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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

Solus One *Salmonella*

(Certificate number: SOL 37/04-12/18)

for the detection of *Salmonella* spp. in:

- **Ready-to-eat and ready-to-reheat** (up to 25 g, excluding smoked products)
- **Heat processed and dairy products** (up to 25 g, excluding raw dairy products)
- **Egg products** (up to 25 g)
- **Meat products** (up to 25 g)
- **Pet food products** (up to 375 g, excluding raw materials)
- **Vegetables, fish and seafood products** (up to 25 g)

Qualitative method

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This report consists of 116 pages, including 8 appendices.
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The results in this report relate only to the item(s) submitted for testing.
Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

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LIST OF ABBREVIATIONS

Method & protocol

CFU	Colony Forming Units
ILS	Interlaboratory Study
MCS	Method Comparison Study
O.D.	Optical Density
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
$\overline{D}$	Average difference
FN	False Negative results
FNR	False Negative Ratio
FP	False Positive results
FPR	False Positive Ratio
LOD	Limit of Detection
NA	Negative agreement
$NA_{FN\ (alt)}$	Negative Agreement due to false negative alternative-method results
ND	Negative Deviation
$ND_{FN\ (alt)}$	Negative Deviation due to false negative alternative-method results
PA	Positive Agreement
$PA_{FP\ (alt)}$	Positive Agreement due to false positive alternative-method results
PD	Positive deviation
$PD_{FP(alt)}$	Positive Deviation due to false positive alternative-method results
ref	Reference method
TNA	Total Negative Agreement
TND	Total Negative Deviation

Raw data

-	No typical colonies but presence of background microflora
-A	No typical colonies but presence of high level of background microflora
-B	No typical colonies but presence of medium level of background microflora
-C	No typical colonies but presence of low level of background microflora
(x)	Number of colonies in the plate
1/2	50% level of target analyte
d	Doubtful result
i	Inhibition
ne	New DNA extraction
NC	Non-characteristic colony
NI	No identification
ni	Not isolated colony
No amp	Non characteristic PCR curve
m	Minority level of target analyte
M	Majority level of target analyte
p	Pure culture level of target analyte
st	Plate without any colony
w	Weak reaction
Bold typing	**Artificially inoculated samples**

Quality Assurance documents related to this study can be consulted upon request from **Solus Scientific Solutions Ltd**.

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	▪ EN ISO 16140-1:2016 - Microbiology of the food chain - Method validation - *Part 1: Vocabulary* ▪ EN ISO 16140-2:2016 - Microbiology of the food chain - Method validation - *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ 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 *Salmonella* - Part 1: Detection of *Salmonella* spp. *Annex D was not carried out during the validation study.* ▪ ISO 6579-1/A1:2020 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: Detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC
Alternative method	**Solus One *Salmonella***
Scope	> **Ready-to-eat and ready-to-reheat (up to 25 g, excluding smoked products)** > **Heat processed and dairy products (up to 25 g, excluding raw dairy products)** > **Egg products (up to 25 g)** > **Meat products (up to 25 g)** > **Pet food products (up to 375 g, excluding raw materials)** > **Vegetables, fish and seafood products (up to 25 g)**
Certification organism	AFNOR Certification (http://nf-validation.org/)

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

1 INTRODUCTION

The Solus One *Salmonella* method for the detection of *Salmonella* spp. in ready-to-eat/ready-to-reheat (RTE/RTRH) food products (excluding smoked products), heat processed milk and dairy products and egg products was validated in December 2018 according to the ISO 16140-2:2016 (Certificate number: SOL 37/04-12/18) (See Table 1).

Table 1 - Summary of the initial and extension studies

Date	Study	Reference method	Validation standard	Conducted by
December 2018	Initial validation	ISO 6579-1: 2017	ISO 16140-2: 2016	ADRIA
April 2021	Extension study: Meat products	ISO 6579-1: 2017	ISO 16140-2: 2016	ADRIA
February 2022	Extension study: Domestic pet food (375 g test portion) excluding raw material	ISO 6579-1: 2017	ISO 16140-2: 2016	ADRIA
October 2022	Renewal study	ISO 6579-1: 2017 & ISO 6579-1/A1: 2020	ISO 16140-2: 2016	ADRIA
October 2023	Extension study: Vegetables, fish and seafood products	ISO 6579-1: 2017 & ISO 6579-1/A1: 2020	ISO 16140-2: 2016	ADRIA
September 2026	Renewal study with an update of the interpretation according to ISO 16140-2/A1:2024	ISO 6579-1: 2017 & ISO 6579-1/A1: 2020	ISO 16140-2: 2016 & ISO16140:2/A1:2024	ADRIA

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The Solus One *Salmonella* test system is based on the ELISA method principle.

2.1.2 Protocol

Four protocols are available depending on the categories tested, they are listed in Table 2.

Table 2 - Available protocols

Protocol	①	②	③	④
Category	***Ready-to-eat/ready-to-reheat (RTE/RTRH) food products (excluding smoked products), heat processed milk and dairy products and egg products***	***Meat products,***	***Domestic pet foods (excluding raw materials)***	***Vegetables, fish and seafood products***
Test portion size	**25 g**	**25 g**	**375 g**	**25 g**
Enrichment broth	**Full-Strength** supplemented Buffered Peptone Water (BPW)	**Half-Strength** supplemented Buffered Peptone Water (BPW).	**Half-Strength** supplemented Buffered Peptone Water (BPW)	**Quarter-Strength** supplemented Buffered Peptone Water (BPW).
Dilution ratio	1/10 25 g + 225 mL	1/10 25 g + 225 mL	1/6 375 g + 1875 mL	1/10 25 g + 225 mL
Incubation time	20 - 26 h at 41.5°C ± 1°C	22 - 28 h at 41.5°C ± 1°C	22 - 28 h at 41.5°C ± 1°C	22 - 28 h at 41.5°C ± 1°C

- Heat treatment of an aliquot of the enrichment broth (15 - 20 min at 85°C - 100°C).
- ELISA test using either the manual protocol or the automated protocol with the DS2 or DSX automate.
- Confirmation of the positive results:
  - By streaking the enriched broth onto a selective agar (XLD, Colorex *Salmonella* or selective agar based on C8-esterase activity agar from a NF Validation method) and performing:
    - a latex test (OXOID Salmonella test kit DR1108A) or biochemical identification gallery directly on isolated colonies without purification step.

    or
    - tests described in the standardised method ISO 6579-1
  - By subculture of the enriched broth into RVS (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C and streaking onto a selective agar (XLD, Colorex *Salmonella* or selective agar based on C8-esterase activity agar from a NF Validation method) and performing:
    - a latex test (OXOID Salmonella test kit DR1108A) or biochemical identification gallery directly on isolated colonies without purification step.

    or
    - tests described in the standardised methods (CEN or ISO)

It is possible to store the Solus One *Salmonella* enrichment broth for 72 h at 5°C ± 3°C to offer sufficient practicability to the users.

2.1.3 Restriction

The matrices below are excluded of the scope:

- Smoked products,
- Raw dairy products,
- Raw material for domestic pet food.

2.2 Reference method♦

The reference method corresponds to:

- ISO 6579-1:2017 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1: Detection of *Salmonella* spp. *Annex D was not carried out during the validation study.*
- ISO 6579-1/A1:2020 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: Detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC.

(See **Appendix 2**).

2.3 Study design

The study was **an unpaired study** as the reference, and the alternative methods have different enrichment procedures.

3 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 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 Number and nature of samples

Taking into account the initial and the extension studies, 385 samples were analysed providing 190 positive and 195 negative samples.
The distribution per tested category and type is given in Table 3.

Table 3 – Distribution per tested category and type

Categories		Types		Positive	Negative	Total
1	Ready-to-eat and ready-to-reheat (excluding smoked products) 25 g	a	Ready-to-eat	11	9	20
		b	Ready-to-reheat	10	10	20
		c	Pies, quiches, pizza	12	12	24
			Total	**33**	**31**	**64**
2	Heat processed and dairy products (excluding raw dairy products) 25 g	a	Pasteurised milk, pasteurised milk cheese and milk-based products	11	10	21
		b	Dehydrated products	9	11	20
		c	Infant formula with probiotics	12	9	21
			Total	**32**	**30**	**62**
3	Egg products 25 g	a	Liquid egg products	9	11	20
		b	Powder egg products	11	21	32
		c	Egg based products	10	10	20
			Total	**30**	**42**	**72**
4	Meat products 25 g	a	Raw meat products, including frozen, non-frozen, seasoned (pork, beef, lamb…)	11	10	21
		b	Raw poultry, including frozen, non-frozen, seasoned (Chicken, turkey…)	10	15	25
		c	Cured products (cured lardons, sausage, merguez, dry cured ham, salami…)	10	10	20
			Total	**31**	**35**	**66**
5	Domestic pet food (excluding raw material) 375 g	a	Dry finished products (pellets for dogs and cats, granules for rabbits, hamsters, guinea pigs…)	16	14	30
		b	Wet finished products (terrines, sausages, balls…)	16	14	30
			Total	**32**	**28**	**60**
6	Vegetables, fish and seafood products	a	Raw, frozen and cooked processed fish and seafood	11	9	20
		b	Fresh bagged leafy greens: baby leaves, sprouts, fresh herbs	11	10	21
		c	Raw and frozen processed vegetables: cut fresh vegetables (mixed or not), frozen vegetables mix	10	10	20
			Total	**32**	**29**	**61**
ALL CATEGORIES				**190**	**195**	**385**

3.1.2 Artificial contamination of samples

Artificial contaminations were done by seeding or spiking protocol. The artificial contaminations are presented in **Appendix 3**.

For the initial validation (2018), 133 samples were artificially contaminated, using 52 different strains. 95 gave a positive result.
For the meat products extension study (2021), 28 samples were artificially contaminated, using 12 different strains. 24 gave a positive result.
For the pet food extension study, 39 samples were artificially contaminated, using 12 different strains. 32 gave a positive result.
For the vegetables, fish and seafood products extension study, 34 samples were artificially contaminated, using 18 different strains. 32 gave a positive result.

For all combined categories, for the seeding protocol, 105 samples were inoculated at level ≤ 3 CFU and 24 at a level comprised between 3 and 10 CFU. For the spiking protocol, 42 samples were inoculated at level ≤ 5 CFU, 13 at a level comprised between 5 and 10 CFU and 1 at level > 10 CFU.
The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 4.

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

	Naturally contaminated	Artificially contaminated						Total
		Seeding protocol			Spiking protocol			
		≤3	3<x≤10	>10	≤5	5< x<10	>10	
Initial validation	0	60	8	0	17	9	1	95
Extension study (meat products)	5	19	7	0	0	0	0	31
Extension study (domestic pet food)	0	9	3	0	18	2	0	32
Extension study (vegetables, fish and seafood products)	0	17	6	0	7	2	0	32
TOTAL	**5**	**105**	**24**	**0**	**42**	**13**	**1**	**190**
%	**3.2**	**66.5**	**15.2**	**0.0**	**26.6**	**8.2**	**0.6**	**100.0**

3.2 % of the samples were naturally contaminated. This low percentage is linked to the categories tested with a low prevalence of *Salmonella* spp. (heat treated products).

3.1.3 Protocols applied during the validation study

Enrichment broths:

The following enrichment broths were used for the Solus One *Salmonella* spp. method:

- Ready-to-eat/ready-to-reheat (RTE/RTRH) food products (excluding smoked products), heat processed milk and dairy products and egg products: **full-Strength supplemented Buffered Peptone Water (BPW).**
- Meat products and domestic pet food (excluding ingredients): **Half strength supplemented Buffered Peptone Water (BPW),**
- Vegetables, fish and seafood products**: quarter-strength supplemented Buffered Peptone Water (BPW).**

Note that for both the reference and the alternative methods, 375 g test portions were tested for the domestic pet food category. Pre-warmed BPW was used for the ISO 6579-1 method while non-pre-warmed enrichment broth was used for the Solus One *Salmonella* spp. method.

Incubation time

The minimum incubation time was tested: 20 hours at 41.5°C ± 1°C for Protocol ① and 22 h for protocols ②, ③ and ④.

ELISA test

Only the automated protocol using the Dynex 2 (DS2) automate was tested.

Confirmation protocols

Confirmations were performed according to Table 5.

Table 5 - Confirmation protocols

	Direct streaking			Subculture supplemented BPW in RVS broth
	Without purification		After purification	After purification
Selective Agar plates	Latex test	Biochemical tests API 20E	Biochemical tests API 20E	Biochemical tests API 20E
XLD	x	x	if necessary	x
Colorex *Salmonella*	x	x	if necessary	x

Note that the Latex F42 test from Microgen was used for the studies performed in 2018 and 2021, whilst for the extension studies performed in 2022 and 2023, the OXOID Salmonella latex test was used.

- ***Enrichment broths storage for 72 h at 5°C ± 3°C***

The enrichment broths from positive and discordant samples were stored for 72 h at 5°C ± 3°C and tested again (ELISA and confirmatory tests).

3.1.4 Test results

Raw data obtained for the vegetables, fish and seafood products category are given in **Appendix** 4.The results are given in Table 6.

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

Category		PA	PD	TND	TNA	Total
1	**Ready-to-eat and ready-to-reheat (excluding smoked products)**	25	3	5	31	**64**
2	**Heat processed milk and dairy products**	17	7	8	30	**62**
3	**Egg products**	20	4	6	41	**72**
4	**Meat products**	19	6	6	35	**66**
5	**Domestic pet food (excluding raw material)**	24	4	4	28	**60**
6	**Vegetables, fish and seafood products**	21	6	5	29	**61**
All categories		**126**	**31**	**34**	**194**	**385**

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

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

The calculations are presented in Table 7.

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

Categories		Protocol	Types		PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	FNR %
1	**Ready-to-eat and ready-to-reheat**	25 g + 225 mL full-strength supplemented BPW 21 h ± 1 h at 41.5°C ± 1°C	a	Ready-to-eat	8	0	9	0	1	2	0	0	2	9	81.8	90.9	85.0	0.0	0.0
			b	Ready-to-reheat	7	0	10	0	2	1	0	0	1	10	90.0	80.0	85.0	0.0	0.0
			c	Pies, quiches, pizza	10	0	12	0	0	1	1	0	2	12	83.3	100.0	91.7	0.0	8.3
				Total	**25**	**0**	**31**	**0**	**3**	**4**	**1**	**0**	**5**	**31**	**84.8**	**90.9**	**87.5**	**0.0**	**3.0**
2	**Heat processed and dairy products**	25 g + 225 mL full-strength supplemented BPW 21 h ± 1 h at 41.5°C ± 1°C	a	Pasteurised milk, pasteurized milk cheese and milk-based products	7	0	10	0	0	4	0	0	4	10	63.6	100.0	81.0	0.0	0.0
			b	Dehydrated products	2	0	11	0	4	3	0	0	3	11	66.7	55.6	65.0	0.0	0.0
			c	Infant formula with probiotics	8	0	9	0	3	1	0	0	1	9	91.7	75.0	81.0	0.0	0.0
				Total	**17**	**0**	**30**	**0**	**7**	**8**	**0**	**0**	**8**	**30**	**75.0**	**78.1**	**75.8**	**0.0**	**0.0**
3	**Egg products**	25 g + 225 mL full-strength supplemented BPW 21 h ± 1 h at 41.5°C ± 1°C	a	Liquid egg products	5	0	11	0	2	0	2	0	2	11	77.8	77.8	80.0	0.0	22.2
			b	Powder egg products	5	0	20	1	2	4	0	0	4	21	63.6	81.8	81.3	0.0	9.1
			c	Egg based products	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
				Total	**20**	**0**	**41**	**1**	**4**	**4**	**2**	**0**	**6**	**42**	**80.0**	**86.7**	**86.1**	**0.0**	**10.0**
4	**Meat products**	25 g + 225 mL half-strength supplemented BPW 23 h ± 1 h at 41.5°C ± 1° C	a	Raw meat products, including frozen, non-frozen, seasoned (pork, beef, lamb…)	8	0	10	0	2	1	0	0	1	10	90.9	81.8	85.7	0.0	0.0
			b	Raw poultry, including frozen, non-frozen, seasoned (Chicken, turkey…)	4	0	15	0	3	2	1	0	3	15	70.0	70.0	76.0	0.0	10.0
			c	Cured products (cured lardons, sausage, merguez, dry cured ham, salami…)	7	0	10	0	1	1	1	0	2	10	80.0	90.0	85.0	0.0	10.0
				Total	**19**	**0**	**35**	**0**	**6**	**4**	**2**	**0**	**6**	**35**	**86.2**	**79.3**	**84.4**	**0.0**	**6.5**

Categories		Protocol	Types		PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	FNR %
5	**Domestic Pet foods**	375 g + 1875 mL half-strength supplemented BPW 23 h ± 1 h at 41.5°C ± 1°C	a	Dry finished products (pellets for dogs and cats, granules for rabbits, hamsters, guinea pigs…)	8	0	13	1	4	4	0	0	4	14	75.0	75.0	73.3	0.0	6.3
			b	Wet finished products (terrines, sausages, balls…)	16	0	14	0	0	0	0	0	0	14	100.0	100.0	100.0	0.0	0.0
				Total	**24**	**0**	**27**	**1**	**4**	**4**	**0**	**0**	**4**	**28**	**87.5**	**87.5**	**86.4**	**0.0**	**3.1**
6	**Vegetables, fish and seafood products**	25 g + 225 mL quarter-strength supplemented BPW 23 h ± 1 h at 41.5°C ± 1°C	a	Raw, frozen and cooked processed fish and seafood	6	0	8	1	3	2	0	0	2	9	81.8	72.7	75.0	0.0	9.1
			b	Fresh Bagged leafy greens: baby leaves, sprouts, fresh herbs	8	0	10	0	1	2	0	0	2	10	81.8	90.9	85.7	0.0	0.0
			c	Raw and frozen processed vegetables: cut fresh vegetables (mixed or not), frozen vegetables mix	7	0	9	0	2	0	1	1	1	10	90.0	80.0	85.0	10.0	10.0
				Total	**21**	**0**	**27**	**1**	**6**	**4**	**1**	**1**	**5**	**29**	**87.1**	**80.6**	**83.1**	**3.4**	**6.3**
ALL CATEGORIES					**126**	**0**	**191**	**3**	**30**	**28**	**6**	**1**	**34**	**195**	**84.8**	**83.7**	**84.6**	**0.5**	**4.7**

A summary of the results is given in Table 8.

Table 8 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \; x \; 100\ \%$	84.8 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \; x \; 100\ \%$	83.7 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	84.6 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\,(alt)}}{TNA} \; x \; 100\ \%$	0.5 %
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} \; x \; 100\ \%$	4.7%

3.1.6 Analysis of discordant results

The negative deviations, for all categories, are given in Table 9 and the positive deviations in Table 10.

Combining all the categories, 34 negative deviations were observed, 33 for artificially contaminated samples and 1 for a naturally contaminated sample; The confirmatory tests were negative for 28 samples. These discordant results were probably due to the unpaired study design.
The presence of *Salmonella spp.* was confirmed for 6 samples (4230, 3004, 3005, 433, 1341 and 1799). The ELISA test was repeated twice for each sample, and only negative results were observed. The detection limit of the Solus One *Salmonella* method was probably not reached in these cases.

For all categories combined, 30 positive deviations were observed, 29 for artificially contaminated samples and 1 for a naturally contaminated sample.

Two samples in negative agreement (NA) (4430: rabbit dry food, and 1894: Cooked codfish) were confirmed positive using direct streaking onto selective agar plates.

Table 9 - Negative deviations

Year of analysis	N° Sample	Product	Artificial contamination		ISO 6579-1♦ Final result	Alternative method: Solus One *Salmonella* P1: 25g+225ml BPW + full strength SALSUPP for 20 h at 41.5°C					Category	Type
						ELISA test result Automatic protocol		Confirmation result All confirmatory tests	Final result	Agree-ment		
			Inoculated strain	Inoculation level (CFU/sample)		O.D. value	Result					
2018	508	RTE (salmon terrine)	*S.* Anatum Ad1451	1.2	+	0.006	-	-	-	ND	1	a
2018	526	Marinated carpaccio	*S.* Enteritidis Ad2295	2.8	+	0.019	-	-	-	ND	1	a
2018	2347	Cassoulet	*S.* Typhimurium Ad 1338	2.0	+	0.006	-	-	-	ND	1	b
2018	4230	Leek pie	*S.* Kasenyi Ad2921	2.6	+	0.154/0.135/0.126	-/-/-	+	-	$ND_{FN\ (alt)}$	1	c
2018	4591	Ham croissant	*S.* Panama 882	0.4	+	0.029	-	-	-	ND	1	c
2018	157	Ice cream (vanilla)	*S.* Mbandaka Ad1722	0.2	+	0.013	-	-	-	ND	2	a
2018	528	Pasteurised whole milk	*S.* Stourbridge Ad2297	0.6	+	0.012	-	-	-	ND	2	a
2018	529	Pasteurised whole milk	*S.* Mbandaka Ad2296	4.4	+	0.009	-	-	-	ND	2	a
2018	4234	Pasteurised cheese	*S.* Norwich Ad1172	1.6	+	0.006	-	-	-	ND	2	a
2018	2209	Half-skimmed milk powder	*S.* Montevideo 606	<1	+	0.012	-	-	-	ND	2	b
2018	2211	Skimmed milk powder	*S.* Infantis 401B	1.1	+	0.013	-	-	-	ND	2	b
2018	2257	Skimmed milk powder	*S.* Livingstone Ad1170	<1	+	0.013	-	-	-	ND	2	b
2018	3081	Infant formula with probiotics ($7.0x10^5$ CFU/g)	*S.* Anatum Ad298	<1.0	+	0.022	-	-	-	ND	2	c
2018	3004	Pasteurised white liquid egg	*S.* Enteritidis Ad638	3.8	+	0.032/0.034/0.056	-/-/-	+	-	$ND_{FN\ (alt)}$	3	a
2018	3005	Pasteurised white liquid egg	*S.* Havana Ad1728	8.0	+	0.045/0.045/0.042	-/-/-	+	-	$ND_{FN\ (alt)}$	3	a
2018	2219	Egg white powder	*S.* Typhimurium 13	0.8	+	0.026	-	-	-	ND	3	b
2018	2226	Dehydrated egg-based preparation	*S.* Infantis 14	1.0	+	0.009	-	-	-	ND	3	b
2018	3089	White egg powder	*S.* Mbandaka 81	10.0	+	0.014	-	-	-	ND	3	b
2018	3093	Yolk egg powder	*S.* Enteritidis 10	3.0	+	[0.019]	-	-	-	ND	3	b

[ ]: indicates manual addition of the lysate in the automate due to coagulation of the heat-treated sample

Year of analysis	N° Sample	Product	Artificial contamination		ISO 6579-1♦ Final result	Alternative method: Solus One *Salmonella* P2: 25g+225ml BPW + half-strength SALSUPP for 22 h at 41.5°C					Category	Type
			Inoculated strain	Inoculation level (CFU/sample)		ELISA test result Automatic protocol		Confirmation result All confirmatory tests	Final result	Agree-ment		
						O.D. value	Result					
2021	**1478**	**Frozen raw lamb meat**	S. Derby A00C061	2.0	+	0.018	-	-	-	ND	4	a
2021	**420**	**Raw chicken meat**	S. Bredeney Ad2042	1.4	+	0.034	-	-	-	ND	4	b
2021	433	Roast chicken meat	/	/	+	0.092/0.047/0.050	-/-/-	+ (S. Istanbul)	-	$ND_{FN\ (alt)}$	4	b
2021	**1272**	**Marinated chicken meat**	S, Derby Ad1337	2.8	+	0.000	-		-	ND	4	b
2021	**1339**	**Salami**	S. Brandenburg Ad 2420	3.6	+	0.022	-	-	-	ND	4	c
2021	**1341**	**Salami**	S. Typhimurium A00C059	3.6	+	0.056/0.068/0.058	-/-/-	+	-	$ND_{FN\ (alt)}$	4	c

Year of analysis	N° sample	Product	Artificial contamination		ISO 6579-1♦ Final result	Alternative method: Solus One *Salmonella* P3: 375g+1875 ml BPW + half strength SALSUPP for 22 h at 41.5°C					Category	Type
			Inoculated strain	Inoculation level (CFU/sample)		O.D. value	Result	Confirmation result All confirmatory tests	Final result	Agree-ment		
2021	**4428**	**Cat dry food**	S. Livingstone F104	2.3	+	0.004	-	-	-	ND	5	a
2021	**4429**	**Dog dry food**	S. Livingstone F104	2.3	+	0.010	-	-	-	ND	5	a
2021	**6275**	**Dog dry food**	S. Braenderup F286	1.0	+	0.010	-	-	-	ND	5	a
2021	**6276**	**Dog dry food**	S. Braenderup F286	1.0	+	0.003	-	-	-	ND	5	a

Year of analysis	N° sample	Product	Artificial contamination		ISO 6579-1♦ Final result	Alternative method: Solus One *Salmonella* P4: 25g+225 ml BPW + quarter strength SALSUPP for 22 h at 41.5°C					Category	Type
			Inoculated strain	Inoculation level (CFU/sample)		O.D. value	Result	Confirmation result All confirmatory tests	Final result	Agree-ment		
2023	**1790**	**Raw fresh fish fillet**	*S.* SaintPaul F31	1.6	+	0.003	-	-	-	**ND**	6	a
2023	**1791**	**Raw fresh salmon**	*S.* SaintPaul F31	1.6	+	0.037	-	-	-	**ND**	6	a
2023	**1868**	**Sprouted seeds (alfalfa)**	*S.* Derby Ad3057	1.0	+	0.000	-	-	-	**ND**	6	b
2023	**1871**	**Sprouted seeds (pink radish)**	*S.* Odozi Ad2860	0.8	+	0.002	-	-	-	**ND**	6	b
2023	**1799**	**Mix fresh vegetables**	*S.* Livingstone Ad2566	3.8	+	0.000/0.000/0.000	-/-/-	+	-	**ND$_{FN\ (alt)}$**	6	c

Table 10 - Positive deviations

Year of analysis	N° Sample	Product	Artificial contaminations		ISO 6579-1♦ Final result	Alternative method: Solus One *Salmonella*					Category	Type
						P1: 25g+225ml BPW + full strength SALSUPP for 20 h at 41.5°C						
						ELISA test result Automatic protocol		Confirmation result All confirmatory tests	Final result	Agreement		
			Inoculated strain	Inoculation level (CFU/ sample)		O.D. value	Result					
2018	**524**	**Carpaccio**	*S.* Newport Ad2730	1.4	-	3.000	+	+	+	**PD**	1	a
2018	**2344**	**RTRH veal meat**	*S.* Enteritidis Ad926	1.6	-	3.000	+	+	+	**PD**	1	b
2018	**2346**	**RTRH pork meat with potatoes**	*S.* Typhimurium Ad 1338	2.0	-	3.000	+	+	+	**PD**	1	b
2018	**2206**	**Skimmed milk powder**	*S.* Anatum Ad2706	0.2	-	3.000	+	+	+	**PD**	2	b
2018	**2207**	**Milk powder**	*S.* Anatum Ad2706	0.2	-	3.000	+	+	+	**PD**	2	b
2018	**2215**	**Lactoserum proteins**	*S.* Livingstone Ad1170	<1	-	3.000	+	+	+	**PD**	2	b
2018	**3077**	**Infant formula without probiotics**	*S.* Anatum Ad298	<1.0	-	3.000	+	+	+	**PD**	2	b
2018	**3100**	**Infant formula without probiotics**	*S.* Cerro Ad2707	1.0	-	3.000	+	+	+	**PD**	2	c
2018	**3918**	**Infant formula without probiotics**	*S.* Anatum Ad2718	1.4	-	2.496	+	+	+	**PD**	2	c
2018	**3919**	**Infant formula with probiotics**	*S.* Tennessee Ad1171	1.4	-	1.456	+	+	+	**PD**	2	c
2018	**413**	**Pasteurised yolk liquid egg**	*S.* Typhimurium 776	3.0	-	3.000	+	+	+	**PD**	3	a
2018	**416**	**Pasteurised whole liquid egg**	*S.* Enteritidis 23	4.4	-	3.000	+	+	+	**PD**	3	a
2018	**165**	**Whole egg powder**	*S.* Typhimurium Ad1484	4.1	-	3.000	+	+	+	**PD**	3	b
2018	**3092**	**Yolk egg powder**	*S.* Typhimurium 206	2.5	-	3.000	+	+	+	**PD**	3	b

[ ]: indicates manual addition of the lysate in the automate due to coagulation of the heat-treated sample

Year of analysis	N° Sample	Product	Artificial contaminations		ISO 6579-1♦ Final result	Alternative method: Solus One *Salmonella* P2: 25g+225ml BPW + half-strength SALSUPP for 22 h at 41.5°C					Category	Type
			Inoculated strain	Inoculation level (CFU/ sample)		ELISA test result Automatic protocol O.D. value	ELISA test result Automatic protocol Result	Confirmation result All confirmatory tests	Final result	Agreement		
2021	**1333**	**Raw lamb meat**	*S.* Enteritidis Ad2523	2.0	-	3.000	+	+	+	PD	4	a
2021	**1477**	**Frozen raw beef meat**	*S.* Ohio Ad2224	1.4	-	0.305	+	+	+	PD	4	a
2021	**421**	**Marinated duck meat**	*S.* Derby Ad2985	1.4	-	3.000	+	+	+	PD	4	b
2021	436	Raw chicken meat	/	/	-	3.000	+	+ (*S.* Brandenburg)	+	PD	4	b
2021	**1271**	**Marinated turkey meat**	*S,* Derby Ad1337	2.8	-	1.073	+	+	+	PD	4	b
2021	**1338**	**Cured lardons**	*S.* Typhimurium A00C059	3.6	-	3.000	+	+	+	PD	4	c

Year of analysis	N° sample	Product	Artificial contamination		ISO 6579-1♦ Final result	Alternative method: Solus One *Salmonella* P3: 375g+1875 ml BPW + half strength SALSUPP for 22 h at 41.5°C					Category	Type
			Inoculated strain	Inoculation level (CFU/sample)		O.D. value	Result	Confirmation result All confirmatory tests	Final result	Agreement		
2021	**4426**	**Dog dry food**	*S.* Kedougou Ad2419	1.8	-	2.883	+	+	+	PD	5	a
2021	**5445**	**Cat dry food**	*S.* Putten Ad2331	1.4	-	1.601	+	+	+	PD	5	a
2021	**6271**	**Dog dry food**	*S.* Agona A00V038	5.0	-	3.000	+	+	+	PD	5	a
2021	**6273**	**Dog dry food**	*S.* Agona A00V038	5.0	-	3.000	+	+	+	PD	5	a

Year of analysis	N° sample	Product	Artificial contamination		ISO 6579-1♦ Final result	Alternative method: Solus One *Salmonella* P4: 25g+225 ml BPW + quarter strength SALSUPP for 22 h at 41.5°C					Category	Type
			Inoculated strain	Inoculation level (CFU/sample)		O.D. value	Result	Confirmation result All confirmatory tests	Final result	Agreement		
2023	**1782**	**Frozen raw shrimp**	*S.* Brandenburg Ad351	1,4	-	3,000	+	+	+	**PD**	6	a
2023	**1784**	**Frozen raw squid rings**	*S.* Brandenburg Ad351	1,4	-	3,000	+	+	+	**PD**	6	a
2023	**1801**	**Cooked cod with vegetables**	*S.* Senftenberg Ad355	1,0	-	0,470	+	+	+	**PD**	6	a
2023	**1795**	**Sprouted seeds (alfalfa, leeks, lentils)**	*S.* Virchow Ad2569	0,8	-	0,359	+	+	+	**PD**	6	b
2023	**1804**	**Frozen cooked potatoes**	*S.* Oranienbourg Ad1724	1,0	-	0,490	+	+	+	**PD**	6	c
2023	**1872**	**Fresh cauliflower**	*S.* Odozi Ad2860	0,8	-	3,000	+	+	+	**PD**	6	c

The analyses of discordant results according to the ISO 16140-2 is the following (See Table 11):

Table 11 - Analyses of discordant results

Categories		Types	N+	TND	PD	Unpaired study TND-PD	Unpaired study AL
1	Ready-to-eat and ready-to-reheat	a	11	2	1	1	
		b	10	1	2	-1	
		c	12	2	0	2	
		Total	**33**	**5**	**3**	**2**	**3**
2	Heat processed and dairy products	a	11	4	0	4	
		b	9	3	4	-1	
		c	12	1	3	-2	
		Total	**32**	**8**	**7**	**1**	**3**
3	Egg products	a	9	2	2	0	
		b	11	4	2	2	
		c	10	0	0	0	
		Total	**30**	**6**	**4**	**2**	**3**
4	Meat products	a	11	1	2	-1	
		b	10	3	3	0	
		c	10	2	1	1	
		Total	**31**	**6**	**6**	**0**	**3**
5	Domestic Pet foods	a	16	4	4	0	
		b	16	0	0	0	
		Total	**32**	**4**	**4**	**0**	**3**
6	Vegetables, fish and seafood products	a	11	2	3	-1	
		b	11	2	1	1	
		c	10	1	2	-1	
		Total	**32**	**5**	**6**	**-1**	**3**
ALL CATEGORIES			**190**	**34**	**30**	**4**	**6**

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

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

Combining all the categories, 200 enrichment broths were tested again after storage for 72 h at 5°C ± 3°C. The results were the same before and after storage. The analysis of discordant results is thus not modified.

3.1.8 Confirmation

Two confirmation protocols were tested from the enriched supplemented BPW broths:

- Direct streaking on XLD and Colorex *Salmonella,*
- Subculture in RVS before streaking onto XLD and Colorex *Salmonella.*

For seven samples (n°2998 (tested in 2018), 433, 1341 (tested in 2021), 1795, 1799, 1801 and 1804 (tested in 2023)), direct streaking gave a negative result, whilst after RVS subculture, the confirmation was positive.

One positive presumptive not confirmed sample (**$PD_{FP(alt)}$**) was observed for sample 2487 (frozen mix vegetables). This sample gave three replicate sample positive results by the ELISA method (O.D. value 0.440/0.334/0.354) but it was not possible to confirm the presence of *Salmonella* in the enriched sample even after subculture (five repetitions) in RVS and MKTTn broths.

