

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

VIDAS Salmonella method
(Single selective enrichment)

(Certificate number: BIO 12/10 - 09/02)
for the detection of *Salmonella*
in a broad range of food and pet food

Qualitative method

> Expert Laboratory:	ADRIA ZA Creac'h Gwen 29000 Quimper (France)
> For:	bioMérieux 376 Chemin de l'Orme 69280 Marcy l'Etoile (France)

This report consists of 71 pages, including 6 appendices.
Only copies including the totality of this report are authorised.

The results in this report relate only to the item(s) submitted for testing.
Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol♦.

Version 0
July 17, 2026



List of abbreviations	3
1 INTRODUCTION	6
2 METHOD PROTOCOLS	7
2.1 Alternative method	7
2.1.1 Principle	7
2.1.2 Protocol	8
2.1.3 Restriction	9
2.2 Reference method	9
2.3 Study design	9
3 INITIAL VALIDATION STUDY AND RENEWAL/EXTENSION STUDIES: RESULTS	10
3.1 Method comparison study	10
3.1.1 Sensitivity study	10
3.1.2 Analysis of discordant results	14
3.1.3 Relative level of detection	17
3.1.4 Inclusivity / exclusivity	19
3.1.5 Practicability	21
3.2 Inter-laboratory study	22
3.2.1 Study organisation	22
3.2.2 Experimental parameters controls	23
3.2.3 Results analysis	24
3.2.4 Calculation and interpretation	27
3.3 General conclusion	29
> Appendix 1 – Flow diagram of the alternative method: VIDAS Salmonella method (Single selective enrichment)	31
> Appendix 2 – Flow diagram of the reference method	32
> Appendix 3 – Artificial contamination of samples	33
> Appendix 4 – Relative level of detection study: raw data	55
> Appendix 5 – Inclusivity and exclusivity study: raw data	62
> Appendix 6 – Inter-laboratory study: raw data (study realised by IPL)	66

LIST OF ABBREVIATIONS

Method & protocol

CFU	Colony Forming Units
ILS	Interlaboratory Study
MCS	Method Comparison Study
RLOD	Relative Level of Detection
RT	Relative Trueness
RTC	Ready to cook
RTE	Ready to eat
RTRH	Ready to reheat
SE	Relative Sensitivity
SP	Relative Specificity
IC	Internal Control

Interpretation

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

Raw data – IPL

Ø	No growth
L	Low
M	Medium
H	High
A	Pure culture of suspicious colonies
B	Mix with a majority of suspicious colonies
C	Mix with a minority of suspicious colonies
D	Mix with rare suspicious colonies
E	Absence of suspicious colonies
(x)	X typical colonies of <i>Salmonella</i> if $x \leq 5$
<i>Cf</i>	<i>Citrobacter freundii</i>
<i>Ec</i>	<i>Escherichia coli</i>
<i>En</i>	<i>Enterobacter</i>
<i>Ha</i>	<i>Hafnia alvei</i>
<i>Pm</i>	<i>Proteus mirabilis</i>
a	Incubation of M broth for 24h of overtime
b	Realization of a new M broth from RVS broth incubated 24h

Raw data – ADRIA

-	No typical colonies but presence of background microflora
-A	No typical colonies but presence of high level of background microflora
-B	No typical colonies but presence of medium level of background microflora
-C	No typical colonies but presence of low level of background microflora
(x)	Number of colonies in the plate
d	Doubtful result
i	Inhibition
NC	Non-characteristic colony
NI	No identification
ni	Not isolated colony
p	Pure culture level of target analyte
st	Plate without any colony
Bold typing	Artificially inoculated samples

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

The technical protocol and the result interpretation were carried out according to the ISO 16140-2:2016, ISO 16140-2/A1:2024 and the AFNOR technical rules (Revision 13).

Validation protocols	- ISO 16140-1:2016 - Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> - ISO 16140-2:2016 & ISO 16140-2/A1:2024 - Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - AFNOR technical rules (Revision 13)
Reference method[♦]	- ISO 6579-1:2017 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp - ISO 6579-1/A1: 2020 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC
Alternative methods	VIDAS Salmonella - Single selective enrichment
Scope	Broad range of food Pet foods
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

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

1 INTRODUCTION

The initial validation was obtained in September 2002 (certificate number BIO 12/10 - 09/02) for all food products and pet foods. The reference method used was the NF ISO 6579:2002. The study was carried out by IPL.

Since this date, several extension and renewal were carried out. The different validation studies are listed below:

<i>Date</i>	<i>Study</i>	<i>ISO method</i>	<i>Validation standard</i>	<i>Conducted by</i>
September 2002	Initial validation	ISO 6579:2002	/	IPL
September 2006	Renewal study - Method comparison study completed - Inter-laboratory study	ISO 6579:2002	ISO 16140:2003	IPL
May 2010	Renewal study with completion of the data according to ISO 6579:2003	ISO 6579:2002	ISO 16140:2003	IPL
May 2014	Renewal study	ISO 6579:2002	ISO 16140:2003	ADRIA
May 2018	Renewal study with completion of the data according to ISO 16140-2:2016 and ISO 6579-1:2017 Extension study for cocoa and chocolates, and powdered infant formula with and without probiotics including milk powders (up to 375 g)	ISO 6579-1:2017	ISO 16140-2:2016	ADRIA
June 2022	Renewal study with completion of the data according to ISO 6579-1/A1:2020	ISO 6579-1:2017 ISO 6579-1/A1:2020	ISO 16140-2:2016	ADRIA
June 2024	Increase in the system version of the VIDAS Kube device from 1.0 to 1.1.	/	/	Internal update
February 2025	Increase in the system version of the VIDAS Kube device from 1.1 to 1.3.	/	/	Internal update
June 2026	Renewal study with an update of the interpretation according to ISO 16140-2/A1:2024 and the removal of the category cocoa and chocolates (up to 375g) from the scope of the method	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016 & ISO 16140-2/A1:2024	ADRIA

During the 2026 renewal process, the results were re-analysed according to ISO 16140-2/A1. Following this re-analysis, three samples were reinterpreted as ND_{FN(alt)} due to errors in the initial interpretation of the results; these samples had initially been recorded as PA.

Although these changes did not affect the acceptability criteria at category level, the method no longer met the combined acceptability criteria when all results were considered together (TND-PD at 7 for an AL of 6). It was therefore proposed to remove Category 6, cocoa and chocolate products, from the scope of the method in order to meet the combined acceptability criterion again. After re-analysis, this category showed a TND-PD value of 2. These data are therefore no longer reported in this summary report.

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The VIDAS® *Salmonella* (SLM) assay is an enzyme- immunoassay, for use on the automated VIDAS® instruments (see the Operator's Manual) for the detection of *Salmonella* antigens using the ELFA technique (Enzyme Linked Fluorescent Assay).

Each test is composed of two parts:

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

All the assay steps are performed automatically by the instrument. The reaction medium is cycled in and out of the SPR® several times.

Part of the enrichment broth is dispensed into the reagent strip. The antigens present will bind to the anti- *Salmonella* antibodies coating the SPR®.

Unbound sample components are eliminated during the washing steps. Antibodies conjugated with alkaline phosphatase are cycled in and out of the SPR® and will bind to any *Salmonella* antigens which are themselves bound to the antibodies on the SPR® wall. A final wash step removes unbound conjugate.

During the final detection step, the substrate (4-Methyl-umbelliferyl phosphate) is cycled in and out of the SPR®. The conjugate enzyme catalyzes the hydrolysis of this

substrate into a fluorescent product (4-Methyl-umbelliferone), the fluorescence of which is measured at 450 nm.

At the end of the assay, the results are automatically analyzed by the instrument which calculates a test value for each sample. This value is compared to internal references (thresholds) and each result is interpreted (positive, negative). The RFV (Relative Fluorescence Value) is calculated by subtracting the background reading from the final result. The RFV obtained for each sample is interpreted by the VIDAS® system as follows in the next page:

Test value (TV) = sample RFV / standard RFV.

If TV < 0.23, Test is negative
and
If TV ≥ 0.23, Test is positive

2.1.2 Protocol

The method consists of:

- A pre-enrichment step: x g (or x ml) sample in 9 x ml of BPW according to ISO 6887 parts, incubated for 16 to 20 h at 34-38°C,
- An enrichment step: transfer 0.1 ml pre-enrichment into 10 ml of RVS, incubated 6 to 8 hours at 41.5°C ± 1.0°C
- A post-enrichment step: inoculation of 1 ml RVS broth into 10 ml M broth, incubated 16 to 20 hours at 41.5°C ± 1.0°C.

After incubation, homogenize the M Broth and transfer:

- 1 ml of M broth in a tube and heat for 15 min ± 1 min at 95°C – 100°C if a water bath is used. Cool the tube.
- 0.5 ml of M broth into the sample well of the VIDAS strip and heat for 15 min ± 1 min if the VIDAS Heat & Go is used. Then, remove the strip and leave to cool for at least 10 min.

VIDAS SLM test is then performed on the cooled boiled M broth. Store the M and RVS broths at 2 - 8°C if confirmation is required or prolong incubation of the RVS broth at 41.5°C for a total of 16 - 20 hours.

Positive results with VIDAS SLM tests have to be confirmed by streaking the RVS broth (stored at 2-8°C or incubated for 16 - 20 hours) on *Salmonella* selective medium and by applying the tests described in the standardized methods by the CEN, ISO or AFNOR (including the purification step) on the characteristic colonies.

2.1.3 Restriction

There is no restriction.

2.2 Reference method

The reference method used for the initial validation (MCS and ILS part) was the ISO 6579:2002 - Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Salmonella* spp. Data were generated by IPL.

The reference method used for the renewal and extension study in 2018 corresponds to the ISO 6579-1:2017♦ - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.

For all the cheeses and low moisture products tested during the sensitivity for the renewal study, an incubation time of 48 h was applied for RVS and MKTTn selective enrichment step. It was agreed with the technical committee to not performed again the RLOD nor the ILS.

For the renewal study in 2022, the ISO 6579-1/A1:2020 was also taken into consideration: Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC (See **Appendix 2**). However, changes were considered as minor, therefore, no additional analysis were carried out.

When big sample size (375 g) was tested for the alternative method, the same sampling was applied for the reference method.

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

2.3 Study design

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

3 INITIAL VALIDATION STUDY AND RENEWAL/EXTENSION STUDIES: RESULTS

3.1 Method comparison study

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

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

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

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

448 samples were analysed (189 in 2002, 136 in 2006 and 123 in 2017 and 2018) providing 208 positive and 240 negative results). The distribution per tested category and type is given in Table 1.

Table 1 – Distribution per tested category and type

Category		Type		Positive samples	Negative samples	Total
1	Meat products	a	Raw meats	16	16	32
		b	Poultry	10	10	20
		c	Delicatessen	8	12	20
		Total		34	38	72
2	Dairy products	a	Raw milk cheese	12	19	31
		b	Pasteurized milk cheese and ice cream	10	10	20
		c	Milk and milk powders	14	14	28
		Total		36	43	79
3	Seafood and vegetables	a	Fish fillets and shellfish	11	11	22
		b	Raw vegetables and spices	16	22	38
		c	Ready-to-eat vegetables	11	11	22
		Total		38	44	82
4	Miscellaneous	a	Eggs and egg-based products	15	11	26
		b	Pastries and chocolate	7	26	33
		c	Ready-to-eat meals	11	9	20
		Total		33	46	79
5	Pet food	a	Wet pet food	17	11	28
		b	Flours, pellets	15	11	26
		c	Meat for pet	8	12	20
		Total		40	34	74
7	Powdered infant formula with and without probiotics including milk powders (Up to 375g)	a	Milk powders	11	10	21
		b	Infant formula without probiotics	11	10	21
		c	Infant formula with probiotics	10	10	20
		Total		32	30	62
Total				213	235	448

3.1.1.2 Artificial contamination of samples

The artificial contaminations are presented in **Appendix 3**.

213 samples were artificially contaminated, using 22 different strains. 153 gave a positive result.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 2.

Table 2 - Repartition of the positive samples per inoculation protocol and inoculation level

	Naturally contaminated	Artificially contaminated				Total
		≤ 3 (spiking)	≤ 5 (seeding)	5 < x < 10	> 10	
Number of samples	60	73	38	38	4	213
%	28.2%	34.3%	17.8%	17.8%	1.9%	100.0%

28.2 % of the samples were naturally contaminated.

3.1.1.3 Protocols applied during the validation study

> Incubation time

There is no information provided in the reports for the studies performed before 2018 concerning the incubation time. The minimum incubation times were tested for the renewal study carried out in 2018:

- BPW: 16 h
- RVS: 6 h for VIDAS test and 22 h for confirmatory tests
- M broth: 16 h.

> Confirmations

The confirmations were run by streaking 10 µl of RVS broth onto XLD and ChromID Salmonella (SM2) for the initial validation study. Streaking was done onto ASAP and ChromID Salmonella (SM2) for the renewal study.

3.1.1.4 Test results

Raw data per category are given in **Appendix 4**.

The results are given in Table 3.

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

Category		PA	NA	PD	ND _{FN(alt)}	PD _{FP(alt)}	Total
1	Meat products	34	38	0	0	0	72
2	Dairy products	35	43	0	1	0	79
3	Seaford and vegetables	37	44	0	1	0	82
4	Miscellaneous	32	46	0	1	0	79
5	Pet food	40	34	0	0	0	74
7	Powdered infant formula with and without probiotics including milk powders (up to 375 g)	30	30	0	2	0	62
Total		208	235	0	5	0	448

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

The calculations are presented in Table 4.

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

Category		Type		PA	NA	PD	ND _{FN(alt)}	PD _{FP(alt)}	TND	TNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	FNR %
1	Meat products	a	Raw meats	16	16	0	0	0	0	16	100.0	100.0	100.0	0.0	0.0
		b	Poultry	10	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
		c	Delicatessen	8	12	0	0	0	0	12	100.0	100.0	100.0	0.0	0.0
		Total		34	38	0	0	0	0	38	100.0	100.0	100.0	0.0	0.0
2	Dairy products	a	Raw milk cheese	11	19	0	1	0	1	19	91.7	100.0	96.8	0.0	8.3
		b	Pasteurized milk cheese and ice cream	10	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
		c	Milk and milk powders	14	14	0	0	0	0	14	100.0	100.0	100.0	0.0	0.0
		Total		35	43	0	1	0	1	43	97.2	100.0	98.7	0.0	2.8
3	Seafood and vegetables	a	Fish fillets and shellfish	11	11	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
		b	Raw vegetables and spices	15	22	0	1	0	1	22	93.8	100.0	97.4	0.0	6.3
		c	Ready-to-eat vegetables	11	11	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
		Total		37	44	0	1	0	1	44	97.4	100.0	98.8	0.0	2.6
4	Miscellaneous	a	Eggs and egg-based products	14	11	0	1	0	1	11	93.3	100.0	96.2	0.0	6.7
		b	Pastries and chocolate	7	26	0	0	0	0	26	100.0	100.0	100.0	0.0	0.0
		c	Ready-to-eat and ready to reheat meals	11	9	0	0	0	0	9	100.0	100.0	100.0	0.0	0.0
		Total		32	46	0	1	0	1	46	97.0	100.0	98.7	0.0	3.0
5	Pet food	a	Wet pet food	17	11	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
		b	Flours, pellets	15	11	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
		c	Meat for pet	8	12	0	0	0	0	12	100.0	100.0	100.0	0.0	0.0
		Total		40	34	0	0	0	0	34	100.0	100.0	100.0	0.0	0.0
7	Powdered infant formula with and without probiotics including milk powders (up to 375 g)	a	Milk powders	10	10	0	1	0	1	10	90.9	100.0	95.2	0.0	9.1
		b	Infant formula without probiotics	11	10	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
		c	Infant formula with probiotics	9	10	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0
		Total		30	30	0	2	0	2	30	93.8	100.0	96.8	0.0	6.3
All products				208	235	0	5	0	5	235	97.7	100.0	98.9	0.0	2.3

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

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

A summary of the results is given in Table 5.

Table 5 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	97.7%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	100.0%
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	98.9%
False positive ratio for the alternative method (paired evaluation)	$FPR = \frac{PD_{FP(alt)}}{TNA} \times 100 \%$	0.0%
False negative ratio for the alternative method (paired evaluation)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD} \times 100 \%$	2.3%

3.1.2 Analysis of discordant results

Five negative deviations were observed in this study (see Table 6). They concerned three artificially contaminated samples and two naturally contaminated samples. For one sample (A8), the presence of *Salmonella* spp. was confirmed in RVS broth. For another sample, only the MKTTn broth detected the microorganism. For the remaining samples, the presence of *Salmonella* spp. was detected by both methods.

No positive deviation was observed.

Table 6 - Negative deviations

Sample N°	Product	Strain inoculated	Inoculation level (CFU/sample)	Reference method	VIDAS SLM (Single selective enrichment)						Category	Type
					RFV	VT	Test result	Confirmation	Final result	Agreement		
2002	Raw milk cheese	/	/	+		0.04	-	-(+ MKTTn)	-	ND _{FN(alt)}	2	a
A8	Liquid egg product	/	/	+	310	0.08	-	<i>Salmonella</i> spp	+	ND _{FN(alt)}	4	a
4704	Sprouts	S. Virchow Ad2569	2.6	+	151	0.04	-	<i>Salmonella</i> spp	+	ND _{FN(alt)}	3	b
5542	Skim milk powder	S. Anatum Ad2706	0.4	+	163	0.04	-	<i>Salmonella</i> spp	+	ND _{FN(alt)}	7	a
5551	Infant formula with probiotics (2.4x10 ⁵ CFU/g)	S. Cerro Ad2707	0.8	+	142/165	0.04/0.04	-/-	<i>Salmonella</i> spp	+	ND _{FN(alt)}	7	c

The analyses of discordant results according to the ISO 16140-2 & ISO 16140-2/A1 is the following (See Table 7):

Table 7 - Analyses of discordant results

							Paired study				
Category		Type		Study design	N+	TND	PD	TND-PD	AL	TND+PD	AL
1	Meat products	a	Raw meats	Paired	16	0	0				
		b	Raw poultry	Paired	10	0	0				
		c	Delicatessen	Paired	8	0	0				
		Total			34	0	0	0	3	0	6
2	Dairy products	a	Raw milk cheese	Paired	12	1	0				
		b	Pasteurized milk cheese and ice cream	Paired	10	0	0				
		c	Milk and milk powders	Paired	14	0	0				
		Total			36	1	0	1	3	1	6
3	Seafood and vegetables	a	Fish fillets and shellfish	Paired	11	0	0				
		b	Raw vegetables and spices	Paired	16	1	0				
		c	Ready-to-eat vegetables	Paired	11	0	0				
		Total			38	1	0	1	3	1	6
4	Miscellaneous	a	Eggs and egg-based products	Paired	15	1	0				
		b	Pastries and chocolate	Paired	7	0	0				
		c	Ready-to-eat meals	Paired	11	0	0				
		Total			33	1	0	1	3	1	6
5	Pet food	a	Wet pet food	Paired	17	0	0				
		b	Flours, pellets	Paired	15	0	0				
		c	Meat for pet	Paired	8	0	0				
		Total			40	0	0	0	3	0	6
7	Powdered infant formula with and without probiotics including milk powders (up to 375g)	a	Milk powders	Paired	11	1	0				
		b	Infant formula without probiotics	Paired	11	0	0				
		c	Infant formula with probiotics	Paired	10	1	0				
		Total			32	2	0	2	3	2	6
Total					213	5	0	5	6	5	18

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

3.1.2.1 Confirmation

The positive samples were confirmed by running a subculture in RVS both prior streaking onto XLD and Chrom ID Salmonella (SM2) for the initial validation study and onto XLD and ASAP for the renewal and extension studies.

All the positive VIDAS tests were confirmed using this procedure. Typical colonies were observed on all the tested plates except in one case (Pork meat sample tested in 2002 by IPL) for which characteristic colonies were observed only on XLD plate.

3.1.3 Relative level of detection

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

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

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

3.1.3.1 Experimental design

Five (matrix/strain) pairs were tested for the study run in 2006 according to the ISO 16140 (2003) and 2 matrix/strain pairs in 2018 according to the EN ISO 16140-2:2016 (See Table 8).

Table 8 - Defined (matrix/strain) pairs for the RLOD determination

Category		Matrix	Inoculated strain	Origin	Storage conditions before analysis
1	Meat products	Poultry ground meat	S. Hadar	Poultry meat	/
2	Dairy products	Raw milk	S. Typhimurium	Raw milk cheese	/
3	Seafood and vegetables	Fish fillet	S. Virchow	Shellfish	/
4	Miscellaneous	Liquid egg product	S. Enteritidis	Liquid egg product	/
5	Feed	Pâté for pet	S. Senftenberg	Feed	/
7	Powdered infant formula with and without probiotics including milk powders (up to 375 g)	Milk powder	S. Mikawasima Ad1811	Raw milk	Seeding protocol Lyophilized strain 2 weeks at ambient temperature

3.1.3.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD version 4 (2024-01-10). The RLOD are given in Table 9.

Table 9 – Presentation of RLOD before and after confirmation of the alternative method results

Category	Matrix / strain	AL	RLOD [95% confidence limit]
1	Ground poultry meat / <i>S. Hadar</i>	1.5	1 [0.4 ; 2.4]
2	Raw milk / <i>S. Typhimurium</i>		1.7 [0.5 ; 6.3]
3	Fish fillet / <i>S. Virchow</i>		1 [0.5 ; 2.2]
4	Liquid egg product / <i>S. Enteritidis</i>		1 [0.4 ; 2.5]
5	Pâté for pet / <i>S. Senftenberg</i>		1 [0.4 ; 2.8]
7	Infant formula with probiotics / <i>S. Mikawasima</i> Ad1811		1 [0.5 ; 2.1]
Combined			1 [0.7 ; 1.5]

For raw milk tested according to the design described in the ISO 16140:2003, the RLOD value is just above the AL (RLOD = 1.700). Note that for this matrix, the aerobic mesophilic flora was very high and unusual ($9.0 \cdot 10^6$ CFU/g). The following results were observed:

- Reference method: 0/6 - 1/6 - 5/6 - 6/6.
- Alternative method: 0/6 - 1/6 - 3/6 - 6/6.

Only 2 additional positive samples were obtained with the reference method at one level. For all the other levels, there is perfect match between the reference and the alternative method.

In the sensitivity study, 6 positive raw milk samples were tested: 2 naturally and 4 artificially contaminated samples; the same results were obtained by the reference and the alternative method.

The LOD₅₀ calculations were done using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> POD-LOD calculation program - version 12, 2024-03-05. The tests are given in Table 10.

Table 10 - LOD₅₀ results

Category	Matrix / Strain	Level of detection at 50 % (CFU / sample size) ¹		Level of detection at 95 % (CFU / sample size) ¹	
		Reference method	Alternative method	Reference method	Alternative method
1	Ground poultry meat / <i>S. Hadar</i>	0.4 [0.2; 0.8]	0.4 [0.2; 0.8]	1.7 [0.9; 3.3]	1.7 [0.9; 3.3]
2	Raw milk / <i>S. Typhimurium</i>	0.6 [0.3; 1.1]	0.9 [0.4; 1.7]	2.5 [1.3; 4.9]	3.8 [1.9; 7.5]
3	Fish fillet / <i>S. Virchow</i>	0.3 [0.2; 0.5]	0.3 [0.2; 0.5]	1.3 [0.7; 2.2]	1.3 [0.7; 2.2]
4	Liquid egg product / <i>S. Enteritidis</i>	0.7 [0.3; 1.3]	0.7 [0.3; 1.3]	2.9 [1.5; 5.8]	2.9 [1.5; 5.8]
5	Pâté for pet / <i>S. Senftenberg</i>	0.7 [0.4; 1.3]	0.7 [0.4; 1.3]	3.1 [1.6; 5.8]	3.1 [1.6; 5.8]
7	Infant formula with probiotics / <i>S. Mikawasima</i> Ad1811	1.0 [0.6; 1.6]	1.0 [0.6; 1.6]	4.3 [2.7; 6.7]	4.3 [2.7; 6.7]
All combined		0.6 [0.5; 0.8]	0.7 [0.5; 0.8]	2.7 [2.1; 3.4]	2.8 [2.2; 3.6]

3.1.3.3 Conclusion

The Relative Levels of Detection (RLOD) meet the Acceptability Limits (observed values $\leq$ AL) for all combined categories and each matrix/strain pair, except for raw milk for which the RLOD is just above the AL (RLOD = 1.700). Considering the very high level of background flora obtained on this matrix and the design of the study according to ISO 16140:2003, the RLOD can be considered acceptable and was approved by the AFNOR Certification technical board.

