



Validation of alternative analysis methods

NF102 – Application to the food industry

# Certificate

Certificate No.: **ABI 29/07-11/13**

Renewal decision dated: **09-11-2021**

Expiry date: **28-11-2025**

The Company:

**Life Technologies Corporation**  
**Thermo Fisher Scientific**  
5791 Van Allen Way  
Carlsbad, CA 92008-7321  
USA

Is authorized to affix the NF VALIDATION mark on the alternative analysis method cited below, in accordance with the NF VALIDATION general rules and the certification rules NF102 - Validation of alternative analysis methods (Application to the food industry):

## **Pathatrix™ Salmonella spp. Kits Linked to MicroSEQ™ Salmonella**

Validated for the detection of Salmonella spp.

Technical sheet  
reference's

**MAN0009585 Rev F.0**

This decision attests that the alternative analysis method has been assessed by AFNOR Certification and found to conform to the standards cited in page 2/2 and complementary requirements, as specified in the certification reference document. The **principal certified characteristics** are the "analytical performances" as defined in the associated validation study summarized report (sensitivity, relative level of detection), available on the certification dedicated website <http://nf-validation.org/en>.

This certificate supersedes all previous certificates. This NF VALIDATION certificate, included 2 pages, is valid until **28<sup>th</sup> November 2025**. It is subject to the results obtained upon regular controls carried out by AFNOR Certification. Appropriate decision is made by AFNOR Certification in accordance with the NF VALIDATION general rules and certification rules NF102 - Validation of alternative analysis methods (Application to the food industry).



Managing Director  
Julien NIZRI

Issue dated 25/01/2022

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The alternative analysis method:

## Pathatrix™ Salmonella spp. Kits Linked to MicroSEQ™ Salmonella

Validated for the detection of Salmonella spp.

Manufactured by:

**Thermo Fisher Scientific Baltics UAB**

V.A. Graiciuno

Vilnius LT-02241, LITHUANIA

Has been certified according to the reference documents and the application scope specified here after:

Validation protocol	<b>NF EN ISO 16140-2</b> (September 2016): Microbiology of the food chain. Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
Reference method(s)	<b>NF EN ISO 6579-1</b> (Avril 2017) and <b>its amendment A1</b> (Mars 2020) : Microbiology of the food chain- Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 1: Detection of Salmonella spp. - Amendment 1: Extension of the incubation temperature range, amendment of the status of Annex D and correction of the composition of MSRV and SC media
Scope	In "raw beef meats (fresh and frozen, seasoned or not)", "heat-treated milk and dairy products" and "cocoa and cocoa products"
Restriction(s)	None.
Warning	None.
Other information	Non applicable.

Please send any queries concerning the performances of the certified alternative method to AFNOR Certification.

You may download the validation study **summarized report** on <http://nf-validation.afnor.org/en>.