa) (30 % fat)**	+M	+p	+M	+p	+	0.0	34.4	-	0.0	33.3	-	-B	-B	-A	-B	/	/	-	-	-	**ND**	**ND**	11	c
2025	**127459**	**Tablette de chocolat au lait noisette (30 % cacao) (36 % MG)**	**Milk chocolate bar with hazelnuts (30 % cocoa) (36 % fat)**	+m	+1/2	+m	+m	+	42.3	33.4	+	45.9	31.3	+	+m	+m	+m	-B	+	+	+	+	+	**PA**	**PA**	11	c
2025	**127460**	**Tablette de chocolat au lait riz soufflé (30 % cacao) (25 % MG)**	**Puffed rice milk chocolate bar (30 % cocoa) (25 % fat)**	+1/2	+1/2	+1/2	+1/2	+	42.9	33.4	+	46.2	31.8	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	c
2025	127876	Chocolat au lait (31 % MG) (33 % Cacao)	Milk chocolate (31 % fat) (33 % cocoa)	st	st	st	st	-	0.0	34.6	-	0.0	32.7	-	-B	-B	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	127877	Chocolat au lait (32 % MG) (30 % cacao)	Milk chocolate (32 % fat) (30 % cocoa)	st	st	st	st	-	0.0	34.6	-	0.0	32.0	-	-A	-A	-B	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	128149	Chocolat au lait caramel 35 % MG) (31 % cacao)	Milk chocolate with caramel (35 % fat) (31 % cocoa)	st	st	st	st	-	0.0	35.4	-	0.0	31.8	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	**128150**	**Pépite de chocolat au lait (30 % MG) (30 % cacao)**	**Milk chocolate nuggets (30 % fat) (30 % cocoa)**	st	st	st	st	-	44.6	34.0	+	46.4	31.3	+	+M	+M	+m (1)	+m	+	+	+	+	+	**PD**	**PD**	11	c
2025	**128151**	**Chocolat au lait pavlova framboise (35 % MG) (>20 % cacao)**	**Raspberry pavlova milk chocolate (35 % fat) (>20 % cocoa)**	st	st	-	-	-	0.0	34.0	-	0.0	31.1	-	-A	st	-B	-B	/	/	-	-	-	**NA**	**NA**	11	c
2025	**128152**	**Chocolat au lait avec noisettes (37 % MG) (33 % cacao)**	**Milk chocolate with hazelnuts (37 % fat) (33 % cocoa)**	+M	+M	+M	+M	+	41.1	34.6	+	41.9	31.1	+	+M	+M	+M	+M	+	+	+	+	+	**PA**	**PA**	11	c
2025	**128153**	**Chocolat au lait et céréales croustillantes (25,9 % MG) (29 % MG)**	**Milk chocolate and crispy cereal (25.9 % cocoa) (29 % fat)**	st	st	st	st	-	41.9	33.3	+	44.5	31.1	+	+p	+p	+p	+M	+	+	+	+	+	**PD**	**PD**	11	c

COCOA AND CHOCOLATES (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H1																		Category	Type
				RVS broth		MKTTn broth		Result	34-38°C for 22 – 30 h + subculture in BHI																			
									PCR result						RVS broth (before subculture BHI)		Confirmation test						Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation		Confirmation results							
																			Latex	PCR foodproof Salmonella								
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*		Result								
2025	128154	Gaufrette enrobée de chocolat au lait (27 % MG) (>20 % cacao)	**Waffle coated in milk chocolate (27 % fat) (>20 % cocoa)**	-	st	-	-	-	0.0	34.4	-	0.0	31.4	-	-B	-C	-C	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	131499	Tablette chocolat (31 % MG) (33 % cacao)	Chocolate bar (31 % fat) (33 % cocoa)	st	st	st	st	-	0.0	35.8	-	0.0	31.7	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	132474	Tablette chocolat lait du pays Alpin (30 % MG, 30% cacao)	Milk chocolate bar (30% fat; 30% cocoa)	st	st	st	st	-	0.0	34.8	-	0.0	33.7	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	132475	Tablette chocolat lait caramel (33 % MG; 35% cacao)	Milk chocolate bar (33% fat; 35% cocoa)	st	st	st	st	-	0.0	35.0	-	0.0	32.8	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c

COCOA AND CHOCOLATES (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H1																	Category	Type
									34-38°C for 22 – 30 h +72 h at 5 ± 3°C + subculture in BHI																		
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test				Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation Latex	Confirmation results						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*								
2025	**127021**	**Fèves de cacao broyées**	**Crushed cocoa beans**	-	-	-	-	-	42.1	34.8	+	45.1	31.6	+	+p	+p	+p	+M	+	+	+	+	**PD**	**PD**	11	a
2025	**128137**	**Fève de cacao**	**Cocoa bean**	+M	+p	+M	+p	+	0.0	35.8	-	0.0	37.2	-	st	st	st	st	/	-	-	-	**ND**	**ND**	11	a
2025	**131502**	**Fève de cacao (52 % MG) (100 % cacao)**	**Cocoa beans (52 % fat) (100 % cocoa)**	+m	+M	+m	+p	+	0.0	37.7	-	0.0	34.7	-	st	st	-B	-B	/	-	-	-	**ND**	**ND**	11	a
2025	**131504**	**Beurre de cacao (99.5 % MG)**	**Cocoa butter (99.5 % fat)**	+p	+p	+p	+p	+	33.2	39.5	+	32.4	40.0	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**131561**	**Pâte de cacao organique (53 % MG) (100 % cacao)**	**Organic cocoa paste (53 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	36.9	38.7	+	39.5	33.4	+	+M	+p	+M	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**131562**	**Pâte de cacao (54 % MG) (100 % cacao)**	**Cocoa paste (54 % fat) (100 % cocoa)**	+1/2	+1/2	+m	+m	+	37.3	39.0	+	38.0	32.5	+	-B	-B	+m	+M	+	+	+	+	**PA**	**PA**	11	a
2025	**131563**	**Fève de cacao (100 % cacao)**	**Cocoa beans**	st	+m	+m	+m	+	42.5	35.7	+	45.7	32.3	+	-B	-B	-A	+m	+	+	+	+	**PA**	**PA**	11	a
2025	**131564**	**Pâte de cacao végan (54 % MG) (100 % cacao)**	**Vegan cocoa paste (54 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	35.5	38.5	+	38.5	31.8	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**131565**	**Pâte de cacao (53,3 % MG) (100 % cacao)**	**Cocoa paste (53.3 % fat) (100 % cocoa)**	+m	+m	+M	+M	+	0.0	36.5	-	0.0	32.6	-	st	st	st	st	/	-	-	-	**ND**	**ND**	11	a
2025	**131566**	**Poudre de cacao bio (11 % MG) (100 % cacao)**	**Organic cocoa powder (11 % fat) (100 % cocoa)**	+p	+p	+M	+M	+	0.0	36.1	-	0.0	32.3	-	st	st	st	st	/	-	-	-	**ND**	**ND**	11	a
2025	**131567**	**Poudre de cacao (11 % MG) (100 % cacao)**	**Cocoa powder (11 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	33.8	43.7	+	35.4	33.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**121261**	**Chocolat noir (70 % cacao) (41 % MG)**	**Dark chocolate (70 % cocoa) (41 % fat)**	+p	+p	+p	+p	+	0.0	34.0	-	0.0	35.5	-	st	st	st	st	/	-	-	-	**ND**	**ND**	11	b
2025	**121262**	**Chocolat noir (90 % cacao) (55 % MG)**	**Dark chocolate (90 % cocoa) (55 % fat)**	+p	+p	+p	+p	+	38.1	34.7	+	39.8	32.2	+	+p	+p	+M	+M	+	+	+	+	**PA**	**PA**	11	b
2025	**121263**	**Chocolat noir avec noisette (50 % cacao) (40 %MG)**	**Dark chocolate with hazelnut (50 % cocoa) (40 % fat)**	+p	+p	+p	+p	+	44.4	33.0	+	47.0	32.2	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**127025**	**Tablette chocolat noir fourré framboise (49 % cacao) (27 % MG)**	**Dark chocolate bar with raspberry filling (49 % cocoa) (27 % fat)**	+m	+1/2	+M	+p	+	0.0	33.4	-	0.0	31.3	-	-A	-C	-B	-C	/	-	-	-	**ND**	**ND**	11	b
2025	**127028**	**Tablette chocolat noir noisettes (45 % cacao) (39 % MG)**	**Dark chocolate bar with hazelnuts (45 % cocoa) (39 % fat)**	+p	+p	+p	+p	+	40.0	33.1	+	38.6	31.0	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**127453**	**Tablette de chocolat noir (90 % cacao) (54 % MG)**	**Dark chocolate (90 % cocoa) (54 % fat)**	+p	+p	+p	+p	+	39.7	35.7	+	41.1	31.2	+	+M	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**127454**	**Tablette de chocolat noir (70 % cacao) (44 % MG)**	**Dark chocolate (70 % cocoa) (44 % fat)**	+1/2	+p	+M	+p	+	37.9	37.0	+	38.9	31.2	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**127455**	**Tablette de chocolat noir noisette (50 % cacao) (37 % MG)**	**Dark chocolate with hazelnuts (50 % cocoa) (37 % fat)**	+1/2	+1/2	+1/2	+M	+	0.0/0.0	34.5/ 38.8/ 38.7	-/-/-	0.0/ 0.0	31.5/ 32.1/ 32.0	-/-/-	+m	+p	st	st	/	+	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	11	b
2025	**127456**	**Tablette chocolat noir fourrage orange (50 % cacao) (27 % MG)**	**Dark chocolate bar with orange filling (50 % cocoa) (27 % fat)**	+p	+p	+p	+p	+	34.6	37.9	+	36.2	32.6	+	+M	+M	+M	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**128631**	**Copeaux chocolat noir (47,9 % cacao) (30 % MG)**	**Dark chocolate chips (47.9 % cocoa) (30 % fat)**	+p	+p	+p	+p	+	37.7	40.9	+	41.1	32.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b

COCOA AND CHOCOLATES (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H1																		Category	Type
									34-38°C for 22 – 30 h +72 h at 5 ± 3°C + subculture in BHI																			
				RVS broth		MKTTn broth		Result	PCR result						RVS broth (before subculture BHI)		Confirmation test				Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution					Direct streaking		Confirmation Latex	Confirmation results							
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*									
2025	**121266**	**Chocolat au lait praliné (30 % cacao) (34 % MG)**	**Praline milk chocolate (30 % cocoa) (34 % fat)**	+1/2	+1/2	+M	+1/2	+	41.3	32.9	+	45.4	35.4	+	+m	+p	-A	+m (2)	+	+	+	+	**PA**	**PA**	11	c
2025	**121267**	**Chocolat au lait riz soufflé (30 %Cocoa) (25 % MG)**	**Milk chocolate with puffed rice (30 % cocoa) (25 % fat)**	+m	+m	+M	+M	+	35.0	33.6	+	37.7	31.3	+	+m	+1/2	+m	+m	+	+	+	+	**PA**	**PA**	11	c
2025	**121268**	**Chocolat au lait noisette (33 % cacao) (38 % MG)**	**Milk chocolate with hazelnut (33 % cocoa) (38 % fat)**	-	-	-	-	-	32.0	33.9	+	36.6	32.0	+	+m	+m	+1/2	+M	+	+	+	+	**PD**	**PD**	11	c
2025	**127032**	**Dragées chocolat lait et cacahuète (48 % cacao) (26 % MG)**	**Milk chocolate and peanut dragées (48 % cocoa) (26 % fat)**	st	st	st	st	-	34.1	38.5	+	38.1	33.2	+	+p	+p	+p	+p	+	+	+	+	**PD**	**PD**	11	c
2025	**127457**	**Tablette de chocolat au lait (30 % cacao) (30 % MG)**	**Milk chocolate bar (30 % cocoa) (30 % fat)**	+M	+p	+M	+p	+	0.0	34.4	-	0.0	31.8	-	-B	-B	-B	-B	/	-	-	-	**ND**	**ND**	11	c
2025	**127459**	**Tablette de chocolat au lait noisette (30 % cacao) (36 % MG)**	**Milk chocolate bar with hazelnuts (30 % cocoa) (36 % fat)**	+m	+1/2	+m	+m	+	45.1	33.5	+	46.7	31.6	+	+m	+m	+m	+m	+	+	+	+	**PA**	**PA**	11	c
2025	**127460**	**Tablette de chocolat au lait riz soufflé (30 % cacao) (25 % MG)**	**Puffed rice milk chocolate bar (30 % cocoa) (25 % fat)**	+1/2	+1/2	+1/2	+1/2	+	46.6	34.0	+	47.6	30.8	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	c
2025	**128150**	**Pépite de chocolat au lait (30 % MG) (30 % cacao)**	**Milk chocolate nuggets (30 % fat) (30 % cocoa)**	st	st	st	st	-	44.2	34.0	+	45.4	34.5	+	+m	+p	+M	+p	+	+	+	+	**PD**	**PD**	11	c
2025	**128152**	**Chocolat au lait avec noisettes (37 % MG) (33 % cacao)**	**Milk chocolate with hazelnuts (37 % fat) (33 % cocoa)**	+M	+M	+M	+M	+	39.5	32.1	+	42.3	34.1	+	+M	+M	+p	+p	+	+	+	+	**PA**	**PA**	11	c
2025	**128153**	**Chocolat au lait et céréales croustillantes (25,9 % MG) (29 % MG)**	**Milk chocolate and crispy cereal (25.9 % cocoa) (29 % fat)**	st	st	st	st	-	41.3	32.5	+	41.1	32.8	+	+p	+p	+p	+p	+	+	+	+	**PD**	**PD**	11	c

Result 14 - Category 11: Cocoa and chocolate (up to 375 g) - Protocol H2

COCOA AND CHOCOLATES (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H2 (Paired) 34-38°C for 22 – 30 h + subculture in BHI																	Category	Type
				RVS broth		MKTTn broth		Result	PCR result						Confirmation test							Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									After subculture																			
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation		Confirmation results						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brillianc Salmonella*	Latex	PCR foodproof Salmonella Result							
2025	**127449**	**Fèves de cacao**	**Cocoa beans**	-	-	-	-	-	0.0	35.3	-	0.0	32.5	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	11	a
2025	**128137**	**Fève de cacao**	**Cocoa bean**	+M	+p	+M	+p	+	39.3	33.9	+	45.4	31.3	+	-A	+M	+M	+p	+	+	+	+	+	**PA**	**PA**	11	a
2025	128138	Fève de cacao	Cocoa bean	-	-	-	-	-	0.0	33.7	-	0.0	32.1	-	-A	-A	-A	-A	/	/	-	-	-	**NA**	**NA**	11	a
2025	131500	Beurre de cacao (99.9 % MG)	Cocoa butter (99.9 % fat)	st	st	st	st	-	0.0	34.7	-	0.0	31.6	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	a
2025	131501	Poudre de cacao (22.5 MG) (100 % cacao)	Cocoa powder (22.5 % fat) (100 % cocoa)	st	st	st	st	-	0.0	34.0	-	0.0	31.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	a
2025	**131502**	**Fève de cacao (52 % MG) (100 % cacao)**	**Cocoa beans (52 % fat) (100 % cocoa)**	+m	+M	+m	+p	+	41.3	34.6	+	45.6	30.6	+	-A	-B	+m	+M	+	+	+	+	+	**PA**	**PA**	11	a
2025	**131504**	**Beurre de cacao (99.5 % MG)**	**Cocoa butter (99.5 % fat)**	+p	+p	+p	+p	+	31.4	35.5	+	36.2	29.6	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	a
2025	**131561**	**Pâte de cacao organique (53 % MG) (100 % cacao)**	**Organic cocoa paste (53 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	34.1	36.2	+	37.0	32.5	+	+M	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	a
2025	**131562**	**Pâte de cacao (54 % MG) (100 % cacao)**	**Cocoa paste (54 % fat) (100 % cocoa)**	+1/2	+1/2	+m	+m	+	37.7	34.7	+	38.4	32.4	+	-A	-A	+m	+m	+	+	+	+	+	**PA**	**PA**	11	a
2025	**131563**	**Fève de cacao (100 % cacao)**	**Cocoa beans**	st	+m	+m	+m	+	38.3	33.6	+	42.5	32.2	+	-A	-A	-A	+m	+	+	+	+	+	**PA**	**PA**	11	a
2025	**131564**	**Pâte de cacao végan (54 % MG) (100 % cacao)**	**Vegan cocoa paste (54 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	34.0	35.8	+	38.9	32.0	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	a
2025	**131565**	**Pâte de cacao (53,3 % MG) (100 % cacao)**	**Cocoa paste (53.3 % fat) (100 % cocoa)**	+m	+m	+M	+M	+	30.6	38.2	+	35.2	31.8	+	+1/2	+M	+1/2	+M	+	+	+	+	+	**PA**	**PA**	11	a
2025	**131566**	**Poudre de cacao bio (11 % MG) (100 % cacao)**	**Organic cocoa powder (11 % fat) (100 % cocoa)**	+p	+p	+M	+M	+	34.1	34.9	+	38.5	30.7	+	+M	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	a
2025	**131567**	**Poudre de cacao (11 % MG) (100 % cacao)**	**Cocoa powder (11 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	32.8	35.2	+	35.6	31.9	+	+M	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	a
2025	131568	Pâte de cacao organique (53 % MG) (100 % cacao)	Organic cocoa paste (53 % fat) (100 % cocoa)	st	st	st	st	-	0.0	34.2	-	0.0	31.0	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	a
2025	131569	Pâte de cacao (54 % MG) (100 % cacao)	Cocoa paste (54 % fat) (100 % cocoa)	-B	-B	-A	-A	-	0.0	34.6	-	0.0	31.2	-	-B	-B	-A	-A	/	/	-	-	-	**NA**	**NA**	11	a
2025	131570	Pâte de cacao (53,3 % MG) (100 % cacao)	Cocoa paste (53.3 % fat) (100 % cocoa)	-C	-C	st	st	-	0.0	33.6	-	0.0	31.2	-	-C	st	-B	-B	/	/	-	-	-	**NA**	**NA**	11	a
2025	131571	Beurre de cacao (100 % MG)	Cocoa butter (100 % fat)	st	st	st	st	-	0.0	34.0	-	0.0	30.9	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	a
2025	131572	Grain de cacao (>20 %MG) (100 % cacao)	Cocoa beans (>20 % fat) (100 % cocoa)	st	st	st	st	-	0.0	33.2	-	0.0	30.6	-	-C	st	st	st	/	/	-	-	-	**NA**	**NA**	11	a
2025	131573	Poudre de cacao (11 % MG) (100 % cacao)	Cocoa powder (100 % cocoa)	st	st	st	st	-	0.0	33.3	-	0.0	31.0	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	a
2025	**121261**	**Chocolat noir (70 % cacao) (41 % MG)**	**Dark chocolate (70 % cocoa) (41 % fat)**	+p	+p	+p	+p	+	34.0	43.1	+	38.4	33.1	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**121262**	**Chocolat noir (90 % cacao) (55 % MG)**	**Dark chocolate (90 % cocoa) (55 % fat)**	+p	+p	+p	+p	+	40.6	35.3	+	46.3	33.0	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	b

COCOA AND CHOCOLATES (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H2																		Category	Type
									(Paired) 34-38°C for 22 – 30 h + subculture in BHI																			
				RVS broth		MKTTn broth		Result	PCR result						Confirmation test								Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									After subculture										Confirmation									
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Latex	PCR foodproof Salmonella	Confirmation results							
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brillianc Salmonella*		Result								
2025	**121263**	**Chocolat noir avec noisette (50 % cacao) (40 %MG)**	**Dark chocolate with hazelnut (50 % cocoa) (40 % fat)**	+p	+p	+p	+p	+	42.3	34.7	+	46.4	32.0	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**121264**	**Chocolat noir avec amande (46 % cacao) (38 % MG)**	**Dark chocolate with almond (46 % cocoa) (38 % fat)**	-	-	st	-	-	0.0	33.8	-	0.0	32.3	-	-A	-A	-B	-B	/	/	-	-	-	**NA**	**NA**	11	b
2025	**127453**	**Tablette de chocolat noir (90 % cacao) (54 % MG)**	**Dark chocolate (90 % cocoa) (54 % fat)**	+p	+p	+p	+p	+	33.2	36.1	+	39.3	31.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**127454**	**Tablette de chocolat noir (70 % cacao) (44 % MG)**	**Dark chocolate (70 % cocoa) (44 % fat)**	+1/2	+p	+M	+p	+	36.5	35.0	+	39.9	30.5	+	+1/2	+M	+M	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**127455**	**Tablette de chocolat noir noisette (50 % cacao) (37 % MG)**	**Dark chocolate with hazelnuts (50 % cocoa) (37 % fat)**	+1/2	+1/2	+1/2	+M	+	39.7	33.7	+	42.5	30.5	+	+1/2	+1/2	+M	+M	+	+	+	+	+	**PA**	**PA**	11	b
2025	**127456**	**Tablette chocolat noir fourrage orange (50 % cacao) (27 % MG)**	**Dark chocolate bar with orange filling (50 % cocoa) (27 % fat)**	+p	+p	+p	+p	+	31.5	37.0	+	37.0	30.9	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	127874	Chocolat noir amandes (38 % MG) (45 % cacao)	Dark chocolate with almonds (38 % fat) (45 % cocoa)	st	st	st	st	-	0.0	33.7	-	0.0	31.3	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	127875	Chocolat noir corsé (36 % MG) (64 % cacao)	Strong dark chocolate (36 % fat) (64 % cocoa)	-	-	-	-	-	0.0	33.8	-	0.0	31.7	-	-B	-B	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128143	Chocolat noir de couverture (31 % MG) (65 % cacao)	Dark chocolate couverture (31 % fat) (65 % cocoa)	st	st	st	st	-	0.0	35.2	-	0.0	32.0	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128144	Drop de chocolat noir (27 % MG) (50 % cacao)	Dark chocolate drop (27 % fat) (50 % cocoa)	st	st	st	st	-	0.0	34.1	-	0.0	32.3	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128145	Chocolat noir avec noisette (39,3 % MG) (54 % cacao)	Dark chocolate with hazelnuts (39.3 % fat) (54 % cocoa)	st	st	st	st	-	0.0	35.0	-	0.0	32.0	-	st	st	-B	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128146	Chocolat noir cœur framboise (27 % MG) (49 % Cocoa)	Dark chocolate with raspberry filling (27 % fat) (49 % cocoa)	-	-	-	-	-	0.0	33.8	-	0.0	31.9	-	-A	-C	-B	-C	/	/	-	-	-	**NA**	**NA**	11	b
2025	128147	Chocolat noir (30 % MG) (46 % cacao)	Dark chocolate (30 % fat) (46 % cocoa)	-	-	-	-	-	0.0	33.6	-	0.0	32.2	-	-A	-A	st	-B	/	/	-	-	-	**NA**	**NA**	11	b
2025	128148	Chocolat noir au caramel (38 % MG) (75 % cacao)	Dark chocolate with caramel (38 % fat) (75 % cocoa)	st	st	st	st	-	0.0	34.8	-	0.0	31.6	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	128630	Tablette chocolat noir 85 %, 49 %mg	**Dark chocolate bar (85 % cocoa), (49 % fat)**	st	st	st	st	-	0.0	33.8	-	0.0	32.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	b
2025	**128631**	**Copeaux chocolat noir (47,9 % cacao) (30 % MG)**	**Dark chocolate chips (47.9 % cocoa) (30 % fat)**	+p	+p	+p	+p	+	32.9	41.3	+	38.0	31.4	+	+p	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**131505**	**Chocolat noir (43 % MG) (70 % cacao)**	**Dark chocolate (43 % fat) (70 % cocoa)**	+p	+p	+p	+p	+	32.7	44.2	+	35.7	29.5	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	b
2025	**131507**	**Tablette chocolat noir truffé (41 % MG) (44 % cacao)**	**Dark chocolate truffle (41 % fat) (44 % cocoa)**	+M	+M	+p	+p	+	33.0	45.0	+	35.9	31.6	+	+p	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	11	b

