

Validation Study According to ISO 16140-2:2016 and AFNOR Validation Technical Rules

Qualitative Method

Summary Report for the BACGene GO *Salmonella* Detection Kit (EGS 38/08 – 03/25) for the Detection of *Salmonella* species in a Broad Range of Foods and Extension for Select Foods

Version 2
July 1, 2026

Method/Kit:

BACGene GO *Salmonella* Detection Kit

Instrument(s) and Software:

Bio-Rad CFX Opus Deepwell (CFX Maestro™ Software 2.3)
Applied Biosystems QuantStudio 5 fast Real-Time PCR System (Design & Analysis Software
2.6.0)
qTOWERiris (GSD-version) (qPCRsoft v5.0.2.1)

Expert Laboratory:

Q Laboratories
1930 Radcliff Drive
Cincinnati, OH 45204
Tel: +1-513-471-1300
www.qlaboratories.com

Report issued and authorized by:

Benjamin Bastin; Q Laboratories, Director of Microbiology Operations

Table of Contents

1	Introduction	6
2	Methods Protocols	7
2.1	<i>Reference Method</i>	7
2.2	<i>Alternative Method</i>	7
2.2.1	Principle	7
2.2.2	Protocol	8
2.2.3	Restrictions	10
2.3	<i>Study design</i>	10
3	Method Comparison Study	10
3.1	<i>Sensitivity Study</i>	10
3.1.1	Number and nature of samples.	10
3.1.2	Artificial contamination of samples	12
3.1.3	Test Results	14
3.1.4	Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR), and false negative ratio (FNR)	19
3.1.5	Analysis of discordant results	21
3.1.6	PCR inhibition	30
3.1.7	Confirmations	36
3.1.8	Enrichment broth storage	39
3.2	<i>Relative limit of detection study</i>	43
3.2.1	Experimental design	44
3.2.2	Test sample preparations	44
3.2.3	RLOD Study Results	44
3.2.4	Calculation of the LOD ₅₀	46
3.2.5	Conclusion of RLOD study	47
4	Inclusivity/exclusivity study	47
4.1	<i>Inclusivity and exclusivity study protocol</i>	47
5	Interlaboratory Study	49
5.1	<i>General Overview</i>	49
5.1.1	Collaborators, Matix and strain, and Samples	49
5.1.2	Labelling and shipping	49
5.1.3	Alternative method protocol	50
5.2	<i>Parameters and Controls</i>	50
5.2.1	Stability and background microflora	50
5.2.2	Contamination and levels	50
5.2.3	Sample receipt and condition	51
5.3	<i>Results and Analysis</i>	51
5.3.1	Results from the Expert Laboratory	51
5.3.2	Results from the collaborating Laboratories	52

5.3.3 Results retained for interpretation	55
5.3.4 Calculation of Specificity Percentage	56
5.3.5 Calculation of Sensitivity (SE_{alt} , SE_{ref}), Relative Trueness (RT) and False Positive Ratio for the Alternative Method (FPR), and False Negative Ratio for the alternative method (FNR)	56
5.3.1 Interpretation of Calculation and Acceptability Limits	57
5.3.2 Evaluation of RLOD and the LOD_{50} Between Laboratories	58
6 Conclusions and Practicability	59
ANNEX A: Flow diagram of the reference method: ISO 6579-1:2017	61
ANNEX B: Flow diagram of the alternative method	62
ANNEX C: Artificial contamination of samples	63
ANNEX D: Raw Data for the Sensitivity Study	82
ANNEX E: Raw Data for the RLOD study	172
ANNEX F: Raw Data of the Inclusivity and Exclusivity Studies	191
ANNEX G: Raw Data for the ILS Study	203

This report is prepared in accordance with ISO 16140 – 2:2016, ISO 16140 – 2:2016 & Amd 1:2024, and AFNOR NF Validation Technical Rules

Company: Gold Standard Diagnostics GmbH

Expert Laboratory: Q Laboratories

Method/Kit name: BACGene GO *Salmonella* Detection Kit

Validation standards:

1. ISO 16140-1:2016 Microbiology of the food chain – Method Validation – Part 1: Vocabulary
2. ISO 16140 – 2:2016 Microbiology of the food chain – Method Validation – Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method
3. ISO 16140-2:2016 Amendment 1:2024: Revision of qualitative method comparison study data evaluation, relative level of detection calculations in the interlaboratory study, calculation and interpretation of the relative trueness study, and inclusion of a commercial sterility testing protocol for specific products

Reference methods:

1. 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.
2. ISO 6579-1:2017/Amd 1:2020 Microbiology of the food chain – Horizontal method for the detection, enumeration and serotyping of *Salmonella* – Part 1: Detection of *Salmonella* spp. – Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC
3. ISO 6887 (1-5) – Microbiology of the food chain – Preparation of test samples, initial suspension, and decimal dilutions for microbiological examination.

Scope of Validation: The alternative method was previously validated for the following categories and enrichment protocols (ADRIA Developpement, Summary Report, V0, April 2, 2025):

Category	Sample Size	Enrichment	Incubation Time	Incubation Temperature	Including PREraser BACGene kit
Ready to eat and reheat	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Meat products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Milk and dairy products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Vegetables, fruits, and fishery products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Ingredient and specific food	25 g	1:10 with BPW-ISO* *according to 6887 for spices, cocoa and dehydrated herbs	16-24 h	36±2°C	No
Production Environmental Samples	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	Yes (Optional)
	Swab	1 swab + 10 mL BPW-ISO	16-24 h	36±2°C	
	Sponge or Wipe	100 mL BPW-ISO or 225 mL BPW-ISO	16-24 h	36±2°C	

For the current extension the following categories and enrichment protocols were validated in addition to an alternative confirmation procedure:

Category	Sample Size	Enrichment	Incubation Time	Incubation Temperature	Including PR _E Eraser BACGene kit
Cocoa Based Products and Confectionary	375 g (unpaired) ¹	1:10 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	Yes (with and without)
	375 g (paired)	1:10 with NFDM+BG	22-30 h	36±2°C	Yes (with and without)
Pet Food and Animal Feed	375 g (Unpaired) ¹	1:6 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	No
Alternative Confirmation					
A direct streak of a 10 µL aliquot of primary enrichment onto XLD or Biokar Diagnostics IRIS <i>Salmonella</i> agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen <i>Salmonella</i> Latex Test and Microgen GN-ID A OR If direct streak does not confirm subculture in RVS for 24±2 h and streak to XLD Biokar or Diagnostics IRIS <i>Salmonella</i> agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen <i>Salmonella</i> Latex Test and Microgen GN-ID A					

¹For the unpaired study design the reference method was followed using 25 g test portions.

Certification organization: AFNOR Certification <https://nf-validation.afnor.org/en/food-industry/>

1 Introduction

The BACGene GO *Salmonella* Detection Kit was previously validated and evaluated (by the expert laboratory ADRIA Développement) according to ISO 16140-2:2016, ISO 16140-2:2016 Amd 1 2024-09, and AFNOR Validation Technical Rules. The scope of the claim for these evaluations is provided in **Table 1**.

Table 1. Scope of the previously validated claim¹

Category	Sample Size	Enrichment	Incubation Time	Incubation Temperature	Including PRERaser BACGene kit
Ready to eat and reheat	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Meat products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Milk and dairy products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Vegetables, fruits, and fishery products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Ingredient and specific food	25 g	1:10 with BPW-ISO* <i>*according to 6887 for spices, cocoa and dehydrated herbs</i>	16-24 h	36±2°C	No
Production Environmental Samples	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	Yes (Optional)
	Swab	1 swab + 10 mL BPW-ISO	16-24 h	36±2°C	
	Sponge or Wipe	100 mL BPW-ISO or 225 mL BPW-ISO	16-24 h	36±2°C	

¹ADRIA Développement, Summary Report, V0, April 2, 2025

This extension study evaluated the BACGene GO *Salmonella* Detection Kit for detection of *Salmonella* spp. in select foods for 375 g test portion size. The study was based on ISO 16140-2:2016, ISO 16140-2:2016 Amd 1 2024-09, and AFNOR Validation Technical Rules. The study evaluated the use of pre-warmed BPW-ISO or NFDM+BG as the primary enrichment medium in an unpaired or paired study design.

The scope of the extension study is provided in **Table 2**.

Table 2. Scope of the extension study

Category	Sample Size	Enrichment	Incubation Time	Incubation Temperature	Including PRERaser BACGene kit
Cocoa Based Products and Confectionary	375 g (unpaired) ¹	1:10 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	Yes (with and without)
	375 g (paired)	1:10 with pre-warmed (36±2°C) NFDM+BG	22-30 h	36±2°C	Yes (with and without)
Pet Food and Animal Feed	375 g (Unpaired) ¹	1:6 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	No
Alternative Confirmation					
A direct streak of a 10 µL aliquot of primary enrichment onto XLD or Biokar Diagnostics IRIS <i>Salmonella</i> agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen <i>Salmonella</i> Latex Test and Microgen GN-ID A OR If direct streak does not confirm subculture in RVS for 24±2 h and streak to XLD Biokar or Diagnostics IRIS <i>Salmonella</i> agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen <i>Salmonella</i> Latex Test and Microgen GN-ID A					

¹For the unpaired study design the reference method was followed using 25 g test portions.

For the extension the following was evaluated:

- For Sensitivity, one category (Cocoa Based Products and Confectionary) was evaluated with AND without PRERaser BACGene kit.

- b. For RLOD matrices, all samples were evaluated on all PCR platforms, with AND without PREraser BACGene kit, to align with AOAC INTERNATIONAL Appendix J guidelines in a harmonized study design.

The extension was performed by Q Laboratories as the Expert Laboratory and consisted of:

- Method Comparison Study (MCS)
 - Sensitivity Study
 - Relative Level of Detection (RLOD) Study
 - Inclusivity and Exclusivity Study (*for NFDm+BG enrichment only*)

2 Methods Protocols

2.1 Reference Method

The reference method utilized in the extension followed 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. reference method, and ISO 6579-1:2017/Amd 1:2020 Microbiology of the food chain – Horizontal method for the detection, enumeration and serotyping of *Salmonella* – Part 1: Detection of *Salmonella* spp. – Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC. For cocoa and cocoa-containing products which may be highly contaminated with Gram-positive bacteria reconstituted non-fat dry milk powder was utilized as the pre-enrichment broth, containing 0.45 mL of 1% brilliant green as outline in ISO 6887-4:2017 subsection 9.1.4.5.

A detailed description of the method is given in **Annex A**.

2.2 Alternative Method

2.2.1 Principle

The BACGene GO *Salmonella* Detection Kit is a qualitative real-time Polymerase Chain Reaction (PCR) assay for the detection of *Salmonella* species in select foods and environmental surfaces. After enrichment, DNA is extracted by a simple mechanical lysis step and rapidly analyzed using real-time PCR by means of specific primers amplifying specific nucleotide sequence of *Salmonella* spp..

The amplified fragments are detected via FAM™ fluorescence-labeled hybridization probes quenched by non-fluorescent quencher (NFQ) measured in the FAM detection channel. An internal positive control (IPC) is included in the Master Mix. IPC DNA is amplified in parallel and detected using an ATTO647N™ fluorescence-labeled hybridization probe quenched by NFQ measured in the Cy5 detection channel. IPC detection indicates proper functioning of the PCR.

To effectively prevent carry over contamination between PCR runs, the BACGene GO *Salmonella* kit utilizes Uracil-DNA Glycosylase (UNG). Deoxyuridine triphosphate (dUTP) substitutes for deoxythymidine triphosphate (dTTP) in the PCR-master mix. Thus, newly synthesized amplicons contain deoxyuridine instead of deoxythymidine. The heat-labile

UNG cleaves hydrolytically at the N-glycosylic bond of uracil and deoxyribose and is subsequently inactivated by the initial denaturation of the PCR. A PCR preceded by this step exclusively amplifies from native, i.e. thymine containing DNA (e.g. bacterial DNA), reducing the risk of false positive signals due to carry over contamination from previous analyses.

Use of the PREraser BACGene kit allows for the removal of free DNA prior to the lysis step. The kit can be utilized and real-time PCR performed on the Bio-Rad CFX Opus Deepwell (CFX Maestro™ Software 2.3), Applied Biosystems QuantStudio 5 fast Real-Time PCR System (Design & Analysis Software 2.6.0), and qTOWERiris (GSD-version) (qPCRsoft v5.0.2.1). Results and data are evaluated using the PURE software version 1.

2.2.2 Protocol

Samples will be prepared in accordance with ISO 6887 parts 1-5, and ISO 18593:2018 for environmental samples, unless otherwise specified in the instructions for use (IFU).

Sample preparations of alternative method samples were conducted according to the instructions for use (IFU) as referenced in detail in **Annex B**.

A summary is outlined as follows:

1. For the food categories and environmental samples, a summary of the different enrichment protocols is provided in **Table 3** below.

Table 3. Summary of the Alternative Method Enrichment Protocol

Study	Category	Sample Size	Enrichment	Incubation Time	Incubation Temperature	Including PREraser BACGene kit
Original Validation ¹	Ready to eat and reheated	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
	Meat products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
	Milk and dairy products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
	Vegetables, fruits, and fishery products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
	Ingredient and specific food	25 g	1:10 with BPW-ISO* <i>*according to 6887 for spices, cocoa and dehydrated herbs</i>	16-24 h	36±2°C	No
	Production Environmental Samples	25 g Swab Sponge or Wipe	1:10 with BPW-ISO 1 swab + 10 mL BPW-ISO 100 mL BPW-ISO or 225 mL BPW-ISO	16-24 h 16-24 h 16-24 h	36±2°C 36±2°C 36±2°C	Yes (Optional)
Proposed Extension	Cocoa Based Products and Confectionary	375 g (unpaired) ²	1:10 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	Yes (with and without)
		375 g (paired)	1:10 with pre-warmed (36±2°C) NFDM+BG	22-30 h	36±2°C	Yes (with and without)
	Pet Food and Animal Feed	375 g (Unpaired) ²	1:6 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	No
	Alternative Confirmation					
	A direct streak of a 10 µL aliquot of primary enrichment onto XLD or Biokar Diagnostics IRIS Salmonella agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen Salmonella Latex Test and Microgen GN-ID A OR If direct streak does not confirm subculture in RVS for 24±2 h and streak to XLD or Biokar Diagnostics IRIS Salmonella agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen Salmonella Latex Test and Microgen GN-ID A					

¹ ADRIA Développement, Summary Report, V0, April 2, 2025; ²For unpaired study design the reference method was followed using 25 g test portions

2. Following enrichment, DNA extraction (including use of the PREraser BACGene kit) and amplification was conducted according to the IFU. All samples were analyzed at the minimum incubation time (20 or 22 hours). Samples in the extension were evaluated according the following:
 - i. For Sensitivity all categories were evaluated on all three PCR platforms, and for one category (Cocoa Based Products and Confectionary) was evaluated with AND without PREraser BACGene kit for both paired and unpaired enrichment methods.
 - ii. For RLOD matrices, all samples were evaluated on all PCR platforms, with AND without PREraser BACGene kit, to align with AOAC INTERNATIONAL Appendix J guidelines in a harmonized study design.
 - iii. A summary of the study design and analyses conducted for each are presented in **Table 4** below.

Table 4. Summary of Study Design and Analyses Conducted for the Extension

Study	Category/Matrix	PREraser BACGene Kit		Thermocycler		
		With	Without	CFX OPUS	QS5	qTOWERiris
Sensitivity	Cocoa Based Products and Confectionary (unpaired)	X*	X	X	X	X
	Cocoa Based Products and Confectionary (paired)	X	X	X	X	X
	Pet Food and Animal Feed (unpaired)		X	X	X	X
RLOD	Cocoa Based Products and Confectionary (unpaired)	X	X	X	X	X
	Cocoa Based Products and Confectionary (paired)	X	X	X	X	X
	Pet Food and Animal Feed (unpaired)	X	X	X	X	X

*Indicates analysis was conducted

3. Confirmation of results according to the following:
 - i. Confirmation of positive results in the context of ISO general rules: All samples were confirmed as required in the ISO 6579-1:2017 and ISO 6579-1:2017/Amd 1:2020 standards. This began with a 0.1 mL sub-culture of primary enrichment into the secondary enrichment broths MKTTn and RVS. Samples were confirmed after 20 and 22 hours of incubation.
 - ii. In addition, an alternative confirmation was also validated: All samples were confirmed in an alternative confirmation method by utilizing a direct streak of a 10 µL aliquot of the primary enrichment onto XLD and Biokar Diagnostics IRIS *Salmonella* agar followed by latex agglutination and biochemical gallery of typical colonies using Microgen *Salmonella* Latex Test and Microgen GN-ID A. If the direct streak did not confirm a subculture in RVS for 24±2 h and streak to XLD and Biokar Diagnostics IRIS *Salmonella* agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen *Salmonella* Latex Test and Microgen GN-ID A was performed.

To assist laboratories the alternative method was evaluated for enrichment broth storage. Samples were stored for 72 h at 2-8 °C. All presumptive positive and discrepant result samples were reanalyzed by BACGene GO *Salmonella* Detection Kit and confirmed following the ISO 6579-1:2017 and ISO 6579-1:2017/Amd 1:2020 reference standard and alternative confirmation method.

2.2.3 Restrictions

There are no restrictions for the BACGene GO *Salmonella* Detection Kit.

2.3 Study design

For all categories evaluated in the original validation, a **paired study design** was utilized when the ISO 6887 rules applied for alternative method and reference standard were the same. An **unpaired study design** was utilized when the specific additives were utilized for the alternative method.

For the extension, the Cocoa Based Products and Confectionary category a shared primary enrichment step and an un-shared primary enrichment step was evaluated. **A paired and unpaired study design was utilized respectively.** For the Pet Food and Animal Feed category, there was no shared primary enrichment step. **An unpaired study design was utilized.**

For the paired study design, the same test portions were utilized. For the unpaired study design different test portions coming from the same batch of product (item) was used.

3 Method Comparison Study

The method comparison study is performed by the Expert Laboratory to compare the alternative method to the reference method. The method comparison study is comprised of three parts: sensitivity study, relative limit of detection (RLOD), and inclusivity and exclusivity study.

3.1 Sensitivity Study

The sensitivity study (SE) is the ability of the method selected to detect the analyte by either the reference or the alternative method. The sensitivity study is a comparative study between the reference method and alternative method using a broad range of food types. During the sensitivity study the alternative method must demonstrate that it can provide equivalent or better results than the standard reference method.

3.1.1 Number and nature of samples.

For the extension study a total of 180 samples were analyzed in the sensitivity study. The categories, sample types, and number of samples analyzed for each type are presented in **Table 5a** below.

Table 5a. Summary of categories, sample types and number of samples analyzed – Extension Study*

Category	Type	N+	N-
7. Cocoa Based Products and Confectionary (paired)	a. Pastries and Dry Powdered	10	10
	b. Dry and sugared low moisture (aw <0,65)	11	9
	c. Raw Ingredients	10	10
Total = 60 samples		31	29
7. Cocoa Based Products and Confectionary (unpaired)	a. Pastries and Dry Powdered	11	9
	b. Dry and sugared low moisture (aw <0,65)	10	10
	c. Raw Ingredients	10	10
Total = 60 samples		31	29
8. Animal Feed and Pet Food (unpaired)	a. Animal Feeds	10	10
	b. Dry food	11	9
	c. Canned	13	7
Total = 60 samples		34	26
Overall Combined Total = 180 samples		96	84

* Identical results were produced with and without PREEraser BACGene Kit and on all three instruments evaluated.

Results from the extension study were combined with the results from the original validation (by the expert laboratory ADRIA Développement). The summary of these combined results is presented in **Table 5b** below.

Table 5b. Summary of categories, sample types and number of samples analyzed

Category	Type	N+	N-
1. Ready to eat and reheat (25g, BPW-ISO, w/o PREEraser) ¹	a. Ready-to-eat	10	10
	b. Ready-to-reheat	12	8
	c. Cured and smoked (except delicatessen)	11	9
Total = 60 samples		33	27
2. Meat products (25 g, BPW-ISO, w/o PREEraser) ¹	a. Meat products (raw, frozen, seasoned)	13	11
	b. Poultry products (raw, frozen, seasoned)	13	11
	c. Delicatessen	12	9
Total = 69 samples		38	31
3. Milk and dairy products (25 g, BPQ-ISO, w/o PREEraser) ¹	a. Raw milk-based products	18	8
	b. Pasteurized milk and dairy products	12	8
	c. Milk powders and dehydrated dairy products	8	13
Total = 67 samples		38	29
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREEraser) ¹	a. Raw fish and seafood	10	16
	b. Sprouts, salad, and fresh herbs	12	9
	c. Raw fruits and vegetables	12	12
Total = 71 samples		34	37
5. Ingredient and specific food (25 g, BPW-ISO (6887 preparations), w/o PREEraser) ¹	a. Ingredients (spices, cocoa, dehydrated herbs)	11	13
	b. Infant formula and cereals with probiotics	14	6
	c. Pasteurized egg products	8	12
Total = 64 samples		33	31
6. Production environmental samples (25 g/mL, sampling device, BPW-ISO, w/ and w/o PREEraser) ^{1,2}	a. Surfaces	10	10
	b. Dusts and residues	14	9
	c. Process water	8	12
Total = 63 samples		32	31
7. Cocoa Based Products and Confectionary (paired, 375 g, BPW-ISO, w/ and w/o PREEraser) ²	a. Pastries and Dry Powdered	10	10
	b. Dry and sugared low moisture (aw<0,65)	11	9
	c. Raw Ingredients	10	10
Total = 60 samples		31	29
7. Cocoa Based Products and Confectionary (unpaired, 375 g,	a. Pastries and Dry Powdered	11	9
	b. Dry and sugared low moisture (aw<0,65)	10	10

NFDM+BG, w/ and w/o PREraser) ²	c. Raw Ingredients	10	10
Total = 60 samples		31	29
8. Animal Feed and Pet Food (unpaired, 375 g, BPW-ISO, w/o PREraser) ²	a. Animal Feeds	10	10
	b. Dry food	11	9
	c. Canned	13	7
Total = 60 samples		34	26
Overall Combined Total = 574 samples		304	270

¹ ADRIA Développement, Summary Report, V0, April 2, 2025;² Identical results were produced with and without PREraser BACGene Kit and on all three instruments evaluated.

3.1.2 Artificial contamination of samples

For the samples analyzed in the extension study, a total of 96 samples produced a positive result. **For the extension study 0.0% of the samples analyzed were naturally contaminated.** For those samples artificially contaminated, a total of 15 *Salmonella* spp. strains were used following seeding protocols where 90 samples were inoculated at a level equal to or below 3 CFU/sample, 6 samples were inoculated at a level greater than three and less than 4 CFU/sample, and 0 samples were inoculated at a level between 4-10 CFU/sample. Three different seeding protocols were used for artificially contaminated samples:

1. Seeding with heat stressed cells (10 ± 1 minute at 50 ± 1 °C) at 2-8 °C for 48-72 h.
2. Seeding with diluted overnight cultures at 2-8 °C for 48-72 h.
3. Seeding with a lyophilized culture at 20-25 °C for two weeks.

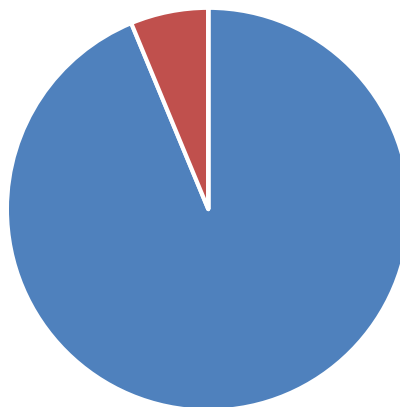
Raw data and results for inoculated samples generated during the sensitivity portion of the extension study can be found in **Annex C**. The repartition of the positive samples for the extension study is given below in **Table 6a** and related **Figure 1a** provides a visual representation.

The repartition of the positive samples for all positive samples combined (original validation by ADRIA Développement and extension study is given below in **Table 6b** and related **Figure 1b** provides a visual representation.

Table 6a. Repartition of positive samples for the extension

	Artificial Contamination (CFU)			Naturally Contaminated	Total
	≤ 3	$3 < x < 4$	$4 < x \leq 10$		
Positive Samples	90	6	0	0	96
%	93.8 %	6.2 %	0.0 %	0.0 %	100.0%

Figure 1a. Repartition of Positive Samples for the Extension

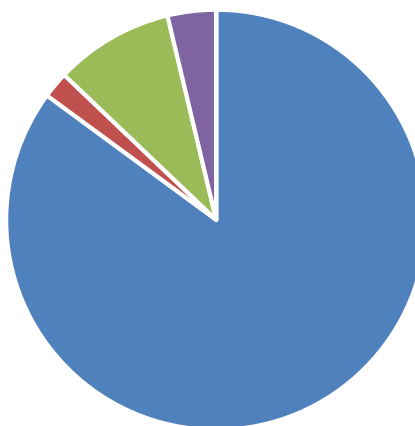


■ ≤ 3 ■ $3 < x < 4$ ■ $4 < x \leq 10$ ■ Naturally Contaminated

Table 6b. Repartition of positive samples for combined samples (original validation and extension)

		Artificial Contamination (CFU)				Naturally Contaminated	Total
		Seeding		Spiking			
		≤ 3	3 < x < 4	4 < x ≤ 10	≤ 5		
Positive Samples	251	6	27	11	0	9	304
%	82.57 %	1.97 %	8.88 %	3.62 %	0.00 %	2.96 %	100.0%

Figure 1b. Repartition of Combined Positive Samples



■ Seeding < 3 ■ Seeding $3 < x < 4$ ■ Seeding $4 < x < 10$ ■ Spiking < 5 ■ Spiking $4 < x < 10$

3.1.3 Test Results

Results obtained for the sensitivity testing completed during the extension are summarized below in **Table 7**.

Results from the extension study were combined with the results from the original validation (by the expert laboratory ADRIA Développement). The summary of these combined results are presented below in **Table 8a** through **8c**.

All sensitivity raw data is presented in **Annex D**.

Table 7. Summary of results obtained with the reference and alternative methods in the extension study**

Category	Type	PA*	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}	TND	TNA	SE alt %	SE ref %	RT %	FPR %	FNR%	N+	N-
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	a. Pastries and Dry Powdered	3	10	4	3	0	0	0	0	3	10	70.0	60.0	65.0	0.0	0.0		
	b. Dry and sugared low moisture (aw<0,65)	5	9	4	2	0	0	0	0	2	9	81.8	63.6	70.0	0.0	0.0		
	c. Raw ingredients	3	10	4	3	0	0	0	0	3	10	70.0	60.0	65.0	0.0	0.0		
	Total	11	29	12	8	0	0	0	0	8	29	74.2	61.3	66.7	0.0	0.0	31	29
7. Cocoa Based Products and Confectionary (375 g NFDm+BG, w/ and w/o PREraser, paired)	a. Pastries and Dry Powdered	11	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0		
	b. Dry and sugared low moisture (aw<0,65)	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0		
	c. Raw ingredients	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0		
	Total	31	29	0	0	0	0	0	0	0	29	100.0	100.0	100.0	0.0	0.0	31	29
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	a. Animal feeds	6	10	3	1	0	0	0	0	1	10	90.0	70.0	80.0	0.0	0.0		
	b. Dry food	6	9	2	3	0	0	0	0	3	9	72.7	81.8	75.0	0.0	0.0		
	c. Canned	6	7	4	3	0	0	0	0	3	7	76.9	69.2	65.0	0.0	0.0		
	Total	18	26	9	7	0	0	0	0	7	26	79.4	73.5	73.3	0.0	0.0	34	26
All Categories		60	84	21	15	0	0	0	0	15	84	84.4	78.1	80.0	0.0	0.0	96	84

* Where PA: Positive agreement, NA: Negative agreement, PD: Positive Deviation, ND: Negative Deviation, N+: Total number of positive samples, N-: Total number of negative samples; **Identical results were produced with and without PREraser BACGene Kit and on all three instruments evaluated.

Table 8a. Summary of results obtained with the reference and alternative methods – combined results CFX OPUS Deepwell**

Category	Type	PA*	NA	PD	ND	PA _{ref(alt)}	PD _{ref(alt)}	NA _{ref(alt)}	ND _{ref(alt)}	TND	TNA	SE alt %	SE ref %	RT %	FPR %	FNR%	N+	N-
1. Ready to eat and reheated (25 g, BPW-ISO, w/o PREraser, paired)	a Ready-to-eat	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0	33	27
	b Ready-to-reheat	10	8	0			0		2	2	8	83.3	100.0	90.0	0.0	16.7		
	c Cured and Smoked (except delicatessen)	11	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0		
	Total	31	27	0	0	0	0	0	2	2	27	93.9	100.0	96.7	0.0	6.1		
2. Meat Products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	a Meat Products (raw, frozen, seasoned)	13	11	0			0		0	0	11	100.0	100.0	100.0	0.0	0.0	38	31
	b Poultry Products (raw, frozen, seasoned)	12	11	0			0		1	1	11	92.3	100.0	95.8	0.0	7.7		
	c Delicatessen	5	9	4	3	0	0	0	0	3	9	75.0	66.7	66.7	0.0	0.0		
	Total	30	31	4	3	0	0	0	1	4	31	89.5	89.5	88.4	0.0	2.6		
3. Milk and dairy products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	a Raw milk-based products	12	8	5	0	0	0	0	1	1	8	94.4	72.2	76.9	0.0	5.6	38	29
	b Pasteurized milk and dairy products	11	8	0	1	0	0	0	0	1	8	91.7	100.0	95.0	0.0	0.0		
	c Milk Powders and dehydrated dairy products	5	13	1	2	0	0	0	0	2	13	75.0	87.5	85.7	0.0	0.0		
	Total	28	29	6	3	0	0	0	1	4	29	89.5	84.2	85.1	0.0	2.6		
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREraser, Paired)	a Raw fish and seafood	10	16	0			0		0	0	16	100.0	100.0	100.0	0.0	0.0	34	37
	b Sprouts, salad and fresh herbs	11	7	0			2		1	1	9	91.7	100.0	95.2	22.2	8.3		
	c Raw fruits and vegetables	12	12	0			0		0	0	12	100.0	100.0	100.0	0.0	0.0		
	Total	33	35	0	0	0	2	0	1	1	37	97.1	100.0	98.6	5.4	2.9		
5. Ingredient and specific food (25g, 6887, w/o PREraser, paired and unpaired)	a Ingredients (spices, cocoa, dehydrated herbs)	8	13	0			0		3	3	13	72.7	100.0	87.5	0.0	27.3	33	31
	b Infant formula and cereals with probiotics	11	6	2	1	0	0	0	0	1	6	92.9	85.7	85.0	0.0	0.0		
	c Pasteurized egg products	7	12	0	1	0	0	0	0	1	12	87.5	100.0	95.0	0.0	0.0		
	Total	26	31	2	2	0	0	0	3	5	31	84.8	93.9	89.1	0.0	9.1		
6. Production environmental samples (25 g/mL, sampling devices, BPW-ISO, w/ and w/o PREraser, paired)	a Surfaces	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0	32	31
	b Dust and residues	14	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0		
	c Process water	8	12	0			0		0	0	12	100.0	100.0	100.0	0.0	0.0		
	Total	32	31	0	0	0	0	0	0	0	31	100.0	100.0	100.0	0.0	0.0		
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	a Pastries and Dry Powdered	3	10	4	3	0	0	0	0	3	10	70.0	60.0	65.0	0.0	0.0	31	29
	b Dry and sugared low moisture (aw<0.65)	5	9	4	2	0	0	0	0	2	9	81.8	63.6	70.0	0.0	0.0		
	c Raw ingredients	3	10	4	3	0	0	0	0	3	10	70.0	60.0	65.0	0.0	0.0		
	Total	11	29	12	8	0	0	0	0	8	29	74.2	61.3	66.7	0.0	0.0		
7. Cocoa Based Products and Confectionary (375 g NFD+BG, w/ and w/o PREraser, paired)	a Pastries and Dry Powdered	11	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0	31	29
	b Dry and sugared low moisture (aw<0.65)	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0		
	c Raw ingredients	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0		
	Total	31	29	0	0	0	0	0	0	0	29	100.0	100.0	100.0	0.0	0.0		
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	a Animal feeds	6	10	3	1	0	0	0	0	1	10	90.0	70.0	80.0	0.0	0.0	34	26
	b Dry food	6	9	2	3	0	0	0	0	3	9	72.7	81.8	75.0	0.0	0.0		
	c Canned	6	7	4	3	0	0	0	0	3	7	76.9	69.2	65.0	0.0	0.0		
	Total	18	26	9	7	0	0	0	0	7	26	79.4	73.5	73.3	0.0	0.0		
All Categories		240	268	33	23	0	2	0	8	31	270	89.8	89.1	88.9	0.7	2.6	304	270

* Where PA: Positive agreement, NA: Negative agreement, PD: Positive Deviation, ND: Negative Deviation, N+: Total number of positive samples, N-: Total number of negative samples; **Identical results were produced with and without PREraser BACGene Kit

Table 8b. Summary of results obtained with the reference and alternative methods – combined results QS5 fast**

Category	Type	PA*	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}	TND	TNA	SE alt %	SE ref %	RT %	FPR %	FNR%	N+	N-
1. Ready to eat and reheated (25 g, BPW-ISO, w/o PREraser, paired)	a Ready-to-eat	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0	33	27
	b Ready-to-reheat	10	8	0			0		2	2	8	83.3	100.0	90.0	0.0	16.7		
	c Cured and Smoked (except delicatessen)	11	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0		
	Total	31	27	0	0	0	0	0	2	2	27	93.9	100.0	96.7	0.0	6.1		
2. Meat Products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	a Meat Products (raw, frozen, seasoned)	13	11	0			0		0	0	11	100.0	100.0	100.0	0.0	0.0	38	31
	b Poultry Products (raw, frozen, seasoned)	12	11	0			0		1	1	11	92.3	100.0	95.8	0.0	7.7		
	c Delicatessen	5	9	4	3	0	0	0	0	3	9	75.0	66.7	66.7	0.0	0.0		
	Total	30	31	4	3	0	0	0	1	4	31	89.5	89.5	88.4	0.0	2.6		
3. Milk and dairy products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	a Raw milk-based products	11	8	5	0	0	0	0	2	2	8	88.9	72.2	73.1	0.0	11.1	38	29
	b Pasteurized milk and dairy products	11	8	0	1	0	0	0	0	1	8	91.7	100.0	95.0	0.0	0.0		
	c Milk Powders and dehydrated dairy products	5	13	1	2	0	0	0	0	2	13	75.0	87.5	85.7	0.0	0.0		
	Total	27	29	6	3	0	0	0	2	5	29	86.8	84.2	83.6	0.0	5.3		
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREraser, Paired)	a Raw fish and seafood	10	16	0			0		0	0	16	100.0	100.0	100.0	0.0	0.0	34	37
	b Sprouts, salad and fresh herbs	12	8	0			1		0	0	9	100.0	100.0	100.0	11.1	0.0		
	c Raw fruits and vegetables	12	12	0			0		0	0	12	100.0	100.0	100.0	0.0	0.0		
	Total	34	36	0	0	0	1	0	0	0	37	100.0	100.0	100.0	2.7	0.0		
5. Ingredient and specific food (25g, 6887, w/o PREraser, paired and unpaired)	a Ingredients (spices, cocoa, dehydrated herbs)	8	13	0			0		3	3	13	72.7	100.0	87.5	0.0	27.3	33	31
	b Infant formula and cereals with probiotics	11	6	2	1	0	0	0	0	1	6	92.9	85.7	85.0	0.0	0.0		
	c Pasteurised egg products	7	12	0	1	0	0	0	0	1	12	87.5	100.0	95.0	0.0	0.0		
	Total	26	31	2	2	0	0	0	3	5	31	84.8	93.9	89.1	0.0	9.1		
6. Production environmental samples (25 g/mL, sampling devices, BPW-ISO, w/ and w/o PREraser, paired)	a Surfaces	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0	32	31
	b Dust and residues	14	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0		
	c Process water	8	12	0			0		0	0	12	100.0	100.0	100.0	0.0	0.0		
	Total	32	31	0	0	0	0	0	0	0	31	100.0	100.0	100.0	0.0	0.0		
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	a Pastries and Dry Powdered	3	10	4	3	0	0	0	0	3	10	70.0	60.0	65.0	0.0	0.0	31	29
	b Dry and sugared low moisture (aw<0,65)	5	9	4	2	0	0	0	0	2	9	81.8	63.6	70.0	0.0	0.0		
	c Raw ingredients	3	10	4	3	0	0	0	0	3	10	70.0	60.0	65.0	0.0	0.0		
	Total	11	29	12	8	0	0	0	0	8	29	74.2	61.3	66.7	0.0	0.0		
7. Cocoa Based Products and Confectionary (375 g NFD+BG, w/ and w/o PREraser, paired)	a Pastries and Dry Powdered	11	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0	31	29
	b Dry and sugared low moisture (aw<0,65)	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0		
	c Raw ingredients	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0		
	Total	31	29	0	0	0	0	0	0	0	29	100.0	100.0	100.0	0.0	0.0		
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	a Animal feeds	6	10	3	1	0	0	0	0	1	10	90.0	70.0	80.0	0.0	0.0	34	26
	b Dry food	6	9	2	3	0	0	0	0	3	9	72.7	81.8	75.0	0.0	0.0		
	c Canned	6	7	4	3	0	0	0	0	3	7	76.9	69.2	65.0	0.0	0.0		
	Total	18	26	9	7	0	0	0	0	7	26	79.4	73.5	73.3	0.0	0.0		
All Categories		240	269	33	23	0	1	0	8	31	270	89.8	89.1	88.9	0.4	2.6	304	270

* Where PA: Positive agreement, NA: Negative agreement, PD: Positive Deviation, ND: Negative Deviation, N+: Total number of positive samples, N-: Total number of negative samples; **Identical results were produced with and without PREraser BACGene Kit

Table 8c. Summary of results obtained with the reference and alternative methods – combined results qTOWER**

Category	Type	PA*	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}	TND	TNA	SE alt %	SE ref %	RT %	FPR %	FNR%	N+	N-
1. Ready to eat and reheat (25 g, BPW-ISO, w/o PREraser, paired)	a Ready-to-eat	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0	33	27
	b Ready-to-reheat	10	8	0			0		2	2	8	83.3	100.0	90.0	0.0	16.7		
	c Cured and Smoked (except delicatessen)	11	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0		
	Total	31	27	0	0	0	0	0	2	2	27	93.9	100.0	96.7	0.0	6.1		
2. Meat Products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	a Meat Products (raw, frozen, seasoned)	13	11	0			0		0	0	11	100.0	100.0	100.0	0.0	0.0	38	31
	b Poultry Products (raw, frozen, seasoned)	12	11	0			0		1	1	11	92.3	100.0	95.8	0.0	7.7		
	c Delicatessen	5	9	4	3	0	0	0	0	3	9	75.0	66.7	66.7	0.0	0.0		
	Total	30	31	4	3	0	0	0	1	4	31	89.5	89.5	88.4	0.0	2.6		
3. Milk and dairy products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	a Raw milk-based products	12	8	5	0	0	0	0	1	1	8	94.4	72.2	76.9	0.0	5.6	38	29
	b Pasteurized milk and dairy products	11	8	0	1	0	0	0	0	1	8	91.7	100.0	95.0	0.0	0.0		
	c Milk Powders and dehydrated dairy products	5	13	1	2	0	0	0	0	2	13	75.0	87.5	85.7	0.0	0.0		
	Total	28	29	6	3	0	0	0	1	4	29	89.5	84.2	85.1	0.0	2.6		
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREraser, Paired)	a Raw fish and seafood	10	16	0			0		0	0	16	100.0	100.0	100.0	0.0	0.0	34	37
	b Sprouts, salad and fresh herbs	10	8	0			1		2	2	9	83.3	100.0	90.5	11.1	16.7		
	c Raw fruits and vegetables	12	12	0			0		0	0	12	100.0	100.0	100.0	0.0	0.0		
	Total	32	36	0	0	0	1	0	2	2	37	94.1	100.0	97.2	2.7	5.9		
5. Ingredient and specific food (25g, 6887, w/o PREraser, paired and unpaired)	a Ingredients (spices, cocoa, dehydrated herbs)	8	13	0			0		3	3	13	72.7	100.0	87.5	0.0	27.3	33	31
	b Infant formula and cereals with probiotics	11	6	2	1	0	0	0	0	1	6	92.9	85.7	85.0	0.0	0.0		
	c Pasteurized egg products	7	12	0	1	0	0	0	0	1	12	87.5	100.0	95.0	0.0	0.0		
	Total	26	31	2	2	0	0	0	3	5	31	84.8	93.9	89.1	0.0	9.1		
6. Production environmental samples (25 g/mL, sampling devices, BPW-ISO, w/ and w/o PREraser, paired)	a Surfaces	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0	32	31
	b Dust and residues	14	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0		
	c Process water	8	12	0			0		0	0	12	100.0	100.0	100.0	0.0	0.0		
	Total	32	31	0	0	0	0	0	0	0	31	100.0	100.0	100.0	0.0	0.0		
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	a Pastries and Dry Powdered	3	10	4	3	0	0	0	0	3	10	70.0	60.0	65.0	0.0	0.0	31	29
	b Dry and sugared low moisture (aw<0.65)	5	9	4	2	0	0	0	0	2	9	81.8	63.6	70.0	0.0	0.0		
	c Raw ingredients	3	10	4	3	0	0	0	0	3	10	70.0	60.0	65.0	0.0	0.0		
	Total	11	29	12	8	0	0	0	0	8	29	74.2	61.3	66.7	0.0	0.0		
7. Cocoa Based Products and Confectionary (375 g NFDM+BG, w/ and w/o PREraser, paired)	a Pastries and Dry Powdered	11	9	0			0		0	0	9	100.0	100.0	100.0	0.0	0.0	31	29
	b Dry and sugared low moisture (aw<0.65)	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0		
	c Raw ingredients	10	10	0			0		0	0	10	100.0	100.0	100.0	0.0	0.0		
	Total	31	29	0	0	0	0	0	0	0	29	100.0	100.0	100.0	0.0	0.0		
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	a Animal feeds	6	10	3	1	0	0	0	0	1	10	90.0	70.0	80.0	0.0	0.0	34	26
	b Dry food	6	9	2	3	0	0	0	0	3	9	72.7	81.8	75.0	0.0	0.0		
	c Canned	6	7	4	3	0	0	0	0	3	7	76.9	69.2	65.0	0.0	0.0		
	Total	18	26	9	7	0	0	0	0	7	26	79.4	73.5	73.3	0.0	0.0		
All Categories		239	269	33	23	0	1	0	9	32	270	89.5	89.1	88.7	0.4	3.0	304	270

* Where PA: Positive agreement, NA: Negative agreement, PD: Positive Deviation, ND: Negative Deviation, N+: Total number of positive samples, N-: Total number of negative samples; **Identical results were produced with and without PREraser BACGene Kit

3.1.4 Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR), and false negative ratio (FNR)

The formulas presented in **Table 9** below were used to calculate RT, SE, FPR, and FNR. Results were calculated considering all confirmation protocols.

Table 9. Formulas used to determine RT, SE, FPR, and FNR

Sensitivity for the alternative method*	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$
Relative trueness**	$RT = \frac{(PA + TNA)}{N} \times 100 \%$
False positive ratio for the alternative method	$FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \times 100 \%$
False negative ratio for the alternative method	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$

*Where TND = ND+ND_{FN(alt)}+PA_{FP(alt)}

**Where N is the total number of samples (PA+PD+TND+TNA)

The summary of obtained results for all categories is presented in **Tables 10** below.

Table 10. Summary of results for all categories

Evaluation	Instrument	Calculation	Results for all the categories (%)
Extension	CFX OPUS Deepwell, QS5 fast, qTOWER	Sensitivity for the alternative method	84.4 %
		Sensitivity for the reference method	78.1 %
		Relative trueness	80.0 %
		False positive ratio for the alternative method	0.0 %
		False negative ratio for the alternative method	0.0 %
Combined	CFX OPUS Deepwell	Sensitivity for the alternative method	89.8 %
		Sensitivity for the reference method	89.1 %
		Relative trueness	88.9 %
		False positive ratio for the alternative method	0.7 %
		False negative ratio for the alternative method	2.6 %
	QS5 fast	Sensitivity for the alternative method	89.8 %
		Sensitivity for the reference method	89.1 %
		Relative trueness	88.9 %
		False positive ratio for the alternative method	0.4 %
		False negative ratio for the alternative method	2.6 %
	qTOWER	Sensitivity for the alternative method	89.5 %
		Sensitivity for the reference method	89.1 %
		Relative trueness	88.7 %
		False positive ratio for the alternative method	0.4 %
		False negative ratio for the alternative method	3.0 %

The sensitivity values are similar between the alternative method protocols and enrichment according to the ISO 6579-1:2017 reference standard.

3.1.5 Analysis of discordant results

For the extension study there were zero (0) positive (false positive) or negative (false negative) discordant results for the BACGene GO *Salmonella* Detection Kit. For the extension study a total of 21 positive deviations (PDs) and 15 total negative deviation (TNDs) were observed. All deviations were only observed in categories which were analyzed as unpaired test portions (as expected).

The deviations observed in the extension study are presented in **Table 11a** (results from analysis without PRERASER BACGene Kit) and **Table 11d** (results from analysis with PRERASER BACGene Kit) below.

For the original validation (by the expert laboratory ADRIA Développement) a total of 16/17 negative deviations depending on thermocycler and 12 positive deviations were observed. Negative deviations were observed in all categories except for the production environmental samples, and positive deviations were only observed in categories which were analyzed as unpaired test portions (as expected).

For the negative deviations *Salmonella* spp. presence was confirmed in the enrichment broth; however, was not detected on PCR. All negative deviations were retested and only four (4) samples showed a positive PCR result. In addition, growth was only observed after subculture to RVS for five (5) samples. For the observed negative deviations, the level of *Salmonella* spp. was probably close to the limit of detection for the BACGene GO *Salmonella* Detection Kit.

The negative deviations observed in the original validation are presented in **Table 11c** below, and the positive deviations observed are presented in **Table 11d** below.

Table 11a. Deviations observed in the extension study (results from analysis without PREraser BACGene Kit)

Category	Type	Item	Sample No.	Alternative Method Samples														ISO 6579-1:2017 Reference Method Samples										Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					Sample No.	MKTn		RVS		Identification ¹	Overall Result				
				OPUS DW	qTower	QS5	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTn		RVS		Identification ¹		Overall Result									
				w/o PREraser	w/o PREraser	w/o PREraser							XLD	HE	XLD	HE												
7	A	Chess Pie	124	23.56	25.08	23.20	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	184	at	at	at	at		Neg	PD		
7	A	Wild Blueberry Muffin Mix	127	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	187	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
7	A	Boston Cream Filled Donut	132	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	192	t	t	t	t	<i>Salmonella</i> spp.	Pos	ND		
7	A	Oreo Crème Dream Cake Mix	134	24.62	25.91	24.29	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	194	at	at	at	at		Neg	PD		
7	A	Cranberry Scone Mix	136	22.72	24.81	23.31	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	196	at	at	at	at		Neg	PD		
7	A	Shortbread Cookie Mix	137	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	197	t	t	t	t	<i>Salmonella</i> spp.	Pos	ND		
7	A	Chocolate Cake Mix	139	23.57	24.71	22.92	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	199	at	at	at	at		Neg	PD		
7	B	Short Bread Cookies	142	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	202	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
7	B	Light Brown Sugar	147	23.31	24.32	22.10	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	207	ng	ng	ng	ng		Neg	PD		
7	B	White Chocolate Bars	149	24.66	26.45	25.03	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	209	at	at	at	at		Neg	PD		
7	B	Peanut Butter Sandwich Cookies	155	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	215	t	t	t	t	<i>Salmonella</i> spp.	Pos	ND		
7	B	Salted Carmel Syrup	157	23.56	24.86	22.48	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	217	ng	ng	ng	ng		Neg	PD		
7	B	Whipped Honey	159	23.19	24.61	22.16	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	219	ng	ng	ng	ng		Neg	PD		
7	C	Organic and Raw Cocoa Beans	163	23.37	23.52	23.89	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	223	at	at	at	at		Neg	PD		
7	C	Cocoa Nibs	164	29.06	29.59	30.07	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	224	at	at	at	at		Neg	PD		
7	C	Colombia Whole Unroasted Cacao Beans	170	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	230	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
7	C	Cacao Liquor Paste	172	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	232	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
7	C	Cacao Bean Paste	173	23.39	23.21	23.92	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	233	at	at	at	at		Neg	PD		
7	C	Raw Marzipan Paste	178	22.61	22.62	23.04	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	238	at	at	at	at		Neg	PD		
7	C	Raw Almond Extract Paste	180	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	240	t	t	t	t	<i>Salmonella</i> spp.	Pos	ND		
8	A	Cracked Corn Feed	1	26.04	27.95	25.50	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	61	at	at	at	at		Neg	PD		
8	A	Rice Bran Pellets	18	19.50	18.71	19.12	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	68	at	at	at	at		Neg	PD		
8	A	Red Rice Bran Powder	24	24.65	28.10	28.67	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	74	at	at	at	at		Neg	PD		
8	A	Heirloom White Wheat	27	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	77	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	B	Dry Cat Food – Adult	7	21.19	30.99	22.16	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	82	at	at	at	at		Neg	PD		
8	B	Baked Biscuit Treats for Small Animals	32	19.30	22.63	21.56	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	87	at	at	at	at		Neg	PD		
8	B	Marrow Bone Dog Snacks	37	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	92	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	B	Dried Chicken Jerky Dog Treats	38	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	93	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	B	Senior Care Cat Kibble	45	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	100	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	C	Duck Pate for Dogs	12	23.37	30.72	23.98	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	102	ng	ng	ng	ng		Neg	PD		
8	C	Farm Raise Chicken Pate	15	24.06	30.53	24.65	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	105	ng	ng	ng	ng		Neg	PD		
8	C	Grain Free Lamb Meal Pate	51	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	111	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	C	Salmon and Cod Liver Food Topper for Cats and Dogs	52	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	112	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	C	Bison and Beef Blend Wet Pet Toppings	53	28.77	30.31	28.29	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	113	ng	ng	ng	ng		Neg	PD		
8	C	Chicken Bites Dog Food	57	18.44	19.44	17.94	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	117	at	at	at	at		Neg	PD		
8	C	Wet Rabbit Cat Morsels	59	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	119	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		

Table 11b. Deviations observed in the extension study (results from analysis with PRERaser BACGene Kit)

Category	Type	Item	Sample No.	Alternative Method Samples														ISO 6579-1:2017 Reference Method Samples										Overall Result	Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					Sample No.	MKTTn		RVS		Identification ¹	Overall Result					
				OPUS DW	qTower	QS5	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹		Overall Result										
													w/ PREraser	w/ PREraser	w/ PREraser	XLD				HE	XLD	HE							
7	A	Chess Pie	124	20.53	20.97	22.01	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	184	at	at	at	at		Neg	PD			
7	A	Wild Blueberry Muffin Mix	127	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	187	m	m	m	m	Salmonella spp.	Pos	ND			
7	A	Boston Cream Filled Donut	132	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	192	t	t	t	t	Salmonella spp.	Pos	ND			
7	A	Oreo Crème Dream Cake Mix	134	23.83	24.09	24.62	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	194	at	at	at	at		Neg	PD			
7	A	Cranberry Scone Mix	136	21.96	22.14	22.93	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	196	at	at	at	at		Neg	PD			
7	A	Shortbread Cookie Mix	137	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	197	t	t	t	t	Salmonella spp.	Pos	ND			
7	A	Chocolate Cake Mix	139	21.59	22.00	22.37	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	199	at	at	at	at		Neg	PD			
7	B	Short Bread Cookies	142	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	202	m	m	m	m	Salmonella spp.	Pos	ND			
7	B	Light Brown Sugar	147	21.52	22.15	22.63	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	207	ng	ng	ng	ng		Neg	PD			
7	B	White Chocolate Bars	149	24.36	24.31	25.02	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	209	at	at	at	at		Neg	PD			
7	B	Peanut Butter Sandwich Cookies	155	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	215	t	t	t	t	Salmonella spp.	Pos	ND			
7	B	Salted Carmel Syrup	157	21.76	22.13	22.26	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	217	ng	ng	ng	ng		Neg	PD			
7	B	Whipped Honey	159	21.28	21.81	22.19	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	219	ng	ng	ng	ng		Neg	PD			
7	C	Organic and Raw Cocoa Beans	163	23.13	27.30	27.05	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	223	at	at	at	at		Neg	PD			
7	C	Cocoa Nibs	164	27.21	32.59	31.98	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	224	at	at	at	at		Neg	PD			
7	C	Colombia Whole Unroasted Cacao Beans	170	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	230	m	m	m	m	Salmonella spp.	Pos	ND			
7	C	Cacao Liquor Paste	172	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	232	m	m	m	m	Salmonella spp.	Pos	ND			
7	C	Cacao Bean Paste	173	23.23	26.88	26.55	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	233	at	at	at	at		Neg	PD			
7	C	Raw Marzipan Paste	178	22.35	24.91	24.69	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	238	at	at	at	at		Neg	PD			
7	C	Raw Almond Extract Paste	180	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	240	t	t	t	t	Salmonella spp.	Pos	ND			

Table 11c. Negative deviations of the original validation¹

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1*		Alternative method: BACGene GO Salmonella																Category	Type	
				Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
		PCR result									Confirmatory tests				Agreement-16h									
		CFX Opus DW					QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER					
		Salmonella FAM (Cq)	IPC Cy5 (Cq)				Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result						Final result				
Strain	Inoculation level/test portion	Mean																						
2646	RTRH (pizza ham cheese)	S. Brandenburg Ad2420	0,2	BPW	+	P	N/A N/A N/A	30.12 31.6 31.54	-/-	N/A N/A N/A	30.89 30.0 29.91	-/-	N/A N/A N/A	31.21 30.42 30.41	-/-	+	+	+	+	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	1	b
2647	RTRH (Buckwheat, ham, cheese)	S. Brandenburg Ad2420	0,2	BPW	+	P	N/A N/A N/A	30.47 31.93 31.96	-/-	N/A N/A N/A	31.04 30.26 30.19	-/-	N/A N/A N/A	30.93 30.23 30.29	-/-	-	+	+	+	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	1	b
3535	Raw fresh marinated chicken meat	S. Istanbul Ad3285	2,4	BPW	+	P	N/A N/A N/A	32.16 31.45 31.17	-/-	N/A N/A N/A	33.46 32.45 33.0	-/-	N/A N/A N/A	33.09 31.13 31.25	-/-	-	+	+	+	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	b
637	Coppa 20%MG	S. Agona Ad2281	1,8	BPW +T80 (10g/L)	+	U	N/A	31.47	-	N/A	33.01	-	N/A	31,47	-	-	-	-	-	ND	ND	ND	2	c
638	Pork meat rosette 34%MG	S. Agona Ad2281	1,8	BPW +T80 (10g/L)	+	U	N/A	33.95	-	N/A N/A*	36.69 33.11*	il*	N/A	34,18	-	-	-	-	-	ND	ND	ND	2	c
690	Chorizo 22%MG	S. Infantis 2556	2,6	BPW +T80 (10g/L)	+	U	N/A	31.05	-	N/A	31.78	-	N/A	32,09	-	-	-	-	-	ND	ND	ND	2	c
3643	Raw cow's milk	S. Agona Ad2922	1,4	BPW	+	P	N/A 29.76 30.01	31.12 29.27 29.32	-/+	N/A 23.41 13.2	26.46 28.09 28.05	-/+	29	29,94	+	+	+	+	+	ND _{FN(alt)}	ND _{FN(alt)}	PA	3	a
2954	Raw cow milk cheese 22%MG	S. Brandenburg Ad2819	3	BPW +T80 (10g/L)	+	U	34,13	30,07	+	N/A 36.89 34.9	29.87 29.55 29.22	-/+	N/A N/A N/A	32.01 30.44 30.58	-/-	-	+	+	+	PA	ND _{FN(alt)}	ND _{FN(alt)}	3	a
2116	Pasteurized cow milk cheese 20%MG	S. Livingstone Ad2150	0,4	BPW +T80 (10g/L)	+	U	N/A	30,02	-	N/A	31,31	-	N/A	30,92	-	-	-	-	-	ND	ND	ND	3	b
2449	Skimmed milk powder	S. Goldcast Ad3006	1	BPW (broth before)	+	U	N/A	29,7	-	N/A	30,19	-	N/A	30,25	-	-	-	/	-	ND	ND	ND	3	c
3089	Lactose	S. Cerro Ad2707	1,8	BPW (broth before)	+	U	N/A	29.82	-	N/A	29.57	-	N/A	30,88	-	-	-	-	-	ND	ND	ND	3	c
2724	Oak leaf salad	S. Livingstone Ad2566	1,8	BPW	+	P	27.23	28.43	+	27.74	29.31	+	N/A N/A N/A	31,26 30,87 30,37	-/-	+	+	+	+	PA	PA	ND _{FN(alt)}	4	b
3098	Red oak leaves	S. Virchow Ad2569	1,8	BPW	+	P	N/A 35.12 N/A	30.39 31.7 31.64	-/+	34.29	30.15	+	N/A N/A N/A	31.19 30.29 30.83	-/-	-	+	+	+	ND _{FN(alt)}	PA	ND _{FN(alt)}	4	b

¹ ADRIA Développement, Summary Report, V0, April 2, 2025;

Table 11c. Negative deviations of the original validation continued¹

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1*	Alternative method: BACGene GO Salmonella																	Category	Type	
				Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
		PCR result									Confirmatory tests				Agreement-16h									
		CFX Opus DW					QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER					
		Salmonella FAM (Cq)	IPC Cy5 (Cq)				Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result						Final result				
Strain	Inoculation level/test portion	Mean																						
2846	Sweet paprika	S. Caracas Ad2322	1,4	BPW + K2SO3 0.5%	+	P	N/A N/A N/A	30.06 32.7 33.43	-/-	N/A N/A N/A	32.03 30.77 30.33	-/-	N/A N/A N/A	32.16 31.38 31.35	-/-	+	-	+	+	ND _{FW(alt)}	ND _{FW(alt)}	ND _{FW(alt)}	5	a
3093	Dark chocolate 75% cocoa	S. Braenderup Ad1661	1,2	Milk	+	P	N/A 33.88 33.41	29.04 29.39 29.72	-/+	N/A N/A N/A	29.86 29.63 29.21	-/-	N/A 33.69 31.99	30.27 29.43 29.58	-/+	+	+	+	+	ND _{FW(alt)}	ND _{FW(alt)}	ND _{FW(alt)}	5	a
3094	High cocoa powder chocolate (50% cocoa)	S. Braenderup Ad1661	1,2	Milk	+	P	N/A N/A* N/A* N/A*	29.01 31.91* 30.76* 30.86*	ii-*/-*/-*	N/A N/A* N/A* N/A*	32.19 30.27* 30.37* 30.02*	ii-*/-*/-*	N/A N/A N/A N/A	30.13 29.43 30.07	-/-	-	-	+	+	ND _{FW(alt)}	ND _{FW(alt)}	ND _{FW(alt)}	5	a
3083	Milk powder with probiotic 37%FT (4.82.10 ⁵ Limosilactobacillus fermentum hereditate)	S. Anatum Ad2706	1	BPW 2X + T80 (10g/L)	+	U	N/A	30.04	-	N/A	29.79	-	N/A	30.6	-	-	-	-	-	ND	ND	ND	5	b
2734	Pasteurised liquid egg white	S. Enteritidis 10	1,6	BPW (1/40)	+	U	N/A	30.15	-	N/A	30.48	-	N/A	31.25	-	-	-	/	-	ND	ND	ND	5	c

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Table 11d. Positive deviations of the original validation¹

Sample N°	Product	Artificial contamination		Reference method : ISO 6579-1*		Alternative method : BACGene GO Salmonella																	Category	Type
				Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
		PCR result									Confirmatory tests				Agreement-16h									
		CFX Opus DW					QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER					
		Salmonella FAM (Cq)	IPC Cy5 (Cq)				Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result						Final result				
629	Sausage 24%FT	S. Rissen Ad2507	1,0	BPW +T80 (10g/L)	-	U	23.11	27.54	+	23.83	/	+	26.19	29.64	+	+	+	+	+	PD	PD	PD	2	c
633	Beef and sheep sausage 24%FT	S. London Ad2422	2,0	BPW +T80 (10g/L)	-	U	23.29	24.86	+	23.86	/	+	25.02	30.24	+	+	+	+	+	PD	PD	PD	2	c
634	Pâté 23%FT	S. London Ad2422	2,0	BPW +T80 (10g/L)	-	U	17.1	25.18	+	17.32	/	+	19.29	/	+	+	+	+	+	PD	PD	PD	2	c
635	Pâté 35%FT	S. London Ad2422	2,0	BPW +T80 (10g/L)	-	U	16.31	31.03	+	17.11	/	+	18.38	/	+	+	+	+	+	PD	PD	PD	2	c
2102	Raw butter	S. Mbandaka Ad2296	2,6	BPW +T80 (10g/L)	-	U	19.1	20.82	+	19.47	/	+	20.22	/	+	+	+	+	+	PD	PD	PD	3	a
2118	Raw cow milk cheese 32%FT	S. Stourbridge Ad2297	1,8	BPW +T80 (10g/L)	-	U	N/A/31.46*	/31.05*	i/+*	27.21	30.26	+	26.97	30.79	+	+	+	+	+	PD	PD	PD	3	a
2119	Raw goat milk cheese 22%FT	S. Ohio Ad2213	1,6	BPW +T80 (10g/L)	-	U	31.02	29.16	+	31.94	30.45	+	32.11	30.66	+	+	+	+	+	PD	PD	PD	3	a
2521	Raw cow milk cheese 50%FT	S. Typhimurium 4	2,8	BPW +T80 (10g/L)	-	U	29.19	29.18	+	30.11	30.93	+	35.29	30.39	+	+	+	+	+	PD	PD	PD	3	a
2955	Raw cow milk cheese35%FT	S. Brandenburg Ad2819	3	BPW +T80 (10g/L)	-	U	20.13	14.97	+	19.76	/	+	20.66	31.57	+	+	+	+	+	PD	PD	PD	3	a
2450	Skimmed milk powder	S. Derby Ad3381	0,5	BPW (broth before)	-	U	26.42	27.32	+	27.59	28.54	+	28.62	28.28	+	+	+	+	+	PD	PD	PD	3	c
2459	Milk powder infant formula with probiotics (L.reuteri 1.7.10 ⁴ CFU/g) 24.3%FT	S. Goldcast Ad3006	1	BPW 2X + T80 (10g/L)	-	U	23.96	27.04	+	24.57	/	+	25.05	25.39	+	+	+	+	+	PD	PD	PD	5	b
2467	Infant cereals with probiotics (B.lactis 3.9.10 ⁵ CFU/g)	S. Panama Ad1733	3	BPW 2X + α-amylase 1%	-	U	23.32	25.44	+	23.83	36.66	+	33.63	31.97	+	+	+	+	+	PD	PD	PD	5	b

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

For the categories analyzed in an unpaired study design, different test portions coming from the same batch of product (item) were used. As a result, both positive (PD) and negative (ND) deviations were observed as expected.

For the study both unpaired, paired, and mixed study designs were utilized. Results were interpreted according to the ISO 16140-2:2016 Amd. 1:2024-09 standard which included the following:

- For categories following only an unpaired study design the difference between Total ND (TND) and PD was calculated.
- For categories following only a paired study design the difference and the sum between the TND and PD was calculated.
- For categories following a mixed study design the sum of the TND and PD was only calculated for positive samples obtained for the samples tested using a paired design only; while the difference between TND and PD was calculated based on the total number of positive samples obtained for the full study.

The calculated results were then compared to the Acceptability Limits (AL) defined in the ISO 16140-2:2016 Amd. 1:2024-09 standard. Analysis of discordant results for the extension according to ISO 16140-2:2016 Amd. 1:2024-09 are presented in **Table 12** below.

Results from the extension study were combined with the results from the original validation (by the expert laboratory ADRIA Développement). Analysis of these combined discordant results according to ISO 16140-2:2016 Amd. 1 2024-09 are presented in **Table 13a** through **Table 13c** below.

Table 12. Analysis of discordant results for the extension**

Category	Study Design	Type		TND*	PD	TND-PD		TND+PD	
						AL		AL	
7.Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	Unpaired	a	Pastries and Dry Powdered	3	4				
	Unpaired	b	Dry and sugared low moisture (aw<0,65)	2	4				
	Unpaired	c	Raw ingredients	3	4				
Total				8	12	-4	3		
7.Cocoa Based Products and Confectionary (375 g NFD+BG, w/ and w/o PREraser, paired)	Paired	a	Pastries and Dry Powdered	0	0				
	Paired	b	Dry and sugared low moisture (aw<0,65)	0	0				
	Paired	c	Raw ingredients	0	0				
Total				0	0	0	3	0	6
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	Unpaired	a	Animal feeds	1	3				
	Unpaired	b	Dry food	3	2				
	Unpaired	c	Canned	3	3				
Total				7	9	-2	3		
Overall Combined Total				15	21	-6	7	0	6

* Where TND = ND+ND_{FN(alt)}+PA_{FP(alt)}; ** Identical results were produced with and without PREraser BACGene Kit and on all three instruments evaluated.

**Table 13a. Analysis of discordant results for combined results – CFX OPUS
Deepwell****

Category	Study Design	Type	TND*	PD	UNPAIRED: TND-PD		PAIRED: TND+ PD	
					AL		AL	
1. Ready to eat and reheat (25g, BPW-ISO, w/o PREraser) [†]	Paired	a	Ready-to-eat	0	0			
	Paired	b	Ready-to-reheat	2	0			
	Paired	c	Cured and Smoked (except delicatessen)	0	0			
Total			2	0	2	3	2	6
2. Meat Products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Paired	a	Meat Products (raw, frozen, seasoned)	0	0			
	Paired	b	Poultry Products (raw, frozen, seasoned)	1	0			
	Unpaired	c	Delicatessen	3	4			
Total			4	4	0	3	1	6
3. Milk and dairy products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Unpaired	a	Raw milk-based products	1	5			
	Unpaired	b	Pasteurized milk and dairy products	1	0			
	Unpaired	c	Milk Powders and dehydrated dairy products	2	1			
Total			4	6	-2	3		
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREraser, Paired)	Paired	a	Raw fish and seafood	0	0			
	Paired	b	Sprouts, salad and fresh herbs	1	0			
	Paired	c	Raw fruits and vegetables	0	0			
Total			1	0	1	3	1	6
5. Ingredient and specific food (25g, 6887, w/o PREraser, paired and unpaired)	Paired	a	Ingredients (spices, cocoa, dehydrated herbs)	3	0			
	Unpaired	b	Infant formula and cereals with probiotics	1	2			
	Unpaired	c	Pasteurized egg products	1	0			
Total			5	2	3	3	3	6
6. Production environmental samples (25 g/mL, sampling devices, BPW-ISO, w/ and w/o PREraser, paired)	Paired	a	Surfaces	0	0			
	Paired	b	Dust and residues	0	0			
	Paired	c	Process water	0	0			
Total			0	0	0	3	0	6
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	Unpaired	a	Pastries and Dry Powdered	3	4			
	Unpaired	b	Dry and sugared low moisture (aw<0,65)	2	4			
	Unpaired	c	Raw ingredients	3	4			
Total			8	12	-4	3		
7. Cocoa Based Products and Confectionary (375 g NFDm+BG, w/ and w/o PREraser, paired)	Paired	a	Pastries and Dry Powdered	0	0			
	Paired	b	Dry and sugared low moisture (aw<0,65)	0	0			
	Paired	c	Raw ingredients	0	0			
Total			0	0	0		0	6
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	Unpaired	a	Animal feeds	1	3			
	Unpaired	b	Dry food	3	2			
	Unpaired	c	Canned	3	4			
Total			7	9	-2	3		
Overall Combined Total			31	33	-2	7	7	16

* Where TND = ND+ND_{FN(alt)}+PA_{FP(alt)} ** Identical results were produced with and without PREraser BACGene Kit

Table 13b. Analysis of discordant results for combined results – QS5 fast **

Category	Study Design	Type	TND*	PD	UNPAIRED: TND-PD		PAIRED: TND+ PD	
					AL		AL	
1. Ready to eat and reheat (25g, BPW-ISO, w/o PREraser) [†]	Paired	a Ready-to-eat	0	0				
	Paired	b Ready-to-reheat	2	0				
	Paired	c Cured and Smoked (except delicatessen)	0	0				
Total			2	0	2	3	2	6
2. Meat Products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Paired	a Meat Products (raw, frozen, seasoned)	0	0				
	Paired	b Poultry Products (raw, frozen, seasoned)	1	0				
	Unpaired	c Delicatessen	3	4				
Total			4	4	0	3	1	6
3. Milk and dairy products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Unpaired	a Raw milk-based products	2	5				
	Unpaired	b Pasteurized milk and dairy products	1	0				
	Unpaired	c Milk Powders and dehydrated dairy products	2	1				
Total			5	6	-1	3		
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREraser, Paired)	Paired	a Raw fish and seafood	0	0				
	Paired	b Sprouts, salad and fresh herbs	0	0				
	Paired	c Raw fruits and vegetables	0	0				
Total			0	0	0	3	0	6
5. Ingredient and specific food (25g, 6887, w/o PREraser, paired and unpaired)	Paired	a Ingredients (spices, cocoa, dehydrated herbs)	3	0				
	Unpaired	b Infant formula and cereals with probiotics	1	2				
	Unpaired	c Pasteurized egg products	1	0				
Total			5	2	3	3	3	6
6. Production environmental samples (25 g/mL, sampling devices, BPW-ISO, w/ and w/o PREraser, paired)	Paired	a Surfaces	0	0				
	Paired	b Dust and residues	0	0				
	Paired	c Process water	0	0				
Total			0	0	0	3	0	6
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	Unpaired	a Pastries and Dry Powdered	3	4				
	Unpaired	b Dry and sugared low moisture (aw<0,65)	2	4				
	Unpaired	c Raw ingredients	3	4				
Total			8	12	-4	3		
7. Cocoa Based Products and Confectionary (375 g NFD+BG, w/ and w/o PREraser, paired)	Paired	a Pastries and Dry Powdered	0	0				
	Paired	b Dry and sugared low moisture (aw<0,65)	0	0				
	Paired	c Raw ingredients	0	0				
Total			0	0	0	3	0	6
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	Unpaired	a Animal feeds	1	3				
	Unpaired	b Dry food	3	2				
	Unpaired	c Canned	3	4				
Total			7	9	-2	3		
Overall Combined Total			31	33	-2	7	6	16

* Where TND = ND+ND_{FN(alt)}+PA_{FP(alt)} ** Identical results were produced with and without PREraser BACGene Kit

Table 13c. Analysis of discordant results for combined results – qTower**

Category	Study Design	Type	TND*	PD	UNPAIRED: TND-PD		PAIRED: TND+ PD	
					AL		AL	
1. Ready to eat and reheat (25g, BPW-ISO, w/o PREraser) ¹	Paired	a Ready-to-eat	0	0				
	Paired	b Ready-to-reheat	2	0				
	Paired	c Cured and Smoked (except delicatessen)	0	0				
Total			2	0	2	3	2	6
2. Meat Products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Paired	a Meat Products (raw, frozen, seasoned)	0	0				
	Paired	b Poultry Products (raw, frozen, seasoned)	1	0				
	Unpaired	c Delicatessen	3	4				
Total			4	4	0	3	1	6
3. Milk and dairy products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Unpaired	a Raw milk-based products	1	5				
	Unpaired	b Pasteurized milk and dairy products	1	0				
	Unpaired	c Milk Powders and dehydrated dairy products	2	1				
Total			4	6	-2	3		
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREraser, Paired)	Paired	a Raw fish and seafood	0	0				
	Paired	b Sprouts, salad and fresh herbs	2	0				
	Paired	c Raw fruits and vegetables	0	0				
Total			2	0	2	3	2	6
5. Ingredient and specific food (25g, 6887, w/o PREraser, paired and unpaired)	Unpaired	a Ingredients (spices, cocoa, dehydrated herbs)	3	0				
	Unpaired	b Infant formula and cereals with probiotics	1	2				
	Unpaired	c Pasteurized egg products	1	0				
Total			5	2	3	3	3	6
6. Production environmental samples (25 g/mL, sampling devices, BPW-ISO, w/ and w/o PREraser, paired)	Paired	a Surfaces	0	0				
	Paired	b Dust and residues	0	0				
	Paired	c Process water	0	0				
Total			0	0	0	3	0	6
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	Unpaired	a Pastries and Dry Powdered	3	4				
	Unpaired	b Dry and sugared low moisture (aw<0,65)	2	4				
	Unpaired	c Raw ingredients	3	4				
Total			8	12	-4	3		
7. Cocoa Based Products and Confectionary (375 g NFD+BG, w/ and w/o PREraser, paired)	Paired	a Pastries and Dry Powdered	0	0				
	Paired	b Dry and sugared low moisture (aw<0,65)	0	0				
	Paired	c Raw ingredients	0	0				
Total			0	0	0	3	0	6
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	Unpaired	a Animal feeds	1	3				
	Unpaired	b Dry food	3	2				
	Unpaired	c Canned	3	4				
Total			7	9	-2	3		
Overall Combined Total			32	33	-1	7	8	16

* Where TND = ND+ND_{FN(alt)}+PA_{FP(alt)} ** Identical results were produced with and without PREraser BACGene Kit.

For all categories analyzed, the (ND+PPND)-PD is lower than the acceptability limit (AL).

3.1.6 PCR inhibition

During analysis for the extension no inhibition was observed for all categories analyzed.

For the original validation (by the expert laboratory ADRIA Développement) a total of 124 inhibition results were observed during PCR (5.6% of the total PCR results obtained). The inhibition was observed over 42 samples with the majority observed over the following categories: spices, cocoa, dehydrated/fresh herbs, and dust. To overcome the observed PCR inhibition these reactions were repeated at a 1:10 and 1:100 dilution of the lysed sample. For end users the recommendation for routine testing is to conduct a 1:10 dilution in cases of inhibition for these sample types.

A summary of the repartition of inhibited samples of the original validation is provided in **Table 14** below. All inhibited samples are further described in **Table 15** below.

