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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary Report
Validation study according to the EN ISO 16140-2:2016

Solus One *Salmonella* method
(Certificate number: SOL 37/04 - 12/18)

for the detection of *Salmonella* spp. in RTE/RTRH, heat processed milk and dairy products, and egg products

Qualitative method

Expert Laboratory:	**ADRIA Développement** ZA Creac'h Gwen 29196 Quimper Cedex (France)
For:	**Solus Scientific Solutions Ltd** Unit 9 Mansfield Networkcentre Millennium Business Park Concorde Way - Mansfield Nottinghamshire NG19 7JZ (UK)

This report consists of 84 pages, including 8 appendices.
Only copies including the totality of this report are authorised.

Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

Version 0
18 December 2018

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 EN ISO 16140-2:2016 and the AFNOR technical rules (Revision 6).

Validation protocols	EN ISO 16140-2 (June 2016) : Microbiology of the food chain - Method validation *Part 1: Vocabulary* *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* AFNOR Technical Rules (Revision n° 6)
Reference method♦	ISO 6579-1 (April 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. *Annex D was not carried out during the validation study.*
Alternative method	**Solus One *Salmonella***
Scope	☒ **Ready-to-eat (RTE) / Ready-to-reheat (RTRH) (excluding smoked products)** ☒ **Heat processed milk and dairy products** ☒ **Egg products**
Certification organism	AFNOR Certification (http://nf-validation.org/)

♦ Analyses performed according to the COFRAC accreditation

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 EN ISO 16140-2:2016.

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

The protocol is the following:

- Pre-enrichment step (25 g + 225 ml) in Buffered Peptone Water (BPW) supplemented with 1 ml of the Solus One *Salmonella* Supplement for 21 h ± 1 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: two protocols are available *i.e.* manual protocol and automated protocol using the DS2 or DSX automate;
- Confirmation of the positive results:
  - By streaking the enriched BPW broth onto a selective agar (XLD or Colorex) and performing:
    - a latex test (M42 which is equivalent to F42) or biochemical identification gallery directly on isolated colonies without purification step

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

- By subculture of the enriched BPW broth into RVS (0.1 ml + 10 ml) for 24 h ± 3 h at 41.5°C and streaking onto a selective agar (XLD or Colorex) and performing:
  - a latex test (M42 which is equivalent to F42) 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.

For the inter-laboratory, only a latex test (M42 which is equivalent to F42**) was used for confirmation for the two methods.**

2.1.3 Restrictions

Smoked products are excluded.

2.2 Reference method◆

The reference method which was used is the ISO 6579-1 (April 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. (See **Appendix 2**).

2.3 Study design

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

◆ Analysis performed according to the COFRAC accreditation

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

198 samples were analysed. The distribution per tested category and type is given in **Table 1**.

Table 1 – Distribution per tested category and type

Categories		Types		Positive samples	Negative samples	Total
1	Ready-to-eat and ready-to-reheat	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 milk and dairy products	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	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
All categories				**95**	**103**	**198**

3.1.2 *Artificial contamination of samples*

Artificial contaminations were done by seeding or spiking protocols. The artificial contaminations are presented in **Appendix 3.**
133 samples were artificially contaminated, using 52 different strains. 95 gave a positive result.

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

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

		Naturally contaminated	Artificially contaminated						Total
			Seeding protocol			Spiking protocol			
			≤3	3<x≤10	>10	≤5	5< x<10	>10	
		nc	u	v	w	x	y	z	
All categories	Positive samples	0	60	8	0	17	9	1	95
	%	0,0	63,2	8,4	0,0	17,9	9,5	1,1	100,0

100 % of the samples were artificially contaminated.

Only heat processed or heat treated samples were tested for this validation study and all the positives results were obtained with artificially contaminated sample.

3.1.3 *Protocols applied during the validation study*

- ***Incubation times***

The minimum incubation time was applied: 20 h in BPW supplemented with Solus *Salmonella* One supplement.

- ***ELISA TEST***

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

For some samples it was necessary to vortex the aliquot after heat treatment and/or pipette the sample manually to transfer into the automate. This concerns egg products and caseinates.

- ***Confirmation protocols***

Confirmations were performed according to **Table 3**.

Table 3 - Confirmation protocols

	Direct streaking BPW + supp				Subculture BPW + supp in RVS	
Selective Agar plates	**Without purification**		**After purification standardised method**		**After purification standardised method**	
	Latex F42 Microgen	*GN ID*	*Oxidase agglutination*	*GN ID*	*Oxidase agglutination*	*GN ID*
XLD	x	x	x	x	x	x
Colorex	x	x	x	x	x	x
RAPID'*Salmonella*	x	x	x	x	x	x

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

Enrichment broth storage was also evaluated in order to offer sufficient practicability to the users. The positive samples were tested a second time after 72 h storage at 5°C ± 3°C for the sensitivity study, and the confirmatory tests were run again.

3.1.4 Test results

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

Table 4 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative)

Categories		Types		PA	NA	PD	ND	PPND	PPNA
1	Ready-to-eat and ready-to-reheat	a	Ready-to-eat	8	9	1	2	0	0
		b	Ready-to-reheat	7	10	2	1	0	0
		c	Pies, quiches, pizza	10	12	0	2	0	0
			Total	25	31	3	5	0	0
2	Heat processed milk and dairy products	a	Pasteurised milk, pasteurised milk cheese and milk-based products	7	10	0	4	0	0
		b	Dehydrated products	2	11	4	3	0	0
		c	Infant formula with probiotics	8	9	3	1	0	0
			Total	17	30	7	8	0	0
3	Egg products	a	Liquid egg products	5	11	2	2	0	0
		b	Powder egg products	5	21	2	4	0	0
		c	Egg based products	10	10	0	0	0	0
			Total	20	42	4	6	0	0
All categories				**62**	**103**	**14**	**19**	**0**	**0**

3.1.5 Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (FPR)

The calculations are presented in **Table 5**.

Table 5 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Categories		Types		PA	NA	PD	ND	PPND	PPNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FPR %
1	Ready-to-eat and ready-to-reheat	a	Ready-to-eat	8	9	1	2	0	0	81,8	90,9	85,0	0,0
		b	Ready-to-reheat	7	10	2	1	0	0	90,0	80,0	85,0	0,0
		c	Pies, quiches, pizza	10	12	0	2	0	0	83,3	100,0	91,7	0,0
			Total	25	31	3	5	0	0	84,8	90,9	87,5	0,0
2	Heat processed and dairy products	a	Pasteurised milk, pasteurised milk cheese and milk-based products	7	10	0	4	0	0	63,6	100,0	81,0	0,0
		b	Dehydrated products	2	11	4	3	0	0	66,7	55,6	65,0	0,0
		c	Infant formula with probiotics	8	9	3	1	0	0	91,7	75,0	81,0	0,0
			Total	17	30	7	8	0	0	75,0	78,1	75,8	0,0
3	Egg products	a	Liquid egg products	5	11	2	2	0	0	77,8	77,8	80,0	0,0
		b	Powder egg products	5	21	2	4	0	0	63,6	81,8	81,3	0,0
		c	Egg based products	10	10	0	0	0	0	100,0	100,0	100,0	0,0
			Total	20	42	4	6	0	0	80,0	86,7	86,1	0,0
All categories				**62**	**103**	**14**	**19**	**0**	**0**	**80,0**	**85,3**	**83,3**	**0,0**

A summary of the results is given in **Table 6**.

Table 6 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\,\%$	80,0 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)}\ x\ 100\ \%$	85,3 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\,\%$	83,3 %
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\,\%$	0,0 %

With *ND = ND + PPND*
NA = NA + PPNA

3.1.6 Analysis of discordants

The negative deviations are given in **Table 7** and the positive deviations in **Table 8**.

Table 7 - Negative deviations

N° Sample	Product	Artificial contaminations		ISO 6579-1♦ Final result	Solus One *Salmonella* BPW + 1 ml SALSUP 20 h at 41.5°C						
					Automatic protocol		Confirmation All confirmatory tests	Final result	Agree-ment	Category	Type
		Inoculated strain	Inoculation level (CFU/sample)		O.D.	Result					
508	RTE (salmon terrin)	S.Anatum Ad1451	1,2	+	0,006	-	-	-	ND	1	a
526	Marinated carpaccio	S.Enteritidis Ad2295	2,8	+	0,019	-	-	-	ND	1	a
2347	Cassoulet	S.Typhimurium Ad 1338	2,0	+	0,006	-	-	-	ND	1	b
4230	Leek pie	S.Kasenyi Ad2921	2,6	+	0,154/0,135/0,126	-/-/-	+	-	ND	1	c
4591	Ham croissant	S.Panama 882	0,4	+	0,029	-	-	-	ND	1	c
157	Ice cream (vanilla)	S.Mbandaka Ad1722	0,2	+	0,013	-	-	-	ND	2	a
528	Pasteurised whole milk	S.Stourbridge Ad2297	0,6	+	0,012	-	-	-	ND	2	a
529	Pasteurised whole milk	S.Mbandaka Ad2296	4,4	+	0,009	-	-	-	ND	2	a
2209	Half-skimmed milk powder	S.Montevideo 606	<1	+	0,012	-	-	-	ND	2	b
2211	Skimmed milk powder	S.Infantis 401B	1,1	+	0,013	-	-	-	ND	2	b
2257	Skimmed milk powder	S.Livingstone Ad1170	<1	+	0,013	-	-	-	ND	2	b
3081	Infant formula with probiotics ($7,0\ 10^5$ CFU/g)	S.Anatum Ad298	<1,0	+	0,022	-	-	-	ND	2	c
4234	Pasteurised cheese	S.Norwich Ad1172	1,6	+	0,006	-	-	-	ND	2	a
2219	Egg white powder	S.Typhimurium 13	0,8	+	0,026	-	-	-	ND	3	b
2226	Dehydrated egg based preparation	S.Infantis 14	1,0	+	0,009	-	-	-	ND	3	b
3004	Pasteurised white liquid egg	S.Enteritidis Ad638	3,8	+	0,032/0,034/0,056	-/-/-	+	-	ND	3	a
3005	Pasteurised white liquid egg	S.Havana Ad1728	8,0	+	0,045/0,045/0,042	-/-/-	+	-	ND	3	a
3089	White egg powder	S.Mbandaka 81	10,0	+	0,014	-	-	-	ND	3	b
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

♦ Analyses performed according to the COFRAC accreditation

Table 8 - Positive deviations

N° Sample	Product	Artificial contaminations		ISO 6579-1♦ Final result	Solus One *Salmonella* BPW+1 ml SALSUP 20 h at 41.5°C						
					Automatic protocol		Confirmation All confirmatory tests	Final result	Agree-ment	Category	Type
		Inoculated strain	Inoculation level (CFU/ sample)		O.D. (OD>0.200)	Result					
524	Carpaccio	S.Newport Ad2730	1,4	-	3,000	+	+	+	PD	1	a
2344	RTRH veal meat	S.Enteritidis Ad926	1,6	-	3,000	+	+	+	PD	1	b
2346	RTRH pork meat with potatoes	S.Typhimurium Ad 1338	2,0	-	3,000	+	+	+	PD	1	b
2206	Skimmed milk powder	S.Anatum Ad2706	0,2	-	3,000	+	+	+	PD	2	b
2207	Milk powder	S.Anatum Ad2706	0,2	-	3,000	+	+	+	PD	2	b
2215	Lactoserum proteins	S.Livingstone Ad1170	<1	-	3,000	+	+	+	PD	2	b
3077	Infant formula without probiotics	S.Anatum Ad298	<1,0	-	3,000	+	+	+	PD	2	b
3100	Infant formula without probiotics	S.Cerro Ad2707	1,0	-	3,000	+	+	+	PD	2	c
3918	Infant formula without probiotics	S.Anatum Ad2718	1,4	-	2,496	+	+	+	PD	2	c
3919	Infant formula with probiotics	S.Tennessee Ad1171	1,4	-	1,456	+	+	+	PD	2	c
165	Whole egg powder	S.Typhimurium Ad1484	4,1	-	3,000	+	+	+	PD	3	b
413	Pasteurised yolk liquid egg	S.Typhimurium 776	3,0	-	[3,000]	+	+	+	PD	3	a
416	Pasteurised whole liquid egg	S.Enteritidis 23	4,4	-	[3,000]	+	+	+	PD	3	a
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

♦ Analyses performed according to the COFRAC accreditation

19 negative deviations were observed. It was not possible to confirm the presence of *Salmonella spp*. in the enrichment broth for 16 samples. These discordant results were probably due to the unpaired study design.