COCOA AND CHOCOLATES (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H2 (Paired) 34-38°C for 22 – 30 h + subculture in BHI																	Category	Type
				RVS broth		MKTTn broth		Result	PCR result After subculture						Confirmation test							Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation		Confirmation results						
																					Latex	PCR foodproof Salmonella						
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brillianc Salmonella*		Result							
2025	**121265**	**Chocolat au lait (33 % cacao) (31 % MG)**	**Milk chocolate (33 % cocoa) (31 % fat)**	st	st	st	st	-	0.0	34.6	-	0.0	33.4	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	**121266**	**Chocolat au lait praliné (30 % cacao) (34 % MG)**	**Praline milk chocolate (30 % cocoa) (34 % fat)**	+1/2	+1/2	+M	+1/2	+	37.7	35.5	+	44.5	31.4	+	+m	+m	+M	+M	+	+	+	+	+	**PA**	**PA**	11	c
2025	**121267**	**Chocolat au lait riz soufflé (30 %Cocoa) (25 % MG)**	**Milk chocolate with puffed rice (30 % cocoa) (25 % fat)**	+m	+m	+M	+M	+	33.4	41.4	+	37.9	32.4	+	+m (1)	+m	+m	+m	+	+	+	+	+	**PA**	**PA**	11	c
2025	**121268**	**Chocolat au lait noisette (33 % cacao) (38 % MG)**	**Milk chocolate with hazelnut (33 % cocoa) (38 % fat)**	-	-	-	-	-	0.0	36.1	-	0.0	32.8	-	-A	-A	-B	-B	/	/	-	-	-	**NA**	**NA**	11	c
2025	**127457**	**Tablette de chocolat au lait (30 % cacao) (30 % MG)**	**Milk chocolate bar (30 % cocoa) (30 % fat)**	+M	+p	+M	+p	+	31.9	41.7	+	36.3	33.8	+	+p	+p	+M	+p	+	+	+	+	+	**PA**	**PA**	11	c
2025	**127459**	**Tablette de chocolat au lait noisette (30 % cacao) (36 % MG)**	**Milk chocolate bar with hazelnuts (30 % cocoa) (36 % fat)**	+m	+1/2	+m	+m	+	41.8	34.6	+	45.2	32.3	+	-A	-A	+m	+m	+	+	+	+	+	**PA**	**PA**	11	c
2025	**127460**	**Tablette de chocolat au lait riz soufflé (30 % cacao) (25 % MG)**	**Puffed rice milk chocolate bar (30 % cocoa) (25 % fat)**	+1/2	+1/2	+1/2	+1/2	+	39.0	33.7	+	43.5	31.3	+	+1/2	+1/2	+1/2	+M	+	+	+	+	+	**PA**	**PA**	11	c
2025	127876	Chocolat au lait (31 % MG) (33 % Cacao)	Milk chocolate (31 % fat) (33 % cocoa)	st	st	st	st	-	0.0	35.3	-	0.0	33.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	127877	Chocolat au lait (32 % MG) (30 % cacao)	Milk chocolate (32 % fat) (30 % cocoa)	st	st	st	st	-	0.0	34.4	-	0.0	32.8	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	128149	Chocolat au lait caramel 35 % MG) (31 % cacao)	Milk chocolate with caramel (35 % fat) (31 % cocoa)	st	st	st	st	-	0.0	34.5	-	0.0	32.3	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	**128150**	**Pépite de chocolat au lait (30 % MG) (30 % cacao)**	**Milk chocolate nuggets (30 % fat) (30 % cocoa)**	st	st	st	st	-	0.0	35.2	-	0.0	32.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	**128151**	**Chocolat au lait pavlova framboise (35 % MG) (>20 % cacao)**	**Raspberry pavlova milk chocolate (35 % fat) (>20 % cocoa)**	st	st	-	-	-	0.0	34.0	-	0.0	31.6	-	-B	st	-B	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	**128152**	**Chocolat au lait avec noisettes (37 % MG) (33 % cacao)**	**Milk chocolate with hazelnuts (37 % fat) (33 % cocoa)**	+M	+M	+M	+M	+	40.3	33.3	+	40.5	31.2	+	+1/2	+1/2	+M	+p	+	+	+	+	+	**PA**	**PA**	11	c
2025	**128153**	**Chocolat au lait et céréales croustillantes (25,9 % Cocoa) (29 % MG)**	**Milk chocolate and crispy cereal (25.9 % cocoa) (29 % fat)**	st	st	st	st	-	0.0	34.8	-	0.0	32.2	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c
2025	128154	Gaufrette enrobée de chocolat au lait (27 % MG) (>20 % cacao)	**Waffle coated in milk chocolate (27 % fat) (>20 % cocoa)**	-	st	-	-	-	0.0	33.3	-	0.0	31.9	-	-A	-C	-B	-C	/	/	-	-	-	**NA**	**NA**	11	c
2025	**128632**	**Barre chocolat au lait miel nougat (28 % cacao)**	**Milk chocolate bar with honey nougat (28 % cocoa)**	+p	+p	+p	+p	+	32.5	34.9	+	36.1	32.0	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	c
2025	**128633**	**Tablette chocolat lait (24 % cacao) (22 % MG)**	**Milk chocolate (24 % cocoa) (22 % fat)**	+1/2	+p	+M	+m	+	38.7	33.3	+	38.6	31.0	+	+m	+m(2)	+p	+p	+	+	+	+	+	**PA**	**PA**	11	c

COCOA AND CHOCOLATES (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H2																		Category	Type
									(Paired) 34-38°C for 22 – 30 h + subculture in BHI																			
				RVS broth		MKTTn broth		Result	PCR result						Confirmation test								Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									After subculture						Direct streaking		Subculture: RVS		Confirmation		Confirmation results							
									BAX lysis			BAX lysis + DNA cleaning solution							Latex	PCR foodproof Salmonella								
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brillianc Salmonella*		Result								
2025	**128634**	**Pépites chocolat au lait (30 % cacao) (30 % MG)**	**Milk chocolate chips (30 % cocoa) (30 % fat)**	+p	+p	+p	+p	+	33.0	34.3	+	38.5	31.3	+	+p	+p	+p	+p	+	+	+	+	+	**PA**	**PA**	11	c
2025	**128635**	**Chocolat de couverture au lait (41,3 % cacao) (37 % MG)**	**Milk chocolate couverture (41.3 % cocoa) (37 % fat)**	+M	+M	+p	+p	+	34.0	38.9	+	38.3	32.1	+	+M	+M	+M	+p	+	+	+	+	+	**PA**	**PA**	11	c
2025	131499	Tablette chocolat (31 % MG) (33 % cacao)	Chocolate bar (31 % fat) (33 % cocoa)	st	st	st	st	-	0.0	35.5	-	0.0	31.3	-	st	st	st	st	/	/	-	-	-	**NA**	**NA**	11	c

COCOA AND CHOCOLATES (up to 375 g)																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H2																Category	Type
									34-38°C for 22 – 30 h +72 h at 5 ± 3°C + subculture in BHI																	
				RVS broth		MKTTn broth		Result	PCR result after subculture						Confirmation test												
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation Latex	Confirmation results	Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*								
2025	**128137**	**Fève de cacao**	**Cocoa bean**	+M	+p	+M	+p	+	39.3	33.9	+	45.4	31.3	+	+m	+M	+M	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**131502**	**Fève de cacao (52 % MG) (100 % cacao)**	**Cocoa beans (52 % fat) (100 % cocoa)**	+m	+M	+m	+p	+	43.3	35.9	+	43.3	35.4	+	-A	+m	+m	+m	+	+	+	+	**PA**	**PA**	11	a
2025	**131504**	**Beurre de cacao (99.5 % MG)**	**Cocoa butter (99.5 % fat)**	+p	+p	+p	+p	+	43.1	35.8	+	41.6	37.4	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**131561**	**Pâte de cacao organique (53 % MG) (100 % cacao)**	**Organic cocoa paste (53 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	34.7	37.8	+	31.7	35.6	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**131562**	**Pâte de cacao (54 % MG) (100 % cacao)**	**Cocoa paste (54 % fat) (100 % cocoa)**	+1/2	+1/2	+m	+m	+	38.4	35.1	+	42.0	32.8	+	+m	-A	+m	-B	+	+	+	+	**PA**	**PA**	11	a
2025	**131563**	**Fève de cacao (100 % cacao)**	**Cocoa beans**	st	+m	+m	+m	+	41.9	34.6	+	43.9	31.9	+	-B	-A	-B	+m	+	+	+	+	**PA**	**PA**	11	a
2025	**131564**	**Pâte de cacao végan (54 % MG) (100 % cacao)**	**Vegan cocoa paste (54 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	35.1	36.9	+	38.5	32.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**131565**	**Pâte de cacao (53,3 % MG) (100 % cacao)**	**Cocoa paste (53.3 % fat) (100 % cocoa)**	+m	+m	+M	+M	+	32.3	40.5	+	36.4	32.2	+	+m	+M	+m	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**131566**	**Poudre de cacao bio (11 % MG) (100 % cacao)**	**Organic cocoa powder (11 % fat) (100 % cocoa)**	+p	+p	+M	+M	+	36.7	35.5	+	38.8	31.0	+	+M	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**131567**	**Poudre de cacao (11 % MG) (100 % cacao)**	**Cocoa powder (11 % fat) (100 % cocoa)**	+p	+p	+p	+p	+	33.8	38.8	+	34.9	32.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	a
2025	**121261**	**Chocolat noir (70 % cacao) (41 % MG)**	**Dark chocolate (70 % cocoa) (41 % fat)**	+p	+p	+p	+p	+	33.5	42.8	+	36.4	33.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**121262**	**Chocolat noir (90 % cacao) (55 % MG)**	**Dark chocolate (90 % cocoa) (55 % fat)**	+p	+p	+p	+p	+	42.6	36.0	+	42.6	31.8	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**121263**	**Chocolat noir avec noisette (50 % cacao) (40 %MG)**	**Dark chocolate with hazelnut (50 % cocoa) (40 % fat)**	+p	+p	+p	+p	+	44.7	33.6	+	52.3	38.5	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**127453**	**Tablette de chocolat noir (90 % cacao) (54 % MG)**	**Dark chocolate (90 % cocoa) (54 % fat)**	+p	+p	+p	+p	+	38.4	34.9	+	39.3	31.5	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**127454**	**Tablette de chocolat noir (70 % cacao) (44 % MG)**	**Dark chocolate (70 % cocoa) (44 % fat)**	+1/2	+p	+M	+p	+	37.4	34.9	+	39.5	31.5	+	+m	+p	+1/2	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**127455**	**Tablette de chocolat noir noisette (50 % cacao) (37 % MG)**	**Dark chocolate with hazelnuts (50 % cocoa) (37 % fat)**	+1/2	+1/2	+1/2	+M	+	42.8	33.2	+	44.2	31.4	+	+m	+1/2	+1/2	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**127456**	**Tablette chocolat noir fourrage orange (50 % cacao) (27 % MG)**	**Dark chocolate bar with orange filling (50 % cocoa) (27 % fat)**	+p	+p	+p	+p	+	35.4	38.3	+	38.3	31.7	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**128631**	**Copeaux chocolat noir (47,9 % cacao) (30 % MG)**	**Dark chocolate chips (47.9 % cocoa) (30 % fat)**	+p	+p	+p	+p	+	32.4	39.7	+	40	32.6	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**131505**	**Chocolat noir (43 % MG) (70 % cacao)**	**Dark chocolate (43 % fat) (70 % cocoa)**	+p	+p	+p	+p	+	33.1	39.5	+	31.7	37.5	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	b
2025	**131507**	**Tablette chocolat noir truffé (41 % MG) (44 % cacao)**	**Dark chocolate truffle (41 % fat) (44 % cocoa)**	+M	+M	+p	+p	+	33.4	37.7	+	32.4	39.4	+	+M	+p	+M	+p	+	+	+	+	**PA**	**PA**	11	b

COCOA AND CHOCOLATES (up to 375 g)																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: BAX System Real-Time PCR Assay *Salmonella* - PROTOCOL H2																	Category	Type
									34-38°C for 22 – 30 h +72 h at 5 ± 3°C + subculture in BHI																		
				RVS broth		MKTTn broth		Result	PCR result after subculture						Confirmation test								Final results	Final results + DNA cleaning solution	Agreement Ref/Alt	Agreement Ref/Alt + DNA cleaning solution		
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		Subculture: RVS		Confirmation								
				XLD	ASAP	XLD	ASAP		Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance Salmonella*	XLD	*Brilliance Salmonella*	Latex	Confirmation results							
2025	**121266**	**Chocolat au lait praliné (30 % cacao) (34 % MG)**	**Praline milk chocolate (30 % cocoa) (34 % fat)**	+1/2	+1/2	+M	+1/2	+	37.5	35.0	+	39.3	31.7	+	+m	+1/2	+M	+M	+	+	+	+	**PA**	**PA**	11	c
2025	**121267**	**Chocolat au lait riz soufflé (30 %Cocoa) (25 % MG)**	**Milk chocolate with puffed rice (30 % cocoa) (25 % fat)**	+m	+m	+M	+M	+	32.0	32.9	+	35.7	32.1	+	-A	+1/2	-A	+m	+	+	+	+	**PA**	**PA**	11	c
2025	**121268**	**Chocolat au lait noisette (33 % cacao) (38 % MG)**	**Milk chocolate with hazelnut (33 % cocoa) (38 % fat)**	-	-	-	-	-	0.0	33.0	-	0.0	30.6	-	-B	st	-A	-C	/	-	-	-	**NA**	**NA**	11	c
2025	**127457**	**Tablette de chocolat au lait (30 % cacao) (30 % MG)**	**Milk chocolate bar (30 % cocoa) (30 % fat)**	+M	+p	+M	+p	+	35.7	37.9	+	38.9	32.3	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	c
2025	**127459**	**Tablette de chocolat au lait noisette (30 % cacao) (36 % MG)**	**Milk chocolate bar with hazelnuts (30 % cocoa) (36 % fat)**	+m	+1/2	+m	+m	+	43.0	34.5	+	43.9	31.1	+	-B	-B	+m	+m	+	+	+	+	**PA**	**PA**	11	c
2025	**127460**	**Tablette de chocolat au lait riz soufflé (30 % cacao) (25 % MG)**	**Puffed rice milk chocolate bar (30 % cocoa) (25 % fat)**	+1/2	+1/2	+1/2	+1/2	+	36.0	37.6	+	37.4	32.5	+	+1/2	+m	+M	+1/2	+	+	+	+	**PA**	**PA**	11	c
2025	**128150**	**Pépite de chocolat au lait (30 % MG) (30 % cacao)**	**Milk chocolate nuggets (30 % fat) (30 % cocoa)**	st	st	st	st	-	0	35.2	-	0	32.2	-	st	st	st	st	/	-	-	-	**NA**	**NA**	11	c
2025	**128152**	**Chocolat au lait avec noisettes (37 % MG) (33 % cacao)**	**Milk chocolate with hazelnuts (37 % fat) (33 % cocoa)**	+M	+M	+M	+M	+	40.3	33.3	+	40.5	31.2	+	+m	+m	+M	+p	+	+	+	+	**PA**	**PA**	11	c
2025	**128153**	**Chocolat au lait et céréales croustillantes (25,9 % Cocoa) (29 % MG)**	**Milk chocolate and crispy cereal (25.9 % cocoa) (29 % fat)**	st	st	st	st	-	0	34.8	-	0	32.2	-	st	st	st	st	/	-	-	-	**NA**	**NA**	11	c
2025	**128632**	**Barre chocolat au lait miel nougat (28 % cacao)**	**Milk chocolate bar with honey nougat (28 % cocoa)**	+p	+p	+p	+p	+	34.5	42.4	+	41.5	33.3	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	c
2025	**128633**	**Tablette chocolat lait (24 % cacao) (22 % MG)**	**Milk chocolate (24 % cocoa) (22 % fat)**	+1/2	+p	+M	+m	+	40.6	35.5	+	45.4	32.9	+	+m	+m	+M	+M	+	+	+	+	**PA**	**PA**	11	c
2025	**128634**	**Pépites chocolat au lait (30 % cacao) (30 % MG)**	**Milk chocolate chips (30 % cocoa) (30 % fat)**	+p	+p	+p	+p	+	35	41.2	+	42.8	32.1	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	c
2025	**128635**	**Chocolat de couverture au lait (41,3 % cacao) (37 % MG)**	**Milk chocolate couverture (41.3 % cocoa) (37 % fat)**	+M	+M	+p	+p	+	37.1	39.3	+	41.1	32.9	+	+p	+p	+p	+p	+	+	+	+	**PA**	**PA**	11	c

Appendix 5 – Relative level of detection study: raw data

Chicken meat — Initial validation study

Salmonella Infantis 937 — Aerobic mesophilic flora: 3.5x10^5 CFU/g

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦					Positive/total	BAX® System method - Protocol A Regrowth: 10 µl + 500 µl pre-warmed BHI				Positive/total
			RVS		MKTTn		Result		PCR		Confirmations	Result	
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result	Ct			
762	0	/	-	-	+1d ni/-	-	-	0/6	-	/	/	-	0/6
763			-	-	-	-	-		-	/	/	-	
764			-	-	-	-	-		-	/	/	-	
765			-	-	-	-	-		-	/	/	-	
766			+md ni/-	-	-	-	-		-	/	/	-	
767			+md ni/-	-	-	-	-		-	/	/	-	
768	1	0,5	+ 1d ni/-	-	-	-	-	1/6	-	/	/	-	0/6
769			-	-	-	-	-		-	/	/	-	
770			+ 1	+m	-	+M	+		-/+/+	36.5/36.7	+	-	
771			+md ni/-	-	-	-	-		-	/	/	-	
772			+md ni/-	-	-	-	-		-	/	/	-	
773			+md ni/-	-	-	-	-		-	/	/	-	
774	2	1	+M	+M	+M	+M	+	4/6	+	36.4	+	+	4/6
775			+ 1d ni/-	-	-	-	-		-	/	/	-	
776			+md ni/-	+M	-	+M ni/+	+		+	39.7	+	+	
777			+M	+M	+m ni/+	+M	+		+	38.1	+	+	
778			+md ni/-	+m ni/+	+1 ni/+	+M ni/+	+		+	39.4	+	+	
779			-	-	-	-	-		-	/	/	-	
780	3	2,1	+m ni/+	+1/2 ni/+	+m	+1/2	+	6/6	+	39.9	+	+	6/6
781			+m ni/+	+M	-	+M	+		+	38.3	+	+	
782			+m ni/+	+M	+m ni/+	+M	+		+	37	+	+	
783			+m	+M	+m	+M ni/+	+		+	38.8	+	+	
784			+m	+M	+m ni/+	+M	+		+	37.5	+	+	
785			+m ni/+	+M	+m ni/+	+M	+		+	38.8	+	+	
786	4	4,1	+m ni/+	+M	+m ni/+	+M ni/+	+	6/6	+	40.2	+	+	6/6
787			+m ni/+	+m	+m	+M ni/+	+		+	40.6	+	+	
788			+M	+M	+m	+M	+		+	37.8	+	+	
789			+m ni/-	+1/2	+1/2	+M	+		+	38.1	+	+	
790			+m ni/+	+M	+m	+M	+		+	39	+	+	
791			+m ni/+	+m	+m	+M	+		+	38.4	+	+	

Ground beef
Salmonella Typhimurium A00C060
Aerobic mesophilic flora: 2.2x10³ CFU/g (987-1016) / 2.0x10² CFU/g (2076-2081)

Initial validation study

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦					Positive/ total	BAX® System method Protocol C 10 h				Positive/ total	BAX® System method Protocol C 24 h				Positive/ total
			RVS		MKTTn		Result		PCR		Confirmations	Result		PCR		Confirmations	Result	
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result	Ct				Result	Ct			
987	0	/	St	St	-	St	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6
988			-	-	-	-	-		-	/	/	-		-	/	/	-	
989			St	St	St	St	-		-	/	/	-		-	/	/	-	
990			-	St	-	St	-		-	/	/	-		-	/	/	-	
991			St	St	-	-	-		-	/	/	-		-	/	/	-	
992			-	St	-	-	-		-	/	/	-		-	/	/	-	
993	1	0,3	-	-	-	-	-	0/6	-	/	/	-	2/6	-	/	/	-	2/6
994			-	-	-	-	-		-	/	/	-		-	/	/	-	
995			-	-	-	-	-		+	36.2	+	+		+	34.7	+	+	
996			St	St	-	-	-		-	/	/	-		-	/	/	-	
997			St	St	-	-	-		-	/	/	-		-	/	/	-	
998			-	-	-	-	-		+	37.5	+	+		+	34.5	+	+	
999	2	0,7	+P	+P	+P	+M	+	4/6	-	/	/	-	2/6	-	/	/	-	2/6
1000			+P	+P	+P	+M	+		+	38.9	+	+		+	32.5	+	+	
1001			St	St	-	-	-		-	/	/	-		-	/	/	-	
1002			+M	+P	+P	+P	+		-	/	/	-		-	/	/	-	
1003			-	-	-	-	-		+	39.2	+	+		+	34.0	+	+	
1004			+P	+P	+P	+P	+		-	/	/	-		-	/	/	-	
1005	3	1,4	+M	+P	+M	+M	+	5/6	-	/	/	-	4/6	-	/	/	-	4/6
1006			+M	+M	+M	+M	+		-	/	/	-		-	/	/	-	
1007			+P	+P	+M	+M	+		+	36.3	+	+		+	33.7	+	+	
1008			+M	+P	+M	+M	+		+	35.5	+	+		+	32.2	+	+	
1009			-	-	-	-	-		+	36.4	+	+		+	32.0	+	+	
1010			+P	+P	+P	+P	+		+	39.1	+	+		+	37.4	+	+	
1011	4	2,7	+P	+M	+M	+M	+	5/6	+	36.5	+	+	5/6	+	34.1	+	+	5/6
1012			+M	+M	+M	+M	+		-	/	/	-		-	/	/	-	
1013			+P	+P	+M	+M	+		+	35.0	+	+		+	32.2	+	+	
1014			+P	+M	+P	+M	+		+	34.3	+	+		+	32.9	+	+	
1015			+M	+M	+M	+M	+		+	37.3	+	+		+	32.4	+	+	
1016			-	-	-	-	-		+	34.9	+	+		+	32.2	+	+	
2076	5	3,4	St	St	St	St	-	5/6	+	36.4	+	+	6/6	+	34.4	+	+	6/6
2077			+p	+p	+p	+p	+		+	37.5	+	+		+	34.2	+	+	
2078			+M	+M	+M	+M	+		+	35.7	+	+		+	33.5	+	+	
2079			+p	+p	+p	+p	+		+	36.4	+	+		+	32.5	+	+	
2080			+p	+p	+p	+p	+		+	36.6	+	+		+	34.4	+	+	
2081			+p	+p	+p	+p	+		+	35.7	+	+		+	32.7	+	+	