Table 14. Repartition of inhibited samples of the original validation¹

Category	Number of samples tested	CFX Opus DW						QS5						qTower/iris					
		Pure		after 1/10 dilution		after 1/100 dilution		Pure		after 1/10 dilution		after 1/100 dilution		Pure		after 1/10 dilution		after 1/100 dilution	
		Nb	%	Nb	%	Nb	%	Nb	%	Nb	%	Nb	%	Nb	%	Nb	%	Nb	%
1	60	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	1.7%	0	0.0%	0	0.0%
2	69	0	0.0%	0	0.0%	0	0.0%	2	2.9%	0	0.0%	0	0.0%	2	2.9%	0	0.0%	0	0.0%
3	67	0	0.0%	0	0.0%	0	0.0%	1	1.4%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%
4	71	8	11.3%	2	2.8%	0	0.0%	9	12.7%	2	2.8%	0	0.0%	7	9.9%	3	4.2%	0	0.0%
5	64	15	23.4%	7	10.9%	1	1.6%	16	25.0%	7	10.9%	1	1.6%	11	17.2%	7	10.9%	0	0.0%
6 (without PRE _{Eraser})	63	2	3.2%	2	3.2%	0	0.0%	2	3.2%	2	3.2%	0	0.0%	2	3.2%	2	3.2%	0	0.0%
6 (with PRE _{Eraser})	63	2	3.2%	0	0.0%	0	0.0%	2	3.2%	0	0.0%	0	0.0%	3	4.8%	2	3.2%	0	0.0%
Total	457	27	5.9%	11	2.4%	1	0.2%	32	7.0%	11	2.4%	1	0.2%	26	5.7%	14	3.1%	0	0.0%

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Table 15. Inhibited samples of the original validation¹

Category	Type	Sample N°	Product	Time of analysis	Alternative method: BACGene GO <i>Salmonella</i>								
					CFX Opus DW			PCR result			qTOWER		
					<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result
Ready to eat and reheat Up to 25g	b	2886	Frozen lasagne	16h	32,06	30,24	+	31,65	30,56	+	31,79 34,2 34,67*	34,06 30,41 30,85*	i/+/*
Meat products - Up to 25g	a	507	Veal escalope	16h	27.39	29.89	+	27.18 32.98*	32.53 33.44*	i/+*	30,49	30,64	+
	b	2901	Raw poultry meat	16h	N/A	31.47	-	N/A	33.63	-	N/A N/A*	N/A 33,89*	i/-*
	c	638	Pork meat rosette 34%FT	16h	N/A	33.95	-	N/A N/A*	36.69 33.11*	i/-*	N/A	34,18	-
	c	695	Sausage 21% FT	16h	N/A	31.17	-	N/A	33.31	-	N/A N/A*	33,24 32,84*	i/-*
Milk and dairy products -Up to 25g	a	3643	Raw cow's milk	16h + 72h	N/A 30.72 29.99	29.27 29.52 29.42	-/+/*	N/A/31.14*	9.33/30.02*	i/+*	11,73	26,04	+
Vegetables, fruits, and fishery products - Up to 25g	a	1747	Raw fish fillet (salmon)	16h	10.05	10.23	+	4.35 31.44*	7.99 31.83*	i/+*	29,76	30,77	+
	a	1757	Raw prawns	16h	N/A 29.53*	N/A 29.41*	i/+*	N/A 30.6*	N/A 29.16*	i/+*	N/A/33,19*	N/A 30,97*	i/+*
				16h + 72h	N/A 30.23*	N/A 29.64*	i/+*	N/A 30.68*	N/A 29.32*	i/+*	N/A 30,81*	N/A 31,43*	i/+*
	b	2219	Fresh basil	16h	N/A 29.55*	N/A 29.74*	i/+*	N/A 30.08*	N/A 29.73*	i/+*	N/A 31,03*	N/A 30,48*	i/+*
	b	2728	Fresh mint	16h	N/A N/A* 37.06** N/A** N/A**	N/A N/A* 30.87** 30.91** 30.55**	i/* +**/-**/-**	N/A 22.62* N/A* N/A* N/A** N/A**	N/A N/A* 30.93* 29.46* 30.53** 30.62**	i/+*/i/*/i/* -**/-**	N/A N/A* N/A**	- 31.87* 32.29**	i/*/-**
				16h + 72h	N/A N/A*	N/A 30.34*	i/-*	N/A N/A*	/31.04*	i/-*	N/A N/A* N/A**	N/A N/A* 31,62**	i/*/-**
	b	2729	Fresh rosemary	16h	N/A N/A*	N/A 31.64*	i/-*	N/A N/A*	/29.99*	i/-*	N/A N/A* N/A**	N/A 30,63*	i/-*
	b	2876	Frozen basil	16h	N/A N/A* N/A**	N/A N/A* 31.17**	i/*/-**	N/A N/A* N/A**	N/A N/A* 30.91**	i/*/-**	N/A N/A* N/A**	N/A N/A* 31,42**	i/*/-**
	b	2879	Frozen coriander	16h	N/A N/A*	N/A 31.89*	i/-*	N/A N/A*	N/A 30.06*	i/-*	N/A N/A* N/A**	N/A N/A* 32,26**	i/*/-**
	c	2213	Strawberry	16h	N/A N/A*	N/A 30.4*	i/-*	N/A N/A*	N/A 30.87*	i/-*	N/A	30,29	-
	c	2880	Frozen red fruits	16h	15.12 N/A*	26.76 31.88*	i/-*	N/A N/A*	N/A 30.38*	i/-*	N/A N/A*	N/A 30,98*	i/-*

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Table 15. Inhibited samples of the original validation - continued¹

Category	Type	Sample N°	Product	Time of analysis	Alternative method: BACGene GO <i>Salmonella</i>								
					CFX Opus DW			PCR result			qTOWER		
					<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result
Ingredient and specific food - Up to 25g	a	2686	Dehydrated thyme	16h	N/A N/A* N/A**	-N/A N/A* 30.66**	ii*/-**	N/A N/A* N/A**	N/A N/A* 30.26**	ii*/-**	N/A N/A* N/A**	N/A N/A* 31.96**	ii*/-**
	a	2687	Dehydrated Provence herb	16h	N/A N/A* 26.07**	N/A N/A* N/A**	ii*/+**	N/A N/A* 25.87**	N/A N/A* 35.9**	ii*/+**	N/A N/A* 27.09**	N/A N/A* 33.61**	ii*/+**
				16h + 72h	N/A N/A* 26.06**	N/A N/A* N/A**	ii*/+**	N/A N/A* 25.88**	-/-*/-**	ii*/+**	N/A N/A* 26.04**	-/-*/-**	ii*/+**
	a	2688	Cocoa powder	16h	N/A N/A*	29.33 31.73*	ii/-*	N/A N/A*	31.84 30.47*	ii/-*	N/A	29,58	-
	a	2840	Cocoa powder 32% cocoa	16h	27.16 29.23* 32.45**	28.53 28.68* 30.49**	ii*/+**	22.13 29.42*	N/A 29.47*	ii/+*	29,65	27,38	+
				16h + 72h	24,58	27,58	+	27.15 29.65*	N/A 30.55*	ii/+*	26,04	27,37	+
	a	2841	Dehydrated oregano	16h	N/A N/A* N/A**	N/A N/A* 30.35**	ii*/-**	N/A N/A* N/A**	N/A N/A* 30.28**	ii*/-**	N/A N/A*	N/A 29,94*	ii/-*
	a	2842	Dehydrated rosemary	16h	N/A N/A* N/A**	N/A 29.89* 30.57**	ii*/-**	N/A N/A* N/A**	N/A 32.73* 30.93**	ii*/-**	N/A N/A*	N/A 31,60*	ii/-*
	a	2844	Dehydrated basil	16h	N/A N/A* N/A** N/A***	N/A N/A* N/A** 31.06***	ii*/ii**/-***	N/A N/A* N/A** N/A***	N/A N/A* N/A** 31.53***	ii*/ii**/-***	N/A N/A* N/A**	N/A N/A* 30,67**	ii*/-**
	a	2848	4 ground spices	16h	N/A N/A* N/A**	N/A N/A* 29.87**	ii*/-**	N/A N/A* N/A**	- -*/ 30.24**	ii*/-**	N/A N/A* N/A**	N/A N/A* 30,62**	ii*/-**
	a	3092	Strong dark chocolate 85% cocoa	16h	25,18	/	+	20.88 23.54*	N/A 30.77*	ii/+*	22,11	/	+
				16h + 72h	17.05	/	+	21.26/21.08*	/-*	ii/+*	20,04	/	+
	a	3093	Dark chocolate 75% cocoa	16h + 72h	N/A/ N/A/ N/A/	28.5/ 28.67/ 28.94	-/-/-	N/A/ N/A*/ N/A*	29.81/ 30.02*/ 31.56*/ 31.33*	ii/-*/-*/-*	N/A/ N/A/ N/A	29.78/ 28.86/ 29.25	-/-/-
	a	3094	High cocoa powder chocolate (50% cocoa)	16h	N/A N/A* N/A* N/A*	29.01 31.91* 30.76* 30.86*	ii/-*/-*/-*	N/A N/A* N/A* N/A*	32.19 30.27* 30.37* 30.02*	ii/-*/-*/-*	N/A N/A N/A	30.13 29.43 30.07	-/-/-
				16h + 72h	N/A/ N/A*/ 35.19*/ N/A*	28.49/ 32.15*/ 30.62*/ 30.36*	ii/-*/-*/-*	N/A/ N/A*/ N/A*/ N/A*	29.84/ 30.12*/ 29.58*/ 29.95*	ii/-*/-*/-*	N/A/ N/A/ N/A	30.06/ 28.73/ 28.56	-/-/-
	a	3095	Couscous spices	16h	N/A N/A*	30 32.22*	ii/-*	N/A N/A*	30.51 30.45*	ii/-*	N/A	30,62	-
	c	2732	Eggs (hens reared on the ground)	16h	N/A N/A*	36.1 35.5*	ii/-*	N/A 40.93* N/A**	37.28 4.43* 32.19**	ii*/-**	N/A N/A* N/A**	36,57 34,23*	ii/-*
	c	3321	Eggs (BIO)	16h	N/A N/A*	36.35 35.46*	ii/-*	N/A	36,25	-	N/A	35,89	-

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Table 15. Inhibited samples of the original validation - continued¹

Category	Type	Sample N°	Product	Time of analysis	Alternative method: BACGene GO <i>Salmonella</i>								
					PCR result								
					CFX Opus DW			QS5			qTOWER		
					<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result
	c	3322	Eggs (free-range hens)	16h	N/A	35,09	-	N/A N/A*	36.63 34.12*	i/-*	N/A N/A* N/A**	36.12 36.33* 31.22**	i/i*/-**
	c	3323	Eggs (free-range hens)	16h	N/A N/A*	36.35 34.55*	i/-*	N/A	39,64	-	N/A N/A* N/A**	36.51 37.61* 31.27**	i/i*/-**
	c	3324	Eggs (hens reared on the ground)	16h	N/A	35,33	-	N/A N/A*	36.17 35.13*	i/-*	N/A	34,73	-
	c	3326	Pasteurised liquid whole egg	16h	N/A N/A*	35.35 34.01*	i/-*	N/A N/A*	36.77 33.24*	i/-*	N/A N/A*	36,06 34,92*	i/-*
	c	3327	Pasteurised liquid egg yolk	16h	N/A N/A*	N/A 32.32*	i/-*	N/A N/A*	N/A 31.39*	i/-*	N/A N/A* N/A**	N/A 37.06* 31.44**	i/i*/-**

Category	Type	Sample N°	Product	Time of analysis	Alternative method: BACGene GO Salmonella																	
					PCR result - without PREraser									PCR result - with PREraser								
					CFX Opus DW			QS5			qTOWER			CFX Opus DW			QS5			qTOWER		
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result
Production environmental samples - Up to 25g/mL or sampling devices	b	1820	Vaccum dust	16h	22.02	25.56	+	22.18	/	+	29,04	30,43	+	22.68	27.51	+	24.01	/	+	26,38 33,41*	N/A N/A*	i/+*
	b	1821	Vaccum dust	16h + 72h	N/A 23.64*	24.93 26.31*	i/+*	N/A 23.48*	24.67 23.91*	i/+*	N/A 28,71*	-/28.81*	i/+*	23.51	10.78	+	22.96	21.48	+	N/A 30,07*	-/*	i/+*
	b	1822	Vaccum dust	16h + 72h	N/A 24.85*	31.01 27.08*	i/+*	N/A 24.55*	N/A 25.5*	i/+*	35,91 28,39*	-/29.4*	i/+*	27.33 23.16*	10.39/26.2*	i/+*	36.24	7.6	+	N/A 30,69*	-/*	i/+*
	b	1825	Vaccum dust	16h + 72h	24.7	21.3	+	26.61	26.75	+	27,92	29,18	+	35.03	/	+	36.37	/	+	N/A 35,02*	-/30,82*	i/+*
	b	1826	Vaccum dust	16h + 72h	28.93	28.39	+	31.54	29.11	+	32,88	30,54	+	39.24 37.4*	/34.4*	i/+*	40.36 37.95*	N/A 35.04*	i/+*	N/A 36,02*	N/A N/A*	i/+*
	b	1827	Vaccum dust	16h	30.37 N/A* N/A**	N/A 25.08* 30.53**	i/i*/-**	N/A N/A* N/A**	N/A 26.69* 30.46**	i/i*/-**	N/A N/A**	-/30.79**	i/-**	N/A N/A*	N/A 31.24*	i/-*	N/A N/A*	N/A 30.48*	i/-*	N/A N/A* N/A**	N/A N/A* 32.11**	i/i*/-**
	b			16h + 72h	N/A N/A* N/A**	N/A N/A* 30.59**	i/i*/-**	N/A N/A* N/A**	N/A 7.3* 30.99**	i/i*/-**	N/A N/A**	N/A 30.72**	i/-**	N/A N/A* N/A**	-/*/30.59**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.63**	i/i*/-**	N/A N/A**	N/A N/A* 31.13**	i/-**
	b	1828	Vaccum dust	16h	30.35 N/A* N/A**	19.49 34.03* 30.64**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.64**	i/i*/-**	N/A N/A**	-/31.06**	i/-**	N/A N/A*	17.82 30.72*	i/-*	N/A N/A* N/A**	N/A 30.4* 30.89**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 32.02**	i/i*/-**
	b			16h + 72h	N/A 34.15* N/A**	14.03 13.53* 30.74**	i/i*/-**	N/A N/A* N/A**	N/A 5.7* 30.54**	i/i*/-**	N/A N/A**	NA 31.04**	i/-**	N/A N/A* N/A**	-/*/30.75**	i/i*/-**	N/A N/A* N/A**	30.61**	i/i*/-**	N/A N/A*	N/A N/A* 32,47*	i/-*

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

3.1.7 Confirmations

For the extension, confirmation was conducted after 20 h or 22 h of incubation. A confirmation pathway was performed as prescribed in the ISO 16140-2:2016 standard. This additional pathway diverts a portion of the alternative method's incubated enrichment to that of the reference method. This began with a 1.0 mL and 0.1 mL sub-culture of primary enrichment into the secondary enrichment broths MKTTn and RVS respectively. Samples were confirmed after 20 and 22 hours of incubation. In addition, an alternative confirmation was also validated. All samples were confirmed in an alternative confirmation method by utilizing a direct streak of a 10 µL aliquot of the primary enrichment onto XLD and Biokar Diagnostics IRIS *Salmonella* agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen *Salmonella* Latex Test and Microgen GN-ID A. If the direct streak did not confirm a subculture in RVS for 24±2 h and streak to XLD or Biokar Diagnostics IRIS *Salmonella* agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen *Salmonella* Latex Test and Microgen GN-ID A was performed.

No discordant results were observed for both confirmation pathways for the extension.

For the original validation (by the expert laboratory ADRIA Développement) a total of 154 samples (75.5%) were confirmed following the direct streak pathway of the alternative confirmation, and 202 (99.0%) were confirmed after subculturing in RVs of the alternative confirmation. Only two (2) samples required subculture in MKTTn following ISO 6579-1 for confirmation. Only two (2) samples were impossible to confirm from the enrichment broth. A summary of samples unable to be confirmed is presented in **Table 16** below. A summary of all differences observed during confirmation is presented in **Table 17** below.

Table 16. Samples unable to be confirmed in the original validation¹

Sample N°	Product	Enrichment broth	ISO 6579-1 * method	Alternative method: BACGene GO Salmonella																									Category	Type			
				Final result	Protocol (P: paired or U: unpaired =)	After incubation												After storage															
						CFX Opus DW			PCR result			qTOWER			All confirmatory tests	Agreement			CFX Opus DW			PCR result			qTOWER			All confirmatory tests			Agreement		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result		CFX Opus	QS5	qTOWER	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result				CFX Opus	QS5	qTOWER
2220	Fresh parsley	BPW	-	P	34.59 33.8 34.84	30.34 30.07 30.19	+ / + / +	N/A	31.17	-	36.6 N/A N/A	30.16 30.2 30.25	+ / - / -	-	PD _{FP(alt)}	NA	PD _{FP(alt)}	N/A	29.82	-	N/A	31.38	-	N/A	30.55	-	-	NA	NA	NA	4	b	
2728	Fresh mint	BPW	-	P	N/A N/A* 37.06** N/A** N/A**	N/A N/A* 30.87** 30.91** 30.55**	i/i* +**/- **/-**	N/A 22.62* N/A* N/A* N/A**	N/A N/A* 30.93* 29.46* 30.53** 30.62**	i/i* N/A* - - ** / - **	N/A N/A* N/A**	- 31.87* 32.29**	i/i*/-**	-	PD _{FP(alt)}	PD _{FP(alt)}	NA	N/A N/A*	N/A 30.34*	i/-*	N/A N/A*	/31.04*	i/-*	N/A N/A* N/A**	N/A N/A* 31.62**	i/i*/-**	-	NA	NA	NA	4	b	

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Table 17. Summary of differences observed in confirmation of the original validation¹

Category	Confirmed sample	Direct streaking					After RVS subculture					ISO 6579-1
		XLD	IRIS <i>Salmonella</i> ®	Chromogenic <i>Salmonella</i> Agar	Latex test MICROGEN	Biochemical Gallery MICROGEN	XLD	IRIS <i>Salmonella</i> ®	Chromogenic <i>Salmonella</i> Agar	Latex test MICROGEN	Biochemical gallery MICROGEN	
1 Ready to eat and reheat - Up to 25g	33	26	29	28	30	23	32	32	32	31	25	33
2 Meat products – Up to 25g	35	23	27	26	28	28	33	35	34	35	35	35
3 Milk and dairy products – Up to 25g	35	23	31	30	32	26	30	34	35	35	26	35
4 Vegetables, fruits, and fishery products – Up to 25g	34	27	25	25	28	30	34	34	34	34	34	34
5 Ingredient and specific food – Up to 25g	31	27	29	30	30	24	27	29	29	29	23	31
6 Production environmental samples – Up to 25g/mL or sampling devices	32	28	31	31	31	25	29	32	32	32	22	32
Total number of confirmed results	200	154	172	170	179	156	185	196	196	196	165	200
% confirmed results	/	76%	85%	84%	89%	77%	92%	97%	97%	97%	82%	100%

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

3.1.8 Enrichment broth storage

For the extension study, enrichment broth was stored at 2-8 °C for 72 h, and all confirmed positive and discrepant samples were tested again. **Zero (0) changes or discordant results were observed for all categories analyzed.** Interpretation of the results for enrichment broth storage for the extension are presented in **Table 18.**

Table 18. Interpretation of results after storage of the enrichment broth for the extension**

Category	Study Design	Type	TND*	PD	TND-PD		TND+PD	
					AL		AL	
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	Unpaired	a Pastries and Dry Powdered	3	4				
	Unpaired	b Dry and sugared low moisture (aw<0,65)	2	4				
	Unpaired	c Raw ingredients	3	4				
Total			8	12	-4	3		
7.Cocoa Based Products and Confectionary (375 g NFD+BG, w/ and w/o PREraser, paired)	Paired	a Pastries and Dry Powdered	0	0				
	Paired	b Dry and sugared low moisture (aw<0,65)	0	0				
	Paired	c Raw ingredients	0	0				
Total			0	0	0	3	0	6
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	Unpaired	a Animal feeds	1	3				
	Unpaired	b Dry food	3	2				
	Unpaired	c Canned	3	3				
Total			7	9	-2	3		
Overall Combined Total			15	21	-6	7	0	6

* Where TND = ND+ND_{FN(alt)}+PA_{FP(alt)}; ** Identical results were produced with and without PREraser BACGene Kit and on all three instruments evaluated.

For the original validation (by the expert laboratory ADRIA Développement) enrichment broth was stored at 2-8 °C for 72 h, and all confirmed positive and discrepant samples were tested again. A total of nine (9) changes were observed resulting in negative discordant results. The contamination of these samples were likely around the limit of detection of the BACGene GO *Salmonella* Detection Kit. A summary of the changes observed in the original validation are presented in **Table 19** below.

Table 19. Observed changes after enrichment broth storage of the original validation¹

Sample N°	Product	Agreement - without storage			Agreement - with storage			Category	Type
		CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
2647	RTRH (Buckwheat, ham, cheese)	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	PA	ND _{FN(alt)}	ND _{FN(alt)}	1	b
3643	Raw cow's milk	ND _{FN(alt)}	ND _{FN(alt)}	PA	ND _{FN(alt)}	PA	PA	3	a
2954	Raw cow milk cheese 22%MG	PA	ND _{FN(alt)}	ND _{FN(alt)}	PA	ND _{FN(alt)}	ND _{FN(alt)}	3	a
2524	Pasteurized cow milk cheese 28%MG	PA	PA	PA	PA	PA	ND _{FN(alt)}	3	b
2217	Sprouts	PA	PA	PA	PA	PA	ND _{FN(alt)}	4	b
2724	Oak leaf salad	PA	PA	ND _{FN(alt)}	PA	PA	PA	4	b
3098	Red oak leaves	ND _{FN(alt)}	PA	ND _{FN(alt)}	PA	PA	PA	4	b

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Results from the extension study were combined with the results from the original validation (by the expert laboratory ADRIA Développement). Analysis of these combined results for enrichment broth storage is presented in **Table 20a** through **Table 20c** below.

Table 20a. Interpretation of combined results after storage of the enrichment broth – CFX OPUS Deepwell**

Category	Study Design	Type	TND*	PD	UNPAIRED: TND-PD		PAIRED: TND+ PD	
					AL		AL	
1. Ready to eat and reheat (25g, BPW-ISO, w/o PREraser) ¹	Paired	a Ready-to-eat	0	0				
	Paired	b Ready-to-reheat	2	0				
	Paired	c Cured and Smoked (except delicatessen)	0	0				
Total			2	0	2	3	2	6
2. Meat Products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Paired	a Meat Products (raw, frozen, seasoned)	0	0				
	Paired	b Poultry Products (raw, frozen, seasoned)	1	0				
	Unpaired	c Delicatessen	3	4				
Total			4	4	0	3	1	6
3. Milk and dairy products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Unpaired	a Raw milk-based products	1	5				
	Unpaired	b Pasteurized milk and dairy products	1	0				
	Unpaired	c Milk Powders and dehydrated dairy products	2	1				
Total			4	6	-2	3		
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREraser, Paired)	Paired	a Raw fish and seafood	0	0				
	Paired	b Sprouts, salad and fresh herbs	1	0				
	Paired	c Raw fruits and vegetables	0	0				
Total			1	0	1	3	1	6
5. Ingredient and specific food (25g, 6887, w/o PREraser, paired and unpaired)	Paired	a Ingredients (spices, cocoa, dehydrated herbs)	3	0				
	Unpaired	b Infant formula and cereals with probiotics	1	2				
	Unpaired	c Pasteurized egg products	1	0				
Total			5	2	3	3	3	6
6. Production environmental samples (25 g/mL, sampling devices, BPW-ISO, w/ and w/o PREraser, paired)	Paired	a Surfaces	0	0				
	Paired	b Dust and residues	0	0				
	Paired	c Process water	0	0				
Total			0	0	0	3	0	6
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	Unpaired	a Pastries and Dry Powdered	3	4				
	Unpaired	b Dry and sugared low moisture (aw<0,65)	2	4				
	Unpaired	c Raw ingredients	3	4				
Total			8	12	-4	3		
7. Cocoa Based Products and Confectionary (375 g NFDM+BG, w/ and w/o PREraser, paired)	Paired	a Pastries and Dry Powdered	0	0				
	Paired	b Dry and sugared low moisture (aw<0,65)	0	0				
	Paired	c Raw ingredients	0	0				
Total			0	0	0	3	0	6
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	Unpaired	a Animal feeds	1	3				
	Unpaired	b Dry food	3	2				
	Unpaired	c Canned	3	4				
Total			7	9	-2	3		
Overall Combined Total			31	33	-2	7	7	16

* Where TND = ND+ND_{FN(alt)}+PA_{FP(alt)} ** Identical results were produced with and without PREraser BACGene Kit.

Table 20b. Interpretation of combined results after storage of the enrichment broth – QS5 fast**

Category	Study Design	Type	TND*	PD	UNPAIRED: TND-PD		PAIRED: TND+ PD	
					AL		AL	
1. Ready to eat and reheat (25g, BPW-ISO, w/o PREraser) ¹	Paired	a Ready-to-eat	0	0				
	Paired	b Ready-to-reheat	2	2				
	Paired	c Cured and Smoked (except delicatessen)	0	0				
Total			2	2	0	3	4	6
2. Meat Products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Paired	a Meat Products (raw, frozen, seasoned)	0	0				
	Paired	b Poultry Products (raw, frozen, seasoned)	1	1				
	Unpaired	c Delicatessen	3	3				
Total			4	4	0	3	2	6
3. Milk and dairy products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Unpaired	a Raw milk-based products	1	1				
	Unpaired	b Pasteurized milk and dairy products	1	1				
	Unpaired	c Milk Powders and dehydrated dairy products	2	2				
Total			4	4	0	3		
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREraser, Paired)	Paired	a Raw fish and seafood	0	0				
	Paired	b Sprouts, salad and fresh herbs	0	0				
	Paired	c Raw fruits and vegetables	0	0				
Total			0	0	0	3	0	6
5. Ingredient and specific food (25g, 6887, w/o PREraser, paired and unpaired)	Paired	a Ingredients (spices, cocoa, dehydrated herbs)	3	0				
	Unpaired	b Infant formula and cereals with probiotics	1	2				
	Unpaired	c Pasteurized egg products	1	0				
Total			5	2	3	3	3	6
6. Production environmental samples (25 g/mL, sampling devices, BPW-ISO, w/ and w/o PREraser, paired)	Paired	a Surfaces	0	0				
	Paired	b Dust and residues	0	0				
	Paired	c Process water	0	0				
Total			0	0	0	3	0	6
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	Unpaired	a Pastries and Dry Powdered	3	4				
	Unpaired	b Dry and sugared low moisture (aw<0,65)	2	4				
	Unpaired	c Raw ingredients	3	4				
Total			8	12	-4	3		
7. Cocoa Based Products and Confectionary (375 g NFDM+BG, w/ and w/o PREraser, paired)	Paired	a Pastries and Dry Powdered	0	0				
	Paired	b Dry and sugared low moisture (aw<0,65)	0	0				
	Paired	c Raw ingredients	0	0				
Total			0	0	0	3	0	6
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	Unpaired	a Animal feeds	1	3				
	Unpaired	b Dry food	3	2				
	Unpaired	c Canned	3	4				
Total			7	9	-2	3		
Overall Combined Total			30	33	-3	7	9	16

* Where TND = ND+ND_{FN(alt)}+PA_{FP(alt)} ** Identical results were produced with and without PREraser BACGene Kit

Table 20c. Interpretation of combined results after storage of the enrichment broth – qTower**

Category	Study Design	Type	TND*	PD	UNPAIRED: TND-PD		PAIRED: TND+ PD	
					AL		AL	
1. Ready to eat and reheat (25g, BPW-ISO, w/o PREraser) ¹	Paired	a Ready-to-eat	0	0				
	Paired	b Ready-to-reheat	2	0				
	Paired	c Cured and Smoked (except delicatessen)	0	0				
Total			2	0	2	3	2	6
2. Meat Products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Paired	a Meat Products (raw, frozen, seasoned)	0	0				
	Paired	b Poultry Products (raw, frozen, seasoned)	1	0				
	Unpaired	c Delicatessen	3	4				
Total			4	4	0	3	1	6
3. Milk and dairy products (25 g, BPW-ISO, w/o PREraser, paired and unpaired)	Unpaired	a Raw milk-based products	1	5				
	Unpaired	b Pasteurized milk and dairy products	2	0				
	Unpaired	c Milk Powders and dehydrated dairy products	2	1				
Total			5	6	-1	3		
4. Vegetables, fruits, and fishery products (25 g, BPW-ISO, w/o PREraser, Paired)	Paired	a Raw fish and seafood	0	0				
	Paired	b Sprouts, salad and fresh herbs	1	0				
	Paired	c Raw fruits and vegetables	0	0				
Total			1	0	1	3	1	6
5. Ingredient and specific food (25g, 6887, w/o PREraser, paired and unpaired)	Paired	a Ingredients (spices, cocoa, dehydrated herbs)	3	0				
	Unpaired	b Infant formula and cereals with probiotics	1	2				
	Unpaired	c Pasteurized egg products	1	0				
Total			5	2	3	3	3	6
6. Production environmental samples (25 g/mL, sampling devices, BPW-ISO, w/ and w/o PREraser, paired)	Paired	a Surfaces	0	0				
	Paired	b Dust and residues	0	0				
	Paired	c Process water	0	0				
Total			0	0	0	3	0	6
7. Cocoa Based Products and Confectionary (375 g, BPW-ISO w/ and w/o PREraser, unpaired)	Unpaired	a Pastries and Dry Powdered	3	4				
	Unpaired	b Dry and sugared low moisture (aw<0,65)	2	4				
	Unpaired	c Raw ingredients	3	4				
Total			8	12	-4	3		
7. Cocoa Based Products and Confectionary (375 g NFDM+BG, w/ and w/o PREraser, paired)	Paired	a Pastries and Dry Powdered	0	0				
	Paired	b Dry and sugared low moisture (aw<0,65)	0	0				
	Paired	c Raw ingredients	0	0				
Total			0	0	0	3	0	6
8. Animal Feed and Pet Food (375 g, BPW-ISO, w/o PREraser, unpaired)	Unpaired	a Animal feeds	1	3				
	Unpaired	b Dry food	3	2				
	Unpaired	c Canned	3	4				
Total			7	9	-2	3		
Overall Combined Total			32	33	-1	7	7	16

* Where TND = ND+ND_{FN(alt)}+PA_{FP(alt)} ** Identical results were produced with and without PREraser BACGene Kit

For all categories analyzed, the (ND+PPND)-PD is lower than the acceptability limit (AL).

3.2 Relative limit of detection study

The relative limit of detection (RLOD) is the level of detection (LOD) at P = 0.50 (LOD₅₀) of the alternative method divided by the level of detection at P = 0.50 (LOD₅₀) of the reference method.

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

$$RLOD = \frac{LOD_{alt}}{LOD_{ref}}$$

3.2.1 Experimental design

For the extension one type and one relevant target microorganism were evaluated per category, as shown in **Table 21** below. Three levels of contamination were evaluated for the matrix/strain combination. This combination consisted of:

- 5 uninoculated test portions, analyzed as the negative control level
- 20 test portions, evaluated at the theoretical level of detection (low level)
- 5 test portions, evaluated just above the theoretical detection threshold

A total of 30 test portions were analyzed per RLOD. All test portions were compared to the ISO 6579-1:2017 reference standard and carried out according to ISO 16140-2:2016. A total plate count was performed on the day of analysis to determine the total microbial load.

Table 21. List of selected types and strains as tested within the RLOD study

Category	Type/Item	Strain	Origin	Inoculation and Storage	Replicates
Cocoa Based Products and Confectionary (paired and unpaired ¹)	Cocoa Powder (375 g)	<i>Salmonella</i> Enteritidis QL 341302-18	Food Processing Environmental	Lyophilized Held at 20-25°C for 2 weeks	5 uninoculated
					20 low
					5 high
Animal Feed and Pet Food (unpaired)	Kibble (375 g)	<i>Salmonella</i> Infantis ATCC 51741	Pasta	Lyophilized Held at 20-25°C for 2 weeks	5 uninoculated
					20 low
					5 high

¹For unpaired study design the reference method was followed using 25 g test portions

For the RLOD all matrices were evaluated on all three PCR platforms, with and without the PREraser BACGene kit, to align with AOAC INTERNATIONAL Appendix J guidelines in a harmonized study design.

3.2.2 Test sample preparations

Three levels of artificial contamination were prepared for each type:

- Negative control level: One uninoculated lot to get 5 test portions
- Low level: One inoculated lot between 0.2 and 2.0 CFU/sample to get 20 test portions providing fractional recovery (5-15 positive results out of 20)
- High level: One inoculated lot between 2.0 and 8.0 CFU/sample to get 5 test portions contaminated at a higher level

A bulk lot of the matrix was inoculated at each level, homogenized, and stored, as described in **Table 21**.

3.2.3 RLOD Study Results

The tabulated raw data for the RLOD study of the extension and the original validation is given in **Annex E**.

The RLOD calculations were performed using the Excel spread sheet <https://standards.iso.org/iso/16140/-2/ed-1/en/amd/1/> (version 4, 2024-01-10) of the international standard as described in EN ISO 16140-2: 2016.

The RLOD per type is given in **Table 22** below for the extension study with the Acceptability Limits (AL).

Results from the extension study were not combined with the results from the original validation (by the expert laboratory ADRIA Développement) due to the different test portion sizes. The RLOD per type for the original validation (by the expert laboratory ADRIA Développement) are presented below in **Table 23a** through **Table 23c**.

Table 22. RLOD before and after confirmation of the alternative method results for the extension**

Name	RLOD	AL	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic
Cocoa Powder (375 g, unpaired)	0.854	2.5	0.319	2.286	-0.157	0.492	0.320
Cocoa Powder (375 g, paired)	1.000	1.5	0.429	2.334	0.000	0.424	0.000
Kibble (375 g, unpaired)	1.240	2.5	0.367	4.184	0.215	0.608	0.353
Combined	0.994	1.5 or 2.5	0.541	1.827	-0.006	0.304	0.020

** Identical results were produced with and without PREraser BACGene Kit and on all three instruments evaluated.

Table 23a. RLOD before and after confirmation of the alternative method results for combined results – CFX OPUS Deepwell¹

Name	Use of PREraser	RLOD	AL	RLODL	RLODU
Deli Salad	With and Without**	1.000	1.5	0.465	2.152
Raw Ground Beef	Without	1.000	1.5	0.465	2.152
Raw Milk	Without	1.000	1.5	0.420	2.379
Bagged Lettuce	Without	1.000	1.5	0.470	2.129
Infant Formula	With and Without**	0.709	2.5	0.316	1.589
Stainless Steel	With and Without**	1.000	1.5	0.429	2.334
Ceramic Tile	Without	1.000	1.5	0.429	2.334
Combined		0.954	1.5 or 2.5	0.714	1.275

¹ ADRIA Développement, Summary Report, V0, April 2, 2025; ** Identical results were produced with and without PREraser BACGene Kit

Table 23b. RLOD before and after confirmation of the alternative method results for combined results – QS5 fast¹

Name	Use of PREraser	RLOD	AL	RLODL	RLODU
Deli Salad	Without	1.000	1.5	0.465	2.152
	With	1.106	1.5	0.534	2.291
Raw Ground Beef	Without	1.000	1.5	0.465	2.152
Raw Milk	Without	1.000	1.5	0.420	2.379
Bagged Lettuce	Without	1.107	1.5	0.521	2.350
Infant Formula	With and Without**	0.709	2.5	0.316	1.589
Stainless Steel	With and Without**	1.000	1.5	0.429	2.334
Ceramic Tile	Without	1.000	1.5	0.429	2.334
Combined without PREraser		0.968	1.5 or 2.5	0.724	1.295
Combined with PREraser		0.983	1.5 or 2.5	0.735	1.315

¹ ADRIA Développement, Summary Report, V0, April 2, 2025; ** Identical results were produced with and without PREraser BACGene

Table 23c. RLOD before and after confirmation of the alternative method results for combined results – qTower¹

Name	Use of PREraser	RLOD	AL	RLODL	RLODU
Deli Salad	With and Without**	1.000	1.5	0.465	2.152
Raw Ground Beef	Without	1.000	1.5	0.465	2.152
Raw Milk	Without	1.000	1.5	0.420	2.379
Bagged Lettuce	Without	1.229	1.5	0.571	2.643
Infant Formula	With and Without**	0.709	2.5	0.316	1.589
Stainless Steel	With and Without**	1.000	1.5	0.429	2.334
Ceramic Tile	Without	1.000	1.5	0.429	2.334
Combined		0.983	1.5 or 2.5	0.735	1.315

¹ ADRIA Développement, Summary Report, V0, April 2, 2025; ** Identical results were produced with and without PREraser BACGene Kit

3.2.4 Calculation of the LOD₅₀

the LOD₅₀ value was calculated according to the Wilrich & Wilrich POD-LOD calculation program (version 12, 2024-03-05), to provide easy access to end-users who will run the method verification according to the NF EN ISO 16140-3:2021.

Results from the extension study were not combined with the results from the original validation (by the expert laboratory ADRIA Développement) due to the different test portion sizes.

The LOD₅₀ values for the extension study are presented below in **Table 24a** as cfu/g and **Table 24b** as CFU/test portion (A₀). The LOD₅₀ values for original validation (by the expert laboratory ADRIA Développement) is presented below in **Table 25**.

Table 24a. Presentation of the LOD₅₀ as cfu/g for the extension**

PODLOD calculation results with the LOD for d in cfu/g • BACGene GO <i>Salmonella</i> Detection Kit • <i>Salmonella</i> • 2-25-26											
No. i	Matrix	Matrix effect $\hat{F}$	In matrix effect $\hat{f}$	SD of In matrix effect s_f	LOD _{50%} = 50 % limit of detection			LOD _{95%} = 95 % limit of detection			Test statistic matrix effect z
					Detection limit $\hat{d}_{0.5}$	Lower conf. limit $\hat{d}_{0.5,L}$	Upper conf. limit $\hat{d}_{0.5,U}$	Detection limit $\hat{d}_{0.95}$	Lower conf. limit $\hat{d}_{0.95,L}$	Upper conf. limit $\hat{d}_{0.95,U}$	
1	Cocoa Powder Paired	0.724	-0.324	0.288	0.003	0.001	0.005	0.011	0.006	0.020	1.164
2	Cocoa Powder Unpair	0.642	-0.443	0.294	0.003	0.002	0.005	0.012	0.007	0.022	1.595
3	Kibble	1.050	0.049	0.327	0.002	9.1E-04	0.003	0.008	0.004	0.015	0.149
Combined results		0.758	-0.277	0.176	0.002	0.002	0.003	0.011	0.007	0.015	1.640
The combined results are based on the data of matrices 1, 2 and 3.											

** Identical results were produced with and without PREraser BACGene Kit and on all three instruments evaluated.

Table 24b. Presentation of the LOD₅₀ as CFU/test portion (A₀) for the extension**

PODLOD calculation results with the LOD for d in cfu / A ₀ • BACGene GO <i>Salmonella</i> Detection Kit • <i>Salmonella</i> • 2-25-26											
No. i	Matrix	Matrix effect $\hat{f}$	In matrix effect $\hat{f}$	SD of In matrix effect s_f	LOD _{50%} = 50 % limit of detection			LOD _{95%} = 95 % limit of detection			Test statistic matrix effect z
					Detection limit $\hat{d}_{0.5}$	Lower conf. limit $\hat{d}_{0.5,L}$	Upper conf. limit $\hat{d}_{0.5,U}$	Detection limit $\hat{d}_{0.95}$	Lower conf. limit $\hat{d}_{0.95,L}$	Upper conf. limit $\hat{d}_{0.95,U}$	
1	Cocoa Powder Paired	0.724	-0.324	0.288	0.958	0.538	1.706	4.140	2.325	7.372	1.164
2	Cocoa Powder Unpair	0.642	-0.443	0.294	1.080	0.600	1.945	4.667	2.591	8.405	1.595
3	Kibble	1.050	0.049	0.327	0.660	0.343	1.269	2.852	1.483	5.485	0.149
Combined results		0.758	-0.277	0.176	0.914	0.643	1.300	3.952	2.780	5.618	1.640
The combined results are based on the data of matrices 1, 2 and 3.											

** Identical results were produced with and without PRERaser BACGene Kit and on all three instruments evaluated.

Table 25. Presentation of the LOD LOD₅₀ of the original validation¹

Category	Matrix	Use of PRERaser	LOD ₅₀ (CFU/test portion)		
			CFX Opus Deep Well	OS5	qTOWER
1	Deli Salad	Without	0.606 (0.328, 1.120)**	0.606 (0.328, 1.120)	0.606 (0.328, 1.120)**
		With		0.696 (0.370, 1.312)	
2	Raw Ground Beef	Without	0.628 (0.367, 1.078)	0.628 (0.367, 1.078)	0.628 (0.367, 1.078)
3	Raw Milk	Without	0.876 (0.479, 1.603)	0.876 (0.479, 1.603)	0.876 (0.479, 1.603)
4	Bagged Lettuce	Without	0.270 (0.156, 0.466)	0.300 (0.172, 0.525)	0.335 (0.189, 0.594)
5	Infant Formula	Without	0.354 (0.196, 0.640)**	0.354 (0.196, 0.640)**	0.354 (0.196, 0.640)**
		With			

¹ ADRIA Développement, Summary Report, V0, April 2, 2025; ** Identical results were produced with and without PRERaser BACGene Kit

3.2.5 Conclusion of RLOD study

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 2.5 for unpaired test portions and 1.5 for unpaired test portions for all food and environmental types tested.

4 Inclusivity/exclusivity study

The inclusivity study involves analysis of pure target strains that should be detected by the alternative method. The exclusivity study involves analysis of pure non-target strains, which can be potentially cross-reactive, but are not expected to be detected by the alternative method.

4.1 Inclusivity and exclusivity study protocol

The Inclusivity and Exclusivity from the original validation (by the expert laboratory ADRIA Développement) meet all acceptance criteria. For the inclusivity, all strains were detected. For the alternative confirmation method, confirmation was possible for 72 of the inclusivity strains. For 27 inclusivity strains atypical growth was observed which was confirmed as a

positive result by latex agglutination. Only one (1) inclusivity strain was unable to be detected (*Salmonella* Blockey A923). For the exclusivity, all 30 non-target strains were correctly excluded.

For the extension, inclusivity and exclusivity was evaluated for NFDM+BG only. All inclusivity isolates were detected while all exclusivity isolates were correctly excluded

In the inclusivity evaluation, a minimum of 111 isolates of *Salmonella* spp. were evaluated. All strains were cultured in BHI medium at 37±1°C. Dilutions were performed in order to inoculate 10-100 cells/225 mL of NFDM+BG. The inoculated broth was incubated for 20 hours at 36±2°C and analyzed following the BACGene GO *Salmonella* spp. Detection Kit.

For the exclusivity evaluation, 30 non-*Salmonella* spp. were cultured in a non-selective medium under optimal conditions of growth for each organism. Cultures were analyzed undiluted by the BACGene GO *Salmonella* spp. Detection Kit. All inclusivity and exclusivity cultures were randomized and blind coded prior to analysis.

Tabulated raw data for the original validation (by the expert laboratory ADRIA Développement) and extension inclusivity/exclusivity is given in **Annex F**.

5 Interlaboratory 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.

The interlaboratory study was conducted during the original validation (by the expert laboratory ADRIA Développement) and meets all acceptance criteria. The results for the completed interlaboratory are provided in the subsequent sections.

5.1 General Overview

5.1.1 Collaborators, Matix and strain, and Samples

A total of 16 laboratories received samples for the Inter-laboratory study. Samples sent to each laboratory were ground beef inoculated with *Salmonella* Typhimurium A00C060 (origin, ground beef) and consisted of the following:

- 24 blind coded 25 g test portion samples
 - Paired analysis with the BACGene GO *Salmonella* Detection Kit method and ISO 6579-1 reference standard.
- 1 aerobic mesophilic flora for the total viable count according to ISO 4833-1:2013
- 1 temperature Control (water flask)
- 1 temperature probe for monitoring shipment temperature

For the 24 blind coded samples the following target/theoretical *Salmonella* Typhimurium A00C060 inoculation levels were evaluated:

- Level L0: 0 CFU/25 g
- Level L1: 0.7 CFU/25 g
- Level L2: 2.8 CFU/25 g

5.1.2 Labelling and shipping

Samples were prepared, inoculated, and blind coded on December 9th 2024. Samples were shipped to participating laboratories in isothermal boxes with cooling blocks to be received in 24 to 48 hours.

Sample boxes also contained a temperature control water flask with a sensor to monitor the temperature during transport, delivery, and storage prior to analysis of samples. The temperature during shipping was to stay between 0-8 °C, and at 2-8 °C once at the participating laboratories.

Analysis of samples by participating laboratories and the expert laboratory (ADRIA Développement) were carried out on December 10th or 11th of 2024. Analyses by the reference and alternative method were performed on the same day by all labs.

5.1.3 Alternative method protocol

The following protocol was followed by the participating laboratories for the alternative method:

Matrix	Enrichment	Incubation	Lysis	PCR
Ground Beef (25 g)	1:10 (225 mL) with BPW-ISO	36±2 °C for 16-20 hours	Without PREraser BACGene	Use of one of the following: - CFX Opus (Deepwell or Standard) - QS5 fast - qTOWER

5.2 Parameters and Controls

5.2.1 Stability and background microflora

Stability of the inoculating strain was evaluated over a 72 h period. The matrix was inoculated at a level of 0.7 CFU/g for detection (1×10^3 CFU/g for enumeration). Inoculated matrix was stored at 2-8 °C, with analysis in triplicate occurring every 24 hours for a 72 h period. The aerobic mesophilic flora was also determined at the same intervals.

No evolution was observed. Results are provided in **Table 26** below.

Table 26. Results of stability analysis¹

Day	Detection						Enumeration analyses (onto IRIS) CFU/g			Aerobic mesophilic flora (CFU/g)
	Reference method (ISO 6579-1)			Alternative Method (BACGene GO)						
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	-	+	+	-	+	1.2 × 10 ³	9.0 × 10 ²	9.0 × 10 ²	3.0 × 10 ¹
Day 1	+	+	+	+	+	+	1.1 × 10 ³	7.7 × 10 ²	8.8 × 10 ²	3.1 × 10 ¹
Day 2	+	-	+	+	-	+	9.7 × 10 ²	1.1 × 10 ³	1.1 × 10 ³	3.6 × 10 ²
Day 3	+	+	+	+	+	+	9.5 × 10 ²	1.0 × 10 ³	1.1 × 10 ³	1.2 × 10 ⁵

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

5.2.2 Contamination and levels

The target/theoretical contamination levels were evaluated to determine the true contamination level. Results for the contamination of each level is presented below in **Table 27**.

Table 27. Contamination results of each level¹

Level	Samples	Target/theoretical level (CFU/test portion)	True Contamination Level (CFU/test portion)	Low Limit (CFU/test portion)	High Limit (CFU/test portion)
Level 0	4, 6, 7, 10, 14, 16, 17, 24	0.0			
Level 1	2, 3, 5, 9, 13, 15, 19, 22	0.7	1.50	1.20	1.88
Level 2	1, 8, 11, 12, 18, 20, 21, 23	2.8	5.36	4.72	6.01

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

5.2.3 Sample receipt and condition

All samples were received on time and were maintained at the appropriate conditions during transportation. For collaborator E, the recorded temperature of the samples at receipt was 15 °C. For this collaborator it was confirmed that during transportation and storage samples were kept at 0.0 – 3.5 °C, and the data was kept for interpretation. For collaborator N, the temperature probe was disabled during transportation. For this collaborator the temperature of the samples at receipt was 5.1 °C and the data was kept for interpretation.

The condition and data obtained upon sample receipt is presented below in **Table 28**.

Table 28. Sample receipt condition¹

Collaborator	Measured Temperature		Receipt Date and Time		Analysis Date and Time	
	By probe (°C)	By Receipt (°C)				
A	2.0	3.1	12/10/2024	11:30 AM	12/11/2024	3:30 PM
B	2.6	5.6	12/10/2024	10:15 AM	12/10/2024	11:15 AM
C	2.1	7.6	12/10/2024	1:12 PM	12/11/2024	3:17 PM
D	2.8	6.3	12/10/2024	11:15 AM	12/11/2024	9:10 AM
E	2.3	15	12/10/2024	1:00 AM	12/10/2024	3:30 PM
F	5.0	4.7	12/10/2024	4:00 PM	12/11/2024	9:00 AM
G	2.2	7.9	12/11/2024	10:15 AM	12/11/2024	11:00 AM
H	2.7	4.4	12/10/2024	11:00 AM	12/10/2024	12:00 PM
I	2.1	5.6	12/10/2024	2:30 PM	12/10/2024	2:30 PM
J	1.7	4.3	12/10/2024	11:30 AM	12/10/2024	3:45 PM
K	2.0	4.5	12/10/2024	1:00 PM	12/10/2024	2:00 PM
L	1.5	7	12/10/2024	12:00 PM	12/10/2024	4:00 PM
M	2.8	3.5	12/10/2024	12:00 PM	12/10/2024	2:00 PM
N	Disabled	5.1	12/10/2024	2:00 PM	12/10/2024	4:00 PM
O	0.9	5.3	12/10/2024	12:00 PM	12/10/2024	2:30 PM
P	1.8	4.0	12/10/2024	9:45 AM	12/10/2024	12:00 PM
Q (ADRIA)	4.2	4.0	12/11/2024	10:45 AM	12/11/2024	2:30 PM

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

5.3 Results and Analysis

5.3.1 Results from the Expert Laboratory

The summary of results obtained by the expert laboratory (ADRIA Développement) are provided below in **Table 29**.

Table 29. Summary of results obtained by the expert laboratory¹

Level	Reference method results	Alternative method results
L0	0/8	0/8
L1	7/8	7/8
L2	8/8	8/8

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

5.3.2 Results from the collaborating Laboratories

Results obtained for the mesophilic flora enumeration are provided in **Table 30** below. The levels varied from 3.6×10^2 to 2.7×10^5 CFU/g.

Table 30. Results obtained for the mesophilic flora enumeration¹

Collaborator	Mesophilic flora enumeration (CFU/g)
A	1.5×10^4
B	6.2×10^2
C	2.0×10^4
D	9.5×10^3
E	1.6×10^3
F	2.7×10^3
G	9.1×10^3
H	1.6×10^3
I	1.1×10^3
J	1.0×10^3
K	1.5×10^5
L	2.3×10^3
M	3.0×10^3
N	3.6×10^3
O	1.7×10^3
P	1.5×10^3
Q (ADRIA)	3.6×10^2

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

A total of 16 collaborators participated in the study. The results obtained by the reference method are provided in **Table 31** below. The results obtained by the alternative method are provided in **Table 32** below.

Table 31. Results obtained by the reference method for all collaborators¹

Collaborator	Contamination Level		
	L0	L1	L2
A	0	7	8
B	0	6	8
C	0	5	7
D	0	6	8
E	0	5	8
F	0	5	8
G	0	6	8
H	0	6	8
I	0	6	7
J	0	5	8
K	0	7	8
L	0	5	8
M	0	7	8
N	1	6	8
O	1	4	8
P	0	5	8
TOTAL	P₀= 2	P₁= 91	P₂= 126

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Table 32. Results obtained by the alternative method for all collaborators¹

Collaborator	Contamination Level								
	L0 Result			L1 Result			L2 Result		
	PCR	Confirmation	Final	PCR	Confirmation	Final	PCR	Confirmation	Final
A	0	0	0	7	7	7	8	8	8
B	0	0	0	6	6	6	8	8	8
C	0	0	0	5	5	5	7	7	7
D	0	0	0	6	6	6	8	8	8
E	0	0	0	5	5	5	8	8	8
F	0	0	0	5	5	5	8	8	8
G	0	0	0	6	6	6	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	5	6	5	7	7	7
J	0	0	0	6	5	5	8	8	8
K	0	0	0	5	7	5	8	8	8
L	0	0	0	5	5	5	8	8	8
M	0	0	0	7	7	7	8	8	8
N	0	1	0	5	6	5	8	8	8
O	0	1	0	3	4	3	8	8	8
P	0	0	0	5	5	5	8	8	8
TOTAL	P₀=0	C₀=2	CP₀=0	P₁=87	C₁=91	CP₁=86	P₂=126	C₂=126	CP₂=126

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

For the alternative method Collaborator I obtained two positive samples at the L0 level. These positive results were from the isolation of the RVS subculture to selective agars. Upon the request the expert laboratory (ADRIA Développement) the RVS subculture to selective agars was repeated a second time, which produced negative results. The original selective plates were sent to the expert laboratory (ADRIA Développement) where the colonies were further confirmed by latex agglutination and biochemical gallery. The latex results were negative, and the

biochemical results confirmed the colonies as *Hafnia alvei* or *Escherichia coli*. These two samples were considered as negative by the expert laboratory (ADRIA Développement).

For all collaborators a total of six (6) samples gave a discordant result. This is summarized in **Table 33** below.

Table 33. Summary of observed discordant results¹

Collaborator	Level	Sample	Results of the reference method	Results of the alternative method	
				PCR Final	Direct Isolation
I	L1	9	+/+	-/-/-	-
K	L1	22	+/+	-/-/-	-
N	L0	14	+/+	-/-/-	-
	L1	13	+/+	-/-/-	-
O	L0	24	+/+	-/-/-	-
	L1	13	+/+	-/-/-	-

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

For all six samples, plates with typical colonies were sent to the expert laboratory (ADRIA Développement). These typical colonies were analyzed by the expert laboratory (ADRIA Développement) and compared to the inoculating strain by means of fingerprinting using *Xba*I restriction enzyme. Results of this analysis are provided below in **Figure 2** (ADRIA Développement, Summary Report, V0, April 2, 2025).

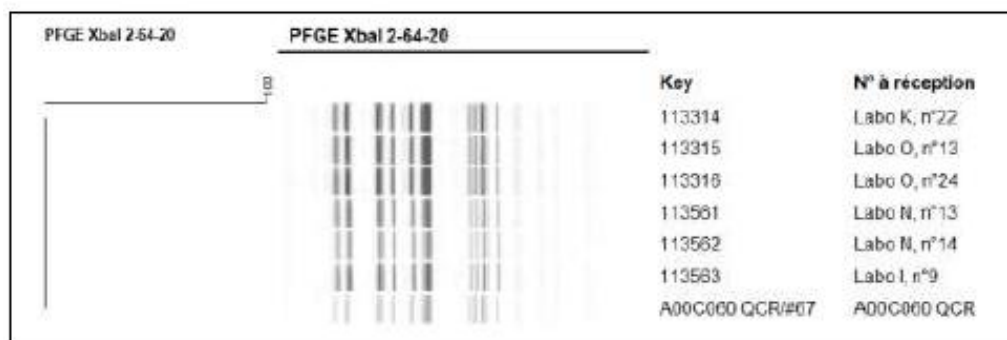


Figure 2. Results of fingerprinting analysis

Based on the fingerprinting analysis the isolates from the six samples were the same as the inoculating strain. For these samples it was noted that all were preceded by positive samples from the L2 level. In addition, the PCR and direct isolation results were in agreement, while the results from subculture by the reference method were not. It was determined by the expert laboratory (ADRIA Développement) that these discordant results were a result of cross contamination which occurred while the primary enrichment was transferred to the secondary broths (RVS and MKTTn).

As a result, and as agreed by the AFNOR Technical committee, the Collaborators with observed cross contamination at the L0 level (Collaborator N and O) were not

kept for interpretation. Final interpretation was carried out with the remaining 14 data sets.

5.3.3 Results retained for interpretation

The results obtained by the 14 retained Collaborators is provided below in **Table 34** and **Table 35**.

Table 34. Results obtained by the reference method for retained collaborators¹

Collaborator	Contamination Level		
	L0	L1	L2
A	0	7	8
B	0	6	8
C	0	5	7
D	0	6	8
E	0	5	8
F	0	5	8
G	0	6	8
H	0	6	8
I	0	6	7
J	0	5	8
K	0	7	8
L	0	5	8
M	0	7	8
P	0	5	8
TOTAL	P₀ = 0	P₁ = 81	P₂ = 110

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Table 35. Results obtained by the alternative method for all collaborators¹

Collaborator	Contamination Level								
	L0 Result			L1 Result			L2 Result		
	PCR	Confirmation	Final	PCR	Confirmation	Final	PCR	Confirmation	Final
A	0	0	0	7	7	7	8	8	8
B	0	0	0	6	6	6	8	8	8
C	0	0	0	5	5	5	7	7	7
D	0	0	0	6	6	6	8	8	8
E	0	0	0	5	5	5	8	8	8
F	0	0	0	5	5	5	8	8	8
G	0	0	0	6	6	6	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	5	6	5	7	7	7
J	0	0	0	6	5	5	8	8	8
K	0	0	0	5	7	5	8	8	8
L	0	0	0	5	5	5	8	8	8
M	0	0	0	7	7	7	8	8	8
P	0	0	0	5	5	5	8	8	8
TOTAL	P₀=0	C₀=0	CP₀=0	P₁=79	C₁=81	CP₁=78	P₂=110	C₂=110	CP₂=110

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

5.3.4 Calculation of Specificity Percentage

The specificity of the reference and alternative method are calculated using level L0. These values are obtained from the following equations, where N_- is the total number of tests at L0, and P_0 and CP_0 are the number of false positive results with the uninoculated controls. These results are presented in **Table 36** below.

Table 36. Specificity percentage¹

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

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

5.3.5 Calculation of Sensitivity (SE_{alt} , SE_{ref}), Relative Trueness (RT) and False Positive Ratio for the Alternative Method (FPR), and False Negative Ratio for the alternative method (FNR)

From the data obtained from the retained Collaborators, fractional positive results were obtained for L1 level (low inoculation level). This level was used for all calculations. The data used for the calculations is presented in **Table 37** below.

Table 37. Summary of agreements and deviations observed for L1¹

	Reference Method Positive (R+)	Reference Method Negative (R-)
Alternative Method Positive (A+)	Positive Agreement (+/+): PA = 78	Positive Deviation (-/+): PD = 0
Alternative Method Negative (A-)	Negative Deviation (+/-): TND = 3 (3 ND_{FN(alt)})	Negative Agreement (-/-): TNA = 31 (NA_{FN(alt)})

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Using the values in Table 37, the sensitivity of the reference and alternative methods were determined, along with relative trueness and false positive and false negative rates. Calculations for each statistic are provided below. A summary of results are presented in **Table 38** below.

Table 38. Summary of statistical analysis at level L1¹

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	96.3 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	100.0%
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	97.3%
False positive ratio for the alternative method	$FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \times 100 \%$	3.0 %
False negative ratio for the alternative method	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.04 %

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

5.3.1 Interpretation of Calculation and Acceptability Limits

A summary of the false negative and false positive results are summarized in **Table 39** below.

Table 39. Summary of false negative and false positive results¹

Collaborator	Level	Sample	Results of the reference method	Results of the alternative method	
				PCR Final	Direct Isolation
I	L1	9	+/+	-/-/-	-
K	L1	9	+/+	-/+/+	+
	L1	22	+/+	-/-/-	-
J	L1	13	-/-	+/+/-/-/-	-

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

Results two sample (sample 9 from Collaborator I and sample 22 from Collaborator K) were previously described in subsection 6.3.2. The root cause analysis as conducted by the expert laboratory (ADRIA Développement), were a result of cross contamination which occurred while the primary enrichment was transferred to the secondary broths (RVS and MKTTn).

Sample 9 from Collaborator K, was repeated with replicate PCR results producing positive results. The CT values were noted to be much higher than those obtained for other samples. The expert laboratory (ADRIA Développement) concluded that for this sample a weaker growth of the target organism likely occurred for this sample.

Sample 13 from collaborator J gave a positive PCR results, however confirmed negative. This sample was re-analyzed with a new DNA extract which gave a negative PCR result. The expert laboratory (ADRIA Développement) concluded that the initial positive PCR results occurred as a result of cross contamination which occurred during the first DNA extraction.

For this **paired study design**, the TND – PD and TND + PD were calculated for the level where fractional recovery was observed (Level L1). The results for these calculations from the 14 retained Collaborators is provided below in **Table 40**.

Table 40. Calculation of TND – PD and TND + PD for retained collaborators¹

Calculation	Calculated Value for L1	AL
TND – PD	3	4
TND + PD	3	6

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

The calculated values obtained during the ILS are all lower than the AL.

5.3.2 Evaluation of RLOD and the LOD₅₀ Between Laboratories

The LOD₅₀ was calculated using the ENO ISO 16140-2 Excel spreadsheet (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 ($RLOD = LOD_{alt}/LOD_{ref}$). Results for the RLOD and LOD₅₀ are provided in **Table 41** below.

Table 41. LOD₅₀ and RLOD of the ILS¹

Method	LOD ₅₀	RLOD
Reference	0.845 [0.678, 1.053]	1.053
Alternative	0.890 [0.716, 1.106]	

¹ ADRIA Développement, Summary Report, V0, April 2, 2025

6 Conclusions and Practicability

Overall, the conclusions for the Method Comparison Study are:

For categories analyzed in the Sensitivity, the observed values, TND-PD and TND+PD, were lower than the acceptability limit (AL) (observed values $\leq$ AL).

The RLOD values (using the confirmed alternative method results) meet the acceptability limit, which is 2.5 for unpaired studies and 1.5 for paired studies, for all categories tested.

The BACGene GO *Salmonella* Detection Kit correctly detected all 111 *Salmonella* species. The BACGene GO *Salmonella* Detection Kit correctly excluded all non-*Salmonella* species.

The BACGene GO *Salmonella* Detection Kit method offers flexibility for the analysis of a broad range of foods and environmental samples. According to this ISO 16140-2:2016 validation study, the performances of the alternative method are satisfying with:

Category	Sample Size	Enrichment	Incubation Time	Incubation Temperature	Including PR _{Eraser} BACGene kit
Ready to eat and reheat	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Meat products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Milk and dairy products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Vegetables, fruits, and fishery products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Ingredient and specific food	25 g	1:10 with BPW-ISO* *according to 6887 for spices, cocoa and dehydrated herbs	16-24 h	36±2°C	No
Production Environmental Samples	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	Yes (Optional)
	Swab	1 swab + 10 mL BPW-ISO	16-24 h	36±2°C	
	Sponge or Wipe	100 mL BPW-ISO or 225 mL BPW-ISO	16-24 h	36±2°C	
Cocoa Based Products and Confectionary	375 g (unpaired) ¹	1:10 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	Yes (with and without)
	375 g (paired)	1:10 with pre-warmed (36±2°C) NFDM+BG	22-30 h	36±2°C	Yes (with and without)
Pet Food and Animal Feed	375 g (Unpaired) ¹	1:6 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	No

- Use of the following real-time PCR instruments:
 - Bio-Rad CFX Opus Deepwell (CFX Maestro™ Software 2.3),
 - Applied Biosystems QuantStudio 5 fast Real-Time PCR System (Design & Analysis Software 2.6.0),
 - qTOWERiris (GSD-version) (qPCRsoft v5.0.2.1).
- Confirmation:
 - **In the context of ISO general rules:**
 - Option 1: ISO 6579-1:2017 confirmation procedure beginning with a 0.1 mL sub-culture of primary enrichment into the secondary enrichment broths MKTTn and RVS.

▪ **Alternative Confirmation:**

Option 2: A direct streak of a 10 µL aliquot of the primary enrichment onto XLD or Biokar Diagnostics IRIS *Salmonella* agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen *Salmonella* Latex Test and Microgen GN-ID A.

Option 3: If the direct streak did not confirm a subculture in RVS for 24±2 h and streak to XLD or Biokar Diagnostics IRIS *Salmonella* agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen *Salmonella* Latex Test and Microgen GN-ID A.

The conclusions for the Interlaboratory Study

The data obtained during the ILS meets the criteria set forth in ISO 16140-2:2016 and indicates that the alternative method, the BACGene GO *Salmonella* Detection Kit is considered equivalent to the ISO 6579-1:2017 reference method.

General Conclusion

The BACGene GO *Salmonella* Detection Kit offers flexibility for the analysis of a broad range of food and environmental samples. The performance of this alternative method meets the requirements for the Method Comparison and Interlaboratory studies as outlined in the ISO 16140-2 validation standard.

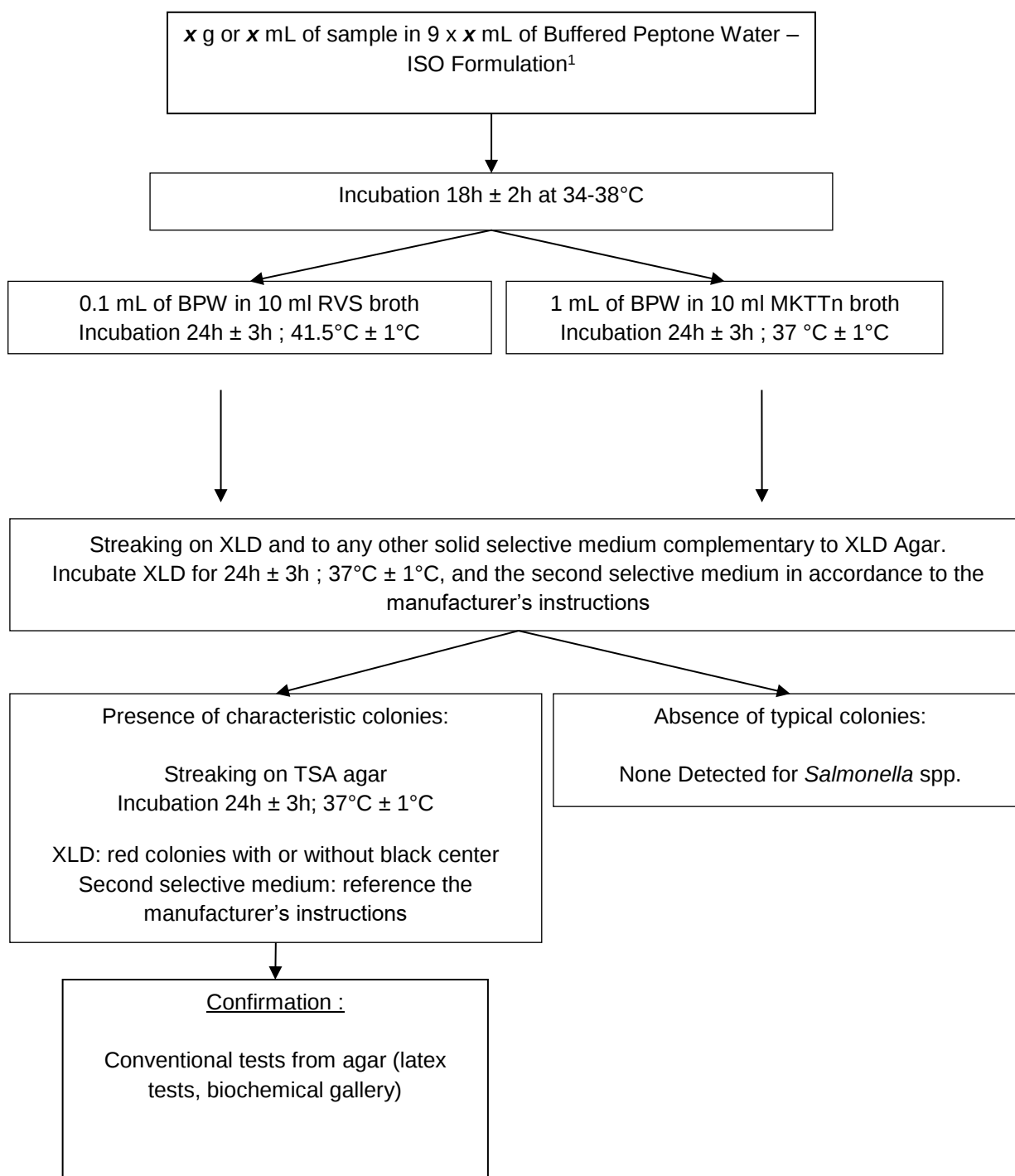
On the 1 July 2026

I attest to the validation of the verification and the conformity of the report, both the opinion and interpretation. I attest to the validation of the results of the analyses were carried out under A2LA and ISO 17025 scope of accreditation.



Benjamin Bastin; Director, Operations, Q Laboratories

ANNEX A: Flow diagram of the reference method: ISO 6579-1:2017



¹For cocoa and cocoa-containing products which may be highly contaminated with Gram-positive bacteria reconstituted non-fat dry milk powder will be utilized as the pre-enrichment broth, containing 0.45 mL of 1% brilliant green as outlined in ISO 6887-4:2017 subsection 9.1.4.5.

ANNEX B: Flow diagram of the alternative method

ENRICHMENT:

Category	Sample Size	Enrichment	Incubation Time	Incubation Temperature	Including PREraser BACGene kit
Ready to eat and reheat	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Meat products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Milk and dairy products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Vegetables, fruits, and fishery products	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	No
Ingredient and specific food	25 g	1:10 with BPW-ISO* <i>*according to 6887 for spices, cocoa and dehydrated herbs</i>	16-24 h	36±2°C	No
Production Environmental Samples	25 g	1:10 with BPW-ISO	16-24 h	36±2°C	Yes (Optional)
	Swab	1 swab + 10 mL BPW-ISO	16-24 h	36±2°C	
	Sponge or Wipe	100 mL BPW-ISO or 225 mL BPW-ISO	16-24 h	36±2°C	
Cocoa Based Products and Confectionary	375 g (unpaired)	1:10 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	Yes (with and without)
	375 g (paired)	1:10 with pre-warmed (36±2°C) NFD+BG	22-30 h	36±2°C	Yes (with and without)
Pet Food and Animal Feed	375 g (Unpaired)	1:6 with pre-warmed (36±2°C) BPW-ISO	20-28 h	36±2°C	No

Extraction:

DNA – Extraction according to package instructions

PCR:

Transfer sample lysates to corresponding PCR reaction plate
(20 µL of lysate)*.

*For Chocolate and Cocoa containing products conduct a 1:10 dilution of the lysate with Peptone Salt Solution (PSS)

Load and run PCR on the one of the following instruments:

1. Bio-Rad CFX Opus Deepwell (CFX Maestro™ Software 2.3),
2. Applied Biosystems QuantStudio 5 fast Real-Time PCR System (Design & Analysis Software 2.6.0),
3. qTOWERiris (GSD-version) (qPCRsoft v5.0.2.1).

CONFIRMATION:

According to the ISO general rules

- ISO 6579-1:2017 and ISO 6579-1:2017/Amd 1:2020 reference standard.
 - Alternative confirmation procedure:
 - A direct streak of a 10 µL aliquot of primary enrichment onto XLD or Biokar Diagnostics IRIS *Salmonella* agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen *Salmonella* Latex Test and Microgen GN-ID A.
- OR**
- If direct streak does not confirm subculture in RVS for 24±2 h and streak to XLD or Biokar Diagnostics IRIS *Salmonella* agar followed by latex agglutination and biochemical gallery testing of typical colonies using Microgen *Salmonella* Latex Test and Microgen GN-ID A.

ANNEX C: Artificial contamination of samples

1. Artificial contamination of samples evaluated in the extension

Contamination of samples (Unpaired):

Category	Type	Alternative Method Sample No.	Reference Method Sample No.	Item	Inoculating Strain	Inoculation level	Level of Injury
7	A	122	182	Eclairs	<i>Salmonella</i> Enteritidis QL 341302-18	2.6 (3,2,3,0,5)	0.64
7	A	124	184	Chess Pie	<i>Salmonella</i> Enteritidis QL 341302-18	1.6 (2,2,0,0,4)	0.64
7	A	125	185	Red Velvet Cake Mix	<i>Salmonella</i> Typhimurium QL 11007-2	2.0 (2,1,3,0,4)	
7	A	127	187	Wild Blueberry Muffin Mix	<i>Salmonella</i> Typhimurium QL 11007-2	2.0 (1,1,5,0,3)	
7	A	130	190	Strawberry Supreme Cake Mix	<i>Salmonella</i> Typhimurium QL 11007-2	1.8 (2,2,4,0,1)	
7	A	132	192	Boston Cream Filled Donut	<i>Salmonella</i> Enteritidis QL 341302-18	2.2 (1,3,3,4,0)	0.64
7	A	134	194	Oreo Crème Dream Cake Mix	<i>Salmonella</i> Typhimurium QL 11007-2	2.0 (3,3,0,3,1)	
7	A	136	196	Cranberry Scone Mix	<i>Salmonella</i> Typhimurium QL 11007-2	2.4 (1,0,5,0,6)	
7	A	137	197	Shortbread Cookie Mix	<i>Salmonella</i> Newport ATCC 6962	2.0 (4,3,2,0,1)	
7	A	139	199	Chocolate Cake Mix	<i>Salmonella</i> Newport ATCC 6962	1.8 (1,2,0,3,3)	
7	B	141	201	Crispy Ginger Snaps	<i>Salmonella</i> Galiema QL 024.2	1.8 (2,2,3,0,2)	
7	B	142	202	Short Bread Cookies	<i>Salmonella</i> Newport ATCC 6962	2.0 (3,0,3,4,0)	
7	B	144	204	Agave Syrup	<i>Salmonella</i> Jerusalem QL 024.12	2.6 (2,3,1,3,4)	0.50
7	B	145	205	Vanilla Wafers	<i>Salmonella</i> Galiema QL 024.2	2.4 (5,0,0,3,4)	
7	B	147	207	Light Brown Sugar	<i>Salmonella</i> Newport ATCC 6962	1.6 (3,0,3,1,1)	
7	B	149	209	White Chocolate Bars	<i>Salmonella</i> Livingstone QL 227163-2R	2.4 (2,2,3,4,1)	0.55
7	B	150	210	Chocolate Syrup	<i>Salmonella</i> Jerusalem QL 024.12	2.0 (4,0,0,5,1)	0.50
7	B	153	213	Honey and Cinnamon Graham Crackers	<i>Salmonella</i> Galiema QL 024.2	2.2 (3,2,2,0,4)	
7	B	155	215	Peanut Butter Sandwich Cookies	<i>Salmonella</i> Galiema QL 024.2	1.8 (1,1,1,4,2)	
7	B	157	217	Salted Carmel Syrup	<i>Salmonella</i> Jerusalem QL 024.12	2.0 (5,0,2,2,1)	0.50
7	B	159	219	Whipped Honey	<i>Salmonella</i> Jerusalem QL 024.12	2.0 (2,2,1,3,2)	0.50
7	C	162	222	Cocoa Butter Spread	<i>Salmonella</i> Jerusalem QL 024.12	2.4 (0,4,3,2,3)	0.50
7	C	163	223	Organic and Raw Cocoa Beans	<i>Salmonella</i> Galiema QL 024.2	2.0 (3,6,0,0,1)	
7	C	164	224	Cocoa Nibs	<i>Salmonella</i> Enteritidis QL 341302-18	2.0 (0,5,0,3,2)	0.64
7	C	167	227	Cocoa Liqueur	<i>Salmonella</i> Sylvania QL 227400-36	2.0 (1,1,3,0,5)	0.66
7	C	170	230	Columbia Whole Unroasted Cacao Beans	<i>Salmonella</i> Newport ATCC 6962	2.0 (3,2,1,3,1)	
7	C	172	232	Cacao Liqueur Paste	<i>Salmonella</i> Livingstone QL 227163-2R	2.2 (1,2,1,4,3)	0.55
7	C	173	233	Cacao Bean Paste	<i>Salmonella</i> Livingstone QL 227163-2R	1.8 (3,3,0,2,1)	0.55
7	C	175	235	Organic Raw Cacao Nibs	<i>Salmonella</i> Livingstone QL 227163-2R	2.4 (0,4,2,2,4)	0.55
7	C	178	238	Raw Marzipan Paste	<i>Salmonella</i> Livingstone QL 227163-2R	1.6 (3,0,3,1,1)	0.55
7	C	180	240	Raw Almond Extract Paste	<i>Salmonella</i> Sylvania QL 227400-36	2.0 (4,3,2,0,1)	0.66

Contamination of samples (Unpaired):

Category	Type	Alternative Method Sample No.	Reference Method Sample No.	Item	Inoculating Strain	Inoculation level	Level of Injury
8	A	1	61	Cracked Corn Feed	<i>Salmonella</i> Poona ATCC BAA-3139	3.2 (5,4,3,3,1)	
8	A	2	62	Scratch Grains Blend Feed	<i>Salmonella</i> Poona ATCC BAA-3139	3.2 (4,4,3,2,3)	
8	A	3	63	Mini-Pig Flour with Probiotics	<i>Salmonella</i> Poona ATCC BAA-3139	3.0 (3,3,0,4,5)	
8	A	4	64	Grass Pellets	<i>Salmonella</i> Poona ATCC BAA-3139	2.8 (6,2,0,6,2)	
8	A	5	65	Grit with Probiotics	<i>Salmonella</i> Poona ATCC BAA-3139	3.6 (3,4,5,0,6)	
8	A	17	67	Whole Oat Pellets	<i>Salmonella</i> Enteritidis USDA ARS12	3.0 (4,4,2,4,1)	
8	A	18	68	Rice Bran Pellets	<i>Salmonella</i> Enteritidis USDA ARS12	3.2 (0,4,5,4,2)	
8	A	21	71	Whole Oats	<i>Salmonella</i> Enteritidis USDA ARS12	3.4 (0,6,0,8,3)	
8	A	24	74	Red Rice Bran Powder	<i>Salmonella</i> Enteritidis USDA ARS12	2.6 (3,3,3,4,0)	
8	A	27	77	Heirloom White Wheat	<i>Salmonella</i> Enteritidis USDA ARS12	3.0 (1,6,3,3,2)	
8	B	6	81	Small Breed Adult Dog Kibble	<i>Salmonella</i> Heidelberg QL 244344-14	2.4 (2,2,4,0,4)	
8	B	7	82	Dry Cat Food – Adult	<i>Salmonella</i> Heidelberg QL 244344-14	2.0 (1,2,3,0,4)	
8	B	8	83	Dry Biscuit Treats – Goat	<i>Salmonella</i> Heidelberg QL 244344-14	2.0 (1,0,1,4,4)	
8	B	9	84	Dry Cat Treats – Catnip Flavor	<i>Salmonella</i> Heidelberg QL 244344-14	1.6 (3,0,0,2,3)	
8	B	10	85	Cattle Pellets	<i>Salmonella</i> Heidelberg QL 244344-14	1.8 (3,0,2,2,2)	
8	B	32	87	Baked Biscuit Treats for Small Animals	<i>Salmonella</i> Livingstone QL 227163-1A	1.8 (3,0,3,2,1)	
8	B	34	89	Pea Pellets for Small Animals	<i>Salmonella</i> Livingstone QL 227163-1A	1.6 (3,3,0,1,1)	
8	B	37	92	Marrow Bone Dog Snacks	<i>Salmonella</i> Livingstone QL 227163-1A	1.8 (1,4,0,2,2)	
8	B	38	93	Dried Chicken Jerky Dog Treats	<i>Salmonella</i> Livingstone QL 227163-1A	2.0 (2,0,0,4,4)	
8	B	41	96	Kitten Kibble Blend	<i>Salmonella</i> Livingstone QL 227163-1A	1.8 (3,2,1,1,3)	
8	B	45	100	Senior Care Cat Kibble	<i>Salmonella</i> Montevideo QL 245478-1	2.4 (3,3,0,3,3)	
8	C	11	101	Chicken Puree Wet Cat Treat	<i>Salmonella</i> Saintpaul QL 242281-4B	2.2 (4,3,1,1,2)	0.64
8	C	12	102	Duck Pate for Dogs	<i>Salmonella</i> Saintpaul QL 242281-4B	3.0 (4,5,0,4,2)	0.64
8	C	13	103	Pot Pie Canned Dog Food	<i>Salmonella</i> Saintpaul QL 242281-4B	1.6 (3,3,1,0,1)	0.64
8	C	14	104	Canned Turkey with Gravy for Dogs	<i>Salmonella</i> Saintpaul QL 242281-4B	2.0 (0,0,4,4,2)	0.64
8	C	15	105	Farm Raise Chicken Pate	<i>Salmonella</i> Saintpaul QL 242281-4B	1.8 (3,0,4,1,1)	0.64
8	C	49	109	Chub Mackerel	<i>Salmonella</i> Senftenberg QL 243024-1A-C	1.2 (2,2,0,2,0)	0.72
8	C	51	111	Grain Free Lamb Meal Pate	<i>Salmonella</i> Senftenberg QL 243024-1A-C	1.4 (2,3,1,1,1)	0.72
8	C	52	112	Salmon and Cod Liver Food Topper for Cats and Dogs	<i>Salmonella</i> Senftenberg QL 243024-1A-C	2.0 (1,0,1,4,4)	0.72
8	C	53	113	Bison and Beef Blend Wet Pet Toppings	<i>Salmonella</i> Senftenberg QL 243024-1A-C	2.2 (3,3,4,0,1)	0.72
8	C	54	114	Duck and Vegetable Wet Pellets	<i>Salmonella</i> Senftenberg QL 243024-1A-C	1.8 (1,0,2,3,3)	0.72
8	C	57	117	Chicken Bites Dog Food	<i>Salmonella</i> Westhampton QL 227400-102	2.0 (4,4,2,0,0)	0.56
8	C	58	118	Grass Feed Lab Wet Dog Food	<i>Salmonella</i> Westhampton QL 227400-102	1.8 (0,4,2,2,1)	0.56
8	C	59	119	Wet Rabbit Cat Morsels	<i>Salmonella</i> Westhampton QL 227400-102	1.8 (3,2,0,4,4)	0.56

Contamination of samples (Paired):

Category	Type	Sample No.	Item	Inoculating Strain	Inoculation level	Level of Injury
7	A	241	Cheese Coffee Cake with crumbs	<i>Salmonella</i> Montevideo QL 245478-1	3.2 (3,5,3,0,5)	0.60
7	A	242	Eclairs	<i>Salmonella</i> Enteritidis QL 341302-18	2.6 (3,2,3,0,5)	0.64
7	A	244	Chess Pie	<i>Salmonella</i> Enteritidis QL 341302-18	1.6 (2,2,0,0,4)	0.64
7	A	245	Red Velvet Cake Mix	<i>Salmonella</i> Typhimurium QL 11007-2	2.0 (2,1,3,0,4)	
7	A	247	Wild Blueberry Muffin Mix	<i>Salmonella</i> Typhimurium QL 11007-2	2.0 (1,1,5,0,3)	
7	A	250	Strawberry Supreme Cake Mix	<i>Salmonella</i> Typhimurium QL 11007-2	1.8 (2,2,4,0,1)	
7	A	252	Boston Cream Filled Donut	<i>Salmonella</i> Enteritidis QL 341302-18	2.2 (1,3,3,4,0)	0.64
7	A	254	Oreo Crème Dream Cake Mix	<i>Salmonella</i> Typhimurium QL 11007-2	2.0 (3,3,0,3,1)	
7	A	256	Cranberry Scone Mix	<i>Salmonella</i> Typhimurium QL 11007-2	2.4 (1,0,5,0,6)	
7	A	257	Shortbread Cookie Mix	<i>Salmonella</i> Newport ATCC 6962	2.0 (4,3,2,0,1)	
7	A	259	Chocolate Cake Mix	<i>Salmonella</i> Newport ATCC 6962	1.8 (1,2,0,3,3)	
7	B	261	Crispy Ginger Snaps	<i>Salmonella</i> Galiema QL 024.2	1.8 (2,2,3,0,2)	
7	B	262	Short Bread Cookies	<i>Salmonella</i> Newport ATCC 6962	2.0 (3,0,3,4,0)	
7	B	264	Agave Syrup	<i>Salmonella</i> Jerusalem QL 024.12	2.6 (2,3,1,3,4)	0.50
7	B	265	Vanilla Wafers	<i>Salmonella</i> Galiema QL 024.2	2.4 (5,0,0,3,4)	
7	B	267	Light Brown Sugar	<i>Salmonella</i> Newport ATCC 6962	1.6 (3,0,3,1,1)	
7	B	269	White Chocolate Bars	<i>Salmonella</i> Livingstone QL 227163-2R	2.4 (2,2,3,4,1)	0.55
7	B	273	Honey and Cinnamon Graham Crackers	<i>Salmonella</i> Galiema QL 024.2	2.2 (3,2,2,0,4)	
7	B	275	Peanut Butter Sandwich Cookies	<i>Salmonella</i> Galiema QL 024.2	1.8 (1,1,1,4,2)	
7	B	277	Salted Carmel Syrup	<i>Salmonella</i> Jerusalem QL 024.12	2.0 (5,0,2,2,1)	0.50
7	B	279	Whipped Honey	<i>Salmonella</i> Jerusalem QL 024.12	2.0 (2,2,1,3,2)	0.50
7	C	282	Cocoa Butter Spread	<i>Salmonella</i> Jerusalem QL 024.12	2.4 (0,4,3,2,3)	0.50
7	C	283	Organic and Raw Cocoa Beans	<i>Salmonella</i> Galiema QL 024.2	2.0 (3,6,0,0,1)	
7	C	284	Cocoa Nibs	<i>Salmonella</i> Enteritidis QL 341302-18	2.0 (0,5,0,3,2)	0.64
7	C	287	Cocoa Liquor	<i>Salmonella</i> Sylvania QL 227400-36	2.0 (1,1,3,0,5)	0.66
7	C	290	Columbia Whole Unroasted Cacao Beans	<i>Salmonella</i> Newport ATCC 6962	2.0 (3,2,1,3,1)	
7	C	292	Cacao Liquor Paste	<i>Salmonella</i> Livingstone QL 227163-2R	2.2 (1,2,1,4,3)	0.55
7	C	293	Cacao Bean Paste	<i>Salmonella</i> Livingstone QL 227163-2R	1.8 (3,3,0,2,1)	0.55
7	C	295	Organic Raw Cacao Nibs	<i>Salmonella</i> Livingstone QL 227163-2R	2.4 (0,4,2,2,4)	0.55
7	C	298	Raw Marzipan Paste	<i>Salmonella</i> Livingstone QL 227163-2R	1.6 (3,0,3,1,1)	0.55
7	C	300	Raw Almond Extract Paste	<i>Salmonella</i> Sylvania QL 227400-36	2.0 (4,3,2,0,1)	0.66