The LOD₅₀ varies from 0.3 to 1.0 CFU/test portion for the reference method and the alternative method.

3.1.4 Inclusivity / exclusivity

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

The inclusivity and the exclusivity of the alternative method are defined by analysis, respectively, of 50 positive strains and 30 negative strains. The study was performed in 2006. Additional tests were performed on 11 target strains in 2010 for the renewal study.

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

In order to be in agreement with the AFNOR technical rules, the following strains were also tested in 2014:

- *Salmonella* Typhimurium SI 1,4,[5],12:- (non-motile variant) Ad 1333.
- *Salmonella* Typhimurium SI 1,4,[5],12:i- (monophasic variant) Ad 1334.
- *Salmonella* Typhimurium SI 1,4,[5],12:-:1,2 (monophasic variant) Ad 1335.

For the renewal study, 37 *Salmonella* strains were tested in order to be in agreement with the ISO 16140-2.

3.1.4.1 Test protocols

> Inclusivity

Salmonella strains were grown in Buffered Peptone Water (BPW). Dilutions were done in order to inoculate around 10 cells/225 ml BPW. The enrichment step was performed at 37°C and enrichment protocol (inoculation in RVS then post-enrichment in M broth) was realized before performing VIDAS SLM test.

> Exclusivity

The different negative strains were cultured in non-selective broth. Dilutions were realised in order to inoculate 10⁵ cells/ml before performing the VIDAS SLM test.

3.1.4.2 Results

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

> Inclusivity

The 102 *Salmonella* strains tested were detected using the VIDAS SLM test.

> Exclusivity

Among the 30 non-target strains tested, cross reactions were observed with three strains of *Citrobacter* (*Citrobacter diversus* and *Citrobacter freundii*). These strains were tested again with the complete protocol of the alternative method and the reference method. Two of them still gave positive VIDAS test (*Citrobacter diversus* CIT30 and EN52) while negative results were observed with the reference method protocol. The three strains were confirmed as negative after streaking on RVS or SMID2.

The VIDAS *Salmonella* method (Single selective enrichment) is specific and selective.

3.1.5 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The storage temperature of the VIDAS SLM kit is at 2°C - 8°C. Store all unused reagent at 2°C - 8°C. The kit expiry date is shown on the box label and on the different vials. The kit components should be stored between +2°C and +8°C. If stored according to the recommended conditions (pouch correctly resealed with desiccant after use...), all components are stable until the expiration date indicated on the label.		
Time to result	Step	Time required (Day) VIDAS SLM single enrichment method	Time required (Day) Reference method ISO 6579 -1
	Realization of pre-enrichment	D0	D0
	Inoculations of enrichment broths (Rappaport-Vassiliadis Soja, MKTTn, M)	D1	D1
	VIDAS SLM test procedure	D2	/
	Streaking RVS and MKTTn onto selective media	/	D2-D3 ⁽¹⁾
	Reading the plates	/	D3 to D4 ⁽¹⁾
	Negative results	D2	D3 to D4⁽¹⁾
	Streaking RVS and MKTTn onto selective media	D2	/
	Reading the plates	D3	/
	Confirmatory tests (biochemical and serological)	D4	D3 to D5 ⁽¹⁾
	Positive results	D4	D4 to D5⁽¹⁾
Common step with reference method	Pre-enrichment in BPW		

(1): For raw milk cheeses and low moisture dairy products

The negative results are available in 2 days and the positive results in 4 days.

3.2 Inter-laboratory study

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

The ILS was performed in 2006. Data were initially generated following the ISO 16140:2003 and in comparison to the ISO 6579:2002.

The results of the inter-laboratory studies run in 2006 were re-interpreted according to the ISO 16140-2:2016 and ISO 16140-2:2016/Amd1:2024 standard during the renewal in 2026.

3.2.1 Study organisation

Samples were sent to 15 laboratories. Pasteurised milk was inoculated with a *Salmonella* Typhimurium strain isolated from a dairy product.

Samples were prepared and inoculated on Monday 16th June 2006, as described below:

- 24 samples for analyses by the reference and the alternative methods;
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833-1 method,
- A temperature probe.

The targeted inoculation levels were the following:

- Level: 0 CFU/25 ml,
- Level 1: 3 CFU/25 ml,
- Level 2: 30 CFU/25 ml.

The collaborators and the expert laboratory carried out the analyses at Day 1 with the alternative and reference methods. **The analyses by the reference method and the alternative method were performed on the same day.**

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at two different levels. Enumerations were performed for the high contamination level, and detection analyses were performed for the low contamination level after 24 h and 48 h storage at $5 \pm 3^\circ\text{C}$. The results are given in Table 11.

Table 11 - Sample stability

Day	Reference method (detection)	CFU/25 ml
Day 0	+	43
Day 1	+	33
Day 2	+	8

A slight decrease in the *Salmonella* count was observed during storage at $5^\circ\text{C} \pm 3^\circ\text{C}$.

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 12).

Table 12 - Contamination levels

Level	Samples	Theoretical target level (CFU/25ml)	True level (CFU/25ml)	Low limit CFU/ 25 ml sample	High limit CFU/ 25 ml sample
Level 0 (L0)	1-4-7-10-11-16-19-22	0	0	/	/
Low level (L1)	2-5-8-12 13-17-20-23	3	4.0	1.1	10.3
High level (L2)	3-6-9-14-15-18-21-24	30	42.9	30.6	58.4

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 13.

Table 13 - Sample temperatures at receipt

Laboratory	Temperatures at receipt (°C)		Comments
	Measured by the laboratory	Temperature probe	
A	16.4	8.8	Reception at D2
B	/	/	Reception at D2
C	8.0	7.7	
D	9.7	3.7	
E	7.0	8.2	
F	Not communicated	2.7	
G	/	16.3	Reception at D2
H	Not communicated	Not received	
I	3.9	4.5	
J	1.1	5.2	
K	1.0	1.2	
L	3.0	2.7	
M	8.0	3.7	
N	3.4	7.7	
O	8.8	3.7	

Three labs (A, B and G) received their samples at Day 2 and did not realise the analyses. For the other labs, the temperatures measured by the probe were all correct.

3.2.3 Results analysis

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

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 14.

Table 14 – Results obtained by the expert Lab.

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

3.2.3.2 Results observed by the collaborative laboratories

> **Aerobic mesophilic flora enumeration**

Depending on the Lab results, the enumeration levels varied from 1 to 10 CFU/ml.

> **Salmonella spp. detection**

Lab F did not test the single selective enrichment.

11 collaborators participated to the study. The results obtained are provided in Table 15 (reference method) and Table 16 (alternative method).

Table 15 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	<i>L0</i>	<i>L1</i>	<i>L2</i>
C	0	8	8
D	0	8	8
E	8	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
O	0	8	8
Total	8	88	88

**Table 16 - Positive results (before and after confirmation)
by the alternative method (ALL the collaborators)**

Collaborators	Contamination level								
	L0			L1			L2		
	VIDAS Result	Confirmation result	Final result	VIDAS Result	Confirmation result	Final result	VIDAS Result	Confirmation result	Final result
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	8	8	8	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	8	8	8	8	8	8
Total	8	8	8	88	88	88	88	88	88

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was applied and the results from Lab E were not kept for interpretation.

3.2.3.3 Results of the collaborators retained for interpretation

The results obtained with the 10 labs kept for interpretation are presented in Table 17 (reference method) and Table 18 (alternative method).

Table 17 - Positive results by the reference method (Without Lab E)

Collaborators	Contamination level		
	L0	L1	L2
C	0	8	8
D	0	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
O	0	8	8
Total	CP₀=0	CP₁=80	CP₂=80

**Table 18 - Positive results (before and after confirmation)
by the alternative method (Without Lab E)**

Collaborators	Contamination level								
	L0			L1			L2		
	VIDAS Result	Confirmation result	Final result	VIDAS Result	Confirmation result	Final result	VIDAS Result	Confirmation result	Final result
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	8	8	8	8	8	8
Total	P₀=0	C₀=0	CP₀=0	P₁=80	C₁=80	CP₁=80	P₂=80	C₂=80	CP₂=80

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 19).

Table 19 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-} \right) \right) \times 100 \% =$	100.0 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-} \right) \right) \times 100 \% =$	100.0 %

N: number of all L0 tests

P₀ = total number of false-positive results obtained with the blank samples before confirmation

CP₀ = total number of false-positive results obtained with the blank samples

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

In this study, no fractional positive results were obtained for the low and the high inoculation levels (L1 + L2). Nevertheless, L1 inoculation level was retained for calculation.

A summary of the results of the collaborators retained for interpretation, and obtained with the reference and the alternative methods for Level 1 and Level 2 is provided in Table 20

Table 20 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 80	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) TND = 0	Negative agreement (A-/R-) TNA = 0

Based on the data summarized in Table 20, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 21).

Table 21 - Sensitivity, relative trueness and false positive ratio percentages

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

3.2.4.3 Interpretation of data

No discordant result was obtained for this inter-laboratory study.

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

For 10 Labs, the limits are the following:

	Calculated values	AL	Conclusion
TND - PD	0	3	TND - PD < AL
TND + PD	0	4	TND - PD < AL

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

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

When using the EN ISO 16140-2 Excel spreadsheet available at https://standards.iso.org/iso/16140/-2/ed-1/en/amd/1/PODLOD-interlab_ver2.xlsm, the RLOD calculation is not possible as there is no fractional positive result for the alternative and the reference methods.

3.3 General conclusion

The **method comparison study conclusions** are:

In the sensitivity study, 6 categories were tested: 5 food categories and the feed products. The protocol of the alternative method shows 5 negative deviations ($ND_{FN(alt)}$) for the over all categories. The calculated values for (TND-PD) and (TND+PD) meet the acceptability limits (AL) for each individual category and for all the combined categories (observed values < AL).

The Relative Levels of Detection (RLOD) meet the Acceptability Limit for each matrix/strain pairs and for the overall categories (observed values < AL). Considering the root cause analysis, the RLOD results for raw milk have been approved by the AFNOR Certification technical board.

The inclusivity and exclusivity testing gave the expected results for the 102 target strains and the 30 non-target strains.

The alternative method allows a two-days screening of the negative samples.

The alternative method fulfils all the ISO 16140-2:2016, ISO 16140-2/A1:2024 requirements and AFNOR technical rules (Revision 13).

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

Despite the absence of fractional recovery level, the data and interpretations can be considered as complying the ISO 16140-2 requirements.

The alternative method is considered equivalent to the ISO standard.

Quimper, 17 July 2026

Astrid CARIOU

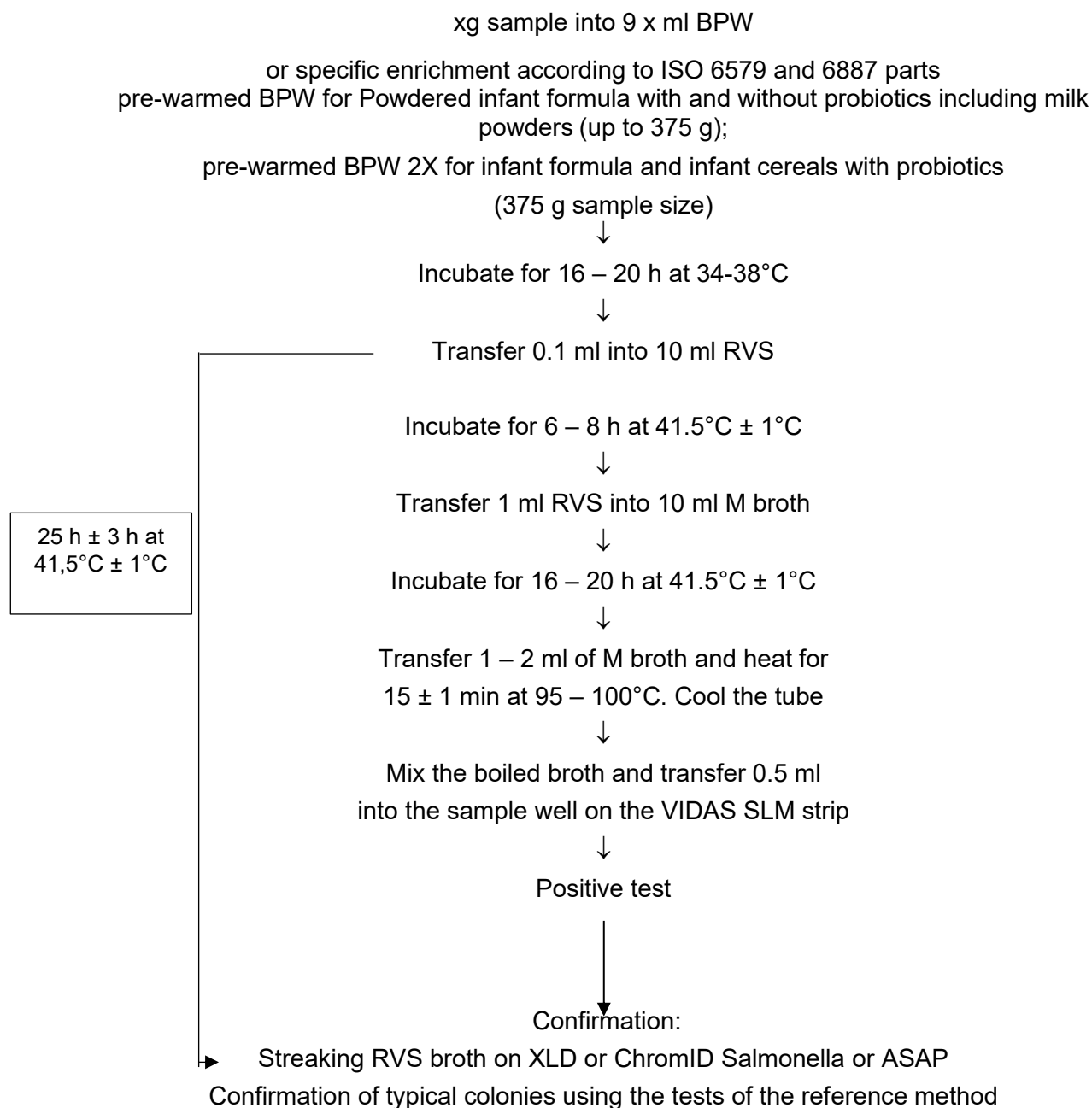
Manager

Method performance in food microbiology



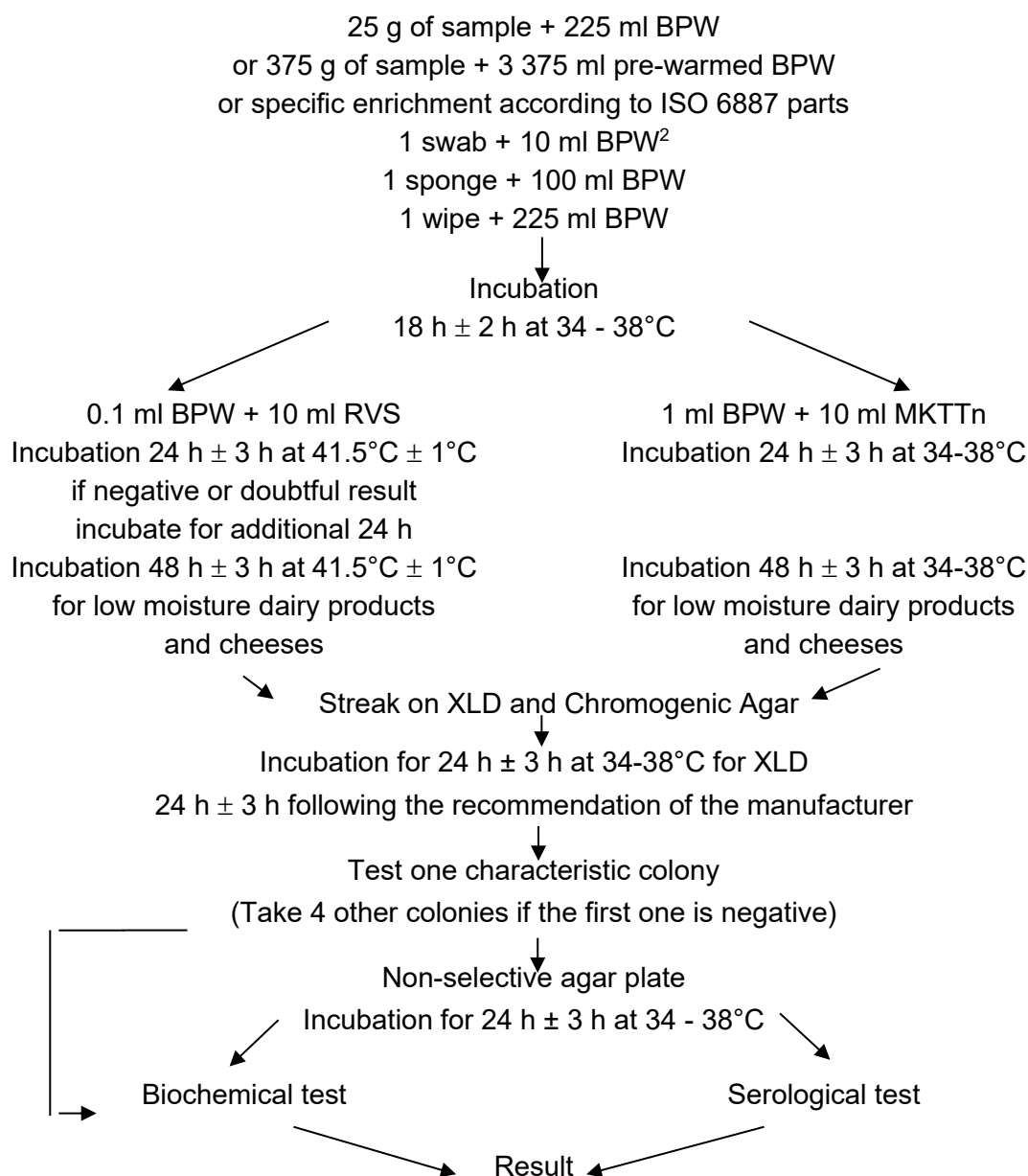
I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

Appendix 1 – Flow diagram of the alternative method: VIDAS Salmonella method (Single selective enrichment)



Appendix 2 – Flow diagram of the reference method

ISO 6579-1:2017 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.
ISO 6579-1/A1:2020 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.
 Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC



² For sampling after cleaning process premoisten
 - 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
 - 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
 - 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml BPW)

Appendix 3 – Artificial contamination of samples

Code	Product	Category and type	Artificial contaminations (Study realised by IPL)						Result
			Strain			Injury protocol	Injury measurement	CFUC/ sample	
			N°	Name	Origin				
A1	Whiting filet	PP1	31	Salmonella Virchow	Cockle	30 min 55°C 30 min -80°C	0.35	3.4	+
A2	Scallops	PP1	31	Salmonella Virchow	Cockle	30 min 55°C 30 min -80°C	0.35	3.4	+
A3	Salmon filet	PP1	31	Salmonella Virchow	Cockle	30 min 55°C 30 min -80°C	0.35	4.0	+
A4	Smoked mackerel	PP1	31	Salmonella Virchow	Cockle	30 min 55°C 30 min -80°C	0.35	4.7	+
A5	Seafoods	PP1	31	Salmonella Virchow	Cockle	30 min 55°C 30 min -80°C	0.35	5.4	+
A6	FSaithe filet	PP1	80	Salmonella Kedougou	Tuna	30 min 55°C 30 min -80°C	0.78	6.9	+
A7	Shrimps	PP1	80	Salmonella Kedougou	Tuna	30 min 55°C 30 min -80°C	0.78	6.9	+
A13	Cooked lens	PV2	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C	0.41	6.3	+
A14	Cooked broccoli	PV2	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C	0.41	6.3	+
A15	Cooked green beans	PV2	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C	0.41	11.1	+
A17	Raw endive	PV1	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C	0.41	9.5	+
A19	Cooked saithe filet	DV3	80	Salmonella Kedougou	Tuna	30 min 55°C 30 min -80°C	0.78	6.9	+
B1	Red fruits pastry	DV2	14	Salmonella Enteritidis	Pastry	30 min 55°C 30 min -80°C	0.57	8.4	+
B2	Baba au rhum	DV2	14	Salmonella Enteritidis	Pastry	30 min 55°C 30 min -80°C	0.57	10.0	+
B3	Versaillais	DV2	14	Salmonella Enteritidis	Pastry	30 min 55°C 30 min -80°C	0.57	10.0	+
B4	Forêt noire	DV2	14	Salmonella Enteritidis	Pastry	30 min 55°C 30 min -80°C	0.57	11.7	+
B5	Baked custard	DV2	14	Salmonella Enteritidis	Pastry	30 min 55°C 30 min -80°C	0.57	8.4	+
B8	Roasted potatoes	DV2	87	Salmonella Blockley	Basil	30 min 55°C 30 min -80°C	1.84	10.3	+
B10	Scallops with Cognac	DV3	80	Salmonella Kedougou	Tuna	30 min 55°C 30 min -80°C	0.59	5.5	+
B11	Hake with curry	DV3	80	Salmonella Kedougou	Tuna	30 min 55°C 30 min -80°C	0.59	6.4	+
B12	Salmon + mushrooms	DV3	80	Salmonella Kedougou	Tuna	30 min 55°C 30 min -80°C	0.59	6.4	+
B13	Viennetta mint	PL2	45	Salmonella Indiana	Cheese (Brie de Meaux)	30 min 55°C 30 min -80°C	0.35	7.3	+
B14	St Félicien	PL2	45	Salmonella Indiana	Brie de Meaux	30 min 55°C 30 min -80°C	0.35	8.2	+
B15	Cheese	PL2	45	Salmonella Indiana	Brie de Meaux	30 min 55°C 30 min -80°C	0.35	8.2	+
B16	Brillat savarin	PL2	45	Salmonella Indiana	Brie de Meaux	30 min 55°C 30 min -80°C	0.35	4.6	+
B17	Goat cheese	PL2	45	Salmonella Indiana	Brie de Meaux	30 min 55°C 30 min -80°C	0.35	6.5	+
B18	Rollot de Picardie	PL2	97	Salmonella Typhimurium	Cheese (St Nectaire)	30 min 55°C 30 min -80°C	0.50	6.1	+
B19	Cheese (Morbier)	PL1	97	Salmonella Typhimurium	Cheese (St Nectaire)	30 min 55°C 30 min -80°C	0.50	7.6	+
B20	Cheese (Neufchâtel)	PL1	97	Salmonella Typhimurium	Cheese (St Nectaire)	30 min 55°C 30 min -80°C	0.50	7.6	+
B21	Cheese (Roquefort)	PL1	97	Salmonella Typhimurium	Cheese (St Nectaire)	30 min 55°C 30 min -80°C	0.50	9.1	+
B22	Cheese (Munster)	PL1	97	Salmonella Typhimurium	Cheese (St Nectaire)	30 min 55°C 30 min -80°C	0.50	9.1	+
C5	Stuffed squids	DV3	71	Salmonella Senftenberg	Fish	48H fridge 30 min 55°C 30 min -80°C	0.71	3.0	+