For 3 samples (4230-3004-3005), the presence of *Salmonella spp* was confirmed. 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.

14 positive deviations were observed, these resuts were probably linked to the unpaired study design.

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See **Table 9**):

Table 9 - Analyses of discordant results

							Unpaired study	
Categories		Types	N+	ND	PPND	PD	(ND+PPND)-PD	AL
1	Ready-to-eat and ready-to-reheat	a	11	2	0	1	1	
		b	10	1	0	2	-1	
		c	12	2	0	0	2	
		Total	33	5	0	3	2	3
2	Heat processed and dairy products	a	11	4	0	0	4	
		b	9	3	0	4	-1	
		c	12	1	0	3	-2	
		Total	32	8	0	7	1	3
3	Egg products	a	9	2	0	2	0	
		b	11	4	0	2	2	
		c	10	0	0	0	0	
		Total	30	6	0	4	2	3
TOTAL			**95**	**19**	**0**	**14**	**5**	**5**

The observed values for ((ND+PPND)-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

96 enrichment broths were tested again after storage for 72 h at 5 °C ± 3°C. The results were exactly the same as before storage.

The analyses of discordant results are presented in **Table 10**.

Table 10 - Analyses of discordant results after storage 72 h at 5 ± 3°C

Categories		Types	N+	ND	PPND	PD	(ND+PPND)-PD	AL
1	Ready-to-eat and ready-to-reheat	A	11	2	0	1	1	
		B	10	1	0	2	-1	
		C	12	2	0	0	2	
		Total	33	5	0	3	2	3
2	Heat processed and dairy products	A	11	4	0	0	4	
		B	9	3	0	4	-1	
		C	12	1	0	3	-2	
		Total	32	8	0	7	1	3
3	Egg products	A	9	2	0	2	0	
		B	11	4	0	2	2	
		C	10	0	0	0	0	
		Total	30	6	0	4	2	3
TOTAL			95	19	0	14	5	5

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

3.1.8 Confirmation

3 selective agar plates were tested using the direct streaking protocol.

The typical colonies were confirmed with and without purification step. The same results were observed for the six confirmation protocols tested.

A subculture in RVS broth for 24 h ± 3 h at 41.5°C ± 1 °C was also tested before streaking onto the three selective agar plates. Only one additional sample was confirmed using this protocol (2998: Flammekueche)

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:

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

3.2.1 Experimental design

One matrix should be tested per category and per protocol. Three inoculation levels were used:

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

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

Three matrix/strain pairs were analysed by the reference and the alternative method (See **Table 11**).

Table 11 - Defined (matrix/strain) pairs for the RLOD determination

Category	Matrix	Strain	Origin	Inoculation and storage condition
1. Ready to eat and ready to reheat foods	Mayonnaise based deli salad (macédoine)	*S.* Virchow Ad2569	Courgette	Seeding 48 h at 5°C ± 3°C
2. Heat processed milk and dairy products	Infant formula with probiotics	*S.* Anatum Ad1166	Dairy product	Seeding 2 weeks at ambient temperature
3. Egg products	Pasteurised whole liquid egg	*S.* Enteritidis 465	Liquid egg	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 (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given **Table 12**.

Table 12 – Presentation of RLOD before and after confirmation of the alternative method results

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
RTE (Macédoine)/ S.Virchow Ad2569	1,513	0,668	3,429	0,414	0,409	1,012	0,312	2,500
Pasteurised liquid egg/ S.Enteritidis 465	0,821	0,377	1,787	-0,197	0,389	0,507	1,388	
Infant formula with probiotics/S.Anatum Ad1166	1,368	0,579	3,236	0,314	0,430	0,729	0,466	
Combined	1,146	0,734	1,789	0,136	0,223	0,610	0,542	

The RLOD are below the AL fixed at 2.5 for an unpaired study design for all the tested matrix/strain pairs.

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 done in order to inoculate 10 cells/225 ml of BPW broth with 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 at 37°C. Dilutions were realised in order to inoculate 10^5 cells/ml into BPW. The BPW 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 *S.* Arbotusequi Ad231: these strains were tested three times in the selective enrichment broth with or without addition of milk and with high inoculation level. A culture obtained in BHI broth at 37°C gave a positive ELISA test. This strain was probably not able to grow correctly at 41,5°C. Note that only small colonies were observed on the plates for *S.*Gallinarum Ad300. Two other *S.*Gallinarum strains were tested and one of them (Ad1840) gave a positive ELISA test.

❒ **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.

Storage conditions and shelf-life	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.		
Reagents	All the reagents are ready-to-use, except the wash buffer.		
Time to result	Steps	**Reference method**	**Alternative method**
	Negative samples		
	Sampling / pre-enrichment	Day 0	Day 0
	Subculture (RVS or MKTTn)	Day 1	/
	Salmonella ELISA test	/	Day 1
	Streaking onto selective plates	Day 2	/
	Reading selective plates	Day 3	/
	Steps	**Reference method**	**Alternative method**
	Presumptive positive or positive results		
	Streaking onto selective plates	/	Day 1
	Reading selective plates	/	Day 2
	Latex test	/	Day 2
	Confirmatory test	Day 4 to Day 6	/
Common step with the reference method	Pre-enrichment and enrichment steps		

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

Samples were sent to 15 laboratories

Custard was contaminated by *Salmonella* Enteritidis 657, 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.

The targeted inoculation levels were the following:

- Level: 0 CFU/25 g,
- Level 1: < 2 CFU/25 g, inoculation level providing as much as possible 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 13.

Table 13 - 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 14**).

Table 14 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
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 15**.

Table 15 - 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 yet	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 correct, except for Lab B: the temperature recorded during the transport was lower than 0°C (- 41.0°C); this is due 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 anautomate, 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 16).

Table 16 - 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 17**.

Table 17 – 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 18** (reference method) and **Table 19** (alternative method).

Table 18 - 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	P0=0	P1=105	P2=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 19 - 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	P0=0	C0=0	CP0=0	P1=104	C1=105	CP1=104	P2=119	C2=120	CP2=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 20**).

Table 20 - 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 (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 and the high inoculation levels (L1 + L2). The two inoculation levels were retained for calculation.
A summary of the results of the collaborators retained for interpretation, and obtained with the reference and the alternative methods for Level 1 and Level 2 is provided in **Table 21**.

Table 21 - 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-)	Negative deviation (A-/R+) **ND = 11 (PPND = 0)**	Negative agreement (A-/R-) **NA = 5 (PPNA = 0)**
2	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 119**	Positive deviation (R-/A+) **PD = 0**
	Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 1 (PPND = 0)**	Negative agreement (A-/R-) **NA = 0 (PPNA = 0)**

Based on the data summarized in Table 21, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See **Table 22**).

Table 22 - Sensitivity, relative trueness and false positive ratio percentages

		Level 1	Level 2
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} x\ 100\% =$	90,4 %	99,2 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} x\ 100\% =$	91,3 %	100,0 %
Relative trueness	$RT = \frac{(PA+NA)}{N} x\ 100\% =$	82,5 %	99,2 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} x\ 100\% =$	0 %	N/A

4.4.3 Interpretation of data

The negative deviations are listed in Table 23 for Level 1 and Table 24 for Level 2. The positive deviations are listed in Table 25 for Level 1.

Table 23 - 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 24 - Negative deviations for Level 2

Lab	Sample N°	Confirmation
F	F10	+

Table 25 - 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 in 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, they confirmed their initial results.

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

$$(p+)_{\text{ref}} = \frac{P_x}{N_x}$$

where

P_x = number of samples with a positive result obtained with the reference method at level x (L_1 or L_2) for all the collaborators

N_x = number of samples tested at level x (L_1 or L_2) with the reference method by all the collaborators

$$(p+)_{\text{alt}} = \frac{CP_x}{N_x}$$

where

CP_x = number of samples with a confirmed positive result obtained with the alternative method at level x (L_1 or L_2) for all the collaborators;

N_x = number of samples tested at level x (L_1 or L_2) with the alternative method by all the collaborators.

$$(\text{ND-PD})_{\max} = \sqrt{3N_x \times \left((p+)_{\text{ref}} + (p+)_{\text{alt}} - 2\left((p+)_{\text{ref}} \times (p+)_{\text{alt}}\right)\right)}$$

where

N_x = number of samples tested for level x (L_1 or L_2) with the reference method by all the collaborators.

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 EN ISO 16140-2:2016 (See **Table 26**).

Table 26 - Calculations

	Level 1	Level 2
N_X	120	120
$(p+)_{ref}$	0.9	1.0
$(p+)_{alt}$	0.9	1.0
AL = (ND - PD) max	9	1.73
ND - PD	1	1
Conclusion	ND-PD < AL	ND-PD < AL

The ISO 16140-2 (2016) requirements are fulfilled as (ND - PD) is lower than 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 RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at http://standards.iso.org/iso/16140/-2/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see **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 conclusions** are:

- ☒ 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, three food categories were tested. The protocol of the alternative method shows 14 positive deviations (PD) and 19 negative deviations (ND) for the 3 tested categories. The ND - PD meet the acceptability limits (AL) whatever the categories, and as well for the 3 tested categories.
- ☒ The Relative Levels of Detection (RLOD) are all below the AL fixed at 2.5 for the unpaired data study whatever the matrix/strain pairs.
- ☒ 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.
- ☒ It is possible to store the primary 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 EN ISO 16140-2:2016 and AFNOR technical rules (revision 6).