2. Artificial contamination of samples from the original validation¹

¹All presented contamination results below obtained from the original validation: ADRIA Développement, Summary Report, V0, April 2, 2025

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	2166	Sandwich jambon emmental pain de mie complet	Sandwich (ham, cheese)	S. London A00P085	RTE product	Seeding 48h 3±2°C	/	3-6-2-2-2	3	+	+	+	1	a
2024	2167	Méga viennois poulet rôti œuf	Sandwich (chicken, egg)	S. Heidelberg 285	RTE product	Seeding 48h 3±2°C	/	1-4-3-2-2	2.4	+	+	+	1	a
2024	2168	Taboulé oriental	RTE product (tabbouleh)	S. Anatum 6140	RTE product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	-	-	-	1	a
2024	2169	Macédoine 5 légumes	RTE product (macedoine)	S. London A00P085	RTE product	Seeding 48h 3±2°C	/	3-6-2-2-2	3	+	+	+	1	a
2024	2170	Piemontaise	RTE product (piemontaise)	S. Bredeney 4873	RTE product	Seeding 48h 3±2°C	/	1-2-4-2-2	2.2	+	+	+	1	a
2024	2171	Flan nature	Pastry (pudding)	S. Typhimurium 633	Pastry product	Seeding 48h 3±2°C	/	0-3-0-2-2	1.4	+	+	+	1	a
2024	2172	Religieuse au chocolat	Pastry (chocolat puff)	S. Typhimurium 633	Pastry product	Seeding 48h 3±2°C	/	0-3-0-2-2	1.4	-	-	-	1	a
2024	2173	Eclair caramel	Pastry (caramel puff)	S. Derby Ad1683	Pastry product	Seeding 48h 3±2°C	/	2-1-0-2-1	1.2	-	-	-	1	a
2024	2174	Terrine de saumon	Salmon terrine	S. Bredeney 4873	RTE product	Seeding 48h 3±2°C	/	1-2-4-2-2	2.2	+	+	+	1	a
2024	2175	Houmous citron/menthe	Lemon mint hummus	S. Heidelberg 285	RTE product	Seeding 48h 3±2°C	/	1-4-3-2-2	2.4	+	+	+	1	a
2024	2655	Salade œuf poulet rôti fromage	RTE (roast chicken and egg salad with cheese)	S. Typhimurium Ad1603	RTRH	Seeding 48h 3±2°C	/	4-1-0-3-4	2.4	+	+	+	1	a
2024	2656	Pâtes jambon emmental	RTE (pasta, ham, emmental)	S. Typhimurium Ad1603	RTRH	Seeding 48h 3±2°C	/	4-1-0-3-4	2.4	+	+	+	1	a
2024	2657	Riz à la niçoise (tomates, thon, petits pois, maïs, olive)	RTE (rice, tomatoes, tuna, peas, corn, olive)	S. Typhimurium Ad1603	RTRH	Seeding 48h 3±2°C	/	4-1-0-3-4	2.4	+	+	+	1	a
2024	2658	Religieuse au chocolat	Pastry (chocolat puff)	S. Infantis Ad1685	Gelatin	Seeding 48h 3±2°C	/	1-0-0-1-4	1.2	-	-	-	1	a
2024	2176	Blanquette de veau aux champignons et son riz	RTRH (blanquette of veal)	S. London A00P085	RTE product	Seeding 48h 3±2°C	/	3-6-2-2-2	3	+	+	+	1	b
2024	2177	Bœuf bourguignon et ses pommes de terre	RTRH (beef bourguignon)	S. Heidelberg 285	RTE product	Seeding 48h 3±2°C	/	1-4-3-2-2	2.4	+	+	+	1	b
2024	2178	Fusilli bolognaise	RTRH (bolognese pasta)	S. Bredeney 4873	RTE product	Seeding 48h 3±2°C	/	1-2-4-2-2	2.2	+	+	+	1	b
2024	2179	Lasagne à la bolognaise	RTRH (lasagne)	S. Anatum 6140	RTE product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	-	-	-	1	b
2024	2180	Couscous oriental légumes cuisinés et poulet émincé	RTRH (couscous)	S. Anatum 6140	RTE product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	-	-	-	1	b
2024	2643	Tomates farcies	RTRH (stuffed tomatoes)	S. Newport Ad2730	Raw beef	Spiking 10min at 56°C	2,58	1-0-0-0-0	0.2	+	+	+	1	b
2024	2644	Hachis parmentier	RTRH (Beef, mashed potatoes)	S. Newport Ad2730	Raw beef	Spiking 10min at 56°C	2,58	1-0-0-0-0	0.2	-	-	-	1	b
2024	2645	Cheese burger	RTRH (cheese burger)	S. Newport Ad2730	Raw beef	Spiking 10min at 56°C	2,58	1-0-0-0-0	0.2	+	+	+	1	b
2024	2646	Pizza jambon fromage	RTRH (pizza ham cheese)	S. Brandenburg Ad2420	Sausage	Spiking 10min at 56°C	2,79	0-0-0-1-0	0.2	+	+	+	1	b
2024	2647	Galette blé noir jambon fromage	RTRH (Buckwheat, ham, cheese)	S. Brandenburg Ad2420	Sausage	Spiking 10min at 56°C	2,79	0-0-0-1-0	0.2	+	+	+	1	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	2648	Croque monsieur	RTRH (sandwich bread, ham, cheese)	S. Brandenburg Ad2420	Sausage	Spiking 10min at 56°C	2,79	0-0-0-1-0	0.2	-	-	-	1	b
2024	2649	Tagliatelles saumon fondue de poireaux	RTRH pasta, salmon, leek)	S. Anatum Ad2727	Seafood product	Seeding 48h 3±2°C	/	2-1-2-1-3	1.8	+	+	+	1	b
2024	2885	Riz à la cantonaise surgelé	Frozen Cantonese rice	S. Typhimurium 19	Pork	Seeding -20°C 2 weeks	/	4-3-1-2-1	2.2	+	+	+	1	b
2024	2886	Lasagne à la bolognaise surgelé	Frozen lasagne	S. Panama Adria8	Ground beef	Seeding -20°C 2 weeks	/	4-2-0-3-2	2.2	+	+	+	1	b
2024	2887	Hachis parmentier surgelé	Frozen shepherd's pie	S. Panama Adria8	Ground beef	Seeding -20°C 2 weeks	/	4-2-0-3-2	2.2	+	+	+	1	b
2024	2888	Couscous surgelé	Frozen couscous	S. Typhimurium 19	Pork	Seeding -20°C 2 weeks	/	4-3-1-2-1	2.2	+	+	+	1	b
2024	2201	Saumon atlantique fumé élevé en Norvège	Smoked salmon	S. Wandsworth Ad2335	Fish fillet	Seeding 48h 3±2°C	/	3-1-0-2-1	1.4	+	+	+	1	c
2024	2202	Lardons de saumon fumés au bois de hêtre	Smoked salmon	S. Wandsworth Ad2335	Fish fillet	Seeding 48h 3±2°C	/	3-1-0-2-1	1.4	+	+	+	1	c
2024	2203	Truite fumée au bois de hêtre bio	Smocked trout	S. Wandsworth Ad2335	Fish fillet	Seeding 48h 3±2°C	/	3-1-0-2-1	1.4	+	+	+	1	c
2024	2204	Magret de canard du sud-ouest fumé au bois de hêtre	Smocked duck breast	S. Regent Adria 328	Duck	Seeding 48h 3±2°C	/	2-1-3-0-0	1.2	+	+	+	1	c
2024	2205	Magret de canard du sed ouest séché	Dried duck breast	S. Regent Adria 328	Duck	Seeding 48h 3±2°C	/	2-1-3-0-0	1.2	+	+	+	1	c
2024	2650	Filets de thon citron	Lemon tuna fillets	S. Anatum Ad2727	Seafood product	Seeding 48h 3±2°C	/	2-1-2-1-3	1.8	+	+	+	1	c
2024	2651	Saumon mariné façon gravlax basilic et pointe de citron	Gravlax marinated salmon with basil and lemon	S. Anatum Ad2727	Seafood product	Seeding 48h 3±2°C	/	2-1-2-1-3	1.8	-	-	-	1	c
2024	2652	Carpaccio de bœuf marinade pesto rosso	Beef carpaccio marinated with pesto rosso	S. Panama Adria8	Beef meat	Seeding 48h 3±2°C	/	1-2-2-0-1	1.2	-	-	-	1	c
2024	2653	Carpaccio et sa marinade à la thaï	Carpaccio with Thai marinade	S. Panama Adria8	Beef meat	Seeding 48h 3±2°C	/	1-2-2-0-1	1.2	+	+	+	1	c
2024	2654	Emincés de filets de poulets rôtis au paprika	Slices of roast chicken breast with paprika	S. Kentucky CIP105623	Poultry	Seeding 48h 3±2°C	/	0-1-1-1-2	1	-	-	-	1	c
2024	2961	Emincés de saumon fumé au sésame et au pavot	Slices of smoked salmon (sesame, poppy seeds)	S. Urbana Ad2334	Shrimp	Seeding 48h 3±2°C	/	3-2-0-1-2	1.6	+	+	+	1	c
2024	2962	Emincés de saumon fumé aux 5 baies	Slices of smoked salmon (5 berries)	S. Anatum Ad2727	Fish fillet	Seeding 48h 3±2°C	/	1-1-2-6-4	2.8	+	+	+	1	c
2024	2963	Filets de maquereaux fumés	Smoked mackerel fillets	S. Urbana Ad2334	Shrimp	Seeding 48h 3±2°C	/	3-2-0-1-2	1.6	+	+	+	1	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measure- ment	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	2964	Filets de hareng de Fécamp fumés	Smoked herring fillets	S. Anatum Ad2727	Fish fillet	Seeding 48h 3±2°C	/	1-1-2-6-4	2.8	+	+	+	1	c
2024	2884	Filets de poulet saumurés à 20%	Chicken fillets in brine	S. Heidelberg F33	Chicken	Seeding -20°C 2 weeks	/	3-4-2-0-3	2.4	-	-	-	1	c
2024	504	Steak haché bœuf 15% MG	Minced beef steak 15%FT	S. Enteritidis Ad2294	Beef	Seeding 48h at 3°C+/-2°C	/	2-3-3-3-1	2.4	-	-	-	2	a
2024	505	Steak haché 15% MG	Minced beef steak 15%FT	S. Falkensee Ad2722	Beef	Seeding 48h at 3°C+/-2°C	/	1-1-6-2-2	2.4	+	+	+	2	a
2024	506	Steak de bœuf	Beef steak	S. Enteritidis Ad2294	Beef	Seeding 48h at 3°C+/-2°C	/	2-3-3-3-1	2.4	+	+	+	2	a
2024	507	Escalope de veau	Veal escalope	S. Enteritidis Ad926	Veal	Seeding 48h at 3°C+/-2°C	/	4-5-3-8-2	4.2	+	+	+	2	a
2024	508	Côte échine de porc	Pork loin chop	S. London Ad1874	Pork	Seeding 48h at 3°C+/-2°C	/	1-3-1-0-0	1.0	-	-	-	2	a
2024	509	Carpaccio de bœuf au basilic	Beef carpaccio with basil	S. Enteritidis Ad2294	Beef	Seeding 48h at 3°C+/-2°C	/	2-3-3-3-1	2.4	+	+	+	2	a
2024	510	Carpaccio de bœuf au parmesan	Beef carpaccio with parmesan cheese	S. Enteritidis Ad926	Veal	Seeding 48h at 3°C+/-2°C	/	4-5-3-8-2	4.2	+	+	+	2	a
2024	619	Pavé de rumsteak légèrement salé et poivré	Raw fresh beef meat salty and sweet	S. Bredeney Ad3309	Beef meat product	Seeding 48h at 3°C+/-2°C	/	1-2-5-1-2	2.2	+	+	+	2	a
2024	620	Pavé de rumsteak à l'échalote	Raw fresh beef meat with shallots	S. Bredeney Ad3309	Beef meat product	Seeding 48h at 3°C+/-2°C	/	1-2-5-1-2	2.2	+	+	+	2	a
2024	621	Escalope de veau à griller	Raw fresh veal meat	S. Enteritidis Ad926	Beef meat product	Seeding 48h at 3°C+/-2°C	/	2-0-2-3-2	1.8	+	+	+	2	a
2024	622	Côte de veau à griller	Raw fresh veal chop	S. Enteritidis Ad926	Beef meat product	Seeding 48h at 3°C+/-2°C	/	2-0-2-3-2	1.8	+	+	+	2	a
2024	2870	Boulettes de bœuf surgelé	Frozen beef meatball	S. Panama Adria8	Ground beef	Seeding -20°C 2 weeks	/	4-2-0-3-2	2.2	-	-	-	2	a
2024	3524	Filet de poulet	Chicken fillet	S. Newport Ad3465	Poultry	Seeding 48h at 3°C+/-2°C	/	2-0-1-1-4	1.6	+	+	+	2	b
2024	3525	Escalope de dinde	Turkey escalope	S. Newport Ad3465	Poultry	Seeding 48h at 3°C+/-2°C	/	2-0-1-1-4	1.6	+	+	+	2	b
2024	3526	Escalope de poulet	Chicken escalope	S. Brandenburg Ad3286	Poultry	Seeding 48h at 3°C+/-2°C	/	1-2-3-0-5	2.2	+	+	+	2	b
2024	3527	Aiguillettes de poulet	Chicken strips	S. Brandenburg Ad3286	Poultry	Seeding 48h at 3°C+/-2°C	/	1-2-3-0-5	2.2	+	+	+	2	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measure- ment	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	3534	Cuisse de poulet marinée	Raw fresh marinated chicken meat	S. Istanbul Ad3285	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	2-3-1-5-1	2.4	+	+	+	2	b
2024	3535	Emincés de poulet marinés	Raw fresh marinated chicken meat	S. Istanbul Ad3285	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	2-3-1-5-1	2.4	+	+	+	2	b
2024	3536	Sot-l'y-laisse de dinde	Raw fresh turkey meat	S. Istanbul Ad3285	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	2-3-1-5-1	2.4	+	+	+	2	b
2024	3537	Aiguillettes de canard	Raw fresh duck meat	S. Schwarzengrund Ad2704	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	1-0-0-0-0	0.2	-	-	-	2	b
2024	3538	Aiguillettes de poulet	Raw fresh chicken meat	S. Schwarzengrund Ad2704	Poultry meat product	Seeding 48h at 3°C+/-2°C	/	1-0-0-0-0	0.2	+	+	+	2	b
2024	628	Bacon fumé au bois de hêtre 21%MG	Smoked bacon 21%FT	S. Rissen Ad2507	Pork meat product	Seeding 48h at 3°C+/-2°C	/	1-1-1-0-2	1.0	+	+	+	2	c
2024	629	Chipolata authentique 24%MG	Sausage 24%FT	S. Rissen Ad2507	Pork meat product	Seeding 48h at 3°C+/-2°C	/	1-1-1-0-2	1.0	+	+	+	2	c
2024	630	Chair à saucisse pur porc 20% MG	Sausage meat 20%FT	S. Rissen Ad2507	Pork meat product	Seeding 48h at 3°C+/-2°C	/	1-1-1-0-2	1.0	+	+	+	2	c
2024	631	Saucisse nature 23%MG	Sausage 23%FT	S. Rissen Ad2507	Pork meat product	Seeding 48h at 3°C+/-2°C	/	1-1-1-0-2	1.0	-	-	-	2	c
2024	632	Merguez local à griller 20%MG	Sausage 20%FT	S. London Ad2422	Pork meat product	Seeding 48h at 3°C+/-2°C	/	4-2-2-1-1	2.0	+	+	+	2	c
2024	633	Merguez bœuf et mouton 24%MG	Beef and sheep sausage 24%FT	S. London Ad2422	Pork meat product	Seeding 48h at 3°C+/-2°C	/	4-2-2-1-1	2.0	+	+	+	2	c
2024	634	Pâté de campagne 23%MG	Pâté 23%MG	S. London Ad2422	Pork meat product	Seeding 48h at 3°C+/-2°C	/	4-2-2-1-1	2.0	+	+	+	2	c
2024	635	Pâte de foie forestier traditionnel 35%MG	Pâté 35%FT	S. London Ad2422	Pork meat product	Seeding 48h at 3°C+/-2°C	/	4-2-2-1-1	2.0	+	+	+	2	c
2024	636	Jambon serrano 11 mois d'affinage 20%MG	Serrano ham 20%FT	S. Agona Ad2281	Pork meat product	Seeding 48h at 3°C+/-2°C	/	5-0-0-3-1	1.8	-	-	-	2	c
2024	637	Coppa 20%MG	Coppa 20%FT	S. Agona Ad2281	Pork meat product	Seeding 48h at 3°C+/-2°C	/	5-0-0-3-1	1.8	+	+	+	2	c
2024	638	Chiffonnade de rosette pur porc 34%MG	Pork meat rosette 34%FT	S. Agona Ad2281	Pork meat product	Seeding 48h at 3°C+/-2°C	/	5-0-0-3-1	1.8	+	+	+	2	c
2024	639	Poitrine tranches fines fumée 22%MG	Raw slices of smoked bacon 22%FT	S. Agona Ad2281	Pork meat product	Seeding 48h at 3°C+/-2°C	/	5-0-0-3-1	1.8	-	-	-	2	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measure- ment	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	689	Lardons nature 22%MG	Raw bacon 22%FT	S. Typhimurium 702	Pork meat	Seeding 48h at 3°C+/-2°C	/	3-2-4-0-0	1.8	+	+	+	2	c
2024	690	Chorizo doux 22% MG	Chorizo 22%FT	S. Infantis 2556	Pork meat	Seeding 48h at 3°C+/-2°C	/	1-3-2-3-4	2.6	+	+	+	2	c
2024	691	Allumettes fumées 20% MG	Raw smoked bacon 20%FT	S. Bovismorbificans Ad6629	Pork meat	Seeding 48h at 3°C+/-2°C	/	2-7-6-3-5	4.6	+	+	+	2	c
2024	702	Jambon cru 20%MG	Raw ham 20%FT	S. Typhimurium 702	Pork meat	Seeding 48h at 3°C+/-2°C	/	3-2-4-0-0	1.8	-	-	-	2	c
2024	2104	Lait cru de vache	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 3±2°C	/	3-2-0-3-1	1.8	+	+	+	3	a
2024	2105	Lait cru de vache jersiaise	Raw milk	S. Ohio Ad2213	Raw cream	Seeding 48h 3±2°C	/	3-0-1-1-3	1.6	-	-	-	3	a
2024	3641	Lait cru de vache Jersiaise	Raw cow's milk	S. Enteritidis Ad3380	Sheep milk	Seeding 48h 3±2°C	/	1-3-6-4-2	3.2	+	+	+	3	a
2024	3642	Lait cru de vache	Raw cow's milk	S. Enteritidis Ad3380	Sheep milk	Seeding 48h 3±2°C	/	1-3-6-4-2	3.2	+	+	+	3	a
2024	3643	Lait cru de vache	Raw cow's milk	S. Agona Ad2922	Milk powder	Seeding 48h 3±2°C	/	1-1-1-3-1	1.4	+	+	+	3	a
2024	3644	Lait cru de brebis	Raw sheep's milk	S. Agona Ad2922	Milk powder	Seeding 48h 3±2°C	/	1-1-1-3-1	1.4	-	-	-	3	a
2024	2102	Beurre au lait cru demi-sel	Raw butter	S. Mbandaka Ad2296	Raw milk	Seeding 48h 3±2°C	/	2-3-4-0-4	2.6	+	+	+	3	a
2024	2103	Beurre de baratte cru demi-sel	Raw butter	S. Anatum 26	Dairy product	Seeding 48h 3±2°C	/	2-0-3-0-3	1.6	+	+	+	3	a
2024	2106	Crème crue (44%MG)	Raw cream 44%FT	S. Mbandaka Ad2296	Raw milk	Seeding 48h 3±2°C	/	2-3-4-0-4	2.6	+	+	+	3	a
2024	2107	Crème crue (44%MG)	Raw cream 44%FT	S. Anatum 26	Dairy product	Seeding 48h 3±2°C	/	2-0-3-0-3	1.6	+	+	+	3	a
2024	2118	Abondance au lait cru (32%MG)	Raw cow milk cheese 32%FT	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 3±2°C	/	3-2-0-3-1	1.8	+	+	+	3	a
2024	2119	Rocamadour au lait cru de chèvre (22%MG)	Raw goat milk cheese 22%FT	S. Ohio Ad2213	Raw cream	Seeding 48h 3±2°C	/	3-0-1-1-3	1.6	+	+	+	3	a
2024	2120	Gruyère IGP France au lait cru de vache (33%MG)	Raw cow milk cheese 33%FT	S. Mbandaka Ad2296	Raw milk	Seeding 48h 3±2°C	/	2-3-4-0-4	2.6	+	+	+	3	a
2024	2121	Roquefort au lait cru de brebis (32%MG)	Raw ewe milk cheese 32%FT	S. Anatum 26	Dairy product	Seeding 48h 3±2°C	/	2-0-3-0-3	1.6	+	+	+	3	a
2024	2519	Selles sur Cher fromage de chèvre au lait cru 45% MG	Raw goat milk cheese 45%FT	S. Typhimurium 4	Milk powder	Seeding 48h 3±2°C	/	5-1-3-2-3	2.8	+	+	+	3	a
2024	2520	Parmigiano reggiano au lait cru de vache 32%MG	Raw cow milk cheese 32%FT	S. Typhimurium 4	Milk powder	Seeding 48h 3±2°C	/	5-1-3-2-3	2.8	+	+	+	3	a
2024	2521	Neufchâtel au lait cru de vache 50%MG	Raw cow milk cheese 50%FT	S. Typhimurium 4	Milk powder	Seeding 48h 3±2°C	/	5-1-3-2-3	2.8	+	+	+	3	a
2024	2522	Pont-l'évêque AOP au lait cru de vache 45%MG	Raw cow milk cheese 45%FT	S. Montevideo 604	Raw milk	Seeding 48h 3±2°C	/	5-3-5-6-3	4.4	+	+	+	3	a

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	2954	Camembert affiné au lait cru 22%MG	Raw cow milk cheese 22%FT	S. Brandenburg Ad2819	Dust dairy industry	Seeding 48h 3±2°C	/	1-5-4-2-5	3	+	+	+	3	a
2024	2955	Comté affiné 6 mois au lait cru 35%MG	Raw cow milk cheese35%FT	S. Brandenburg Ad2819	Dust dairy industry	Seeding 48h 3±2°C	/	1-5-4-2-5	3	+	+	+	3	a
2024	2110	Lait frais demi écrémé pasteurisé	Pasteurized milk	S. Meleagridis 505	Dairy product	Seeding 48h 3±2°C	/	4-3-1-2-2	2.4	+	+	+	3	b
2024	3300	Lait demi écrémé pasteurisé	Pasteurized milk	S. Infantis 401B	Dairy product	Seeding 48h 3±2°C	/	2-4-4-3-4	3.4	+	+	+	3	b
2024	3301	Panna cotta framboise	Dairy dessert (panna cotta)	S. Livingstone Ad2150	Dairy product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	+	+	+	3	b
2024	3302	Panna cotta caramel	Dairy dessert (panna cotta)	S. Montevideo Ad912	Dairy product	Seeding 48h 3±2°C	/	1-2-2-2-1	1.6	+	+	+	3	b
2024	2525	Yaourt au lait de chèvre nature	Pasteurized goat milk yoghurt	S. Indiana Ad174	White cheese	Seeding 48h 3±2°C	/	1-2-4-4-6	2.4	+	+	+	3	b
2024	2526	Yaourt velouté	Pasteurized cow milk yoghurt	S. Indiana Ad174	White cheese	Seeding 48h 3±2°C	/	1-2-4-4-6	2.4	+	+	+	3	b
2024	2108	Crème fraîche entière épaisse bio (30%MG)	Pasteurized cream 30%FT	S. Livingstone Ad2150	Dairy product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	-	-	-	3	b
2024	2109	Crème fraîche entière (30%MG)	Pasteurized cream 30%FT	S. Montevideo Ad912	Dairy product	Seeding 48h 3±2°C	/	1-2-2-2-1	1.6	-	-	-	3	b
2024	2114	Fromage fouetté nature pasteurisé de vache (24%MG)	Pasteurized cow milk cheese 24%FT	S. Meleagridis 505	Dairy product	Seeding 48h 3±2°C	/	4-3-1-2-2	2.4	+	+	+	3	b
2024	2115	Fromage velours de bleu lait pasteurisé de vache (33%MG)	Pasteurized cow milk cheese 33%FT	S. Infantis 401B	Dairy product	Seeding 48h 3±2°C	/	2-4-4-3-4	3.4	+	+	+	3	b
2024	2116	Petit camembert au lait pasteurisé (20%MG)	Pasteurized cow milk cheese 20%FT	S. Livingstone Ad2150	Dairy product	Seeding 48h 3±2°C	/	0-0-1-1-0	0.4	+	+	+	3	b
2024	2117	Le crottin de chèvre pasteurisé (23%MG)	Pasteurized goat milk cheese 23%FT	S. Montevideo Ad912	Dairy product	Seeding 48h 3±2°C	/	1-2-2-2-1	1.6	+	+	+	3	b
2024	2523	Emmental français au lait de vache pasteurisé 28%MG	Pasteurized cow milk cheese 28%FT	S. Montevideo 604	Raw milk	Seeding 48h 3±2°C	/	5-3-5-6-3	4.4	+	+	+	3	b
2024	2524	Fromage à raclette nature au lait de vache pasteurisé 28%MG	Pasteurized cow milk cheese 28%FT	S. Montevideo 604	Raw milk	Seeding 48h 3±2°C	/	5-3-5-6-3	4.4	+	+	+	3	b
2024	2449	Poudre de lait écrémé	Skimmed milk powder	S. Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	+	+	3	c
2024	2450	Poudre de lait écrémé BIO	Skimmed milk powder	S. Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.5	+	+	+	3	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	2451	Poudre de lait écrémé	Skimmed milk powder	S. Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	+	+	+	3	c
2024	2452	Poudre de lait demi écrémé calcium vitamine D	Semi-skimmed milk powder (calcium / vitamin D)	S. Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	3	c
2024	2453	Poudre de lait écrémé calcium vitamine D	Skimmed milk powder (calcium / vitamin D)	S. Agona Ad2922	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	-	-	3	c
2024	2454	Poudre de lait écrémé BIO	Skimmed milk powder	S. Virchow Ad1721	Infant cereals	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	3	c
2024	2455	Poudre de lait demi écrémé	Semi-skimmed milk powder	S. Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	-	-	-	3	c
2024	2457	Poudre de lait entier 26% MG	Whole milk powder 26%FT	S. Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	+	+	+	3	c
2024	2458	Poudre de lait entier 26% MG	Whole milk powder 26%FT	S. Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	3	c
2024	3086	Caséinate	Caseinate	S. Anatum Ad2706	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	-	-	-	3	c
2024	3089	Lactose	Lactose	S. Cerro Ad2707	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.8	+	+	+	3	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	1747	Filet de saumon	Raw fish fillet (salmon)	S. Hadar F106	Seafood product	Seeding 48h 3±2°C	/	0-4-0-3-2	1.8	+	+	+	4	a
2024	1748	Filet de lieu jaune	Raw fish fillet (pollack)	S. Brandenburg Ad351	Seafood product	Seeding 48h 3±2°C	/	1-0-3-3-2	1.8	+	+	+	4	a
2024	1749	Dos de cabillaud	Raw fish fillet (cod)	S. Derby Ad1093	Seafood product	Seeding 48h 3±2°C	/	1-1-0-0-1	0.6	+	+	+	4	a
2024	1750	Pavé de truite	Raw fish (trout)	S. Anatum Ad1451	Seafood product	Seeding 48h 3±2°C	/	0-5-0-0-1	1.2	-	-	-	4	a
2024	1751	Filet d'eiglefin	Raw fish (haddock)	S. Hadar F106	Seafood product	Seeding 48h 3±2°C	/	0-4-0-3-2	1.8	-	-	-	4	a
2024	1752	Filet de saumon	Raw fish fillet (salmon)	S. Brandenburg Ad351	Seafood product	Seeding 48h 3±2°C	/	1-0-3-3-2	1.8	+	+	+	4	a
2024	1753	Dos de lieu noir	Raw fish filet (saithe)	S. Derby Ad1093	Seafood product	Seeding 48h 3±2°C	/	1-1-0-0-1	0.6	+	+	+	4	a
2024	1754	Queue de lotte côtière	Raw fish (monkfish tail)	S. Anatum Ad1451	Seafood product	Seeding 48h 3±2°C	/	0-5-0-0-1	1.2	+	+	+	4	a
2024	1755	Filet de dorade	Raw fish fillet (sea bream)	S. Hadar F106	Seafood product	Seeding 48h 3±2°C	/	0-4-0-3-2	1.8	-	-	-	4	a
2024	1756	Aile de raie côtière	Raw fish (skate wing)	S. Brandenburg Ad351	Seafood product	Seeding 48h 3±2°C	/	1-0-3-3-2	1.8	+	+	+	4	a
2024	1757	Gambas crues	Raw prawns	S. Derby Ad1093	Seafood product	Seeding 48h 3±2°C	/	1-1-0-0-1	0.6	+	+	+	4	a
2024	1758	Noix de Saint jacques	Raw scallops	S. Anatum Ad1451	Seafood product	Seeding 48h 3±2°C	/	0-5-0-0-1	1.2	+	+	+	4	a
2024	1759	Huîtres creuses élu n°4	Raw hollow oysters	S. Hadar F106	Seafood product	Seeding 48h 3±2°C	/	0-4-0-3-2	1.8	-	-	-	4	a
2024	1760	Moules	Raw mussels	S. Brandenburg Ad351	Seafood product	Seeding 48h 3±2°C	/	1-0-3-3-2	1.8	+	+	+	4	a
2024	2216	Laitue iceberg en sachet	Bagged lettuce	S. Derby Ad3057	Spinach	Seeding 48h 3±2°C	/	6-5-4-2-5	4.4	+	+	+	4	b
2024	2217	Graines germées alfalfa	Sprouts	S. Kasenyi Ad2921	Leek sprouts	Seeding 48h 3±2°C	/	5-2-2-2-7	3.6	+	+	+	4	b
2024	2218	Ciboulette fraîche	Fresh chives	S. Derby Ad3057	Spinach	Seeding 48h 3±2°C	/	6-5-4-2-5	4.4	-	-	-	4	b
2024	2219	Basilic frais bio	Fresh basil	S. Livingstone Ad2566	Potatoes	Seeding 48h 3±2°C	/	3-3-4-3-0	2.6	+	+	+	4	b
2024	2220	Persil frisé frais	Fresh parsley	S. Kasenyi Ad2921	Leek sprouts	Seeding 48h 3±2°C	/	5-2-2-2-7	3.6	-	-	-	4	b
2024	2722	Feuilles de mâches	Lamb's lettuce leaves	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	1-1-4-0-1	1.4	+	+	+	4	b
2024	2723	Batavia	Batavia	S. Havana Ad2728	Sunflower	Seeding 48h 3±2°C	/	3-4-4-1-3	3	+	+	+	4	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	2724	Feuilles de chêne	Oak leaf salad	S. Livingstone Ad2566	Potatoes	Seeding 48h 3±2°C	/	1-2-0-2-4	1.8	+	+	+	4	b
2024	2725	Jeunes pousses	Young sprouts	S. Havana Ad2728	Sunflower	Seeding 48h 3±2°C	/	3-4-4-1-3	3	+	+	+	4	b
2024	2726	Coriandre fraîche	Fresh coriander	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	1-1-4-0-1	1.4	+	+	+	4	b
2024	2727	Aneth fraîche	Fresh dill	S. Havana Ad2728	Sunflower	Seeding 48h 3±2°C	/	3-4-4-1-3	3	-	-	-	4	b
2024	2728	Menthe fraîche	Fresh mint	S. Livingstone Ad2566	Potatoes	Seeding 48h 3±2°C	/	1-2-0-2-4	1.8	-	-	-	4	b
2024	2729	Romarin frais	Fresh rosemary	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	1-1-4-0-1	1.4	-	-	-	4	b
2024	2876	Basilic surgelé	Frozen basil	S. Derby Ad3057	Spinach	Seeding -20°C 2 weeks	/	2-2-2-1-1	1.6	-	-	-	4	b
2024	2877	Persil plat surgelé	Frozen flat-leaf parsley	S. Derby Ad3057	Spinach	Seeding -20°C 2 weeks	/	2-2-2-1-1	1.6	-	-	-	4	b
2024	2878	Ciboulette surgelé	Frozen chives	S. Kasenyi Ad2921	Sprouts	Seeding -20°C 2 weeks	/	4-2-0-4-1	2.2	-	-	-	4	b
2024	2879	Coriandre surgelé	Frozen coriander	S. Kasenyi Ad2921	Sprouts	Seeding -20°C 2 weeks	/	4-2-0-4-1	2.2	-	-	-	4	b
2024	3097	Laitue sucrine	Sucrine lettuce	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-2-1-1-2	1.8	+	+	+	4	b
2024	3098	Feuille de chêne rouge	Red oak leaves	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-2-1-1-2	1.8	+	+	+	4	b
2024	3099	Salade mêlée	Mixed salad	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-2-1-1-2	1.8	+	+	+	4	b
2024	3100	Roquette BIO	Rocket	S. Livingstone Ad2566	Potatoes	Seeding 48h 3±2°C	/	5-0-3-5-1	2.8	+	+	+	4	b
2024	2206	Melon	Melon	S. Virchow F276	Vegetables	Seeding 48h 3±2°C	/	1-4-3-4-2	2.8	+	+	+	4	c
2024	2207	Nectarine blanche	Nectarine	S. Typhimurium Ad2034	Vegetables	Seeding 48h 3±2°C	/	2-2-3-4-3	2.6	+	+	+	4	c
2024	2208	Banane	Banana	S. Typhimurium Ad2034	Vegetables	Seeding 48h 3±2°C	/	2-2-3-4-3	2.6	+	+	+	4	c
2024	2209	Abricot	Apricot	S. Virchow F276	Vegetables	Seeding 48h 3±2°C	/	1-4-3-4-2	2.8	+	+	+	4	c
2024	2210	Tomate ronde	Tomato	S. Derby Ad3057	Spinach	Seeding 48h 3±2°C	/	6-5-4-2-5	4.4	+	+	+	4	c
2024	2211	Poivron rouge	Red pepper	S. Kasenyi Ad2921	Leek sprouts	Seeding 48h 3±2°C	/	5-2-2-2-7	3.6	+	+	+	4	c
2024	2212	Champignon blanc	Mushroom	S. Derby Ad3057	Spinach	Seeding 48h 3±2°C	/	6-5-4-2-5	4.4	+	+	+	4	c
2024	2213	Fraise	Strawberry	S. Virchow F276	Vegetables	Seeding 48h 3±2°C	/	1-4-3-4-2	2.8	-	-	-	4	c
2024	2214	Concombre	Cucumber	S. Livingstone Ad2566	Potatoe	Seeding 48h 3±2°C	/	3-3-4-3-0	2.6	+	+	+	4	c
2024	2215	Avocat	Avocado	S. Livingstone Ad2566	Potatoe	Seeding 48h 3±2°C	/	3-3-4-3-0	2.6	+	+	+	4	c
2024	2880	Cocktail de fruits rouges surgelé	Frozen red fruits	S. Virchow F276	Vegetables	Seeding -20°C 2 weeks	/	1-0-4-3-4	2.4	-	-	-	4	c
2024	2881	Ananas en morceaux surgelés	Frozen pineapple chunks	S. Virchow F276	Vegetables	Seeding -20°C 2 weeks	/	1-0-4-3-4	2.4	-	-	-	4	c
2024	2882	Poêlée champêtre surgelée	Frozen vegetables	S. Typhimurium Ad2034	Vegetables	Seeding -20°C 2 weeks	/	3-1-1-3-7	3	-	-	-	4	c
2024	2883	Haricots jaunes surgelés	Frozen yellow beans	S. Typhimurium Ad2034	Vegetables	Seeding -20°C 2 weeks	/	3-1-1-3-7	3	-	-	-	4	c
2024	3101	Prune jaune	Yellow plum	S. Typhimurium Ad2034	Cocoa beans	Seeding 48h 3±2°C	/	1-2-0-3-1	1.4	+	+	+	4	c
2024	3102	Raisin noir Muscat	Black grapes	S. Lexington 2003S03	Oilseeds	Seeding 48h 3±2°C	/	5-1-1-2-4	2.6	+	+	+	4	c
2024	3103	Carotte	Carrot	S. Lexington 2003S03	Oilseeds	Seeding 48h 3±2°C	/	5-1-1-2-4	2.6	+	+	+	4	c
2024	2736	Œuf de caille	Quail egg	S. Typhimurium Ad1484	Egg products	Seeding 48h 3±2°C	/	6-2-3-0-2	2.6	+	+	+	5	a
2024	2682	Cumin moulu en poudre	Ground cumin powder	S. Caracas Ad2322	Spices	Seeding with lyophilized strain – 2	/	/	1.5	-	-	-	5	a

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measure- ment	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
						weeks at ambient temperature								
2024	2683	Curry moulu	Ground curry powder	S. Caracas Ad2322	Spices	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	a
2024	2684	Piment rouge doux moulu	Ground piment powder	S. Caracas Ad2322	Spices	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	-	-	5	a
2024	2685	Persillade	Dehydrated parsley	S. Lexington 2003S16	Soya	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.8	-	-	-	5	a
2024	2686	Thym déshydraté	Dehydrated thyme	S. Lexington 2003S16	Soya	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.8	-	-	-	5	a
2024	2687	Herbe de provence	Dehydrated Provence herb	S. Lexington 2003S16	Soya	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.8	+	+	+	5	a
2024	2688	Poudre de cacao	Cocoa powder	S. Typhimurium Ad1682	Chocolate	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	-	-	-	5	a
2024	2689	Pépites de chocolat noir (45,5% cacao)	Dark chocolate chip (45,5% cocoa)	S. Typhimurium Ad1682	Chocolate	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	-	-	-	5	a
2024	2691	Pépites de chocolat au lait (30% cacao)	Milk chocolate chip (30% cocoa)	S. Braenderup Ad1661	Chocolate	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2.2	+	+	+	5	a
2024	2840	Poudre de cacao 32% intense	Cocoa powder 32% cocoa	S. Typhimurium Ad1682	Chocolate	Spiking 10min at 56°C	0,9	3-1-0-1-2	1.4	+	+	+	5	a
2024	2841	Oriqan déshydraté	Dehvdrated oregano	S. Havana Ad2728	Sunflower	Spiking 10min at 56°C	1.5	0-0-1-0-1	0.4	-	-	-	5	

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measure- ment	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	2842	Romarin de Provence déshydraté	Dehydrated rosemary	S. Havana Ad2728	Sunflower	Spiking 10min at 56°C	1,5	0-0-1-0-1	0.4	-	-	-	5	a
2024	2843	Ciboulette déshydratée	Dehydrated chives	S. Lexington 2003S16	Soya	Spiking 10min at 56°C	1,9	0-1-1-0-2	0.8	+	+	+	5	a
2024	2844	Basilic déshydraté	Dehydrated basil	S. Lexington 2003S16	Soya	Spiking 10min at 56°C	1,9	0-1-1-0-2	0.8	-	-	-	5	a
2024	2845	Persil déshydraté	Dehydrated parsley	S. Lexington 2003S16	Soya	Spiking 10min at 56°C	1,9	0-1-1-0-2	0.8	-	-	-	5	a
2024	2846	Paprika doux	Sweet paprika	S. Caracas Ad2322	Spices	Spiking 10min at 56°C	1,2	2-1-1-2-1	1.4	+	+	+	5	a
2024	2847	Cannelle moulue	Ground cinnamon	S. Caracas Ad2322	Spices	Spiking 10min at 56°C	1,2	2-1-1-2-1	1.4	-	-	-	5	a
2024	2848	4 épices moulues	4 ground spices	S. Caracas Ad2322	Spices	Spiking 10min at 56°C	1,2	2-1-1-2-1	1.4	-	-	-	5	a
2024	3092	Chocolat noir puissant 85% cacao	Strong dark chocolate 85% cocoa	S. Braenderup Ad1661	Chocolate	Spiking 10min at 56°C	0,88	1-1-2-1-1	1.2	+	+	+	5	a
2024	3093	Chocolat noir 75% cacao	Dark chocolate 75% cocoa	S. Braenderup Ad1661	Chocolate	Spiking 10min at 56°C	0,88	1-1-2-1-1	1.2	+	+	+	5	a
2024	3094	Chocolat en poudre fort en cacao (50% cacao)	High cocoa powder chocolate (50% cocoa)	S. Braenderup Ad1661	Chocolate	Spiking 10min at 56°C	0,88	1-1-2-1-1	1.2	+	+	+	5	a
2024	3095	Epices à couscous	Couscous spices	S. Kasenyi Ad2921	Leek sprouts	Spiking 10min at 56°C	1,98	2-4-6-6-6	4.8	-	-	-	5	a
2024	3096	Curcuma	Turmeric	S. Havana Ad2728	Sunflower	Spiking 10min at 56°C	1,34	4-5-2-3-0	2.8	+	+	+	5	a
2024	2459	Poudre de lait infantile avec probiotiques 6 à 10mois (L.reuteri 1.7.10 ⁴ UFC/g) 24.3%MG	Milk powder infant formula with probiotics (L. reuteri 1.7.10 ⁴ CFU/g) 24.3%FT	S. Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	+	+	5	b
2024	2460	Poudre de lait infantile avec probiotiques dès 6mois (L. reuteri 3.09.10 ⁴) UFC/g 27.6%MG	Milk powder infant formula with probiotics (L. reuteri 3.09.10 ⁴ CFU/g) 27.6%FT	S. Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.5	+	+	+	5	b
2024	2461	Poudre de lait infantile avec probiotiques dès 6mois (L. reuteri 3.2.10 ⁵ UFC/g) 24.2%MG	Milk powder infant formula with probiotics (L. reuteri 3.2.10 ⁵ CFU/g) 24.2%FT	S. Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	+	+	+	5	b
2024	2462	Poudre de lait infantile avec probiotiques 6 à 10mois (L. reuteri 3.2.10 ⁵ UFC/g) 24.3%MG	Milk powder infant formula with probiotics (L. reuteri 3.2.10 ⁵ CFU/g) 24.3%FT	S. Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	2463	Poudre de lait infantile avec probiotiques 6 à 12mois (B.infantis 5.3.10 ⁵ UFC/g) 22%MG	Milk powder infant formula with probiotics (B. infantis 5.3.10 ⁵ CFU/g) 22%FT	S. Agona Ad2922	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
2024	2464	Poudre de lait infantile avec probiotiques dès 6mois (Limosilactobacillus fermentum heriditum 6.3.10 ⁶ UFC/g)	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3.10 ⁶ CFU/g)	S. Virchow Ad1721	Infant cereales	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	2465	Poudre de lait infantile avec probiotiques de 0 à 6mois (Limosilactobacillus fermentum heriditum 1.05.10 ⁵ UFC/g)	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 1.05.10 ⁵ CFU/g)	S. Agona Ad2922	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	2466	Céréales infantiles avec probiotiques +8mois (B.lactis 1.08.10 ⁶ UFC/g)	Infant cereals with probiotics (B.lactis 1.08.10 ⁶ CFU/g)	S. Virchow Ad1721	Infant cereales	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	2467	Céréales infantiles avec probiotiques (B.lactis 3.9.10 ⁵ UFC/g)	Infant cereals with probiotics (B.lactis 3.9.10 ⁵ CFU/g)	S. Panama Ad1733	Infant cereales	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	+	+	+	5	b
2024	2468	Céréales infantiles avec probiotiques dès 6mois (Bifido bactéries 2.6.10 ⁴ UFC/g)	Infant cereals with probiotics (Bifido bactéries 2.6.10 ⁴ CFU/g)	S. Panama Ad1733	Infant cereales	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	+	+	+	5	b
2024	3082	Poudre de lait infantile avec probiotiques dès 6 mois 24.2%MG (5.36.10 ⁶ UFC/g L.reuteri DSM17938)	Milk powder with probiotic 24.2%FT (5.36.10 ⁶ CFU/g L.reuteri DSM17938)	S. Enteritidis Ad3380	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	3083	Poudre de lait infantile avec probiotiques dès 6 mois 37%MG (4.82.10 ⁵ UFC/g Limosilactobacillus fermentum heredite)	Milk powder with probiotic 37%MG (4.82.10 ⁵ CFU/g Limosilactobacillus fermentum heredite)	S. Anatum Ad2706	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	+	+	5	b
2024	3084	Poudre de lait infantile avec probiotiques dès la naissance 25.2%MG (1.27.10 ⁴ UFC/g L.reuteri DSM17938)	Milk powder with probiotic 25.2%MG (1.27.10 ⁴ CFU/g L.reuteri DSM17938)	S. Enteritidis Ad3380	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	5	b
2024	3085	Poudre de lait infantile avec probiotiques dès 6mois 22%MG	Milk powder with probiotic 22%MG (8.55.10 ⁵ CFU/g Bifidobacterium infantis))	S. Cerro Ad2707	Dairy product	Seeding with lyophilized strain – 2	/	/	1.8	+	+	+	5	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results			Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean					
		(8.55.10 ⁵ UFC/g Bifidobacterium infantis))				weeks at ambient temperature								
2024	2730	Œufs de poules BIO	Eggs (BIO)	S. Typhimurium Ad1484	Egg products	Seeding 48h 3±2°C	/	6-2-3-0-2	2.6	+	+	+	5	c
2024	2731	Œufs de poules élevées en plein air	Eggs (free-range hens)	S. Livingstone E1	Egg white powder	Seeding 48h 3±2°C	/	2-6-0-4-0	2.4	+	+	+	5	c
2024	2732	Œufs de poules élevées au sol	Eggs (hens reared on the ground)	S. Enteritidis 10	Egg white powder	Seeding 48h 3±2°C	/	2-0-1-2-3	1.6	-	-	-	5	c
2024	2733	Jaune d'œuf liquide pasteurisé	Pasteurised liquid egg yolk	S. Typhimurium Ad1484	Egg products	Seeding 48h 3±2°C	/	6-2-3-0-2	2.6	+	+	+	5	c
2024	2734	Blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	S. Enteritidis 10	Egg white powder	Seeding 48h 3±2°C	/	2-0-1-2-3	1.6	+	+	+	5	c
2024	2735	Œuf entier liquide pasteurisé	Pasteurised liquid whole egg	S. Livingstone E1	Egg white powder	Seeding 48h 3±2°C	/	2-6-0-4-0	2.4	+	+	+	5	c
2024	2957	Œufs fermiers bretons plein air	Eggs (free-range hens)	S. Infantis 14	Pasteurized egg drop	Seeding 48h 3±2°C	/	3-3-0-1-2	1.8	+	+	+	5	c
2024	2958	Œufs BIO	Eggs (BIO)	S. Enteritidis 657	Egg drop	Seeding 48h 3±2°C	/	3-0-0-1-3	1.4	+	+	+	5	c
2024	2959	Œuf entier liquide pasteurisé	Pasteurised liquid whole egg	S. Enteritidis 657	Egg drop	Seeding 48h 3±2°C	/	3-0-0-1-3	1.4	+	+	+	5	c
2024	2960	Œufs de poules élevées au sol	Eggs (hens reared on the ground)	S. Enteritidis 657	Egg drop	Seeding 48h 3±2°C	/	3-0-0-1-3	1.4	-	-	-	5	c
2024	2956	Blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	S. Infantis 14	Pasteurized egg drop	Seeding 48h 3±2°C	/	3-3-0-1-2	1.8	-	-	-	5	c
2024	3091	Blanc d'œuf en poudre	Powdered egg white	S. Enteritidis 657	Egg roll	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	-	-	5	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results						Category	Type
										Without PREraser protocol			With PREraser protocol				
				Strain	Origin	Injury protocol	Injury measure ment	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER	CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
								Enumeration	Mean								
2024	2370	Ecouvillon pâte à madeleine après nettoyage	Swab after cleaning (pastry product)	S. Derby Ad1683	Pastry	Seeding 48h 3±2°C	/	3-1-6-4-2	3.2	-	-	-	-	-	-	6	a
2024	2371	Chiffonnette moule cake après nettoyage	Wipe after cleaning (pastry product)	S. Derby Ad1683	Pastry	Seeding 48h 3±2°C	/	3-1-6-4-2	3.2	+	+	+	+	+	+	6	a
2024	2376	Ecouvillon laiterie après nettoyage	Swab after cleaning (dairy product industry)	S. Cerro Ad2707	Milk powder	Seeding 48h 3±2°C	/	2-2-2-3-7	3.2	+	+	+	+	+	+	6	a
2024	2377	Eponge laiterie avant désinfection	Sponge before disinfection (dairy product industry)	S. Cerro Ad2707	Milk powder	Seeding 48h 3±2°C	/	2-2-2-3-7	3.2	+	+	+	+	+	+	6	a
2024	2378	Chiffonnette laiterie avant désinfection	Wipe before disinfection (dairy product industry)	S. Anatum Ad2706	Milk powder	Seeding 48h 3±2°C	/	3-5-5-8-6	5.4	+	+	+	+	+	+	6	a
2024	2379	Eponge dessus chaise après nettoyage	Sponge after cleaning (dairy product industry)	S. Anatum Ad2706	Milk powder	Seeding 48h 3±2°C	/	3-5-5-8-6	5.4	+	+	+	+	+	+	6	a
2024	2380	Chiffonnette tuyaux inox après nettoyage	Wipe after cleaning (dairy product industry)	S. Anatum Ad2706	Milk powder	Seeding 48h 3±2°C	/	3-5-5-8-6	5.4	+	+	+	+	+	+	6	a
2024	2965	Eponge moule d'emmental après nettoyage (industrie laitière)	Sponge after cleaning (dairy industry)	S. Anatum Ad2706	Dairy product	Seeding 48h 3±2°C	/	4-4-6-6-4	4.8	+	+	+	+	+	+	6	a
2024	2966	Chiffonnette étagère chambre froide de la fabrication après nettoyage (industrie laitière)	Wipe after cleaning (dairy industry)	S. Brandenburg Ad2819	Dust dairy industry	Seeding 48h 3±2°C	/	1-5-4-2-5	3	+	+	+	+	+	+	6	a
2024	2967	Chiffonnette surface (industrie laitière)	Wipe (dairy industry)	S. Anatum Ad2706	Dairy product	Seeding 48h 3±2°C	/	4-4-6-6-4	4.8	+	+	+	+	+	+	6	a
2024	2968	Eau de rinçage circuit NEP ligne (industrie laitière)	Process water (dairy industry)	S. Brandenburg Ad2819	Dust dairy industry	Seeding 48h 3±2°C	/	1-5-4-2-5	3	+	+	+	+	+	+	6	a
2024	1764	Déchets effiloché de bœuf	Residues of shredded beef	S. Bredeney 912	Pork meat	Seeding 48h 3±2°C	/	1-0-4-3-3	2.2	+	+	+	+	+	+	6	b
2024	1765	Déchets effiloché de bœuf	Residues of shredded beef	S. Newport Adria 586	Beef meat	Seeding 48h 3±2°C	/	3-1-1-0-1	1.2	+	+	+	+	+	+	6	b
2024	1766	Déchets sol parmentier	Residues of parmentier	S. Newport Adria 586	Beef meat	Seeding 48h 3±2°C	/	3-1-1-0-1	1.2	+	+	+	+	+	+	6	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results						Category	Type
										Without PREraser protocol			With PREraser protocol				
				Strain	Origin	Injury protocol	Injury measure ment	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER	CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
Enumeration	Mean																
2024	1767	Déchets chipolata	Residues of chipolata	S. Indiana 538	Pork meat	Seeding 48h 3±2°C	/	0-0-0-2-0	0.4	+	+	+	+	+	+	6	b
2024	1768	Déchets chipolata	Residues of chipolata	S. Typhimurium Ad2508	Pork environment	Seeding 48h 3±2°C	/	1-0-2-1-1	1.0	+	+	+	+	+	+	6	b
2024	1819	Poussières d'aspirateur	Vacuum dust	S. Infantis A00E057	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	+	+	+	+	+	6	b
2024	1820	Poussières d'aspirateur	Vacuum dust	S. Manhattan 900	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	4.5	+	+	+	+	+	+	6	b
2024	1821	Poussières d'aspirateur	Vacuum dust	S. Anatum Ad2754	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	+	+	6	b
2024	1822	Poussières d'aspirateur	Vacuum dust	S. Brandenburg Ad2819	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	+	+	+	+	+	6	b
2024	1823	Poussières d'aspirateur	Vacuum dust	S. Infantis A00E057	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	+	+	+	+	+	6	b
2024	1824	Poussières d'aspirateur	Vacuum dust	S. Manhattan 900	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	4.5	+	+	+	+	+	+	6	b
2024	1825	Poussières d'aspirateur	Vacuum dust	S. Anatum Ad2754	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	+	+	6	b
2024	1826	Poussières d'aspirateur	Vacuum dust	S. Brandenburg Ad2819	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	+	+	+	+	+	6	b
2024	1827	Poussières d'aspirateur	Vacuum dust	S. Infantis A00E057	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	-	-	-	-	-	-	6	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global results						Category	Type
										Without PREraser protocol			With PREraser protocol				
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus (Deep Well)	QS5 (Fast)	qTOWER	CFX Opus (Deep Well)	QS5 (Fast)	qTOWER		
Enumeration	Mean																
2024	1828	Poussières d'aspirateur	Vacuum dust	S. Manhattan 900	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	4.5	-	-	-	-	-	-	6	b
2024	1829	Poussières d'aspirateur	Vacuum dust	S. Anatum Ad2754	Dust dairy industry	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	+	+	6	b
2024	1763	Eau de lavage après rinçage (industrie porcine)	Process water after cleaning (pork meat industry)	S. Kedougou Ad929	Beef environment	Seeding 48h 3±2°C	/	1-1-1-1-1	1.0	-	-	-	-	-	-	6	c
2024	2367	Eau de process brioche après nettoyage	Process water after cleaning (pastry product)	S. Typhimurium 633	Pastry	Seeding 48h 3±2°C	/	0-2-2-3-2	1.8	+	+	+	+	+	+	6	c
2024	2368	Eau de process pâte à madeleine avant nettoyage	Process water before cleaning (pastry product)	S. Typhimurium 633	Pastry	Seeding 48h 3±2°C	/	0-2-2-3-2	1.8	+	+	+	+	+	+	6	c
2024	2369	Eau de process pâte à madeleine après nettoyage	Process water after cleaning (pastry product)	S. Derby Ad1683	Pastry	Seeding 48h 3±2°C	/	3-1-6-4-2	3.2	+	+	+	+	+	+	6	c
2024	2370	Eau de process bac laverie après nettoyage	Process water after cleaning (multi component product)	S. Worthington Adria3506	RTE (multicomponent food)	Seeding 48h 3±2°C	/	5-2-3-1-4	3.0	+	+	+	+	+	+	6	c
2024	2371	Eau de process pâte fino après nettoyage	Process water after cleaning (multi component product)	S. Typhimurium 4874	RTE (multicomponent food)	Seeding 48h 3±2°C	/	1-6-4-4-3	3.8	+	+	+	+	+	+	6	c
2024	2372	Eau de rinçage sardine avant nettoyage	Process water before cleaning (fish product)	S. Derby Ad1093	Fish	Seeding 48h 3±2°C	/	3-3-4-2-1	2.6	+	+	+	+	+	+	6	c
2024	2373	Eau de rinçage laiterie après nettoyage	Process water after cleaning (dairy product industry)	S. Cerro Ad2707	Milk powder	Seeding 48h 3±2°C	/	2-2-2-3-7	3.2	+	+	+	+	+	+	6	c
2024	2374	Eau de process après nettoyage	Process water after cleaning (meat product industry)	S. Infantis 2556	Sausage	Seeding 48h 3±2°C	/	4-3-4-6-6	4.6	+	+	+	+	+	+	6	c

ANNEX D: Raw Data for the Sensitivity Study

Observations of the culture plates		Data comparison between the alternative and the reference methods	
t	Only typical colonies present	PA	Positive Agreement
at	Only atypical colonies present	NA	Negative Agreement
m	Both typical and atypical colonies present	PD	Positive Deviation
ng	No growth present	ND	Negative Deviation
+	Positive reaction	PA _{FP(alt)}	Positive Agreement due to False Positive Alternative Method Result
-	Negative reaction	PD _{FP(alt)}	Positive Deviation due to False Positive Alternative Method Result
Pos	Positive	NA _{FN(alt)}	Negative Agreement due to False Negative Alternative Method Result
Neg	Negative	ND _{FN(alt)}	Negative Deviation due to False Negative Alternative Method Result

1. Raw data of the Sensitivity Study from the extension

Unpaired (BPW) – W/O PREraser

Category	Type	Item	Sample No.	Unpaired BPW: Alternative Method Samples													ISO 6579-1:2017 Reference Method Samples								Final Agreement	
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation				Sample No.	MKTTn		RVS		Identification ¹	Overall Result			
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS	Identification ¹								Overall Result		
				w/o PREraser	w/o PREraser	w/o PREraser							XLD	HE						XLD	HE					
7	A	Cheese Coffee Cake with crumbs	121	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	181	ng	ng	ng	ng	/	Neg	NA
7	A	Eclairs	122	22.94	25.25	23.51	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	182	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Lemon Meringue Pie	123	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	183	ng	ng	ng	ng	/	Neg	NA
7	A	Chess Pie	124	23.56	25.08	23.20	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	184	at	at	at	at	/	Neg	PD
7	A	Red Velvet Cake Mix	125	24.33	26.63	25.14	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	185	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Dark Chocolate Brownie Mix	126	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	186	ng	ng	ng	ng	/	Neg	NA
7	A	Wild Blueberry Muffin Mix	127	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	187	m	m	m	m	Salmonella spp.	Pos	ND
7	A	Classic Yellow Cake Mix	128	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	188	at	at	at	at	/	Neg	NA
7	A	Chocolate Chip Cookie Mix	129	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	189	ng	ng	ng	ng	/	Neg	NA
7	A	Strawberry Supreme Cake Mix	130	24.11	25.88	24.55	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	190	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Chocolate and Peanut butter Brownie Mix	131	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	191	ng	ng	ng	ng	/	Neg	NA
7	A	Boston Cream Filled Donut	132	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	192	t	t	t	t	Salmonella spp.	Pos	ND
7	A	Chocolate Mousse Pie	133	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	193	at	at	at	at	/	Neg	NA
7	A	Oreo Crème Dream Cake Mix	134	24.62	25.91	24.29	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	194	at	at	at	at	/	Neg	PD
7	A	Everything Season Muffin Mix	135	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	195	at	at	at	at	/	Neg	NA
7	A	Cranberry Scone Mix	136	22.72	24.81	23.31	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	196	at	at	at	at	/	Neg	PD
7	A	Shortbread Cookie Mix	137	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	197	t	t	t	t	Salmonella spp.	Pos	ND
7	A	Pecan Pie	138	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	198	ng	ng	ng	ng	/	Neg	NA
7	A	Chocolate Cake Mix	139	23.57	24.71	22.92	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	199	at	at	at	at	/	Neg	PD
7	A	Cheese Danish with Raspberry Drizzle	140	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	200	ng	ng	ng	ng	/	Neg	NA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1A:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
3	10	4	3	0	0	0	0

Unpaired (BPW) – w/ *PRE*Eraser

Category	Type	Item	Sample No.	Alternative Method Samples														ISO 6579-1:2017 Reference Method Samples										Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					Sample No.	MKTTn		RVS		Identification ¹	Overall Result				
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹		Overall Result									
													w/ PREraser	w/ PREraser	w/ PREraser	XLD				HE	XLD	HE						
7	A	Cheese Coffee Cake with crumbs	121	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	181	ng	ng	ng	ng		Neg	NA		
7	A	Eclairs	122	20.44	20.88	21.40	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	182	m	m	m	m	Salmonella spp.	Pos	PA		
7	A	Lemon Meringue Pie	123	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	183	ng	ng	ng	ng		Neg	NA		
7	A	Chess Pie	124	20.53	20.97	22.01	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	184	at	at	at	at		Neg	PD		
7	A	Red Velvet Cake Mix	125	24.53	26.74	25.05	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	185	m	m	m	m	Salmonella spp.	Pos	PA		
7	A	Dark Chocolate Brownie Mix	126	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	186	ng	ng	ng	ng		Neg	NA		
7	A	Wild Blueberry Muffin Mix	127	-	-	-	Neg	at	at	/		Neg	at	at	at	at		Neg	187	m	m	m	m	Salmonella spp.	Pos	ND		
7	A	Classic Yellow Cake Mix	128	-	-	-	Neg	at	at	/		Neg	at	at	at	at		Neg	188	at	at	at	at		Neg	NA		
7	A	Chocolate Chip Cookie Mix	129	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	189	ng	ng	ng	ng		Neg	NA		
7	A	Strawberry Supreme Cake Mix	130	24.28	24.25	24.95	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	190	m	m	m	m	Salmonella spp.	Pos	PA		
7	A	Chocolate and Peanut butter Brownie Mix	131	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	191	ng	ng	ng	ng		Neg	NA		
7	A	Boston Cream Filled Donut	132	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	192	t	t	t	t	Salmonella spp.	Pos	ND		
7	A	Chocolate Mousse Pie	133	-	-	-	Neg	at	at	/		Neg	at	at	at	at		Neg	193	at	at	at	at		Neg	NA		
7	A	Oreo Crème Dream Cake Mix	134	23.83	24.09	24.62	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	194	at	at	at	at		Neg	PD		
7	A	Everything Season Muffin Mix	135	-	-	-	Neg	at	at	/		Neg	at	at	at	at		Neg	195	at	at	at	at		Neg	NA		
7	A	Cranberry Scone Mix	136	21.96	22.14	22.93	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	196	at	at	at	at		Neg	PD		
7	A	Shortbread Cookie Mix	137	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	197	t	t	t	t	Salmonella spp.	Pos	ND		
7	A	Pecan Pie	138	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	198	ng	ng	ng	ng		Neg	NA		
7	A	Chocolate Cake Mix	139	21.59	22.00	22.37	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	199	at	at	at	at		Neg	PD		
7	A	Cheese Danish with Raspberry Drizzle	140	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	200	ng	ng	ng	ng		Neg	NA		

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1A:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
3	10	4	3	0	0	0	0

Unpaired (BPW) – W/O PReraser

Category	Type	Item	Sample No.	Alternative Method Samples													ISO 6579-1:2017 Reference Method Samples										Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation				Sample No.	MKTn		RVS		Identification ¹	Overall Result				
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTn		RVS			Identification ¹	Overall Result								
				w/o PREraser	w/o PREraser	w/o PREraser							XLD	HE	XLD	HE											
7	B	Crispy Ginger Snaps	141	23.49	24.19	22.17	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	201	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Short Bread Cookies	142	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	202	m	m	m	m	Salmonella spp.	Pos	ND	
7	B	Hot Fudge	143	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	203	ng	ng	ng	ng	/	Neg	NA	
7	B	Agave Syrup	144	24.09	24.25	22.25	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	204	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Vanilla Wafers	145	23.68	24.44	22.50	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	205	t	t	t	t	Salmonella spp.	Pos	PA	
7	B	Semi Sweet Morsel Chips	146	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	206	ng	ng	ng	ng	/	Neg	NA	
7	B	Light Brown Sugar	147	23.31	24.32	22.10	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	207	ng	ng	ng	ng	/	Neg	PD	
7	B	Pure Cane Sugar	148	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	208	ng	ng	ng	ng	/	Neg	NA	
7	B	White Chocolate Bars	149	24.66	26.45	25.03	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	209	at	at	at	at	/	Neg	PD	
7	B	Chocolate Syrup	150	23.47	24.38	22.19	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	210	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Sanding Sugar Sprinkles	151	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	211	ng	ng	ng	ng	/	Neg	NA	
7	B	Fudge Stripped Shortbread Cookies	152	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	212	at	at	at	at	/	Neg	NA	
7	B	Honey and Cinnamon Graham Crackers	153	24.36	24.57	22.04	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	213	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Original Crispy Chocolate Chip Cookies	154	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	214	ng	ng	ng	ng	/	Neg	NA	
7	B	Peanut Butter Sandwich Cookies	155	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	215	t	t	t	t	Salmonella spp.	Pos	ND	
7	B	Lemon Wafers	156	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	216	ng	ng	ng	ng	/	Neg	NA	
7	B	Salted Carmel Syrup	157	23.56	24.86	22.48	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	217	ng	ng	ng	ng	/	Neg	PD	
7	B	Clover Honey	158	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	218	ng	ng	ng	ng	/	Neg	NA	
7	B	Whipped Honey	159	23.19	24.61	22.16	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	219	ng	ng	ng	ng	/	Neg	PD	
7	B	Premade Graham Craker Pie Crust	160	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	220	at	at	at	at	/	Neg	NA	

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1B:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
5	9	4	2	0	0	0	0

Unpaired (BPW) – w/ PReEraser

Category	Type	Item	Sample No.	Alternative Method Samples														ISO 6579-1:2017 Reference Method Samples								Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					Sample No.	MKTTn		RVS		Identification ¹	Overall Result		
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹		Overall Result							
				w/ PReEraser	w/ PReEraser	w/ PReEraser							XLD	HE	XLD	HE										
7	B	Crispy Ginger Snaps	141	21.39	21.99	22.50	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	201	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Short Bread Cookies	142	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	202	m	m	m	m	Salmonella spp.	Pos	ND
7	B	Hot Fudge	143	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	203	ng	ng	ng	ng	/	Neg	NA
7	B	Agave Syrup	144	20.81	21.30	22.00	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	204	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Vanilla Wafers	145	21.78	21.90	22.77	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	205	t	t	t	t	Salmonella spp.	Pos	PA
7	B	Semi Sweet Morsel Chips	146	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	206	ng	ng	ng	ng	/	Neg	NA
7	B	Light Brown Sugar	147	21.52	22.15	22.63	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	207	ng	ng	ng	ng	/	Neg	PD
7	B	Pure Cane Sugar	148	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	208	ng	ng	ng	ng	/	Neg	NA
7	B	White Chocolate Bars	149	24.36	24.31	25.02	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	209	at	at	at	at	/	Neg	PD
7	B	Chocolate Syrup	150	21.62	21.92	22.59	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	210	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Sanding Sugar Sprinkles	151	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	211	ng	ng	ng	ng	/	Neg	NA
7	B	Fudge Stripped Shortbread Cookies	152	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	212	at	at	at	at	/	Neg	NA
7	B	Honey and Cinnamon Graham Crackers	153	21.31	21.40	22.14	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	213	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Original Crispy Chocolate Chip Cookies	154	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	214	ng	ng	ng	ng	/	Neg	NA
7	B	Peanut Butter Sandwich Cookies	155	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	215	t	t	t	t	Salmonella spp.	Pos	ND
7	B	Lemon Wafers	156	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	216	ng	ng	ng	ng	/	Neg	NA
7	B	Salted Carmel Syrup	157	21.76	22.13	22.26	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	217	ng	ng	ng	ng	/	Neg	PD
7	B	Clover Honey	158	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	218	ng	ng	ng	ng	/	Neg	NA
7	B	Whipped Honey	159	21.28	21.81	22.19	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	219	ng	ng	ng	ng	/	Neg	PD
7	B	Premade Graham Craker Pie Crust	160	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	220	at	at	at	at	/	Neg	NA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1B:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
5	9	4	2	0	0	0	0

Unpaired BPW - W/O PReEraser

Category	Type	Item	Sample No.	Alternative Method Samples															ISO 6579-1:2017 Reference Method Samples								Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						Sample No.	MKTTn		RVS		Identification ¹	Overall Result		
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹	Overall Result									
				w/o PREraser	w/o PREraser	w/o PREraser							XLD	HE	XLD	HE											
7	C	Cocoa Butter Wafers	161	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	221	ng	ng	ng	ng	/	Neg	NA	
7	C	Cocoa Butter Spread	162	22.52	22.72	23.04	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	222	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Organic and Raw Cocoa Beans	163	23.37	23.52	23.89	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	223	at	at	at	at	/	Neg	PD	
7	C	Cocoa Nibs	164	29.06	29.59	30.07	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	224	at	at	at	at	/	Neg	PD	
7	C	Peruvian Raw Cocoa Liquor	165	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	225	at	at	at	at	/	Neg	NA	
7	C	Raw Cocoa Mass	166	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	226	ng	ng	ng	ng	/	Neg	NA	
7	C	Cocoa Liquor	167	22.54	22.52	23.12	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	227	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Raw Powdered Cocoa Beans	168	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	228	at	at	at	at	/	Neg	NA	
7	C	Cacao Nib Liquor	169	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	229	ng	ng	ng	ng	/	Neg	NA	
7	C	Columbia Whole Unroasted Cacao Beans	170	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	230	m	m	m	m	Salmonella spp.	Pos	ND	
7	C	Unrefined Raw Cocoa Butter	171	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	231	ng	ng	ng	ng	/	Neg	NA	
7	C	Cacao Liquor Paste	172	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	232	m	m	m	m	Salmonella spp.	Pos	ND	
7	C	Cacao Bean Paste	173	23.39	23.21	23.92	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	233	at	at	at	at	/	Neg	PD	
7	C	Cacao Butter Kibbled Shavings	174	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	234	ng	ng	ng	ng	/	Neg	NA	
7	C	Organic Raw Cacao Nibs	175	29.08	28.50	29.54	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	235	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Raw Cocoa Powder	176	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	236	at	at	at	at	/	Neg	NA	
7	C	Dutch Black Raw Cocoa Powder	177	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	237	ng	ng	ng	ng	/	Neg	NA	
7	C	Raw Marzipan Paste	178	22.61	22.62	23.04	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	238	at	at	at	at	/	Neg	PD	
7	C	Raw Vanilla Bean Paste	179	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	239	at	at	at	at	/	Neg	NA	
7	C	Raw Almond Extract Paste	180	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	240	t	t	t	t	Salmonella spp.	Pos	ND	

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1C:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
3	10	4	3	0	0	0	0

Unpaired (BPW) – w/ *PR*Eraser

Category	Type	Item	Sample No.	Alternative Method Samples															ISO 6579-1:2017 Reference Method Samples										Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						Sample No.	MKTn		RVS		Identification ¹	Overall Result				
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTn		RVS		Identification ¹	Overall Result											
													w/ PREraser	w/ PREraser	w/ PREraser	XLD				HE	XLD	HE							
7	C	Cocoa Butter Wafers	161	-	-	-	Neg	ng	ng	+	Salmonella spp.	Neg	ng	ng	ng	ng	Salmonella spp.	Neg	221	ng	ng	ng	ng	Salmonella spp.	Neg	NA			
7	C	Cocoa Butter Spread	162	22.52	24.84	24.64	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	222	m	m	m	m	Salmonella spp.	Pos	PA			
7	C	Organic and Raw Cocoa Beans	163	23.13	27.30	27.05	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	223	at	at	at	at	Salmonella spp.	Neg	PD			
7	C	Cocoa Nibs	164	27.21	32.59	31.98	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	224	at	at	at	at	Salmonella spp.	Neg	PD			
7	C	Peruvian Raw Cocoa Liquor	165	-	-	-	Neg	at	at	+	Salmonella spp.	Neg	at	at	at	at	Salmonella spp.	Neg	225	at	at	at	at	Salmonella spp.	Neg	NA			
7	C	Raw Cocoa Mass	166	-	-	-	Neg	ng	ng	+	Salmonella spp.	Neg	ng	ng	ng	ng	Salmonella spp.	Neg	226	ng	ng	ng	ng	Salmonella spp.	Neg	NA			
7	C	Cocoa Liquor	167	22.46	24.26	24.09	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	227	m	m	m	m	Salmonella spp.	Pos	PA			
7	C	Raw Powdered Cocoa Beans	168	-	-	-	Neg	at	at	+	Salmonella spp.	Neg	at	at	at	at	Salmonella spp.	Neg	228	at	at	at	at	Salmonella spp.	Neg	NA			
7	C	Cacao Nib Liquor	169	-	-	-	Neg	ng	ng	+	Salmonella spp.	Neg	ng	ng	ng	ng	Salmonella spp.	Neg	229	ng	ng	ng	ng	Salmonella spp.	Neg	NA			
7	C	Columbia Whole Unroasted Cacao Beans	170	-	-	-	Neg	at	at	+	Salmonella spp.	Neg	at	at	at	at	Salmonella spp.	Neg	230	m	m	m	m	Salmonella spp.	Pos	ND			
7	C	Unrefined Raw Cocoa Butter	171	-	-	-	Neg	ng	ng	+	Salmonella spp.	Neg	ng	ng	ng	ng	Salmonella spp.	Neg	231	ng	ng	ng	ng	Salmonella spp.	Neg	NA			
7	C	Cacao Liquor Paste	172	-	-	-	Neg	at	at	+	Salmonella spp.	Neg	at	at	at	at	Salmonella spp.	Neg	232	m	m	m	m	Salmonella spp.	Pos	ND			
7	C	Cacao Bean Paste	173	23.23	26.88	26.55	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	233	at	at	at	at	Salmonella spp.	Neg	PD			
7	C	Cacao Butter Kibbled Shavings	174	-	-	-	Neg	ng	ng	+	Salmonella spp.	Neg	ng	ng	ng	ng	Salmonella spp.	Neg	234	ng	ng	ng	ng	Salmonella spp.	Neg	NA			
7	C	Organic Raw Cacao Nibs	175	27.23	32.04	31.60	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	235	m	m	m	m	Salmonella spp.	Pos	PA			
7	C	Raw Cocoa Powder	176	-	-	-	Neg	at	at	+	Salmonella spp.	Neg	at	at	at	at	Salmonella spp.	Neg	236	at	at	at	at	Salmonella spp.	Neg	NA			
7	C	Dutch Black Raw Cocoa Powder	177	-	-	-	Neg	ng	ng	+	Salmonella spp.	Neg	ng	ng	ng	ng	Salmonella spp.	Neg	237	ng	ng	ng	ng	Salmonella spp.	Neg	NA			
7	C	Raw Marzipan Paste	178	22.35	24.91	24.69	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	238	at	at	at	at	Salmonella spp.	Neg	PD			
7	C	Raw Vanilla Bean Paste	179	-	-	-	Neg	at	at	+	Salmonella spp.	Neg	at	at	at	at	Salmonella spp.	Neg	239	at	at	at	at	Salmonella spp.	Neg	NA			
7	C	Raw Almond Extract Paste	180	-	-	-	Neg	ng	ng	+	Salmonella spp.	Neg	ng	ng	ng	ng	Salmonella spp.	Neg	240	t	t	t	t	Salmonella spp.	Pos	ND			

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1C:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
3	10	4	3	0	0	0	0

Paired (NFDM+BG) - W/O PREraser

Category	Type	Item	Alternative Method Samples																	Final Agreement
			Sample No.	BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation							
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹	Overall Result		
				w/o PREraser	w/o PREraser	w/o PREraser							XLD	HE	XLD	HE				
7	A	Cheese Coffee Cake with crumbs	241	25.46	27.97	26.29	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Eclairs	242	24.76	27.32	25.59	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Lemon Meringue Pie	243	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA	
7	A	Chess Pie	244	23.29	25.79	24.01	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Red Velvet Cake Mix	245	30.02	24.36	30.69	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Dark Chocolate Brownie Mix	246	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA	
7	A	Wild Blueberry Muffin Mix	247	29.19	32.39	30.17	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Classic Yellow Cake Mix	248	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA	
7	A	Chocolate Chip Cookie Mix	249	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA	
7	A	Strawberry Supreme Cake Mix	250	25.37	27.62	26.12	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Chocolate and Peanut butter Brownie Mix	251	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA	
7	A	Boston Cream Filled Donut	252	24.49	26.94	25.34	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Chocolate Mousse Pie	253	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA	
7	A	Oreo Crème Dream Cake Mix	254	23.03	25.06	23.85	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Everything Season Muffin Mix	255	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA	
7	A	Cranberry Scone Mix	256	29.86	24.49	30.74	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Shortbread Cookie Mix	257	29.70	24.21	30.42	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Pecan Pie	258	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA	
7	A	Chocolate Cake Mix	259	25.29	27.72	26.22	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Cheese Danish with Raspberry Drizzle	260	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA	

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1A:	PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
	11	9	0	0	0	0	0	0

Paired (NFDM+BG) - w/ PReraser

Category	Type	Item	Sample No.	Alternative Method Samples															Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹	Overall Result	
				w/ PREraser	w/ PREraser	w/ PREraser							XLD	HE	XLD	HE			
7	A	Cheese Coffee Cake with crumbs	241	25.17	25.31	26.06	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Eclairs	242	24.16	24.08	25.19	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Lemon Meringue Pie	243	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	A	Chess Pie	244	22.59	22.64	23.66	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Red Velvet Cake Mix	245	30.27	30.09	31.12	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Dark Chocolate Brownie Mix	246	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA
7	A	Wild Blueberry Muffin Mix	247	29.78	30.07	31.07	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Classic Yellow Cake Mix	248	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA
7	A	Chocolate Chip Cookie Mix	249	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA
7	A	Strawberry Supreme Cake Mix	250	25.49	25.55	26.23	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Chocolate and Peanut butter Brownie Mix	251	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA
7	A	Boston Cream Filled Donut	252	24.38	24.87	25.60	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Chocolate Mousse Pie	253	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	A	Oreo Crème Dream Cake Mix	254	23.32	23.66	24.56	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Everything Season Muffin Mix	255	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA
7	A	Cranberry Scone Mix	256	29.45	29.55	30.57	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Shortbread Cookie Mix	257	29.27	29.28	29.64	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Pecan Pie	258	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA
7	A	Chocolate Cake Mix	259	25.78	25.72	26.27	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	A	Cheese Danish with Raspberry Drizzle	260	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1A:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
11	9	0	0	0	0	0	0

Paired (NFDM+BG) - W/O PREraser

Category	Type	Item	Sample No.	Alternative Method Samples															Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹	Overall Result	
				w/o PREraser	w/o PREraser	w/o PREraser							XLD	HE	XLD	HE			
7	B	Crispy Ginger Snaps	261	25.23	25.20	25.56	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Short Bread Cookies	262	24.17	24.27	24.70	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	B	Hot Fudge	263	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Agave Syrup	264	27.54	27.94	28.35	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Vanilla Wafers	265	24.60	24.62	25.27	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Semi Sweet Morsel Chips	266	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Light Brown Sugar	267	24.41	24.46	25.01	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Pure Cane Sugar	268	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	White Chocolate Bars	269	25.14	25.05	25.43	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Chocolate Syrup	270	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Sanding Sugar Sprinkles	271	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA
7	B	Fudge Stripped Shortbread Cookies	272	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Honey and Cinnamon Graham Crackers	273	24.26	24.47	24.79	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	B	Original Crispy Chocolate Chip Cookies	274	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Peanut Butter Sandwich Cookies	275	27.89	27.71	28.18	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Lemon Wafers	276	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Salted Carmel Syrup	277	24.62	24.90	25.16	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Clover Honey	278	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Whipped Honey	279	24.47	24.56	25.04	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Premade Graham Craker Pie Crust	280	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1B:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
10	10	0	0	0	0	0	0