Code	Product	Category and type	Artificial contaminations (Study realised by IPL)						Result
			Strain			Injury protocol	Injury measurement	CFUC/ sample	
			N°	Name	Origin				
C6	Salmon roulades	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30 min 55°C 30 min -80°C	0.71	3.4	+
C7	Stuffed squids	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30 min 55°C 30 min -80°C	0.71	3.7	+
C8	Cooked salmon	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30 min 55°C 30 min -80°C	0.71	3.7	+
C9	Cooked salmon	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30 min 55°C 30 min -80°C	0.71	4.1	+
C10	White fish lemon	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30 min 55°C 30 min -80°C	0.71	4.5	+
C11	Goat cheese	PL2	73	<i>Salmonella</i> Senftenberg	Dairy product	48H fridge 30 min 55°C 30 min -80°C	0.64	3.3	+
C12	Ewe cheese	PL2	73	<i>Salmonella</i> Senftenberg	Dairy product	48H fridge 30 min 55°C 30 min -80°C	0.61	3.3	+
C13	Cheese	PL2	73	<i>Salmonella</i> Senftenberg	Dairy product	48H fridge 30 min 55°C 30 min -80°C	0.61	3.7	+
C14	Milk	PL2	73	<i>Salmonella</i> Senftenberg	Dairy product	48H fridge 30 min 55°C 30 min -80°C	0.61	3.7	+
C15	Cheese (Crottin de Chavignol)	PL1	54	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30 min 55°C 30 min -80°C	0.64	4.8	+
C16	Valencay	PL1	54	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30 min 55°C 30 min -80°C	0.64	4.8	+
C17	Selles sur cher	PL1	54	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30 min 55°C 30 min -80°C	0.64	4.8	+
C18	Cheese (Crottin au lait cru)	PL1	54	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30 min 55°C 30 min -80°C	0.64	5.2	+
C19	Milk powder	PL3	55	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30 min 55°C 30 min -80°C	0.57	3.0	+
C20	Milk powder	PL3	55	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30 min 55°C 30 min -80°C	0.57	3.0	+
C21	Dry milk	PL3	55	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30 min 55°C 30 min -80°C	0.57	3.3	+
C22	Dry milk	PL3	55	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30 min 55°C 30 min -80°C	0.57	3.3	+
D2	Raw beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30 min 55°C 30 min -80°C 15 min 45°C	1.02	0.0	-
D3	raw beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30 min 55°C 30 min -80°C 15 min 45°C	1.02	0.0	-
D4	Beef pate for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30 min 55°C 30 min -80°C 15 min 45°C	0.96	1.4	+
D5	Beef pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30 min 55°C 30 min -80°C 15 min 45°C	0.96	1.7	+
D6	Chicken pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30 min 55°C 30 min -80°C 15 min 45°C	0.96	1.7	+
D7	Chicken pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30 min 55°C 30 min -80°C 15 min 45°C	0.96	1.9	+
D8	Lamb pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30 min 55°C 30 min -80°C 15 min 45°C	0.96	2.0	+
D9	Lamb pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30 min 55°C 30 min -80°C 15 min 45°C	0.96	2.0	+
D14	Pellets	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	1.09	1.3	+
D15	Meal	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	1.09	1.4	-
D16	Meal	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	1.09	1.4	+
D18	Fish meal	AN2	85	<i>Salmonella</i> Liverpool	Fish meal	30 min 55°C 30 min -80°C 15 min 45°C	1.02	0.2	+
D21	Meal	AN2	81	<i>Salmonella</i> Kedougou	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.91	0.8	+
D22	Meal	AN2	81	<i>Salmonella</i> Kedougou	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.91	0.9	+
D23	Pellets	AN2	81	<i>Salmonella</i> Kedougou	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.91	0.9	-
D24	Pellets	AN2	81	<i>Salmonella</i> Kedougou	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.91	1.0	+
E1	Waste beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30 min 55°C 30 min -80°C 15 min 45°C	0.95	8.2	+
E2	Waste beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30 min 55°C 30 min -80°C 15 min 45°C	0.95	12.3	+
E3	Waste beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30 min 55°C 30 min -80°C 15 min 45°C	0.95	4.1	+

Code	Product	Category and type	Artificial contaminations (Study realised by IPL)						Result
			Strain			Injury protocol	Injury measurement	CFUC/ sample	
			N°	Name	Origin				
E4	Fish pâté for cat	AN1	90	Salmonella Oranienburg	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.81	1.0	+
E5	Liver and poultry pâté for cat	AN1	90	Salmonella Oranienburg	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.81	1.0	+
E6	Chicken pâté for cat	AN1	90	Salmonella Oranienburg	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.81	1.2	+
E7	Salmon pâté for cat	AN1	90	Salmonella Oranienburg	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.81	1.2	+
E15	Dry cat foods	AN2	67	Salmonella Llandoff	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.66	3.2	+
E16	Dry cat foods	AN2	67	Salmonella Llandoff	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.66	3.2	+
E17	Dry cat foods	AN2	67	Salmonella Llandoff	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.66	3.8	+
E18	Dry cat foods	AN2	67	Salmonella Llandoff	Pet food	30 min 55°C 30 min -80°C 15 min 45°C	0.66	3.8	+
F1	Dry milk	PL3	54	Salmonella Typhimurium	Half skim milk	30 min 55°C 30 min -80°C 15 min 45°C	0.51	3.4	+
F2	Dry milk	PL3	54	Salmonella Typhimurium	Half skim milk	30 min 55°C 30 min -80°C 15 min 45°C	0.51	4.1	+
F3	Dry milk	PL3	54	Salmonella Typhimurium	Half skim milk	30 min 55°C 30 min -80°C 15 min 45°C	0.51	4.8	+
F4	Chef crawfish	PP1	31	Salmonella Virchow	Shell fish	30 min 55°C 30 min -80°C 15 min 45°C	0.55	1.9	+
F5	Perch filet	PP1	31	Salmonella Virchow	Cockle	30 min 55°C 30 min -80°C 15 min 45°C	0.55	1.9	-
F6	Fish filet	PP1	31	Salmonella Virchow	Cockle	30 min 55°C 30 min -80°C 15 min 45°C	0.55	2.3	+
F7	Spinach	PV2	59	Salmonella San Diego	Dried herbs	30 min 55°C 30 min -80°C 15 min 45°C	0.57	1.8	-
F8	Vegetables for couscous	PV2	59	Salmonella San Diego	Dried herbs	30 min 55°C 30 min -80°C 15 min 45°C	0.57	1.8	+
F9	Cauliflower	PV2	59	Salmonella San Diego	Dried herbs	30 min 55°C 30 min -80°C 15 min 45°C	0.57	2.2	+
F13	Salad	PV1	59	Salmonella San Diego	Dried herbs	30 min 55°C 30 min -80°C 15 min 45°C	0.57	1.4	-
F14	Salad	PV1	59	Salmonella San Diego	Dried herbs	30 min 55°C 30 min -80°C 15 min 45°C	0.57	1.8	+
F16	Catalan pan fried	PV1	59	Salmonella San Diego	Dried herbs	30 min 55°C 30 min -80°C 15 min 45°C	0.57	2.2	-
F17	Catalan pan fried	PV1	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C 15 min 45°C	0.53	1.8	-
F18	Catalan pan fried	PV1	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C 15 min 45°C	0.53	1.8	-
F19	Red cabbage	PV1	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C 15 min 45°C	0.53	2.2	+
F20	Red cabbage	PV1	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C 15 min 45°C	0.53	2.2	+
F21	Red cabbage	PV1	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C 15 min 45°C	0.53	2.7	+
F22	Red cabbage	PV1	2	Salmonella Amsterdam	Vegetables	30 min 55°C 30 min -80°C 15 min 45°C	0.53	2.7	+
G1	Cooked whelks	PP1	71	Salmonella Senftenberg	Fish	48H fridge 30 min 55°C 30 min -80°C 5min 46°C	0.73	6.0	+
G2	Ratatouille	PV2	2	Salmonella Amsterdam	Vegetables	48H fridge 30 min 55°C 30 min -80°C 5min 46°C	0.45	6.8	+
G3	Red cabbage	PV1	87	Salmonella Blockley	Basil	48H fridge 30 min 55°C 30 min -80°C 5min 46°C	0.46	4.6	+
G4	Tomatoes	PV1	87	Salmonella Blockley	Basil	48H fridge 30 min 55°C 30 min -80°C 5min 46°C	0.46	5.8	+
G5	Provençal pan fried	PV1	87	Salmonella Blockley	Basil	48H fridge 30 min 55°C 30 min -80°C 5min 46°C	0.46	6.9	+
G6	Provençal pan fried	PV1	87	Salmonella Blockley	Basil	48H fridge 30 min 55°C 30 min -80°C 5min 46°C	0.46	6.9	+

Date analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	4636	Rocamadour au lait cru	Raw milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 2-8°C	/	0-0-2-1-1	0.8	-	2	a
ADRIA-2017	4637	Camembert au lait cru	Raw milk cheese	S. Mbandaka Ad2296	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	-	2	a
ADRIA-2017	4638	Lait cru de vache	Raw milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	-	2	c
ADRIA-2017	4639	Lait cru de vache	Raw milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	+	2	c
ADRIA-2017	4640	Lait cru de vache	Raw milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	+	2	c
ADRIA-2017	4641	Lait cru de vache	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 2-8°C	/	0-0-2-1-1	0.8	+	2	c
ADRIA-2017	4642	Lait cru de vache	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 2-8°C	/	0-0-2-1-1	0.8	+	2	c
ADRIA-2017	4643	Noix de Saint-Jacques	Scallops	S. Anatum Ad2727	Crab	Seeding 48h 2-8°C	/	0-4-2-1-2	1.8	-	3	a
ADRIA-2017	4644	Poulpe	Octopus	S. Anatum Ad2727	Crab	Seeding 48h 2-8°C	/	0-4-2-1-2	1.8	+	3	a
ADRIA-2017	4645	Encornet	Squid	S. Anatum Ad2727	Crab	Seeding 48h 2-8°C	/	0-4-2-1-2	1.8	+	3	a
ADRIA-2017	4700	Champignons blancs crus	Mushrooms	S. Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	+	3	b
ADRIA-2017	4701	Salade iceberg	Iceberg lettuce	S. Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	+	3	b
ADRIA-2017	4702	Tendres pousses (mâche, épinards, laitues)	Baby leaves	S. Livingstone Ad2566	Potatoes	Seeding 48h 2-8°C	/	1-1-4-1-1	1.6	+	3	b
ADRIA-2017	4703	Mélange de jeunes pousses	Baby leaves	S. Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	+	3	b
ADRIA-2017	4704	Graines germées (alfalfa, roquette)	Sprouts	S. Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	+	3	b
ADRIA-2017	4705	Graines germées alfalfa	Sprouts	S. Livingstone Ad2566	Potatoes	Seeding 48h 2-8°C	/	1-1-4-1-1	1.6	+	3	b
ADRIA-2017	4706	Betterave	Beet	S. Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	+	3	c

Date analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	4707	Carottes rapées	Grated carrots	S. Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	-	3	c
ADRIA-2017	4708	Celeri remoulade	Celery	S. Livingstone Ad2566	Potatoes	Seeding 48h 2-8°C	/	1-1-4-1-1	1.6	-	3	c
ADRIA-2017	4709	Coleslow	Coleslow	S. Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	-	3	c
ADRIA-2017	4710	Salade de fruits tropicale	Tropical fruits salad	S. Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	+	3	c
ADRIA-2017	5240	Terrine pour chat au saumon	Cat food (salmon)	S. Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,39	6-6-5-4-4	5.0	+	5	a
ADRIA-2017	5241	Terrine pour chien à la volaille	Dog food (poultry)	S. Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,39	6-6-5-4-4	5.0	+	5	a
ADRIA-2017	5242	Terrine pour chat au bœuf	Cat food (beef)	S. Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,98	3-4-1-3-4	3.0	+	5	a
ADRIA-2017	5243	Terrine pour chien au bœuf	Dog food (beef)	S. Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,98	3-4-1-3-4	3.0	+	5	a
ADRIA-2017	5244	Terrine pour chat au lapin	Cat food (rabbit)	S. Infantis Ad2709	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,81	6-6-2-2-3	3.8	+	5	a
ADRIA-2017	5245	Croquettes pour chien	Pellets for dog	S. Infantis Ad2709	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,81	6-6-2-2-3	3.8	-	5	b
ADRIA-2017	5246	Croquettes pour chat thon, saumon, légumes et céréales	Pellets for cat (tuna, salmon, vegetables and cereals)	S. Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,39	6-6-5-4-4	5.0	+	5	b
ADRIA-2017	5247	Croquettes pour chat bœuf, poulet, foie	Pellets for cat (beef, poultry, liver)	S. Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,98	3-4-1-3-4	3.0	+	5	b
ADRIA-2017	5248	Snack pour chien	Dry dog food	S. Infantis Ad2709	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,81	6-6-2-2-3	3.8	+	5	b
ADRIA-2017	5249	Tablettes au bœuf	Dry dog food	S. Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,39	6-6-5-4-4	5.0	+	5	b
ADRIA-2017	5250	Mini stick pour chien	Dry dog food	S. Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,98	3-4-1-3-4	3.0	+	5	b
ADRIA-2017	5360	Bethmale au lait cru	Raw milk cheese	S. Ohio Ad1482	Raw milk	Seeding 48h 2-8°C	/	3-2-2-2-4	2.6	-	2	a
ADRIA-2017	5361	Camembert au lait cru	Raw milk cheese	S. Ohio Ad1482	Raw milk	Seeding 48h 2-8°C	/	3-2-2-2-4	2.6	-	2	a
ADRIA-2017	5362	Carottes rapées	Grated carrots	S. Infantis Ad1646	Compost	Seeding 48h 2-8°C	/	6-4-4-5-5	4.8	-	3	c

Date analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	5363	Céleri	Celery	S. Infantis Ad1646	Compost	Seeding 48h 2-8°C	/	6-4-4-5-5	4.8	+	3	c
ADRIA-2017	5364	Concombres	Cucumbers	S. Infantis Ad1646	Compost	Seeding 48h 2-8°C	/	6-4-4-5-5	4.8	+	3	c
ADRIA-2017	7088	Camembert au lait cru	Raw milk cheese	S. Montevideo Ad912	Raw milk	Seeding 48h 2-8°C	/	2-1-3-2-6	2.8	+	2	a
ADRIA-2017	7089	Roquefort au lait cru	Raw milk cheese	S. Montevideo Ad912	Raw milk	Seeding 48h 2-8°C	/	2-1-3-2-6	2.8	+	2	a
ADRIA-2017	4487	Poudre de lait écrémé	Skim milk powder	S. Infantis 401B	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3.1	+	7	a
ADRIA-2017	4488	Poudre de lait écrémé	Skim milk powder	S. Infantis 401B	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3.1	+	7	a
ADRIA-2017	4489	Poudre de lait écrémé	Skim milk powder	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.3	+	7	a
ADRIA-2017	4490	Poudre de lait demi-écrémé	Half-skim milk powder	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.3	-	7	a
ADRIA-2017	4491	Lait en poudre	Milk powder	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	3	-	7	a
ADRIA-2017	4492	Lait infantile sans probiotiques	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	3	-	7	b
ADRIA-2017	4493	Lait infantile sans probiotiques	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	3	-	7	b
ADRIA-2017	4494	Lait infantile sans probiotiques	Infant formula without probiotics	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	4495	Lait infantile sans probiotiques	Infant formula without probiotics	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	4496	Lait infantile sans probiotiques	Infant formula without probiotics	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b

Date analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	4497	Lait infantile avec probiotiques (3,2.10 ⁶ UFC/g)	Infant formula with probiotics (3.2x10 ⁶ CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	-	7	c
ADRIA-2017	4498	Lait infantile avec probiotiques (6,4.10 ⁵ UFC/g)	Infant formula with probiotics (6.4x10 ⁵ CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	c
ADRIA-2017	4499	Lait infantile avec probiotiques (5,2.10 ⁶ UFC/g)	Infant formula with probiotics (5.2x10 ⁶ CFU/g)	S. Infantis 401B	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3.1	-	7	c
ADRIA-2017	4500	Lait infantile avec probiotiques (2,3.10 ⁶ UFC/g)	Infant formula with probiotics (2.3x10 ⁶ CFU/g)	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.3	-	7	c
ADRIA-2017	4501	Lait infantile avec probiotiques (2,0.10 ⁵ UFC/g)	Infant formula with probiotics (2.0x10 ⁵ CFU/g)	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	3	+	7	c
ADRIA-2017	5540	Lait entier en poudre	Milk powder	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	-	7	a
ADRIA-2017	5541	Lait en poudre écrémé	Skim milk powder	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	a
ADRIA-2017	5542	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	+	7	a
ADRIA-2017	5543	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	-	7	a
ADRIA-2017	5544	Lait en poudre écrémé	Skim milk powder	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	-	7	a
ADRIA-2017	5545	Lait infantile sans probiotiques	Infant formula without probiotics	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	5546	Lait infantile sans probiotiques	Infant formula without probiotics	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b

Date analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	5547	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	+	7	b
ADRIA-2017	5548	Lait infantile sans probiotiques	Infant formula without probiotics	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	+	7	b
ADRIA-2017	5549	Lait infantile sans probiotiques	Infant formula without probiotics	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	+	7	b
ADRIA-2017	5550	Lait infantile avec probiotiques (2,0.10 ⁷ CFU/g)	Infant formula with probiotics (2.0x10 ⁷ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	c
ADRIA-2017	5551	Lait infantile avec probiotiques (2,4.10 ⁵ CFU/g)	Infant formula with probiotics (2.4x10 ⁵ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	c
ADRIA-2017	5552	Lait infantile avec probiotiques (3,0.10 ⁵ CFU/g)	Infant formula with probiotics (3.0x10 ⁵ CFU/g)	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	+	7	c
ADRIA-2017	5553	Lait infantile avec probiotiques (1,4.10 ⁷ CFU/g)	Infant formula with probiotics (1.4x10 ⁷ CFU/g)	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	+	7	c
ADRIA-2017	5554	Lait infantile avec probiotiques (1,0.10 ⁷ CFU/g)	Infant formula with probiotics (1.0x10 ⁷ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	+	7	c
ADRIA-2017	5555	Lait infantile avec probiotiques (6,7.10 ⁶ CFU/g)	Infant formula with probiotics (6.7x10 ⁶ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	+	7	c
ADRIA-2017	7194	Lait en poudre écrémé	Skim milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.3	-	7	a
ADRIA-2017	7195	Lait en poudre écrémé	Skim milk powder	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	a
ADRIA-2017	7196	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	a

Date analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	7197	Lait en poudre écrémé	Skim milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.3	-	7	a
ADRIA-2017	7198	Lait en poudre demi-écrémé	Half-skim milk powder	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	a
ADRIA-2017	7199	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	b
ADRIA-2017	7200	Lait infantile sans probiotiques	Infant formula without probiotics	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.3	-	7	b
ADRIA-2017	7201	Lait infantile sans probiotiques	Infant formula without probiotics	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	7202	Lait infantile sans probiotiques	Infant formula without probiotics	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	-	7	b
ADRIA-2017	7203	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	b
ADRIA-2017	7204	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4.8x10 ⁶ CFU/g)	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	c
ADRIA-2017	7205	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3.3x10 ⁶ CFU/g)	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.3	-	7	c
ADRIA-2017	7206	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4.0x10 ⁴ CFU/g)	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	-	7	c
ADRIA-2017	7207	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2.2x10 ⁶ CFU/g)	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	c
ADRIA-2017	7423	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4.8x10 ⁶ UFC/g)	S. Anatum Ad2707	Milk powder	Seeding lyophilized strain 19 days at room temperature	/	/	1.1	-	7	c

Date analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure- ment	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	7424	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3.3x10 ⁶ UFC/g)	S. Anatum Ad2707	Milk powder	Seeding lyophilized strain 19 days at room temperature	/	/	1.1	-	7	c
ADRIA-2017	7425	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4.0x10 ⁴ UFC/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 19 days at room temperature	/	/	7	+	7	c
ADRIA-2017	7426	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2.2x10 ⁶ UFC/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 19 days at room temperature	/	/	7	+	7	c
ADRIA-2017	7708	Lait en poudre écrémé	Skim milk powder	S. Anatum 26	Dairy product	Spiking HT 8min 56°C	1,2	5-4-5-5-6	5	+	7	a
ADRIA-2017	7709	Lait en poudre cuisine	Milk powder	S. Montevideo 604	Raw milk	Spiking HT 8min 56°C	1,3	6-4-4-4-5	4.6	+	7	a
ADRIA-2017	7710	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad1167	Dairy product	Spiking HT 8min 56°C	1,7	7-5-6-4-4	5.2	+	7	a
ADRIA-2017	7711	Lait en poudre demi-écrémé	Half-skim milk powder	S. Anatum 26	Dairy product	Spiking HT 8min 56°C	1,2	5-4-5-5-6	5	+	7	a
ADRIA-2017	7712	Lait infantile sans probiotiques	Infant formula without probiotics	S. Montevideo 604	Raw milk	Spiking HT 8min 56°C	1,3	6-4-4-4-5	4.6	+	7	b
ADRIA-2017	7713	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad1167	Dairy product	Spiking HT 8min 56°C	1,7	7-5-6-4-4	5.2	+	7	b
ADRIA-2018	2297	Jambon blanc	Ham	S. Enteritidis 2532	Ham	Seeding 2-8°C	/	0-3-4-4-3	2.8	+	1	c
ADRIA-2018	2298	Mortadelle	Mortadella	S. Enteritidis 2532	Ham	Seeding 2-8°C	/	0-3-4-4-3	2.8	-	1	c
ADRIA-2018	2299	Pâté de campagne	Pâté	S. Typhimurium 4874	Pâté	Seeding 2-8°C	/	0-2-3-1-2	1.6	+	1	c
ADRIA-2018	2300	Pâté de foie	Liver pâté	S. Typhimurium 4874	Pâté	Seeding 2-8°C	/	0-2-3-1-2	1.6	+	1	c
ADRIA-2018	2301	Saucisson à l'ail	Garlic sausage	S. Enteritidis 2532	Ham	Seeding 2-8°C	/	0-3-4-4-3	2.8	+	1	c