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

☒ The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The Solus One *Salmonella* method is considered equivalent to the ISO standard.**

Quimper, 18 December 2018

Maryse RANNOU
Project Manager
Validation of Alternative methods

Appendix 1 - Flow diagram of the alternative method Solus One *Salmonella*

(1) 25 g sample + 225 ml Buffered Peptone Water + 1 ml Solus One *Salmonella* Supplement

21 h ± 1 h at 41.5°C ± 1°C

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

Transfer enrichment broth in a glass polypropylene test tube

↓

Heat treatment 15-20 min at 85°C-100°C

↓

Cooling at room temperature (or 5 min in cold tap water)

↓

Manual protocol OR **Automated protocol using the DS2 or DSX automate**

↓

Leave the first well empty for blank
Transfer 0.1 ml negative control in the second well
Transfer 0.1 ml positive control in the third well
Transfer 0.1 ml of heat treated broth into consecutive wells

↓

Incubate the plate for 30 min ± 5 min at 37°C ± 1 °C

↓

Discard the liquid

↓

Wash the wells 5-7 times with washing buffer

Same steps as the manual protocol

↓

Add 0,1 ml of conjugate into all wells except the blank

↓

Incubate the plate for 30 min ± 5 min at 37°C ± 1 °C

↓

Repeat the wash cycles

↓

Add 0,1 ml of TMB substrate into all wells including the "blank well"

↓

Incubate the plate at room temperature for 30 min ± 5 min

↓

Stop the reaction by adding 0.1 ml of STOP solution into all wells including the blank

↓

Read the optical densities within 10 min in a plate reader using a 450 mm filter

↓

Interpretation:

Negative control	OD450 < 0.100 (Typical value 0.050)
Positive control	OD450 > 0.500 (Typical value 0.900 - 1.700)
Samples	OD 450 < 0.200 = negative
	OD 450 ≥ 0,200 = positive

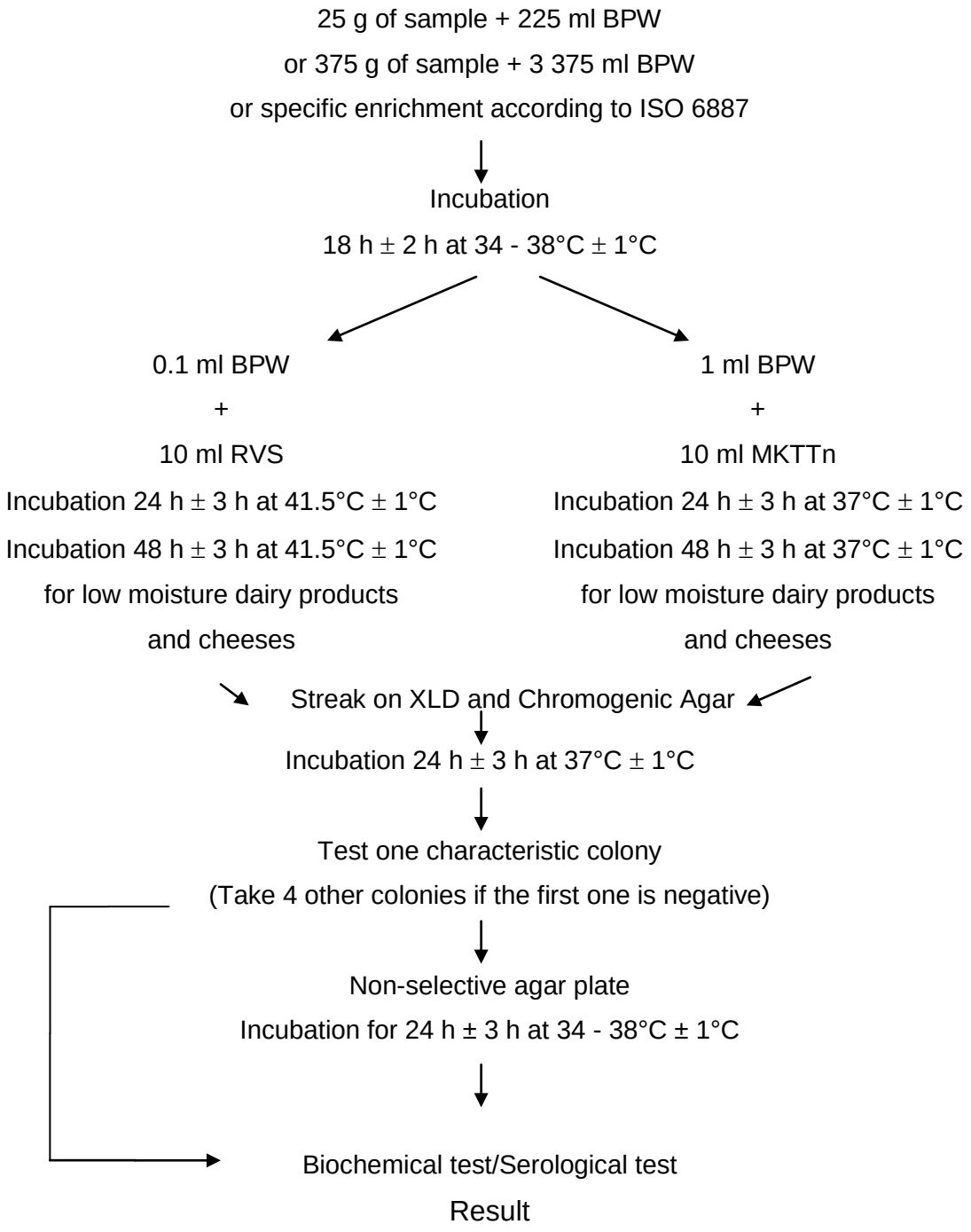
→ **Confirmations from the (non-heated) enriched supplemented BPW** (2)

Selective Agar plates	Direct streaking BPW + supp				Subculture BPW + supp in RVS	
	Without purification		After purification standardised method		After purification standardised method	
	Latex M42 Microgen	*GN ID*	*Oxidase agglutination*	*GN ID*	*Oxidase agglutination*	*GN ID*
XLD	x	x	x	x	x	x
Colorex	x	x	x	x	x	x
RAPID'*Salmonella*	x	x	x	x	x	x

(1) Refer to ISO 6887 for the specific preparations

(2) **For the inter-laboratory study, only the latex test was performed on isolated typical colonies.**

Appendix 2 - Flow diagram of the reference method: ISO 6579-1 (April 2017) Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.



Appendix 3 - Artificial contamination of samples

N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury Measure-ment	Inoculation level/ cfu sample				
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
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
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
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
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
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
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
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
165	Oeuf entier en poudre	Whole egg powder	S.Typhimurium Ad1484	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	4,1	+	3	b
166	Oeuf entier en poudre	Whole egg powder	S.Enteritidis Ad638	Egg product	Seeding Lyophilised 2 weeks at room temperature	/	/	2,2	-	3	b
407	Panna cotta au caramel	Dairy dessert (Panna cotta)	S.Mikawasima Ad1811	Raw milk sheap	Seeding 48h 5±3°C	/	1-3-3-5-3	3,0	+	2	a
408	Semoule au lait	Dairy dessert (Semolina pudding)	S.Mikawasima Ad1811	Raw milk sheap	Seeding 48h 5±3°C	/	1-3-3-5-3	3,0	+	2	a
409	Panna cotta au caramel	Dairy dessert (Panna cotta)	S.Montevideo Ad912	Raw milk sheap	Seeding 48h 5±3°C	/	5-3-0-3-3	2,8	+	2	a
410	Semoule au lait	Dairy dessert (Semolina pudding)	S.Montevideo Ad912	Raw milk sheap	Seeding 48h 5±3°C	/	5-3-0-3-3	2,8	+	2	a
411	Crème fraîche d'Isigny	Fresh cream	S.Mikawasima Ad1811	Raw milk sheap	Seeding 48h 5±3°C	/	1-3-3-5-3	3,0	+	2	a
412	Crème fraîche	Fresh cream	S.Montevideo Ad912	Raw milk sheap	Seeding 48h 5±3°C	/	5-3-0-3-3	2,8	-	2	a

N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury Measure-ment	Inoculation level/ cfu sample				
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
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
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
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
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
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
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
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
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
444	Crème patissière	Custard	S.Typhimurium Ad476	Mayonnaise	Spiking HT 8min at 56°C	0,8	8-8-7-7-9	7,8	+	3	c
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
508	Terrine de saumon	RTE (salmon terrin)	S.Anatum Ad1451	Fish fillet	Seeding 48h 5±3°C	/	2-3-1-0-0	1,2	+	1	a
509	Macédoine de légumes	RTE (macédoine)	S.Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2,0	+	1	a
510	Sandwich jambon emmenthal	RTE (sandwich)	S.Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2,2	+	1	a
511	Carottes râpées	RTE (slice carrots)	S.Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2,0	+	1	a
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
513	Jambon cuit	Cooked delicatessen	S.Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2,2	+	1	a
514	Pâté de campagne	Pâté	S.Agona Ad2281	Ham	Seeding 48h 5±3°C	/	3-1-2-3-2	2,2	+	1	a
515	Porc au caramel	RTRH (pork)	S.Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	2-2-4-1-2	2,2	+	1	b
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

N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury Measure-ment	Inoculation level/ cfu sample				
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
518	Croissant au jambon	Flacky ham	S.Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	2-2-4-1-2	2,2	-	1	c
524	Carpaccio de bœuf	Carpaccio	S.Newport Ad2730	Ground beef	Seeding 48h 5±3°C	/	3-2-0-1-1	1,4	+	1	a
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
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
527	Ratatouille	Ratatouille	S.Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	1-3-1-2-3	2,0	+	1	b
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
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
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
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
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
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
2339	Flan	Pastry	S.Mbandaka Ad914	Mayonnaise	Seeding 48h 5±3°C	/	1-2-3-0-1	1,4	+	3	c
2340	Tortilla Nature	Tortilla	S.Enteritidis 465	Liquid egg	Seeding 48h 5±3°C	/	2-3-3-4-4	3,0	+	3	c
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
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
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
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
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

N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury Measure-ment	Inoculation level/ cfu sample				
2346	**Joue de porc et pomme de terre**	**RTRH pork meat with potatos**	S.Typhimurium Ad 1338	Pork meat	Seeding 48h 5±3°C	/	1-1-4-2-2	2,0	+	1	b
2347	**Cassoulet**	**Cassoulet**	S.Typhimurium Ad 1338	Pork meat	Seeding 48h 5±3°C	/	1-1-4-2-2	2,0	+	1	b
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
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
2206	**Lait en poudre écrémé**	**Skimmed milk powder**	S.Anatum Ad2706	Milk powder	Seeding 2 weeks at ambiant temperature	/	/	0,2	+	2	b
2207	**Lait en poudre entier**	**Milk powder**	S.Anatum Ad2706	Milk powder	Seeding 2 weeks at ambiant temperature	/	/	0,2	+	2	b
2208	**Lait en poudre écrémé**	**Skimmed milk powder**	S.Montevideo 606	Raw milk	Seeding 2 weeks at ambiant temperature	/	/	<1	-	2	b
2209	**Lait en poudre demi-écrémé**	**Half-skimmed milk powder**	S.Montevideo 606	Raw milk	Seeding 2 weeks at ambiant temperature	/	/	<1	+	2	b
2210	**Lait en poudre demi-écrémé**	**Half-skimmed milk powder**	S.Infantis 401B	Raw milk	Seeding 2 weeks at ambiant temperature	/	/	1,1	-	2	b
2211	**Lait en poudre écrémé**	**Skimmed milk powder**	S.Infantis 401B	Raw milk	Seeding 2 weeks at ambiant temperature	/	/	1,1	+	2	b
2212	**Caséinate de sodium**	**Caseinate**	S.Anatum Ad2706	Milk powder	Seeding 2 weeks at ambiant temperature	/	/	0,2	-	2	b
2213	**Caséinate de sodium**	**Caseinate**	S.Montevideo 606	Raw milk	Seeding 2 weeks at ambiant temperature	/	/	<1	-	2	b
2214	**Concentrat de protéines de lactosérum**	**Whey protein concentrate**	S.Infantis 401B	Raw milk	Seeding 2 weeks at ambiant temperature	/	/	1,1	-	2	b
2215	**Protéines de Lactosérum**	**Lactoserum proteins**	S.Livingstone Ad1170	Dairy product	Seeding 2 weeks at ambiant temperature	/	/	<1	+	2	b
2216	**Poudre de jaune d'œuf**	**Egg yolk powder**	S.Mbandaka 81	Liquid egg	Seeding 2 weeks at ambiant temperature	/	/	1,3	-	3	b
2217	**Poudre de jaune d'œuf**	**Egg yolk powder**	S.Typhimurium 206	Pasteurised liquid egg	Seeding 2 weeks at ambiant temperature	/	/	1,4	-	3	b