Paired (NFDM+BG) - w/ PRERaser

Category	Type	Item	Sample No.	Alternative Method Samples															Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹	Overall Result	
				w/ PRERaser	w/ PRERaser	w/ PRERaser							XLD	HE	XLD	HE			
7	B	Crispy Ginger Snaps	261	23.76	26.17	25.81	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Short Bread Cookies	262	23.17	25.15	24.95	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	B	Hot Fudge	263	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Agave Syrup	264	25.24	29.04	28.25	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Vanilla Wafers	265	23.27	26.19	25.68	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Semi Sweet Morsel Chips	266	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Light Brown Sugar	267	23.82	25.86	25.79	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Pure Cane Sugar	268	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	White Chocolate Bars	269	23.81	26.20	25.78	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Chocolate Syrup	270	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Sanding Sugar Sprinkles	271	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA
7	B	Fudge Stripped Shortbread Cookies	272	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Honey and Cinnamon Graham Crackers	273	23.13	25.66	25.24	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	B	Original Crispy Chocolate Chip Cookies	274	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Peanut Butter Sandwich Cookies	275	26.13	29.18	28.31	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Lemon Wafers	276	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Salted Carmel Syrup	277	23.19	26.04	25.45	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Clover Honey	278	-	-	-	Neg	ng	ng	/	/	Neg	ng	ng	ng	ng	/	Neg	NA
7	B	Whipped Honey	279	24.17	25.21	25.30	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	B	Premade Graham Craker Pie Crust	280	-	-	-	Neg	at	at	/	/	Neg	at	at	at	at	/	Neg	NA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1B:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
10	10	0	0	0	0	0	0

Paired (NFDM+BG) - W/O PReEraser

Category	Type	Item	Sample No.	Alternative Method Samples															Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹	Overall Result	
				w/o PREraser	w/o PREraser	w/o PREraser							XLD	HE	XLD	HE			
7	C	Cocoa Butter Wafers	281	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Cocoa Butter Spread	282	25.12	24.89	25.45	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	C	Organic and Raw Cocoa Beans	283	32.45	32.72	32.78	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Cocoa Nibs	284	33.57	34.31	34.46	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Peruvian Raw Cocoa Liquor	285	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Raw Cocoa Mass	286	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Cocoa Liquor	287	25.11	24.93	25.48	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	C	Raw Powdered Cocoa Beans	288	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Cacao Nib Liquor	289	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Columbia Whole Unroasted Cacao Beans	290	32.12	32.18	32.51	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Unrefined Raw Cocoa Butter	291	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Cacao Liquor Paste	292	34.21	34.22	35.05	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Cacao Bean Paste	293	24.80	25.31	25.40	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	C	Cacao Butter Kibbled Shavings	294	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Organic Raw Cacao Nibs	295	31.86	31.92	32.71	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Cocoa Powder	296	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Dutch Black Raw Cocoa Powder	297	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Raw Marzipan Paste	298	34.09	33.45	34.03	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Vanilla Bean Paste	299	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Raw Almond Extract Paste	300	25.13	25.15	25.50	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1C:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
10	10	0	0	0	0	0	0

Paired (NFDM+BG) - w/ PRERaser

Category	Type	Item	Sample No.	Alternative Method Samples															Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹	Overall Result	
				w/ PREraser	w/ PREraser	w/ PREraser							XLD	HE	XLD	HE			
7	C	Cocoa Butter Wafers	281	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Cocoa Butter Spread	282	24.25	26.43	25.96	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	C	Organic and Raw Cocoa Beans	283	33.07	32.57	33.30	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Cocoa Nibs	284	35.01	34.34	35.31	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Peruvian Raw Cocoa Liquor	285	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Raw Cocoa Mass	286	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Cocoa Liquor	287	24.31	27.01	26.51	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	C	Raw Powdered Cocoa Beans	288	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Cacao Nib Liquor	289	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Columbia Whole Unroasted Cacao Beans	290	32.24	34.94	33.27	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Unrefined Raw Cocoa Butter	291	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Cacao Liquor Paste	292	34.43	35.13	35.10	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Cacao Bean Paste	293	24.26	26.17	25.74	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	C	Cacao Butter Kibbled Shavings	294	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Organic Raw Cacao Nibs	295	32.47	32.91	33.34	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Cocoa Powder	296	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Dutch Black Raw Cocoa Powder	297	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	NA
7	C	Raw Marzipan Paste	298	34.10	35.11	35.41	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Vanilla Bean Paste	299	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	NA
7	C	Raw Almond Extract Paste	300	24.26	26.27	26.19	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1C:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
10	10	0	0	0	0	0	0

Category	Type	Item	Alternative Method Samples															ISO 6579-1:2017 Reference Method Samples								Final Agreement
			Sample No.	BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						Sample No.	MKTTn		RVS		Identification ¹	Overall Result	
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹	Overall Result								
													w/o PREraser	w/o PREraser	w/o PREraser	XLD				HE	XLD	HE				
8	A	Cracked Corn Feed	1	26.04	27.95	25.50	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	61	at	at	at	at		Neg	PD
8	A	Scratch Grains Blend Feed	2	25.85	29.98	25.62	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	62	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA
8	A	Mini-Pig Flour with Probiotics	3	26.11	29.62	25.80	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	63	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA
8	A	Grass Pellets	4	25.25	29.67	25.59	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	64	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA
8	A	Grit with Probiotics	5	25.28	31.53	25.20	pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	65	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA
8	A	Rolled Oats	16	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	66	ng	ng	ng	ng		Neg	NA
8	A	Whole Oat Pellets	17	20.18	20.85	20.53	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	67	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA
8	A	Rice Bran Pellets	18	19.50	18.71	19.12	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	68	at	at	at	at		Neg	PD
8	A	Hay Based Pellet	19	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	69	ng	ng	ng	ng		Neg	NA
8	A	Oyster Shell Flour	20	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	70	ng	ng	ng	ng		Neg	NA
8	A	Whole Oats	21	19.79	20.28	18.79	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	71	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA
8	A	Poultry Feed Blend	22	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	72	ng	ng	ng	ng		Neg	NA
8	A	Ground Cornmeal Feed	23	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	73	at	at	at	at		Neg	NA
8	A	Red Rice Bran Powder	24	24.65	28.10	28.67	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	74	at	at	at	at		Neg	PD
8	A	Rye Grains	25	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	75	at	at	at	at		Neg	NA
8	A	Hulled Cereal Grain	26	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	76	at	at	at	at		Neg	NA
8	A	Heirloom White Wheat	27	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	77	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND
8	A	Sorghum Grains	28	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	78	ng	ng	ng	ng		Neg	NA
8	A	Rolled Corn and Barley Blend	29	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	79	at	at	at	at		Neg	NA
8	A	Pearled Barley	30	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	80	at	at	at	at		Neg	NA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 2.A:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
6	10	3	1	0	0	0	0

Category	Type	Item	Alternative Method Samples															ISO 6579-1:2017 Reference Method Samples										Final Agreement
			Sample No.	BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					Sample No.	MKTTn		RVS		Identification ¹	Overall Result				
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹		Overall Result									
													w/o PREraser	w/o PREraser	w/o PREraser	XLD				HE	XLD	HE						
8	B	Small Breed Adult Dog Kibble	6	20.71	30.70	21.18	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	81	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Dry Cat Food – Adult	7	21.19	30.99	22.16	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	82	at	at	at	at		Neg	PD		
8	B	Dry Biscuit Treats – Goat	8	27.13	29.60	22.82	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	83	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Dry Cat Treats – Catnip Flavor	9	22.85	31.68	23.34	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	84	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Cattle Pellets	10	22.20	31.48	22.82	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	85	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Goat Pellets with Probiotics	31	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	86	at	at	at	at		Neg	NA		
8	B	Baked Biscuit Treats for Small Animals	32	19.30	22.63	21.56	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	87	at	at	at	at		Neg	PD		
8	B	Grain Free Kibble – Beef and Bison	33	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	88	at	at	at	at		Neg	NA		
8	B	Pea Pellets for Small Animals	34	21.47	22.31	21.49	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	89	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Timothy Pellets	35	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	90	at	at	at	at		Neg	NA		
8	B	Dry Turkey Gullet Stick Treats for Dogs	36	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	91	at	at	at	at		Neg	NA		
8	B	Marrow Bone Dog Snacks	37	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	92	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	B	Dried Chicken Jerky Dog Treats	38	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	93	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	B	Dried Poultry Pellets with Ground Mealworm	39	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	94	ng	ng	ng	ng		Neg	NA		
8	B	Catnip Cat Treats	40	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	95	at	at	at	at		Neg	NA		
8	B	Kitten Kibble Blend	41	21.41	21.18	20.61	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	96	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Cat Kibble Salmon and Ocean Blend	42	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	97	ng	ng	ng	ng		Neg	NA		
8	B	Real Meat Dried Dog Treats	43	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	98	at	at	at	at		Neg	NA		
8	B	Dried Beef Liver Treats	44	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	99	at	at	at	at		Neg	NA		
8	B	Senior Care Cat Kibble	45	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	100	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 2B:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
6	9	2	3	0	0	0	0

Category	Type	Item	Sample No.	Alternative Method Samples														ISO 6579-1:2017 Reference Method Samples										Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					Sample No.	MKTTn		RVS		Identification ¹	Overall Result				
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹		Overall Result									
													w/o PREraser	w/o PREraser	w/o PREraser	XLD				HE	XLD	HE						
8	C	Chicken Puree Wet Cat Treat	11	21.12	31.01	22.01	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	101	t	t	t	t	<i>Salmonella</i> spp.	Pos	PA		
8	C	Duck Pate for Dogs	12	23.37	30.72	23.98	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	102	ng	ng	ng	ng		Neg	PD		
8	C	Pot Pie Canned Dog Food	13	32.17	29.12	32.91	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	103	t	t	t	t	<i>Salmonella</i> spp.	Pos	PA		
8	C	Canned Turkey with Gravy for Dogs	14	20.13	26.61	21.21	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	104	t	t	t	t	<i>Salmonella</i> spp.	Pos	PA		
8	C	Farm Raise Chicken Pate	15	24.06	30.53	24.65	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	105	ng	ng	ng	ng		Neg	PD		
8	C	Easy Paste for Dogs – Bacon & Cheddar	46	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	106	ng	ng	ng	ng		Neg	NA		
8	C	Canned Chicken and Pumpkin Dog Food	47	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	107	ng	ng	ng	ng		Neg	NA		
8	C	Chicken Puree Wet Cat Treat	48	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	108	ng	ng	ng	ng		Neg	NA		
8	C	Chub Mackerel	49	21.43	21.33	21.09	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	109	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	C	Wild Alaskan Pollock and Salmon Wet Dog Food	50	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	110	ng	ng	ng	ng		Neg	NA		
8	C	Grain Free Lamb Meal Pate	51	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	111	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	C	Salmon and Cod Liver Food Topper for Cats and Dogs	52	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	112	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	C	Bison and Beef Blend Wet Pet Toppings	53	28.77	30.31	28.29	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	113	ng	ng	ng	ng		Neg	PD		
8	C	Duck and Vegetable Wet Pellets	54	18.02	18.23	17.69	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	114	t	t	t	t	<i>Salmonella</i> spp.	Pos	PA		
8	C	Beef Blend Dog Pate	55	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	115	at	at	at	at		Neg	NA		
8	C	Bison Bites Wet Treats	56	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	116	at	at	at	at		Neg	NA		
8	C	Chicken Bites Dog Food	57	18.44	19.44	17.94	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	117	at	at	at	at		Neg	PD		
8	C	Grass Feed Lab Wet Dog Food	58	17.66	18.09	17.76	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	118	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	C	Wet Rabbit Cat Morsels	59	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	119	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	C	Cage Free Poultry Cat Nuggets	60	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	120	at	at	at	at		Neg	NA		

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 2C:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
6	7	4	3	0	0	0	0

2. Raw data of the Sensitivity Study from the original validation taking account of all the confirmatory tests¹

¹All presented results below obtained from the original validation: ADRIA Développement, Summary Report, V0, April 2, 2025

READY-TO EAT AND REHEAT (up to 25 g) – Without PREraser																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACGene GO Salmonella																Category	Type	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR result						Confir- matory tests	Final result			Agreement							
											CFX Opus DW			QS5										qTOWER				
											Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result								Salmonella FAM (Cq)	IPC Cy5 (Cq)			Result
2024	2166	Sandwich jambon emmental pain de mie complet	Sandwich (ham, cheese)	BPW	+M	+p	+p	+M	+	P	21.06	25.48	+	21.44	/	+	21.1	27.18	+	+	+	+	+	PA	PA	PA	1	a
2024	2167	Méga viennois poulet rôti œuf	Sandwich (chicken, egg)	BPW	1/2d	md	md	1/2d	+	P	29.59	29.46	+	30.51	30.18	+	30.9	29.82	+	+	+	+	+	PA	PA	PA	1	a
2024	2168	Taboulé oriental	RTE product (tabbouleh)	BPW	-B	st	st	st	-	P	N/A	31.25	-	N/A	32.49	-	N/A	30.82	-	-	-	-	-	NA	NA	NA	1	a
2024	2169	Macédoine 5 légumes	RTE product (macedoine)	BPW	+p	+p	+p	+p	+	P	21.29	27.14	+	21.58	/	+	20.99	25.88	+	+	+	+	+	PA	PA	PA	1	a
2024	2170	Piémontaise	RTE product (piemontaise)	BPW	+p	+p	+p	+p	+	P	21.28	26.35	+	21.84	/	+	22.36	28.48	+	+	+	+	+	PA	PA	PA	1	a
2024	2171	Flan nature	Pastry (pudding)	BPW	+p	+p	+p	+p	+	P	18.01	20.24	+	17.92	/	+	19.23	/	+	+	+	+	+	PA	PA	PA	1	a
2024	2172	Religieuse au chocolat	Pastry (chocolate puff)	BPW	st	st	st	st	-	P	N/A	30.34	-	N/A	30.96	-	N/A	30.17	-	-	-	-	-	NA	NA	NA	1	a
2024	2173	Eclair caramel	Pastry (caramel puff)	BPW	st	st	-C	st	-	P	N/A	30.27	-	N/A	31.15	-	N/A	30.53	-	-	-	-	-	NA	NA	NA	1	a
2024	2174	Terrine de saumon	Salmon terrine	BPW	+p	+p	+p	+p	+	P	17.12	25.85	+	17.4	/	+	18.31	/	+	+	+	+	+	PA	PA	PA	1	a
2024	2175	Houmous citron/menthe	Lemon mint hummus	BPW	+p	+M	+M	+p	+	P	26.02	27.59	+	26.5	33.12	+	27.06	29.63	+	+	+	+	+	PA	PA	PA	1	a
2024	2655	Salade œuf poulet rôti fromage	RTE (roast chicken and egg salad with cheese)	BPW	+M	+M	+1/2	+M	+	P	26.2	28.44	+	26.85	29.24	+	33.16	30.97	+	+	+	+	+	PA	PA	PA	1	a
2024	2656	Pâtes jambon emmental	RTE(pasta, ham, Emmental)	BPW	+1/2	+M	+1/2	+1/2	+	P	26.32	28.64	+	26.73	29.93	+	28.71	30.59	+	+	+	+	+	PA	PA	PA	1	a
2024	2657	Riz à la niçoise (tomates, thon, petits pois, maïs, olive)	RTE (rice, tomatoes,tuna,peas,cor n, olive)	BPW	+1/2	+p	+M	+p	+	P	19.61	22.22	+	20.27	/	+	32.35	31.68	+	+	+	+	+	PA	PA	PA	1	a
2024	2658	Religieuse au chocolat	Pastry (chocolate puff)	BPW	- (2)	st	-B	st	-	P	N/A	30.11	-	N/A	30.44	-	N/A	31.03	-	-	-	-	-	NA	NA	NA	1	a
2024	2849	Sandwich jambon emmental	Sandwich (ham, cheese)	BPW	st	st	st	st	-	P	N/A	30.4	-	N/A	30.57	-	N/A	30.47	-	-	-	-	-	NA	NA	NA	1	a
2024	2850	Sandwich poulet rôti mayonnaise	Sandwich (chicken)	BPW	-C	-C	-C	st	-	P	N/A	30.41	-	N/A	31.3	-	N/A	30.82	-	-	-	-	-	NA	NA	NA	1	a
2024	2851	Macédoine 5 légumes	RTE product (macedoine)	BPW	st	st	st	st	-	P	N/A	29.4	-	N/A	31.09	-	N/A	30.54	-	-	-	-	-	NA	NA	NA	1	a

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

READY-TO EAT AND REHEAT (up to 25 g) – Without PREraser																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella															Category	Type		
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR result									Confir- matory tests	Final result			Agreement					
											CFX Opus DW			QS5			qTOWER												
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confir- matory tests	CFX Opus	QS5	qTOWER									CFX Opus	QS5
2024	2852	Riz à la niçoise (tomates, thon, petits pois, maïs, olive)	RTE product (rice, tomatoe,tuna,peas,corn,olives)	BPW	-A	-A	-A	-B	-	P	N/A	30.25	-	N/A	31.49	-	N/A	30.85	-	-	-	-	-	NA	NA	NA	1	a	
2024	2853	Flan nature	Pastry (pudding)	BPW	st	st	st	-C	-	P	N/A	29.41	-	N/A	31.23	-	N/A	30.67	-	-	-	-	-	NA	NA	NA	1	a	
2024	2854	Terrine de saumon et saumon fumé	Salmon terrine	BPW	st	st	st	st	-	P	N/A	29.6	-	N/A	31.07	-	N/A	30.51	-	-	-	-	-	NA	NA	NA	1	a	
2024	2176	Blanquette de veau aux champignons et son riz	RTRH (blanquette of veal)	BPW	+p	+p	+p	+p	+	P	17.41	23.95	+	18.18	/	+	20.46	25.42	+	+	+	+	+	PA	PA	PA	1	b	
2024	2177	Bœuf bourguignon et ses pommes de terre	RTRH (beef bourguignon)	BPW	+p	+M	+m	+1/2	+	P	17.27	/	+	18.12	/	+	18.28	/	+	+	+	+	+	PA	PA	PA	1	b	
2024	2178	Fusilli bolognaise	RTRH (bolognese pasta)	BPW	+p	+p	+p	+p	+	P	17.1	/	+	17.49	/	+	21.48	/	+	+	+	+	+	PA	PA	PA	1	b	
2024	2179	Lasagne à la bolognaise	RTRH (lasagne)	BPW	st	st	st	st	-	P	N/A	30.42	-	N/A	31.21	-	N/A	30.25	-	-	-	-	-	NA	NA	NA	1	b	
2024	2180	Couscous oriental légumes cuisinés et poulet émincé	RTRH (couscous)	BPW	st	st	st	st	-	P	N/A	30.16	-	N/A	31.07	-	N/A	30.99	-	-	-	-	-	NA	NA	NA	1	b	
2024	2643	Tomates farcies	RTRH (stuffed tomatoes)	BPW	+p	+p	+p	+p	+	P	31.09	30.05	+	32.12	30.24	+	32.05	31.01	+	+	+	+	+	PA	PA	PA	1	b	
2024	2644	Hachis parmentier	RTRH (Beef, mashed potatoes)	BPW	st	st	st	st	-	P	N/A	30.09	-	N/A	30.49	-	N/A	32.06	-	-	-	-	-	NA	NA	NA	1	b	
2024	2645	Cheese burger	RTRH (cheese burger)	BPW	+1/2	+M	+m	+M	+	P	26.68	30.06	+	35.75	30.95	+	36.09	31.14	+	+	+	+	+	PA	PA	PA	1	b	
2024	2646	Pizza jambon fromage	RTRH (pizza ham cheese)	BPW	+p	+p	+p	+p	+	P	N/A N/A N/A	30.12 31.6 31.54	-/-/-	N/A N/A N/A	30.89 30.0 29.91	-/-/-	N/A N/A N/A	31.21 30.42 30.41	-/-/-	+	-	-	-	ND _{FN} (alt)	ND _{FN} (alt)	ND _{FN} (alt)	1	b	
2024	2647	Galette blé noir jambon fromage	RTRH (Buckwheat, ham, cheese)	BPW	+M	+1/2	+p	+p	+	P	N/A N/A N/A	30.47 31.93 31.96	-/-/-	N/A N/A N/A	31.04 30.26 30.19	-/-/-	N/A N/A N/A	30.93 30.23 30.29	-/-/-	+	-	-	-	ND _{FN} (alt)	ND _{FN} (alt)	ND _{FN} (alt)	1	b	
2024	2648	Croque monsieur	RTRH (sandwich bread, ham, cheese)	BPW	-C	-C	-A	-A	-	P	N/A	30.15	-	N/A	30.3	-	N/A	31.23	-	-	-	-	-	NA	NA	NA	1	b	
2024	2649	Tagliatelles saumon fondue de poireaux	RTRH pasta, salmon, leek)	BPW	+p	+p	+p	+p	+	P	17.28	28.82	+	18.03	/	+	23.87	39.01	+	+	+	+	+	PA	PA	PA	1	b	
2024	2885	Riz à la cantonnaise surgelé	Frozen Cantonese rice	BPW	+1/2	+1/2	+1/2	+M	+	P	22.51	28.37	+	22.02	/	+	22.56	30.86	+	+	+	+	+	PA	PA	PA	1	b	
2024	2886	Lasagne à la bolognaise surgelé	Frozen lasagne	BPW	+1/2	+M	+M	+M	+	P	32.06	30.24	+	31.65	30.56	+	31.79 34.2 34.67*	34.06 30.41 30.85*	i/+/*	+	+	+	+	+	PA	PA	PA	1	b
2024	2887	Hachis parmentier surgelé	Frozen shepherd's pie	BPW	+p	+p	+p	+p	+	P	20.22	27.81	+	19.46	/	+	19.88	36.93	+	+	+	+	+	PA	PA	PA	1	b	

READY-TO EAT AND REHEAT (up to 25 g) – Without PREraser																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella															Category	Type	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR result									Confir- matory tests	Final result			Agreement				
					CFX Opus DW			QS5			qTOWER			CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER									
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)								IPC Cy5 (Cq)	Result						
2024	2888	Couscous surgelé	Frozen couscous	BPW	+p	+p	+p	+p	+	P	21.22	24.59	+	20.55	/	+	27.84	/	+	+	+	+	+	PA	PA	PA	1	b
2024	3104	Galette blé noir jambon fromage	RTRH (Buckwheat, ham, cheese)	BPW	st	st	st	st	-	P	N/A	30.75	-	N/A	30.93	-	N/A	31.03	-	-	-	-	-	NA	NA	NA	1	b
2024	3105	Pavé de saumon, sauce oseille et riz	RTRH (salmon, rice)	BPW	st	st	st	st	-	P	N/A	30.07	-	N/A	30.09	-	N/A	30.87	-	-	-	-	-	NA	NA	NA	1	b
2024	3106	Penne carbonara à la crème fraîche	RTRH (pasta, bacon ,cream)	BPW	st	st	st	st	-	P	N/A	30.5	-	N/A	30.07	-	N/A	30.6	-	-	-	-	-	NA	NA	NA	1	b
2024	3107	Risotto poulet et cèpes crème fraîche et petits oignons	RTRH (rice, chicken, mushroom)	BPW	st	st	st	st	-	P	N/A	30.26	-	N/A	30.02	-	N/A	30.84	-	-	-	-	-	NA	NA	NA	1	b
2024	2201	Saumon atlantique fumé élevé en Norvège	Smocked salmon	BPW	+p	+p	+p	+p	+	P	19.06	/	+	19.48	/	+	22.88	28.91	+	+	+	+	+	PA	PA	PA	1	c
2024	2202	Lardons de saumon fumés au bois de hêtre	Smocked salmon	BPW	+p	+p	+p	+p	+	P	21.03	23.81	+	21.39	/	+	27.44	31.28	+	+	+	+	+	PA	PA	PA	1	c
2024	2203	Truite fumée au bois de hêtre bio	Smocked trout	BPW	+1/2	+M	+M	+M	+	P	19.13	24.91	+	19.58	/	+	22.73	25.51	+	+	+	+	+	PA	PA	PA	1	c
2024	2204	Magret de canard du sud ouest fumé au bois de hêtre	Smocked duck breast	BPW	+1/2	+1/2	+M	+M	+	P	26.24	28.42	+	26.44	32.92	+	30.6	31.22	+	+	+	+	+	PA	PA	PA	1	c
2024	2205	Magret de canard du sed ouest séché	Dried duck breast	BPW	+M	+p	+M	+M	+	P	28.6	30.31	+	28.51	33.44	+	34.19	33.47	+	+	+	+	+	PA	PA	PA	1	c
2024	2500	Saumon fumé de Norvège	Smocked salmon	BPW	st	st	st	st	-	P	N/A	30.35	-	N/A	31.43	-	N/A	33.01	-	-	-	-	-	NA	NA	NA	1	c
2024	2501	Saumon fumé	Smocked salmon	BPW	st	st	st	st	-	P	N/A	30.36	-	N/A	32.34	-	N/A	32	-	-	-	-	-	NA	NA	NA	1	c
2024	2502	Truite fumée au bois de hêtre bio	Smocked trout	BPW	st	st	st	st	-	P	N/A	30.27	-	N/A	31.22	-	N/A	33.1	-	-	-	-	-	NA	NA	NA	1	c
2024	2503	Magret de canard du sud ouest séché	Dried duck breast	BPW	-C	-B	st	st	-	P	N/A	29.99	-	N/A	31.4	-	N/A	31.38	-	-	-	-	-	NA	NA	NA	1	c
2024	2504	Magret de canard du sud ouest fumé au bois de hêtre	Smocked duck breast	BPW	-B	-A	-B	-A	-	P	N/A	31.31	-	N/A	31.56	-	N/A	32.56	-	-	-	-	-	NA	NA	NA	1	c
2024	2650	Filets de thon citron	Lemon tuna fillets	BPW	+p	+p	+p	+p	+	P	17.07	28.26	+	17.95	/	+	25.38	33.77	+	+	+	+	+	PA	PA	PA	1	c
2024	2651	Saumon mariné façon gravlax basilic et pointes de citron	Gravlax marinated salmon with basil and lemon	BPW	-B	-C	-A	-C	-	P	N/A	30.49	-	N/A	30.34	-	N/A	31.37	-	-	-	-	-	NA	NA	NA	1	c
2024	2652	Carpaccio de bœuf marinade pesto rosso	Beef carpaccio marinated with pesto rosso	BPW	st	st	st	st	-	P	N/A	30.87	-	N/A	31.7	-	N/A	32.42	-	-	-	-	-	NA	NA	NA	1	c

READY-TO EAT AND REHEAT (up to 25 g) – Without PREraser																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACGene GO Salmonella																	Category	Type		
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																			
											PCR resul									Confir- matory tests	Final result			Agreement						
											CFX Opus DW			QS5			qTOWER													
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confir- matory tests	CFX Opus	QS5	qTOWER		CFX Opus	QS5	qTOWER							
2024	2653	Carpaccio et sa marinade à la thaï	Carpaccio with Thai marinade	BPW	+1/2	+1/2	+1/2	+M	+	P	24.07	27.21	+	24.57	32.29	+	26.18	31.34	+	+	+	+	+	+	+	PA	PA	PA	1	c
2024	2654	Emincés de filets de poulets rôtis au paprika	Slices of roast chicken breast with paprika	BPW	-A	-A	-A	-B	-	P	N/A	30.54	-	N/A	31.62	-	N/A	31.21	-	-	-	-	-	-	NA	NA	NA	1	c	
2024	2961	Emincés de saumon fumé au sésame et au pavot	Slices of smoked salmon (sesame, poppy seeds)	BPW	+p	+p	+p	+p	+	P	19.29	/	+	18.96	/	+	26.37	33.81	+	+	+	+	+	+	PA	PA	PA	1	c	
2024	2962	Emincés de saumon fumé aux 5 baies	Slices of smoked salmon (5 berries)	BPW	+p	+p	+M	+p	+	P	20.09	/	+	19.85	/	+	25.83	29.97	+	+	+	+	+	+	PA	PA	PA	1	c	
2024	2963	Filets de maquereaux fumés	Smoked mackerel fillets	BPW	+M	+p	+M	+p	+	P	23.78	25.71	+	23.49	/	+	32.41	30.73	+	+	+	+	+	+	PA	PA	PA	1	c	
2024	2964	Filets de hareng de Fécamp fumés	Smoked herring fillets	BPW	+M	+M	+M	+M	+	P	27.19	28.82	+	26.66	/	+	31.84	31.22	+	+	+	+	+	+	PA	PA	PA	1	c	
2024	2884	Filets de poulet saumurés à 20%	Chicken fillets in brine	BPW	-A	-B	-A	-B	-	P	N/A	29.83	-	N/A	30.7	-	N/A	32.15	-	-	-	-	-	-	NA	NA	NA	1	c	

MEAT PRODUCTS (up to 25 g) – Without PREraser																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACGene GO Salmonella																		Category	Type	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																			
											PCR resul								Confir-matory tests	Final result			Agreement							
											CFX Opus DW				QS5			qTOWER			CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER				
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result															
2024	504	Steak haché bœuf 15% MG	Minced beef steak 15%MG	BPW	-A	-A	-A	-A	-	P	N/A	31.63	-	N/A	31.87	-	N/A	31.42	-	-	-	-	-	NA	NA	NA	2	a		
2024	505	Steak haché 15% MG	Minced beef steak 15%MG	BPW	+m	+1/2	+M	+M	+	P	23.22	/	+	22.36	/	+	24.43	/	+	+	+	+	+	PA	PA	PA	2	a		
2024	506	Steak de bœuf	Beef steak	BPW	+p	+p	+M	+p	+	P	29.03	30.43	+	28.54	31.94	+	30.59	30.98	+	+	+	+	+	PA	PA	PA	2	a		
2024	507	Escalope de veau	Veal escalope	BPW	+M	+p	+M	+p	+	P	27.39	29.89	+	27.18 32.98*	32.53 33.44*	i/+*	30.49	30.64	+	+	+	+	+	PA	PA	PA	2	a		
2024	508	Côte échine de porc	Pork loin chop	BPW	-A	-A	-A	-A	-	P	N/A	32.77	-	N/A	33.07	-	N/A	30.82	-	-	-	-	-	NA	NA	NA	2	a		
2024	509	Carpaccio de bœuf au basilic	Beef carpaccio with basil	BPW	+p	+p	+p	+p	+	P	20.04	27.1	+	19.53	/	+	25.38	/	+	+	+	+	+	PA	PA	PA	2	a		
2024	510	Carpaccio de bœuf au parmesan	Beef carpaccio with parmesan cheese	BPW	+p	+p	+p	+p	+	P	20.16	/	+	20.65	/	+	22.6	/	+	+	+	+	+	PA	PA	PA	2	a		
2024	511	Hampe	Skirt	BPW	md//-	-A	-A	-A	-	P	N/A	30.65	-	N/A	30.63	-	N/A	31.13	-	-	-	-	-	NA	NA	NA	2	a		
2024	512	Araignée de porc	Pork meat	BPW	d(1)//-	-A	md/-	-A	-	P	N/A	31.07	-	N/A	31.22	-	N/A	30.93	-	-	-	-	-	NA	NA	NA	2	a		
2024	513	Jambon de coche	Saddle of ham	BPW	+m	+1/2	+1/2	+M	+	P	25.37	27.17	+	24.63	30.59	+	26.75	/	+	+	+	+	+	PA	PA	PA	2	a		
2024	514	Filet mignon de porc	Pork tenderloin	BPW	st	st	st	st	-	P	N/A	32.0	-	N/A	31.25	-	N/A	33.92	-	-	-	-	-	NA	NA	NA	2	a		
2024	515	Pièce de tête de porc	Pork head	BPW	+m	+1/2	+1/2	+1/2	+	P	31.1	30.24	+	31.10	30.23	+	31.83	30.44	+	+	+	+	+	PA	PA	PA	2	a		
2024	516	Queue de porc	Pork tail	BPW	-A	-A	-A	-A	-	P	N/A	30.54	-	N/A	30.16	-	N/A	31.08	-	-	-	-	-	NA	NA	NA	2	a		
2024	517	Bacon de coche	Sow bacon	BPW	-A	-A	-A	-A	-	P	N/A	32.22	-	N/A	31.65	-	N/A	33.14	-	-	-	-	-	NA	NA	NA	2	a		
2024	518	Viande de filet	Terderloin meat	BPW	md/+	md/+	+1/2	+1/2	+	P	32.16	29.69	+	36.63	31.29	+	35.31	33.19	+	+	+	+	+	PA	PA	PA	2	a		
2024	619	Pavé de rumsteak légèrement salé et poivré	Raw fresh beef meat salty and sweet	BPW	+M	+p	+M	+M	+	P	17.57	/	+	18.37	/	+	23.28	30.39	+	+	+	+	+	PA	PA	PA	2	a		
2024	620	Pavé de rumsteak à l'échalote	Raw fresh beef meat with shallots	BPW	+M	+p	+M	+p	+	P	20.27	25.71	+	21.07	/	+	22.37	31.99	+	+	+	+	+	PA	PA	PA	2	a		
2024	621	Escalope de veau à griller	Raw fresh veal meat	BPW	+p	+p	+p	+p	+	P	19.41	/	+	20.04	/	+	22.66	/	+	+	+	+	+	PA	PA	PA	2	a		
2024	622	Côte de veau à griller	Raw fresh veal chop	BPW	+p	+p	+p	+p	+	P	24.01	27.19	+	24.21	/	+	25.51	30.09	+	+	+	+	+	PA	PA	PA	2	a		
2024	698	Escalope de veau marinée à griller	Marinated raw veal meat	BPW	-A	-A	-A	-A	-	P	N/A	30.81	-	N/A	32.03	-	-	31.27	-	-	-	-	-	NA	NA	NA	2	a		
2024	704	Bavette d'aloyau cru	Raw beef steak meat	BPW	-A	-B	-A	-B	-	P	N/A	30.75	-	N/A	31.83	-	-	30.57	-	-	-	-	-	NA	NA	NA	2	a		
2024	705	Steak haché cru	Raw beef steak meat	BPW	-A	-A	-A	-A	-	P	N/A	31.21	-	N/A	32.5	-	-	30.48	-	-	-	-	-	NA	NA	NA	2	a		
2024	2870	Boulettes de bœuf surgelé	Frozen beef meatball	BPW	-A	-A	-A	-A	-	P	N/A	31.03	-	N/A	31.51	-	N/A	31.41	-	-	-	-	-	NA	NA	NA	2	a		
2024	3523	Crépinette	Pork meat	BPW	-A	+m	-A	md/+	+	P	32.51	30.63	+	32.03	29.18	+	32.99	31.25	+	+	+	+	+	PA	PA	PA	2	a		

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

MEAT PRODUCTS (up to 25 g) – Without PREraser																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella															Category	Type		
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR resul									Confir- matory tests	Final result			Agreement					
											CFX Opus DW			QS5			qTOWER				CFX Opus	QS5	qTOWER						
											Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result										
2024	3524	Filet de poulet	Chicken fillet	BPW	md/+	+m	+M	+M	+	P	31.08	31.33	+	31.43	31.99	+	31.94	31.27	+	+	+	+	+	PA	PA	PA	2	b	
2024	3525	Escalope de dinde	Turkey escalope	BPW	md/+	+m/+	+M	+1/2	+	P	32.02	31.5	+	32.93	32.24	+	33.11	32.77	+	+	+	+	+	PA	PA	PA	2	b	
2024	3526	Escalope de poulet	Chicken escalope	BPW	md/+	+1/2	+M	+p	+	P	31.27	31.27	+	32.35	31.54	+	32.35	30.32	+	+	+	+	+	PA	PA	PA	2	b	
2024	3527	Aiguillettes de poulet	Chicken strips	BPW	md/+	+M	+M	+p	+	P	28.52	29.83	+	28.73	31.48	+	30.54	31.25	+	+	+	+	+	PA	PA	PA	2	b	
2024	3528	Ailerons de poulet	Chicken wings	BPW	md/d	-A	md/-	-A	-	P	N/A	30.32	-	N/A	31.35	-	N/A	31.4	-	-	-	-	-	NA	NA	NA	2	b	
2024	3529	Ailerons de poulet	Chicken wings	BPW	-A	-A	md/-	-A	-	P	N/A	31.01	-	N/A	31.61	-	N/A	32.52	-	-	-	-	-	NA	NA	NA	2	b	
2024	3530	Poule biologique	Chicken	BPW	-B	-B	-A	-A	-	P	N/A	30.17	-	N/A	30.94	-	N/A	31.16	-	-	-	-	-	NA	NA	NA	2	b	
2024	3531	Sauté de dinde	Turkey meat	BPW	-A	-A	d(1)/-	-A	-	P	N/A	30.55	-	N/A	30.44	-	N/A	31.77	-	-	-	-	-	NA	NA	NA	2	b	
2024	3532	Cuisse de poulet sans peau	Skinless chicken leg	BPW	-A	-A	-A	-A	-	P	N/A	31.13	-	N/A	30.23	-	N/A	31.62	-	-	-	-	-	NA	NA	NA	2	b	
2024	3533	Foie maigre de canard	Lean duck liver	BPW	+m	+1/2	+1/2	+M	+	P	26.43	27.59	+	26.74	30.19	+	28.4	/	+	+	+	+	+	PA	PA	PA	2	b	
2024	3534	Cuisse de poulet marinée	Raw fresh marinated chicken meat	BPW	+1/2	+1/2	+M	+M	+	P	26.29	28.55	+	27.34	39.11	+	32.11	31.06	+	+	+	+	+	PA	PA	PA	2	b	
2024	3535	Emincés de poulet marinés	Raw fresh marinated chicken meat	BPW	+m	+M	+M	+M	+	P	N/A N/A N/A	32.16 31.45 31.17	-/-	N/A N/A N/A	33.46 32.45 33.0	-/-	N/A N/A N/A	33.09 31.13 31.25	-/-	+	-	-	-	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	b	
2024	3536	Sot-l'y-laisse de dinde	Raw fresh turkey meat	BPW	+m	+1/2	+1/2	+M	+	P	29.38	32.22	+	35.52	/	+	34.76	30.76	+	+	+	+	+	PA	PA	PA	2	b	
2024	3537	Aiguillettes de canard	Raw fresh duck meat	BPW	-A	-B	-B	-B	-	P	N/A	32.57	-	N/A	35.83	-	N/A	31.36	-	-	-	-	-	NA	NA	NA	2	b	
2024	3538	Aiguillettes de poulet	Raw fresh chicken meat	BPW	+m	+m	+1/2	+1/2	+	P	29.1	30.11	+	28.75	32.08	+	32.01	31.28	+	+	+	+	+	PA	PA	PA	2	b	
2024	2899	Filet de poulet fumé	Raw smoked chicken meat	BPW	+m	+m	+1/2	+1/2	+	P	25.64	28.04	+	26.38	/	+	27.79	30.12	+	+	+	+	+	PA	PA	PA	2	b	
2024	2900	Filet de poulet fumé	Raw smoked chicken meat	BPW	+m	+m	+1/2	+M	+	P	26.72	29.16	+	27.44	/	+	30.12	31.38	+	+	+	+	+	PA	PA	PA	2	b	
2024	2901	Filet de dinde	Raw poultry meat	BPW	-A	-B	-A	-A	-	P	N/A	31.47	-	N/A	33.63	-	N/A N/A*	N/A 33.89*	i/-*	-	-	-	-	NA	NA	NA	2	b	
2024	2902	Cuisse de poulet avec peau	Raw chicken meat	BPW	-A	+m	md/+	+1/2	+	P	31.13	30.2	+	31.47	31.76	+	31.77	30.95	+	+	+	+	+	PA	PA	PA	2	b	
2024	699	Filet de poulet	Raw chicken meat	BPW	-A	-A	-A	-A	-	P	N/A	31.44	-	N/A	32.59	-	-	31.98	-	-	-	-	-	NA	NA	NA	2	b	
2024	700	Blanc de poulet	Raw chicken meat	BPW	-A	-A	-A	-A	-	P	N/A	31.12	-	N/A	33.2	-	-	32.02	-	-	-	-	-	NA	NA	NA	2	b	
2024	701	Escalope de dinde extra-fine	Raw turkey meat	BPW	-A	-A	-A	-B	-	P	N/A	31.29	-	N/A	32.7	-	-	32.13	-	-	-	-	-	NA	NA	NA	2	b	
2024	3521	Cuisse de poulet avec peau	Chicken leg with skin	BPW	-A	-A	-A	-A	-	P	N/A	29.98	-	N/A	29.14	-	N/A	31.69	-	-	-	-	-	NA	NA	NA	2	b	
2024	3522	Pavé de volaille	Chicken	BPW	+m	+m	+m/+	+m	+	P	28.26	30.01	+	27.67	28.28	+	28.59	29.65	+	+	+	+	+	PA	PA	PA	2	b	
2024	628	Bacon fumé au bois de hêtre 21%MG	Smoked bacon 21%FT	BPW+T80 (10g/L)	+p	+p	+p	+p	+	U	20.08	38.84	+	20.35	/	+	20.36	8.14	+	+	+	+	+	PA	PA	PA	2	c	

MEAT PRODUCTS (up to 25 g) – Without PREraser																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella															Category	Type	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR resul									Confir- matory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER				CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result													
2024	629	Chipolata authentique 24%MG	Sausage 24%FT	BPW+T80 (10g/L)	-A	-A	-A	-A	-	U	23.11	27.54	+	23.83	/	+	26.19	29.64	+	+	+	+	+	PD	PD	PD	2	c
2024	630	Chair à saucisse pur porc 20% MG	Sausage meat 20%MG	BPW+T80 (10g/L)	+m	+M	+1/2	+M	+	U	21.61	32.11	+	22.14	/	+	23.8	30.07	+	+	+	+	+	PA	PA	PA	2	c
2024	631	Saucisse nature 23%MG	Sausage 23%FT	BPW+T80 (10g/L)	-A	-A	-A	-B	-	U	N/A	31.75	-	N/A	32.22	-	N/A	31.44	-	-	-	-	-	NA	NA	NA	2	c
2024	632	Merguez local à griller 20%MG	Sausage 20%FT	BPW+T80 (10g/L)	-A	-A	-B	md/+	+	U	22.37	24.59	+	23.01	/	+	23.78	30.29	+	+	+	+	+	PA	PA	PA	2	c
2024	633	Merguez bœuf et mouton 24%MG	Beef and sheep sausage 24%MFT	BPW+T80 (10g/L)	-A	-A	-B	-A	-	U	23.29	24.86	+	23.86	/	+	25.02	30.24	+	+	+	+	+	PD	PD	PD	2	c
2024	634	Pâté de campagne 23%MG	Pâté 23%FT	BPW+T80 (10g/L)	st	st	st	st	-	U	17.1	25.18	+	17.32	/	+	19.29	/	+	+	+	+	+	PD	PD	PD	2	c
2024	635	Pâte de foie forestier traditionnel 35%MG	Pâté 35%FT	BPW+T80 (10g/L)	st	st	st	st	-	U	16.31	31.03	+	17.11	/	+	18.38	/	+	+	+	+	+	PD	PD	PD	2	c
2024	636	Jambon serrano 11 mois d'affinage 20%MG	Serrano ham 20%FT	BPW+T80 (10g/L)	-B	-B	-B	-B	-	U	N/A	31.2	-	N/A	32.59	-	N/A	31.71	-	-	-	-	-	NA	NA	NA	2	c
2024	637	Coppa 20%MG	Coppa 20%FT	BPW+T80 (10g/L)	+p	+p	+p	+p	+	U	N/A	31.47	-	N/A	33.01	-	N/A	31.47	-	-	-	-	-	ND	ND	ND	2	c
2024	638	Chiffonnade de rosette pur porc 34%MG	Pork meat rosette 34%FT	BPW+T80 (10g/L)	+p	+M	+p	+p	+	U	N/A	33.95	-	N/A N/A*	36.69 33.11*	i/-*	N/A	34.18	-	-	-	-	-	ND	ND	ND	2	c
2024	639	Poitrine tranches fines fumée 22%MG	Raw slices of smoked bacon 22%FT	BPW+T80 (10g/L)	st	st	st	st	-	U	N/A	30.44	-	N/A	31.97	-	N/A	31.4	-	-	-	-	-	NA	NA	NA	2	c
2024	689	Lardons nature 22%MG	Raw bacon 22%FT	BPW+T80 (10g/L)	+1/2	+M	+1/2	+M	+	U	20.05	20.64	+	20.34	/	+	20.11	/	+	+	+	+	+	PA	PA	PA	2	c
2024	690	Chorizo doux 22% MG	Chorizo 22%FT	BPW+T80 (10g/L)	+p	+p	+p	+p	+	U	N/A	31.05	-	N/A	31.78	-	N/A	32.09	-	-	-	-	-	ND	ND	ND	2	c
2024	691	Allumettes fumées 20% MG	Raw smoked bacon 20%FT	BPW+T80 (10g/L)	+M	+M	+M	+M	+	U	18.05	-	+	18.45	/	+	19.53	/	+	+	+	+	+	PA	PA	PA	2	c
2024	694	Bacon salé au sel sec fumé au bois de Hêtre 20%MG	Smoked bacon 20%FT	BPW+T80 (10g/L)	st	st	st	st	-	U	N/A	33.65	-	N/A	35.11	-	N/A	33.88	-	-	-	-	-	NA	NA	NA	2	c
2024	695	Chipolata 21%MG	Sausage 21% FT	BPW+T80 (10g/L)	-A	-A	-A	-A	-	U	N/A	31.17	-	N/A	33.31	-	N/A N/A*	33.24 32.84*	i/-*	-	-	-	-	NA	NA	NA	2	c
2024	696	Merguez 25%MG	Sausage 25%FT	BPW+T80 (10g/L)	-A	-A	-A	-A	-	U	N/A	30.61	-	N/A	31.4	-	N/A	30.94	-	-	-	-	-	NA	NA	NA	2	c

MEAT PRODUCTS (up to 25 g) – Without PREraser																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACGene GO Salmonella																	Category	Type		
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																			
											PCR result									Confir- matory tests	Final result			Agreement						
					CFX Opus DW			QS5			qTOWER			CFX Opus	QS5	qTOWER														
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)				IPC Cy5 (Cq)	Result	All confir- matory tests		CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER				
2024	697	Lardons fumés 22%MG	Raw smoked bacon 22%FT	BPW+T80 (10g/L)	-A	-A	-A	-B	-	U	N/A	30.83	-	N/A	31.78	-	N/A	31.07	-	-	-	-	-	NA	NA	NA	2	c		
2024	702	Jambon cru 20%MG	Raw ham 20%FT	BPW+T80 (10g/L)	-C	st	-B	-C	-	U	N/A	32.74	-	N/A	33.74	-	N/A	33.61	-	-	-	-	-	NA	NA	NA	2	c		
2024	703	Chair à saucisse 21%MG	Sausage meat 21%FT	BPW+T80 (10g/L)	-A	-B	-A	-B	-	U	N/A	31.11	-	N/A	32.63	-	N/A	30.26	-	-	-	-	-	NA	NA	NA	2	c		

MILK AND DAIRY PRODUCTS (up to 25 g) – Without PREraser																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella															Category	Type		
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR resul									Confir- matory tests	Final result			Agreement					
											CFX Opus DW			QS5			qTOWER				CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER	
											Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result										All confir- matory tests
2024	2104	Lait cru de vache	Raw milk	BPW	d (3)/+	+1/2	-A	+1/2	+	P	30.16	29.58	+	30.8	30.71	+	34.55	31.5	+	+	+	+	+	PA	PA	PA	3	a	
2024	2105	Lait cru de vache Jersiaise	Raw milk	BPW	-A	-B	md/-	-A	-	P	N/A	30.3	-	N/A	31.15	-	N/A	30.81	-	-	-	-	-	NA	NA	NA	3	a	
2024	3641	Lait cru de vache Jersiaise	Raw cow's milk	BPW	+	(2)	+m/+	+1/2	+m	+	P	30.03	31.54	+	28.61	28.03	+	29.53	30.74	+	+	+	+	+	PA	PA	PA	3	a
2024	3642	Lait cru de vache	Raw cow's milk	BPW	+m/+	+m	+m/+	+1/2	+	P	30.55	31.24	+	29.8	28.48	+	30.87	30.35	+	+	+	+	+	PA	PA	PA	3	a	
2024	3643	Lait cru de vache	Raw cow's milk	BPW	-A	+M	+m/+	+1/2	+	P	N/A 29.76 30.01	31.12 29.27 29.32	-/+	N/A 23.41 13.2	26.46 28.09 28.05	-/+	29	29.94	+	+	-	-	+	ND _{FN(alt)}	ND _{FN(alt)}	PA	3	a	
2024	3644	Lait cru de brebis	Raw sheep's milk	BPW	st	st	-C	st	-	P	N/A	31.63	-	N/A	29.24	-	N/A	30.58	-	-	-	-	-	NA	NA	NA	3	a	
2024	2102	Beurre au lait cru demi-sel	Raw butter	BPW +T80 (10g/L)	-C	-C	md/-	-B	-	U	19.1	20.82	+	19.47	/	+	20.22	/	+	+	+	+	+	PD	PD	PD	3	a	
2024	2103	Beurre de baratte cru demi-sel	Raw butter	BPW +T80 (10g/L)	-A	+M	-B	+M	+	U	26.01	27.27	+	26.45	30.11	+	26.3	29.77	+	+	+	+	+	PA	PA	PA	3	a	
2024	2106	Crème crue (44%MG)	Raw cream 44%FT	BPW +T80 (10g/L)	+p	+p	+p	+M	+	U	28.04	29.01	+	28.66	30.23	+	28.35	30.14	+	+	+	+	+	PA	PA	PA	3	a	
2024	2107	Crème crue (44%MG)	Raw cream 44%FT	BPW +T80 (10g/L)	-B	+p	-A	+M	+	U	25.58	28.29	+	26.49	29.68	+	26.37	29.44	+	+	+	+	+	PA	PA	PA	3	a	
2024	2118	Abondance au lait cru (32%MG)	Raw cow milk cheese 32%FT	BPW +T80 (10g/L)	-A	-A	-A	-B	-	U	N/A/ 31.46*	/31.05*	i/+*	27.21	30.26	+	26.97	30.79	+	+	+	+	+	PD	PD	PD	3	a	
2024	2119	Rocamadour au lait cru de chèvre (22%MG)	Raw goat milk cheese 22%FT	BPW +T80 (10g/L)	-A	-C	-A	-A	-	U	31.02	29.16	+	31.94	30.45	+	32.11	30.66	+	+	+	+	+	PD	PD	PD	3	a	
2024	2120	Gruyère IGP France au lait cru de vache (33%MG)	Raw cow milk cheese 33%FT	BPW +T80 (10g/L)	+M	+M	+M	+M	+	U	19.57	24.05	+	20.2	/	+	21	/	+	+	+	+	+	PA	PA	PA	3	a	
2024	2121	Roquefort au lait cru de brebis (32%MG)	Raw ewe milk cheese 32%FT	BPW +T80 (10g/L)	-B	+M	-A	+M	+	U	27.01	28.66	+	27.94	30.03	+	28.62	29.79	+	+	+	+	+	PA	PA	PA	3	a	
2024	2309	Beurre de baratte cru demi-sel	Raw butter	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	30.58	-	N/A	31.63	-	N/A	30.66	-	-	-	-	-	NA	NA	NA	3	a	
2024	2310	Roquefort au lait cru de brebis (32%MG)	Raw ewe milk cheese 32%FT	BPW +T80 (10g/L)	-A	-A	-A	-A	-	U	N/A	30.15	-	N/A	31.14	-	N/A	30.5	-	-	-	-	-	NA	NA	NA	3	a	
2024	2519	Selles sur Cher fromage de chèvre au lait cru 45% MG	Raw goat milk cheese 45%FT	BPW +T80 (10g/L)	+m	+M	+m	+1/2	+	U	31.38	29.23	+	32.57	31.17	+	33.52	30.3	+	+	+	+	+	PA	PA	PA	3	a	

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

MILK AND DAIRY PRODUCTS (up to 25 g) – Without PREraser																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella																	Category	Type		
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																				
											PCR resul									Confir- matory tests	Final result			Agreement							
											CFX Opus DW			QS5			qTOWER														
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confir- matory tests	CFX Opus	QS5	qTOWER		CFX Opus	QS5	qTOWER								
2024	2520	Parmigiano reggiano au lait cru de vache 32%MG	Raw cow milk cheese 32%FT	BPW +T80 (10g/L)	+p	+M	+p	+p	+	U	18	30.56	+	17.99	/	+	21.68	/	+	+	+	+	+	PA	PA	PA	3	a			
2024	2521	Neufchâtel au lait cru de vache 50%MG	Raw cow milk cheese 50%FT	BPW +T80 (10g/L)	-A	-B	-A	-A	-	U	29.19	29.18	+	30.11	30.93	+	35.29	30.39	+	+	+	+	+	PD	PD	PD	3	a			
2024	2522	Pont-l'évêque AOP au lait cru de vache 45%MG	Raw cow milk cheese 45%FT	BPW +T80 (10g/L)	+m	+M	+1/2	+M	+	U	32.9	30.18	+	33.97	31.76	+	34,16	30,46	+	+	+	+	+	PA	PA	PA	3	a			
2024	2954	Camembert affiné au lait cru 22%MG	Raw cow milk cheese 22%FT	BPW +T80 (10g/L)	+m	+M	-B	-B	+	U	34.13	30.07	+	N/A 36.89 34.9	29.87 29.55 29.22	-/+	N/A N/A N/A	32.01 30.44 30.58	-/-	+	+	-	-	PA	ND _{FN(alt)}	ND _{FN(alt)}	3	a			
2024	2955	Comté affiné 6 mois au lait cru 35%MG	Raw cow milk cheese35%FT	BPW +T80 (10g/L)	st	st	st	st	-	U	20.13	14.97	+	19.76	/	+	20.66	31.57	+	+	+	+	+	PD	PD	PD	3	a			
2024	3109	Parmigiano Reggiano au lait cru 30%MG	Raw cow milk cheese	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	30.04	-	N/A	30.15	-	N/A	30.6	-	-	-	-	-	NA	NA	NA	3	a			
2024	3110	Crème crue fermière au lait de vache Jersiaise 44%MG	Raw cow milk cheese	BPW +T80 (10g/L)	-A	-A	-A	-A	-	U	N/A	30.17	-	N/A	30.05	-	N/A	30.9	-	-	-	-	-	NA	NA	NA	3	a			
2024	3319	Petit camembert au lait cru (22%MG)	Raw cow milk cheese 22%FT	BPW +T80 (10g/L)	-B	-B	-A	-A	-	U	N/A	30.02	-	N/A	30.27	-	N/A	30.39	-	-	-	-	-	NA	NA	NA	3	a			
2024	3320	Rocamadour au lait cru de chèvre (22%MG)	Raw goat milk cheese 22%FT	BPW +T80 (10g/L)	-A	-B	-A	-B	-	U	N/A	29.66	-	N/A	30.23	-	N/A	30.27	-	-	-	-	-	NA	NA	NA	3	a			
2024	2110	Lait frais demi écrémé pasteurisé	Pasteurized milk	BPW	+p	+p	+p	+p	+	P	18.3	/	+	19.03	/	+	19.34	/	+	+	+	+	+	PA	PA	PA	3	b			
2024	3300	Lait demi écrémé pasteurisé	Pasteurized milk	BPW	+p	+p	+M	+M	+	P	23.87	26.1	+	24.19	33.56	+	24.75	33.46	+	+	+	+	+	PA	PA	PA	3	b			
2024	3301	Panna cotta framboise	Dairy dessert (panna cotta)	BPW	+p	+p	+p	+p	+	P	19.08	24.31	+	19.46	/	+	20.03	/	+	+	+	+	+	PA	PA	PA	3	b			
2024	3302	Panna cotta caramel	Dairy dessert (panna cotta)	BPW	+p	+M	+p	+M	+	P	17.16	25.55	+	17.85	/	+	18.25	/	+	+	+	+	+	PA	PA	PA	3	b			
2024	2314	Lait demi écrémé pasteurisé	Pasteurized milk	BPW	-C	-C	-B	-C	-	P	N/A	30.24	-	N/A	31.12	-	N/A	30.32	-	-	-	-	-	NA	NA	NA	3	b			
2024	2315	Panna cotta framboise	Dairy dessert (panna cotta)	BPW	st	st	st	st	-	P	N/A	30.36	-	N/A	31.54	-	N/A	30.11	-	-	-	-	-	NA	NA	NA	3	b			
2024	2525	Yaourt au lait de chèvre nature	Pasteurized goat milk yoghurt	BPW	+p	+p	+p	+p	+	P	18.06	25.19	+	18.12	/	+	21.55	/	+	+	+	+	+	PA	PA	PA	3	b			
2024	2526	Yaourt velouté	Pasteurized cow milk yoghurt	BPW	+p	+p	+p	+p	+	P	25.05	26.73	+	25.33	/	+	25.38	28.22	+	+	+	+	+	PA	PA	PA	3	b			

MILK AND DAIRY PRODUCTS (up to 25 g) – Without PREraser																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella															Category	Type		
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR resul									Confir- matory tests	Final result			Agreement					
											CFX Opus DW			QS5			qTOWER				CFX Opus	QS5	qTOWER						
											Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result										
2024	3108	Yaourt nature	Pasteurized cow milk yoghurt	BPW	st	st	st	st	-	P	N/A	30.12	-	N/A	30.14	-	N/A	30.71	-	-	-	-	-	NA	NA	NA	3	b	
2024	2108	Crème fraîche entière épaisse bio (30%MG)	Pasteurized cream 30%FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	29.55	-	N/A	31.28	-	N/A	30.95	-	-	-	-	-	NA	NA	NA	3	b	
2024	2109	Crème fraîche entière (30%MG)	Pasteurized cream 30%FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	30.15	-	N/A	30.88	-	N/A	31.02	-	-	-	-	-	NA	NA	NA	3	b	
2024	2114	Fromage fouetté nature pasteurisé de vache (24%MG)	Pasteurized cow milk cheese 24%FT	BPW +T80 (10g/L)	+p	+p	+p	+p	+	U	19.01	29.56	+	19.16	/	+	19.74	/	+	+	+	+	+	PA	PA	PA	3	b	
2024	2115	Fromage velours de bleu lait pasteurisé de vache (33%MG)	Pasteurized cow milk cheese 33%FT	BPW +T80 (10g/L)	+M	+M	+M	+p	+	U	18.56	23.81	+	19.19	/	+	19.54	/	+	+	+	+	+	PA	PA	PA	3	b	
2024	2116	Petit camembert au lait pasteurisé (20%MG)	Pasteurized cow milk cheese 20%FT	BPW +T80 (10g/L)	+p	+p	+p	+M	+	U	N/A	30.02	-	N/A	31.31	-	N/A	30.92	-	-	-	-	-	ND	ND	ND	3	b	
2024	2117	Le crottin de chèvre pasteurisé (23%MG)	Pasteurized goat milk cheese 23%FT	BPW +T80 (10g/L)	-A	-A	+1/2	+m	+	U	29.01	28.87	+	29.86	30.24	+	30.67	30.24	+	+	+	+	+	PA	PA	PA	3	b	
2024	2311	Fromage frais à tartiner lait pasteurisé de vache (20%MG)	Pasteurized cow milk cheese 20%FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	29.75	-	N/A	31.15	-	N/A	30.76	-	-	-	-	-	NA	NA	NA	3	b	
2024	2312	Persil fromage de brebis pasteurisé (27%MG)	Pasteurized ewe milk cheese 27%FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	30.24	-	N/A	31.27	-	N/A	29.86	-	-	-	-	-	NA	NA	NA	3	b	
2024	2313	Brie au lait de vache pasteurisé (30%MG)	Pasteurized cow milk cheese 30%FT	BPW +T80 (10g/L)	-A	-A	-A	-A	-	U	N/A	30.19	-	N/A	31.11	-	N/A	30.07	-	-	-	-	-	NA	NA	NA	3	b	
2024	2523	Emmental français au lait de vache pasteurisé 28%MG	Pasteurized cow milk cheese 28%FT	BPW +T80 (10g/L)	+p	+M	+p	+M	+	U	19.2	27.11	+	19.76	/	+	26.96	29.05	+	+	+	+	+	PA	PA	PA	3	b	
2024	2524	Fromage à raclette nature au lait de vache pasteurisé 28%MG	Pasteurized cow milk cheese 28%FT	BPW +T80 (10g/L)	+M	+p	+M	+M	+	U	20.33	25.16	+	20.61	/	+	21.2	/	+	+	+	+	+	PA	PA	PA	3	b	
2024	2449	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	+p	+M	+p	+p	+	U	N/A	29.7	-	N/A	30.19	-	N/A	30.25	-	-	-	-	-	ND	ND	ND	3	c	
2024	2450	Poudre de lait écrémé BIO	Skimmed milk powder	BPW (broth before)	st	st	st	st	-	U	26.42	27.32	+	27.59	28.54	+	28.62	28.28	+	+	+	+	+	PD	PD	PD	3	c	
2024	2451	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	+p	+p	+p	+p	+	U	23.18	/	+	23.5	31.65	+	26.45	26.77	+	+	+	+	+	PA	PA	PA	3	c	

MILK AND DAIRY PRODUCTS (up to 25 g) – Without PREraser																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella															Category	Type			
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																			
											PCR resul						Confir- matory tests	Final result			Agreement									
											CFX Opus DW			QS5				qTOWER			All confir- matory tests	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER	
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result															
2024	2452	Poudre de lait demi écrémé calcium vitamine D	Semi-skimmed milk powder (calcium / vitamin D)	BPW (broth before)	+p	+p	+p	+p	+	U	22.29	/	+	22.37	/	+	28.42	29.09	+	+	+	+	+	PA	PA	PA	3	c		
2024	2453	Poudre de lait écrémé calcium vitamine D	Skimmed milk powder (calcium / vitamin D)	BPW (broth before)	st	st	st	st	-	U	N/A	29.44	-	N/A	29.53	-	N/A	30.13	-	-	-	-	-	NA	NA	NA	3	c		
2024	2454	Poudre de lait écrémé BIO	Skimmed milk powder	BPW (broth before)	+p	+M	+p	+p	+	U	26.19	27.47	+	28.08	29.2	+	29.81	28.81	+	+	+	+	+	PA	PA	PA	3	c		
2024	2455	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (broth before)	st	st	st	st	-	U	N/A	29.77	-	N/A	30.31	-	N/A	29.93	-	-	-	-	-	NA	NA	NA	3	c		
2024	2457	Poudre de lait entier 26% MG	Whole milk powder 26%FT	BPW +T80 (10g/L)	+p	+p	+p	+p	+	U	21.18	21.58	+	21.47	/	+	24.17	/	+	+	+	+	+	PA	PA	PA	3	c		
2024	2458	Poudre de lait entier 26% MG	Whole milk powder 26%FT	BPW +T80 (10g/L)	+p	+p	+p	+p	+	U	19.1	/	+	19.51	/	+	26.87	28.23	+	+	+	+	+	PA	PA	PA	3	c		
2024	3086	Caséinate	Caseinate	BPW (broth before)	st	st	st	st	-	U	N/A	30.04	-	N/A	30.55	-	N/A	30.83	-	-	-	-	-	NA	NA	NA	3	c		
2024	3089	Lactose	Lactose	BPW (broth before)	+p	+p	+p	+p	+	U	N/A	29.82	-	N/A	29.57	-	N/A	30.88	-	-	-	-	-	ND	ND	ND	3	c		
2024	3284	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	st	st	st	st	-	U	N/A	30	-	N/A	30.87	-	N/A	30.37	-	-	-	-	-	NA	NA	NA	3	c		
2024	3285	Poudre de lait calcium et vitamine D demi- écrémé	Semi-skimmed milk powder (calcium / vitamin D)	BPW (broth before)	st	st	st	st	-	U	N/A	31.48	-	N/A	32.54	-	N/A	32.04	-	-	-	-	-	NA	NA	NA	3	c		
2024	3286	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	st	st	st	st	-	U	N/A	29.33	-	N/A	30.25	-	N/A	30.12	-	-	-	-	-	NA	NA	NA	3	c		
2024	3287	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	st	st	st	st	-	U	N/A	30.05	-	N/A	30.39	-	N/A	30.41	-	-	-	-	-	NA	NA	NA	3	c		
2024	3288	Poudre de lait écrémé	Skimmed milk powder	BPW (broth before)	st	st	st	st	-	U	N/A	29.68	-	N/A	30.01	-	N/A	30.25	-	-	-	-	-	NA	NA	NA	3	c		
2024	3289	Maltodextrine	Maltodextrin	BPW (broth before)	st	st	st	st	-	U	N/A	30.18	-	N/A	30.82	-	N/A	30.77	-	-	-	-	-	NA	NA	NA	3	c		
2024	3290	Amidon de maïs	Maize starch	BPW 2X + α-amylase 1%	st	st	st	st	-	U	N/A	30.12	-	N/A	31.39	-	N/A	30.53	-	-	-	-	-	NA	NA	NA	3	c		
2024	3291	Lactose	Lactose	BPW (broth before)	st	st	st	st	-	U	N/A	29.83	-	N/A	31.12	-	N/A	30.71	-	-	-	-	-	NA	NA	NA	3	c		
2024	3292	Poudre de lait entier 26% MG	Whole milk powder 26%FT	BPW +T80 (10q/L)	st	st	st	st	-	U	N/A	29.71	-	N/A	30.68	-	N/A	30.29	-	-	-	-	-	NA	NA	NA	3	c		

MILK AND DAIRY PRODUCTS (up to 25 g) – Without PREraser																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella																	Category	Type	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																			
											PCR resul						Confir- matory tests	Final result			Agreement									
											CFX Opus DW			QS5				qTOWER												
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confir- matory tests		CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER							
2024	3293	Poudre de lait entier 26% MG	Whole milk powder 26%FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	30.09	-	N/A	29.82		-							N/A	30.52	-	-	-	-	-
2024	1747	Filet de saumon	Raw fish fillet (salmon)	BPW	+p	+p	+M	+p	+	P	10.05	10.23	+	4.35 31.44*	7.99 31.83*	i/+*	29.76	30.77	+	+	+	+	+	PA	PA	PA	4	a		
2024	1748	Filet de lieu jaune	Raw fish fillet (pollack)	BPW	+p	+p	+M	+p	+	P	22.36	24.54	+	23.1	30.05	+	24.31	30.93	+	+	+	+	+	PA	PA	PA	4	a		

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g) – Without PREraser																																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*					Alternative method: BACGene GO Salmonella																			Category	Type								
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																Confir- matory tests			Final result			Agreement				
											PCR resul																										
											CFX Opus DW			QS5			qTOWER																				
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confir- matory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER															
2024	1749	Dos de cabillaud	Raw fish fillet (cod)	BPW	+M	+p	+M	+p	+	P	34.0	30.61	+	35.08	30.34	+	36.81	30.72	+	+	+	+	-	PA	PA	PA	4	a									
2024	1750	Pavé de truite	Raw fish (trout)	BPW	-C	-C	-A	-A	-	P	N/A	33.07	-	N/A	33.42	-	N/A	31.24	-	-	-	-	-	NA	NA	NA	4	a									
2024	1751	Filet d'églefin	Raw fish (haddock)	BPW	-B	-C	-B	-A	-	P	N/A	29.84	-	N/A	30.37	-	N/A	31.18	-	-	-	-	-	NA	NA	NA	4	a									
2024	1752	Filet de saumon	Raw fish fillet (salmon)	BPW	+m	+M	+M	+M	+	P	29.93	31.41	+	30.3	32.13	+	30.35	31.92	+	+	+	+	+	PA	PA	PA	4	a									
2024	1753	Dos de lieu noir	Raw fish filet (saithe)	BPW	+m	+M	+1/2	+M	+	P	25.36	28.26	+	26.08	30.69	+	29.08	30.63	+	+	+	+	+	PA	PA	PA	4	a									
2024	1754	Queue de lotte côtière	Raw fish (monkfish tail)	BPW	+M	+M	+M	+p	+	P	23.02	26.58	+	23.6	31.75	+	25.17	33.03	+	+	+	+	+	PA	PA	PA	4	a									
2024	1755	Filet de dorade	Raw fish fillet (sea bream)	BPW	-C	-C	-A	-A	-	P	N/A	29.42	-	N/A	31.04	-	N/A	31.08	-	-	-	-	-	NA	NA	NA	4	a									
2024	1756	Aile de raie côtière	Raw fish (skate wing)	BPW	+M	+p	+M	+p	+	P	24.33	27.44	+	25.21	29.7	+	28.42	30.83	+	+	+	+	+	PA	PA	PA	4	a									
2024	1757	Gambas crues	Raw prawns	BPW	+1/2	+M	+1/2	+1/2	+	P	N/A 29.53*	N/A 29.41*	i/+*	N/A 30.6*	N/A 29.16*	i/+*	N/A/ 33.19*	N/A 30.97*	i/+*	+	+	+	+	+	PA	PA	PA	4	a								
2024	1758	Noix de Saint jacques	Raw scallops	BPW	+M	+p	+m	+M	+	P	21.09	25.1	+	21.6	39.25	+	22.15	/	+	+	+	+	+	PA	PA	PA	4	a									
2024	1759	Huîtres creuses élu n°4	Raw hollow oysters	BPW	st	st	-C	st	-	P	N/A	29.71	-	N/A	30.43	-	N/A	31.18	-	-	-	-	-	NA	NA	NA	4	a									
2024	1760	Moules	Raw mussels	BPW	+M	+M	+1/2	+p	+	P	27.26	28.37	+	28.26	29.8	+	30.03	30.57	+	+	+	+	+	PA	PA	PA	4	a									
2024	1844	Huîtres	Raw oysters	BPW	-A	-C	-B	-B	-	P	N/A	29.71	-	N/A	29.28	-	N/A	30.84	-	-	-	-	-	NA	NA	NA	4	a									
2024	1845	Bulots	Raw whelk	BPW	st	st	st	st	-	P	N/A	29.32	-	N/A	28.63	-	N/A	31.15	-	-	-	-	-	NA	NA	NA	4	a									
2024	1846	Moules	Raw mussels	BPW	md/-	-C	md/-	-A	-	P	N/A	29.57	-	N/A	29.8	-	N/A	30.79	-	-	-	-	-	NA	NA	NA	4	a									
2024	1847	Noix de Saint jacques	Raw scallops	BPW	-B	-C	-A	-A	-	P	N/A	29.45	-	N/A	29.18	-	N/A	31.11	-	-	-	-	-	NA	NA	NA	4	a									
2024	1848	Lamelle d'encornet géant	Raw giant squid slice	BPW	-B	-C	-C	-B	-	P	N/A	30.05	-	N/A	29.21	-	N/A	31.07	-	-	-	-	-	NA	NA	NA	4	a									
2024	1849	Amandes de mer	Raw sea almonds	BPW	-B	-B	-A	-A	-	P	N/A	30.09	-	N/A	29.62	-	N/A	31.12	-	-	-	-	-	NA	NA	NA	4	a									
2024	1850	Crevettes grises	Raw prawns	BPW	-C	-C	-A	-A	-	P	N/A	29.96	-	N/A	29.47	-	N/A	31	-	-	-	-	-	NA	NA	NA	4	a									
2024	1851	Crevettes	Raw prawns	BPW	-B	-C	-A	-A	-	P	N/A	30.07	-	N/A	29.8	-	N/A	31.08	-	-	-	-	-	NA	NA	NA	4	a									
2024	1852	Lieu jaune en tranche	Raw fish fillet (pollack)	BPW	-A	-B	-A	-A	-	P	N/A	29.54	-	N/A	29.7	-	N/A	31.36	-	-	-	-	-	NA	NA	NA	4	a									
2024	1853	Lieu noir en tranche	Raw fish filet (saithe)	BPW	-B	-B	-A	-B	-	P	N/A	29.76	-	N/A	29.92	-	N/A	31.23	-	-	-	-	-	NA	NA	NA	4	a									
2024	1854	Filet de saumon	Raw fish filet (salmon)	BPW	-A	-B	-A	-B	-	P	N/A	30.11	-	N/A	29.53	-	N/A	31.94	-	-	-	-	-	NA	NA	NA	4	a									
2024	1855	Filet d'aiglefin côtier	Raw fish (haddock)	BPW	-A	-C	-A	-B	-	P	N/A	29.71	-	N/A	29.57	-	N/A	31.06	-	-	-	-	-	NA	NA	NA	4	a									
2024	2216	Laitue iceberg en sachet	Bagged lettuce	BPW	+1/2	+M	+M	+M	+	P	24.24	27.3	+	24.69	33.08	+	26.23	28.99	+	+	+	+	+	PA	PA	PA	4	b									

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

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g) – Without PREraser																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACGene GO Salmonella																		Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR result						Confirmatory tests	Final result			Agreement								
											CFX Opus DW			QS5				qTOWER											
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confirmatory tests		CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER						
XLD	IRIS Salmonella®	XLD	IRIS Salmonella®																										
2024	2217	Graines germées alfalfa	Sprouts	BPW	+1/2	+1/2	+1/2	+M	+	P	33.13	30.1	+	35.95	31.08		+							34.41	30.64	+	+	+	+
2024	2218	Ciboulette fraîche	Fresh chives	BPW	-A	-A	-A	-A	-	P	N/A	29.71	-	N/A	31.0	-	N/A	30.27	-	-	-	-	-	NA	NA	NA	4	b	
2024	2219	Basilic frais bio	Fresh basil	BPW	+1/2	+1/2	+1/2	+1/2	+	P	25.11	/	+	28.21	/	+	27	28.22	+	+	+	+	+	PA	PA	PA	4	b	
2024	2220	Persil frisé frais	Fresh parsley	BPW	-A	-A	-A	-A	-	P	34.59 33.8 34.84	30.34 30.07 30.19	+/-/+	N/A	31.17	-	36.6 N/A N/A	30.16 30.2 30.25	+/-/-	-	-	-	-	PDFP(alt)	NA	PDFP(alt)	4	b	
2024	2722	Feuilles de mâches	Lamb's lettuce leaves	BPW	+1/2	+M	+1/2	+M	+	P	19.01	/	+	19.07	/	+	29.5	30.54	+	+	+	+	+	PA	PA	PA	4	b	
2024	2723	Batavia	Batavia	BPW	+1/2	+M	+M	+M	+	P	23.16	26.08	+	23.55	29.98	+	28.63	30.09	+	+	+	+	+	PA	PA	PA	4	b	
2024	2724	Feuilles de chêne	Oak leaf salad	BPW	+1/2	+1/2	+M	+1/2	+	P	27.23	28.43	+	27.74	29.31	+	N/A N/A N/A	31.26 30.87 30.37	-/-/-	+	+	+	-	PA	PA	NDFN(alt)	4	b	
2024	2725	Jeunes pousses	Young sprouts	BPW	+1/2	+M	+1/2	+M	+	P	27.27	28.84	+	28.42	29.27	+	29.85	30.65	+	+	+	+	+	PA	PA	PA	4	b	
2024	2726	Coriandre fraîche	Fresh coriander	BPW	+m	+m	+m	+m	+	P	29.28	29.5	+	30.1	29.96	+	31.21	30.72	+	+	+	+	+	PA	PA	PA	4	b	
2024	2727	Aneth fraîche	Fresh dill	BPW	-B	-A	-A	-A	-	P	N/A	29.33	-	N/A	30.38	-	N/A	31.52	-	-	-	-	-	NA	NA	NA	4	b	
2024	2728	Menthe fraîche	Fresh mint	BPW	-A	-B	-A	-A	-	P	N/A N/A* 37.06** N/A** N/A**	N/A N/A* 30.87** 30.91** 30.55**	i/i* +++/- **/-**	N/A 22.62* N/A* N/A* N/A**	N/A 30.93* 29.46* 30.53** 30.62**	i/+*/i* /i* -*/-/ **	N/A N/A* N/A**	- 31.87* 32.29**	i/i*/- **	-	-	-	-	PDFP(alt)	PDFP(alt)	NA	4	b	
2024	2729	Romarin frais	Fresh rosemary	BPW	-B	md/d (Serratia marcescens x5)	-A	-A	-	P	N/A N/A*	N/A 31.64*	i/-*	N/A N/A*	/29.99*	i/-*	N/A N/A* N/A**	N/A 30.63*	i/-*	-	-	-	-	NA	NA	NA	4	b	
2024	2876	Basilic surgelé	Frozen basil	BPW	st	st	st	st	-	P	N/A N/A* N/A**	N/A N/A* 31.17**	i/i*/- **	N/A N/A* N/A**	N/A N/A* 30.91**	i/i*/- **	N/A N/A* N/A**	N/A N/A* 31.42**	i/i*/- **	-	-	-	-	NA	NA	NA	4	b	
2024	2877	Persil plat surgelé	Frozen flat-leaf parsley	BPW	st	st	-C	-C	-	P	N/A	30.18	-	N/A	30.5	-	N/A	31.17	-	-	-	-	-	NA	NA	NA	4	b	
2024	2878	Ciboulette surgelé	Frozen chives	BPW	-A	-B	-A	-A	-	P	N/A	29.61	-	N/A	31.13	-	N/A	30.98	-	-	-	-	-	NA	NA	NA	4	b	
2024	2879	Coriandre surgelé	Frozen coriander	BPW	-B	-A	-A	-A	-	P	N/A N/A*	N/A 31.89*	i/-*	N/A N/A*	N/A 30.06*	i/-*	N/A N/A* N/A**	N/A N/A* 32.26**	i/i*/- **	-	-	-	-	NA	NA	NA	4	b	
2024	3097	Laitue sucrine	Sucrine lettuce	BPW	+M	+M	+M	+M	+	P	35.04	29.23	+	32.08	30.06	+	35.44	31.04	+	+	+	+	+	PA	PA	PA	4	b	
2024	3098	Feuille de chêne rouge	Red oak leaves	BPW	+m	+1/2	+m	+1/2	+	P	N/A 35.12 N/A	30.39 31.7 31.64	-/+/-	34.29	30.15	+	N/A N/A N/A	31.19 30.29 30.83	-/-/-	+	-	+	-	NDFN(alt)	PA	NDFN(alt)	4	b	
2024	3099	Salade mêlée	Mixed salad	BPW	+m	+M	+M	+M	+	P	23.13	26.94	+	21.45	37.23	+	24.65	28.51	+	+	+	+	+	PA	PA	PA	4	b	