ADRIA-2017 ♦
ADRIA-2018 ♦

MEAT PRODUCTS																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method: VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation				Result			
				XLD	SM ID2	XLD	SMID2						RVS streaking			Identification				
													XLD	SM ID2	ASAP					
IPL-2002	2002	Langue de porc	Pork tongue	-ME	-LE	-ME	-ME	/	-		0.03	-	/	/		/	-	NA	1	a
IPL-2002	2002	Cœur de bœuf	Beef heart	-HE	-ME	-HE	-LE	/	-		0.03	-	/	/		/	-	NA	1	a
IPL-2002	2002	Joues de porc	Cheeks of pork	-HE	-LE	-HE	-LE	/	-		0.04	-	/	/		/	-	NA	1	a
IPL-2002	2002	Rognons de porc	Pork kidneys	-LE	-LE	-HE	-LE	/	-		0.04	-	/	/		/	-	NA	1	a
IPL-2002	2002	Joue de porc	Cheeks of pork	-LE	-LE	-LE	-ME	/	-		0.04	-	/	/		/	-	NA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	-ME	-ME	-HD (En)	-HD (Ha)	/	-		0.04	-	/	/		/	-	NA	1	a
IPL-2002	2002	Rognons de bœuf	Pork kidneys	-LE	Ø	-LE	-HD (Ha)	/	-		0.10	-	/	/		/	-	NA	1	a
IPL-2002	2002	Rognons de bœuf	Pork kidneys	-ME	-LE	-HD (Cf)	-HD (Cf,Ha)	/	-		0.05	-	/	/		/	-	NA	1	a
IPL-2002	2002	Foie de veau	Veal liver	-LD (Cf)	-MD (Ha)	-HE	-HE	/	-		0.09	-	/	/		/	-	NA	1	a
IPL-2002	2002	Foie de porc	Pork liver	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	1	a
IPL-2002	2002	Steak de cheval	Horse meat	-ME	-ME	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	1	a
IPL-2002	2002	Viande de cheval	Horse meat	-LE	-LE	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	1	a
IPL-2002	2002	Viande bovine	Beef meat	-ME	-ME	-HE	-HE	/	-		0.03	-	/	/		/	-	NA	1	a
IPL-2002	2002	Côte de porc	Pork meat	-ME	-ME	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	1	a
IPL-2002	2002	Filet de porc	Pork meat	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	1	a
IPL-2002	2002	Joue de porc	Cheeks of pork	+MD	-LD (En)	+MB	+MB	Salmonella spp	+		1.70	+	+MD	-LD (En)		Salmonella spp	+	PA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	+LD	+LD	+MD	+LD	Salmonella spp	+		2.60	+	+LD	+LD		Salmonella spp	+	PA	1	a
IPL-2002	2002	Rôti de porc	Pork meat	+LB	+LB	+HB	+MB	Salmonella spp	+		2.25	+	+LB	+LB		Salmonella spp	+	PA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	+LB	+LC	+LC	+LB	Salmonella spp	+		2.68	+	+LB	+LC		Salmonella spp	+	PA	1	a
IPL-2002	2002	Foie de porc	Pork liver	+LB	+LC	+HC	+MB	Salmonella spp	+		2.15	+	+LB	+LC		Salmonella spp	+	PA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	+MB	+MC	+HC	+HC	Salmonella spp	+		2.94	+	+MB	+MC		Salmonella spp	+	PA	1	a
IPL-2002	2002	Poitrine de veau	Veal breast	+LC	+LC	+MB	+MB	Salmonella spp	+		2.29	+	+LC	+LC		Salmonella spp	+	PA	1	a
IPL-2002	2002	Poitrine de porc	Pork breast	+MB	+MB	+MB	+MB	Salmonella spp	+		2.49	+	+MB	+MB		Salmonella spp	+	PA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	+MB	+MC	+HC	+HC	Salmonella spp	+		2.94	+	+MB	+MC		Salmonella spp	+	PA	1	a
IPL-2002	2002	Joue de porc	Leeks of pork	+MB	+MB	+MB	+LB	Salmonella spp	+		2.45	+	+MB	+MB		Salmonella spp	+	PA	1	a
IPL-2002	2002	Rognons	Kidneys	+MB	+MB	+HB	+HB	Salmonella spp	+		2.20	+	+MB	+MB		Salmonella spp	+	PA	1	a
IPL-2002	2002	Viande hachée	Ground beef	+MB	+MB	+MB	+MB	Salmonella spp	+		2.61	+	+MB	+MB		Salmonella spp	+	PA	1	a
IPL-2002	2002	Viande hachée	Ground beef	+MB	+MB	+MB	+MB	Salmonella spp	+		2.48	+	+MB	+MB		Salmonella spp	+	PA	1	a
IPL-2002	2002	Rognons de porc	Pork kidneys	+MB	+MB	+MB	+MB	Salmonella spp	+		2.36	+	+MB	+MB		Salmonella spp	+	PA	1	a
IPL-2002	2002	Rognons de porc	Pork kidneys	+MB	+MB	+MB	+MB	Salmonella spp	+		2.92	+	+MB	+MB		Salmonella spp	+	PA	1	a
IPL-2002	2002	Viande hachée de cheval	Ground horse meat	+MB	+MB	+MB	+MB	Salmonella spp	+		3.19	+	+MB	+MB		Salmonella spp	+	PA	1	a
IPL-2002	2002	Poule	Hen	-ME	-LE	-HE	-LE	/	-		0.03	-	/	/		/	-	NA	1	b
IPL-2002	2002	Poulet	Chicken	-ME	-LE	-LE	-LE	/	-		0.03	-	/	/		/	-	NA	1	b
IPL-2002	2002	Foies de poulet	Chicken liver	-ME	-LE	-ME	-LE	/	-		0.04	-	/	/		/	-	NA	1	b
IPL-2002	2002	Foies de poulet	Chicken liver	-ME	-LE	-HE	-ME	/	-		0.03	-	/	/		/	-	NA	1	b
IPL-2002	2002	Foies de poulet	Chicken liver	-ME	-LE	-ME	-LE	/	-		0.04	-	/	/		/	-	NA	1	b
IPL-2002	2002	Foies de canard	Duck liver	-ME	-LE	-ME	-MD (En)	/	-		0.04	-	/	/		/	-	NA	1	b
IPL-2002	2002	Blancs de poulet	Chicken meat	-HE	-LE	-HE	-LD (En)	/	-		0.04	-	/	/		/	-	NA	1	b
IPL-2002	2002	Poulet	Chicken	-ME	-LE	-LE	-LE	/	-		0.04	-	/	/		/	-	NA	1	b
IPL-2002	2002	Cuisse de pintade	Guinea pool leg	+HD	+MB	-ME	+MB	Salmonella spp	+		2.69	+	+HD	+MB		Salmonella spp	+	PA	1	b
IPL-2002	2002	Foies de volaille	Poultry liver	+MB	+LC	+MC	+HB	Salmonella spp	+		2.44	+	+MB	+LC		Salmonella spp	+	PA	1	b
IPL-2002	2002	Foies de volaille	Polutry liver	+HB	+LB	+HB	+HB	Salmonella spp	+		2.46	+	+HB	+LB		Salmonella spp	+	PA	1	b
IPL-2002	2002	Cuisse de volaille	Polutry leg	+LB	+LB	+HB	+HB	Salmonella spp	+		2.66	+	+LB	+LB		Salmonella spp	+	PA	1	b

MEAT PRODUCTS																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method: VIDAS SLM (Single selective enrichment)							Agreement	Category	Type	
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation							Result
				XLD	SM ID2	XLD	SMID2						RVS streaking			Identification				
													XLD	SM ID2	ASAP					
IPL-2002	2002	Cuisse de canette	Duck leg	+MB	+MB	+MB	+MB	Salmonella spp	+		2.75	+	+MB	+MB		Salmonella spp	+	PA	1	b
IPL-2002	2002	Abats de poulet	Chicken giblets	+LB	+LB	+HB	+HB	Salmonella spp	+		2.35	+	+LB	+LB		Salmonella spp	+	PA	1	b
IPL-2002	2002	Poule	Hen	+MB	+MB	+HB	+HB	Salmonella spp	+		2.81	+	+MB	+MB		Salmonella spp	+	PA	1	b
IPL-2002	2002	Magret de canard	Duck meat	+MB	+MB	+MA	+MB	Salmonella spp	+		2.34	+	+MB	+MB		Salmonella spp	+	PA	1	b
IPL-2002	2002	Cailles à cuire	Quails	+MB	+MB	+MB	+MB	Salmonella spp	+		1.68	+	+MB	+MB		Salmonella spp	+	PA	1	b
IPL-2002	2002	Escalope de dinde	Turkey meat	+MB	+MB	+HB	+MB	Salmonella spp	+		3.11	+	+MB	+MB		Salmonella spp	+	PA	1	b
ADRIA-2018	2587	Aiguillette de balnc de poulet	Chicken meat	-	-	-	-	/	-	249	0.07	-	-	-	-	/	-	NA	1	b
ADRIA-2018	2588	Escalope de dinde	Turkey meat	-	-	-	-	/	-	252	0.07	-	-	-	-	/	-	NA	1	b
IPL-2002	2002	Poitrine de porc	Pork meat	-ME	-ME	-HE	-ME	/	-		0.03	-	/	/		/	-	NA	1	c
IPL-2002	2002	Saucisse	Sausage	-LE	-LE	-LE	-LE	/	-		0.05	-	/	/		/	-	NA	1	c
IPL-2002	2002	Lardons	Sliced bacon	-ME	-LE	Ø	-LE	/	-		0.08	-	/	/		/	-	NA	1	c
IPL-2002	2002	Lardons	Sliced bacon	-LE	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	1	c
IPL-2002	2002	Saucisse de veau	Veal sausage	-ME	-LE	-ME	-LE	/	-		0.03	-	/	/		/	-	NA	1	c
IPL-2002	2002	Poitrine	Breast	-LE	-LE	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	1	c
IPL-2002	2002	Poitrine	Breast	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	1	c
IPL-2002	2002	Lardons fumés	Smoked sliced bacon	-LE	-LE	-HE	-HE	/	-		0.03	-	/	/		/	-	NA	1	c
IPL-2002	2002	Poitrine de porc	Pork breast	-ME	-ME	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	1	c
IPL-2002	2002	Poitrine	Breast	+LB	+MB	+HB	+HD	Salmonella spp	+		2.89	+	+LB	+MB		Salmonella spp	+	PA	1	c
IPL-2002	2002	Crépinette de porc	Pork crépinette	+MB	+MD	+MB	+MB	Salmonella spp	+		2.33	+	+MB	+MD		Salmonella spp	+	PA	1	c
IPL-2002	2002	Saucisse de Toulouse	Sausage	+MB	+MB	+MB	+MB	Salmonella spp	+		2.78	+	+MB	+MB		Salmonella spp	+	PA	1	c
IPL-2002	2002	Chipolatas	Chipolatas	+HB	+HB	+HB	+MB	Salmonella spp	+		2.80	+	+HB	+HB		Salmonella spp	+	PA	1	c
ADRIA-2018	2297	Jambon blanc	Ham	+p	+p	+p	+p	+	+	8019	3.32	+	+p	+p	+p	Salmonella spp	+	PA	1	c
ADRIA-2018	2298	Mortadelle	Mortadella	st	st	st	st	/	-	256	0.07	-	st	st	st		-	NA	1	c
ADRIA-2018	2299	Pâté de campagne	Pâté	+p	+p	+p	+p	+	+	7518	2.18	+	+p	+p	+p	Salmonella spp	+	PA	1	c
ADRIA-2018	2300	Pâté de foie	Liver pâté	+p	+p	+p	+p	+	+	7742	2.24	+	+p	+p	+p	Salmonella spp	+	PA	1	c
ADRIA-2018	2301	Saucisson à l'ail	Garlic sausage	+p	+p	+p	+p	+	+	8098	2.35	+	+p	+p	+p	Salmonella spp	+	PA	1	c
ADRIA-2018	2308	Saucisson à l'ail	Garlic sausage	st	st	st	st	/	-	247	0.07	-	st	st	st	/	-	NA	1	c
ADRIA-2018	2394	Mortadelle	Mortadella	st	st	st	st	/	-	260	0.07	-	st	st	st	/	-	NA	1	c

DAIRY PRODUCTS																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method: VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation			Result				
				XLD	SM ID2	XLD	SMID2						RVS streaking							
													XLD	SM ID2	ASAP		Identification			
IPL-2002	2002	St Nectaire	Raw milk cheese	-LE	-LE	-ME	-ME	/	-		0.07	-	/	/		/	-	NA	2	a
IPL-2002	2002	Fourme d'Ambert	Raw milk cheese	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	2	a
IPL-2002	2002	Carré du vinage	Raw milk cheese	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	2	a
IPL-2002	2002	Carré du vinage	Raw milk cheese	-ME	-ME	-ME	-ME	/	-		0.07	-	/	/		/	-	NA	2	a
IPL-2002	2002	Morbier au lait cru	Raw milk cheese	-ME	-ME	-ME	-ME	/	-		0.05	-	/	/		/	-	NA	2	a
IPL-2002	2002	Reblochon	Raw milk cheese	-ME	-ME	-ME	-ME	/	-		0.07	-	/	/		/	-	NA	2	a
IPL-2002	2002	Epoisses	Raw milk cheese	-LE	-LE	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	2	a
IPL-2002	2002	Munster fermier	Raw milk cheese	-LE	-LE	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	2	a
IPL-2002	2002	Reblochon	Raw milk cheese	-ME	-ME	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	2	a
IPL-2002	2002	Maroilles	Raw milk cheese	-ME	-ME	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	2	a
IPL-2002	2002	Brie de Meaux	Raw milk cheese	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	2	a
IPL-2002	2002	Fromage fermier de chèvre	Goat cheese	-LE	Ø	-HE	-LE	/	-		0.05	-	/	/		/	-	NA	2	a
IPL-2002	2002	Reblochon	Raw milk cheese	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	2	a
IPL-2002	2002	Reblochon	Raw milk cheese	-MD (Pm)	-ME	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	2	a
IPL-2002	2002	Fromage au lait cru	Pasteurized milk cheese	-ME	-ME	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	2	a
IPL-2006	B19	Morbier	Raw milk cheese	+MB	+MB	+HB	+HB	Salmonella spp	+	9998	2.92	+	+MB	+MB		Salmonella spp	+	PA	2	a
IPL-2006	B20	Neufchâtel	Raw milk cheese	+HA	+MB	+HA	+HA	Salmonella spp	+	10240	2.99	+	+HA	+MB		Salmonella spp	+	PA	2	a
IPL-2006	B21	Roquefort	Raw milk cheese	+MB	+MB	+HB	+HB	Salmonella spp	+	10679	3.12	+	+MB	+MB		Salmonella spp	+	PA	2	a
IPL-2006	B22	Munster fermier	Raw milk cheese	+HB	+HB	+HB	+HB	Salmonella spp	+	10457	3.06	+	+HB	+HB		Salmonella spp	+	PA	2	a
IPL-2006	C15	Crottin de chavignol	Raw milk cheese	+HB	+HB	+HB	+HB	Salmonella spp	+	10525	3.08	+	+HB	+HB		Salmonella spp	+	PA	2	a
IPL-2006	C16	Valencay	Raw milk cheese	+HB	+HB	+HC	+HB	Salmonella spp	+	10611	3.10	+	+HB	+HB		Salmonella spp	+	PA	2	a
IPL-2006	C17	Selles sur cher	Raw milk cheese	+HB	+HB	+HC	+HC	Salmonella spp	+	10588	3.09	+	+HB	+HB		Salmonella spp	+	PA	2	a
IPL-2006	C18	Crottin au lait cru	Raw milk cheese	+HB	+HB	+HC	+HB	Salmonella spp	+	10244	2.99	+	+HB	+HB		Salmonella spp	+	PA	2	a
IPL-2002	2002	Fromage au lait cru	Raw milk cheese	-ME	-ME	+MD	+MD	Salmonella spp	+		0.04	-	-ME	-ME		-(+ MKTTn)	-	ND _{FN(alt)}	2	a
IPL-2002	2002	Fromage au lait cru	Raw milk cheese	-ME	+MD	-ME	+MD	Salmonella spp	+		2.65	+	-ME	+MD		Salmonella spp	+	PA	2	a
ADRIA-2017	4636	Rocamadour au lait cru	Raw milk cheese	+md	-	+md/+d	-	Proteus mirabilis	-	123	0.03	-	+md	-	-	Proteus mirabilis	-	NA	2	a
ADRIA-2017	4637	Camembert au lait cru	Raw milk cheese	-	-	-	-	/	-	128	0.04	-	-	-	-	/	-	NA	2	a
ADRIA-2017	5360	Bethmale au lait cru	Raw milk cheese	-	-	-	-	/	-	135	0.04	-	-	-	-	/	-	NA	2	a
ADRIA-2017	5361	Camembert au lait cru	Raw milk cheese	-	-	-	-	/	-	137	0.04	-	-	-	-	/	-	NA	2	a
ADRIA-2017	7088	Camembert au lait cru	Raw milk cheese	+p	+p	+p	+p	Salmonella spp	+	10581	3.11	+	+p	+p	+p	Salmonella spp	+	PA	2	a
ADRIA-2017	7089	Roquefort au lait cru	Raw milk cheese	+M	+p	+m	+m/+	Salmonella spp	+	10394	3.06	+	+M	+p	+p	Salmonella spp	+	PA	2	a
IPL-2002	2002	Fromage pâte molle	Pasteurized milk cheese	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	2	b
IPL-2002	2002	Livarot	Pasteurized milk cheese	-HE	-HE	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	2	b
IPL-2002	2002	Emmental	Pasteurized milk cheese	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	2	b
IPL-2002	2002	Edam	Pasteurized milk cheese	-LE	-LE	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	2	b
IPL-2002	2002	Pont l'Evêque	Pasteurized milk cheese	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	2	b
IPL-2002	2002	Tomme de Savoie	Pasteurized milk cheese	Ø	Ø	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	2	b
IPL-2002	2002	Cantal	Pasteurized milk cheese	-ME	-ME	-ME	-ME	/	-		0.03	-	/	/		/	-	NA	2	b
IPL-2002	2002	Comté	Pasteurized milk cheese	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	2	b
IPL-2006	B14	Fromage à pâte molle	Pasteurized milk cheese	+HB	+HB	+HB	+HB	Salmonella spp	+	9570	2.80	+	+HB	+HB		Salmonella spp	+	PA	2	b
IPL-2006	B15	Fromage de chèvre	Pasteurized milk cheese	+MA	+MA	+HA	+HA	Salmonella spp	+	9922	2.90	+	+MA	+MA		Salmonella spp	+	PA	2	b
IPL-2006	B16	Brillat savarin	Pasteurized milk cheese	+HA	+HA	+HA	+HA	Salmonella spp	+	9832	2.87	+	+HA	+HA		Salmonella spp	+	PA	2	b
IPL-2006	B17	Bûche au chèvre	Pasteurized milk cheese	+HA	+HA	+HA	+MA	Salmonella spp	+	10220	2.99	+	+HA	+HA		Salmonella spp	+	PA	2	b
IPL-2006	B18	Rollot de Picardie	Pasteurized milk cheese	+HA	+HA	+HA	+HA	Salmonella spp	+	10079	2.94	+	+HA	+HA		Salmonella spp	+	PA	2	b
IPL-2006	C11	Bûche chèvre	Pasteurized milk cheese	+HA	+HA	+HA	+HA	Salmonella spp	+	10482	3.06	+	+HA	+HA		Salmonella spp	+	PA	2	b
IPL-2006	C12	Fromage brebis	Pasteurized milk cheese	+HA	+MA	+HA	+HA	Salmonella spp	+	10283	3.00	+	+HA	+MA		Salmonella spp	+	PA	2	b
IPL-2006	C13	Fromage à pâte molle	Pasteurized milk cheese	+HB	+HB	+HA	+HA	Salmonella spp	+	9972	2.91	+	+HB	+HB		Salmonella spp	+	PA	2	b
IPL-2006	C14	Fromage à pâte molle	Pasteurized milk cheese	+MB	+MB	+HA	+HA	Salmonella spp	+	9953	2.91	+	+MB	+MB		Salmonella spp	+	PA	2	b
IPL-2006	B13	Glace	Ice cream	+MA	+MA	+HA	+HA	Salmonella spp	+	10046	2.94	+	+MA	+MA		Salmonella spp	+	PA	2	b
ADRIA-2018	2306	Glace vanille	Vanilla ice cream	st	st	st	st	/	-	261	0.07	-	st	st	st	/	-	NA	2	b

DAIRY PRODUCTS																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method: VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation				Result			
				XLD	SM ID2	XLD	SMID2						RVS streaking			Identification				
													XLD	SM ID2	ASAP					
ADRIA-2018	2307	Glace au chocolat	Chocolate ice cream	st	st	st	st	/	-	261	0.07	-	st	st	st	/	-	NA	2	b
IPL-2006	A20	Poudre de lait	Milk powder	-ME	-LE	-HE	-ME	/	-	154	0.04	-	-ME	-LE		/	-	NA	2	c
IPL-2006	A21	Poudre de lait	Milk powder	-LE	-LE	-ME	-ME	/	-	114	0.03	-	-LE	-LE		/	-	NA	2	c
IPL-2006	C22	Poudre de lait	Milk powder	-LE	Ø	-ME	Ø	/	-	113	0.03	-	-LE	Ø		/	-	NA	2	c
IPL-2006	C23	Poudre de lait	Milk powder	-ME	-ME	-ME	Ø	/	-	113	0.03	-	-ME	-ME		/	-	NA	2	c
IPL-2006	C24	Poudre de lait	Milk powder	-ME	-LE	-ME	Ø	/	-	218	0.06	-	-ME	-LE		/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	Ø	Ø	-LE	-LE	/	-		0.04	-	/	/		/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-LE	-LE	-HE	-HE	/	-		0.07	-	/	/		/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-ME	-ME	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-ME	-ME	-HE	-HE	/	-		0.09	-	/	/		/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-ME	-ME	-HE	-HE	/	-		0.09	-	/	/		/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-LE	-LE	-ME	-ME	/	-		0.07	-	/	/		/	-	NA	2	c
IPL-2002	2002	Lait en poudre	Milk powder	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	2	c
IPL-2002	2002	Lait en poudre entier	Milk powder	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	2	c
IPL-2006	C19	Poudre de lait	Milk powder	+HA	+HA	+HA	+HA	Salmonella spp	+	10041	2.93	+	+HA	+HA		Salmonella spp	+	PA	2	c
IPL-2006	C20	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	Salmonella spp	+	10134	2.96	+	+MA	+MA		Salmonella spp	+	PA	2	c
IPL-2006	C21	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	Salmonella spp	+	10025	2.93	+	+MA	+MA		Salmonella spp	+	PA	2	c
IPL-2006	F1	Poudre de lait	Milk powder	+MB	+MB	+MA	+MA	Salmonella spp	+	11052	2.90	+	+MB	+MB		Salmonella spp	+	PA	2	c
IPL-2006	F2	Poudre de lait	Milk powder	+MA	+MA	+MA	+MA	Salmonella spp	+	11335	2.97	+	+MA	+MA		Salmonella spp	+	PA	2	c
IPL-2006	F3	Poudre de lait	Milk powder	+MB	+MB	+HB	+MB	Salmonella spp	+	11436	3.00	+	+MB	+MB		Salmonella spp	+	PA	2	c
IPL-2002	2002	Poudre de lait	Milk powder	+MB	+LB	+MB	+HB	Salmonella spp	+		2.34	+	+MB	+LB		Salmonella spp	+	PA	2	c
IPL-2002	2002	Lait cru	Raw milk	+MB	+MB	+MB	+MB	Salmonella spp	+		2.49	+	+MB	+MB		Salmonella spp	+	PA	2	c
IPL-2002	2002	Poudre de lait	Milk powder	+HB	+MB	+MB	+MB	Salmonella spp	+		2.34	+	+HB	+MB		Salmonella spp	+	PA	2	c
IPL-2002	2002	Lait cru	Raw milk	+MA	+MA	+MA	+MA	Salmonella spp	+		2.44	+	+MA	+MA		Salmonella spp	+	PA	2	c
ADRIA-2017	4638	Lait cru de vache	Raw milk	-	-	-	-	/	-	127	0.04	-	-	-	-	/	-	NA	2	c
ADRIA-2017	4639	Lait cru de vache	Raw milk	+M	+M	+M	+p	Salmonella spp	+	10206	3.26	+	+M	+M	+M	Salmonella spp	+	PA	2	c
ADRIA-2017	4640	Lait cru de vache	Raw milk	+M	+p	+M	+p	Salmonella spp	+	6779	2.16	+	+M	+p	+p	Salmonella spp	+	PA	2	c
ADRIA-2017	4641	Lait cru de vache	Raw milk	+M	+p	+M	+M	Salmonella spp	+	9975	3.18	+	+M	+p	+p	Salmonella spp	+	PA	2	c
ADRIA-2017	4642	Lait cru de vache	Raw milk	+M	+M	+m	+md/+	Salmonella spp	+	10309	3.29	+	+M	+M	+M	Salmonella spp	+	PA	2	c