Raw fish
Salmonella Anatum Ad1451
Aerobic mesophilic flora: 5.1x10^4 CFU/g (1472-1501) / 5.6x10^5 CFU/g (1563-1574)

Initial validation study

N° sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦						BAX® System method - Protocol A Regrowth: 10 µl + 500 µl pre-warmed BHI				Positive/total
			RVS		MKTTn		Result	Positive/total	PCR		Confirmations	Result	
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result	Ct			
1472	0	/	-	-	-	-	-	0/6	-	/	/	-	0/6
1473			-	-	-	-	-		-	/	/	-	
1474			-	-	-	-	-		-	/	/	-	
1475			-	st	-	-	-		-	/	/	-	
1476			-	-	-	-	-		-	/	/	-	
1477			-	st	-	-	-		-	/	/	-	
1478	1	0,3	-	-	-	-	-	0/6	-	/	/	-	0/6
1479			-	-	-	-	-		-	/	/	-	
1480			-	-	-	-	-		-	/	/	-	
1481			-	-	-	-	-		-	/	/	-	
1482			-	-	-	-	-		-	/	/	-	
1483			-	-	-	-	-		-	/	/	-	
1484	2	0,5	-	st	-	-	-	0/6	-	/	/	-	0/6
1485			-	st	-	-	-		-	/	/	-	
1486			-	-	-	-	-		-	/	/	-	
1487			-	-	-	-	-		-	/	/	-	
1488			-	-	-	-	-		-	/	/	-	
1489			-	-	-	-	-		-	/	/	-	
1563	3	0,7	-	-	-	-	-	2/6	-	/	/	-	2/6
1564			-	st	-	-	-		-	/	/	-	
1565			+P	+P	+M	+P	+		+	31.8	+	+	
1566			+P	+P	+P	+P	+		+	31.2	+	+	
1567			-	st	-	-	-		-	/	/	-	
1568			-	st	-	-	-		-	/	/	-	

Raw fish
Salmonella Anatum Ad1451
Aerobic mesophilic flora: 5.1x10^4 CFU/g (1472-1501) / 5.6x10^5 CFU/g (1563-1574)

Initial validation study

N° sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦				Result	Positive/total	BAX® System method - Protocol A Regrowth: 10 µl + 500 µl pre-warmed BHI				Positive/total
			RVS		MKTTn				PCR		Confirmations	Result	
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result	Ct			
1490	4	1,1	-	st	-	-	-	4/6	-	/	/	-	4/6
1491			+M	+P	+M	+P	+		+	34.0	+	+	
1492			+M	+P	+M	+P	+		+	36.3	+	+	
1493			+M	+P	+M	+P	+		+	33.5	+	+	
1494			+M	+P	+M	+P	+		+	34.1	+	+	
1495			-	-	-	-	-		-	/	/	-	
1496	5	2,2	+M	+P	+M	+P	+	5/6	+	34.5	+	+	5/6
1497			-	-	-	-	-		-	/	/	-	
1498			+M	+P	+M	+P	+		+	32.8	+	+	
1499			+M	+P	+M	+P	+		+	34.7	+	+	
1500			+M	+P	+M	+P	+		+	33.8	+	+	
1501			+M	+P	+M	+P	+		+	33.9	+	+	
1569	6	3,3	+P	+P	+M	+P	+	6/6	+	34.7	+	+	6/6
1570			+P	+P	+M	+P	+		+	31.6	+	+	
1571			+P	+P	+M	+P	+		+	32.3	+	+	
1572			+P	+P	+M	+P	+		+	31.3	+	+	
1573			+P	+P	+M	+P	+		+	35	+	+	
1574			+P	+P	+M	+P	+		+	33.5	+	+	

Whole egg product
Salmonella Enteritidis 657
Aerobic mesophilic flora: 20 CFU/g

Initial validation study

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦						BAX® System method - Protocol B Regrowth: 10 µl + 500 µl pre-warmed BHI				Positive/total
			RVS		MKTTn		Result	Positive/total	PCR		Confirmations	Result	
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result	Ct			
1595	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6
1596			st	st	st	st	-		-	/	/	-	
1597			st	st	st	st	-		-	/	/	-	
1598			st	st	st	st	-		-	/	/	-	
1599			st	st	st	st	-		-	/	/	-	
1600			st	st	st	st	-		-	/	/	-	
1601	1	0,3	st	st	st	st	-	1/6	-	/	/	-	1/6
1602			st	st	st	st	-		-	/	/	-	
1603			st	st	st	st	-		-	/	/	-	
1604			+P	+P	+P	+P	+		+	32.6	+	+	
1605			st	st	st	st	-		-	/	/	-	
1606			st	st	st	st	-		-	/	/	-	
1607	2	0,7	+P	+P	+P	+P	+	4/6	+	30.3	+	+	4/6
1608			st	st	st	st	-		-	/	/	-	
1609			+P	+P	+P	+P	+		+	32.7	+	+	
1610			st	st	st	st	-		-	/	/	-	
1611			+P	+P	+P	+P	+		+	31.3	+	+	
1612			+P	+P	+P	+P	+		+	30.4	+	+	
1613	3	1,3	+P	+P	+P	+P	+	5/6	+	30.2	+	+	5/6
1614			+P	+P	+P	+P	+		+	30.1	+	+	
1615			+P	+P	+P	+P	+		+	29.2	+	+	
1616			+P	+P	+P	+P	+		+	31.2	+	+	
1617			+P	+P	+P	+P	+		+	30.1	+	+	
1618			st	st	st	st	-		-	/	/	-	
1619	4	2,7	+P	+P	+P	+P	+	6/6	+	29.4	+	+	6/6
1620			+P	+P	+P	+P	+		+	32.6	+	+	
1621			+P	+P	+P	+P	+		+	31.0	+	+	
1622			+P	+P	+P	+P	+		+	32.3	+	+	
1623			+P	+P	+P	+P	+		+	32.2	+	+	
1624			+P	+P	+P	+P	+		+	29.6	+	+	

Pellets for dog
Salmonella Cerro Ad689
Aerobic mesophilic flora: <200CFU/g

Initial validation study

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579♦						BAX® System method - Protocol A Regrowth: 1 0µl + 500 µl pre-warmed BHI				Positive/total
			RVS		MKTTn		Result	Positive/total	PCR		Confirmations	Result	
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result	Ct			
2009	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6
2010			st	st	st	st	-		-	/	/	-	
2011			st	st	st	st	-		-	/	/	-	
2012			st	st	st	st	-		-	/	/	-	
2013			st	st	st	st	-		-	/	/	-	
2014			st	st	st	st	-		-	/	/	-	
2015	1	0,3	+P	+P	+P	+P	+	3/6	+	35.0	+	+	3/6
2016			+P	+P	+P	+P	+		+	38.2	+	+	
2017			+P	+P	+P	+P	+		+	33.3	+	+	
2018			st	st	st	st	-		-	/	/	-	
2019			st	st	st	st	-		-	/	/	-	
2020			st	st	st	st	-		-	/	/	-	
2021	2	0,7	+P	+P	+P	+P	+	4/6	+	37.4	+	+	4/6
2022			+P	+P	+P	+P	+		+	43.4	+	+	
2023			+P	+P	+P	+P	+		+	34.3	+	+	
2024			st	st	st	st	-		-	/	/	-	
2025			+P	+P	+P	+P	+		+	35.2	+	+	
2026			st	st	st	st	-		-	/	/	-	
2027	3	1,3	+P	+P	+P	+P	+	5/6	+	31.6	+	+	5/6
2028			+P	+P	+P	+P	+		+	34.5	+	+	
2029			+P	+P	+P	+P	+		+	34.2	+	+	
2030			st	st	st	st	-		-	/	/	-	
2031			+P	+P	+P	+P	+		+	32.9	+	+	
2032			+P	+P	+P	+P	+		+	33.4	+	+	
2033	4	2,7	+P	+P	+P	+P	+	6/6	+	35.3	+	+	6/6
2034			+P	+P	+P	+P	+		+	33.6	+	+	
2035			+P	+P	+P	+P	+		+	38.5	+	+	
2036			+P	+P	+P	+P	+		+	32.5	+	+	
2037			+P	+P	+P	+P	+		+	32.6	+	+	
2038			+P	+P	+P	+P	+		+	31.0	+	+	

Raw milk
S. Ohio Ad1482
Total viable count: 8.0x10³ CFU/g

Extension study

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579♦						BAX® System Real-Time PCR Assay for *Salmonella* spp. - Protocol E								
			RVS broth		MKTTn broth		Result	Positive Results/Total	PCR result	Direct Confirmation			Confirmation after subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP				XLD	Brilliance *Salmonella*	Identification	XLD	Brilliance *Salmonella*	Identification		
9393	0	0	-	-	-	-	-	0/5	-	-	-	/	-	-	/	-	0/5
9394			-	-	-	-	-		-	-	-	/	-	-	/	-	
9395			-	-	-	-	-		-	-	-	/	-	-	/	-	
9396			-	-	-	-	-		-	-	-	/	-	-	/	-	
9397			-	-	-	-	-		-	-	-	/	-	-	/	-	
9496	Low	0.5	-	-	-	-	-	7/20	-	-	-	/	-	-	/	-	6/20
9497			-	-	-	-	-		-	-	-	/	-	-	/	-	
9498			-	-	-	-	-		-	-	-	/	-	-	/	-	
9499			-	-	+d/-	-	-		-	-	-	/	-	-	/	-	
9500			-	-	-	-	-		+30.6	-	+m	+	-	+M	+	+	
9501			-	+mdni/-	-	-	-		-	-	-	/	-	-	/	-	
9502			-	-	-	-	-		-	-	-	/	-	-	/	-	
9503			-	+m	+1/2	+M	+		+34	-	+1/2	+	-	+m	+	+	
9504			-	+m	+m	+M	+		-	-	-	/	-	-	/	-	
9505			-	+m	+m	+M	+		+29.2	+dni/+	+m	+	-	+m	+	+	
9506			-	-	-	-	-		+39.6	-	+mni/+	+	-	+M	+	+	
9507			-	+m	+m	+m	+		-	-	-	/	-	-	/	-	
9508			-	-	-	-	-		-	-	-	/	-	-	/	-	
9509			-	-	-	-	-		+33.7	-	+m	+	-	+M	+	+	
9510			-	+m	+m	+M	+		-	-	-	/	-	-	/	-	
9511			-	-	-	-	-		+33.1	-	+M	+	-	+M	+	+	
9512			-	-	+d/-	-	-		-	-	-	/	-	-	/	-	
9513			-	+m	+m	+M	+		-	-	-	/	-	-	/	-	
9514			-	-	-	-	-		-	-	-	/	-	-	/	-	
9515			-	+m	+m	+M	+		-	-	-	/	-	-	/	-	
9516	High	1.3	-	-	-	-	-	3/5	+29.9	-	+1/2	+	-	+M	+	+	3/5
9517			-	+m	+m	+M	+		-	-	-	/	-	-	/	-	
9518			-	+m	+m	+M	+		+33.9	-	+1/2	+	-	+M	+	+	
9519			-	+m	+m	+M	+		+34.5	-	+1/2	+	-	+M	+	+	
9520			-	-	-	-	-		-	-	-	/	-	-	/	-	

Process water (Production of fish cubes)
S. Livingstone A00E058
Total viable count: 1.9x10^5 CFU/g

Extension study

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579♦						BAX® System Real-Time PCR Assay for *Salmonella* spp. - Protocol A								
			RVS broth		MKTTn broth		Result	Positive Results/Total	PCR result	Direct Confirmation			Confirmation after subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP				XLD	Brilliance *Salmonella*	Identification	XLD	Brilliance *Salmonella*	Identification		
1	0	0	-	-	-	-	-	0/5	-	-	-	/	-	-	/	-	0/5
2			st	st	st	st	-		-	-	-	/	-	-	/	-	
3			-	-	-	-	-		-	-	-	/	-	-	/	-	
4			st	st	st	st	-		-	-	-	/	-	-	/	-	
5			st	st	st	st	-		-	st	st	/	st	st	/	-	
463	Low	0.32	st	st	st	st	-	14/20	+25.0	+p	+p	+	+p	+p	+	+	15/20
464			+p	+p	+p	+p	+		+31.2	+p	+p	+	+p	+p	+	+	
465			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
466			st	st	st	st	-		+23.9	+p	+p	+	+p	+p	+	+	
467			+p	+p	+p	+p	+		+23.5	+p	+p	+	+p	+p	+	+	
468			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
469			st	st	st	st	-		+23.6	+p	+p	+	+p	+p	+	+	
470			+p	+p	+p	+p	+		+23.9	+p	+p	+	+p	+p	+	+	
471			+p	+p	+p	+p	+		+30.6	+p	+p	+	+p	+p	+	+	
472			+p	+p	+p	+p	+		+23.7	+p	+p	+	+p	+p	+	+	
473			+p	+p	+p	+p	+		+24.1	+p	+p	+	+p	+p	+	+	
474			+p	+p	+p	+p	+		+23.9	+p	+p	+	+p	+p	+	+	
475			st	st	st	st	-		+23.9	+p	+p	+	+p	+p	+	+	
476			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
477			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
478			+p	+p	+p	+p	+		+24.0	+p	+p	+	+p	+p	+	+	
479			st	st	st	st	-		+24.0	+p	+p	+	+p	+p	+	+	
480			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
481			+p	+p	+p	+p	+		+24.1	+p	+p	+	+p	+p	+	+	
482			st	st	st	st	-		+23.8	+p	+p	+	+p	+p	+	+	
112	High	0.93	+M	+M	+M	+M	+	4/5	+27.3	+m	+m	+	+M	+p	+	+	4/5
113			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
114			-	-	-	-	-		+27.4	+m	+m	+	+M	+p	+	+	
115			+M	+M	+M	+M	+		+26.9	+1/2	+1/2	+	+M	+M	+	+	
116			+M	+M	+M	+M	+		+27.0	+m	+1/2	+	+M	+M	+	+	

Milk chocolate

Extension study

S. Barenderup Ad1661

Total viable count: 2.1x10[1] CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579♦						BAX® System Real-Time PCR Assay for *Salmonella* spp. - Protocol F								
			RVS broth		MKTTn broth		Result	Positive Results/Total	PCR result	Direct Confirmation			Confirmation after subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP				XLD	Brilliance *Salmonella*	Identification	XLD	Brilliance *Salmonella*	Identification		
545	0	0	st	st	st	st	-	0/5	-	st	st	/	st	st	/	-	0/5
546			st	st	st	st	-		-	st	st	/	st	st	/	-	
547			-	-	st	st	-		-	st	st	/	st	st	/	-	
548			st	st	st	st	-		-	st	st	/	st	st	/	-	
549			st	st	st	st	-		-	st	st	/	st	st	/	-	
800	Low	0.8	+p	+p	+p	+p	+	15/20	+28.6	+p	+p	+	+p	+p	+	+	17/20
801			+p	+p	+p	+p	+		+24.5	+p	+p	+	+p	+p	+	+	
802			st	st	st	st	-		+24.0	+p	+p	+	+p	+p	+	+	
803			+p	+p	+p	+p	+		+24.1	+p	+p	+	+p	+p	+	+	
804			st	st	st	st	-		+31.6	+M	+M	+	+1/5	+M	+	+	
805			st	st	st	st	-		+36.2	+p	+p	+	+p	+p	+	+	
806			+p	+p	+p	+p	+		+42.1/+36.0/+38.5	st (x5)	st (x5)	/	st (x5)	st (x5)	/	-	
807			+1/2	+M	+M	+M	+		+24.4	+p	+p	+	+p	+p	+	+	
808			+p	+p	+p	+p	+		+31.0	+p	+p	+	+p	+p	+	+	
809			+p	+p	+p	+p	+		+24.5	+p	+p	+	+p	+p	+	+	
810			st	st	st	st	-		+24.5	+p	+p	+	+(1)	+M	+	+	
811			st	st	st	st	-		+24.7	+p	+p	+	+p	+p	+	+	
812			+p	+p	+p	+p	+		+24.5	+p	+p	+	+p	+p	+	+	
813			+p	+p	+p	+p	+		+24.9	+p	+p	+	+p	+p	+	+	
814			+p	+p	+p	+p	+		+34.3	+p	+p	+	+p	+p	+	+	
815			+p	+p	+p	+p	+		+24.9	+p	+p	+	+p	+p	+	+	
816			+p	+p	+p	+p	+		+24.8	+p	+p	+	+p	+p	+	+	
817			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
818			+p	+p	+p	+p	+		+24.7	+p	+p	+	+p	+p	+	+	
819			+p	+p	+p	+p	+		-	st	st	/	st	st	/	-	
570	High	3.0	+p	+p	+p	+p	+	5/5	+26.0	+p	+p	+	+p	+p	+	+	5/5
571			+m	+p	+p	+p	+		+24.6	+p	+p	+	+p	+p	+	+	
572			+p	+p	+p	+p	+		+28.9	+p	+p	+	+p	+p	+	+	
573			+p	+p	+p	+p	+		+25.7	+p	+p	+	+p	+p	+	+	
574			+p	+p	+p	+p	+		+28.4	+p	+p	+	+p	+p	+	+	

Raw fish filet
S. Senftenberg Ad355
Total viable count: 2.6x10^5 CFU/g

Extension study

Sample N°	Level	Inoculation level (cfu/25g)	Reference method: ISO 6579♦						BAX® System Real-Time PCR Assay for *Salmonella* spp. - Protocol D								
			RVS broth		MKTTn broth		Result	Positive Results/Total	PCR result	Direct Confirmation			Confirmation after subculture in RVS			Final result	Positive Results/Total
			XLD	ASAP	XLD	ASAP				XLD	Brilliance *Salmonella*	Identification	XLD	Brilliance *Salmonella*	Identification		
1539	0	0	-	-	st	-	-	0/5	-	-	-	/	st	st	/	-	0/5
1540			st	st	-	-	-		-	-	-	/	st	st	/	-	
1541			-	st	st	-	-		-	-	-	/	st	st	/	-	
1542			st	-	-	st	-		-	-	-	/	-	st	/	-	
1543			st	st	st	st	-		-	-	-	/	st	st	/	-	
1692	Low	0.41	-	-	-	-	-	7/20	-	-	-	/	-	st	/	-	2/20
1693			+p	+p	+p	+p	+		-	-	-	/	-	st	/	-	
1694			-	-	st	-	-		-	-	-	/	st	st	/	-	
1695			-	-	st	st	-		-	-	-	/	st	st	/	-	
1696			-	-	-	-	-		-	-	-	/	-	st	/	-	
1697			st	-	-	-	-		-	-	-	/	st	st	/	-	
1698			+p	+p	+p	+p	+		-	-	-	/	st	st	/	-	
1699			st	-	-	-	-		-	-	-	/	st	st	/	-	
1700			st	st	st	st	-		-	-	-	/	st	st	/	-	
1701			+p	+p	+p	+p	+		-	-	-	/	st	st	/	-	
1702			st	st	-	-	-		-	-	-	/	-	-	/	-	
1703			+p	+p	+p	+p	+		-	-	-	/	-	-	/	-	
1704			+p	+p	+M	+M	+		-	-	-	/	-	-	/	-	
1705			+p	+p	+p	+p	+		+36.7	+1/2	+M	+	+p	+p	+	+	
1706			st	st	st	-	-		+32.2	+p	+M	+	+p	+p	+	+	
1707			st	st	-	-	-		-	-	-	/	-	-	/	-	
1708			st	st	-	-	-		-	-	-	/	st	st	/	-	
1709			st	st	-	-	-		-	-	-	/	st	st	/	-	
1710			+p	+p	+p	+p	+		-	-	-	/	-	-	/	-	
1711			-	-	-	-	-		-	-	-	/	st	st	/	-	
1712	High	1.2	+p	+p	+M	+1/2	+	3/5	-	-	-	/	-	-	/	-	3/5
1713			+p	+p	+p	+p	+		+32.8	+M	+M	+	+p	+p	+	+	
1714			st	st	-	-	-		-	-	-	/	st	st	/	-	
1715			st	st	-	-	-		+30.3	+p	+M	+	+p	+p	+	+	
1716			+1/2	+p	+M	+p	+		+35.0	+p	+M	+	+p	+p	+	+	

Matrix : Sponge on stainless steel 4"x4"
Strain: *S.* Livingstone Ad2703 + co-inoculation with 10 x *Citrobacter freundii* 39
Seeding: Liquid inoculum Storage overnight at ambient temperature

Extension study - 2025

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦					Number positives /Total	Alternative method: BAX System Real-Time PCR Assay *Salmonella* - Protocol I													Number positives without DNA cleaning /Total	Number positives with DNA cleaning /Total
										BPW Sponge 37°C 25 g or ml or sampling device with adequate volume (d: 1:10) of BPW. Incubate at 34-38°C for 18 to 26 h														
				RVS		MKTTn		Final result		PCR						Confirmation								
										BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		RVS (before subculture BHI)		MKTTn (before subculture BHI)		confirmation result	Final result Without DNA clean	Final result With DNA clean
				XLD	ASAP	XLD	ASAP			Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			
125368	0	/	/	-	-	-	-	-	0/5	0.0	35.2	-	0.0	32	-	-A	-A	-	-	-	-	-	-	-	0/5	0/5
125372				-	-	-	-	-		0.0	33.9	-	0.0	32.1	-	-B	-A	-	-	-	-	-	-	-		
125375				-	-	-	-	-		0.0	35.9	-	0.0	30.9	-	-A	-A	-	-	-	-	-	-	-		
125385				-	-	-	-	-		0.0	34.9	-	0.0	31.1	-	-A	-A	-	-	-	-	-	-	-		
125391				-	-	-	-	-		0.0	34.9	-	0.0	31.1	-	-B	-A	-	-	-	-	-	-	-		
125365	Low	87	1x10^3	-	-	-	-	-	8/20	0.0	34.6	-	0.0	39.9	-	-A	-A	-	-	-	-	-	-	-	8/20	8/20
125367				-	-	-	-	-		0.0	34.8	-	0.0	31.3	-	-B	-A	-	-	-	-	-	-	-		
125369				+M	+M	+M	+M	+		31.9	38.7	+	37.2	30.8	+	+M	+M	+M	+M	+M	+M	+	+	+		
125370				-	-	-	-	-		0.0	33.1	-	0.0	31.1	-	-B	-B	-	-	-	-	-	-	-		
125371				+M	+M	+M	+M	+		28.5	34.9	+	37.1	31.6	+	+M	+M	+M	+M	+M	+M	+	+	+		
125374				+M	+M	+M	+M	+		33.4	39.3	+	37.0	30.2	+	+m	+M	+M	+M	+M	+M	+	+	+		
125376				-	-	-	-	-		0.0	34.2	-	0.0	30.3	-	-B	-A	-	-	-	-	-	-	-		
125378				-	-	-	-	-		0.0	35.2	-	0.0	31.1	-	-A	-A	-	-	-	-	-	-	-		
125379				+M	+M	+M	+M	+		31.2	41.3	+	37.8	30.6	+	+M	+M	+M	+M	+M	+M	+	+	+		
125380				-	-	-	-	-		0.0	35.5	-	0.0	32.1	-	-B	-B	-	-	-	-	-	-	-		
125382				+M	+M	+M	+M	+		29.3	40.4	+	39.7	30.9	+	+M	+M	+M	+M	+M	+M	+	+	+		
125384				-	-	-	-	-		0.0	34.5	-	0.0	30.8	-	-A	-A	-	-	-	-	-	-	-		
125386				-	-	-	-	-		0.0	33.4	-	0.0	30.5	-	-A	-A	-	-	-	-	-	-	-		
125387				-	-	-	-	-		0.0	35.2	-	0.0	35.3	-	-A	-A	-	-	-	-	-	-	-		
125388				-	-	-	-	-		0.0	35.3	-	0.0	32	-	-A	-A	-	-	-	-	-	-	-		
125389				+M	+p	+M	+M	+		31.5	43.6	+	36.8	32.4	+	+M	+M	+M	+p	+M	+M	+	+	+		
125390				-	-	-	-	-		0.0	34.5	-	0.0	31.4	-	-B	-A	-	-	-	-	-	-	-		
125392				+M	+p	+p	+M	+		33.6	46.4	+	38.4	30.4	+	+M	+M	+M	+p	+p	+M	+	+	+		
125393				+M	+M	+M	+M	+		29.2	38	+	42.0	30.9	+	+M	+M	+M	+M	+M	+M	+	+	+		
125394				-	-	-	-	-		0.0	34.2	-	0.0	30.6	-	-A	-A	-	-	-	-	-	-	-		
125366	High	272	4x10^3	+M	+M	+M	+M	+	5/5	30.4	41	+	37.4	29.3	+	+M	+M	+M	+M	+M	+M	+	+	+	5/5	5/5
125373				+M	+M	+M	+M	+		31.1	0	+	36.0	31.7	+	+M	+M	+M	+M	+M	+M	+	+	+		
125377				+p	+p	+p	+p	+		33.7	43.9	+	38.0	30.8	+	+M	+M	+p	+p	+p	+p	+	+	+		
125381				+p	+M	+p	+M	+		44.6	35.8	+	46.8	32.2	+	-C	-C	+p	+M	+p	+M	+	+	+		
125383				+M	+M	+M	+M	+		32.0	37.3	+	36.4	30.5	+	+M	+M	+M	+M	+M	+M	+	+	+		