3.2 Relative level of detection

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

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

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

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

3.2.1 Experimental design

Six (matrix/strain) pairs were analysed by the reference method and by the alternative method (See Table 12):

The following protocol was applied:

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

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

Table 12 - Defined (matrix/strain) pairs for the RLOD determination

Category		Matrix	Test portion size	Strain	Origin	Inoculation and storage condition
1	**Ready to eat and ready to reheat foods (excluding smoked products)**	Mayonnaise based deli salad (macédoine)	25 g	*S.* Virchow Ad2569	Courgette	Seeding 48 h at 5°C ± 3°C
2	**Heat processed milk and dairy products (excluding raw dairy products)**	Infant formula with probiotics	25 g	*S.* Anatum Ad1166	Dairy product	Seeding 2 weeks at ambient temperature
3	**Egg products**	Pasteurised whole liquid egg	25 g	*S.* Enteritidis 465	Liquid egg	Seeding 48 h at 5°C ± 3°C
4	**Meat products**	Minced beef meat	25 g	*S.* Typhimurium AOOC060	Beef	Seeding 48 h at 3°C ± 2°C
5	**Domestic pet food (excluding raw material)**	Dry kibbles	375 g	*S.* Braenderup F286	Feed	Seeding 2 weeks at ambient temperature
6	**Vegetables, fish and seafood products**	Bagged spinach	25 g	*Salmonella* Derby Ad3057	Spinach	Seeding 48 h at 5°C ± 3°C

3.2.2 *Calculation and interpretation of the RLOD*

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

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

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

Category	Matrix / strain	AL	RLOD [95% confidence limit]
1	RTE (Macédoine) (25 g test portion size) S. Virchow Ad2569	2.5	1.5 [0.7; 3.4]
2	Pasteurised liquid egg (25 g test portion size) S. Enteritidis 465		0.8 [0.4; 1.8]
3	Infant formula with probiotics (25 g test portion size) S. Anatum Ad1166		1.4 [0.6; 3.2]
4	Minced beef meat (25 g test portion size) S. Typhimurium A00C060		0.7 [0.3; 1.7]
5	Dry kibbles (375 g test portion size) S. Braenderup F286		0.7 [0.3; 1.5]
6	Bagged spinach (25 g test portion size) S. Derby Ad3057		0.7 [0.3; 1.4]
Combined			**0.9 [0.6; 1.2]**

The LOD_{50} calculations were done using the Excel spreadsheet available at http://standards.iso.org/iso/16140 POD-LOD calculation program - version 12, 2024-03-05. The tests are given in Table 14.

Table 14 - LOD_{50} results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / test portion)		Level of detection at 95% (CFU / test portion)	
		Reference method	Alternative method	Reference method	Alternative method
1	RTE (Macédoine) (25 g test portion size) S. Virchow Ad2569	0.4 [0.3; 0.7]	0.6 [0.4; 1.1]	1.9 [1.1; 3.2]	2.7 [1.6; 4.7]
2	Pasteurised liquid egg (25 g test portion size) S. Enteritidis 465	0.7 [0.4; 1.2]	0.6 [0.3; 1.0]	3.0 [1.7; 5.2]	2.4 [1.4; 4.1]
3	Infant formula with probiotics (25 g test portion size) S. Anatum Ad1166	0.1 [0.1; 0.2]	0.2 [0.1; 0.3]	0.5 [0.3; 0.9]	0.7 [0.4; 1.3]
4	Minced beef meat (25 g test portion size) S. Typhimurium A00C060	0.6 [0.3; 1.0]	0.4 [0.2; 0.8]	2.5 [1.4; 4.4]	1.9 [1.1; 3.2]
5	Dry kibbles (375 g test portion size) S. Braenderup F286	0.8 [0.4; 1.4]	0.5 [0.3; 0.9]	3.4 [1.9; 5.9]	2.2 [1.3; 3.9]
6	Bagged spinach (25 g test portion size) S. Derby Ad3057	0.7 [0.4; 1.2]	0.4 [0.3; 0.7]	2.9 [1.6; 5.3]	1.9 [1.1; 3.2]
	Combined results	**0.5 [0.4; 0.7]**	**0.5 [0.4; 0.6]**	**2.3 [1.8; 3.0]**	**2.0 [1.6; 2.6]**

3.2.3 Conclusion

The RLOD meet the AL fixed at 2.5 for an unpaired study design for all the tested matrix/strain pairs. The LOD_{50} varies from 0.1 to 0.8 CFU/test portion for the reference method and from 0.2 to 0.6 CFU/test portion for the alternative method.

3.3 Inclusivity / exclusivity

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

3.3.1 Test protocols

100 target strains and 33 non-target strains were tested.

Inclusivity

Salmonella strain cultures were performed in BHI medium at 37°C. Dilutions were carried out to inoculate 10 cells/225 ml of BPW broth supplemented with full strength Solus One *Salmonella* Supplement. The broth was incubated for 20 h at 41.5 °C before performing the alternative method protocol.

Exclusivity

Non-target strains cultures were performed in BHI medium at 37°C. Dilutions were carried out to inoculate 10^5 cells/ml into BPW broth. The broth was incubated for 24 h at 37°C. The alternative method was then performed.

3.3.2 Results

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

Inclusivity

All the strains gave positive results except *S.* Gallinarum Ad300 and *S.* Arbotusequi Ad231. These strains were tested three times in the selective enrichment broth with or without addition of milk and with a high inoculation level. A culture obtained in BHI broth at 37°C gave a positive ELISA test.
The strain S. Gallinarum Ad300 appears to be a slow-growing or difficult-to-recover strain under some analytical conditions. Growth was observed at higher inoculation levels (small colonies onto XLD and COLOREX, while the Solus One signal remained low even after growth in BHI. Two other *S.* Gallinarum strains (1 and Ad1840) were tested and one of them (Ad1840) gave a positive ELISA test. This suggests that the negative results may reflect a combination of limited growth and reduced sensitivity of the detection step for this serotype.

Exclusivity

No cross reaction was observed with the 33 non-target strains tested.

The Solus One *Salmonella* method is specific and selective.

3.4 Practicability

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

<table>
<tr><td>Storage conditions and shelf-life</td><td colspan="3">The storage temperature is 2 – 8°C. The shelf-life is given on the package. All the reagents must be stored at the temperature mentioned on the package.</td></tr>
<tr><td>Reagents</td><td colspan="3">All the reagents are ready-to-use, except the wash buffer.</td></tr>
<tr><td rowspan="12">Time to result</td><td colspan="3">Negative samples</td></tr>
<tr><td>Steps</td><td>Reference method</td><td>Alternative method</td></tr>
<tr><td>Sampling / pre-enrichment</td><td>Day 0</td><td>Day 0</td></tr>
<tr><td>Subculture (RVS or MKTTn)</td><td>Day 1</td><td>/</td></tr>
<tr><td>Salmonella ELISA test</td><td>/</td><td>Day 1</td></tr>
<tr><td>Streaking onto selective plates</td><td>Day 2</td><td>/</td></tr>
<tr><td>Reading selective plates</td><td>Day 3</td><td>/</td></tr>
<tr><td colspan="3">Presumptive positive or positive results</td></tr>
<tr><td>Steps</td><td>Reference method</td><td>Alternative method</td></tr>
<tr><td>Streaking onto selective plates</td><td>/</td><td>Day 1</td></tr>
<tr><td>Reading selective plates</td><td>/</td><td>Day 2</td></tr>
<tr><td>Latex test</td><td>/</td><td>Day 2</td></tr>
<tr><td>Confirmatory test</td><td>Day 4 to Day 6</td><td>/</td></tr>
<tr><td>Common step with the reference method</td><td colspan="3">Pre-enrichment and enrichment steps</td></tr>
</table>

The negative results are available in one day and the positive results in two days.

4 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.

4.1 Study organisation

The ILS was performed in October 2018. Data were initially generated following the ISO16140-2: 2016. The alternative method was tested in comparison to the ISO 6579-1:2017.

The results were re-interpreted according to the ISO 16140-2:2016/Amd1:2024 standard during the renewal in 2026.

Samples were sent to 15 laboratories from 5 countries. Custard (protocol 1) was contaminated with *Salmonella* Enteritidis Ad657, isolated from egg product. In order to have background microflora, the matrix was inoculated with *Bacillus cereus* Ad2488 (isolated from custard).

Samples were prepared and inoculated on Monday 22nd October 2018, as described below:

- 24 blind coded samples (25 g) for analysis of *Salmonella* by the ISO 6579-1 (2017) reference method.
- 24 blind coded samples (25 g) for analysis of *Salmonella* by the Solus One *Salmonella* method.
- 1 sample (labelled “Sample for Total Count enumeration”) for aerobic mesophilic flora enumeration by the ISO 4833-1 method.

The targeted inoculation levels were the following:

- Level: 0 CFU/25 g,
- Level 1: < 2 CFU/25 g, inoculation level providing fractional positive recovery data,
- Level 2: 8 CFU/25 g.

Collaborative study laboratories and the expert laboratory carried out the analyses on Tuesday 23rd October 2018 or Wednesday 24th October 2018 with the alternative and reference methods. **The analyses by the reference method and the alternative method were performed on the same day.**

4.2 Experimental parameters controls

4.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 1.5 CFU/25g and 10^3 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at 3 ± 2°C. *Triplicates* were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 15.

Table 15 - Sample stability

Day	Reference method (detection)			CFU/g (enumeration)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	-	+	2300	1100	1700	4000
Day 1	-	+	+	890	1200	1200	400
Day 2	+	+	+	850	790	790	180

No growth was observed during storage at 3°C ± 2°C for *Salmonella* detection, but a decrease of aerobic mesophilic flora was observed during storage 48 h at 3°C ± 2°C.

4.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 16).

Table 16 - Contamination levels

Level	Samples	Theoretical target level (CFU/25 g)	True level CFU/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
0	3-7-8-12-16-18-20-21	0	0	/	/
1	4-6-9-13-14-17-19-24	1.3	1.3	1.0	1.7
2	1-2-5-10-11-15-22-23	8	8.7	7.0	10.8

4.2.3 Logistic conditions

Temperature conditions are given in Table 17.

Table 17 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Analysis date
A	3.5	6.0	23/10/2018 9h30	23/10/2018 11H00
B	7.0	5.0	23/10/2018 11h30	23/10/2018 16H00
C	3.5	4.3	23/10/2018 11h35	23/10/2018 14H15
D	3.5	2.1	23/10/2018 9h15	23/10/2018 13H00
E	3.5	5.9	23/10/2018 13h00	23/10/2018 15H15
F	3.5	3.3	23/10/2018 9h50	23/10/2018 14H00
G	3.0	5.0	23/10/2018 17h40	23/10/2018 17H40
H	Not received	5.8	23/10/2018 11h35	23/10/2018 13H50
I	3.0	3.8	23/10/2018 10h15	23/10/2018 13H00
J	*3.5*	4.4	23/10/2018 10h00	23/10/2018 13H50
K	3.5	3.1	24/10/2018 11h25	24/10/2018 13H00
L	2.5	3.5	23/10/2018 8h00	23/10/2018 11H30
M	2.5	5.7	23/10/2018 12h00	23/10/2018 13H00
N	3.5	4.0	23/10/2018 14h00	23/10/2018 18H00
O	3.0	2.1	23/10/2018 9h15	23/10/2018 09H45

No problem was encountered during the transport or at receipt for the 15 collaborators. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all within specifications, except for Lab B: the temperature recorded during the transport was lower than 0°C (- 41.0°C); this was associated to a failure of the probe.

4.3 Results analysis

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

Two ELISA protocols are available: manual and automatic. 15 labs used an automate, and 4 collaborators (A, G, H and O) and the expert Laboratory tested both protocols (automatic and manual). The results obtained with the 2 protocols were the same for the five laboratories (See Table 18).

Table 18 - Positive results (before and after confirmation) obtained by manual and automated ELISA protocol

Colla-borators	Contamination					
	Level 0		Level 1		Level 2	
	Manual protocol	*Automated protocol*	*Manual protocol*	*Automated protocol*	*Manual protocol*	*Automated protocol*
A	0	0	7	7	8	8
G	0	0	8	8	8	8
H	0	0	6	6	8	8
O	0	0	8	8	8	8
ADRIA	0	0	6	6	8	8

4.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 19.

Table 19 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	8/8	6/8
L2	8/8	8/8

4.3.2 Results observed by the collaborative laboratories

> ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied from 20 to 9.4 x 10^5 CFU/g.

> ***Salmonella detection***

The results obtained are provided in Table 20 (reference method) and Table 21 (alternative method).

Table 20 - Positive results by the reference method
(ALL the collaborators = 15 labs)

Collaborator	Contamination level		
	L0	L1	L2
A	0	6	8
B	0	6	8
C	0	8	8
D	0	5	8
E	0	6	8
F	0	8	8
G	0	8	8
H	0	7	8
I	0	8	8
J	0	7	8
K	0	7	8
L	0	6	8
M	0	7	8
N	0	8	8
O	0	8	8
TOTAL	$P_0 = 0$	$P_1 = 105$	$P_2 = 120$

For information Lab B incubated the BPW broth for the reference method for 22 h at 37°C instead of 20 h maximum. Their results were kept for interpretation.

Table 21 - Positive results (before and after confirmation) by the alternative methods (ALL the collaborators = 15 labs)

Collaborators	Contamination level								
	L0			L1			L2		
	ELISA result	*Confirmation result*	*Final result*	*ELISA result*	*Confirmation result*	*Final result*	*ELISA result*	*Confirmation result*	*Final result*
A	0	0	0	7	7	7	8	8	8
B	0	0	0	7	7	7	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	6	6	6	8	8	8
E	0	0	0	6	6	6	8	8	8
F	0	0	0	7	8	7	7	8	7
G	0	0	0	8	8	8	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	6	6	6	8	8	8
J	0	0	0	7	7	7	8	8	8
K	0	0	0	6	6	6	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	7	7	7	8	8	8
O	0	0	0	8	8	8	8	8	8
Total	$P_0=0$	$C_0=0$	$CP_0=0$	$P_1=104$	$C_1=105$	$CP_1=104$	$P_2=119$	$C_2=120$	$CP_2=119$

4.4 Calculation and interpretation

4.4.1 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 22).

Table 22 - Percentage specificity

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

N: number of all L0 tests
P_0 = total number of false-positive results obtained with the blank samples before confirmation
CP_0 = total number of false-positive results obtained with the blank samples

4.4.2 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)

Fractional positive results were obtained for the low (L1 = 87.5%) and the high inoculation level (100.0%). However, both results were above the fractional positive range described in ISO 16140-1 (25–75%).
Nevertheless, this value was accepted in the previous validation. Furthermore, the ILS results support the inclusion of the L1 inoculation level despite its value being above the recommended range. Among the 15 participating laboratories, one laboratory reported 5/8 positive samples, four laboratories reported 6/8 positive samples, four laboratories reported 7/8 positive samples, and six laboratories reported 8/8 positive samples.
Based on these results, L1 inoculation level was retained for the 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 23.

Table 23 - 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 = 94**	Positive deviation (R-/A+) **PD = 10**
	Alternative method negative (A-)	Total negative deviation (A-/R+) **TND = 11 ($PA_{FP\ (alt)}$ = 0)**	Total negative agreement (A-/R-) **TNA = 5 ($PD_{FP(alt)}$ = 0)**
2	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 119**	Positive deviation (R-/A+) **PD = 0**
	Alternative method negative (A-)	Total negative deviation (A-/R+) **TND = 1 ($PA_{FP\ (alt)}$ = 0)**	Total negative agreement (A-/R-) **TNA = 0 ($PD_{FP(alt)}$ = 0)**

Based on the data summarized in Table 23, the values of sensitivity of the alternative and reference methods, as well as the relative trueness, false positive ratio and false negative ratio for the alternative method (taking account the confirmations) are presented in Table 24).

Table 24 - Sensitivity, relative trueness and false positive ratio percentages

		Level 1
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)}\ x\ 100\ \%$	90.4 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)}\ x\ 100\ \%$	91.3 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	82.5 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA}\ x\ 100\ \%$	0 %
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}\ x\ 100\ \%$	0%

4.4.3 Interpretation of data

The negative deviations are listed in Table 25 for Level 1 and Table 26 for Level 2. The positive deviations are listed in Table 27 for Level 1.

Table 25 - Negative deviations for Level 1

Lab	Sample N°	Confirmation
A	A19	-
C	C14	-
E	E17	-
	E19	-
F	F9	+
H	H4	-
	H13	-
I	I9	-
	I17	-
K	K24	-
N	N17	-

Table 26 - Negative deviations for Level 2

Lab	Sample N°	Confirmation
F	F10	+

Table 27 - Positive deviations for Level 1

Lab	Sample N°
A	A14
	A24
B	B19
D	D14
E	E13
	E14
H	H19
L	L13
	L14
M	M4

For 2 samples recorded as negative deviations, the presence of *Salmonella* spp. was confirmed in the enrichment broth; this concerns samples F9 and F10. This Lab. was asked to repeat the ELISA tests twice as well as the confirmatory tests, where they confirmed their initial results.

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

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

where

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

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

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

where

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

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

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

where

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

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

In this study, fractional recovery was observed at Level 1 and Level 2. The calculations are the following, according to the ISO 16140-2 (See Table 28).

Table 28 - Calculations

	Level 1
N_X	120
$(p+)_{ref}$	0.9
$(p+)_{alt}$	0.9
AL = (TND - PD) max	9
TND - PD	1
Conclusion	TND-PD < AL

The 16140-2:2016 & ISO 16140-2/A1:2024 requirements are fulfilled as (TND - PD) meet the AL for both inoculation levels

There is indeed no difference between the sensitivity of the compared methods, and the alternative method complies with the reproducibility conditions.

4.4.4 *Evaluation of the RLOD between laboratories*

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

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

The results are given in **Appendix 8**.

The methods are not significantly different at the 5 % significance level (change in deviance of the model with method effects to the null model D_{method} = 1.4 with 1 degree of freedom, p-value 0.24). The relative limit of detection (RLOD) of the alternative method, as compared to the reference method, is 1.24 with a 90 % confidence interval of 0.93 – 1.58.

5 CONCLUSION

The method comparison study scheme corresponds to an UNPAIRED STUDY design as the alternative and reference methods have different enrichment procedures.

In the sensitivity study, six categories were tested: 5 food categories and the domestic pet food category. The protocol of the alternative method shows 30 positive deviations (PD) and 34 negative deviations (TND) for all the combined categories. The (TND - PD) meet the acceptability limits (AL) for all individual tested categories, and as well for the 6 combined tested categories.

The Relative Levels of Detection (RLOD) meet the AL fixed at 2.5 for the unpaired data study irrespective of the matrix/strain pairs tested.

The inclusivity and exclusivity testing gave the expected results for 98 target strains and the 30 non-target strains. Two strains (*S.* Gallinarum Ad300 and *S.* Abortusequi Ad231) gave positive ELISA tests only when grown in BHI broth at 37°C. Two other S. Gallinarum strains were tested and one of them gave a positive ELISA test. This suggests that the negative results may reflect a combination of limited growth and reduced sensitivity of the detection step for this serotype.

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

The alternative method allows a one-day 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 data and interpretations comply with the ISO 16140-2:2016, ISO 16140-2/A1:2024 requirements. **The Solus One *Salmonella* method is considered equivalent to the ISO standard.**

Quimper, 07 October 2026

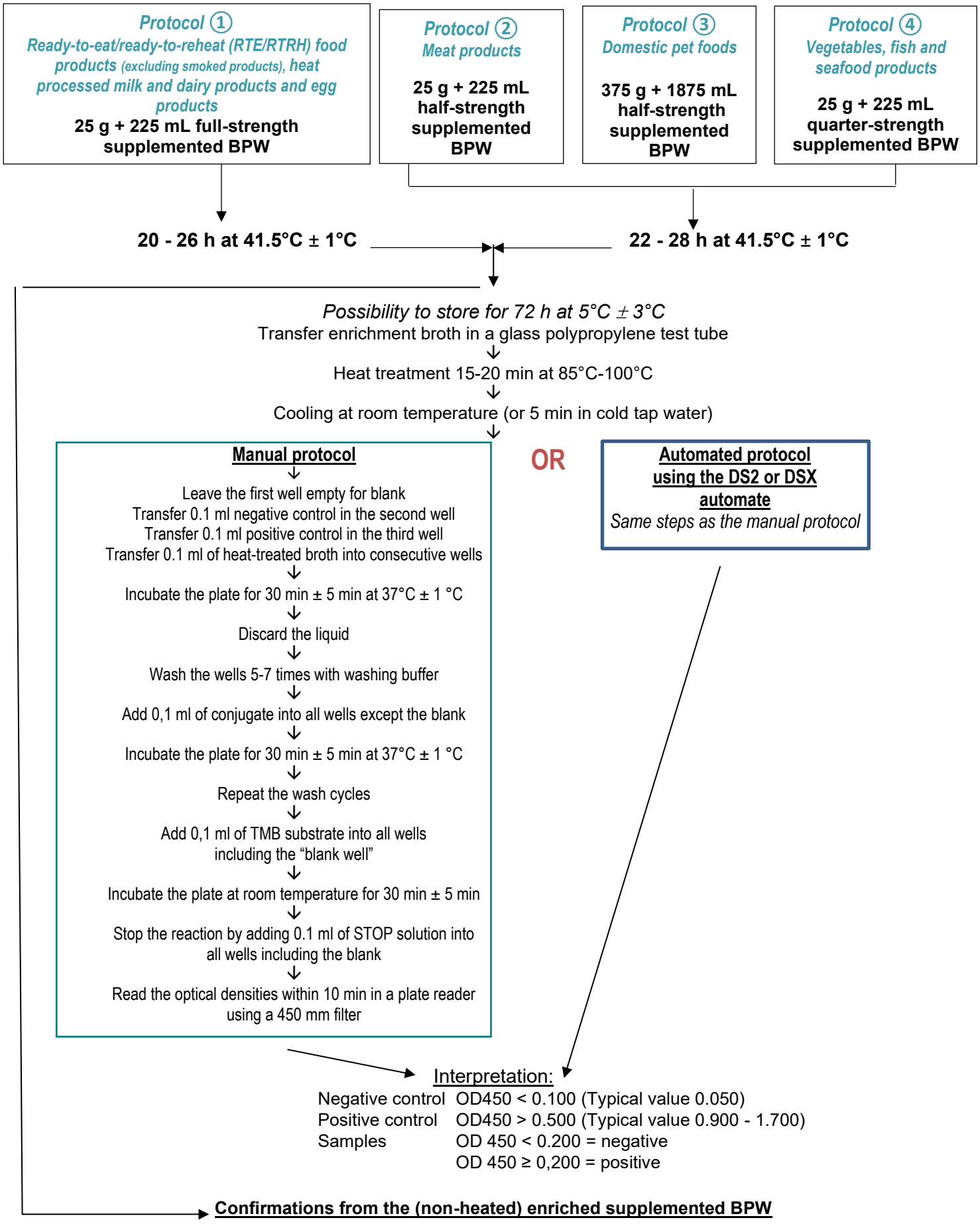
Lizaïg GOUGUET
Study Engineer
Method performance in food microbiology

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

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: Solus One *Salmonella*

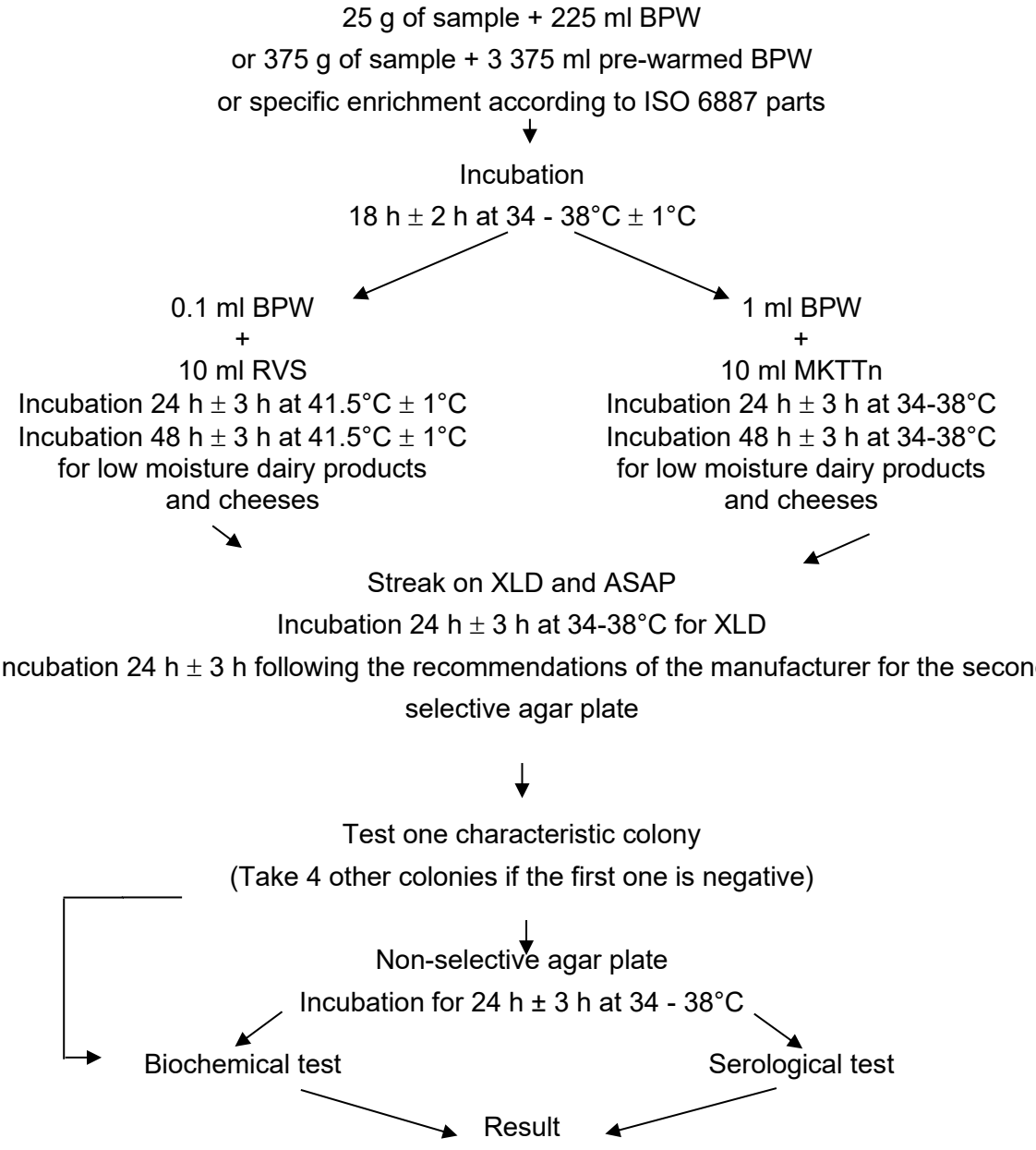


Confirmations from the (non-heated) enriched supplemented BPW using the following tests:

- Streaking supplemented BPW (10µL) onto 1 plate (XLD, Colorex *Salmonella* or selective agar based on C8-esterase activity agar from a NF VALIDATION method)
  OR
- Subculture of the enriched supplemented BPW in RVS broth (0,1 mL + 10 mL), incubated 21-27 h at 41,5°C ± 1°C before streaking onto XLD, Colorex *Salmonella* or selective agar based on C8-esterase activity agar from a NF VALIDATION method
- Typical colonies are confirmed by the OXOID Salmonella test kit or by biochemical gallery tests without purification step or by the tests described in the standardised methods (CEN or ISO)

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



Appendix 3 – Artificial contamination of samples

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level (CFU/sample)				
2018	508	Terrine de saumon	RTE (salmon terrine)	*S.* Anatum Ad1451	Fish fillet	Seeding 48h 5±3°C	/	2-3-1-0-0	1.2	+	1	a
2018	509	Macédoine de légumes	RTE (macédoine)	*S.* Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2.0	+	1	a
2018	510	Sandwich jambon emmenthal	RTE (sandwich)	*S.* Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2.2	+	1	a
2018	511	Carottes râpées	RTE (slice carrots)	*S.* Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2.0	+	1	a
2018	512	Salade de fruits tropicale	RTE (fruits)	*S.* Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2.0	+	1	a
2018	513	Jambon cuit	Cooked delicatessen	*S.* Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2.2	+	1	a
2018	514	Pâté de campagne	Pâté	*S.* Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2.2	+	1	a
2018	524	Carpaccio de bœuf	Carpaccio	*S.* Newport Ad2730	Ground beef	Seeding 48h 5±3°C	/	3-2-0-1-1	1.4	+	1	a
2018	525	Carpaccio de bœuf au pistou	Marinated carpaccio	*S.* Newport Ad2730	Ground beef	Seeding 48h 5±3°C	/	3-2-0-1-1	1.4	+	1	a
2018	526	Carpaccio de bœuf au pistou	Marinated carpaccio	*S.* Enteritidis Ad2295	Beef	Seeding 48h 5±3°C	/	2-4-4-2-2	2.8	+	1	a
2018	2350	Filet anchois marinés capres et persil	Marinated anchovies	*S.* Wandsworth Ad2335	Fish filet	Seeding 48h 5±3°C	/	3-3-0-2-2	2.0	-	1	a
2018	2351	Filet anchois marinés capres et persil	Marinated anchovies	*S.* Urbana Ad2334	Seafood product	Seeding 48h 5±3°C	/	0-2-2-4-2	2.0	+	1	a
2018	515	Porc au caramel	RTRH (pork)	*S.* Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	2-2-4-1-2	2.2	+	1	b
2018	516	Petit salé aux lentilles vertes	RTRH (pork)	*S.* Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2.2	-	1	b
2018	527	Ratatouille	Ratatouille	*S.* Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2.0	+	1	b
2018	2341	Spaghetti à la bolognaise	RTRH bolognaise	*S.* Dublin Ad530	Ground beef	Seeding 48h 5±3°C	/	1-4-3-5-2	3.0	+	1	b
2018	2342	Hachis parmentier	RTRH with beef and purée	*S.* Dublin Ad530	Ground beef	Seeding 48h 5±3°C	/	1-4-3-5-2	3.0	+	1	b
2018	2343	Blanquette de veau et riz	RTRH veal meat	*S.* Enteritidis Ad926	RTRH veal meat	Seeding 48h 5±3°C	/	2-2-1-3-0	1.6	+	1	b
2018	2344	Sauté de veau et légumes	RTRH veal meat	*S.* Enteritidis Ad926	RTRH veal meat	Seeding 48h 5±3°C	/	2-2-1-3-0	1.6	+	1	b
2018	2345	Petit salé lentille verte	RTRH pork meat with green lentils	*S.* Typhimurium Ad 1338	Pork meat	Seeding 48h 5±3°C	/	1-1-4-2-2	2.0	-	1	b
2018	2346	Joue de porc et pomme de terre	RTRH pork meat with potatoes	*S.* Typhimurium Ad 1338	Pork meat	Seeding 48h 5±3°C	/	1-1-4-2-2	2.0	+	1	b

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level (CFU/sample)				
2018	2347	Cassoulet	Cassoulet	*S.* Typhimurium Ad 1338	Pork meat	Seeding 48h 5±3°C	/	1-1-4-2-2	2.0	+	1	b
2018	2996	Poulet tomates courgettes	RTRH (chicken, tomatoes, courgette)	*S.* Newport Ad2223	Turkey escalope	Spiking HT 8min at 56°C	0.9	5-8-4-7-5	5.8	+	1	b
2018	2997	Pennes au poulet sauce pesto	RTRH (pasta, chicken)	*S.* Bredeney Ad2042	Turkey escalope	Spiking HT 8min at 56°C	0.7	7-7-7-8-8	7.4	+	1	b
2018	442	Tarte aux fromages	Cheese pie	*S.* Typhimurium 472	Yolk liquid egg	Spiking HT 8min at 56°C	0.6	10-10-9-4-9	8.4	+	1	c
2018	517	Pizza jambon fromage	Pizza (ham, cheese)	*S.* Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	2-2-4-1-2	2.2	+	1	c
2018	518	Croissant au jambon	Flacky ham	*S.* Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	2-2-4-1-2	2.2	-	1	c
2018	2998	Flammekueche	Flammekueche	*S.* Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0.4	2-2-4-8-3	3.8	+	1	c
2018	2999	Tarte aux fromages	Cheese pie	*S.* Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0.4	2-2-4-8-3	3.8	+	1	c
2018	3000	Feuilletés chèvre épinards	Flacky goat spinach	*S.* Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0.4	2-2-4-8-3	3.8	+	1	c
2018	3001	Pizza jambon champignons	Pizza	*S.* Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	0.6	8-6-6-7-13	8.0	+	1	c
2018	4228	Quiche Lorraine	Quiche-lorraine	*S.* Brandenburg Ad2420	Sausages	Seeding 48h 5±3°C	/	3-0-0-3-0	1.2	+	1	c
2018	4229	Quiche Lorraine	Quiche-lorraine	*S.* Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	1-3-1-1-2	1.6	-	1	c
2018	4230	Tarte aux poireaux	Leek pie	*S.* Kasenyi Ad2921	Leeks	Seeding 48h 5±3°C	/	2-0-2-6-3	2.6	+	1	c
2018	4231	Tarte aux Noix de Saint Jacques	Walnut Saint Jacques pie	*S.* Senftenberg Ad355	Seafood cocktail	Seeding 48h 5±3°C	/	4-3-4-4-2	3.0	+	1	c
2018	4590	Friand royal au pâté	Flacky pâté	*S.* Infantis 2556	Sausages	Spiking HT 8min at 56°C	1.6	2-2-3-4-5	3.2	+	1	c
2018	4591	Croissant au jambon	Ham croissant	*S.* Panama 882	Sausages	Spiking HT 8min at 56°C	1.0	0-0-0-1-1	0.4	+	1	c
2018	4592	Roulé au fromage	Flacky cheese	*S.* Dublin Ad531	Raw milk cheese	Spiking HT 8min at 56°C	1.2	6-10-13-14-14	11.4	+	1	c
2018	157	Crème glacée à la vanille	Ice cream (vanilla)	*S.* Mbandaka Ad1722	Raw milk	Seeding 2 weeks at -20°C	/	0-0-0-1-0	0.2	+	2	a
2018	158	Crème glacée au chocolat	Ice cream (chocolate)	*S.* Mbandaka Ad1722	Raw milk	Seeding 2 weeks at -20°C	/	0-0-0-1-0	0.2	-	2	a
2018	159	Crème glacée au café	Ice cream (coffee)	*S.* Ohio Ad1482	Raw milk	Seeding 2 weeks at -20°C	/	3-1-1-0-0	1.0	-	2	a
2018	160	Crème glacée au caramel	Ice cream (caramel)	*S.* Ohio Ad1482	Raw milk	Seeding 2 weeks at -20°C	/	3-1-1-0-0	1.0	-	2	a

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
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2018	407	Panna cotta au caramel	Dairy dessert (Panna cotta)	*S.* Mikawasima Ad1811	Raw milk sheep	Seeding 48h 5±3°C	/	1-3-3-5-3	3.0	+	2	a
2018	408	Semoule au lait	Dairy dessert (Semolina pudding)	*S.* Mikawasima Ad1811	Raw milk sheep	Seeding 48h 5±3°C	/	1-3-3-5-3	3.0	+	2	a
2018	409	Panna cotta au caramel	Dairy dessert (Panna cotta)	*S.* Montevideo Ad912	Raw milk sheep	Seeding 48h 5±3°C	/	5-3-0-3-3	2.8	+	2	a
2018	410	Semoule au lait	Dairy dessert (Semolina pudding)	*S.* Montevideo Ad912	Raw milk sheep	Seeding 48h 5±3°C	/	5-3-0-3-3	2.8	+	2	a
2018	411	Crème fraîche d'Isigny	Fresh cream	*S.* Mikawasima Ad1811	Raw milk sheep	Seeding 48h 5±3°C	/	1-3-3-5-3	3.0	+	2	a
2018	412	Crème fraîche	Fresh cream	*S.* Montevideo Ad912	Raw milk sheep	Seeding 48h 5±3°C	/	5-3-0-3-3	2.8	-	2	a
2018	528	Lait entier pasteurisé	Pasteurised whole milk	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-0-2-1-0	0.6	+	2	a
2018	529	Lait entier pasteurisé	Pasteurised whole milk	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	3-4-5-6-4	4.4	+	2	a
2018	530	Lait demi écrémé pasteurisé	Pasteurised skimmed milk	*S.* Duisburg Ad1812	Raw milk	Seeding 48h 5±3°C	/	2-2-1-0-3	1.6	-	2	a
2018	535	Saint Nectaire pasteurisé	Pasteurised cheese	*S.* Duisburg Ad1812	Raw milk	Seeding 48h 5±3°C	/	2-2-1-0-3	1.6	-	2	a
2018	536	Mimolette au lait pasteurisé	Pasteurised cheese	*S.* Duisburg Ad1812	Raw milk	Seeding 48h 5±3°C	/	2-2-1-0-3	1.6	+	2	a
2018	537	Mimolette au lait pasteurisé	Pasteurised cheese	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-0-2-1-0	0.6	-	2	a
2018	4234	Emmental	Pasteurised cheese	*S.* Norwich Ad1172	Dairy product	Seeding 48h 5±3°C	/	0-4-2-2-0	1.6	+	2	a
2018	4235	Camembert au lait pasteurisé	Pasteurised cheese	*S.* Norwich Ad1172	Dairy product	Seeding 48h 5±3°C	/	0-4-2-2-0	1.6	+	2	a
2018	2206	Lait en poudre écrémé	Skimmed milk powder	*S.* Anatum Ad2706	Milk powder	Seeding 2 weeks at ambient temperature	/	/	0.2	+	2	b
2018	2207	Lait en poudre entier	Milk powder	*S.* Anatum Ad2706	Milk powder	Seeding 2 weeks at ambient temperature	/	/	0.2	+	2	b
2018	2208	Lait en poudre écrémé	Skimmed milk powder	*S.* Montevideo 606	Raw milk	Seeding 2 weeks at ambient temperature	/	/	<1	-	2	b
2018	2209	Lait en poudre demi-écrémé	Half-skimmed milk powder	*S.* Montevideo 606	Raw milk	Seeding 2 weeks at ambient temperature	/	/	<1	+	2	b