N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury Measure-ment	Inoculation level/ cfu sample				
2218	Poudre de jaune d'œuf	Egg yolk powder	S.Infantis 14	Pasteurised liquid egg	Seeding 2 weeks at ambiant temperature	/	/	1,0	-	3	b
2219	Poudre de blanc d'œuf	Egg white powder	S.Typhimurium 13	Pasteurised liquid egg	Seeding 2 weeks at ambiant temperature	/	/	0,8	+	3	b
2220	Poudre de blanc d'œuf	Egg white powder	S.Mbandaka 81	Liquid egg	Seeding 2 weeks at ambiant temperature	/	/	1,3	-	3	b
2221	Poudre de blanc d'œuf	Egg white powder	S.Typhimurium 206	Pasteurised liquid egg	Seeding 2 weeks at ambiant temperature	/	/	1,4	-	3	b
2222	Poudre d'œuf entier	Whole egg powder	S.Infantis 14	Pasteurised liquid egg	Seeding 2 weeks at ambiant temperature	/	/	1,0	-	3	b
2223	Poudre d'œuf entier	Whole egg powder	S.Typhimurium 13	Pasteurised liquid egg	Seeding 2 weeks at ambiant temperature	/	/	0,8	-	3	b
2224	Poudre d'œuf entier	Whole egg powder	S.Mbandaka 81	Liquid egg	Seeding 2 weeks at ambiant temperature	/	/	1,3	-	3	b
2225	Flan entremet saveur vanille	Egg based dessert	S.Typhimurium 206	Pasteurised liquid egg	Seeding 2 weeks at ambiant temperature	/	/	1,4	-	3	b
2226	Préparation lyophilisée pour crème anglaise	Dehydrated egg based preparation	S.Infantis 14	Pasteurised liquid egg	Seeding 2 weeks at ambiant temperature	/	/	1,0	+	3	b
2227	Préparation lyophilisée pour crème brûlée	Dehydrated egg based preparation	S.Typhimurium 13	Pasteurised liquid egg	Seeding 2 weeks at ambiant temperature	/	/	0,8	-	3	b
2257	Lait en poudre écrémé	Skimmed milk powder	S.Livingstone Ad1170	Dairy product	Seeding 2 weeks at ambiant temperature	/	/	<1	+	2	b
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
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
2998	Flammekueche	Flammekueche	S.Enteritidis Ad638	Mayonnaise	Spiking HT 8min at 56°C	0,4	2-2-4-8-3	3,8	+	1	c
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
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
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

N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury Measure-ment	Inoculation level/ cfu sample				
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
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
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
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
3009	Tortilla oignons	Onions tortilla	S.Havana Ad1728	Raw liquid egg	Spiking HT 8min at 56°C	0,6	8-6-6-7-13	8,0	+	3	c
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
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
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
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
3079	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (5,7 10^5 CFU/g)	S.Montevideo 606	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	3,7	+	2	c
3080	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (7,0 10^5 CFU/g)	S.Infantis 401B	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	2,0	+	2	c
3081	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (7,0 10^5 CFU/g)	S.Anatum Ad298	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1,0	+	2	c
3082	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,6 10^5 CFU/g)	S.Typhimurium 4	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1,0	+	2	c
3083	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10^5 CFU/g)	S.Cerro Ad2707	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	1,0	+	2	c

N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury Measure-ment	Inoculation level/ cfu sample				
3084	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10^5 CFU/g)	S.Montevideo 606	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	3,7	+	2	c
3085	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (2,4 10^6 CFU/g)	S.Infantis 401B	Raw milk	Seeding Lyophilised 2 weeks at room temperature	/	/	2,0	-	2	c
3087	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,0 10^6 CFU/g)	S.Typhimurium 4	Milk powder	Seeding Lyophilised 2 weeks at room temperature	/	/	<1,0	-	2	c
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
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
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
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
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
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
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
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
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
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
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

N° Sample	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury Measure-ment	Inoculation level/ cfu sample				
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
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
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
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
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
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
4228	Quiche Lorraine	Quiche lorraine	S.Brandenburg Ad2420	Sausages	Seeding 48h 5±3°C	/	3-0-0-3-0	1,2	+	1	c
4229	Quiche Lorraine	Quiche lorraine	S.Kedougou Ad2227	Sausages	Seeding 48h 5±3°C	/	1-3-1-1-2	1,6	-	1	c
4230	Tarte aux poireaux	Leek pie	S.Kasenyi Ad2921	Leeks	Seeding 48h 5±3°C	/	2-0-2-6-3	2,6	+	1	c
4231	Tarte aux Noix de Saint Jacques	Walnut SaintJacques pie	S.Senftenberg Ad355	Seafood coktail	Seeding 48h 5±3°C	/	4-3-4-4-2	3,0	+	1	c
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
4233	Mayonnaise fraiche	Fresh mayonnaise	S.Typhimurium Ad1484	Liquid egg	Seeding 48h 5±3°C	/	2-5-1-3-3	2,8	+	3	c
4234	Emmental	Pasteurised cheese	S.Norwich Ad1172	Dairy product	Seeding 48h 5±3°C	/	0-4-2-2-0	1,6	+	2	a
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
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
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
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

Appendix 4 – Sensitivity study: raw data

Bold typing: artificially inoculated samples

Salmonella detection results:

m:	minoritary level of target analyte
M :	majoritary level of target analyte
P:	pure culture level of target analyte
1/2 :	50% level of target analyte
(x):	number of colonies in the plate
-:	no typical colonies but presence of background microflora
st:	plate without any colony
d:	doubtful result
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
w:	weak reaction
O.D.:	optical density
[ ] :	indicates manual addition of the lysate in the automate due to coagulation of the heat-treated sample

READY TO EAT AND READY TO REHEAT PRODUCTS																		
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method : Solus One *Salmonella*										Type
			RVS broth		MKTTn broth		Result	BPW+1 ml SALSUP 20 h at 41.5°C					BPW 20 h at 41.5°C + 72 h at 5°C ± 3°C					
								Automatic protocol		All confirmatory tests			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				
508	**Terrine de saumon**	**RTE (salmon terrin)**	+p	+p	+p	+p	+	0,006	-	-	-	ND	0,010	-	-	-	ND	a
509	**Macédoine de légumes**	**RTE (macédoine)**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
510	**Sandwich jambon emmenthal**	**RTE (sandwich)**	+1/2	+m	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
511	**Carottes râpées**	**RTE (slice carrots)**	+M	+M	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
512	**Salade de fruits tropicale**	**RTE (fruits)**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
513	**Jambon cuit**	**Cooked delicatessen**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
514	**Pâté de campagne**	**Pâté**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
524	**Carpaccio de bœuf**	**Carpaccio**	-	-	-	-	-	3,000	+	+	+	PD	3,000	+	+	+	PD	a
525	**Carpaccio de bœuf au pistou**	**Marinated carpaccio**	+p	+m	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
526	**Carpaccio de bœuf au pistou**	**Marinated carpaccio**	-	+m	+p	+p	+	0,019	-	-	-	ND	0,017	-	-	-	ND	a
2350	**Filet anchois marinés capres et persil**	**Marinated anchovies**	st	st	st	st	-	0,052	-	-	-	NA						a
2351	**Filet anchois marinés capres et persil**	**Marinated anchovies**	+p	+p	+p	+p	+	0,709	+	+	+	PA	0,541	+	+	+	PA	a
3485	Terrine de Saint Jacques	Saint-Jacques terrin	st	st	st	st	-	0,007	-	-	-	NA						a
3486	Terrine de saumon	Salmon terrin	st	st	st	st	-	0,003	-	-	-	NA						a
3487	Carottes râpées assaisonnées	Seasoned grated carrots	-	-	st	-	-	0,004	-	-	-	NA						a
3488	Carottes râpées assaisonnées	Seasoned grated carrots	st	st	st	st	-	0,008	-	-	-	NA						a
3489	Sandwich jambon emmenthal	RTE (sandwich)	-	-	-	-	-	0,018	-	-	-	NA						a
3490	Sandwich rosette	RTE (sandwich)	st	st	st	st	-	0,008	-	-	-	NA						a
3491	Yaourt myrtille	Yogourt	st	st	st	st	-	0,010	-	-	-	NA						a
3492	Carpaccio pesto	Marinated beef	-	-	-	-	-	0,012	-	-	-	NA						a
515	**Porc au caramel**	**RTRH (pork)**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	b
516	**Petit salé aux lentilles vertes**	**RTRH (pork)**	st	st	st	st	-	0,005	-	-	-	NA						b
527	**Ratatouille**	**Ratatouille**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	b
2341	**Spaghetti à la bolognaise**	**RTRH bolognaise**	+p	+d	+p	+d	+	3,000	+	+	+	PA	3,000	+	+	+	PA	b
2342	**Hachis parmentier**	**RTRH with beef and purée**	+p	+d	+p	+d	+	3,000	+	+	+	PA	3,000	+	+	+	PA	b
2343	**Blanquette de veau et riz**	**RTRH veal meat**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	b
2344	**Sauté de veau et légumes**	**RTRH veal meat**	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	PD	b
2345	**Petit salé lentille verte**	**RTRH pork meat with green lentils**	st	st	st	st	-	0,009	-	-	-	NA						b
2346	**Joue de porc et pomme de terre**	**RTRH pork meat with potatos**	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	PD	b
2347	**Cassoulet**	**Cassoulet**	+p	+p	+p	+p	+	0,006	-	-	-	ND	0,005	-	-	-	ND	b
2354	Spaghetti à la bolognaise	RTRH bolognaise	st	st	st	st	-	0,012	-	-	-	NA						b
2355	Hachis parmentier	RTRH with beef and purée	st	st	st	st	-	0,005	-	-	-	NA						b
2356	Blanquette de veau et riz	RTRH veal meat	st	st	st	st	-	0,012	-	-	-	NA						b
2357	Petit salé lentilles vertes	RTRH pork meat with green lentils	st	st	st	st	-	0,000	-	-	-	NA						b