Matrix : Dog Kibbles
Strain: *S.* Cerro Ad689
Seeding: storage 2 weeks at ambient temperature (lyophilised culture)
Total flora : 1x10^2 UFC/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦					Number positives /Total	Alternative method: BAX System Real-Time PCR Assay *Salmonella*														Number positives /Total											Number positives /Total
									Pre-warmed BPW 1/10 37°C **Protocol G1** (paired) 375 g of sample to 3375 mL (d: 1:10) of pre-warmed BPW. Incubate at 34-38°C for 18 – 26 h with re-growth															Pre-warmed BPW 1/6 37°C **Protocol G2** 375 g of sample to 1875 mL (d: 1:6) of pre-warmed BPW. Incubate at 34-38°C for 18 h - 26 h with re-growth												
			RVS		MKTTn				PCR						Confirmation									PCR						Confirmation							
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		RVS (before subculture BHI)		MKTTn (before subculture BHI)		Confirmation result	Final result		BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		RVS (before subculture BHI)		MKTTn (before subculture BHI)		Confirmation result	Final result	
			XLD	ASAP	XLD	ASAP	Final result		Cq	IPC	Result	Cq	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				Cq	IPC	Result	Cq	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			
129088	0	/	-	-	-	-	-	0/5	0.0	37.1	-	0.0	33.5	-	-B	st	-B	-B	-B	-B	-	-	0/5	0.0	35.9	-	0.0	32.3	-	st	st	st	st	st	st	-	-	0/5
129099			-	-	-	-	-		0.0	34.7	-	0.0	32.6	-	-B	-B	-B	-B	-B	-B	-	-		0.0	36.4	-	0.0	31.4	-	-B	-C	-B	-C	-C	-B	-	-	
129104			-	-	-	-	-		0.0	34.1	-	0.0	31.5	-	-B	-B	-B	-B	-B	-B	-	-		0.0	34.7	-	0.0	31.9	-	-B	-B	-A	-B	-B	-B	-	-	
129110			-	-	-	-	-		0.0	35.5	-	0.0	32.5	-	-C	-C	-B	-B	-B	-B	-	-		0.0	33.4	-	0	37.4	-	-C	-C	-A	-B	-B	-B	-	-	
129113			-	-	-	-	-		0.0	34.4	-	0.0	32.6	-	-B	-B	-B	-B	-B	-B	-	-		0.0	32.9	-	0.0	33.1	-	st	st	st	st	st	st	-	-	
129085	Low	0.4	+M	+M	+M	+M	+	15/20	37.4	39.8	+	39.7	33.5	+	+M	+M	+M	+M	+M	+M	+	+	15/20	34.7	40.6	+	41.8	33.8	+	+M	+M	+p	+p	+p	+p	+	+	17/20
129087			+1/2	+p	+M	+p	+		34.8	45.0	+	39.1	33.7	+	+M	+p	+1/2	+p	+M	+p	+	+		35.1	37.2	+	42.5	33.6	+	+p	+p	+M	+p	+M	+M	+	+	
129090			-	-	-	-	-		0.0	35.8	-	0.0	33.2	-	-B	-A	-B	-B	-B	-B	-	-		34.7	37.1	+	42.8	32.0	+	+M	+M	+M	+M	+M	+M	+	+	
129091			-	-	-	-	-		0.0	36.4	-	0.0	33.6	-	-B	-B	-B	-B	-B	-B	-	-		33.6	36.3	+	41.5	31.6	+	+p	+p	+p	+p	+p	+p	+	+	
129092			+M	+p	+M	+p	+		35.0	43.1	+	39.3	32.3	+	+M	+p	+M	+p	+M	+p	+	+		35.7	39.3	+	42.2	33.1	+	+p	+p	+M	+p	+M	+p	+	+	
129093			+M	+p	+M	+p	+		35.0	44.0	+	41.0	35.2	+	+M	+p	+M	+p	+M	+p	+	+		39.1	36.7	+	40.4	33.0	+	+m	+M	+M	+M	+M	+M	+	+	
129094			+M	+p	+M	+M	+		37.7	43.1	+	41.7	32.1	+	+m	+M	+M	+p	+M	+M	+	+		32.9	35.9	+	42.0	31.9	+	+p	+p	+M	+p	+M	+p	+	+	
129095			+M	+M	+M	+M	+		34.2	40.1	+	39.4	31.7	+	+M	+p	+M	+M	+M	+M	+	+		34.4	40.2	+	40.7	31.7	+	+p	+p	+p	+p	+p	+p	+	+	
129097			+1/2	+p	+M	+p	+		33.3	37.4	+	37.8	34.9	+	+1/2	+p	+1/2	+p	+M	+p	+	+		33.1	38.6	+	42.5	31.0	+	+M	+p	+M	+p	+M	+p	+	+	
129098			+M	+p	+M	+p	+		36.6	37.4	+	39.7	31.9	+	+M	+p	+M	+p	+M	+p	+	+		34.1	34.4	+	42.3	31.6	+	+M	+p	+M	+p	+M	+p	+	+	
129100			+m	+p	+M	+p	+		34.5	42.4	+	37.0	32.8	+	+m	+p	+m	+p	+M	+p	+	+		33.7	42.9	+	39.3	32.1	+	+p	+p	+M	+p	+M	+p	+	+	
129102			st	st	st	st	-		0.0	34.6	-	0.0	31.8	-	st	st	st	st	st	st	-	-		34.2	39.3	+	41.7	32.4	+	+p	+p	+M	+p	+M	+p	+	+	
129103			+p	+p	+p	+p	+		34.7	41.9	+	41.2	31.4	+	+p	+p	+p	+p	+p	+p	+	+		35.3	36.7	+	40.9	30.8	+	+M	+M	+M	+M	+M	+p	+	+	
129105			+1/2	+M	+M	+p	+		33.9	45.2	+	39.8	31.4	+	+M	+p	+1/2	+M	+M	+p	+	+		0.0	33.6	-	0.0	31.5	-	st	st	st	st	st	st	-	-	
129106			-	-	-	-	-		0.0	34.8	-	0.0	32.1	-	-B	-C	-B	-B	-B	-B	-	-		0.0	34.0	-	0.0	31.9	-	-A	st	-B	-A	-B	-B	-	-	
129107			st	st	st	st	-		0.0	33.9	-	0.0	31.7	-	st	st	st	st	st	st	-	-		32.7	36.1	+	41.4	30.8	+	+M	+p	+M	+p	+M	+p	+	+	
129108			+m	+p	+M	+p	+		36.1	41.0	+	36.9	32.0	+	+m	+p	+m	+p	+M	+p	+	+		34.3	42.4	+	38.5	32.0	+	+m	+p	+m	+p	+M	+p	+	+	
129109			+M	+p	+M	+p	+		38.4	40.7	+	42.2	34.8	+	+M	+p	+M	+p	+M	+p	+	+		33.0	39.4	+	40.7	34.4	+	+p	+p	+M	+p	+M	+p	+	+	
129111			+M	+p	+M	+p	+		34.0	38.4	+	37.6	31.3	+	+M	+p	+M	+p	+M	+p	+	+		0.0	33.5	-	0	28.5	-	-C	-C	-A	-B	-B	-B	-	-	
129114			+M	+p	+M	+p	+		33.9	40.7	+	41.7	31.5	+	+M	+p	+M	+p	+M	+p	+	+		38.1	32.8	+	44.0	31.7	+	+p	+p	+p	+p	+p	+p	+	+	
129086	High	1.5	+p	+p	+p	+p	+	5/5	34.3	49.0	+	41.0	33.2	+	+p	+p	+p	+p	+p	+p	+	+	5/5	34.9	43.0	+	41.6	33.2	+	+M	+M	+M	+M	+M	+M	+	+	5/5
129089			+M	+p	+M	+p	+		35.0	46.1	+	39.8	32.6	+	+M	+p	+M	+p	+M	+p	+	+		34.7	42.5	+	39.1	32.1	+	+M	+p	+1/2	+p	+M	+p	+	+	
129096			+p	+p	+p	+p	+		33.4	38.5	+	41.1	31.7	+	+p	+p	+p	+p	+p	+p	+	+		34.0	36.6	+	41.4	32.0	+	+p	+p	+p	+p	+p	+p	+	+	
129101			+M	+p	+p	+p	+		35.8	47.8	+	41.0	33.1	+	+p	+p	+M	+p	+p	+p	+	+		35.3	37.3	+	36.6	31.9	+	+m (8)	+p	+M	+p	+M	+p	+	+	
129112			+M	+p	+M	+p	+		33.1	39.1	+	40.6	30.7	+	+M	+p	+M	+p	+M	+p	+	+		33.9	34.1	+	42.2	32.2	+	+p	+p	+p	+p	+p	+p	+	+	

Matrix : Dark chocolate (72% cocoa) (46% fat)
Strain: *S.* Branderup Ad1661
Seeding: storage 2 weeks at ambient temperature (lyophilised culture)
Total flora : 36 UFC/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦					Number positives /Total	Alternative method: BAX System Real-Time PCR Assay *Salmonella*																						Number positives /Total			
									Pre-warmed skimmed milk 1/5 37°C + Tween 80 (10g/L) - 22h + subcutlure BHI 3h **Protocol H1-A** 375 g of sample to 1500 mL (d: 1:5) of pre-warmed skimmed milk+ tween80 – Incubate at 34-38°C for 22 - 30 h with subculture													Pre-warmed skimmed milk 1/5 37°C + BG (1%) + subcutlure BHI 3h **Protocol H1-B** 375 g of sample to 1500 mL (d: 1:5) of pre-warmed skimmed milk +1 % BG – Incubate at 34-38°C for 22 - 30 h with subculture														
			RVS		MKTTn				PCR						Confirmation							PCR						Confirmation							H1A		H1B	
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		RVS (before subculture BHI)		MKTTn (before subculture BHI)				BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		RVS (before subculture BHI)		MKTTn (before subculture BHI)							
			XLD	ASAP	XLD	ASAP			Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Without DNA cleaning	With DNA cleaning	Without DNA cleaning	With DNA cleaning
126065	0	/	st	st	st	st		0/5	0	34.8	-	0.0	32.2	-	st	st	st	st	st	st	-	-	0	34.7	-	0.0	33.4	-	st	st	st	st	st	st	-	-	0/5	0/5	0/5	0/5
126075			st	st	st	st			0	33	-	0.0	31.8	-	st	st	st	st	st	st	-	-	0	35.3	-	0.0	32.1	-	st	st	st	st	st	st	-	-				
126081			st	st	st	st			0	34.3	-	0.0	31.8	-	st	st	st	st	st	st	-	-	0	33.3	-	0.0	32.1	-	st	st	st	st	st	st	-	-				
126089			st	st	st	st			0	33.5	-	0.0	31.7	-	st	st	st	st	st	st	-	-	0	32.8	-	0.0	31.1	-	-C	st	-A	-B	st	st	-	-				
126092			st	st	st	st			0	34.8	-	0.0	31.1	-	st	st	st	st	st	st	-	-	0	31.9	-	0.0	30.9	-	st	st	st	st	st	st	-	-				
126064	Low	1.1	st	st	st	st		8/20	0	35.4	-	0.0	32.5	-	st	st	st	st	st	st	-	-	0	34.8	-	0.0	33.7	-	st	st	st	st	st	st	-	-	6/20	5/20	6/20	6/20
126066			st	st	st	st			0	35	-	0.0	31.8	-	-C	-C	-B	-C	-A	-B	-	-	0	38	-	0.0	32.7	-	st	st	st	st	st	st	-	-				
126067			st	st	st	st			0	35	-	0.0	31.8	-	st	st	st	st	st	st	-	-	32.7	39.4	+	36.2	32.7	+	+p	+p	+p	+p	+p	+p	+	+				
126069			st	st	st	st			0	34.6	-	0.0	31.4	-	st	st	st	st	st	st	-	-	0	34.5	-	0.0	31.9	-	st	st	st	st	st	st	-	-				
126070			+p	+p	+p	+p			43.4	34	+	0.0	31.5	-/-/-	+p	+p	+p	+p	+p	+p	+	+	0	33.8	-	0.0	31.4	-	st	st	st	st	st	st	-	-				
126071			+p	+p	+p	+p			37.2	0	+	37.1	31.1	+	+p	+p	+p	+p	+p	+p	+	+	32.7	39.9	+	36.3	31.8	+	+p	+p	+p	+p	+p	+p	+	+				
126073			+p	+p	+p	+p			0	35.3	-	0.0	31.4	-	-C	st	st	st	st	st	-	-	0	34.5	-	0.0	31.8	-	st	st	st	st	st	st	-	-				
126074			+p	+p	+p	+p			0	34.5	-	0.0	31.5	-	st	st	st	st	st	st	-	-	0	34.4	-	0.0	32.4	-	st	st	st	st	st	st	-	-				
126076			+p	+p	+p	+p			0	35.3	-	0.0	31.4	-	st	st	st	st	st	st	-	-	0	33.5	-	0.0	32.0	-	st	st	st	st	st	st	-	-				
126078			st	st	st	st			0	33.1	-	0.0	31.5	-	st	st	st	st	st	st	-	-	0	33.9	-	0.0	31.5	-	st	st	st	st	st	st	-	-				
126079			st	st	st	st			0	34.2	-	0.0	31.0	-	st	st	st	st	st	st	-	-	32.2	35.6	+	34.4	31.8	+	+p	+p	+p	+p	+p	+p	+	+				
126082			st	st	st	st			0	34.1	-	0.0	31.7	-	st	st	st	st	st	st	-	-	32.5	35.9	+	36.2	32.1	+	+p	+p	+p	+p	+p	+p	+	+				
126083			+p	+p	+p	+p			41	34.1	+	44.0	31.3	+	+p	+p	+p	+p	+p	+p	+	+	35.4	35.5	+	40.2	31.2	+	+p	+p	+p	+p	+p	+p	+	+				
126084			st	st	st	st			35.7	35.7	+	39.3	31.8	+	+p	+p	+p	+p	+p	+p	+	+	0	32.6	-	0.0	33.2	-	st	st	st	st	st	st	-	-				
126086			st	st	st	st			41.6	33.7	+	43.6	31.1	+	+p	+p	+p	+p	+p	+p	+	+	0	32.5	-	0.0	31.2	-	st	st	st	st	st	st	-	-				
126087			st	st	st	st			0	34.1	-	0.0	31.7	-	st	st	st	st	st	st	-	-	0	33.3	-	0.0	31.3	-	st	st	st	st	st	st	-	-				
126088			st	st	st	st			0	35	-	0.0	31.9	-	st	st	st	st	st	st	-	-	33.1	34.8	+	36.3	31.4	+	+p	+p	+p	+p	+p	+p	+	+				
126090			+p	+p	+p	+p			31.5	36.7	+	37.0	32.3	+	+p	+p	+p	+p	+p	+p	+	+	0	32.9	-	0.0	31.3	-	st	st	st	st	st	st	-	-				
126091			+p	+p	+p	+p			0	34.3	-	0.0	31.6	-	st	st	st	st	st	st	-	-	0	33.5	-	0.0	30.6	-	st	st	st	st	st	st	-	-				
126093			st	st	st	st			0	34.2	-	0.0	30.8	-	st	st	st	st	st	st	-	-	0	32.2	-	0.0	30.6	-	st	st	st	st	st	st	-	-				
126068	High	4.7	+p	+p	+p	+p		5/5	43.3	33.4	+	44.5	31.3	+	+p	+p	+p	+p	+p	+p	+	+	31.9	38.7	+	35.4	32.1	+	+p	+p	+p	+p	+p	+p	+	+	5/5	5/50	5/5	5/5
126072			+p	+p	+p	+p			38.7	36.5	+	42.0	31.4	+	+p	+p	+p	+p	+p	+p	+	+	31.9	40.9	+	35.5	32.0	+	+p	+p	+p	+p	+p	+p	+	+				
126077			+p	+p	+p	+p			30.4	36.4	+	36.2	31.0	+	+p	+p	+p	+p	+p	+p	+	+	32.6	38.3	+	35.1	32.1	+	+p	+p	+p	+p	+p	+p	+	+				
126080			+p	+p	+p	+p			33.4	40.2	+	36.8	31.9	+	+p	+p	+p	+p	+p	+p	+	+	32.5	35.4	+	36.1	32.6	+	+p	+p	+p	+p	+p	+p	+	+				
126085			+p	+p	+p	+p			40.5	34.1	+	45.5	30.9	+	+p	+p	+p	+p	+p	+p	+	+	31.6	35.9	+	35.9	30.1	+	+p	+p	+p	+p	+p	+p	+	+				

Matrix : Dark chocolate (70.5% cocoa) (39% fat)
Strain: *S.* Branderup Ad1661
Seeding: storage 2 weeks at ambient temperature (lyophilised culture)
Total flora : 0 UFC/g

* new DNA extraction

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦					Number positives / Total	Alternative method: BAX System Real-Time PCR Assay *Salmonella*														Number positives /Total	Number positives (with DNA clean) / Total
									Pre-warmed skimmed milk 1/10 37°C - 22h **Protocol H2** (paired) 375 g of sample to 3375 mL (d: 1:10) of pre-warmed skimmed milk or BPW according to ISO 6887*. Incubate at 34-38°C for 22 - 30 h with subculture														
			RVS		MKTTn		Final result		PCR						Confirmation									
									BAX lysis			BAX lysis + DNA cleaning solution			Direct streaking		RVS (before subculture BHI)		MKTTn (before subculture BHI)		Confirmation result	Final result	Final result with DNA cleaning	
			XLD	ASAP	XLD	ASAP			Ct	IPC	Result	Ct	IPC	Result	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella				
131621	0	/	st	st	st	st	-	0/5	0.0	35.0	-	0.0	32.1	-	st	st	st	st	st	st	-	-	-	0/5	0/5
131625			-B	-B	-C	-C	-		0.0	35.6	-	0.0	33.2	-	-C	st	-B	-B	-C	-C	-	-	-		
131631			-B	-B	-C	-C	-		0.0	35.5	-	0.0	32.3	-	-C	st	-B	-B	-C	-C	-	-	-		
131639			st	st	-C	-C	-		0.0	34.4	-	0.0	32.1	-	-B	-B	st	st	-C	-C	-	-	-		
131643			st	st	st	st	-		0.0	33.7	-	0.0	31.3	-	st	st	st	st	st	st	-	-	-		
131616	Low	0.9	+p	+p	+p	+p	+	13/20	36.4	39.8	+	42.1	32.1	+	+p	+p	+p	+p	+p	+p	+	+	+	13/20	11/20
131617			+p	+p	+p	+p	+		42.8	35.2	+	0.0/0.0/0.0/0.0	32.7/30.7/32.0/29.9	-/-/-/*	+m	+m	+p	+p	+p	+p	+	+	-		
131618			+p	+p	+p	+p	+		36.0	37.8	+	37.8	32.1	+	+p	+p	+p	+p	+p	+p	+	+	+		
131620			+M	+M	+M	+p	+		39.8	34.0	+	42.4	31.9	+	+m	+m	+M	+M	+M	+p	+	+	+		
131622			st	st	-C	-C	-		0.0	34.1	-	0.0	32.1	-	st	st	st	st	-C	-C	-	-	-		
131623			st	st	st	st	-		0.0	34.7	-	0.0	32.8	-	st	st	st	st	st	st	-	-	-		
131626			st	st	st	st	-		0.0	35.4	-	0.0	32.6	-	st	st	st	st	st	st	-	-	-		
131627			+p	+p	+p	+p	+		36.7	37.7	+	38.8	31.6	+	+p	+p	+p	+p	+p	+p	+	+	+		
131628			+p	+p	+p	+p	+		35.5	33.7	+	39.8	32.6	+	+M	+p	+p	+p	+p	+p	+	+	+		
131630			+p	+p	+p	+p	+		37.5	35.6	+	41.2	31.7	+	+p	+p	+p	+p	+p	+p	+	+	+		
131632			+p	+p	+p	+p	+		34.3	38.6	+	36.7	33.4	+	+p	+p	+p	+p	+p	+p	+	+	+		
131633			+p	+p	+p	+p	+		35.6	37.2	+	37.3	31.9	+	+p	+p	+p	+p	+p	+p	+	+	+		
131634			+p	+p	+p	+p	+		34.1	37.0	+	36.4	32.1	+	+p	+p	+p	+p	+p	+p	+	+	+		
131636			st	st	st	st	-		0.0	34.6	-	0.0	31.8	-	st	st	st	st	st	st	-	-	-		
131637			+p	+p	+p	+p	+		44.2	34.1	+	46.8	31.7	+	+p	+p(10)	+p	+p	+p	+p	+	+	+		
131638			+p	+p	+p	+p	+		42.1	33.5	+	0.0/0.0/0.0	32.1/33.2/33.4	-/-/-	+p(10)	+p(15)	+p	+p	+p	+p	+	-	+		
131640			st	st	st	st	-		0.0	35.0	-	0.0	32.2	-	st	st	st	st	st	st	-	-	-		
131642			st	st	st	st	-		0.0	34.5	-	0.0	31.0	-	st	-C	st	st	st	st	-	-	-		
131644			st	st	st	st	-		0.0	33.8	-	0.0	31.3	-	st	st	st	st	st	st	-	-	-		
131645			+p	+p	+p	+p	+		36.0	34.7	+	39.4	30.3	+	+p	+p	+p	+p	+p	+p	+	+	+		
131619	High	2.6	+p	+p	+p	+p	+	5/5	35.4	35.6	+	39.5	31.2	+	+p	+p	+p	+p	+p	+p	+	+	+	5/5	5/5
131624			+p	+p	+p	+p	+		35.6	37.6	+	40.3	32.1	+	+M	+p	+p	+p	+p	+p	+	+	+		
131629			+p	+p	+p	+p	+		35.9	37.8	+	38.3	31.6	+	+p	+p	+p	+p	+p	+p	+	+	+		
131635			+p	+p	+p	+p	+		32.5	38.1	+	37.7	31.8	+	+p	+p	+p	+p	+p	+p	+	+	+		
131641			+p	+p	+p	+p	+		35.0	36.1	+	37.9	30.8	+	+p(10)	+p	+p	+p	+p	+p	+	+	+		