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2018	2210	Lait en poudre demi-écrémé	Half-skimmed milk powder	*S.* Infantis 401B	Raw milk	Seeding 2 weeks at ambient temperature	/	/	1.1	-	2	b
2018	2211	Lait en poudre écrémé	Skimmed milk powder	*S.* Infantis 401B	Raw milk	Seeding 2 weeks at ambient temperature	/	/	1.1	+	2	b
2018	2212	Caséinate de sodium	Caseinate	*S.* Anatum Ad2706	Milk powder	Seeding 2 weeks at ambient temperature	/	/	0.2	-	2	b
2018	2213	Caséinate de sodium	Caseinate	*S.* Montevideo 606	Raw milk	Seeding 2 weeks at ambient temperature	/	/	<1	-	2	b
2018	2214	Concentrat de protéines de lactosérum	Whey protein concentrate	*S.* Infantis 401B	Raw milk	Seeding 2 weeks at ambient temperature	/	/	1.1	-	2	b
2018	2215	Protéines de Lactosérum	Lactoserum proteins	*S.* Livingstone Ad1170	Dairy product	Seeding 2 weeks at ambient temperature	/	/	<1	+	2	b
2018	2257	Lait en poudre écrémé	Skimmed milk powder	*S.* Livingstone Ad1170	Dairy product	Seeding 2 weeks at ambient temperature	/	/	<1	+	2	b
2018	3075	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	*S.* Montevideo 606	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	3.7	+	2	b
2018	3076	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	*S.* Infantis 401B	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	2.0	+	2	b
2018	3077	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	*S.* Anatum Ad298	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1.0	+	2	b
2018	3078	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	*S.* Typhimurium 4	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1.0	-	2	b
2018	3079	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($5.7x10^5$ CFU/g)	*S.* Montevideo 606	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	3.7	+	2	c
2018	3080	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($7.0x10^5$ CFU/g)	*S.* Infantis 401B	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	2.0	+	2	c

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2018	3081	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($7.0x10^5$ CFU/g)	*S.* Anatum Ad298	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1.0	+	2	c
2018	3082	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($5.6x10^5$ CFU/g)	*S.* Typhimurium 4	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1.0	+	2	c
2018	3083	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($4.2x10^5$ CFU/g)	*S.* Cerro Ad2707	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	1.0	+	2	c
2018	3084	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($4.2x10^5$ CFU/g)	*S.* Montevideo 606	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	3.7	+	2	c
2018	3085	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($2.4x10^6$ CFU/g)	*S.* Infantis 401B	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	2.0	-	2	c
2018	3087	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($5.0x10^6$ CFU/g)	*S.* Typhimurium 4	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1.0	-	2	c
2018	3100	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	*S.* Cerro Ad2707	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	1.0	+	2	c
2018	3918	Poudre de lait infantile sans probiotiques	Infant formula without probiotics	*S.* Anatum Ad2718	Dairy product	Spiking HT 8min at 56°C	1.0	2-1-1-0-3	1.4	+	2	c
2018	3919	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	*S.* Tennessee Ad1171	Dairy product	Spiking HT 8min at 56°C	0.8	2-1-1-2-1	1.4	+	2	c
2018	3920	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	*S.* Anatum Ad2718	Dairy product	Spiking HT 8min at 56°C	1.0	2-1-1-0-3	1.4	+	2	c
2018	3921	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	*S.* Tennessee Ad1171	Dairy product	Spiking HT 8min at 56°C	0.8	2-1-1-2-1	1.4	+	2	c
2018	3922	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	*S.* Tennessee Ad1171	Dairy product	Spiking HT 8min at 56°C	0.8	2-1-1-2-1	1.4	+	2	c
2018	413	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	*S.* Typhimurium 776	Pasteurised egg liquid	Seeding 48h 5±3°C	/	3-3-2-3-6	3.0	+	3	a

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2018	414	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	*S.* Enteritidis 657	Liquid egg	Seeding 48h 5±3°C	/	3-3-2-3-1	2.4	+	3	a
2018	415	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	*S.* Mbandaka 81	Liquid egg	Seeding 48h 5±3°C	/	2-2-3-1-3	2.2	+	3	a
2018	416	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg	*S.* Enteritidis 23	Raw liquid egg	Seeding 48h 5±3°C	/	5-2-3-7-5	4.4	+	3	a
2018	417	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	*S.* Enteritidis 23	Raw liquid egg	Seeding 48h 5±3°C	/	5-2-3-7-5	4.4	+	3	a
2018	418	Coule d'œuf entier pasteurisée	Pasteurised whole liquid egg	*S.* Typhimurium 776	Pasteurised egg liquid	Seeding 48h 5±3°C	/	3-3-2-3-6	3.0	+	3	a
2018	419	Coule de blanc d'œuf pasteurisée	Pasteurised white liquid egg	*S.* Enteritidis 657	Liquid egg	Seeding 48h 5±3°C	/	3-3-2-3-1	2.4	+	3	a
2018	3004	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	*S.* Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0.4	2-2-4-8-3	3.8	+	3	a
2018	3005	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	*S.* Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	0.6	8-6-6-7-13	8.0	+	3	a
2018	161	Jaune d'œuf en poudre	Egg yolk powder	*S.* Havana Ad1728	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3.8	-	3	b
2018	162	Jaune d'œuf en poudre	Egg yolk powder	*S.* Typhimurium Ad1484	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	4.1	-	3	b
2018	163	Blanc d'œuf en poudre	Egg white powder	*S.* Enteritidis Ad638	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	2.2	-	3	b
2018	164	Blanc d'œuf en poudre	Egg white powder	*S.* Havana Ad1728	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3.8	-	3	b
2018	165	Oeuf entier en poudre	Whole egg powder	*S.* Typhimurium Ad1484	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	4.1	+	3	b

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2018	166	Oeuf entier en poudre	Whole egg powder	*S.* Enteritidis Ad638	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	2.2	-	3	b
2018	2216	Poudre de jaune d'œuf	Egg yolk powder	*S.* Mbandaka 81	Liquid egg	Seeding 2 weeks at ambient temperature	/	/	1.3	-	3	b
2018	2217	Poudre de jaune d'œuf	Egg yolk powder	*S.* Typhimurium 206	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1.4	-	3	b
2018	2218	Poudre de jaune d'œuf	Egg yolk powder	*S.* Infantis 14	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1.0	-	3	b
2018	2219	Poudre de blanc d'œuf	Egg white powder	*S.* Typhimurium 13	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	0.8	+	3	b
2018	2220	Poudre de blanc d'œuf	Egg white powder	*S.* Mbandaka 81	Liquid egg	Seeding 2 weeks at ambient temperature	/	/	1.3	-	3	b
2018	2221	Poudre de blanc d'œuf	Egg white powder	*S.* Typhimurium 206	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1.4	-	3	b
2018	2222	Poudre d'œuf entier	Whole egg powder	*S.* Infantis 14	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1.0	-	3	b
2018	2223	Poudre d'œuf entier	Whole egg powder	*S.* Typhimurium 13	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	0.8	-	3	b
2018	2224	Poudre d'œuf entier	Whole egg powder	*S.* Mbandaka 81	Liquid egg	Seeding 2 weeks at ambient temperature	/	/	1.3	-	3	b
2018	2225	Flan entremet saveur vanille	Egg-based dessert	*S.* Typhimurium 206	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1.4	-	3	b
2018	2226	Préparation lyophilisée pour crème anglaise	Dehydrated egg-based preparation	*S.* Infantis 14	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	1.0	+	3	b
2018	2227	Préparation lyophilisée pour crème brûlée	Dehydrated egg-based preparation	*S.* Typhimurium 13	Pasteurised liquid egg	Seeding 2 weeks at ambient temperature	/	/	0.8	-	3	b
2018	3088	Poudre de blanc d'œuf	Egg white powder	*S.* Enteritidis 10	White egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3.3	-	3	b
2018	3089	Poudre de blanc d'œuf	Egg white powder	*S.* Mbandaka 81	Liquid egg	Seeding Lyophilised 2 weeks at room temperature	/	/	10.0	+	3	b

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2018	3090	Poudre d'œuf entier	Whole egg powder	*S.* Enteritidis 10	White egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3.0	-	3	b
2018	3092	Poudre de jaune d'œuf	Egg yolk powder	*S.* Typhimurium 206	Pasteurised liquid egg	Seeding Lyophilised 2 weeks at room temperature	/	/	2.5	+	3	b
2018	3093	Poudre de jaune d'œuf	Egg yolk powder	*S.* Enteritidis 10	White egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	3.0	+	3	b
2018	3094	Poudre de jaune d'œuf	Egg yolk powder	*S.* Typhimurium 206	Pasteurised liquid egg	Seeding Lyophilised 2 weeks at room temperature	/	/	2.5	-	3	b
2018	3923	Poudre d'œuf entier	Whole egg powder	*S.* Livingstone E1	White egg powder	Spiking HT 8min at 56°C	1.0	1-5-2-2-1	2.2	+	3	b
2018	3924	Poudre d'œuf entier	Whole egg powder	*S.* Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	1.0	3-2-4-1-1	1.4	+	3	b
2018	3925	Poudre de jaune d'œuf	Egg yolk powder	*S.* Typhimurium 776	Pasteurised liquid egg	Spiking HT 8min at 56°C	0.9	7-1-4-4-3	3.8	+	3	b
2018	3926	Poudre de blanc d'œuf	Egg white powder	*S.* Livingstone E1	White egg powder	Spiking HT 8min at 56°C	1.0	1-5-2-2-1	2.2	+	3	b
2018	3927	Poudre de jaune d'œuf	Egg yolk powder	*S.* Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	1.0	3-2-4-1-1	1.4	+	3	b
2018	443	Crème anglaise	Custard	*S.* Typhimurium Ad476	Mayonnaise	Spiking HT 8min at 56°C	0.8	8-8-7-7-9	7.8	+	3	c
2018	444	Crème pâtissière	Custard	*S.* Typhimurium Ad476	Mayonnaise	Spiking HT 8min at 56°C	0.8	8-8-7-7-9	7.8	+	3	c
2018	507	Eclair à la vanille	Pastry	*S.* Enteritidis 657	Liquid egg	Seeding 48h 5±3°C	/	3-1-3-2-1	2.0	+	3	c
2018	2339	Flan	Pastry	*S.* Mbandaka Ad914	Mayonnaise	Seeding 48h 5±3°C	/	1-2-3-0-1	1.4	+	3	c
2018	2340	Tortilla Nature	Tortilla	*S.* Enteritidis 465	Liquid egg	Seeding 48h 5±3°C	/	2-3-3-4-4	3.0	+	3	c
2018	3007	Mayonnaise fraiche	Fresh mayonnaise	*S.* Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0.4	2-2-4-8-3	3.8	+	3	c
2018	3008	Tortilla nature	Tortilla	*S.* Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	0.6	8-6-6-7-13	8.0	+	3	c
2018	3009	Tortilla oignons	Onion tortilla	*S.* Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	0.6	8-6-6-7-13	8.0	+	3	c
2018	4232	Crème aux œufs vanille	Egg-based dessert	*S.* Typhimurium Ad1484	Liquid egg	Seeding 48h 5±3°C	/	2-5-1-3-3	2.8	+	3	c

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2018	**4233**	**Mayonnaise fraiche**	**Fresh mayonnaise**	*S.* Typhimurium Ad1484	Liquid egg	Seeding 48h 5±3°C	/	2-5-1-3-3	2.8	+	3	c
2021	**418**	**Dinde nourrie aux graines de lin**	**Raw turkey meat**	*S.* Derby Ad2985	Turkey meat	Seeding 48h at 3±2°C	/	2-1-1-1-2	1.4	+	4	b
2021	**419**	**Escalope de dinde**	**Raw turkey meat**	*S.* Enteritidis Ad2721	Frozen chicken meat	Seeding 48h at 3±2°C	/	1-3-5-1-2	2.4	+	4	b
2021	**420**	**Filet tranché de poulet**	**Raw chicken meat**	*S.* Bredeney Ad2042	Turkey meat	Seeding 48h at 3±2°C	/	2-0-1-3-1	1.4	+	4	b
2021	**421**	**Aiguillette de canard marinées au piment d'Espelette**	**Marinated duck meat**	*S.* Derby Ad2985	Turkey meat	Seeding 48h at 3±2°C	/	2-1-1-1-2	1.4	-	4	b
2021	**422**	**Poulet mariné**	**Marinated chicken meat**	*S.* Enteritidis Ad2721	Frozen chicken meat	Seeding 48h at 3±2°C	/	1-3-5-1-2	2.4	+	4	b
2021	**1271**	**Emincés de dinde aux herbes**	**Marinated turkey meat**	*S.* Derby Ad1337	Chicken meat	Seeding 48h at 3±2°C	/	4-2-3-2-3	2.8	-	4	b
2021	**1272**	**Poulet mariné**	**Marinated chicken meat**	*S.* Derby Ad1337	Chicken meat	Seeding 48h at 3±2°C	/	4-2-3-2-3	2.8	+	4	b
2021	**1330**	**Entrecôte bœuf**	**Raw beef meat**	*S.* Enteritidis Ad2295	Beef meat	Seeding 48h at 3±2°C	/	2-3-5-0-6	3.2	+	4	a
2021	**1331**	**Carpaccio bœuf au basilic**	**Marinated beef meat**	*S.* Newport Ad2730	Beef meat	Seeding 48h at 3±2°C	/	2-1-2-1-3	1.8	+	4	a
2021	**1332**	**Pavé rumsteck à l'échalote bœuf**	**Marinated beef meat**	*S.* Enteritidis Ad2295	Beef meat	Seeding 48h at 3±2°C	/	2-3-5-0-6	3.2	-	4	a
2021	**1333**	**Collier tranche agneau**	**Raw lamb meat**	*S.* Enteritidis Ad2523	Meat products	Seeding 48h at 3±2°C	/	0-3-3-2-2	2.0	+	4	a
2021	**1334**	**Tranche agneau à l'ail**	**Marinated lamb meat**	*S.* Enteritidis Ad2523	Meat products	Seeding 48h at 3±2°C	/	0-3-3-2-2	2.0	+	4	a
2021	**1335**	**Pavé d'agneau à la tomate**	**Marinated lamb meat**	*S.* Typhimurium A00C059	Meat products	Seeding 48h at 3±2°C	/	6-2-4-3-3	3.6	+	4	a
2021	**1336**	**Lardons nature**	**Cured lardons**	*S.* Braendenburg Ad2420	Pork meat-sausage	Seeding 48h at 3±2°C	/	3-5-4-5-1	3.6	+	4	c
2021	**1337**	**Lardons nature**	**Cured lardons**	*S.* London Ad1874	Pork meat	Seeding 48h at 3±2°C	/	1-1-3-6-4	3.0	+	4	c
2021	**1338**	**Lardons nature**	**Cured lardons**	*S.* Typhimurium A00C059	Meat products	Seeding 48h at 3±2°C	/	6-2-4-3-3	3.6	+	4	c
2021	**1339**	**Salami**	**Salami**	*S.* Braendenburg Ad2420	Pork meat-sausage	Seeding 48h at 3±2°C	/	3-5-4-5-1	3.6	+	4	c

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2021	**1340**	**Salami**	**Salami**	*S.* London Ad1874	Pork meat	Seeding 48h at 3±2°C	/	1-1-3-6-4	3.0	+	4	c
2021	**1341**	**Salami fumé**	**Salami**	*S.* Typhimurium A00C059	Meat products	Seeding 48h at 3±2°C	/	6-2-4-3-3	3.6	+	4	c
2021	**1342**	**Merguez**	**Merguez**	*S.* Braendenburg Ad2420	Pork meat-sausage	Seeding 48h at 3±2°C	/	3-5-4-5-1	3.6	+	4	c
2021	**1343**	**Merguez**	**Merguez**	*S.* London Ad1874	Pork meat	Seeding 48h at 3±2°C	/	1-1-3-6-4	3.0	+	4	c
2021	**1344**	**Terrine forestière**	**Terrine**	*S.* London Ad1874	Pork meat	Seeding 48h at 3±2°C	/	1-1-3-6-4	3.0	+	4	c
2021	**1345**	**Terrine de campagne**	**Terrine**	*S.* Enteritidis Ad2523	Meat products	Seeding 48h at 3±2°C	/	0-3-3-2-2	2.0	+	4	c
2021	**1475**	**Effeuillés de charolais bœuf congelé**	**Frozen raw beef meat**	*S.* Ohio Ad2224	Beef meat	Seeding 2 weeks at -20°C	/	2-1-1-2-1	1.4	-	4	a
2021	**1476**	**Bavette d'aloyau bœuf congelé**	**Frozen raw beef meat**	*S.* Ohio Ad2224	Beef meat	Seeding 2 weeks at -20°C	/	2-1-1-2-1	1.4	+	4	a
2021	**1477**	**Steack haché pur bœuf congelé**	**Frozen raw beef meat**	*S.* Ohio Ad2224	Beef meat	Seeding 2 weeks at -20°C	/	2-1-1-2-1	1.4	+	4	a
2021	**1478**	**Agneau de souris à mijoter congelé**	**Frozen raw lamb meat**	*S.* Derby A00C061	Meat products	Seeding 2 weeks at -20°C	/	2-1-3-2-2	2.0	+	4	a
2021	**1479**	**Jarret d'agneau congelé**	**Frozen raw lamb meat**	*S.* Derby A00C061	Meat products	Seeding 2 weeks at -20°C	/	2-1-3-2-2	2.0	+	4	a
2021	**4426**	**Croquettes pour chien**	**Dog dry food**	*S.* Kedougou Ad2419	Dog dry food	2 weeks at ambient temperature	/		1.8	+	5	a
2021	**4427**	**Croquettes pour bichon frisé**	**Dog dry food**	*S.* Kedougou Ad2419	Dog dry food	2 weeks at ambient temperature	/		1.8	-	5	a
2021	**4428**	**Croquettes pour chat poulet/dinde**	**Cat dry food**	*S.* Livingstone F104	Animal feed	2 weeks at ambient temperature	/		2.3	+	5	a
2021	**4429**	**Croquettes pour petit chien**	**Dog dry food**	*S.* Livingstone F104	Animal feed	2 weeks at ambient temperature	/		2.3	+	5	a
2021	**4430**	**Granulés lapin nain**	**Rabbit dry food**	*S.* Montevideo Ad2421	Animal feed	2 weeks at ambient temperature	/		1.0	-	5	a
2021	**4832**	**Saucisson pour chien**	**Sausage for dog**	*S.* Agona Ad4869	Smoked sausage	Seeding 48h at 3±2°C	/	1-1-3-2-4	2.1	+	5	b
2021	**4869**	**Terrine au poulet pour chien**	**Chicken terrine for dog**	*S.* Heidelberg F33	Poultry gizzard	Spiking 8min 56°C	0.55	2-4-3-4-4	3.4	+	5	b

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level (CFU/sample)				
2021	**4870**	**Pâté pour chat en sauce au poulet et à la dinde**	**Chicken and poultry terrine for cat**	*S.* Heidelberg F33	Poultry gizzard	Spiking 8min 56°C	0.55	2-4-3-4-4	3.4	+	5	b
2021	**4871**	**Pâté pour chat au canard**	**Duck terrine for cat**	*S.* Panama Ad4255	Minced beef	Spiking 8min 56°C	0.56	3-4-1-4-3	3.0	+	5	b
2021	**4872**	**Friandises pour chat**	**Treat for cat**	*S.* Panama Ad4255	Minced beef	Spiking 8min 56°C	0.56	3-4-1-4-3	3.0	+	5	b
2021	**5444**	**Croquettes pour chien au bœuf**	**Dog dry food**	*S.* Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1.3	-	5	a
2021	**5445**	**Croquettes pour chat au poulet**	**Cat dry food**	*S.* Putten Ad2331	Animal feed	2 weeks at ambient temperature	/		1.4	+	5	a
2021	**5446**	**Croquettes pour chat au bœuf / poulet / poisson**	**Cat dry food**	*S.* Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1.3	-	5	a
2021	**5447**	**Aliment pour cochon dinde**	**Guinea pig dry food**	*S.* Putten Ad2331	Animal feed	2 weeks at ambient temperature	/		1.4	-	5	a
2021	**5448**	**Aliment pour perruche**	**Budgerigar dry food**	*S.* Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1.3	-	5	a
2021	**5449**	**Aliment pour lapin nain**	**Rabbit dry food**	*S.* Putten Ad2331	Animal feed	2 weeks at ambient temperature	/		1.4	-	5	a
2021	**5502**	**Saucisson pour chien**	**Sausage for dog**	*S.* Derby Ad1879	Pork	Seeding 48h at 3±2°C	/	2-0-5-1-2	2.0	+	5	b
2021	**5573**	**Pâté pour chien à la volaille**	**Poultry terrine for dog**	*S.* Bredeney Ad2042	Poultry	Spiking 8min 56°C	1.3	1-7-2-0-3	2.6	+	5	b
2021	**5574**	**Terrine pour chien au canard et aux légumes**	**Duck and vegetables terrine for dog**	*S.* Indiana A00C004	Poultry	Spiking 8min 56°C	1.0	5-7-5-6-4	5.4	+	5	b
2021	**5575**	**Terrine pour chat au saumon**	**Salmon terrine for cat**	*S.* Bredeney Ad2042	Poultry	Spiking 8min 56°C	1.3	1-7-2-0-3	2.6	+	5	b
2021	**5576**	**Terrine pour chat poulet et truite**	**Poultry and trout terrine for cat**	*S.* Indiana A00C004	Poultry	Spiking 8min 56°C	1.0	5-7-5-6-4	5.4	+	5	b
2021	**6525**	**Croquettes chat poulet / canard / légumes**	**Cat dry food**	*S.* Putten Ad2331	Animal feed	Spiking 8min 56°C	0.9	3-4-3-4-5	3.8	+	5	a
2021	**6526**	**Croquettes petit chien bœuf**	**Dog dry food**	*S.* Putten Ad2331	Animal feed	Spiking 8min 56°C	0.9	3-4-3-4-5	3.8	+	5	a
2021	**6527**	**Croquettes chatons poulet / légumes**	**Kitten dry food**	*S.* Putten Ad2331	Animal feed	Spiking 8min 56°C	0.9	3-4-3-4-5	3.8	+	5	a

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level (CFU/sample)				
2021	**6528**	**Croquettes petit chien volaille / céréales / légumes**	**Dog dry food**	*S.* Livingstone F104	Animal feed	Spiking 8min 56°C	0.9	3-4-5-0-3	3.0	+	5	a
2021	**6529**	**Croquettes petit chien au poulet**	**Dog dry food**	*S.* Livingstone F104	Animal feed	Spiking 8min 56°C	0.9	3-4-5-0-3	3.0	+	5	a
2021	**6530**	**Croquettes chatons poulet / légumes / dinde**	**Kitten dry food**	*S.* Livingstone F104	Animal feed	Spiking 8min 56°C	0.9	3-4-5-0-3	3.0	+	5	a
2021	**6271**	**Croquettes pour chien à l'agneau**	**Dog dry food**	*S.* Agona A00V038	Animal feed	2 weeks at ambient temperature	/		5.0	+	5	a
2021	**6272**	**Croquettes chat saumon / thon / légumes**	**Cat dry food**	*S.* Agona A00V038	Animal feed	2 weeks at ambient temperature	/		5.0	+	5	a
2021	**6273**	**Croquettes petit chien bœuf / riz**	**Dog dry food**	*S.* Agona A00V038	Animal feed	2 weeks at ambient temperature	/		5.0	+	5	a
2021	**6274**	**Croquettes pour chat à la truite**	**Cat dry food**	*S.* Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1.0	+	5	a
2021	**6275**	**Croquettes petit chien au poulet**	**Dog dry food**	*S.* Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1.0	+	5	a
2021	**6276**	**Croquettes chien riz / poulet / légumes**	**Dog dry food**	*S.* Braenderup F286	Animal feed	2 weeks at ambient temperature	/		1.0	+	5	a
2021	**6924**	**Terrine pour chat au saumon**	**Salmon terrine for cat**	*S.* Agona Ad4869	Smoked sausage	Spiking 8min 56°C	0.6	1-1-4-2-4	2.4	+	5	b
2021	**6925**	**Boulettes pour chaton au bœuf**	**Beef meatballs for kitten**	*S.* Agona Ad4869	Smoked sausage	Spiking 8min 56°C	0.6	1-1-4-2-4	2.4	+	5	b
2021	**6926**	**Boulettes pour chat au bœuf**	**Beef meatballs for cat**	*S.* Agona Ad4869	Smoked sausage	Spiking 8min 56°C	0.6	1-1-4-2-4	2.4	+	5	b
2021	**6927**	**Terrine pour chien au lapin et aux légumes**	**Rabbit and vegetables terrine for dog**	*S.* Derby Ad1879	Pork	Spiking 8min 56°C	0.6	1-2-4-2-1	2.0	+	5	b
2021	**6928**	**Terrine pour chien au veau et aux légumes**	**Veal and vegetables terrine for dog**	*S.* Derby Ad1879	Pork	Spiking 8min 56°C	0.6	1-2-4-2-1	2.0	+	5	b
2021	**6929**	**Boulettes pour chien à la volaille**	**Poultry terrine for dog**	*S.* Derby Ad1879	Pork	Spiking 8min 56°C	0.6	1-2-4-2-1	2.0	+	5	b

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/cfu sample				
								Enumeration	Mean			
2023	**1790**	**Filet de julienne cru**	**Raw fresh fish fillet**	*S.* SaintPaul F31	Sardine fillets	Seeding 48h at 3±2°C	/	1-1-0-4-2	1.6	+	6	a
2023	**1791**	**Pavé de saumon cru**	**Raw fresh salmon**	*S.* SaintPaul F31	Sardine fillets	Seeding 48h at 3±2°C	/	1-1-0-4-2	1.6	+	6	a
2023	**1792**	**Tranche de thon cru**	**Raw fresh tuna**	*S.* Derby F81	Mussels	Seeding 48h at 3±2°C	/	3-7-5-3-3	4.2	+	6	a
2023	**1793**	**Mélange de jeunes pousses**	**Mix baby leaves**	*S.* Havana Ad2728	Sunflower	Seeding 48h at 3±2°C	/	3-3-2-4-2	2.8	+	6	b
2023	**1794**	**Epinards frais**	**Fresh spinach**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h at 3±2°C	/	4-3-3-3-6	3.8	+	6	b
2023	**1795**	**Mélange graines germées (alfalfa, poireaux, lentilles)**	**Sprouted seeds (alfalfa, leeks, lentils)**	*S.* Virchow Ad2569	Zucchini	Seeding 48h at 3±2°C	/	0-1-1-1-1	0.8	+	6	b
2023	**1801**	**Dos de cabillaud petits légumes sauce hollandaise**	**Cooked cod with vegetables**	*S.* Senftenberg Ad355	Seafood cocktail	Spiking HT 8 min at 56°C	0.9	0-3-1-1-0	1.0	+	6	a
2023	**1802**	**Saumon et colin d'Alaska oseille pommes de terre surgelé**	**Frozen cooked salmon and fish with potatoes**	*S.* Urbana Ad2334	Frozen shrimp	Spiking HT 8 min at 56°C	0.5	3-2-0-0-1	1.0	+	6	a
2023	**1782**	**Crevettes sauvages entières crues**	**Frozen raw shrimp**	*S.* Brandenburg Ad351	Seafood cocktail	Seeding 2 weeks at -20°C	/	0-0-2-0-5	1.4	+	6	a
2023	**1783**	**Noix de Saint Jacques crues surgelées**	**Frozen raw scallops**	*S.* Brandenburg Ad351	Seafood cocktail	Seeding 2 weeks at -20°C	/	0-0-2-0-5	1.4	+	6	a
2023	**1784**	**Anneaux de calamars crus surgelés**	**Frozen raw squid rings**	*S.* Brandenburg Ad351	Seafood cocktail	Seeding 2 weeks at -20°C	/	0-0-2-0-5	1.4	+	6	a
2023	**1894**	**Dos de cabillaud cuit au four**	**Cooked codfish**	*S.* Anatum Ad2727	Seafood	Spiking HT 8 min at 56°C	0.5	4-2-3-4-3	3.2	-	6	a
2023	**1895**	**Colin d'Alaska à la provençale surgelés**	**Frozen cooked fish**	*S.* Anatum Ad2727	Seafood	Spiking HT 8 min at 56°C	0.5	4-2-3-4-3	3.2	+	6	a
2023	**2248**	**Navarrin de Saint Jacques**	**Cooked scallops**	*S.* Hadar F106	Mussels	Spiking HT 8 min at 56°C	1.3	0-2-0-0-1	0.6	+	6	a
2023	**2249**	**Calamars à la Bretonne**	**Cooked squids**	S. Agona F118	Frozen cooked mussels	Spiking HT 8 min at 56°C	1.2	1-6-2-1-2	2.4	+	6	a
2023	**1796**	**Coriandre fraiche**	**Fresh coriander**	*S.* Havana Ad2728	Sunflower	Seeding 48h at 3±2°C	/	3-3-2-4-2	2.8	+	6	b
2023	**1797**	**Persil frais**	**Fresh parsley**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h at 3±2°C	/	4-3-3-3-6	3.8	+	6	b
2023	**1868**	**Graines germées (alfalfa bio)**	**Sprouted seeds (alfalfa)**	*S.* Derby Ad3057	Spinach	Seeding 48h at 3±2°C	/	0-3-2-0-0	1.0	+	6	b

Date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/cfu sample				
								Enumeration	Mean			
2023	**1869**	**Jeunes pousses**	**Baby leaves**	*S.* Derby Ad3057	Spinach	Seeding 48h at 3±2°C	/	0-3-2-0-0	1.0	+	6	b
2023	**1870**	**Chou blanc émincés**	**Cut fresh white cabbage**	*S.* Derby Ad3057	Spinach	Seeding 48h at 3±2°C	/	0-3-2-0-0	1.0	+	6	b
2023	**1871**	**Graines germées (germes de radis roses)**	**Sprouted seeds (pink radish)**	*S.* Odozi Ad2860	Cocoa	Seeding 48h at 3±2°C	/	2-1-1-0-0	0.8	+	6	b
2023	**2245**	**Ciboulette fraiche**	**Fresh chives**	*S.* Caracas Ad2322	Spices	Seeding 48h at 3±2°C	/	4-5-3-5-3	4.0	+	6	b
2023	**2246**	**Jeunes pousses laitues vertes et rouges**	**Baby leaves red and green**	*S.* Caracas Ad2322	Spices	Seeding 48h at 3±2°C	/	4-5-3-5-3	4.0	+	6	b
2023	**1798**	**Carottes râpées fraiches**	**Fresh grated carrots**	*S.* Havana Ad2728	Sunflower	Seeding 48h at 3±2°C	/	3-3-2-4-2	2.8	+	6	c
2023	**1799**	**Wok fondant de légumes émincés (carottes, poireaux, chou, poivrons, oignons)**	**Mix fresh vegetables**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h at 3±2°C	/	4-3-3-3-6	3.8	+	6	c
2023	**1800**	**Haricots verts coupés à cuire cru**	**Fresh green beans**	*S.* Virchow Ad2569	Zucchini	Seeding 48h at 3±2°C	/	0-1-1-1-1	0.8	+	6	c
2023	**1803**	**Purée de pois cassés**	**Pea puree**	*S.* Panama Ad1733	Infant cereals	Spiking HT 8 min at 56°C	1.2	1-1-1-0-2	1.0	+	6	c
2023	**1804**	**Ecrasé de pommes de terre à l'huile d'olive surgelé**	**Frozen cooked potatoes**	*S.* Oranienbourg Ad1724	Infant cereals	Spiking HT 8 min at 56°C	0.6	1-2-0-1-1	1.0	+	6	c
2023	**1785**	**Courgettes surgelées**	**Frozen zucchini**	*S.* Hvittingfoss Ad2325	Cooked shrimps	Seeding 2 weeks at -20°C	/	2-4-1-3-2	2.4	-	6	c
2023	**1786**	**Fleurettes de brocolis surgelées**	**Frozen broccoli**	*S.* Hvittingfoss Ad2325	Cooked shrimps	Seeding 2 weeks at -20°C	/	2-4-1-3-2	2.4	+	6	c
2023	**1787**	**Patates douces en morceaux surgelées**	**Frozen sweet potatoes**	*S.* Hvittingfoss Ad2325	Cooked shrimps	Seeding 2 weeks at -20°C	/	2-4-1-3-2	2.4	+	6	c
2023	**1872**	**Chou-fleur en fleurette frais**	**Fresh cauliflower**	*S.* Odozi Ad2860	Cocoa	Seeding 48h at 3±2°C	/	2-1-1-0-0	0.8	+	6	c
2023	**1896**	**Trio de légumes surgelés**	**Frozen mix vegetables**	*S.* Virchow F276	Curry	Spiking HT 8 min at 56°C	0.5	6-7-7-5-6	6.2	+	6	c
2023	**1897**	**Julienne de légumes surgelée**	**Frozen mix vegetables**	*S.* Virchow F276	Curry	Spiking HT 8 min at 56°C	0.5	6-7-7-5-6	6.2	+	6	c