SEAFOOD AND VEGETABLES																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation				Result			
				XLD	SM ID2	XLD	SMID2						RVS streaking			Identification				
													XLD	SM ID2	ASAP					
IPL-2006	F5	Filet de perche	Fish fillet	-ME	-LE	-HE	-ME	/	-	126	0.03	-	-ME	-LE		/	-	NA	3	a
IPL-2002	2002	Saumon fumé	Smoked salmon	-LE	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	3	a
IPL-2002	2002	Filet de sole	Fish fillet	Ø	Ø	-LE	-LE	/	-		0.05	-	/	/		/	-	NA	3	a
IPL-2002	2002	Saumon	Salmon	Ø	Ø	-LE	-LE	/	-		0.09	-	/	/		/	-	NA	3	a
IPL-2002	2002	Filet de poisson	Fish fillet	Ø	Ø	-ME	-ME	/	-		0.05	-	/	/		/	-	NA	3	a
IPL-2002	2002	Filet de cabillaud	Cod fillet	-LE	-HE	-ME	-HE	/	-		0.05	-	/	/		/	-	NA	3	a
IPL-2002	2002	Filet de haddock	Haddock fillet	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	3	a
IPL-2002	2002	Filet de perche	Fish fillet	-MD (Ec)	-ME	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	3	a
IPL-2002	2002	Filet de cabillaud	Cod fillet	Ø	Ø	-LE	-LE	/	-		0.04	-	/	/		/	-	NA	3	a
IPL-2002	2002	Filet de congre	Fish fillet	Ø	Ø	-HE	-ME	/	-		0.07	-	/	/		/	-	NA	3	a
IPL-2006	A1	Filet de merlan	Herring fillet	+MA	+MA	+MA	+MA	Salmonella spp	+	11198	3.20	+	+MA	+MA		Salmonella spp	+	PA	3	a
IPL-2006	A3	Pavé de saumon	Salmon	+MB	+MB	+MB	+HA	Salmonella spp	+	10853	3.10	+	+MB	+MB		Salmonella spp	+	PA	3	a
IPL-2006	A4	Filet de maqueraux fumé	Smoked mackerel	+HA	+HA	+HA	+HA	Salmonella spp	+	10984	3.14	+	+HA	+HA		Salmonella spp	+	PA	3	a
IPL-2006	A5	Mélange fruits de mer	Seafood cocktail	+MB	+MB	+HB	+HB	Salmonella spp	+	11128	3.18	+	+MB	+MB		Salmonella spp	+	PA	3	a
IPL-2006	A6	Filet de lieu noir	Fish fillet	+MB	+MB	+HA	+HA	Salmonella spp	+	11025	3.15	+	+MB	+MB		Salmonella spp	+	PA	3	a
IPL-2006	A7	Crevettes	Shrimps	+MB	+MA	+HB	+HA	Salmonella spp	+	11085	3.17	+	+MB	+MA		Salmonella spp	+	PA	3	a
IPL-2006	F4	Queues d'écrevisses	Crayfish	+HA	+MA	+HA	+HA	Salmonella spp	+	11393	2.99	+	+HA	+MA		Salmonella spp	+	PA	3	a
IPL-2006	F6	Filet de grenadier	Fish fillet	+MA	+MA	+HB	+HA	Salmonella spp	+	11896	3.12	+	+MA	+MA		Salmonella spp	+	PA	3	a
IPL-2006	G1	Boulots cuits	Cooked whelks	+MA	+LA	+HA	+HA	Salmonella spp	+	8306	2.43	+	+MA	+LA		Salmonella spp	+	PA	3	a
ADRIA-2017	4643	Noix de Saint-Jacques	Scallops	st	st	st	st	/	-	105	0.03	-	st	st	st	/	-	NA	3	a
ADRIA-2017	4644	Poulpe	Octopus	+M	+M	+M	+M	Salmonella spp	+	6576	2.10	+	+M	+M	+M	Salmonella spp	+	PA	3	a
ADRIA-2017	4645	Encornet	Squid	+M	+p	+M	+M	Salmonella spp	+	6662	2.12	+	+M	+p	+p	Salmonella spp	+	PA	3	a
IPL-2006	A22	Chou rouge cru	Raw red cubbage	-ME	-LE	-ME	-ME	/	-	164	0.04	-	-ME	-LE		/	-	NA	3	b
IPL-2006	F11	Poireaux	Leeks	-ME	-ME	-HE	-HE	/	-	515	0.13	-	-ME	-ME		/	-	NA	3	b
IPL-2006	F12	Laitue	Lettuce	-LE	-ME	-HE	-HE	/	-	850	0.22	-	-LE	-ME		/	-	NA	3	b
IPL-2006	F13	Laitue	Lettuce	-LE	-LE	-HE	-HE	/	-	602	0.15	-	-LE	-LE		/	-	NA	3	b
IPL-2006	F15	Mélange catalan	Vegetables mix	-ME	-LE	-HE	-HE	/	-	190	0.04	-	-ME	-LE		/	-	NA	3	b
IPL-2006	F16	Mélange catalan	Vegetables mix	-ME	-ME	-HE	-HE	/	-	157	0.04	-	-ME	-ME		/	-	NA	3	b
IPL-2006	F17	Mélange catalan	Vegetables mix	-ME	-ME	-HE	-HE	/	-	164	0.04	-	-ME	-ME		/	-	NA	3	b
IPL-2006	F18	Mélange catalan	Vegetables mix	-LE	-LE	-HE	-HE	/	-	152	0.03	-	-LE	-LE		/	-	NA	3	b
IPL-2002	2002	Paprika	Paprika	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	3	b
IPL-2002	2002	Mélange d'épices	Spices mix	-ME	-ME	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	3	b
IPL-2002	2002	Mélange d'épices	Spices mix	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	3	b
IPL-2002	2002	Curry	Curry	-LE	-LE	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	3	b
IPL-2002	2002	Paprika	Paprika	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	3	b
IPL-2002	2002	Romarin	Rosemary	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	3	b
IPL-2002	2002	Salade mélangée	Produce	-LE	-LE	-HE	-HE	/	-		0.06	-	/	/		/	-	NA	3	b
IPL-2002	2002	Salade frisée	Produce	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	3	b
IPL-2002	2002	Salade de mâche	Produce	-LE	-LE	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	3	b
IPL-2002	2002	Tomates en rondelles	Sliced tomatoes	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	3	b
IPL-2006	A17	Endives crues	Endives	+MB	+MB	+HB	+MB	Salmonella spp	+	10226	2.92	+	+MB	+MB		Salmonella spp	+	PA	3	b
IPL-2006	F14	Laitue	Lettuce	+MB	+MB	+HB	+HB	Salmonella spp	+	10663	2.79	+	+MB	+MB		Salmonella spp	+	PA	3	b
IPL-2006	F19	Chou rouge	Red cubbage	+LA	+MA	+MA	+MA	Salmonella spp	+	9906	2.60	+	+LA	+MA		Salmonella spp	+	PA	3	b
IPL-2006	F20	Chou rouge	Red cubbage	+MA	+MB	+HA	+MA	Salmonella spp	+	10428	2.73	+	+MA	+MB		Salmonella spp	+	PA	3	b
IPL-2006	F21	Chou rouge	Red cubbage	+MA	+LA	+HA	+HA	Salmonella spp	+	10390	2.72	+	+MA	+LA		Salmonella spp	+	PA	3	b
IPL-2006	F22	Chou rouge	Red cubbage	+MA	+LA	+HA	+MA	Salmonella spp	+	10375	2.72	+	+MA	+LA		Salmonella spp	+	PA	3	b
IPL-2006	G3	Chou rouge cru	Red cubbage	+MB	+MB	+HA	+HA	Salmonella spp	+	9921	2.91	+	+MB	+MB		/	+	PA	3	b
IPL-2006	G4	Tomate crue	Raw tomato	+MA	+MA	+HA	+HA	Salmonella spp	+	10043	2.94	+	+MA	+MA		Salmonella spp	+	PA	3	b
IPL-2006	G5	Mélange provençal	Vegetables mix	+MB	+MB	+HB	+HB	Salmonella spp	+	10124	2.96	+	+MB	+MB		/	+	PA	3	b
IPL-2006	G6	Mélange provençal	Vegetables mix	+MB	+MB	+MB	+HB	Salmonella spp	+	10062	2.95	+	+MB	+MB		/	+	PA	3	b
ADRIA-2017	4700	Champignons blancs crus	Mushrooms	+p	+p	+p	+p	Salmonella spp	+	9860	2.81	+	+p	+p	+p	Salmonella spp	+	PA	3	b

SEAFOOD AND VEGETABLES

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation			Result				
				XLD	SM ID2	XLD	SMID2						RVS streaking				Identification			
													XLD	SM ID2	ASAP					
ADRIA-2017	4701	Salade iceberg	Iceberg lettuce	+p	+p	+p	+p	Salmonella spp	+	9358	2.66	+	+p	+p	+p	Salmonella spp	+	PA	3	b
ADRIA-2017	4702	Tendres pousses (mâche, épinards, laitues)	Baby leaves	+M	+M	+M	+M	Salmonella spp	+	10070	2.87	+	+M	+M	+M	Salmonella spp	+	PA	3	b
ADRIA-2017	4703	Mélange de jeunes pousses	Baby leaves	+p	+M	+M	+M	Salmonella spp	+	9759	2.78	+	+p	+M	+M	Salmonella spp	+	PA	3	b
ADRIA-2017	4704	Graines germées (alfalfa, roquette)	Sprouts	+M	+md/+	+m/-	-	Salmonella spp	+	151	0.04	-	+M	+md/+	+md/+	Salmonella spp	+	ND _{FN(alt)}	3	b
ADRIA-2017	4705	Graines germées alfalfa	Sprouts	+M	+m	+m	+m	Salmonella spp	+	10223	2.91	+	+M	+m	+m	Salmonella spp	+	PA	3	b
ADRIA-2017	5485	Courgette crue	Zucchini	-	-	-	-	/	-	161	0.04	-	-	-	-	/	-	NA	3	b
ADRIA-2017	5486	Champignons blancs crus	Mushrooms	-	-	-	-	/	-	148	0.04	-	-	-	-	/	-	NA	3	b
ADRIA-2017	5487	Epinards surgelés	Frozen spinach	-	-	-	-	/	-	143	0.04	-	-	-	-	/	-	NA	3	b
ADRIA-2017	5488	Courgettes surgelées	Frozen zucchini	-	-	-	-	/	-	153	0.04	-	-	-	-	/	-	NA	3	b
IPL-2006	A16	Carottes cuites	Cooked carrots	Ø	Ø	Ø	Ø	/	-	114	0.03	-	Ø	Ø		/	-	NA	3	c
IPL-2006	A18	Chou rouge cuit	Cooked red cubbage	Ø	Ø	Ø	Ø	/	-	112	0.03	-	Ø	Ø		/	-	NA	3	c
IPL-2006	F7	Epinards	Spinach	Ø	Ø	Ø	Ø	/	-	115	0.03	-	Ø	Ø		/	-	NA	3	c
IPL-2006	F10	Lentilles	Lenses	Ø	Ø	Ø	Ø	/	-	120	0.03	-	Ø	Ø		/	-	NA	3	c
IPL-2002	2002	Céleri	Celery	Ø	Ø	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	3	c
IPL-2002	2002	Carottes râpées	Sliced carrots	-LE	-LE	-ME	-ME	/	-		0.06	-	/	/		/	-	NA	3	c
IPL-2002	2002	Crudités	Raw vegetables	Ø	Ø	Ø	Ø	/	-		0.09	-	/	/		/	-	NA	3	c
IPL-2006	A13	Lentilles cuites	Cooked lens	+MA	+LA	+HA	+HA	Salmonella spp	+	10576	3.02	+	+MA	+LA		Salmonella spp	+	PA	3	c
IPL-2006	A14	Brocolis cuits	Cooked brocolis	+MA	+MA	+HA	+HA	Salmonella spp	+	10982	3.14	+	+MA	+MA		Salmonella spp	+	PA	3	c
IPL-2006	A15	Haricots verts cuits	Cooked beans	+MA	+MA	+HA	+HA	Salmonella spp	+	9939	2.84	+	+MA	+MA		Salmonella spp	+	PA	3	c
IPL-2006	B8	Pommes de terre roties	Roasted potatoes	+HA	+MA	+MA	+HA	Salmonella spp	+	10450	3.05	+	+HA	+MA		Salmonella spp	+	PA	3	c
IPL-2006	F8	Légumes pour couscous	Vegetables for couscous	+MA	+MA	+HA	+HA	Salmonella spp	+	11007	2.88	+	+MA	+MA		Salmonella spp	+	PA	3	c
IPL-2006	F9	Chou fleur	Cowlflower	+HA	+HA	+HA	+HA	Salmonella spp	+	11014	2.89	+	+HA	+HA		Salmonella spp	+	PA	3	c
IPL-2006	G2	Ratatouille	Ratatouille	+MA	+MA	+HA	+HA	Salmonella spp	+	8680	2.54	+	+MA	+MA		Salmonella spp	+	PA	3	c
ADRIA-2017	4706	Betterave	Beet	+p	+p	+p	+p	Salmonella spp	+	9848	2.80	+	+p	+p	+p	Salmonella spp	+	PA	3	c
ADRIA-2017	4707	Carottes rapées	Grated carrots	-	-	-	-	/	-	158	0.04	-	-	-	-	/	-	NA	3	c
ADRIA-2017	4708	Celeri remoulade	Celery	st	st	st	st	/	-	143	0.04	-	st	st	st	/	-	NA	3	c
ADRIA-2017	4709	Coleslow	Coleslow	st	st	st	st	/	-	151	0.04	-	st	st	st	/	-	NA	3	c
ADRIA-2017	4710	Salade de fruits tropicale	Tropical fruits salad	+p	+p	+p	+p	Salmonella spp	+	9527	2.71	+	+p	+p	+p	Salmonella spp	+	PA	3	c
ADRIA-2017	5362	Carottes rapées	Grated carrots	st	st	st	st	/	-	159	0.04	-	st	st	st	/	-	NA	3	c
ADRIA-2017	5363	Céleri	Celery	+p	+p	+p	+p	Salmonella spp	+	9356	2.78	+	+p	+p	+p	Salmonella spp	+	PA	3	c
ADRIA-2017	5364	Concombres	Cucumbers	+M	+M	+M	+M	Salmonella spp	+	9583	2.85	+	+M	+M	+M	Salmonella spp	+	PA	3	c

MISCELLANEOUS																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation				Result			
				XLD	SM ID2	XLD	SMID2						RVS streaking			Identification				
													XLD	SM ID2	ASAP					
IPL-2002	2002	Coule d'œufs	Liquid egg product	-LE	-LE	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	4	a
IPL-2002	2002	Mayonnaise artisanale	Mayonnaise	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	a
IPL-2002	2002	Blancs d'œufs	Egg white	-LE	-LE	-LE	-LE	/	-		0.04	-	/	/		/	-	NA	4	a
IPL-2002	2002	Flan aux œufs	Custrad	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	4	a
IPL-2002	2002	Flan aux œufs	Custard	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	4	a
IPL-2006	A8	Œufs liquides entiers	Liquid egg product	+MB	+LB	+HB	+HB	Salmonella spp	+	310	0.08	-	+MB	+LB		Salmonella spp	-	ND _{FN(alt)}	4	a
IPL-2006	A9	Coule d'œufs	Liquid egg product	+HC	-LE	+HB	+HB	Salmonella spp	+	10981	3.14	+	+HC	-LE		Salmonella spp	+	PA	4	a
IPL-2006	A10	Coule d'œufs	Liquid egg product	+MB	+LB	+HB	+HB	Salmonella spp	+	10091	2.88	+	+MB	+LB		Salmonella spp	+	PA	4	a
IPL-2006	A11	Coule d'œufs	Liquid egg product	+HB	+MC	+HB	+HB	Salmonella spp	+	11256	3.22	+	+HB	+MC		Salmonella spp	+	PA	4	a
IPL-2006	A12	Coule d'œufs	Liquid egg product	+MB	+LB	+HC	+MB	Salmonella spp	+	10786	3.08	+	+MB	+LB		Salmonella spp	+	PA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	+MB	+HB	+HC	+HC	Salmonella spp	+		2.50	+	+MB	+HB		Salmonella spp	+	PA	4	a
IPL-2002	2002	Coule d'œuf entier	Liquid egg product	+HB	+MB	+HC	+HC	Salmonella spp	+		2.43	+	+HB	+MB		Salmonella spp	+	PA	4	a
IPL-2002	2002	Jaunes d'œufs	Egg yolk	+HB	+HB	+HC	+HC	Salmonella spp	+		2.21	+	+HB	+HB		Salmonella spp	+	PA	4	a
IPL-2002	2002	Jaunes d'œufs	Egg yolk	+MB	+HC	+HC	+HC	Salmonella spp	+		2.22	+	+MB	+HC		Salmonella spp	+	PA	4	a
IPL-2002	2002	Blancs d'œufs	White egg	+MA	+MB	+HC	+HC	Salmonella spp	+		2.10	+	+MA	+MB		Salmonella spp	+	PA	4	a
IPL-2002	2002	Coules d'œufs	Liquid egg product	+MB	+MB	+MB	+MB	Salmonella spp	+		2.17	+	+MB	+MB		Salmonella spp	+	PA	4	a
IPL-2002	2002	Blancs d'œufs	White egg	+MA	+MA	-HE	-HE	Salmonella spp	+		2.28	+	+MA	+MA		Salmonella spp	+	PA	4	a
IPL-2006	B5	Flan	Custard	+MA	+MB	+HA	+HA	Salmonella spp	+	10504	3.07	+	+MA	+MB		Salmonella spp	+	PA	4	a
IPL-2002	2002	Crème pâtissière	Custard	+MB	+MB	+HB	+MB	Salmonella spp	+		2.26	+	+MB	+MB		Salmonella spp	+	PA	4	a
IPL-2002	2002	Crème pâtissière	Custard	+MB	+MB	+HB	+HB	Salmonella spp	+		2.21	+	+MB	+MB		Salmonella spp	+	PA	4	a
ADRIA-2017	5489	Crème anglaise	Custard	st	st	st	st	/	-	151	0.04	-	st	st	st	/	-	NA	4	a
IPL-2002	2002	Pépites de chocolat	Chocolate	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Poudre de cacao	Cocoa powder	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Copeaux de chocolat	Chocolate	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Pâte à tartiner chocolat	Chocolate	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	4	b
IPL-2002	2002	Millefeuille	Pastry	-LE	-LE	-ME	-ME	/	-		0.05	-	/	/		/	-	NA	4	b
IPL-2002	2002	Chou pâtissier	Pastry	Ø	Ø	-ME	-HE	/	-		0.04	-	/	/		/	-	NA	4	b
IPL-2002	2002	Eclair chocolat	Pastry	Ø	Ø	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	4	b
IPL-2002	2002	Religieuse chocolat	Pastry	-LE	Ø	-LE	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Coupe chantilly	Dessert	-LE	Ø	-LE	Ø	/	-		0.04	-	/	/		/	-	NA	4	b
IPL-2002	2002	St Honoré	Pastry	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	4	b
IPL-2002	2002	Choux chantilly	Pastry	-LE	Ø	-HE	-HE	/	-		0.04	-	/	/		/	-	NA	4	b
IPL-2002	2002	St Honoré	Pastry	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	4	b
IPL-2002	2002	Chou à la crème	Pastry	-LE	Ø	-HE	-HE	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Eclair café	Pastry	Ø	Ø	-ME	-MD (En)	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Religieuse chocolat	Pastry	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Profiteroles	Pastry	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Choux chantilly	Pastry	Ø	Ø	-HE	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Eclair café	Pastry	-LE	-LE	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Religieuse	Pastry	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Noiselia	Dessert	Ø	Ø	-LE	-LE	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Princesse des îles	Dessert	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Chou parisien	Pastry	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Merveilleux	Pastry	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	4	b
IPL-2002	2002	Versaillais	Pastry	Ø	Ø	-ME	-ME	/	-		0.04	-	/	/		/	-	NA	4	b
IPL-2006	B1	Eclair aux fruits rouges	Pastry	+MA	+MA	+HA	+HA	Salmonella spp	+	9927	2.90	+	+MA	+MA		Salmonella spp	+	PA	4	b

MISCELLANEOUS																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation				Result			
				XLD	SM ID2	XLD	SMID2						RVS streaking			Identification				
													XLD	SM ID2	ASAP					
IPL-2006	B2	Baba au rhum	Pastry	+MA	+MA	+HA	+HA	Salmonella spp	+	10008	2.92	+	+MA	+MA		Salmonella spp	+	PA	4	b
IPL-2006	B3	Versillais	Pastry	+MB	+MB	+HB	+HB	Salmonella spp	+	9857	2.88	+	+MB	+MB		Salmonella spp	+	PA	4	b
IPL-2006	B4	Forêt noire	Pastry	+MB	+MB	+HB	+HB	Salmonella spp	+	9722	2.84	+	+MB	+MB		Salmonella spp	+	PA	4	b
IPL-2002	2002	Eclair au café	Pastry	+MB	+MB	+MB	+MB	Salmonella spp	+		2.32	+	+MB	+MB		Salmonella spp	+	PA	4	b
IPL-2002	2002	Eclair chocolat	Pastry	+MB	+MB	+MB	+MB	Salmonella spp	+		2.24	+	+MB	+MB		Salmonella spp	+	PA	4	b
IPL-2002	2002	Eclair café	Pastry	+MA	+MA	+HA	+HA	Salmonella spp	+		2.24	+	+MA	+MA		Salmonella spp	+	PA	4	b
ADRIA-2017	5483	Chocolat noir	Dark chocolate	st	st	st	st	/	-	126	0.03	-	st	st	st	/	-	NA	4	b
ADRIA-2017	5484	Chocolat caramel	Chocolate with caramel	st	st	st	st	/	-	136	0.04	-	st	st	st	/	-	NA	4	b
IPL-2006	A2	Coquilles St Jacques	Scallops	+MB	+LA	+HA	+HB	Salmonella spp	+	11421	3.26	+	+MB	+LA		Salmonella spp	+	PA	4	c
IPL-2006	C1	Salade de calamars	Deli salad	Ø	Ø	Ø	Ø	/	-	117	0.03	-	Ø	Ø		/	-	NA	4	c
IPL-2006	C2	Poisson poché sauce océane	Ready to reheat fish	Ø	Ø	Ø	Ø	/	-	113	0.03	-	Ø	Ø		/	-	NA	4	c
IPL-2006	C3	Paupiette de saumon	Ready to reheat fish	-HE	-HE	Ø	Ø	/	-	77	0.02	-	-HE	-HE		/	-	NA	4	c
IPL-2006	C4	Brandade de morue	Ready to reheat fish	Ø	Ø	Ø	Ø	/	-	115	0.03	-	Ø	Ø		/	-	NA	4	c
IPL-2002	2002	Salade de crevettes	Deli salad	Ø	Ø	-HE	-HE	/	-		0.03	-	/	/		/	-	NA	4	c
IPL-2002	2002	Fondant de saumon	Ready to reheat fish	Ø	Ø	Ø	Ø	/	-		0.06	-	/	/		/	-	NA	4	c
IPL-2006	A19	Filet de lieu noir cuit	Cooked fish	+MA	+MA	+HA	+HA	Salmonella spp	+	11180	3.19	+	+MA	+MA		Salmonella spp	+	PA	4	c
IPL-2006	B10	Coquille St Jacques au cognac	Ready to reheat scallops	+HA	+MA	+HA	+HA	Salmonella spp	+	9613	2.81	+	+HA	+MA		Salmonella spp	+	PA	4	c
IPL-2006	B11	Merlu au curry	Ready to reheat fish	+LA	+MA	+HA	+HA	Salmonella spp	+	9623	2.81	+	+LA	+MA		Salmonella spp	+	PA	4	c
IPL-2006	B12	Saumon aux champignons	Ready to reheat fish	+MA	+MA	+HA	+HA	Salmonella spp	+	9691	2.83	+	+MA	+MA		Salmonella spp	+	PA	4	c
IPL-2006	C5	Calamars farcis	Ready to reheat fish	+MA	+MA	+HA	+HA	Salmonella spp	+	10105	2.95	+	+MA	+MA		Salmonella spp	+	PA	4	c
IPL-2006	C6	Paupiette de saumon	Ready to reheat fish	+MB	+MB	+HB	+HB	Salmonella spp	+	10263	3.00	+	+MB	+MB		Salmonella spp	+	PA	4	c
IPL-2006	C7	Calamars farcis	Ready to reheat fish	+HB	+HB	-HE	-HE	Salmonella spp	+	10048	2.94	+	+HB	+HB		Salmonella spp	+	PA	4	c
IPL-2006	C8	Boudin de saumon cuit	Ready to reheat fish	+MA	+MA	+HA	+HA	Salmonella spp	+	10051	2.94	+	+MA	+MA		Salmonella spp	+	PA	4	c
IPL-2006	C9	Délice de saumon au champagne	Ready to reheat fish	+MA	+MA	+HA	+HA	Salmonella spp	+	9984	2.92	+	+MA	+MA		Salmonella spp	+	PA	4	c
IPL-2006	C10	Poisson blanc au citron	Ready to reheat fish	+HA	+MA	+HA	+HA	Salmonella spp	+	10032	2.93	+	+HA	+MA		Salmonella spp	+	PA	4	c
ADRIA-2018	2302	Hachis parmentier	Ready to reheat meals	st	st	st	st	/	-	250	0.07	-	st	st	st	/	-	NA	4	c
ADRIA-2018	2303	Spaghetti bolognaise	Ready to reheat meals	st	st	st	st	/	-	255	0.07	-	st	st	st	/	-	NA	4	c
ADRIA-2018	2304	Blanquette de veau	Ready to reheat meals	st	st	st	st	/	-	256	0.07	-	st	st	st	/	-	NA	4	c