Appendix 6 – Inclusivity and exclusivity study: raw data

INCLUSIVITY (Initial validation)											
Strain			Reference	Origin	cfu/ 225 ml	BAX® System method - Protocol C BPW pre-warmed for 10 h at 41.5°C				
						PCR		Confirmatory tests		Latex
						Result (10 h/ 24 h)	Ct	*Brilliance* Salmonella	XLD	
1.	*Salmonella*	*bongori* 48:z35	Ad 598	Environmental sample	2	+	39.7	+	+	+
2.	*Salmonella*	Anatum	6140	Bœuf Bourguignon	1	+	43.6	+	+	+
3.	*Salmonella*	*arizonae* SIIIa 51:z4,z23:-	CIP 5523	Turkey	2	+	36.6	+	+	+ (weak)
4.	*Salmonella*	*arizonae* SIIIa 50 ;z4 ;z23	CIP 5526	Egg powder	4	+	41	+	+	+ (weak)
5.	*Salmonella*	*diarizonae* *SIIIb 38:IV:z53*	Ad451	Raw milk cheese	8	+	32.9	+	+	+ (weak)
6.	*Salmonella*	*diarizonae* *SIIIb 61:-:,1,5,7*	Ad1280	Raw milk cheese	3	+	42.1	small colonies	+	+ (weak)
7.	*Salmonella*	Blockley	Ad 923	Chicken	3	+	33.7	+	+	+
8.	*Salmonella*	Bovismorbificans	728	Agar	3	+	33.7	+	+	+
9.	*Salmonella*	Braenderup	178	Food product	4	+	33	+	+	+
10.	*Salmonella*	Brandenburg	Ad 351	Seafood	6	+	33.7	+	+	+
11.	*Salmonella*	Bredeney	396	Ground beef	9	+	32.5	+	+	+
12.	*Salmonella*	Cerro	Ad 689	Dehydrated proteins	2	+	33	+	+(H2S-)	+
13.	*Salmonella*	Cremieu	230	Hare	2	+	32.6	+	+	+
14.	*Salmonella*	Derby	Ad 1093	Frozen fish fillet	3	+	33.1	+	+	+
15.	*Salmonella*	Dublin	Ad 529	Beef meat	3	+	41.3	white colonies	+	+
16.	*Salmonella*	Enteritidis	Ad 926	Raw veal meat	5	+	36.7	+	+	+
17.	*Salmonella*	Gallinarum	Ad 300	Poultry slaughterhouse	3	-/+	40.1	small colonies	+(H2S-)	+
					15	-/-	/	st/	+(H2S-)	/
					46	-/-	/	few small colonies	+(H2S-)	/
18.	Salmonella	Gallinarum	1	Environment	60	+	46.1	small colonies	+(H2S-)	+
19.	Salmonella	Gallinarum	2	Environment	50	+	44.9	small colonies	+	+
20.	*Salmonella*	Give	436	Ground beef	3	+	31.7	+	+	+
21.	*Salmonella*	Hadar	35	Poultry	13	+	32.5	+	+	+
22.	*Salmonella*	Havana	Ad 930	Poultry	3	+	32.2	+	+	+
23.	*Salmonella*	Heidelberg	A00E005	Dairy industry environmental sample	3	+	45.7	+	+	+
24.	*Salmonella*	*houtenae* (sub-group IV) 43:z4z32	Ad 597	Fish	13	+	36.2	pale colonies	+	+
25.	*Salmonella*	Indiana	2	Fish flour	4	+	32.6	+	+	+
26.	*Salmonella*	*indica* (sub-group VI) 1,26,14,25:a:enx	Ad 600	Environmental sample	6	+	34.5	+	+	+
27.	*Salmonella*	Infantis	12	Ready-to-eat	7	+	32.7	+	+	+

INCLUSIVITY (Initial validation)											
Strain			Reference	Origin	cfu/ 225 ml	BAX® System method - Protocol C BPW pre-warmed for 10 h at 41.5°C					
						PCR		Confirmatory tests		Latex
						Result (10 h/ 24 h)	Ct	*Brilliance* Salmonella	XLD	
28.	*Salmonella*	Kedougou	Ad 929	Environmental sample (slaughterhouse)	8	+	37.3	+	+	+
29.	*Salmonella*	Kottbus	1	Environmental sample (slaughterhouse)	5	+	34.9	+	+	+
30.	*Salmonella*	Livingstone	E1	Egg white powder	4	+	31.8	+	+	+
31.	*Salmonella*	London	326	Ham	8	+	32.3	+	+	+
32.	*Salmonella*	Manhattan	900	Dairy environmental sample	5	+	35.7	+	+	+
33.	*Salmonella*	Mbandaka	Ad 914	Mayonnaise	10	+	33.7	+	+	+
34.	*Salmonella*	Montevideo	Ad 912	Raw milk	5	+	34.2	+	+	+
35.	*Salmonella*	Napoli	Ad 928	Bovine	6	+	36.6	+	+	+
36.	*Salmonella*	Newport	540	Toulouse sausage	6	+	33.8	+	+	+
37.	*Salmonella*	Panama	195	Ground beef	8	+	34.7	+	+	+
38.	*Salmonella*	Paratyphi A	ATCC 9150		6	+	55	Small pale colonies	+(H2S-)	+ (weak)
39.	*Salmonella*	Paratyphi B	Ad 301	Clinical	4	+	37	+	+	+
40.	*Salmonella*	Paratyphi C	ATCC 13428		11	+	41.2	+	+	+
41.	*Salmonella*	Regent	328	Duck	3	+	35.8	+	+	+
42.	*Salmonella*	Rissen	39	Poultry	3	+	35.9	+	+	+
43.	*Salmonella*	Saintpaul	F31	Pilchard fillet	5	+	32.4	+	+	+
44.	*Salmonella*	*salamae* (sub-group II) 42:b:enxz	Ad 593	Cereals	3	+	29.9	+	+	-
45.	*Salmonella*	Senftenberg	Ad 355	Seafood	7	+	34.1	+	+	+
46.	*Salmonella*	Typhi	Ad 302	Clinical	5	+	34.5			
47.	*Salmonella*	Typhimurium	305	Paella	3	+	37.9	+	+(H2S-)	+
48.	*Salmonella*	Typhimurium SI 1,4,[5],12:-:- (variant immobile)	Ad 1233	Tiramisu	17	+	34.1	+	+	+
49.	*Salmonella*	Typhimurium SI 1,4,[5],12:i:- (variant monophasique)	Ad 1334	Ready-to-eat meal (meat)	9	+	35.2	+	+	+
50.	*Salmonella*	Typhimurium SI 1,4,[5],12:-:1,2 (variant monophasique)	Ad 1335	Environmental sample	7	+	34.2	+	+	+
51.	*Salmonella*	Urbana	Ad 501	Food product	3	-/-	/	st	st	/
					17	-/-	/	st	st	/
					53 [9]	-/-	/	st	st	/
					culture in BHI	+	31.4	+	+	+
52.	*Salmonella*	Virchow	F276	Curry	8	+	33.3	+	+	+
53.	*Salmonella*	Wayne	Ad502	/	33	+	47	small colonies	+	+ (weak)

[9] *The reference method gave positive results.*

INCLUSIVITY (Extension study)											
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	BAX® System Real-Time PCR Assay for Sa*lmonella* Protocol C BPW pre-warmed for 10 h at 41,5°C				
						PCR result		Confirmatory tests		Latex
						Result (10 h)	Ct	Brilliance *Salmonella*	XLD	
1	Salmonella	Abaetetuba	Ad2318		19	+	31,7	+	+	+
2	*Salmonella*	Aberdeen	CIP 105618	/	17	+	25	+	+	+
3	Salmonella	Abortusequi	Ad2321		4	+	36,5	+ (white colonies)	+ (white colonies)	+
4	Salmonella	Abortusovis	Ad2320	Ovine foetus	28	+	41	st (24h) / + (48h)	st (24h) / + (48h)	+ (48h)
5	Salmonella	Adelaïde	Ad2319	Turkey breeding environment	48	+	33,2	+	+	+
6	*Salmonella*	Agona	A00V038	Feed for pork	18	+	25,4	+	+	+
7	*Salmonella*	Bardo	Adria 569	Meat for sausage	33	+	26,4	+	+	+
8	*Salmonella*	Bareilly	Ad 1687	Chocolate industry	19	+	25,3	+	+	+
9	Salmonella	Caracas	Ad2322	Spice	28	+	25	+	+	+
10	*Salmonella*	Chester	CIP 103543		16	+	32,6	+	+	+
11	Salmonella	Cubana	Ad2323	Dust feed environment	41	+	25,2	+	+	+
12	*Salmonella*	Emek	Ad 333		28	+	25,1	+	+	+
13	Salmonella	Gaminara	Ad2324	Boar meat	12	+	25,3	+	+	+
14	*Salmonella*	Guinea	29		22	+	24,9	+ (dark colonies)	+ (white colonies)	+ (low)
15	Salmonella	Hvittingfoss	Ad2325	Raw stuff	29	+	25,5	+	+	+
16	Salmonella	*indica*11:b:e,n,x	Ad2337	Chicken breeding environment	24	+	24,5	+ (pale colonies)	+	+
17	Salmonella	Javiana	Ad2326	Turkey meat	30	+	25,4	+	+	+
18	*Salmonella*	Kentucky	Ad1756	Poultry environmental sample	30	+	32	+	+ (white colonies)	+
19	*Salmonella*	Landau	Ad 499		26	+	26,8	+	+	+
20	*Salmonella*	Lille	Adria 37	Food product	31	+	25,7	+	+	+
21	*Salmonella*	Luciana	CIP 105626	/	10	+	26,6	+ (white colonies with purple center)	+ (white colonies)	+
22	*Salmonella*	Maracaibo	CIP 54143	/	31	+	25,4	+	+	+
23	*Salmonella*	Marseille	CIP105627	/	21	+	25,4	+	+	+
24	*Salmonella*	Meleagridis	505	Raw milk	42	+	25,5	+	+	+
25	Salmonella	Michigan	Ad2327	Low moisture sausage	45	+	24,9	+	+	+
26	*Salmonella*	Mikawasima	Ad1811	Raw ewe milk	50	+	26,1	+	+	+
27	Salmonella	Minnesota	Ad2328	Feed	50	+	29,5	+	+	+
28	Salmonella	Missisipi	Ad2329	Parakeet	45	+	25	+	+	+
29	*Salmonella*	Muenchen	CIP 106178	/	20	+	25,1	+	+	+
30	*Salmonella*	Norwich	Ad1172		11	+	29,6	+	+	+
31	*Salmonella*	Ohio	Ad1482	Raw cow milk	16	+	25,2	+	+	+
32	*Salmonella*	Orion	27		13	+	34,3	dt	+	+
33	*Salmonella*	Oranienburg	Ad1724	Cereals	24	+	25,4	+	+	+
34	*Salmonella*	Ouakam	Ad1647	Compost	22	+	30,4	+	+	+

INCLUSIVITY (Extension study)										
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	BAX® System Real-Time PCR Assay for Sa*lmonella* Protocol C BPW pre-warmed for 10 h at 41,5°C				
						PCR result		Confirmatory tests		Latex
						Result (10 h)	Ct	Brilliance *Salmonella*	XLD	
35	*Salmonella*	Pomona	CIP105630	/	23	+	29,4	+ (small pale pink colonies	+ (white colonies with black center)	+
36	*Salmonella*	Poona	Ad2330	Poultry feed	37	+	25,6	+	+	+
37	Salmonella	Putten	Ad2331	Feed for chicken	53	+	24,7	+	+	+
38	Salmonella	Rubislaw	Ad2332	Shark cartilage	48	+	25,7	+	+	+
39	Salmonella	Schwarzengrund	Ad2333	Egg products environment	30	+	34,1	+	+	+
40	*Salmonella*	Stanley	Ad 1688	Chocolate industry	26	+	25,9	+	+	+
41	*Salmonella*	Stourbridge	Ad2297	Raw milk cheese	8	+	30,6	+	+	+
42	*Salmonella*	Strasbourg	CIP105632	/	10	+	30,3	+ (blue colonies)	+	+
43	*Salmonella*	Tananarive	CIP54142	/	18	+	25	+	+	+
44	*Salmonella*	Tennessee	A00E006	Dusts from dairy industry	24	+	24,6	+	+	+
45	*Salmonella*	Thompson	AER301	Poultry	23	+	24,9	+	+	+
46	*Salmonella*	Veneziana	Adria 233	Food product	7	+	25,1	+	+	+
47	Salmonella	Wandsworth	Ad2335	Fillet of mullet	22	+	24,4	+	+	+
48	*Salmonella*	Waycross	CIP105634	/	47	+	31	+	+	+
49	Salmonella	Weltevreden	Ad2336	Treated water	32	+	29,5	+	+	+
50	*Salmonella*	Worthington	Adria 3506	Pâté	30	+	24,7	+	+	+

Extension 2025 - Complementary inclusivity results

Protocol A

Sample Number	Genus/species	Serovar	Antigenic Formula	Source	Origin	Result
1	*Salmonella enterica*	N/A	13,22,b:-	Cornell FSL R-8-5224	Not Available	Positive
2	*Salmonella enterica*	Aarhus	1,40:b:z35	Cornell FSL R8-0153	Human	Positive
3	*Salmonella enterica*		B;f,g,s	Cornell FSL R8-9020	Not Available	Positive
4	*Salmonella enterica*	Barranquilla	16:d:e,n,x	Cornell FSL R8-1295	Human	Positive
5	*Salmonella enterica*		C(1):m,t	Cornell FSL R8-7977	Not Available	Positive
6	*Salmonella enterica*	Dessau	1,3,19:g,s,t:-	Cornell FSL R8-5370	Not Available	Positive
7	*Salmonella enterica*	Ibadan	4, 12 ... i : 1, 6	Cornell FSL R8-4726	Not Available	Positive
8	*Salmonella enterica*	Loubomo	4,12,z,1,6	Cornell FSL R8-9562	Not Available	Positive
9	*Salmonella enterica*	Roodepoort	6,7:c:1,5	Cornell FSL R8-7983	Not Available	Positive
10	*Salmonella enterica*	Tornow	45:g,m,[s],[t]:-	Cornell FSL R8-5222	Not Available	Positive
11	*Salmonella enterica*	Uganda	6,7,14:r:1,2	Cornell FSL R8-3404	Bovine	Positive
12	*Salmonella enterica*	Wien	6,7,14:r:1,5	Cornell FSL R9-0007	Not Available	Positive

Protocol F

Sample Number	Genus/species	Serovar	Antigenic Formula	Source	Origin	Result
1	*Salmonella enterica*	N/A	13,22,b:-	Cornell FSL R-8-5224	Not Available	Positive
2	*Salmonella enterica*	Aarhus	1,40:b:z35	Cornell FSL R8-0153	Human	Positive
3	*Salmonella enterica*		B;f,g,s	Cornell FSL R8-9020	Not Available	Positive
4	*Salmonella enterica*	Barranquilla	16:d:e,n,x	Cornell FSL R8-1295	Human	Positive
5	*Salmonella enterica*		C(1):m,t	Cornell FSL R8-7977	Not Available	Positive
6	*Salmonella enterica*	Dessau	1,3,19:g,s,t:-	Cornell FSL R8-5370	Not Available	Positive
7	*Salmonella enterica*	Ibadan	4, 12 ... i : 1, 6	Cornell FSL R8-4726	Not Available	Positive
8	*Salmonella enterica*	Loubomo	4,12,z,1,6	Cornell FSL R8-9562	Not Available	Positive
9	*Salmonella enterica*	Roodepoort	6,7:c:1,5	Cornell FSL R8-7983	Not Available	Positive
10	*Salmonella enterica*	Tornow	45:g,m,[s],[t]:-	Cornell FSL R8-5222	Not Available	Positive
11	*Salmonella enterica*	Uganda	6,7,14:r:1,2	Cornell FSL R8-3404	Bovine	Positive
12	*Salmonella enterica*	Wien	6,7,14:r:1,5	Cornell FSL R9-0007	Not Available	Positive

EXCLUSIVITY (Initial validation)					
Strain		Reference	Origin	BAX System method BPW for 20 h at 37 ± 1°C	
				Result	Ct
1.	*Citrobacter braakii*	Ad833	Raw beef meat	-	/
2.	*Citrobacter diversus*	adria 140	Raw milk	-	/
3.	*Citrobacter freundii*	adria 23	Raw pork sausage	-	/
4.	*Citrobacter freundii*	adria 175	Raw duck meat	-	/
5.	*Citrobacter koseri*	adria 71	Frozen vegetables	-	/
6.	*Enterobacter agglomerans*	adria 11	Cheese	-	/
7.	*Enterobacter amnigenus*	A00C068	Raw poultry meat	-	/
8.	*Enterobacter cloacae*	adria 10	Raw milk	-	/
9.	*Enterobacter intermedius*	adria 60	Bean	-	/
10.	*Enterobacter kobei*	Ad 342	Ham	-	/
11.	*Enterobacter sakazakii*	adria 95	Fermented milk	-	/
12.	*Erwinia carotovora*	CIP 8283	Potatoes	-	/
13.	*Escherichia coli*	adria 19	Grated carrots	-	/
14.	*Escherichia hermanii*	Ad 461	Dessert	-	/
15.	*Escherichia vulneris*	adria 127	Raw milk	-	/
16.	*Hafnia alvei*	adria 167	Raw pork sausage	-	/
17.	*Klebsiella oxytoca*	57	Food product	-	/
18.	*Klebsiella pneumoniae*	47	Raw turkey meat	-	/
19.	*Kluyvera spp*	adria 41	Raw milk	-	/
20.	*Morganella morganii*	CIP A236	/	-	/
21.	*Pantoea agglomerans*	adria 86	Frozen vegetables	-	/
22.	*Proteus mirabilis*	Ad639	Mayonnaise	-	/
23.	*Proteus vulgaris*	adria 43	Sliced ham	-	/
24.	*Providencia rettgeri*	adria 112	White liquid egg	-	/
25.	*Rhanella aquatilis*	adria 69	Molluscs	-	/
26.	*Serratia liquefaciens*	26	Egg product	-	/
27.	*Serratia proteomaculans*	A00C056	Ham	-	/
28.	*Shigella flexneri*	CIP 8248	/	-	/
29.	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	-	/
30.	*Yersinia enterocolotica*	adria 32	Bacon	-	/

Appendix 7 - Inter-laboratory study: results obtained by the collaborators and the expert laboratory

Laboratory **A**

Aerobic mesophilic flora:6700 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
A3	-	-	-	-	/	-	0.0	-	d	-	-	-	**NA**
A5	-	-	-	-	/	-	0.0	-	d	-	-	-	**NA**
A9	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
A11	-	-	d	-	-	-	0.0	-	-	-	/	-	**NA**
A15	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
A18	-	-	-	-	/	-	0.0	-	d	-	-	-	**NA**
A20	-	-	d	-	-	-	0.0	-	d	-	-	-	**NA**
A21	-	-	d	-	-	-	0.0	-	d	-	-	-	**NA**
A1	+	+	+	+	+	+	34.2	+	+	+	+	+	**PA**
A6	+	d	+	d	-	-	34.7	+	+	+	+	+	**PD**
A7	+	+	+	+	+	+	34.7	+	+	+	+	+	**PA**
A10	+	+	+	+	+	+	33.2	+	+	+	+	+	**PA**
A13	+	+	+	+	+	+	33.3	+	+	+	+	+	**PA**
A16	+	+	+	+	+	+	37.0	+	+	+	+	+	**PA**
A22	+	+	+	+	+	+	35.4	+	+	+	+	+	**PA**
A24	+	+	+	+	+	+	32.2	+	+	+	+	+	**PA**
A2	+	+	+	+	+	+	36.4	+	+	+	+	+	**PA**
A4	+	+	+	+	+	+	34.2	+	+	+	+	+	**PA**
A8	+	+	+	+	+	+	32.0	+	+	+	+	+	**PA**
A12	+	+	+	+	+	+	32.8	+	+	+	+	+	**PA**
A14	+	+	+	+	+	+	32.3	+	+	+	+	+	**PA**
A17	+	+	+	+	+	+	33.9	+	+	+	+	+	**PA**
A19	+	+	+	+	+	+	32.1	+	+	+	+	+	**PA**
A23	+	+	+	+	+	+	33.7	+	+	+	+	+	**PA**

D: doubtful result

Laboratory B
Aerobic mesophilic flora: 23000 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
B3	+	+	-	-	+	+	39.3	+	+	+	+	+	**PA**
B5	+	+	-	-	+	+	0.0	-	+	+	+	-	**$ND_{FN(alt)}$**
B9	+	+	-	-	+	+	0.0	-	+	+	+	-	**$ND_{FN(alt)}$**
B11	+	+	-	-	+	+	44.6	+	-	-	/	-	**$PA_{FP(alt)}$**
B15	+	+	-	-	+	+	0.0	-	-	-	/	-	**ND**
B18	+	+	-	-	+	+	0.0	-	-	-	/	-	**ND**
B20	-	+	-	-	+	+	0.0	-	-	-	/	-	**ND**
B21	-	+	-	-	+	+	0.0	-	-	-	/	-	**ND**
B1	+	+	+	+	+	+	33.8	+	+	+	+	+	**PA**
B6	+	+	+	+	+	+	35.4	+	+	+	+	+	**PA**
B7	+	+	+	+	+	+	33.6	+	+	+	+	+	**PA**
B10	+	+	-	-	+	+	33.0	+	+	+	+	+	**PA**
B13	+	+	+	+	+	+	0.0	-	-	-	/	-	**ND**
B16	+	+	+	+	+	+	34.2	+	+	+	+	+	**PA**
B22	+	+	+	+	+	+	34.3	+	+	+	+	+	**PA**
B24	+	+	+	+	+	+	34.1	+	+	+	+	+	**PA**
B2	+	+	+	+	+	+	34.1	+	+	+	+	+	**PA**
B4	+	+	+	+	+	+	34.8	+	+	+	+	+	**PA**
B8	+	+	+	+	+	+	36.3	+	+	+	+	+	**PA**
B12	+	+	+	+	+	+	32.8	+	+	+	+	+	**PA**
B14	+	+	+	+	+	+	33.7	+	+	+	+	+	**PA**
B17	+	+	+	+	+	+	35.5	+	+	+	+	+	**PA**
B19	+	+	+	+	+	+	35.1	+	+	+	+	+	**PA**
B23	+	+	+	+	+	+	35.5	+	+	+	+	+	**PA**