♦ Analyses performed according to the COFRAC accreditation

READY TO EAT AND READY TO REHEAT PRODUCTS																		
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method : Solus One *Salmonella*										Type
			RVS broth		MKTTn broth		Result	BPW+1 ml SALSUP 20 h at 41.5°C					BPW 20 h at 41.5°C + 72 h at 5°C ± 3°C					
								Automatic protocol		All confirmatory tests			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				
2996	**Poulet tomates courgettes**	**RTRH (chicken, tomatoes, courgette)**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	b
2997	**Pennes au poulet sauce pesto**	**RTRH (pasta, chicken)**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	b
3493	Spaghetti à la bolognaise	RTRH (spaghetti bolognaise)	st	st	st	st	-	0,004	-	-	-	NA						b
3494	Lasagne saumon poireaux	RTRH (Pasta, salmon, leeks)	st	st	st	st	-	0,011	-	-	-	NA						b
3495	Moussaka	RTRH (Moussaka)	st	st	st	st	-	0,005	-	-	-	NA						b
3496	Gratin dauphinois au jambon	RTRH (potatoes, ham, cheese)	st	st	st	st	-	0,017	-	-	-	NA						b
442	**Tarte aux fromages**	**Cheese pie**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
517	**Pizza jambon fromage**	**Pizza (ham, cheese)**	+p	+p	+p	+p	+	1,283	+	+	+	PA	3,000	+	+	+	PA	c
518	**Croissant au jambon**	**Flacky ham**	-	-	-	-	-	0,014	-	-	-	NA						c
2998	**Flammekueche**	**Flammekueche**	+m	+M	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
2999	**Tarte aux fromages**	**Cheese pie**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
3000	**Feuilletés chèvre épinards**	**Flacky goat spinach**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
3001	**Pizza jambon champignons**	**Pizza**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
3010	Flammekueche	Pizza	-	-	-	-	-	0,016	-	-	-	NA						c
3011	Tarte aux fromages	Cheese pie	st	st	st	st	-	0,009	-	-	-	NA						c
3012	Feuilletés chèvre épinards	Flacky goat spinach	st	st	st	st	-	0,008	-	-	-	NA						c
3013	Pizza jambon champignons	Pizza	st	st	-	-	-	0,006	-	-	-	NA						c
3014	Tarte aux poireaux	Leeks pie	st	st	st	st	-	0,006	-	-	-	NA						c
3015	Quiche Lorraine	Quiche lorraine	st	st	st	st	-	0,011	-	-	-	NA						c
3497	Quiche Lorraine	Quiche lorraine	st	st	st	st	-	0,019	-	-	-	NA						c
3498	Pizza jambon fromage	Pizza (ham, cheese)	st	st	st	st	-	0,010	-	-	-	NA						c
3499	Pizza au chorizo	Pizza (chorizo)	st	st	st	st	-	0,013	-	-	-	NA						c
3500	Tarte provençale	Pizza (vegetables)	st	st	st	st	-	0,012	-	-	-	NA						c
4228	**Quiche Lorraine**	**Quiche lorraine**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
4229	**Quiche Lorraine**	**Quiche lorraine**	st	st	st	st	-	0,017	-	-	-	NA						c
4230	**Tarte aux poireaux**	**Leek pie**	+p	+p	+p	+p	+	0,154/0,135/0,126	-/-/-	+	-	ND	0,104/0,129/0,115	-/-/-	+	-	ND	c
4231	**Tarte aux Noix de Saint Jacques**	**Walnut SaintJacques pie**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
4590	**Friand royal au pâté**	**Flacky pâté**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
4591	**Croissant au jambon**	**Ham croissant**	+p	+p	+M	+p	+	0,029	-	-	-	ND	0,052	-	-	-	ND	c
4592	**Roulé au fromage**	**Flacky cheese**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c

HEAT PROCESSED MILK AND DAIRY PRODUCTS																			
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦				Result	Alternative method : Solus One *Salmonella*											Type
			RVS broth		MKTTn broth			BPW+1 ml SALSUP 20 h at 41.5°C					BPW 20 h at 41.5°C + 72 h at 5°C ± 3°C						
								Automatic protocol		All confirmatory tests			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					
157	Crème glacée à la vanille	Ice cream (vanilla)	+d	+p	+d	+p	+	0,013	-	-	-	ND	0,004	-	-	-	ND	a
158	Crème glacée au chocolat	Ice cream (chocolate)	st	st	st	st	-	0,041	-	-	-	NA						a
159	Crème glacée au café	Ice cream (coffee)	st	st	st	st	-	0,006	-	-	-	NA						a
160	Crème glacée au caramel	Ice cream (caramel)	st	st	-	-	-	0,011	-	-	-	NA						a
407	Panna cotta au caramel	Dairy dessert (Panna cotta)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
408	Semoule au lait	Dairy dessert (Semolina pudding)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
409	Panna cotta au caramel	Dairy dessert (Panna cotta)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
410	Semoule au lait	Dairy dessert (Semolina pudding)	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
411	Crème fraîche d'Isigny	Fresh cream	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
412	Crème fraîche	Fresh cream	st	st	st	st	-	0,020	-	-	-	NA						a
528	Lait entier pasteurisé	Pasteurised whole milk	+p	+p	+p	+p	+	0,012	-	-	-	ND	0,010	-	-	-	ND	a
529	Lait entier pasteurisé	Pasteurised whole milk	+p	+p	+p	+p	+	0,009	-	-	-	ND	0,008	-	-	-	ND	a
530	Lait demi écrémé pasteurisé	Pasteurised skimmed milk	st	st	st	st	-	0,008	-	-	-	NA						a
535	Saint Nectaire pasteurisé	Pasteurised cheese	-	-	-	-	-	0,011	-	-	-	NA						a
536	Mimolette au lait pasteurisé	Pasteurised cheese	+p	+p	+p	+p	+	0,504	+	+	+	PA	3,000	+	+	+	PA	a
537	Mimolette au lait pasteurisé	Pasteurised cheese	st	st	st	st	-	0,009	-	-	-	NA						a
3501	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	st	st	st	st	-	0,012	-	-	-	NA						a
3502	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	st	st	st	st	-	0,011	-	-	-	NA						a
3503	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	0,009	-	-	-	NA						a
4234	Emmental	Pasteurised cheese	+p	+p	+p	+p	+	0,006	-	-	-	ND	0,006	-	-	-	ND	a
4235	Camembert au lait pasteurisé	Pasteurised cheese	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	a
2206	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	PD	b
2207	Lait en poudre entier	Milk powder	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	PD	b
2208	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	0,015	-	-	-	NA						b
2209	Lait en poudre demi-écrémé	Half-skimmed milk powder	+p	+p	+p	+p	+	0,012	-	-	-	ND	0,085	-	-	-	ND	b
2210	Lait en poudre demi-écrémé	Half-skimmed milk powder	st	st	st	st	-	0,010	-	-	-	NA						b
2211	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	0,013	-	-	-	ND	0,014	-	-	-	ND	b
2212	Caséinate de sodium	Caseinate	st	st	st	st	-	[0,011]	-	-	-	NA						b
2213	Caséinate de sodium	Caseinate	st	st	st	st	-	[0,008]	-	-	-	NA						b
2214	Concentrat de protéines de lactosérum	Whey protein concentrate	st	st	st	st	-	[0,163]	-	-	-	NA						b
2215	Protéines de Lactosérum	Lactoserum proteins	st	st	st	st	-	3,000	+	+	+	PD	[3,000]	+	+	+	PD	b
2232	Lait en poudre demi-écrémé	Half-skimmed milk powder	st	st	st	st	-	[0,007]	-	-	-	NA						b
2233	Concentrat de protéines de lactosérum	Whey protein concentrate	st	st	st	st	-	0,048	-	-	-	NA						b
2234	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	0,008	-	-	-	NA						b
2235	Caséinate de sodium	Caseinate	st	st	st	st	-	[0,011]	-	-	-	NA						b
2236	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	0,019	-	-	-	NA						b

♦ Analyses performed according to the COFRAC accreditation

HEAT PROCESSED MILK AND DAIRY PRODUCTS																			
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method : Solus One *Salmonella*											Type
			RVS broth		MKTTn broth		Result	BPW+1 ml SALSUP 20 h at 41.5°C					BPW 20 h at 41.5°C + 72 h at 5°C ± 3°C						
								Automatic protocol		All confirmatory tests			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					
2257	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	0,013	-	-	-	ND	0,013	-	-	-	ND		b
3075	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		b
3076	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		b
3077	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	PD		b
3078	Poudre de lait infantile 1er âge sans probiotiques	Infant formula without probiotics	st	st	st	st	-	0,015	-	-	-	NA							b
3079	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (5,7 10^5 CFU/g)	+p	+p	+p	+p	+	3,000	+	+	+	PA	[3,000]	+	+	+	PA		c
3080	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (7,0 10^5 CFU/g)	+p	+p	+p	+p	+	3,000	+	+	+	PA	[3,000]	+	+	+	PA		c
3081	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (7,0 10^5 CFU/g)	+p	+p	st	st	+	0,022	-	-	-	ND	0,030	-	-	-	ND		c
3082	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,6 10^5 CFU/g)	+p	+p	+p	+p	+	2,982	+	+	+	PA	3,000	+	+	+	PA		c
3083	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10^5 CFU/g)	+p	+p	+p	+p	+	2,879	+	+	+	PA	3,000	+	+	+	PA		c
3084	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10^5 CFU/g)	+p	+p	+p	+p	+	3,000	+	+	+	PA	[3,000]	+	+	+	PA		c
3085	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (2,4 10^6 CFU/g)	st	st	st	st	-	0,016	-	-	-	NA							c
3087	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,0 10^6 CFU/g)	st	st	st	st	-	0,013	-	-	-	NA							c
3100	Poudre de lait infantile 2e âge sans probiotiques	Infant formula without probiotics	st	st	st	st	-	3,000	+	+	+	PD	[3,000]	+	+	+	PD		c
3918	Poudre de lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	2,496	+	+	+	PD	2,524	+	+	+	PD		c
3919	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	st	st	st	st	-	1,456	+	+	+	PD	[1,408]	+	+	+	PD		c
3920	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+p	+p	+p	+p	+	2,920	+	+	+	PA	3,000	+	+	+	PA		c
3921	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA		c
3922	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+p	+p	+p	+p	+	1,719	+	+	+	PA	1,697	+	+	+	PA		c
4325	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,6 10^5 CFU/g)	st	st	st	st	-	0,032	-	-	-	NA							c
4326	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10^5 CFU/g)	st	st	st	st	-	0,014	-	-	-	NA							c
4327	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (6,8 10^5 CFU/g)	st	st	st	st	-	0,170	-	-	-	NA							c
4328	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (4,7 10^5 CFU/g)	st	st	st	st	-	0,027	-	-	-	NA							c
4329	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (1,9 106 CFU/g)	st	st	st	st	-	0,028	-	-	-	NA							c

HEAT PROCESSED MILK AND DAIRY PRODUCTS																			Type
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method : Solus One *Salmonella*											
			RVS broth		MKTTn broth		Result	BPW+1 ml SALSUP 20 h at 41.5°C					BPW 20 h at 41.5°C + 72 h at 5°C ± 3°C						
								Automatic protocol		All confirmatory tests			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					
4330	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (2,4 106 CFU/g)	st	st	st	st	-	0,005	-	-	-	NA							c
4331	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (7,0 10^5 CFU/g)	st	st	st	st	-	0,010	-	-	-	NA							c