PET FOOD																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Single selective enrichment)							Agreement	Category	Type	
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation			Result				
				XLD	SM ID2	XLD	SMID2						RVS streaking							Identification
													XLD	SM ID2	ASAP					
IPL-2006	D10	Paté bœuf	Pâté for pet	Ø	Ø	Ø	Ø	/	-	116	0.03	-	Ø	Ø		/	-	NA	5	a
IPL-2006	D11	Paté poulet	Pâté for pet	Ø	Ø	Ø	Ø	/	-	117	0.03	-	Ø	Ø		/	-	NA	5	a
IPL-2006	D12	Paté agneau	Pâté for pet	Ø	Ø	Ø	Ø	/	-	116	0.03	-	Ø	Ø		/	-	NA	5	a
IPL-2006	E8	Pâté pour chat truite et cabillaud	Pâté for pet	Ø	Ø	Ø	Ø	/	-	127	0.03	-	Ø	Ø		/	-	NA	5	a
IPL-2006	E9	Pâté pour chat foie et volaille	Pâté for pet	Ø	Ø	Ø	Ø	/	-	131	0.03	-	Ø	Ø		/	-	NA	5	a
IPL-2006	E10	Pâté pour chat poulet	Pâté for pet	Ø	Ø	Ø	Ø	/	-	130	0.03	-	Ø	Ø		/	-	NA	5	a
IPL-2006	E11	Pâté pour chat saumon	Pâté for pet	Ø	Ø	Ø	Ø	/	-	129	0.03	-	Ø	Ø		/	-	NA	5	a
IPL-2006	E12	Pâté pour chien bœuf	Pâté for pet	Ø	Ø	Ø	Ø	/	-	118	0.03	-	Ø	Ø		/	-	NA	5	a
IPL-2006	E13	Pâté pour chien agneau	Pâté for pet	Ø	Ø	Ø	Ø	/	-	118	0.03	-	Ø	Ø		/	-	NA	5	a
IPL-2002	2002	Pâté de bœuf avec morceaux	Pâté for pet	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	5	a
IPL-2002	2002	Pâté pour chien au thon	Pâté for pet	-HE	-HE	-HE	-HE	/	-		0.05	-	/	/		/	-	NA	5	a
IPL-2006	D4	Paté bœuf	Pâté for pet	+HA	+MA	+HA	+HA	Salmonella spp	+	11013	3.10	+	+HA	+MA		Salmonella spp	+	PA	5	a
IPL-2006	D5	Paté bœuf	Pâté for pet	+HA	+MA	+HA	+HA	Salmonella spp	+	11065	3.11	+	+HA	+MA		Salmonella spp	+	PA	5	a
IPL-2006	D6	Paté poulet	Pâté for pet	+HA	+MA	+HA	+HA	Salmonella spp	+	11053	3.11	+	+HA	+MA		Salmonella spp	+	PA	5	a
IPL-2006	D7	Paté poulet	Pâté for pet	+MA	+MA	+HA	+HA	Salmonella spp	+	11305	3.18	+	+MA	+MA		Salmonella spp	+	PA	5	a
IPL-2006	D8	Paté agneau	Pâté for pet	+HA	+HA	+HA	+HA	Salmonella spp	+	11529	3.24	+	+HA	+HA		Salmonella spp	+	PA	5	a
IPL-2006	D9	Paté agneau	Pâté for pet	+HA	+MA	+HA	+HA	Salmonella spp	+	10761	3.03	+	+HA	+MA		Salmonella spp	+	PA	5	a
IPL-2006	E4	Pâté pour chat truite et cabillaud	Pâté for pet	+MA	+MA	+HA	+HA	Salmonella spp	+	10688	2.80	+	+MA	+MA		Salmonella spp	+	PA	5	a
IPL-2006	E5	Pâté pour chat foie et volaille	Pâté for pet	+HA	+HA	+HA	+HA	Salmonella spp	+	10694	2.80	+	+HA	+HA		Salmonella spp	+	PA	5	a
IPL-2006	E6	Pâté pour chat poulet	Pâté for pet	+MA	+MA	+HA	+HA	Salmonella spp	+	11014	2.89	+	+MA	+MA		Salmonella spp	+	PA	5	a
IPL-2006	E7	Pâté pour chat saumon	Pâté for pet	+MA	+MA	+HA	+HA	Salmonella spp	+	10285	2.70	+	+MA	+MA		Salmonella spp	+	PA	5	a
IPL-2002	2002	Pâté de bœuf pour chien	Pâté for pet	+LB	+MA	+MC	+HB	Salmonella spp	+		2.32	+	+LB	+MA		Salmonella spp	+	PA	5	a
IPL-2002	2002	Pâté de bœuf pour chat	Pâté for pet	+MB	+MA	+HA	+HA	Salmonella spp	+		1.99	+	+MB	+MA		Salmonella spp	+	PA	5	a
ADRIA-2017	5240	Terrine pour chat au saumon	Cat food (salmon)	+p	+p	+p	+p	Salmonella spp	+	9947	2.95	+	+p	+p	+p	Salmonella spp	+	PA	5	a
ADRIA-2017	5241	Terrine pour chien à la volaille	Dog food (poultry)	+p	+p	+p	+p	Salmonella spp	+	10164	3.01	+	+p	+p	+p	Salmonella spp	+	PA	5	a
ADRIA-2017	5242	Terrine pour chat au bœuf	Cat food (beef)	+p	+p	+p	+p	Salmonella spp	+	10165	3.01	+	+p	+p	+p	Salmonella spp	+	PA	5	a
ADRIA-2017	5243	Terrine pour chien au bœuf	Dog food (beef)	+p	+p	+p	+p	Salmonella spp	+	10197	3.02	+	+p	+p	+p	Salmonella spp	+	PA	5	a
ADRIA-2017	5244	Terrine pour chat au lapin	Cat food (rabbit)	+p	+p	+p	+p	Salmonella spp	+	10175	3.02	+	+p	+p	+p	Salmonella spp	+	PA	5	a
IPL-2006	D13	Granulés	Granules	Ø	Ø	Ø	Ø	/	-	116	0.03	-	Ø	Ø		/	-	NA	5	b
IPL-2006	D15	Farines	Flour	Ø	Ø	Ø	Ø	/	-	112	0.03	-	Ø	Ø		/	-	NA	5	b
IPL-2006	D17	Farines	Flour	Ø	Ø	Ø	Ø	/	-	121	0.03	-	Ø	Ø		/	-	NA	5	b
IPL-2006	D19	Farine de poisson	Fish flour	Ø	Ø	Ø	Ø	/	-	121	0.03	-	Ø	Ø		/	-	NA	5	b
IPL-2006	D20	Farine de poisson	Fish flour	Ø	Ø	Ø	Ø	/	-	114	0.03	-	Ø	Ø		/	-	NA	5	b
IPL-2006	D23	Granulés	Granules	Ø	Ø	Ø	Ø	/	-	112	0.03	-	Ø	Ø		/	-	NA	5	b
IPL-2006	E14	Croquettes pour chat	Pellets for cat	Ø	Ø	Ø	Ø	/	-	119	0.03	-	Ø	Ø		/	-	NA	5	b
IPL-2002	2002	Granulés	Granules	-ME	-ME	-HE	-LE	/	-		0.08	-	/	/		/	-	NA	5	b
IPL-2002	2002	Croquettes pour chat	Pellets for cat	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/		/	-	NA	5	b
IPL-2002	2002	Farine pour poissons	Flour for fish	-ME	-HE	-HE	-HE	/	-		0.03	-	/	/		/	-	NA	5	b
IPL-2006	D14	Granulés	Granules	+MA	+MA	+HA	+HA	Salmonella spp	+	11107	3.13	+	+MA	+MA		Salmonella spp	+	PA	5	b
IPL-2006	D16	Farines	Flour	+MA	+MA	+HA	+HA	Salmonella spp	+	10611	2.99	+	+MA	+MA		Salmonella spp	+	PA	5	b
IPL-2006	D18	Farine de poisson	Flour for fish	+HA	+HA	+HA	+HA	Salmonella spp	+	11250	3.17	+	+HA	+HA		Salmonella spp	+	PA	5	b
IPL-2006	D21	Farines	Flour	+MB	+LB	+HB	+HB	Salmonella spp	+	10335	2.91	+	+MB	+LB		Salmonella spp	+	PA	5	b
IPL-2006	D22	Farines	Flour	+HB	+MB	+HA	+HA	Salmonella spp	+	9928	2.79	+	+HB	+MB		Salmonella spp	+	PA	5	b
IPL-2006	D24	Granulés	Granules	+MA	+MA	+HA	+HA	Salmonella spp	+	10415	2.93	+	+MA	+MA		Salmonella spp	+	PA	5	b
IPL-2006	E15	Croquettes pour chat	Pellets for cat	+MA	+MA	+HA	+HA	Salmonella spp	+	10891	2.85	+	+MA	+MA		Salmonella spp	+	PA	5	b
IPL-2006	E16	Croquettes pour chat	Pellets for cat	+MA	+MA	+HA	+HA	Salmonella spp	+	10991	2.88	+	+MA	+MA		Salmonella spp	+	PA	5	b
IPL-2006	E17	Croquettes pour chat	Pellets for cat	+MA	+HA	+HA	+HA	Salmonella spp	+	10943	2.87	+	+MA	+HA		Salmonella spp	+	PA	5	b
IPL-2006	E18	Croquettes pour chat	Pellets for cat	+HA	+HA	+HA	+HA	Salmonella spp	+	112269	2.95	+	+HA	+HA		Salmonella spp	+	PA	5	b

PET FOOD																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation			Result				
				XLD	SM ID2	XLD	SMID2						RVS streaking							
													XLD	SM ID2	ASAP		Identification			
ADRIA-2017	5245	Croquettes pour chien	Pellets for dog	st	st	st	st	/	-	148	0.04	-	st	st	st	/	-	NA	5	b
ADRIA-2017	5246	Croquettes pour chat thon, saumon, légumes et céréales	Pellets for cat (tuna, salmon, vegetables and cereals)	+p	+p	+p	+p	Salmonella spp	+	10027	2.97	+	+p	+p	+p	Salmonella spp	+	PA	5	b
ADRIA-2017	5247	Croquettes pour chat bœuf, poulet, foie	Pellets for cat (beef, poultry, liver)	+p	+p	+p	+p	Salmonella spp	+	10226	3.03	+	+p	+p	+p	Salmonella spp	+	PA	5	b
ADRIA-2017	5248	Snack pour chien	Dry dog food	+p	+p	+p	+p	Salmonella spp	+	10175	3.02	+	+p	+p	+p	Salmonella spp	+	PA	5	b
ADRIA-2017	5249	Tablettes au bœuf	Dry dog food	+p	+p	+p	+p	Salmonella spp	+	10123	3.00	+	+p	+p	+p	Salmonella spp	+	PA	5	b
ADRIA-2017	5250	Mini stick pour chien	Dry dog food	+p	+p	+p	+p	Salmonella spp	+	10013	2.97	+	+p	+p	+p	Salmonella spp	+	PA	5	b
IPL-2006	D1	Viande bovine pour animaux	Beef meat for pet	-LA(Ha)	-MA(Ha)	-HA(Ha)	-HA(Ha)	/	-	144	0.04	-	-LE	-ME		Hafnia alvei	-	NA	5	c
IPL-2006	D2	Viande bovine pour animaux	Beef meat for pet	-LA(Ha)	-LA(Ha)	-HA(Ha)	-HA(Ha)	/	-	144	0.04	-	-LE	-LE		Hafnia alvei	-	NA	5	c
IPL-2006	D3	Viande bovine pour animaux	Beef meat for pet	-LE	-LE	-HE	-HE	/	-	161	0.04	-	-LE	-LE		/	-	NA	5	c
IPL-2006	E19	Déchets viande bovine pour animaux	Beef meat for pet	-ME	-ME	-HE	-HE	/	-	182	0.04	-	-ME	-ME		/	-	NA	5	c
IPL-2002	2002	Abats de bœuf pour animaux	Beef meat for pet	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	5	c
IPL-2002	2002	Abats de bœuf pour animaux	Beef meat for pet	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	5	c
IPL-2002	2002	Boulette de bœuf pour chien	Beef meat for pet	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	5	c
IPL-2002	2002	Boulette pour chat	Balls for cat	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	5	c
IPL-2002	2002	Boulette pour chat	Balls for cat	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	5	c
IPL-2002	2002	Boulette pour chien	Balls for dog	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	5	c
IPL-2002	2002	Abats de bœuf pour animaux	Beef meat for pet	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/		/	-	NA	5	c
IPL-2006	E1	Déchets viande bovine pour animaux	Beef meat for pet	+MA	+MB	+HB	+HB	Salmonella spp	+	10355	2.71	+	+MA	+MB		Salmonella spp	+	PA	5	c
IPL-2006	E2	Déchets viande bovine pour animaux	Beef meat for pet	+MA	+MB	+HB	+HB	Salmonella spp	+	10431	2.73	+	+MA	+MB		Salmonella spp	+	PA	5	c
IPL-2006	E3	Déchets viande bovine pour animaux	Beef meat for pet	+MB	+MB	+HB	+HB	Salmonella spp	+	10493	2.75	+	+MB	+MB		Salmonella spp	+	PA	5	c
IPL-2002	2002	Viande pour chien	Meat for pet	+MB	+MB	+MB	+HA	Salmonella spp	+		2.38	+	+MB	+MB		Salmonella spp	+	PA	5	c
IPL-2002	2002	Viande pour chien	Meat for pet	+MB	+MB	+HB	+HA	Salmonella spp	+		2.10	+	+MB	+MB		Salmonella spp	+	PA	5	c
IPL-2002	2002	Viande pour chat	Meat for pet	+HB	+MB	+HB	+HB	Salmonella spp	+		2.32	+	+HB	+MB		Salmonella spp	+	PA	5	c
IPL-2002	2002	Hachis pour animaux	Meat for pet	+MC	+LB	+HB	+MB	Salmonella spp	+		2.39	+	+MC	+LB		Salmonella spp	+	PA	5	c
IPL-2002	2002	Boulette de bœuf pour chien	Meat for pet	+MB	+MB	+HA	+HA	Salmonella spp	+		2.27	+	+MB	+MB		Salmonella spp	+	PA	5	c
ADRIA-2018	2305	Viande bovine pour animaux	Meat for pet	-	-	-	-	/	-	209	0.06	-	-	-	-	/	-	NA	5	c

POWDERED INFANT FORMULA WITH AND WITHOUT PROBIOTICS INCLUDING MILK POWDERS (up to 375 g)																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation				Result			
				XLD	SM ID2	XLD	SMID2						RVS streaking			Identification				
													XLD	SM ID2	ASAP					
ADRIA-2017	4487	Poudre de lait écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9472	2.81	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	4488	Poudre de lait écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9506	2.82	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	4489	Poudre de lait écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9909	2.94	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	4490	Poudre de lait demi-écrémé	Half-skim milk powder	st	st	st	st	-	-	146	0.04	-	st	st	st	-	-	NA	7	a
ADRIA-2017	4491	Lait en poudre	Milk powder	st	st	st	st	-	-	153	0.04	-	st	st	st	-	-	NA	7	a
ADRIA-2017	5540	Lait entier en poudre	Milk powder	-	-	-	-	-	-	206	0.06	-	-	-	-	-	-	NA	7	a
ADRIA-2017	5541	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9975	2.96	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	5542	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	163	0.04	-	+p	+p	+p	Salmonella spp	+	ND _{FN(alt)}	7	a
ADRIA-2017	5543	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	158	0.04	-	st	st	st	-	-	NA	7	a
ADRIA-2017	5544	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	153	0.04	-	st	st	st	-	-	NA	7	a
ADRIA-2017	7194	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	197	0.05	-	st	st	st	-	-	NA	7	a
ADRIA-2017	7195	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	10252	2.93	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	7196	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	208	0.05	-	st	st	st	-	-	NA	7	a
ADRIA-2017	7197	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	182	0.05	-	st	st	st	-	-	NA	7	a
ADRIA-2017	7198	Lait en poudre demi-écrémé	Half-skim milk powder	+p	+p	+p	+p	Salmonella spp	+	10187	2.91	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	7708	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	10096	2.94	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	7709	Lait en poudre cuisine	Milk powder	+p	+p	+p	+p	Salmonella spp	+	10426	3.03	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	7710	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9248	2.69	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	7711	Lait en poudre demi-écrémé	Half-skim milk powder	+p	+p	+p	+p	Salmonella spp	+	10340	3.01	+	+p	+p	+p	Salmonella spp	+	PA	7	a
ADRIA-2017	7869	Lait en poudre entier	Milk powder	st	st	st	st	/	-	257	0.07	-	st	st	st	/	-	NA	7	a
ADRIA-2017	7870	Lait en poudre demi-écrémé	Half-skim milk powder	st	st	st	st	/	-	249	0.07	-	st	st	st	/	-	NA	7	a
ADRIA-2017	4492	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	156	0.04	-	st	st	st	-	-	NA	7	b
ADRIA-2017	4493	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	162	0.04	-	st	st	st	-	-	NA	7	b
ADRIA-2017	4494	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	9987	2.96	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	4495	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10274	3.04	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	4496	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10150	3.01	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	5545	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10267	3.04	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	5546	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10377	3.08	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	5547	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	9166	2.72	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	5548	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10229	3.03	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	5549	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10197	3.02	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	7199	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	206	0.05	-	st	st	st	-	-	NA	7	b
ADRIA-2017	7200	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	187	0.05	-	st	st	st	-	-	NA	7	b
ADRIA-2017	7201	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10335	2.95	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	7202	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	197	0.05	-	st	st	st	-	-	NA	7	b
ADRIA-2017	7203	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	192	0.05	-	st	st	st	-	-	NA	7	b

POWDERED INFANT FORMULA WITH AND WITHOUT PROBIOTICS INCLUDING MILK POWDERS (up to 375 g)																				
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Single selective enrichment)								Agreement	Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation				Result			
				XLD	SM ID2	XLD	SMID2						RVS streaking			Identification				
													XLD	SM ID2	ASAP					
ADRIA-2017	7712	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10275	2.99	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	7713	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	9594	2.79	+	+p	+p	+p	Salmonella spp	+	PA	7	b
ADRIA-2017	7871	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	213	0.06	-	st	st	st	/	-	NA	7	b
ADRIA-2017	7872	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	238	0.07	-	st	st	st	/	-	NA	7	b
ADRIA-2017	7873	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	232	0.06	-	st	st	st	/	-	NA	7	b
ADRIA-2017	7874	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	243	0.07	-	st	st	st	/	-	NA	7	b
ADRIA-2017	4497	Lait infantile avec probiotiques (3,2.10 ⁶ UFC/g)	Infant formula with probiotics (3.2x10 ⁶ CFU/g)	st	st	st	st	-	-	166	0.04	-	st	st	st	-	-	NA	7	c
ADRIA-2017	4498	Lait infantile avec probiotiques (6,4.10 ⁵ UFC/g)	Infant formula with probiotics (6.4x10 ⁵ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	10161	3.01	+	+p	+p	+p	Salmonella spp	+	PA	7	c
ADRIA-2017	4499	Lait infantile avec probiotiques (5,2.10 ⁶ UFC/g)	Infant formula with probiotics (5.2x10 ⁶ CFU/g)	st	st	st	st	-	-	171	0.05	-	st	st	st	-	-	NA	7	c
ADRIA-2017	4500	Lait infantile avec probiotiques (2,3.10 ⁶ UFC/g)	Infant formula with probiotics (2.3x10 ⁶ CFU/g)	st	st	st	st	-	-	173	0.05	-	st	st	st	-	-	NA	7	c
ADRIA-2017	4501	Lait infantile avec probiotiques (2,0.10 ⁵ UFC/g)	Infant formula with probiotics (2.0x10 ⁵ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	9864	138	+	+p	+p	+p	Salmonella spp	+	PA	7	c
ADRIA-2017	5550	Lait infantile avec probiotiques (2,0.10 ⁷ CFU/g)	Infant formula with probiotics (2.0x10 ⁷ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	10255	3.04	+	+p	+p	+p	Salmonella spp	+	PA	7	c
ADRIA-2017	5551	Lait infantile avec probiotiques (2,4.10 ⁵ CFU/g)	Infant formula with probiotics (2.4x10 ⁵ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	142/165	0.04/0.04	-/-	+p	+p	+p	Salmonella spp	-	ND _{FN(alt)}	7	c
ADRIA-2017	5552	Lait infantile avec probiotiques (3,0.10 ⁵ CFU/g)	Infant formula with probiotics (3.0x10 ⁵ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	9018	2.67	+	+p	+p	+p	Salmonella spp	+	PA	7	c
ADRIA-2017	5553	Lait infantile avec probiotiques (1,4.10 ⁷ CFU/g)	Infant formula with probiotics (1.4x10 ⁷ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	9166	2.72	+	+p	+p	+p	Salmonella spp	+	PA	7	c
ADRIA-2017	5554	Lait infantile avec probiotiques (1,0.10 ⁷ CFU/g)	Infant formula with probiotics (1.0x10 ⁷ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	10067	2.98	+	+p	+p	+p	Salmonella spp	+	PA	7	c
ADRIA-2017	5555	Lait infantile avec probiotiques (6,7.10 ⁶ CFU/g)	Infant formula with probiotics (6.7x10 ⁶ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	10253	3.04	+	+p	+p	+p	Salmonella spp	+	PA	7	c
ADRIA-2017	7204	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4.8x10 ⁶ CFU/g)	st	st	st	st	-	-	194	0.05	-	st	st	st	-	-	NA	7	c
ADRIA-2017	7205	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3.3x10 ⁶ CFU/g)	st	st	st	st	-	-	191	0.05	-	st	st	st	-	-	NA	7	c
ADRIA-2017	7206	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4.0x10 ⁴ CFU/g)	st	st	st	st	-	-	173	0.04	-	st	st	st	-	-	NA	7	c
ADRIA-2017	7207	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2.2x10 ⁶ CFU/g)	st	st	st	st	-	-	181	0.05	-	st	st	st	-	-	NA	7	c
ADRIA-2017	7423	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4.8x10 ⁶ UFC/g)	st	st	st	st	-	-	178	0.05	-	st	st	st	-	-	NA	7	c
ADRIA-2017	7424	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3.3x10 ⁶ UFC/g)	st	st	st	st	-	-	209	0.05	-	st	st	st	-	-	NA	7	c
ADRIA-2017	7425	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4.0x10 ⁴ UFC/g)	+p	+p	+p	+p	Salmonella spp	+	9955	2.84	+	+p	+p	+p	Salmonella spp	+	PA	7	c
ADRIA-2017	7426	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2.2x10 ⁶ UFC/g)	+M	+M	+p	+M	Salmonella spp	+	9895	2.82	+	+M	+M	+M	Salmonella spp	+	PA	7	c
ADRIA-2017	7875	Lait infantile avec probiotiques (<2.10 ³ UFC/g)	Infant formula with probiotics (<2x10 ³ CFU/g)	st	st	st	st	/	-	253	0.07	-	st	st	st	/	-	NA	7	c

Appendix 4 – Relative level of detection study: raw data

IPL Legend:

Level of colonies on the plates:

L = low

M = medium

H = high

A = pure culture of the target

B = majority of the target with background microflora

C = minority of the target with background microflora

D = few target colonies with background microflora

E = no typical colonies

Ground poultry meat (25 g) / *Salmonella* Hadar

(Study realised by IPL)

16000 CFU/g and *310 000 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison
		RVS		MKttn		Resultt	Conclusion	Single selective enrichment			Conclusion	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result		
1	0	-HE	-HE	-HE	-HE	-	0/6	110	0.03	-	0/6	=
		-HE	-HE	-HE	-HE	-		108	0.03	-		=
		-HE	-HE	-HE	-HE	-		119	0.03	-		=
		-HE	-HE	-HE	-HE	-		113	0.03	-		=
		-ME	-HE	-HE	-HE	-		117	0.03	-		=
		-HE	-HE	-HE	-HE	-		112	0.03	-		=
2*	0,5	+MC	+MD	+HB	+HB	+	3/6	11487	3.24	+	3/6	=
		-ME	-ME	-HE	-HE	-		272	0.07	-		=
		-ME	-ME	-HE	-HE	-		249	0.07	-		=
		+MB	+MC	+HB	+HB	+		11309	3.19	+		=
		+HC	+HC	+HC	+HC	+		11249	3.17	+		=
		-HE	-ME	-HE	-HE	-		272	0.07	-		=
3*	1,12	+MB	+MB	+HB	+HB	+	5/6	10572	2.98	+	5/6	=
		+MB	+MB	+HB	+HB	+		10553	2.98	+		=
		+MB	+MB	+HB	+HB	+		10507	2.96	+		=
		+MB	+MB	+HB	+HB	+		10407	2.93	+		=
		+MB	+MB	+HB	+HB	+		10521	2.97	+		=
		-HE	-ME	-HE	-HE	-		221	0.06	-		=
4*	1,75	+HC	+HC	+HB	+HB	+	6/6	8292	2.34	+	6/6	=
		+MB	+MC	+HB	+HC	+		10464	2.95	+		=
		+HC	+HC	+HC	+HC	+		10725	3.02	+		=
		+MB	+MB	+HB	+HB	+		10445	2.94	+		=
		+MB	+MB	+HB	+HC	+		10092	2.85	+		=
		+HB	+MB	+HB	+HB	+		10658	3.00	+		=