Appendix 4 – Sensitivity study: raw data

READY TO EAT AND READY TO REHEAT PRODUCTS																						
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: Solus One *Salmonella*											Category	Type
				RVS broth		MKTTn broth		Result	BPW + Full-strength SALSUPP 20 h at 41.5°C					BPW + Full-strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C							
				XLD	Colorex	XLD	Colorex		ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h			
									O.D.	Result	Result	Final result	Agree-ment	O.D.	Result						
2018	**508**	**Terrine de saumon**	**RTE (salmon terrine)**	+p	+p	+p	+p	+	0.006	-	-	-	ND	0.010	-	-	-	ND	1	a
2018	**509**	**Macédoine de légumes**	**RTE (macédoine)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	a
2018	**510**	**Sandwich jambon emmenthal**	**RTE (sandwich)**	+1/2	+m	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	a
2018	**511**	**Carottes râpées**	**RTE (slice carrots)**	+M	+M	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	a
2018	**512**	**Salade de fruits tropicale**	**RTE (fruits)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	a
2018	**513**	**Jambon cuit**	**Cooked delicatessen**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	a
2018	**514**	**Pâté de campagne**	**Pâté**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	a
2018	**524**	**Carpaccio de bœuf**	**Carpaccio**	-	-	-	-	-	3.000	+	+	+	PD	3.000	+	+	+	PD	1	a
2018	**525**	**Carpaccio de bœuf au pistou**	**Marinated carpaccio**	+p	+m	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	a
2018	**526**	**Carpaccio de bœuf au pistou**	**Marinated carpaccio**	-	+m	+p	+p	+	0.019	-	-	-	ND	0.017	-	-	-	ND	1	a
2018	**2350**	**Filet anchois marinés capres et persil**	**Marinated anchovies**	st	st	st	st	-	0.052	-	-	-	NA						1	a
2018	**2351**	**Filet anchois marinés capres et persil**	**Marinated anchovies**	+p	+p	+p	+p	+	0.709	+	+	+	PA	0.541	+	+	+	PA	1	a
2018	3485	Terrine de Saint Jacques	Saint-Jacques terrine	st	st	st	st	-	0.007	-	-	-	NA						1	a
2018	3486	Terrine de saumon	Salmon terrine	st	st	st	st	-	0.003	-	-	-	NA						1	a
2018	3487	Carottes râpées assaisonnées	Seasoned grated carrots	-	-	st	-	-	0.004	-	-	-	NA						1	a
2018	3488	Carottes râpées assaisonnées	Seasoned grated carrots	st	st	st	st	-	0.008	-	-	-	NA						1	a
2018	3489	Sandwich jambon emmenthal	RTE (sandwich)	-	-	-	-	-	0.018	-	-	-	NA						1	a
2018	3490	Sandwich rosette	RTE (sandwich)	st	st	st	st	-	0.008	-	-	-	NA						1	a
2018	3491	Yaourt myrtille	Yogurt	st	st	st	st	-	0.010	-	-	-	NA						1	a
2018	3492	Carpaccio pesto	Marinated beef	-	-	-	-	-	0.012	-	-	-	NA						1	a
2018	**515**	**Porc au caramel**	**RTRH (pork)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	b
2018	**516**	**Petit salé aux lentilles vertes**	**RTRH (pork)**	st	st	st	st	-	0.005	-	-	-	NA						1	b
2018	**527**	**Ratatouille**	**Ratatouille**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	b
2018	**2341**	**Spaghetti à la bolognaise**	**RTRH bolognaise**	+p	+d	+p	+d	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	b
2018	**2342**	**Hachis parmentier**	**RTRH with beef and purée**	+p	+d	+p	+d	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	b
2018	**2343**	**Blanquette de veau et riz**	**RTRH veal meat**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	1	b
2018	**2344**	**Sauté de veau et légumes**	**RTRH veal meat**	st	st	st	st	-	3.000	+	+	+	PD	3.000	+	+	+	PD	1	b
2018	**2345**	**Petit salé lentille verte**	**RTRH pork meat with green lentils**	st	st	st	st	-	0.009	-	-	-	NA						1	b
2018	**2346**	**Joue de porc et pomme de terre**	**RTRH pork meat with potatoes**	st	st	st	st	-	3.000	+	+	+	PD	3.000	+	+	+	PD	1	b
2018	**2347**	**Cassoulet**	**Cassoulet**	+p	+p	+p	+p	+	0.006	-	-	-	ND	0.005	-	-	-	ND	1	b
2018	2354	Spaghetti à la bolognaise	RTRH bolognaise	st	st	st	st	-	0.012	-	-	-	NA						1	b
2018	2355	Hachis parmentier	RTRH with beef and purée	st	st	st	st	-	0.005	-	-	-	NA						1	b
2018	2356	Blanquette de veau et riz	RTRH veal meat	st	st	st	st	-	0.012	-	-	-	NA						1	b

READY TO EAT AND READY TO REHEAT PRODUCTS																							
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				RVS broth		MKTTn broth		Result	BPW + Full-strength SALSUPP 20 h at 41.5°C						BPW + Full-strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C							
									ELISA test result Automatic protocol		All confirmatory tests				ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h			
				XLD	Colorex	XLD	Colorex		O.D.	Result	Result	Final result	Agree-ment		O.D.	Result						
2018	2357	Petit salé lentilles vertes	RTRH pork meat with green lentils	st	st	st	st	-	0.000	-	-	-	NA								1	b
2018	**2996**	**Poulet tomates courgettes**	**RTRH (chicken, tomatoes, courgette)**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.00	+	+	+	PA		1	b
2018	**2997**	**Pennes au poulet sauce pesto**	**RTRH (pasta, chicken)**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	b
2018	3493	Spaghetti à la bolognaise	RTRH (spaghetti bolognaise)	st	st	st	st	-	0.004	-	-	-	NA								1	b
2018	3494	Lasagne saumon poireaux	RTRH (Pasta, salmon, leeks)	st	st	st	st	-	0.011	-	-	-	NA								1	b
2018	3495	Moussaka	RTRH (Moussaka)	st	st	st	st	-	0.005	-	-	-	NA								1	b
2018	3496	Gratin dauphinois au jambon	RTRH (potatoes, ham, cheese)	st	st	st	st	-	0.017	-	-	-	NA								1	b
2018	**442**	**Tarte aux fromages**	**Cheese pie**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	c
2018	**517**	**Pizza jambon fromage**	**Pizza (ham, cheese)**	+p	+p	+p	+p	+	1.283	+	+	+	PA		3.000	+	+	+	PA		1	c
2018	**518**	**Croissant au jambon**	**Flacky ham**	-	-	-	-	-	0.014	-	-	-	NA								1	c
2018	**2998**	**Flammekueche**	**Flammekueche**	+m	+M	+M	+M	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	c
2018	**2999**	**Tarte aux fromages**	**Cheese pie**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	c
2018	**3000**	**Feuilletés chèvre épinards**	**Flacky goat spinach**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	c
2018	**3001**	**Pizza jambon champignons**	**Pizza**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	c
2018	3010	Flammekueche	Pizza	-	-	-	-	-	0.016	-	-	-	NA								1	c
2018	3011	Tarte aux fromages	Cheese pie	st	st	st	st	-	0.009	-	-	-	NA								1	c
2018	3012	Feuilletés chèvre épinards	Flacky goat spinach	st	st	st	st	-	0.008	-	-	-	NA								1	c
2018	3013	Pizza jambon champignons	Pizza	st	st	-	-	-	0.006	-	-	-	NA								1	c
2018	3014	Tarte aux poireaux	Leeks pie	st	st	st	st	-	0.006	-	-	-	NA								1	c
2018	3015	Quiche Lorraine	Quiche-lorraine	st	st	st	st	-	0.011	-	-	-	NA								1	c
2018	3497	Quiche Lorraine	Quiche-lorraine	st	st	st	st	-	0.019	-	-	-	NA								1	c
2018	3498	Pizza jambon fromage	Pizza (ham, cheese)	st	st	st	st	-	0.010	-	-	-	NA								1	c
2018	3499	Pizza au chorizo	Pizza (chorizo)	st	st	st	st	-	0.013	-	-	-	NA								1	c
2018	3500	Tarte provençale	Pizza (vegetables)	st	st	st	st	-	0.012	-	-	-	NA								1	c
2018	**4228**	**Quiche Lorraine**	**Quiche-lorraine**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	c
2018	**4229**	**Quiche Lorraine**	**Quiche-lorraine**	st	st	st	st	-	0.017	-	-	-	NA								1	c
2018	**4230**	**Tarte aux poireaux**	**Leek pie**	+p	+p	+p	+p	+	0.154/ 0.135/ 0.126	-/-/-	+	-	$ND_{FN\ (alt)}$		0.104/ 0.129/ 0.115	-/-/-	+	-	$ND_{FN\ (alt)}$		1	c
2018	**4231**	**Tarte aux Noix de Saint Jacques**	**Walnut Saint Jacques pie**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	c
2018	**4590**	**Friand royal au pâté**	**Flacky pâté**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	c
2018	**4591**	**Croissant au jambon**	**Ham croissant**	+p	+p	+M	+p	+	0.029	-	-	-	ND		0.052	-	-	-	ND		1	c
2018	**4592**	**Roulé au fromage**	**Flacky cheese**	+p	+p	+p	+p	+	3.000	+	+	+	PA		3.000	+	+	+	PA		1	c

HEAT PROCESSED MILK AND DAIRY PRODUCTS																							
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				RVS broth		MKTTn broth		Result	BPW + Full- strength SALSUPP 20 h at 41.5°C					BPW + Full strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C								
									ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h				
				XLD	Colorex	XLD	Colorex		O.D.	Result	Result	Final result	Agree-ment	O.D.	Result							
2018	**157**	**Crème glacée à la vanille**	**Ice cream (vanilla)**	+d	+p	+d	+p	+	0.013	-	-	-	ND	0.004	-	-	-	ND	2	a
2018	**158**	**Crème glacée au chocolat**	**Ice cream (chocolate)**	st	st	st	st	-	0.041	-	-	-	NA						2	a
2018	**159**	**Crème glacée au café**	**Ice cream (coffee)**	st	st	st	st	-	0.006	-	-	-	NA						2	a
2018	**160**	**Crème glacée au caramel**	**Ice cream (caramel)**	st	st	-	-	-	0.011	-	-	-	NA						2	a
2018	**407**	**Panna cotta au caramel**	**Dairy dessert (Panna cotta)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	2	a
2018	**408**	**Semoule au lait**	**Dairy dessert (Semolina pudding)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	2	a
2018	**409**	**Panna cotta au caramel**	**Dairy dessert (Panna cotta)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	2	a
2018	**410**	**Semoule au lait**	**Dairy dessert (Semolina pudding)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	2	a
2018	**411**	**Crème fraîche d'Isigny**	**Fresh cream**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	2	a
2018	**412**	**Crème fraîche**	**Fresh cream**	st	st	st	st	-	0.020	-	-	-	NA						2	a
2018	**528**	**Lait entier pasteurisé**	**Pasteurised whole milk**	+p	+p	+p	+p	+	0.012	-	-	-	ND	0.010	-	-	-	ND	2	a
2018	**529**	**Lait entier pasteurisé**	**Pasteurised whole milk**	+p	+p	+p	+p	+	0.009	-	-	-	ND	0.008	-	-	-	ND	2	a
2018	**530**	**Lait demi écrémé pasteurisé**	**Pasteurised skimmed milk**	st	st	st	st	-	0.008	-	-	-	NA						2	a
2018	**535**	**Saint Nectaire pasteurisé**	**Pasteurised cheese**	-	-	-	-	-	0.011	-	-	-	NA						2	a
2018	**536**	**Mimolette au lait pasteurisé**	**Pasteurised cheese**	+p	+p	+p	+p	+	0.504	+	+	+	PA	3.000	+	+	+	PA	2	a
2018	**537**	**Mimolette au lait pasteurisé**	**Pasteurised cheese**	st	st	st	st	-	0.009	-	-	-	NA						2	a
2018	3501	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	st	st	st	st	-	0.012	-	-	-	NA						2	a
2018	3502	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	st	st	st	st	-	0.011	-	-	-	NA						2	a
2018	3503	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	0.009	-	-	-	NA						2	a
2018	**4234**	**Emmental**	**Pasteurised cheese**	+p	+p	+p	+p	+	0.006	-	-	-	ND	0.006	-	-	-	ND	2	a
2018	**4235**	**Camembert au lait pasteurisé**	**Pasteurised cheese**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	2	a
2018	**2206**	**Lait en poudre écrémé**	**Skimmed milk powder**	st	st	st	st	-	3.000	+	+	+	PD	3.000	+	+	+	PD	2	b
2018	**2207**	**Lait en poudre entier**	**Milk powder**	st	st	st	st	-	3.000	+	+	+	PD	3.000	+	+	+	PD	2	b
2018	**2208**	**Lait en poudre écrémé**	**Skimmed milk powder**	st	st	st	st	-	0.015	-	-	-	NA						2	b
2018	**2209**	**Lait en poudre demi-écrémé**	**Half-skimmed milk powder**	+p	+p	+p	+p	+	0.012	-	-	-	ND	0.085	-	-	-	ND	2	b
2018	**2210**	**Lait en poudre demi-écrémé**	**Half-skimmed milk powder**	st	st	st	st	-	0.010	-	-	-	NA						2	b
2018	**2211**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	0.013	-	-	-	ND	0.014	-	-	-	ND	2	b
2018	**2212**	**Caséinate de sodium**	**Caseinate**	st	st	st	st	-	[0.011]	-	-	-	NA						2	b
2018	**2213**	**Caséinate de sodium**	**Caseinate**	st	st	st	st	-	[0.008]	-	-	-	NA						2	b
2018	**2214**	**Concentrat de protéines de lactosérum**	**Whey protein concentrate**	st	st	st	st	-	[0.163]	-	-	-	NA						2	b
2018	**2215**	**Protéines de Lactosérum**	**Lactoserum proteins**	st	st	st	st	-	3.000	+	+	+	PD	[3.000]	+	+	+	PD	2	b
2018	2232	Lait en poudre demi-écrémé	Half-skimmed milk powder	st	st	st	st	-	[0.007]	-	-	-	NA						2	b
2018	2233	Concentrat de protéines de lactosérum	Whey protein concentrate	st	st	st	st	-	0.048	-	-	-	NA						2	b
2018	2234	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	0.008	-	-	-	NA						2	b
2018	2235	Caséinate de sodium	Caseinate	st	st	st	st	-	[0.011]	-	-	-	NA						2	b

HEAT PROCESSED MILK AND DAIRY PRODUCTS																						
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									ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h				
				XLD	Colorex	XLD	Colorex		O.D.	Result	Result	Final result	Agree-ment	O.D.	Result							
2018	2236	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	0.019	-	-	-	NA								2	b
2018	**2257**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	0.013	-	-	-	ND	0.013	-	-	-	ND			2	b
2018	**3075**	**Poudre de lait infantile 2e âge sans probiotiques**	**Infant formula without probiotics**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA			2	b
2018	**3076**	**Poudre de lait infantile 1er âge sans probiotiques**	**Infant formula without probiotics**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA			2	b
2018	**3077**	**Poudre de lait infantile 2e âge sans probiotiques**	**Infant formula without probiotics**	st	st	st	st	-	3.000	+	+	+	PD	3.000	+	+	+	PD			2	b
2018	**3078**	**Poudre de lait infantile 1er âge sans probiotiques**	**Infant formula without probiotics**	st	st	st	st	-	0.015	-	-	-	NA								2	b
2018	**3079**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics ($5.7x10^5$ CFU/g)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	[3.000]	+	+	+	PA			2	c
2018	**3080**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics ($7.0x10^5$ CFU/g)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	[3.000]	+	+	+	PA			2	c
2018	**3081**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics ($7.0x10^5$ CFU/g)**	+p	+p	st	st	+	0.022	-	-	-	ND	0.030	-	-	-	ND			2	c
2018	**3082**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics ($5.6x10^5$ CFU/g)**	+p	+p	+p	+p	+	2.982	+	+	+	PA	3.000	+	+	+	PA			2	c
2018	**3083**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics ($4.2x10^5$ CFU/g)**	+p	+p	+p	+p	+	2.879	+	+	+	PA	3.000	+	+	+	PA			2	c
2018	**3084**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics ($4.2x10^5$ CFU/g)**	+p	+p	+p	+p	+	3.000	+	+	+	PA	[3.000]	+	+	+	PA			2	c
2018	**3085**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics ($2.4x10^6$ CFU/g)**	st	st	st	st	-	0.016	-	-	-	NA								2	c
2018	**3087**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics ($5.0x10^6$ CFU/g)**	st	st	st	st	-	0.013	-	-	-	NA								2	c
2018	**3100**	**Poudre de lait infantile 2e âge sans probiotiques**	**Infant formula without probiotics**	st	st	st	st	-	3.000	+	+	+	PD	[3.000]	+	+	+	PD			2	c
2018	**3918**	**Poudre de lait infantile sans probiotiques**	**Infant formula without probiotics**	st	st	st	st	-	2.496	+	+	+	PD	2.524	+	+	+	PD			2	c
2018	**3919**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics**	st	st	st	st	-	1.456	+	+	+	PD	[1.408]	+	+	+	PD			2	c
2018	**3920**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics**	+p	+p	+p	+p	+	2.920	+	+	+	PA	3.000	+	+	+	PA			2	c
2018	**3921**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA			2	c
2018	**3922**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics**	+p	+p	+p	+p	+	1.719	+	+	+	PA	1.697	+	+	+	PA			2	c
2018	4325	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($5.6x10^5$ CFU/g)	st	st	st	st	-	0.032	-	-	-	NA								2	c
2018	4326	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($4.2x10^5$ CFU/g)	st	st	st	st	-	0.014	-	-	-	NA								2	c
2018	4327	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($6.8x10^5$ CFU/g)	st	st	st	st	-	0.170	-	-	-	NA								2	c

HEAT PROCESSED MILK AND DAIRY PRODUCTS																						
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									ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h			
				XLD	Colorex	XLD	Colorex		O.D.	Result	Result	Final result	Agree-ment	O.D.	Result						
2018	4328	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics ($4.7x10^5$ CFU/g)	st	st	st	st	-	0.027	-	-	-	NA							2	c
2018	4329	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics ($1.9x10^6$ CFU/g)	st	st	st	st	-	0.028	-	-	-	NA							2	c
2018	4330	Poudre de lait infantile avec probiotiques	Infant formula with probiotics ($2.4x10^6$ CFU/g)	st	st	st	st	-	0.005	-	-	-	NA							2	c
2018	4331	Poudre de lait infantile avec probiotiques	Infant formula with probiotics ($7.0x10^5$ CFU/g)	st	st	st	st	-	0.010	-	-	-	NA							2	c

EGG PRODUCTS																						
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				RVS broth		MKTTn broth		Result	BPW + Full-strength SALSUPP 20 h at 41.5°C					BPW + Full-strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C							
									ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h			
				XLD	Colorex	XLD	Colorex		O.D.	Result	Result	Final result	Agree-ment	O.D.	Result						
2018	**413**	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	st	st	st	st	-	[3.000]	+	+	+	**PD**	3.000	+	+	+	**PD**	3	a
2018	**414**	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+p	+p	+p	+p	+	[3.000]	+	+	+	**PA**	3.000	+	+	+	**PA**	3	a
2018	**415**	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+p	+p	+p	+p	+	[3.000]	+	+	+	**PA**	3.000	+	+	+	**PA**	3	a
2018	**416**	**Coule d'œuf entier pasteurisée**	**Pasteurised whole liquid egg**	st	st	st	st	-	[3.000]	+	+	+	**PD**	3.000	+	+	+	**PD**	3	a
2018	**417**	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	3	a
2018	**418**	**Coule d'œuf entier pasteurisée**	**Pasteurised whole liquid egg**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	3	a
2018	**419**	**Coule de blanc d'œuf pasteurisée**	**Pasteurised white liquid egg**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	3	a
2018	**3004**	**Coule de blanc d'œuf pasteurisé**	**Pasteurised white liquid egg**	+p	+p	+p	+p	+	0.032/ 0.034/ 0.056	-/-/-	+	-	**$ND_{FN\ (alt)}$**	0.034/ 0.055/ 0.050	-/-/-	+(RVS)	-	**$ND_{FN\ (alt)}$**	3	a
2018	**3005**	**Coule de blanc d'œuf pasteurisé**	**Pasteurised white liquid egg**	+p	+p	+p	+p	+	0.045/ 0.045/ 0.042	-/-/-	+	-	**$ND_{FN\ (alt)}$**	0.037/ 0.031/ 0.048	-/-/-	+(RVS)	-	**$ND_{FN\ (alt)}$**	3	a
2018	3016	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	st	st	st	st	-	0.049	-	-	-	**NA**						3	a
2018	3017	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	st	st	st	st	-	0.062	-	-	-	**NA**						3	a
2018	3018	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0.015	-	-	-	**NA**						3	a
2018	3019	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0.011	-	-	-	**NA**						3	a
2018	3020	Coule de jaune d'oeuf pasteurisé	Pasteurised yolk liquid egg	st	st	st	st	-	[0.014]	-	-	-	**NA**						3	a
2018	3021	Coule de jaune d'oeuf pasteurisé	Pasteurised yolk liquid egg	st	st	st	st	-	[0.010]	-	-	-	**NA**						3	a
2018	3480	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	st	st	st	st	-	0.077	-	-	-	**NA**						3	a
2018	3481	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	st	st	st	st	-	0.009	-	-	-	**NA**						3	a
2018	3482	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	st	st	st	st	-	0.012	-	-	-	**NA**						3	a
2018	3483	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0.010	-	-	-	**NA**						3	a
2018	3484	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0.014	-	-	-	**NA**						3	a
2018	**161**	**Jaune d'œuf en poudre**	**Egg yolk powder**	st	st	st	st	-	0.029	-	-	-	**NA**						3	b
2018	**162**	**Jaune d'œuf en poudre**	**Egg yolk powder**	st	st	st	st	-	[0.015]	-	-	-	**NA**						3	b
2018	**163**	**Blanc d'œuf en poudre**	**Egg white powder**	st	st	st	st	-	[0.021]	-	-	-	**NA**						3	b
2018	**164**	**Blanc d'œuf en poudre**	**Egg white powder**	st	st	st	st	-	[0.017]	-	-	-	**NA**						3	b
2018	**165**	**Oeuf entier en poudre**	**Whole egg powder**	st	st	st	st	-	3.000	+	+	+	**PD**	[3.000]	+	+	+	**PD**	3	b
2018	**166**	**Oeuf entier en poudre**	**Whole egg powder**	st	st	st	st	-	0.021	-	-	-	**NA**						3	b
2018	**2216**	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	-	st	-	0.014	-	-	-	**NA**						3	b
2018	**2217**	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	-	st	-	0.015	-	-	-	**NA**						3	b
2018	**2218**	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	st	st	-	0.020	-	-	-	**NA**						3	b

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				RVS broth		MKTTn broth		Result	BPW + Full-strength SALSUPP 20 h at 41.5°C					BPW + Full-strength SALSUPP 20 h at 41.5°C + 72 h at 5°C ± 3°C							
									ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h			
				XLD	Colorex	XLD	Colorex		O.D.	Result	Result	Final result	Agree-ment	O.D.	Result						
2018	**2219**	**Poudre de blanc d'œuf**	**Egg white powder**	+p	+p	+p	+p	+	0.026	-	-	-	ND	0.027	-	-	-	ND	3	b
2018	**2220**	**Poudre de blanc d'œuf**	**Egg white powder**	st	st	st	st	-	0.030	-	-	-	NA						3	b
2018	**2221**	**Poudre de blanc d'œuf**	**Egg white powder**	st	st	st	st	-	[0.013]	-	-	-	NA						3	b
2018	**2222**	**Poudre d'œuf entier**	**Whole egg powder**	st	st	st	st	-	0.025	-	-	-	NA						3	b
2018	**2223**	**Poudre d'œuf entier**	**Whole egg powder**	st	st	st	st	-	[0.009]	-	-	-	NA						3	b
2018	**2224**	**Poudre d'œuf entier**	**Whole egg powder**	st	st	st	st	-	[0.013]	-	-	-	NA						3	b
2018	**2225**	**Flan entremet saveur vanille**	**Egg-based dessert**	st	st	st	st	-	0.006	-	-	-	NA						3	b
2018	**2226**	**Préparation lyophilisée pour crème anglaise**	**Dehydrated egg-based preparation**	+M	+M	+M	+1/2	+	0.009	-	-	-	ND	0.013	-	-	-	ND	3	b
2018	**2227**	**Préparation lyophilisée pour crème brûlée**	**Dehydrated egg-based preparation**	st	st	st	st	-	0.018	-	-	-	NA						3	b
2018	2228	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	0.015	-	-	-	NA						3	b
2018	2229	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	-	0.009	-	-	-	NA						3	b
2018	2231	Préparation lyophilisée pour entremet vanille	Dehydrated egg-based preparation	st	st	st	st	-	0.004	-	-	-	NA						3	b
2018	**3088**	**Poudre de blanc d'œuf**	**Egg white powder**	st	st	st	st	-	[0.020]	-	-	-	NA						3	b
2018	**3089**	**Poudre de blanc d'œuf**	**Egg white powder**	+p	+p	+p	+p	+	0.014	-	-	-	ND	[0.026]	-	-	-	ND	3	b
2018	**3090**	**Poudre d'œuf entier**	**Whole egg powder**	st	st	st	st	-	[0.045]	-	-	-	NA						3	b
2018	**3092**	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	st	st	-	3.000	+	+	+	PD	3.000	+	+	+	PD	3	b
2018	**3093**	**Poudre de jaune d'œuf**	**Egg yolk powder**	+p	+p	+p	+p	+	[0.019]	-	-	-	ND	0.019	-	-	-	ND	3	b
2018	**3094**	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	st	st	-	0.179/ [3.000]/ 3.000	-/+/+	+	-	$NA_{FN\ (alt)}$	[0.012]/ 3.000	-/+	-	-	$NA_{FN\ (alt)}$	3	b
2018	**3923**	**Poudre d'œuf entier**	**Whole egg powder**	+p	+p	+p	+p	+	[3.000]	+	+	+	PA	[3.000]	+	+	+	PA	3	b
2018	**3924**	**Poudre d'œuf entier**	**Whole egg powder**	+p	+p	+p	+p	+	[3.000]	+	+	+	PA	3.000	+	+	+	PA	3	b
2018	**3925**	**Poudre de jaune d'œuf**	**Egg yolk powder**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	b
2018	**3926**	**Poudre de blanc d'œuf**	**Egg white powder**	+p	+p	+p	+p	+	[3.000]	+	+	+	PA	[3.000]	+	+	+	PA	3	b
2018	**3927**	**Poudre de jaune d'œuf**	**Egg yolk powder**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	b
2018	**443**	**Crème anglaise**	**Custard**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	c
2018	**444**	**Crème patissière**	**Custard**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	c
2018	**507**	**Eclair à la vanille**	**Pastry**	+M	+M	+M	+M	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	c
2018	**2339**	**Flan**	**Pastry**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	c
2018	**2340**	**Tortilla Nature**	**Tortilla**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	c
2018	2360	Flan	Egg based dessert	st	st	st	st	-	0.010	-	-	-	NA						3	c
2018	2361	Eclair au chocolat	Pastry	-	-	-	-	-	0.012	-	-	-	NA						3	c
2018	2230	Far nature	Pastry	st	st	st	st	-	0.001	-	-	-	NA						3	c
2018	**3007**	**Mayonnaise fraiche**	**Fresh mayonnaise**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	c
2018	**3008**	**Tortilla nature**	**Tortilla**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	c

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									ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h		
				XLD	Colorex	XLD	Colorex		O.D.	Result	Result	Final result	Agree-ment	O.D.	Result					
2018	**3009**	**Tortilla oignons**	**Onions tortilla**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	c
2018	3022	Mayonnaise fraiche	Fresh mayonnaise	st	st	st	st	-	0.002	-	-	-	NA						3	c
2018	3023	Tortilla nature	RTRH egg product (Tortilla)	st	st	st	st	-	0.002	-	-	-	NA						3	c
2018	3024	Tortilla oignons	RTRH egg product (Onion tortilla)	st	st	st	st	-	0.004	-	-	-	NA						3	c
2018	3476	Mayonnaise	Mayonnaise	st	st	st	st	-	0.012	-	-	-	NA						3	c
2018	3477	Crème anglaise	Custard	st	st	st	st	-	0.012	-	-	-	NA						3	c
2018	3478	Flan	Pastry	-	-	-	-	-	0.012	-	-	-	NA						3	c
2018	3479	Eclair à la vanille	Pastry	st	st	st	st	-	0.012	-	-	-	NA						3	c
2018	**4232**	**Crème aux œufs vanille**	**Egg based dessert**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	3	c
2018	**4233**	**Mayonnaise fraiche**	**Fresh mayonnaise**	+p	+p	+p	+p	+	0.298	+	+	+	PA	0.888	+	+	+	PA	3	c

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									ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h			
				XLD	Colorex	XLD	Colorex		O.D. value	Result	All confirmatory tests	Final result	Agree-ment	O.D.	Result						
2021	**1330**	**Entrecôte bœuf**	**Raw beef meat**	+M	+p	+M	+M	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	a
2021	**1331**	**Carpaccio bœuf au basilic**	**Marinated beef meat**	+M	+p	+M	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	a
2021	**1332**	**Pavé rumsteck à l'échalote bœuf**	**Marinated beef meat**	-	-	-	-	-	0.045	-	-	-	NA						4	a
2021	**1333**	**Collier tranche agneau**	**Raw lamb meat**	-	-		-	-	3.000	+	+	+	PD	3.000	+	+	+	PD	4	a
2021	**1334**	**Tranche agneau à l'ail**	**Marinated lamb meat**	-	-	+md	+m	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	a
2021	**1335**	**Pavé d'agneau à la tomate**	**Marinated lamb meat**	+M	+1/2	+m	+m	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	a
2021	1347	Viande de porc	Raw pork meat	+m	+m	+m	+m	+	0.648	+	+	+	PA	0.349	+	+	+	PA	4	a
2021	1348	Abats de porc	Raw pork meat	+m(1)	+m	+m	+m	+	2.975	+	+	+	PA	3.000	+	+	+	PA	4	a
2021	1349	Gorge de porc	Raw pork meat	-	-	-	-	-	0.038	-	-	-	NA						4	a
2021	1351	Viande de bœuf	Raw beef meat	-	-	-	-	-	0.034	-	-	-	NA						4	a
2021	**1475**	**Effeuillés de charolais bœuf congelé**	**Frozen raw beef meat**	-	-	-	-	-	0.020	-	-	-	NA						4	a
2021	**1476**	**Bavette d'aloyau bœuf congelé**	**Frozen raw beef meat**	+M	+p	+M	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	a
2021	**1477**	**Steack haché pur bœuf congelé**	**Frozen raw beef meat**	-	-	-	-	-	0.305	+	+	+	PD	0.294	+	+	+	PD	4	a
2021	**1478**	**Agneau de souris à mijoter congelé**	**Frozen raw lamb meat**	+M	+m	+M	+M	+	0.018	-	-	-	ND	0.015	-	-	-	ND	4	a
2021	**1479**	**Jarret d'agneau congelé**	**Frozen raw lamb meat**	+M	+p	+M	+M	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	a
2021	1746	Côte de porc marinées au thym et romarin congelé	Frozen marinated pork meat	-	-	-	-	-	0.018	-	-	-	NA						4	a
2021	1747	Côte de porc échine congelé	Frozen pork meat	-	-	-	-	-	0.017	-	-	-	NA						4	a
2021	1748	Agneau navarin à mijoter congelé	Frozen lamb meat	-	-	-	-	-	0.007/ 0.028/ 0.014	-/-/-	-	-	NA	0.013/ 0.012/ 0.018	-/-/-	-	-	NA	4	a
2021	1749	Agneau à mijoter congelé	Frozen lamb meat	-	-	-	-	-	0.012/ 0.017/ 0.019	-/-/-	-	-	NA	0.020/ 0.018/ 0.022	-/-/-	-	-	NA	4	a
2021	1750	Côte de porc marinée à la mexicaine	Marinated pork meat	-	-	-	-	-	0.033	-	-	-	NA						4	a
2021	1751	Gigot d'agneau en tranche avec os	Lamb meat	-	-	-	-	-	0.007	-	-	-	NA						4	a
2021	**418**	**Dinde nourrie aux graines de lin**	**Raw turkey meat**	+m	+M	+1/2	+M	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	b
2021	**419**	**Escalope de dinde**	**Raw turkey meat**	+m	+1/2	+M	+M	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	b
2021	**420**	**Filet tranché de poulet**	**Raw chicken meat**	+m	+1/2	+m	+M	+	0.034	-	-	-	ND	0.027	-	-	-	ND	4	b
2021	**421**	**Aiguillette de canard marinées au piment d'Espelette**	**Marinated duck meat**	-	-	-	-	-	3.000	+	+	+	PD	3.000	+	+	+	PD	4	b
2021	**422**	**Poulet mariné**	**Marinated chicken meat**	+m	+m	+M	+M	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	b
2021	423	Dinde nourrie aux graines de lin	Raw turkey meat	-	-	-	-	-	0.027	-	-	-	NA						4	b
2021	424	Escalope de dinde	Raw turkey meat	-	-	-	-	-	0.015	-	-	-	NA						4	b
2021	425	Filet tranché de poulet	Raw chicken meat	-	-	-	-	-	0.016	-	-	-	NA						4	b
2021	426	Cuisse de pintade	Raw guinea fowl meat	-	-	-	+md (Ox +)	-	0.022	-	-	-	NA	0.037	-	-	-	NA	4	b
2021	427	Aiguillette de canard marinées au piment d'Espelette	Marinated duck meat	-	-	-	-	-	0.008	-	-	-	NA						4	b
2021	428	Poulet mariné	Marinated chicken meat	-	-	-	-	-	0.010	-	-	-	NA						4	b
2021	429	Aiguillettes de canard marinées à la fleur de sel	Marinated duck meat	-	-	-	-	-	0.013	-	-	-	NA						4	b
2021	430	Magret de canard	Raw duck meat	-	-	-	-	-	0.016	-	-	-	NA						4	b