EGG PRODUCTS																			Type
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method : Solus One *Salmonella*											
			RVS broth		MKTTn broth		Result	BPW+1 ml SALSUP 20 h at 41,5°C					BPW 20 h at 41,5°C + 72 h at 5± 3°C						
								Automatic protocol		All confirmatory tests			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					
413	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	st	st	st	st	-	[3,000]	+	+	+	**PD**	3,000	+	+	+	**PD**	a
414	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+p	+p	+p	+p	+	[3,000]	+	+	+	**PA**	3,000	+	+	+	**PA**	a
415	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+p	+p	+p	+p	+	[3,000]	+	+	+	**PA**	3,000	+	+	+	**PA**	a
416	**Coule d'œuf entier pasteurisée**	**Pasteurised whole liquid egg**	st	st	st	st	-	[3,000]	+	+	+	**PD**	3,000	+	+	+	**PD**	a
417	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+p	+p	+p	+p	+	3,000	+	+	+	**PA**	3,000	+	+	+	**PA**	a
418	**Coule d'œuf entier pasteurisée**	**Pasteurised whole liquid egg**	+p	+p	+p	+p	+	3,000	+	+	+	**PA**	3,000	+	+	+	**PA**	a
419	**Coule de blanc d'œuf pasteurisée**	**Pasteurised white liquid egg**	+p	+p	+p	+p	+	3,000	+	+	+	**PA**	3,000	+	+	+	**PA**	a
3004	**Coule de blanc d'œuf pasteurisé**	**Pasteurised white liquid egg**	+p	+p	+p	+p	+	0,032/0,034/0,056	-/-/-	+	-	**ND**	0,034/0,055/0,050	-/-/-	+(RVS)	-	**ND**	a
3005	**Coule de blanc d'œuf pasteurisé**	**Pasteurised white liquid egg**	+p	+p	+p	+p	+	0,045/0,045/0,042	-/-/-	+	-	**ND**	0,037/0,031/0,048	-/-/-	+(RVS)	-	**ND**	a
3016	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	st	st	st	st	-	0,049	-	-	-	**NA**						a
3017	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	st	st	st	st	-	0,062	-	-	-	**NA**						a
3018	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0,015	-	-	-	**NA**						a
3019	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0,011	-	-	-	**NA**						a
3020	Coule de jaune d'oeuf pasteurisé	Pasteurised yolk liquid egg	st	st	st	st	-	[0,014]	-	-	-	**NA**						a
3021	Coule de jaune d'oeuf pasteurisé	Pasteurised yolk liquid egg	st	st	st	st	-	[0,010]	-	-	-	**NA**						a
3480	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	st	st	st	st	-	0,077	-	-	-	**NA**						a
3481	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	st	st	st	st	-	0,009	-	-	-	**NA**						a
3482	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	st	st	st	st	-	0,012	-	-	-	**NA**						a
3483	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0,010	-	-	-	**NA**						a
3484	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	st	st	st	st	-	0,014	-	-	-	**NA**						a
161	**Jaune d'œuf en poudre**	**Egg yolk powder**	st	st	st	st	-	0,029	-	-	-	**NA**						b
162	**Jaune d'œuf en poudre**	**Egg yolk powder**	st	st	st	st	-	[0,015]	-	-	-	**NA**						b
163	**Blanc d'œuf en poudre**	**Egg white powder**	st	st	st	st	-	[0,021]	-	-	-	**NA**						b
164	**Blanc d'œuf en poudre**	**Egg white powder**	st	st	st	st	-	[0,017]	-	-	-	**NA**						b
165	**Oeuf entier en poudre**	**Whole egg powder**	st	st	st	st	-	3,000	+	+	+	**PD**	[3,000]	+	+	+	**PD**	b
166	**Oeuf entier en poudre**	**Whole egg powder**	st	st	st	st	-	0,021	-	-	-	**NA**						b
2216	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	-	st	-	0,014	-	-	-	**NA**						b
2217	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	-	st	-	0,015	-	-	-	**NA**						b
2218	**Poudre de jaune d'œuf**	**Egg yolk powder**	st	st	st	st	-	0,020	-	-	-	**NA**						b
2219	**Poudre de blanc d'œuf**	**Egg white powder**	+p	+p	+p	+p	+	0,026	-	-	-	**ND**	0,027	-	-	-	**ND**	b
2220	**Poudre de blanc d'œuf**	**Egg white powder**	st	st	st	st	-	0,030	-	-	-	**NA**						b

♦ Analyses performed according to the COFRAC accreditation

EGG PRODUCTS																			
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method : Solus One *Salmonella*										Type
			RVS broth		MKTTn broth		Result	BPW+1 ml SALSUP 20 h at 41,5°C					BPW 20 h at 41,5°C + 72 h at 5± 3°C					
								Automatic protocol		All confirmatory tests			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				
2221	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	-	[0,013]	-	-	-	NA						b
2222	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	0,025	-	-	-	NA						b
2223	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	[0,009]	-	-	-	NA						b
2224	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	[0,013]	-	-	-	NA						b
2225	Flan entremet saveur vanille	Egg based dessert	st	st	st	st	-	0,006	-	-	-	NA						b
2226	Préparation lyophilisée pour crème anglaise	Dehydrated egg based preparation	+M	+M	+M	+1/2	+	0,009	-	-	-	ND	0,013	-	-	-	ND	b
2227	Préparation lyophilisée pour crème brûlée	Dehydrated egg based preparation	st	st	st	st	-	0,018	-	-	-	NA						b
2228	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	0,015	-	-	-	NA						b
2229	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	-	0,009	-	-	-	NA						b
2231	Préparation lyophilisée pour entremet vanille	Dehydrated egg based preparation	st	st	st	st	-	0,004	-	-	-	NA						b
3088	Poudre de blanc d'œuf	Egg white powder	st	st	st	st	-	[0,020]	-	-	-	NA						b
3089	Poudre de blanc d'œuf	Egg white powder	+p	+p	+p	+p	+	0,014	-	-	-	ND	[0,026]	-	-	-	ND	b
3090	Poudre d'œuf entier	Whole egg powder	st	st	st	st	-	[0,045]	-	-	-	NA						b
3092	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	-	3,000	+	+	+	PD	3,000	+	+	+	PD	b
3093	Poudre de jaune d'œuf	Egg yolk powder	+p	+p	+p	+p	+	[0,019]	-	-	-	ND	0,019	-	-	-	ND	b
3094	Poudre de jaune d'œuf	Egg yolk powder	st	st	st	st	-	0,179/[3,000]/3,000	-/+/+	+	-	NA	[0,012]/3,000	-/+	-	-	NA	b
3923	Poudre d'œuf entier	Whole egg powder	+p	+p	+p	+p	+	[3,000]	+	+	+	PA	[3,000]	+	+	+	PA	b
3924	Poudre d'œuf entier	Whole egg powder	+p	+p	+p	+p	+	[3,000]	+	+	+	PA	3,000	+	+	+	PA	b
3925	Poudre de jaune d'œuf	Egg yolk powder	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	b
3926	Poudre de blanc d'œuf	Egg white powder	+p	+p	+p	+p	+	[3,000]	+	+	+	PA	[3,000]	+	+	+	PA	b
3927	Poudre de jaune d'œuf	Egg yolk powder	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	b
443	Crème anglaise	Custard	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
444	Crème patissière	Custard	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
507	Eclair à la vanille	Pastry	+M	+M	+M	+M	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
2339	Flan	Pastry	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
2340	Tortilla Nature	Tortilla	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
2360	Flan	Egg based dessert	st	st	st	st	-	0,010	-	-	-	NA						c
2361	Eclair au chocolat	Pastry	-	-	-	-	-	0,012	-	-	-	NA						c
2230	Far nature	Pastry	st	st	st	st	-	0,001	-	-	-	NA						c
3007	Mayonnaise fraiche	Fresh mayonnaise	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
3008	Tortilla nature	Tortilla	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
3009	Tortilla oignons	Onions tortilla	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
3022	Mayonnaise fraiche	Fresh mayonnaise	st	st	st	st	-	0,002	-	-	-	NA						c
3023	Tortilla nature	RTRH eggproduct (Tortilla)	st	st	st	st	-	0,002	-	-	-	NA						c
3024	Tortilla oignons	RTRH eggproduct (Onions tortilla)	st	st	st	st	-	0,004	-	-	-	NA						c
3476	Mayonnaise	Mayonnaise	st	st	st	st	-	0,012	-	-	-	NA						c
3477	Crème anglaise	Custard	st	st	st	st	-	0,012	-	-	-	NA						c

EGG PRODUCTS																		Type
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method : Solus One *Salmonella*										
			RVS broth		MKTTn broth		Result	BPW+1 ml SALSUP 20 h at 41,5°C					BPW 20 h at 41,5°C + 72 h at 5± 3°C					
								Automatic protocol		All confirmatory tests			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				
3478	Flan	Pastry	-	-	-	-	-	0,012	-	-	-	NA						c
3479	Eclair à la vanille	Pastry	st	st	st	st	-	0,012	-	-	-	NA						c
4232	**Crème aux œufs vanille**	**Egg based dessert**	+p	+p	+p	+p	+	3,000	+	+	+	PA	3,000	+	+	+	PA	c
4233	**Mayonnaise fraiche**	**Fresh mayonnaise**	+p	+p	+p	+p	+	0,298	+	+	+	PA	0,888	+	+	+	PA	c

READY TO HEAT AND READY TO REHEAT PRODUCTS																																					
N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Alternative method : Solus One *Salmonella* BPW + 1 ml SALSUP 20 h at 41.5°C																																	Type
				Auto-matic 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								
				Result	Result	Latex	GNID	Final Result	Agreemen 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	
508	Terrine de saumon	RTE (salmon terrin)	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND	-	-	ND	st	st	st	-	ND	a
509	Macédoine de légumes	RTE (macédoine)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
510	Sandwich jambon emmenthal	RTE (sandwich)	+	+	+M	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+M	+M	+M	+	PA	a
511	Carottes râpées	RTE (slice carrots)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
512	Salade de fruits tropicale	RTE (fruits)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
513	Jambon cuit	Cooked delicatessen	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
514	Pâté de campagne	Pâté	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
524	Carpaccio de bœuf	Carpaccio	-	+	+d	+	+	+	PD	+m	+	+	+	PD	+1/2	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+M	+M	+	PD	a
525	Carpaccio de bœuf au pistou	Marinated carpaccio	+	+	+d	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+M	+M	+M	+	PA	a
526	Carpaccio de bœuf au pistou	Marinated carpaccio	+	-	-			-	ND	-			-	ND	-			-	ND		-	ND		-	ND		-	ND	-	-	-	-	ND	a
2350	Filet anchois marinés capres et persil	Marinated anchovies	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
2351	Filet anchois marinés capres et persil	Marinated anchovies	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
3485	Terrine de Saint Jacques	Saint-Jacques terrin	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3486	Terrine de saumon	Salmon terrin	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3487	Carottes râpées assaisonnées	Seasoned grated carrots	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3488	Carottes râpées assaisonnées	Seasoned grated carrots	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	a
3489	Sandwich jambon emmenthal	RTE (sandwich)	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	a
3490	Sandwich rosette	RTE (sandwich)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3491	Yaourt myrtille	Yogourt	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	a
3492	Carpaccio pesto	Marinated beef	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
515	Porc au caramel	RTRH (pork)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	b
516	Petit salé aux lentilles vertes	RTRH (pork)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA	-	-	NA	st	st	st	-	NA	b
527	Ratatouille	Ratatouille	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	b
2341	Spaghetti à la bolognaise	RTRH bolognaise	+	+	+p	+	+	+	PA	+d	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+(white colonies)	+(white colonies)	+	PA	b

