

CERTIFICATE OF COMPLIANCE

LRQA NEDERLAND B.V.

hereby declares that the certification assessment has demonstrated that

foodproof® *Salmonella* spp. method 5'Nuclease or hybridization probes (liquid and lyophilized), automated protocol

Manufactured and supplied by:

Hygiena Diagnostics GmbH

Hermannswerder 17

14473 Potsdam

Germany

The **foodproof** *Salmonella* Detection (Lyo)Kits R 310 27, R 302 27 and R 602 27 in combination with the **foodproof** Magnetic Preparation Kit I S 400 11 L have been validated and revealed to be at least equivalent to the reference method as demonstrated by the validation study report, which has been prepared by a MicroVal Expert Laboratory and approved by the MicroVal Technical Committee. The above-mentioned production facility complies to the QMS requirements as mentioned in the MicroVal Rules. The summary of the validation report is available on the MicroVal website: www.microval.org.

Reference method: ISO 6579-1:2017 Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1: Detection of *Salmonella* spp.

Scope

- Liquid kit: chocolate and bakery products, meat and meat products, milk and dairy products, egg products, raw beef meat 375 g and feed samples;
- Lyophilized kit: broad range of foods (chocolate and bakery products, meat and meat products, milk and dairy products, egg products, fish and seafood products) and feed samples

The validation and certification has been performed in accordance with EN ISO 16140-2:2016 and the MicroVal Rules.

Certificate no.: 2011LR40

First approval date: 26 June 2013

Renewal date: 19 June 2025

Expiry date: 25 June 2029



ISSUED BY:

LRQA Nederland B.V.

Rotterdam, The Netherlands