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g) – Without PREraser																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACGene GO Salmonella																	Category	Type			
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																				
											PCR result						Confir- matory tests	Final result			Agreement										
					CFX Opus DW			QS5			qTOWER			All confir- matory tests	CFX Opus	QS5		qTOWER	CFX Opus	QS5	qTOWER										
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)			IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)									IPC Cy5 (Cq)	Result								
2024	3100	Roquette BIO	Rocket	BPW	+m	+M	+1/2	+M	+	P	30.16	28.35	+	28.78	29.77	+	36.39	30.65	+	+	+	+	+	+	+	+	+	+	+	4	b
2024	2206	Melon	Melon	BPW	+1/2	+M	+M	+M	+	P	22.05	24.58	+	22.45	/	+	22.99	26.51	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	2207	Nectarine blanche	Nectarine	BPW	+1/2	+M	+M	+M	+	P	20.21	28.51	+	20.64	/	+	22	23.68	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	2208	Banane	Banana	BPW	+1/2	+M	+M	+M	+	P	19.55	26.55	+	20.65	/	+	21.68	28.74	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	2209	Abricot	Apricot	BPW	+1/2	+1/2	+1/2	+M	+	P	23.36	28.34	+	24.01	35.66	+	24.65	28.62	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	2210	Tomate ronde	Tomato	BPW	+p	+p	+p	+p	+	P	19.36	28.08	+	20.02	/	+	23.54	28.23	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	2211	Poivron rouge	Red pepper	BPW	+1/2	+M	+1/2	+M	+	P	21.64	25.89	+	22.28	38.35	+	23.19	27.5	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	2212	Champignon blanc	Mushroom	BPW	+1/2	+1/2	+1/2	+M	+	P	22.37	28.16	+	22.8	/	+	23.44	27.88	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	2213	Fraise	Strawberry	BPW	-B	-B	st	st	-	P	N/A	N/A	i/-*	N/A	N/A	i/-*	N/A	30.29	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2214	Concombre	Cucumber	BPW	+1/2	+M	+1/2	+M	+	P	23.38	30.16	+	24.01	35.87	+	24.3	27.92	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	2215	Avocat	Avocado	BPW	+1/2	+1/2	+M	+M	+	P	18.13	/	+	19.11	38.62	+	18.79	/	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	2493	Chou	Cabbage	BPW	-A	-B	-A	-A	-	P	N/A	29.61	-	N/A	30.58	-	N/A	30.33	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2494	Courgette	Courgette	BPW	-B	-C	-B	-A	-	P	N/A	29.95	-	N/A	30.36	-	N/A	30.11	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2495	Aubergine	Aubergine	BPW	-B	-C	-B	st	-	P	N/A	28.88	-	N/A	30.58	-	N/A	30.35	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2496	Kiwi	Kiwi	BPW	-C	-C	-C	st	-	P	N/A	29.75	-	N/A	30.35	-	N/A	30.38	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2497	Pêche	Peach	BPW	-A	-B	-A	-A	-	P	N/A	30.28	-	N/A	30.11	-	N/A	30.03	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2498	Pomme	Apple	BPW	-A	-A	-B	-C	-	P	N/A	30.08	-	N/A	30.4	-	N/A	30.49	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2499	Poire	Pear	BPW	-A	-A	-A	-B	-	P	N/A	29.95	-	N/A	30.4	-	N/A	30.33	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2880	Cocktail de fruits rouges surgelé	Frozen red fruits	BPW	st	st	st	st	-	P	15.12	26.76	i/-*	N/A	N/A	i/-*	N/A	N/A	i/-*	-	-	-	-	-	-	-	-	-	-	4	c
2024	2881	Ananas en morceaux surgelés	Frozen pineapple chunks	BPW	-A	-B	-A	-A	-	P	N/A	30.16	-	N/A	30.4	-	N/A	30.69	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2882	Poêlée champêtre surgelée	Frozen vegetables	BPW	-A	-B	-B	-C	-	P	N/A	30.18	-	N/A	30.65	-	N/A	31.13	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	2883	Haricots jaunes surgelés	Frozen yellow beans	BPW	st	st	-B	-C	-	P	N/A	30.1	-	N/A	30.45	-	N/A	31.04	-	-	-	-	-	-	-	-	-	-	-	4	c
2024	3101	Prune jaune	Yellow plum	BPW	+p	+p	+p	+p	+	P	18.77	/	+	16.98	/	+	31.99	32.12	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	3102	Raisin noir Muscat	Black grapes	BPW	+M	+M	+p	+p	+	P	23.83	26.37	+	22.11	36.64	+	23.69	30.12	+	+	+	+	+	+	+	+	+	+	+	4	c
2024	3103	Carotte	Carrot	BPW	+M	+M	+M	+M	+	P	21.85	26.3	+	20.12	/	+	26.01	29.25	+	+	+	+	+	+	+	+	+	+	+	4	c

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PREraser																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella																C	a	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR result						Confir- matory tests	Final result			Agreement								
											CFX Opus DW			QS5										qTOWER					
					XLD	IRIS Salmonella®	XLD	IRIS Salmonella®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result		Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER
2024	2736	Œuf de caille	Quail egg	BPW	+p	+p	+p	+	P	19.35	25.71	+	19.73	28.19	+	30.29	32.82	+	+	+	+	+	PA	PA	PA	5	a		
2024	2682	Cumin moulu en poudre	Ground cumin powder	BPW + K2SO3 0.5%	st	st	-C	st	-	P	N/A	29.71	-	N/A	31.17	-	N/A	30.13	-	-	-	-	-	NA	NA	NA	5	a	
2024	2683	Curry moulu	Ground curry powder	BPW + K2SO3 0.5%	+p	+p	+p	+p	+	P	24.79	28.47	+	26.01	31.72	+	32.39	30.08	+	+	+	+	+	PA	PA	PA	5	a	
2024	2684	Piment rouge doux moulu	Ground piment powder	BPW + K2SO3 0.5%	st	st	st	st	-	P	N/A	30.18	-	N/A	30.75	-	N/A	30.15	-	-	-	-	-	NA	NA	NA	5	a	
2024	2685	Persillade	Dehydrated parsley	BPW	st	st	st	st	-	P	N/A	30.45	-	N/A	31.3	-	N/A	30.04	-	-	-	-	-	NA	NA	NA	5	a	
2024	2686	Thym déshydraté	Dehydrated thyme	BPW	st	st	st	st	-	P	N/A N/A* N/A**	-N/A N/A* 30.66**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.26**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 31.96**	i/i*/-**	-	-	-	-	NA	NA	NA	5	a	
2024	2687	Herbe de Provence	Dehydrated Provence herb	BPW	+M	+M	+M	+M	+	P	N/A N/A* 26.07**	N/A N/A* N/A**	i/i*/+**	N/A N/A* 25.87**	N/A N/A* 35.9**	i/i*/+**	N/A N/A* 27.09**	N/A N/A* 33.61**	i/i*/+**	+	+	+	+	PA	PA	PA	5	a	
2024	2688	Poudre de cacao	Cocoa powder	Milk	st	st	st	st	-	P	N/A N/A*	29.33 31.73*	i/-*	N/A N/A*	31.84 30.47*	i/-*	N/A	29.58	-	-	-	-	-	NA	NA	NA	5	a	
2024	2689	Pépites de chocolat noir (45,5% cacao)	Dark chocolate chip (45,5% cocoa)	Milk	st	st	st	st	-	P	N/A	29.82	-	N/A	30.97	-	N/A	29.74	-	-	-	-	-	NA	NA	NA	5	a	
2024	2691	Pépites de chocolat au lait (30% cacao)	Milk chocolate chip (30% cocoa)	Milk	+p	+p	+p	+p	+	P	21.02	/	+	22.23	/	+	22.41	/	+	+	+	+	+	PA	PA	PA	5	a	
2024	2840	Poudre de cacao 32% intense	Cocoa powder 32%	Milk	+p	+p	+p	+p	+	P	27.16/ 29.23*/ 32.45**	28.53/ 28.68*/ 30.49**	i/i*/+**	22.13 29.42*	N/A 29.47*	i/+*	29.65	27.38	+	+	+	+	+	PA	PA	PA	5	a	
2024	2841	Origan déshydraté	Dehydrated oregano	BPW + K2SO3 0.5%	st	st	st	st	-	P	N/A N/A* N/A**	N/A N/A* 30.35**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 30.28**	i/i*/-**	N/A N/A* 29.94*	N/A N/A* 29.94*	i/-*	-	-	-	-	NA	NA	NA	5	a	
2024	2842	Romarin de Provence déshydraté	Dehydrated rosemary	BPW + K2SO3 0.5%	-A	-A	-A	-A	-	P	N/A N/A* N/A**	N/A 29.89* 30.57**	i/i*/-**	N/A N/A* N/A**	N/A 32.73* 30.93**	i/i*/-**	N/A N/A* 31.60*	N/A N/A* 31.60*	i/-*	-	-	-	-	NA	NA	NA	5	a	
2024	2843	Ciboulette déshydratée	Dehydrated chives	BPW + K2SO3 0.5%	+p	+p	+p	+p	+	P	31.6	29.06	+	31.33	30.93	+	33.34	30	+	+	+	+	+	PA	PA	PA	5	a	

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

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PREraser																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACGene GO Salmonella																		
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
					XLD	IRIS <i>Salmonella</i> ®	XLD	IRIS <i>Salmonella</i> ®			PCR result									Confir- matory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER				CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
											Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result									
2024	2844	Basilic déshydraté	Dehydrated basil	BPW + K2SO3 0.5%	-A	-A	st	st	-	P	N/A N/A* N/A** N/A***	N/A N/A* N/A** 31.06** *	i/i*/i**/ _***	N/A N/A* N/A** N/A***	N/A N/A* N/A** 31.53** *	i/i*/i**/ _***	N/A N/A* N/A** N/A***	N/A N/A* N/A** 30.67**	i/i*/i**	-	-	-	-	NA	NA	NA	5	a
2024	2845	Persil déshydraté	Dehydrated parsley	BPW + K2SO3 0.5%	st	st	st	st	-	P	N/A	30.33	-	N/A	31.11	-	N/A	30.05	-	-	-	-	-	NA	NA	NA	5	a
2024	2846	Paprika doux	Sweet paprika	BPW + K2SO3 0.5%	st	st	+p	+p	+	P	N/A N/A N/A	30.06 32.7 33.43	-/-/-	N/A N/A N/A	32.03 30.77 30.33	-/-/-	N/A N/A N/A	32.16 31.38 31.35	-/-/-	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	5	a
2024	2847	Cannelle moulue	Ground cinnamon	BPW + K2SO3 0.5%	st	st	st	st	-	P	N/A	29.45	-	N/A	32.18	-	N/A	29.9	-	-	-	-	-	NA	NA	NA	5	a
2024	2848	4 épices moulues	4 ground spices	BPW + K2SO3 0.5%	st	st	st	st	-	P	N/A N/A* N/A**	N/A N/A* 29.87**	i/i*/i**	N/A N/A* N/A**	- _* 30.24**	i/i*/i**	N/A N/A* N/A**	N/A N/A* 30.62**	i/i*/i**	-	-	-	-	NA	NA	NA	5	a
2024	3092	Chocolat noir puissant 85% cacao	Strong dark chocolate 85% cocoa	Milk	+p	+p	+p	+p	+	P	25.18	/	+	20.88 23.54*	N/A 30.77*	i/+*	22.11	/	+	+	+	+	PA	PA	PA	5	a	
2024	3093	Chocolat noir 75% cacao	Dark chocolate 75% cocoa	Milk	+p	+p	+p	+p	+	P	N/A 33.88 33.41	29.04 29.39 29.72	-/+/+	N/A N/A N/A	29.86 29.63 29.21	-/-/-	N/A 33.69 31.99	30.27 29.43 29.58	-/+/+	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	5	a
2024	3094	Chocolat en poudre fort en cacao (50% cacao)	High cocoa powder chocolate (50% cocoa)	Milk	-A	-A	+m/+	+M	+	P	N/A N/A* N/A* N/A*	29.01 31.91* 30.76* 30.86*	i/-*/i**/- *	N/A N/A* N/A* N/A*	32.19 30.27* 30.37* 30.02*	i/-*/i**/- *	N/A N/A N/A N/A	30.13 29.43 30.07	-/-/-	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	5	a
2024	3095	Epices à couscous	Couscous spices	BPW + K2SO3 0.5%	-A	-A	-A	-A	-	P	N/A N/A*	30 32.22*	i/-*	N/A N/A*	30.51 30.45*	i/-*	N/A	30.62	-	-	-	-	-	NA	NA	NA	5	a
2024	3096	Curcuma	Turmeric	BPW + K2SO3 0.5%	+p	+p	+p	+p	+	P	33.11	29.86	+	30.71	29.65	+	32.25	30.28	+	+	+	+	PA	PA	PA	5	a	
2024	2459	Poudre de lait infantile avec probiotiques 6 à 10mois (L.Reuteri 1.7.10 ⁴ UFC/g) 24.3%MG	Milk powder infant formula with probiotics (L.Reuteni 1.7.10 ⁴ CFU/g) 24.3%FT	BPW 2X + T80 (10g/L) (broth before)	st	st	st	st	-	U	23.96	27.04	+	24.57	/	+	25.05	25.39	+	+	+	+	PD	PD	PD	5	b	
2024	2460	Poudre de lait infantile avec probiotiques dès 6mois (L.Reuteni 3.09.10 ⁴ UFC/g) 27.6%MG	Milk powder infant formula with probiotics (L.Reuteni 3.09.10 ⁴ CFU/g) 27.6%FT	BPW 2X + T80 (10g/L) (broth before)	+p	+p	+p	+p	+	U	19.47	/	+	20.04	/	+	27.76	31.92	+	+	+	+	PA	PA	PA	5	b	

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PR _{Eraser}																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACGene GO Salmonella																U	qF	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
											PCR result									Confir- matory tests	Final result			Agreement				
											CFX Opus DW			QS5			qTOWER				CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER
					XLD	IRIS <i>Salmonella</i> ®	XLD	IRIS <i>Salmonella</i> ®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result									
2024	2461	Poudre de lait infantile avec probiotiques dès 6mois (L.Reuteni 3.2.10 ⁵ UFC/g) 24.2%MG	Milk powder infant formula with probiotics (L.Reuteni 3.2.10 ⁵ CFU/g) 24.2%FT	BPW 2X + T80 (10g/L) (broth before)	+p	+p	+p	+p	+	U	23.43	25.78	+	23.99	31.64	+	26.06	34.06	+	+	+	+	+	PA	PA	PA	5	b
2024	2462	Poudre de lait infantile avec probiotiques 6 à 10mois (L.Reuteni 3.2.10 ⁵ UFC/g) 24.3%MG	Milk powder infant formula with probiotics (L.Reuteni 3.2.10 ⁵ CFU/g) 24.3%FT	BPW 2X + T80 (10g/L) (broth before)	+p	+p	+p	+p	+	U	21.57	19.36	+	22.46	/	+	22.93	/	+	+	+	+	+	PA	PA	PA	5	b
2024	2463	Poudre de lait infantile avec probiotiques 6 à 12mois (B.infantis 5.3.10 ⁵ UFC/g) 22%MG	Milk powder infant formula with probiotics (B.infantis 5.3.10 ⁵ CFU/g) 22%FT	BPW 2X + T80 (10g/L) (broth before)	-A	+p	-A	+p	+	U	25.13	26.05	+	25.59	23.18	+	34.52	31.36	+	+	+	+	+	PA	PA	PA	5	b
2024	2464	Poudre de lait infantile avec probiotiques dès 6mois (Limosilactobacillus fermentum heriditum 6.3.10 ⁶ UFC/g)	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3.10 ⁶ CFU/g)	BPW 2X (broth before)	+p	+p	+p	+p	+	U	20.29	23.42	+	20.64	/	+	23.35	/	+	+	+	+	+	PA	PA	PA	5	b
2024	2465	Poudre de lait infantile avec probiotiques de 0 à 6mois (Limosilactobacillus fermentum heriditum 1.05.10 ⁵ UFC/g)	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 1.05.10 ⁵ CFU/g)	BPW 2X (broth before)	-A	+p	-A	+p	+	U	22.12	25.4	+	22.9	16.14	+	27.67	/	+	+	+	+	+	PA	PA	PA	5	b
2024	2466	Céréales infantiles avec probiotiques +8mois (B.lactis 1.08.10 ⁶ UFC/g)	Infant cereals with probiotics (B.lactis 1.08.10 ⁶ CFU/g)	BPW 2X + α-amylase 1% (broth before)	+p	+p	+p	+p	+	U	23.01	27.88	+	23.18	/	+	24.81	/	+	+	+	+	+	PA	PA	PA	5	b
2024	2467	Céréales infantiles avec probiotiques (B.lactis 3.9.10 ⁵ UFC/g)	Infant cereals with probiotics (B.lactis 3.9.10 ⁵ CFU/g)	BPW 2X + α-amylase 1% (broth before)	st	st	st	st	-	U	23.32	25.44	+	23.83	36.66	+	33.63	31.97	+	+	+	+	+	PD	PD	PD	5	b
2024	2468	Céréales infantiles avec probiotiques dès 6mois (Bifido bactéries 2.6.10 ⁴ UFC/g)	Infant cereals with probiotics (Bifido bactéries 2.6.10 ⁴ CFU/g)	BPW 2X + α-amylase 1% (broth before)	+p	+p	+p	+p	+	U	21.73	/	+	22.31	/	+	24.31	/	+	+	+	+	+	PA	PA	PA	5	b

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PR <i>Eraser</i>																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO <i>Salmonella</i>																				
				Enrichment broth	RVS		MKTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C														Confir- matory tests	Final result			Agreement		
											CFX Opus DW				QS5				qTOWER												
											Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result												
2024	3082	Poudre de lait infantile avec probiotiques dès 6 mois 24.2%MG (5.36.10 ⁶ UFC/g <i>L.reuteri</i> DSM17938)	Milk powder with probiotic 24.2%FT (5.36.10 ⁶ CFU/g <i>L.reuteri</i> DSM17938)	BPW 2X + T80 (10g/L)	+p	+p	+p	+p	+	U	22.22	/	+	21.93	/	+	25.8	/	+	+	+	+	PA	PA	PA	5	b				
2024	3083	Poudre de lait infantile avec probiotiques dès 6 mois 37%MG (4.82.10 ⁵ UFC/g <i>Limosilactobacillus fermentum hereditate</i>)	Milk powder with probiotic 37%FT (4.82.10 ⁵ CFU/g <i>Limosilactobacillus fermentum hereditate</i>)	BPW 2X + T80 (10g/L)	+p	+p	+p	+p	+	U	N/A	30.04	-	N/A	29.79	-	N/A	30.6	-	-	-	-	ND	ND	ND	5	b				
2024	3084	Poudre de lait infantile avec probiotiques dès la naissance 25.2%MG (1.27.10 ⁴ UFC/g <i>L.reuteri</i> DSM17938)	Milk powder with probiotic 25.2%FT (1.27.10 ⁴ CFU/g <i>L.reuteri</i> DSM17938)	BPW 2X + T80 (10g/L)	+p	+p	+p	+p	+	U	27.42	27.67	+	27.1	29.04	+	28.3	29.17	+	+	+	+	PA	PA	PA	5	b				
2024	3085	Poudre de lait infantile avec probiotiques dès 6 mois 22%MG (8.55.10 ⁵ UFC/g <i>Bifidobacterium infantis</i>)	Milk powder with probiotic 22%FT (8.55.10 ⁵ CFU/g <i>Bifidobacterium infantis</i>)	BPW 2X + T80 (10g/L)	+p	+p	+p	+p	+	U	18.11	/	+	17.77	/	+	20.12	/	+	+	+	+	PA	PA	PA	5	b				
2024	3294	Céréales infantiles avec probiotiques dès 6 mois (Bifido bactéries 2.6.10 ⁴ UFC/g)	Infant cereals with probiotics (Bifido bactéries 2.6.10 ⁴ CFU/g)	BPW 2X + α-amylase 1%	st	st	st	st	-	U	N/A	29.7	-	N/A	30.53	-	N/A	30.25	-	-	-	-	NA	NA	NA	5	b				
2024	3295	Céréales infantiles avec probiotiques +8mois (B.lactis 1.08.10 ⁶ UFC/g)	Infant cereals with probiotics (B.lactis 1.08.10 ⁶ CFU/g)	BPW 2X + α-amylase 1%	st	st	st	st	-	U	N/A	30.02	-	N/A	30.56	-	N/A	30.4	-	-	-	-	NA	NA	NA	5	b				
2024	3296	Poudre de lait infantile avec probiotiques dès 6 mois (L.Reuteni 3.09.10 ⁴ UFC/g) 27.6%MG	Milk powder infant formula with probiotics (L.Reuteni 3.09.10 ⁴ CFU/g) 27.6%FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	29.62	-	N/A	30.07	-	N/A	30.18	-	-	-	-	NA	NA	NA	5	b				

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PR <i>Eraser</i>																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*							Alternative method: BACGene GO Salmonella																C	F	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR result									Confir- matory tests	Final result			Agreement					
											CFX Opus DW			QS5			qTOWER												
					XLD	IRIS <i>Salmonella</i> ®	XLD	IRIS <i>Salmonella</i> ®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result		All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER
2024	3297	Poudre de lait infantile avec probiotiques dès 6mois (Limosilactobacillus fermentum heriditum 6.3.10 ⁶ UFC/g) 36%MG	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3.10 ⁶ CFU/g) 36% FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	29.97	-	N/A	30.19	-	N/A	30.25	-	-	-	-	-	NA	NA	NA	5	b	
2024	3298	Poudre de lait infantile avec probiotiques 6 à 10mois (L.Reuteni 3.9.10 ⁵ UFC/g) 24.3%MG	Milk powder infant formula with probiotics (L.Reuteni 3.9.10 ⁵ CFU/g) 24.3% FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	30.08	-	N/A	30.56	-	N/A	30.11	-	-	-	-	-	NA	NA	NA	5	b	
2024	3299	Poudre de lait infantile avec probiotiques (7.41.10 ⁵ UFC/g Bifidobacterium infantis) 24%MG	Milk powder with probiotic (7.41.10 ⁵ CFU/g Bifidobacterium infantis)) 24% FT	BPW +T80 (10g/L)	st	st	st	st	-	U	N/A	29.18	-	N/A	30.38	-	N/A	30.24	-	-	-	-	-	NA	NA	NA	5	b	
2024	2730	Œufs de poules BIO	Eggs (BIO)	BPW	+p	+p	+p	+p	+	P	19.43	/	+	20.15	/	+	30.65	31.95	+	+	+	+	+	PA	PA	PA	5	c	
2024	2731	Œufs de poules élevées en plein air	Eggs (free-range hens)	BPW	+p	+p	+p	+p	+	P	19.27	21.36	+	20.06	/	+	26.89	33.98	+	+	+	+	+	PA	PA	PA	5	c	
2024	2732	Œufs de poules élevées au sol	Eggs (hens reared on the ground)	BPW	st	st	st	st	-	P	N/A N/A*	36.1 35.5*	i/-*	N/A 40.93* N/A**	37.28 4.43* 32.19**	i/i*/-**	N/A N/A* N/A**	36.57 34.23*	i/-*	-	-	-	-	NA	NA	NA	5	c	
2024	2733	Jaune d'œuf liquide pasteurisé	Pasteurised liquid egg yolk	BPW	+p	+p	+p	+p	+	P	33.29	/	+	37.12	/	+	33.63	/	+	+	+	+	+	PA	PA	PA	5	c	
2024	2735	Œuf entier liquide pasteurisé	Pasteurised liquid whole egg	BPW	+p	+p	+p	+p	+	P	21.27	24.51	+	22.02	31.3	+	27.3	/	+	+	+	+	+	PA	PA	PA	5	c	
2024	2957	Œufs fermiers bretons plein air	Eggs (free-range hens)	BPW	+p	+p	+p	+p	+	P	21.45	6.67	+	21.62	/	+	21.88	/	+	+	+	+	+	PA	PA	PA	5	c	
2024	2958	Œufs BIO	Eggs (BIO)	BPW	+p	+p	+p	+p	+	P	21.06	15.49	+	20.39	/	+	28.21	33.75	+	+	+	+	+	PA	PA	PA	5	c	
2024	2959	Œuf entier liquide pasteurisé	Pasteurised liquid whole egg	BPW	+p	+p	+p	+p	+	P	23.09	15.01	+	22.71	/	+	28.06	32.34	+	+	+	+	+	PA	PA	PA	5	c	
2024	2960	Œufs de poules élevées au sol	Eggs (hens reared on the ground)	BPW	st	st	st	st	-	P	N/A	35.2	-	N/A	33.48	-	N/A	34.25	-	-	-	-	-	NA	NA	NA	5	c	
2024	3321	Œufs frais de poules élevées en plein air BIO	Eggs (BIO)	BPW	st	st	st	st	-	P	N/A N/A*	36.35 35.46*	i/-*	N/A	36.25	-	N/A	35.89	-	-	-	-	-	NA	NA	NA	5	c	
2024	3322	Œufs fermiers de poules élevées en liberté	Eggs (free-range hens)	BPW	st	st	st	st	-	P	N/A	35.09	-	N/A N/A*	36.63 34.12*	i/-*	N/A N/A* N/A**	36.12 36.33* 31.22**	i/i*/-**	-	-	-	-	NA	NA	NA	5	c	

INGREDIENTS AND SPECIFIC FOOD (up to 25 g) – Without PR <i>Eraser</i>																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: BACGene GO <i>Salmonella</i>																		C	q
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR result						Confir- matory tests	Final result			Agreement								
											CFX Opus DW			QS5				qTOWER			CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER			
					XLD	IRIS <i>Salmonella</i> ®	XLD	IRIS <i>Salmonella</i> ®			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result										
2024	3323	Œufs frais de poules élevées en plein air	Eggs (free-range hens)	BPW	st	st	st	st	-	P	N/A N/A*	36.35 34.55*	i/-*	N/A	39.64	-	N/A N/A* N/A**	36.51 37.61* 31.27**	i/i*/-**	-	-	-	-	NA	NA	NA	5	c	
2024	3324	Œufs frais de poules élevés au sol	Eggs (hens reared on the ground)	BPW	st	st	st	st	-	P	N/A	35.33	-	N/A N/A*	36.17 35.13*	i/-*	N/A	34.73	-	-	-	-	-	NA	NA	NA	5	c	
2024	3325	Œufs de caille	Quail egg	BPW	st	st	st	st	-	P	N/A	33.93	-	N/A	35.07	-	N/A	33.66	-	-	-	-	-	NA	NA	NA	5	c	
2024	3326	Coule d'œuf entier liquide pasteurisé	Pasteurised liquid whole egg	BPW	st	st	st	st	-	P	N/A N/A*	35.35 34.01*	i/-*	N/A N/A*	36.77 33.24*	i/-*	N/A N/A*	36.06 34.92*	i/-*	-	-	-	-	NA	NA	NA	5	c	
2024	3327	Coule de jaune d'œuf liquide pasteurisé	Pasteurised liquid egg yolk	BPW	st	st	st	st	-	P	N/A N/A*	N/A 32.32*	i/-*	N/A N/A*	N/A 31.39*	i/-*	N/A N/A* N/A**	N/A 37.06* 31.44**	i/i*/-**	-	-	-	-	NA	NA	NA	5	c	
2024	2734	Blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	BPW (1/40)	+p	+p	+p	+p	+	U	N/A	30.15	-	N/A	30.48	-	N/A	31.25	-	-	-	-	-	ND	ND	ND	5	c	
2024	2956	Blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	BPW (1/40)	st	st	st	st	-	U	N/A	30.43	-	N/A	30.26	-	N/A	30.59	-	-	-	-	-	NA	NA	NA	5	c	
2024	3091	Blanc d'œuf en poudre	Powdered egg white	BPW (1/40)	st	st	st	st	-	U	N/A	29.72	-	N/A	29.64	-	N/A	31.12	-	-	-	-	-	NA	NA	NA	5	c	
2024	3328	Coule de blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	BPW (1/40)	st	st	st	st	-	U	N/A	29.83	-	N/A	30.68	-	N/A	31.05	-	-	-	-	-	NA	NA	NA	5	c	

PRODUCTION ENVIRONMENTAL SAMPLES																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦										Alternative method: BACGene GO Salmonella														Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR result - without PREraser protocol						Confir- Matory tests	Final result- without PREraser		Agreement without PREraser									
											CFX Opus (DeepWell)			QuantStudio 5 (Fast)				qTOWER											
					Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)			IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER							
2024	2370	Ecouvillon pâte à madeleine après nettoyage	Swab after cleaning (pastry product)	BPW	st	st	st	st	-	P	N/A	29,91	-	N/A	30,85								-	N/A	30,29	-	-	-	-
2024	2371	Chiffonnette moule cake après nettoyage	Wipe after cleaning (pastry product)	BPW	+p	+p	+p	+p	+	P	18,25	24,83	+	18,21	/	+	29,2	29,61	+	+	+	+	+	PA	PA	PA	6	a	
2024	2376	Ecouvillon laiterie après nettoyage	Swab after cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	17,34	/	+	17,52	/	+	20,09	/	+	+	+	+	+	PA	PA	PA	6	a	
2024	2377	Eponge laiterie avant désinfection	Sponge before disinfection (dairy product industrie)	BPW	+p	+p	+p	+p	+	P	19,46	25,12	+	19,26	/	+	32,15	30,26	+	+	+	+	+	PA	PA	PA	6	a	
2024	2378	Chiffonnette laiterie avant désinfection	Wipe before disinfection (dairy product industry)	BPW	+M	+1/2	+M	+p	+	P	20,12	20,75	+	20,17	/	+	30,66	30,06	+	+	+	+	+	PA	PA	PA	6	a	
2024	2379	Eponge dessus chaise après nettoyage	Sponge after cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	19,28	21,15	+	19,42	/	+	27,18	28,89	+	+	+	+	+	PA	PA	PA	6	a	
2024	2380	Chiffonnette tuyaux inox après nettoyage	Wipe after cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	19,07	25,86	+	19,08	/	+	24,57	29,2	+	+	+	+	+	PA	PA	PA	6	a	
2024	2965	Eponge moule d'emmental après nettoyage (industrie laitière)	Sponge after cleaning (dairy industry)	BPW	+p	+p	+p	+p	+	P	19,15	/	+	18,91	/	+	25,53	30,17	+	+	+	+	+	PA	PA	PA	6	a	
2024	2966	Chiffonnette étagère chambre froide de la fabrication après nettoyage (industrie laitière)	Wipe after cleaning (dairy industry)	BPW	+p	+p	+p	+p	+	P	18,35	21,6	+	18,17	/	+	22,91	30,41	+	+	+	+	+	PA	PA	PA	6	a	
2024	2967	Chiffonnette surface (industrie laitière)	Wipe (dairy industry)	BPW	+p	+M	+p	+p	+	P	19	26,54	+	18,24	/	+	25,68	30,07	+	+	+	+	+	PA	PA	PA	6	a	
2024	2968	Eau de riçage circuit NEP ligne (industrie laitière)	Process water (dairy industry)	BPW	+p	+p	+p	+p	+	P	18,21	23,09	+	18,07	/	+	25,14	30,84	+	+	+	+	+	PA	PA	PA	6	a	
2024	3300	Chiffonnette sol devant SAS côté couloir	Wipe (dairy product industry)	BPW	st	st	st	st	-	P	N/A	29,91	-	N/A	30,46	-	N/A	30,31	-	-	-	-	-	NA	NA	NA	6	a	
2024	3301	Eponge sol côté entrée personnels	Sponge (dairy product industry)	BPW	st	st	st	st	-	P	N/A	30,43	-	N/A	30,44	-	N/A	30,45	-	-	-	-	-	NA	NA	NA	6	a	
2024	3302	Chiffonnette couvercle cuve	Wipe (dairy product industry)	BPW	st	st	st	st	-	P	N/A	30,26	-	N/A	30,83	-	N/A	30,57	-	-	-	-	-	NA	NA	NA	6	a	
2024	3303	Eponge paillase de labo de fabrication après nettoyage	Sponge (cheese industry)	BPW	st	st	st	st	-	P	N/A	30,27	-	N/A	30,31	-	N/A	30,56	-	-	-	-	-	NA	NA	NA	6	a	
2024	3304	Chiffonnette sol de la cave des emmentals avant nettoyage	Wipe(cheese industry)	BPW	st	st	st	st	-	P	N/A	29,83	-	N/A	30,3	-	N/A	30,55	-	-	-	-	-	NA	NA	NA	6	a	

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

PRODUCTION ENVIRONMENTAL SAMPLES																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Alternative method: BACGene GO Salmonella																	Category	Type	
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C											Confir- matory tests	Final result- without PREraser			Agreement without PREraser				
											PCR result - without PREraser protocol																			
											CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER													
					Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)			IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5		qTOWER							
XLD	IRIS Salmonella®	XLD	IRIS Salmonella®	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result																					
2024	3305	Ecouvillon chaîne de production après nettoyage	Swab (cheese industry)	BPW	st	st	st	st	-	P	N/A	30,03	-	N/A	31,19	-	N/A	30,97	-	-	-	-	-	NA	NA	NA	6	a		
2024	3306	Ecouvillon moule emmental après nettoyage	Swab (cheese industry)	BPW	st	st	st	st	-	P	N/A	29,72	-	N/A	31,74	-	N/A	31,07	-	-	-	-	-	NA	NA	NA	6	a		
2024	3307	Chiffonnette avant nettoyage	Wipe before cleaning (dairy product industry)	BPW	st	st	st	st	-	P	N/A	30,39	-	N/A	30,54	-	N/A	30,77	-	-	-	-	-	NA	NA	NA	6	a		
2024	3308	Eponge avant désinfection	Sponge before disinfection (dairy product industry)	BPW	st	st	st	st	-	P	N/A	29,56	-	N/A	30,49	-	N/A	31	-	-	-	-	-	NA	NA	NA	6	a		
2024	1764	Déchets effiloché de bœuf	Residues of shredded beef	BPW	+p	+M	+p	+M	+	P	19.13	23.38	+	19.73	/	+	22,11	/	+	+	+	+	+	PA	PA	PA	6	b		
2024	1765	Déchets effiloché de bœuf	Residues of shredded beef	BPW	+p	+p	+p	+M	+	P	20.09	21.83	+	20.54	/	+	20,21	/	+	+	+	+	+	PA	PA	PA	6	b		
2024	1766	Déchets sol parmentier	Residues of parmentier	BPW	+1/2	+M	+1/2	+M	+	P	22.09	24.29	+	22.61	/	+	22,21	/	+	+	+	+	+	PA	PA	PA	6	b		
2024	1767	Déchets chipolata	Residues of chipolata	BPW	+p	+p	+M	+p	+	P	20.11	24.57	+	20.5	/	+	21,3	/	+	+	+	+	+	PA	PA	PA	6	b		
2024	1768	Déchets chipolata	Residues of chipolata	BPW	+M	+M	+M	+p	+	P	21.22	25.34	+	21.89	/	+	22,19	/	+	+	+	+	+	PA	PA	PA	6	b		
2024	1769	Déchets chipolata	Residues of chipolata	BPW	-A	-B	-A	-A	-	P	N/A	30.23	-	N/A	30.83	-	N/A	31.32	-	-	-	-	-	NA	NA	NA	6	b		
2024	1771	Déchets pâte fine porc	Residues of pork	BPW	st	st	st	st	-	P	N/A	30.51	-	N/A	30.78	-	N/A	31.09	-	-	-	-	-	NA	NA	NA	6	b		
2024	1819	Poussières d'aspirateur	Vaccum dust	BPW	+p	+p	+p	+p	+	P	20.15	26.83	+	20.27	/	+	28,64	31,35	+	+	+	+	+	PA	PA	PA	6	b		
2024	1820	Poussières d'aspirateur	Vaccum dust	BPW	+p	+p	+M	+p	+	P	22.02	25.56	+	22.18	/	+	29,04	30,43	+	+	+	+	+	PA	PA	PA	6	b		
2024	1821	Poussières d'aspirateur	Vaccum dust	BPW	-A	+p	-A	+p	+	P	19.44	20.18	+	19.35	/	+	22,26	/	+	+	+	+	+	PA	PA	PA	6	b		
2024	1822	Poussières d'aspirateur	Vaccum dust	BPW	+p	+p	+M	+p	+	P	19.09	/	+	19.06	/	+	21,26	/	+	+	+	+	+	PA	PA	PA	6	b		
2024	1823	Poussières d'aspirateur	Vaccum dust	BPW	+p	+p	+p	+p	+	P	21.11	21.19	+	21.36	/	+	22,72	/	+	+	+	+	+	PA	PA	PA	6	b		
2024	1824	Poussières d'aspirateur	Vaccum dust	BPW	+1/2	+1/2	+1/2	+1/2	+	P	30.37	29.13	+	31.45	30.66	+	33,1	30,36	+	+	+	+	+	PA	PA	PA	6	b		
2024	1825	Poussières d'aspirateur	Vaccum dust	BPW	-A	+M	-A	+p	+	P	27.5	27.85	+	27.64	29.66	+	29,33	29,63	+	+	+	+	+	PA	PA	PA	6	b		
2024	1826	Poussières d'aspirateur	Vaccum dust	BPW	+M	+M	+M	+p	+	P	30.87	29.07	+	32.57	30.6	+	31,96	30,69	+	+	+	+	+	PA	PA	PA	6	b		
2024	1827	Poussières d'aspirateur	Vaccum dust	BPW	st	st	st	st	-	P	30.37 N/A* N/A**	N/A 25.08* 30.53**	i/i*/- **	N/A N/A* N/A**	N/A 26.69* 30.46**	i/i*/- **	N/A N/A**	- /30.79 **	i/-**	-	-	-	-	NA	NA	NA	6	b		
2024	1828	Poussières d'aspirateur	Vaccum dust	BPW	st	st	st	st	-	P	30.35 N/A* N/A**	19.49 34.03* 30.64**	i/i*/- **	N/A N/A* N/A**	N/A N/A* 30.64**	i/i*/- **	N/A N/A**	- /31.06 **	i/-**	-	-	-	-	NA	NA	NA	6	b		
2024	1829	Poussières d'aspirateur	Vaccum dust	BPW	-A	+M	-A	+p	+	P	25.44	27.99	+	25.73	30.93	+	25,62	29,76	+	+	+	+	+	PA	PA	PA	6	b		
2024	2316	Déchet riz espagnol	Spanish-style rice residue (RTRH products industry)	BPW	-A	-A	-A	-A	-	P	N/A	30,2	-	N/A	31,21	-	N/A	31	-	-	-	-	-	NA	NA	NA	6	b		
2024	2317	Déchets crêpes bretonnes	Residues of pancakes	BPW	st	st	st	st	-	P	N/A	29,73	-	N/A	31,27	-	N/A	30,34	-	-	-	-	-	NA	NA	NA	6	b		
2024	2318	Déchet porc saumuré	Residues of pork	BPW	-B	-A	-A	-A	-	P	N/A	29,53	-	N/A	31,34	-	N/A	32,19	-	-	-	-	-	NA	NA	NA	6	b		
2024	2319	Déchet chipolata	Residues of chipolata	BPW	+d	st	+d	st	-	P	N/A	30,54	-	N/A	31,26	-	N/A	30,71	-	-	-	-	-	NA	NA	NA	6	b		
2024	2320	Déchet viande	Residues of meat	BPW	-B	-B	-A	-A	-	P	N/A	29,74	-	N/A	31,18	-	N/A	30,18	-	-	-	-	-	NA	NA	NA	6	b		

PRODUCTION ENVIRONMENTAL SAMPLES																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Alternative method: BACGene GO Salmonella																	Category	Type
				Enrichment broth	RVS		MKTTn		Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
											PCR result - without PREraser protocol									Confir- Matory tests	Final result- without PREraser			Agreement without PREraser					
					CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5		qTOWER								
					Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)			IPC Cq	Result	Salmonella (Cq)									IPC Cq	Result						
2024	1763	Eau de lavage après rinçage (industrie porcine)	Process water after cleaning (pork meat industry)	BPW	st	st	st	st	-	P	N/A	30.26	-	N/A	30.88	-	N/A	30,83	-	-	-	-	-	NA	NA	NA	6	c	
2024	2367	Eau de process brioche après nettoyage	Process water after cleaning (pastry product)	BPW	+p	+p	+p	+p	+	P	18,56	28,97	+	18,76	/	+	25,44	28,78	+	+	+	+	+	PA	PA	PA	6	c	
2024	2368	Eau de process pâte à madeleine avant nettoyage	Process water before cleaning (pastry product)	BPW	+p	+p	+p	+p	+	P	18,15	25,08	+	18,28	/	+	31,79	30,4	+	+	+	+	+	PA	PA	PA	6	c	
2024	2369	Eau de process pâte à madeleine après nettoyage	Process water after cleaning (pastry product)	BPW	+p	+p	+p	+p	+	P	18,48	25,21	+	18,65	/	+	29,45	29,61	+	+	+	+	+	PA	PA	PA	6	c	
2024	2370	Eau de process bac laverie après nettoyage	Process water after cleaning (multi component product)	BPW	+p	+p	+p	+p	+	P	18,21	26,92	+	18,26	/	+	22,28	/	+	+	+	+	+	PA	PA	PA	6	c	
2024	2371	Eau de process pâte fino après nettoyage	Process water after cleaning (multi component product)	BPW	+p	+p	+p	+p	+	P	18,41	20,35	+	18,43	/	+	30,64	29,74	+	+	+	+	+	PA	PA	PA	6	c	
2024	2372	Eau de rinçage sardine avant nettoyage	Process water before cleaning (fish product)	BPW	+p	+p	+p	+p	+	P	19,43	/	+	19,62	/	+	30,71	29,6	+	+	+	+	+	PA	PA	PA	6	c	
2024	2373	Eau de rinçage laiterie après nettoyage	Process water after cleaning (dairy product industrie)	BPW	+p	+p	+p	+p	+	P	18,12	27,43	+	18,13	/	+	23,95	27,22	+	+	+	+	+	PA	PA	PA	6	c	
2024	2374	Eau de process après nettoyage	Process water after cleaning (meat product industrie)	BPW	+p	+p	+p	+p	+	P	17,42	17,97	+	17,53	/	+	26,57	28,38	+	+	+	+	+	PA	PA	PA	6	c	
2024	3329	Eau de process (laiterie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	29,65	-	N/A	30,37	-	N/A	30,35	-	-	-	-	-	NA	NA	NA	6	c	
2024	3330	Eau de rinçage (laiterie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	29,57	-	N/A	30,32	-	N/A	30,24	-	-	-	-	-	NA	NA	NA	6	c	
2024	3331	Eau de siphon salle de fabrication (fromagerie)	Process water (dairy industry)	BPW	-B	-C	-A	-A	-	P	N/A	29,43	-	N/A	30,29	-	N/A	30,33	-	-	-	-	-	NA	NA	NA	6	c	
2024	3332	Eau de rinçage (fabrication de pâte à madeleine)	Process water (pastry product)	BPW	st	st	st	st	-	P	N/A	29,51	-	N/A	30,36	-	N/A	30,3	-	-	-	-	-	NA	NA	NA	6	c	
2024	3333	Eau de rinçage (fromagerie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	30,09	-	N/A	30,66	-	N/A	30,26	-	-	-	-	-	NA	NA	NA	6	c	
2024	3334	Eau de rinçage mélangeur (fabrication de brioche)	Process water (pastry product)	BPW	st	st	st	st	-	P	N/A	29,63	-	N/A	30,53	-	N/A	30,62	-	-	-	-	-	NA	NA	NA	6	c	
2024	3335	Eau de process (fabrication de brioche)	Process water (pastry product)	BPW	st	st	st	st	-	P	N/A	30,1	-	N/A	30,26	-	N/A	30,5	-	-	-	-	-	NA	NA	NA	6	c	
2024	3336	Eau de rinçage (fromagerie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	29,75	-	N/A	30,31	-	N/A	30,82	-	-	-	-	-	NA	NA	NA	6	c	
2024	3337	Eau de rinçage circuit NEP ligne (laiterie)	Process water (dairy industry)	BPW	st	st	st	st	-	P	N/A	30,04	-	N/A	30,32	-	N/A	30,9	-	-	-	-	-	NA	NA	NA	6	c	
2024	3338	Eau de rinçage (fabrication de pâte à madeleine)	Process water (pastry product)	BPW	st	st	st	st	-	P	N/A	29,67	-	N/A	30,39	-	N/A	30,5	-	-	-	-	-	NA	NA	NA	6	c	
2024	3339	Eau de process pâte fino	Process water (industry)	BPW	st	st	st	st	-	P	N/A	29,77	-	N/A	30,18	-	N/A	31	-	-	-	-	-	NA	NA	NA	6	c	

PRODUCTION ENVIRONMENTAL SAMPLES																									
Year of analysis	Sample N°	Product (French name)	Product	ISO 6579-1 *		Alternative method : BACGene GO Salmonella																	Category	Type	
				Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																		
							PCR result - with PREraser protocol									Confir- matory tests	Final result- with PREraser			Agreement- with PREraser					
							CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER				CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER			
							Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result										
2024	2370	Ecouvillon pâte à madeleine après nettoyage	Swab after cleaning (pastry product)	BPW	-	P	N/A	30.2	-	N/A	30.85	-	N/A	30.03	-	-	-	-	-	NA	NA	NA	6	a	
2024	2371	Chiffonnette moule cake après nettoyage	Wipe after cleaning (pastry product)	BPW	+	P	18,13	/	+	18.12	/	+	24.28	28.07	+	+	+	+	+	PA	PA	PA	6	a	
2024	2376	Ecouvillon laiterie après nettoyage	Swab after cleaning (dairy product industry)	BPW	+	P	18,02	/	+	17.69	/	+	22.07	-	+	+	+	+	+	PA	PA	PA	6	a	
2024	2377	Eponge laiterie avant désinfection	Sponge before disinfection (dairy product industrie)	BPW	+	P	19,44	25.6	+	19.52	/	+	24.13	26.92	+	+	+	+	+	PA	PA	PA	6	a	
2024	2378	Chiffonnette laiterie avant désinfection	Wipe before disinfection (dairy product industrie)	BPW	+	P	20,07	21.96	+	20.06	/	+	24.32	28.17	+	+	+	+	+	PA	PA	PA	6	a	
2024	2379	Eponge dessus chaise après nettoyage	Sponge after cleaning (dairy product indsutrie)	BPW	+	P	19,48	23.57	+	19.54	/	+	24.22	27.6	+	+	+	+	+	PA	PA	PA	6	a	
2024	2380	Chiffonnette tuyaux inox après nettoyage	Wipe after cleaning (dairy product industrie)	BPW	+	P	19,06	22.74	+	19.05	/	+	23.06	28.04	+	+	+	+	+	PA	PA	PA	6	a	
2024	2965	Eponge moule d'emmental après nettoyage (industrie laitière)	Sponge after cleaning (dairy industry)	BPW	+	P	19,07	/	+	18.77	/	+	28.24	30.05	+	+	+	+	+	PA	PA	PA	6	a	
2024	2966	Chiffonnette étagère chambre froide de la fabrication après nettoyage (industrie laitière)	Wipe after cleaning (dairy industry)	BPW	+	P	18	21.69	+	17.62	/	+	28.63	29.99	+	+	+	+	+	PA	PA	PA	6	a	
2024	2967	Chiffonnette surface (industrie laitière)	Wipe (dairy industry)	BPW	+	P	18,53	22.54	+	17.88	/	+	26	29.29	+	+	+	+	+	PA	PA	PA	6	a	
2024	2968	Eau de riçage circuit NEP ligne (industrie laitière)	Process water (dairy industry)	BPW	+	P	18,04	/	+	17.46	/	+	25.56	30.4	+	+	+	+	+	PA	PA	PA	6	a	
2024	3300	Chiffonnette sol devant SAS côté couloir	Wipe (dairy product industry)	BPW	-	P	N/A	30.24	-	N/A	30.52	-	N/A	30.39	-	-	-	-	-	NA	NA	NA	6	a	
2024	3301	Eponge sol côté entrée personnels	Sponge (dairy product industry)	BPW	-	P	N/A	30.13	-	N/A	30.73	-	N/A	30.52	-	-	-	-	-	NA	NA	NA	6	a	
2024	3302	Chiffonnette couvercle cuve	Wipe (dairy product industry)	BPW	-	P	N/A	30.22	-	N/A	30.57	-	N/A	30.69	-	-	-	-	-	NA	NA	NA	6	a	
2024	3303	Eponge paillasse de labo de fabrication après nettoyage	Sponge (cheese industry)	BPW	-	P	N/A	30.33	-	N/A	30.43	-	N/A	30.58	-	-	-	-	-	NA	NA	NA	6	a	
2024	3304	Chiffonnette sol de la cave des emmentals avant nettoyage	Wipe(cheese industry)	BPW	-	P	N/A	30.73	-	N/A	32.08	-	N/A	30.44	-	-	-	-	-	NA	NA	NA	6	a	
2024	3305	Ecouvillon chaîne de production après nettoyage	Swab (cheese industry)	BPW	-	P	N/A	29.75	-	N/A	30.76	-	N/A	30.7	-	-	-	-	-	NA	NA	NA	6	a	
2024	3306	Ecouvillon moule emmental après nettoyage	Swab (cheese industry)	BPW	-	P	N/A	30.33	-	N/A	30.7	-	N/A	30.29	-	-	-	-	-	NA	NA	NA	6	a	

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

PRODUCTION ENVIRONMENTAL SAMPLES																								
Year of analysis	Sample N°	Product (French name)	Product	ISO 6579-1 *		Alternative method : BACGene GO Salmonella																	Category	Type
				Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
							PCR result - with PREraser protocol									Confir- matory tests	Final result- with PREraser			Agreement- with PREraser				
							CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER				CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
							Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result									
2024	3307	Chiffonnette avant nettoyage	Wipe before cleaning (dairy product industry)	BPW	-	P	N/A	29.74	-	N/A	30.55	-	N/A	30.48	-	-	-	-	-	NA	NA	NA	6	a
2024	3308	Eponge avant désinfection	Sponge before desinfection (dairy product industry)	BPW	-	P	N/A	29.77	-	N/A	31.03	-	N/A	30.45	-	-	-	-	-	NA	NA	NA	6	a
2024	1764	Déchets effiloché de bœuf	Residues of shredded beef	BPW	+	P	19.09	28.68	+	19.68	/	+	23.3	32.79	+	+	+	+	+	PA	PA	PA	6	b
2024	1765	Déchets effiloché de bœuf	Residues of shredded beef	BPW	+	P	20.35	27.57	+	21.12	32.57	+	25.11	30.61	+	+	+	+	+	PA	PA	PA	6	b
2024	1766	Déchets sol parmentier	Residues of parmentier	BPW	+	P	22.47	25.09	+	23.19	/	+	24.67	30.68	+	+	+	+	+	PA	PA	PA	6	b
2024	1767	Déchets chipolata	Residues of chipolata	BPW	+	P	19.36	27.63	+	20.4	30.62	+	22.16	30.65	+	+	+	+	+	PA	PA	PA	6	b
2024	1768	Déchets chipolata	Residues of chipolata	BPW	+	P	21.1	25.57	+	21.62	31.64	+	24.44	29.96	+	+	+	+	+	PA	PA	PA	6	b
2024	1769	Déchets chipolata	Residues of chipolata	BPW	-	P	N/A	30.17	-	N/A	30.69	-	N/A	30.82	-	-	-	-	-	NA	NA	NA	6	b
2024	1771	Déchets pâte fine porc	Residues of pork	BPW	-	P	N/A	30.07	-	N/A	30.24	-	N/A	30.95	-	-	-	-	-	NA	NA	NA	6	b
2024	1819	Poussières d'aspirateur	Vaccum dust	BPW	+	P	20.31	/	+	20.63	/	+	23.96	/	+	+	+	+	+	PA	PA	PA	6	b
2024	1820	Poussières d'aspirateur	Vaccum dust	BPW	+	P	22.68	27.51	+	24.01	/	+	26.38 33.41*	N/A N/A*	i/+*	+	+	+	+	PA	PA	PA	6	b
2024	1821	Poussières d'aspirateur	Vaccum dust	BPW	+	P	21.23	13.18	+	21.45	/	+	24.68	/	+	+	+	+	+	PA	PA	PA	6	b
2024	1822	Poussières d'aspirateur	Vaccum dust	BPW	+	P	20.07	34.55	+	20.19	/	+	22.74	/	+	+	+	+	+	PA	PA	PA	6	b
2024	1823	Poussières d'aspirateur	Vaccum dust	BPW	+	P	22.03	30.06	+	21.89	/	+	24.8	/	+	+	+	+	+	PA	PA	PA	6	b
2024	1824	Poussières d'aspirateur	Vaccum dust	BPW	+	P	31.92	30.24	+	32.87	31.45	+	33.26	31.44	+	+	+	+	+	PA	PA	PA	6	b
2024	1825	Poussières d'aspirateur	Vaccum dust	BPW	+	P	29.45	29.53	+	29.81	31.79	+	34.24	32.08	+	+	+	+	+	PA	PA	PA	6	b
2024	1826	Poussières d'aspirateur	Vaccum dust	BPW	+	P	32.54	31.15	+	33.64	32.21	+	32.99	29,8	+	+	+	+	+	PA	PA	PA	6	b
2024	1827	Poussières d'aspirateur	Vaccum dust	BPW	-	P	N/A N/A*	N/A 31.24*	i/-*	N/A N/A*	N/A 30.48*	i/-*	N/A N/A* N/A**	N/A N/A* 32.11**	i/i*/-**	-	-	-	-	NA	NA	NA	6	b
2024	1828	Poussières d'aspirateur	Vaccum dust	BPW	-	P	N/A N/A*	17.82 30.72*	i/-*	N/A N/A* N/A**	N/A 30.4* 30.89**	i/i*/-**	N/A N/A* N/A**	N/A N/A* 32.02**	i/i*/-**	-	-	-	-	NA	NA	NA	6	b
2024	1829	Poussières d'aspirateur	Vaccum dust	BPW	+	P	25.0	27.22	+	25.19	30.78	+	29.04	30.06	+	+	+	+	+	PA	PA	PA	6	b
2024	2316	Déchet riz espagnol	Spanish-style rice residue (RTRH products industry)	BPW	-	P	N/A	30.29	-	N/A	31.23	-	N/A	30.33	-	-	-	-	-	NA	NA	NA	6	b
2024	2317	Déchets crêpes bretonnes	Residues of pancakes	BPW	-	P	N/A	30.27	-	N/A	31.18	-	N/A	30.49	-	-	-	-	-	NA	NA	NA	6	b
2024	2318	Déchet porc saumuré	Residues of pork	BPW	-	P	N/A	30.19	-	N/A	31.22	-	N/A	30.24	-	-	-	-	-	NA	NA	NA	6	b
2024	2319	Déchet chipolata	Residues of chipolata	BPW	-	P	N/A	30.37	-	N/A	31.03	-	N/A	30.15	-	-	-	-	-	NA	NA	NA	6	b
2024	2320	Déchet viande	Residues of meat	BPW	-	P	N/A	30.22	-	N/A	30.94	-	N/A	30.27	-	-	-	-	-	NA	NA	NA	6	b
2024	1763	Eau de lavage après rinçage (industrie porcine)	Process water after cleaning (pork meat industry)	BPW	-	P	N/A	30.1	-	N/A	30.22	-	N/A	31.19	-	-	-	-	-	NA	NA	NA	6	c
2024	2367	Eau de process brioche après nettoyage	Process water after cleaning (pastry product)	BPW	+	P	19,14	27.57	+	19.01	/	+	24.1	28.14	+	+	+	+	+	PA	PA	PA	6	c

PRODUCTION ENVIRONMENTAL SAMPLES																								
Year of analysis	Sample N°	Product (French name)	Product	ISO 6579-1 *		Alternative method : BACGene GO Salmonella																	Category	Type
				Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																	
							PCR result - with PRE Eraser protocol									Confir- matory tests	Final result- with PRE Eraser			Agreement- with PRE Eraser				
							CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER				CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
							Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result									
2024	2368	Eau de process pâte à madeleine avant nettoyage	Process water before cleaning (pastry product)	BPW	+	P	18,3	27.48	+	18.36	/	+	21.53	-	+	+	+	+	PA	PA	PA	6	c	
2024	2369	Eau de process pâte à madeleine après nettoyage	Process water after cleaning (pastry product)	BPW	+	P	18,53	26.03	+	18.44	/	+	24.05	27.2	+	+	+	+	PA	PA	PA	6	c	
2024	2370	Eau de process bac laverie après nettoyage	Process water after cleaning (multi component product)	BPW	+	P	18,06	20.25	+	18	/	+	21.82	-	+	+	+	+	PA	PA	PA	6	c	
2024	2371	Eau de process pâte fino après nettoyage	Process water after cleaning (multi component product)	BPW	+	P	18,34	27.72	+	18.3	/	+	22.23	27.62	+	+	+	+	PA	PA	PA	6	c	
2024	2372	Eau de rinçage sardine avant nettoyage	Process water before cleaning (fish product)	BPW	+	P	19,12	24.31	+	19.06	/	+	24.12	28.17	+	+	+	+	PA	PA	PA	6	c	
2024	2373	Eau de rinçage laiterie après nettoyage	Process water after cleaning (dairy product industry)	BPW	+	P	18,05	28.69	+	17.89	/	+	22.26	-	+	+	+	+	PA	PA	PA	6	c	
2024	2374	Eau de process après nettoyage	Process water after cleaning (meat product industry)	BPW	+	P	18,04	/	+	17.99	/	+	21.92	27.64	+	+	+	+	PA	PA	PA	6	c	
2024	3329	Eau de process (laiterie)	Process water (dairy industry)	BPW	-	P	N/A	29.89	-	N/A	30.01	-	N/A	30.34	-	-	-	-	NA	NA	NA	6	c	
2024	3330	Eau de rinçage (laiterie)	Process water (dairy industry)	BPW	-	P	N/A	29.55	-	N/A	30.01	-	N/A	30.41	-	-	-	-	NA	NA	NA	6	c	
2024	3331	Eau de siphon salle de fabrication (fromagerie)	Process water (dairy industry)	BPW	-	P	N/A	30.18	-	N/A	30.07	-	N/A	30.55	-	-	-	-	NA	NA	NA	6	c	
2024	3332	Eau de rinçage (fabrication de pâte à madeleine)	Process water (pastry product)	BPW	-	P	N/A	30.26	-	N/A	30	-	N/A	30.55	-	-	-	-	NA	NA	NA	6	c	
2024	3333	Eau de rinçage (fromagerie)	Process water (dairy industry)	BPW	-	P	N/A	30.33	-	N/A	30.07	-	N/A	30.54	-	-	-	-	NA	NA	NA	6	c	
2024	3334	Eau de rinçage mélangeur (fabrication de brioche)	Process water (pastry product)	BPW	-	P	N/A	30.31	-	N/A	30.41	-	N/A	30.03	-	-	-	-	NA	NA	NA	6	c	
2024	3335	Eau de process (fabrication de brioche)	Process water (pastry product)	BPW	-	P	N/A	29.59	-	N/A	30.34	-	N/A	30.47	-	-	-	-	NA	NA	NA	6	c	
2024	3336	Eau de rinçage (fromagerie)	Process water (dairy industry)	BPW	-	P	N/A	30.43	-	N/A	30.26	-	N/A	30.63	-	-	-	-	NA	NA	NA	6	c	
2024	3337	Eau de rinçage circuit NEP ligne (laiterie)	Process water (dairy industry)	BPW	-	P	N/A	29.91	-	N/A	30.21	-	N/A	30.72	-	-	-	-	NA	NA	NA	6	c	
2024	3338	Eau de rinçage (fabrication de pâte à madeleine)	Process water (pastry product)	BPW	-	P	N/A	29.67	-	N/A	30.2	-	N/A	30.42	-	-	-	-	NA	NA	NA	6	c	
2024	3339	Eau de process pâte fino	Process water (industry)	BPW	-	P	N/A	29.4	-	N/A	30.19	-	N/A	31	-	-	-	-	NA	NA	NA	6	c	

3. Raw data of the Sensitivity Study from the original validation detailed confirmatory results¹

¹All presented results below obtained from the original validation: ADRIA Développement, Summary Report, V0, April 2, 2025

READY TO EAT AND REHEAT (up to 25 g)																															
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Alternative method: BACGene GO Salmonella																							Category	Type			
				16h at 34-38°C																											
				Protocol (P: paired or U: unpaired = BPW only)	Confirmatory tests									Final result			Agreement														
					Direct streaking						Streaking after subculture in RVS										ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER	
					XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result													
2024	2166	Sandwich (ham, cheese)	+	P	+1/2	+M	+1/2	+	+	+	+	+M	+p	+M	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2167	Sandwich (chicken, egg)	+	P	-B	md/-	md/-	/	/	/	-	1/2d	md	+M	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2168	RTE product (tabbouleh)	-	P	-C	st	-C	/	/	/	-	-B	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2169	RTE product (macedoine)	+	P	+p	+M	+M	+	+	+	+	+p	+p	+M	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2170	RTE product (piemontaise)	+	P	+M	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2171	Pastry (pudding)	+	P	+p	+M	+p	+	NI (+Api)	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2172	Pastry (chocolate puff)	-	P	-C	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2173	Pastry (caramel puff)	-	P	-C	-B	-A	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2174	Salmon terrine	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2175	Lemon mint hummus	+	P	+p	+1/2	+p	+	+	+	+	+p	+M	+p	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2655	RTE (roast chicken and egg salad with cheese)	+	P	md/+	+m	+m	+	NI (+Api)	+	+	+M	+M	+M	+	NI (+Api)	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2656	RTE(pasta, ham, Emmental)	+	P	md/+	-A	md/+	+	NI (+Api)	+	+	+1/2	+M	+1/2	+	NI (+Api)	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2657	RTE (rice, tomatoes,tuna,peas,corn, olive)	+	P	+M	+M	+M	+	NI (+Api)	+	+	+1/2	+p	+M	+	NI (+Api)	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	a
2024	2658	Pastry (chocolate puff)	-	P	-B	-C	-B	/	/	/	-	- (2)	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2849	Sandwich (ham, cheese)	-	P	-C	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2850	Sandwich (chicken)	-	P	-B	-A	-A	/	/	/	-	-C	-C	-A	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2851	RTE product (macedoine)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2852	RTE product (rice, tomatoe ,tuna, peas, corn ,olives)	-	P	+m	+m	+m	- (x5)	- x5 (C. freundi)	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2853	Pastry (pudding)	-	P	-B	-B	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2854	Salmon terrine	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	a
2024	2176	RTRH (blanquette of veal)	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	b
2024	2177	RTRH (beef bourguignon)	+	P	md/+	+m/+	+p	+	+	+	+	+p	+M	1/2d	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	b
2024	2178	RTRH (bolognese pasta)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	b
2024	2179	RTRH (lasagne)	-	P	-C	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	b
2024	2180	RTRH (couscous)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	b
2024	2643	RTRH (stuffed tomatoes)	+	P	pd	pd	pd	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	b

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

READY TO EAT AND REHEAT (up to 25 g)																															
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO Salmonella																								Category	Type	
					16h at 34-38°C																										
					Confirmatory tests																	Final result			Agreement						
					Direct streaking							Streaking after subculture in RVS										ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result													
2024	2644	RTRH (Beef, mashed potatoes)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	b			
2024	2645	RTRH (cheese burger)	+	P	-A	md/+	-A	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	PA	PA	PA	1	b				
2024	2646	RTRH (pizza ham cheese)	+	P	-A	d (2)/+	-A	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	1	b			
2024	2647	RTRH (Buckwheat, ham, cheese)	+	P	-A	-A	-A	/	/	/	-	+M	+1/2	+M	+	+	+	+	+	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	1	b			
2024	2648	RTRH (sandwich bread, ham, cheese)	-	P	-A	-C	-A	/	/	/	-	-C	-C	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	b			
2024	2649	RTRH pasta, salmon, leek)	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	1	b				
2024	2885	Frozen Cantonese rice	+	P	+m	+m	+m	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	PA	PA	PA	1	b				
2024	2886	Frozen lasagne	+	P	d/+m	+m	+m	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	PA	PA	PA	1	b				
2024	2887	Frozen shepherd's pie	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	1	b				
2024	2888	Frozen couscous	+	P	+M	+M	+M	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	1	b				
2024	3104	RTRH (Buckwheat, ham, cheese)	-	P	-C	-B	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	b			
2024	3105	RTRH (salmon, rice)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	b			
2024	3106	RTRH (pasta, bacon ,cream)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	b			
2024	3107	RTRH (rice, chicken, mushroom)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	b			
2024	2201	Smocked salmon	+	P	+p	+M	+M	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	1	c				
2024	2202	Smocked salmon	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	1	c				
2024	2203	Smocked trout	+	P	+1/2	+M	+1/2	+	+	+	+	+12	+M	+1/2	+	+	+	+	+	+	+	+	PA	PA	PA	1	c				
2024	2204	Smocked duck breast	+	P	md/d	+1/2/+	+m	+	+	- x5 (A,B, C,D)	+	+1/2	+1/2	+M	+	NI (+Api)	- x5 (A,B, C,D)	+	+	+	+	+	+	PA	PA	PA	1	c			
2024	2205	Dried duck breast	+	P	md/d	md/+	+m/+	+	+	- x5 (A,B, C,D)	+	+M	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	1	c				
2024	2500	Smocked salmon	-	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	c			
2024	2501	Smocked salmon	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	c			
2024	2502	Smocked trout	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	c			
2024	2503	Dried duck breast	-	P	-B	-B	-C	/	/	/	-	-C	-B	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	c			
2024	2504	Smocked duck breast	-	P	-A	-A	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	c			
2024	2650	Lemon tuna fillets	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	1	c				
2024	2651	Gravlax marinated salmon with basil and lemon	-	P	-A	-A	-A	/	/	/	-	-B	-C	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	c			
2024	2652	Beef carpaccio marinated with pesto rosso	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	1	c			

READY TO EAT AND REHEAT (up to 25 g)																															
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO Salmonella																							Category	Type		
					16h at 34-38°C																										
					Confirmatory tests															Final result			Agreement								
					Direct streaking							Streaking after subculture in RVS								ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER				
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result													
2024	2653	Carpaccio with Thai marinade	+	P	+m	+1/2	+m	+	+	+	+	+1/2	+1/2	+M	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c
2024	2654	Slices of roast chicken breast with paprika	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	c
2024	2961	Slices of smoked salmon (sesame, poppy seeds)	+	P	+p	+p	+p	d	+	+	+	+p	+p	+p	d	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c
2024	2962	Slices of smoked salmon (5 berries)	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c
2024	2963	Smoked mackerel fillets	+	P	d/+	+M	+M	+	+	+	+	+M	+p	+p	d	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c
2024	2964	Smoked herring fillets	+	P	+1/2	+M	+1/2	+	NI (+Api)	+	+	+M	+M	+M	+	NI (+Api)	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	1	c
2024	2884	Chicken fillets in brine	-	P	-A	-B	-A	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	-	-	-	NA	NA	NA	1	c

MEAT PRODUCTS (up to 25 g)																															
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO <i>Salmonella</i> 16h at 34-38°C																								Category	Type	
					Confirmatory tests															Final result			Agreement								
					Direct streaking						Streaking after subculture in RVS										CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER					
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests											
2024	504	Minced beef steak 15%MG	-	P	-A	-B	-A	/	/	/	-	-A	-A	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	505	Minced beef steak 15%MG	+	P	+m/+	+1/2	+m	+	+	+	+	+m	+1/2	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	506	Beef steak	+	P	md/+	+m	md/+	+	+	+	+	+p	+p	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	507	Veal escalope	+	P	+m/+	+m	+1/2/+	+	+	+	+	+M	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	508	Pork loin chop	-	P	-A	-A	-A	/	/	/	-	-A	-A	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	509	Beef carpaccio with basil	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	510	Beef carpaccio with parmesan cheese	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	511	Skirt	-	P	-A	-A	-A	/	/	/	-	md/-	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	512	Pork meat	-	P	-A	-A	-A	/	/	/	-	d(1)/-	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	513	Saddle of ham	+	P	+m/+	+m/+	+m/+	+	+	+	+	+m	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	514	Pork tenderloin	-	P	-B	-B	-B	/	/	/	-	st	st	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	515	Pork head	+	P	-B	-B	-B	/	/	/	-	+m	+1/2	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	516	Pork tail	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	517	Sow bacon	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	518	Terderloin meat	+	P	-A	-A	-A	/	/	/	-	md/+	md/+	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	619	Raw fresh beef meat salty and sweet	+	P	+1/2	+M	+1/2	+	+	+	+	+M	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	620	Raw fresh beef meat with shallots	+	P	+M/+	+M	+M	+	+	+	+	+M	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	621	Raw fresh veal meat	+	P	+M/+	+p	+M	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	622	Raw fresh veal chop	+	P	+m/+	+M	+1/2/+	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	698	Marinated raw veal meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	704	Raw beef steak meat	-	P	-A	-B	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	705	Raw beef steak meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	2870	Frozen beef meatball	-	P	-A	-A	-A	/	/	/	-	-A	-A	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	a			
2024	3523	Pork meat	+	P	-A	-A	-A	/	/	/	-	-A	+m	+m/+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	a			
2024	3524	Chicken fillet	+	P	-A	d(1)/+	d(1)/+	+	+	+	+	md/+	+m	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	3525	Turkey escalope	+	P	-A	-B	-A	/	/	/	-	md/+	+m/+	-A	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	3526	Chicken escalope	+	P	md/+	md/-	md/d	+	+	+	+	md/+	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	3527	Chicken strips	+	P	md/+	+m	+m	+	+	+	+	md/+	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	3528	Chicken wings	-	P	-A	-A	md/-	/	/	/	-	md/d	-A	-A	-	-	-	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	3529	Chicken wings	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	3530	Chicken	-	P	-A	-A	-A	/	/	/	-	-B	-B	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	3531	Turkey meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	2	b			

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

MEAT PRODUCTS (up to 25 g)																																
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO <i>Salmonella</i> 16h at 34-38°C																								Category	Type		
					Confirmatory tests																		Final result			Agreement						
					Direct streaking							Streaking after subculture in RVS											CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER				
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests												
2024	3532	Skinless chicken leg	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	3533	Lean duck liver	+	P	-A	+m/+	+m/+	+	+	+	+	+m	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	3534	Raw fresh marinated chicken meat	+	P	md/+	+m/+	+m/+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	3535	Raw fresh marinated chicken meat	+	P	-A	-A	md/d	-(x5)	/	/	-	+m	+M	+1/2	+	+	+	+	+	+	+	-	-	-	ND _{FN(a)}	ND _{FN(a)}	ND _{FN(a)}	2	b			
2024	3536	Raw fresh turkey meat	+	P	-A	md/+	md/+	+	+	+	+	+m	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	3537	Raw fresh duck meat	-	P	-A	-A	-A	/	/	/	-	-A	-B	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	3538	Raw fresh chicken meat	+	P	md/-	-A	md/d	d	-(x5 <i>E.coli</i>)	/	-	+m	+m	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	2899	Raw smoked chicken meat	+	P	d(1)/+	+m	+m/+	+	+	+	+	+m	+m	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	2900	Raw smoked chicken meat	+	P	-A	+m	+m/+	+	+	+	+	+m/+	+m/+	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	2901	Raw poultry meat	-	P	-A	-A	-A	/	/	/	-	-A	-B	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	2902	Raw chicken meat	+	P	-A	md/-	md/-	/	/	/	-	-A	+m/+	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	699	Raw chicken meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	700	Raw chicken meat	-	P	-A	-A	md	-(x5)	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	701	Raw turkey meat	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	3521	Chicken leg with skin	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	b			
2024	3522	Chicken	+	P	-A	md/+	1/2d/-	+	+	+	+	+m	+m	+m/+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	2	b			
2024	628	Smoked bacon 21%MG	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	/	+	+	+	+	+	+	+	+	PA	PA	PA	2	c			
2024	629	Sausage 24%MG	-	U	md/+	+M	+M	+	+	+	+	+1/2	+p	+M	+	/	+	+	+	+	+	+	+	+	PD	PD	PD	2	c			
2024	630	Sausage meat 20%MG	+	U	+m	+m	+1/2	+	+	+	+	+m	+1/2	+1/2	+	/	+	+	+	+	+	+	+	+	PA	PA	PA	2	c			
2024	631	Sausage 23%MG	-	U	-A	d(1)/-	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	c			
2024	632	Sausage 20%MG	+	U	+m/+	+M	+M/+	+	+	+	+	+p	+p	+p	+	/	+	+	+	+	+	+	+	+	PA	PA	PA	2	c			
2024	633	Beef and sheep sausage 24%MG	-	U	+1/2	+M	+M	+	+	+	+	+M	+p	+p	+	/	+	+	+	+	+	+	+	+	PD	PD	PD	2	c			
2024	634	Pate 23%MG	-	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	/	+	+	+	+	+	+	+	+	PD	PD	PD	2	c			
2024	635	Pate 35%MG	-	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	/	+	+	+	+	+	+	+	+	PD	PD	PD	2	c			
2024	636	Serrano ham 20%MG	-	U	md/-	-A	-A	/	/	/	-	md/-	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	c			
2024	637	Coppa 20%MG	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	ND	ND	ND	2	c			
2024	638	Pork meat rosette 34%MG	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	ND	ND	ND	2	c			
2024	639	Raw slices of smoked bacon 22%MG	-	U	-B	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	c			
2024	689	Raw bacon 22%MG	+	U	+M	+M	+p	+	+	+	+	+1/2	+p	+p	+	/	/	+	+	+	+	+	+	+	PA	PA	PA	2	c			
2024	690	Chorizo 22%MG	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	ND	ND	ND	2	c			
2024	691	Raw smoked bacon 20%MG	+	U	+p	+M	+M	+	+	+	+	+M	+M	+M	+	/	/	+	+	+	+	+	+	+	PA	PA	PA	2	c			
2024	694	Smoked bacon 20%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	c			
2024	695	Sausage 21% MG	-	U	-A	-A	md	-(x5)	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	c			

MEAT PRODUCTS (up to 25 g)																														
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Alternative method: BACGene GO Salmonella																							Category	Type		
				16h at 34-38°C																										
				Protocol (P: paired or U: unpaired = BPW only)	Confirmatory tests																Final result			Agreement						
					Direct streaking							Streaking after subculture in RVS									ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER
					XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result												
2024	696	Sausage 25%MG	-	U	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	c	
2024	697	Raw smoked bacon 22%MG	-	U	md/-	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	c	
2024	702	Raw ham 20%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	c	
2024	703	Sausage meat 21%MG	-	U	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	2	c	

MILK AND DAIRY PRODUCTS (up to 25 g)																													
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO <i>Salmonella</i> 16h at 34-38°C																					Category	Type		
					Confirmatory tests														Final result			Agreement							
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER			
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result											
2024	2104	Raw milk	+	P	-A	md/+	md/+	+	+	+	+	d (3)/+	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	2105	Raw milk	-	P	-A	-C	-B	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	a
2024	3641	Raw cow's milk	+	P	-A	md/+	-A	+	+	+	+	+ (2)	+m/+	+m/+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	3642	Raw cow's milk	+	P	d(1)/+	md/+	d(1)/+	+	+	+	+	+m/+	+m	+m/+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	3643	Raw cow's milk	+	P	-A	md/+	-A	+	NI (+Api)	+	+	-A	+M	+M	+	NI (+Api)	+	+	+	+	-	-	+	ND FN(alt)	ND FN(alt)	PA	3	a	
2024	3644	Raw sheep's milk	-	P	-A	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	a
2024	2102	Raw butter	-	U	+M	+M	+M	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	+	PD	PD	PD	3	a
2024	2103	Raw butter	+	U	-A	+m	+m	+	NI (+Api)	+	+	-B	+M	+M	+	NI (+Api)	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	2106	Raw cream 44%MG	+	U	+M	+M	+M	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	2107	Raw cream 44%MG	+	U	-A	+M	+M	+	NI (+Api)	+	+	-B	+M	+M	+	NI (+Api)	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	2118	Raw cow milk cheese 32%MG	-	U	md/+	+m/+	+m	+	+	+	+	+M	+M	+p	+	NI (+Api)	+	+	+	+	+	+	+	+	PD	PD	PD	3	a
2024	2119	Raw goat milk cheese 22%MG	-	U	-B	+m/+	md/+	+	+	+	+	+M	+M	+p	+	NI (+Api)	+	+	+	+	+	+	+	+	PD	PD	PD	3	a
2024	2120	Raw cow milk cheese 33%MG	+	U	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	2121	Raw ewe milk cheese 32%MG	+	U	-A	+m	md/+	+	NI (+Api)	+	+	-A	+M	+M	+	NI (+Api)	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	2309	Raw butter	-	U	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	a
2024	2310	Raw ewe milk cheese 32%MG	-	U	-A	-A	-B	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	a
2024	2519	Raw goat milk cheese 45%MG	+	U	-A	md/+	md/+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	2520	Raw cow milk cheese 32%MG	+	U	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	2521	Raw cow milk cheese 50%MG	-	U	d (1)/+	md/+	md/+	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	+	PD	PD	PD	3	a
2024	2522	Raw cow milk cheese 45%MG	+	U	-A	-A	-A	/	/	/	-	md/+	+m	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	a
2024	2954	Raw cow milk cheese 22%MG	+	U	-A	-B	-A	/	/	/	-	+m	+1/2	+1/2	+	+	+	+	+	+	-	-	-	PA	ND FN(alt)	ND FN(alt)	3	a	
2024	2955	Raw cow milk cheese 35%MG	-	U	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	/	+	+	+	+	+	+	+	PD	PD	PD	3	a
2024	3109	Raw cow milk cheese	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	a
2024	3110	Raw cow milk cheese	-	U	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	a
2024	3319	Raw cow milk cheese 22%MG	-	U	-A	-A	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	a
2024	3320	Raw goat milk cheese 22%MG	-	U	-A	-B	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	a
2024	2110	Pasteurized milk	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b
2024	3300	Pasteurized milk	+	P	-A	-A	+m	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b
2024	3301	Dairy dessert (panna cotta)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b
2024	3302	Dairy dessert (panna cotta)	+	P	+p	+p	+p	+	+	+	+	+p	+M	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b
2024	2314	Pasteurized milk	-	P	-A	-A	-A	/	/	/	-	-C	-C	-C	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	b
2024	2315	Dairy dessert (panna cotta)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	3	b
2024	2525	Pasteurized goat milk yoghurt	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b

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

MILK AND DAIRY PRODUCTS (up to 25 g)																													
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO <i>Salmonella</i> 16h at 34-38°C																							Category	Type
					Confirmatory tests																Final result			Agreement					
					Direct streaking								Streaking after subculture in RVS								CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER			
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests									
2024	2526	Pasteurized cow milk yoghurt	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b	
2024	3108	Pasteurized cow milk yoghurt	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	b	
2024	2108	Pasteurized cream 30%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	b	
2024	2109	Pasteurized cream 30%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	b	
2024	2114	Pasteurized cow milk cheese 24%MG	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b	
2024	2115	Pasteurized cow milk cheese 33%MG	+	U	+M	+M	+p	+	+	+	+	M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b	
2024	2116	Pasteurized cow milk cheese 20%MG	+	U	-A	-A	-A	/	/	/	-	-C	-C	-C	/	/	/	-	-	-	-	-	-	ND	ND	ND	3	b	
2024	2117	Pasteurized goat milk cheese 23%MG	+	U	md/-	-A	-A	/	/	/	-	-A	-A	+m	+	NI (+Api)	-	+	+	+	+	+	+	PA	PA	PA	3	b	
2024	2311	Pasteurized cow milk cheese 20%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	b	
2024	2312	Pasteurized ewe milk cheese 27%MG	-	U	st	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	b	
2024	2313	Pasteurized cow milk cheese 30%MG	-	U	-A	-B	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	b	
2024	2523	Pasteurized cow milk cheese 28%MG	+	U	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b	
2024	2524	Pasteurized cow milk cheese 28%MG	+	U	+p	+M	+M	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	b	
2024	2449	Skimmed milk powder	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	/	-	-	-	-	ND	ND	ND	3	c	
2024	2450	Skimmed milk powder	-	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PD	PD	PD	3	c	
2024	2451	Skimmed milk powder	+	U	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	3	c	
2024	2452	Semi-skimmed milk powder (calcium / vitamin D)	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	c	
2024	2453	Skimmed milk powder (calcium / vitamin D)	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	/	-	-	-	-	NA	NA	NA	3	c	
2024	2454	Skimmed milk powder	+	U	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	c	
2024	2455	Semi-skimmed milk powder	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	/	-	-	-	-	NA	NA	NA	3	c	
2024	2457	Whole milk powder 26%MG	+	U	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	3	c	
2024	2458	Whole milk powder 26%MG	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	3	c	
2024	3086	Caseinate	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3089	Lactose	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	ND	ND	ND	3	c	
2024	3284	Skimmed milk powder	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3285	Semi-skimmed milk powder (calcium / vitamin D)	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3286	Skimmed milk powder	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3287	Skimmed milk powder	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3288	Skimmed milk powder	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3289	Maltodextrin	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3290	Maize starch	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3291	Lactose	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3292	Whole milk powder 26%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	
2024	3293	Whole milk powder 26%MG	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	3	c	