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READY TO HEAT AND READY TO REHEAT PRODUCTS																																		
N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Alternative method : Solus One *Salmonella*																														Type
				BPW + 1 ml SALSUP 20 h at 41.5°C																														
				Auto-matic 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								
				Result	Result	Latex	GNID	Final Result	Agreemen 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	
2342	**Hachis parmentier**	**RTRH with beef and purée**	+	+	+p	+	+	+	**PA**	+d	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+(white colonies)	+(white colonies)	+	**PA**	b
2343	**Blanquette de veau et riz**	**RTRH veal meat**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	b
2344	**Sauté de veau et légumes**	**RTRH veal meat**	-	+	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	+	**PD**	+p	+p	+p	+	**PD**	b
2345	**Petit salé lentille verte**	**RTRH pork meat with green lentils**	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	b
2346	**Joue de porc et pomme de terre**	**RTRH pork meat with potatos**	-	+	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+p	+	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	+	**PD**	+p	+p	+p	+	**PD**	b
2347	**Cassoulet**	**Cassoulet**	+	-	st			-	**ND**	st			-	**ND**	st			-	**ND**		-	**ND**		-	**ND**		-	**ND**	st	st	st	-	**ND**	b
2354	Spaghetti à la bolognaise	RTRH bolognaise	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	b
2355	Hachis parmentier	RTRH with beef and purée	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	b
2356	Blanquette de veau et riz	RTRH veal meat	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	b
2357	Petit salé lentilles vertes	RTRH pork meat with green lentils	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	b
2996	**Poulet tomates poulet courgettes**	**RTRH (chicken, tomatoes, courgette)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	b
2997	**Pennes au poulet sauce pesto**	**RTRH (pasta, chicken)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	b
3493	Spaghetti à la bolognaise	RTRH (spaghetti bolognaise)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	b
3494	Lasagne saumon poireaux	RTRH (Pasta, salmon, leeks)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	b
3495	Moussaka	RTRH (Moussaka)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	b
3496	Gratin dauphinois au jambon	RTRH (potatoes, ham, cheese)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	b
442	**Tarte aux fromages**	**Cheese pie**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	c
517	**Pizza jambon fromage**	**Pizza (ham, cheese)**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	c
518	**Croissant au jambon**	**Flacky ham**	-	-	-			-	**NA**	-			-	**NA**	-			-	**NA**		-	**NA**		-	**NA**	-	-	**NA**	-	-	-	-	**NA**	c
2998	**Flamme-kueche**	**Flamme-kueche**	+	+	-			-	**PPND**	-			-	**PPND**	-			-	**PPND**		-	**PPND**		-	**ND**		-	**ND**	+m	+p	+p	+	**PA**	c
2999	**Tarte aux fromages**	**Cheese pie**	+	+	+p	+	+	+	**PA**	+M	+	+	+	**PA**	+M	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	c
3000	**Feuilletés chèvre épinards**	**Flacky goat spinach**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+M	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	c

N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Alternative method : Solus One *Salmonella* BPW + 1 ml SALSUP 20 h at 41.5°C																															Type
				Auto-matic 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							
				Result	Result	Latex	GNID	Final Result	Agreemen 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	
3001	**Pizza jambon champignons**	**Pizza**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
3010	Flammekueche	Pizza	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	c
3011	Tarte aux fromages	Cheese pie	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3012	Feuilletés chèvre épinards	Flacky goat spinach	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3013	Pizza jambon champignons	Pizza	-	-	st			-	NA	-			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3014	Tarte aux poireaux	Leeks pie	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3015	Quiche Lorraine	Quiche lorraine	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3497	Quiche Lorraine	Quiche lorraine	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3498	Pizza jambon fromage	Pizza (ham, cheese)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3499	Pizza au chorizo	Pizza (chorizo)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3500	Tarte provençale	Pizza (vegetables)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
4228	**Quiche Lorraine**	**Quiche lorraine**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
4229	**Quiche Lorraine**	**Quiche lorraine**	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
4230	**Tarte aux poireaux**	**Leek pie**	+	-/-/-	+p	+	+	-	ND	+p			-	ND	+p			-	ND	+	-	ND	+	-	ND	+	-	ND	+p	+p	+p	-	ND	c
4231	**Tarte aux Noix de Saint Jacques**	**Walnut SaintJacques pie**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
4590	**Friand royal au pâté**	**Flacky pâté**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
4591	**Croissant au jambon**	**Ham croissant**	+	-	-			-	ND	-			-	ND	-			-	ND		-	ND		-	ND		-	ND	-	-	-	-	ND	c
4592	**Roulé au fromage**	**Flacky cheese**	+	+	+p	+w	+	+	PA	+p	+w	+	+	PA	+p	+w	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c

HEAT PROCESSED MILK AND DAIRY PRODUCTS																																			
N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Alternative method : Solus One *Salmonella* BPW + 1 ml SALSUP 20 h at 41.5°C																															Type
				Auto-matic 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					
				Result	Result	Latex	GNID	Final Result	Agreemen 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	
157	Crème glacée à la vanille	Ice cream (vanilla)	+	-	st			-	ND	st			-	ND	st			-	ND	/	-	ND	/	-	ND	/	-	ND	st	st	st	-	ND	a
158	Crème glacée au chocolat	Ice cream (chocolate)	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	a
159	Crème glacée au café	Ice cream (coffee)	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	a
160	Crème glacée au caramel	Ice cream (caramel)	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	a
407	Panna cotta au caramel	Dairy dessert (Panna cotta)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
408	Semoule au lait	Dairy dessert (Semolina pudding)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
409	Panna cotta au caramel	Dairy dessert (Panna cotta)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
410	Semoule au lait	Dairy dessert (Semolina pudding)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
411	Crème fraîche d'Isigny	Fresh cream	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
412	Crème fraîche	Fresh cream	-	-	st	/	/	-	NA	st	/	/	-	NA	st	/	/	-	NA	-	-	NA	-	-	NA	-	-	NA	st	st	st	-	NA	a
528	Lait entier pasteurisé	Pasteurised whole milk	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	a
529	Lait entier pasteurisé	Pasteurised whole milk	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	a
530	Lait demi écrémé pasteurisé	Pasteurised skimmed milk	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
535	Saint Nectaire pasteurisé	Pasteurised cheese	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	a
536	Mimolette au lait pasteurisé	Pasteurised cheese	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
537	Mimolette au lait pasteurisé	Pasteurised cheese	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3501	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3502	Lait 1/2 écrémé pasteurisé	Pasteurised skimmed milk	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3503	Camembert pasteurisé	Pasteurised cheese	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
4234	Emmental	Pasteurised cheese	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND	-	-	ND		-	ND	st	st	st	-	ND	a
4235	Camembert au lait pasteurisé	Pasteurised cheese	+	+	+M	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+M	+p	+p	+	PA	a
2206	Lait en poudre écrémé	Skimmed milk powder	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	b
2207	Lait en poudre entier	Milk powder	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	b
2208	Lait en poudre écrémé	Skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2209	Lait en poudre demi-écrémé	Half-skimmed milk powder	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	b
2210	Lait en poudre demi-écrémé	Half-skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b

♦ Analyses performed according to the COFRAC accreditation

HEAT PROCESSED MILK AND DAIRY PRODUCTS																																				
				Alternative method : Solus One *Salmonella*																																
				BPW + 1 ml SALSUP 20 h at 41.5°C																																
				Auto-matic 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						
N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Result	Result	Latex	GNID	Final Result	Agreemen 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	Type
2211	Lait en poudre écrémé	Skimmed milk powder	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	b
2212	Caséinate de sodium	Caseinate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2213	Caséinate de sodium	Caseinate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2214	Concentrat de protéines de lactosérum	Whey protein concentrate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2215	Protéines de Lactosérum	Lactoserum proteins	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	b
2232	Lait en poudre demi-écrémé	Half-skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2233	Concentrat de protéines de lactosérum	Whey protein concentrate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2234	Lait en poudre écrémé	Skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2235	Caséinate de sodium	Caseinate	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2236	Lait en poudre écrémé	Skimmed milk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2257	Lait en poudre écrémé	Skimmed milk powder	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	b
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	b
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	b
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	b
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	b
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	c
3080	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (7,0 10^5 CFU/g)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
3081	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (7,0 10^5 CFU/g)	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	c
3082	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,6 10^5 CFU/g)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
3083	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10^5 CFU/g)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
3084	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10^5 CFU/g)	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c

HEAT PROCESSED MILK AND DAIRY PRODUCTS

N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Alternative method : Solus One *Salmonella* BPW + 1 ml SALSUP 20 h at 41.5°C																														Type
				Auto-matic 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								
				Result	Result	Latex	GNID	Final Result	Agreemen 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	
3085	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (2,4 10^6 CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3087	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,0 10^6 CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
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	c
3918	Poudre de lait infantile sans probiotiques	Infant formula without probiotics	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	c
3919	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	c
3920	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
3921	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
3922	Poudre de lait infantile avec probiotiques	Infant formula with probiotics	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
4325	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (5,6 10^5 CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
4326	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (4,2 10^5 CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
4327	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (6,8 10^5 CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
4328	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics (4,7 10^5 CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
4329	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics (1,9 106 CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
4330	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (2,4 106 CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
4331	Poudre de lait infantile avec probiotiques	Infant formula with probiotics (7,0 10^5 CFU/g)	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c

EGG PRODUCTS																																					
				Alternative method : Solus One *Salmonella*																																	
				BPW + 1 ml SALSUP 20 h at 41,5°C																																	
				Auto-matic 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						
N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Result	Result	Latex	GNID	Final Result	Agreemen 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	Type
413	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	a
414	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
415	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
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	a
417	**Coule de jaune d'œuf pasteurisée**	**Pasteurised yolk liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
418	**Coule d'œuf entier pasteurisée**	**Pasteurised whole liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
419	**Coule de blanc d'œuf pasteurisée**	**Pasteurised white liquid egg**	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	a
3004	**Coule de blanc d'œuf pasteurisé**	**Pasteurised white liquid egg**	+	-/-/-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	+p	+p	+p	-	ND	a
3005	**Coule de blanc d'œuf pasteurisé**	**Pasteurised white liquid egg**	+	-/-/-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	+p	+p	+p	-	ND	a
3016	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3017	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3018	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3019	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3020	Coule de jaune d'oeuf pasteurisé	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3021	Coule de jaune d'oeuf pasteurisé	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3480	Coule de blanc d'œuf pasteurisé	Pasteurised white liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3481	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3482	Coule de jaune d'œuf pasteurisée	Pasteurised yolk liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3483	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
3484	Coule d'œuf entier pasteurisé	Pasteurised whole liquid egg	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	a
161	**Jaune d'œuf en poudre**	**Egg yolk powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	b
162	**Jaune d'œuf en poudre**	**Egg yolk powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	b
163	**Blanc d'œuf en poudre**	**Egg white powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	b
164	**Blanc d'œuf en poudre**	**Egg white powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	b
165	**Oeuf entier en poudre**	**Whole egg powder**	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	b
166	**Oeuf entier en poudre**	**Whole egg powder**	-	-	st			-	NA	st			-	NA	st			-	NA	/	-	NA	/	-	NA	/	-	NA	st	st	st	-	NA	b