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									ELISA test result Automatic protocol		All confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h		
				XLD	Colorex	XLD	Colorex		O.D. value	Result	All confirmatory tests	Final result	Agree-ment	O.D.	Result					
2021	431	Osso bucco de dinde	Raw turkey meat	-	-	-	-	-	0.019	-	-	-	NA						4	b
2021	432	Cuisses de poulet	Raw chicken meat	-	-	-	+md (Ox +)	-	0.014	-	-	-	NA	0.018	-	-	-	NA	4	b
2021	433	Viande de poulet rôti	Roast chicken meat	+m	+1/2	+M	+1/2	+	0.092/ 0.047/ 0.050	-/-/-	+	-	$ND_{FN\ (alt)}$	0.061/ 0.060/ 0.063	-/-/-	+(RVS)	-	$ND_{FN\ (alt)}$	4	b
2021	434	Viande filet de poulet	Raw chicken meat	-	-	-	-	-	0.085	-	-	-	NA						4	b
2021	435	Filet de dinde	Raw turkey meat	-	-	-	-	-	0.013	-	-	-	NA						4	b
2021	436	Viande de poulet	Raw chicken meat	-	-	-	-	-	3.000	+	+	+	PD	3.000	+	+	+	PD	4	b
2021	437	Préparation de viande de cuisse de poulet congelé	Frozen chicken meat	-	-	-	-	-	0.036	-	-	-	NA						4	b
2021	**1271**	**Emincés de dinde aux herbes**	**Marinated turkey meat**	-	-	-	-	-	1.073	+	+	+	PD	0.720	+	+	+	PD	4	b
2021	**1272**	**Poulet mariné**	**Marinated chicken meat**	+M	+p	+M	+p	+	0.000	-		-	ND	0.012	-	-	-	ND	4	b
2021	1290	Chute escalope broyées de dinde	Raw turkey meat	-	-	+md (C.freundii)	-	-	0.029	-		-	NA	0.018	-	-	-	NA	4	b
2021	1291	Filet de dinde	Raw turkey meat	+m	+m	+M	+m	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	b
2021	1293	Cuisse de poulet	Raw chicken meat	-	-	-	-	-	0.050	-		-	NA						4	b
2021	**1336**	**Lardons nature**	**Cured lardons**	+M	+p	+M	+M	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	c
2021	**1337**	**Lardons nature**	**Cured lardons**	+p	+p	+M	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	c
2021	**1338**	**Lardons nature**	**Cured lardons**	-	-	-	-	-	3.000	+	+	+	PD	3.000	+	+	+	PD	4	c
2021	**1339**	**Salami**	**Salami**	+p	+p	+p	+p	+	0.022	-	-	-	ND	0.018	-	-	-	ND	4	c
2021	**1340**	**Salami**	**Salami**	+p	+p	+p	+p	+	3.000	+	+	+	PA	2.746	+	+	+	PA	4	c
2021	**1341**	**Salami fumé**	**Salami**	+M	+p	+p	+p	+	0.056/ 0.068/ 0.058	-/-/-	+	-	$ND_{FN\ (alt)}$	0.056/ 0.055/ 0.065	-/-/-	+	-	$ND_{FN\ (alt)}$	4	c
2021	**1342**	**Merguez**	**Merguez**	+M	+m	+M	+m	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	c
2021	**1343**	**Merguez**	**Merguez**	+M	+m	+M	+m	+	2.180	+	+	+	PA	1.746	+	+	+	PA	4	c
2021	**1344**	**Terrine forestière**	**Terrine**	+p	+p	+M	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	c
2021	**1345**	**Terrine de campagne**	**Terrine**	+p	+p	+M	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	4	c
2021	1350	Chair à saucisse	Sausage	-	-	-	-	-	0.015	-	-	-	NA						4	c
2021	1752	Merguez	Merguez	-	-	-	-	-	0.030	-	-	-	NA						4	c
2021	1753	Saucisse chipolatas	Sausage	-	-	-	-	-	0.011	-	-	-	NA						4	c
2021	1754	Allumettes nature	Cured lardons	-	-	-	-	-	0.004	-	-	-	NA						4	c
2021	1755	Salami danois fumé	Salami	-	-	-	-	-	0.009	-	-	-	NA						4	c
2021	1756	Salami fumé	Salami	st	st	st	-	-	0.027	-	-	-	NA						4	c
2021	1757	Saucisson sec	Dry sausage	st	st	st	st	-	0.006	-	-	-	NA						4	c
2021	1758	Lardons nature	Cured lardons	-	-	-	-	-	0.008	-	-	-	NA						4	c
2021	1759	Jambon de Bayonne	Dry ham	st	st	st	-	-	0.013	-	-	-	NA						4	c
2021	1760	Chiffonnade de jambon sec	Dry ham	st	st	-	-	-	0.015	-	-	-	NA						4	c

DOMESTIC PET FOOD																						
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				RVS broth		MKTTn broth		Result	BPW + Half-strength SALSUPP for 22 h at 41.5°C					BPW + Half-strength SALSUPP for 22 h at 41.5°C + 72 h at 5°C ± 3°C							
									ELISA test result Automatic protocol		Confirmatory tests			ELISA test result Automatic protocol		Confirmatory tests	Final result	Agreement Ref/Alt 72h			
				XLD	Colorex	XLD	Colorex		O. D. value	Result	All confirmatory tests	Final result	Agree-ment	O.D. value	Result						
2021	**4426**	**Croquettes pour chien**	**Dog dry food**	st	st	st	st	-	2.883	+	+	+	PD	2.822	+	+	+	PD	5	a
2021	**4427**	**Croquettes pour bichon frisé**	**Dog dry food**	st	st	st	st	-	0.024	-		-	NA	0.038	-	-	-	NA	5	a
2021	**4428**	**Croquettes pour chat poulet/dinde**	**Cat dry food**	+p	+p	+p	+p	+	0.004	-		-	ND	0.023	-	-	-	ND	5	a
2021	**4429**	**Croquettes pour petit chien**	**Dog dry food**	+p	+p	+p	+p	+	0.010	-		-	ND	0.014	-	-	-	ND	5	a
2021	**4430**	**Granulés lapin nain**	**Rabbit dry food**	-	-	-	-	-	0.091 / 0.060 / 0.059	-	+	-	$NA_{FN(alt)}$	0.078	-	+	-	$NA_{FN(alt)}$	5	a
2021	5412	Croquettes poulet/dinde	Cat dry food	st	st	st	st	-	0.005	-		-	NA						5	a
2021	5413	Croquettes pour petit chien	Pedigree dog dry food	st	st	st	st	-	0.008	-		-	NA						5	a
2021	5415	Croquettes pour chien	Dog dry food	st	st	st	st	-	0.006	-		-	NA						5	a
2021	5417	Croquettes pour chat au poulet	Cat dry food	st	st	st	st	-	0.010	-		-	NA						5	a
2021	**5444**	**Croquettes pour chien au bœuf**	**Dog dry food**	st	st	st	st	-	0.011	-		-	NA						5	a
2021	**5445**	**Croquettes pour chat au poulet**	**Cat dry food**	st	st	st	st	-	1.601	+	+	+	PD	2.550	+	+	+	PD	5	a
2021	**5446**	**Croquettes pour chat au bœuf / poulet / poisson**	**Cat dry food**	st	st	st	-	-	0.017	-		-	NA						5	a
2021	**5447**	**Aliment pour cochon dinde**	**Guinea pig dry food**	-	-	-	-	-	0.036	-		-	NA						5	a
2021	**5448**	**Aliment pour perruche**	**Budgerigar dry food**	-	-	-	-	-	0.012	-		-	NA						5	a
2021	**5449**	**Aliment pour lapin nain**	**Rabbit dry food**	-	-	-	-	-	0.012	-		-	NA						5	a
2021	**6525**	**Croquettes chat poulet / canard / légumes**	**Cat dry food**	+M	+M	+M	+M	+	0.785	+	+	+	PA	0.550	+	+	+	PA	5	a
2021	**6526**	**Croquettes petit chien bœuf**	**Dog dry food**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	5	a
2021	**6527**	**Croquettes chatons poulet / légumes**	**Kitten dry food**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	5	a
2021	**6528**	**Croquettes petit chien volaille / céréales / légumes**	**Dog dry food**	+p	+p	+p	+p	+	0.555	+	+	+	PA	3.000	+	+	+	PA	5	a
2021	**6529**	**Croquettes petit chien au poulet**	**Dog dry food**	+p	+p	+p	+p	+	0.901	+	+	+	PA	3.000	+	+	+	PA	5	a
2021	**6530**	**Croquettes chatons poulet / légumes / dinde**	**Kitten dry food**	+p	+p	+p	+p	+	1.921	+	+	+	PA	3.000	+	+	+	PA	5	a
2021	**6271**	**Croquettes pour chien à l'agneau**	**Dog dry food**	st	st	st	st	-	3.000	+	+	+	PD	3.000	+	+	+	PD	5	a
2021	**6272**	**Croquettes chat saumon / thon / légumes**	**Cat dry food**	+p	+p	+p	+p	+	3.000	+	+	+	PA	3.000	+	+	+	PA	5	a
2021	**6273**	**Croquettes petit chien bœuf / riz**	**Dog dry food**	st	st	st	st	-	3.000	+	+	+	PD	3.000	+	+	+	PD	5	a
2021	**6274**	**Croquettes pour chat à la truite**	**Cat dry food**	+p	+p	+p	+p	+	1.720	+	+	+	PA	1.173	+	+	+	PA	5	a
2021	**6275**	**Croquettes petit chien au poulet**	**Dog dry food**	+M	+M	+M	+M	+	0.010	-		-	ND	0.031	-	-	-	ND	5	a
2021	**6276**	**Croquettes chien riz / poulet / légumes**	**Dog dry food**	+p	+p	+p	+p	+	0.003	-		-	ND	0.031	-	-	-	ND	5	a
2021	6930	Croquettes chatons au poulet / légumes / dinde	Kitten dry food	st	st	st	st	-	0.044	-		-	NA						5	a
2021	6931	Croquettes petit chien au bœuf / riz	Dog dry food	st	st	st	st	-	0.014	-		-	NA						5	a
2021	6932	Croquettes chien au riz / poulet / légumes	Dog dry food	st	st	st	st	-	0.007	-		-	NA						5	a

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				XLD	Colorex	XLD	Colorex		O. D. value	Result	All confirmatory tests	Final result	Agree-ment	O.D. value	Result						
2021	**4832**	**Saucisson pour chien**	**Sausage for dog**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**4869**	**Terrine au poulet pour chien**	**Chicken terrine for dog**	- (H2S -)	+p	- (H2S -)	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**4870**	**Pâté pour chat en sauce au poulet et à la dinde**	**Chicken and poultry terrine for cat**	- (H2S -)	+p	- (H2S -)	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**4871**	**Pâté pour chat au canard**	**Duck terrine for cat**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**4872**	**Friandises pour chat**	**Treat for cat**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**5502**	**Saucisson pour chien**	**Sausage for dog**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	5503	Saucisson pour chien	Sausage for dog	st	st	st	st	-	0.022	-		-	**NA**						5	b
2021	**5573**	**Pâté pour chien à la volaille**	**Poultry terrine for dog**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**5574**	**Terrine pour chien au canard et aux légumes**	**Duck and vegetables terrine for dog**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**5575**	**Terrine pour chat au saumon**	**Salmon terrine for cat**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**5576**	**Terrine pour chat poulet et truite**	**Poultry and trout terrine for cat**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**6924**	**Terrine pour chat au saumon**	**Salmon terrine for cat**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**6925**	**Boulettes pour chaton au bœuf**	**Beef meatballs for kitten**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**6926**	**Boulettes pour chat au bœuf**	**Beef meatballs for cat**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**6927**	**Terrine pour chien au lapin et aux légumes**	**Rabbit and vegetables terrine for dog**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**6928**	**Terrine pour chien au veau et aux légumes**	**Veal and vegetables terrine for dog**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	**6929**	**Boulettes pour chien à la volaille**	**Poultry terrine for dog**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	5	b
2021	7542	Terrine pour chien au veau et carottes	Veal and carrots terrine for dog	st	st	st	st	-	0.007	-	-	-	**NA**						5	b
2021	7543	Terrine pour chien au poulet et foie	Chicken and liver terrine for dog	st	st	st	st	-	0.009	-	-	-	**NA**						5	b
2021	7544	Terrine pour chien au lapin et légumes	Rabbit and vegetables terrine for dog	st	st	st	st	-	0.004	-	-	-	**NA**						5	b
2021	7545	Terrine pour chien au canard et aux légumes	Duck and vegetables terrine for dog	st	st	st	st	-	0.005	-	-	-	**NA**						5	b
2021	7546	Terrine pour chat au saumon	Salmon terrine for cat	st	st	st	st	-	0.003	-	-	-	**NA**						5	b
2021	7547	Boulettes pour chien à la volaille	Chicken meatballs for dog	st	st	st	st	-	0.006	-	-	-	**NA**						5	b
2021	7548	Pâté pour chien à la volaille	Poultry terrine for dog	st	st	st	st	-	0.004	-	-	-	**NA**						5	b
2021	7549	Boulettes pour chat au bœuf	Beef meatballs for cat	st	st	st	st	-	0.008	-	-	-	**NA**						5	b
2021	7550	Terrine pour chat au saumon	Salmon terrine for cat	st	st	st	st	-	0.005	-	-	-	**NA**						5	b
2021	7551	Pâté pour chatons au poulet et à la truite	Chicken and trout terrine for kitten	st	st	st	st	-	0.004	-	-	-	**NA**						5	b
2021	7552	Boulettes pour chat au bœuf	Beef meatballs for cat	st	st	st	st	-	0.014	-	-	-	**NA**						5	b
2021	7553	Saucisson pour chien	Sausage for dog	st	st	st	st	-	0.005	-	-	-	**NA**						5	b
2021	7554	Viande bovine pour animaux	Bovine meat for animals	-	-	-	-	-	0.008	-	-	-	**NA**						5	b

VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size																							
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									Salmonella ELISA automatic protocol (DS2) OD450<0.200= - OD450≥0.200= +		Confirmatory tests			Automatic protocol		All confirmatory tests	Final result	Agreement Ref/Alt 72h			
				XLD	Colorex *Salmonella*	XLD	Colorex *Salmonella*		O.D. value	Result	All confirmatory tests	Final result	Agreement Ref/Alt	O.D. value	Result							
2023	**1790**	**Filet de julienne cru**	**Raw fresh fish fillet**	+p	+p	+M	+M	+	0.003	-	-	-	**ND**	0.007	-	-	-	**ND**	6	a
2023	**1791**	**Pavé de saumon cru**	**Raw fresh salmon**	+M	+p	+M	+p	+	0.037	-	-	-	**ND**	0.103	-	-	-	**ND**	6	a
2023	**1792**	**Tranche de thon cru**	**Raw fresh tuna**	+M	+M	+M	+M	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	6	a
2023	**1801**	**Dos de cabillaud petits légumes sauce hollandaise**	**Cooked cod with vegetables**	-H	-H	-H	-H	-	0.470	+	+	+	**PD**	3.000	+	+	+	**PD**	6	a
2023	**1802**	**Saumon et colin d'Alaska oseille pommes de terre surgelé**	**Frozen cooked salmon and fish with potatoes**	+M	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	6	a
2023	**1782**	**Crevettes sauvages entières crues**	**Frozen raw shrimp**	st	st	st	st	-	3.000	+	+	+	**PD**	3.000	+	+	+	**PD**	6	a
2023	**1783**	**Noix de Saint Jacques crues surgelées**	**Frozen raw scallops**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	6	a
2023	**1784**	**Anneaux de calamars crus surgelés**	**Frozen raw squid rings**	st	-	-	-	-	3.000	+	+	+	**PD**	3.000	+	+	+	**PD**	6	a
2023	**1894**	**Dos de cabillaud cuit au four**	**Cooked cod**	st	st	st	-	-	0.001/ 0.008/ 0.011	-/-/-	+	-	**NA$_{FN(alt)}$**	0.126/ 0.113/ 0.093	-/-/-	+	-	**NA$_{FN(alt)}$**	6	a
2023	**1895**	**Colin d'Alaska à la provençale surgelés**	**Frozen cooked fish**	+M	+p	+1/2	+1/2	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	6	a
2023	**2248**	**Navarrin de Saint Jacques**	**Cooked scallops**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	6	a
2023	**2249**	**Calamars à la Bretonne**	**Cooked squids**	+p	+p	+1/2	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	6	a
2023	2468	Longe d'espadon frais	Fresh raw fish	-	-	+1/2d (NC on TSA)	-	-	0.011	-	-	-	**NA**						6	a
2023	2469	Filet de lieu noir frais	Fresh raw fish	st	st	-	-	-	0.005	-	-	-	**NA**						6	a
2023	2470	Noix de Saint jacques surgelées	Frozen scallops	-	-	-	-	-	0.000	-	-	-	**NA**						6	a
2023	2471	Crevettes entières crues surgelées	Frozen raw shrimps	st	st	st	st	-	0.021	-	-	-	**NA**						6	a
2023	2472	Saumon cru surgelé	Frozen raw salmon	-	-	-	-	-	0.001	-	-	-	**NA**						6	a
2023	2473	Colin à la provençale surgelé	Frozen cooked fish	-	-	-	-	-	0.001	-	-	-	**NA**						6	a
2023	2659	Noix de Saint Jacques crues	Raw scallops	-	-	-	-	-	0.000	-	-	-	**NA**						6	a
2023	2660	Cabillaud cuisiné	Cooked fish	-	-	-	-	-	0.010	-	-	-	**NA**						6	a
2023	**1793**	**Mélange de jeunes pousses**	**Mix baby leaves**	+p	+p	+p	+p	+	2.196	+	+	+	**PA**	2.276	+	+	+	**PA**	6	b
2023	**1794**	**Epinards frais**	**Fresh spinach**	+1/2	+1/2	+1/2	+1/2	+	2.728	+	+	+	**PA**	2.395	+	+	+	**PA**	6	b
2023	**1795**	**Mélange graines germées (alfalfa, poireaux, lentilles)**	**Sprouted seeds (alfalfa, leeks, lentils)**	-H	-H	-H	-H	-	0.359	+	+	+	**PD**	0.359	+	+(RVS)	+	**PD**	6	b
2023	**1796**	**Coriandre fraiche**	**Fresh coriander**	+1/2	+M	+1/2	+1/2	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	6	b
2023	**1797**	**Persil frais**	**Fresh parsley**	+M	+M	+1/2	+1/2	+	1.979	+	+	+	**PA**	0.837	+	+	+	**PA**	6	b
2023	**1868**	**Graines germées (alfalfa bio)**	**Sprouted seeds (alfalfa)**	+1/2	+1/2	+1/2	+1/2	+	0.000	-	-	-	**ND**	0.004	-	-	-	**ND**	6	b
2023	**1869**	**Jeunes pousses**	**Baby leaves**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**	6	b

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				XLD	Colorex *Salmonella*	XLD	Colorex *Salmonella*		O.D. value	Result	All confirmatory tests	Final result	Agreement Ref/Alt	Automatic protocol O.D. value	Automatic protocol Result	All confirmatory tests	Final result	Agreement Ref/Alt 72h				
2023	**1870**	**Chou blanc émincés**	**Cut fresh white cabbage**	+p	+p	+M	+M	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**			6	b
2023	**1871**	**Graines germées (germes de radis roses)**	**Sprouted seeds (pink radish)**	+m	+m	+m	+m	+	0.002	-	-	-	**ND**	0.001	-	-	-	**ND**			6	b
2023	**2245**	**Ciboulette fraiche**	**Fresh chives**	+p	+p	+M	+1/2	+	2.189	+	+	+	**PA**	3.000	+	+	+	**PA**			6	b
2023	**2246**	**Jeunes pousses laitues vertes et rouges**	**Baby leaves red and green**	+M	+p	+m	+m	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**			6	b
2023	2475	Jeunes pousses	Baby leaves	-	-	-	-	-	0.005	-	-	-	**NA**								6	b
2023	2476	Mâches et pousses d'épinards	Baby leaves (lettuce and spinach)	-	-	-	-	-	0.002	-	-	-	**NA**								6	b
2023	2477	Mâche, roquette et betterave	Baby leaves (lamb's, arugula and beet)	-	-	-	+(3)(V. fluvialis)	-	0.002	-	-	-	**NA**								6	b
2023	2478	Mesclun	Mesclun	-	-	-	-	-	0.015	-	-	-	**NA**								6	b
2023	2479	Haricots mungo	Mung beans	-	-	-	-	-	0.001	-	-	-	**NA**								6	b
2023	2480	Menthe fraiche	Fresh mint leaves	-	-	-	-	-	0.003	-	-	-	**NA**								6	b
2023	2481	Coriandre fraiche	Fresh coriander	-	-	-	-	-	0.002	-	-	-	**NA**								6	b
2023	2482	Basilic frais	Fresh basil	-	-	-	-	-	0.011	-	-	-	**NA**								6	b
2023	2483	Germes de radis roses	Radish sprouts	-	-	-	-	-	0.001	-	-	-	**NA**								6	b
2023	2484	Germes de poireaux	Leeks sprouts	-	-	-	-	-	0.004	-	-	-	**NA**								6	b
2023	**1798**	**Carottes râpées fraiches**	**Fresh grated carrots**	+M	+M	+M	+M	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**			6	c
2023	**1799**	**Wok fondant de légumes émincés (carottes, poireaux, chou, poivrons, oignons)**	**Mix fresh vegetables**	+M	+M	+1/2	+1/2	+	0.000/ 0.000/ 0.000	-/-/-	+	-	**$ND_{FN\ (alt)}$**	0.027/ 0.005/ 0.000	-/-/-	+(RVS)	-	**$ND_{FN\ (alt)}$**			6	c
2023	**1800**	**Haricots verts coupés à cuire cru**	**Fresh green beans**	+M	+1/2	+m	+m	+	1.592	+	+	+	**PA**	1.853	+	+	+	**PA**			6	c
2023	**1803**	**Purée de pois cassés**	**Pea puree**	+M	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**			6	c
2023	**1804**	**Ecrasé de pommes de terre à l'huile d'olive surgelé**	**Frozen cooked potatoes**	-H	-H	-H	-H	-	0.490	+	+	+	**PD**	1.147	+	+	+	**PD**			6	c
2023	**1785**	**Courgettes surgelées**	**Frozen zucchini**	st	st	-	-	-	0.002	-	-	-	**NA**								6	c
2023	**1786**	**Fleurettes de brocolis surgelées**	**Frozen broccoli**	+p	+p	+M	+M	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**			6	c
2023	**1787**	**Patates douces en morceaux surgelées**	**Frozen sweet potatoes**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**			6	c
2023	**1872**	**Chou-fleur en fleurette frais**	**Fresh cauliflower**	st	-	-	-	-	3.000	+	+	+	**PD**	3.000	+	+	+	**PD**			6	c
2023	**1896**	**Trio de légumes surgelés**	**Frozen mix vegetables**	+M	+M	+1/2	+1/2	+	0.873	+	+	+	**PA**	1.454	+	+	+	**PA**			6	c
2023	**1897**	**Julienne de légumes surgelée**	**Frozen mix vegetables**	+p	+p	+p	+p	+	3.000	+	+	+	**PA**	3.000	+	+	+	**PA**			6	c
2023	2485	Carottes en rondelles surgelées	Frozen cut carrots	st	st	st	st	-	0.000	-	-	-	**NA**								6	c
2023	2486	Poêlée champêtre surgelée	Frozen mix vegetables	-	-	-	-	-	0.014	-	-	-	**NA**								6	c
2023	2487	Poêlée de légumes et champignons surgelée	Frozen mix vegetables	-	-	-	-	-	0.440/ 0.334/ 0.354	+/ +/ +	-(x5 RVS and MKttn)	-	**$PD_{FP(alt)}$**	0.363/ 0.384/ 0.401	+/ +/ +	-(RVS)	-	**$PD_{FP(alt)}$**			6	c

VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size																							
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦					Alternative method: Solus One *Salmonella*												Category	Type
				RVS broth		MKTTn broth		Result	225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C					225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C + 72h at 5°C ± 3°C								
									Salmonella ELISA automatic protocol (DS2) OD450<0.200= - OD450≥0.200= +		Confirmatory tests			Automatic protocol								
				XLD	Colorex *Salmonella*	XLD	Colorex *Salmonella*		O.D. value	Result	All confirmatory tests	Final result	Agreement Ref/Alt	O.D. value	Result	All confirmatory tests	Final result	Agreement Ref/Alt 72h				
2023	2488	Poêlée de légumes à la basquaise surgelée	Frozen mix vegetables	-	-	-	-	-	0.000	-	-	-	**NA**								6	c
2023	2489	Courgettes en rondelles surgelées	Frozen cut zucchini	-	-	-	-	-	0.005	-	-	-	**NA**								6	c
2023	2490	Baby carottes	Baby carrots	-	-	-	-	-	0.003	-	-	-	**NA**								6	c
2023	2491	Chou-fleur frais coupé	Fresh cut cauliflower	-	-	-	-	-	0.002	-	-	-	**NA**								6	c
2023	2492	Mélange de légumes frais coupés (carottes, chou, poivron, maïs, mâche)	Fresh cut mixed vegetables	-	-	-	-	-	0.005	-	-	-	**NA**								6	c
2023	2493	Patates douces en morceaux surgelées	Frozen cut potatoes	st	st	st	st	-	0.002	-	-	-	**NA**								6	c

Detailed confirmation results after incubation

READY TO HEAT AND READY TO REHEAT PRODUCTS

Alternative method: Solus One *Salmonella* — BPW + Full-strength SALSUPP 20 h at 41.5°C

Date	N° Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	ELISA test result Automatic protocol: Result	Direct streaking on XLD: Result	Direct streaking on XLD: Latex	Direct streaking on XLD: GNID	Direct streaking on XLD: Final Result	Direct streaking on XLD: Agreement DS XLD	Direct streaking on COLOREX: Result	Direct streaking on COLOREX: Latex	Direct streaking on COLOREX: GNID	Direct streaking on COLOREX: Final Result	Direct streaking on COLOREX: Agreement DS Colorex	Direct streaking on RAPID'*Salmonella*: Result	Direct streaking on RAPID'*Salmonella*: Latex	Direct streaking on RAPID'*Salmonella*: GNID	Direct streaking on RAPID'*Salmonella*: Final Result	Direct streaking on RAPID'*Salmonella*: Agreement DS RAPID'*Salmonella*	XLD after purification step: Tests of the reference method	XLD after purification step: Final Result	XLD after purification step: Agreement XLD	COLOREX after purification step: Tests of the reference method	COLOREX after purification step: Final Result	COLOREX after purification step: Agreement Colorex	RAPID'*Salmonella* after purification step: Tests of the reference method	RAPID'*Salmonella* after purification step: Final Result	RAPID'*Salmonella* after purification step: Agreement Colorex	Subculture in RVS: XLD	Subculture in RVS: Colorex	Subculture in RVS: RAPID'*Salmonella*	Subculture in RVS: Final Result	Subculture in RVS: Agreement RVS	Category	Type
2018	**508**	**Terrine de saumon**	**RTE (salmon terrine)**	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND	-	-	ND	st	st	st	-	ND	1	a
2018	**509**	**Macédoine de légumes**	**RTE (macédoine)**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	a
2018	**510**	**Sandwich jambon emmenthal**	**RTE (sandwich)**	+	+	+M	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+M	+M	+M	+	PA	1	a
2018	**511**	**Carottes râpées**	**RTE (slice carrots)**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	a
2018	**512**	**Salade de fruits tropicale**	**RTE (fruits)**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	a
2018	**513**	**Jambon cuit**	**Cooked delicatessen**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	a
2018	**514**	**Pâté de campagne**	**Pâté**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	a
2018	**524**	**Carpaccio de bœuf**	**Carpaccio**	-	+	+d	+	+	+	PD	+m	+	+	+	PD	+1/2	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+M	+M	+	PD	1	a
2018	**525**	**Carpaccio de bœuf au pistou**	**Marinated carpaccio**	+	+	+d	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+M	+M	+M	+	PA	1	a
2018	**526**	**Carpaccio de bœuf au pistou**	**Marinated carpaccio**	+	-	-			-	ND	-			-	ND	-			-	ND		-	ND		-	ND		-	ND	-	-	-	-	ND	1	a
2018	**2350**	**Filet anchois marinés capres et persil**	**Marinated anchovies**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	a
2018	**2351**	**Filet anchois marinés capres et persil**	**Marinated anchovies**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	a
2018	3485	Terrine de Saint Jacques	Saint-Jacques terrine	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	a
2018	3486	Terrine de saumon	Salmon terrine	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	a
2018	3487	Carottes râpées assaisonnées	Seasoned grated carrots	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	a
2018	3488	Carottes râpées assaisonnées	Seasoned grated carrots	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	1	a
2018	3489	Sandwich jambon emmenthal	RTE (sandwich)	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	1	a
2018	3490	Sandwich rosette	RTE (sandwich)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	a
2018	3491	Yaourt myrtille	Yogurt	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	1	a
2018	3492	Carpaccio pesto	Marinated beef	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	a
2018	**515**	**Porc au caramel**	**RTRH (pork)**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	b
2018	**516**	**Petit salé aux lentilles vertes**	**RTRH (pork)**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	-	-	NA	st	st	st	-	NA	1	b
2018	**527**	**Ratatouille**	**Ratatouille**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	b
2018	**2341**	**Spaghetti à la bolognaise**	**RTRH bolognaise**	+	+	+p	+	+	+	PA	+d	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+(white colonies)	+(white colonies)	+	PA	1	b

READY TO HEAT AND READY TO REHEAT PRODUCTS

Alternative method: Solus One *Salmonella* — BPW + Full-strength SALSUPP 20 h at 41.5°C

Date	N° Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	ELISA test result Automatic protocol – Result	Direct streaking on XLD – Result	Direct streaking on XLD – Latex	Direct streaking on XLD – GNID	Direct streaking on XLD – Final Result	Direct streaking on XLD – Agreement DS XLD	Direct streaking on COLOREX – Result	Direct streaking on COLOREX – Latex	Direct streaking on COLOREX – GNID	Direct streaking on COLOREX – Final Result	Direct streaking on COLOREX – Agreement DS Colorex	Direct streaking on RAPID'*Salmonella* – Result	Direct streaking on RAPID'*Salmonella* – Latex	Direct streaking on RAPID'*Salmonella* – GNID	Direct streaking on RAPID'*Salmonella* – Final Result	Direct streaking on RAPID'*Salmonella* – Agreement DS RAPID'*Salmonella*	XLD after purification step – Tests of the reference method	XLD after purification step – Final Result	XLD after purification step – Agreement XLD	COLOREX after purification step – Tests of the reference method	COLOREX after purification step – Final Result	COLOREX after purification step – Agreement Colorex	RAPID'*Salmonella* after purification step – Tests of the reference method	RAPID'*Salmonella* after purification step – Final Result	RAPID'*Salmonella* after purification step – Agreement Colorex	Subculture in RVS – XLD	Subculture in RVS – Colorex	Subculture in RVS – RAPID'*Salmonella*	Subculture in RVS – Final Result	Subculture in RVS – Agreement RVS	Category	Type
2018	**2342**	**Hachis parmentier**	**RTRH with beef and purée**	+	+	+p	+	+	+	PA	+d	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+(white colonies)	+(white colonies)	+	PA	1	b
2018	**2343**	**Blanquette de veau et riz**	**RTRH veal meat**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	b
2018	**2344**	**Sauté de veau et légumes**	**RTRH veal meat**	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	1	b
2018	**2345**	**Petit salé lentille verte**	**RTRH pork meat with green lentils**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	b
2018	**2346**	**Joue de porc et pomme de terre**	**RTRH pork meat with potatoes**	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	1	b
2018	**2347**	**Cassoulet**	**Cassoulet**	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	1	b
2018	2354	Spaghetti à la bolognaise	RTRH bolognaise	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	b
2018	2355	Hachis parmentier	RTRH with beef and purée	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	b
2018	2356	Blanquette de veau et riz	RTRH veal meat	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	b
2018	2357	Petit salé lentilles vertes	RTRH pork meat with green lentils	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	b
2018	**2996**	**Poulet tomates poulet courgettes**	**RTRH (chicken, tomatoes, courgette)**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	b
2018	**2997**	**Pennes au poulet sauce pesto**	**RTRH (pasta, chicken)**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	b
2018	3493	Spaghetti à la bolognaise	RTRH (spaghetti bolognaise)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	b
2018	3494	Lasagne saumon poireaux	RTRH (Pasta, salmon, leeks)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	b
2018	3495	Moussaka	RTRH (Moussaka)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	b
2018	3496	Gratin dauphinois au jambon	RTRH (potatoes, ham, cheese)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	b
2018	**442**	**Tarte aux fromages**	**Cheese pie**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c
2018	**517**	**Pizza jambon fromage**	**Pizza (ham, cheese)**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c
2018	**518**	**Croissant au jambon**	**Flacky ham**	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA	-	-	NA	-	-	-	-	NA	1	c
2018	**2998**	**Flamme-kueche**	**Flamme-kueche**	+	+	-			-	PA FP (alt)	-			-	PA FP (alt)	-			-	PA FP (alt)		-	PA FP (alt)		-	PA FP (alt)		-	PA FP (alt)	+m	+p	+p	+	PA	1	c
2018	**2999**	**Tarte aux fromages**	**Cheese pie**	+	+	+p	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c
2018	**3000**	**Feuilletés chèvre épinards**	**Flacky goat spinach**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+M	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c
2018	**3001**	**Pizza jambon champignons**	**Pizza**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c
2018	3010	Flammekueche	Pizza	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	1	c

READY TO HEAT AND READY TO REHEAT PRODUCTS

Alternative method: Solus One *Salmonella*

BPW + Full-strength SALSUPP 20 h at 41.5°C

Date	N° Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	ELISA test result Automatic protocol	Confirmatory tests: Direct streaking on XLD					Direct streaking on COLOREX					Direct streaking on RAPID'*Salmonella*					XLD after purification step			COLOREX after purification step			RAPID'*Salmonella* after purification step			Subculture in RVS					Category	Type
					Result	Result	Latex	GNID	Final Result	Agreement DS XLD	Result	Latex	GNID	Final Result	Agreement DS Colorex	Result	Latex	GNID	Final Result	Agreement DS RAPID'*Salmonella*	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorex	Tests of the reference method	Final Result	Agreement Colorex	XLD	Colorex	RAPID'*Salmonella*	Final Result	Agreement RVS		
2018	3011	Tarte aux fromages	Cheese pie	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	3012	Feuilletés chèvre épinards	Flacky goat spinach	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	3013	Pizza jambon champignons	Pizza	-	-	st			-	NA	-			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	3014	Tarte aux poireaux	Leeks pie	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	3015	Quiche Lorraine	Quiche lorraine	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	3497	Quiche Lorraine	Quiche lorraine	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	3498	Pizza jambon fromage	Pizza (ham, cheese)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	3499	Pizza au chorizo	Pizza (chorizo)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	3500	Tarte provençale	Pizza (vegetables)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	**4228**	**Quiche Lorraine**	**Quiche lorraine**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c
2018	**4229**	**Quiche Lorraine**	**Quiche lorraine**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	1	c
2018	**4230**	**Tarte aux poireaux**	**Leek pie**	+	-/-/-	+p	+	+	-	ND	+p			-	ND	+p			-	ND	+	-	ND	+	-	ND	+	-	ND	+p	+p	+p	-	ND	1	c
2018	**4231**	**Tarte aux Noix de Saint Jacques**	**Walnut Saint Jacques pie**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c
2018	**4590**	**Friand royal au pâté**	**Flacky pâté**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c
2018	**4591**	**Croissant au jambon**	**Ham croissant**	+	-	-			-	ND	-			-	ND	-			-	ND		-	ND		-	ND		-	ND	-	-	-	-	ND	1	c
2018	**4592**	**Roulé au fromage**	**Flaky cheese**	+	+	+p	+w	+	+	PA	+p	+w	+	+	PA	+p	+w	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	1	c