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g)																														
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO <i>Salmonella</i> 16h at 34-38°C																						Category	Type		
					Confirmatory tests																		Final result			Agreement				
					Direct streaking									Streaking after subculture in RVS																
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	Q55	qTOWER	CFX Opus	Q55	qTOWER				
2024	1747	Raw fish fillet (salmon)	+	P	+1/2	md	-A	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	1748	Raw fish fillet (pollack)	+	P	+1/2	+1/2	+m	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a
2024	1749	Raw fish fillet (cod)	+	P	-A	-A	-A	/	/	/	-	+M	+p	+p	+	+	+	+	+	+	+	+	-	+	+	PA	PA	PA	4	a
2024	1750	Raw fish (trout)	-	P	-A	-A	Md	+	(-Apix5 <i>Aeromonas</i>)	/	-	-C	-C	-C	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1751	Raw fish (haddock)	-	P	+m/-	-A	Md	d	(-Apix5 <i>Aeromonas</i>)	-	-	-B	-C	-B	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1752	Raw fish fillet (salmon)	+	P	-A	+m/+	1/2d	+	+	+	+	+m	+M	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2024	1753	Raw fish fillet (saithe)	+	P	+m/+	+m	+1/2	+	+	+	+	+m	+M	+M	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2024	1754	Raw fish (monkfish tail)	+	P	+m/+	+1/2	+M	+	+	+	+	+M	+M	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2024	1755	Raw fish fillet (sea bream)	-	P	-A	-A	-A	/	/	/	-	-C	-C	-C	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1756	Raw fish (skate wing)	+	P	+1/2	md	+1/2	+	+	+	+	+M	+p	+p	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2024	1757	Raw prawns	+	P	d (1)/+	-A	d/d	d (x5)	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2024	1758	Raw scallops	+	P	+1/2	+M	+m	+	+	+	+	+M	+p	+M	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2024	1759	Raw hollow oysters	-	P	-B	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1760	Raw mussels	+	P	+m	+m	+M	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	a	
2024	1844	Raw oysters	-	P	-A	-A	-A	/	/	/	-	-A	-C	-B	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1845	Raw whelk	-	P	-A	-B	+p	- (x5)	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1846	Raw mussels	-	P	-A	-B	-A	/	/	/	-	md (ox + x5)	-C	-C	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1847	Raw scallops	-	P	-A	-A	-A	/	/	/	-	-B	-C	-C	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1848	Raw giant squid slice	-	P	-A	-A	-A	/	/	/	-	-B	-C	-C	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1849	Raw sea almonds	-	P	-A	-A	-A	/	/	/	-	-B	-B	-B	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1850	Raw prawns	-	P	-A	-A	-A	/	/	/	-	-C	-C	-C	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1851	Raw prawns	-	P	-A	-A	-A	/	/	/	-	-B	-C	-B	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1852	Raw fish fillet (pollack)	-	P	-A	-A	-A	/	/	/	-	-A	-B	-C	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1853	Raw fish filet (saithe)	-	P	-A	-A	-A	/	/	/	-	-B	-B	-B	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1854	Raw fish filet (salmon)	-	P	-A	-A	-A	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	1855	Raw fish (haddock)	-	P	-A	-A	-A	/	/	/	-	-A	-C	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	a	
2024	2216	Bagged lettuce	+	P	+m/+	+m	+m	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	2217	Sprouts	+	P	-A	-A	-A	/	/	/	-	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	2218	Fresh chives	-	P	md/-	-B	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	-	NA	NA	NA	4	b	
2024	2219	Fresh basil	+	P	md/+	+m/+	md/+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	2220	Fresh parsley	-	P	md/-	md/d	md/d	- (x5)	/	/	-	-A	-A	d/d	- (x5)	/	/	-	-	-	-	-	-	-	PD FP(alt)	NA	PD FP(alt)	4	b	

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

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g)																													
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO <i>Salmonella</i> 16h at 34-38°C																								
					Confirmatory tests															Final result			Agreement			Category	Type		
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER			
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result											
2024	2722	Lamb's lettuce leaves	+	P	+m	+1/2	+m/+	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	2723	Batavia	+	P	md/+	+m/+	+m	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	2724	Oak leaf salad	+	P	md/+	d (1)/+	md/+	+	+	+	+	+1/2	+1/2	+M	+	+	+	+	+	+	+	-	PA	PA	ND FN(alt)	4	b		
2024	2725	Young sprouts	+	P	d (1)/+	+m	-A	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	2726	Fresh coriander	+	P	+m/+	-A	-A	/	+	+	+	+m	+m	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	2727	Fresh dill	-	P	-A	-A	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	b	
2024	2728	Fresh mint	-	P	md//	-A	-A	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	PD FP(alt)	PD FP(alt)	NA	4	b	
2024	2729	Fresh rosemary	-	P	md//	md	-A	- (x5)	- x5 (<i>Serratia marcescens</i>)	/	-	-B	md/d	-A	/	- x5 (<i>Serratia marcescens</i>)	/	-	-	-	-	-	-	NA	NA	NA	4	b	
2024	2876	Frozen basil	-	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	b	
2024	2877	Frozen flat-leaf parsley	-	P	-B	-A	d/-	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	b	
2024	2878	Frozen chives	-	P	md	-C	-B	/	- x5 (<i>C. freundii</i>)	/	-	-A	-B	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	b	
2024	2879	Frozen coriander	-	P	-A	-B	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	b	
2024	3097	Sucrune lettuce	+	P	-A	-B	-A	/	/	/	-	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	3098	Red oak leaves	+	P	-A	-A	-A	/	/	/	-	+m	+1/2	+1/2	+	+	+	+	+	+	-	+	-	ND FN(alt)	PA	ND FN(alt)	4	b	
2024	3099	Mixed salad	+	P	+m	+1/2	+m	+	+	+	+	+m	+M	+m	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	3100	Rocket	+	P	-A	d/+	+m	+	+	+	+	+m	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	b	
2024	2206	Melon	+	P	md/+	+m	+m/+	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	2207	Nectarine	+	P	md/+	+1/2	+m	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	2208	Banana	+	P	+m	+1/2	+m	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	2209	Apricot	+	P	-A	md/-	md/+	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	2210	Tomato	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	2211	Red pepper	+	P	md/+	+m	+m	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	2212	Mushroom	+	P	md/+	+m	+m	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	2213	Strawberry	-	P	-A	-B	-A	/	/	/	-	-B	-B	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2214	Cucumber	+	P	md/+	+m	+m	+	+	+	+	+1/2	+M	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	2215	Avocado	+	P	+1/2	+M	+1/2	+	+	+	+	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	2493	Cabbage	-	P	-A	-A	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2494	Courgette	-	P	-A	-B	-A	/	/	/	-	-B	-C	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2495	Aubergine	-	P	-A	-B	-A	/	/	/	-	-B	-C	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2496	Kiwi	-	P	-A	-B	-B	/	/	/	-	-C	-C	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2497	Peach	-	P	-A	-B	-A	/	/	/	-	-A	-B	-B	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2498	Apple	-	P	-A	-A	-B	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2499	Pear	-	P	-A	-C	-B	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g)																													
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO Salmonella 16h at 34-38°C																							Category	Type
					Confirmatory tests															Final result			Agreement						
					Direct streaking							Streaking after subculture in RVS								ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result											
2024	2880	Frozen red fruits	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2881	Frozen pineapple chunks	-	P	-A	d/-	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2882	Frozen vegetables	-	P	-A	-C	-A	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	2883	Frozen yellow beans	-	P	-C	st	-C	/	/	/	-	st	st	-C	/	/	/	-	-	-	-	-	-	NA	NA	NA	4	c	
2024	3101	Yellow plum	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	3102	Black grapes	+	P	+m	+1/2	+m	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	
2024	3103	Carrot	+	P	+1/2	+M	+1/2	+	+	+	+	+M	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	4	c	

INGREDIENT AND SPECIFIC FOOD (up to 25 g)																										
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO <i>Salmonella</i> 16h at 34-38°C																					
					Confirmatory tests														Final result			Agreement			Category	
					Direct streaking							Streaking after subculture in RVS							CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result								
																		ISO 6579-1 confirmation	All confirmatory tests							
2024	2736	Quail egg	+	P	+p	+M	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	5 a
2024	2682	Ground cumin powder	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2683	Ground curry powder	+	P	+p	+p	+p	+	+	+	+	+p	+p	+M	+	+	+	+	+	+	+	+	PA	PA	PA	5 a
2024	2684	Ground piment powder	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2685	Dehydrated parsley	-	P	-C	-C	-C	/	/	/	-	st	st	-A	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2686	Dehydrated thyme	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2687	Dehydrated Provence herb	+	P	+M	+M	+p	+	+	+	+	+M	+M	+p	+	+	+	+	+	+	+	+	PA	PA	PA	5 a
2024	2688	Cocoa powder	-	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2689	Dark chocolate chip (45.5% cocoa)	-	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2691	Milk chocolate chip (30% cocoa)	+	P	+p	+M	+M	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	5 a
2024	2840	Cocoa powder 32%	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	5 a
2024	2841	Dehydrated oregano	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2842	Dehydrated rosemary	-	P	-A	-A	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2843	Dehydrated chives	+	P	+M	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	5 a
2024	2844	Dehydrated basil	-	P	-C	-C	-C	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2845	Dehydrated parsley	-	P	-C	-C	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2846	Sweet paprika	+	P	st	st	+(1)	+	+	+	+	st	st	st	/	/	/	-	+	+	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	5 a
2024	2847	Ground cinnamon	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	2848	4 ground spices	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	5 a
2024	3092	Strong dark chocolate 85% cocoa	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	5 a
2024	3093	Dark chocolate 75% cocoa	+	P	+(2)	+(1)	+(2)	+	+	+	+	+p	+p	+p	+	+	+	+	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	5 a
2024	3094	High cocoa powder chocolate (50% cocoa)	+	P	-B	st	-A	/	/	/	-	-A	-A	-A	/	/	/	-	+	+	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	5 a
2024	3095	Couscous spices	-	P	-A	-A	-A	/	/	/	-	-A	-A	md	d	- x5 API (<i>Pantoea</i> <i>spp</i>)	/	-	-	-	-	-	NA	NA	NA	5 a
2024	3096	Turmeric	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	5 a
2024	2459	Milk powder infant formula with probiotics (L.Reuteni 1.7.10 ⁴ CFU/g) 24.3%FT	-	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PD	PD	PD	5 b
2024	2460	Milk powder infant formula with probiotics (L.Reuteni 3.09.10 ⁴ CFU/g) 27.6%FT	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	5 b

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

INGREDIENT AND SPECIFIC FOOD (up to 25 g)																														
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Alternative method: BACGene GO Salmonella																								Category	Type	
				Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C																									
					Confirmatory tests																Final result			Agreement						
					Direct streaking								Streaking after subculture in RVS								ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER
					XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result												
2024	2461	Milk powder infant formula with probiotics (L.Reuteni 3.2.10 ⁵ CFU/g) 24.2%FT	+	U	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	2462	Milk powder infant formula with probiotics (L.Reuteni 3.2.10 ⁵ CFU/g) 24.3%FT	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	2463	Milk powder infant formula with probiotics (B.infantis 5.3.10 ⁵ CFU/g) 22%FT	+	U	-A	+p	+p	+	NI (+Api)	+	+	-A	+M	+p	+	NI (+Api)	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	2464	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3.10 ⁶ CFU/g)	+	U	+p	+p	+p	+	+	+	+	+p	+M	+p	+	+	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	2465	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 1.05.10 ⁵ CFU/g)	+	U	-A	+p	+p	+	NI (+Api)	+	+	-A	+p	+p	+	NI (+Api)	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	2466	Infant cereals with probiotics (B.lactis 1.08.10 ⁶ CFU/g)	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	2467	Infant cereals with probiotics (B.lactis 3.9.10 ⁵ CFU/g)	-	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PD	PD	PD	5	b		
2024	2468	Infant cereals with probiotics (Bifido bactéries 2.6.10 ⁴ CFU/g)	+	U	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	3082	Milk powder with probiotic 24.2%MG (5.36.10 ⁶ L.reuteri DSM17938 CFU/g)	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	3083	Milk powder with probiotic 37%FT (4.82.10 ⁵ CFU/g Limosilactobacillus fermentum heredite)	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/		-	-	-	-	-	ND	ND	ND	5	b		
2024	3084	Milk powder with probiotic 25.2%FT (1.27.10 ⁴ CFU/g L.reuteri DSM17938)	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	3085	Milk powder with probiotic 22%FT (8.55.10 ⁵ CFU/g Bifidobacterium infantis))	+	U	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+		+	+	+	+	+	PA	PA	PA	5	b		
2024	3294	Infant cereals with probiotics (Bifido bactéries 2.6.10 ⁴ CFU/g)	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/		-	-	-	-	-	NA	NA	NA	5	b		
2024	3295	Infant cereals with probiotics (B.lactis 1.08.10 ⁶ CFU/g)	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/		-	-	-	-	-	NA	NA	NA	5	b		

INGREDIENT AND SPECIFIC FOOD (up to 25 g)																													
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method: BACGene GO Salmonella 16h at 34-38°C																						Category	Type	
					Confirmatory tests																	Final result			Agreement				
					Direct streaking							Streaking after subculture in RVS										CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological Test	Final result	ISO 6579-1 confirmation	All confirmatory tests									
2024	3296	Milk powder infant formula with probiotics (L.Reuteni 3.09.10 ⁴ CFU/g) 27.6%FT	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	b	
2024	3297	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3.10 ⁶ CFU/g) 36%FT	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	b	
2024	3298	Milk powder infant formula with probiotics (L.Reuteni 3.9.10 ⁵ CFU/g) 24.3%FT	-	U	st	-C	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	b	
2024	3299	Milk powder with probiotic (7.41.10 ⁵ CFU/g Bifidobacterium infantis)) 24% FT	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	b	
2024	2730	Eggs (BIO)	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	5	c	
2024	2731	Eggs (free-range hens)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	c	
2024	2732	Eggs (hens reared on the ground)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	2733	Pasteurised liquid egg yolk	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	5	c	
2024	2735	Pasteurised liquid whole egg	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	c	
2024	2957	Eggs (free-range hens)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	c	
2024	2958	Eggs (BIO)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	c	
2024	2959	Pasteurised liquid whole egg	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	5	c	
2024	2960	Eggs (hens reared on the ground)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	3321	Eggs (BIO)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	3322	Eggs (free-range hens)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	3323	Eggs (free-range hens)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	3324	Eggs (hens reared on the ground)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	3325	Quail egg	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	3326	Pasteurised liquid whole egg	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	3327	Pasteurised liquid egg yolk	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	2734	Pasteurised liquid egg white	+	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	/	-	-	-	-	ND	ND	ND	5	c	
2024	2956	Pasteurised liquid egg white	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	3091	Powdered egg white	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	
2024	3328	Pasteurised liquid egg white	-	U	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	5	c	

PRODUCTION ENVIRONMENTAL SAMPLES																												
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method : BACGene GO Salmonella 16h at 34-38°C																						Category	Type
					Confirmatory tests																		Final result- without PREraser		Agreement- without PREraser			
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
					XLD Typical colonies	IRIS <i>Salmonella</i> /a® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests	Final results	XLD Typical colonies	IRIS <i>Salmonella</i> /a® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests											
2024	2370	Swab after cleaning (pastry product)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	2371	Wipe after cleaning (pastry product)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	2376	Swab after cleaning (dairy product industry)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	2377	Sponge before disinfection (dairy product industry)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	2378	Wipe before disinfection (dairy product industry)	+	P	+M	+M	+M	+	NI (+Api)	+	+	+M	+1/2	+1/2	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	2379	Sponge after cleaning (dairy product industry)	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	2380	Wipe after cleaning (dairy product industry)	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	2965	Sponge after cleaning (dairy industry)	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	2966	Wipe after cleaning (dairy industry)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	2967	Wipe (dairy industry)	+	P	+p	+p	+p	+	+	+	+	+p	+M	+p	+	NI (+Api)	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	2968	Process water (dairy industry)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	a
2024	3300	Wipe (dairy product industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	3301	Sponge (dairy product industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	3302	Wipe (dairy product industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	3303	Sponge (cheese industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	3304	Wipe (cheese industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	3305	Swab (cheese industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	3306	Swab (cheese industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	3307	Wipe before cleaning (dairy product industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	3308	Sponge before disinfection (dairy product industry)	-	P	-C	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	a
2024	1764	Residues of shredded beef	+	P	+p	+M	+p	+	+	+	+	+p	+M	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	b
2024	1765	Residues of shredded beef	+	P	+M	+1/2	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	b
2024	1766	Residues of parmentier	+	P	+m	+1/2	+1/2	+	+	+	+	+1/2	+M	+M	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	b
2024	1767	Residues of chipolata	+	P	+M	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	b
2024	1768	Residues of chipolata	+	P	+M	+M	+p	+	+	+	+	+M	+M	+p	+	+	+	+	+	+	+	+	+	PA	PA	PA	6	b
2024	1769	Residues of chipolata	-	P	-B	-B	-C	/	/	/	-	-A	-B	-A	/	/	/	-	-	-	-	-	-	NA	NA	NA	6	b

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

PRODUCTION ENVIRONMENTAL SAMPLES																													
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method : BACGene GO Salmonella 16h at 34-38°C																							Category	Type
					Confirmatory tests																	Final result- without PREraser			Agreement- without PREraser				
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER			
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests	Final results	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests												
2024	1771	Residues of pork	-	P	st	-1	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	b		
2024	1819	Vaccum dust	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	b		
2024	1820	Vaccum dust	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	b		
2024	1821	Vaccum dust	+	P	-A	+p	+p	+	NI (+Api)	+	+	-A	+p	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	b		
2024	1822	Vaccum dust	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	b		
2024	1823	Vaccum dust	+	P	+M	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	b		
2024	1824	Vaccum dust	+	P	-A	-A	-A	/	/	/	-	+1/2	+1/2	+1/2	+	+	+	+	+	+	+	+	PA	PA	PA	6	b		
2024	1825	Vaccum dust	+	P	-A	+1/2	+M	+	NI (+Api)	+	+	-A	+M	+M	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	b		
2024	1826	Vaccum dust	+	P	+m/+	+m/+	+m/+	+	+	+	+	+M	+M	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	b		
2024	1827	Vaccum dust	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	b		
2024	1828	Vaccum dust	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	b		
2024	1829	Vaccum dust	+	P	-A	+p	+p	+	NI (+Api)	+	+	-A	+M	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	b		
2024	2316	Spanish-style rice residue (RTRH products industry)	-	P	-B	-B	-A	/	/	/	-	-A	-A	-A	/	/	/	-	-	-	-	-	NA	NA	NA	6	b		
2024	2317	Residues of pancakes	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	b		
2024	2318	Residues of pork	-	P	-A	-A	-A	/	/	/	-	-B	-A	-A	/	/	/	-	-	-	-	-	NA	NA	NA	6	b		
2024	2319	Residues of chipolata	-	P	-A	st	st	/	/	/	-	+d	st	-C	/	- (x5)	/	-	-	-	-	-	NA	NA	NA	6	b		
2024	2320	Residues of meat	-	P	-A	-B	-A	/	/	/	-	-B	-B	-B	/	/	/	-	-	-	-	-	NA	NA	NA	6	b		
2024	1763	Process water after cleaning (pork meat industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c		
2024	2367	Process water after cleaning (pastry product)	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	c		
2024	2368	Process water before cleaning (pastry product)	+	P	+p	+p	+p	+	NI (+Api)	+	+	+p	+p	+p	+	NI (+Api)	+	+	+	+	+	+	PA	PA	PA	6	c		
2024	2369	Process water after cleaning (pastry product)	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	c		
2024	2370	Process water after cleaning (multi component product)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	c		
2024	2371	Process water after cleaning (multi component product)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	c		
2024	2372	Process water before cleaning (fish product)	+	P	+p	+M	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	c		
2024	2373	Process water after cleaning (dairy product industry)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	c		
2024	2374	Process water after cleaning (meat product industry)	+	P	+p	+p	+p	+	+	+	+	+p	+p	+p	+	+	+	+	+	+	+	+	PA	PA	PA	6	c		

PRODUCTION ENVIRONMENTAL SAMPLES																												
Year of analysis	Sample N°	Product	ISO 6579-1* Final result	Protocol (P: paired or U: unpaired = BPW only)	Alternative method : BACGene GO Salmonella 16h at 34-38°C																		Category	Type				
					Confirmatory tests															Final result- without PREraser		Agreement- without PREraser						
					Direct streaking							Streaking after subculture in RVS							ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5			qTOWER	CFX Opus	QS5	qTOWER
					XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests	Final results	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	Biochemical gallery (MICROGEN GNA)	Serological tests											
2024	3329	Process water (dairy industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3330	Process water (dairy industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3331	Process water (dairy industry)	-	P	-A	-A	-A	/	/	/	-	-B	-C	-A	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3332	Process water (pastry product)	-	P	-B	-B	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3333	Process water (dairy industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3334	Process water (pastry product)	-	P	st	st	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3335	Process water (pastry product)	-	P	-A	-A	-B	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3336	Process water (dairy industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3337	Process water (dairy industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3338	Process water (pastry product)	-	P	-C	st	-C	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	
2024	3339	Process water (industry)	-	P	st	st	st	/	/	/	-	st	st	st	/	/	/	-	-	-	-	-	NA	NA	NA	6	c	

72 Hour Enrichment Broth Storage:

1. Raw data from the extension study

Unpaired (BPW 72) Hour Hold – W/O PReraser

Category	Type	Item	Sample No.	Alternative Method Samples														ISO 6579-1:2017 Reference Method Samples										Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					Sample No.	MKTn		RVS		Identification ¹	Overall Result				
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTn		RVS		Identification ¹		Overall Result									
													w/o PREraser	w/o PREraser	w/o PREraser	XLD				HE	XLD	HE						
7	A	Eclairs	122	26.42	26.99	27.56	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	182	m	m	m	m	Salmonella spp.	Pos	PA		
7	A	Chess Pie	124	27.98	28.48	28.64	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	184	at	at	at	at		Neg	PD		
7	A	Red Velvet Cake Mix	125	25.28	25.40	25.86	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	185	m	m	m	m	Salmonella spp.	Pos	PA		
7	A	Wild Blueberry Muffin Mix	127	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	187	m	m	m	m	Salmonella spp.	Pos	ND		
7	A	Strawberry Supreme Cake Mix	130	28.44	28.48	28.91	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	190	m	m	m	m	Salmonella spp.	Pos	PA		
7	A	Boston Cream Filled Donut	132	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	192	t	t	t	t	Salmonella spp.	Pos	ND		
7	A	Oreo Crème Dream Cake Mix	134	29.97	30.50	31.38	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	194	at	at	at	at		Neg	PD		
7	A	Cranberry Scone Mix	136	26.43	26.62	27.34	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	196	at	at	at	at		Neg	PD		
7	A	Shortbread Cookie Mix	137	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	197	t	t	t	t	Salmonella spp.	Pos	ND		
7	A	Chocolate Cake Mix	139	27.73	28.63	28.82	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	199	at	at	at	at		Neg	PD		
7	B	Crispy Ginger Snaps	141	26.93	26.82	27.64	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	201	m	m	m	m	Salmonella spp.	Pos	PA		
7	B	Short Bread Cookies	142	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	202	m	m	m	m	Salmonella spp.	Pos	ND		
7	B	Agave Syrup	144	25.64	25.42	26.51	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	204	m	m	m	m	Salmonella spp.	Pos	PA		
7	B	Vanilla Wafers	145	26.30	26.51	27.35	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	205	t	t	t	t	Salmonella spp.	Pos	PA		
7	B	Light Brown Sugar	147	26.17	26.23	26.88	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	207	ng	ng	ng	ng		Neg	PD		
7	B	White Chocolate Bars	149	25.59	25.87	26.35	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	209	at	at	at	at		Neg	PD		
7	B	Chocolate Syrup	150	26.31	26.24	27.30	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	210	m	m	m	m	Salmonella spp.	Pos	PA		
7	B	Honey and Cinnamon Graham Crackers	153	26.49	27.03	28.00	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	213	m	m	m	m	Salmonella spp.	Pos	PA		
7	B	Peanut Butter Sandwich Cookies	155	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	215	t	t	t	t	Salmonella spp.	Pos	ND		
7	B	Salted Carmel Syrup	157	26.50	26.41	26.72	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	217	ng	ng	ng	ng		Neg	PD		
7	B	Whipped Honey	159	25.64	25.40	26.25	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	219	ng	ng	ng	ng		Neg	PD		
7	C	Cocoa Butter Spread	162	24.91	24.52	24.57	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	222	m	m	m	m	Salmonella spp.	Pos	PA		

Report for the BACGene GO *Salmonella* Detection Kit
(38/08 – 03/25) Version 2, July 1, 2026

7	C	Organic and Raw Cocoa Beans	163	24.45	24.63	24.73	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp	Pos	223	at	at	at	at		Neg	PD
7	C	Cocoa Nibs	164	28.97	28.16	28.16	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp	Pos	224	at	at	at	at		Neg	PD
7	C	Cocoa Liquor	167	24.22	24.28	24.33	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp	Pos	227	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Columbia Whole Unroasted Cacao Beans	170	-	-	-	Neg	at	at	/		Neg	at	at	at	at		Neg	230	m	m	m	m	Salmonella spp.	Pos	ND
7	C	Cacao Liquor Paste	172	-	-	-	Neg	at	at	/		Neg	at	at	at	at		Neg	232	m	m	m	m	Salmonella spp.	Pos	ND
7	C	Cacao Bean Paste	173	24.47	24.41	24.71	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp	Pos	233	at	at	at	at		Neg	PD
7	C	Organic Raw Cacao Nibs	175	28.29	27.74	27.93	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp	Pos	235	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Marzipan Paste	178	24.26	24.13	24.52	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp	Pos	238	at	at	at	at		Neg	PD
7	C	Raw Almond Extract Paste	180	-	-	-	Neg	ng	ng	/		Neg	ng	ng	ng	ng		Neg	240	t	t	t	t	Salmonella spp.	Pos	ND

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
11	29	12	8	0	0	0	0

Unpaired (BPW)72 Hour Hold – W/PReraser

Category	Type	Item	Sample No.	Alternative Method Samples														ISO 6579-1:2017 Reference Method Samples										Overall Result	Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					Sample No.	MKTTn		RVS		Identification ¹						
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹		Overall Result	XLD	HE	XLD		HE					
													w/ PREraser	w/ PREraser	w/ PREraser	XLD									HE	XLD	HE		
7	A	Eclairs	122	20.99	21.92	23.28	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	182	m	m	m	m	Salmonella spp.	Pos	PA			
7	A	Chess Pie	124	21.89	22.16	22.92	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	184	at	at	at	at		Neg	PD			
7	A	Red Velvet Cake Mix	125	27.39	26.72	39.95	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	185	m	m	m	m	Salmonella spp.	Pos	PA			
7	A	Wild Blueberry Muffin Mix	127	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	187	m	m	m	m	Salmonella spp.	Pos	ND			
7	A	Strawberry Supreme Cake Mix	130	25.20	25.22	25.80	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	190	m	m	m	m	Salmonella spp.	Pos	PA			
7	A	Boston Cream Filled Donut	132	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	192	t	t	t	t	Salmonella spp.	Pos	ND			
7	A	Oreo Crème Dream Cake Mix	134	24.51	24.99	25.36	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	194	at	at	at	at		Neg	PD			
7	A	Cranberry Scone Mix	136	22.43	22.43	23.21	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	196	at	at	at	at		Neg	PD			
7	A	Shortbread Cookie Mix	137	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	197	t	t	t	t	Salmonella spp.	Pos	ND			
7	A	Chocolate Cake Mix	139	22.57	22.80	23.09	Pos	m	t	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	199	at	at	at	at		Neg	PD			
7	B	Crispy Ginger Snaps	141	22.77	22.73	23.23	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	201	m	m	m	m	Salmonella spp.	Pos	PA			
7	B	Short Bread Cookies	142	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	202	m	m	m	m	Salmonella spp.	Pos	ND			
7	B	Agave Syrup	144	21.55	21.63	21.92	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	204	m	m	m	m	Salmonella spp.	Pos	PA			
7	B	Vanilla Wafers	145	23.70	23.69	24.12	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	205	t	t	t	t	Salmonella spp.	Pos	PA			
7	B	Light Brown Sugar	147	21.73	22.03	22.66	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	207	ng	ng	ng	ng		Neg	PD			
7	B	White Chocolate Bars	149	24.66	24.90	25.33	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	209	at	at	at	at		Neg	PD			
7	B	Chocolate Syrup	150	22.56	22.54	23.40	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	210	m	m	m	m	Salmonella spp.	Pos	PA			
7	B	Honey and Cinnamon Graham Crackers	153	22.33	22.74	22.99	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	213	m	m	m	m	Salmonella spp.	Pos	PA			
7	B	Peanut Butter Sandwich Cookies	155	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	215	t	t	t	t	Salmonella spp.	Pos	ND			
7	B	Salted Carmel Syrup	157	23.15	23.18	23.16	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	217	ng	ng	ng	ng		Neg	PD			
7	B	Whipped Honey	159	21.50	21.73	22.13	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	219	ng	ng	ng	ng		Neg	PD			
7	C	Cocoa Butter Spread	162	24.16	24.27	23.94	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	222	m	m	m	m	Salmonella spp.	Pos	PA			
7	C	Organic and Raw Cocoa Beans	163	26.69	26.72	26.58	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	223	at	at	at	at		Neg	PD			
7	C	Cocoa Nibs	164	31.42	31.36	31.72	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	224	at	at	at	at		Neg	PD			
7	C	Cocoa Liquor	167	23.25	23.24	23.27	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	227	m	m	m	m	Salmonella spp.	Pos	PA			

Report for the BACGene GO *Salmonella* Detection Kit
(38/08 – 03/25) Version 2, July 1, 2026

7	C	Columbia Whole Unroasted Cacao Beans	170	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	230	m	m	m	m	Salmonella spp.	Pos	ND
7	C	Cacao Liquor Paste	172	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	232	m	m	m	m	Salmonella spp.	Pos	ND
7	C	Cacao Bean Paste	173	26.27	26.12	26.38	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	233	at	at	at	at		Neg	PD
7	C	Organic Raw Cacao Nibs	175	31.03	30.96	31.27	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	235	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Marzipan Paste	178	24.23	24.18	24.29	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	238	at	at	at	at		Neg	PD
7	C	Raw Almond Extract Paste	180	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	240	t	t	t	t	Salmonella spp.	Pos	ND

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1A:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
11	29	12	8	0	0	0	0

Paired (NFD+BG) 72 Hour Hold – W/O/PReraser

Category	Type	Item	Alternative Method Samples																Final Agreement	
			Sample No.	BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation							
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTn		RVS		Identification ¹	Overall Result		
				w/o PREraser	w/o PREraser	w/o PREraser							XLD	HE	XLD	HE				
7	A	Cheese Coffee Cake with crumbs	241	25.40	25.45	26.02	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Eclairs	242	24.28	24.64	25.13	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Chess Pie	244	23.35	23.44	24.11	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Red Velvet Cake Mix	245	30.01	30.02	30.80	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Wild Blueberry Muffin Mix	247	29.22	29.31	30.03	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Strawberry Supreme Cake Mix	250	25.36	25.20	25.71	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Boston Cream Filled Donut	252	24.27	24.36	24.73	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Oreo Crème Dream Cake Mix	254	23.27	23.45	23.81	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Cranberry Scone Mix	256	29.79	29.89	30.53	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Shortbread Cookie Mix	257	29.65	29.54	30.21	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Chocolate Cake Mix	259	25.24	25.57	26.04	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Crispy Ginger Snaps	261	25.17	25.19	25.17	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Short Bread Cookies	262	24.82	24.94	24.78	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA	
7	B	Agave Syrup	264	27.78	27.92	27.85	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Vanilla Wafers	265	25.12	25.28	25.13	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Light Brown Sugar	267	24.48	24.39	24.45	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	White Chocolate Bars	269	25.15	25.06	25.08	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Honey and Cinnamon Graham Crackers	273	24.58	24.82	24.66	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA	
7	B	Peanut Butter Sandwich Cookies	275	27.87	28.02	27.99	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Salted Carmel Syrup	277	25.18	25.17	25.18	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Whipped Honey	279	24.45	24.61	24.61	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Cocoa Butter Spread	282	24.83	24.85	25.07	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA	
7	C	Organic and Raw Cocoa Beans	283	32.50	32.14	32.58	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Cocoa Nibs	284	33.68	33.84	33.78	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Cocoa Liquor	287	24.88	24.84	24.89	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA	
7	C	Columbia Whole Unroasted Cacao Beans	290	32.36	32.23	32.23	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Cacao Liquor Paste	292	33.42	32.63	33.32	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	

7	C	Cacao Bean Paste	293	24.89	25.03	25.08	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	C	Organic Raw Cacao Nibs	295	32.01	32.18	32.05	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Marzipan Paste	298	33.87	34.11	34.11	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Almond Extract Paste	300	25.15	25.11	25.07	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
31	29	0	0	0	0	0	0

Paired (NFDM+BG) 72 Hour Hold – W/PREraser

Category	Type	Item	Alternative Method Samples																Final Agreement	
			Sample No.	BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation							
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTn		RVS		Identification ¹	Overall Result		
				w/ PREraser	w/ PREraser	w/ PREraser							XLD	HE	XLD	HE				
7	A	Cheese Coffee Cake with crumbs	241	26.28	26.26	27.22	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Eclairs	242	24.44	24.34	25.89	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Chess Pie	244	22.80	23.17	24.13	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Red Velvet Cake Mix	245	32.12	31.55	33.51	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Wild Blueberry Muffin Mix	247	31.10	31.24	32.39	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Strawberry Supreme Cake Mix	250	26.64	26.75	27.34	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Boston Cream Filled Donut	252	25.10	24.95	26.85	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Oreo Crème Dream Cake Mix	254	23.86	23.86	25.11	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Cranberry Scone Mix	256	31.94	32.36	33.00	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Shortbread Cookie Mix	257	31.72	32.07	32.97	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	A	Chocolate Cake Mix	259	25.68	25.93	33.11	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Crispy Ginger Snaps	261	25.60	25.77	25.56	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Short Bread Cookies	262	24.73	24.87	24.58	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA	
7	B	Agave Syrup	264	27.72	27.74	28.13	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Vanilla Wafers	265	25.27	25.43	25.66	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Light Brown Sugar	267	25.56	26.31	25.92	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	White Chocolate Bars	269	25.81	26.07	26.11	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Honey and Cinnamon Graham Crackers	273	25.06	25.03	25.20	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA	
7	B	Peanut Butter Sandwich Cookies	275	28.43	28.13	28.48	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Salted Carmel Syrup	277	25.37	25.31	25.57	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	B	Whipped Honey	279	25.08	24.95	25.20	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Cocoa Butter Spread	282	26.07	25.60	26.11	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA	
7	C	Organic and Raw Cocoa Beans	283	32.62	32.68	33.43	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Cocoa Nibs	284	34.91	34.41	35.12	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Cocoa Liquor	287	26.21	25.92	26.25	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA	
7	C	Columbia Whole Unroasted Cacao Beans	290	32.34	32.87	33.47	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	
7	C	Cacao Liquor Paste	292	34.06	33.88	34.41	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA	

7	C	Cacao Bean Paste	293	25.39	25.24	25.73	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA
7	C	Organic Raw Cacao Nibs	295	32.88	32.62	33.11	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Marzipan Paste	298	34.85	34.11	36.65	Pos	m	m	+	Salmonella spp.	Pos	m	m	m	m	Salmonella spp.	Pos	PA
7	C	Raw Almond Extract Paste	300	25.62	25.93	25.54	Pos	t	t	+	Salmonella spp.	Pos	t	t	t	t	Salmonella spp.	Pos	PA

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 1:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
31	29	0	0	0	0	0	0

Category	Type	Item	Sample No.	Alternative Method Samples														ISO 6579-1:2017 Reference Method Samples										Final Agreement
				BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					Sample No.	MKTTn		RVS		Identification ¹	Overall Result				
				OPUS DW	qTower	QS5 fast	Overall Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Overall Result	MKTTn		RVS		Identification ¹								Overall Result			
				w/o PREraser	w/o PREraser	w/o PREraser							XLD	HE	XLD	HE					XLD	HE				XLD	HE	
8	A	Cracked Corn Feed	1	27.74	29.10	25.70	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	61	at	at	at	at		Neg	PD		
8	A	Scratch Grains Blend Feed	2	30.40	30.19	26.25	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	62	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	A	Mini-Pig Flour with Probiotics	3	28.37	30.37	28.60	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	63	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	A	Grass Pellets	4	30.23	31.15	26.39	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	64	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	A	Grit with Probiotics	5	30.34	31.19	27.16	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	65	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	A	Whole Oat Pellets	17	23.67	24.83	23.28	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	67	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	A	Rice Bran Pellets	18	19.63	21.92	19.22	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	68	at	at	at	at		Neg	PD		
8	A	Whole Oats	21	20.65	21.00	19.07	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	71	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	A	Red Rice Bran Powder	24	25.36	23.05	28.92	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	74	at	at	at	at		Neg	PD		
8	A	Heirloom White Wheat	27	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	77	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	B	Small Breed Adult Dog Kibble	6	27.20	27.28	27.96	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	81	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Dry Cat Food – Adult	7	29.26	27.40	27.59	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	82	at	at	at	at		Neg	PD		
8	B	Dry Biscuit Treats – Goat	8	29.19	30.03	28.31	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	83	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Dry Cat Treats – Catnip Flavor	9	25.30	26.61	26.14	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	84	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Cattle Pellets	10	25.19	26.17	25.79	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	85	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Baked Biscuit Treats for Small Animals	32	23.35	24.41	22.03	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	87	at	at	at	at		Neg	PD		
8	B	Pea Pellets for Small Animals	34	25.15	26.50	24.80	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	89	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Marrow Bone Dog Snacks	37	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	92	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	B	Dried Chicken Jerky Dog Treats	38	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	93	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	B	Kitten Kibble Blend	41	21.54	23.32	19.78	Pos	m	m	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	96	m	m	m	m	<i>Salmonella</i> spp.	Pos	PA		
8	B	Senior Care Cat Kibble	45	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	100	m	m	m	m	<i>Salmonella</i> spp.	Pos	ND		
8	C	Chicken Puree Wet Cat Treat	11	25.36	26.28	25.91	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	101	t	t	t	t	<i>Salmonella</i> spp.	Pos	PA		
8	C	Duck Pate for Dogs	12	25.23	26.34	25.85	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	102	ng	ng	ng	ng		Neg	PD		
8	C	Pot Pie Canned Dog Food	13	25.15	26.56	25.88	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	103	t	t	t	t	<i>Salmonella</i> spp.	Pos	PA		

Report for the BACGene GO *Salmonella* Detection Kit
(38/08 – 03/25) Version 2, July 1, 2026

8	C	Canned Turkey with Gravy for Dogs	14	25.13	26.47	25.73	Pos	t	t	+	<i>Salmonella spp.</i>	Pos	t	t	t	t	<i>Salmonella spp.</i>	Pos	104	t	t	t	t	<i>Salmonella spp.</i>	Pos	PA
8	C	Farm Raise Chicken Pate	15	25.22	26.73	26.08	Pos	t	t	+	<i>Salmonella spp.</i>	Pos	t	t	t	t	<i>Salmonella spp.</i>	Pos	105	ng	ng	ng	ng		Neg	PD
8	C	Chub Mackerel	49	21.96	21.30	21.96	Pos	m	m	+	<i>Salmonella spp.</i>	Pos	m	m	m	m	<i>Salmonella spp.</i>	Pos	109	m	m	m	m	<i>Salmonella spp.</i>	Pos	PA
8	C	Grain Free Lamb Meal Pate	51	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	111	m	m	m	m	<i>Salmonella spp.</i>	Pos	ND
8	C	Salmon and Cod Liver Food Topper for Cats and Dogs	52	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	112	m	m	m	m	<i>Salmonella spp.</i>	Pos	ND
8	C	Bison and Beef Blend Wet Pet Toppings	53	33.16	36.92	28.93	Pos	t	t	+	<i>Salmonella spp.</i>	Pos	t	t	t	t	<i>Salmonella spp.</i>	Pos	113	ng	ng	ng	ng		Neg	PD
8	C	Duck and Vegetable Wet Pellets	54	19.87	19.51	19.31	Pos	t	t	+	<i>Salmonella spp.</i>	Pos	t	t	t	t	<i>Salmonella spp.</i>	Pos	114	t	t	t	t	<i>Salmonella spp.</i>	Pos	PA
8	C	Chicken Bites Dog Food	57	20.28	20.87	19.73	Pos	m	m	+	<i>Salmonella spp.</i>	Pos	m	m	m	m	<i>Salmonella spp.</i>	Pos	117	at	at	at	at		Neg	PD
8	C	Grass Feed Lab Wet Dog Food	58	21.73	22.71	21.45	Pos	m	m	+	<i>Salmonella spp.</i>	Pos	m	m	m	m	<i>Salmonella spp.</i>	Pos	118	m	m	m	m	<i>Salmonella spp.</i>	Pos	PA
8	C	Wet Rabbit Cat Morsels	59	-	-	-	Neg	at	at			Neg	at	at	at	at		Neg	119	m	m	m	m	<i>Salmonella spp.</i>	Pos	ND

¹Obtained through biochemical galleries and Poly O and H serology

Final Agreement for 2:

PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	NA _{FN(alt)}	ND _{FN(alt)}
18	26	9	7	0	0	0	0

2. Raw data for enrichment broth storage from the original validation¹

¹All presented results below obtained from the original validation: ADRIA Développement, Summary Report, V0, April 2, 2025

READY TO EAT AND REHEAT (up to 25 g)																																
Year of analysis	Sample N°	Product	ISO 6579-1*		Alternative method: BACGene GO Salmonella																									Category	Type	
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																										
						PCR result									Confirmatory tests									Final result			Agreement					
						CFX Opus DW			QS5			qTOWER			Direct streaking					Streaking after subculture in RVS = ISO 6579-1				All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies											
2024	2166	Sandwich (ham, cheese)	BPW	+	P	20.36	25.43	+	21.43	/	+	21.22	26.92	+	+1/2	+p	+M	+	+M	+p	+M	+	+	+	+	PA	PA	PA	1	a		
2024	2167	Sandwich (chicken, egg)	BPW	+	P	29.31	28.75	+	30.14	30.79	+	30.9	30.03	+	-B	-A	-A	/	1/2d	md	+M	+	+	+	+	PA	PA	PA	1	a		
2024	2169	RTE product (macedoine)	BPW	+	P	20.02	25.11	+	20.41	/	+	20.19	25.32	+	+M	+M	+p	+	+p	+p	+M	+	+	+	+	PA	PA	PA	1	a		
2024	2170	RTE product (piemontaise)	BPW	+	P	19.57	24.24	+	20.02	/	+	20.64	/	+	+M	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	a		
2024	2171	Pastry (pudding)	BPW	+	P	17.18	19.88	+	17.79	/	+	18.43	/	+	+M	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	a		
2024	2174	Salmon terrine	BPW	+	P	17.1	/	+	17.64	/	+	18.38	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	a		
2024	2175	Lemon mint hummus	BPW	+	P	25.57	27.3	+	26.69	34.85	+	26.13	29.07	+	+p	+1/2	+p	+	+p	+M	+p	+	+	+	+	PA	PA	PA	1	a		
2024	2655	RTE (roast chicken and egg salad with cheese)	BPW	+	P	24.46	27.55	+	25.16	30.75	+	32.22	31.14	+	+m	+1/2	+m	+	+M	+M	+M	+	+	+	+	PA	PA	PA	1	a		
2024	2656	RTE(pasta, ham, Emmental)	BPW	+	P	24.58	27.5	+	25.08	31.83	+	28.96	30.48	+	+m	md//+	+m	+	+1/2	+M	+1/2	+	+	+	+	PA	PA	PA	1	a		
2024	2657	RTE (rice, tomatoes,tuna,peas,corn, olive)	BPW	+	P	20.15	24.41	+	20.45	/	+	27.1	30.26	+	+M	+M	+p	+	+1/2	+p	+M	+	+	+	+	PA	PA	PA	1	a		
2024	2176	RTRH (blanquette of veal)	BPW	+	P	18.12	/	+	18.54	/	+	20.36	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	b		
2024	2177	RTRH (beef bourguignon)	BPW	+	P	16.1	/	+	16.91	/	+	18.2	/	+	+m	+m	+p	+	+p	+M	1/2d	+	+	+	+	PA	PA	PA	1	b		
2024	2178	RTRH (bolognese pasta)	BPW	+	P	17.02	/	+	17.37	/	+	22.97	28.65	+	+M	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	b		
2024	2643	RTRH (stuffed tomatoes)	BPW	+	P	28.09	29.26	+	28.44	30.14	+	28.81	30.31	+	pd	+p	pd	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	b		
2024	2645	RTRH (cheese burger)	BPW	+	P	35.16	31.97	+	36.62	31.22	+	35.96	30.67	+	-A	+m	-A	+	+1/2	+M	+M	+	+	+	+	PA	PA	PA	1	b		
2024	2646	RTRH (pizza ham cheese)	BPW	+	P	N/A	30.2	-/-	N/A	31.03	-/-	N/A	30.75	-/-	-A	d (1)/+	d (1)/+	+	+p	+p	+p	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	1	b		
2024	2647	RTRH (Buckwheat, ham, cheese)	BPW	+	P	34.08	30.21	+	N/A	31.27	-/+	N/A	31.17	-/+	-A	-A	-A	/	+M	+1/2	+M	+	+	-	-	PA	ND FN(alt)	ND FN(alt)	1	b		

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

READY TO EAT AND REHEAT (up to 25 g)																																
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method: BACGene GO Salmonella																												
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																										
						PCR result						Confirmatory tests										Final result-			Agreement							
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER	Category	Type
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic <i>Salmonella</i> Agar Typical colonies											
2024	2649	RTRH pasta, salmon, leek)	BPW	+	P	17.18	25.86	+	17.66	/	+	24.66	31.63	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	b		
2024	2885	Frozen Cantonese rice	BPW	+	P	21.46	/	+	20.12	/	+	24.61	30.22	+	+m	+1/2	+m	+	+1/2	+1/2	+1/2	+	+	+	+	PA	PA	PA	1	b		
2024	2886	Frozen lasagne	BPW	+	P	32.39	31.26	+	31.1	28.15	+	32.87	30.17	+	-C	+m	+m	+	+1/2	+M	+1/2	+	+	+	+	PA	PA	PA	1	b		
2024	2887	Frozen shepherd's pie	BPW	+	P	17.29	/	+	15.79	4.19	+	19.79	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	b		
2024	2888	Frozen couscous	BPW	+	P	21.03	/	+	19.48	4.54	+	25.42	29.53	+	+M	+M	+M	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	b		
2024	2201	Smocked salmon	BPW	+	P	18.14	23.94	+	18.62	/	+	29.13	30.28	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	c		
2024	2202	Smocked salmon	BPW	+	P	19.09	32.27	+	19.24	/	+	25.23	29.2	+	+M	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	c		
2024	2203	Smoked trout	BPW	+	P	19.02	/	+	19.36	/	+	25.19	30.33	+	+1/2	+M	+1/2	+	+12	+M	+1/2	+	+	+	+	PA	PA	PA	1	c		
2024	2204	Smoked duck breast	BPW	+	P	22.57	24.49	+	23.39	/	+	29.47	30.15	+	md/+	+1/2	+1/2	+	+1/2	+1/2	+M	+	+	+	+	PA	PA	PA	1	c		
2024	2205	Dried duck breast	BPW	+	P	25.29	28.01	+	25.86	37.47	+	33.92	30.61	+	md/+	-A	md/+	+	+M	+p	+p	+	+	+	+	PA	PA	PA	1	c		
2024	2650	Lemon tuna fillets	BPW	+	P	17.18	27.75	+	17.51	/	+	27.94	30.99	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	c		
2024	2653	Carpaccio with Thai marinade	BPW	+	P	23.32	29.1	+	23.83	/	+	26.83	32.62	+	+m	+M	+1/2	+	+1/2	+1/2	+M	+	+	+	+	PA	PA	PA	1	c		
2024	2961	Slices of smoked salmon (sesame, poppy seeds)	BPW	+	P	19.15	/	+	18.88	/	+	25.35	32.87	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	c		
2024	2962	Slices of smoked salmon (5 berries)	BPW	+	P	20.11	/	+	19.89	/	+	25.22	32.51	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	1	c		
2024	2963	Smoked mackerel fillets	BPW	+	P	21.06	34.53	+	20.62	/	+	31.8	31.02	+	+1/2	+M	+M	+	+M	+p	+M	+	+	+	+	PA	PA	PA	1	c		
2024	2964	Smoked herring fillets	BPW	+	P	23.11	27.74	+	22.78	/	+	30.85	30.59	+	+1/2	+M	+1/2	+	+M	+M	+1/2	+	+	+	+	PA	PA	PA	1	c		

MEAT PRODUCTS (up to 25 g)																																	
Year of analysis	Sample N°	Product	ISO 6579-1*	Enrichment broth	Final result	Alternative method: BACGene GO Salmonella																								Category	Type		
						Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																										
							PCR result									Confirmatory tests									Final result-			Agreement					
							CFX Opus DW			QS5			qTOWER			Direct streaking					Streaking after subculture in RVS = ISO 6579-1				All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER
							Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies											
2024	505	Minced beef steak 15%MG	BPW	+	P	22.61	27.01	+	22.69	/	+	23.53	26.09	+	+m	+m	+1/2	+	+m	+1/2	+M	+	+	+	+	PA	PA	PA	2	a			
2024	506	Beef steak	BPW	+	P	28.47	30.08	+	28.72	32.97	+	30.3	30.94	+	-A	+m	+m/+	+	+p	+p	+M	+	+	+	+	PA	PA	PA	2	a			
2024	507	Veal escalope	BPW	+	P	26.53	28.25	+	27.19	35.31	+	28.26	31.03	+	md/+	+m	+M/+	+	+M	+p	+p	+	+	+	+	PA	PA	PA	2	a			
2024	509	Beef carpaccio with basil	BPW	+	P	21.05	36.47	+	21.44	/	+	26.3	26.9	+	+p	+1/2	+M	+	+p	+p	+p	+	+	+	+	PA	PA	PA	2	a			
2024	510	Beef carpaccio with parmesan cheese	BPW	+	P	21.19	33.66	+	21.1	/	+	25.13	/	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	PA	PA	PA	2	a			
2024	513	Saddle of ham	BPW	+	P	26.25	28.45	+	26.59	33.72	+	27.45	5.72	+	d(1)/+	+m/+	+m/+	+	+m	+1/2	+1/2	+	+	+	+	PA	PA	PA	2	a			
2024	515	Pork head	BPW	+	P	30.76	30.02	+	31.46	31.15	+	32	30.28	+	-A	-A	+m/+	+	+m	+1/2	+m	+	+	+	+	PA	PA	PA	2	a			
2024	518	Terderloin meat	BPW	+	P	31.39	31.18	+	33.87	32.87	+	34.6	33.91	+	-A	-A	-A	/	md/+	md/+	+1/2	+	+	+	+	PA	PA	PA	2	a			
2024	619	Raw fresh beef meat salty and sweet	BPW	+	P	18.07	/	+	19.16	-	+	21.85	31.97	+	+M	+M	+M	+	+M	+p	+p	+	+	+	+	PA	PA	PA	2	a			
2024	620	Raw fresh beef meat with shallots	BPW	+	P	21.06	27.01	+	21.6	-	+	21.57	31.18	+	+M	+M	+M	+	+M	+p	+p	+	+	+	+	PA	PA	PA	2	a			
2024	621	Raw fresh veal meat	BPW	+	P	20.08	25.17	+	20.68	-	+	22.69	/	+	+1/2	+M	+M	+	+p	+p	+p	+	+	+	+	PA	PA	PA	2	a			
2024	622	Raw fresh veal chop	BPW	+	P	23.33	26.49	+	24.08	-	+	25.19	30.14	+	+1/2	+M	+1/2	+	+p	+p	+p	+	+	+	+	PA	PA	PA	2	a			
2024	3523	Pork meat	BPW	+	P	33.45	30.46	+	32.24	29.9	+	35.57	31.13	+	-A	-A	d(1)/-	/	-A	+m	+m/+	+	+	+	+	PA	PA	PA	2	a			
2024	3524	Chicken fillet	BPW	+	P	30.42	30.57	+	31.24	32.57	+	32.2	31.45	+	-A	md/-	+m/+	+	md/+	+m	+m	+	+	+	+	PA	PA	PA	2	b			
2024	3525	Turkey escalope	BPW	+	P	32.02	32.19	+	32.91	33.48	+	34.5	33.78	+	d(1)/+	d(1)/+	md/+	+	md/+	md/+	-A	+	+	+	+	PA	PA	PA	2	b			
2024	3526	Chicken escalope	BPW	+	P	30.71	30.39	+	31.73	32.76	+	32.35	30.23	+	+m/+	+m/+	+1/2/+	+	md/+	+1/2	+1/2	+	+	+	+	PA	PA	PA	2	b			
2024	3527	Chicken strips	BPW	+	P	28.35	30.35	+	29.05	39.61	+	30.04	31	+	md/+	+m	+m/+	+	md/+	+M	+1/2	+	+	+	+	PA	PA	PA	2	b			
2024	3533	Lean duck liver	BPW	+	P	28.1	28.89	+	28.06	31.35	+	N/A/ 30.77*	~/30.59*	i/+*	-A	+m	+m/+	+	+m	+1/2	+1/2	+	+	+	+	PA	PA	PA	2	b			
2024	3534	Raw fresh marinated chicken meat	BPW	+	P	25.71	27.95	+	27.45	30.45	+	31.79	30.58	+	-A	md/+	+1/2	+	+1/2	+1/2	+1/2	+	+	+	+	PA	PA	PA	2	b			

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

MEAT PRODUCTS (up to 25 g)																															
Year of analysis	Sample N°	Product	ISO 6579-1*	Final result	Alternative method: BACGene GO Salmonella																							Category	Type		
					Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																									
						PCR result									Confirmatory tests								Final result-		Agreement						
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1				All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies										
2024	3535	Raw fresh marinated chicken meat	BPW	+	P	N/A N/A N/A	31.63 32.19 32.22	-/-	N/A N/A N/A	30.92 32.3 33.5	-/-	N/A N/A N/A	31.2 34.26 31.3	-/-	-A	-A	md	/	+m	+M	+1/2	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	2	b	
2024	3536	Raw fresh turkey meat	BPW	+	P	27.87	26.69	+	30.32	32.4	+	33.72	32.65	+	-A	md/+	-A	+	+m	+1/2	+1/2	+	+	+	+	PA	PA	PA	2	b	
2024	3538	Raw fresh chicken meat	BPW	+	P	29.38	29.82	+	30.49	32.25	+	32.25	31.96	+	md/-	-A	md/d	+	(x5)	+m	+m	+1/2	+	+	+	+	PA	PA	PA	2	b
2024	2899	Raw smoked chicken meat	BPW	+	P	26.32	29.16	+	27.4	31.36	+	29.52	30.85	+	md/+	md/+	md/+	+	+m	+m	+1/2	+	+	+	+	PA	PA	PA	2	b	
2024	2900	Raw smoked chicken meat	BPW	+	P	27.3	29.1	+	28.26	31.84	+	29.13	30.18	+	-A	md/+	md/+	+	+m/+	+m/+	+1/2	+	+	+	+	PA	PA	PA	2	b	
2024	2902	Raw chicken meat	BPW	+	P	31.47	31.21	+	32.79	32.09	+	33.37	30.82	+	-A	md/-	md/+	+	(galerie +/OMB)	-A	+m/+	+1/2	+	+	+	+	PA	PA	PA	2	b
2024	3522	Chicken	BPW	+	P	28.4	29.47	+	28.02	28.32	+	29.86	29.23	+	d/-	md/-	+m/+	+	+m	+m	+m/+	+	+	+	+	PA	PA	PA	2	b	
2024	628	Smoked bacon 21%FT	BPW +T80 (10g/L)	+	U	20.14	34.34	+	21.03	/	+	21.45	-	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	2	c	
2024	629	Sausage 24%FT	BPW +T80 (10g/L)	-	U	24.04	27.44	+	24.81	33.12	+	26.15	30.05	+	+m	+1/2	M	+	+1/2	+M	+M	+	+	+	+	PD	PD	PD	2	c	
2024	630	Sausage meat 20%FT	BPW +T80 (10g/L)	+	U	21.54	26.18	+	22.36	/	+	23.12	-	+	+m	+m	+1/2	+	+m	+1/2	+1/2	+	+	+	+	PA	PA	PA	2	c	
2024	632	Sausage 20%FT	BPW +T80 (10g/L)	+	U	22.18	24.37	+	23.18	34.99	+	24.05	30.04	+	+m	+1/2	+M	+	+p	+p	+p	+	+	+	+	PA	PA	PA	2	c	
2024	633	Beef and sheep sausage 24%FT	BPW +T80 (10g/L)	-	U	23.04	27.36	+	23.75	35.86	+	24.3	31.03	+	+M	+M	+M	+	+M	+p	+p	+	+	+	+	PD	PD	PD	2	c	
2024	634	Pate 23%FT	BPW +T80 (10g/L)	-	U	16.28	/	+	17.37	/	+	18.76	-	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PD	PD	PD	2	c	
2024	635	Pate 35%FT	BPW +T80 (10g/L)	-	U	17.0	/	+	17.36	/	+	18.69	-	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PD	PD	PD	2	c	
2024	637	Coppa 20%FT	BPW +T80 (10g/L)	+	U	N/A	31.82	-	N/A	32.01	-	N/A	32.05	-	st	st	st	/	st	st	st	-	-	-	-	ND	ND	ND	2	c	
2024	638	Pork meat rosette 34%FT	BPW +T80 (10g/L)	+	U	N/A	31.26	-	N/A	33.82	-	N/A	33.97	-	st	st	st	/	st	st	st	-	-	-	-	ND	ND	ND	2	c	
2024	689	Raw bacon 22%FT	BPW +T80 (10g/L)	+	U	19.5	18.75	+	20.03	/	+	20.64	/	+	+M	+M	+M	+	+M	+M	+p	+	+	+	+	PA	PA	PA	2	c	

MEAT PRODUCTS (up to 25 g)																																
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method: BACGene GO Salmonella																									Category	Type		
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																										
						PCR result									Confirmatory tests									Final result-			Agreement					
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies											
2024	690	Chorizo 22%FT	BPW +T80 (10g/L)	+	U	N/A	30.76	-	N/A	32.01	-	N/A	31.92	-	st	st	st	/	st	st	st	-	-	-	-	ND	ND	ND	2	c		
2024	691	Raw smoked bacon 20%FT	BPW +T80 (10g/L)	+	U	17.19	21.27	+	17.47	/	+	22.06	/	+	+M	+1/2	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	2	c		

MILK AND DAIRY PRODUCTS (up to 25 g)																															
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method: BACGene GO Salmonella																								Category	Type		
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																									
						PCR result									Confirmatory tests									Final result-			Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER	
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies										
2024	2104	Raw milk	BPW	+	P	30.29	29.6	+	30.86	30.84	+	34.65	30.76	+	-A	d/+	-A	+	d (3)/+	+1/2	+1/2	+	+	+	+	PA	PA	PA	3	a	
2024	3641	Raw cow's milk	BPW	+	P	31.48	29.5	+	28.08	27.13	+	30.08	30.03	+	-A	md/+	md/+	+	+	+ (2)	+m/+	+m	+	+	+	+	PA	PA	PA	3	a
2024	3642	Raw cow's milk	BPW	+	P	32.38	29.46	+	30.28	28.57	+	31.35	30.28	+	-A	md/+	md/+	+	+	+m/+	+m	+m	+	+	+	+	PA	PA	PA	3	a
2024	3643	Raw cow's milk	BPW	+	P	N/A/ 30.72/ 29.99/	29.27/ 29.52/ 29.42/	-/+	N/A /31.14*	9.33/ 30.02*	i/+	11.73	26.04	+	-A	md/+	-A	+	-A	+M	+M	+	-	+	+	ND FN(alt)	PA	PA	3	a	
2024	2102	Raw butter	BPW +T80 (10g/L)	-	U	18.08	24.01	+	18.7	/	+	19.23	/	+	+M	+M	+M	+	+M	+M	+M	+	+	+	+	PD	PD	PD	3	a	
2024	2103	Raw butter	BPW +T80 (10g/L)	+	U	25.21	28.09	+	26.03	29.64	+	25.32	28.19	+	-A	+m	+m	+	-A	+M	+M	+	+	+	+	PA	PA	PA	3	a	
2024	2106	Raw cream 44%FT	BPW +T80 (10g/L)	+	U	24.94	27.87	+	25.32	30.32	+	24.84	28.26	+	+M	+M	+1/2	+	+M	+M	+M	+	+	+	+	PA	PA	PA	3	a	
2024	2107	Raw cream 44%FT	BPW +T80 (10g/L)	+	U	22.5	24.34	+	23.08	38.45	+	22.24	26.97	+	-A	+M	+M	+	-A	+M	+M	+	+	+	+	PA	PA	PA	3	a	
2024	2118	Raw cow milk cheese 32%FT	BPW +T80 (10g/L)	-	U	26.24	28.51	+	26.82	29.49	+	25.29	28.37	+	+m	+M	+m	+	+1/2	+M	md	+	+	+	+	PD	PD	PD	3	a	
2024	2119	Raw goat milk cheese 22%FT	BPW +T80 (10g/L)	-	U	31.12	29.59	+	32.32	30.61	+	31.03	29.78	+	-A	d(1)/+	-A	+	+M	+M	+p	+	+	+	+	PD	PD	PD	3	a	
2024	2120	Raw cow milk cheese 33%FT	BPW +T80 (10g/L)	+	U	19.04	20.84	+	19.34	/	+	19.43	/	+	+p	+M	+M	+	+p	+M	+p	+	+	+	+	PA	PA	PA	3	a	
2024	2121	Raw ewe milk cheese 32%FT	BPW +T80 (10g/L)	+	U	27.13	28.37	+	27.9	29.92	+	27.33	28.63	+	-A	+m	+m	+	-A	+M	+M	+	+	+	+	PA	PA	PA	3	a	
2024	2519	Raw goat milk cheese 45%FT	BPW +T80 (10g/L)	+	U	31.04	29.56	+	31.72	30.42	+	31.8	29.65	+	-A	md/+	d (1)/+	+	+m	+1/2	+1/2	+	+	+	+	PA	PA	PA	3	a	
2024	2520	Raw cow milk cheese 32%FT	BPW +T80 (10g/L)	+	U	17.13	26.49	+	17.66	/	+	24.02	26.99	+	+p	+m	+p	+	+p	+M	+p	+	+	+	+	PA	PA	PA	3	a	

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

MILK AND DAIRY PRODUCTS (up to 25 g)																																		
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method: BACGene GO Salmonella																								Category	Type					
				Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																											
							PCR result									Confirmatory tests									Final result-					Agreement				
							CFX Opus DW			QS5			qTOWER			Direct streaking					Streaking after subculture in RVS = ISO 6579-1				All confirmatory tests	CFX Opus	QS5			qTOWER	CFX Opus	QS5	qTOWER	
							Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies												
2024	2521	Raw cow milk cheese 50%FT	BPW +T80 (10g/L)	-	U	19.37	26.49	+	19.42	/	+	25.36	28.8	+	+m	md/+	+m	+	+M	+M	+p	+	+	+	+	PD	PD	PD	3	a				
2024	2522	Raw cow milk cheese 45%FT	BPW +T80 (10g/L)	+	U	20.36	26.16	+	20.79	/	+	28.19	31.07	+	-A	md/+	-A	+	+m	+1/2	+m	+	+	+	+	PA	PA	PA	3	a				
2024	2954	Raw cow milk cheese 22%FT	BPW +T80 (10g/L)	+	U	34.31	30.12	+	N/A 37.81 34.56	30.35 29.42 29.6	-/+	N/A/N/A/ N/A	31.4/31.06/31.19	-/-	-A	-A	-B	/	+m	+M	+1/2	+	+	-	-	PA	ND FN(alt)	ND FN(alt)	3	a				
2024	2955	Raw cow milk cheese35%FT	BPW +T80 (10g/L)	-	U	18.21	/	+	17.95	/	+	21.16	/	+	+p	+M	+M	+	+p	+M	+p	+	+	+	+	PD	PD	PD	3	a				
2024	2110	Pasteurized milk	BPW	+	P	18.01	21.39	+	18.31	/	+	18.25	/	+	+M	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	b				
2024	3300	Pasteurized milk	BPW	+	P	23.68	25.1	+	24.34	37.75	+	24.23	25.45	+	-A	+1/2	+m	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	b				
2024	3301	Dairy dessert (panna cotta)	BPW	+	P	18.11	25.06	+	19.01	/	+	18.46	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	b				
2024	3302	Dairy dessert (panna cotta)	BPW	+	P	17.05	23.16	+	17.42	/	+	17.5	/	+	+p	+p	+M	+	+p	+M	+p	+	+	+	+	PA	PA	PA	3	b				
2024	2525	Pasteurized goat milk yoghurt	BPW	+	P	17.48	/	+	18.12	/	+	21.81	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	b				
2024	2526	Pasteurized cow milk yoghurt	BPW	+	P	23.09	28.4	+	23.52	31.98	+	23.19	27.16	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	b				
2024	2114	Pasteurized cow milk cheese 24%MG	BPW +T80 (10g/L)	+	U	18.09	/	+	18.68	/	+	19.53	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	b				
2024	2115	Pasteurized cow milk cheese 33%MG	BPW +T80 (10g/L)	+	U	18.27	31.68	+	19.08	/	+	18.72	/	+	+M	+M	+p	+	+M	+M	+p	+	+	+	+	PA	PA	PA	3	b				
2024	2116	Pasteurized cow milk cheese 20%MG	BPW +T80 (10g/L)	+	U	N/A	30.06	-	N/A	30.45	-	N/A	30.18	-	-A	-A	-A	/	-(1)	st	-(1)	-	-	-	-	ND	ND	ND	3	b				
2024	2117	Pasteurized goat milk cheese 23%MG	BPW +T80 (10g/L)	+	U	28.81	29.15	+	29.5	29.92	+	28.45	29.4	+	d/-	-A	-A	/	-A	-A	md/+ (API+)	+	+	+	+	PA	PA	PA	3	b				
2024	2523	Pasteurized cow milk cheese 28%MG	BPW +T80 (10g/L)	+	U	27.34	28.34	+	28.34	30.78	+	34.61	30.59	+	+M	+M	+p	+	+M	+1/2	+p	+	+	+	+	PA	PA	PA	3	b				
2024	2524	Pasteurized cow milk cheese 28%MG	BPW +T80 (10g/L)	+	U	31.96	30.69	+	33.14	31.42	+	N/A/N/A/ N/A	31/31.3 /30.88	-/-	+M	+M	+p	+	+M	+p	+M	+	+	+	-	PA	PA	ND FN(alt)	3	b				
2024	2449	Skimmed milk powder	BPW (broth before)	+	U	N/A	29.46	-	N/A	29.55	-	N/A	30.94	-	st	st	st	/	st	st	st	-	-	-	-	ND	ND	ND	3	c				
2024	2450	Skimmed milk powder	BPW (broth before)	-	U	23.51	/	+	24.15	/	+	28.87	30.82	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PD	PD	PD	3	c				
2024	2451	Skimmed milk powder	BPW (broth before)	+	U	20.03	13.6	+	20.46	/	+	30.61	30.66	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	c				

MILK AND DAIRY PRODUCTS (up to 25 g)																																
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method: BACGene GO Salmonella																									Category	Type		
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																										
						PCR result									Confirmatory tests									Final result-			Agreement					
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies											
2024	2452	Semi-skimmed milk powder (calcium / vitamin D)	BPW (broth before)	+	U	19.06	/	+	19.51	/	+	27.3	32.69	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	c		
2024	2454	Skimmed milk powder	BPW (broth before)	+	U	24.33	11.67	+	25.33	/	+	31.22	30.31	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	PA	PA	PA	3	c		
2024	2457	Whole milk powder 26%FT	BPW +T80 (10g/L)	+	U	18.27	/	+	17.11	/	+	29.06	29.88	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	c		
2024	2458	Whole milk powder 26%FT	BPW +T80 (10g/L)	+	U	17.24	/	+	17.8	/	+	28.9	29.89	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	3	c		
2024	3089	Lactose	BPW (broth before)	+	U	N/A	30.47	-	N/A	30.27	-	N/A	30.11	-	st	st	st	/	st	st	st	-	-	-	-	ND	ND	ND	3	c		

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g)																																
Year of analysis	Sample N°	Product	ISO 6579-1*		Alternative method: BACGene GO Salmonella																									Category	Type	
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																										
						PCR result									Confirmatory tests												Final result		Agreement			
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1				All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER			
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies											
2024	1747	Raw fish fillet (salmon)	BPW	+	P	10.19	15.18	+	15.02	16.95	+	29.39	30.57	+	+1/2	+m	+m	+	+p	+p	+p	+	+	+	+	PA	PA	PA	4	a		
2024	1748	Raw fish fillet (pollack)	BPW	+	P	22.02	27.52	+	22.35	29.09	+	23.56	31.88	+	+1/2	+M	+m	+	+p	+p	+p	+	+	+	+	PA	PA	PA	4	a		
2024	1749	Raw fish fillet (cod)	BPW	+	P	32.23	29.63	+	33.26	30.32	+	35.04	30.89	+	-A	-A	md/-	/	+M	+p	+p	+	+	+	+	PA	PA	PA	4	a		
2024	1752	Raw fish fillet (salmon)	BPW	+	P	28.53	30.66	+	29.81	31.78	+	33.18	33.07	+	-A	+m	md	+	+m	+M	+1/2	+	+	+	+	PA	PA	PA	4	a		
2024	1753	Raw fish filet (saithe)	BPW	+	P	25.49	27.97	+	25.69	29.39	+	28.79	30.53	+	md/+	md/+	md	+	+m	+M	+M	+	+	+	+	PA	PA	PA	4	a		
2024	1754	Raw fish (monkfish tail)	BPW	+	P	22.21	27.99	+	22.54	31.78	+	25.13	31.07	+	md/+	+1/2	md	+	+M	+M	+p	+	+	+	+	PA	PA	PA	4	a		
2024	1756	Raw fish (skate wing)	BPW	+	P	23.76	27.81	+	24.15	29.88	+	28.52	31.16	+	+1/2	+m	md	+	+M	+p	+p	+	+	+	+	PA	PA	PA	4	a		
2024	1757	Raw prawns	BPW	+	P	N/A 30.23*	N/A 29.64*	i/+*	N/A 30.68*	N/A 29.32*	i/+*	N/A 30.81*	N/A 31.43*	i/+*	-A	d (1)/+	-A	+	+1/2	+M	+1/2	+	+	+	+	PA	PA	PA	4	a		
2024	1758	Raw scallops	BPW	+	P	20.69	22.67	+	21.05	/	+	21.26	/	+	+1/2	+1/2	md	+	+M	+p	+M	+	+	+	+	PA	PA	PA	4	a		
2024	1760	Raw mussels	BPW	+	P	27.75	28.89	+	28.08	29.71	+	29.87	30.18	+	+1/2	+1/2	+1/2	+	+M	+M	+M	+	+	+	+	PA	PA	PA	4	a		
2024	2216	Bagged lettuce	BPW	+	P	22.63	26.72	+	23.21	/	+	34.44	31.06	+	md/+	+m	+m	+	+1/2	+M	+M	+	+	+	+	PA	PA	PA	4	b		
2024	2217	Sprouts	BPW	+	P	31.27	29.21	+	33.38	31.11	+	N/A/ N/A/ N/A	31.22/ 30.68/ 31.22	-/-	-A	md/-	md/-	/	+1/2	+1/2	+1/2	+	+	+	-	PA	PA	ND FN(alt)	4	b		
2024	2219	Fresh basil	BPW	+	P	N/A 29.55*	N/A 29.74*	i/+*	N/A 30.08*	N/A 29.73*	i/+*	N/A 31.03*	N/A 30.48*	i/+*	md/+	+m	md/d	+	+1/2	+1/2	+1/2	+	+	+	+	PA	PA	PA	4	b		
2024	2220	Fresh parsley	BPW	-	P	N/A	29.82	-	N/A	31.38	-	N/A	30.55	-	md/-	-A	-A	/	-A	-A	d/d	-	-	-	-	NA	NA	NA	4	b		
2024	2722	Lamb's lettuce leaves	BPW	+	P	18.88	/	+	18.79	/	+	23.75	29.74	+	+m	+1/2	+m	+	+1/2	+M	+M	+	+	+	+	PA	PA	PA	4	b		
2024	2723	Batavia	BPW	+	P	23.07	/	+	23.25	/	+	28.8	29.12	+	+m	+m	+m	+	+1/2	+M	+1/2	+	+	+	+	PA	PA	PA	4	b		
2024	2724	Oak leaf salad	BPW	+	P	25.81	28.72	+	25.5	38.64	+	37.84	30.24	+	+m	+m	-A	+	+1/2	+1/2	+M	+	+	+	+	PA	PA	PA	4	b		
2024	2725	Young sprouts	BPW	+	P	27.47	28.41	+	27.34	33.53	+	30.11	29.27	+	-A	+m	md/-	+	+1/2	+M	+1/2	+	+	+	+	PA	PA	PA	4	b		
2024	2726	Fresh coriander	BPW	+	P	29.01	28.51	+	28.99	30.73	+	30.29	29.35	+	-A	md/+	+ (1)	+	+m	+m	+m	+	+	+	+	PA	PA	PA	4	b		
2024	2728	Fresh mint	BPW	-	P	N/A N/A*	N/A 30.34*	i/-*	N/A N/A*	/31.04*	i/-*	N/A N/A* N/A**	N/A 31.62**	i/i*/- **	-A	-A	-A	/	-A	-B	-B	-	-	-	-	NA	NA	NA	4	b		
2024	3097	Sucrune lettuce	BPW	+	P	30.32	29.36	+	30.34	29.37	+	35.26	30.67	+	md/-	-A	-A	/	+M	+M	+M	+	+	+	+	PA	PA	PA	4	b		
2024	3098	Red oak leaves	BPW	+	P	29.02	29.4	+	28.81	29.63	+	34	30.84	+	d (1)/+ (+ Microgen)	md/+	-A	+	+m	+1/2	+1/2	+	+	+	+	PA	PA	PA	4	b		

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

VEGETABLES, FRUITS AND FISHERY PRODUCTS (up to 25 g)																														
Year of analysis	Sample N°	Product	ISO 6579-1*		Alternative method: BACGene GO Salmonella																								Category	Type
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																								
						PCR result									Confirmatory tests										Final result-		Agreement			
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies									
2024	3099	Mixed salad	BPW	+	P	21.27	26.55	+	20.64	/	+	26.56	28.33	+	md/+	+1/2	+m	+	+m	+M	+m	+	+	+	+	PA	PA	PA	4	b
2024	3100	Rocket	BPW	+	P	29.31	30.41	+	29.2	29.65	+	35.95	31.14	+	md/+	md/+	-A	+	+m	+M	+1/2	+	+	+	+	PA	PA	PA	4	b
2024	2206	Melon	BPW	+	P	22.02	24.68	+	22.42	/	+	23.6	/	+	+m	+m	+m	+	+1/2	+M	+M	+	+	+	+	PA	PA	PA	4	c
2024	2207	Nectarine	BPW	+	P	20.02	35.3	+	20.48	/	+	30.26	29.82	+	md/+	+M	+1/2	+	+1/2	+M	+M	+	+	+	+	PA	PA	PA	4	c
2024	2208	Banana	BPW	+	P	20.09	29.4	+	20.66	/	+	28.92	29.24	+	+m	+1/2	+1/2	+	+1/2	+M	+M	+	+	+	+	PA	PA	PA	4	c
2024	2209	Apricot	BPW	+	P	21.11	26.43	+	21.64	/	+	28.67	29.19	+	-A	-A	+m	+	+1/2	+1/2	+1/2	+	+	+	+	PA	PA	PA	4	c
2024	2210	Tomato	BPW	+	P	18.48	/	+	19.11	/	+	27.43	28.46	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	4	c
2024	2211	Red pepper	BPW	+	P	20.53	25.08	+	21.29	/	+	33.62	30.7	+	+1/2	+1/2	+m	+	+1/2	+M	+1/2	+	+	+	+	PA	PA	PA	4	c
2024	2212	Mushroom	BPW	+	P	21.05	25.08	+	21.59	/	+	31.01	29.52	+	+m	+m	+m	+	+1/2	+1/2	+1/2	+	+	+	+	PA	PA	PA	4	c
2024	2214	Cucumber	BPW	+	P	21.5	26.03	+	22.1	/	+	24.68	29.13	+	md/+	+1/2	+m	+	+1/2	+M	+1/2	+	+	+	+	PA	PA	PA	4	c
2024	2215	Avocado	BPW	+	P	18.05	/	+	18.5	/	+	25.71	28.16	+	+1/2	+M	+1/2	+	+1/2	+1/2	+1/2	+	+	+	+	PA	PA	PA	4	c
2024	3101	Yellow plum	BPW	+	P	18.09	/	+	17.74	/	+	28.96	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	4	c
2024	3102	Black grapes	BPW	+	P	22.2	26.24	+	21.96	/	+	23.44	/	+	+m	+M	+m	+	+M	+M	+M	+	+	+	+	PA	PA	PA	4	c
2024	3103	Carrot	BPW	+	P	21.3	/	+	20.5	/	+	27.25	29.17	+	+1/2	+M	+1/2	+	+M	+M	+M	+	+	+	+	PA	PA	PA	4	c

INGREDIENT AND SPECIFIC FOOD (up to 25 g)																															
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method: BACGene GO Salmonella																							Category	Type			
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																									
						PCR result									Confirmatory tests									Final result-		Agreement					
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER	
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS <i>Salmonella</i> ® Typical colonies	Chromogenic Salmonella Agar Typical colonies										
2024	2736	Quail egg	BPW	+	P	19.72	18.05	+	19.53	/	+	31.94	30.86	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	a	
2024	2683	Ground curry powder	BPW + K2SO3 0.5%	+	P	23.65	/	+	24.66	/	+	29.7	27.49	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	a	
2024	2687	Dehydrated Provence herb	BPW	+	P	N/A/ N/A*/ 26.06**	-/-*/-**	i/i*/+**	N/A/ N/A*/ 25.88**	-/-*/-**	i/i*/+** *	N/A/ N/A*/ 26.04**	-/-*/-**	i/i*/+** *	+M	+M	+M	+	+M	+M	+M	+	+	+	+	PA	PA	PA	5	a	
2024	2691	Milk chocolate chip (30% cocoa)	Milk	+	P	18.02	/	+	19.07	/	+	18.67	/	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	a	
2024	2840	Cocoa powder 32%	Milk	+	P	24.58	27.58	+	27.15/ 29.65*	-/30.55*	i/+*	26.04	27.37	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	a	
2024	2843	Dehydrated chives	BPW + K2SO3 0.5%	+	P	25.52	27.1	+	26.44	31.51	+	27.36	27.71	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	a	
2024	2846	Sweet paprika	BPW + K2SO3 0.5%	+	P	N/A/ N/A/ N/A	31.07/ 32.74/ 33.05	-/-/-	N/A/ N/A/ N/A	32.09/ 30.33/ 30.1	-/-/-	N/A/ N/A/ N/A	32.57/ 31.88/ 32.06	-/-/-	st	st	-C	/	st	st	+p	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	5	a	
2024	3092	Strong dark chocolate 85% cocoa	Milk	+	P	17.05	/	+	21.26/ 21.08*	/-*	i/+*	20.04	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	a	
2024	3093	Dark chocolate 75% cocoa	Milk	+	P	N/A/ N/A/ N/A	28.5/ 28.67/ 28.94	-/-/-	N/A/ N/A*/ N/A*/ N/A*	29.81/ 30.02*/ 31.56*/ 31.33*	i/-*/- */-*	N/A/ N/A/ N/A	29.78/ 28.86/ 29.25/	-/-/-	+M	-C	+	(3)	+	+p	+p	+p	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	5	a
2024	3094	High cocoa powder chocolate (50% cocoa)	Milk	+	P	N/A/ N/A*/ 35.19*/ N/A*	28.49/ 32.15*/ 30.62*/ 30.36*	i/- */+*/-*	N/A/ N/A*/ N/A*/ N/A*	29.84/ 30.12*/ 29.59*/ 29.95*	i/-*/- */-*	N/A/ N/A/ N/A	30.06/ 28.73/ 28.56	-/-/-	-B	-C	-B	/	-A	-A	-A	+	-	-	-	ND FN(alt)	ND FN(alt)	ND FN(alt)	5	a	
2024	3096	Turmeric	BPW + K2SO3 0.5%	+	P	24.35	25.09	+	23.26	/	+	26.15	29.72	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	a	
2024	2459	Milk powder infant formula with probiotics (L.Reuteni 1.7.10*) 24.3%FT	BPW 2X + T80 (10g/L) (broth before)	-	U	23.98	/	+	24.62	39.32	+	25.81	30.39	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PD	PD	PD	5	b	