Raw milk (25 mL) / *Salmonella* Typhimurium

(Study realised by IPL)

9 000 000 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison
		RVS		MKttn		Result	Conclusion	Single selective enrichment			Conclusion	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result		
1	0	-ME	-ME	-LE	-ME	-	0/6	327	0.09	-	0/6	=
		-HE	-LE	-HE	-HE	-		340	0.09	-		=
		-HE	-ME	-HE	-HE	-		350	0.10	-		=
		-ME	-LE	-HE	-HE	-		300	0.08	-		=
		-HE	-LE	-HE	-HE	-		306	0.08	-		=
		-ME	-LE	-HE	-HE	-		290	0.08	-		=
2	0,4	-ME	-ME	-HE	-HE	-	1/6	301	0.08	-	1/6	=
		-ME	-HE	-HE	-HE	-		304	0.08	-		=
		-ME	-ME	-HE	-HE	-		302	0.08	-		=
		-ME	-ME	-HE	-HE	-		302	0.08	-		=
		+MB	+HB	+HB	+HB	+		10995	3.22	+		=
		-HE	-HE	-HE	-HE	-		308	0.09	-		=
3	1,15	-LE	-LE	-HE	-HE	-	5/6	299	0.08	-	3/6	=
		+MB	+MB	+HB	+HB	+		11079	3.24	+		=
		-LE	-LE	+HB	+HB	+		339	0.09	-		/
		-ME	-ME	+HB	+HB	+		437	0.12	-		/
		+HB	+MB	+HA	+HA	+		11129	3.26	+		=
		+MB	+MB	+HA	+HA	+		10626	3.11	+		=
4	2,8	+MB	+MB	+HB	+HB	+	6/6	10286	3.01	+	6/6	=
		+HB	+HB	+HA	+HA	+		10063	2.95	+		=
		+MB	+MB	+HB	+HB	+		10190	2.98	+		=
		+MB	+MB	+HB	+HB	+		10437	3.06	+		=
		+MB	+MB	+HB	+HB	+		10361	3.03	+		=
		+MB	+HB	+HB	+HB	+		10220	2.99	+		=

Fish fillet (25 g) / *Salmonella* Virchow

(Study realised by IPL)

17 000 000 CFU/g

* 1 100 000 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison
		RVS		MKttn		Result	Conclusion	Single selective enrichment			Conclusion	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result		
1	0	-LE	-LE	-HE	-HE	-	0/6	132	0.03	-	0/6	=
		-LE	-LE	-HE	-HE	-		124	0.03	-		=
		-LE	-LE	-HE	-HE	-		142	0.04	-		=
		-LE	-LE	-HE	-HE	-		134	0.03	-		=
		-LE	-LE	-HE	-HE	-		137	0.03	-		=
		-LE	-LE	-HE	-HE	-		135	0.03	-		=
2	0,28	-LE	-LE	-HE	-HE	-	2/6	147	0.04	-	2/6	=
		+LA	+MA	+HB	+MB	+		11335	3.25	+		=
		-LE	-LE	-HE	-ME	-		141	0.04	-		=
		+MB	+LB	+HB	+HB	+		10811	3.10	+		=
		-LE	-LE	-HE	-HE	-		160	0.04	-		=
		-LE	-LE	-HE	-ME	-		148	0.04	-		=
3	0,43	+MA	+MA	+HB	+HB	+	3/6	11101	3.19	+	3/6	=
		+LB	+MB	+HB	+HB	+		10492	3.01	+		=
		+MA	+LA	+HB	+HB	+		10773	3.09	+		=
		-ME	-LE	-HE	-HE	-		133	0.03	-		=
		-LE	-LE	-HE	-HE	-		151	0.04	-		=
		-ME	-LE	-HE	-HE	-		157	0.04	-		=
4	0,57	+LA	+LA	+HB	+HB	+	5/6	10207	2.93	+	5/6	=
		+MA	+LA	+HB	+HB	+		10231	2.94	+		=
		+LB	+MB	+HB	+HB	+		10011	2.87	+		=
		+MA	+MA	+HB	+MB	+		10270	2.95	+		=
		-LE	-LE	-HE	-HE	-		143	0.04	-		=
		+MA	+MA	+HB	+HB	+		10446	3.00	+		=
5*	0,97	+MA	+MA	+HB	+HB	+	6/6	11203	3.22	+	6/6	=
		+MB	+MA	+HB	+HA	+		10946	3.14	+		=
		+MA	+MA	+HB	+HB	+		10486	3.17	+		=
		+MA	+MB	+HB	+HB	+		11037	3.10	+		=
		+MB	+MB	+HB	+HB	+		10787	3.17	+		=
		+MA	+MA	+HB	+HA	+		11047	2.97	+		=

Liquid egg product (25 g) / *Salmonella* Enteritidis

(Study realised by IPL)

220 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison
		RVS		MKIttn		Result	Conclusion	Single selective enrichment			Conclusion	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result		
1	0	-LE	-LE	-HE	-ME	-	0/6	313	0.09	-	0/6	=
		-LE	-LE	-HE	-ME	-		295	0.08	-		=
		-LE	-LE	-HE	-ME	-		354	0.10	-		=
		Ø	Ø	-ME	-ME	-		288	0.08	-		=
		-LE	-LE	-HE	-ME	-		297	0.08	-		=
		-LE	Ø	-ME	-ME	-		289	0.08	-		=
2	0,45	+MA	+MA	+HA	+HA	+	2/6	9320	2.73	+	2/6	=
		+MA	+MA	+HA	+HA	+		9319	2.73	+		=
		Ø	Ø	-ME	-ME	-		298	0.08	-		=
		-LE	-LE	-ME	-ME	-		301	0.08	-		=
		-ME	-ME	-ME	-LE	-		303	0.08	-		=
		-ME	-ME	-ME	-ME	-		295	0.08	-		=
3	1,24	-LE	-LE	-HE	-ME	-	4/6	303	0.08	-	4/6	=
		+LA	+MB	+HB	+HB	+		8448	2.38	+		=
		+MA	+MA	+HA	+HA	+		8438	2.38	+		=
		-LE	-LE	-ME	-ME	-		286	0.08	-		=
		+HA	+MB	+HB	+HB	+		9104	2.57	+		=
		+MA	+MA	+HA	+MA	+		8522	2.40	+		=
4	3,1	+MA	+LA	+HA	+MA	+	6/6	8701	2.45	+	6/6	=
		+MA	+MA	+HB	+HB	+		8773	2.47	+		=
		+MB	+MB	+HA	+HA	+		8798	2.48	+		=
		+MA	+LA	+HA	+HA	+		9184	2.59	+		=
		+MA	+MB	+HB	+HB	+		9274	2.61	+		=
		+MB	+MB	+HB	+HB	+		9195	2.59	+		=

Pâté for dog (25 g) / Salmonella Senftenberg

30 CFU/g

* 20 CFU/g

(Study realised by IPL)

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison
		RVS		MKttn		Result	Conclusion	Single selective enrichment			Conclusion	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result		
1	0	Ø	Ø	Ø	Ø	-	0/6	111	0.03	-	0/6	=
		Ø	Ø	Ø	Ø	-		113	0.03	-		=
		Ø	Ø	Ø	Ø	-		113	0.03	-		=
		Ø	Ø	Ø	Ø	-		112	0.03	-		=
		Ø	Ø	Ø	Ø	-		112	0.03	-		=
		Ø	Ø	Ø	Ø	-		110	0.03	-		=
		Ø	Ø	Ø	Ø	-						
2*	0,62	+HA	+MA	+HA	+HA	+	1/6	9762	2.80	+	1/6	=
		Ø	Ø	Ø	Ø	-		120	0.03	-		=
		Ø	Ø	Ø	Ø	-		118	0.03	-		=
		Ø	Ø	Ø	Ø	-		116	0.03	-		=
		Ø	Ø	Ø	Ø	-		114	0.03	-		=
		Ø	Ø	Ø	Ø	-		116	0.03	-		=
		Ø	Ø	Ø	Ø	-						
3*	0,94	Ø	Ø	Ø	Ø	-	3/6	118	0.03	-	3/6	=
		+MA	+MA	+HA	+HA	+		9185	2.64	+		=
		Ø	Ø	Ø	Ø	-		117	0.03	-		=
		Ø	Ø	Ø	Ø	-		114	0.03	-		=
		+HA	+HA	+HA	+HA	+		9359	2.69	+		=
		+HA	+HA	+HA	+HA	+		9197	2.64	+		=
		+HA	+HA	+HA	+HA	+						
4	1,14	+HA	+HA	+HA	+HA	+	6/6	10657	3.02	+	6/6	=
		+HA	+MA	+HA	+HA	+		10868	3.08	+		=
		+MA	+HA	+HA	+HA	+		10119	2.87	+		=
		+MA	+HA	+HA	+HA	+		10304	2.92	+		=
		+HA	+HA	+HA	+HA	+		10347	2.93	+		=
		+HA	+HA	+HA	+HA	+		10731	3.04	+		=
		+HA	+HA	+HA	+HA	+						

Matrix : Infant formula with probiotics (375 g)
Strain : *Salmonella* Mikawasima Ad1811

Aerobic mesophilic flora (Lactic): 1.0x10⁶ CFU/g

(Study realised by ADRIA)

N° sample	Level	Contamination level (cfu/sample)	ISO 6579 ♦					VIDAS SLM- Single							
			RVS		MKTTn		Final result	Number positive samples/Total	Test VIDAS SLM Single			RVS		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT	ASAP	Chrom ID salmonella		
7976	0	/	st	st	st	st	-	0/5	-	172	0.05	st	st	-	0/5
7977			st	st	st	st	-		-	180	0.05	st	st	-	
7978			st	st	st	st	-		-	164	0.04	st	st	-	
7979			st	st	st	st	-		-	166	0.04	st	st	-	
7980			st	st	st	st	-		-	191	0.05	st	st	-	
8146	Low	0.5	+p	+p	+p	+p	+	6/20	+	9871	2.96	+p	+p	+	6/20
8147			st	st	st	st	-		-	165	0.04	st	st	-	
8148			st	st	st	st	-		-	95	0.02	st	st	-	
8149			st	st	st	st	-		-	198	0.05	st	st	-	
8150			st	st	st	st	-		-	166	0.04	st	st	-	
8151			st	st	st	st	-		-	159	0.04	st	st	-	
8152			+p	+p	+p	+p	+		+	9713	2.91	+p	+p	+	
8153			st	st	st	st	-		-	176	0.05	st	st	-	
8154			+p	+p	+p	+p	+		+	9896	2.97	+p	+p	+	
8155			st	st	st	st	-		-	154	0.04	st	st	-	
8156			+p	+p	+p	+p	+		+	9779	2.93	+p	+p	+	
8157			st	st	st	st	-		-	172	0.05	st	st	-	
8158			+p	+p	+p	+p	+		+	9840	2.95	+p	+p	+	
8159			st	st	st	st	-		-	169	0.05	st	st	-	
8160			st	st	st	st	-		-	172	0.05	st	st	-	
8161			+p	+p	+p	+p	+		+	9975	2.99	+p	+p	+	
8162			st	st	st	st	-		-	159	0.04	st	st	-	
8163			st	st	st	st	-		-	159	0.04	st	st	-	
8164			st	st	st	st	-		-	160	0.04	st	st	-	
8165			st	st	st	st	-		-	157	0.04	st	st	-	

N° sample	Level	Contamination level (cfu/sample)	ISO 6579 ♦						VIDAS SLM- Single						
			RVS		MKTTn		Final result	Number positive samples/Total	Test VIDAS SLM Single			RVS		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT	ASAP	Chrom ID salmonella		
7956	High	2.3	st	st	st	st	-	16/20	-	167	0.05	st	st	-	16/20
7957			+p	+p	+p	+p	+		+	9916	2.97	+p	+p	+	
7958			+p	+p	+p	+p	+		+	9941	2.98	+p	+p	+	
7959			+p	+p	+p	+p	+		+	9799	2.94	+p	+p	+	
7960			+p	+p	+p	+p	+		+	9808	2.94	+p	+p	+	
7961			+p	+p	+p	+p	+		+	9928	2.97	+p	+p	+	
7962			st	st	st	st	-		-	178	0.05	st	st	-	
7963			st	st	st	st	-		-	184	0.05	st	st	-	
7964			+p	+p	+p	+p	+		+	9809	2.94	+p	+p	+	
7965			+p	+p	+p	+p	+		+	9767	2.93	+p	+p	+	
7966			+p	+p	+p	+p	+		+	9846	2.95	+p	+p	+	
7967			+p	+p	+p	+p	+		+	9871	2.96	+p	+p	+	
7968			+p	+p	+p	+p	+		+	9848	2.95	+p	+p	+	
7969			+p	+p	+p	+p	+		+	9806	2.94	+p	+p	+	
7970			+p	+p	+p	+p	+		+	9797	2.94	+p	+p	+	
7971			+p	+p	+p	+p	+		+	9785	2.93	+p	+p	+	
7972			+p	+p	+p	+p	+		+	9783	2.93	+p	+p	+	
7973			st	st	st	st	-		-	175	0.05	st	st	-	
7974			+p	+p	+p	+p	+		+	9728	2.91	+p	+p	+	
7975			+p	+p	+p	+p	+		+	9947	2.98	+p	+p	+	

Appendix 5 – Inclusivity and exclusivity study: raw data

INITIAL VALIDATION (IPL, 2006) - INCLUSIVITY						
Strain		Origin	Inoculation rate in 225 ml BPW	Alternative method		
				RFV	Test value	Result
S63	<i>Salmonella</i> Agona	Beef	13.2	10329	2.96	+
S2	<i>Salmonella</i> Amsterdam	Plants	11.6	10263	2.91	+
S1	<i>Salmonella</i> Anatum	Chocolate	27.0	10450	2.96	+
S68	<i>Salmonella</i> diarizonae III b 38 r:z	Breeding of goose	8.8	6054	1.74	+
S76	<i>Salmonella</i> diarizonae III b 61:-:-	Turkey	9.6	5291	1.52	+
S75	<i>Salmonella</i> diarizonae III b 61:i:z53	Chicken leg	10.8	4837	1.39	+
S70	<i>Salmonella</i> diarizonae III b 61:k:1,5,7	Lamb's brains	8.4	11491	3.30	+
S78	<i>Salmonella</i> diarizonae III b 61:z:1,5	Turkey stew	6.8	2551	0.73	+
S87	<i>Salmonella</i> Blockley	Basil	8.0	10708	3.07	+
S3	<i>Salmonella</i> Brandenburg	Country terrine	10.4	11073	3.14	+
S5	<i>Salmonella</i> Brandenburg	Pork's liver	8.8	10576	3.04	+
S6	<i>Salmonella</i> Brandenburg	Meat of kangaroo	16.4	10531	3.02	+
S8	<i>Salmonella</i> Bredeney	Pork offal	10.8	11088	3.14	+
S103	<i>Salmonella</i> Cerro	Cabbage pastry cook	8.0	10256	2.94	+
S9	<i>Salmonella</i> Cubana	Soymeal	10.0	11633	3.30	+
S10	<i>Salmonella</i> Derby	Horse meat	11.2	11153	3.16	+
S11	<i>Salmonella</i> Derby	Pork's liver	7.6	10180	2.92	+
S14	<i>Salmonella</i> Enteritidis	Pastry	11.6	9852	2.79	+
S38	<i>Salmonella</i> Enteritidis	Egg product	9.2	9146	2.62	+
S41	<i>Salmonella</i> Enteritidis	Meat-based product	8.4	9208	2.64	+
S43	<i>Salmonella</i> Enteritidis	Egg product	12.8	10282	2.95	+
S119	<i>Salmonella</i> Gallinarum	Collection	4.0	11476	3.36	+
S15	<i>Salmonella</i> Hadar	Meat of poultry	9.2	11116	3.19	+
S66	<i>Salmonella</i> Havana	Poultry farm	10.4	10232	3.00	+
S50	<i>Salmonella</i> Heidelberg	Poultry	8.0	10720	3.08	+
S65	<i>Salmonella</i> immobile	Meat-based product	11.2	11127	3.26	+
S45	<i>Salmonella</i> Indiana	Brie de Meaux cheese	5.6	10639	3.05	+
S19	<i>Salmonella</i> Infantis	Meat of poultry	9.2	10469	3.01	+
S52	<i>Salmonella</i> Infantis	Environment	8.4	10652	3.06	+
S80	<i>Salmonella</i> Kedougou	Tuna	9.2	9197	2.66	+
S81	<i>Salmonella</i> Kedougou	Feed	8.0	10529	3.08	+
S85	<i>Salmonella</i> Liverpool	Feed	12.8	9747	2.85	+
S67	<i>Salmonella</i> Llandoff	Feed	7.6	11169	3.27	+
S21	<i>Salmonella</i> Mbandaka	Heart of calf	4.8	9960	2.92	+
S22	<i>Salmonella</i> Michigan	Horse meat	15.6	11199	3.28	+
S23	<i>Salmonella</i> Montevideo	Meat of poultry	7.6	9574	2.80	+
S25	<i>Salmonella</i> Newport	Meat of poultry	8.4	10919	3.20	+
S90	<i>Salmonella</i> Oranienburg	Feed	8.8	9058	2.65	+
S99	<i>Salmonella</i> Paratyphi A	Collection	6.0	5923	1.73	+
S100	<i>Salmonella</i> Paratyphi B	Collection	5.2	11526	3.38	+
S101	<i>Salmonella</i> Paratyphi C	Collection	8.8	10036	2.94	+
S120	<i>Salmonella</i> Pullorum	Collection	5.3	11254	3.17	+
S13	<i>Salmonella</i> Saintpaul	Meat-based product	19.6	10484	2.97	+
S59	<i>Salmonella</i> San Diego	Dried herbs	8.4	10226	2.99	+
S111	<i>Salmonella</i> Senftenberg	Fish meal	11.2	9140	2.68	+
S71	<i>Salmonella</i> Senftenberg	Fish	7.2	9104	2.67	+
S102	<i>Salmonella</i> Typhi Typhi	Collection	17.5	11565	3.26	+
S26	<i>Salmonella</i> Typhimurium	Pork's liver	12.8	11000	3.22	+

INITIAL VALIDATION (IPL, 2006) - INCLUSIVITY						
Strain		Origin	Inoculation rate in 225 ml BPW	Alternative method		
				RFV	Test value	Result
S33	<i>Salmonella</i> Typhimurium	Egg product	8.4	11425	3.35	+
S31	<i>Salmonella</i> Virchow	Shell	8.0	10876	3.12	+
S83	<i>Salmonella</i> Westhampton	Feed	8.0	8314	2.43	+

RENEWAL STUDY (IPL, 2010) - INCLUSIVITY						
Strain		Origin	Inoculation rate in 225 ml BPW	Alternative method		
				RFV	Test value	Result
S158	<i>Salmonella arizonae</i> III a 48 :z4, z23 : -	Duck	16.0	12006	3.41	+
S159	<i>Salmonella arizonae</i> III a 51 :z4, z23 : -	Duck	7.5	10028	2.85	+
S160	<i>Salmonella arizonae</i> III b 38:l,v:z53	Semolina of wheat	11.0	10525	2.99	+
S148	<i>Salmonella</i> Dublin	Cow raw milk	29.0	10133	2.88	+
S49	<i>Salmonella</i> Kottbus	Olive of turkey poult	17.0	11782	3.35	+
S154	<i>Salmonella</i> London	Environment (production workshop)	31.0	11497	3.27	+
S156	<i>Salmonella</i> Livingstone	Environment (production workshop)	20.0	11973	3.40	+
S150	<i>Salmonella</i> Manhattan	Dried sausage	15.0	11631	3.30	+
S152	<i>Salmonella</i> Napoli	Duck	12.0	10103	2.87	+
S149	<i>Salmonella</i> Regent	Muscovy (internal organs)	16.0	10690	3.04	+
S151	<i>Salmonella</i> Rissen	Environment (production workshop)	17.0	11099	3.15	+

RENEWAL STUDY (ADRIA Développement, 2014) - INCLUSIVITY								
Strain		Reference	Origin	Inoculation level CFU / 225ml	RFV	VT	Result	ChromID Salmonella
<i>Salmonella</i>	Typhimurium S1 1,4 [5], 12 :- :-	Ad 1333	Tiramisu	14	8136	2.6	+	+
<i>Salmonella</i>	Typhimurium S1 1,4 [5], 12 : i :-	Ad 1334	Ready to reheat meal (Pork)	9	11067	3.54	+	+
<i>Salmonella</i>	Typhimurium SI 1,4,[5],12:-:1,2	Ad 1335	Environmental sample (Poultry)	8	11203	3.59	+	+

RENEWAL STUDY (ADRIA Développement, 2018) - INCLUSIVITY												
N°	Strain		Reference	Origin	Inoculation level	VIDAS SLM Test (SV)			Confirmation			
						RFV	Test value	Result	ASAP		ChromID	
									Reading	Latex	Reading	Latex
1	Salmonella	Abaetetuba	Ad2318	/	43	10223	2,91	+	+	+	+	+
2	Salmonella	Aberdeen	CIP 105618	/	54	9699	2,76	+	+	+	+	+
3	Salmonella	Abortusequi	Ad2321	/	19	6907	1,96	+	+ (small white colonies)	+	+	+
4	Salmonella	Abortusovis	Ad2320	Ovine foetus	49	6930	1,97	+	+ (small white colonies)	+	+ (small white colonies)	+
5	Salmonella	Adelaide	Ad2319	Turkey breeding environment	60	9782	2,78	+	+ (bluish)	+	+ (bluish)	+
6	Salmonella	Bareilly	Ad 1687	Chocolate industry	49	10178	2,9	+	+	+	+	+
7	Salmonella	bongori 66 :z35	Ad 599	Environmental sample	20	9195	2,62	+	+ (pale colonies)	+	+ (pale colonies)	+
8	Salmonella	Braenderup	Adria 111	Pork meat	34	10157	2,89	+	+	+	+	+
9	Salmonella	Caracas	Ad2322	Spice	70	10290	2,93	+	+	+	+	+
10	Salmonella	Chester	CIP 103543	/	40	7377	2,1	+	+	+	+	+
11	Salmonella	diarizonae 38:lv:z53	Ad 451	Ewe milk cheese	52	8174	2,33	+	+	+	+	+
12	Salmonella	Gaminara	Ad2324	Boar meat	34	10382	2,95	+	+	+	+	+
13	Salmonella	Give	436	Ground beef	48	10363	2,95	+	+	+	+	+
14	Salmonella	houtenae 50:g,z51	Ad 596	Dairy product	25	10100	2,87	+	+	+	+	+
15	Salmonella	Hvittingfoss	Ad2325	Raw stuff	49	10294	2,93	+	+	+w	+	+w
16	Salmonella	indica	Ad 600	Environmental sample	49	9905	2,82	+	+	+	+ (pale colonies)	+
17	Salmonella	indica11:b:e,n,x	Ad2337	Chicken breeding environment	36	10230	2,91	+	+ (pale colonies)	+	+ (pale colonies)	+
18	Salmonella	Javiana	Ad2326	Turkey meat	33	9249	2,63	+	+	+	+	+
19	Salmonella	Kentucky	Ad1756	Poultry environmental sample	42	10179	2,9	+	+	+	+	+
20	Salmonella	Lille	Adria 37	Food product	46	9624	2,74	+	+	+	+	+
21	Salmonella	Meleagridis	505	Raw milk	39	9763	2,78	+	+	+	+	+
22	Salmonella	Minnesota	Ad2328	Feed	47	8971	2,55	+	+	+	+	+
23	Salmonella	Missisipi	Ad2329	Parakeet	37	9273	2,64	+	+	+	+	+
24	Salmonella	Muenchen	CIP 106178	/	11	10420	2,97	+	+	+	+	+
25	Salmonella	Panama	Adria 8	Ground beef	11	9332	2,66	+	+	+	+	+
26	Salmonella	Poona	Ad2330	Poultry feed	14	10211	2,91	+	+	+	+	+
27	Salmonella	Putten	Ad2331	Feed for chicken	22	10018	2,85	+	+	+	+	+
28	Salmonella	Rubislaw	Ad2332	Shark cartilage	14	9781	2,78	+	+	+	+	+
29	Salmonella	salamae 42ib:enxz15	Ad 593	Cereals	14	9809	2,79	+	+	+	+ (pale colonies)	+
30	Salmonella	Schwarzengrund	Ad2333	Egg products environment	13	10470	2,98	+	+	+	+	+
31	Salmonella	Stanley	Ad 1688	Chocolate industry	21	7342	2,09	+	+	+	+	+
32	Salmonella	Tennessee	A00E006	Dusts from dairy industry	33	10069	2,87	+	+	+	+	+
33	Salmonella	Thompson	AER301	Poultry	27	9965	2,84	+	+	+	+	+
34	Salmonella	Urbana	Ad2334	Shrimps	43	10162	2,89	+	+	+	+	+
35	Salmonella	Veneziana	Adria 233	Food product	14	9546	2,72	+	+	+	+	+
36	Salmonella	Wandsworth	Ad2335	Fillet of mullet	24	9677	2,75	+	+	+	+	+
37	Salmonella	Weltevreden	Ad2336	Treated water	36	7159	2,04	+	+	+	+	+