♦ Analyses performed according to the COFRAC accreditation

EGG PRODUCTS																																					
				Alternative method : Solus One *Salmonella*																																	
				BPW + 1 ml SALSUP 20 h at 41,5°C																																	
				Auto-matic 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						
N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Result	Result	Latex	GNID	Final Result	Agreemen 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	Type
2216	Poudre de jaune d'œuf	Egg yolk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2217	Poudre de jaune d'œuf	Egg yolk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2218	Poudre de jaune d'œuf	Egg yolk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2219	Poudre de blanc d'œuf	Egg white powder	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	b
2220	Poudre de blanc d'œuf	Egg white powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2221	Poudre de blanc d'œuf	Egg white powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2222	Poudre d'œuf entier	Whole egg powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2223	Poudre d'œuf entier	Whole egg powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2224	Poudre d'œuf entier	Whole egg powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2225	Flan entremet saveur vanille	Egg based dessert	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2226	Préparation lyophilisée pour crème anglaise	Dehydrated egg based preparation	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	b
2227	Préparation lyophilisée pour crème brûlée	Dehydrated egg based preparation	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2228	Poudre d'œuf entier	Whole egg powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2229	Poudre de jaune d'œuf	Egg yolk powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
2231	Préparation lyophilisée pour entremet vanille	Dehydrated egg based preparation	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
3088	Poudre de blanc d'œuf	Egg white powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
3089	Poudre de blanc d'œuf	Egg white powder	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	b
3090	Poudre d'œuf entier	Whole egg powder	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	b
3092	Poudre de jaune d'œuf	Egg yolk powder	-	+	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	+	+	PD	+	+	PD	+	+	PD	+p	+p	+p	+	PD	b
3093	Poudre de jaune d'œuf	Egg yolk powder	+	-	st			-	ND	st			-	ND	st			-	ND		-	ND		-	ND		-	ND	st	st	st	-	ND	b
3094	Poudre de jaune d'œuf	Egg yolk powder	-	-/+/+	+p	+	+	-	NA	+p	+	+	-	NA	+p	+	+	-	NA	+	-	NA	+	-	NA	+	-	NA	+p	+p	+p	-	NA	b
3923	Poudre d'œuf entier	Whole egg powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	b
3924	Poudre d'œuf entier	Whole egg powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	b
3925	Poudre de jaune d'œuf	Egg yolk powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	b
3926	Poudre de blanc d'œuf	Egg white powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	b
3927	Poudre de jaune d'œuf	Egg yolk powder	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	b
443	Crème anglaise	Custard	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
444	Crème patissière	Custard	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
507	Eclair à la vanille	Pastry	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
2339	Flan	Pastry	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
2340	Tortilla Nature	Tortilla	+	+	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c
2360	Flan	Egg based dessert	-	-	-			-	NA	-			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
2361	Eclair au chocolat	Pastry	-	-	-			-	NA	-			-	NA	-			-	NA		-	NA		-	NA		-	NA	-	-	-	-	NA	c
2230	Far nature	Pastry	-	-	st			-	NA	st			-	NA	st			-	NA		-	NA		-	NA		-	NA	st	st	st	-	NA	c
3007	Mayonnaise fraiche	Fresh mayonnaise	+	+	+p	+	+	+	PA	+p			+	PA	+M	+	+	+	PA	+	+	PA	+	+	PA	+	+	PA	+p	+p	+p	+	PA	c

EGG PRODUCTS																																					
N°Sample	Product (French name)	Product	Reference method : ISO 6579-1♦ Result	Alternative method : Solus One *Salmonella*																																	Type
				BPW + 1 ml SALSUP 20 h at 41,5°C																																	
				Auto-matic 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									
				Result	Result	Latex	GNID	Final Result	Agreemen 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	
3008	**Tortilla nature**	**Tortilla**	+	+	+p	+	+	+	**PA**	+p			+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	c
3009	**Tortilla oignons**	**Onions tortilla**	+	+	+M	+	+	+	**PA**	+M	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	c
3022	Mayonnaise fraiche	Fresh mayonnaise	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	c
3023	Tortilla nature	RTRH eggproduct (Tortilla)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	c
3024	Tortilla oignons	RTRH eggproduct (Onions tortilla)	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	c
3476	Mayonnaise	Mayonnaise	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	c
3477	Crème anglaise	Custard	-	-	st			-	**NA**	st			-	**NA**	st			-	**NA**		-	**NA**		-	**NA**		-	**NA**	st	st	st	-	**NA**	c
3478	Flan	Pastry	-	-	-			-	**NA**	-			-	**NA**	-			-	**NA**		-	**NA**		-	**NA**		-	**NA**	-	-	-	-	**NA**	c
3479	Eclair à la vanille	Pastry	-	-	-			-	**NA**	-			-	**NA**	-			-	**NA**		-	**NA**		-	**NA**		-	**NA**	-	-	-	-	**NA**	c
4232	**Crème aux œufs vanille**	**Egg based dessert**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	c
4233	**Mayonnaise fraiche**	**Fresh mayonnaise**	+	+	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+p	+	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	+	**PA**	+p	+p	+p	+	**PA**	c

Appendix 5 – Relative level of detection study: raw data

RTE (Macédoine)
***Salmonella* Virchow Ad2569** 48 h at 5±3°C
Aerobic mesophilic flora: 5,2 10^3 CFU/g

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579-1 ♦						Alternative method : Solus One *Salmonella* method										
			MKTTn		RVS		Final result	Positive/ Total	Automatic protocol		Confirmatory tests							Final result	Positive/ Total
											Direct streaking			RVS			All confirmatory tests		
			XLD	COLOREX	XLD	COLOREX			O.D.	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	+	+	

♦ Analyses performed according to the COFRAC accreditation

Pasteurised liquid whole egg
***Salmonella* Enteritidis 465** 48 h at 5±3°C
Aerobic mesophilic flora: 1,9 10^3 CFU/g Vortex after heat treatment

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579-1 ♦						Alternative method : Solus One *Salmonella* method										
			MKTTn		RVS		Final result	Positive/ Total	Automatic protocol		Confirmatory tests							Final result	Positive/ Total
											Direct streaking			RVS			All Confirmatory tests		
			XLD	COLOREX	XLD	COLOREX			O.D.	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	+	+	

♦ Analyses performed according to the COFRAC accreditation

Infant formula with probiotics
***Salmonella* Anatum Ad1166** 48 h at 5±3°C
Aerobic mesophilic flora: 4,1 105 CFU/g Vortex after heat treatment

N° Sample	Level	Inoculation (cfu/25g)	ISO 6579-1♦ method						Solus One *Salmonella* method										
			MKTTn		RVS		Final result	Positive/ Total	Automatic protocol		Confirmatory tests							Final result	Positive/ Total
											Direct streaking			RVS					
			XLD	COLOREX	XLD	COLOREX			O.D.	Result	XLD	COLOREX	RAPID' *Salmonella*	XLD	COLOREX	RAPID' *Salmonella*	All confir-matory tests		
4091			st	st	st	st	-		0,009	-	st	st	st	st	st	st		-	
4092			st	st	st	st	-		0,006	-	st	st	st	st	st	st	/	-	
4093	1	0	st	st	st	st	-	0/5	0,035	-	st	st	st	st	st	st	/	-	0/5
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			+p	+p	+p	+p	+		0,016	-	st	st	st	st	st	st	/	-	
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	2	0,1	st	st	st	st	-	10/20	0,293	+	st	st	st	st	st	st	/	-	6/20
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			+p	+p	+p	+p	+		0,089/1,666/1,784	-	+p	+p	+p	+p	+p	+p	+	-	
4117			+p	+p	+p	+p	+		3,000	+	+p	+p	+p	+p	+p	+p	+	+	
4118	3	0,2	+p	+p	+p	+p	+	3/5	3,000	+	+p	+p	+p	+p	+p	+p	+	+	4/5
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	+	+	

♦ Analyses performed according to the COFRAC accreditation

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	+

INCLUSIVITY										
N°	**Strain**		**Reference**	**Origin**	**Inoculation level (CFU/225ml)**	**Solus One Salmonella**	**XLD**	**COLOREX**	**RAPID' *Salmonella***	**Latex**
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	+	+	+	+
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	+	+	+	+

INCLUSIVITY										
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Solus One Salmonella	XLD	COLOREX	RAPID' *Salmonella*	Latex
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	+	+	+	+
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	+	+	+	+

INCLUSIVITY										
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Solus One Salmonella	XLD	COLOREX	RAPID' *Salmonella*	Latex
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	+	+	+	+
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	Poutry 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*										Agree-ment
	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*								Agree-ment
	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**

Laboratory C
Aerobic mesophilic flora: 400 CFU/g

N°Sample	Reference method: ISO 6579-1 (2017)						Alternative method: Solus One *Salmonella*								Agree-ment
	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		
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*								Agree-ment
	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		
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*								Agree-ment
	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*								Agree-ment
	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		
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*										Agree-ment
	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*								Agree-ment
	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*								Agree-ment
	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*								Agree-ment
	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		
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*								Agree-ment
	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		
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*								Agree-ment
	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*								Agree-ment
	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*										Agree-ment
	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

♦ Analyses performed according to the COFRAC accreditation

Appendix 8 – RLOD

RLOD calculation program for comparing laboratories/methods, version 1, dated 2017-06-28
Download: www.wiwiss.fu-berlin.de/fachbereich/vwl/iso/ehemalige/wilrich/index.html

General data		
Microorganism	Matrix	Date of experiment
Salmonella Enteritidis 657	Custard	22/10/2018

Results by method

Method	Method effect F_j	Log method effect f_j	SD of log method effect s_f	$LOD_{50\%}$ = 50% limit of detection in cfu per sample size			$LOD_{95\%}$ = 95% limit of detection in cfu per sample size		
				Detection limit $d_{0.5,j}$	Lower conf. limit $d_{0.5,j,L}$	Upper conf. limit $d_{0.5,j,U}$	Detection limit $d_{0.95,j}$	Lower conf. limit $d_{0.95,j,L}$	Upper conf. limit $d_{0.95,j,U}$
Reference	1,600	0,470	0,116	0,43	0,34	0,55	1,87	1,48	2,36
Alternative	1,323	0,280	0,114	0,52	0,42	0,66	2,26	1,80	2,84
Conclusions	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 1,21 with a 90% confidence interval of 0,93 - 1,58.								

Results by laboratories

No. i	Laboratory Designation Laboratory$_i$	Lab effect F_i	Log lab effect f_i	SD of log lab effect s_f	
1	A	1,288	0,253	0,310	
2	B	1,288	0,253	0,310	
3	C	2,133	0,757	0,349	
4	D	0,899	-0,106	0,312	
5	E	1,068	0,066	0,310	
6	F	0,837	-0,178	0,313	
7	G	∞	∞		because every inoculated sample is positive (except for d = 0)
8	H	1,288	0,253	0,310	
9	I	1,600	0,470	0,318	
10	J	1,600	0,470	0,318	
11	K	1,288	0,253	0,310	
12	L	1,600	0,470	0,318	
13	M	2,133	0,757	0,349	
14	N	2,133	0,757	0,349	
15	O	∞	∞		because every inoculated sample is positive (except for d = 0)
Combined results		1,445	0,368	0,081	based on the data of laboratories 1 to 15
Conclusions	The probabilities of detection (POD) of the laboratories are not significantly different at the 5% significance level (change in deviance of the model with laboratory effects to the null model D_{lab} = 12,97 with 14 degrees of freedom, p-value 0,53).				

Program by Wilrich and Wilrich 1/1 Printing date: 06/11/2018