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

INGREDIENT AND SPECIFIC FOOD (up to 25 g)																																	
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method: BACGene GO Salmonella																							Category	Type					
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																											
						PCR result									Confirmatory tests										Final result-				Agreement				
						CFX Opus DW			QS5			qTOWER			Direct streaking					Streaking after subculture in RVS = ISO 6579-1					All confirmatory tests	CFX Opus			QS5	qTOWER	CFX Opus	QS5	qTOWER
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies												
2024	2460	Milk powder infant formula with probiotics (L.Reuteni 3.09.10 ⁴) 27.6%FT	BPW 2X + T80 (10g/L) (broth before)	+	U	19.01	/	+	19.56	/	+	28.38	29.74	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	b			
2024	2461	Milk powder infant formula with probiotics (L.Reuteni 3.2.10 ⁵) 24.2%FT	BPW 2X + T80 (10g/L) (broth before)	+	U	23.01	22.12	+	23.41	/	+	25.39	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	b			
2024	2462	Milk powder infant formula with probiotics (L.Reuteni 3.2.10 ⁵) 24.3%FT	BPW 2X + T80 (10g/L) (broth before)	+	U	21.04	/	+	21.68	/	+	22.26	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	b			
2024	2463	Milk powder infant formula with probiotics (B.infantis 5.3.10 ⁵) 22%FT	BPW 2X + T80 (10g/L) (broth before)	+	U	21.56	/	+	22.06	/	+	33.64	32.47	+	-A	+M	+p	+	-A	+M	+p	+	+	+	+	PA	PA	PA	5	b			
2024	2464	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 6.3.10 ⁵)	BPW 2X (broth before)	+	U	20.1	26.33	+	20.6	/	+	24.54	/	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	PA	PA	PA	5	b			
2024	2465	Milk powder infant formula with probiotics (Limosilactobacillus fermentum heriditum 1.05.10 ⁵)	BPW 2X (broth before)	+	U	22.1	25.97	+	22.09	/	+	28.05	29.94	+	-A	+p	+p	+	-A	+p	+p	+	+	+	+	PA	PA	PA	5	b			
2024	2466	Infant cereals with probiotics (B.lactis 1.08.10 ⁶)	BPW 2X + α-amylase 1% (broth before)	+	U	18.48	/	+	19.09	/	+	31.08	30.69	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	b			
2024	2467	Infant cereals with probiotics (B.lactis 3.9.10 ⁵)	BPW 2X + α-amylase 1% (broth before)	-	U	23.02	23.63	+	23.16	/	+	37.05	31.34	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	PD	PD	PD	5	b			
2024	2468	Infant cereals with probiotics (Bifido bactéries 2.6.10 ⁴)	BPW 2X + α-amylase 1% (broth before)	+	U	21.35	21.47	+	21.86	/	+	24.83	38.61	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	b			
2024	3082	Milk powder with probiotic 24.2%FT (5.36.10 ⁶ L.reuteri DSM17938)	BPW 2X + T80 (10g/L)	+	U	21.62	/	+	21.6	/	+	23.05	26.74	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	b			

INGREDIENT AND SPECIFIC FOOD (up to 25 g)																																
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method: BACGene GO Salmonella																								Category	Type			
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																										
						PCR result									Confirmatory tests										Final result-					Agreement		
						CFX Opus DW			QS5			qTOWER			Direct streaking				Streaking after subculture in RVS = ISO 6579-1			All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER		
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies											
2024	3083	Milk powder with probiotic 37%FT (4.82.10 ⁵ Limosilactobacillus fermentum hereditate)	BPW 2X + T80 (10g/L)	+	U	N/A	29.77	-	N/A	30.1	-	N/A	30.12	-	st	st	st	/	st	st	st	-	-	-	-	ND	ND	ND	5	b		
2024	3084	Milk powder with probiotic 25.2%FT (1.27.10 ⁴ L.reuteri DSM17938)	BPW 2X + T80 (10g/L)	+	U	22.06	24.29	+	22.14	/	+	23.26	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	b		
2024	3085	Milk powder with probiotic 22%FT (8.55.10 ⁵ Bifidobacterium infantis))	BPW 2X + T80 (10g/L)	+	U	15.17	21.71	+	15.02	/	+	18.29	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	b		
2024	2730	Eggs (BIO)	BPW	+	P	19.21	24.75	+	19.15	/	+	31.66	31.03	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	c		
2024	2731	Eggs (free-range hens)	BPW	+	P	20.64	20.46	+	20.66	/	+	26.41	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	c		
2024	2733	Pasteurised liquid egg yolk	BPW	+	P	35.34	/	+	34.83	/	+	31.21	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	c		
2024	2735	Pasteurised liquid whole egg	BPW	+	P	22.09	/	+	21.94	/	+	28.66	30.35	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	c		
2024	2957	Eggs (free-range hens)	BPW	+	P	22.06	12.77	+	22.06	23.74	+	21.3	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	c		
2024	2958	Eggs (BIO)	BPW	+	P	21.03	12.21	+	20.86	/	+	29.54	31.51	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	c		
2024	2959	Pasteurised liquid whole egg	BPW	+	P	22.64	12.53	+	22.18	21.47	+	31.92	32.25	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	PA	PA	PA	5	c		
2024	2734	Pasteurised liquid egg white	BPW (1/40)	+	U	N/A	30.42	-	N/A	31.3	-	N/A	30.64	-	st	st	st	/	st	st	st	-	-	-	-	ND	ND	ND	5	c		

PRODUCTION ENVIRONMENTAL SAMPLES																																	
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method : BACGene GO Salmonella																									Category	Type			
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																											
						PCR result without PREraser protocol												Confirmatory tests								Final result- without PREraser					Agreement without PREraser		
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS				ISO 6579-1 confirmation	All confirmatory test	CFX Opus	QS5	qTOWER	CFX Opus			QS5	qTOWER	
						Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies												
2024	2370	Swab after cleaning (pastry product)	BPW	-	P	N/A	29.72	-	N/A	30.58	-	N/A	30.53	-	st	st	st	/	st	st	st	-	-	-	-	-	NA	NA	NA	6	a		
2024	2371	Wipe after cleaning (pastry product)	BPW	+	P	18.27	23.37	+	18.29	/	+	28.89	29.37	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a		
2024	2376	Swab after cleaning (dairy product industry)	BPW	+	P	18.09	24.27	+	18.0	/	+	19.86	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a		
2024	2377	Sponge before disinfection (dairy product industry)	BPW	+	P	19.32	25.96	+	19.25	/	+	29.94	29.64	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a		
2024	2378	Wipe before disinfection (dairy product industry)	BPW	+	P	20.16	24.14	+	20.02	/	+	31.64	30.03	+	+M	+M	+M	+	+M	+1/2	+1/2	+	+	+	+	+	PA	PA	PA	6	a		
2024	2379	Sponge after cleaning (dairy product indsutrie)	BPW	+	P	19.99	25.17	+	19.57	34.38	+	29.28	29.15	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a		
2024	2380	Wipe after cleaning (dairy product industry)	BPW	+	P	19.01	26.17	+	19.01	/	+	31.69	30.29	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a		
2024	2965	Sponge after cleaning (dairy industry)	BPW	+	P	19,05	/	+	18.47	/	+	26.85	30.26	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a		
2024	2966	Wipe after cleaning (dairy industry)	BPW	+	P	18,31	30.87	+	18.11	/	+	24.59	30.39	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a		
2024	2967	Wipe (dairy industry)	BPW	+	P	18,44	32.05	+	18.15	/	+	28.1	30.04	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	+	PA	PA	PA	6	a		
2024	2968	Process water (dairy industry)	BPW	+	P	18,43	32.12	+	18.02	/	+	23.23	33.54	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a		
2024	1764	Residues of shredded beef	BPW	+	P	19.44	23.97	+	20.02	/	+	22.14	30.88	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	+	PA	PA	PA	6	b		
2024	1765	Residues of shredded beef	BPW	+	P	20.01	23.97	+	20.1	/	+	19.6	/	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b		
2024	1766	Residues of parmentier	BPW	+	P	22.04	22.78	+	22.27	/	+	22.28	/	+	+m	+1/2	+1/2	+	+1/2	+M	+M	+	+	+	+	+	PA	PA	PA	6	b		

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

PRODUCTION ENVIRONMENTAL SAMPLES																																		
Year of analysis	Sample N°	Product	ISO 6579-1*		Alternative method : BACGene GO Salmonella																											Category	Type	
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																												
						PCR result without PREraser protocol										Confirmatory tests										Final result- without PREraser			Agreement without PREraser					
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS			ISO 6579-1 confirmation	All confirmatory test	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER					
						Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies													
2024	1767	Residues of chipolata	BPW	+	P	21.22	24.22	+	21.63	30.98	+	23.9	30.41	+	+1/2	+M	+M	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b			
2024	1768	Residues of chipolata	BPW	+	P	22.03	24.14	+	22.35	33.57	+	24.1	31.64	+	+M	+M	+M	+	+M	+M	+p	+	+	+	+	+	PA	PA	PA	6	b			
2024	1819	Vaccum dust	BPW	+	P	19.12	/	+	20.09	/	+	26.09	31.22	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b			
2024	1820	Vaccum dust	BPW	+	P	20.49	/	+	20.88	/	+	26.39	30.43	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b			
2024	1821	Vaccum dust	BPW	+	P	N/A 23.64*	24.93 26.31*	i/+*	N/A 23.48*	24.67 23.91*	i/+*	N/A 28.71*	-/28.81*	i/+*	-A	+p	+p	+	-A	+p	+p	+	+	+	+	+	PA	PA	PA	6	b			
2024	1822	Vaccum dust	BPW	+	P	N/A 24.85*	31.01 27.08*	i/+*	N/A 24.55*	N/A 25.5*	i/+*	35.91 28.39*	-/29.4*	i/+*	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b			
2024	1823	Vaccum dust	BPW	+	P	17.21	16.2	+	18.86	/	+	20.36	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b			
2024	1824	Vaccum dust	BPW	+	P	28.54	27.83	+	30.75	27.87	+	33.13	30.4	+	-A	-A	-A	/	+1/2	+1/2	+1/2	+	+	+	+	+	PA	PA	PA	6	b			
2024	1825	Vaccum dust	BPW	+	P	24.7	21.3	+	26.61	26.75	+	27.92	29.18	+	-B	+1/2	+M	+	-A	+M	+M	+	+	+	+	+	PA	PA	PA	6	b			
2024	1826	Vaccum dust	BPW	+	P	28.93	28.39	+	31.54	29.11	+	32.88	30.54	+	+m	+m	+M	+	+M	+M	+p	+	+	+	+	+	PA	PA	PA	6	b			
2024	1827	Vaccum dust	BPW	-	P	N/A N/A* N/A**	N/A N/A* 30.59**	i/i*/- **	N/A N/A* N/A**	N/A 7.3* 30.99**	i/i*/- **	N/A N/A**	N/A 30.72**	i/-**	st	st	st	/	st	st	st	-	-	-	-	-	NA	NA	NA	6	b			
2024	1828	Vaccum dust	BPW	-	P	N/A 34.15* N/A**	14.03 13.53* 30.74**	i/i*/- **	N/A N/A* N/A**	N/A 5.7* 30.54**	i/i*/- **	N/A N/A**	NA 31.04**	i/-**	st	st	st	/	st	st	st	-	-	-	-	-	NA	NA	NA	6	b			
2024	1829	Vaccum dust	BPW	+	P	22.0	25.45	+	21.6	/	+	22.8	/	+	-A	+M	+p	+	-A	+M	+p	+	+	+	+	+	PA	PA	PA	6	b			
2024	2367	Process water after cleaning (pastry product)	BPW	+	P	18.41	26.99	+	18.35	/	+	31.17	30.22	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c			
2024	2368	Process water before cleaning (pastry product)	BPW	+	P	18.29	25.2	+	18.32	/	+	32.19	30.12	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c			

PRODUCTION ENVIRONMENTAL SAMPLES																																
Year of analysis	Sample N°	Product	ISO 6579-1*	Alternative method : BACGene GO Salmonella																									Category	Type		
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																										
						PCR result without PREraser protocol									Confirmatory tests										Final result- without PREraser			Agreement without PREraser				
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS			ISO 6579-1 confirmation	All confirmatory test	CFX Opus	QS5	qTOWER	CFX Opus	QS5			qTOWER	
						Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies											
2024	2369	Process water after cleaning (pastry product)	BPW	+	P	19.0	24.14	+	18.71	/	+	29.23	29.62	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c	
2024	2370	Process water after cleaning (multi component product)	BPW	+	P	18.35	22.87	+	18.56	39.5	+	21.92	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c	
2024	2371	Process water after cleaning (multi component product)	BPW	+	P	18.21	31.32	+	18.63	/	+	29.5	29.53	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c	
2024	2372	Process water before cleaning (fish product)	BPW	+	P	19.42	25.95	+	19.46	/	+	32.78	30.23	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c	
2024	2373	Process water after cleaning (dairy product industry)	BPW	+	P	18.57	26.05	+	18.56	/	+	23.85	27.41	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c	
2024	2374	Process water after cleaning (meat product industry)	BPW	+	P	18.08	22.01	+	18.01	/	+	23.22	27.75	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c	

PRODUCTION ENVIRONMENTAL SAMPLES																																
Year of analysis	Sample N°	Product	ISO 6579-1*		Alternative method: BACGene GO Salmonella																							Category	Type			
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																										
						PCR result with PREraser protocol									Confirmatory tests								Final result- with PREraser			Agreement with PREraser						
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS				ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER			CFX Opus	QS5	qTOWER
						Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies											
2024	2370	Swab after cleaning (pastry product)	BPW	-	P	N/A	29.79	-	N/A	30.25	-	N/A	30.45	-	st	st	st	/	st	st	st	-	-	-	-	-	NA	NA	NA	6	a	
2024	2371	Wipe after cleaning (pastry product)	BPW	+	P	18.09	25.73	+	17.94	/	+	21.47	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a	
2024	2376	Swab after cleaning (dairy product industry)	BPW	+	P	18.01	26.92	+	17.62	/	+	20.86	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a	
2024	2377	Sponge before disinfection (dairy product industry)	BPW	+	P	19.03	22.82	+	18.66	/	+	23.71	26.11	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a	
2024	2378	Wipe before disinfection (dairy product industry)	BPW	+	P	20.09	25.22	+	20.05	/	+	23.4	28.15	+	+M	+M	+M	+	+M	+1/2	+1/2	+	+	+	+	+	PA	PA	PA	6	a	
2024	2379	Sponge after cleaning (dairy product industry)	BPW	+	P	19.21	25.88	+	19.12	/	+	22.38	27.37	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a	
2024	2380	Wipe after cleaning (dairy product industry)	BPW	+	P	18.52	/	+	18.48	/	+	22.32	28.4	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a	
2024	2965	Sponge after cleaning (dairy industry)	BPW	+	P	18.48	26.49	+	18.38	/	+	26.19	29.48	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a	
2024	2966	Wipe after cleaning (dairy industry)	BPW	+	P	18.1	/	+	18.08	/	+	20.44	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a	
2024	2967	Wipe (dairy industry)	BPW	+	P	18.14	/	+	17.95	/	+	20.23	/	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	+	PA	PA	PA	6	a	
2024	2968	Process water (dairy industry)	BPW	+	P	18.08	/	+	17.59	/	+	19.58	34.64	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	a	
2024	1764	Residues of shredded beef	BPW	+	P	19.5	25.92	+	19.9	-	+	25.24	30.23	+	+p	+M	+p	+	+p	+M	+p	+	+	+	+	+	PA	PA	PA	6	b	
2024	1765	Residues of shredded beef	BPW	+	P	20.29	26.05	+	21.07	30.19	+	25.11	30.9	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b	
2024	1766	Residues of parmentier	BPW	+	P	22.99	26.56	+	23.29	28.81	+	25.5	31.06	+	+m	+1/2	+1/2	+	+1/2	+M	+M	+	+	+	+	+	PA	PA	PA	6	b	
2024	1767	Residues of chipolata	BPW	+	P	20.17	26.0	+	20.17	-	+	23.06	31.07	+	+1/2	+M	+M	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b	
2024	1768	Residues of chipolata	BPW	+	P	21.06	/	+	21.41	33.28	+	23.3	/	+	+M	+M	+M	+	+M	+M	+p	+	+	+	+	+	PA	PA	PA	6	b	
2024	1819	Vaccum dust	BPW	+	P	20.2	28.2	+	20.72	/	+	23.27	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b	
2024	1820	Vaccum dust	BPW	+	P	21.12	26.23	+	21.7	/	+	23.5	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b	

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

PRODUCTION ENVIRONMENTAL SAMPLES																																	
Year of analysis	Sample N°	Product	ISO 6579-1*		Alternative method: BACGene GO Salmonella																										Category	Type	
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																											
						PCR result with PR <i>Eraser</i> protocol									Confirmatory tests										Final result- with PR <i>Eraser</i>			Agreement with PR <i>Eraser</i>					
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS			ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER				
						Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies												
2024	1821	Vaccum dust	BPW	+	P	23.51	10.78	+	22.96	21.48	+	N/A 30.07*	-/*	i/+*	-A	+p	+p	+	-A	+p	+p	+	+	+	+	+	PA	PA	PA	6	b		
2024	1822	Vaccum dust	BPW	+	P	27.33 23.16*	10.39/ 26.2*	i/+*	36.24	7.6	+	N/A 30.69*	-/*	i/+*	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b		
2024	1823	Vaccum dust	BPW	+	P	20.27	16.26	+	20.03	26.44	+	26.48	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	b		
2024	1824	Vaccum dust	BPW	+	P	33.56	31.73	+	34.55	31.38	+	35.72	31.07	+	-A	-A	-A	/	+1/2	+1/2	+1/2	+	+	+	+	+	PA	PA	PA	6	b		
2024	1825	Vaccum dust	BPW	+	P	35.03	/	+	36.37	/	+	N/A 35.02*	-/30.82*	i/+*	-B	+1/2	+M	+	-A	+M	+M	+	+	+	+	+	PA	PA	PA	6	b		
2024	1826	Vaccum dust	BPW	+	P	39.24 37.4*	/34.4*	i/+*	40.36 37.95*	N/A 35.04*	i/+*	N/A 36.02*	N/A N/A*	i/+*	+m	+m	+M	+	+M	+M	+p	+	+	+	+	+	PA	PA	PA	6	b		
2024	1827	Vaccum dust	BPW	-	P	N/A N/A* N/A**	-/*/ 30.59**	i/i*/-**	N/A N/A* N/A**	N/A* N/A* 30.63**	i/i*/- **	N/A N/A**	N/A 31.13**	i/-**	st	st	st	/	st	st	st	-	-	-	-	-	NA	NA	NA	6	b		
2024	1828	Vaccum dust	BPW	-	P	N/A N/A* N/A**	-/*/ 30.75**	i/i*/-**	N/A N/A* N/A**	30.61**	i/i*/- **	N/A N/A*	N/A 32.47*	i/-*	st	st	st	/	st	st	st	-	-	-	-	-	NA	NA	NA	6	b		
2024	1829	Vaccum dust	BPW	+	P	23.01	25.24	+	23.66	28.64	+	24.66	31.97	+	-A	+M	+p	+	-A	+M	+p	+	+	+	+	+	PA	PA	PA	6	b		
2024	2367	Process water after cleaning (pastry product)	BPW	+	P	18.17	25.0	+	18.1	/	+	20.99	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c		
2024	2368	Process water before cleaning (pastry product)	BPW	+	P	18.07	25.84	+	17.94	/	+	19.8	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c		
2024	2369	Process water after cleaning (pastry product)	BPW	+	P	18.51	34.46	+	18.43	/	+	21.46	/	+	+p	+M	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c		
2024	2370	Process water after cleaning (multi component product)	BPW	+	P	18.14	25.01	+	17.7	/	+	20.78	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c		
2024	2371	Process water after cleaning (multi component product)	BPW	+	P	18.15	25.58	+	18.09	/	+	21.3	/	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c		
2024	2372	Process water before cleaning (fish product)	BPW	+	P	19.03	23.36	+	18.57	/	+	22.28	27.41	+	+p	+M	+M	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c		
2024	2373	Process water after cleaning (dairy product industry)	BPW	+	P	18.08	32.47	+	18.0	/	+	22.23	25.88	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c		

PRODUCTION ENVIRONMENTAL SAMPLES																															
Year of analysis	Sample N°	Product	ISO 6579-1*		Alternative method: BACGene GO Salmonella																										
			Enrichment broth	Final result	Protocol (P: paired or U: unpaired = BPW only)	16h at 34-38°C + storage 72h at 5°C±3°C																									
						PCR result with PREraser protocol									Confirmatory tests										Final result- with PREraser			Agreement with PREraser			
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking				Streaking after subculture in RVS			ISO 6579-1 confirmation	All confirmatory tests	CFX Opus	QS5	qTOWER	CFX Opus	QS5	qTOWER		
						Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC Cq	Result	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies	Latex test (MICROGEN)	XLD Typical colonies	IRIS Salmonella® Typical colonies	Chromogenic Salmonella Agar Typical colonies										
2024	2374	Process water after cleaning (meat product industry)	BPW	+	P	18.05	/	+	17.49	/	+	20.53	/	+	+p	+p	+p	+	+p	+p	+p	+	+	+	+	+	PA	PA	PA	6	c

ANNEX E: Raw Data for the RLOD study

1. Raw data for the RLOD study of the Extension

Matrix: Cocoa Powder (Unpaired, BPW)

Inoculating Organism: *Salmonella* Enteritidis QL 341302-18

APC: 2.0×10^2

Level (MPN/Test portion)	Alternative Method Samples															ISO 6579-1:2017 Reference Method Samples							
	Sample No.	BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						Sample No.	MKTTn		RVS		Identification ¹	Overall Result
		OPUS DW w/o PREEraser	qTower w/o PREEraser	QS5 fast w/o PREEraser	Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Result	MKTTn		RVS		Identification ¹	Result							
											XLD	HE	XLD	HE									
Uninoculate d (0.0)	184	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	243	ng	ng	ng	ng		Neg
	187	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	248	ng	ng	ng	ng		Neg
	193	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	251	ng	ng	ng	ng		Neg
	201	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	259	ng	ng	ng	ng		Neg
	209	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	267	ng	ng	ng	ng		Neg
Low (0.92 (0.57, 1.460))	181	23.16	22.67	22.36	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	242	t	t	t	t	<i>Salmonella</i> spp.	Pos
	183	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	244	ng	ng	ng	ng		Neg
	185	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	245	t	t	t	t	<i>Salmonella</i> spp.	Pos
	186	22.36	22.05	22.07	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	247	t	t	t	t	<i>Salmonella</i> spp.	Pos
	188	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	249	ng	ng	ng	ng		Neg
	189	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	250	ng	ng	ng	ng		Neg
	191	22.31	21.53	22.08	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	252	ng	ng	ng	ng		Neg
	192	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	253	t	t	t	t	<i>Salmonella</i> spp.	Pos
	194	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	256	t	t	t	t	<i>Salmonella</i> spp.	Pos
	195	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	257	t	t	t	t	<i>Salmonella</i> spp.	Pos
	196	22.37	21.61	22.14	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	258	ng	ng	ng	ng		Neg
	197	22.51	21.99	21.95	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	260	ng	ng	ng	ng		Neg
	199	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	262	t	t	t	t	<i>Salmonella</i> spp.	Pos
	200	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	263	ng	ng	ng	ng		Neg
	202	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	264	t	t	t	t	<i>Salmonella</i> spp.	Pos
	203	22.66	21.79	22.29	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	265	ng	ng	ng	ng		Neg
	206	22.35	21.15	21.18	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	266	ng	ng	ng	ng		Neg
	207	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	268	ng	ng	ng	ng		Neg
	208	22.31	21.17	22.09	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	269	t	t	t	t	<i>Salmonella</i> spp.	Pos
	210	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	270	ng	ng	ng	ng		Neg
High (3.70 (1.97, 9.37))	182	22.90	22.48	22.34	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	241	t	t	t	t	<i>Salmonella</i> spp.	Pos
	190	22.39	22.20	22.14	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	243	t	t	t	t	<i>Salmonella</i> spp.	Pos
	198	22.32	22.07	22.16	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	254	t	t	t	t	<i>Salmonella</i> spp.	Pos
	204	22.21	21.97	22.20	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	255	t	t	t	t	<i>Salmonella</i> spp.	Pos
	205	22.23	20.97	22.06	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	261	t	t	t	t	<i>Salmonella</i> spp.	Pos

¹Obtained through biochemical galleries and Poly O and H serology

Matrix: Cocoa Powder (Unpaired, BPW)

Inoculating Organism: *Salmonella* Enteritidis QL 341302-18

APC: 2.0×10^2

Level (MPN/Tes t portion)	Alternative Method Samples																ISO 6579-1:2017 Reference Method Samples						
	Sampl e No.	BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						Sampl e No.	MKTn		RVS		Identification ¹	Overa Result
		OPUS DW w/ PREEraser	qTower w/ PREEraser	QS5 fast w/ PREEraser	Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Result	MKTn		RVS		Identification ¹	Result							
											XLD	HE	XLD	HE									
Uninoculate d (0.0)	184	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	243	ng	ng	ng	ng		Neg
	187	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	248	ng	ng	ng	ng		Neg
	193	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	251	ng	ng	ng	ng		Neg
	201	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	259	ng	ng	ng	ng		Neg
	209	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	267	ng	ng	ng	ng		Neg
Low (0.92 (0.57, 1.460))	181	23.62	24.63	23.91	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	242	t	t	t	t	<i>Salmonella</i> spp.	Pos
	183	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	244	ng	ng	ng	ng		Neg
	185	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	245	t	t	t	t	<i>Salmonella</i> spp.	Pos
	186	23.73	24.21	23.92	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	247	t	t	t	t	<i>Salmonella</i> spp.	Pos
	188	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	249	ng	ng	ng	ng		Neg
	189	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	250	ng	ng	ng	ng		Neg
	191	23.68	24.69	24.14	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	252	ng	ng	ng	ng		Neg
	192	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	253	t	t	t	t	<i>Salmonella</i> spp.	Pos
	194	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	256	t	t	t	t	<i>Salmonella</i> spp.	Pos
	195	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	257	t	t	t	t	<i>Salmonella</i> spp.	Pos
	196	23.56	24.19	23.89	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	258	ng	ng	ng	ng		Neg
	197	22.29	23.82	23.51	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	260	ng	ng	ng	ng		Neg
	199	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	262	t	t	t	t	<i>Salmonella</i> spp.	Pos
	200	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	263	ng	ng	ng	ng		Neg
	202	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	264	t	t	t	t	<i>Salmonella</i> spp.	Pos
	203	23.43	24.07	23.61	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	265	ng	ng	ng	ng		Neg
	206	22.60	24.34	23.85	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	266	ng	ng	ng	ng		Neg
	207	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	268	ng	ng	ng	ng		Neg
	208	23.41	23.57	23.91	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	269	t	t	t	t	<i>Salmonella</i> spp.	Pos
	210	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg	270	ng	ng	ng	ng		Neg
High (3.70 (1.97, 9.37))	182	22.43	24.18	23.66	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	241	t	t	t	t	<i>Salmonella</i> spp.	Pos
	190	23.42	24.34	23.66	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	243	t	t	t	t	<i>Salmonella</i> spp.	Pos
	198	22.37	24.04	23.48	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	254	t	t	t	t	<i>Salmonella</i> spp.	Pos
	204	22.72	24.18	24.09	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	255	t	t	t	t	<i>Salmonella</i> spp.	Pos
	205	22.43	24.12	23.75	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos	261	t	t	t	t	<i>Salmonella</i> spp.	Pos

¹Obtained through biochemical galleries and Poly O and H serology

Matrix: Cocoa Powder (Paired, NFDM+BG) Inoculating Organism: *Salmonella* Enteritidis QL 341302-18

APC: 2.0×10^2

Level (MPN/Test portion)	Sample No.	Alternative Method Samples																	
		BACGene GO <i>Salmonella</i> Detection Kit							BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation					
		OPUS DW		qTower		QS5 fast		Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Result	MKTn		RVS		Identification ¹	Result
		w/o PREraser	w/ PREraser	w/o PREraser	w/ PREraser	w/o PREraser	w/ PREraser							XLD	HE	XLD	HE		
Uninoculated (0.0)	211	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	220	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	226	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	232	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	235	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
Low (0.92 (0.58, 1.46)	212	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	213	27.40	30.58	27.47	31.79	27.95	30.99	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	215	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	216	27.14	30.99	27.45	32.05	27.30	31.63	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	217	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	218	28.25	30.85	27.29	33.07	28.51	31.98	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	221	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	222	27.42	29.84	27.60	32.39	27.82	30.80	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	223	28.01	30.18	28.11	31.83	28.25	31.19	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	225	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	227	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	228	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	229	27.42	29.55	27.33	30.88	27.78	31.08	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	231	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	233	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	234	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	236	-	-	-	-	-	-	Neg	ng	ng			Neg	ng	ng	ng	ng		Neg
	238	27.57	31.45	27.24	32.37	28.10	31.60	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	239	27.58	31.62	27.10	32.07	27.66	31.75	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	240	27.06	30.56	27.06	31.89	27.29	31.19	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
High (3.70 (1.97, 9.37)	214	27.19	30.56	27.31	31.66	27.50	31.67	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	219	27.15	29.81	27.17	31.07	27.16	30.88	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	224	26.74	29.83	27.28	31.29	27.42	30.78	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	230	27.13	30.40	27.55	32.63	27.50	32.03	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos
	237	27.18	30.37	27.40	30.48	27.47	30.96	Pos	t	t	+	<i>Salmonella</i> spp.	Pos	t	t	t	t	<i>Salmonella</i> spp.	Pos

¹Obtained through biochemical galleries and Poly O and H serology

Matrix: Kibble (Unpaired, BPW) Inoculating Organism: *Salmonella* Infantis ATCC 51741 APC: 4.6 x 10³

Level (MPN/Tes t portion)	Alternative Method Samples																ISO 6579-1:2017 Reference Method Samples							
	Sampl e No.	BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						Sampl e No.	MKTTn		RVS		Identification ¹	Overall Result	
		OPUS DW w/o PREEraser	qTower w/o PREEraser	QS5 fast w/o PREEraser	Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Result	MKTTn		RVS		Result									
											XLD	HE	XLD	HE										
Uninoculated (0.0)	4	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	34	at	at	at	at		Neg	
	6	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	44	at	at	at	at		Neg	
	16	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	45	at	at	at	at		Neg	
	29	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	52	at	at	at	at		Neg	
	30	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	58	at	at	at	at		Neg	
Low (0.36 (0.15, 0.64)	2	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	31	at	at	at	at		Neg	
	3	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	33	at	at	at	at		Neg	
	5	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	35	at	at	at	at		Neg	
	7	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	36	at	at	at	at		Neg	
	8	24.28	24.28	23.24	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	38	at	at	at	at		Neg	
	9	23.40	23.80	22.53	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	39	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	10	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	40	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	11	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	41	at	at	at	at		Neg	
	13	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	42	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	14	23.83	24.10	22.83	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	46	at	at	at	at		Neg	
	15	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	47	at	at	at	at		Neg	
	17	22.27	22.75	21.67	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	48	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	18	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	50	at	at	at	at		Neg	
	19	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	51	at	at	at	at		Neg	
	21	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	53	at	at	at	at		Neg	
	22	22.29	22.50	21.61	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	55	at	at	at	at		Neg	
	23	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	56	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	24	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	57	at	at	at	at		Neg	
	26	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	59	at	at	at	at		Neg	
	28	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	60	at	at	at	at		Neg	
High (1.91 (0.98, 3.63)	1	24.58	204.79	23.71	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	32	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	12	24.61	24.79	23.65	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	37	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	20	24.38	25.06	23.50	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	43	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	25	24.50	24.70	23.90	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	49	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	27	24.33	24.39	23.69	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	54	m	m	m	m	<i>Salmonella</i> spp.	Pos	

¹Obtained through biochemical galleries and Poly O and H serology

Matrix: Kibble (Unpaired, BPW) Inoculating Organism: *Salmonella* Infantis ATCC 51741 APC: 4.6×10^3

Level (MPN/Tes t portion)	Alternative Method Samples																ISO 6579-1:2017 Reference Method Samples							
	Sampl e No.	BACGene GO <i>Salmonella</i> Detection Kit				BACGene Alternative Confirmation					ISO 6579-1:2017 Confirmation						Sampl e No.	MKTTn		RVS		Identification ¹	Overall Result	
		OPUS DW	qTower	QS5 fast	Result	XLD	BioKar Agar	Latex	Microgen GN A ID	Result	MKTTn		RVS		Identification ¹	Result								
		w/ PREraser	w/ PREraser	w/ PREraser							XLD	HE	XLD	HE										
Uninoculated (0.0)	4	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	34	at	at	at	at		Neg	
	6	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	44	at	at	at	at		Neg	
	16	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	45	at	at	at	at		Neg	
	29	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	52	at	at	at	at		Neg	
	30	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	58	at	at	at	at		Neg	
Low (0.36 (0.15, 0.64)	2	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	31	at	at	at	at		Neg	
	3	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	33	at	at	at	at		Neg	
	5	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	35	at	at	at	at		Neg	
	7	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	36	at	at	at	at		Neg	
	8	24.28	24.28	23.24	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	38	at	at	at	at		Neg	
	9	23.40	23.80	22.53	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	39	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	10	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	40	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	11	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	41	at	at	at	at		Neg	
	13	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	42	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	14	23.83	24.10	22.83	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	46	at	at	at	at		Neg	
	15	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	47	at	at	at	at		Neg	
	17	22.27	22.75	21.67	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	48	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	18	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	50	at	at	at	at		Neg	
	19	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	51	at	at	at	at		Neg	
	21	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	53	at	at	at	at		Neg	
	22	22.29	22.50	21.61	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	55	at	at	at	at		Neg	
	23	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	56	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	24	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	57	at	at	at	at		Neg	
	26	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	59	at	at	at	at		Neg	
	28	-	-	-	Neg	at	ng			Neg	at	at	at	at		Neg	60	at	at	at	at		Neg	
High (1.91 (0.98, 3.63)	1	24.58	24.79	23.71	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	32	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	12	24.61	24.79	23.65	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	37	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	20	24.38	25.06	23.50	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	43	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	25	24350	24.70	23.90	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	49	m	m	m	m	<i>Salmonella</i> spp.	Pos	
	27	24.33	24.39	23.69	Pos	m	t	+	<i>Salmonella</i> spp.	Pos	m	m	m	m	<i>Salmonella</i> spp.	Pos	54	m	m	m	m	<i>Salmonella</i> spp.	Pos	

¹Obtained through biochemical galleries and Poly O and H serology

2. Raw data for the RLOD study of the Original Validation¹

¹All presented results below obtained from the original validation: ADRIA Développement, Summary Report, V0, April 2, 2025.

Matrix : Deli-salad **Paired protocol**

Strain : S. Virchow Ad2569 (Seeding 48-72 h at 3 ± 2°C)

Aerobic mesophilic flora : 2.8.103 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1* - BPW		Alternative method : BACGene GO Salmonella											Number positive samples/Total			
				Final result	Number positive samples/Total	PCR result-with PREraser protocol									Confirmatory tests					All confirmatory tests
						CFX Opus DW			QS5			qTOWER			Direct streaking	Streaking after subculture in RVS				
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPCy5 (Cq)	Result	Salmonella FAM (Cq)	IPCCy5 (Cq)	Result	Final result	Final result				
With PREraser																		CFX Opus DW	QS5	qTOWER
885	0	/	/	-	0/5	N/A	31.75	-	N/A	32.5	-	N/A	32.1	-	-	-	-	0/5	0/5	0/5
888				-		N/A	31.36	-	N/A	31.9	-	N/A	31.24	-	-	-	-			
891				-		N/A	31.06	-	N/A	31.71	-	N/A	31.4	-	-	-	-			
902				-		N/A	31.4	-	N/A	32.58	-	N/A	31.16	-	-	-	-			
909				-		N/A	31.06	-	N/A	31.89	-	N/A	31.49	-	-	-	-			
881	Low	0.81	0.72 [0.41;1.12]	+	11/20	20.49	26.57	+	21.70	34.85	+	23.37	/	+	+	-	+	11/20	10/20	11/20
882				-		N/A	30.58	-	N/A	31.87	-	N/A	31.32	-	-	-	-			
883				-		N/A	31.19	-	N/A	32.15	-	N/A	31.56	-	-	+	-			
884				+		22.56	29.31	+	23.72	32.24	+	24.98	/	+	+	-	+			
886				+		24.25	29.81	+	24.87	31.81	+	25.36	28.34	+	+	-	+			
889				-		N/A	31.33	-	N/A	31.57	-	N/A	31.63	-	-	+	-			
890				-		N/A	31.34	-	N/A	32.05	-	N/A	30.89	-	-	+	-			
892				+		23.06	29.64	+	23.61	38.16	+	24.72	28.73	+	+	+	+			
893				-		N/A	31.12	-	N/A	31.55	-	N/A	31.44	-	-	-	-			
895				+		22.08	28.93	+	23.51	32.05	+	23.23	29.55	+	+	-	+			
896				+		23.17	28.03	+	24.37	32.89	+	24.89	28.13	+	+	+	+			
897				+		24.0	29.54	+	24.67	31.14	+	25.25	29.19	+	+	+	+			
899				-		N/A	31.12	-	N/A	31.97	-	N/A	30.86	-	-	+	-			
901				-		N/A	31.1	-	N/A	31.91	-	N/A	31.03	-	-	-	-			
903				+		33.11	31.07	+	N/A, 34.17 N/A	32.13 32.34 32.96	- +, + -	36.57	31.7	+	-	+	+			
904				+		23.15	29.48	+	23.67	32.02	+	24.91	/	+	+	-	+			
905				-		N/A	31.49	-	N/A	31.34	-	N/A	31.43	-	-	+	-			
906				-		N/A	31.09	-	N/A	32.12	-	N/A	31.17	-	-	-	-			

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

907				+		32.18	30.71	+	32.59	31.41	+	34.02	31.15	+	+	+	+			
908				+		30.12	30.31	+	30.31	31.38	+	31.88	30.93	+	+	+	+			
880				+		22.6	26.93	+	23.55	34.62	+	24.19	/	+	+	+	+			
887				+		30.58	30.53	+	32.09	31.81	+	32.39	31.34	+	+	+	+			
894	High	3.45	6.45 [3.91;234 .22]	+	5/5	24.55	29.58	+	25.45	32.32	+	25.88	29.47	+	+	+	+	5/5	5/5	5/5
898				+		26.82	29.28	+	27.08	31.61	+	27.54	29.21	+	+	+	+			
900				+		21.74	28.69	+	22.32	/	+	23.2	27.95	+	+	+	+			

Matrix : Raw ground beef (**Paired protocol**) **Strain :** *S. Typhimurium* A00C060 (Seeding 48-72 h at 3 ± 2°C) **Aerobic mesophilic flora :** 1,0.105 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1* - BPW		Alternative method: BACGene GO Salmonella - BPW - 16h at 34-38°C														
						PCR result									Confirmatory tests				Number positive samples/Total	
				CFX Opus DW			QS5			qTOWER			Direct streaking	Streaking after subculture in RVS	All confirmatory tests					
				Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result	Final result						
417	0	/	/	-	0/5	N/A	32.78	-	N/A	34.80	-	N/A	33.25	-	-	-	-	0/5	0/5	0/5
421				-		N/A	33.4	-	N/A	32.86	-	N/A	32.51	-	-	-	-			
430				-		N/A	31.37	-	N/A	31.31	-	N/A	33.78	-	-	-	-			
436				-		N/A	33.06	-	N/A	34.22	-	N/A	32.75	-	-	-	-			
440				-		N/A	32.62	-	N/A	33.69	-	N/A	32.93	-	-	-	-			
416	Low	1.3	0.82 [0.54;1.24]	-	11/20	N/A	32.79	-	N/A	34.42	-	N/A	32.4	-	-	-	-	11/20	11/20	11/20
418				-		N/A	33.35	-	N/A	34.06	-	N/A	33.7	-	-	-	-			
419				+		23.48	27.76	+	23.98	/	+	25.71	/	+	+	+	+			
420				-		N/A	32.92	-	N/A	33.88	-	N/A	33.31	-	-	-	-			
422				-		N/A	32.82	-	N/A	35.29	-	N/A	33.14	-	-	-	-			
423				+		25.4	26.98	+	26.10	/	+	26.15	28.42	+	+	+	+			
424				+		23.64	37.27	+	24.24	/	+	24.36	31.21	+	+	+	+			
425				+		26.01	30.21	+	26.36	/	+	27.19	30.61	+	+	+	+			
427				-		N/A	33.37	-	N/A	33.42	-	N/A	32.88	-	-	-	-			
428				-		N/A	33.3	-	N/A	33.26	-	N/A	33.28	-	-	-	-			
431				+		22.2	37.33	+	22.70	/	+	23.62	/	+	+	+	+			
432				+		24.07	27.3	+	24.59	/	+	24.66	/	+	+	+	+			
433				+		24.45	24.92	+	25.04	/	+	25.9	/	+	+	+	+			
434				-		N/A	32.51	-	N/A	33.72	-	N/A	33.13	-	-	-	-			
435				+		21.56	/	+	22.14	/	+	22.38	/	+	+	+	+			
438				-		N/A	31.74	-	N/A	33.85	-	N/A	33.61	-	-	-	-			
439				+		20.07	24.36	+	20.48	/	+	20.16	/	+	+	+	+			
441				-		N/A	32.12	-	N/A	33.46	-	N/A	33.14	-	-	-	-			
442				+		23.21	26.61	+	23.71	/	+	23.92	/	+	+	+	+			
444				+		21.2	23.2	+	21.58	/	+	21.42	/	+	+	+	+			
415	High	5.8	2.28 [1.26;4.45]	+	5/5	20.16	32.79	+	20.65	/	+	21.6	/	+	+	+	+	5/5	5/5	5/5
426				+		21.09	/	+	21.56	/	+	22.28	/	+	+	+	+			

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

429				+		23.13	30.2	+	24.04	/	+	25.18	/	+	+	+	+			
437				+		20.14	/	+	20.73	/	+	20.61	/	+	+	+	+			
443				+		20.34	35.96	+	20.78	/	+	21.16	/	+	+	+	+			

Matrix : Raw milk (**Paired protocol**) **Strain :** S. Ohio Ad1482 (Seeding 48-72 h at 3 ± 2°C) **Aerobic mesophilic flora :** 1,73.104 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1* - BPW		Alternative method: BACGene GO Salmonella - BPW - 16h at 34-38°C															
				Final result	Number positive samples/Total	PCR result									Confirmatory tests				Number positive samples/Total		
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking	Streaking after subculture in RVS = ISO 6579-1	All confirmatory tests				
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result	Final result					
3371	0	/	/	-	0/5	N/A	29.8	-	N/A	30.39	-	N/A	30.35	-	-	-	-	0/5	0/5	0/5	
3374				-		N/A	29.57	-	N/A	29.85	-	N/A	30.25	-	-	-	-				
3381				-		N/A	30.07	-	N/A	29.81	-	N/A	30.2	-	-	-	-				
3393				-		N/A	29.48	-	N/A	30.15	-	N/A	30.27	-	-	-	-				
3398				-		N/A	29.54	-	N/A	30.34	-	N/A	30.41	-	-	-	-				
3372	Low	0,530.39 [0.17;0.68]		-	7/20	N/A	29.4	-	N/A	30.01	-	N/A	30.11	-	-	-	-	7/20	7/20	7/20	
3375				+		30.46	29.26	+	31.2	29.85	+	31.41	29.88	+	-	+					
3376				+		29.17	17.05	+	29.95	29.55	+	30.83	29.79	+	-	+					
3377				-		N/A	29.53	-	N/A	30.34	-	N/A	30.13	-	-	-	-				
3378				-		N/A	29.49	-	N/A	30.81	-	N/A	30.61	-	-	-	-				
3379				-		N/A	29.72	-	N/A	30.28	-	N/A	30.08	-	-	-	-				
3380				+		31.3	29.31	+	32.04	30.2	+	32.10	30.14	+	-	+					
3382				+		31.14	29.22	+	32.23	30.05	+	32.48	30.38	+	-	+					
3383				-		N/A	29.51	-	N/A	30.4	-	N/A	30.63	-	-	-	-				
3385				-		N/A	29.55	-	N/A	30.41	-	N/A	30.18	-	-	-	-				
3386				+		31.7	29.53	+	32.44	30.49	+	32.89	30.33	+	-	+					
3387				-		N/A	29.52	-	N/A	30.58	-	N/A	30.54	-	-	-	-				
3389				-		N/A	30.16	-	N/A	30.11	-	N/A	30.0	-	-	-	-				
3390				-		N/A	29.56	-	N/A	30.28	-	N/A	30.23	-	-	-	-				
3392				-		N/A	29.55	-	N/A	30.32	-	N/A	30.24	-	-	-	-				
3394				+		31.04	29.25	+	31.47	30.36	+	31.54	30.69	+	-	+	+				
3395				+		29.2	29.09	+	29.48	29.33	+	30.02	29.46	+	-	+	+				
3396				-		N/A	29.54	-	N/A	30.07	-	N/A	30.19	-	-	-	-				
3397				-		N/A	29.56	-	N/A	29.97	-	N/A	30.07	-	-	-	-				
3399				-		N/A	29.62	-	N/A	30.04	-	N/A	30.4	-	-	-	-				
3373	High	2,281.43 [0.65;2.48]		+	4/5	29.11	29.17	+	29.38	29.68	+	30.16	29.44	+	-	+	+	4/5	4/5	4/5	
3384				+		29.55	29.11	+	29.78	29.94	+	30.25	29.57	+	-	+					
3388				-		N/A	29.55	-	N/A	30.26	-	N/A	30.24	-	-	-	-				

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

3391				+		29.4	29.2	+	29.93	29.45	+	30.35	29.4	+	+	+	+			
3400				+		29.21	29.19	+	29.61	29.56	+	30.04	29.4	+	-	+	+			

Matrix : Bagged lettuce (**Paired protocol**)

Strain : S. Derby Ad3057 (Seeding 48-72 h at 3 ± 2°C)

Aerobic mesophilic flora : 4.1.105 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1* - BPW	Alternative method : BACGene GO <i>Salmonella</i> - BPW - 16h at 34-38°C																
				Final result	Number positive samples/Total	PCR result									Confirmatory tests			Number positive samples/Total			
						CFX Opus DW			QS 5			qTOWER			Direct streaking		All confirmatory tests				
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result	Final results					
728	0	/	/	-	0/5	N/A	30.62	-	N/A	31.74	-	N/A	30.35	-	-	-	-	0/5	0/5	0/5	
733				N/A		30.33	-	N/A	31.29	-	N/A	30.35	-	-	-	-					
738				N/A		30.73	-	N/A	31.71	-	N/A	30.75	-	-	-	-					
750				N/A		30.52	-	N/A	31.61	-	N/A	30.21	-	-	-	-					
757				N/A		31.02	-	N/A	31.14	-	N/A	30.56	-	-	-	-					
729	Low	0.92	[0.72 [0.41;1.12]	+	11/20	24.33	25.57	+	25.06	32.17	+	26.24	29.22	+	+	+	+	11/20	10/20	9/20	
730				+		34.67	30.56	+	37.52	31.31/31.05/30.82/31.93/ 31.9/32.01/29.28/31.77/31.42	+	N/A/N/A/N/A	31.3/32.65 /32.55	-/-	-	+	+				
731				-		N/A	30.53	-	N/A	31.42	-	N/A	30.69	-	-	-	-				-
732				+		25.34	26.86	+	26.04	31.67	+	29.41	29.97	+	+	+	+				+
734				-		N/A	30.52	-	N/A	31.36	-	N/A	30.67	-	-	-	-				-
735				+		32.84	30.33	+	33.33	31.86	+	35.88	30.92	+	-	+	+				+
736				-		N/A	30.58	-	N/A	31.93	-	N/A	30.77	-	-	-	-				-
737				-		N/A	30.58	-	N/A	31.78	-	N/A	30.42	-	-	-	-				-
739				+		24.55	27.98	+	25.01	/	+	27.08	29.11	+	+	+	+				+
742				-		N/A	30.5	-	N/A	31.63	-	N/A	30.75	-	-	-	-				-
743				-		N/A	30.85	-	N/A	32.1	-	N/A	30.71	-	-	-	-				-
744				+		34.27	30.32	+	N/A/38.35/35.20	31.98/31.0/30.89/30.82	-/-+	N/A/N/A/N/A	30.53/31.9 1/31.55	-/-	-	+	+				
745				-		N/A	30.66	-	N/A	31.61	-	N/A	30.8	-	-	-	-				-
746				+		29.17	29.57	+	29.65	30.43	+	32.28	30.48	+	+	+	+				+
747				+		26.69	28.43	+	27.27	30.38	+	28.61	29.29	+	+	+	+				+
748				+		24.04	24.99	+	24.29	31.92	+	28.44	30.04	+	+	+	+				+
751				+		25.97	27.34	+	26.19	33.94	+	30.07	30.03	+	+	+	+				+
752				-		N/A	30.67	-	N/A	31.28	-	N/A	30.92	-	-	-	-				-
754				-		N/A	30.33	-	N/A	31.18	-	N/A	30.39	-	-	-	-				-
756				+		26.03	28.23	+	26.46	30.23	+	30.26	30.5	+	+	+	+				+
740	High	3.9	[0.66;1.69]	-	4/5	N/A	30.47	-	N/A	31.57	-	N/A	30.76	-	-	-	-	4/5	4/5	4/5	
741				+		29.41	29.32	+	30.18	30.62	+	31.72	30.28	+	+	+	+				
749				+		26.25	27.79	+	26.98	30.81	+	27.62	29.1	+	+	+	+				
753				+		23.62	26.26	+	24.19	/	+	25.08	28.64	+	+	+	+				
755				+		24.04	27.18	+	24.47	31.91	+	25.11	28.09	+	+	+	+				

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

Matrix : Infant formula with probiotics (**Unpaired protocol**) **Strain :** S. Cerro Ad2152 (Seeding protocol with lyophilized strain 2 weeks at room temperature)
Anaerobic lactic flora : 3.36.106 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1* - BPW		Alternative method: BACGene GO Salmonella - BPW - 16h at 34-38°C														Number positive samples/Total		
				Final result	Number positive samples/Total	PCR result									Confirmatory tests							
						Without PREraser protocol									Direct streaking	Streaking after subculture in RVS	All confirmatory tests					
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER										
						Salmonella FAM (Cq)	IPC Cy5	Result	Salmonella FAM (Cq)	IPC Cy5	Result	Salmonella FAM (Cq)	IPC Cy5	Result				Final result	Final result			
1140	0	/	/	-	0/5	N/A	31.57	-	N/A	30.2	-	N/A	30.45	-	-	-		0/5	0/5	0/5		
1144				-		N/A	32.11	-	N/A	30.21	-	N/A	30.68	-	-	-	-					
1154				-		N/A	32.12	-	N/A	30.32	-	N/A	31.6	-	-	-	-					
1160				-		N/A	32.19	-	N/A	30.9	-	N/A	30.48	-	-	-	-					
1166				-		N/A	31.7	-	N/A	30.45	-	N/A	30.85	-	-	-	-					
1139	Low	0.52	0.33 [0.14;1.58]	+	7/20	N/A	32.16	-	N/A	30.56	-	N/A	30.88	-	-	-	9/20	9/20	9/20			
1141				-		N/A	31.78	-	N/A	30.93	-	N/A	30.73	-	-	-				-		
1143				-		N/A	31.74	-	N/A	30.2	-	N/A	31.07	-	-	-				-	-	
1145				-		24.1	/	+	24.37	29.14	+	24.94	/	+	+	+				+	+	
1146				-		N/A	31.9	-	N/A	30.48	-	N/A	30.6	-	-	-				-	-	
1148				-		19.39	/	+	19.51	/	+	20	/	+	+	+				+	+	
1149				-		N/A	31.81	-	N/A	30.44	-	N/A	30.84	-	-	-				-	-	
1150				-		20.12	/	+	20.27	30.02	+	21.23	/	+	+	+				+	+	
1151				-		18.06	/	+	17.5	28.09	+	19.17	/	+	+	+				+	+	
1153				-		24.77	/	+	25.03	28.08	+	25.21	30.56	+	+	+				+	+	
1155				-		N/A	32.07	-	N/A	30.97	-	N/A	31.11	-	-	-				-	-	
1156				+		23.68	/	+	24.04	32.75	+	24.2	34.55	+	+	+				+	+	
1158				-		N/A	32.08	-	N/A	31.0	-	N/A	31.02	-	-	-				-	-	
1159				+		20.2	/	+	20.6	/	+	21.3	/	+	+	+				+	+	
1161				+		19.03	/	+	18.91	/	+	21.31	/	+	+	+				+	+	
1163				-		22.12	/	+	22.28	/	+	22.31	/	+	+	+				+	+	
1164				+		N/A	32.31	-	N/A	31.12	-	N/A	30.84	-	-	-				-	-	
1165				+		N/A	31.83	-	N/A	30.98	-	N/A	30.69	-	-	-				-	-	
1167				+		N/A	32.12	-	N/A	30.88	-	N/A	30.97	-	-	-				-	-	
1168				-		N/A	32.05	-	N/A	30.88	-	N/A	30.81	-	-	-				-	-	
1142	High	2.25	1.61[0.47;2.48]	+	4/5	26.05	/	+	26.42	29.22	+	27.12	31.5	+	+	+	+	5/5	5/5	5/5		
1147				-		24.51	/	+	24.8	/	+	25.67	32.2	+	+	+	+				+	
1152				+		21.25	/	+	21.61	35.36	+	23.32	/	+	+	+	+				+	

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

1157				+		20.18	/	+	20.39	/	+	21.6	/	+	+	+	+			
1162				+		21.54	/	+	21.83	/	+	23.31	/	+	+	+	+			

Matrix : Infant formula with probiotics (Unpaired protocol) **Strain :** S. Cerro Ad2152 (Seeding protocol with lyophilized strain 2 weeks at room temperature)
Anaerobic lactic flora : 3.36.106 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1* - BPW		Alternative method : BACGene GO Salmonella																
				Final result	Number positive samples/Total	PCR result									Confirmatory tests			Number positive samples/Total				
						With PR <i>E</i> raser									Direct streaking	Streaking after subculture in RVS	All confirmatory tests					
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER						Final result	Final result			
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	CFX Opus DW	QS5	qTOWER					
1140	0	/	/	-	0/5	-/N/A/N/A*	13.04/35.65/31.04*	i/-/-*	-/-/N/A*	-/-/31.57*	i/i/-*	N/A/N/A*	-/32.63*	i/-*	-	-	-	0/5	0/5	0/5		
1144				N/A		34.44	-	-/-/N/A*	38.29/-/31.39*	i/i/-*	N/A/N/A*	35.16/31.76*	i/-*	-	-	-						
1154				N/A		34.27	-	-/N/A/N/A*	36.52/34.08/31.18*	i/-/-*	N/A/N/A*	36.17/32.19*	i/-*	-	-	-						
1160				N/A		32.94	-	N/A	34.37	-	N/A	33.51	-	-	-	-						
1166				N/A		35.22	-	-/N/A/N/A*	36.19/35.04/31.56*	i/-/-*	N/A/N/A*	36.03/32.18*	i/-*	-	-	-						
1139	Low	0.52	0.33 [0.14;1.58]	+	7/20	-	22.04	-	-	-	i/i/-*	N/A/N/A*	-/32.33*	i/-*	-	-	-	9/20	9/20	9/20		
1141				N/A		35.19	-	-	-	i/i/-*	N/A/N/A*	-/32.33*	i/-*	-	-	-						
1143				N/A*		31.13*	-	N/A*	31.49	-	N/A	34.82	-	N/A	35.52	-	-				-	-
1145				-/-/N/A*		10.9/36.7/30.87*	i/i/-*	-/-/N/A*	37.62/36.49/31.13*	i/i/-*	N/A/NA*	36.99/32.63*	i/-*	-	-	-	-					
1146				30.25		14.63	+	30.40	/	+	32.16	/	+	+	+	+	+					
1148				-/N/A/N/A*		29.27/35.1/30.36*	i/-/-*	-/-/N/A*	40.1/36.67/31.43*	i/i/-*	N/A/N/A*	-/31.87*	i/-*	-	-	-	-					
1149				24.73		10.73	+	24.67	-	+	26.99	/	+	+	+	+	+					
1150				N/A		35.21	-	-/-/N/A*	36.2/37.83/31.05*	i/i/-*	N/A/N/A*	36.32/32.04*	i/-*	-	-	-	-					
1151				26.61		22.24	+	25.70	/	+	27.83	/	+	+	+	+	+					
1153				22.52		25.24	+	22.46	/	+	24.93	/	+	+	+	+	+					
1155				30.92		12.18	+	29.42	/	+	32.52	/	+	+	+	+	+					
1156				N/A		33.36	-	N/A	35.52	-	N/A	32.93	-*	-	-	-	-					
1158				27.49		24.96	+	26.43	33.1	+	29.48/36.02*	29.89/31.87	+/+	+	+	+	+					
1159				N/A		30.85	-	N/A	31.44	-	N/A	31.37	-	-	-	-	-					
1161				22.21		18.45	+	21.87	/	+	24.15	/	+	+	+	+	+					
1163				19.2		/	+	18.71	/	+	23.25	28.64	+	+	+	+	+					
1164				23.36		29.17	+	22.84	/	+	26.87	29.45	+	+	+	+	+					
1165				N/A		30.34	-	N/A	30.46	-	N/A	31.2	-	-	-	-	-					
1166				N/A		30.69	-	N/A	32.21	-	N/A	31.28	-	-	-	-	-					
1167				N/A		30.26	-	N/A	32.24	-	N/A	31.63	-	-	-	-	-					
1168				N/A		31.32	-	N/A	33.02	-	N/A	32.19	-	-	-	-	-					
1142	High	2.25	1.61[0.47;2.48]	+	4/5	30.54	12.6	+	31.16	/	+	33.36	34.29	+	+	+	+	5/5	5/5	5/5		
1147				-		27.65	25.34	+	26.77	31.57	+	30.28	32.12	+	+	+	+					
1152				+		25.76	/	+	25.74	/	+	28.13	/	+	+	+	+					
1157				+		23.92	27.31	+	23.57	/	+	27.37	30.41	+	+	+	+					
1162				+		25.02	24.9	+	24.62	/	+	27.45	30.36	+	+	+	+					

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

Matrix : Stainless steel surface 1"x1" (swab used as sampling device) **Strain :** S. Livingstone Ad2702+ co-inoculation with 10 x *Citrobacter freundii* 39
(Seeding with liquid inoculum, storage overnight at ambient temperature and storage of the device after sampling at RT for 2 h ± 15 min prior to analysis)

N° sample	Level	Contamination level <i>S. Livingstone</i> Ad2703 (CFU/sample)	Contamination level <i>C. freundii</i> 39 (CFU/sample)	ISO 6579-1* - BPW		Alternative method: BACGene GO <i>Salmonella</i> - BPW - 16h at 34-38°C														Number positive samples/Total		
						PCR result-without PRE eraser protocol									Confirmatory tests							
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking	Streaking after subculture in RVS	All confirmatory tests					
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result	Final result						
				Final result	Number positive samples/Total														CFX Opus DW	QS5	qTOWER	
1986	0	/	/	-	0/5	N/A	29.28	-	N/A	31.36	-	N/A	31.08	-	-	-	-	0/5	0/5	0/5		
1988				N/A		29.66	-	N/A	31.06	-	N/A	31.23	-	-	-	-						
2000				N/A		30.12	-	N/A	31.17	-	N/A	31.02	-	-	-	-						
2003				N/A		29.44	-	N/A	30.68	-	N/A	31.04	-	-	-	-						
2006				N/A		30.28	-	N/A	31.09	-	N/A	31.14	-	-	-	-						
1984	Low	8.8	244	+	8/20	18.34	/	+	18.67	/	+	20.99	30.84	+	+	+	+	8/20	8/20	8/20		
1985				-		N/A	29.84	-	N/A	31.43	-	N/A	30.5	-	-	-	-					
1987				-		N/A	29.63	-	N/A	31.23	-	N/A	30.59	-	-	-	-					
1989				-		N/A	30.08	-	N/A	31.16	-	N/A	31.13	-	-	-	-					
1991				+		18.42	30.86	+	18.74	/	+	20.83	/	+	+	+	+					
1992				-		N/A	29.4	-	N/A	31.53	-	N/A	31.1	-	-	-	-					
1993				-		N/A	30.28	-	N/A	31.29	-	N/A	30.81	-	-	-	-					
1995				-		N/A	29.34	-	N/A	31.03	-	N/A	30.92	-	-	-	-					
1996				+		18.38	31.64	+	18.75	/	+	20.53	/	+	+	+	+					
1997				-		N/A	29.58	-	N/A	31.36	-	N/A	31.1	-	-	-	-					
1999				-		N/A	30.16	-	N/A	31.16	-	N/A	31.34	-	-	-	-					
2001				-		N/A	29.39	-	N/A	31.23	-	N/A	30.87	-	-	-	-					
2002				+		18.13	24.85	+	18.19	/	+	20.11	/	+	+	+	+					
2004				+		18.34	21.54	+	18.59	/	+	20.08	/	+	+	+	+					
2005				-		N/A	29.58	-	N/A	31.23	-	N/A	30.87	-	-	-	-					
2008				+		20.04	/	+	20.13	/	+	20.66	/	+	+	+	+					
2009				-		N/A	30.2	-	N/A	30.98	-	N/A	30.97	-	-	-	-					
2010				-		N/A	30.08	-	N/A	30.49	-	N/A	31.1	-	-	-	-					
2011				+		19.53	28.01	+	19.67	/	+	20.37	/	+	+	+	+					
2013				+		19.56	/	+	19.89	/	+	20.5	/	+	+	+	+					
1990	High	53.6	1096	+	5/5	18.12	24.27	+	18.25	/	+	20.87	/	+	+	+	+	5/5	5/5	5/5		
1994				+		18.35	27.74	+	18.52	/	+	20.12	/	+	+	+	+					
1998				+		18.23	24.79	+	18.28	/	+	20.51	/	+	+	+	+					
2007				+		19.05	27.93	+	19.16	/	+	20.86	/	+	+	+	+					
2012				+		18.39	27.57	+	18.64	/	+	20.07	/	+	+	+	+					

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

Matrix : Stainless steel surface 1"x1" (swab used as sampling device) **Paired protocol** **Strain :** S. Livingstone Ad2702+ co-inoculation with 10 x *Citrobacter freundii* 39 (Seeding with liquid inoculum, storage overnight at ambient temperature and storage of the device after sampling at RT for 2 h ± 15 min prior to analysis)

N° sample	Level	Contamination level S. Livingstone Ad2703 (CFU/sample)	Contamination level C. freundii 39 (CFU/sample)	ISO 6579-1 - BPW		Alternative method : BACGene GO Salmonella - BPW - 16h at 34-38°C													Number positive samples/Total		
						PCR result-with PREEraser protocol									Confirmatory tests						
						CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking	Streaking after subculture in RVS	All confirmatory tests				
						Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result	Final result					
				CFX Opus DW	QS5													qTOWER			
1986	0	/	/	-	0/5	N/A	30.4	-	N/A	30.43	-	N/A	31.04	-	-	-	-	0/5	0/5	0/5	
1988				N/A		30.17	-	N/A	31.38	-	N/A	30.84	-	-	-	-					
2000				N/A		30.09	-	N/A	31.2	-	N/A	30.48	-	-	-	-					
2003				N/A		29.25	-	N/A	31.24	-	N/A	30.79	-	-	-	-					
2006				N/A		30.03	-	N/A	31.41	-	N/A	30.66	-	-	-	-					
1984	Low	8.8	244	+	8/20	19.52	/	+	19.56	/	+	22.45	/	+	+	+	+	8/20	8/20	8/20	
1985				N/A		30.12	-	N/A	30.49	-	N/A	30.67	-	-	-	-					
1987				N/A		29.6	-	N/A	30.63	-	N/A	30.59	-	-	-	-					
1989				N/A		30.24	-	N/A	31.14	-	N/A	30.76	-	-	-	-					
1991				19.13		/	+	19.24	/	+	21.57	/	+	+	+	+					
1992				N/A		29.86	-	N/A	30.69	-	N/A	30.36	-	-	-	-					
1993				N/A		30.19	-	N/A	30.97	-	N/A	30.91	-	-	-	-					
1995				N/A		30.46	-	N/A	31.32	-	N/A	30.82	-	-	-	-					
1996				19.07		23.64	+	19.28	/	+	21.58	/	+	+	+	+					
1997				N/A		30.15	-	N/A	31.02	-	N/A	30.53	-	-	-	-					
1999				N/A		30.42	-	N/A	31.76	-	N/A	30.8	-	-	-	-					
2001				N/A		29.89	-	N/A	30.49	-	N/A	31.15	-	-	-	-					
2002				18.44		27.51	+	18.7	/	+	20.74	/	+	+	+	+					
2004				18.43		/	+	18.57	/	+	21.16	/	+	+	+	+					
2005				N/A		30.28	-	N/A	31.08	-	N/A	30.58	-	-	-	-					
2008				21.0		/	+	20.97	/	+	24.06	30.57	+	+	+	+					
2009				N/A		29.95	-	N/A	31.59	-	N/A	31.05	-	-	-	-					
2010				N/A		30.28	-	N/A	31.43	-	N/A	30.78	-	-	-	-					
2011				20.05		/	+	19.96	/	+	23.16	28.28	+	+	+	+					
2013				20.13		25.76	+	20.25	/	+	23.05	/	+	+	+	+					
1990	High	53.6	1096	+	5/5	19.01	25.58	+	18.7	/	+	21.56	/	+	+	+	+	5/5	5/5	5/5	

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

1994				+		19.12	27.79	+	19.17	/	+	21.13	/	+	+	+	+			
1998				+		19.0	25.24	+	18.72	/	+	21.37	/	+	+	+	+			
2007				+		19.16	25.41	+	19.33	/	+	22.25	/	+	+	+	+			
2012				+		19.03	/	+	19.01	/	+	22.1	/	+	+	+	+			

Matrix : Ceramic tiles surface 4"x 4" (sponge used as sampling device)

Strain : S. Anatum A00E007 (Seeding with liquid inoculum, storage overnight

at ambient temperature and storage of the device after sampling at RT for 2 h ± 15 min prior to analysis)

N° sample	Level	Contamination level I (CFU/sample)	Alternative method : BACGene GO Salmonella - BPW - 16h at 34-38°C															Number positive samples/Total		
			Final result	Number positive samples/Total	PCR result									Confirmatory tests						
					CFX Opus (DeepWell)			QuantStudio 5 (Fast)			qTOWER			Direct streaking	Streaking after subculture in RVS	All confirmatory tests				
					Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Final result	Final result					
1589	0	/	-	0/5	N/A	31.12	-	N/A	31.93	-	N/A	31	-	-	-	-	0/5	0/5	0/5	
1596			N/A		30.23	-	N/A	30.86	-	N/A	30.88	-	-	-	-					
1605			N/A		30.23	-	N/A	31.53	-	N/A	31.24	-	-	-	-					
1608			N/A		30.16	-	N/A	31.26	-	N/A	30.77	-	-	-	-					
1615			N/A		30.74	-	N/A	31.74	-	N/A	31.14	-	-	-	-					
1588	Low	66	+	8/20	17.17	/	+	17.84	/	+	20.06	/	+	+	+	+	8/20	8/20	8/20	
1590			+		17.32	/	+	17.83	/	+	18.87	/	+	+	+	+				
1591			-		N/A	30.16	-	N/A	31.49	-	N/A	31.06	-	-	-	-				-
1592			+		18.17	/	+	18.6	/	+	19.37	/	+	+	+	+				
1594			-		N/A	30.44	-	N/A	31.29	-	N/A	31.02	-	-	-	-				
1595			-		N/A	30.42	-	N/A	31.33	-	N/A	30.96	-	-	-	-				
1597			+		17.18	/	+	17.84	/	+	20.29	/	+	+	+	+				
1598			-		N/A	30.29	-	N/A	31.32	-	N/A	31.01	-	-	-	-				
1599			+		17.18	/	+	18.25	/	+	20.26	/	+	+	+	+				
1601			-		N/A	30.29	-	N/A	31.3	-	N/A	31.13	-	-	-	-				
1602			+		18.02	35.23	+	18.31	/	+	18.4	/	+	+	+	+				
1603			-		N/A	29.71	-	N/A	31.29	-	N/A	31.27	-	-	-	-				
1606			-		N/A	30.43	-	N/A	31.32	-	N/A	31.28	-	-	-	-				
1607			-		N/A	30.38	-	N/A	31.0	-	N/A	31.13	-	-	-	-				
1609			+		17.3	/	+	18.27	/	+	19.24	/	+	+	+	+				
1610			-		N/A	30.25	-	N/A	31.16	-	N/A	31.14	-	-	-	-				
1611			-		N/A	29.96	-	N/A	31.98	-	N/A	31.39	-	-	-	-				
1613			-		N/A	30.37	-	N/A	31.14	-	N/A	31.01	-	-	-	-				
1614			+		17.27	24.4	+	18.27	/	+	18.91	/	+	+	+	+				
1616			-		N/A	30.22	-	36.74 34.9 33.49	31.56/30.16/ 30.32	+/+/+	34.63 34.09 34.05	31.06 31.66 31.55	+/+/+	-	-	-				
1593	High	249	+	5/5	17.13	/	+	17.58	/	+	20.43	/	+	+	+	+	5/5	5/5	5/5	
1600			+		17.2	31.7	+	17.64	/	+	19.27	/	+	+	+	+				
1604			+		17.28	/	+	18.32	/	+	20.56	32.78	+	+	+	+				
1612			+		17.19	/	+	17.73	/	+	20.65	/	+	+	+	+				
1617			+		17.18	/	+	17.76	/	+	20.03	/	+	+	+	+				

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

ANNEX F: Raw Data of the Inclusivity and Exclusivity Studies

1. Inclusivity Results from the extension study

No.	Species/subspecies	Serovar	Source	Strain	Origin	Result					
						OPUS DW	Final Result	QS5 fast	Final Result	qTower	Final Result
1	<i>S. bongori</i>	Brookfield, 66:z41:-	ATCC ^a	43975	Unknown	25.61	Positive	26.2	Positive	26.84	Positive
2	<i>S. bongori</i>	V 48:i:-	FDA ^b	94-0708	Unknown	26.43	Positive	26.65	Positive	27.11	Positive
3	<i>S. bongori</i>	Unknown	CCUG ^c	63587	Human feces	25.48	Positive	26.32	Positive	26.73	Positive
4	<i>S. enterica</i> subsp. <i>arizonae</i>	IIIa 51:z4,z23:-	Q Labs ^d	QL11007-4	Veterinary	26.73	Positive	27.5	Positive	28.24	Positive
5	<i>S. enterica</i> subsp. <i>arizonae</i>	47-3:z-52:1, 5, (7)	CCUG	1743	Tropical Snake	25.46	Positive	25.86	Positive	26.39	Positive
6	<i>S. enterica</i> subsp. <i>arizonae</i>	IIIa 48:g,z51:-	FDA	01-0324	Unknown	26.2	Positive	26.6	Positive	27.54	Positive
7	<i>S. enterica</i> subsp. <i>diarizonae</i>	IIIb 60:r:e,n,x,z15	FDA	01-0170	Unknown	25.63	Positive	26.24	Positive	26.58	Positive
8	<i>S. enterica</i> subsp. <i>diarizonae</i>	Group IIIb	ATCC	BAA-639	Human feces	25.18	Positive	25.5	Positive	25.83	Positive
9	<i>S. enterica</i> subsp. <i>diarizonae</i>	IIIb 47:i:z53:z57	Q Labs	QL011414.1	Environmental	24.66	Positive	24.89	Positive	25.38	Positive
10	<i>S. enterica</i> subsp. <i>houtenae</i>	Halmstad, E2(3,15); g,s,t; -	Q Labs	QL 024.1	Clinical	25.33	Positive	25.54	Positive	26.09	Positive
11	<i>S. enterica</i> subsp. <i>houtenae</i>	45:g,z51:-	ATCC	43974	Unknown	26.27	Positive	26.81	Positive	27.51	Positive
12	<i>S. enterica</i> subsp. <i>houtenae</i>	Ochsenzoll, I(16); z4,z23; -	ATCC	29932	Unknown	25.88	Positive	26.67	Positive	26.88	Positive
13	<i>S. enterica</i> subsp. <i>salamae</i> ^e	C1	Q Labs	QL 02415	Pet food	24.47	Positive	24.84	Positive	25.47	Positive
14	<i>S. enterica</i> subsp. <i>salamae</i>	Basel, 58(58); 1,z13,z28; 1,5	ATCC	700151	Unknown	24.75	Positive	25.84	Positive	26.5	Positive
15	<i>S. enterica</i> subsp. <i>salamae</i>	Artis, 56:b:-	ATCC	700149	Unknown	25.37	Positive	25.72	Positive	26.57	Positive
16	<i>S. enterica</i> subsp. <i>enterica</i>	Abortusovis, B(4,12);c;1,6	NCTC ^f	10241	Unknown	24.27	Positive	24.55	Positive	24.87	Positive
17	<i>S. enterica</i> subsp. <i>enterica</i>	Adabraka, 3,10 z4,z23 [1,7]	CCUG	34650	Unknown	24.44	Positive	25.11	Positive	25.31	Positive
18	<i>S. enterica</i> subsp. <i>enterica</i>	Adelaide, O(35) ; f,g ; -	UPENN ^g	STS 2	Unknown	24.33	Positive	24.69	Positive	25.37	Positive
19	<i>S. enterica</i> subsp. <i>enterica</i>	Agoueve, G(13,22); z29 ; -	UPENN	STS 5	Unknown	24.43	Positive	24.97	Positive	25.37	Positive
20	<i>S. enterica</i> subsp. <i>enterica</i>	Alachua, O(35) ; z4,z23; -	UPENN	STS 6	Unknown	24.55	Positive	25.27	Positive	25.51	Positive
21	<i>S. enterica</i> subsp. <i>enterica</i>	Albany, C2(8,20); Z4,Z24; -	UPENN	STS 7	Unknown	24.39	Positive	24.92	Positive	25.47	Positive
22	<i>S. enterica</i> subsp. <i>enterica</i>	Anatum, E1(3,10); e,h; 1,6	ATCC	9270	Pork liver, Chicago	25.22	Positive	25.23	Positive	26.23	Positive
23	<i>S. enterica</i> subsp. <i>enterica</i>	Arkansas, E3(3,15,34);e,h; 1,5	UPENN	STS 11	Unknown	24.71	Positive	24.71	Positive	25.32	Positive
24	<i>S. enterica</i> subsp. <i>enterica</i>	Bareilly, C1(6,7,14); y; 1,5	FDA	1206H	Unknown	27.17	Positive	27.18	Positive	28.05	Positive

25	<i>S. enterica</i> subsp. <i>enterica</i>	Berta, D1(<u>1</u> ,9,12); [f],g,t; -	UPENN	STS 13	Unknown	24.54	Positive	25.19	Positive	25.94	Positive
26	<i>S. enterica</i> subsp. <i>enterica</i>	Binza, E2(3, <u>15</u>); y; 1,5	UPENN	STS 14	Unknown	25.16	Positive	25.66	Positive	25.89	Positive
27	<i>S. enterica</i> subsp. <i>enterica</i>	Bispebjerg, I 4,12: a: enx	CCUG	39298	Unknown	26.45	Positive	26.73	Positive	27.01	Positive
28	<i>S. enterica</i> subsp. <i>enterica</i>	Blockley, 6,8 k 1,5 [z58]	CCUG	21263	Unknown	24.57	Positive	24.99	Positive	25.62	Positive
29	<i>S. enterica</i> subsp. <i>enterica</i>	Bloemfontein, II 6,7:b:e,n,x;z42	CCUG	12654	Unknown	25.87	Positive	25.88	Positive	26.33	Positive
30	<i>S. enterica</i> subsp. <i>enterica</i>	Bovismorbificans, C2(6,8); r,[j]; 1,5	UPENN	STS 16	Unknown	24.62	Positive	24.89	Positive	25.36	Positive
31	<i>S. enterica</i> subsp. <i>enterica</i>	Cerro, 18:z4,z23: --	UPENN	STS 22	Unknown	26.15	Positive	26.22	Positive	26.92	Positive
32	<i>S. enterica</i> subsp. <i>enterica</i>	Chester, 1,4,[<u>5</u>],12 e,h e,n,x	CCUG	21237	Human Rectal Swab	23.98	Positive	24.26	Positive	25.07	Positive
33	<i>S. enterica</i> subsp. <i>enterica</i>	Choleraesuis, C1(6,7); c; 1,5	ATCC	10708	Unknown	26.46	Positive	27.02	Positive	27.58	Positive
34	<i>S. enterica</i> subsp. <i>enterica</i>	Choleraesuis var. Kunzendorf, C1(6,7); c; [<u>1</u> ,5]	ATCC	12011	Unknown	27.52	Positive	27.7	Positive	28.47	Positive
35	<i>S. enterica</i> subsp. <i>enterica</i>	Concord, 6,7 l,v 1,2	CCUG	12659	Unknown	26.35	Positive	26.83	Positive	27.12	Positive
36	<i>S. enterica</i> subsp. <i>enterica</i>	Cubana, G(<u>1</u> ,13,23); z29; -	UPENN	STS 24	Unknown	24.68	Positive	24.92	Positive	25.31	Positive
37	<i>S. enterica</i> subsp. <i>enterica</i>	Daytona, 6,7 k 1,6	CCUG	12655	Unknown	24.52	Positive	25.31	Positive	25.42	Positive
38	<i>S. enterica</i> subsp. <i>enterica</i>	Decatur, 6,7:c:1,5	CCUG	12656	Unknown	25.14	Positive	25.33	Positive	25.66	Positive
39	<i>S. enterica</i> subsp. <i>enterica</i>	Derby, B(<u>1</u> ,4,[<u>5</u>],12); f,g; [1,2]	NCTC	5721	Unknown	24.66	Positive	25.05	Positive	26.08	Positive
40	<i>S. enterica</i> subsp. <i>enterica</i>	Drypool, E2(3,[<u>15</u>],[<u>15</u> , <u>34</u>]; g,m,s; -	UPENN	STS 26	Unknown	24.68	Positive	25.41	Positive	26.02	Positive
41	<i>S. enterica</i> subsp. <i>enterica</i>	Dublin, D1(<u>1</u> ,9,12,[<u>VI</u>]); g,p; -	UPENN	STS 27	Unknown	24.78	Positive	25.88	Positive	26.23	Positive
42	<i>S. enterica</i> subsp. <i>enterica</i>	Eastbourne, D1(<u>1</u> ,9,12); e,h; 1,5	FDA	4017H	Unknown	25.52	Positive	25.85	Positive	26.15	Positive
43	<i>S. enterica</i> subsp. <i>enterica</i>	Emek, 8,20 g,m,s --	CCUG	21286	Human Feces	24.55	Positive	25.01	Positive	25.52	Positive
44	<i>S. enterica</i> subsp. <i>enterica</i>	Enteritidis, I 1,9,12:g,m;-	ATCC	4931	Case of gastroenteritis in Copenhagen	24.59	Positive	24.67	Positive	25.08	Positive
45	<i>S. enterica</i> subsp. <i>enterica</i>	Enteritidis, 1,9,12 g,m --	CCUG	9563	Guinea pig	24.85	Positive	25.18	Positive	25.54	Positive
46	<i>S. enterica</i> subsp. <i>enterica</i>	Galiema, C1(6,7, <u>14</u>); k; 1,2	Q Labs	QL024.2	Environmental Isolate	24.84	Positive	25.47	Positive	26.03	Positive
47	<i>S. enterica</i> subsp. <i>enterica</i>	Give, E1(3,10); l,v; 1,7	UPENN	STS 42	Unknown	24.49	Positive	25.16	Positive	25.5	Positive
48	<i>S. enterica</i> subsp. <i>enterica</i>	Gnesta, 1,3,19 b 1,5 [z37]	CCUG	12640	Unknown	25.91	Positive	26.43	Positive	26.45	Positive
49	<i>S. enterica</i> subsp. <i>enterica</i>	Haardt, C2(8); k; 1,5	UPENN	STS 44	Unknown	25.18	Positive	25.81	Positive	26.56	Positive
50	<i>S. enterica</i> subsp. <i>enterica</i>	Hadar, C2(6,8); z10; e,n,x	ATCC	51956	Unknown	25.2	Positive	25.56	Positive	25.86	Positive
51	<i>S. enterica</i> subsp. <i>enterica</i>	Haelsingborg, 6,7 m,p,t,[u];-	CCUG	12645	Unknown	26.33	Positive	26.68	Positive	27.08	Positive
52	<i>S. enterica</i> subsp. <i>enterica</i>	Havana, G(<u>1</u> ,13,23); f,g,[s]; -	UPENN	STS 47	Unknown	24.36	Positive	25.04	Positive	25.54	Positive
53	<i>S. enterica</i> subsp. <i>enterica</i>	Heidelberg, B(<u>1</u> ,4,[<u>5</u>],12); r; 1,2	NCTC	5717	Unknown	24.32	Positive	25.13	Positive	25.24	Positive