Laboratory **C**

Aerobic mesophilic flora: 1300 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
C3	+	+	-	-	-	-	0.0	-	-	-	/	-	**NA**
C5	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
C9	+	+	-	-	-	-	0.0	-	-	-	/	-	**NA**
C11	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
C15	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
C18	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
C20	+	+	-	-	-	-	0.0	-	-	-	/	-	**NA**
C21	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
C1	+	+	+	+	+	+	35.7	+	+	+	+	+	**PA**
C6	+	+	+	+	+	+	36.4	+	+	+	+	+	**PA**
C7	+	+	+	+	+	+	36.1	+	+	+	+	+	**PA**
C10	+	+	+	+	+	+	35.2	+	+	+	+	+	**PA**
C13	+	+	+	+	+	+	34.6	+	+	+	+	+	**PA**
C16	+	+	+	+	+	+	38.7	+	+	+	+	+	**PA**
C22	+	+	+	+	+	+	0.0	-	-	-	/	-	**ND**
C24	+	+	+	+	+	+	33.3	+	+	+	+	+	**PA**
C2	+	+	+	+	+	+	35.5	+	+	+	+	+	**PA**
C4	+	+	+	+	+	+	33.8	+	+	+	+	+	**PA**
C8	+	+	+	+	+	+	36.3	+	+	+	+	+	**PA**
C12	+	+	+	+	+	+	33.1	+	+	+	+	+	**PA**
C14	+	+	+	+	+	+	34.0	+	+	+	+	+	**PA**
C17	+	+	+	+	+	+	37.1	+	+	+	+	+	**PA**
C19	+	+	+	+	+	+	34.1	+	+	+	+	+	**PA**
C23	+	+	+	+	+	+	34.6	+	+	+	+	+	**PA**

Laboratory **D**

Aerobic mesophilic flora: 5500 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
D3	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
D5	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
D9	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
D11	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
D15	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
D18	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
D20	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
D21	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
D1	+	+	+	+	+	+	35.4	+	+	+	+	+	**PA**
D6	+	+	+	+	+	+	34.8	+	+	+	+	+	**PA**
D7	+	+	+	+	+	+	34.9	+	+	+	+	+	**PA**
D10	+	+	+	+	+	+	34.4	+	+	+	+	+	**PA**
D13	+	+	+	+	+	+	34.4	+	+	+	+	+	**PA**
D16	+	+	+	+	+	+	38.5	+	+	+	+	+	**PA**
D22	+	+	+	+	+	+	33.9	+	+	+	+	+	**PA**
D24	+	+	+	+	+	+	34.8	+	+	+	+	+	**PA**
D2	+	+	+	+	+	+	36.8	+	+	+	+	+	**PA**
D4	+	+	+	+	+	+	35.8	+	+	+	+	+	**PA**
D8	+	+	+	+	+	+	35.6	+	+	+	+	+	**PA**
D12	+	+	+	+	+	+	35.3	+	+	+	+	+	**PA**
D14	+	+	+	+	+	+	37.2	+	+	+	+	+	**PA**
D17	+	+	+	+	+	+	35.0	+	+	+	+	+	**PA**
D19	+	+	+	+	+	+	35.9	+	+	+	+	+	**PA**
D23	+	+	+	+	+	+	34.8	+	+	+	+	+	**PA**

Laboratory **E**

Aerobic mesophilic flora:7500 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
E3	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
E5	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
E9	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
E11	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
E15	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
E18	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
E20	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
E21	-	-	-	-	-	-	0.0	-	-	-	/	-	**NA**
E1	+	+	+	+	+	+	0.0	-	-	-	/	-	**ND**
E6	+	+	+	+	+	+	37.3	+	+	+	+	+	**PA**
E7	+	+	+	+	+	+	37.5	+	+	+	+	+	**PA**
E10	+	+	+	+	+	+	37.3	+	+	+	+	+	**PA**
E13	+	+	+	+	+	+	33.8	+	+	+	+	+	**PA**
E16	+	+	+	+	+	+	39.3	+	+	+	+	+	**PA**
E22	+	+	+	+	+	+	38.4	+	+	+	+	+	**PA**
E24	+	+	+	+	+	+	37.8	+	+	+	+	+	**PA**
E2	+	+	+	+	+	+	34.9	+	+	+	+	+	**PA**
E4	+	+	+	+	+	+	35.4	+	+	+	+	+	**PA**
E8	+	+	+	+	+	+	35.9	+	+	+	+	+	**PA**
E12	+	+	+	+	+	+	32.8	+	+	+	+	+	**PA**
E14	+	+	+	+	+	+	34.4	+	+	+	+	+	**PA**
E17	+	+	+	+	+	+	37.2	+	+	+	+	+	**PA**
E19	+	+	+	+	+	+	35.2	+	+	+	+	+	**PA**
E23	+	+	+	+	+	+	37.3	+	+	+	+	+	**PA**

Laboratory **F**

Aerobic mesophilic flora:4900 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
F3	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
F5	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
F9	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
F11	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
F15	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
F18	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
F20	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
F21	-	-	-	-	/	-	0.0	-	-	-	/	-	**NA**
F1	+	+	+	+	+	+	0.0	-	-	-	/	-	**ND**
F6	+	+	+	+	+	+	35.0	+	+	+	+	+	**PA**
F7	+	+	+	+	+	+	35.7	+	+	+	+	+	**PA**
F10	+	+	+	+	+	+	35.0	+	+	+	+	+	**PA**
F13	+	+	+	+	+	+	36.6	+	+	+	+	+	**PA**
F16	+	+	+	+	+	+	38.1	+	+	+	+	+	**PA**
F22	+	+	+	+	+	+	37.3	+	+	+	+	+	**PA**
F24	+	+	+	+	+	+	0.0	-	-	-	/	-	**ND**
F2	+	+	+	+	+	+	?/44.1	+	+	+	+	+	**PA**
F4	+	+	+	+	+	+	36.9	+	+	+	+	+	**PA**
F8	+	+	+	+	+	+	34.2	+	+	+	+	+	**PA**
F12	+	+	+	+	+	+	34.0	+	+	+	+	+	**PA**
F14	+	+	+	+	+	+	34.7	+	+	+	+	+	**PA**
F17	+	+	+	+	+	+	34.6	+	+	+	+	+	**PA**
F19	+	+	+	+	+	+	33.5	+	+	+	+	+	**PA**
F23	+	+	+	+	+	+	35.1	+	+	+	+	+	**PA**

?:undetermined result

Laboratory **G**

Aerobic mesophilic flora:730 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
G3	-	-	-	-	/	-	0.00	-	-	-	/	-	**NA**
G5	-	-	+	+	+	+	0.00	-	-	-	/	-	**ND**
G9	-	+	-	-	+	+	40.80	+	-	+	+	+	**PA**
G11	-	+	-	-	+	+	41.60	+	-	-	/	-	**$PA_{FP(alt)}$**
G15	-	-	-	-	/	-	41.30	+	-	-	/	-	**$PD_{FP(alt)}$**
G18	-	-	+	+	+	+	47.60	+	-	+	+	+	**PA**
G20	-	+	-	-	-	-	0.00	-	-	-	/	-	**NA**
G21	-	-	-	-	/	-	37.90	+	+	+	+	+	**PD**
G1	+	+	+	+	-/+*	+	37.30	+	+	+	+	+	**PA**
G6	+	+	-	+	+	+	37.30	+	+	+	+	+	**PA**
G7	+	+	-	+	+	+	35.50	+	+	+	+	+	**PA**
G10	+	+	-	+	-/+*	+	37.60	+	+	+	+	+	**PA**
G13	+	+	-	+	+	+	35.40	+	+	+	+	+	**PA**
G16	+	+	+	+	+	+	35.20	+	+	+	+	+	**PA**
G22	+	+	+	+	+	+	38.40	+	+	+	+	+	**PA**
G24	+	+	+	+	+	+	37.50	+	-	+	-/+*	+	**PA**
G2	+	+	+	+	+	+	39.00	+	+	+	+	+	**PA**
G4	+	+	+	+	+	+	38.00	+	+	+	+	+	**PA**
G8	+	+	+	+	+	+	36.40	+	+	+	+	+	**PA**
G12	+	+	+	+	+	+	33.50	+	+	+	+	+	**PA**
G14	+	+	-	+	+	+	35.80	+	+	+	+	+	**PA**
G17	+	+	+	+	+	+	36.40	+	+	+	+	+	**PA**
G19	+	+	+	+	+	+	37.80	+	+	+	+	+	**PA**
G23	+	+	+	+	-/+*	+	36.70	+	+	+	+	+	**PA**

*: second test

Laboratory **H**

Aerobic mesophilic flora: 10000 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
H3	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H5	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H9	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H11	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H15	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H18	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H20	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H21	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
H1	+	+	+	+	+	+	/	-	-	-	/	-	**ND**
H6	+	+	+	+	+	+	35.5	+	+	+	+	+	**PA**
H7	+	+	+	+	+	+	38.7	+	+	+	+	+	**PA**
H10	+	+	+	+	+	+	/	-	-	-	/	-	**ND**
H13	+	+	+	+	+	+	35.4	+	+	+	+	+	**PA**
H16	+	+	+	+	+	+	35.5	+	+	+	+	+	**PA**
H22	-	-	-	-	/	-	44.6	+	+	+	+	+	**PD**
H24	+	+	+	+	+	+	/	-	-	-	/	-	**ND**
H2	+	+	+	+	+	+	37.5	+	+	+	+	+	**PA**
H4	+	+	+	+	+	+	37.6	+	+	+	+	+	**PA**
H8	+	+	+	+	+	+	36.0	+	+	+	+	+	**PA**
H12	+	+	+	+	+	+	37.8	+	+	+	+	+	**PA**
H14	+	+	+	+	+	+	36.4	+	+	+	+	+	**PA**
H17	+	+	+	+	+	+	34.9	+	+	+	+	+	**PA**
H19	+	+	+	+	+	+	36.8	+	+	+	+	+	**PA**
H23	+	+	+	+	+	+	35.9	+	+	+	+	+	**PA**

Laboratory **I**

Aerobic mesophilic flora:2300 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
I3	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
I5	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
I9	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
I11	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
I15	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
I18	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
I20	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
I21	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
I1	+	+	+	+	+	+	35.4	+	+	+	+	+	**PA**
I6	+	+	+	+	+	+	35.2	+	+	+	+	+	**PA**
I7	+	+	+	+	+	+	37.4	+	+	+	+	+	**PA**
I10	+	+	+	+	+	+	32.1	+	+	+	+	+	**PA**
I13	+	+	+	+	+	+	35.0	+	+	+	+	+	**PA**
I16	+	+	+	+	+	+	34.0	+	+	+	+	+	**PA**
I22	+	+	+	+	+	+	33.7	+	+	+	+	+	**PA**
I24	+	+	+	+	+	+	35.6	+	+	+	+	+	**PA**
I2	+	+	+	+	+	+	36.2	+	+	+	+	+	**PA**
I4	+	+	+	+	+	+	33.5	+	+	+	+	+	**PA**
I8	+	+	+	+	+	+	34.4	+	+	+	+	+	**PA**
I12	+	+	+	+	+	+	35.7	+	+	+	+	+	**PA**
I14	+	+	+	+	+	+	33.7	+	+	+	+	+	**PA**
I17	+	+	+	+	+	+	35.6	+	+	+	+	+	**PA**
I19	+	+	+	+	+	+	34.7	+	+	+	+	+	**PA**
I23	+	+	+	+	+	+	32.9	+	+	+	+	+	**PA**

Laboratory **J**

Aerobic mesophilic flora:11000 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
J3	-	-	-	-	/	-	/	-	-	-	-	-	**NA**
J5	-	-	-	-	/	-	/	-	-	-	-	-	**NA**
J9	-	-	-	-	/	-	/	-	-	-	-	-	**NA**
J11	-	-	-	-	/	-	/	-	-	-	-	-	**NA**
J15	-	-	-	-	/	-	/	-	-	-	-	-	**NA**
J18	-	-	-	-	/	-	/	-	-	-	-	-	**NA**
J20	-	-	-	-	/	-	/	-	-	-	-	-	**NA**
J21	-	-	-	-	/	-	/	-	-	-	-	-	**NA**
J1	+	+	+	+	+	+	33.0	+	+	+	+	+	**PA**
J6	+	+	+	+	+	+	34.6	+	+	+	+	+	**PA**
J7	+	+	+	+	+	+	33.2	+	+	+	+	+	**PA**
J10	+	+	+	+	+	+	/	-	-	-	-	-	**ND**
J13	+	+	+	+	+	+	34.3	+	+	+	+	+	**PA**
J16	+	+	+	+	+	+	35.2	+	+	+	+	+	**PA**
J22	+	+	+	+	+	+	36.2	+	+	+	+	+	**PA**
J24	+	+	+	+	+	+	34.3	+	+	+	+	+	**PA**
J2	+	+	+	+	+	+	33.9	+	+	+	+	+	**PA**
J4	+	+	+	+	+	+	33.7	+	+	+	+	+	**PA**
J8	+	+	+	+	+	+	35.6	+	+	+	+	+	**PA**
J12	+	+	+	+	+	+	33.3	+	+	+	+	+	**PA**
J14	+	+	+	+	+	+	33.0	+	+	+	+	+	**PA**
J17	+	+	+	+	+	+	35.3	+	+	+	+	+	**PA**
J19	+	+	+	+	+	+	35.2	+	+	+	+	+	**PA**
J23	+	+	+	+	+	+	34.5	+	+	+	+	+	**PA**

Laboratory **K**

Aerobic mesophilic flora: 3100CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
K3	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
K5	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
K9	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
K11	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
K15	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
K18	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
K20	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
K21	-	-	-	-	/	-	0.0	-	-	-	-	-	**NA**
K1	-	-	-	-	/	-	35.1	+	+	+	+	+	**PD**
K6	+	+	+	+	+	+	33.7	+	+	+	+	+	**PA**
K7	+	+	+	+	+	+	35.1	+	+	+	+	+	**PA**
K10	+	+	+	+	+	+	34.7	+	+	+	+	+	**PA**
K13	+	+	+	+	+	+	34.3	+	+	+	+	+	**PA**
K16	+	+	+	+	+	+	33.2	+	+	+	+	+	**PA**
K22	+	+	+	+	+	+	37.2	+	+	+	+	+	**PA**
K24	+	+	+	+	+	+	35.5	+	+	+	+	+	**PA**
K2	+	+	+	+	+	+	32.1	+	+	+	+	+	**PA**
K4	+	+	+	+	+	+	34.6	+	+	+	+	+	**PA**
K8	+	+	+	+	+	+	35.3	+	+	+	+	+	**PA**
K12	+	+	+	+	+	+	33.4	+	+	+	+	+	**PA**
K14	+	+	+	+	+	+	33.9	+	+	+	+	+	**PA**
K17	+	+	+	+	+	+	35.7	+	+	+	+	+	**PA**
K19	+	+	+	+	+	+	35.0	+	+	+	+	+	**PA**
K23	+	+	+	+	+	+	34.2	+	+	+	+	+	**PA**

Laboratory **L**

Aerobic mesophilic flora:8400 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
L3	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
L5	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
L9	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
L11	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
L15	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
L18	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
L20	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
L21	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
L1	+	+	+	+	+	+	38.6	+	+	+	+	+	**PA**
L6	+	+	+	+	+	+	39.2	+	+	+	+	+	**PA**
L7	+	+	+	+	+	+	39.3	+	+	+	+	+	**PA**
L10	+	+	+	+	+	+	35.0	+	+	+	+	+	**PA**
L13	+	+	+	+	+	+	40.3	+	+	+	+	+	**PA**
L16	-	-	-	-	/	-	39.4	+	+	+	+	+	**PD**
L22	+	+	+	+	+	+	38.7	+	+	+	+	+	**PA**
L24	+	+	+	+	+	+	38.6	+	+	+	+	+	**PA**
L2	+	+	+	+	+	+	38.7	+	+	+	+	+	**PA**
L4	+	+	+	+	+	+	37.6	+	+	+	+	+	**PA**
L8	+	+	+	+	+	+	38.7	+	+	+	+	+	**PA**
L12	+	+	+	+	+	+	37.0	+	+	+	+	+	**PA**
L14	+	+	+	+	+	+	37.8	+	+	+	+	+	**PA**
L17	+	+	+	+	+	+	37.3	+	+	+	+	+	**PA**
L19	+	+	+	+	+	+	34.4	+	+	+	+	+	**PA**
L23	+	+	+	+	+	+	36.2	+	+	+	+	+	**PA**

Laboratory **M**

Aerobic mesophilic flora:4800 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
M3	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
M5	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
M9	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
M11	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
M15	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
M18	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
M20	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
M21	-	-	-	-	/	-	/	-	-	-	/	-	**NA**
M1	+	+	+	+	+	+	35.5	+	+	+	+	+	**PA**
M6	+	+	+	+	+	+	35.2	+	+	+	+	+	**PA**
M7	+	+	+	+	+	+	37.6	+	+	+	+	+	**PA**
M10	+	+	+	+	+	+	34.8	+	+	+	+	+	**PA**
M13	+	+	+	+	+	+	35.9	+	+	+	+	+	**PA**
M16	+	+	+	+	+	+	33.9	+	+	+	+	+	**PA**
M22	+	+	+	+	+	+	39.4	+	+	+	+	+	**PA**
M24	+	+	+	+	+	+	37.3	+	+	+	+	+	**PA**
M2	+	+	+	+	+	+	35.9	+	+	+	+	+	**PA**
M4	+	+	+	+	+	+	36.2	+	+	+	+	+	**PA**
M8	+	+	+	+	+	+	36.2	+	+	+	+	+	**PA**
M12	+	+	+	+	+	+	33.4	+	+	+	+	+	**PA**
M14	+	+	+	+	+	+	33.3	+	+	+	+	+	**PA**
M17	+	+	+	+	+	+	34.4	+	+	+	+	+	**PA**
M19	+	+	+	+	+	+	35.4	+	+	+	+	+	**PA**
M23	+	+	+	+	+	+	35.6	+	+	+	+	+	**PA**

Laboratory N (ADRIA)
Aerobic mesophilic flora:1100 CFU/g

N°Sample	Reference method: ISO 6579♦						Alternative method: BAX System Real-Time PCR Assay *Salmonella*						Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	RVS		Latex test	Final result	
	XLD	Brilliance Salmonella	XLD	Brilliance Salmonella					XLD	Brilliance Salmonella			
N3	-	-	-	-	-	-	/	-	-	-	-	-	**NA**
N5	-	-	-	-	-	-	/	-	-	-	-	-	**NA**
N9	-	-	-	-	-	-	/	-	-	-	-	-	**NA**
N11	-	-	-	-	-	-	/	-	-	-	-	-	**NA**
N15	-	-	-	-	-	-	/	-	-	-	-	-	**NA**
N18	-	-	-	-	-	-	/	-	-	-	-	-	**NA**
N20	-	-	-	-	-	-	/	-	-	-	-	-	**NA**
N21	-	-	-	-	-	-	/	-	-	-	-	-	**NA**
N1	+	+	+	+	+	+	35.7	+	+	+	+	+	**PA**
N6	+	+	+	+	+	+	33.2	+	+	+	+	+	**PA**
N7	+	+	+	+	+	+	35.7	+	+	+	+	+	**PA**
N10	+	+	+	+	+	+	34.6	+	+	+	+	+	**PA**
N13	+	+	+	+	+	+	33.7	+	+	+	+	+	**PA**
N16	+	+	+	+	+	+	34.9	+	+	+	+	+	**PA**
N22	+	+	+	+	+	+	34.4	+	+	+	+	+	**PA**
N24	+	+	+	+	+	+	35.5	+	+	+	+	+	**PA**
N2	+	+	+	+	+	+	34.5	+	+	+	+	+	**PA**
N4	+	+	+	+	+	+	34.3	+	+	+	+	+	**PA**
N8	+	+	+	+	+	+	35.0	+	+	+	+	+	**PA**
N12	+	+	+	+	+	+	33.0	+	+	+	+	+	**PA**
N14	+	+	+	+	+	+	32.8	+	+	+	+	+	**PA**
N17	+	+	+	+	+	+	34.1	+	+	+	+	+	**PA**
N19	+	+	+	+	+	+	36.0	+	+	+	+	+	**PA**
N23	+	+	+	+	+	+	33.6	+	+	+	+	+	**PA**

Appendix 8 - Raw data: sensitivity
(extension study for a new software version, 2022)