INITIAL VALIDATION (IPL, 2006) - EXCLUSIVITY										
Strain		Origin	Inoculation rate in 225 ml BPW	Alternative method			Reference method			
				RFV	Test value	Result	RVS plating on		MKTn plating on	
							XLD	SMID2	XLD	SMID2
CIT30	<i>Citrobacter diversus</i>	Feed	1.8E+06	11150	3.27	+	-	-	-	-
			1.4E+06	10376	3.04	+	-	-	-	-
EN52	<i>Citrobacter diversus</i>	Dried herbs	1.8E+06	11427	3.35	+	-	-	-	-
CIT24	<i>Citrobacter freundii</i>	Meat-based product	1.0E+06	278	0.08	-				
CIT23	<i>Citrobacter freundii</i>	Vegetables	1.0E+06	2269	0.66	+				
			2.3E+05	292	0.08	-	-	-	-	-
CIT26	<i>Citrobacter freundii</i>	Fish	1.0E+06	262	0.07	-				
CIT27	<i>Citrobacter freundii</i>	Milk	1.4E+06	281	0.08	-				
ENT51	<i>Enterobacter cloacae</i>	Dairy product	4.0E+05	271	0.07	-				
ENT59	<i>Enterobacter sakazakii</i>	Pastry	1.8E+06	274	0.08	-				
EC17	<i>Escherichia coli</i>	Pork's kidney	1.4E+06	254	0.07	-				
EC19	<i>Escherichia coli</i>	Red cabbage	7.5E+05	316	0.09	-				
EC15	<i>Escherichia coli</i>	Caul	1.9E+06	271	0.07	-				
HA31	<i>Hafnia alvei</i>	Minced meat	1.9E+06	246	0.06	-				
HA32	<i>Hafnia alvei</i>	Raw milk	1.8E+06	273	0.07	-				
EN71	<i>Klebsiella oxytoca</i>	Milk	6.6E+05	270	0.07	-				
KL77	<i>Klebsiella pneumoniae</i>	Milk powder	1.1E+06	278	0.08	-				
EN44	<i>Proteus mirabilis</i>	Chicken liver	1.5E+06	246	0.06	-				
PS30	<i>Pseudomonas aeruginosa</i>	Red mullet filet	1.4E+05	290	0.07	-				
PS33	<i>Pseudomonas fluorescens</i>	Minced meat	9.4E+04	288	0.08	-				
EN49	<i>Serratia marcescens</i>	Raw milk	9.3E+05	270	0.07	-				
EN73	<i>Shigella sonnei</i>	Meat product	7.1E+05	393	0.10	-				
EN72	<i>Shigella flexneri</i>	Meat product	1.2E+06	353	0.09	-				
BA1	<i>Bacillus cereus</i>	Egg produit	6.2E+04	168	0.04	-				
ST1	<i>Staphylococcus aureus</i>	Collection	3.5E+05	178	0.05	-				
ST20	<i>Staphylococcus epidermidis</i>	Collection ATCC 12228	2.0E+05	293	0.08	-				
LE1	<i>Rhodotorula rubra</i>	Pastry	3.7E+05	300	0.08	-				
LE5	<i>Saccharomyces cerevisiae</i>	Extract of coffee	3.5E+05	304	0.08	-				
LE3	<i>Candida albicans</i>	Pastry	3.5E+04	374	0.10	-				
BA16	<i>Bacillus licheniformis</i>	Custard	1.2E+05	228	0.06	-				
17	<i>Erwinia spp</i>	Meat-based product	6.2E+04	261	0.07	-				
20	<i>Arthrobacter nicotianae</i>	Collection	3.9E+05	294	0.08	-				
Complete alternative method (BPW + RVS, MKTn + M broth) and reference method										
CIT30	<i>Citrobacter diversus</i>	Feed	3.1E+08	10280	2.93	+	-	-	-	-
EN52	<i>Citrobacter diversus</i>	Dried herbs	2.8E+08	11337	3.23	+	-	-	-	-
CIT23	<i>Citrobacter freundii</i>	Plants	3.7E+08	325	0.09	-	-	-	-	-

Appendix 6 – Inter-laboratory study: raw data (study realised by IPL)

Laboratoy C

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	297	0.08	-	-	-	NA
4	-	-	-	-	-	298	0.08	-	-	-	NA
7	-	-	-	-	-	292	0.08	-	-	-	NA
10	-	-	-	-	-	273	0.07	-	-	-	NA
11	-	-	-	-	-	282	0.07	-	-	-	NA
16	-	-	-	-	-	298	0.08	-	-	-	NA
19	-	-	-	-	-	307	0.08	-	-	-	NA
22	-	-	-	-	-	294	0.08	-	-	-	NA
2	+	+	+	+	+	12683	3.55	+	+	+	PA
5	+	+	+	+	+	12537	3.51	+	+	+	PA
8	+	+	+	+	+	11729	3.28	+	+	+	PA
12	+	+	+	+	+	12390	3.47	+	+	+	PA
13	+	+	+	+	+	12219	3.42	+	+	+	PA
17	+	+	+	+	+	11726	3.28	+	+	+	PA
20	+	+	+	+	+	11457	3.21	+	+	+	PA
23	+	+	+	+	+	11489	3.22	+	+	+	PA
3	+	+	+	+	+	12558	3.51	+	+	+	PA
6	+	+	+	+	+	12070	3.38	+	+	+	PA
9	+	+	+	+	+	11860	3.32	+	+	+	PA
14	+	+	+	+	+	11564	3.24	+	+	+	PA
15	+	+	+	+	+	11548	3.23	+	+	+	PA
18	+	+	+	+	+	11683	3.27	+	+	+	PA
21	+	+	+	+	+	11523	3.22	+	+	+	PA
24	+	+	+	+	+	11626	3.25	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :			10								

Laboratoy D

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	305	0.08	-	-	-	NA
4	-	-	-	-	-	291	0.07	-	-	-	NA
7	-	-	-	-	-	317	0.08	-	-	-	NA
10	-	-	-	-	-	297	0.07	-	-	-	NA
11	-	-	-	-	-	298	0.07	-	-	-	NA
16	-	-	-	-	-	298	0.07	-	-	-	NA
19	-	-	-	-	-	297	0.07	-	-	-	NA
22	-	-	-	-	-	295	0.07	-	-	-	NA
2	+	+	+	+	+	12690	3.36	+	+	+	PA
5	+	+	+	+	+	12681	3.36	+	+	+	PA
8	+	+	+	+	+	10640	2.82	+	+	+	PA
12	+	+	+	+	+	10211	2.70	+	+	+	PA
13	+	+	+	+	+	12605	3.34	+	+	+	PA
17	+	+	+	+	+	12468	3.30	+	+	+	PA
20	+	+	+	+	+	10546	3.79	+	+	+	PA
23	+	+	+	+	+	10311	2.73	+	+	+	PA
3	+	+	+	+	+	12723	3.37	+	+	+	PA
6	+	+	+	+	+	12542	3.32	+	+	+	PA
9	+	+	+	+	+	10344	2.74	+	+	+	PA
14	+	+	+	+	+	12348	3.27	+	+	+	PA
15	+	+	+	+	+	12501	3.31	+	+	+	PA
18	+	+	+	+	+	12448	3.30	+	+	+	PA
21	+	+	+	+	+	10228	2.71	+	+	+	PA
24	+	+	+	+	+	9789	2.59	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :			<10								

Laboratoy E

Laboratory E

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	+	+	+	+	+	10910	2.94	+	+	+	PA
4	+	+	+	+	+	11127	3.00	+	+	+	PA
7	+	+	+	+	+	11610	3.13	+	+	+	PA
10	+	+	+	+	+	11259	3.03	+	+	+	PA
11	+	+	+	+	+	11077	2.98	+	+	+	PA
16	+	+	+	+	+	11546	3.08	+	+	+	PA
19	+	+	+	+	+	11464	3.06	+	+	+	PA
22	+	+	+	+	+	331	0.08	-	/	-	ND
2	+	+	+	+	+	10979	2.96	+	+	+	PA
5	+	+	+	+	+	11301	3.05	+	+	+	PA
8	+	+	+	+	+	11496	3.10	+	+	+	PA
12	+	+	+	+	+	10978	2.96	+	+	+	PA
13	+	+	+	+	+	11619	3.10	+	+	+	PA
17	+	+	+	+	+	11663	3.11	+	+	+	PA
20	+	+	+	+	+	11218	2.99	+	+	+	PA
23	+	+	+	+	+	11357	3.03	+	+	+	PA
3	+	+	+	+	+	11292	3.04	+	+	+	PA
6	+	+	+	+	+	10852	2.92	+	+	+	PA
9	+	+	+	+	+	11412	3.08	+	+	+	PA
14	+	+	+	+	+	11693	3.12	+	+	+	PA
15	+	+	+	+	+	11604	3.09	+	+	+	PA
18	+	+	+	+	+	11456	3.05	+	+	+	PA
21	+	+	+	+	+	11346	3.02	+	+	+	PA
24	+	+	+	+	+	11089	2.96	+	+	+	PA

Aerobic mesophilic flora (CFU/ml) : <10

Laboratoy H

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth						Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result		
	XLD	SMID2	XLD	SMID2		RFV	VT					
1	-	-	-	-	-	310	0.08	-	-	-	NA	
4	-	-	-	-	-	306	0.08	-	-	-	NA	
7	-	-	-	-	-	312	0.08	-	-	-	NA	
10	-	-	-	-	-	300	0.08	-	-	-	NA	
11	-	-	-	-	-	335	0.09	-	-	-	NA	
16	-	-	-	-	-	300	0.08	-	-	-	NA	
19	-	-	-	-	-	306	0.08	-	-	-	NA	
22	-	-	-	-	-	305	0.08	-	-	-	NA	
2	+	+	+	+	+	13206	3.57	+	+	+	PA	
5	+	+	+	+	+	13499	3.65	+	+	+	PA	
8	+	+	+	+	+	13353	3.61	+	+	+	PA	
12	+	+	+	+	+	12949	3.50	+	+	+	PA	
13	+	+	+	+	+	12888	3.49	+	+	+	PA	
17	+	+	+	+	+	13480	3.65	+	+	+	PA	
20	+	+	+	+	+	13514	3.66	+	+	+	PA	
23	+	+	+	+	+	13334	3.61	+	+	+	PA	
3	+	+	+	+	+	14071	3.81	+	+	+	PA	
6	+	+	+	+	+	13392	3.62	+	+	+	PA	
9	+	+	+	+	+	13027	3.53	+	+	+	PA	
14	+	+	+	+	+	13289	3.60	+	+	+	PA	
15	+	+	+	+	+	13061	3.53	+	+	+	PA	
18	+	+	+	+	+	13677	3.70	+	+	+	PA	
21	+	+	+	+	+	13655	3.70	+	+	+	PA	
24	+	+	+	+	+	13119	3.55	+	+	+	PA	

Aerobic mesophilic flora (CFU/ml) : 10

Laboratoy I

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	286	0.08	-	-	-	NA
4	-	-	/	/	/	286	0.08	-	-	-	NA
7	-	-	-	-	-	293	0.08	-	-	-	NA
10	-	-	-	-	-	286	0.08	-	-	-	NA
11	-	-	-	-	-	293	0.08	-	-	-	NA
16	-	-	-	-	-	292	0.08	-	-	-	NA
19	-	-	-	-	-	291	0.08	-	-	-	NA
22	-	-	-	-	-	301	0.08	-	-	-	NA
2	+	+	+	+	+	9515	2.75	+	+	+	PA
5	+	+	+	+	+	9680	2.80	+	+	+	PA
8	+	+	+	+	+	10014	2.90	+	+	+	PA
12	+	+	+	+	+	10135	2.93	+	+	+	PA
13	+	+	+	+	+	9697	2.80	+	+	+	PA
17	+	+	+	+	+	9821	2.84	+	+	+	PA
20	+	+	+	+	+	10053	2.91	+	+	+	PA
23	+	+	+	+	+	10158	2.94	+	+	+	PA
3	+	+	+	+	+	9169	2.65	+	+	+	PA
6	+	+	+	+	+	9566	2.77	+	+	+	PA
9	+	+	+	+	+	9651	2.79	+	+	+	PA
14	+	+	+	+	+	9278	2.68	+	+	+	PA
15	+	+	+	+	+	9084	2.63	+	+	+	PA
18	+	+	+	+	+	9717	2.81	+	+	+	PA
21	+	+	+	+	+	9846	2.85	+	+	+	PA
24	+	+	+	+	+	9680	2.80	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :			1								

Laboratoy J

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth						Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result		
	XLD	SMID2	XLD	SMID2		RFV	VT					
1	-	-	-	-	-	289	0.08	-	-	-	NA	
4	-	-	-	-	-	289	0.08	-	-	-	NA	
7	-	-	-	-	-	283	0.08	-	-	-	NA	
10	-	-	-	-	-	288	0.08	-	-	-	NA	
11	-	-	-	-	-	294	0.08	-	-	-	NA	
16	-	-	-	-	-	287	0.08	-	-	-	NA	
19	-	-	-	-	-	281	0.08	-	-	-	NA	
22	-	-	-	-	-	478	0.14	-	-	-	NA	
2	+	+	+	+	+	7753	2.31	+	+	+	PA	
5	+	+	+	+	+	9531	2.84	+	+	+	PA	
8	+	+	+	+	+	9871	2.94	+	+	+	PA	
12	+	+	+	+	+	9571	2.85	+	+	+	PA	
13	+	+	+	+	+	9654	2.87	+	+	+	PA	
17	+	+	+	+	+	9015	2.68	+	+	+	PA	
20	+	+	+	+	+	9559	2.84	+	+	+	PA	
23	+	+	+	+	+	9460	2.81	+	+	+	PA	
3	+	+	+	+	+	9182	2.73	+	+	+	PA	
6	+	+	+	+	+	9464	2.82	+	+	+	PA	
9	+	+	+	+	+	9326	2.77	+	+	+	PA	
14	+	+	+	+	+	9454	2.82	+	+	+	PA	
15	+	+	+	+	+	9073	2.70	+	+	+	PA	
18	+	+	+	+	+	8972	2.67	+	+	+	PA	
21	+	+	+	+	+	9037	2.69	+	+	+	PA	
24	+	+	+	+	+	9372	2.79	+	+	+	PA	
Aerobic mesophilic flora (CFU/ml) :					<10							

Laboratory K

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	279	0.08	-	-	-	NA
4	-	-	-	-	-	271	0.08	-	-	-	NA
7	-	-	-	-	-	280	0.08	-	-	-	NA
10	-	-	-	-	-	276	0.08	-	-	-	NA
11	-	-	-	-	-	273	0.08	-	-	-	NA
16	-	-	-	-	-	270	0.08	-	-	-	NA
19	-	-	-	-	-	284	0.08	-	-	-	NA
22	-	-	-	-	-	271	0.08	-	-	-	NA
2	+	+	+	+	+	10773	3.23	+	+	+	PA
5	+	+	+	+	+	11201	3.36	+	+	+	PA
8	+	+	+	+	+	10726	3.22	+	+	+	PA
12	+	+	+	+	+	10669	3.20	+	+	+	PA
13	+	+	+	+	+	10676	3.20	+	+	+	PA
17	+	+	+	+	+	10806	3.24	+	+	+	PA
20	+	+	+	+	+	10535	3.16	+	+	+	PA
23	+	+	+	+	+	10948	3.28	+	+	+	PA
3	+	+	+	+	+	11006	3.30	+	+	+	PA
6	+	+	+	+	+	10920	3.28	+	+	+	PA
9	+	+	+	+	+	10766	3.23	+	+	+	PA
14	+	+	+	+	+	10674	3.20	+	+	+	PA
15	+	+	+	+	+	11019	3.31	+	+	+	PA
18	+	+	+	+	+	11045	3.31	+	+	+	PA
21	+	+	+	+	+	10385	3.11	+	+	+	PA
24	+	+	+	+	+	10695	3.21	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					<1						

Laboratory L

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth						Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result		
	XLD	SMID2	XLD	SMID2		RFV	VT					
1	-	-	-	-	-	335	0.10	-	-	-	NA	
4	-	-	-	-	-	284	0.08	-	-	-	NA	
7	-	-	-	-	-	337	0.10	-	-	-	NA	
10	-	-	-	-	-	615	0.18	-	-	-	NA	
11	-	-	-	-	-	296	0.08	-	-	-	NA	
16	-	-	-	-	-	287	0.08	-	-	-	NA	
19	-	-	-	-	-	286	0.08	-	-	-	NA	
22	-	-	-	-	-	298	0.08	-	-	-	NA	
2	+	+	+	+	+	13167	3.93	+	+	+	PA	
5	+	+	+	+	+	13257	3.96	+	+	+	PA	
8	+	+	+	+	+	12036	3.59	+	+	+	PA	
12	+	+	+	+	+	12224	3.65	+	+	+	PA	
13	+	+	+	+	+	13698	4.09	+	+	+	PA	
17	+	+	+	+	+	14110	4.21	+	+	+	PA	
20	+	+	+	+	+	13433	4.01	+	+	+	PA	
23	+	+	+	+	+	13691	4.09	+	+	+	PA	
3	+	+	+	+	+	13085	3.90	+	+	+	PA	
6	+	+	+	+	+	13357	3.99	+	+	+	PA	
9	+	+	+	+	+	11787	3.52	+	+	+	PA	
14	+	+	+	+	+	13702	4.09	+	+	+	PA	
15	+	+	+	+	+	13985	4.17	+	+	+	PA	
18	+	+	+	+	+	14146	4.22	+	+	+	PA	
21	+	+	+	+	+	13383	3.99	+	+	+	PA	
24	+	+	+	+	+	13762	4.11	+	+	+	PA	
Aerobic mesophilic flora (CFU/ml) :					3							

Laboratoy M

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	298	0.08	-	-	-	NA
4	-	-	-	-	-	292	0.08	-	-	-	NA
7	-	-	-	-	-	293	0.08	-	-	-	NA
10	-	-	-	-	-	292	0.08	-	-	-	NA
11	-	-	-	-	-	297	0.08	-	-	-	NA
16	-	-	-	-	-	290	0.08	-	-	-	NA
19	-	-	-	-	-	301	0.08	-	-	-	NA
22	-	-	-	-	-	296	0.08	-	-	-	NA
2	+	+	+	+	+	12554	3.48	+	+	+	PA
5	+	+	+	+	+	12982	3.60	+	+	+	PA
8	+	+	+	+	+	12972	3.59	+	+	+	PA
12	+	+	+	+	+	12653	3.50	+	+	+	PA
13	+	+	+	+	+	12430	3.44	+	+	+	PA
17	+	+	+	+	+	12525	3.47	+	+	+	PA
20	+	+	+	+	+	11268	3.12	+	+	+	PA
23	+	+	+	+	+	11550	3.20	+	+	+	PA
3	+	+	+	+	+	12543	3.47	+	+	+	PA
6	+	+	+	+	+	12160	3.64	+	+	+	PA
9	+	+	+	+	+	12820	3.55	+	+	+	PA
14	+	+	+	+	+	12497	3.46	+	+	+	PA
15	+	+	+	+	+	12299	3.41	+	+	+	PA
18	+	+	+	+	+	12288	3.40	+	+	+	PA
21	+	+	+	+	+	11105	3.07	+	+	+	PA
24	+	+	+	+	+	11298	3.13	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					1						

Laboratoy N

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	296	0.08	-	-	-	NA
4	-	-	-	-	-	297	0.08	-	-	-	NA
7	-	-	-	-	-	301	0.08	-	-	-	NA
10	-	-	-	-	-	297	0.08	-	-	-	NA
11	-	-	-	-	-	301	0.08	-	-	-	NA
16	-	-	-	-	-	295	0.08	-	-	-	NA
19	-	-	-	-	-	296	0.08	-	-	-	NA
22	-	-	-	-	-	301	0.08	-	-	-	NA
2	+	+	+	+	+	10359	2.88	+	+	+	PA
5	+	+	+	+	+	10811	3.00	+	+	+	PA
8	+	+	+	+	+	10605	2.95	+	+	+	PA
12	+	+	+	+	+	10671	2.96	+	+	+	PA
13	+	+	+	+	+	10561	2.93	+	+	+	PA
17	+	+	+	+	+	10409	2.89	+	+	+	PA
20	+	+	+	+	+	11477	3.19	+	+	+	PA
23	+	+	+	+	+	11892	3.30	+	+	+	PA
3	+	+	+	+	+	10162	2.82	+	+	+	PA
6	+	+	+	+	+	10824	3.01	+	+	+	PA
9	+	+	+	+	+	10049	2.79	+	+	+	PA
14	+	+	+	+	+	10348	2.88	+	+	+	PA
15	+	+	+	+	+	10231	2.84	+	+	+	PA
18	+	+	+	+	+	10464	2.91	+	+	+	PA
21	+	+	+	+	+	11068	3.08	+	+	+	PA
24	+	+	+	+	+	11573	3.22	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :			<1								

Laboratory O

Sample N°	Reference method					Alternative method: VIDAS SLM -Single enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	278	0.08	-	-	-	NA
4	-	-	-	-	-	274	0.08	-	-	-	NA
7	-	-	-	-	-	274	0.08	-	-	-	NA
10	-	-	-	-	-	272	0.08	-	-	-	NA
11	-	-	-	-	-	272	0.08	-	-	-	NA
16	-	-	-	-	-	267	0.08	-	-	-	NA
19	-	-	-	-	-	272	0.08	-	-	-	NA
22	-	-	-	-	-	265	0.07	-	-	-	NA
2	+	+	+	+	+	9972	3.00	+	+	+	PA
5	+	+	+	+	+	10862	3.26	+	+	+	PA
8	+	+	+	+	+	11005	3.31	+	+	+	PA
12	+	+	+	+	+	11123	3.34	+	+	+	PA
13	+	+	+	+	+	10153	3.05	+	+	+	PA
17	+	+	+	+	+	10648	3.20	+	+	+	PA
20	+	+	+	+	+	10705	3.22	+	+	+	PA
23	+	+	+	+	+	10970	3.30	+	+	+	PA
3	+	+	+	+	+	10276	3.09	+	+	+	PA
6	+	+	+	+	+	10564	3.17	+	+	+	PA
9	+	+	+	+	+	10849	3.26	+	+	+	PA
14	+	+	+	+	+	9660	2.90	+	+	+	PA
15	+	+	+	+	+	10101	3.03	+	+	+	PA
18	+	+	+	+	+	10406	3.13	+	+	+	PA
21	+	+	+	+	+	10653	3.20	+	+	+	PA
24	+	+	+	+	+	10835	3.26	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :				1							