54	<i>S. enterica</i> subsp. <i>enterica</i>	Idikan, 1,13,23 i 1,5	CCUG	21269	Human Feces	24.25	Positive	24.67	Positive	25.33	Positive
55	<i>S. enterica</i> subsp. <i>enterica</i>	Illinois, E3(3,15,34); z10; 1,5	ATCC	11646	Unknown	25.37	Positive	25.99	Positive	26.53	Positive
56	<i>S. enterica</i> subsp. <i>enterica</i> ^h	Indiana, B(1,4,12); z; 1,7	NCTC	11304	Bird; turkey	24.4	Positive	24.2	Positive	24.85	Positive
57	<i>S. enterica</i> subsp. <i>enterica</i> ^l	Infantis, B(1,4,[5],12); f,g,s ; [1,2]	ATCC	51741	Unknown	25.34	Positive	25.26	Positive	26.02	Positive
58	<i>S. enterica</i> subsp. <i>enterica</i>	Irumu, 6,7 l,v 1,5	CCUG	12638	Unknown	25.01	Positive	25.05	Positive	25.57	Positive
59	<i>S. enterica</i> subsp. <i>enterica</i> ^l	Java, O1,4,5,12:Hb:1,2	CCUG	9561	Unknown	26.24	Positive	26.83	Positive	27.25	Positive
60	<i>S. enterica</i> subsp. <i>enterica</i>	Javiana, D1(1,9,12); l,z28; 1,5	ATCC	10721	Unknown	24.53	Positive	25.1	Positive	25.56	Positive
61	<i>S. enterica</i> subsp. <i>enterica</i>	Jerusalem, C1(6,7,14); z10; 1,w	Q Labs	QL024.12	Unknown	24.32	Positive	25.12	Positive	25.57	Positive
62	<i>S. enterica</i> subsp. <i>enterica</i>	Johannesburg, R(1,40); b; e,n,x	UPENN	STS 56	Unknown	24.78	Positive	24.96	Positive	25.33	Positive
63	<i>S. enterica</i> subsp. <i>enterica</i>	Kahla, T(1,42); z35; 1,6 ; m, t	ATCC	17980	Feces	26.28	Positive	26.4	Positive	26.99	Positive
64	<i>S. enterica</i> subsp. <i>enterica</i>	Kaitaan, H(1,6,14,25); m,t; -	Q Labs	QL024.7	Unknown	25.24	Positive	25.52	Positive	26.36	Positive
65	<i>S. enterica</i> subsp. <i>enterica</i>	Kentucky, C2(8,20); l; z6	ATCC	9263	Unknown	24.51	Positive	25.16	Positive	25.61	Positive
66	<i>S. enterica</i> subsp. <i>enterica</i>	Kottbus, 6,8 e,h 1,5	CCUG	21258	Human Feces	24.41	Positive	25.23	Positive	25.6	Positive
67	<i>S. enterica</i> subsp. <i>enterica</i>	Krefeld, E4(1,3,19); y; 1,w	UPENN	STS 58	Unknown	24.5	Positive	25.28	Positive	25.86	Positive
68	<i>S. enterica</i> subsp. <i>enterica</i>	Lille, 6,7,14 z38 – [z82]	CCUG	12647	Unknown	25.28	Positive	25.43	Positive	25.92	Positive
69	<i>S. enterica</i> subsp. <i>enterica</i>	Livingstone, 6 ,7,14 d l,w	Q Labs	QL091313.1	Unknown	25.25	Positive	25.5	Positive	25.94	Positive
70	<i>S. enterica</i> subsp. <i>enterica</i>	Lomita, 6,7 e,h 1,5	CCUG	12637	Unknown	24.72	Positive	24.94	Positive	25.61	Positive
71	<i>S. enterica</i> subsp. <i>enterica</i>	London, E1(3,10); 1,v; 1,6	UPENN	STS 64	Unknown	24.75	Positive	25.16	Positive	25.63	Positive
72	<i>S. enterica</i> subsp. <i>enterica</i>	Manhattan, C2(6,8); d; 1,5	UPENN	STS 65	Unknown	24.49	Positive	25.25	Positive	25.52	Positive
73	<i>S. enterica</i> subsp. <i>enterica</i>	Mbandaka, C1(6,7,14); z10; e,n,z15	Q Labs	QL11031.1	Unknown	25.25	Positive	25.33	Positive	25.98	Positive
47	<i>S. enterica</i> subsp. <i>enterica</i>	Meleagridis, E1(3,10); e,h; 1,w ; l, v	Q Labs	12074-1	Unknown	24.74	Positive	25.14	Positive	25.53	Positive
75	<i>S. enterica</i> subsp. <i>enterica</i>	Menden, C1(6,7); z10; 1,2	ATCC	15992	Feces	25.56	Positive	25.74	Positive	26.52	Positive
76	<i>S. enterica</i> subsp. <i>enterica</i>	Menhaden, E3(3,15,34); 1,v; 1,7	Q Labs	QL024.20	Unknown	25.21	Positive	25.48	Positive	26.12	Positive
77	<i>S. enterica</i> subsp. <i>enterica</i>	Minnesota, L(21); b; e,n,x	UPENN	STS 70	Unknown	24.57	Positive	24.89	Positive	25.6	Positive
78	<i>S. enterica</i> subsp. <i>enterica</i>	Montevideo, C1(6,7,14); g,m,[p],s; [1,2,7]	Q Labs	QL024.19	Unknown	24.81	Positive	25.04	Positive	25.67	Positive
79	<i>S. enterica</i> subsp. <i>enterica</i>	Muenchen, C2(6,8); d;1,2 ; g, s, t	ATCC	BAA-1594	Human stool; Pennsylvania outbreak linked to fresh Roma tomatoes	25.37	Positive	25.72	Positive	26.4	Positive
80	<i>S. enterica</i> subsp. <i>enterica</i>	Neasden, H 9,12:g,s,t:e,n,x	Q Labs	QL024.4	Unknown	24.8	Positive	25.06	Positive	25.91	Positive
81	<i>S. enterica</i> subsp. <i>enterica</i>	Newington, E2(3,15);e,h; 1,6	Q Labs	QL0248	Clinical Isolate	25.27	Positive	25.67	Positive	26.06	Positive
82	<i>S. enterica</i> subsp. <i>enterica</i>	Newport, C2(6,8,20); e,h; 1,2	ATCC	6962	Food poisoning fatality, England	25.44	Positive	25.7	Positive	26.42	Positive

83	<i>S. enterica</i> subsp. <i>enterica</i>	Ohio, C1(6,7);b;1,w	UPENN	STS 81	Unknown (food poisoning outbreak, Illinois State Hospital)	25.19	Positive	25.51	Positive	25.71	Positive
84	<i>S. enterica</i> subsp. <i>enterica</i>	Oranienburg, C1(6,7); m,t; -	Q Labs	QL024.3	Unknown	24.58	Positive	25.07	Positive	25.17	Positive
85	<i>S. enterica</i> subsp. <i>enterica</i>	Othmarshen, C1(6,7,14); g,m,[t]; -	Q Labs	QL 024.13	Unknown	24.49	Positive	25.28	Positive	25.43	Positive
86	<i>S. enterica</i> subsp. <i>enterica</i>	Panama, 1,9,12 l,v 1,5	CCUG	21275	Human Feces	24.47	Positive	25.33	Positive	25.56	Positive
87	<i>S. enterica</i> subsp. <i>enterica</i>	Paratyphi B, B(1,4,[5],12); [b]; [1,2]	ATCC	10719	Unknown	25.56	Positive	26.02	Positive	26.52	Positive
88	<i>S. enterica</i> subsp. <i>enterica</i>	Paratyphi C, C1(6,7,[Vi]; c; 1,5	ATCC	13428	Unknown	24.78	Positive	25.33	Positive	25.5	Positive
89	<i>S. enterica</i> subsp. <i>enterica</i>	Pomona, M(28); y; 1,7	ATCC	10729	Clinical Isolate	24.45	Positive	24.78	Positive	25.32	Positive
90	<i>S. enterica</i> subsp. <i>enterica</i>	Poona, G(1,13,22); z; 1,6; z10, 1	NCTC	4840	Infant enteritis	25.18	Positive	24.88	Positive	26.08	Positive
91	<i>S. enterica</i> subsp. <i>enterica</i>	Potsdam, 6,7,14 l,v e,n,z15	CCUG	12650	Unknown	26.21	Positive	26.61	Positive	27.36	Positive
92	<i>S. enterica</i> subsp. <i>enterica</i>	Preston, B(1,4,12); z; 1,w	Q Labs	QL024.16	Unknown	24.79	Positive	24.96	Positive	25.72	Positive
93	<i>S. enterica</i> subsp. <i>enterica</i>	Richmond, 6 , 7 y 1,2	CCUG	12657	Unknown	24.62	Positive	25.16	Positive	25.49	Positive
94	<i>S. enterica</i> subsp. <i>enterica</i> ^{e,i}	Rubislaw, F(11); r; [e,n,x]	UPENN	STS 92	Unknown	27.95	Positive	28.22	Positive	28.3	Positive
95	<i>S. enterica</i> subsp. <i>enterica</i>	Saintpaul, B(1,4,[5],12); e,h; 1,2	ATCC	9712	Cystitis, Panama	25.16	Positive	25.19	Positive	25.64	Positive
96	<i>S. enterica</i> subsp. <i>enterica</i>	Sandiego, B(4,[5],12); [e,h]; e,n,z15	UPENN	STS 94	Unknown	24.79	Positive	25.13	Positive	25.9	Positive
97	<i>S. enterica</i> subsp. <i>enterica</i>	Schalkwijk, H(6,14,[24]); l; e,n,	Q Labs	QL024.10	Unknown	24.48	Positive	24.81	Positive	25.53	Positive
98	<i>S. enterica</i> subsp. <i>enterica</i>	Schwarzengrund, B(1,4,12,27); d; 1,7	Q Labs	10021.1	Unknown	25.18	Positive	25.15	Positive	25.73	Positive
99	<i>S. enterica</i> subsp. <i>enterica</i>	Senftenberg, E4(1,3,19); g,[s],t	Q Labs	QL11031.2	Unknown	25.25	Positive	25.83	Positive	26.16	Positive
100	<i>S. enterica</i> subsp. <i>enterica</i>	Stanley, B(4,5,12); d; 1,2	ATCC	7308	Unknown	25.74	Positive	26.28	Positive	26.69	Positive
101	<i>S. enterica</i> subsp. <i>enterica</i>	Sylvania, H([1],6,14,[25]); g,p; -	Q Labs	QL091313.4	Unknown	25.34	Positive	25.76	Positive	26.19	Positive
102	<i>S. enterica</i> subsp. <i>enterica</i>	Tallahassee, C2(6,8); z4,z32; -	ATCC	12002	Unknown	25.21	Positive	25.21	Positive	25.75	Positive
103	<i>S. enterica</i> subsp. <i>enterica</i>	Tennessee, C1(6,7,14);z29,[1,2,7]	Q Labs	QL024.6	Clinical Isolate	24.58	Positive	25.01	Positive	25.33	Positive
104	<i>S. enterica</i> subsp. <i>enterica</i>	Thompson, C1(6,7,14); [k]; [1,5]	FDA	2051H	Unknown	25.17	Positive	25.29	Positive	25.69	Positive
105	<i>S. enterica</i> subsp. <i>enterica</i>	Typhi, 9,12[Vi] d – [j],z66	Q Labs	QL 16078-2A	Unknown	25.88	Positive	26.43	Positive	26.7	Positive
106	<i>S. enterica</i> subsp. <i>enterica</i>	Typhimurium, Group IIIa	Q Labs	QL011414.2	Unknown	24.55	Positive	25.16	Positive	25.6	Positive
107	<i>S. enterica</i> subsp. <i>enterica</i>	Utrecht, 52(52); d; 1,5	NCTC	10077	Unknown	24.26	Positive	24.52	Positive	24.93	Positive
108	<i>S. enterica</i> subsp. <i>enterica</i>	Vellore, B(1,4,12,27); z10; z35	ATCC	15611	Rectal Swab	24.5	Positive	25.01	Positive	25.45	Positive
109	<i>S. enterica</i> subsp. <i>enterica</i> ^l	Virchow, C1(6,7); r; 1,2	ATCC	51955	Unknown	26.32	Positive	26.68	Positive	25.17	Positive
110	<i>S. enterica</i> subsp. <i>enterica</i>	Urbana, N(30); b; e,n,x	UPENN	STS 110	Unknown	25.63	Positive	26.01	Positive	26.51	Positive
111	<i>S. enterica</i> subsp. <i>enterica</i>	Westhampton, E1(3,10); g,s,t; -	Q Labs	QL091313.2	Unknown	24.4	Positive	25.09	Positive	25.48	Positive

2. Exclusivity Results from the Extension Study

No.	Species	Source	Strain	Origin	Results					
					OPUS DW	Final Result	QS5 fast	Final Result	qTower	Final Result
1	<i>Acidovorax temperans</i>	Q Labs ^a	QL21274-1	Potable water	-	Negative	-	Negative	-	Negative
2	<i>Acinetobacter junii</i>	Q Labs	QL 0696826.1	Environmental	-	Negative	-	Negative	-	Negative
3	<i>Aeromonas hydrophila</i>	Q Labs	QL 333046.21	Chicken Ceca	-	Negative	-	Negative	-	Negative
4	<i>Alcaligenes faecalis</i>	ATCC ^b	15554	Unknown	-	Negative	-	Negative	-	Negative
5	<i>Bordetella bronchiseptica</i>	CCUG ^c	56928	Human sputum, colonization	-	Negative	-	Negative	-	Negative
6	<i>Brevundimonas mediterranea</i>	Q Labs	QL 0692733.2	Water	-	Negative	-	Negative	-	Negative
7	<i>Burkholderia cepacia</i>	ATCC	25416	Onion	-	Negative	-	Negative	-	Negative
8	<i>Citrobacter braakii</i>	ATCC	43162	Clinical isolate, California	-	Negative	-	Negative	-	Negative
9	<i>Citrobacter farmeri</i>	ATCC	51633	Human feces, North Carolina	-	Negative	-	Negative	-	Negative
10	<i>Citrobacter freundii</i>	Q Labs	QL 11007-10	Clinical Isolate	-	Negative	-	Negative	-	Negative
11	<i>Citrobacter koseri</i>	ATCC	27156	Unknown	-	Negative	-	Negative	-	Negative
12	<i>Citrobacter youngae</i>	ATCC	11102	Unknown	-	Negative	-	Negative	-	Negative
13	<i>Cronobacter condimenti</i>	DSM	27966	Unknown	-	Negative	-	Negative	-	Negative
14	<i>Cronobacter dublinensis</i>	DSM ^d	18707	Unknown	-	Negative	-	Negative	-	Negative
15	<i>Cronobacter sakazakii</i>	Q Labs	QL 111717-1	Powdered Milk	-	Negative	-	Negative	-	Negative
16	<i>Edwardsiella tarda</i>	Q Labs	QL 021111D	Unknown	-	Negative	-	Negative	-	Negative
17	<i>Enterobacter amnigenus</i>	Q Labs	QL 112413-2	Milk	-	Negative	-	Negative	-	Negative
18	<i>Enterobacter hormaechei</i>	CCUG	63314	Human urine	-	Negative	-	Negative	-	Negative
19	<i>Escherichia coli</i>	Q Labs	QL 030716-1A	Ground Beef	-	Negative	-	Negative	-	Negative
20	<i>Escherichia fergusonii</i>	ATCC	35469	Feces, human	-	Negative	-	Negative	-	Negative
21	<i>Hafnia alvei</i>	Q Labs	QL 102313	Milk	-	Negative	-	Negative	-	Negative
22	<i>Klebsiella aerogenes</i>	ATCC	35029	Unknown	-	Negative	-	Negative	-	Negative
23	<i>Kluyvera intermedia</i>	Q Labs	QL 081215-1	Water	-	Negative	-	Negative	-	Negative
24	<i>Morganella morganii</i>	Q Labs	QL 22214-11	Potable Water	-	Negative	-	Negative	-	Negative
25	<i>Proteus mirabilis</i>	Q Labs	QL 33046.2	Chicken Ceca	-	Negative	-	Negative	-	Negative
26	<i>Proteus vulgaris</i>	CCUG	18984	Human Feces	-	Negative	-	Negative	-	Negative
27	<i>Pseudomonas aeruginosa</i>	ATCC	15442	Water Bottle	-	Negative	-	Negative	-	Negative
28	<i>Pseudomonas fluorescens</i>	Q Labs	QL 17041-3	Raw milk isolate	-	Negative	-	Negative	-	Negative
29	<i>Serratia marcescens</i>	Q Labs	QL 11007-1	Bottled water	-	Negative	-	Negative	-	Negative
30	<i>Shigella sonnei</i>	ATCC	9290	Human Feces	-	Negative	-	Negative	-	Negative

3. Inclusivity Results from the Original Validation¹

¹All presented results below obtained from the original validation: ADRIA Développement, Summary Report, V0, April 2, 2025.

INCLUSIVITY																				
No.	Organims Genus and species	Subspecies	Serovar	Source	Origin	CFU/ 225 mL	BPW - 16h à 37°C ± 1°C													
							PCR									XLD	IRIS	Latex	CHROMO	Latex
							CFX Opus			QS5			qTOWER							
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result					
1	<i>Salmonella bongori</i>	Not applicable	48:z35	Ad598 ^a	Environmental sample	58	20.17	26.75	+	21.24	/	+	27.38	29	+	+	+ (light purple)	+	+ (very light purple/transparent)	+
2	<i>Salmonella bongori</i>	Not applicable	66 :z35	Ad599	Environmental sample	72	19.4	26.03	+	20.37	/	+	28.38	29.76	+	+	+ (light purple/white)	+	+ (transparent)	+
3	<i>Salmonella bongori</i>	Not applicable	1,40:z81:-	Ad2683	Cooked meal	71	20.06	23.5	+	20.74	/	+	28.39	29.33	+	+	+ (light purple)	+	+ (transparent)	+
4	<i>Salmonella enterica</i>	<i>arizonae</i>	51:z4,z23:-	CIP 82.30T ^c	Turkey meat	64	18.14	24.52	+	18.81	/	+	26.09	28.19	+	+	+	+	+ (light purple)	+
5	<i>Salmonella enterica</i>	<i>arizonae</i>	18:z4,z23:-	Ad1848	Food product	14	20.04	24.76	+	20.52	/	+	23.98	28.95	+	+	+	+	+ (light purple)	+
6	<i>Salmonella enterica</i>	<i>arizonae</i>	41:z4,z23:-	Ad1849	Primary production	52	19.02	24.98	+	19.29	/	+	28.3	29.47	+	+	+	+	+	+
7	<i>Salmonella enterica</i>	<i>arizonae</i>	48:z4,z23:-	Ad1850	Poultry environmental sample	27	19.15	26.12	+	19.93	/	+	30.43	29.55	+	+	+	+	+ (light purple)	+
8	<i>Salmonella enterica</i>	<i>arizonae</i>	44:z4:z23:z32:-	CIP 5522	/	23	18.11	/	+	18.64	/	+	21.6	28.48	+	+	+	+	+	+
9	<i>Salmonella enterica</i>	<i>diarizonae</i>	38:lv:z53	Ad451	Ewe milk cheese	71	18.03	18.55	+	18.53	/	+	33.08	30.1	+	+	+	+	+ (light purple)	+
10	<i>Salmonella enterica</i>	<i>diarizonae</i>	61:k:1,57	Ad1300	Raw ewe milk	28	17.37	/	+	18.1	/	+	24.06	28.52	+	+	+	+	+	+
11	<i>Salmonella enterica</i>	<i>diarizonae</i>	16:z10:enxz15	Ad1853	Food product	28	18.06	/	+	18.64	/	+	32.41	30.2	+	+	+ (light purple)	+	+ (very light purple/transparent)	+
12	<i>Salmonella enterica</i>	<i>diarizonae</i>	48:k:1,5,7	Ad1852	Food product	78	18.15	23.33	+	18.69	/	+	31.86	30.28	+	+	+	+	+ (light purple)	+
13	<i>Salmonella enterica</i>	<i>diarizonae</i>	50:i:z	Ad1851	Raw milk	50	18.05	/	+	18.57	/	+	31.11	30.01	+	+	+ (light purple)	+	+ (light purple)	+
14	<i>Salmonella enterica</i>	<i>houtenae</i>	6,14:24,z23:-	Ad1834	Ewe raw milk	65	18.13	26.29	+	18.68	/	+	21.02	28.21	+	+	+	+	+	+
15	<i>Salmonella enterica</i>	<i>houtenae</i>	1,40:z4,z23:-	Ad2682	Environmental sample	70	18.12	/	+	18.63	/	+	23.69	28.23	+	+	+	+	+	+
16	<i>Salmonella enterica</i>	<i>houtenae</i>	43:z4,z32	Ad597	Fish product	96	18.12	24.49	+	18.73	/	+	20.01	27.45	+	+	+/ + (white)	+	+/ + (white)	+
17	<i>Salmonella enterica</i>	<i>houtenae</i>	50:g,z51	Ad 596	Dairy product	35	18.21	27.43	+	19.04	/	+	22.54	26.36	+	+	+	+	+	+
18	<i>Salmonella enterica</i>	<i>houtenae</i>	38:z4,z23:-	Ad2681	Boa	34	18.3	24.36	+	18.83	/	+	19.21	/	+	+	+	+	+	+

INCLUSIVITY																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
No.	Organims Genus and species	Subspecies	Serovar	Source	Origin	CFU/ 225 mL	BPW - 16h à 37°C ± 1°C																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
							PCR									XLD	IRIS	Latex	CHROMO	Latex																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
							CFX Opus			QS5			qTOWER																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
19	<i>Salmonella enterica</i>	<i>indica</i>	1,6,14,25:a:e,n,x	Ad600	Environmental sample	45	18.09	/	+	18.62	/	+	20.68	27.66	+	+	(yellow)	+	(light purple)	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+

INCLUSIVITY																				
No.	Organims Genus and species	Subspecies	Serovar	Source	Origin	CFU/ 225 mL	BPW - 16h à 37°C ± 1°C													
							PCR									XLD	IRIS	Latex	CHROMO	Latex
							CFX Opus			QS5			qTOWER							
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result					
38	<i>Salmonella enterica</i>	enterica	Braenderup	Adria 111	Pork meat	84	18.04	22.56	+	18.14	/	+	28.04	29.45	+	+	+	+	+	+
39	<i>Salmonella enterica</i>	enterica	Bredeney	Adria 396	Ground beef	31	18.06	23.73	+	18.09	/	+	29.38	30.49	+	+	+	+	+	+
40	<i>Salmonella enterica</i>	enterica	Caracas	Ad2322	Spice	40	18.06	30.56	+	17.56	/	+	28.25	30.01	+	+	+	+	+	+
41	<i>Salmonella enterica</i>	enterica	Cerro	Ad689	Dehydrated poultry proteins	45	18.12	22.09	+	18.38	38.98	+	25.62	28.1	+	+	+	+	+	+
42	<i>Salmonella enterica</i>	enterica	Chester	CIP 103543	/	12	18.1	/	+	18.55	28.63	+	23.78	26.28	+	+	+	+	+	+
43	<i>Salmonella enterica</i>	enterica	Cubana	Ad2323	Dust feed environment	62	18.03	25.15	+	18.16	39.82	+	26.21	28.27	+	+	+	+	+	+
44	<i>Salmonella enterica</i>	enterica	Derby	Ad1093	Fish fillet	37	18.13	26.02	+	18.35	/	+	25.67	28.52	+	+	+	+	+	+
45	<i>Salmonella enterica</i>	enterica	Dublin	Ad 529	Beef meat	33	19.45	39.08	+	20.11	/	+	31.42	32.25	+	+	+	+	+	+
46	<i>Salmonella enterica</i>	enterica	Enteritidis	Ad477	Hen meat	26	18.1	/	+	18.45	/	+	29.94	30.58	+	+	+	+	+	+
47	<i>Salmonella enterica</i>	enterica	Gallinarum biovar pullorum	Ad 300	Poultry environment	5	25.17	27.41	+	25.72	28.66	+	30.07	29.53	+	+	+	+	+	+
48	<i>Salmonella enterica</i>	enterica	Gaminara	Ad2324	Boar meat	42	18.14	23.1	+	18.9	26.25	+	22.06	28.35	+	+	+	+	+	+
49	<i>Salmonella enterica</i>	enterica	Give	Adria 436	Ground beef	25	18.04	20.25	+	18.13	/	+	24.16	27.49	+	+	+	+	+	+
50	<i>Salmonella enterica</i>	enterica	Hadar	Adria 24871	Chicken meat	33	18.01	22.13	+	18.31	33.79	+	24.78	27.24	+	+	+	+	+	+
51	<i>Salmonella enterica</i>	enterica	Havana	Ad930	Poultry environment	30	18.04	32.11	+	18.25	/	+	26.5	28.44	+	+	+	+	+	+
52	<i>Salmonella enterica</i>	enterica	Heidelberg	A00E005	Dusts from dairy industry	46	18.1	18.64	+	18.06	40.1	+	23.29	27.04	+	+	+	+	+	+
53	<i>Salmonella enterica</i>	enterica	Hvittingfoss	Ad2325	Raw stuff	35	18.1	19.09	+	18.57	33.1	+	22.41	28.45	+	+	+	+	+	+
54	<i>Salmonella enterica</i>	enterica	Indiana	Ad174	White cheese	26	18.23	29.11	+	18.36	/	+	21.3	/	+	+	+	+	+	+
55	<i>Salmonella enterica</i>	enterica	Infantis	adria F401B	Cheese	62	18.08	22.5	+	18.58	39.09	+	22.14	/	+	+	+	+	+	+
56	<i>Salmonella enterica</i>	enterica	Javiana	Ad2326	Turkey meat	33	18.04	22.24	+	18.33	/	+	20.82	/	+	+	+	+	+	+
57	<i>Salmonella enterica</i>	enterica	Kedougou	Ad 929	Bovine environmental sample	18	18.03	/	+	18.17	/	+	21.58	/	+	+	+	+	+	+
58	<i>Salmonella enterica</i>	enterica	Kentucky	CIP 105623	Chicken	31	17.38	25.29	+	18.17	/	+	26.64	28.03	+	+	+	+	+	+

INCLUSIVITY																				
No.	Organims Genus and species	Subspecies	Serovar	Source	Origin	CFU/ 225 mL	BPW - 16h à 37°C ± 1°C													
							PCR									XLD	IRIS	Latex	CHROMO	Latex
							CFX Opus			QS5			qTOWER							
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result					
							59	<i>Salmonella enterica</i>	enterica	Kottbus	Adria 1	Poultry environmental sample	47	18.09	35.44					
60	<i>Salmonella enterica</i>	enterica	Lille	Adria 37	Food product	50	18.06	/	+	18.46	/	+	25.01	28.18	+	+	+	+	+	+
61	<i>Salmonella enterica</i>	enterica	Livingstone	Ad1107	Dusts	22	17.35	28.32	+	18.14	38.11	+	26.64	31.03	+	+	+	+	+	+
62	<i>Salmonella enterica</i>	enterica	London	Adria 326	Cooked meat sample	38	18.0	26.34	+	18.37	29.86	+	20.23	/	+	+	+	+	+	+
63	<i>Salmonella enterica</i>	enterica	Manhattan	Adria 900	Dusts from dairy industry	41	18.05	22.04	+	18.37	32.0	+	28.71	31.17	+	+	+	+	+	+
64	<i>Salmonella enterica</i>	enterica	Maracaibo	CIP 54143	/	58	17.24	/	+	17.56	9.67	+	27.3	28.71	+	+	+	+	+	+
65	<i>Salmonella enterica</i>	enterica	Mbandaka	Ad914	Mayonnaise	35	18.08	22.96	+	18.17	/	+	25.23	29.97	+	+	+	+	+	+
66	<i>Salmonella enterica</i>	enterica	Meleagridis	Adria 505	Raw milk	24	18.18	21.71	+	18.7	26.51	+	24.31	34.81	+	+	+	+	+	+
67	<i>Salmonella enterica</i>	enterica	Michigan	Ad2327	Low moisture sausage	54	18.1	34.42	+	18.36	23.71	+	27.18	30.87	+	+	+	+	+	+
68	<i>Salmonella enterica</i>	enterica	Minnesota	Ad2328	Feed	51	18.45	/	+	18.88	21.39	+	29.05	31.12	+	+	+	+	+	+
69	<i>Salmonella enterica</i>	enterica	Mississippi	Ad2329	Parakeet	36	18.02	/	+	17.84	21.67	+	20.72	/	+	+	+	+	+	+
70	<i>Salmonella enterica</i>	enterica	Muenchen	CIP 106178	/	28	18.17	26.0	+	18.89	/	+	N/A 33.19*	38.82 30.59*	i/+*	+	+	+	+	+
71	<i>Salmonella enterica</i>	enterica	Montevideo	Ad912	Raw milk	25	18.11	22.2	+	18.46	40.55	+	22.34	30.17	+	+	+	+	+	+
72	<i>Salmonella enterica</i>	enterica	Napoli	Ad 928	Clinical	28	18.48	/	+	19.1	38.53	+	23.3	30.21	+	+	+	+	+	+
73	<i>Salmonella enterica</i>	enterica	Newport	Adria 586	Sausage	20	18.48	20.74	+	19.04	31.63	+	22.25	/	+	+	+	+	+	+
74	<i>Salmonella enterica</i>	enterica	Oranienburg	Ad1724	Cereals	47	18.02	30.08	+	18.32	/	+	24.55	33.66	+	+	+	+	+	+
75	<i>Salmonella enterica</i>	enterica	Panama	Adria 8	Ground beef	29	18.48	23.63	+	18.58	/	+	21.88	/	+	+	+	+	+	+
76	<i>Salmonella enterica</i>	enterica	Paratyphi A	ATCC 9150	/	22	18.2	24.29	+	18.58	28.43	+	20.44	/	+	+	+	+	+	+
77	<i>Salmonella enterica</i>	enterica	Paratyphi B	Ad301	Clinical	38	18.13	21.15	+	18.44	24.17	+	21.48	/	+	+	+	+	+	+
78	<i>Salmonella enterica</i>	enterica	Paratyphi C	ATCC 13428	/	32	18.04	23.1	+	18.33	/	+	24.43	29.98	+	+	+	+	+	+
79	<i>Salmonella enterica</i>	enterica	Poona	Ad2330	Poultry feed	53	17.5	23.0	+	18.31	/	+	24.85	36.16	+	+	+	+	+	+

INCLUSIVITY																				
No.	Organims Genus and species	Subspecies	Serovar	Source	Origin	CFU/ 225 mL	BPW - 16h à 37°C ± 1°C													
							PCR									XLD	IRIS	Latex	CHROMO	Latex
							CFX Opus			QS5			qTOWER							
							Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result					
80	<i>Salmonella enterica</i>	enterica	Regent	Adria 328	Duck	35	18.06	20.85	+	18.49	30.01	+	23.99	35.08	+	+	+	+	+	+
81	<i>Salmonella enterica</i>	enterica	Rissen	Adria 39	Food product	22	18.54	21.45	+	18.4	/	+	26.7	32.16	+	+	+	+	+	+
82	<i>Salmonella enterica</i>	enterica	Rubislaw	Ad2332	Shark cartilage	33	18.0	/	+	17.48	35.07	+	26.09	30.97	+	+	+	+	+	+
83	<i>Salmonella enterica</i>	enterica	Saintpaul	Adria F31	Pilchard filets	33	18.04	16.97	+	18.02	/	+	20.36	/	+	+	+	+	+	+
84	<i>Salmonella enterica</i>	enterica	Senftenberg	Ad355	Seafood cocktail	24	18.39	23.8	+	18.2	23.34	+	22.86	40.53	+	+	+	+	+	+
85	<i>Salmonella enterica</i>	enterica	Stanley	CIP 106163	/	5	19.05	26.44	+	18.46	32.33	+	22.41	/	+	+	+	+	+	+
86	<i>Salmonella enterica</i>	enterica	Stourbridge	Ad2297	Raw milk cheese	26	18.12	24.43	+	18.02	/	+	22.64	38.65	+	+	+	+	+	+
87	<i>Salmonella enterica</i>	enterica	Schwarzengrund	Ad2333	Egg products environment	40	18.14	28.04	+	18.01	/	+	21.59	/	+	+	+	+	+	+
88	<i>Salmonella enterica</i>	enterica	Tennessee	A00E006	Dusts from dairy industry	39	18.0	/	+	17.61	/	+	24.87	33.89	+	+	+	+	+	+
89	<i>Salmonella enterica</i>	enterica	Thompson	AER301	Poultry	32	17.37	22.06	+	17.4	/	+	21.72	/	+	+	+	+	+	+
90	<i>Salmonella enterica</i>	enterica	Typhi	Ad302	Clinical	23	19.08	28.39	+	18.67	30.35	+	18.28	/	+	+(transparent)	+	+	+	+
91	<i>Salmonella enterica</i>	enterica	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	43	19.01	23.89	+	18.59	38.82	+	24.76	31.47	+	+	+	+	+	+
92	<i>Salmonella enterica</i>	enterica	Typhimurium 1,4 [5], I2:-:1,2	Ad 1335	Poultry environmental sample	42	18.05	39.6	+	17.74	/	+	26.05	33.19	+	+	+	+	+	+
93	<i>Salmonella enterica</i>	enterica	Typhimurium 1,4 [5], I12:i:-	Ad 1334	Ready to cook pork	33	18.08	17.94	+	18.22	32.8	+	25.61	32.05	+	+	+	+	+	+
94	<i>Salmonella enterica</i>	enterica	Urbana	Ad501	Human food	42	17.42	26.55	+	18.02	23.19	+	24.17	37.18	+	+	+	+	+	+
95	<i>Salmonella enterica</i>	enterica	Veneziana	Adria 233	Food product	15	18.38	/	+	18.29	/	+	28.97	31.84	+	+	+	+	+	+
96	<i>Salmonella enterica</i>	enterica	Virchow	Adria F276	Curry	22	18.08	23.67	+	18.31	35.36	+	25.91	28.41	+	+	+	+	+	+
97	<i>Salmonella enterica</i>	enterica	Wandsworth	Ad2335	Fillet of mullet	45	18.1	24.9	+	18.07	/	+	28.17	29.66	+	+	+	+	+	+
98	<i>Salmonella enterica</i>	enterica	Waycross	CIP 105634	Human	30	18.1	19.05	+	18.01	30.3	+	24.33	27.92	+	+	+	+	+	+
99	<i>Salmonella enterica</i>	enterica	Wayne	Ad502		22	18.16	/	+	18.09	/	+	33.73	31.81	+	+	+	+	+	+
100	<i>Salmonella enterica</i>	enterica	Weltevreden	Ad2336	Treated water	24	18.09	23.89	+	18.19	36.13	+	29.22	30.1	+	+	+	+	+	+

4. Exclusivity Results from the Original Validation¹

¹All presented results below obtained from the original validation: ADRIA Développement, Summary Report, V0, April 2, 2025.

EXCLUSIVITY													
N°	Strain	Reference	Origin	CFU/mL	BPW - 16h à 37°C ± 1°C								
					PCR (Without PREraser)								
					Opus			QS5			qTOWER		
					Target cq	IPC cq	Result	Target cq	IPC cq	Result	Target cq	IPC cq	Result
1	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	3.33.10 ⁵	N/A	30.14	-	N/A	31.06	-	N/A	29.56	-
2	<i>Citrobacter Diversus</i>	adria 140	Raw milk	8.48.10 ⁵	N/A	30.59	-	N/A	31.03	-	N/A	30.83	-
3	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	4.22.10 ⁵	N/A	30.6	-	N/A	30.94	-	N/A	29.39	-
4	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	3.02.10 ⁵	N/A	30.05	-	N/A	31.24	-	N/A	31	-
5	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	4.33.10 ⁵	N/A	30.53	-	N/A	31.15	-	N/A	30.22	-
6	<i>Enterobacter agglomerans</i>	adria 11	Cheese	2.63.10 ⁵	N/A	30.21	-	N/A	31.05	-	N/A	29.32	-
7	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	2.30.10 ⁵	N/A	29.66	-	N/A	31.07	-	N/A	30.23	-
8	<i>Enterobacter cloacae</i>	adria 10	Raw milk	2.00.10 ⁵	N/A	30.21	-	N/A	30.69	-	N/A	30.45	-
9	<i>Enterobacter intermedius</i>	adria 60	Bean	2.82.10 ⁴	N/A	30.12	-	N/A	30.9	-	N/A	30.54	-
10	<i>Enterobacter kobei</i>	Ad 342	Ham	1.64.10 ⁵	N/A	30.2	-	N/A	30.8	-	N/A	30.41	-
11	<i>Enterobacter sakazakii</i>	adria 95	Fermented milk	1.65.10 ⁵	N/A	30.36	-	N/A	30.89	-	N/A	30.66	-
12	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	1.09.10 ⁴	N/A	30.65	-	N/A	31.01	-	N/A	31.06	-
13	<i>Escherichia coli</i>	adria 19	Grated carrots	2.2.10 ⁵	N/A	30.08	-	N/A	30.43	-	N/A	30.18	-
14	<i>Escherichia hermanii</i>	Ad 461	Dessert	1.7.10 ⁵	N/A	30.09	-	N/A	30.42	-	N/A	30.33	-
15	<i>Escherichia vulneris</i>	adria 132	Veal liver	1.2.10 ⁵	N/A	30.12	-	N/A	30.4	-	N/A	30.46	-
16	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	3.1.10 ⁵	N/A	30.2	-	N/A	30.59	-	N/A	29.9	-
17	<i>Klebsiella oxytoca</i>	57	Food product	2.3.10 ⁵	N/A	30.06	-	N/A	30.45	-	N/A	30.57	-
18	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	2.4.10 ⁵	N/A	30.22	-	N/A	30.15	-	N/A	30.24	-
19	<i>Kluyvera spp</i>	adria 41	Raw milk	2.1.10 ⁵	N/A	30.03	-	N/A	30.25	-	N/A	31.03	-
20	<i>Morganella morganii</i>	CIP A236	/	3.7.10 ⁵	N/A	30.02	-	N/A	30.59	-	N/A	31.48	-
21	<i>Pantoea agglomerans</i>	adria 62	Frozen vegetables	4.4.10 ⁵	N/A	30.54	-	N/A	30.33	-	N/A	31.26	-
22	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	1.7.10 ⁵	N/A	30.63	-	N/A	30.48	-	N/A	31.71	-
23	<i>Proteus vulgaris</i>	adria 43	Sliced ham	5.8.10 ⁵	N/A	30.25	-	N/A	30.31	-	N/A	31.6	-
24	<i>Providencia rettgeri</i>	adria 112	White liquid egg	2.2.10 ⁵	N/A	30.37	-	N/A	29.6	-	N/A	31.48	-
25	<i>Rhanelia aquatilis</i>	adria 69	Molluscs	1.91.10 ⁴	N/A	33.21	-	N/A	31.05	-	N/A	30.13	-

26	<i>Serratia liquefaciens</i>	26	Egg product	1.74.10 ⁵	N/A	31.05	-	N/A	30.98	-	i/i/N/A*	i/i/31.51*	-
27	<i>Serratia proteomaculans</i>	A00C056	Ham	7.5.10 ⁴	N/A	30.56	-	N/A	30.61	-	N/A	30.65	-
28	<i>Shigella flexneri</i>	CIP 8248	/	2.1.10 ⁴	N/A	30.1	-	N/A	30.5	-	N/A	30.62	-
29	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	6.8.10 ⁴	N/A	30.23	-	N/A	30.62	-	N/A	30.62	-
30	<i>Yersinia enterocolitica</i>	adria 32	Bacon	9.2.10 ⁴	N/A	30.21	-	N/A	31.03	-	N/A	30.7	-

ANNEX G: Raw Data for the ILS Study

¹All presented results below obtained from the original validation: ADRIA Développement, Summary Report, V0, April 2, 2025.

Laboratory

A

Aerobic mesophilic flora: 1.5 x 10⁴ CFU/g

Thermocycler: Analytik jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result		
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex				
	XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>						Chromogenic <i>Salmonella</i> Agar							
	Typical colonies (+/-)	Typical Colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical Colonies (+/-)	(+/-)				
4	-	-	-	-			/	-		-	29.41	-	-			-	-
6	-	-	-	-	/	-	-	29.57	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	30.04	-	-	-	-	/	-	-	NA	
10	-	-	-	-	/	-	-	30.06	-	-	-	-	/	-	-	NA	
14	-	-	-	-	/	-	-	30.38	-	-	-	-	/	-	-	NA	
16	-	-	-	-	/	-	-	29.53	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	29.92	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	30.35	-	-	-	-	/	-	-	NA	
2	-	-	-	-	/	-	-	30.18	-	-	-	-	/	-	-	NA	
3	+	+	+	+	+	+	21.29	-	+	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	19.35	-	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	18.34	29.04	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	20.21	28.26	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	19.27	27.07	+	+	+	+	+	+	+	PA	
19	+	+	+	+	+	+	21.12	-	+	+	+	+	+	+	+	PA	
22	+	+	+	+	+	+	19.34	-	+	+	+	+	+	+	+	PA	
1	+	+	+	+	+	+	18.99	28.72	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	20.19	28.73	+	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	19.41	-	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	22.34	28.41	+	+	+	+	+	+	+	PA	
18	+	+	+	+	+	+	19.07	29.36	+	+	+	+	+	+	+	PA	
20	+	+	+	+	+	+	19.01	-	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	19.26	-	+	+	+	+	+	+	+	PA	
23	+	+	+	+	+	+	18.36	28.80	+	+	+	+	+	+	+	PA	

Laboratory

B

Aerobic mesophilic flora: 6.2x10² CFU/g

Thermocycler:

Analytik Jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result Salmonella spp.	Confirmation				Confirmation final result Salmonella spp. (direct streaking and after subculture)	Final result		
							Salmonella spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex				
	XLD	IRIS Salmonella	XLD	IRIS Salmonella						XLD	IRIS	Chromogenic Salmonella Agar					
Typical colonies (+/-)	Typical Colonies (+/-)	Typical Colonies (+/-)	Typical Colonies (+/-)	Cq value			Cq value	Typical colonies (+/-)		Typical Colonies (+/-)	Typical Colonies (+/-)	(+/-)					
4	-	-	-	-	/	-	-	30.46	-	-	-	-	/	-	-	NA	
6	-	-	-	-	/	-	-	30.41	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	30.92	-	-	-	-	/	-	-	NA	
10	-	-	-	-	/	-	-	30.36	-	-	-	-	/	-	-	NA	
14	-	-	-	-	/	-	-	30.60	-	-	-	-	/	-	-	NA	
16	-	-	-	-	/	-	-	30.48	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	30.44	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	30.99	-	-	-	-	/	-	-	NA	
2	+	+	+	+	+	+	19.36	-	+	+	+	+	+	+	+	PA	
3	-	-	-	-	/	-	-	30.28	-	-	-	-	/	-	-	NA	
5	+	+	+	+	+	+	19.01	-	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	19.27	-	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	19.02	-	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	18.16	-	+	+	+	+	+	+	+	PA	
19	+	+	+	+	+	+	18.43	-	+	+	+	+	+	+	+	PA	
22	-	-	-	-	/	-	-	30.94	-	-	-	-	/	-	-	NA	
1	+	+	+	+	+	+	19.08	-	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	18.40	-	+	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	18.93	-	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	18.96	-	+	+	+	+	+	+	+	PA	
18	+	+	+	+	+	+	19.19	-	+	+	+	+	+	+	+	PA	
20	+	+	+	+	+	+	18.58	-	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	19.30	-	+	+	+	+	+	+	+	PA	
23	+	+	+	+	+	+	17.80	-	+	+	+	+	+	+	+	PA	

Laboratory

C

Aerobic mesophilic flora: 2.0x10⁴ CFU/g

Thermocycler:

CFX Opus

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result	
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex			
	XLD	IRIS	Chromogenic <i>Salmonella</i> Agar													
				Typical colonies (+/-)						Typical colonies (+/-)	Typical colonies (+/-)					
XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>	Cq value			Cq value	Typical colonies (+/-)		Typical colonies (+/-)	Typical colonies (+/-)	(+/-)				
4	-	-	-	-	/	-	-	30.79	-	-	-	-	/	-	-	NA
6	-	-	-	-	/	-	-	30.30	-	-	-	-	/	-	-	NA
7	-	-	-	-	/	-	-	31.17	-	-	-	-	/	-	-	NA
10	-	-	-	-	/	-	-	29.75	-	-	-	-	/	-	-	NA
14	-	-	-	-	/	-	-	31.33	-	-	-	-	/	-	-	NA
16	-	-	-	-	/	-	-	30.71	-	-	-	-	/	-	-	NA
17	-	-	-	-	/	-	-	30.69	-	-	-	-	/	-	-	NA
24	-	-	-	-	/	-	-	30.65	-	-	-	-	/	-	-	NA
2	+	+	+	+	+	+	18.16	-	+	+	+	+	+	+	+	PA
3	+	+	+	+	+	+	18.18	-	+	+	+	+	+	+	+	PA
5	+	+	+	+	+	+	21.07	26.47	+	+	+	+	+	+	+	PA
9	-	-	-	-	/	-	-	31.03	-	-	-	-	/	-	-	NA
13	-	-	-	-	/	-	-	30.84	-	-	-	-	/	-	-	NA
15	+	+	+	+	+	+	19.51	-	+	+	+	+	+	+	+	PA
19	+	+	+	+	+	+	21.15	32.05	+	+	+	+	+	+	+	PA
22	-	-	-	-	/	-	-	30.79	-	-	-	-	/	-	-	NA
1	+	+	+	+	+	+	18.23	-	+	+	+	+	+	+	+	PA
8	+	+	+	+	+	+	18.34	-	+	+	+	+	+	+	+	PA
11	+	+	+	+	+	+	22.45	27.51	+	+	+	+	+	+	+	PA
12	+	+	+	+	+	+	18.22	-	+	+	+	+	+	+	+	PA
18	+	+	+	+	+	+	18.49	-	+	+	+	+	+	+	+	PA
20	+	+	+	+	+	+	19.28	-	+	+	+	+	+	+	+	PA
21	-	-	-	-	/	-	-	30.15	-	-	-	-	/	-	-	NA
23	+	+	+	+	+	+	19.28	-	+	+	+	+	+	+	+	PA

Laboratory

D

Aerobic mesophilic flora:

9.5x10³ CFU/g

Thermocycler:

Bio-Rad CFX Opus Standard

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result		
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex				
	XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>						Chromogenic <i>Salmonella</i> Agar	Typical colonies (+/-)	Typical colonies (+/-)					Typical colonies (+/-)
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)				
4	-	-	-	-			/	-		-	31.75	-	-				-
6	-	-	-	-	/	-	-	31.47	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	31.05	-	-	-	-	/	-	-	NA	
10	-	-	-	-	/	-	-	30.66	-	-	-	-	/	-	-	NA	
14	-	-	-	-	/	-	-	30.39	-	-	-	-	/	-	-	NA	
16	-	-	-	-	/	-	-	30.36	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	29.86	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	30.77	-	-	-	-	/	-	-	NA	
2	+	+	+	+	+	+	18.42	-	+	+	+	+	+	+	+	PA	
3	-	-	-	-	/	-	-	31.55	-	-	-	-	/	-	-	NA	
5	-	-	-	-	/	-	-	31.55	-	-	-	-	/	-	-	NA	
9	+	+	+	+	+	+	19.12	-	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	19.25	-	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	19.54	-	+	+	+	+	+	+	+	PA	
19	+	+	+	+	+	+	18.56	-	+	+	+	+	+	+	+	PA	
22	+	+	+	+	+	+	21.42	-	+	+	+	+	+	+	+	PA	
1	+	+	+	+	+	+	17.36	-	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	19.17	-	+	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	19.11	-	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	18.40	-	+	+	+	+	+	+	+	PA	
18	+	+	+	+	+	+	19.53	-	+	+	+	+	+	+	+	PA	
20	+	+	+	+	+	+	18.56	-	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	18.56	-	+	+	+	+	+	+	+	PA	
23	+	+	+	+	+	+	18.18	-	+	+	+	+	+	+	+	PA	

Laboratory

E

Aerobic mesophilic flora:

1.6x10³ CFU/g

Thermocycler:

Analytik Jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result	
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex			
	XLD	IRIS <i>Salmonella</i>	Chromogenic <i>Salmonella</i> Agar													
				Typical colonies (+/-)						Typical colonies (+/-)	Typical colonies (+/-)	(+/-)				
4	-	-	-	-			/	-		-	30.10	-	-			-
6	-	-	-	-	/	-	-	30.18	-	-	-	-	/	-	-	NA
7	-	-	-	-	/	-	-	29.89	-	-	-	-	/	-	-	NA
10	-	-	-	-	/	-	-	29.57	-	-	-	-	/	-	-	NA
14	-	-	-	-	/	-	-	29.15	-	-	-	-	/	-	-	NA
16	-	-	-	-	/	-	-	30.03	-	-	-	-	/	-	-	NA
17	-	-	-	-	/	-	-	30.51	-	-	-	-	/	-	-	NA
24	-	-	-	-	/	-	-	29.84	-	-	-	-	/	-	-	NA
2	-	-	-	-	/	-	-	30.11	-	-	-	-	/	-	-	NA
3	+	+	+	+	+	+	18.72	-	+	+	+	+	+	+	+	PA
5	-	-	-	-	/	-	-	30.20	-	-	-	-	/	-	-	NA
9	+	+	+	+	+	+	19.74	-	+	+	+	+	+	+	+	PA
13	+	+	+	+	+	+	19.96	-	+	+	+	+	+	+	+	PA
15	+	+	+	+	+	+	19.26	-	+	+	+	+	+	+	+	PA
19	+	+	+	+	+	+	20.63	-	+	+	+	+	+	+	+	PA
22	-	-	-	-	/	-	-	30.18	-	-	-	-	/	-	-	NA
1	+	+	+	+	+	+	19.27	-	+	+	+	+	+	+	+	PA
8	+	+	+	+	+	+	18.60	-	+	+	+	+	+	+	+	PA
11	+	+	+	+	+	+	19.02	-	+	+	+	+	+	+	+	PA
12	+	+	+	+	+	+	18.28	-	+	+	+	+	+	+	+	PA
18	+	+	+	+	+	+	18.69	-	+	+	+	+	+	+	+	PA
20	+	+	+	+	+	+	18.19	-	+	+	+	+	+	+	+	PA
21	+	+	+	+	+	+	19.36	-	+	+	+	+	+	+	+	PA
23	+	+	+	+	+	+	20.16	-	+	+	+	+	+	+	+	PA

Laboratory

F

Aerobic mesophilic flora: 2.7x10⁵ CFU/g

Thermocycler:

QuantStudio™ 5

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation			Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result			
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)		Microgen latex					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)						Typical colonies (+/-)	(+/-)						
4	-	-	-	-			/	-		-	32.0	-			-	-	-
6	-	-	-	-	/	-	-	32.8	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	33.0	-	-	-	-	/	-	-	NA	
10	-	-	-	-	/	-	-	32.0	-	-	-	-	/	-	-	NA	
14	-	-	-	-	/	-	-	31.2	-	-	-	-	/	-	-	NA	
16	-	-	-	-	/	-	-	31.1	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	35.4	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	30.0	-	-	-	-	/	-	-	NA	
2	+	+	+	+	+	+	20.75	-	+	+	+	+	+	+	+	PA	
3	+	+	+	+	+	+	20.30	-	+	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	21.3	-	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	20.24	-	+	+	+	+	+	+	+	PA	
13	-	-	-	-	/	-	-	31.0	-	-	-	-	/	-	-	NA	
15	-	-	-	-	/	-	-	30.8	-	-	-	-	/	-	-	NA	
19	+	+	+	+	+	+	19.54	-	+	+	+	+	+	+	+	PA	
22	-	-	-	-	/	-	-	38.0	-	-	-	-	/	-	-	NA	
1	+	+	+	+	+	+	20.85	-	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	22.98	-	+	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	19.78	-	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	19.68	-	+	+	+	+	+	+	+	PA	
18	+	+	+	+	+	+	24.16	-	+	+	+	+	+	+	+	PA	
20	+	+	+	+	+	+	20.34	-	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	22.94	-	+	+	+	+	+	+	+	PA	
23	+	+	+	+	+	+	22.4	-	+	+	+	+	+	+	+	PA	

Laboratory

G

Aerobic mesophilic flora: 9.1x10³ CFU/g

Thermocycler: Bio-Rad CFX Opus 96 Real Time PCR system

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result		
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex				
	XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>						Chromogenic <i>Salmonella</i> Agar							
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)				
4	-	-	-	-			/	-		-	29.63	-	-			-	-
6	-	-	-	-	/	-	-	30.06	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	30.24	-	-	-	-	/	-	-	NA	
10	-	-	-	-	/	-	-	30.15	-	-	-	-	/	-	-	NA	
14	-	-	-	-	/	-	-	30.19	-	-	-	-	/	-	-	NA	
16	-	-	-	-	/	-	-	30.12	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	30.61	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	30.29	-	-	-	-	/	-	-	NA	
2	+	+	+	+	+	+	20.17	26.70	+	+	+	+	+	+	+	PA	
3	+	+	+	+	+	+	19.49	-	+	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	19.18	28.03	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	21.06	28.53	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	19.08	-	+	+	+	+	+	+	+	PA	
15	-	-	-	-	/	-	-	30.22	-	-	-	-	/	-	-	NA	
19	+	+	+	+	+	+	20.05	-	+	+	+	+	+	+	+	PA	
22	-	-	-	-	/	-	-	30.38	-	-	-	-	/	-	-	NA	
1	+	+	+	+	+	+	19.20	27.36	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	19.02	27.59	+	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	19.28	22.83	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	19.09	-	+	+	+	+	+	+	+	PA	
18	+	+	+	+	+	+	20.01	-	+	+	+	+	+	+	+	PA	
20	+	+	+	+	+	+	20.20	26.76	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	19.14	27.65	+	+	+	+	+	+	+	PA	
23	+	+	+	+	+	+	19.22	26.89	+	+	+	+	+	+	+	PA	

Laboratory

H

Aerobic mesophilic flora: 1.6x10³ CFU/g

Thermocycler:

QuantStudio™ 5

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result		
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex				
	XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>						Chromogenic <i>Salmonella</i> Agar							
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)				
4	-	-	-	-			/	-		-	30.25	-	-				-
6	-	-	-	-	/	-	-	30.06	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	30.06	-	-	-	-	/	-	-	NA	
10	-	-	-	-	/	-	-	28.44	-	-	-	-	/	-	-	NA	
14	-	-	-	-	/	-	-	30.25	-	-	-	-	/	-	-	NA	
16	-	-	-	-	/	-	-	30.02	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	30.21	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	29.70	-	-	-	-	/	-	-	NA	
2	-	-	-	-	/	-	-	29.96	-	-	-	-	/	-	-	NA	
3	-	-	-	-	/	-	-	30.15	-	-	-	-	/	-	-	NA	
5	+	+	+	+	+	+	20.56	-	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	20.74	30.56	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	20.53	-	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	19.99	-	+	+	+	+	+	+	+	PA	
19	+	+	+	+	+	+	20.71	30.24	+	+	+	+	+	+	+	PA	
22	+	+	+	+	+	+	20.03	-	+	+	+	+	+	+	+	PA	
1	+	+	+	+	+	+	20.39	33.43	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	20.09	-	+	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	20.04	33.68	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	20.08	-	+	+	+	+	+	+	+	PA	
18	+	+	+	+	+	+	20.36	30.97	+	+	+	+	+	+	+	PA	
20	+	+	+	+	+	+	20.63	-	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	20.16	33.18	+	+	+	+	+	+	+	PA	
23	+	+	+	+	+	+	19.41	-	+	+	+	+	+	+	+	PA	

Laboratory

I

Aerobic mesophilic flora: 1.1x10³ CFU/g

Thermocycler:

QuantStudio™ 5

20h 37°C

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result		
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex				
	XLD	IRIS Salmonella	XLD	IRIS Salmonella						Chromogenic Salmonella Agar	Typical colonies (+/-)	Typical colonies (+/-)				Typical colonies (+/-)	
4	+/-	+/-	-	-			+ (latex - by ADRIA, API: <i>Hafnia alvei</i> 99.6%))	-		-/-	30.45/ 31.37	-/-	-/-			-/-	-/-
6	-	-	-	-	/	-	-	30.00	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	NA	
10	+/-	+/-	-	-	+ (latex - by ADRIA, API: <i>E. coli</i> 93.1%))	-	-/-	29.78/ 31.00	-/-	-/-	-/-	-/-	/	-	-	NA	
14	-	-	-	-	/	-	-	30.45	-	-	-	-	/	-	-	NA	
16	-	-	-	-	/	-	-	30.34	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	30.14	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	30.02	-	-	-	-	/	-	-	NA	
2	+	+	+	+	+	+	20.36	-	+	+	+	+	+	+	+	PA	
3	+	+	+	+	+	+	20.26	-	+	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	19.90	-	+	+	+	+	+	+	+	PA	
9	+/+	+/+	+/+	+/+	+/+	+	-/-	30.10/ 31.01	-/-	-/-	-/-	-/-	/	+	-	ND _{FN(alt)}	
13	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	NA	
15	+	+	+	+	+	+	22.66	30.42	+	+	+	+	+	+	+	PA	
19	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	NA	
22	+	+	+	+	+	+	19.16	32.38	+	+	+	+	+	+	+	PA	
1	+	+	+	+	+	+	19.57	-	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	21.10	38.95	+	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	20.04	-	+	+	+	+	+	+	+	PA	
12	-	-	-	-	/	-	-	31.02	-	-	-	-	/	-	-	NA	
18	+	+	+	+	+	+	20.37	-	+	+	+	+	+	+	+	PA	
20	+	+	+	+	+	+	19.35	-	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	19.46	-	+	+	+	+	+	+	+	PA	
23	+	+	+	+	+	+	19.54	-	+	+	+	+	+	+	+	PA	

Laboratory

J

Aerobic mesophilic flora:

1.0x10³ CFU/g

Thermocycler:

QuantStudio™ 5

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result	
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella												
										Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)				
4	-	-	-	-	/	-	-	30.90	-	-	-	-	-	-	NA	
6	-	-	-	-	/	-	-	31.09	-	-	-	-	-	-	NA	
7	-	-	-	-	/	-	-	31.97	-	-	-	-	-	-	NA	
10	-	-	-	-	/	-	-	31.04	-	-	-	-	-	-	NA	
14	-	-	-	-	/	-	-	30.89	-	-	-	-	-	-	NA	
16	-	-	-	-	/	-	-	32.31	-	-	-	-	-	-	NA	
17	-	-	-	-	/	-	-	30.56	-	-	-	-	-	-	NA	
24	-	-	-	-	/	-	-	30.71	-	-	-	-	-	-	NA	
2	-	-	-	-	/	-	-	31.21	-	-	-	-	-	-	NA	
3	+	+	+	+	+	+	19.43	-	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	21.02	29.27	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	19.32	-	+	+	+	+	+	+	PA	
13	-	-	-	-	/	-	38.26/0.0/32.14/0.0(ne)	31.44/32.13/32.23/31.37(ne)/31.77(ne)	+/-+/-(-ne)/-(-ne)	-	-	-	/	-	PD _{FP(alt)}	
15	+	+	+	+	+	+	20.00	-	+	+	+	+	+	+	PA	
19	-	-	-	-	/	-	-	30.86	-	-	-	-	/	-	NA	
22	+	+	+	+	+	+	19.61	-	+	+	+	+	+	+	PA	
1	+	+	+	+	+	+	19.09	-	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	19.79	-	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	19.54	-	+	+	+	+	+	+	PA	

12	+	+	+	+	+	+	19.46	-	+	+	+	+	+	+	+	PA
18	+	+	+	+	+	+	19.61	-	+	+	+	+	+	+	+	PA
20	+	+	+	+	+	+	19.79	-	+	+	+	+	+	+	+	PA
21	+	+	+	+	+	+	19.44	-	+	+	+	+	+	+	+	PA
23	+	+	+	+	+	+	20.03	-	+	+	+	+	+	+	+	PA

Laboratory

K

Aerobic mesophilic flora:

1.5x10⁵ CFU/g

Thermocycler:

Analytik Jena qTOWERiris

18h 37°C

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement t Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result Salmonella spp.	Confirmation				Confirmation final result Salmonella spp. (direct streaking and after subculture)	Final result		
							Salmonella spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex				
	XLD	IRIS Salmonella	Chromogenic Salmonella Agar														
				Typical colonies (+/-)						Typical colonies (+/-)	Typical colonies (+/-)						
4	-	-	-	-	/	-	-	30.46	-	-	-	-	/	-	-	NA	
6	-	-	-	-	/	-	-	30.24	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	30.80	-	-	-	-	/	-	-	NA	
10	-	-	-	-	/	-	-	30.75	-	-	-	-	/	-	-	NA	
14	-	-	-	-	/	-	-	30.21	-	-	-	-	/	-	-	NA	
16	-	-	-	-	/	-	-	31.11	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	31.36	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	30.91	-	-	-	-	/	-	-	NA	
2	+	+	+	+	+	+	25.80	29.31	+	+	+	+	+	+	+	PA	
3	+	+	+	+	+	+	23.89	29.47	+	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	27.68	29.85	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	-/31.63/30.83	31.00/29.29/29.62	-/+	+	+	+	+	+	-	ND _{FN(alt)}	
13	+	+	+	+	+	+	27.39	29.87	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	28.69	30.49	+	+	+	+	+	+	+	PA	
19	-	-	-	-	/	-	-	31.77	-	-	-	-	/	-	-	NA	
22	+/+	+/+	+/+	+/+	+/+	+	-/-	31.63/30.51/30.53	-/-	-	-	-	/	+	-	ND _{FN(alt)}	
1	+	+	+	+	+	+	23.82	28.97	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	26.72	30.40	+	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	24.09	28.85	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	21.08	-	+	+	+	+	+	+	+	PA	
18	+	+	+	+	+	+	25.65	29.09	+	+	+	+	+	+	+	PA	
20	+	+	+	+	+	+	27.54	30.20	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	33.00	30.42	+	+	+	+	+	+	+	PA	
23	+	+	+	+	+	+	23.41	28.33	+	+	+	+	+	+	+	PA	

Laboratory

L

Aerobic mesophilic flora: 2.3x10³ CFU/g

Thermocycler: Analytik Jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result Salmonella spp.	Confirmation				Confirmation final result Salmonella spp. (direct streaking and after subculture)	Final result	
							Salmonella spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella						Chromogenic Salmonella Agar						
											Typical colonies (+/-)	Typical colonies (+/-)				
4	-	-	-	-	/	-	-	30.38	-	-	-	-	/	-	-	NA
6	-	-	-	-	/	-	-	31.28	-	-	-	-	/	-	-	NA
7	-	-	-	-	/	-	-	30.98	-	-	-	-	/	-	-	NA
10	-	-	-	-	/	-	-	30.85	-	-	-	-	/	-	-	NA
14	-	-	-	-	/	-	-	31.08	-	-	-	-	/	-	-	NA
16	-	-	-	-	/	-	-	31.12	-	-	-	-	/	-	-	NA
17	-	-	-	-	/	-	-	31.06	-	-	-	-	/	-	-	NA
24	-	-	-	-	/	-	-	30.21	-	-	-	-	/	-	-	NA
2	+	+	+	+	+	+	19.34	-	+	+	+	+	+	+	+	PA
3	-	-	-	-	/	-	-	30.33	-	-	-	-	/	-	-	NA
5	-	-	-	-	/	-	-	30.10	-	-	-	-	/	-	-	NA
9	+	+	+	+	+	+	19.49	-	+	+	+	+	+	+	+	PA
13	-	-	-	-	/	-	-	30.64	-	-	-	-	/	-	-	NA
15	+	+	+	+	+	+	19.57	-	+	+	+	+	+	+	+	PA
19	+	+	+	+	+	+	20.29	-	+	+	+	+	+	+	+	PA
22	+	+	+	+	+	+	20.65	-	+	+	+	+	+	+	+	PA
1	+	+	+	+	+	+	18.90	-	+	+	+	+	+	+	+	PA
8	+	+	+	+	+	+	19.53	-	+	+	+	+	+	+	+	PA
11	+	+	+	+	+	+	18.35	-	+	+	+	+	+	+	+	PA
12	+	+	+	+	+	+	18.31	-	+	+	+	+	+	+	+	PA
18	+	+	+	+	+	+	19.71	-	+	+	+	+	+	+	+	PA
20	+	+	+	+	+	+	18.40	-	+	+	+	+	+	+	+	PA
21	+	+	+	+	+	+	18.14	-	+	+	+	+	+	+	+	PA
23	+	+	+	+	+	+	18.38	-	+	+	+	+	+	+	+	PA

Laboratory

M

Aerobic mesophilic flora:

3.0x10³ CFU/g

Thermocycler:

Analytik Jena qTOWERiris

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation			Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result			
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)		Microgen latex					
	XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>						XLD	IRIS					Chromogenic <i>Salmonella</i> Agar	
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)				
4	-	-	-	-	/	-	-	30.67	-	-	-	-	/	-	-	NA	
6	-	-	-	-	/	-	-	30.61	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	30.50	-	-	-	-	/	-	-	NA	
10	-	-	-	-	/	-	-	30.53	-	-	-	-	/	-	-	NA	
14	-	-	-	-	/	-	-	30..39	-	-	-	-	/	-	-	NA	
16	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	30.26	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	30.73	-	-	-	-	/	-	-	NA	
2	-	-	-	-	/	-	-	30.91	-	-	-	-	/	-	-	NA	
3	+	+	+	+	+	+	19.12	-	+	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	19.30	-	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	19.33	-	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	18.97	28.42	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	19.47	30.31	+	+	+	+	+	+	+	PA	
19	+	+	+		+	+	19.24	-	+	+	+	+	+	+	+	PA	
22	+	+	+	+	+	+	19.48	-	+	+	+	+	+	+	+	PA	
1	+	+	+	+	+	+	19.75	-	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	19.68	-	+	+	+	+	+	+	+	PA	
11	+	+	+	+	+	+	19.41	31.30	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	19.31	30.72	+	+	+	+	+	+	+	PA	
18	+	+	+	+	+	+	19.29	-	+	+	+	+	+	+	+	PA	
20	+	+	+	+	+	+	20.25	-	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	19.22	-	+	+	+	+	+	+	+	PA	
23	+	+	+	+	+	+	19.29	-	+	+	+	+	+	+	+	PA	

Laboratory

N

Aerobic mesophilic flora: 3.6x10³ CFU/g

Thermocycler: Analytik Jena qTOWERiris

17.5h 37°C

N°Sample	ISO 6579-1						BACGene GO Salmonella										Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result Salmonella spp.	Confirmation				Confirmation final result Salmonella spp. (direct streaking and after subculture)	Final result		
							Salmonella spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex				
	XLD	IRIS Salmonella	XLD	IRIS Salmonella						Chromogenic Salmonella Agar							
											Typical colonies (+/-)	Typical colonies (+/-)				Typical colonies (+/-)	
4	-	-	-	-			/	-		-	32.21	-	-			-	-
6	-	-	-	-	/	-	-	31.53	-	-	-	-	/	-	-	NA	
7	-	-	-	-	/	-	-	31.35	-	-	-	-	/	-	-	NA	
10	-	-	-	-	/	-	-	31.33	-	-	-	-	/	-	-	NA	
14	+/-	+/-	+/+	+/+	3+	+	-/(ne)	31.14/ 31.14(ne)	-/-	-/-	-/-	-/-	/	+	-	NDFN(alt)	
16	-	-	-	-	/	-	-	31.26	-	-	-	-	/	-	-	NA	
17	-	-	-	-	/	-	-	32.45	-	-	-	-	/	-	-	NA	
24	-	-	-	-	/	-	-	32.36	-	-	-	-	/	-	-	NA	
2	+	+	+	+	3+	+	18.24	-	+	+	+	+	2+	+	+	PA	
3	-	-	-	-	/	-	-	31.31	-	-	-	-	/	-	-	NA	
5	+	+	+	+	2+	+	18.50	-	+	+	+	+	3+	+	+	PA	
9	+	+	+	+	3+	+	19.58	-	+	+	+	+	3+	+	+	PA	
13	+/+	+/+	+/+	+/+	3+	+	-/(ne)	31.10/ 31.10(ne)	-/-	-/-	-/-	-/-	/	+	-	NDFN(alt)	
15	+	+	+	+	3+	+	18.44	-	+	+	+	+	3+	+	+	PA	
19	-	-	-	-	/	-	-	32.06	-	-	-	-	/	-	-	NA	
22	+	+	+	+	2+	+	21.45	-	+	+	+	+	3+	+	+	PA	
1	+	+	+	+	2+	+	20.40	-	+	+	+	+	2+	+	+	PA	
8	+	+	+	+	+	+	18.68	-	+	+	+	+	3+	+	+	PA	
11	+	+	+	+	3+	+	19.72	-	+	+	+	+	2+	+	+	PA	

12	+	+	+	+	2+	+	18.47	-	+	+	+	+	3+	+	+	PA
18	+	+	+	+	3+	+	19.26	-	+	+	+	+	3+	+	+	PA
20	+	+	+	+	3+	+	18.58	-	+	+	+	+	3+	+	+	PA
21	+	+	+	+	3+	+	19.26	-	+	+	+	+	3+	+	+	PA
23	+	+	+	+	3+	+	20.20	-	+	+	+	+	3+	+	+	PA

Laboratory

O

Aerobic mesophilic flora: 1.7x10³ CFU/g

Thermocycler: CFX Opus 96

20h 37°C

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result	
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella						Chromogenic Salmonella Agar						
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-			/	-		-	31.1	-	-			-
6	-	-	-	-	/	-	-	31.08	-	-	-	-	/	-	-	NA
7	-	-	-	-	/	-	-	30.13	-	-	-	-	/	-	-	NA
10	-	-	-	-	/	-	-	31.76	-	-	-	-	/	-	-	NA
14	-	-	-	-	/	-	-	31.27	-	-	-	-	/	-	-	NA
16	-	-	-	-	/	-	-	30.05	-	-	-	-	/	-	-	NA
17	-	-	-	-	/	-	-	30.86	-	-	-	-	/	-	-	NA
24	+/+	+/+	+/+	+/+	+/+	+	-	30.2	-	-	-	-	/	+	-	NDFN(alt)
2	-	-	-	-	/	-	-	30.48	-	-	-	-	/	-	-	NA
3	+	+	+	+	+	+	19.59	-	+	+	+	+	+	+	+	PA
5	+	+	+	+	+	+	19.42	-	+	+	+	+	+	+	+	PA
9	-	-	-	-	/	-	-	30.3	-	-	-	-	/	-	-	NA
13	+/+	+/+	+/+	+/+	+/+	+	-	30.36	-	-	-	-	/	+	-	NDFN(alt)
15	+	+	+	+	+	+	19.33	-	+	+	+	+	+	+	+	PA
19	-	-	-	-	/	-	-	30.09	-	-	-	-	/	-	-	NA
22	-	-	-	-	/	-	-	30.35	-	-	-	-	/	-	-	NA
1	+	+	+	+	+	+	18.62	-	+	+	+	+	+	+	+	PA
8	+	+	+	+	+	+	19.18	-	+	+	+	+	+	+	+	PA
11	+	+	+	+	+	+	19.67	-	+	+	+	+	+	+	+	PA
12	+	+	+	+	+	+	20.11	-	+	+	+	+	+	+	+	PA
18	+	+	+	+	+	+	19.41	30.06	+	+	+	+	+	+	+	PA
20	+	+	+	+	+	+	19.28	30.53	+	+	+	+	+	+	+	PA
21	+	+	+	+	+	+	19.51	-	+	+	+	+	+	+	+	PA
23	+	+	+	+	+	+	19.37	-	+	+	+	+	+	+	+	PA

Laboratory

P

Thermocycler:

Analytik Jena qTOWERiris

Aerobic mesophilic flora:

1.5x10³ CFU/g

N°Sample	ISO 6579-1						BACGene GO Salmonella									Agreement Ref/Alt
	RVS		MKTTn		Microgen Latex test	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)	Final result	
							<i>Salmonella</i> spp. (FAM)	IPC (Cy5)		Direct streaking (10µL)			Microgen latex			
	XLD	IRIS Salmonella	XLD	IRIS Salmonella						Chromogenic Salmonella Agar	Typical colonies (+/-)	Typical colonies (+/-)				
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)			
4	-	-	-	-	/	-	-	30.83	-	-	-	-	/	-	-	NA
6	-	-	-	-	/	-	-	31.12	-	-	-	-	/	-	-	NA
7	-	-	-	-	/	-	-	30.92	-	-	-	-	/	-	-	NA
10	-	-	-	-	/	-	-	32.46	-	-	-	-	/	-	-	NA
14	-	-	-	-	/	-	-	30.92	-	-	-	-	/	-	-	NA
16	-	-	-	-	/	-	-	30.79	-	-	-	-	/	-	-	NA
17	-	-	-	-	/	-	-	30.70	-	-	-	-	/	-	-	NA
24	-	-	-	-	/	-	-	30.63	-	-	-	-	/	-	-	NA
2	+	+	+	+	+	+	19.75	-	+	+	+	+	+	+	+	PA
3	-	-	-	-	/	-	-	31.20	-	-	-	-	/	-	-	NA
5	-	-	-	-	/	-	-	30.60	-	-	-	-	/	-	-	NA
9	+	+	+	+	+	+	20.42	-	+	+	+	+	+	+	+	PA
13	+	+	+	+	+	+	19.55	-	+	+	+	+	+	+	+	PA
15	+	+	+	+	+	+	20.37	-	+	+	+	+	+	+	+	PA
19	+	+	+	+	+	+	19.95	-	+	+	+	+	+	+	+	PA
22	-	-	-	-	/	-	-	30.40	-	-	-	-	/	-	-	NA
1	+	+	+	+	+	+	19.49	-	+	+	+	+	+	+	+	PA
8	+	+	+	+	+	+	20.29	-	+	+	+	+	+	+	+	PA
11	+	+	+	+	+	+	19.24	-	+	+	+	+	+	+	+	PA
12	+	+	+	+	+	+	19.34	-	+	+	+	+	+	+	+	PA
18	+	+	+	+	+	+	19.60	-	+	+	+	+	+	+	+	PA
20	+	+	+	+	+	+	19.34	-	+	+	+	+	+	+	+	PA
21	+	+	+	+	+	+	19.06	-	+	+	+	+	+	+	+	PA
23	+	+	+	+	+	+	20.01	-	+	+	+	+	+	+	+	PA

Laboratory

Q (ADRIA)

Aerobic mesophilic flora: 3,6.10²CFU/g

N°Sample	ISO 6579-1*						BACGene GO Salmonella																			
	RVS		MKTTn		Microgen Latex test	Final result	PCR test									Confirmation				Confirmation final result Salmonella spp. (direct streaking and after subculture)	Final result			Agreement Ref/Alt		
							CFX Opus DeepWell			QS5			qTOWER			Confirmation										
							Salmonella spp. (FAM)	IPC (Cy5)	PCR final result Salmonella spp.	Salmonella spp. (FAM)	IPC (Cy5)	PCR final result Salmonella spp.	Salmonella spp. (FAM)	IPC (Cy5)	PCR final result Salmonella spp.	Direct streaking (10µL)			Microgen latex							
	XLD	IRIS Salmonella	Chromogenic Salmonella Agar																							
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Cq value	Cq value		Cq value	Cq value		Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	(+/-)							
4	-	-	-	-	/	-	-	30.73	-	-	33.19	-	-	33.25	-	-	-	-	/	-	-	-	-	NA	NA	NA
6	-	-	-	-	/	-	-	30.82	-	-	31.18	-	-	33.77	-	-	-	-	/	-	-	-	-	NA	NA	NA
7	-	-	-	-	/	-	-	30.96	-	-	32.35	-	-	33.19	-	-	-	-	/	-	-	-	-	NA	NA	NA
10	-	-	-	-	/	-	-	31.2	-	-	31.99	-	-	33.37	-	-	-	-	/	-	-	-	-	NA	NA	NA
14	-	-	-	-	/	-	-	31.51	-	-	32.25	-	-	33.39	-	-	-	-	/	-	-	-	-	NA	NA	NA
16	-	-	-	-	/	-	-	33.5	-	-	34.36	-	-	35.14	-	-	-	-	/	-	-	-	-	NA	NA	NA
17	-	-	-	-	/	-	-	31.04	-	-	32.67	-	-	33.94	-	-	-	-	/	-	-	-	-	NA	NA	NA
24	-	-	-	-	/	-	-	31.18	-	-	32.24	-	-	34.11	-	-	-	-	/	-	-	-	-	NA	NA	NA
2	+	+	+	+	+	+	20.0	30.26	+	19.83	-	+	20.15	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
3	+	+	+	+	+	+	21.58	30.7	+	21.7	-	+	22.14	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
5	+	+	+	+	+	+	19.4	29.01	+	19.47	-	+	20.17	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
9	+	+	+	+	+	+	19.24	-	+	19.89	-	+	19.3	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
13	-	-	-	-	/	-	-	31.56	-	-	31.78	-	-	33.32	-	-	-	-	/	-	-	-	-	NA	NA	NA
15	+	+	+	+	+	+	20.37	-	+	21.04	-	+	20.85	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
19	+	+	+	+	+	+	20.0	35.52	+	20.11	-	+	19.41	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
22	+	+	+	+	+	+	20.08	-	+	19.87	-	+	20.15	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
1	+	+	+	+	+	+	19.14	-	+	19.44	-	+	19.43	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
8	+	+	+	+	+	+	19.29	-	+	19.97	-	+	20.21	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
11	+	+	+	+	+	+	19.42	34.66	+	20.03	-	+	19.74	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
12	+	+	+	+	+	+	19.41	-	+	19.86	-	+	19.6	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
18	+	+	+	+	+	+	20.04	34.11	+	20.35	-	+	19.71	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
20	+	+	+	+	+	+	20.01	-	+	19.93	-	+	19.4	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
21	+	+	+	+	+	+	19.35	-	+	19.47	-	+	19.41	-	+	+	+	+	+	+	+	+	+	PA	PA	PA
23	+	+	+	+	+	+	21.54	-	+	21.67	-	+	21.32	-	+	+	+	+	+	+	+	+	+	PA	PA	PA

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