≠ V3.6/V4.0

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
1	2014	703	Negative (positive for IPC)	Negative (positive for IPC)
2	2014	704	Positive for *Salmonella*	Indeterminate
3	2014	705	Negative (positive for IPC)	Negative (positive for IPC)
4	2014	706	Negative (positive for IPC)	Negative (positive for IPC)
5	2014	707	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
6	2014	708	Negative (positive for IPC)	Negative (positive for IPC)
7	2014	709	Negative (positive for IPC)	Negative (positive for IPC)
8	2014	710	Negative (positive for IPC)	Negative (positive for IPC)
9	2014	711	Negative (positive for IPC)	Negative (positive for IPC)
10	2014	712	Negative (positive for IPC)	Negative (positive for IPC)
11	2014	713	Negative (positive for IPC)	Negative (positive for IPC)
12	2014	714	Negative (positive for IPC)	Negative (positive for IPC)
13	2014	715	Negative (positive for IPC)	Negative (positive for IPC)
14	2014	716	Negative (positive for IPC)	Negative (positive for IPC)
15	2014	717	Negative (positive for IPC)	Negative (positive for IPC)
16	2014	718	Negative (positive for IPC)	Negative (positive for IPC)
17	2014	719	Negative (positive for IPC)	Negative (positive for IPC)
18	2014	720	Negative (positive for IPC)	Negative (positive for IPC)
19	2014	721	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
20	2014	722	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
21	2014	723	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
22	2014	724	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
23	2014	725	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
24	2014	737	Negative (positive for IPC)	Negative (positive for IPC)
25	2014	738	Negative (positive for IPC)	Negative (positive for IPC)
26	2014	739	Negative (positive for IPC)	Negative (positive for IPC)
27	2014	740	Negative (positive for IPC)	Negative (positive for IPC)
28	2014	741	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
29	2014	742	Negative (positive for IPC)	Negative (positive for IPC)
30	2014	743	Negative (positive for IPC)	Negative (positive for IPC)
31	2014	744	Negative (positive for IPC)	Positive for IPC and *Salmonella*
32	2014	745	Negative (positive for IPC)	Negative (positive for IPC)
33	2014	746	Negative (positive for IPC)	Negative (positive for IPC)
34	2014	747	Negative (positive for IPC)	Negative (positive for IPC)
35	2014	748	Negative (positive for IPC)	Negative (positive for IPC)
36	2014	749	Positive for IPC and *Salmonella*	Negative (positive for IPC)
37	2014	750	Negative (positive for IPC)	Negative (positive for IPC)
38	2014	751	Negative (positive for IPC)	Negative (positive for IPC)
39	2014	752	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
40	2014	753	Negative (positive for IPC)	Negative (positive for IPC)
41	2014	754	Negative (positive for IPC)	Negative (positive for IPC)
42	2014	755	Negative (positive for IPC)	Negative (positive for IPC)
43	2014	756	Negative (positive for IPC)	Negative (positive for IPC)
44	2014	757	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
45	2014	758	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
46	2014	759	Negative (positive for IPC)	Negative (positive for IPC)
47	2014	818a18	Negative (positive for IPC)	Negative (positive for IPC)
48	2014	819a18	Negative (positive for IPC)	Negative (positive for IPC)
49	2014	820a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
50	2014	821a18	Negative (positive for IPC)	Negative (positive for IPC)
51	2014	823a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
52	2014	824a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
53	2014	825a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
54	2014	826a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
55	2014	827a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
56	2014	828a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
57	2014	829a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
58	2014	830a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
59	2014	831a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
60	2014	833a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
61	2014	834a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
62	2014	835a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
63	2014	837a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
64	2014	838a18	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
65	2014	843a18	Negative (positive for IPC)	Negative (positive for IPC)
66	2014	844a18	Negative (positive for IPC)	Negative (positive for IPC)
67	2014	845a18	Negative (positive for IPC)	Negative (positive for IPC)
68	2014	846a18	Negative (positive for IPC)	Negative (positive for IPC)
69	2014	847a18	Negative (positive for IPC)	Negative (positive for IPC)
70	2014	848a18	Negative (positive for IPC)	Negative (positive for IPC)
71	2014	849a18	Negative (positive for IPC)	Negative (positive for IPC)
72	2014	850a18	Negative (positive for IPC)	Negative (positive for IPC)
73	2014	851a18	Negative (positive for IPC)	Negative (positive for IPC)
74	2014	852a18	Negative (positive for IPC)	Negative (positive for IPC)
75	2014	853a18	Negative (positive for IPC)	Negative (positive for IPC)
76	2014	854a18	Negative (positive for IPC)	Negative (positive for IPC)
77	2014	855a18	Negative (positive for IPC)	Negative (positive for IPC)
78	2014	856a18	Negative (positive for IPC)	Negative (positive for IPC)
79	2014	857a18	Negative (positive for IPC)	Negative (positive for IPC)
80	2014	858a18	Negative (positive for IPC)	Negative (positive for IPC)
81	2014	859a18	Negative (positive for IPC)	Negative (positive for IPC)
82	2014	860a18	Negative (positive for IPC)	Negative (positive for IPC)
83	2014	861a18	Negative (positive for IPC)	Negative (positive for IPC)
84	2014	862a18	Negative (positive for IPC)	Negative (positive for IPC)
85	2014	863a18	Negative (positive for IPC)	Negative (positive for IPC)
86	2014	864a18	Negative (positive for IPC)	Negative (positive for IPC)
87	2014	865a18	Negative (positive for IPC)	Negative (positive for IPC)
88	2014	1061	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
89	2014	1062	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
90	2014	1063	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
91	2014	1064	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
92	2014	1065	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
93	2014	1066	Positive for *Salmonella*	Positive for *Salmonella*
94	2014	1067	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
95	2014	1068	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
96	2014	1069	Positive for IPC and *Salmonella*	Positive for *Salmonella*
97	2014	1070	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
98	2014	1071	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
99	2014	1072	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
100	2014	1073	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
101	2014	1074	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
102	2014	1075	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
103	2014	1372 bhi	Negative (positive for IPC)	Negative (positive for IPC)
104	2014	1373 bhi	Negative (positive for IPC)	Negative (positive for IPC)
105	2014	1374 bhi	Negative (positive for IPC)	Negative (positive for IPC)
106	2014	1375 bhi	Negative (positive for IPC)	Negative (positive for IPC)
107	2014	1376 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
108	2014	1377 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
109	2014	1378 bhi	Negative (positive for IPC)	Negative (positive for IPC)
110	2014	1379 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
111	2014	1380 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
112	2014	1381 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
113	2014	1382 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
114	2014	1383 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
115	2014	1384 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
116	2014	1385 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
117	2014	1386 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
118	2014	1387 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
119	2014	1388 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
120	2014	1389 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
121	2014	1391 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
122	2014	1392 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
123	2014	1393 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
124	2014	1406bhi	Negative (positive for IPC)	Negative (positive for IPC)
125	2014	1407bhi	Negative (positive for IPC)	Negative (positive for IPC)
126	2014	1408bhi	Negative (positive for IPC)	Negative (positive for IPC)
127	2014	1409bhi	Negative (positive for IPC)	Negative (positive for IPC)
128	2014	1410bhi	Negative (positive for IPC)	Negative (positive for IPC)
129	2014	1411bhi	Negative (positive for IPC)	Negative (positive for IPC)
130	2014	1412bhi	Negative (positive for IPC)	Negative (positive for IPC)
131	2014	1413bhi	Negative (positive for IPC)	Negative (positive for IPC)
132	2014	1414bhi	Negative (positive for IPC)	Negative (positive for IPC)
133	2014	1415bhi	Negative (positive for IPC)	Negative (positive for IPC)
134	2014	1416bhi	Negative (positive for IPC)	Negative (positive for IPC)
135	2014	1417bhi	Negative (positive for IPC)	Negative (positive for IPC)
136	2014	1418bhi	Negative (positive for IPC)	Negative (positive for IPC)
137	2014	1419bhi	Negative (positive for IPC)	Negative (positive for IPC)
138	2014	1420bhi	Negative (positive for IPC)	Negative (positive for IPC)
139	2014	1421bhi	Negative (positive for IPC)	Negative (positive for IPC)
140	2014	1422bhi	Negative (positive for IPC)	Negative (positive for IPC)
141	2014	1423bhi	Negative (positive for IPC)	Negative (positive for IPC)
142	2014	1424bhi	Negative (positive for IPC)	Negative (positive for IPC)
143	2014	1425bhi	Negative (positive for IPC)	Negative (positive for IPC)
144	2014	1426bhi	Negative (positive for IPC)	Negative (positive for IPC)
145	2014	1427bhi	Negative (positive for IPC)	Negative (positive for IPC)
146	2014	1428bhi	Negative (positive for IPC)	Negative (positive for IPC)
147	2014	1429bhi	Negative (positive for IPC)	Negative (positive for IPC)
148	2014	1430bhi	Negative (positive for IPC)	Negative (positive for IPC)
149	2014	1431bhi	Negative (positive for IPC)	Negative (positive for IPC)
150	2014	1432bhi	Negative (positive for IPC)	Negative (positive for IPC)
151	2014	1433bhi	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
152	2014	1434bhi	Negative (positive for IPC)	Negative (positive for IPC)
153	2014	1435bhi	Negative (positive for IPC)	Negative (positive for IPC)
154	2014	1436bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
155	2014	1437bhi	Negative (positive for IPC)	Negative (positive for IPC)
156	2014	1438bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
157	2014	1439bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
158	2014	1440bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
159	2014	1441bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
160	2014	1442bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
161	2014	1443bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
162	2014	1444bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
163	2014	1445bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
164	2014	1446bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
165	2014	1447bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
166	2014	1448bhi	Negative (positive for IPC)	Negative (positive for IPC)
167	2014	1449bhi	Negative (positive for IPC)	Negative (positive for IPC)
168	2014	1450bhi	Negative (positive for IPC)	Negative (positive for IPC)
169	2014	1451bhi	Negative (positive for IPC)	Negative (positive for IPC)
170	2014	1452bhi	Negative (positive for IPC)	Negative (positive for IPC)
171	2014	1510a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
172	2014	1511a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
173	2014	1512a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
174	2014	1513a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
175	2014	1514a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
176	2014	1515a10	Negative (positive for IPC)	Negative (positive for IPC)
177	2014	1519a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
178	2014	1520a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
179	2014	1531a10	Negative (positive for IPC)	Negative (positive for IPC)
180	2014	1532a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
181	2014	1531bhi	Negative (positive for IPC)	Negative (positive for IPC)
182	2014	1532bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
183	2014	1874 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
184	2014	1875 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
185	2014	1876 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
186	2014	1877 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
187	2014	1878 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
188	2014	1879 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
189	2014	1880 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
190	2014	1881 16 bhi	Positive for IPC and *Salmonella*	Positive for *Salmonella*
191	2014	1882 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
192	2014	1883 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
193	2014	1884 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
194	2014	1885 16 bhi	Negative (positive for IPC)	Negative (positive for IPC)
195	2014	1886 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
196	2014	1887 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
197	2014	1888 16 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
198	2014	1969 bhi	Negative (positive for IPC)	Negative (positive for IPC)
199	2014	1970 bhi	Negative (positive for IPC)	Negative (positive for IPC)
200	2014	1971 bhi	Negative (positive for IPC)	Negative (positive for IPC)
201	2014	1972 bhi	Negative (positive for IPC)	Negative (positive for IPC)
202	2014	1973 bhi	Negative (positive for IPC)	Negative (positive for IPC)
203	2014	1974 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
204	2014	1975 bhi	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
205	2014	1976 bhi	Negative (positive for IPC)	Negative (positive for IPC)
206	2014	1977 bhi	Negative (positive for IPC)	Negative (positive for IPC)
207	2014	1978 bhi	Negative (positive for IPC)	Negative (positive for IPC)
208	2014	1979 bhi	Negative (positive for IPC)	Negative (positive for IPC)
209	2014	1980 bhi	Negative (positive for IPC)	Negative (positive for IPC)
210	2014	1981 bhi	Negative (positive for IPC)	Negative (positive for IPC)
211	2014	1982 bhi	Negative (positive for IPC)	Negative (positive for IPC)
212	2014	2056 bhi	Negative (positive for IPC)	Negative (positive for IPC)
213	2014	2057 bhi	Negative (positive for IPC)	Negative (positive for IPC)
214	2014	2058 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
215	2014	2059 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
216	2014	260 bhi	Negative (positive for IPC)	Negative (positive for IPC)
217	2014	2061 bhi	Negative (positive for IPC)	Negative (positive for IPC)
218	2014	2062 bhi	Negative (positive for IPC)	Negative (positive for IPC)
219	2014	2063 bhi	Negative (positive for IPC)	Negative (positive for IPC)
220	2014	2064 bhi	Negative (positive for IPC)	Negative (positive for IPC)
221	2014	2065 bhi	Negative (positive for IPC)	Negative (positive for IPC)
222	2014	2066 bhi	Negative (positive for IPC)	Negative (positive for IPC)
223	2014	2067 bhi	Negative (positive for IPC)	Negative (positive for IPC)
224	2014	2068 bhi	Negative (positive for IPC)	Negative (positive for IPC)
225	2014	2069 bhi	Negative (positive for IPC)	Negative (positive for IPC)
226	2014	2070 bhi	Negative (positive for IPC)	Negative (positive for IPC)
227	2014	2081 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
228	2014	2083 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
229	2014	2084 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
230	2014	2085 a10	Negative (positive for IPC)	Negative (positive for IPC)
231	2014	2086 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
232	2014	2087 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
233	2014	2088 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
234	2014	2089 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
235	2014	2090 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
236	2014	2091 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
237	2014	2092 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
238	2014	2093 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
239	2014	2094 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
240	2014	2114	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
241	2014	2115	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
242	2014	2116	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
243	2014	2117	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
244	2014	2118	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
245	2014	2119	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
246	2014	2120	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
247	2014	2121	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
248	2014	2122	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
249	2014	2277 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
250	2014	2278 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
251	2014	2279 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
252	2014	2280 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
253	2014	2281 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
254	2014	2282 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
255	2014	2283 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
256	2014	2284 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
257	2014	2285 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
258	2014	2286 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
259	2014	2287 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
260	2014	2368 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
261	2014	2369 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
262	2014	2370 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
263	2014	2371 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
264	2014	2372 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
265	2014	2373 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
266	2014	2374 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
267	2014	2375 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
268	2014	2376 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
269	2014	2377 a10	Negative (positive for IPC)	Negative (positive for IPC)
270	2014	2378 a10	Negative (positive for IPC)	Negative (positive for IPC)
271	2014	2379 a10	Negative (positive for IPC)	Negative (positive for IPC)
272	2014	2380 a10	Negative (positive for IPC)	Negative (positive for IPC)
273	2014	2381 a10	Negative (positive for IPC)	Negative (positive for IPC)
274	2014	2382 a10	Negative (positive for IPC)	Negative (positive for IPC)
275	2014	2383 a10	Negative (positive for IPC)	Negative (positive for IPC)
276	2014	2384 a10	Negative (positive for IPC)	Negative (positive for IPC)
277	2014	2385 a10	Negative (positive for IPC)	Negative (positive for IPC)
278	2014	2486 a10	Negative (positive for IPC)	Negative (positive for IPC)
279	2014	2487 a10	Negative (positive for IPC)	Negative (positive for IPC)
280	2014	2488 a10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
281	2014	2489 a10	Negative (positive for IPC)	Negative (positive for IPC)
282	2014	2490 a10	Negative (positive for IPC)	Negative (positive for IPC)
283	2014	2491 a10	Negative (positive for IPC)	Negative (positive for IPC)
284	2014	2492 a10	Negative (positive for IPC)	Negative (positive for IPC)
285	2014	2493 a10	Indeterminate	Indeterminate
286	2014	2494 a10	Negative (positive for IPC)	Negative (positive for IPC)
287	2014	2495 a10	Negative (positive for IPC)	Negative (positive for IPC)
288	2014	2496 a10	Negative (positive for IPC)	Negative (positive for IPC)
289	2014	2497 a10	Negative (positive for IPC)	Negative (positive for IPC)
290	2014	2498 a10	Negative (positive for IPC)	Negative (positive for IPC)
291	2014	2499 a10	Negative (positive for IPC)	Negative (positive for IPC)
292	2014	2500 a10	Negative (positive for IPC)	Negative (positive for IPC)
293	2014	2501 a10	Negative (positive for IPC)	Negative (positive for IPC)
294	2014	2502 a10	Negative (positive for IPC)	Negative (positive for IPC)
295	2014	2503 a10	Negative (positive for IPC)	Negative (positive for IPC)
296	2014	2504 a10	Negative (positive for IPC)	Negative (positive for IPC)
297	2014	2505 a10	Negative (positive for IPC)	Negative (positive for IPC)
298	2014	2551	Negative (positive for IPC)	Negative (positive for IPC)
299	2014	2552	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
300	2014	2553	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
301	2014	2554	Negative (positive for IPC)	Negative (positive for IPC)
302	2014	2555	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
303	2014	2556	Negative (positive for IPC)	Negative (positive for IPC)
304	2014	2557	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
305	2014	2700	Negative (positive for IPC)	Negative (positive for IPC)
306	2014	2703	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
307	2014	2704	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
308	2014	2705	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
309	2014	2706	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
310	2014	2707	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
311	2014	2708	Negative (positive for IPC)	Negative (positive for IPC)
312	2014	2709	Negative (positive for IPC)	Negative (positive for IPC)
313	2017	8620	Negative (positive for IPC)	Negative (positive for IPC)
314	2017	8768	Negative (positive for IPC)	Negative (positive for IPC)
315	2017	8769	Negative (positive for IPC)	Negative (positive for IPC)
316	2017	8770	Negative (positive for IPC)	Negative (positive for IPC)
317	2017	8771	Negative (positive for IPC)	Negative (positive for IPC)
318	2017	8772	Negative (positive for IPC)	Negative (positive for IPC)
319	2017	8773	Negative (positive for IPC)	Negative (positive for IPC)
320	2017	8774	Negative (positive for IPC)	Negative (positive for IPC)
321	2017	8775	Negative (positive for IPC)	Negative (positive for IPC)
322	2017	8776	Negative (positive for IPC)	Negative (positive for IPC)
323	2017	8777	Negative (positive for IPC)	Negative (positive for IPC)
324	2017	8778	Negative (positive for IPC)	Negative (positive for IPC)
325	2017	8779	Negative (positive for IPC)	Negative (positive for IPC)
326	2017	8780	Negative (positive for IPC)	Negative (positive for IPC)
327	2017	8781	Negative (positive for IPC)	Negative (positive for IPC)
328	2017	8782	Negative (positive for IPC)	Negative (positive for IPC)
329	2017	8783	Negative (positive for IPC)	Negative (positive for IPC)
330	2017	8784	Negative (positive for IPC)	Negative (positive for IPC)
331	2017	8785	Negative (positive for IPC)	Negative (positive for IPC)
332	2017	8786	Negative (positive for IPC)	Negative (positive for IPC)
333	2017	8787	Negative (positive for IPC)	Negative (positive for IPC)
334	2017	8788	Negative (positive for IPC)	Negative (positive for IPC)
335	2017	8789	Negative (positive for IPC)	Negative (positive for IPC)
336	2017	8790	Negative (positive for IPC)	Negative (positive for IPC)
337	2017	8791	Negative (positive for IPC)	Negative (positive for IPC)
338	2017	8792	Negative (positive for IPC)	Negative (positive for IPC)
339	2017	8888	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
340	2017	8889	Positive for *Salmonella*	Positive for IPC and *Salmonella*
341	2017	8890	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
342	2017	8891	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
343	2017	8892	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
344	2017	8893	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
345	2017	8894	Negative (positive for IPC)	Negative (positive for IPC)
346	2017	8895	Negative (positive for IPC)	Negative (positive for IPC)
347	2017	8896	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
348	2017	8897	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
349	2017	8898	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
350	2017	8939	Negative (positive for IPC)	Negative (positive for IPC)
351	2017	8940	Negative (positive for IPC)	Negative (positive for IPC)
352	2017	9241	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
353	2017	9483	Negative (positive for IPC)	Negative (positive for IPC)
354	2017	9484	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
355	2017	9485	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
356	2017	9486	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
357	2017	9487	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
358	2017	9596	Negative (positive for IPC)	Negative (positive for IPC)
359	2017	9597	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
360	2017	9598	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
361	2017	9599	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
362	2017	9600	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
363	2017	9601	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
364	2017	9604	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
365	2017	9605	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
366	2017	9606	Negative (positive for IPC)	Negative (positive for IPC)
367	2017	9607	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
368	2017	9608	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
369	2017	9609	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
370	2017	9636	Negative (positive for IPC)	Negative (positive for IPC)
371	2017	9637	Negative (positive for IPC)	Negative (positive for IPC)
372	2017	9638	Negative (positive for IPC)	Negative (positive for IPC)
373	2017	9639	Negative (positive for IPC)	Negative (positive for IPC)
374	2017	9640	Negative (positive for IPC)	Negative (positive for IPC)
375	2017	9602	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
376	2017	9603	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
377	2017	9268	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
378	2017	9269	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
379	2017	9270	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
380	2017	9271	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
381	2017	9272	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
382	2017	9273	Positive for *Salmonella*	Positive for IPC and *Salmonella*
383	2017	9274	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
384	2017	9275	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
385	2017	9276	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
386	2017	9277	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
387	2017	9278	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
388	2017	9279	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
389	2017	9280	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
390	2017	9281	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
391	2017	9282	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
392	2017	9283	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
393	2017	9284	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
394	2017	9285	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
395	2017	9286	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
396	2017	9287	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
397	2017	9288	Negative (positive for IPC)	Negative (positive for IPC)
398	2017	9289	Negative (positive for IPC)	Negative (positive for IPC)
399	2017	9290	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
400	2017	9291	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
401	2017	9292	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
402	2017	9293	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
403	2017	9294	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
404	2017	9295	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
405	2017	9296	Negative (positive for IPC)	Negative (positive for IPC)
406	2017	9297	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
407	2017	9246	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
408	2017	9247	Negative (positive for IPC)	Negative (positive for IPC)
409	2017	9248	Negative (positive for IPC)	Negative (positive for IPC)
410	2017	9249	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
411	2017	9251	Negative (positive for IPC)	Negative (positive for IPC)
412	2017	9252	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
413	2017	9253	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
414	2017	9254	Negative (positive for IPC)	Negative (positive for IPC)
415	2017	9255	Negative (positive for IPC)	Negative (positive for IPC)
416	2017	9256	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
417	2017	9257	Negative (positive for IPC)	Negative (positive for IPC)
418	2017	9258	Negative (positive for IPC)	Negative (positive for IPC)
419	2017	9259	Negative (positive for IPC)	Negative (positive for IPC)
420	2017	9260	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
421	2017	9261	Negative (positive for IPC)	Negative (positive for IPC)
422	2017	9262	Negative (positive for IPC)	Negative (positive for IPC)
423	2017	9263	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
424	2017	9264	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
425	2017	9265	Negative (positive for IPC)	Negative (positive for IPC)
426	2017	9266	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
427	2017	9267	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
428	2018	8887 10	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
429	2018	21	Negative (positive for IPC)	Negative (positive for IPC)
430	2018	22	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
431	2018	23	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
432	2018	24	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
433	2018	25	Negative (positive for IPC)	Negative (positive for IPC)
434	2018	26	Negative (positive for IPC)	Negative (positive for IPC)
435	2018	27	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
436	2018	28	Negative (positive for IPC)	Negative (positive for IPC)
437	2018	29	Negative (positive for IPC)	Negative (positive for IPC)
438	2018	30	Negative (positive for IPC)	Negative (positive for IPC)
439	2018	31	Negative (positive for IPC)	Negative (positive for IPC)
440	2018	121	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
441	2018	122	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
442	2018	123	Negative (positive for IPC)	Negative (positive for IPC)
443	2018	124	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
444	2018	125	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
445	2018	126	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
446	2018	128	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
447	2018	129	Positive for IPC and *Salmonella*	Positive for *Salmonella*
448	2018	130	Negative (positive for IPC)	Negative (positive for IPC)
449	2018	131	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
450	2018	132	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
451	2018	133	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
452	2018	134	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
453	2018	135	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
454	2018	136	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
455	2018	137	Negative (positive for IPC)	Negative (positive for IPC)
456	2018	138	Negative (positive for IPC)	Negative (positive for IPC)
457	2018	139	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
458	2018	141	Negative (positive for IPC)	Negative (positive for IPC)
459	2018	142	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
460	2018	143	Negative (positive for IPC)	Positive for IPC and *Salmonella*
461	2018	144	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
462	2018	145	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
463	2018	146	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
464	2018	147	Negative (positive for IPC)	Negative (positive for IPC)
465	2018	148	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
466	2018	149	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
467	2018	270	Negative (positive for IPC)	Negative (positive for IPC)
468	2018	271	Negative (positive for IPC)	Negative (positive for IPC)
469	2018	272	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
470	2018	273	Negative (positive for IPC)	Negative (positive for IPC)
471	2018	274	Negative (positive for IPC)	Negative (positive for IPC)
472	2018	275	Negative (positive for IPC)	Negative (positive for IPC)
473	2018	276	Negative (positive for IPC)	Negative (positive for IPC)
474	2018	277	Negative (positive for IPC)	Negative (positive for IPC)
475	2018	278	Negative (positive for IPC)	Negative (positive for IPC)
476	2018	279	Negative (positive for IPC)	Negative (positive for IPC)
477	2018	280	Negative (positive for IPC)	Negative (positive for IPC)
478	2018	281	Negative (positive for IPC)	Negative (positive for IPC)
479	2018	282	Negative (positive for IPC)	Negative (positive for IPC)
480	2018	283	Negative (positive for IPC)	Negative (positive for IPC)
481	2018	284	Negative (positive for IPC)	Negative (positive for IPC)
482	2018	285	Negative (positive for IPC)	Negative (positive for IPC)
483	2018	286	Negative (positive for IPC)	Negative (positive for IPC)
484	2018	287	Negative (positive for IPC)	Negative (positive for IPC)
485	2018	288	Negative (positive for IPC)	Negative (positive for IPC)
486	2018	289	Negative (positive for IPC)	Negative (positive for IPC)
487	2018	290	Negative (positive for IPC)	Negative (positive for IPC)
488	2018	291	Negative (positive for IPC)	Negative (positive for IPC)
489	2018	292	Negative (positive for IPC)	Negative (positive for IPC)
490	2018	293	Negative (positive for IPC)	Negative (positive for IPC)
491	2018	294	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
492	2018	295	Negative (positive for IPC)	Negative (positive for IPC)
493	2018	296	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
494	2018	297	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
495	2018	298	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
496	2018	167	Negative (positive for IPC)	Negative (positive for IPC)
497	2018	168	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
498	2018	169	Negative (positive for IPC)	Negative (positive for IPC)
499	2018	170	Negative (positive for IPC)	Negative (positive for IPC)
500	2018	171	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
501	2018	172	Negative (positive for IPC)	Negative (positive for IPC)
502	2018	381	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
503	2018	382	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
504	2018	384	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
505	2018	385	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
506	2018	483	Negative (positive for IPC)	Negative (positive for IPC)
507	2018	484	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
508	2018	485	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
509	2018	486	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
510	2018	487	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
511	2018	488	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
512	2018	489	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
513	2018	490	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
514	2018	491	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
515	2018	492	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
516	2018	493	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
517	2018	494	Negative (positive for IPC)	Negative (positive for IPC)
518	2018	495	Negative (positive for IPC)	Negative (positive for IPC)
519	2018	496	Negative (positive for IPC)	Negative (positive for IPC)
520	2018	497	Negative (positive for IPC)	Negative (positive for IPC)
521	2018	708	Negative (positive for IPC)	Negative (positive for IPC)
522	2018	709	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
523	2018	710	Negative (positive for IPC)	Negative (positive for IPC)
524	2018	711	Negative (positive for IPC)	Negative (positive for IPC)
525	2018	712	Negative (positive for IPC)	Negative (positive for IPC)
526	2018	713	Negative (positive for IPC)	Negative (positive for IPC)
527	2018	714	Negative (positive for IPC)	Negative (positive for IPC)
528	2018	715	Negative (positive for IPC)	Negative (positive for IPC)
529	2018	716	Negative (positive for IPC)	Negative (positive for IPC)
530	2018	717	Negative (positive for IPC)	Negative (positive for IPC)
531	2018	718	Negative (positive for IPC)	Negative (positive for IPC)
532	2018	719	Negative (positive for IPC)	Negative (positive for IPC)
533	2018	720	Negative (positive for IPC)	Negative (positive for IPC)
534	2018	721	Negative (positive for IPC)	Negative (positive for IPC)
535	2018	722	Negative (positive for IPC)	Negative (positive for IPC)
536	2018	723	Negative (positive for IPC)	Negative (positive for IPC)
537	2018	724	Negative (positive for IPC)	Negative (positive for IPC)
538	2018	725	Negative (positive for IPC)	Negative (positive for IPC)
539	2018	726	Negative (positive for IPC)	Negative (positive for IPC)
540	2018	8360	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
541	2018	8361	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
542	2018	8362	Negative (positive for IPC)	Negative (positive for IPC)
543	2018	8363	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
544	2018	8364	Negative (positive for IPC)	Negative (positive for IPC)
545	2018	8365	Negative (positive for IPC)	Negative (positive for IPC)
546	2018	8367	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
547	2018	8368	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
548	2018	8369	Negative (positive for IPC)	Negative (positive for IPC)
549	2018	8370	Negative (positive for IPC)	Negative (positive for IPC)
550	2018	7371	Negative (positive for IPC)	Negative (positive for IPC)
551	2018	7372	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
552	2018	8374	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
553	2018	8376	Negative (positive for IPC)	Negative (positive for IPC)
554	2018	8384	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
555	2018	8385	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
556	2018	8386	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
557	2018	8387	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
558	2018	8388	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
559	2018	8389	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
560	2018	8390	Negative (positive for IPC)	Negative (positive for IPC)
561	2018	8391	Negative (positive for IPC)	Negative (positive for IPC)
562	2018	8400	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
563	2018	8401	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
564	2018	8402	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
565	2018	8465	Negative (positive for IPC)	Negative (positive for IPC)
566	2018	8466	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
567	2018	8467	Negative (positive for IPC)	Negative (positive for IPC)
568	2018	8468	Negative (positive for IPC)	Negative (positive for IPC)
569	2018	8469	Negative (positive for IPC)	Negative (positive for IPC)
570	2018	8470	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
571	2018	8471	Negative (positive for IPC)	Negative (positive for IPC)
572	2018	8472	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
573	2018	8473	Negative (positive for IPC)	Negative (positive for IPC)
574	2018	8474	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
575	2018	8475	Negative (positive for IPC)	Negative (positive for IPC)