HEAT PROCESSED MILK AND DAIRY PRODUCTS

Alternative method: Solus One *Salmonella*

BPW + Full-strength SALSUPP 20 h at 41.5°C

Date	N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	ELISA test result Automatic protocol – Result	Direct streaking on XLD – Result	Direct streaking on XLD – Latex	Direct streaking on XLD – GNID	Direct streaking on XLD – Final Result	Direct streaking on XLD – Agreement DS XLD	Direct streaking on COLOREX – Result	Direct streaking on COLOREX – Latex	Direct streaking on COLOREX – GNID	Direct streaking on COLOREX – Final Result	Direct streaking on COLOREX – Agreement DS Colorex	Direct streaking on RAPID'*Salmonella* – Result	Direct streaking on RAPID'*Salmonella* – Latex	Direct streaking on RAPID'*Salmonella* – GNID	Direct streaking on RAPID'*Salmonella* – Final Result	Direct streaking on RAPID'*Salmonella* – Agreement DS RAPID'*Salmonella*	XLD after purification step – Tests of the reference method	XLD after purification step – Final Result	XLD after purification step – Agreement XLD	COLOREX after purification step – Tests of the reference method	COLOREX after purification step – Final Result	COLOREX after purification step – Agreement Colorex	RAPID'*Salmonella* after purification step – Tests of the reference method	RAPID'*Salmonella* after purification step – Final Result	RAPID'*Salmonella* after purification step – Agreement Colorex	Subculture in RVS – XLD	Subculture in RVS – Colorex	Subculture in RVS – RAPID'*Salmonella*	Subculture in RVS – Final Result	Subculture in RVS – Agreement RVS	Category	Type
2018	**157**	**Crème glacée à la vanille**	**Ice cream (vanilla)**	+	-	st			-	**ND**	st			-	**ND**	st			-	**ND**	/	-	**ND**	/	-	**ND**	/	-	**ND**	st	st	st	-	**ND**	2	a
2018	**158**	**Crème glacée au chocolat**	**Ice cream (chocolate)**	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**	/	-	**NA**	/	-	**NA**	/	-	**NA**	st	st	st	-	**NA**	2	a
2018	**159**	**Crème glacée au café**	**Ice cream (coffee)**	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**	/	-	**NA**	/	-	**NA**	/	-	**NA**	st	st	st	-	**NA**	2	a
2018	**160**	**Crème glacée au caramel**	**Ice cream (caramel)**	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**	/	-	**NA**	/	-	**NA**	/	-	**NA**	st	st	st	-	**NA**	2	a
2018	**407**	**Panna cotta au caramel**	**Dairy dessert (Panna cotta)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	a
2018	**408**	**Semoule au lait**	**Dairy dessert (Semolina pudding)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	a
2018	**409**	**Panna cotta au caramel**	**Dairy dessert (Panna cotta)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	a
2018	**410**	**Semoule au lait**	**Dairy dessert (Semolina pudding)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	a
2018	**411**	**Crème fraîche d'Isigny**	**Fresh cream**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	a
2018	**412**	**Crème fraîche**	**Fresh cream**	-	-	st	/	/	-	**NA**	st	/	/	-	**NA**	st	/	/	-	**NA**	-	-	**NA**	-	-	**NA**	-	-	**NA**	st	st	st	-	**NA**	2	a
2018	**528**	**Lait entier pasteurisé**	**Pasteurised whole milk**	+	-	st			-	**ND**	st			-	**ND**	st			-	**ND**		-	**ND**		-	**ND**		-	**ND**	st	st	st	-	**ND**	2	a
2018	**529**	**Lait entier pasteurisé**	**Pasteurised whole milk**	+	-	st			-	**ND**	st			-	**ND**	st			-	**ND**		-	**ND**		-	**ND**		-	**ND**	st	st	st	-	**ND**	2	a
2018	**530**	**Lait demi écrémé pasteurisé**	**Pasteurised skimmed milk**	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	a
2018	**535**	**Saint Nectaire pasteurisé**	**Pasteurised cheese**	-	-	-			-	**NA**	-			-	**NA**	-			-	**NA**		-	**NA**		-	**NA**		-	**NA**	-	-	-	-	**NA**	2	a
2018	**536**	**Mimolette au lait pasteurisé**	**Pasteurised cheese**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	a
2018	**537**	**Mimolette au lait pasteurisé**	**Pasteurised cheese**	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	a
2018	3501	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	a
2018	3502	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	a
2018	3503	Camembert pasteurisé	Pasteurised cheese	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	a
2018	**4234**	**Emmental**	**Pasteurised cheese**	+	-	st			-	**ND**	st			-	**ND**	st			-	**ND**		-	**ND**	-	-	**ND**		-	**ND**	st	st	st	-	**ND**	2	a
2018	**4235**	**Camembert au lait pasteurisé**	**Pasteurised cheese**	+	+	+M	+	+	+	**PA**	+M	+	+	+	**PA**	+M	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+M	+p	+p	+	**PA**	2	a
2018	**2206**	**Lait en poudre écrémé**	**Skimmed milk powder**	-	+	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	+	**PD**	+p	+p	+p	+	**PD**	2	b
2018	**2207**	**Lait en poudre entier**	**Milk powder**	-	+	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	+	**PD**	+p	+p	+p	+	**PD**	2	b

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2018	**2208**	**Lait en poudre écrémé**	**Skimmed milk powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	**2209**	**Lait en poudre demi-écrémé**	**Half-skimmed milk powder**	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	2	b
2018	**2210**	**Lait en poudre demi-écrémé**	**Half-skimmed milk powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	**2211**	**Lait en poudre écrémé**	**Skimmed milk powder**	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	2	b
2018	**2212**	**Caséinate de sodium**	**Caseinate**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	**2213**	**Caséinate de sodium**	**Caseinate**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	**2214**	**Concentrat de protéines de lactosérum**	**Whey protein concentrate**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	**2215**	**Protéines de Lactosérum**	**Lactoserum proteins**	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	2	b
2018	2232	Lait en poudre demi-écrémé	Half-skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	2233	Concentrat de protéines de lactosérum	Whey protein concentrate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	2234	Lait en poudre écrémé	Skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	2235	Caséinate de sodium	Caseinate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	2236	Lait en poudre écrémé	Skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	**2257**	**Lait en poudre écrémé**	**Skimmed milk powder**	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	2	b
2018	**3075**	**Poudre de lait infantile 2e âge sans probiotiques**	**Infant formula without probiotics**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	b
2018	**3076**	**Poudre de lait infantile 1er âge sans probiotiques**	**Infant formula without probiotics**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	b
2018	**3077**	**Poudre de lait infantile 2e âge sans probiotiques**	**Infant formula without probiotics**	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	2	b
2018	**3078**	**Poudre de lait infantile 1er âge sans probiotiques**	**Infant formula without probiotics**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	2	b
2018	**3079**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics (5,7 10^5 CFU/g)**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	c
2018	**3080**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics (7.0x10^5 CFU/g)**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	2	c

Table title: HEAT PROCESSED MILK AND DAIRY PRODUCTS — Alternative method: Solus One *Salmonella* — BPW + Full-strength SALSUPP 20 h at 41.5°C — Confirmatory tests

HEAT PROCESSED MILK AND DAIRY PRODUCTS																																				
					Alternative method: Solus One *Salmonella*																															
					BPW + Full-strength SALSUPP 20 h at 41.5°C																															
					ELISA test result Automatic protocol	Confirmatory tests																									Subculture in RVS						
						Direct streaking on XLD					Direct streaking on COLOREX					Direct streaking on RAPID'*Salmonella*					XLD after purification step			COLOREX after purification step			RAPID'*Salmonella* after purification step									
Date	N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Result	Result	Latex	GNID	Final Result	Agreement DS XLD	Result	Latex	GNID	Final Result	Agreement DS Colorex	Result	Latex	GNID	Final Result	Agreement DS RAPID'*Salmonella*	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorex	Tests of the reference method	Final Result	Agreement Colorex	XLD	Colorex	RAPID'*Salmonella*	Final Result	Agreement RVS	Category	Type
2018	**3081**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics (7.0x10^5 CFU/g)**	+	-	st			-	**ND**	st			-	**ND**	st			-	**ND**		-	**ND**		-	**ND**		-	**ND**	st	st	st	-	**ND**	2	c
2018	**3082**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics (5.6x10^5 CFU/g)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	c
2018	**3083**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics (4.2x10^5 CFU/g)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	c
2018	**3084**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics (4.2x10^5 CFU/g)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	c
2018	**3085**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics (2.4x10^6 CFU/g)**	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	c
2018	**3087**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics (5.0x10^6 CFU/g)**	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	c
2018	**3100**	**Poudre de lait infantile 2e âge sans probiotiques**	**Infant formula without probiotics**	-	+	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	+	**PD**	+p	+p	+p	+	**PD**	2	c
2018	**3918**	**Poudre de lait infantile sans probiotiques**	**Infant formula without probiotics**	-	+	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	+	**PD**	+p	+p	+p	+	**PD**	2	c
2018	**3919**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics**	-	+	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	+	**PD**	+p	+p	+p	+	**PD**	2	c
2018	**3920**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	c
2018	**3921**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	c
2018	**3922**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	2	c
2018	4325	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5.6x10^5 CFU/g)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	c
2018	4326	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4.2x10^5 CFU/g)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	c
2018	4327	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (6.8x10^5 CFU/g)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	c
2018	4328	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (4.7x10^5 CFU/g)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	c

HEAT PROCESSED MILK AND DAIRY PRODUCTS

Alternative method: Solus One *Salmonella*

BPW + Full-strength SALSUPP 20 h at 41.5°C

Date	N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	ELISA test result Automatic protocol – Result	Direct streaking on XLD – Result	Direct streaking on XLD – Latex	Direct streaking on XLD – GNID	Direct streaking on XLD – Final Result	Direct streaking on XLD – Agreement DS XLD	Direct streaking on COLOREX – Result	Direct streaking on COLOREX – Latex	Direct streaking on COLOREX – GNID	Direct streaking on COLOREX – Final Result	Direct streaking on COLOREX – Agreement DS Colorex	Direct streaking on RAPID'*Salmonella* – Result	Direct streaking on RAPID'*Salmonella* – Latex	Direct streaking on RAPID'*Salmonella* – GNID	Direct streaking on RAPID'*Salmonella* – Final Result	Direct streaking on RAPID'*Salmonella* – Agreement DS RAPID'*Salmonella*	XLD after purification step – Tests of the reference method	XLD after purification step – Final Result	XLD after purification step – Agreement XLD	COLOREX after purification step – Tests of the reference method	COLOREX after purification step – Final Result	COLOREX after purification step – Agreement Colorex	RAPID'*Salmonella* after purification step – Tests of the reference method	RAPID'*Salmonella* after purification step – Final Result	RAPID'*Salmonella* after purification step – Agreement Colorex	Subculture in RVS – XLD	Subculture in RVS – Colorex	Subculture in RVS – RAPID'*Salmonella*	Subculture in RVS – Final Result	Subculture in RVS – Agreement RVS	Category	Type
2018	4329	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (1.9x106 CFU/g)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	c
2018	4330	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (2.4x106 CFU/g)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	c
2018	4331	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (7.0x10^5 CFU/g)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	2	c

Date	N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	EGG PRODUCTS — Alternative method: Solus One *Salmonella* — BPW + Full-strength SALSUPP 20 h at 41,5°C — ELISA test result Automatic protocol	Confirmatory tests — Direct streaking on XLD					Direct streaking on COLOREX					Direct streaking on RAPID'*Salmonella*					XLD after purification step			COLOREX after purification step			RAPID'*Salmonella* after purification step			Subculture in RVS					Category	Type
					Result	Result	Latex	GNID	Final Result	Agreement DS XLD	Result	Latex	GNID	Final Result	Agreement DS Colorex	Result	Latex	GNID	Final Result	Agreement DS RAPID'*Salmonella*	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorex	Tests of the reference method	Final Result	Agreement Colorex	XLD	Colorex	RAPID'*Salmonella*	Final Result	Agreement RVS		
2018	**413**	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	3	a
2018	**414**	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	**415**	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	**416**	**Coule d'œuf entier pasteurisée**	**Pasteurised whole liquid egg**	-	+	+p	+w	+	+	PD	+p	+w	+	+	PD	+p	+w	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	3	a
2018	**417**	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	**418**	**Coule d'œuf entier pasteurisée**	**Pasteurised whole liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	**419**	**Coule de blanc d'œuf pasteurisée**	**Pasteurised white liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	a
2018	**3004**	**Coule de blanc d'œuf pasteurisé**	**Pasteurised white liquid egg**	+	-/-/-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	+p	+p	+p	-	ND	3	a
2018	**3005**	**Coule de blanc d'œuf pasteurisé**	**Pasteurised white liquid egg**	+	-/-/-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	+p	+p	+p	-	ND	3	a
2018	3016	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3017	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3018	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3019	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3020	Coule de jaune d'oeuf pasteurisé	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3021	Coule de jaune d'oeuf pasteurisé	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3480	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3481	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3482	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3483	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	3484	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	a
2018	**161**	**Jaune d'œuf en poudre**	**Egg yolk powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b
2018	**162**	**Jaune d'œuf en poudre**	**Egg yolk powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b
2018	**163**	**Blanc d'œuf en poudre**	**Egg white powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b
2018	**164**	**Blanc d'œuf en poudre**	**Egg white powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b

Date	N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	EGG PRODUCTS — Alternative method: Solus One *Salmonella* — BPW + Full-strength SALSUPP 20 h at 41,5°C — ELISA test result Automatic protocol	Confirmatory tests — Direct streaking on XLD					Direct streaking on COLOREX					Direct streaking on RAPID'*Salmonella*					XLD after purification step			COLOREX after purification step			RAPID'*Salmonella* after purification step			Subculture in RVS					Category	Type
					Result	Result	Latex	GNID	Final Result	Agreement DS XLD	Result	Latex	GNID	Final Result	Agreement DS Colorex	Result	Latex	GNID	Final Result	Agreement DS RAPID'*Salmonella*	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorex	Tests of the reference method	Final Result	Agreement Colorex	XLD	Colorex	RAPID'*Salmonella*	Final Result	Agreement RVS		
2018	**165**	**Oeuf entier en poudre**	**Whole egg powder**	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	3	b
2018	**166**	**Oeuf entier en poudre**	**Whole egg powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	3	b
2018	**2216**	**Poudre de jaune d'œuf**	**Egg yolk powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**2217**	**Poudre de jaune d'œuf**	**Egg yolk powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**2218**	**Poudre de jaune d'œuf**	**Egg yolk powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**2219**	**Poudre de blanc d'œuf**	**Egg white powder**	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	3	b
2018	**2220**	**Poudre de blanc d'œuf**	**Egg white powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**2221**	**Poudre de blanc d'œuf**	**Egg white powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**2222**	**Poudre d'œuf entier**	**Whole egg powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**2223**	**Poudre d'œuf entier**	**Whole egg powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**2224**	**Poudre d'œuf entier**	**Whole egg powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**2225**	**Flan entremet saveur vanille**	**Egg-based dessert**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**2226**	**Préparation lyophilisée pour crème anglaise**	**Dehydrated egg-based preparation**	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	3	b
2018	**2227**	**Préparation lyophilisée pour crème brûlée**	**Dehydrated egg-based preparation**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2228	Poudre d'œuf entier	Whole egg powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2229	Poudre de jaune d'œuf	Egg yolk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	2231	Préparation lyophilisée pour entremet vanille	Dehydrated egg-based preparation	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**3088**	**Poudre de blanc d'œuf**	**Egg white powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**3089**	**Poudre de blanc d'œuf**	**Egg white powder**	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	3	b
2018	**3090**	**Poudre d'œuf entier**	**Whole egg powder**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	b
2018	**3092**	**Poudre de jaune d'œuf**	**Egg yolk powder**	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	3	b
2018	**3093**	**Poudre de jaune d'œuf**	**Egg yolk powder**	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	3	b
2018	**3094**	**Poudre de jaune d'œuf**	**Egg yolk powder**	-	-/+/+	+p	+	+	-	NA	+p	+	+	-	NA	+p	+	+	-	NA	+	-	NA	+	-	NA	+	-	NA	+p	+p	+p	-	NA	3	b

Date	N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	ELISA test result Automatic protocol	Direct streaking on XLD					Direct streaking on COLOREX					Direct streaking on RAPID'*Salmonella*					XLD after purification step			COLOREX after purification step			RAPID'*Salmonella* after purification step			Subculture in RVS					Category	Type
					Result	Result	Latex	GNID	Final Result	Agreement DS XLD	Result	Latex	GNID	Final Result	Agreement DS Colorex	Result	Latex	GNID	Final Result	Agreement DS RAPID'*Salmonella*	Tests of the reference method	Final Result	Agreement XLD	Tests of the reference method	Final Result	Agreement Colorex	Tests of the reference method	Final Result	Agreement Colorex	XLD	Colorex	RAPID'*Salmonella*	Final Result	Agreement RVS		
2018	3923	Poudre d'œuf entier	Whole egg powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	3924	Poudre d'œuf entier	Whole egg powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	3925	Poudre de jaune d'œuf	Egg yolk powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	3926	Poudre de blanc d'œuf	Egg white powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	3927	Poudre de jaune d'œuf	Egg yolk powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	b
2018	443	Crème anglaise	Custard	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	444	Crème patissière	Custard	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	507	Eclair à la vanille	Pastry	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	2339	Flan	Pastry	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	2340	Tortilla Nature	Tortilla	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	2360	Flan	Egg based dessert	-	-	-			-	NA	-			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	c
2018	2361	Eclair au chocolat	Pastry	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	3	c
2018	2230	Far nature	Pastry	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	c
2018	3007	Mayonnaise fraiche	Fresh mayonnaise	+	+	+p	+	+	+	PA	+p			+	PA	+M	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	3008	Tortilla nature	Tortilla	+	+	+p	+	+	+	PA	+p			+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	3009	Tortilla oignons	Onions tortilla	+	+	+M	+	+	+	PA	+M	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	3022	Mayonnaise fraiche	Fresh mayonnaise	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	c
2018	3023	Tortilla nature	RTRH egg product (Tortilla)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	c
2018	3024	Tortilla oignons	RTRH egg product (Onions tortilla)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	c
2018	3476	Mayonnaise	Mayonnaise	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	c
2018	3477	Crème anglaise	Custard	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	3	c
2018	3478	Flan	Pastry	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	3	c
2018	3479	Eclair à la vanille	Pastry	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	3	c
2018	4232	Crème aux œufs vanille	Egg based dessert	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c
2018	4233	Mayonnaise fraiche	Fresh mayonnaise	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	3	c

Table title: EGG PRODUCTS — Alternative method: Solus One *Salmonella* — BPW + Full-strength SALSUPP 20 h at 41,5°C — Confirmatory tests

MEAT PRODUCTS																												
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1	Alternative method: SOLUS One *Salmonella*																					Category	Type
					BPW + Half-strength SALSUPP 22 h at 41.5°C																						
					ELISA test result Automatic protocol	Confirmatory tests																		Final result	Agree-ment		
						Direct streaking on XLD														Subculture in RVS			All confirmatory tests				
						XLD				Colorex				XLD after purification step		COLOREX after purification step		XLD	Colorex							
				Result	Result	Result	Latex	GNID	Final result	Result	Latex	GNID	Final result	Tests of the reference method	Final Result	Tests of the reference method	Final result	Result	Resul	Final Result						
2021	**1330**	**Entrecôte bœuf**	**Raw beef meat**	+	+	+M	+	+	+	+p	+	+	+	+	+	+	+	+p	+p	+	+	+	**PA**	4	a
2021	**1331**	**Carpaccio bœuf au basilic**	**Marinated beef meat**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+p	+	+	+	**PA**	4	a
2021	**1332**	**Pavé rumsteck à l'échalote bœuf**	**Marinated beef meat**	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	**1333**	**Collier tranche agneau**	**Raw lamb meat**	-	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+p	+	+	+	**PD**	4	a
2021	**1334**	**Tranche agneau à l'ail**	**Marinated lamb meat**	+	+	-			-	+M	+	+	+	+	+	+	+	+m	+m	+	+	+	**PA**	4	a
2021	**1335**	**Pavé d'agneau à la tomate**	**Marinated lamb meat**	+	+	+1/2	+	+	+	+M	+	+	+	+	+	+	+	+M	+m	+	+	+	**PA**	4	a
2021	1347	Viande de porc	Raw pork meat	+	+	-			-	+p	+	+	+	+	+	+	+	+m	+m	+	+	+	**PA**	4	a
2021	1348	Abats de porc	Raw pork meat	+	+	+m	+	+	+	+m	+	+	+	+	+	+	+	+m	+m	+	+	+	**PA**	4	a
2021	1349	Gorge de porc	Raw pork meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	1351	Viande de bœuf	Raw beef meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	**1475**	**Effeuillés de charolais bœuf congelé**	**Frozen raw beef meat**	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	**1476**	**Bavette d'aloyau bœuf congelé**	**Frozen raw beef meat**	+	+	+M	+		+	+p	+		+	+	+	+	+	+M	+M	+	+	+	**PA**	4	a
2021	**1477**	**Steack haché pur bœuf congelé**	**Frozen raw beef meat**	-	+	-			-	+m	+	+	+			+	+	+m	+m	+	+	+	**PD**	4	a
2021	**1478**	**Agneau de souris à mijoter congelé**	**Frozen raw lamb meat**	+	-	-			-	st			-					-	-	-	-	-	**ND**	4	a
2021	**1479**	**Jarret d'agneau congelé**	**Frozen raw lamb meat**	+	+	+M	+		+	+M	+		+	+	+	+	+	+M	+M	+	+	+	**PA**	4	a
2021	1746	Côte de porc marinées au thym et romarin congelé	Frozen marinated pork meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	1747	Côte de porc échine congelé	Frozen pork meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	1748	Agneau navarin à mijoter congelé	Frozen lamb meat	-	-/-/-	+md/-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	1749	Agneau à mijoter congelé	Frozen lamb meat	-	-/-/-	+md/-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	1750	Côte de porc marinée à la mexicaine	Marinated pork meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	1751	Gigot d'agneau en tranche avec os	Lamb meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	a
2021	**418**	**Dinde nourrie aux graines de lin**	**Raw turkey meat**	+	+	+m	+	+	+	+m	+	+	+	+	+	+	+	+1/2	+M	+	+	+	**PA**	4	b
2021	**419**	**Escalope de dinde**	**Raw turkey meat**	+	+	+m	+	+	+	+m	+	+	+	+	+	+	+	+m	+m	+	+	+	**PA**	4	b
2021	**420**	**Filet tranché de poulet**	**Raw chicken meat**	+	-	-			-	-			-					-	-	-	-	-	**ND**	4	b
2021	**421**	**Aiguillette de canard marinées au piment d'espelette**	**Marinated duck meat**	-	+	+M	+	+	+	+M	+	+	+	+	+	+	+	+M	+1/2	+	+	+	**PD**	4	b
2021	**422**	**Poulet mariné**	**Marinated chicken meat**	+	+	+m	+	+	+	+m	+	+	+	+	+	+	+	+M	+1/2	+	+	+	**PA**	4	b
2021	423	Dinde nourrie aux graines de lin	Raw turkey meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	b
2021	424	Escalope de dinde	Raw turkey meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	b
2021	425	Filet tranché de poulet	Raw chicken meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	b
2021	426	Cuisse de pintade	Raw guinea fowl meat	-	-	-			-	+md	-	- (K.oxytoca)	-					-	-	-	-	-	**NA**	4	b
2021	427	Aiguillette de canard marinées au piment d'espelette	Marinated duck meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	b
2021	428	Poulet mariné	Marinated chicken meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	b
2021	429	Aiguillettes de canard marinées à la fleur de sel	Marinated duck meat	-	-	-			-	-			-					-	-	-	-	-	**NA**	4	b

MEAT PRODUCTS																											
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					BPW + Half-strength SALSUPP 22 h at 41.5°C																					
					ELISA test result Automatic protocol	Confirmatory tests																				
						Direct streaking on XLD														Subculture in RVS			All confirmatory tests	Final result	Agree-ment		
						XLD				Colorex				XLD after purification step		COLOREX after purification step		XLD	Colorex							
				Result	Result	Result	Latex	GNID	Final result	Result	Latex	GNID	Final result	Tests of the reference method	Final Result	Tests of the reference method	Final result	Result	Resul	Final Result						
2021	430	Magret de canard	Raw duck meat	-	-	-			-	-			-					-	-	-	-	-	NA	4	b
2021	431	Osso bucco de dinde	Raw turkey meat	-	-	-			-	-			-					-	-	-	-	-	NA	4	b
2021	432	Cuisses de poulet	Raw chicken meat	-	-	-			-	-			-					-	-	-	-	-	NA	4	b
2021	433	Viande de poulet rôti	Roast chicken meat	+	-/-/-	-			-	-			-					+m	+1/2	+	+	-	$ND_{FN\ (alt)}$	4	b
2021	434	Viande filet de poulet	Raw chicken meat	-	-	-			-	-			-					-	-	-	-	-	NA	4	b
2021	435	Filet de dinde	Raw turkey meat	-	-	-			-	-			-					-	-	-	-	-	NA	4	b
2021	436	Viande de poulet	Raw chicken meat	-	+	dni/+m	+	+	+	+m	+	+	+	+	+	+	+	+m	+m	+	+	+	PD	4	b
2021	437	Préparation de viande de cuisse de poulet congelé	Frozen chicken meat	-	-	-			-	-			-					-	-	-	-	-	NA	4	b
2021	**1271**	**Emincés de dinde aux herbes**	**Marinated turkey meat**	-	+	+m(1)	+	+	+	+m	+	+	+	+	+	+	+	+M	+m	+	+	+	PD	4	b
2021	**1272**	**Poulet mariné**	**Marinated chicken meat**	+	-	-			-	-			-					-	-	-		-	ND	4	b
2021	1290	Chute escalope broyées de dinde	Raw turkey meat	-	-	-			-	-			-					-	-	-		-	NA	4	b
2021	1291	Filet de dinde	Raw turkey meat	+	+	+M	+	+	+	+m	+	+	+	+	+	+	+	+m	+m	+	+	+	PA	4	b
2021	1293	Cuisse de poulet	Raw chicken meat	-	-	-			-	-			-					-	-	-		-	NA	4	b
2021	**1336**	**Lardons nature**	**Cured lardons**	+	+	+1/2	+	+	+	+1/2	+	+	+	+	+	+	+	+p	+p	+	+	+	PA	4	c
2021	**1337**	**Lardons nature**	**Cured lardons**	+	+	+1/2	+	+	+	+m	+	+	+	+	+	+	+	+M	+p	+	+	+	PA	4	c
2021	**1338**	**Lardons nature**	**Cured lardons**	-	+	+M	+	+	+	+m	+	+	+	+	+	+	+	+M	+p	+	+	+	PD	4	c
2021	**1339**	**Salami**	**Salami**	+	-	-			-	st			-					st	st	-	-	-	ND	4	c
2021	**1340**	**Salami**	**Salami**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+p	+	+	+	PA	4	c
2021	**1341**	**Salami fumé**	**Salami**	+	-/-/-	-			-	st			-					+m	+M	+	+	-	$ND_{FN\ (alt)}$	4	c
2021	**1342**	**Merguez**	**Merguez**	+	+	+m	+	+	+	+m	+	+	+	+	+	+	+	+M	+m	+	+	+	PA	4	c
2021	**1343**	**Merguez**	**Merguez**	+	+	+1/2	+	+	+	+1/2	+	+	+	+	+	+	+	+M	+m	+	+	+	PA	4	c
2021	**1344**	**Terrine forestière**	**Terrine**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+p	+	+	+	PA	4	c
2021	**1345**	**Terrine de campagne**	**Terrine**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+p	+	+	+	PA	4	c
2021	1350	Chair à saucisse	Sausage	-	-	-			-	-			-					-	-	-	-	-	NA	4	c
2021	1752	Merguez	Merguez	-	-	-			-	-			-					-	-	-	-	-	NA	4	c
2021	1753	Saucisse chipolatas	Sausage	-	-	-			-	-			-					-	-	-	-	-	NA	4	c
2021	1754	Allumettes nature	Cured lardons	-	-	st			-	st			-					st	st	-	-	-	NA	4	c
2021	1755	Salami danois fumé	Salami	-	-	-			-	-			-					-	-	-	-	-	NA	4	c
2021	1756	Salami fumé	Salami	-	-	st			-	st			-					st	st	-	-	-	NA	4	c
2021	1757	Saucisson sec	Dry sausage	-	-	st			-	-			-					st	st	-	-	-	NA	4	c
2021	1758	Lardons nature	Cured lardons	-	-	-			-	-			-					-	-	-	-	-	NA	4	c
2021	1759	Jambon de Bayonne	Dry ham	-	-	-			-	-			-					-	-	-	-	-	NA	4	c
2021	1760	Chiffonade de jambon sec	Dry ham	-	-	st			-	st			-					st	st	-	-	-	NA	4	c

DOMESTIC PET FOOD (excluding raw material) – 375 g test portion size																														
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					BPW + Half-strength SALSUPP for 22 h at 41.5°C																									
					ELISA test result Automatic protocol	Confirmatory tests																					Final result	Agree-ment		
						Direct streaking														Subculture in RVS										
						XLD				Colorex				XLD after purification step		COLOREX after purification step		XLD		Colorex			All confir-matory tests					
				Result	Result	Result	Latex	GNID	Final Result	Result	Latex	GNID	Final Result	Tests of the reference method	Final Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Result	Tests of the reference method	Final Result						
2021	**4426**	**Croquettes pour chien**	**Dog dry food**	-	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PD**	5	a
2021	**4427**	**Croquettes pour bichon frisé**	**Dog dry food**	-	-	st			-	st			-		-		-	st		st		-		-	**NA**	5	a
2021	**4428**	**Croquettes pour chat poulet/dinde**	**Cat dry food**	+	-	st			-	st			-		-		-	st		st		-		-	**ND**	5	a
2021	**4429**	**Croquettes pour petit chien**	**Dog dry food**	+	-	st			-	st			-		-		-	st		st		-		-	**ND**	5	a
2021	**4430**	**Granulés lapin nain**	**Rabbit dry food**	-	-	+M	+	+	+	+M	+	+	+	+	+	+	+	+M	+	+M	+	+	+	-	**NA**	5	a
2021	5412	Croquettes poulet/dinde	Cat dry food	-	-	st			-	st			-		-		-	st		st		-		-	**NA**	5	a
2021	5413	Croquettes pour petit chien	Pedigree dog dry food	-	-	st			-	st			-		-		-	st		st		-		-	**NA**	5	a
2021	5415	Croquettes pour chien	Dog dry food	-	-	st			-	st			-		-		-	st		st		-		-	**NA**	5	a
2021	5417	Croquettes pour chat au poulet	Cat dry food	-	-	st			-	st			-		-		-	st		st		-		-	**NA**	5	a
2021	**5444**	**Croquettes pour chien au bœuf**	**Dog dry food**	-	-	st			-	st			-		-		-	st		st		-		-	**NA**	5	a
2021	**5445**	**Croquettes pour chat au poulet**	**Cat dry food**	-	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PD**	5	a
2021	**5446**	**Croquettes pour chat au bœuf / poulet / poisson**	**Cat dry food**	-	-	-			-	-			-		-		-	st		st		-		-	**NA**	5	a
2021	**5447**	**Aliment pour cochon dinde**	**Guinea pig dry food**	-	-	-			-	-			-		-		-	-		-		-		-	**NA**	5	a
2021	**5448**	**Aliment pour perruche**	**Budgerigar dry food**	-	-	-			-	-			-		-		-	-		-		-		-	**NA**	5	a
2021	**5449**	**Aliment pour lapin nain**	**Rabbit dry food**	-	-	-			-	-			-		-		-	-		-		-		-	**NA**	5	a
2021	**6525**	**Croquettes chat poulet / canard / légumes**	**Cat dry food**	+	+	+M	+	+	+	+M	+	+	+	+	+	+	+	+M	+	+M	+	+	+	+	**PA**	5	a
2021	**6526**	**Croquettes petit chien bœuf**	**Dog dry food**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PA**	5	a
2021	**6527**	**Croquettes chatons poulet / légumes**	**Kitten dry food**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PA**	5	a
2021	**6528**	**Croquettes petit chien volaille / céréales / légumes**	**Dog dry food**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PA**	5	a
2021	**6529**	**Croquettes petit chien au poulet**	**Dog dry food**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PA**	5	a
2021	**6530**	**Croquettes chatons poulet / légumes / dinde**	**Kitten dry food**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PA**	5	a
2021	**6271**	**Croquettes pour chien à l'agneau**	**Dog dry food**	-	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PD**	5	a
2021	**6272**	**Croquettes chat saumon / thon / légumes**	**Cat dry food**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PA**	5	a
2021	**6273**	**Croquettes petit chien bœuf / riz**	**Dog dry food**	-	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PD**	5	a
2021	**6274**	**Croquettes pour chat à la truite**	**Cat dry food**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	**PA**	5	a
2021	**6275**	**Croquettes petit chien au poulet**	**Dog dry food**	+	-	st			-	st			-		-		-	st		st		-		-	**ND**	5	a
2021	**6276**	**Croquettes chien riz / poulet / légumes**	**Dog dry food**	+	-	st			-	st			-		-		-	st		st		-		-	**ND**	5	a

DOMESTIC PET FOOD (excluding raw material) – 375 g test portion size																																		
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					BPW + Half-strength SALSUPP for 22 h at 41.5°C																													
					ELISA test result Automatic protocol	Confirmatory tests																								Final result	Agree-ment		
						Direct streaking																Subculture in RVS											
						XLD				Colorex				XLD after purification step		COLOREX after purification step		XLD		Colorex														
				Result	Result	Result	Latex	GNID	Final Result	Result	Latex	GNID	Final Result	Tests of the reference method	Final Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Result	Tests of the reference method	Final Result	All confir-matory tests										
2021	6930	Croquettes chatons au poulet / légumes / dinde	Kitten dry food	-	-	st			-	st			-		-		-	st		st		-		-	NA	5	a
2021	6931	Croquettes petit chien au bœuf / riz	Dog dry food	-	-	st			-	st			-		-		-	st		st		-		-	NA	5	a
2021	6932	Croquettes chien au riz / poulet / légumes	Dog dry food	-	-	st			-	st			-		-		-	st		st		-		-	NA	5	a
2021	**4832**	**Saucisson pour chien**	**Sausage for dog**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**4869**	**Terrine au poulet pour chien**	**Chicken terrine for dog**	+	+	- (H2S -)	+	+	+	+p	+	+	+	+	+	+	+	- (H2S -)	+	+p	+	+	+	+	PA	5	b
2021	**4870**	**Pâté pour chat en sauce au poulet et à la dinde**	**Chicken and poultry terrine for cat**	+	+	- (H2S -)	+	+	+	+p	+	+	+	+	+	+	+	- (H2S -)	+	+p	+	+	+	+	PA	5	b
2021	**4871**	**Pâté pour chat au canard**	**Duck terrine for cat**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**4872**	**Friandises pour chat**	**Treat for cat**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**5502**	**Saucisson pour chien**	**Sausage for dog**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	5503	Saucisson pour chien	Sausage for dog	-	-	st			-	st			-		-		-	st		st		-		-	NA	5	b
2021	**5573**	**Pâté pour chien à la volaille**	**Poultry terrine for dog**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**5574**	**Terrine pour chien au canard et aux légumes**	**Duck and vegetables terrine for dog**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**5575**	**Terrine pour chat au saumon**	**Salmon terrine for cat**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**5576**	**Terrine pour chat poulet et truite**	**Poultry and trout terrine for cat**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**6924**	**Terrine pour chat au saumon**	**Salmon terrine for cat**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**6925**	**Boulettes pour chaton au bœuf**	**Beef meatballs for kitten**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**6926**	**Boulettes pour chat au bœuf**	**Beef meatballs for cat**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**6927**	**Terrine pour chien au lapin et aux légumes**	**Rabbit and vegetables terrine for dog**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**6928**	**Terrine pour chien au veau et aux légumes**	**Veal and vegetables terrine for dog**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	**6929**	**Boulettes pour chien à la volaille**	**Poultry terrine for dog**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p	+	+p	+	+	+	+	PA	5	b
2021	7542	Terrine pour chien au veau et carottes	Veal and carrots terrine for dog	-	-	st			-	st			-		-		-	st		st		-	-	-	NA	5	b
2021	7543	Terrine pour chien au poulet et foie	Chicken and liver terrine for dog	-	-	st			-	st			-		-		-	st		st		-	-	-	NA	5	b
2021	7544	Terrine pour chien au lapin et légumes	Rabbit and vegetables terrine for dog	-	-	st			-	st			-		-		-	st		st		-	-	-	NA	5	b
2021	7545	Terrine pour chien au canard et aux légumes	Duck and vegetables terrine for dog	-	-	st			-	st			-		-		-	st		st		-	-	-	NA	5	b
2021	7546	Terrine pour chat au saumon	Salmon terrine for cat	-	-	st			-	st			-		-		-	st		st		-	-	-	NA	5	b
2021	7547	Boulettes pour chien à la volaille	Chicken meatballs for dog	-	-	st			-	st			-		-		-	st		st		-	-	-	NA	5	b
2021	7548	Pâté pour chien à la volaille	Poultry terrine for dog	-	-	st			-	st			-		-		-	st		st		-	-	-	NA	5	b

DOMESTIC PET FOOD (excluding raw material) – 375 g test portion size																																		
Date	N° Sample	Product (French name)	Product	**Reference method: ISO 6579-1♦**	**Alternative method: SOLUS One *Salmonella***																												Category	Type
					BPW + Half-strength SALSUPP for 22 h at 41.5°C																															
					ELISA test result Automatic protocol	**Confirmatory tests**																														
						Direct streaking																Subculture in RVS												
						XLD				Colorex				XLD after purification step		COLOREX after purification step		XLD		Colorex																
				Result	Result	Result	Latex	GNID	Final Result	Result	Latex	GNID	Final Result	Tests of the reference method	Final Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Result	Tests of the reference method	Final Result	All confir-matory tests	Final result	**Agree-ment**										
2021	7549	Boulettes pour chat au bœuf	Beef meatballs for cat	-	-	st			-	st			-		-		-	st		st		-	-	-	**NA**	5	b							
2021	7550	Terrine pour chat au saumon	Salmon terrine for cat	-	-	st			-	st			-		-		-	st		st		-	-	-	**NA**	5	b							
2021	7551	Pâté pour chatons au poulet et à la truite	Chicken and trout terrine for kitten	-	-	st			-	st			-		-		-	st		st		-	-	-	**NA**	5	b							
2021	7552	Boulettes pour chat au bœuf	Beef meatballs for cat	-	-	st			-	st			-		-		-	st		st		-	-	-	**NA**	5	b							
2021	7553	Saucisson pour chien	Sausage for dog	-	-	st			-	st			-		-		-	st		st		-	-	-	**NA**	5	b							
2021	7554	Viande bovine pour animaux	Bovine meat for animals	-	-	-			-	-			-		-		-	-		-		-	-	-	**NA**	5	b							

VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size																																
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: Solus One *Salmonella*																										Category	Type
					225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C																											
					Salmonella ELISA automatic protocol (DS2) OD450<0.200=- OD450≥0.200=+	Confirmatory tests																							Final result	Agree-ment		
						Direct streaking														Subculture in RVS						All confir-matory tests					
						XLD				Colorex *Salmonella*				XLD after purification step		Colorex *Salmonella* after purification step		XLD		Colorex *Salmonella*										
				Result	Result	Result	Latex	API20E	Final Result	Result	Latex	API20E	Final Result	Tests of the reference method	Final Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Result	Tests of the reference method	Final Result								
2023	**1790**	**Filet de julienne cru**	**Raw fresh fish fillet**	+	-	-H			-	-H			-					-H		-H		-	-	-	**ND**	6	a
2023	**1791**	**Pavé de saumon cru**	**Raw fresh salmon**	+	-	-H			-	-H			-					-H		-H		-	-	-	**ND**	6	a
2023	**1792**	**Tranche de thon cru**	**Raw fresh tuna**	+	+	+M	+	+	+	+1/2	+	+	+	+	+	+	+	+M		+M		+	+	+	**PA**	6	a
2023	**1801**	**Dos de cabillaud petits légumes sauce hollandaise**	**Cooked cod with vegetables**	-	+	-H			-	-H			-					+M	+	+M	+	+	+	+	**PD**	6	a
2023	**1802**	**Saumon et colin d'Alaska oseille pommes de terre surgelé**	**Frozen cooked salmon and fish with potatoes**	+	+	+M	+	+	+	+M	+	+	+	+	+	+	+	+p		+p		+	+	+	**PA**	6	a
2023	**1782**	**Crevettes sauvages entières crues**	**Frozen raw shrimp**	-	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p		+p		+	+	+	**PD**	6	a
2023	**1783**	**Noix de Saint Jacques crues surgelées**	**Frozen raw scallops**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p		+p		+	+	+	**PA**	6	a
2023	**1784**	**Anneaux de calamars crus surgelés**	**Frozen raw squid rings**	-	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p		+p		+	+	+	**PD**	6	a
2023	**1894**	**Dos de cabillaud cuit au four**	**Cooked cod**	-	-/-/-	+m	+	+	+	+p	+	+	+	+	+	+	+	+p		+p		+	+	-	**NA$_{FN(alt)}$**	6	a
2023	**1895**	**Colin d'Alaska à la provençale surgelés**	**Frozen cooked fish**	+	+	+M	+	+	+	+M	+	+	+	+	+	+	+	+p		+p		+	+	+	**PA**	6	a
2023	**2248**	**Navarrin de Saint Jacques**	**Cooked scallops**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p		+p		+	+	+	**PA**	6	a
2023	**2249**	**Calamars à la Bretonne**	**Cooked squids**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p		+p		+	+	+	**PA**	6	a
2023	2468	Longe d'espadon frais	Fresh raw fish	-	-	-M			-	-M			-					-m		-m		-	-	-	**NA**	6	a
2023	2469	Filet de lieu noir frais	Fresh raw fish	-	-	-M			-	-M			-					-m		-m		-	-	-	**NA**	6	a
2023	2470	Noix de Saint jacques surgelées	Frozen scallops	-	-	-M			-	-M			-					-M		-M		-	-	-	**NA**	6	a
2023	2471	Crevettes entières crues surgelées	Frozen raw shrimps	-	-	st			-	st			-					st		st		-	-	-	**NA**	6	a
2023	2472	Saumon cru surgelé	Frozen raw salmon	-	-	-M			-	-M			-					st		st		-	-	-	**NA**	6	a
2023	2473	Colin à la provençale surgelé	Frozen cooked fish	-	-	st			-	st			-					sr		st		-	-	-	**NA**	6	a
2023	2659	Noix de Saint Jacques crues	Raw scallops	-	-	-M			-	-M			-					-M		-M		-	-	-	**NA**	6	a
2023	2660	Cabillaud cuisiné	Cooked fish	-	-	-M			-	-M			-					-M		-M		-	-	-	**NA**	6	a
2023	**1793**	**Mélange de jeunes pousses**	**Mix baby leaves**	+	+	+p	+	+	+	+p	+	+	+	+	+	+	+	+p		+p		+	+	+	**PA**	6	b
2023	**1794**	**Epinards frais**	**Fresh spinach**	+	+	+1/2	+	+	+	+1/2	+	+	+	+	+	+	+	+M		+M		+	+	+	**PA**	6	b
2023	**1795**	**Mélange graines germées (alfalfa, poireaux, lentilles)**	**Sprouted seeds (alfalfa, leeks, lentils)**	-	+	-H			-	-H			-					+1/2	+	+1/2	+	+	+	+	**PD**	6	b
2023	**1796**	**Coriandre fraiche**	**Fresh coriander**	+	+	+m	+	+	+	+m	+	+	+	+	+	+	+	+1/2		+1/2		+	+	+	**PA**	6	b
2023	**1797**	**Persil frais**	**Fresh parsley**	+	+	-			-	+m	+	+	+	+	+	+	+	+1/2		+1/2		+	+	+	**PA**	6	b
2023	**1868**	**Graines germées (alfalfa bio)**	**Sprouted seeds (alfalfa)**	+	-	-M			-	-M			-					-		-		-	-	-	**ND**	6	b

VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size																																		
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: Solus One *Salmonella*																												Category	Type
					225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C																													
					Salmonella ELISA automatic protocol (DS2) OD450<0.200=- OD450≥0.200=+	Confirmatory tests																													
						Direct streaking																	Subculture in RVS								All confir-matory tests	Final result	Agree-ment		
						XLD					Colorex *Salmonella*				XLD after purification step		Colorex *Salmonella* after purification step				XLD		Colorex *Salmonella*										
				Result	Result	Result	Latex	API20E	Final Result		Result	Latex	API20E	Final Result	Tests of the reference method	Final Result	Tests of the reference method	Final Result				Result	Tests of the reference method	Result	Tests of the reference method	Final Result								
2023	**1869**	**Jeunes pousses**	**Baby leaves**	+	+	+1/2	+	+	+		+1/2	+	+	+	+	+	+	+				+M		+M		+						+	+	**PA**	6	b
2023	**1870**	**Chou blanc émincés**	**Cut fresh white cabbage**	+	+	+1/2	+	+	+		+M	+	+	+	+	+	+	+				+p		+p		+						+	+	**PA**	6	b
2023	**1871**	**Graines germées (germes de radis roses)**	**Sprouted seeds (pink radish)**	+	-	-M			-		-M			-								-		-		-						-	-	**ND**	6	b
2023	**2245**	**Ciboulette fraiche**	**Fresh chives**	+	+	+p	+	+	+		+M	+	+	+	+	+	+	+				+p		+p		+						+	+	**PA**	6	b
2023	**2246**	**Jeunes pousses laitues vertes et rouges**	**Baby leaves red and green**	+	+	+m	+	+	+		+m	+	+	+	+	+	+	+				+p		+p		+						+	+	**PA**	6	b
2023	2475	Jeunes pousses	Baby leaves	-	-	-M			-		-M			-								-M		-M		-						-	-	**NA**	6	b
2023	2476	Mâches et pousses d'épinards	Baby leaves (lettuce and spinach)	-	-	-M			-		-M			-								-m		-M		-						-	-	**NA**	6	b
2023	2477	Mâche, roquette et betterave	Baby leaves (lamb's, arugula and beet)	-	-	-M			-		-M			-								-M		-M		-						-	-	**NA**	6	b
2023	2478	Mesclun	Mesclun	-	-	-			-		-M			-								-M		-M		-						-	-	**NA**	6	b
2023	2479	Haricots mungo	Mung beans	-	-	-			-		-M			-								-M		-M		-						-	-	**NA**	6	b
2023	2480	Menthe fraiche	Fresh mint leaves	-	-	-M			-		-M			-								-M		-M		-						-	-	**NA**	6	b
2023	2481	Coriandre fraiche	Fresh coriander	-	-	-M			-		-M			-								-M		-M		-						-	-	**NA**	6	b
2023	2482	Basilic frais	Fresh basil	-	-	-M			-		-M			-								-M		-M		-						-	-	**NA**	6	b
2023	2483	Germes de radis roses	Radish sprouts	-	-	-M			-		-M			-								-M		-M		-						-	-	**NA**	6	b
2023	2484	Germes de poireaux	Leeks sprouts	-	-	-M			-		-M			-								-M		-M		-						-	-	**NA**	6	b
2023	**1798**	**Carottes râpées fraiches**	**Fresh grated carrots**	+	+	+m	+	+	+		+m	+	+	+	+	+	+	+				+M		+M		+						+	+	**PA**	6	c
2023	**1799**	**Wok fondant de légumes émincés (carottes, poireaux, chou, poivrons, oignons)**	**Mix fresh vegetables**	+	-/-/-	-H			-		-H			-								+1/2/+1/2	+	+1/2/+1/2	+	+/+						+	-	**ND$_{FN\ (alt)}$**	6	c
2023	**1800**	**Haricots verts coupés à cuire cru**	**Fresh green beans**	+	+	+m	+	+	+		+m	+	+	+	+	+	+	+				+1/2		+M		+						+	+	**PA**	6	c
2023	**1803**	**Purée de pois cassés**	**Pea puree**	+	+	+M	+	+	+		+M	+	+	+	+	+	+	+				+p		+M		+						+	+	**PA**	6	c
2023	**1804**	**Ecrasé de pommes de terre à l'huile d'olive surgelé**	**Frozen cooked potatoes**	-	+	-H			-		-H			-								+m	+	+1/2	+	+						+	+	**PD**	6	c
2023	**1785**	**Courgettes surgelées**	**Frozen zucchini**	-	-	st			-		st			-								st		st		-						-	-	**NA**	6	c
2023	**1786**	**Fleurettes de brocolis surgelées**	**Frozen broccoli**	+	+	+M	+	+	+		+M	+	+	+	+	+	+	+				+p		+p		+						+	+	**PA**	6	c
2023	**1787**	**Patates douces en morceaux surgelées**	**Frozen sweet potatoes**	+	+	+p	+	+	+		+p	+	+	+	+	+	+	+				+p		+p		+						+	+	**PA**	6	c
2023	**1872**	**Chou fleur en fleurette frais**	**Fresh cauliflower**	-	+	+1/2	+	+	+		+M	+	+	+	+	+	+	+				+M		+M		+						+	+	**PD**	6	c
2023	**1896**	**Trio de légumes surgelés**	**Frozen mix vegetables**	+	+	+m	+	+	+		+m	+	+	+	+	+	+	+				+1/2		+1/2		+						+	+	**PA**	6	c
2023	**1897**	**Julienne de légumes surgelée**	**Frozen mix vegetables**	+	+	+p	+	+	+		+p	+	+	+	+	+	+	+				+p		+p		+						+	+	**PA**	6	c

VEGETABLES, FISH AND SEAFOOD PRODUCTS – 25 g test portion size																															
Date	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: Solus One *Salmonella*																								Category	Type
					225ml BPW + Quarter-strength SALSUPP 22h at 41.5°C																										
					Salmonella ELISA automatic protocol (DS2) OD450<0.200=-OD450≥0.200=+	Confirmatory tests																										
						Direct streaking															Subculture in RVS									
						XLD				Colorex *Salmonella*				XLD after purification step		Colorex *Salmonella* after purification step				XLD		Colorex *Salmonella*			All confir-matory tests	Final result	Agree-ment		
				Result	Result	Result	Latex	API20E	Final Result	Result	Latex	API20E	Final Result	Tests of the reference method	Final Result	Tests of the reference method	Final Result	Result	Tests of the reference method	Result	Tests of the reference method	Final Result						
2023	2485	Carottes en rondelles surgelées	Frozen cut carrots	-	-	-M			-	-M			-					-M		-M		-	-	-	**NA**	6	c
2023	2486	Poêlée champêtre surgelée	Frozen mix vegetables	-	-	-			-	-M			-					-M		-M		-	-	-	**NA**	6	c
2023	2487	Poêlée de légumes et champignons surgelée	Frozen mix vegetables	-	+/+/+	-M			-	-M			-					-M		-M		-	-(x5 RVS and MKTTn)	-	**$PD_{FP(alt)}$**	6	c
2023	2488	Poêlée de légumes à la basquaise surgelée	Frozen mix vegetables	-	-	-M			-	-M			-					-M		-M		-	-	-	**NA**	6	c
2023	2489	Courgettes en rondelles surgelées	Frozen cut zucchini	-	-	-M			-	-M			-					-M		-M		-	-	-	**NA**	6	c
2023	2490	Baby carottes	Baby carrots	-	-	-M			-	-M			-					-M		-M		-	-	-	**NA**	6	c
2023	2491	Chou fleur frais coupé	Fresh cut cauliflower	-	-	-M			-	-M			-					-M		-M		-	-	-	**NA**	6	c
2023	2492	Mélange de légumes frais coupés (carottes, chou, poivron, maïs, mâche)	Fresh cut mixed vegetables	-	-	-M			-	-M			-					st		-m		-	-	-	**NA**	6	c
2023	2493	Patates douces en morceaux surgelées	Frozen cut potatoes	-	-	st			-	st			-					st		st		-	-	-	**NA**	6	c

Appendix 5 – Relative level of detection study: raw data

RTE (Macédoine)-Protocol ①
***Salmonella* Virchow Ad2569** Seeding protocol: 48 h at 5±3°C
Aerobic mesophilic flora: 5.2x10³ CFU/g

N° Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579-1 ♦						Alternative method: Solus One *Salmonella*										
			MKTTn		RVS		Final result	Positive/ Total	ELISA test result Automatic protocol		Confirmatory tests							Final result	Positive/ Total
											Direct streaking			RVS			All confirmatory tests		
			XLD	COLOREX	XLD	COLOREX			O.D. value	Result	XLD	COLOREX	RAPID' *Salmonella*	XLD	COLOREX	RAPID' *Salmonella*			
4182	1	0	st	st	-	st	-	0/5	0.008	-	st	st	st	st	st	st	/	-	0/5
4183			-	-	-	-	-		0.005	-	st	st	st	st	st	st	/	-	
4184			st	st	st	st	-		0.004	-	st	st	st	st	st	st	/	-	
4185			st	st	st	st	-		0.004	-	st	st	st	st	st	st	/	-	
4186			st	st	st	st	-		0.009	-	st	st	st	st	st	st	/	-	
4187	2	0.9	+p	+p	+p	+p	+	15/20	3.000	+	+M	+M	+M	+p	+p	+p	+	+	12/20
4188			+M	+M	+M	+M	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4189			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4190			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4191			+p	+p	+M	+M	+		0.010	-	st	st	st	st	st	st	/	-	
4192			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4193			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4194			+M	+p	+M	+M	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4195			st	st	st	st	-		0.008	-	st	st	st	st	st	st	/	-	
4196			+p	+p	+p	+p	+		0.009	-	st	st	st	st	st	st	/	-	
4197			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4198			+p	+p	+p	+p	+		0.012	-	-	-	-	-	-	-	/	-	
4199			+M	+M	+M	+M	+		0.004	-	st	st	st	st	st	st	/	-	
4200			+p	+p	+p	+p	+		0.003	-	st	st	st	st	st	st	/	-	
4201			+p	+p	+p	+p	+		0.004	-	st	st	st	st	st	st	/	-	
4202			+p	+p	+p	+p	+		3.000	+	+M	+M	+M	+M	+M	+p	+	+	
4203			st	st	st	st	-		0.682	+	+p	+p	+p	+p	+p	+p	+	+	
4204			+p	+p	+p	+p	+		0.005	-	st	st	st	st	st	st	/	-	
4205			+M	+p	+M	+M	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4206			+M	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4207	3	2.7	+p	+p	+p	+p	+	5/5	3.000	+	+p	+p	+p	+p	+p	+p	+	+	5/5
4208			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4209			+p	+p	+M	+M	+		3.000	+	+M	+M	+M	+p	+p	+p	+	+	
4210			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4211			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	

Pasteurised liquid whole egg - Protocol ①

***Salmonella* Enteritidis 465** Seeding protocol: 48 h at 5±3°C

Aerobic mesophilic flora: 1.9x10^3 CFU/g Vortex after heat treatment

N° Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579-1 ♦						Alternative method: Solus One *Salmonella*										
			MKTTn		RVS		Final result	Positive/ Total	ELISA test result Automatic protocol		Confirmatory tests							Final result	Positive/ Total
											Direct streaking			RVS			All Confirmatory tests		
			XLD	COLOREX	XLD	COLOREX			O.D. value	Result	XLD	COLOREX	RAPID' *Salmonella*	XLD	COLOREX	RAPID' *Salmonella*			
3957	1	0	st	st	st	st	-	0/5	0.006	-	st	st	st	st	st	st	/	-	0/5
3958			st	st	st	st	-		0.031	-	st	st	st	st	st	st	/	-	
3959			st	st	st	st	-		0.004	-	st	st	st	st	st	st	/	-	
3960			st	st	st	st	-		0.006	-	st	st	st	st	st	st	/	-	
3961			st	st	st	st	-		0.006	-	st	st	st	st	st	st	/	-	
3962	2	0.7	st	st	st	st	-	11/20	0.007	-	st	st	st	st	st	st	/	-	11/20
3963			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3964			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3965			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3966			+p	+p	+p	+p	+		0.009	-	st	st	st	st	st	st	/	-	
3967			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3968			st	st	st	st	-		0.007	-	st	st	st	st	st	st	/	-	
3969			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3970			+p	+p	+p	+p	+		0.016	-	st	st	st	st	st	st	/	-	
3971			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3972			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3973			+p	+p	+p	+p	+		0.019	-	st	st	st	st	st	st	/	-	
3974			st	st	st	st	-		0.025	-	st	st	st	st	st	st	/	-	
3975			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3976			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3977			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3978			st	st	st	st	-		0.008	-	st	st	st	st	st	st	/	-	
3979			st	st	st	st	-		0.011	-	st	st	st	st	st	st	/	-	
3980			+p	+p	+p	+p	+		0.013	-	st	st	st	st	st	st	/	-	
3981			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3982	3	2.2	+p	+p	+p	+p	+	4/5	3.000	+	+p	+p	+p	+p	+p	+p	+	+	5/5
3983			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3984			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3985			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
3986			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	

Infant formula with probiotics - Protocol ①
***Salmonella* Anatum Ad1166** Seeding protocol: 2 weeks at ambient temperature
Aerobic mesophilic flora: $4.1x10^5$ CFU/g

N° Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579-1 ♦						Alternative method: Solus One *Salmonella*										
			MKTTn		RVS		Final result	Positive/ Total	ELISA test result Automatic protocol		Confirmatory tests							Final result	Positive/ Total
											Direct streaking			RVS					
			XLD	COLOREX	XLD	COLOREX			O.D.value	Result	XLD	COLOREX	RAPID' *Salmonella*	XLD	COLOREX	RAPID' *Salmonella*	All confir-matory tests		
4091	1	0	st	st	st	st	-	0/5	0.009	-	st	st	st	st	st	st		-	0/5
4092			st	st	st	st	-		0.006	-	st	st	st	st	st	st	/	-	
4093			st	st	st	st	-		0.035	-	st	st	st	st	st	st	/	-	
4094			st	st	st	st	-		0.008	-	st	st	st	st	st	st	/	-	
4095			st	st	st	st	-		0.019	-	st	st	st	st	st	st	/	-	
4096	2	0.1	+p	+p	+p	+p	+	10/20	0.016	-	st	st	st	st	st	st	/	-	6/20
4097			st	st	st	st	-		0.014	-	st	st	st	st	st	st	/	-	
4098			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4099			+p	+p	+p	+p	+		0.014	-	st	st	st	st	st	st	/	-	
4100			+p	+p	+p	+p	+		0.009	-	st	st	st	st	st	st	/	-	
4101			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4102			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4103			st	st	st	st	-		0.019	-	st	st	st	st	st	st	/	-	
4104			+p	+p	+p	+p	+		0.010	-	st	st	st	st	st	st	/	-	
4105			st	st	st	st	-		0.293	+	st	st	st	st	st	st	/	-	
4106			+p	+p	+p	+p	+		0.019	-	st	st	st	st	st	st	/	-	
4107			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4108			st	st	st	st	-		0.010	-	st	st	st	st	st	st	/	-	
4109			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4110			+p	+p	+p	+p	+		0.014	-	st	st	st	st	st	st	/	-	
4111			st	st	st	st	-		0.017	-	st	st	st	st	st	st	/	-	
4112			+p	+p	+p	+p	+		0.014	-	st	st	st	st	st	st	/	-	
4113			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4114			+p	+p	+p	+p	+		0.020	-	st	st	st	st	st	st	/	-	
4115			+p	+p	+p	+p	+		0.017	-	st	st	st	st	st	st	/	-	
4116	3	0.2	+p	+p	+p	+p	+	3/5	0.089/1.666/1.784	-	+p	+p	+p	+p	+p	+p	+	-	4/5
4117			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4118			+p	+p	+p	+p	+		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4119			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	
4120			st	st	st	st	-		3.000	+	+p	+p	+p	+p	+p	+p	+	+	

Minced beef meat-Protocol ② **Extension 2021**

***Salmonella Typhimurium* A00C060**

Seeding protocol: 48h 5±3°C

Aerobic mesophilic flora: $7.5x10^3$ CFU/g

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579-1 ♦						Alternative method: Solus One *Salmonella*								
			MKTTn		RVS		Final result	Positive/ Total	ELISA test result Automatic protocol		Confirmatory tests					Final result	Positive/ Total
											Direct streaking		RVS		All confirmatory tests		
			XLD	COLOREX	XLD	COLOREX			O.D.value	Result	XLD	COLOREX	XLD	COLOREX			
1397	1	0	-	-	-	-	-	0/5	0.040	-	-	-	-	-	/	-	0/5
1398			-	-	-	-	-		0.038	-	-	-	-	-	/	-	
1399			-	-	-	-	-		0.028	-	-	-	-	-	/	-	
1400			-	-	-	-	-		0.034	-	-	-	-	-	/	-	
1401			-	-	-	-	-		0.035	-	-	-	-	-	/	-	
1402	2	1.0	+1/2	+1/2	+M	+M	+	14/20	3.000	+	+1/2	+1/2	+M	+1/2	+	+	16/20
1403			-	-	-	-	-		3.000	+	+m	+M	+m	+M	+	+	
1404			+m	+1/2	+1/2	+M	+		3.000	+	+1/2	+1/2	+1/2	+1/2	+	+	
1405			+1/2	+M	+1/2	+M	+		3.000	+	+1/2	+1/2	+M	+M	+	+	
1406			+m	+1/2	+M	+M	+		3.000	+	+m	+1/2	+M	+1/2	+	+	
1407			+m	+1/2	+M	+M	+		3.000	+	+1/2	+1/2	+M	+M	+	+	
1408			-	-	-	-	-		3.000	+	+1/2	+1/2	+M	+M	+	+	
1409			+1/2	+1/2	+1/2	+M	+		3.000	+	+1/2	+M	+M	+1/2	+	+	
1410			-	-	-	-	-		3.000	+	+m	+M	+1/2	+m	+	+	
1411			+1/2	+m	+M	+M	+		0.034	-	-	-	-	-	/	-	
1412			+m	+m	+M	+M	+		3.000	+	+m	+M	+1/2	+M	+	+	
1413			+1/2	+1/2	+1/2	+M	+		0.030	-	-	-	-	-	/	-	
1414			+m	+1/2	+1/2	+1/2	+		0.027	-	-	-	-	-	/	-	
1415			+m	+m	+1/2	+1/2	+		3.000	+	+m	+1/2	+1/2	+1/2	+	+	
1416			+m	+m	+1/2	+1/2	+		3.000	+	+m	+1/2	+1/2	+1/2	+	+	
1417			+1/2	+1/2	+1/2	+1/2	+		3.000	+	+1/2	+M	+1/2	+m	+	+	
1418			-	-	-	-	-		3.000	+	+m	+1/2	+1/2	+m	+	+	
1419			-	-	-	-	-		3.000	+	+m	+1/2	+m	+1/2	+	+	
1420			-	-	-	-	-		0.039	-	-	-	-	-	/	-	
1421			+1/2	+1/2	+1/2	+m	+		3.000	+	+1/2	+M	+M	+1/2	+	+	
1422	3	8.8	+m	+m	+1/2	+1/2	+	5/5	3.000	+	+m	+m	+M	+M	+	+	5/5
1423			+1/2	+1/2	+1/2	+m	+		3.000	+	+1/2	+1/2	+m	+1/2	+	+	
1424			+1/2	+1/2	+1/2	+1/2	+		3.000	+	+M	+M	+M	+M	+	+	
1425			+1/2	+m	+1/2	+m	+		3.000	+	+1/2	+M	+M	+M	+	+	
1426			+1/2	+1/2	+1/2	+1/2	+		3.000	+	+M	+M	+M	+M	+	+	

Dry kibbles- 375 g test portion size – Protocol ③ **Extension 2021**

***Salmonella Braenderup* F286**

Seeding: storage 2 weeks at ambient temperature (lyophilized culture) Aerobic mesophilic flora: <10 CFU/g

N°Sample	Level	Inoculation (CFU/sample)	Reference method: ISO 6579-1 ♦						Alternative method: Solus One *Salmonella*								
			MKTTn		RVS		Final result	Positive/ Total	ELISA test result Automatic protocol		Confirmatory tests					Final result	Positive/ Total
											Direct streaking		RVS		All confir-matory tests		
			XLD	COLOREX	XLD	COLOREX			O.D. value	Result	XLD	COLOREX	XLD	COLOREX			
7555	1	0	st	st	st	st	-	0/5	0,006	-	st	st	st	st	/	-	0/5
7556			st	st	st	st	-		0,005	-	st	st	st	st	/	-	
7557			st	st	st	st	-		0,005	-	st	st	st	st	/	-	
7558			st	st	st	st	-		0,005	-	st	st	st	st	/	-	
7559			st	st	st	st	-		0,003	-	st	st	st	st	/	-	
7802	2	1,2	+p	+p	+p	+p	+	13/20	3,000	+	+p	+p	+p	+p	+	+	16/20
7803			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7804			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7805			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7806			+p	+p	+p	+p	+		0,049	-	st	st	st	st	/	-	
7807			st	st	st	st	-		0,066	-	st	st	st	st	/	-	
7808			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7809			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7810			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7811			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7812			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7813			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7814			+p	+p	+p	+p	+		0,050	-	st	st	st	st	/	-	
7815			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7816			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7817			+p	+p	+p	+p	+		0,056	-	st	st	st	st	/	-	
7818			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7819			st	st	st	st	-		3,000	+	+p	+p	+p	+p	+	+	
7820			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7821			+p	+p	+p	+p	+		2,020	+	+p	+p	+p	+p	+	+	
7687	3	6,0	+p	+p	+p	+p	+	5/5	3,000	+	+p	+p	+p	+p	+	+	5/5
7688			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7689			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7690			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	
7691			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+	+	

Bagged spinach – Protocol ④ **Extension 2023**

***Salmonella* Derby Ad3057**

Seeding protocol: 48h 5±3°C Aerobic mesophilic flora: $5.5x10^6$ CFU/g

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579-1 ♦						Alternative method: Solus One *Salmonella*								
			MKTTn		RVS		Final result	Positive/Total	ELISA test result Automatic protocol		Confirmatory tests					Final result	Positive /Total
											Direct streaking		RVS		All confirmatory tests		
			XLD	Colorex *Salmonella*	XLD	Colorex *Salmonella*			O.D.value	Result	XLD	Colorex *Salmonella*	XLD	Colorex *Salmonella*			
2542	1	0	-	-	-	-	-	0/5	0.000	-	-M	-M	-M	-M	-	-	0/5
2543			-	-	-	-	-		0.001	-	-M	-M	-M	-M	-	-	
2544			-	-	-	-	-		0.003	-	-M	-M	-M	-M	-	-	
2545			-	-	-	-	-		0.000	-	-M	-M	-M	-M	-	-	
2546			-	-	-	-	-		0.003	-	-M	-M	-M	-M	-	-	
2547	2	0.6	-	-	-	-	-	10/20	3.000	+	+m	+m	+M	+M	+	+	12/20
2548			-	-	-	-	-		3.000	+	+1/2	+1/2	+M	+M	+	+	
2549			-	-	-	-	-		0.001	-	-M	-M	-m	-m	-	-	
2550			-	-	-	-	-		3.000	+	+1/2	+m	+M	+M	+	+	
2551			+M	+M	+M	+M	+		3.000	+	+1/2	+m	+M	+M	+	+	
2552			-	-	-	-	-		0.007	-	-M	-M	-m	-m	-	-	
2553			+M	+M	+M	+M	+		3.000	+	+1/2	+m	+1/2	+1/2	+	+	
2554			-	-	-	-	-		0.007	-	-M	-M	-M	-M	-	-	
2555			-	-	-	-	-		0.000	-	-M	-M	-M	-M	-	-	
2556			-	-	-	-	-		3.000	+	+m	+m	+M	+M	+	+	
2557			+M	+M	+M	+M	+		3.000	+	+m	+m	+M	+M	+	+	
2558			+M	+M	+M	+M	+		3.000	+	+m	+m	+M	+M	+	+	
2559			+M	+M	+M	+M	+		3.000	+	+m	+m	+M	+M	+	+	
2560			+M	+M	+M	+M	+		0.014	-	-M	-M	-M	-M	-	-	
2561			+M	+M	+M	+M	+		3.000	+	+m	+m	+M	+M	+	+	
2562			-	-	-	-	-		3.000	+	+1/2	+m	+M	+M	+	+	
2563			+M	+M	+M	+1/2	+		3.000	+	+1/2	+m	+M	+M	+	+	
2564			-	-	-	-	-		0.001	-	-M	-M	-M	-M	-	-	
2565			+M	+M	+M	+M	+		0.001	-	-M	-M	-M	-M	-	-	
2566			+M	+M	+M	+1/2	+		0.002	-	-M	-M	-M	-M	-	-	
2567	3	2.2	+M	+M	+M	+1/2	+	4/5	3.000	+	+m	+m	+M	+M	+	+	5/5
2568			+M	+M	+1/2	+1/2	+		3.000	+	+m	+m	+M	+M	+	+	
2569			+M	+M	+M	+1/2	+		3.000	+	+1/2	+m	+M	+M	+	+	
2570			-	-	-	-	-		3.000	+	+1/2	+m	+M	+M	+	+	
2571			+M	+M	+M	+M	+		3.000	+	+m	+m	+M	+1/2	+	+	

Appendix 6 - Inclusivity and exclusivity study: raw data

INCLUSIVITY											
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Solus One *Salmonella*	XLD	COLOREX	RAPID' *Salmonella*	Latex
1	*Salmonella*	Abaetetuba	Ad2318	/	5	3.000	+	+	+	+
2	*Salmonella*	Aberdeen	CIP 105618	/	2	3.000	+	+	+	+
3	*Salmonella*	Abortusequi	Ad2321	/	63	0.079	+ yellow H2S-	+	st	+w
					130 (+milk)	0.003	st	st	st	/
					>300 (+milk)	0.031	+ yellow H2S-	+	st	+
					BHI broth	3.000	/	/	/	/
4	*Salmonella*	Abortusovis	Ad2320	Ovine foetus	43	1.576	+ H2S-	+ white µcolonies	+ pale µcolonies	+
5	*Salmonella*	Adelaïde	Ad2319	Turkey breeding environment	6	0.875	+ yellow	+	+	+
6	*Salmonella*	Agona	A00V038	Feed for pork	6	3.000	+	+	+	+
7	*Salmonella*	Anatum	A00E007	Dusts	3	3.000	+	+	+	+
8	*Salmonella*	*arizonae* 51:z4,z23	CIP 5523	Turkey meat	5	0.230	+ yellow	+	+	+
9	*Salmonella*	*arizonae* 48:z4,z23:-	Ad1850	Poultry environmental sample	2	0.215	+	+ pale colonies	+	+
10	*Salmonella*	Bardo	Adria 569	Meat for sausage	5	3.000	+	+	+	+
11	*Salmonella*	Bareilly	Ad 1687	Chocolate industry	1	3.000	+	+	+	+
12	*Salmonella*	Blockley	Ad 923	Poultry environment	3	3.000	+	+	+	+
13	*Salmonella*	*bongori 66 :z35:-*	Ad 599	Environmental sample	26	3.000	+	+ white colonies	+	+w
14	*Salmonella*	Bovismorbificans	Adria 6629	Sausage	2	3.000	+	+	+	+
15	*Salmonella*	Braenderup	Adria 111	Pork meat	10	3.000	+	+	+	+
16	*Salmonella*	Brandenburg	Ad 351	Seafood cocktail	5	3.000	+	+	+	+
17	*Salmonella*	Bredeney	Adria 396	Ground beef	21	3.000	+	+	+	+
18	*Salmonella*	Caracas	Ad2322	Spice	6	3.000	+	+	+	+
19	*Salmonella*	Cerro	Ad 689	Dehydrated poultry protein	4	3.000	+	+	+	+
20	*Salmonella*	Chester	CIP 103543	/	3	3.000	+	+	+	+
21	*Salmonella*	Cubana	Ad2323	Dust feed environment	7	3.000	+	+	+	+
22	*Salmonella*	Derby	Ad 1093	Fish fillet	8	3.000	+	+	+	+
23	*Salmonella*	*diarizonae* 38:lv:z53	Ad 451	Ewe milk cheese	6	3.000	+	+	+	+
24	*Salmonella*	*diarizonae* 61:k:1,5,7	Ad 1300	Raw ewe milk	10	3.000	+	+	+	+
25	*Salmonella*	Dublin	Ad 529	Beef meat	7	3.000	+	+ white colonies	+ pale colonies	+
26	*Salmonella*	Emek	Ad 333	Food product	1	3.000	+	+	+ pale colonies	+ (weak on RSAL)
27	*Salmonella*	Enteritidis	Ad 477	Hen meat	47	3.000	+	+	+	+