After incubation time				
	Year of sample analysis	Sample ID	Version 3.6	Version 4.0
576	2018	8476	Negative (positive for IPC)	Negative (positive for IPC)
577	2018	8758	Negative (positive for IPC)	Negative (positive for IPC)
578	2018	8759	Negative (positive for IPC)	Negative (positive for IPC)
579	2018	8760	Negative (positive for IPC)	Negative (positive for IPC)
580	2018	1444	Negative (positive for IPC)	Negative (positive for IPC)
581	2018	1445	Negative (positive for IPC)	Negative (positive for IPC)
582	2018	1446	Negative (positive for IPC)	Negative (positive for IPC)
583	2018	1447	Negative (positive for IPC)	Negative (positive for IPC)
584	2018	1448	Negative (positive for IPC)	Negative (positive for IPC)
585	2018	1449	Negative (positive for IPC)	Negative (positive for IPC)
586	2018	1450	Negative (positive for IPC)	Negative (positive for IPC)
587	2018	1451	Negative (positive for IPC)	Negative (positive for IPC)
588	2018	1452	Negative (positive for IPC)	Negative (positive for IPC)
589	2018	1453	Negative (positive for IPC)	Negative (positive for IPC)
590	2018	1802	Negative (positive for IPC)	Negative (positive for IPC)
591	2018	8359	Negative (positive for IPC)	Negative (positive for IPC)
592	2018	8366	Negative (positive for IPC)	Negative (positive for IPC)

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
1	2014	707 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2	2014	717 bhi 72	Positive for IPC and *Salmonella*	Negative (positive for IPC)
3	2014	721 bhi 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
4	2014	722 bhi 72	Positive for IPC and *Salmonella*	Positive for *Salmonella*
5	2014	723 bhi 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
6	2014	724 bhi 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
7	2014	725 bhi 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
8	2014	741 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
9	2014	742 72	Negative (positive for IPC)	Negative (positive for IPC)
10	2014	744 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
11	2014	749 72	Negative (positive for IPC)	Negative (positive for IPC)
12	2014	752 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
13	2014	757 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
14	2014	818 a16 72	Negative (positive for IPC)	Negative (positive for IPC)
15	2014	819 a16 72	Negative (positive for IPC)	Negative (positive for IPC)
16	2014	820 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
17	2014	823 a16 72	Positive for IPC and *Salmonella*	Positive for *Salmonella*
18	2014	824 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
19	2014	825 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
20	2014	826 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
21	2014	827 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
22	2014	828 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
23	2014	829 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
24	2014	830 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
25	2014	831 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
26	2014	833 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
27	2014	834 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
28	2014	835 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
29	2014	837 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
30	2014	838 a16 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
31	2014	1061 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
32	2014	1062 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
33	2014	1063 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
34	2014	1064 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
35	2014	1065 72	Positive for IPC and *Salmonella*	Positive for *Salmonella*
36	2014	1066 72	Positive for IPC and *Salmonella*	Positive for *Salmonella*
37	2014	1067 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
38	2014	1068 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
39	2014	1069 72	Positive for IPC and *Salmonella*	Positive for *Salmonella*
40	2014	1070 72	Positive for IPC and *Salmonella*	Positive for *Salmonella*
41	2014	1071 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
42	2014	1072 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
43	2014	1073 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
44	2014	1074 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
45	2014	1075 72	Positive for IPC and *Salmonella*	Positive for *Salmonella*

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
46	2014	1374 72 bhi	Negative (positive for IPC)	Negative (positive for IPC)
47	2014	1375 72 bhi	Negative (positive for IPC)	Negative (positive for IPC)
48	2014	1376 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
49	2014	1377 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
50	2014	1379 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
51	2014	1380 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
52	2014	1381 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
53	2014	1382 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
54	2014	1383 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
55	2014	1384 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
56	2014	1385 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
57	2014	1386 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
58	2014	1387 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
59	2014	1388 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
60	2014	1389 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
61	2014	1391 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
62	2014	1392 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
63	2014	1393 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
64	2014	1436 bhi 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
65	2014	1438	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
66	2014	1439	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
67	2014	1440	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
68	2014	1441	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
69	2014	1442	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
70	2014	1443	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
71	2014	1444	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
72	2014	1445	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
73	2014	1446	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
74	2014	1447	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
75	2014	1510a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
76	2014	1511	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
77	2014	1512	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
78	2014	1513	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
79	2014	1514	Negative (positive for IPC)	Negative (positive for IPC)
80	2014	1515	Negative (positive for IPC)	Negative (positive for IPC)
81	2014	1519	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
82	2014	1520	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
83	2014	1532 bhi 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
84	2014	1874 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
85	2014	1875 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
86	2014	1876 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
87	2014	1877 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
88	2014	1878 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
89	2014	1879 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
90	2014	1880 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
91	2014	1881 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
92	2014	1882 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
93	2014	1883 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
94	2014	1884 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
95	2014	1885 16 72 bhi	Negative (positive for IPC)	Negative (positive for IPC)
96	2014	1886 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
97	2014	1887 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
98	2014	1888 16 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
99	2014	1973 bhi 72	Negative (positive for IPC)	Negative (positive for IPC)
100	2014	1974 bhi 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
101	2014	1975 bhi 72	Negative (positive for IPC)	Negative (positive for IPC)
102	2014	2058 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
103	2014	2059 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
104	2014	2082 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
105	2014	2083 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
106	2014	2084 a10 72	Negative (positive for IPC)	Negative (positive for IPC)
107	2014	2085 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
108	2014	2086 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
109	2014	2087 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
110	2014	2088 a10 72	Negative (positive for IPC)	Positive for IPC and *Salmonella*
111	2014	2089 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
112	2014	2090 a 10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
113	2014	2091 a 10 7272	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
114	2014	2092 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
115	2014	2093 a 10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
116	2014	2094 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
117	2014	2114 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
118	2014	2115 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
119	2014	2116 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
120	2014	2117 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
121	2014	2118 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
122	2014	2119 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
123	2014	2120 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
124	2014	2121 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
125	2014	2122 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
126	2014	2277 72 bhu	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
127	2014	2278 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
128	2014	2279 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
129	2014	2280 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
130	2014	2281 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
131	2014	2282 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
132	2014	2283 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
133	2014	2284 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
134	2014	2285 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
135	2014	2286 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
136	2014	2287 72 bhi	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
137	2014	2368 a10 72	Positive for *Salmonella*	Positive for *Salmonella*
138	2014	2369 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
139	2014	2370 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
140	2014	2371 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
141	2014	2372 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
142	2014	2373 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
143	2014	2374 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
144	2014	2375 a10 72	Positive for *Salmonella*	Positive for *Salmonella*
145	2014	2376 a10 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
146	2014	2488 A24 72h	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
147	2014	2552 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
148	2014	2553 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
149	2014	2555 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
150	2014	2557 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
151	2014	2703 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
152	2014	2704 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
153	2014	2705 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
154	2014	2706 72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
155	2014	2707 72	Positive for *Salmonella*	Positive for *Salmonella*
156	2017	121 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
157	2017	122 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
158	2017	123 a72	Negative (positive for IPC)	Negative (positive for IPC)
159	2017	124 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
160	2017	125 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
161	2017	126 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
162	2017	128 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
163	2017	129 a72	Positive for *Salmonella*	Positive for *Salmonella*
164	2017	130 a72	Negative (positive for IPC)	Negative (positive for IPC)
165	2017	131 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
166	2017	132 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
167	2017	133 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
168	2017	134 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
169	2017	135 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
170	2017	136 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
171	2017	137 a72	Negative (positive for IPC)	Negative (positive for IPC)
172	2017	138 a72	Negative (positive for IPC)	Negative (positive for IPC)
173	2017	139 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
174	2017	141 a72	Negative (positive for IPC)	Negative (positive for IPC)
175	2017	142 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
176	2017	143 a72	Negative (positive for IPC)	Negative (positive for IPC)
177	2017	144 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
178	2017	145 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
179	2017	146 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
180	2017	147 a72	Negative (positive for IPC)	Negative (positive for IPC)

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
181	2017	148 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
182	2017	149 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
183	2017	8887 a72	Negative (positive for IPC)	Negative (positive for IPC)
184	2017	8888 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
185	2017	8889 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
186	2017	8890 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
187	2017	8891 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
188	2017	8892 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
189	2017	8893 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
190	2017	8894 a72	Negative (positive for IPC)	Negative (positive for IPC)
191	2017	8895 a72	Negative (positive for IPC)	Negative (positive for IPC)
192	2017	8896 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
193	2017	8897 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
194	2017	8898 a72	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
195	2017	9246	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
196	2017	9247	Negative (positive for IPC)	Negative (positive for IPC)
197	2017	9249	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
198	2017	9252	Negative (positive for IPC)	Negative (positive for IPC)
199	2017	9253	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
200	2017	9260	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
201	2017	9262	Negative (positive for IPC)	Negative (positive for IPC)
202	2017	9263	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
203	2017	9264	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
204	2017	9266	Positive for IPC and *Salmonella*	Positive for *Salmonella*
205	2017	9267	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
206	2017	9241	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
207	2017	9483 72h	Negative (positive for IPC)	Negative (positive for IPC)
208	2017	9484 72h	Negative (positive for IPC)	Positive for IPC and *Salmonella*
209	2017	9485 72h	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
210	2017	9486 72h	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
211	2017	9487 72h	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
212	2017	9596	Negative (positive for IPC)	Negative (positive for IPC)
213	2017	9597	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
214	2017	9598	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
215	2017	9599	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
216	2017	9600	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
217	2017	9601	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
218	2017	9602	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
219	2017	9603	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
220	2017	9604	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
221	2017	9605	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
222	2017	9607	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
223	2017	9608	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
224	2017	9609	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
225	2017	9268	Positive for IPC and *Salmonella*	Positive for *Salmonella*

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
226	2017	9269	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
227	2017	9270	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
228	2017	9271	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
229	2017	9272	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
230	2017	9273	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
231	2017	9274	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
232	2017	9275	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
233	2017	9276	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
234	2017	9277	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
235	2017	9278	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
236	2017	9279	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
237	2017	9280	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
238	2017	9281	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
239	2017	9282	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
240	2017	9283	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
241	2017	9284	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
242	2017	9285	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
243	2017	9286	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
244	2017	9287	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
245	2017	9290	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
246	2017	9291	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
247	2017	9292	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
248	2017	9293	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
249	2017	9294	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
250	2017	9295	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
251	2017	9297	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
252	2018	22	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
253	2018	23	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
254	2018	24	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
255	2018	27	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
256	2018	28	Negative (positive for IPC)	Negative (positive for IPC)
257	2018	294 72h	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
258	2018	296 72h	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
259	2018	297 72h	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
260	2018	298 72h	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
261	2018	168	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
262	2018	170	Negative (positive for IPC)	Negative (positive for IPC)
263	2018	171	Positive for *Salmonella*	Positive for *Salmonella*
264	2018	172	Negative (positive for IPC)	Negative (positive for IPC)
265	2018	381	Positive for *Salmonella*	Positive for *Salmonella*
266	2018	382	Positive for *Salmonella*	Positive for *Salmonella*
267	2018	384	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
268	2018	385	Positive for *Salmonella*	Positive for *Salmonella*
269	2018	484	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
270	2018	485	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

After 72 h storage				
	Year of analysis	Sample ID	Version 3.6	Version 4.0
271	2018	486	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
272	2018	487	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
273	2018	488	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
274	2018	489	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
275	2018	490	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
276	2018	491	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
277	2018	492	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
278	2018	493	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
279	2018	494	Negative (positive for IPC)	Negative (positive for IPC)
280	2018	495	Negative (positive for IPC)	Negative (positive for IPC)
281	2018	8359 72h	Negative (positive for IPC)	Negative (positive for IPC)
282	2018	8360	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
283	2018	8361	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
284	2018	8363	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
285	2018	8367	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
286	2018	8368	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
287	2018	8372	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
288	2018	8374	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
289	2018	8384	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
290	2018	8385	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
291	2018	8386	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
292	2018	8387	Positive for *Salmonella*	Positive for *Salmonella*
293	2018	8388	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
294	2018	8389	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
295	2018	8390	Negative (positive for IPC)	Negative (positive for IPC)
296	2018	8391	Negative (positive for IPC)	Negative (positive for IPC)
297	2018	8400	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
298	2018	8401	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
299	2018	8402	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
300	2018	8466	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
301	2018	8470	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
302	2018	8472	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
303	2018	8474	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

Appendix 9 - Raw data: RLOD
(extension study for a new software version, 2022)

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
762bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
763bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
764bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
765bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
766bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
767bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
768bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
769bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
770bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
771bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
772bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
773bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
774bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
775bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
776bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
777bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
778bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
779bhi	Chicken meat	Negative (positive for IPC)	Negative (positive for IPC)
780bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
781bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
782bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
783bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
784bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
785bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
786bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
787bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
788bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
789bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
790bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
791bhi	Chicken meat	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
987a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
988a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
989a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
990a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
991a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
992a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
993a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
994a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
995a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
996a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
997a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
998a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
999a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1000a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
1001a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1002a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1003a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1004a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1005a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1006a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1007a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1008a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1009a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1010a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1011a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1012a10	Ground beef	Negative (positive for IPC)	Negative (positive for IPC)
1013a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1014a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1015a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1016a10	Ground beef	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1472 bhi	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1473	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1474	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1475	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1476	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1477	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1478	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1479	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1480	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1481	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1482	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1483	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1484	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1485	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1486	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1487	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1488	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1489	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1490	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1491	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1492	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1493	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1494	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1495	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1496	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1497	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1498	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1499	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1500	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1501	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1563	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1564	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
1565	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1566	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1567	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1568	Raw fish	Negative (positive for IPC)	Negative (positive for IPC)
1569	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1570	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1571	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1572	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1573	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1574	Raw fish	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1595	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1596	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1597	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1598	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1599	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1600	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1601	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1602	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1603	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1604	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1605	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1606	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1607	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1608	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1609	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for *Salmonella*
1610	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1611	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1612	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1613	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1614	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1615	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1616	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1617	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1618	Whole liquid egg	Negative (positive for IPC)	Negative (positive for IPC)
1619	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1620	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1621	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1622	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1623	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
1624	Whole liquid egg	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2009	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2010	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2011	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2012	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2013	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2014	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2015	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2016	Pellets for dog	Negative (positive for IPC)	Positive for IPC and *Salmonella*

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
2017	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2019	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2020	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2021	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2022	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2023	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2024	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2025	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2026	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2027	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2028	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2029	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2030	Pellets for dog	Negative (positive for IPC)	Negative (positive for IPC)
2031	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2032	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2033	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2034	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2035	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2036	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2037	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2038	Pellets for dog	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
9393	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9394	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9395	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9396	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9397	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9496	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9497	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9498	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9499	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9500	Raw milk	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
9501	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9502	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9503	Raw milk	Positive for IPC and *Salmonella*	Positive for *Salmonella*
9504	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9505	Raw milk	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
9506	Raw milk	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
9507	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9508	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9509	Raw milk	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
9510	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9511	Raw milk	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
9512	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9513	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9514	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9115	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9516	Raw milk	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
9517	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
9518	Raw milk	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
9519	Raw milk	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
9520	Raw milk	Negative (positive for IPC)	Negative (positive for IPC)
1	Process water	Negative (positive for IPC)	Negative (positive for IPC)
2	Process water	Negative (positive for IPC)	Negative (positive for IPC)
3	Process water	Negative (positive for IPC)	Negative (positive for IPC)
4	Process water	Negative (positive for IPC)	Negative (positive for IPC)
5	Process water	Negative (positive for IPC)	Negative (positive for IPC)
463	Process water	Positive for IPC and *Salmonella*	Positive for *Salmonella*
464	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
465	Process water	Negative (positive for IPC)	Negative (positive for IPC)
466	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
467	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
468	Process water	Negative (positive for IPC)	Negative (positive for IPC)
469	Process water	Positive for *Salmonella*	Positive for *Salmonella*
470	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
471	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
472	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
473	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
474	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
475	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
476	Process water	Negative (positive for IPC)	Negative (positive for IPC)
477	Process water	Negative (positive for IPC)	Negative (positive for IPC)
478	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
479	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
480	Process water	Negative (positive for IPC)	Negative (positive for IPC)
481	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
482	Process water	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
545	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
546	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
547	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
548	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
549	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
570	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
571	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
572	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
573	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
574	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
800	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
801	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
802	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
803	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
804	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
805	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
806	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
807	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
808	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

Sample ID	RLOD Matrix	Version 3.6	Version 4.0
809	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
810	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
811	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
812	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
813	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
814	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
815	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
816	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
817	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)
818	Milk chocolate	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
819	Milk chocolate	Negative (positive for IPC)	Negative (positive for IPC)

Appendix 10 - Raw data: inclusivity
(extension study for a new software version, 2022)

Study	Number of strains in the summary report	Data provided in the summary report Version 3.1 (2014) or Version 3.6 (2018)	Version 3.6	Version 4.0
2014	1	39,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	2	43,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	3	36,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	4	41	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	5	32,9	Positive for IPC and *Salmonella*	Positive for *Salmonella*
2014	6	42,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	7	33,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	8	33,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	9	33	Positive for *Salmonella*	Positive for *Salmonella*
2014	10	33,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	11	32,5	Positive for IPC and *Salmonella*	Positive for *Salmonella*
2014	12	33	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	13	32,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	14	33,1	Positive for IPC and *Salmonella*	Positive for *Salmonella*
2014	15	41,3	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	16	36,7	Positive for IPC and *Salmonella*	Positive for *Salmonella*
2014	17	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	20	31,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	21	32,5	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	22	32,2	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	23	45,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	24	36,2	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	25	32,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	26	34,5	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	27	32,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	28	37,3	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	29	34,9	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	30	31,8	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	31	32,3	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	32	35,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	33	33,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	34	34,2	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	35	36,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	36	33,8	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	37	34,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	41	35,8	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	42	35,9	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	43	32,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	44	29,9	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	45	34,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

Study	Number of strains in the summary report	Data provided in the summary report Version 3.1 (2014) or Version 3.6 (2018)	Version 3.6	Version 4.0
2014	47	37,9	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	48	34,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	49	35,2	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	50	34,2	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	51	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	52	33,3	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	17 (3 CFU/24h)	40,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	51 (3 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	38	55	Negative (positive for IPC)	Positive for IPC and *Salmonella*
2014	39	37	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	40	41,2	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	46	34,5	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	17 (15 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	17 (46 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	51 (17 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	51 (53 CFU)	-	Negative (positive for IPC)	Negative (positive for IPC)
2014	18	46,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	19	44,9	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2014	53	47	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	1	31,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	2	25	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	3	36,5	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	4	41	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	5	33,2	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	6	25,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	7	26,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	8	25,3	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	9	25	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	10	32,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	11	25,2	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	12	25,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	13	25,3	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	14	24,9	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	15	25,5	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	16	24,5	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	17	25,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	18	32	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	19	26,8	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	20	25,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	21	26,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	22	25,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	23	25,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	24	25,5	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	25	24,9	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*

Study	Number of strains in the summary report	Data provided in the summary report Version 3.1 (2014) or Version 3.6 (2018)	Version 3.6	Version 4.0
2018	26	26,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	27	29,5	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	28	25	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	29	25,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	30	29,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	31	25,2	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	32	34,3	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	33	25,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	34	30,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	35	29,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	36	25,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	37	24,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	38	25,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	39	34,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	40	25,9	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	41	30,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	42	30,3	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	43	25	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	44	24,6	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	45	24,9	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	46	25,1	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	47	24,4	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	48	31	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	49	29,5	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*
2018	50	24,7	Positive for IPC and *Salmonella*	Positive for IPC and *Salmonella*