INCLUSIVITY										
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (CFU/225ml)**	**Solus One *Salmonella***	**XLD**	**COLOREX**	**RAPID' *Salmonella***	**Latex**
28	*Salmonella*	Gallinarum biovar pullorum	Ad 300	Poultry environment	48	0.033	+ (H_2S-)	+ small colonies	+	-
					136 (+milk)	0.007	+ small (H_2S-)	+ µcolonies	st	+
					>300 (+milk)	0.009	+ small (H_2S-)	+ µcolonies	st	+
					BHI broth	0.613	/	/	/	/
29	*Salmonella*	Gaminara	Ad2324	Boar meat	3	3.000	+	+	+	+
30	*Salmonella*	Give	436	Ground beef	2	3.000	+	+	+	+
31	*Salmonella*	Guinea	29	Food product	5	0.238	+ yellow (H_2S-)	+ pale colonies	+ salmon colonies	+ (weak on RSAL)
32	*Salmonella*	Hadar	24871	Chicken meat	7	3.000	+	+	+	+
33	*Salmonella*	Havana	Ad 930	Poultry environment	32	3.000	+	+	+	+
34	*Salmonella*	Heidelberg	A00E005	Dusts from dairy industry	51	3.000	+	+	+	+
35	*Salmonella*	*houtenae* 50:g,z51	Ad 596	Dairy product	30	0.305	+	+	+	+w
36	*Salmonella*	Hvittingfoss	Ad2325	Raw stuff	63	3.000	+	+	+	+
37	*Salmonella*	Indiana	Ad 174	White cheese	13	3.000	+	+	+	+
38	*Salmonella*	*indica* 1,6,14,25:a:enx	Ad 600	Environmental sample	20	3.000	+ yellow	+	+	+
39	*Salmonella*	*indica*11:b:e,n,x	Ad2337	Chicken breeding environment	20	3.000	+	+	+	+
40	*Salmonella*	Infantis	F401B	Cheese	30	3.000	+	+	+	+
41	*Salmonella*	Javiana	Ad2326	Turkey meat	22	3.000	+	+	+	+
42	*Salmonella*	Kedougou	Ad 929	Bovine environmental sample	25	3.000	+	+	+	+
43	*Salmonella*	Kentucky	Ad1756	Poultry environmental sample	16	3.000	+	+	+	+
44	*Salmonella*	Kottbus	Adria 1	Poultry environmental sample	25	3.000	+	+	+	+
45	*Salmonella*	Landau	Ad 499	Food product	22	3.000	+	+	+	+
46	*Salmonella*	Lille	Adria 37	Food product	26	1.974	+	+	+	+
47	*Salmonella*	Livingstone	Ad 1107	Dusts	19	3.000	+	+	+	+
48	*Salmonella*	London	Adria 326	Cooked meat sample	37	3.000	+	+	+	+
49	*Salmonella*	Luciana	CIP 105626	/	1	3.000	+ yellow	+	+	+
50	*Salmonella*	Manhattan	Adria 900	Dusts from dairy industry	22	3.000	+	+	+	+
51	*Salmonella*	Maracaibo	CIP 54143	/	31	3.000	+	+	+	+
52	*Salmonella*	Marseille	CIP105627	/	48	3.000	+	+	+	+
53	*Salmonella*	Mbandaka	Ad 914	Mayonnaise	28	3.000	+	+	+	+
54	*Salmonella*	Meleagridis	505	Raw milk	36	3.000	+	+	+	+
55	*Salmonella*	Michigan	Ad2327	Low moisture sausage	52	3.000	+	+	+	+
56	*Salmonella*	Mikawasima	Ad1811	Raw ewe milk	45	3.000	+	+	+	+
57	*Salmonella*	Minnesota	Ad2328	Feed	53	3.000	+	+	+	+
58	*Salmonella*	Missisipi	Ad2329	Parakeet	46	3.000	+	+	+	+

INCLUSIVITY										
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Solus One *Salmonella*	XLD	COLOREX	RAPID' *Salmonella*	Latex
59	*Salmonella*	Montevideo	Ad912	Raw milk	31	3.000	+	+	+	+
60	*Salmonella*	Muenchen	CIP 106178	/	9	3.000	+	+	+	+
61	*Salmonella*	Napoli	Ad 928	Clinical	34	3.000	+	+	+	+
62	*Salmonella*	Newport	Adria 586	Sausage	24	3.000	+	+	+	+
63	*Salmonella*	Norwich	Ad1172	Dairy product	27	3.000	+	+	+	+
64	*Salmonella*	Ohio	Ad1482	Raw cow milk	10	3.000	+	+	+	+
65	*Salmonella*	Orion	27	/	18	3.000	+	+	+	+
66	*Salmonella*	Oranienburg	Ad1724	Cereals	9	3.000	+	+	+	+
67	*Salmonella*	Ouakam	Ad1647	Compost	17	3.000	+	+	+	+
68	*Salmonella*	Panama	Adria 8	Ground beef	14	3.000	+	+	+	+
69	*Salmonella*	Paratyphi A	ATCC 9150	/	43	3.000	+(H_2S-)	+	+ pale colonies	+
70	*Salmonella*	Paratyphi B	Ad 301	Clinical	15	3.000	+	+	+	+
71	*Salmonella*	Paratyphi C	ATCC 13428	/	63	3.000	+	+	+	+
72	*Salmonella*	Pomona	CIP105630	/	37	3.000	+ yellow	+	+	+
73	*Salmonella*	Poona	Ad2330	Poultry feed	27	3.000	+	+	+	+
74	*Salmonella*	Putten	Ad2331	Feed for chicken	30	3.000	+	+	+	+
75	*Salmonella*	Regent	Adria 328	Duck	49	3.000	+	+	+	+
76	*Salmonella*	Rissen	Adria 39	Food product	36	3.000	+	+	+	+
77	*Salmonella*	Rubislaw	Ad2332	Shark cartilage	27	3.000	+	+	+	+
78	*Salmonella*	Saintpaul	Adria F31	Pilchard fillets	19	3.000	+	+	+	+
79	*Salmonella*	*salamae* 42,b:e,n,x,z15	Ad 593	Cereals	28	3.000	+	+	+	+
80	*Salmonella*	Schwarzengrund	Ad2333	Egg products environment	22	3.000	+	+	+	+
81	*Salmonella*	Senftenberg	Ad 355	Seafood cocktail	54	3.000	+	+	+	+
82	*Salmonella*	Stanley	Ad 1688	Chocolate industry	43	3.000	+	+	+	+
83	*Salmonella*	Stourbridge	Ad2297	Raw milk cheese	10	3.000	+	+	+	+
84	*Salmonella*	Strasbourg	CIP105632	/	10	3.000	+	+ blue colonies	+ blue colonies	+
85	*Salmonella*	Tananarive	CIP54142	/	25	3.000	+	+	+	+
86	*Salmonella*	Tennessee	A00E006	Dusts from dairy industry	39	3.000	+	+	+	+
87	*Salmonella*	Thompson	AER301	Poultry	21	3.000	+	+	+	+
88	*Salmonella*	Typhi	Ad 302	Clinical	39	3.000	+	+	+	+
89	*Salmonella*	Typhimurium	Ad 1070	Pork meat	11	3.000	+	+	+	+
90	*Salmonella*	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	51	3.000	+	+	+	+
91	*Salmonella*	Typhimurium 1,4 [5], I2:-:1,2	Ad 1335	Poultry environmental sample	22	3.000	+	+	+	+
92	*Salmonella*	Typhimurium 1,4 [5], II2:i:-	Ad 1334	Ready to cook pork	32	3.000	+	+	+	+
93	*Salmonella*	Urbana	Ad2334	Shrimps	27	3.000	+	+	+	+

INCLUSIVITY										
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Solus One *Salmonella*	XLD	COLOREX	RAPID' *Salmonella*	Latex
94	*Salmonella*	Veneziana	Adria 233	Food product	13	3.000	+	+	+	+
95	*Salmonella*	Virchow	Adria F276	Curry	33	3.000	+	+	+	+
96	*Salmonella*	Wandsworth	Ad2335	Fillet of mullet	28	3.000	+	+	+	+
97	*Salmonella*	Waycross	CIP105634	/	35	3.000	+ yellow	+	+	+
98	*Salmonella*	Wayne	Ad502	Food product	22	0.318	+	+ small colonies	st	+w
99	*Salmonella*	Weltevreden	Ad2336	Treated water	19	3.000	+	+	+	+
100	*Salmonella*	Worthington	Adria 3506	Pâté	23	3.000	+	+	+	+
101	*Salmonella*	Gallinarum	1	Poultry environmental sample	350(+milk)	0.000	st	st	st	/
102	*Salmonella*	Gallinarum	Ad1840	Chick viscera	62	3.000	+(H_2S-)	+	st	+

EXCLUSIVITY					
N°	**Strain**	**Reference**	**Origin**	**Inoculation level (CFU/ml)**	**Solus One *Salmonella* method**
1	*Citrobacter braakii*	Ad833	Raw beef meat	4.90E+05	-
2	*Citrobacter diversus*	adria 140	Raw milk	1.10E+06	-
3	*Citrobacter freundii*	adria 23	Raw pork sausage	1.40E+06	-
4	*Citrobacter freundii*	adria 175	Raw duck meat	1.30E+06	-
5	*Citrobacter koseri*	adria 71	Frozen vegetables	6.00E+05	-
6	*Enterobacter agglomerans*	adria 11	Cheese	4.40E+05	-
7	*Enterobacter amnigenus*	A00C068	Raw poultry meat	5.30E+05	-
8	*Enterobacter cloacae*	adria 10	Raw milk	7.10E+05	-
9	*Enterobacter intermedius*	adria 60	Bean	1.30E+05	-
10	*Enterobacter kobei*	Ad 342	Ham	3.80E+05	-
11	*Cronobacter sakazakii*	adria 95	Fermented milk	4.90E+05	-
12	*Erwinia carotovora*	CIP 8283	Potatoes	5.50E+05	-
13	*Escherichia coli*	adria 19	Grated carrots	1.80E+05	-
14	*Escherichia hermanii*	Ad 461	Dessert	2.00E+05	-
15	*Escherichia vulneris*	adria 132	Veal liver	2.50E+05	-
16	*Hafnia alvei*	adria 167	Raw pork sausage	2.30E+05	-
17	*Klebsiella oxytoca*	57	Food product	2.20E+05	-
18	*Klebsiella pneumoniae*	47	Raw turkey meat	2.30E+05	-
19	*Kluyvera spp*	adria 41	Raw milk	2.00E+05	-
20	*Morganella morganii*	CIP A236	/	6.00E+05	-
21	*Pantoea agglomerans*	adria 62	Frozen vegetables	7.40E+04	-
22	*Proteus mirabilis*	Ad639	Mayonnaise	6.00E+05	-
23	*Proteus vulgaris*	adria 43	Sliced ham	8.20E+04	-
24	*Providencia rettgeri*	adria 112	White liquid egg	2.00E+05	-
25	*Rhanella aquatilis*	adria 69	Molluscs	1.90E+05	-
26	*Serratia liquefaciens*	26	Egg product	1.20E+05	-
27	*Serratia proteomaculans*	A00C056	Ham	2.70E+05	-
28	*Shigella flexneri*	CIP 8248	/	1.90E+05	-
29	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	2.30E+05	-
30	*Yersinia enterocolotica*	adria 32	Bacon	5.30E+05	-
31	*Staphylococus aureus*	Ad153	Rabbit	1.60E+05	-
32	*Staphylococus aureus*	A00M071	Cooked tuna	7.00E+04	-
33	*Staphylococus aureus*	Ad1711	Raw milk cheese	3.40E+04	-

Appendix 7 - Results obtained by the collaborative laboratories and the expert laboratory

Laboratory A

Aerobic mesophilic flora: 50 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*										Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result				Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Automated ELISA (ELISA 04)		Manual ELISA		Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
A3	-	-	-	-	/	-	-	0.010	-	0.028	-	-	-	-	/	-	NA
A7	-	-	-	-	/	-	-	0.006	-	0.008	-	-	-	-	/	-	NA
A8	-	-	-	-	/	-	-	0.004	-	0.000	-	-	-	-	/	-	NA
A12	-	-	-	-	/	-	-	0.007	-	0.050	-	-	-	-	/	-	NA
A16	-	-	-	-	/	-	-	0.006	-	0.011	-	-	-	-	/	-	NA
A18	-	-	-	-	/	-	-	0.005	-	0.032	-	-	-	-	/	-	NA
A20	-	-	-	-	/	-	-	0.006	-	0.020	-	-	-	-	/	-	NA
A21	-	-	-	-	/	-	-	0.002	-	0.009	-	-	-	-	/	-	NA
A4	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A6	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A9	+	+	+	+	(+ via MALDI TOF)	+	+	3.000	+	3.000	-	-	+	+	(+ via MALDI TOF)	+	PA
A13	+	+	+	+	(+ via MALDI TOF)	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A14	-	-	-	-	/	-	+	3.000	+	3.000	+	+	+	+	+	+	PD
A17	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A19	+	+	+	+	+	+	-	0.164	-	0.147	-	-	-	-	/	-	ND
A24	-	-	-	-	/	-	+	3.000	+	3.000	+	+	+	+	+	+	PD
A1	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A2	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A5	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A10	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A11	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A15	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A22	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA
A23	+	+	+	+	+	+	+	3.000	+	3.000	+	+	+	+	+	+	PA

Laboratory B

Aerobic mesophilic flora: 150 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DYNEX DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Result (+ / -)	O.D.	Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test				XLD	COLOREX	XLD	COLOREX	Latex test		
B3	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
B7	-	-	-	-	/	-	-	0.002	-	-	-	-	/	-	NA
B8	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
B12	-	-	-	-	/	-	-	0.002	-	-	-	-	/	-	NA
B16	-	-	-	-	/	-	-	0.045	-	-	-	-	/	-	NA
B18	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
B20	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
B21	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
B4	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B6	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B9	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B13	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
B14	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B17	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B19	-	-	-	-	/	-	+	3.000	+	+	+	+	+	+	PD
B24	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B1	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B2	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B5	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B10	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B11	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B15	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B22	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
B23	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA

Laborator
y C
Aerobic mesophilic flora: 400 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DSX)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn						Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
C3	-	-	-	-	/	-	-	-0.011	-	-	-	-	/	-	NA
C7	-	-	-	-	/	-	-	-0.001	-	-	-	-	/	-	NA
C8	-	-	-	-	/	-	-	-0.005	-	-	-	-	/	-	NA
C12	-	-	-	-	/	-	-	-0.012	-	-	-	-	/	-	NA
C16	-	-	-	-	/	-	-	-0.007	-	-	-	-	/	-	NA
C18	-	-	-	-	/	-	-	-0.009	-	-	-	-	/	-	NA
C20	-	-	-	-	/	-	-	-0.007	-	-	-	-	/	-	NA
C21	-	-	-	-	/	-	-	-0.004	-	-	-	-	/	-	NA
C4	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C6	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C9	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C13	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C14	+	+	+	+	+	+	-	-0.003	-	-	-	-	/	-	ND
C17	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C19	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C24	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C1	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C2	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C5	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C10	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C11	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C15	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C22	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA
C23	+	+	+	+	+	+	+	2.906	+	+	+	+	+	+	PA

Laboratory D

Aerobic mesophilic flora: 220 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*							Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DSX)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn						Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
D3	-	-	-	-	/	-	-	0.006	-	-	-	-	/	-	NA
D7	-	-	-	-	/	-	-	-0.012	-	-	-	-	/	-	NA
D8	-	-	-	-	/	-	-	-0.008	-	-	-	-	/	-	NA
D12	-	-	-	-	/	-	-	-0.011	-	-	-	-	/	-	NA
D16	-	-	-	-	/	-	-	-0.012	-	-	-	-	/	-	NA
D18	-	-	-	-	/	-	-	-0.007	-	-	-	-	/	-	NA
D20	-	-	-	-	/	-	-	-0.014	-	-	-	-	/	-	NA
D21	-	-	-	-	/	-	-	-0.014	-	-	-	-	/	-	NA
D4	+	+	+	+	+	+	+	2.168	+	+	+	+	+	+	PA
D6	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D9	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D13	-	-	-	-	/	-	-	-0.010	-	-	-	-	/	-	NA
D14	-	-	-	-	/	-	+	2.941	+	+	+	+	+	+	PD
D17	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D19	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D24	-	-	-	-	/	-	-	0.006	-	-	-	-	/	-	NA
D1	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D2	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D5	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D10	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D11	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D15	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D22	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA
D23	+	+	+	+	+	+	+	2.941	+	+	+	+	+	+	PA

Laboratory E

Aerobic mesophilic flora: 150 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DSX)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Result (+ / -)	O.D.	Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test				XLD	COLOREX	XLD	COLOREX	Latex test		
E3	-	-	-	-	/	-	-	0.009	-	-	-	-	/	-	NA
E7	-	-	-	-	/	-	-	0.024	-	-	-	-	/	-	NA
E8	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
E12	-	-	-	-	/	-	-	0.003	-	-	-	-	/	-	NA
E16	-	-	-	-	/	-	-	0.012	-	-	-	-	/	-	NA
E18	-	-	-	-	/	-	-	0.010	-	-	-	-	/	-	NA
E20	-	-	-	-	/	-	-	0.010	-	-	-	-	/	-	NA
E21	-	-	-	-	/	-	-	0.012	-	-	-	-	/	-	NA
E4	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E6	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E9	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E13	-	-	-	-	/	-	+	2.917	+	+	+	+	+	+	PD
E14	-	-	-	-	/	-	+	2.917	+	+	+	+	+	+	PD
E17	+	+	+	+	+	+	-	0.011	-	-	-	-	/	-	ND
E19	+	+	+	+	+	+	-	0.012	-	-	-	-	/	-	ND
E24	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E1	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E2	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E5	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E10	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E11	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E15	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E22	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA
E23	+	+	+	+	+	+	+	2.917	+	+	+	+	+	+	PA

Laboratory F

Aerobic mesophilic flora: 420 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn						Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
F3	-	-	-	-	/	-	-	0.007	-	-	-	-	/	-	NA
F7	-	-	-	-	/	-	-	0.015	-	-	-	-	/	-	NA
F8	-	-	-	-	/	-	-	0.014	-	-	-	-	/	-	NA
F12	-	-	-	-	/	-	-	0.021	-	-	-	-	/	-	NA
F16	-	-	-	-	/	-	-	0.016	-	-	-	-	/	-	NA
F18	-	-	-	-	/	-	-	0.014	-	-	-	-	/	-	NA
F20	-	-	-	-	/	-	-	0.014	-	-	-	-	/	-	NA
F21	-	-	-	-	/	-	-	0.016	-	-	-	-	/	-	NA
F4	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F6	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F9	+	+	+	+	+	+	-/-/-	0.066/0.053/ 0.004	+	+	+	+	+	-	ND
F13	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F14	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F17	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F19	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F24	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F1	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F2	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F5	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F10	+	+	+	+	+	+	-/-/-	0.072/0.059/ 0.001	+	+	+	+	+	-	ND
F11	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F15	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F22	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA
F23	+	+	+	+	+	+	+	9.999	+	+	+	+	+	+	PA

Laboratory G
Aerobic mesophilic flora: 20 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*										Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result				Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Automated ELISA (DS2)		Manual ELISA		Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
G3	-	-	-	-	/	-	-	0.014	-	0.007	-	-	-	-	/	-	NA
G7	-	-	-	-	/	-	-	0.004	-	0.005	-	-	-	-	/	-	NA
G8	-	-	-	-	/	-	-	0.004	-	0.027	-	-	-	-	/	-	NA
G12	-	-	-	-	/	-	-	0.006	-	0.011	-	-	-	-	/	-	NA
G16	-	-	-	-	/	-	-	0.011	-	0.028	-	-	-	-	/	-	NA
G18	-	-	-	-	/	-	-	0.003	-	0.001	-	-	-	-	/	-	NA
G20	-	-	-	-	/	-	-	0.004	-	0.000	-	-	-	-	/	-	NA
G21	-	-	-	-	/	-	-	0.004	-	0.010	-	-	-	-	/	-	NA
G4	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G6	+	+	+	+	+	+	+	0.357	+	3.000	+	+	+	+	+	+	PA
G9	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G13	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G14	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G17	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G19	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G24	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G1	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G2	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G5	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G10	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G11	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G15	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G22	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA
G23	+	+	+	+	+	+	+	2.960	+	3.000	+	+	+	+	+	+	PA

Laboratory H
Aerobic mesophilic flora: 270 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*										Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result				Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Automated ELISA (NDS009/SAL1-0096)		Manual ELISA		Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
H3	-	-	-	-	/	-	-	0.008	-	0.000	-	-	-	-	/	-	NA
H7	-	-	-	-	/	-	-	0.006	-	0.001	-	-	-	-	/	-	NA
H8	-	-	-	-	/	-	-	0.006	-	0.003	-	-	-	-	/	-	NA
H12	-	-	-	-	/	-	-	0.006	-	0.005	-	-	-	-	/	-	NA
H16	-	-	-	-	/	-	-	0.005	-	0.044	-	-	-	-	/	-	NA
H18	-	-	-	-	/	-	-	0.005	-	0.034	-	-	-	-	/	-	NA
H20	-	-	-	-	/	-	-	0.006	-	0.103	-	-	-	-	/	-	NA
H21	-	-	-	-	/	-	-	0.012	-	0.042	-	-	-	-	/	-	NA
H4	+	+	+	+	+	+	-	0.011	-	0.020	-	-	-	-	/	-	ND
H6	+	+	+	+	+	+	+	2.958	+	1.225	+	+	+	+	+	+	PA
H9	+	+	+	+	+	+	+	2.958	+	1.603	+	+	+	+	+	+	PA
H13	+	+	+	+	+	+	-	0.012	-	0.004	-	-	-	-	/	-	ND
H14	+	+	+	+	+	+	+	2.958	+	1.563	+	+	+	+	+	+	PA
H17	+	+	+	+	+	+	+	2.958	+	1.915	+	+	+	+	+	+	PA
H19	-	-	-	-	/	-	+	2.958	+	2.956	+	+	+	+	+	+	PD
H24	+	+	+	+	+	+	+	2.958	+	2.423	+	+	+	+	+	+	PA
H1	+	+	+	+	+	+	+	2.958	+	2.956	+	+	+	+	+	+	PA
H2	+	+	+	+	+	+	+	2.958	+	2.956	+	+	+	+	+	+	PA
H5	+	+	+	+	+	+	+	2.958	+	1.822	+	+	+	+	+	+	PA
H10	+	+	+	+	+	+	+	2.958	+	2.338	+	+	+	+	+	+	PA
H11	+	+	+	+	+	+	+	2.958	+	2.292	+	+	+	+	+	+	PA
H15	+	+	+	+	+	+	+	2.958	+	2.238	+	+	+	+	+	+	PA
H22	+	+	+	+	+	+	+	2.958	+	2.746	+	+	+	+	+	+	PA
H23	+	+	+	+	+	+	+	2.958	+	2.634	+	+	+	+	+	+	PA

Laboratory I

Aerobic mesophilic flora: 270 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DSX)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Result (+ / -)	O.D.	Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test				XLD	COLOREX	XLD	COLOREX	Latex test		
I3	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
I7	-	-	-	-	/	-	-	0.002	-	-	-	-	/	-	NA
I8	-	-	-	-	/	-	-	0.002	-	-	-	-	/	-	NA
I12	-	-	-	-	/	-	-	0.001	-	-	-	-	/	-	NA
I16	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
I18	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
I20	-	-	-	-	/	-	-	0.002	-	-	-	-	/	-	NA
I21	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
I4	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I6	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I9	+	+	+	+	+	+	-	0.001	-	-	-	-	/	-	ND
I13	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I14	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I17	+	+	+	+	+	+	-	0.001	-	-	-	-	/	-	ND
I19	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I24	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I1	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I2	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I5	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I10	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I11	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I15	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I22	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA
I23	+	+	+	+	+	+	+	2.951	+	+	+	+	+	+	PA

Laboratory J

Aerobic mesophilic flora: 270 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Result (+ / -)	O.D.	Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test				XLD	COLOREX	XLD	COLOREX	Latex test		
J3	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
J7	-	-	-	-	/	-	-	0.006	-	-	-	-	/	-	NA
J8	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
J12	-	-	-	-	/	-	-	0.004	-	-	-	-	/	-	NA
J16	-	-	-	-	/	-	-	0.001	-	-	-	-	/	-	NA
J18	-	-	-	-	/	-	-	0.019	-	-	-	-	/	-	NA
J20	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
J21	-	-	-	-	/	-	-	0.000	-	-	-	-	/	-	NA
J4	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J6	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J9	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J13	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J14	-	-	-	-	/	-	-	0.007	-	-	-	-	/	-	NA
J17	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J19	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J24	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J1	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J2	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J5	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J10	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J11	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J15	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J22	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
J23	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA

Laboratory K

Aerobic mesophilic flora: 940000 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn						Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
K3	-	-	-	-	/	-	-	0.004	-	-	-	-	/	-	NA
K7	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
K8	-	-	-	-	/	-	-	0.003	-	-	-	-	/	-	NA
K12	-	-	-	-	/	-	-	0.008	-	-	-	-	/	-	NA
K16	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
K18	-	-	-	-	/	-	-	0.003	-	-	-	-	/	-	NA
K20	-	-	-	-	/	-	-	0.007	-	-	-	-	/	-	NA
K21	-	-	-	-	/	-	-	0.008	-	-	-	-	/	-	NA
K4	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K6	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K9	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K13	-	-	-	-	/	-	-	0.009	-	-	-	-	/	-	NA
K14	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K17	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K19	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K24	+	+	+	+	+	+	-	0.002	-	-	-	-	/	-	ND
K1	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K2	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K5	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K10	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K11	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K15	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K22	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
K23	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA

Laboratory L

Aerobic mesophilic flora: 300 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn						Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
L3	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
L7	-	-	-	-	/	-	-	0.009	-	-	-	-	/	-	NA
L8	-	-	-	-	/	-	-	0.004	-	-	-	-	/	-	NA
L12	-	-	-	-	/	-	-	0.006	-	-	-	-	/	-	NA
L16	-	-	-	-	/	-	-	0.008	-	-	-	-	/	-	NA
L18	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
L20	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
L21	-	-	-	-	/	-	-	0.003	-	-	-	-	/	-	NA
L4	-	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L6	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L9	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L13	-	-	-	-	/	-	+	3.000	+	+	+	+	+	+	PD
L14	-	-	-	-	/	-	+	3.000	+	+	+	+	+	+	PD
L17	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L19	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L24	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L1	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L2	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L5	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L10	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L11	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L15	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L22	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
L23	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA

Laboratory M

Aerobic mesophilic flora: 210 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DS2)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Result (+ / -)	O.D.	Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test				XLD	COLOREX	XLD	COLOREX	Latex test		
M3	-	-	-	-	/	-	-	0.011	-	-	-	-	/	-	NA
M7	-	-	-	-	/	-	-	0.006	-	-	-	-	/	-	NA
M8	-	-	-	-	/	-	-	0.006	-	-	-	-	/	-	NA
M12	-	-	-	-	/	-	-	0.016	-	-	-	-	/	-	NA
M16	-	-	-	-	/	-	-	0.014	-	-	-	-	/	-	NA
M18	-	-	-	-	/	-	-	0.027	-	-	-	-	/	-	NA
M20	-	-	-	-	/	-	-	0.034	-	-	-	-	/	-	NA
M21	-	-	-	-	/	-	-	0.018	-	-	-	-	/	-	NA
M4	-	-	-	-	/	-	+	3.000	+	+	+	+	+	+	PD
M6	+	+	+	+	+	+	+	0.277	+	+	+	+	+	+	PA
M9	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M13	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M14	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M17	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M19	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M24	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M1	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M2	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M5	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M10	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M11	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M15	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M22	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA
M23	+	+	+	+	+	+	+	3.000	+	+	+	+	+	+	PA

Laboratory N

Aerobic mesophilic flora: 280 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result (DSX)		Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Result (+ / -)	O.D.	Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test				XLD	COLOREX	XLD	COLOREX	Latex test		
N3	-	-	-	-	/	-	-	0.015	-	-	-	-	/	-	NA
N7	-	-	-	-	/	-	-	0.028	-	-	-	-	/	-	NA
N8	-	-	-	-	/	-	-	0.005	-	-	-	-	/	-	NA
N12	-	-	-	-	/	-	-	0.009	-	-	-	-	/	-	NA
N16	-	-	-	-	/	-	-	0.006	-	-	-	-	/	-	NA
N18	-	-	-	-	/	-	-	0.006	-	-	-	-	/	-	NA
N20	-	-	-	-	/	-	-	0.069	-	-	-	-	/	-	NA
N21	-	-	-	-	/	-	-	0.007	-	-	-	-	/	-	NA
N4	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N6	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N9	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N13	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N14	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N17	+	+	+	+	+	+	-	0.005	-	-	-	-	/	-	ND
N19	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N24	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N1	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N2	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N5	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N10	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N11	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N15	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N22	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA
N23	+	+	+	+	+	+	+	2.960	+	+	+	+	+	+	PA

Laboratory O
Aerobic mesophilic flora: 140 CFU/g

N° Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*										Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result				Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Automated ELISA (Elisa 02)		Manual ELISA		Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
O3	-	-	-	-	/	-	-	0.008	-	0.007	-	-	-	-	/	-	NA
O7	-	-	-	-	/	-	-	0.007	-	0.006	-	-	-	-	/	-	NA
O8	-	-	-	-	/	-	-	0.006	-	0.006	-	-	-	-	/	-	NA
O12	-	-	-	-	/	-	-	0.008	-	0.009	-	-	-	-	/	-	NA
O16	-	-	-	-	/	-	-	0.005	-	0.006	-	-	-	-	/	-	NA
O18	-	-	-	-	/	-	-	0.007	-	0.006	-	-	-	-	/	-	NA
O20	-	-	-	-	/	-	-	0.007	-	0.008	-	-	-	-	/	-	NA
O21	-	-	-	-	/	-	-	0.008	-	0.009	-	-	-	-	/	-	NA
O4	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O6	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O9	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O13	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O14	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O17	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O19	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O24	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O1	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O2	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O5	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O10	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O11	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O15	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O22	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA
O23	+	+	+	+	+	+	+	2.954	+	2.952	+	+	+	+	+	+	PA

Laboratory P=ADRIA
Aerobic mesophilic flora: 180 CFU/g

N° Sample	Reference method: ISO 6579-1♦ (2017)						Alternative method: Solus One *Salmonella*										Agreement
	Characteristic colonies (+ / -)				Confirmatory test	Final result	Solus One *Salmonella* result				Confirmatory test from BPW supp enriched				Confirmatory test	Final result	
	RVS		MKTTn				Automated ELISA (DYNEX 2)		Manual ELISA		Direct streaking		Subculture in RVS				
	XLD	COLOREX	XLD	COLOREX	Latex test		Result (+ / -)	O.D.	Result (+ / -)	O.D.	XLD	COLOREX	XLD	COLOREX	Latex test		
P3	-	-	-	-	/	-	-	0.011	-	0.129	-	-	-	-	/	-	NA
P7	-	-	-	-	/	-	-	0.013	-	0.045	-	-	-	-	/	-	NA
P8	-	-	-	-	/	-	-	0.006	-	0.030	-	-	-	-	/	-	NA
P12	-	-	-	-	/	-	-	0.003	-	0.127	-	-	-	-	/	-	NA
P16	-	-	-	-	/	-	-	0.008	-	0.066	-	-	-	-	/	-	NA
P18	-	-	-	-	/	-	-	0.005	-	0.058	-	-	-	-	/	-	NA
P20	-	-	-	-	/	-	-	0.004	-	0.083	-	-	-	-	/	-	NA
P21	-	-	-	-	/	-	-	0.005	-	0.036	-	-	-	-	/	-	NA
P4	+	+	+	+	+	+	+	3.000	+	3.019	+	+	+	+	+	+	PA
P6	+	+	+	+	+	+	+	3.000	+	2.915	+	+	+	+	+	+	PA
P9	+	+	+	+	+	+	+	3.000	+	2.884	+	+	+	+	+	+	PA
P13	+	+	+	+	+	+	+	3.000	+	2.906	+	+	+	+	+	+	PA
P14	+	+	+	+	+	+	+	3.000	+	2.867	+	+	+	+	+	+	PA
P17	+	+	+	+	+	+	-	0.008	-	0.178	-	-	-	-	/	-	ND
P19	+	+	+	+	+	+	+	3.000	+	2.974	+	+	+	+	+	+	PA
P24	+	+	+	+	+	+	-	0.014	-	0.066	-	-	-	-	/	-	ND
P1	+	+	+	+	+	+	+	3.000	+	3.019	+	+	+	+	+	+	PA
P2	+	+	+	+	+	+	+	3.000	+	2.974	+	+	+	+	+	+	PA
P5	+	+	+	+	+	+	+	3.000	+	3.019	+	+	+	+	+	+	PA
P10	+	+	+	+	+	+	+	3.000	+	2.888	+	+	+	+	+	+	PA
P11	+	+	+	+	+	+	+	3.000	+	2.863	+	+	+	+	+	+	PA
P15	+	+	+	+	+	+	+	3.000	+	2.924	+	+	+	+	+	+	PA
P22	+	+	+	+	+	+	+	3.000	+	2.959	+	+	+	+	+	+	PA
P23	+	+	+	+	+	+	+	3.000	+	2.934	+	+	+	+	+	+	PA

Appendix 8 – RLOD

Results								
				$LOD_{50\%}$ = 50% level of detection in cfu/g or cfu/ml (first row) and in cfu/A_0 (second row)				
Estimate of mean effect F_0	Estimate of log mean effect μ	Estimate of SD of log mean effect s_μ	Estimate of SD of log lab effect σ	Estimate of mean $d_{0.5}$	Lower 95% confidence limit $d_{0.5,LCL}$	Upper 95% confidence limit $d_{0.5,UCL}$	Lower 95% expectation limit $d_{0.5,LEL}$	Upper 95% expectation limit $d_{0.5,UEL}$
1,386	0,327	0,113	0,374	0,020	0,016	0,026	0,009	0,046
				0,500	0,392	0,638	0,216	1,156
The results are based on the data of laboratories 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14 and 15								

Results for the individual laboratories					
Laboratory No. i	Designation Laboratory$_i$	Lab effect F_i	Log lab effect f_i	SD of log lab effect s_{fi}	Remarks
1	A	1,890	0,637	0,450	
2	B	1,890	0,637	0,450	
3	C	1,890	0,637	0,450	
4	D	1,260	0,231	0,442	
5	E	1,260	0,231	0,442	
6	F	0,496	-0,701	0,463	
7	G	∞	∞		because every tube is positive (except for d = 0
8	H	1,260	0,231	0,442	
9	I	1,260	0,231	0,442	
10	J	1,890	0,637	0,450	
11	K	1,260	0,231	0,442	
12	L	∞	∞		because every tube is positive (except for d = 0
13	M	0,893	-0,113	0,461	
14	N	1,890	0,637	0,450	
15	O	∞	∞		because every tube is positive (except for d = 0